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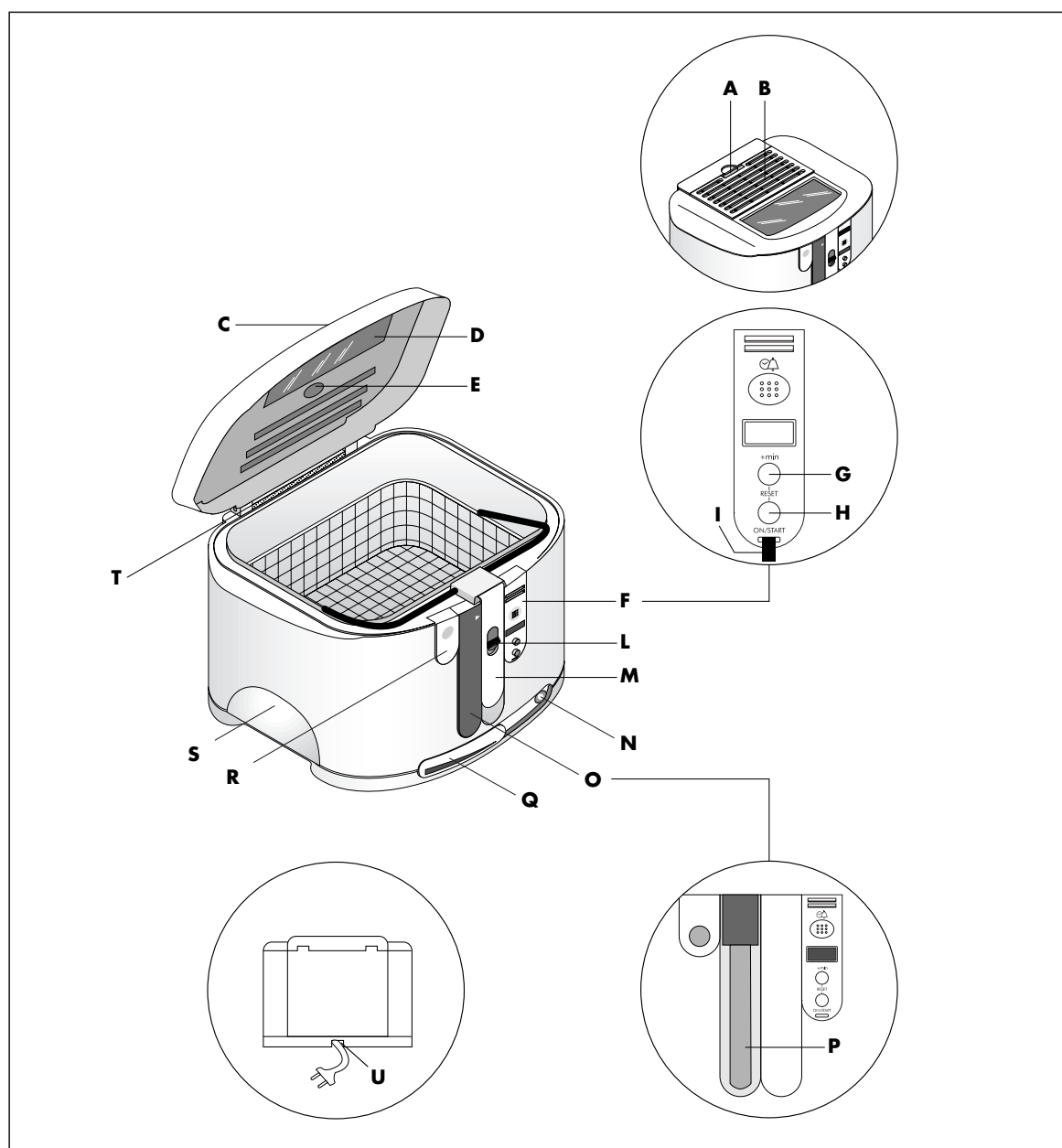
# ELECTRIC FRYER



## INSTRUCTIONS FOR USE

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## DESCRIPTION OF THE APPLIANCE



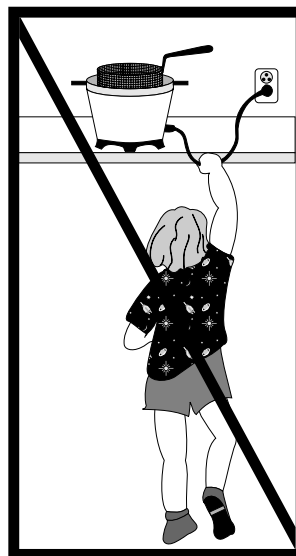
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|---|--|
| <b>A</b> Filter cap fastening hook            | <b>L</b> Sliding button in handle              |
| <b>B</b> Anti-odour filter cap                | <b>M</b> Basket handle                         |
| <b>C</b> Lid                                  | <b>N</b> Control light                         |
| <b>D</b> Inspection window (if provided)      | <b>O</b> Drainage tube panel                   |
| <b>E</b> Filter inspection opening            | <b>P</b> Drainage tube "Easy Clean System"     |
| <b>F</b> Electronic timer (if supplied)       | <b>Q</b> Sliding thermostat control/OFF switch |
| <b>G</b> Cooking time button                  | <b>R</b> Lid opening button                    |
| <b>H</b> ON/START button                      | <b>S</b> Handle for lifting appliance          |
| <b>I</b> Battery protection tab (if provided) | <b>T</b> Moisture absorber                     |
|   | <b>U</b> Cord compartment access               |

# 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. from a fall).
- 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 1mm<sup>2</sup> 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 cord.**



## TECHNICAL SPECIFICATIONS

<b>Voltage</b>	see rating label
<b>Absorbed power</b>	see rating label
<b>Maximum capacity:</b>	2 lit. oil/1.8 kg. fat
<b>Maximum food capacity:</b>	1 Kg.fresh 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.

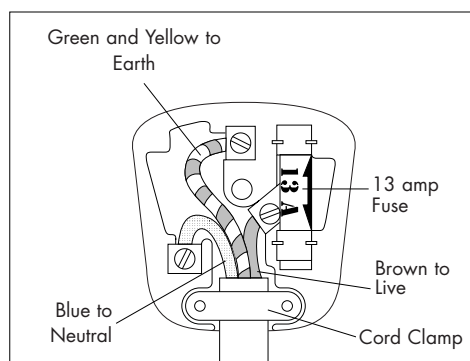
When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. If your electricity supply point has only two pin socket outlets, or if you are in doubt, consult a qualified electrician.

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

### FILLING

- Raise the basket into its upper position by lifting upwards on the handle (Fig. 1).
- Push down on the **R** button (Fig. 2) and open the lid.
- Remove the basket by pulling it up (Fig. 3).

**The cover must ALWAYS be closed whenever the basket is raised or lowered.**

- Pour 2 lt of oil into bowl (or 1,8 kg. fat).

**The level of oil or fat should always be between the maximum and minimum marks. The maximum level mark should never be exceeded.**

For best results use good **quality sunflower oil**. Avoid mixing different oils.

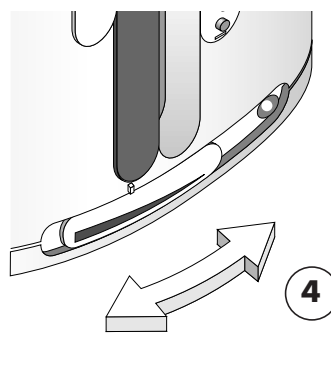
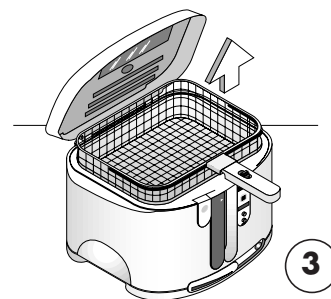
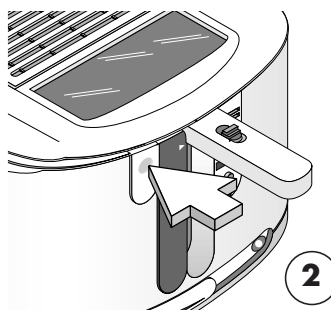
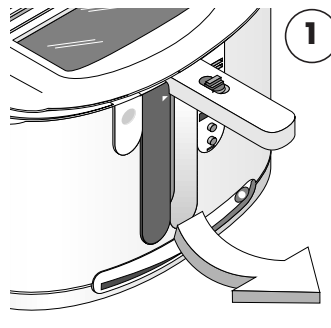
If using blocks of solid fat, cut into small pieces to **avoid fryer heating dry** in the first few minutes; it is also advisable to place thermostat on the minimum position during initial heating-up phase. Melt solid fat directly in bowl. Only when completely melted, should basket be lowered.

### PRE-HEATING

1. Place the food to be fried in the basket. **Do not overfill the basket** (maximum 1 kg. of fresh potatoes).
2. Replace the basket in the bowl in the raised position and close the lid by pressing down until it clicks into position.
3. Set the sliding thermostat control (**Q**) (fig. 4) 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 switches off**, move the sliding lever in the handle (**L**) backwards, then move the handle downwards to lower the basket into the oil.
  - **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.**
  - When the basket is lowered into the oil, the inside of the viewing window (if fitted) will immediately become steamed up. This steam will disappear gradually as the food is cooked. Grease the glass door with a little oil before cooking to reduce the accumulation of condensate and thereby improve visibility.



2. On those models with an electronic timer (**F**), you may set whatever cooking time you desire. If the timer comes with a battery protection tab (**I**), pull the tab out slightly and then proceed as follows:
  - Press the ON/START push-button (**H**): the timer will come on and the figures will start to flash;
  - Press the "+min" button (**G**) until the desired setting is obtained;
  - By pressing the "ON/START" (**H**) 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 **G** and **H** simultaneously: in this way the timer is reset at zero.
  - Once the cooking time has elapsed, an acoustic signal is given (to stop the signal, simply press one of the two pushbuttons).

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 ease of use (see fig. 16/1).

### END OF FRYING TIME

When the selected frying time is completed, raise the basket and check that food is golden brown as desired. This can be done without opening the lid in models with window.

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 and then open the lid and remove the basket without shaking it too vigorously.

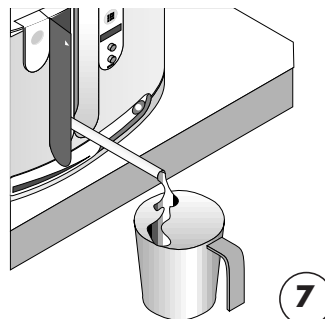
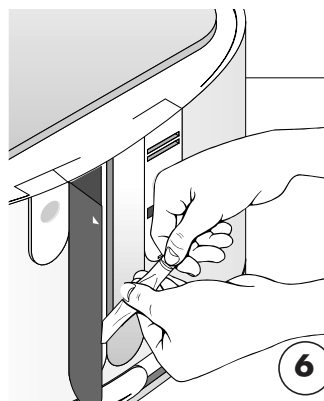
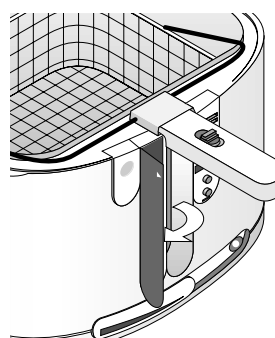
***If frying is to be done in two phases (e.g. potatoes), do not open lid; wait for indicator light to go off and lower basket again (see enclosed table).***

### FILTERING OF OIL OR FAT

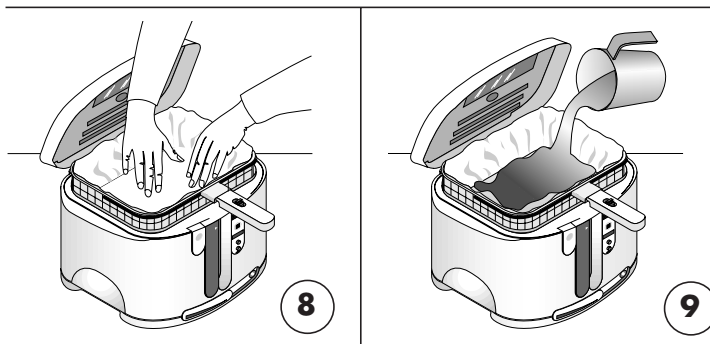
It is advisable to filter the oil or fat after frying in order to remove any food particles, especially if the food is coated in breadcrumbs or flour. Food particles remaining in the oil tend to burn, which causes the oil to deteriorate more quickly.

To remove oil:

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 (**O**) as shown in fig. 5 and remove the drainage tube (**P**).
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 container.
4. Drain the oil into a suitable container (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.**



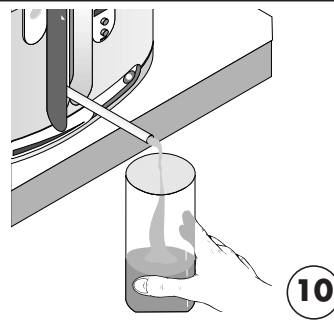
7. Place the filter supplied with the appliance in the bottom of the basket (fig. 8). Spare filters can be obtained from your dealer or from our service centres.
8. Pour the oil very slowly into the basket, ensuring that it does not overflow from the filter (fig. 9).



**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.**



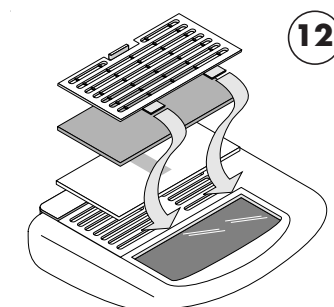
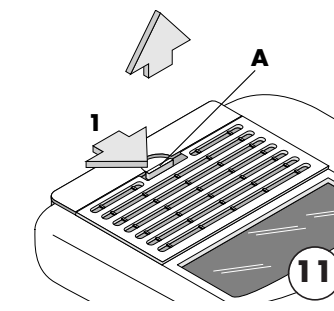
#### CHANGING THE ANTI-ODOUR FILTERS

After a 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 panel **E** in the lid). To replace the filter, remove the anti-odour filter cap **B**, pushing on the filter cap fastening hook **A**, as shown by the arrows **1**, and **2**. (fig. 11)

Proceed as follows to change the filters:

**N.B:** The white filter must be fitted, resting on the metal surface (see fig. 12). The coloured section must face upwards (or face the black filter).

Refit the cap **B**, making sure that the hook fastenings at the back have been fitted correctly, as shown in fig. 12.



## CLEANING

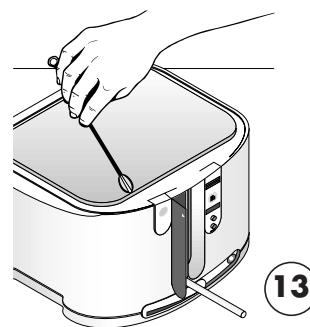
Before cleaning, **ensure the appliance is unplugged** (appliance switched off).

**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:

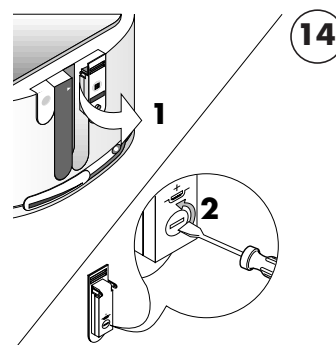
- **Allow the oil to cool for about two hours**, then drain the bowl as described in "drainage of oil".
  - Remove any deposit from the bottom of the bowl using a sponge or a paper towel.
  - Wash the bowl with hot water and washing-up liquid. Rinse and dry carefully.
  - Use the special cleaning brush supplied with the appliance to clean the oil drainage tube (if fitted) (fig. 13).
  - 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.
  - Also, clean and dry the sealing gasket in order to prevent it sticking to the bowl when the fryer is not in use. (If the gasket sticks to the bowl, open the cover with one hand while pressing the aperture button with the other).
  - Abrasive sponges or alcohol should not be used to clean the small window (if fitted).
  - Wash the moisture absorber **(T)** with warm water at least every 2-3 times the fryer is used
- If the fryer is not used for some time, make sure that the sponge is clean before the appliance is stored away, thereby avoiding unpleasant odours.



## REPLACING THE TIMER BATTERY (fig. 14)

(for those models so equipped)

- Remove the timer from its housing by pressing firmly on the left side (1).
- Turn the battery cover on the back of the timer (2) in an anti-clockwise direction until it comes off.
- Replace the battery.





## 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 will look very attractive 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 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.

## TEMPERATURE AND COOKING TIMES

### FRYING 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 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.  
**Before lowering the basket into the oil,**

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	300*g	190	phase 1 5 - 6 phase 2 2 - 3
POTATO CROQUETTES	500g	190	7 - 8
FISH Fish fingers	300g	190	6 - 7
Prawns	300g	190	6 - 7
MEAT Chicken cutlets (2)	200g	190	7 - 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	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 of food exceeded	Remove ice prior to frying Lower the basket slowly Reduce the quantity of oil in the fryer Dry the food thoroughly 1 Kg (fresh potatoes) 300g of frozen chips
Oil does not heat	Fryer has been previously switched on without oil in bowl causing the thermal cut-out failure.	Contact Service Centre (fuse change necessary).

## RECIPES

### *French-fried potatoes*

#### **Serves 4 - 5:**

- 1 kg potatoes
- salt
- Thermostat setting:** 190°C
- Cooking time:** phase 1 8 - 10 min  
phase 2 4 - 6 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 8 - 10 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 4 - 6 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.

### *Fried prairie fillets*

#### **Serves 2:**

- 2 prairie fillets (about 200gr each)
- plain flour
- 1 glass of milk
- 1 lemon
- parsley and salt
- Thermostat setting:** 160°C
- Cooking time:** 8 - 9 min

Clean the sole carefully, removing the skin from both sides, and place in the milk for about 10 min. Dip in the flour, and shake of 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 8 - 9 min. Turn after 4 - 5 min. 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.

### *Frozen french fried potatoes*

#### **Serves 2 - 3:**

- 300 g potatoes
- salt
- Thermostat setting:** 190°C
- Cooking time:** phase 1 5 - 6 min  
phase 2 2 - 3 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 5 - 6 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 piping hot.

### *Chicken cutlets*

#### **Serves 2:**

- 2 slices of chicken (about 150g)
- 2 eggs
- breadcrumbs
- salt and pepper

**Thermostat setting:** 170°C  
**Cooking time:** 7 - 9 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 7 - 9 min. Turn after 3 - 4 min. so that they fry evenly. Serve hot, adding salt to taste.

## Cauliflower

### Serves 2 - 3:

- 1 cauliflower (400 approx.)
- 2 - 3 eggs
- salt
- breadcrumbs

**Thermostat setting:** 160°C

**Cooking time:** 9 - 10 min

Boil the cauliflower in salted water for about 15 min. Remove from the water slightly undercooked. Drain off the water and allow the cauliflower to cool. Divide the cauliflower into florets. Beat the eggs in a shallow dish with a little salt. Dip the cauliflower florets 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 9 - 10 min. Turn after about 4 min. to ensure even frying. Serve immediately while piping

## Mushrooms

### Serves 2-3:

- 400g mushrooms
- 1 egg
- breadcrumbs
- 2 tablespoons grated Parmesan cheese
- 1/2 glass of milk
- 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 min. 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 still very hot.

## Courgettes

### Serves 2:

- 300g courgettes
- 1 tablespoon olive oil
- plain flour
- salt

**Thermostat setting:** 160°C

**Cooking time:** 11 - 12 min

Prepare a mixture of 2 tablespoons of flour, 1 tablespoon of olive oil and one of cold water. The mixture should be fairly liquid and should be left for about 30 min. 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 160°C. When the pilot lamp switches off, place the courgettes in the basket and fry for 11 - 12 min. Turn after 4 - 5 min. (using 2 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 and serve hot.