

The cause of the fryer does not contain smoke and how to fix it

The oil-free fryer is smoking due to 3 main reasons and the way to fix it is very simple, please see the article below to handle this situation easily.

The oil-free fryer is the most popular product today because of the ability to fry food without grease, tray of fat to help protect the health of members better. However, in the process of using it, if you do not sew the fryer without removing the smoke, but you do not know what the cause is and how to fix it, follow the ways below.

The fryer does not contain smoke and causes and remedies

The oil-free fryer is smoked due to the following three main causes:

1. The fryer still contains grease residue from the previous use

Reason:

Because of the previous use, you have not cleaned the pot or cleaned it badly, making the grease still stick around the pot, under the pot. When you let the fryer work, the pot will heat up and white smoke will come out.

**How to fix:**

1. Turn off the fryer and unplug the power plug. Remove all food from the pot.
2. Remove the fry tray and fry rack from the oil-free fryer.
3. After that, clean the fried rack, clean the tray with dishwashing oil.

2. You are processing ingredients that are high in fat**Reason:**

For greasy foods when fried with a fryer without oil under the heat of heat, a lot of excess fat will flow out into the frying pan.



Warming oil produces white smoke and may become hotter than usual. But this problem does not affect the durability of the fryer without oil and also does not affect your fried food.

How to fix:

When the fryer does not emit white smoke, you need to turn off the pot immediately. Get all the food out. Then remove the fry from the frying tray. Use oil-soaked paper to remove excess grease from the frying tray.

Then insert the fry into the frying tray. Add food and continue to fry.

3. Small pieces of material are sucked into the burning bar

Reason:

In the process of frying lightweight materials such as bread slices, vegetables, thinly cut potatoes can be thrown out of the frying basket, entangled in the burning bar in an oil-free fryer.

How to fix:

The materials that stick to the resistor bar of the fryer under the heat of the heat will cause smoke. So you need to turn off the fryer, let it cool down and proceed to clean the resistor bar.

Then continue to fry as usual.

These are the three main causes of frying oil. The remedy is too simple. Hopefully, this article will help you not be embarrassed when the pot happens to smoke.

Note that when cleaning fried prices, the frying pan of the fryer is not oily

Frying and frying trays are often individually designed, removed from the fryer cover easily. When cleaning you can wash these accessories with dishwashing liquid. However, use a sponge or a soft cloth to avoid scratching

the non-stick layer.



During frying, frying and frying trays are inevitably greasy. So before washing, you should rinse the fried tray, fry the price through the hot water before washing before it will help the washing process quickly and still ensure clean bubble.

Rinsing through hot water also helps deodorize food in the fryer more effectively, so that the next use of the old food smell will not be haunted by your new food, help the food taste and taste delicious. than.

You can also wash fry trays, frying prices with dishwashers will take less time.

Explore more:

1. Which dishes can be cooked with an oil-free fryer?
2. Top 4 best-selling non-oil fryer in 2019
3. How to set the time, the oil-free fryer temperature for each standard dish
4. Instructions for using a non-oil fryer to buy properly

If you need to buy fryer without oil should consult reputable brands such as Philips non-oil fryer, KoriHome oil-free fryer, Delonghi oil-free fryer, Mishio oil-free fryer .

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