



# TURBO FRYER



Air Duct Design



Variable Temperature Control



Rapid Air Circulation Technology



**3.0L**  
CAPACITY

 **imarflex**  
*In Every Home.*  
FOR HOUSEHOLD USE ONLY

**CVO-300SB**

### **SPECIFICATION**

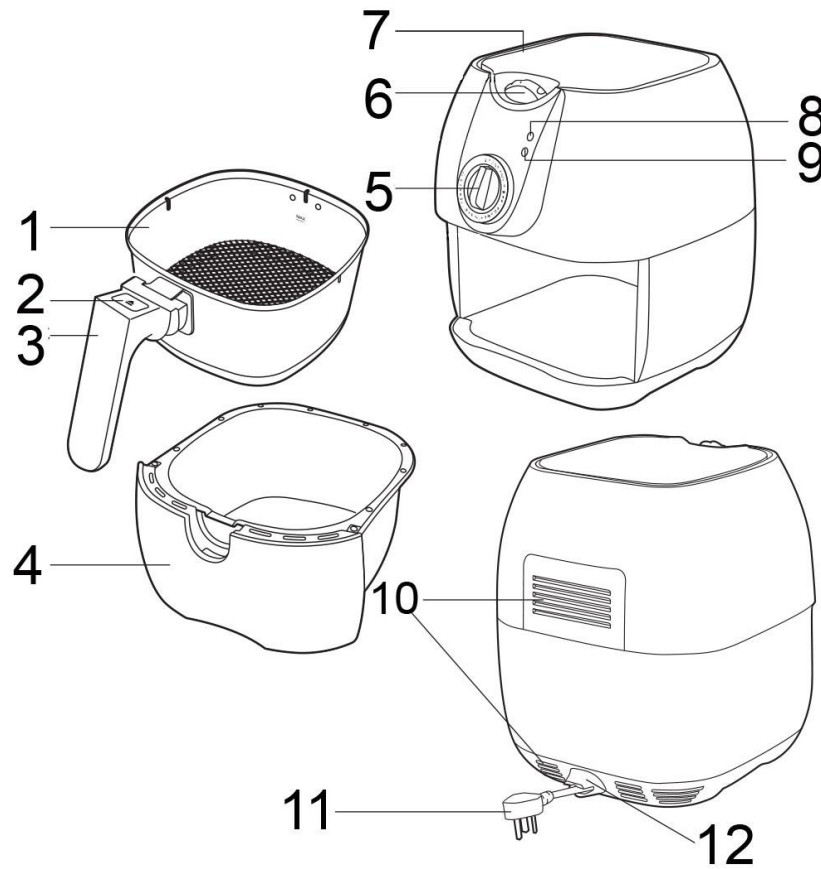
MODEL NO.	:	CVO-300SB
RATED VOLTAGE	:	230Va.c. 60Hz
POWER CONSUMPTION	:	1450 watts
CAPACITY	:	3L
BOX DIMENSION	:	350*350*362mm
UNIT DIMENSION	:	280*323*330mm
GROSS WEIGHT	:	7.05kg

### **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed, including the following:

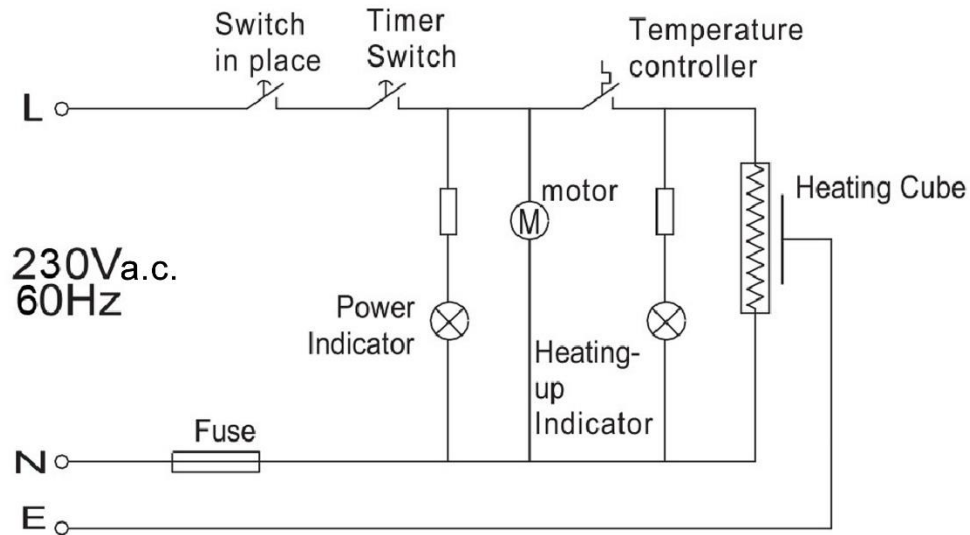
1. Read all instructions carefully.
2. Before using the unit, check if the voltage indicated corresponds with the convenience outlet (230Va.c.).
3. Do not use any appliance with a damaged cord or plug. If the cord is damaged it should be replaced with the same type and size or bring the unit to the nearest Imarflex Authorized Service Center.
4. Do not use the two-way socket with another appliance.
5. Place the Turbo Fryer on a dry, stable surface.
6. Do not place on or near gas stove, electric burner or in a heated oven.
7. Keep curtains, furniture, flammable materials, etc. away from the unit and from the convenience outlet where the unit is plugged.
8. Do not move the unit while cooking is in progress.
9. Children should be supervised to ensure that they do not play with the appliance.
10. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
11. Do not cover the air inlet and outlet opening while the appliance is operating.
12. Do not pour oil into the frying pan that may cause fire hazard.
13. CAUTION: Never leave the unit unattended while cooking.
14. Keep the unit in a dry and cool place.
15. ***For household use only; not intended for any business purposes.***
16. Save this instruction for future reference.

**DESCRIPTION OF PARTS:**



No.	Description	No.	Description
1	Frying Basket	7	Air Inlet Opening
2	Detaching Button	8	Power Light Indicator
3	Frying Basket Handle	9	Heating Light Indicator
4	Frying Pan	10	Air Outlet Opening
5	Timer Knob	11	Power Cord
6	Temperature Control Knob	12	Power Cord Storage Box

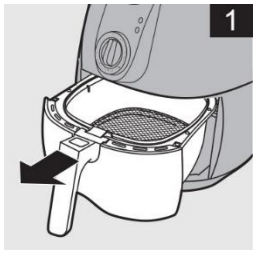
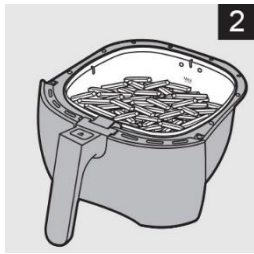
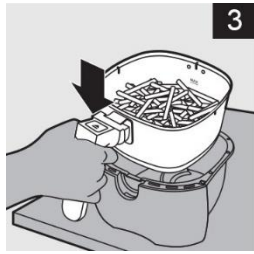
## **DIAGRAM**

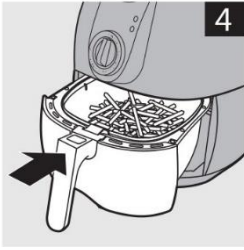


## **FOR INITIAL USE**

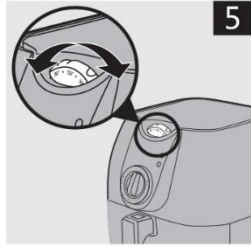
1. Remove the POP sticker.
2. Clean the frying basket and frying pan thoroughly with hot water, detergent and non-abrasive sponge.  
Note: Frying pan and basket are dishwasher safe.
3. Wipe the appliance with wet cloth.

## **HOW TO USE**

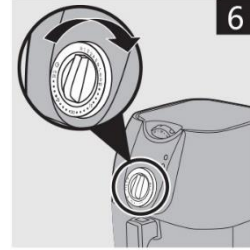
 <p>1</p> <p>1.1 Pull the wire out of the power cord storage box at the bottom of the unit. 1.2 Plug the turbo fryer into a convenience outlet. 1.3 Pull out the frying pan from the Turbo Fryer. (Fig.1)</p>	 <p>2</p> <p>2.1 Place ingredients into the frying basket. (Fig.2)</p>	 <p>3</p> <p>3.1 Place the frying basket into the frying pan.</p>
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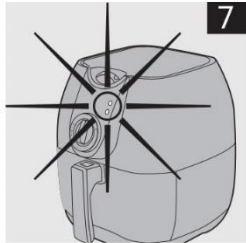
4.1 Put the frying pan into the Turbo Fryer (Fig. 4)



5.1 Set the desired temperature by turning the temperature control knob. (Fig.5)



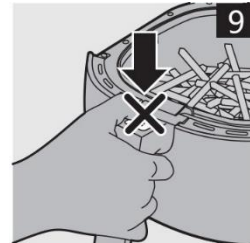
6.1 Set the desired cooking time by turning the timer knob. (Fig.6)



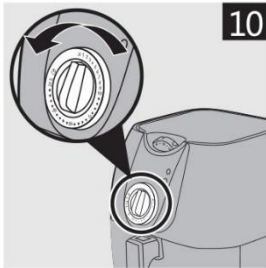
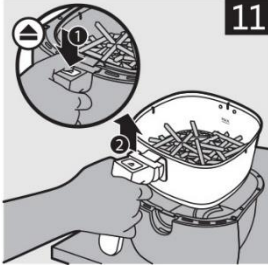
7.1 Once the temperature and time was set. The Power and Heating light indicator will turn ON (Fig.7) and the timer will start its countdown.



8.1 Some of the menu require shaking halfway through the cooking process. To shake the ingredients, hold the handle and pull out the frying pan from the turbo fryer and then shake the frying pan. Return the frying pan into the Turbo fryer after shake. (Fig.8)



9.1 Do not press the detaching button while shaking the frying pan and basket. When you press the detaching button while shaking the frying pan and basket, the frying pan will be detached to the frying basket that may cause damage. (Fig.7)

 <p>10.1 When the timer is done, you will hear a bell sound. (Fig.10)</p>	 <p>11.1 To pour small amount of food. Press the detaching button of the frying basket and detach it from the frying pan. (Fig.11)</p> <p>11.2 Turn off the unit after use.</p>	
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### **COOKING GUIDELINES**

	MIN-MAX FOOD AMOUNT (g)	TIME (Minutes)	TEMPERATURE(°C )	ADVISABLE TO SHAKE
<b>Potatoes and Fries</b>				
Thin Frozen Fries	300-700	12-20	200	Shake
Thick Frozen Fries	300-700	12-25	200	Shake
Home-made potato (8*8mm)	300-800	18-25	180	Shake
Home-made potato wedges	300-800	18-25	180	Shake
Home-made potato cubes	300-750	12-20	180	Shake
Rosti	250	15-20	180	

Potato Gratin	500	18-25	180	
<b>Meat and Poultry</b>				
Steak	100-500	10-20	180	
Pork Chop	100-500	15-25	200	
Hamburger	100-500	10-15	180	
Sausage Roll	100-500	15-20	200	
Drumstick	100-500	20-30	200	
Chicken Breast	100-500	15-20	200	
<b>Snacks</b>				
Spring Rolls	100-400	10-15	200	Shake
Frozen Chicken Nuggets	100-500	10-15	200	Shake
Frozen Fish Fingers	100-400	10-15	200	
Frozen Bread Crumbed Cheese Snack	100-400	10-15	180	
Stuffed Vegetable	100-400	10	160	

## **TROUBLESHOOTING**

<b>PROBLEM</b>	<b>POSSIBLE CAUSES</b>	<b>SOLUTION</b>
Turbo Fryer is not working	The unit is not plugged in	Plug the Turbo Fryer into a convenience outlet.
	Did not set the timer	Set the timer to the desired time of cooking.
	There is no frying pan in the Turbo Fryer	Place the frying pan into the Turbo Fryer.

The food is not well cooked	The food amount in the Turbo Fryer is too big.	Decrease the food amount of ingredients you will put into the Turbo Fryer.
	Low Temperature setting	Adjust it to higher temperature.
	Not enough cooking time	Increase the minutes of cooking time.
The food was cooked unevenly	Some type of ingredients needs to be shaken halfway through.	Shake the frying basket on the middle of cooking time.
Cannot put the frying pan into the Turbo Fryer properly.	Too much ingredients in the frying basket	Reduce amount of ingredients in the frying basket. Do not fill the frying basket to MAX level.
Smoke come out in the unit.	Pan still contains greasy residues from previous cooking	Clean the frying pan properly after each use.

#### **CLEANING AND MAINTENANCE**

1. Unplug and wait until the unit cool down.
2. Wipe the body of the Turbo Fryer with moist cloth.
3. Clean the frying pan, separator insert and frying basket with hot water and liquid detergent.
4. Do not use abrasive materials to avoid scratches.

**REMINDER: Please do not forget to fill up and send the warranty card with receipt to our email address [imarflexfb@evergoodinc.com](mailto:imarflexfb@evergoodinc.com)**

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