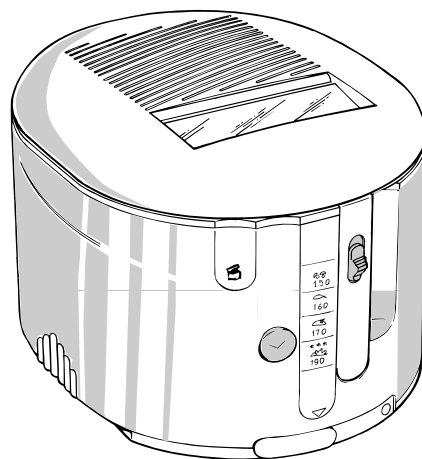
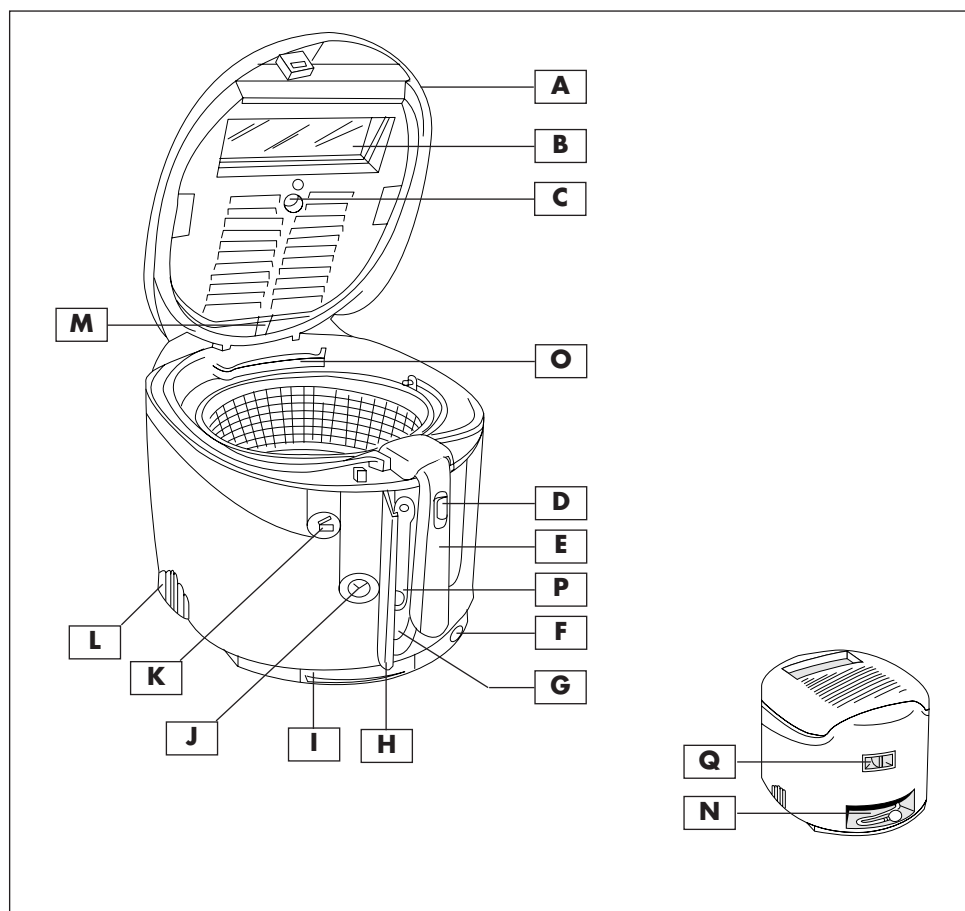

ELECTRIC FRYER



INSTRUCTIONS FOR USE

DESCRIPTION OF THE APPLIANCE



- A.** Lid
- B.** Inspection window (if fitted)
- C.** Filter inspection aperture
- D.** Sliding button in handle
- E.** Basket handle
- F.** Pilot lamp
- G.** Drainage tube
- H.** Drainage tube compartment door
- I.** Sliding thermostat control/OFF switch
- J.** Push-pull timer knob (if fitted)
- K.** Lid aperture button
- L.** Handle for lifting appliance
- M.** Latch
- N.** Cable compartment
- O.** Condensation discharge aperture
- P.** Internal safety panel
- Q.** Condensation tray

TECHNICAL SPECIFICATIONS

Voltage see rating label

Absorbed power see rating label

Maximum capacity: 1.2 lit. oil/1 kg. fat

Maximum food capacity: 1 kg. potatoes

IMPORTANT

- 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.
 - Before using the fryer for the first time, remove the cardboard (if fitted) from the drainage hole; wash the bowl and the basket using hot water; then dry carefully 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.
- The power cable must not be replaced by the user, as this requires the use of special tools. If the power cable is damaged, contact an authorized Service Centre.
 - In case of leaks, contact your nearest service centre or authorized dealer.
 - The basket fits automatically onto the spindle in the centre of the bowl.
- Do not attempt to position the basket by rotating it manually, as this may damage the basket rotation mechanism.**
- When the appliance is in operation, the drainage tube must always be closed and positioned in its compartment.

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.

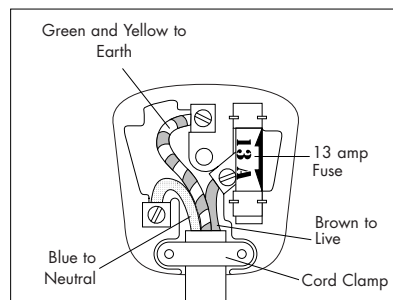
When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. If your electricity supply point has only two pin socket outlets, or if you are in doubt, consult a qualified electrician.

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 installing and using the 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.
- The basket fits automatically onto the spindle in the centre of the bowl.

Filling with oil or fat

- Pour 1.2 litres of oil into the bowl (alternatively, use 1 kg. of solid fat).

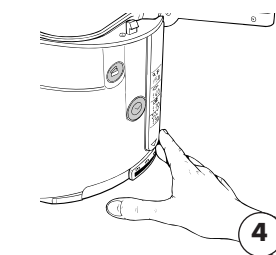
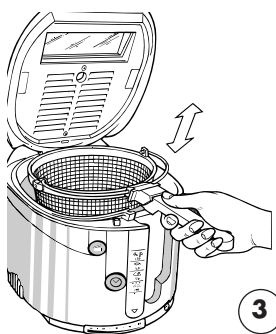
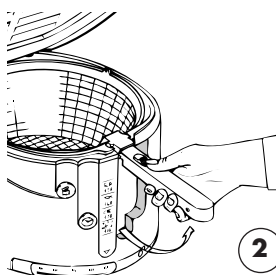
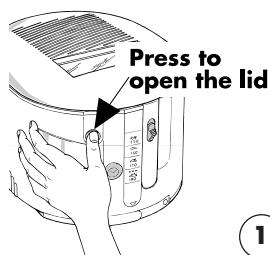
For best results, **use good-quality sunflower oil.**

AVOID MIXING DIFFERENT TYPES OF OIL.

If solid fat is used instead of oil, cut into small pieces so that the fryer **does not run "dry"** during the first few minutes of operation.

Frying

1. Do not overfill the basket (maximum 1 kg. of fresh potatoes). For perfectly even frying, the food should be placed around the perimeter of the basket and not concentrated in the centre.
Set the sliding thermostat control to the desired temperature (see enclosed table). When the selected temperature is reached, the pilot lamp will switch off, then lower the basket into the oil.
- A considerable quantity of steam will escape from the rim of the lid when the basket is lowered into the oil. This is perfectly normal for all fryers.
 - *The heat generated by the fryer may cause the cover to bend slightly in the area of the ventilation grill. This is normal.*
 - *Condensation may form around the basket handle when the appliance is in use. This is normal.*
2. If your appliance is fitted with a timer, the frying time can be monitored by setting the timer. Push the timer knob gently until it pops out.

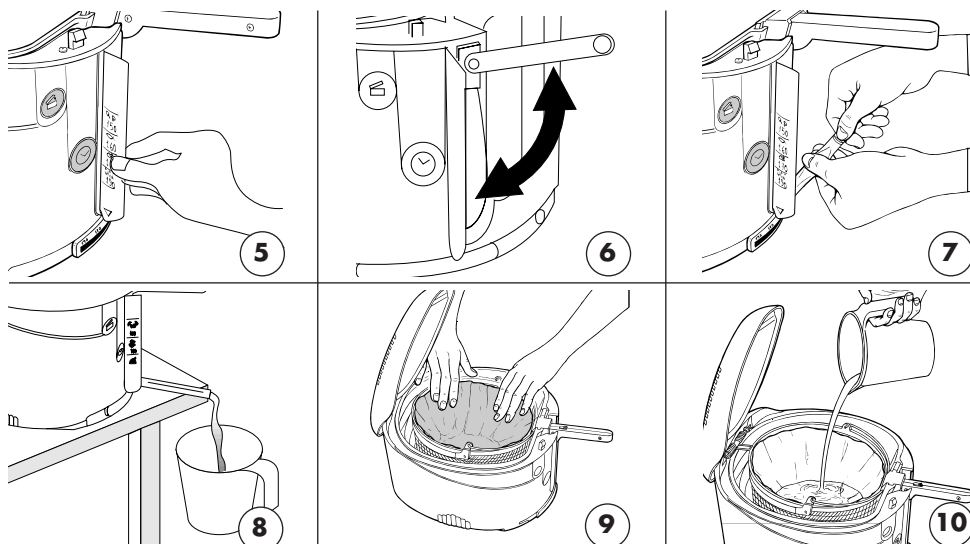


End of frying time

When the selected frying time has elapsed (in models fitted with a timer, a buzzer sounds), raise the basket and check that the food is fried to a golden brown.

When the food is completely cooked, switch the appliance off by setting the thermostat control to "0" until the switch is heard to click off.

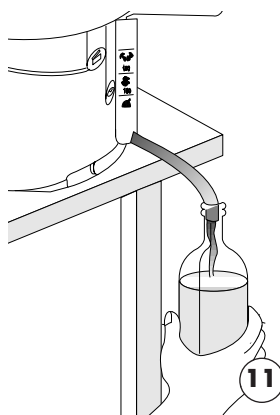
Filtering the oil or fat



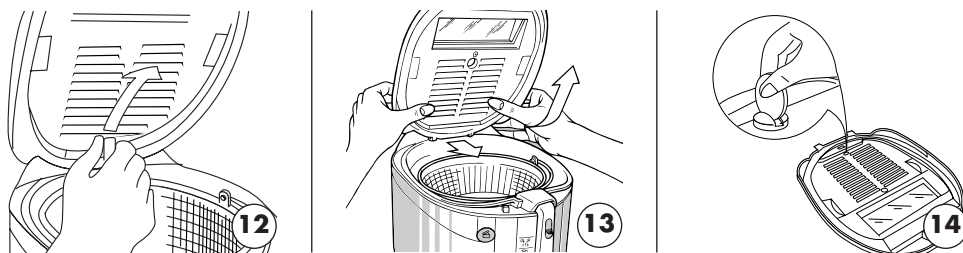
- Raise the lid of the fryer and remove the basket. **Check that the oil is sufficiently cool (about 2 hours).**
- If your appliance is provided with oil drainage tube system, open the panel.
- Turn the internal safety panel and remove the drainage tube.
- Drain the oil into a suitable receptacle.
- Replace the drainage tube in its compartment. Do not forget to **replace the cap.**
- Place one of the filters supplied with the appliance in the bottom of the basket. Pour the oil very slowly into the basket.

If the fryer is not used for a long period, it is better to store the oil in a tightly sealed container to keep it fresh.

☞ If fat is used for frying, this should not be allowed to cool too much, otherwise it may solidify before removal.



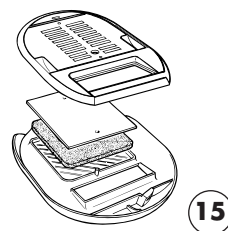
Changing the anti-odour filters



When the filter changes colour, this indicates that it must be replaced (the filter may be inspected through the opening "C" in the lid).

1. Remove the latch from the lid by pulling in the direction shown by the arrow.
2. Remove the lid by pulling it forward and upwards. Use both hands to do this.
3. Remove the screws and remove the metal inner lid and replace the filters.

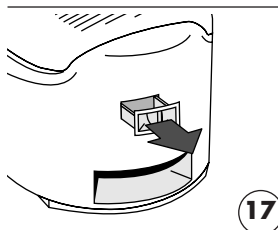
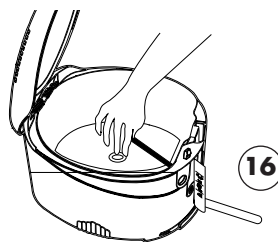
✎ **The surface with the two coloured labels must face towards the black filter.**



Cleaning

Always remove the filters before immersing the lid in water.

- Remove any deposit from the bottom of the bowl using a sponge or a paper towel.
- Wash the bowl with hot water. Rinse and dry carefully.
- Use the special cleaning rod supplied with the appliance to clean the oil drainage tube.
- The entire 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.
- Important: after frying, always empty the condensation tray (Q) located in the back of the fryer.



Models with non-stick bowl

Use a soft cloth and neutral detergent to clean the bowl. Never use abrasive detergents.

COOKING SUGGESTIONS

Oil or fat level

The oil or fat in the bowl must never fall below the minimum level.

However, from time to time the oil should be changed completely. 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.

As with any fryer, the oil will deteriorate after being heated several times. Even if correctly used and filtered, we suggest that the OIL BE CHANGED COMPLETELY AFTER BEING USED 5 TO 8 TIMES.

Our fryer features a rotating basket, and therefore requires only a small quantity of oil. As a result, when the oil is changed after being used 5 to 8 times, **only half the oil used in traditional fryers** is required, which means a saving for you of 50%.

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, resulting in 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 will look very attractive on the outside. Slice food uniformly to ensure even cooking.
- Be sure to dry the food carefully before frying. Damp foods - especially potatoes - remain 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)
FRIED POTATOES Half portion	500	190	phase 1 6 - 7 phase 2 1 - 2
Whole portion	1000	190	phase 1 10-12 phase 2 2 - 3
FISH Squid	500	160	9 - 10
Scampi	600	160	7 - 10
Sardines	500-600	170	8 - 10
Sole (3)	500-600	160	6 - 7
MEAT Beef cutlets (2)	250	170	5 - 6
Chicken cutlets (3)	300	170	6 - 7
Meatballs (8 - 10)	400	160	7 - 9
VEGETABLES Artichokes	250	150	10 - 12
Cauliflower	400	160	8 - 9
Mushrooms	400	150	9 - 10
Aubergines	300	170	11 - 12
Courgettes	200	170	8 - 10

Remember that the foods listed in the table above have been fried as described in the recipes; the cooking temperatures and times are approximate, and will vary according to the quantity of food being fried and to individual tastes.

FRYING FROZEN FOODS

- Due to their low temperature, frozen foods inevitably lower the temperature of the oil. For best results, be sure not to exceed the recommended quantities shown in the table below.
- Frozen foods are frequently covered with a coating of ice crystals, which should be removed before frying. Lower the basket very slowly into the oil in order to ensure that the oil does not boil over.

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)
PRE-COOKED POTATOES	180	190	phase 1 3 - 4 phase 2 1 - 2
VEGETABLES Artichokes	250	150	10 - 12
POTATO CROQUETTES	500	190	7 - 8
FISH Fish fingers	300	190	4 - 6
Prawns	300	190	4 - 6
MEAT Chicken cutlets (3)	200	180	6 - 8

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	The oil has deteriorated and produces too much foam. 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	Change the oil (or fat) Lower the basket slowly Reduce the quantity of oil in the fryer Dry the food thoroughly
The oil does not heat	The fryer has previously been switched on without oil in the bowl, causing the overload device to intervene	Contact your nearest Service Centre for replacement of the overload device
Food fries in one side of the basket only	The basket does not rotate during frying	Clean the bottom of the bowl Clean the basket wheel guide ring
Excessive oil splashes when the lid is open	The condensation drainage aperture (O) is obstructed	Clean the condensation drainage aperture

RECIPES

French-fried potatoes

Serves 4 - 5:

- 1 kg potatoes
- salt

Thermostat setting: 190°C

Cooking time: phase 1 10 - 12 min
phase 2 2 - 3 min

Peel the potatoes and cut into chips about 1 cm in thickness. In order to cut the potatoes into perfect chips, use one of the many chip-cutters available on the market. Old potatoes are better for french fries, as they contain less water than new potatoes. In order to prevent the french fries from sticking together during frying, place them in a bowl of cold water for a few minutes. This reduces the starch content. Remove the chips from the water and dry carefully using a tea-towel. Place the potato chips in the basket and place the basket in the bowl in the raised position. Pre-heat the oil to 190°C. When the pilot lamp switches off, immerse the basket in the oil by slowly lowering the handle. Allow the chips to cook for 10 - 12 minutes. Raise the basket and wait until the pilot lamp switches off again. Lower the basket into the oil and cook for a further period of 2 - 3 minutes. Remove the basket and place the french fried potatoes in a dish lined with a paper towel which will absorb any excess oil. Add salt to taste and serve

Scampi

Serves 2 - 3

Recipe 1

- 600 gr. scampi
- plain flour
- lemon
- salt.

Thermostat setting: 160°C

Cooking time: 7 - 10 min.

Remove the tails from the shells and dip in the flour. With the basket in the raised position, set the thermostat to 160°C. When the pilot lamp switches off, place the scampi in the basket and fry for 7 - 10 minutes. Turn the scampi after a few minutes to ensure that they fry evenly. Serve very hot.

Recipe 2

- same ingredients as above
- one cup of milk
- 2 eggs

Thermostat setting: 160°C

Cooking time: 7 - 10 min.

Mix three tablespoons of flour into the milk and add the beaten eggs and a pinch of salt. Remove the tails from the shells and add to the mixture, leaving to marinate for about one hour. Again, the cooking temperature is 160°C, but in this case the basket should be immersed in the oil. When the pilot lamp switches off, place the scampi in the basket and fry for 7 - 10 minutes. Turn the scampi after 4 - 5 minutes.

Frozen french fried potatoes

Serves 2 - 3:

- 180 g potatoes
- salt

Thermostat setting: 190°C

Cooking time: phase 1 3 - 4 min
phase 2 1 - 2 min

Pre-heat the oil to 190°C. Remove the fryer basket, place the potatoes inside and shake, to get rid of any excess ice. When the pilot lamp switches off, immerse the basket in the oil by slowly lowering the handle. Allow the chips to cook for 3 - 4 minutes. Raise the basket and wait until the pilot lamp switches off again. Lower the basket into the oil and cook for a further period of 1 - 2 minutes. Remove the basket and place the french fried potatoes in a dish lined with a paper towel which will absorb any excess oil. Add salt to taste and serve piping hot.

Squid

Serves 2

- 500 gr. squid
- plain flour
- two lemons
- salt.

Thermostat setting: 160°C

Cooking time: 9 - 10 min.

Wash the squid carefully and cut into rings. If the squid are very small, they can be left whole. Dry and dip in the flour. Switch on the fryer and set the thermostat to 160°C, with the basket in the raised position. As soon as the pilot lamp switches off, place the squid in the basket and fry for 9 - 10 minutes. Turn after a few minutes. Drain off the excess oil and place the squid in a dish lined with a paper towel. Serve immediately with lemon slices and add salt at the last moment to keep the squid crisp.

Beef/chicken cutlets

Serves 2

- 2 slices of beef/chicken (about 150 gr. each)
- two eggs
- breadcrumbs
- salt and pepper

Thermostat setting: 170°C

Cooking time: 5 - 7 min.

Beat the cutlets gently for extra tenderness. Beat the two eggs in a shallow dish with a pinch of salt and pepper. Dip the cutlets in the egg mixture and then in the breadcrumbs. Make sure the breadcrumbs adhere well to the meat. Set the thermostat to 170°C, with the basket in the raised position. When the pilot lamp switches off, place the cutlets in the basket and fry for 5 - 7 minutes. Turn after 2 - 3 minutes so that they fry evenly. Serve hot, adding salt to taste.

*Sole***Serves 2 - 3**

- 3 soles (about 200 gr. each)
- plain flour
- one lemon
- salt
- one glass of milk
- parsley

Thermostat setting: 160°C**Cooking time:** 6 - 7 min.

Clean the sole carefully, removing the skin from both sides, and place in the milk for about 10 minutes. Dip in the flour, and shake off any excess. In the meantime, switch on the fryer with the basket in the raised position and set the thermostat to 160°C. As soon as the pilot lamp switches off, place the sole in the basket and fry for 6 - 7 minutes. Turn after 3 - 4 minutes so that they fry evenly. Drain off any excess oil and add salt. Place on a serving dish and garnish with lemon slices and sprigs of parsley. Serve very hot.

*Meatballs***Serves 2**

- 400 gr. minced meat
- two eggs
- one lemon and lettuce leaves for garnish
- salt and pepper
- 30 gr. chopped ham
- breadcrumbs

Thermostat setting: 160°C**Cooking time:** 7 - 9 min

Mix together the minced meat, the chopped ham and the two eggs, adding salt and pepper. Roll the mixture into individual meatballs and carefully dip them in the breadcrumbs. Make sure that the breadcrumbs adhere well all round each meatball. In the meantime, switch on the fryer with the basket in the raised position and set the thermostat to 160°C. When the pilot lamp switches off, fry the meatballs for 7 - 9 minutes. Do not forget to turn them after 4 - 5 minutes. Drain off any excess oil and place in a serving dish lined with a paper towel. Garnish with lemon slices and a few fresh lettuce leaves.

*Aubergines***Serves 2**

- 300 gr. aubergines
- salt
- plain flour

Thermostat setting: 170°C**Cooking time:** 11 - 12 min

Cut the aubergines into 5 mm. slices and sprinkle with salt. Leave for at least one hour so that the excess water drains off. Dry the aubergines carefully and dip in the flour. Switch on the fryer with the basket in the raised position and set the thermostat to 170°C. When the pilot lamp switches off, place the aubergines in the basket, ensuring that the slices are separated. Fry for 11 - 12 minutes. After 5 - 6 minutes, raise the lid and use two serving forks to turn the aubergines. When the aubergines are ready, drain off any excess oil and place them on a serving dish. Add salt to taste and serve immediately.

*Sardines***Serves 2 - 3**

- 500 - 600 gr. sardines
- plain flour
- salt
- one lemon

Thermostat setting: 170°C**Cooking time:** 8 - 10 min.

Switch on the fryer with the basket raised and set the thermostat to 170°C. While the oil is heating, wash the sardines carefully and remove the heads. Dry the sardines and dip them in the flour. When the pilot lamp switches off, place the sardines in the basket and fry for 8 - 10 minutes. When the sardines are ready, drain off the excess oil and add salt. Serve immediately.

*Cauliflower***Serves 2 - 3**

- one cauliflower (400 gr. approx.)
- 2-3 eggs
- salt
- breadcrumbs;

Thermostat setting: 160°C**Cooking time:** 8 - 9 min.

Boil the cauliflower in salted water for about 15 minutes. Remove from the water slightly undercooked. Drain off the water and allow the cauliflower to cool. Divide the cauliflower into clusters. Beat the eggs in a shallow dish with a little salt. Dip the cauliflower clusters in the egg mixture and then in the breadcrumbs. In the meantime, switch on the fryer with the basket in the raised position and set the thermostat to 160°C. When the pilot lamp switches off, place the cauliflower clusters in the basket and fry for 8 - 9 minutes. Turn after about 4 minutes to ensure even frying. Serve immediately while piping hot.

*Courgettes***Serves 2**

- 200 gr. courgettes;
- salt
- plain flour
- one tablespoon olive oil

Thermostat setting: 170°C**Cooking time:** 8 - 10 min

Prepare a mixture of two tablespoons of flour, one tablespoon of olive oil and one of cold water. The mixture should be fairly liquid, and should be left for about 30 minutes. In the meantime, cut the courgettes into slices of medium thickness (about 5 mm.). Place the courgette slices in the mixture. Switch on the fryer with the basket immersed in the oil and set the thermostat to 170°C. When the pilot lamp switches off, place the courgettes in the basket and fry for 8 - 10 minutes. Turn after 4 - 5 minutes (using two serving forks) so that they fry evenly. When ready, place the courgettes in a serving dish lined with a paper towel. Add salt to taste.

Artichokes

Serves 2

- 250 g fresh artichokes
- plain flour
- one egg

Thermostat setting: 150°C

Cooking time: 10 - 12 min

Cut the artichokes into fairly small slices. Wash and place in a bowl of water. Add half a lemon to the water to prevent the artichokes from going brown. Switch on the fryer and set to 150°C with the basket lowered. In the meantime, drain and dry the artichokes. Beat the egg with a little salt. Dip the artichokes in the flour and then in the egg. When the pilot lamp switches off, place the artichokes in the basket and fry for 10 - 12 minutes until golden brown. When cooked, drain off the excess oil and place the artichokes in a dish lined with a paper towel. Add salt and serve piping hot.

Mushrooms

Serves 2 - 3

- 400 gr. champignons
- one egg
- half a glass of milk
- breadcrumbs
- two tablespoons grated Parmesan cheese
- salt

Thermostat setting: 150°C

Cooking time: 9 - 10 min

Clean the mushrooms carefully, ensuring that all traces of earth are removed, and cut into medium-sized slices. Beat an egg with a little milk and a pinch of salt and dip the mushrooms into this mixture. Then dip the mushrooms in the breadcrumbs and Parmesan cheese (mixed together). Switch on the fryer with the basket in the raised position and set the thermostat to 150°C. When the pilot lamp switches off, place the mushrooms in the basket and fry for 9 - 10 minutes until golden brown. Remove and drain off any excess oil. Place the mushrooms in a serving dish lined with a paper towel. Dry off the mushrooms, add salt to taste and serve while hot.

Fruit fritters without frying basket

Serves 6

- 1/4 litre water
- 50 g butter
- a pinch of salt
- 150 g plain flour
- 50 g cornflour
- 50 g sugar
- 1 sachet vanilla
- 4 eggs
- 1 teaspoon lemon (or rum) essence
- 1 level teaspoon yeast
- 100 g raisins (washed and dried)
- 40 g icing sugar

Thermostat setting: 160°C

Cooking time: 16 min

Weigh all the ingredients carefully. Sift the flour with the cornflour. Place the water, butter and salt in a saucepan (long-handled if possible) and bring to the boil. Add the flour and cornflour mixture to the water. Stir the mixture until it forms a single compact ball, then heat again for about one minute, stirring continuously. Then place the ball immediately in a bowl and add the sugar, vanilla, essence and the eggs (one at a time). Add eggs until the mixture becomes shiny and falls heavily from the spoon forming long pointed drops. Allow the mixture to cool, then add the yeast and the raisins. Switch on the fryer and set to 160°. When the pilot lamp switches off, use two teaspoons to shape the mixture into small balls (the mixture should be sufficient for about 18 fritters) and immerse in the oil. Cook for 16 minutes, turning half-way through the cooking time. As the fritters will float in the oil, it is not necessary to use the frying basket.