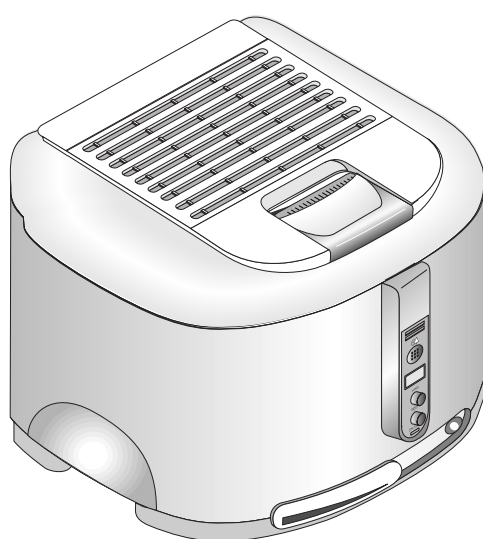
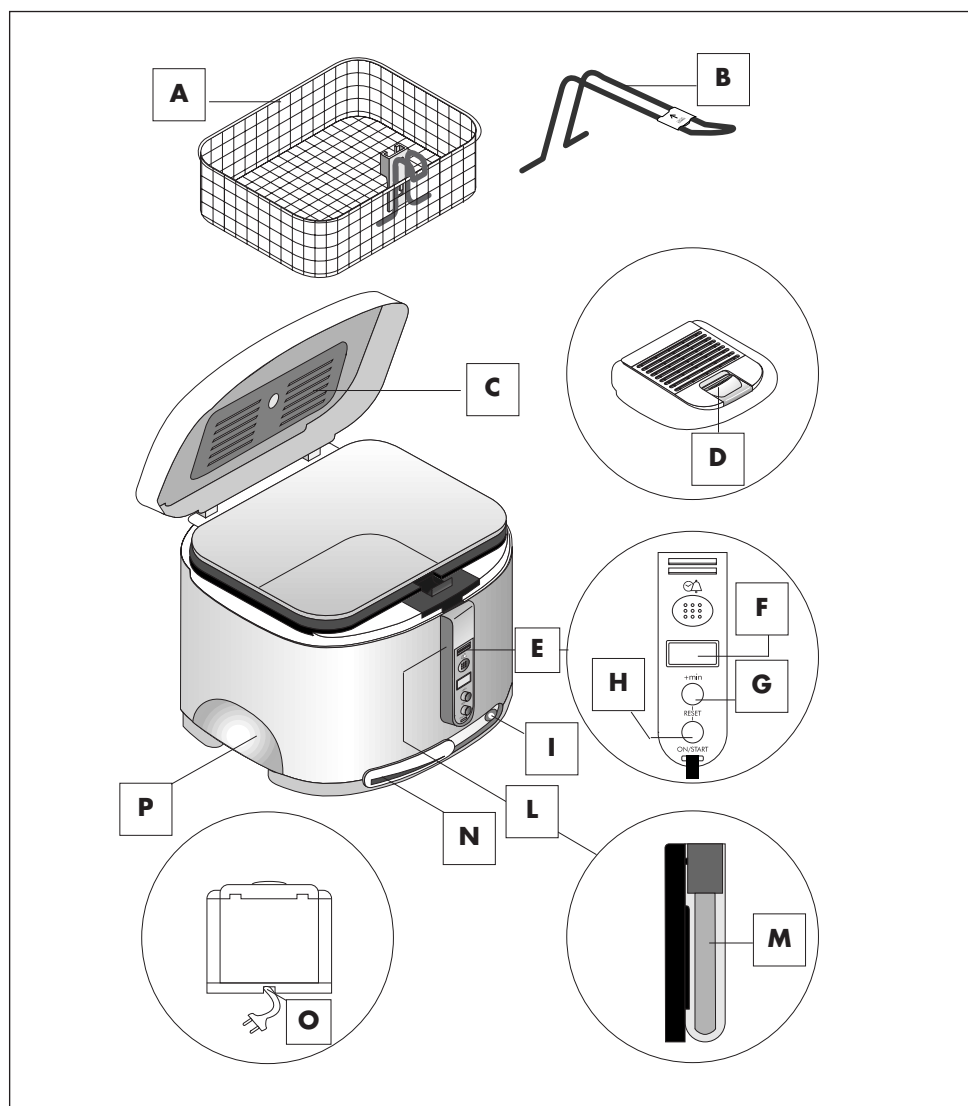

ELECTRIC FRYER



INSTRUCTIONS FOR USE

DESCRIPTION OF THE APPLIANCE



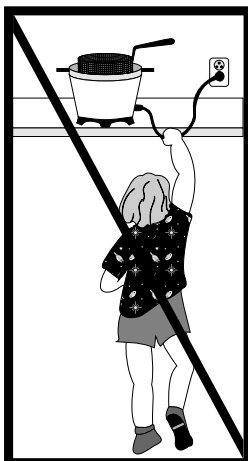
- | | |
|---|--|
| A Basket | I Control light |
| B Basket handle with lock | L Drainage tube panel "Easy Clean System" |
| C Inner lid | M Drainage tube "Easy Clean System" |
| D Lid opening handle | N Sliding thermostat control/OFF switch |
| E Electronic timer (if supplied) | O Cord compartment access |
| F Cooking time button | P Handle for lifting appliance |
| G ON/START button | |
| H Battery protection tab (if provided) | |

IMPORTANT

- This appliance has been designed to fry foods and is exclusively for domestic use. It must not be used for other purposes and must not be modified in any way.
- Do not use the appliance if it is damaged (i.e. by being dropped).
- Before using the fryer for first time, wash the aluminium bowl and basket using hot water and a little washing-up liquid; then dry the bowl carefully.
- Before use, check that the mains power supply corresponds to the power supply indicated on the appliance.
- Plug the appliance into an earthed power socket with a capacity of at least 10 ampere. If the plug does not match the socket, have a qualified electrician replace the socket.
- When in use, the appliance becomes very hot. THE APPLIANCE MUST BE INSTALLED OUT OF THE REACH OF CHILDREN.
- Always allow the oil to cool before moving the fryer, as hot oil can cause severe burns.
- **Never switch on the fryer before adding oil or fat. If the fryer is operated without oil or fat, a thermostatically-operated safety device interrupts the operation of the appliance.**

In this case, it is necessary to contact one of our authorized service centres before re-using the appliance.

- If it is necessary to replace the power cable, be sure to use a H05 VVF cable consisting of three 1mm² wires. The replacement cable must be in compliance with current safety legislation and must have the same diameter as the original cable.
- In case of leaks, contact your nearest service centre or authorized dealer.
- When the appliance is in operation, the drainage tube (if fitted) must always be closed and positioned in its compartment.
- Do not unplug the appliance by pulling on the electric cable - always use the plug itself.
- **Serious hot-oil burns may result from a deep fat fryer being pulled off of a countertop. Do not allow the cord to hang over the edge of the counter where it may be grabbed by children or become entangled with the user. Do not use with an extension lead.**



TECHNICAL SPECIFICATIONS

Voltage	see rating label
Absorbed power	1300 W
Maximum capacity:	1.3 lit. oil/1.2 kg. fat
Maximum food capacity:	700 g. potatoes

Materials and articles destined for use in contacts with food products conform to the EC directives 89/109.

In addition, this appliance is manufactured in compliance with applicable EEC directives, including those relative to radio interference.

ELECTRICAL REQUIREMENTS

Before using this appliance ensure that the voltage indicated on the product corresponds with the main voltage in your home, if you are in any doubt about your supply contact your local electricity company.

The flexible mains lead is supplied connected to a B.S. 1363 fused plug having a fuse of 13 amp capacity.

Should this plug not fit the socket outlets in your home, it should be cut off and replaced with a suitable plug, following the procedure outlined below.


Note: Such a plug cannot be used for any other appliance and should therefore be properly disposed of and not left where children might find it and plug it into a supply socket - with the obvious consequent danger.

N.B. We recommend the use of good quality plugs and wall sockets that can be switched off when the machine is not in use.

IMPORTANT: the wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

GREEN AND YELLOW	EARTH
BLUE	NEUTRAL
BROWN	LIVE

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  or coloured green or green and yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

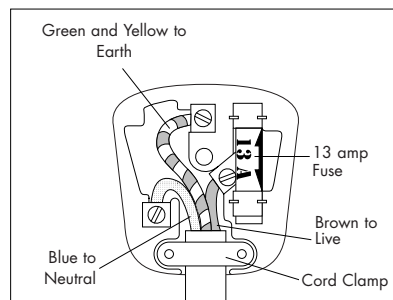
When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. If your electricity supply point has only two pin socket outlets, or if you are in doubt, consult a qualified electrician.

Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord of the same size.

After replacement of a fuse in the plug, the fuse cover must be refitted. If the fuse cover is lost, the plug must not be used until a replacement cover is obtained. The colour of the correct replacement fuse cover is that of the coloured insert in the base of the fuse recess or elsewhere on the plug. Always state this colour when ordering a replacement fuse cover.

Only 13amp replacement fuses which are ASTA approved to B.S. 1362 should be fitted. This appliance conforms to the Norms EN 55014 regarding the suppression of radio interference.

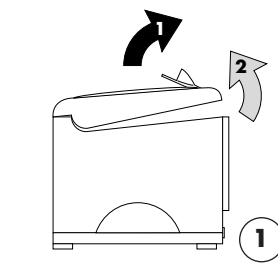
WARNING - THIS APPLIANCE MUST BE EARTHED



Read this instruction booklet carefully before using your machine. In this way, you will obtain the best possible results and maximum operating safety.

OPERATING INSTRUCTIONS

- Before use, check that the mains power supply corresponds to the power supply indicated on the appliance.
- Before use, wash the bowl and the basket using hot water then carefully dry the bowl.
- Never switch on the fryer before adding oil or fat. If the fryer is operated without oil or fat, a thermostatically operated safety device interrupts the operation of the appliance. In this case, it is necessary to contact one of our authorized service centres before re-using the appliance.



Filling with oil or fat

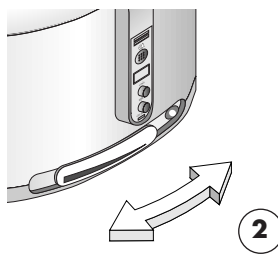
- Remove the appliance from the package and open the lid by pulling on the relevant handle (fig. 1) then take the accessories out.
- Pour about 1.3 lt of oil, circa into bowl (or 1.2 kg. fat).

For best results, **use good-quality sunflower oil.**

AVOID MIXING DIFFERENT TYPES OF OIL.

If using blocks of solid fat, cut into small pieces to **avoid fryer heating dry** in the first few minutes; it is also advisable to place thermostat on the 150°C position during initial heating-up phase.

Melt solid fat directly in pot. Only when completely melted,

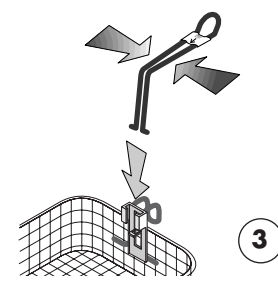


Pre-heating

Set the sliding thermostat control (N) (fig. 2) to the desired temperature (see enclosed table). When the selected temperature is reached, the pilot lamp will switch off.

Frying

1. **As soon as the light goes off**, lower the basket (A) into the oil by inserting the basket handle (B) in the basket (as shown in fig. 3) and locking it securely in place. **Always ensure that the handle lock is in place when lifting the basket in or out of the oil.** Remove the handle and close the lid.
- **It is normal for a notable quantity of hot vapour to escape from the filter cover immediately following the above mentioned process.**
- It is also normal for drops of condensation to fall from the lid onto the metal or plastic sides of the appliance while in use.



2. **Models with an electronic timer (E)**, may be set to whatever cooking time you desire. If the timer comes with a battery protection tab (H), pull the tab out slightly and then proceed as follows:

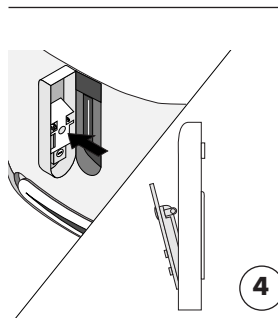
- Press the ON/START push-button (G): the timer will come on and the figures will start to flash;
- Press the "+min" button (F) until the desired setting is obtained;
- By pressing the "ON/START" (G) button, the timer will start the count displayed. The figures will stop flashing and the decimal point will start to flash instead.
- If an error is made, the count is cancelled by pressing push-buttons F and G simultaneously: in this way the timer is reset at zero.

- Once the cooking time is completed, an acoustic signal is given (to stop the signal, simply press one of the two push buttons).

The acoustic signal indicates that the programmed cooking time is over, **but the appliance is still operating.**

- The timer switches off automatically 20 seconds after the audible signal has been given.

The electronic timer may be removed from the equipment for your easy use (see fig. 4).

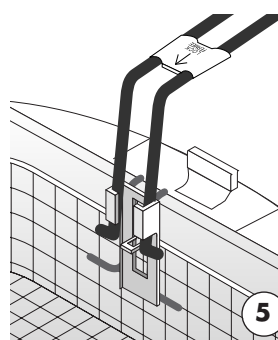


End of frying time

When the selected frying time is completed, hook the basket to the bowl's rim (fig.5) and check that food is golden brown as desired. If more cooking is needed, lower the basket and keep on frying.

When the food is cooked, switch the appliance off by setting the thermostat control to "OFF" until the switch is heard to click off. Leave the contents to drip for a moment.

If frying is to be done in two phases (e.g. potatoes), open the lid; hook the basket to the bowl, lower the lid without closing it wait for the indicator light to go off and lower basket again (see enclosed table).



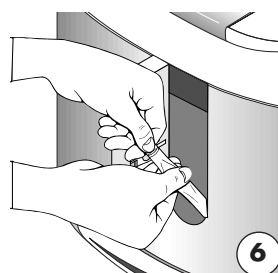
Filtering of oil or fat

It is advisable to filter the oil or fat after frying in order to remove any food particles, especially if the food is coated in breadcrumbs or flour. Food particles remaining in the oil tend to burn, which causes the oil to deteriorate more quickly.

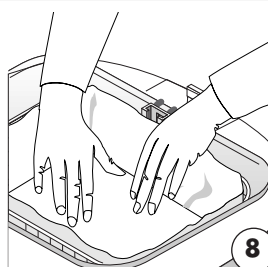
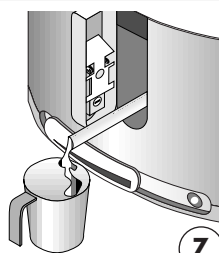
For models fitted with a drainage tube

Proceed as follows:

1. Raise the lid of the fryer and remove the basket. Check that the oil is sufficiently cool (about 2 hours).
2. Open the panel (L) as shown in fig. 4 and remove the drainage tube (M)
3. Remove the cap (fig. 6). Take care to pinch the end of the tube with two fingers so that the oil does not drain until the tube has been placed in a receptacle.

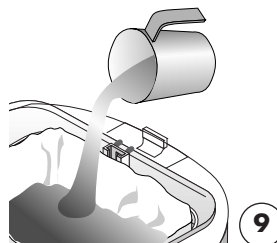


4. Drain the oil into a suitable receptacle (fig. 7)
5. Use a sponge or a paper kitchen towel to remove any deposits from the bowl.
6. Replace the drainage tube in its compartment. **Do not forget to replace the cap.**
7. Hook the basket to the bowl and place the filter supplied



with the appliance in the bottom of the basket (fig. 8). Spare filters can be obtained from your dealer or from our service centres.

8. Pour the oil very slowly into the basket, ensuring that it does not overflow from the filter (fig. 9).
9. Check the drainage tube frequently for signs of wear and tear. If in doubt contact your nearest service centre.

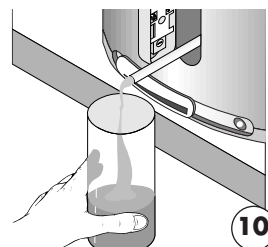


Note: After filtering the oil, it can be left in the fryer. However, should a long period of time pass between one frying and the next, it is advisable to store the oil in a closed container, not exposed to direct light in order to avoid its deterioration.

To drain the oil into the container, remove the drainage tube and proceed as shown in fig. 10.

Oil used for frying fish should be stored separately from oil used for other foods.

If fat is used for frying, this should not be allowed to cool too much, otherwise it may



solidify.

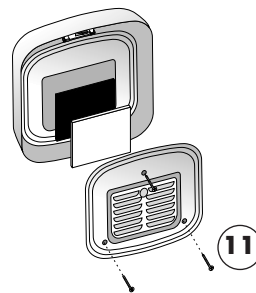
CHANGING THE ANTI-ODOUR FILTERS

After a while, the anti-odour filters fitted to the lid tend to lose their effectiveness. They should be changed after approximately 20 frying operations. To replace the filters, remove the screws from the inner lid as shown in fig. 11.

Replace the filters.

Refit the lid by fastening the three screws.

N.B: The black filter must be fitted by laying it on the plastic surface (see fig. 11) while the white filter must rest over it.



CLEANING

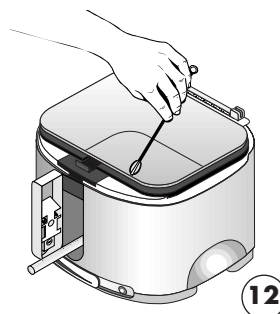
Before cleaning, **ensure the appliance is unplugged.**

Never immerse the fryer in water or place under a tap, as water in contact with electrical components may cause electric shocks.

Always remove the filters before immersing the lid in water.

Proceed as follows to clean the bowl:

- **Allow the oil to cool for about two hours**, then drain the bowl as described in "drainage of oil".
- Remove any deposit from the bottom of the bowl using a sponge or a paper towel.
- Wash the bowl with hot water and washing-up liquid. Rinse and dry carefully.
- Use the special cleaning brush supplied with the appliance to clean the oil drainage tube (fig. 12).
- Clean the basket regularly, taking care to remove any particles.
- The basket can be washed in a dishwasher.
- After frying, wipe the outside of the fryer with a soft damp cloth in order to remove any oil smears and condensation.
- If your appliance is equipped with a sealing gasket, clean and dry it in order to prevent it sticking to the bowl when the fryer is not in use.

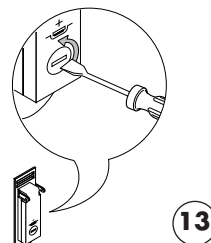


Replacing the timer battery

(for those models so equipped)

- Remove the timer from its housing (see fig. 5)
- Turn the battery cover on the back of the timer in an anti-clockwise direction until it comes off (fig. 13).
- Replace the battery.

If the appliance is to be replaced or thrown away, the battery must be removed and disposed of in accordance with the current laws as it represents an environmental hazard.



COOKING SUGGESTIONS

Changing the oil or fat

When oil goes below minimum level mark, add new oil. It is advisable to change the oil from time to time to maintain the quality and taste of your fried food.

The number of times the oil can be used depends on the type of food you fry. For example, the oil must be changed more often if food coated in breadcrumbs is fried frequently. We advise that the oil be completely changed every 5/8 times or it should be completely changed in the following circumstances:

- unpleasant odour
- smoke when frying
- becomes dark in colour.

For perfect frying

- The recommended temperature should be selected for each recipe. **If the temperature is too low, the food will absorb oil. If the temperature is too high, the food will crisp too quickly, leaving the inside underdone.**

- **The food to be fried should not be lowered into the oil until the correct temperature has been reached (i.e. when the pilot lamp switches off).**
- Do not overfill the basket. Too much food in the basket lowers the temperature of the oil suddenly, with the result that the food will be greasy and unevenly-fried.
- Check that the food is sliced thinly and evenly. Thick slices will not be fried throughout, although they may look cooked on the outside. If the food is evenly sliced, each slice will be perfectly fried at the same time.
- Be sure to dry the food carefully before frying. Damp foods - especially potatoes - tend to soggy after frying. Foods with a high water content (e.g. fish, meat and vegetables) should be dipped in breadcrumbs or flour. Remember to shake off any excess flour or breadcrumbs before frying.

FRYING NON-FROZEN FOODS

Food	Max. quantity	Temperature (°C)	Time (min)
CHIPPED POTATOES Half portion	350g	190	phase 1 4 - 5 phase 2 1 - 2
Whole portion	700g	190	phase 1 6 - 8 phase 2 4 - 5
FISH			
Squid	250g	160	6 - 7
Scampi	250g	160	5 - 6
Sardines	250g	170	6 - 7
Sole (1)	130g	160	5 - 6
MEAT			
Beef cutlets (1)	120g	160	5 - 7
Chicken cutlets (1)	120g	160	4 - 6
Meatballs (6)	250g	160	4 - 6
VEGETABLES			
Artichokes	150g	150	5 - 6
Cauliflower	200g	160	4 - 5
Mushrooms	200g	150	4 - 5
Aubergines (2 slices)	50g	170	3 - 4
Courgettes	150g	160	5 - 6

Consult the following chart taking into account that the cooking times and temperatures are approximate and should be varied according to the quantities required and personal taste.

FRYING FROZEN FOODS

Frying frozen foods

1. Due to their extremely low temperature, frozen foods inevitably lower the temperature of the oil. For good results each time you fry, we recommend you don't exceed the maximum quantities set out in the following table.

2. **Frozen foods are frequently covered with a coating of ice crystals, which must be removed before frying.** Lower the basket very slowly into the oil in order to ensure that the oil does not boil over.

Make certain that the lid is tightly closed after the basket has been placed inside the fryer.

The cooking times shown in this table are approximate, and may vary according to the initial temperature of the food and to the cooking temperature recommended on the packet.

Food	Max. quantity	Temperature (°C)	Time (min)
FROZEN CHIPS	200*	190g	phase 1 2 - 4 phase 2 1 - 2
POTATO CROQUETTES	350g	190	6 - 7
FISH Fish fingers	150g	190	4 - 5
Prawns	150g	190	4 - 5
MEAT Chicken cutlets (1)	120g	180	3 - 5

WARNING: Before lowering the basket into the oil, ensure that the lid is securely closed.

* This is the recommended quantity for excellent results. Naturally a larger quantity of frozen potatoes can be fried, taking into consideration that they will be a little more greasy due to the sudden drop in the temperature of the oil, upon immersion.

TROUBLESHOOTING

Problem	Cause	Remedy
Unpleasant odours	Anti-odour filter saturated The oil or fat has deteriorated The oil or fat is not suitable	Change the filter Change the oil (or fat) Use a good-quality oil
The oil overflows	Frozen food covered with ice crystals The basket has been lowered too quickly into the oil Too much oil in the fryer Food not dried sufficiently before immersing in the oil Recommended max. quantity exceeded	Remove ice prior to frying Lower the basket slowly Reduce the quantity of oil in the fryer Dry the food thoroughly 700 g (fresh potatoes) or 200 g (frozen chips)
Oil does not heat	Fryer has been previously switched on without oil in pot causing the thermal cut-out failure.	Contact Service Centre (fuse change necessary).

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