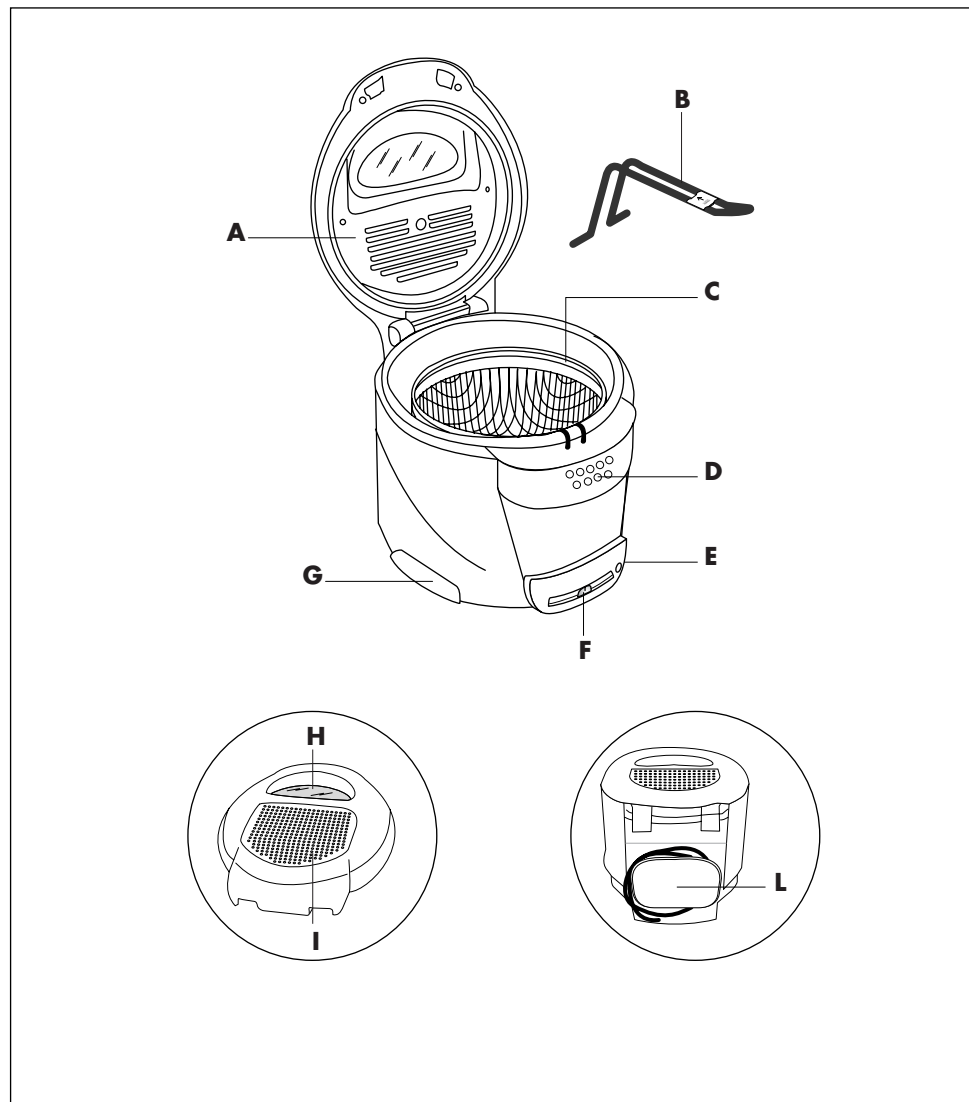


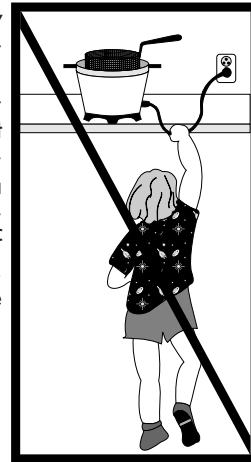
DESCRIPTION OF THE APPLIANCE



- | | |
|----------------------------------|---------------------------------------|
| A Inner lid | F Thermostat |
| B Basket handle with lock | G Handle for lifting appliance |
| C Basket | H Viewing window |
| D Lid opening push-button | I Filter cover |
| E Control lamp | L Cable holder |

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 the 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.
- 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.
- Children or infirm persons should not be allowed to use this product unsupervised
- Children should not be allowed to play with this appliance
- Never move the appliance while the oil is still hot.
- To move the appliance, use the special lifting handles (G). (Never lift by the basket handle).
- It is totally normal that, on first use, the refrigerator emits a "new appliance" smell. If this happens, aerate the room.



TECHNICAL SPECIFICATIONS

Voltage	see rating label
Absorbed power	1800 W
Maximum capacity:	2.0 lit. oil/1.8 kg. fat
Maximum food capacity:	1000 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 **CE**, 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 \equiv 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.

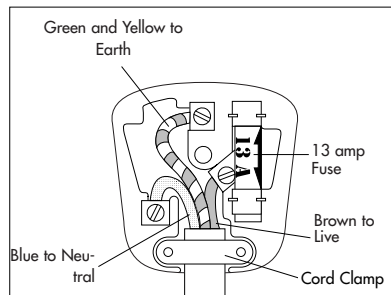
When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. If your electricity supply point has only two pin socket outlets, or if you are in doubt, consult a qualified electrician.

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 mains 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.

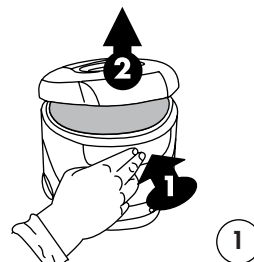
WARNING - THIS APPLIANCE MUST BE EARTHED



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, the basket and the lid (after removing the filters) using hot water then dry carefully.
- 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

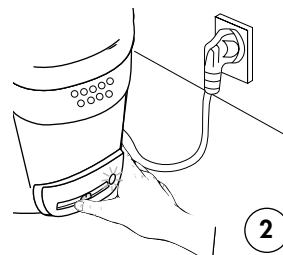
- Open the lid by pushing the button (fig. 1) then take the accessories out.
- Pour approx. 2 litres of oil into bowl (or 1.8kg fat).

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. The temperature must be set to 150°C until the fat has melted completely. The required temperature can then be set.

Melt solid fat directly in bowl.



PRE-HEATING

Plug the appliance in, set the sliding thermostat control (G) to the desired temperature and wait until the control lamp switches off (fig. 2).

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
- oil becomes dark in colour.

FOR PERFECT FRYING

- **To ensure crisp results, the food to be fried should not be lowered into the oil until the temperature has been reached (i.e. when the control 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.
- When frying small quantities of food, the temperature of the oil must be set lower than the temperature indicated to avoid the oil boiling too violently.
- 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 - remain soggy after frying. Foods with a high water content (e.g. fish, meat and vegetables) should be dipped in bread-

crumbs or flour. Remember to shake off any excess flour or breadcrumbs before frying.

For two-stage frying (e.g. potatoes), lift the basket at the end of the first stage, wait for the indicator light to go off and then lower the basket into the oil a second time (see enclosed table).

NON-FROZEN FOODS

Food	Max. quantity	Temperature (°C)	Time (min)
CHIPPED POTATOES Half portion	500	190	phase 1 5 - 6 phase 2 2 - 3
Whole portion	1000	190	phase 1 7 - 9 phase 2 6 - 8
FISH			
Squid	500	160	12 - 13
Scampi	500	160	10 - 11
Sardines	500	170	12 - 13
Sole (1)	400	160	8 - 9
MEAT			
Beef cutlets (1)	300	170	8 - 9
Chicken cutlets (1)	300	170	7 - 8
Meatballs (6)	550	160	7 - 8
VEGETABLES			
Artichokes	250	150	11 - 12
Cauliflower	400	160	9 - 10
Mushrooms	400	150	9 - 10
Aubergines (2 slices)	100	170	7 - 8
Courgettes	300	160	11 - 12

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

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 specified below.
2. **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. **Make certain that the lid is tightly closed after the basket has been placed inside the fryer.**
3. For best results, do not exceed recommended maximum quantities.

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.

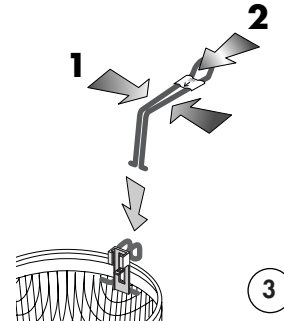
Food	Max. quantity	Temperature (°C)	Time (min)
PRE-COOKED FROZEN CHIPS	300*	190	phase 1 5 - 6 phase 2 2 - 3
POTATO CROQUETTES	500	190	7 - 8
FISH			
Fish fingers	300	190	6 - 7
Prawns	300	190	6 - 7
MEAT			
Chicken cutlets (2)	200	190	7 - 8

* 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.

FRYING

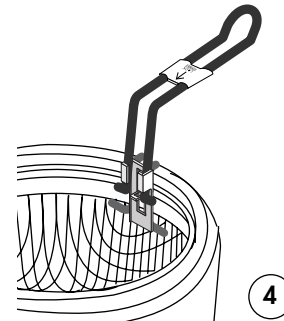
As soon as the lamp goes off, lower the basket into the oil by inserting the basket handle in the basket (as shown in fig. 3) and locking it securely in place. **Always ensure that the handle lock is in place when lifting the basket in or out of the oil**. Remove the handle and close the lid.

- It is normal for a quantity of steam to escape from the filter cover immediately after lowering the basket into the hot oil.
- 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.



END OF FRYING TIME

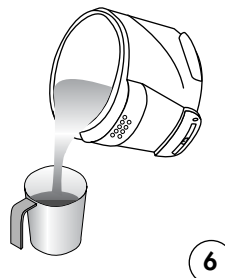
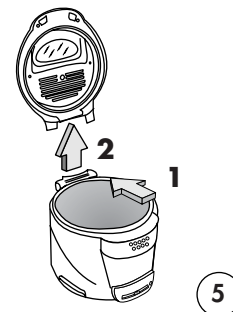
When the selected frying time has elapsed, attach basket handle and raise basket to upper position (fig. 4). Check that food is cooked to your taste. If more cooking is needed, lower the basket and continue frying. You can check on the food during the cooking process by looking through the viewing window. When the food is cooked, **switch the appliance off by sliding the thermostat to the OFF position**. Leave the contents to drip for a moment.



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.

1. **Once oil has cooled**, remove the lid (fig. 5) and carefully empty the bowl from its right or left side (shown by the arrows impressed on the bowl - fig. 6).
2. Attach basket handle and secure in upper position. Place the supplied paper filter in the bottom of the basket (fig. 7). Spare filters can be obtained from your dealer or from our service centres.
3. The lid is removable, to take it off, proceed as follows: push the lid back (see arrow "1" fig. 5) and at the same time, lift it up (see arrow "2" fig. 5)
4. Pour the oil very slowly into the basket, ensuring that it does not overflow from the filter (fig. 8).



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 sealed container, not exposed to direct light in order to avoid its deterioration. 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 period of time, the anti-odour filters fitted to the lid tend to lose their effectiveness. When the filter changes colour, this indicates that it must be replaced (the filter may be inspected through the hole in the lid - fig. 9). To replace the filter, remove the anti-odour filter cover, pushing on the filter cover fastening hook, as shown by the arrows 1 and 2 (fig. 10).

Insert new filter and replace filter cover.

Note: The white filter must be inserted first with the black filter on top of it. The filter cover should be placed on top of the black filter (fig. 11).

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.

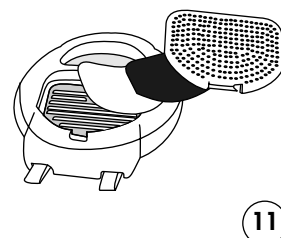
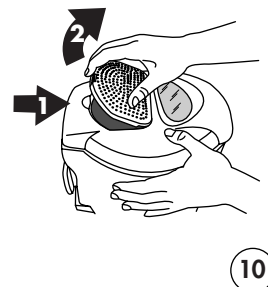
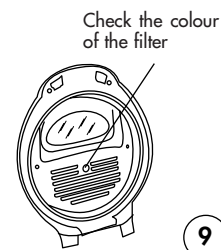
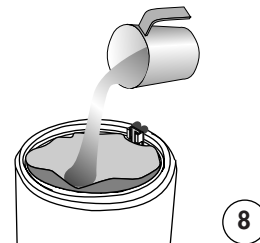
Always remove the filters before immersing the lid in water.

To clean the bowl:

- **Allow the oil to cool for about two hours**, then drain the bowl as described previously.
- 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, carefully empty the bowl from the side shown by the arrow (fig. 6) (left or right front edge of the bowl) and dry carefully.
- 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.

MODEL WITH NON-STICK BOILER PAN

To clean the boiler pan use a soft cloth with a neutral detergent never using objects or abrasive detergents.

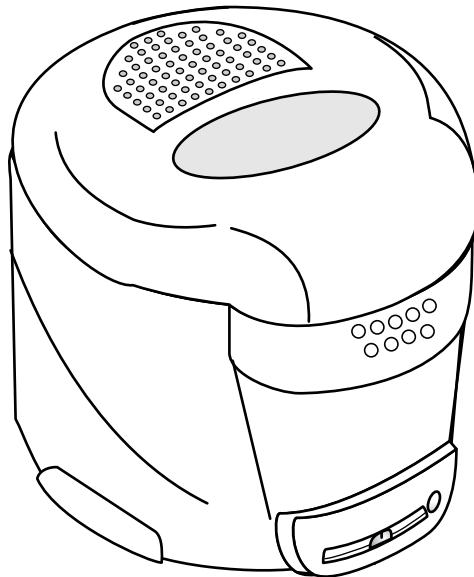


TROUBLESHOOTING

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 in 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 1000 gr of fresh chipped potatoes or 300gr 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).



ELECTRIC FRYER



INSTRUCTIONS FOR USE