

READ THIS MANUAL THOROUGHLY BEFORE INSTALLING AND USING THE APPLIANCE.

THIS IS THE ONLY WAY TO ENSURE THE BEST RESULTS AND MAXIMUM SAFETY FOR THE USER.

DESCRIPTION

- A. Display
- B. “-/ +” buttons to increase/decrease time and temperature
- C. TEMP/TIME button to select time/temperature modes
- D. START/STOP button
- E. Red POWER on light
- F. Green READY at temperature light
- G. LF button to melt the lard + counter reset
- H. Safety microswitch
- I. Basket with folding handle
- J. Maximum food quantity indicator
- K. Removable bowl
- L. Oil MIN–MAX levels
- M. Basket support
- N. Slot for fitting the control unit
- O. Handles
- P. Casing
- Q. Oil drain tap (if fitted)
- R. Oil drain tap cover (if fitted)
- S. Cover with handle
- T. Filter (if present)
- U. Viewing window (if present)
- V. Electrical heating element
- W. Thermal cutout reset
- X. Oil filter
- Z. Cable compartment

IMPORTANT WARNINGS

- This appliance is intended for domestic use only to fry foods. It must not be used for other purposes and must not be modified or tampered with in any way.
- Do not turn the appliance on if it is damaged (e.g. after being dropped) or malfunctioning. Contact the manufacturer's Customer Services.
- Before using the appliance, check that the voltage of the mains power supply corresponds to the value indicated on the appliance rating plate.
- Connect the appliance to an efficiently earthed power supply and sockets with a minimum current rating of 16A only.
- If the power cable is damaged, it must be replaced by the manufacturer or the manufacturer's customer services in order to avoid all risk.
- Do not unplug by pulling the power cable. Always use the

plug itself.

- The power cable must not be placed near or against the hot parts of the appliance, sources of heat or sharp edges.
- Do not position the appliance near sources of heat or where water may be present.
- Serious burns may be caused by the deep fryer falling. Do not leave the cable hanging from the edge of the surface the deep fryer is resting on where it may be within reach of children or get in the way of the user.
Do not use extensions.
- During operation the appliance is hot and must be handled by the handles and knobs only.
DO NOT LEAVE THE APPLIANCE WITHIN REACH OF CHILDREN.
- Do not move the deep fryer when the oil is hot as there is a risk of serious burns.
Always move the appliance when cold using the handles.
- The deep fryer must be turned on only after having correctly filled it with oil. If heated when empty, a thermal cutout trips to turn it off.
If lard is being used, you must always activate the “Lard Function”.
- Always respect the MIN and MAX levels indicated inside the removable bowl.
- The safety microswitch ensures that the heating element operates only if the control unit is correctly positioned.
- Always unplug the appliance from the mains power supply while cleaning and when not in use.
- Never immerse the control unit, cable and plug in water or other liquids.

The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children must be supervised to ensure they do not play with the appliance.

- Oil and fat are inflammable. If these substances catch fire, immediately unplug the appliance from the mains power supply and dampen the fire using the lid or a blanket.
Never use water to extinguish the flames.
- Always wait for the oil or fat to cool completely before removing the bowl.
- Keep these instructions
- Materials and accessories coming into contact with food conform to EEC directive 1935/2004.
- When opening the lid, take great care to avoid hot steam and splashes of boiling oil.
- The appliance must not be operated by a timer or a separate

remote control system.

- This is a household appliance only.
It is not intended for use: in staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

THERMAL CUTOUT

The appliance is fitted with a thermal cutout which stops the appliance from heating up in the event of incorrect use or irregular operation.

Once the appliance has cooled, use a toothpick or similar to delicately press the cutout reset button (W) near the word RESET (see Fig. 1).

If the appliance does not resume operation, consult the manufacturer's customer services.

INSTRUCTIONS

Before using the deep fryer for the first time, clean the basket, bowl and lid thoroughly with warm water and washing up liquid. The control unit, power cable and heating element can be cleaned using a damp cloth.

Keep water out of the control unit and make sure there is no water left in the bottom of the removable bowl.

Carefully dry all the parts.

Check that the control unit is properly attached to the deep fryer body.

The safety microswitch (H) will prevent the appliance from operating unless the control unit is correctly positioned (N).

FILLING WITH OIL

- Turn the folding handle of the basket until it locks into place (pos. 2, Fig. 2).
Remove the basket (I) by lifting upwards.
- If you are using oil, pour it into the bowl (K) as far as the maximum level mark (see Fig. 4).
Never exceed this limit as the oil could overflow from the bowl.
The level of oil must always be between the maximum and minimum marks (L).
For best results, use good quality peanut oil.

PREPARATION

- Place the food to be fried in the basket (I), without exceeding the maximum level indicated on the basket (fig. 7)
Check that the basket handle is correctly positioned (pos. 2 in Fig. 2).
- Plug the appliance into the mains supply.

PROGRAMMING THE DEEP FRYER

Use the “-/+” buttons (B) to set the temperature between 120°C and 190°C.

Each time you press the button, the temperature increases or decreases in steps of 5°C.

Use the TEMP/TIME button (C) to toggle between setting the time and setting the temperature.

Use the -/+ buttons (B) to adjust cooking time from 0 to 60 minutes.

Each time you press the button, the time increases or decreases in steps of 1 minute.

After setting temperature and time, press the START/STOP button (D). If the time is not set, the deep fryer will in any case begin the heating phase.

The deep fryer begins the heating phase.

The red light (E) comes on.

During this phase, you can still modify the temperature using the “-/+” buttons.

When the appliance reaches the set temperature, the green light (F) comes on and the deep fryer emits two beeps.

STARTING FRYING

1. When the green light (F) comes on, the deep fryer is ready to fry.
2. If the cooking time has been set previously, press the START/STOP button (D) to begin the countdown.
The display (A) shows a countdown of the set cooking time.
During this phase, you can still modify temperature and cooking time using the “-/+” buttons (B) and the TEMP/TIME (C) button.
3. If the cooking time has not been set previously, it can be programmed during this phase. The countdown starts automatically after 2 seconds.
4. Lower the basket (I) into the oil very slowly to avoid it splashing or overflowing.
5. Close the lid.
6. At the end of the countdown, the deep fryer emits three beeps.
7. The deep fryer does not go off automatically. If you want to fry more food, wait for the green light (F) to come on.
 - A significant amount of steam will be released. This is completely normal.
 - During frying, it is normal for steam to escape from the lid and condensate to drip from the edge.
 - To avoid burns, while the deep fryer is in use, keep the hands away from the filter in the lid or the deep fryer itself.
Before opening the lid completely, open it a crack to allow steam to escape from one side.

END OF FRYING

- At the end of frying, lift the basket (I) and check the food is cooked to the required colour.
- Unplug from the mains socket.
- Drain excess oil by hooking the basket (I) to the support on the bowl (M).

"OIL COUNTER" FUNCTION

This function monitors the length of time the oil has been used and automatically indicates when it should be replaced.

After about 5 hours of frying, "OIL" flashes on the display and the appliance emits a beep. The intermittent message is displayed at three minute intervals.

Replace the oil and reset the device by holding the reset button (G) down for at least 3 seconds.

When the appliance is reset, it emits a beep.

The appliance is now ready for the new oil countdown.

N.B.:

- When "OIL" is displayed, this does not prevent normal operation of the appliance.
- The life of the oil depends on what foods are being fried. For example, coating with breadcrumbs accelerates deterioration of the frying oil. In this case, you are recommended to replace it before "OIL" is displayed and the appliance emits a beep.
- Use of the Lard Function automatically resets the oil counter.
- The oil counter counts the hours set by the user with the time function.

LARD FUNCTION

This function is useful when you want to use lard instead of oil.

- Before pouring in the oil, make sure the tap (Q) is fully closed.
- Cut the lard into pieces and place them directly in the bowl (K).

You are recommended to use the following quantities: (F34519: MIN 2300g. MAX 2750g.) (F34529: MIN 3200g. MAX 3650g.).

- Set the required temperature and cooking time, then press the button (G).
"LF" appears on the display and the deep fryer starts melting the fat and bringing it to a temperature of 140°C.
After about 15 minutes, the lard will be completely melted.
- The temperature now rises to the level set previously.
- As soon as the green light (F) comes on, lower the basket (I) into the melted fat very slowly to avoid the hot oil overflowing or splashing.
- Close the lid.
- Press the START/STOP button (D).

The display (A) shows a countdown of the set cooking time.

During this phase, you can still modify temperature and cooking time using the -/+ buttons (B) and the TEMP/TIME (C) button.

At the end of the countdown, the deep fryer emits three beeps. Lights (E) and (F) go off.

The temperature returns to the value set previously

If the START/STOP button (D) is not pressed, the appliance does not begin the countdown and after 30 minutes resets to the previous values.

- A significant amount of steam will be released. This is completely normal.
- During frying, it is normal for steam to escape from the lid and condensate to drip from the edge.
- To avoid burns, while the deep fryer is in use, keep the hands away from the filter in the lid or the deep fryer itself.
Before opening the lid completely, open it a crack to allow steam to escape from one side.

N.B.: Use of the "lard function" automatically resets the oil counter.

HOW LONG THE OIL OR FAT LASTS

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

Every now and then it must be completely changed.

The life of the oil or fat depends on what foods are being fried.

Food coated in breadcrumbs, for example, dirties the oil more than simple frying. As with any deep fryer, the oil or fat deteriorates after being heated a number of times! Even if used correctly, it should therefore be changed completely on a regular basis.

FRYING NON-FROZEN FOOD

Never overfill the basket, as this may cause a sudden drop in the temperature of the oil and thus greasier and less uniform frying.

Check that the food is sliced into thin, even pieces. If the slices are too thick, the food will not be well cooked inside, despite its appearance, while even slices will be perfectly cooked at the same time. Carefully dry the food before immersing it in the oil or fat, to avoid splashes of oil. Wet food will also be less crisp after cooking (especially potatoes). Foods with a high water content (fish, meat, vegetables) should be crumbed before frying. Remove excess flour or breadcrumbs before immersing the food in the oil.

When cooking food in batter, you should first immerse the basket empty. Then, when the set temperature has been reached, immerse the food directly in the hot oil to avoid the batter sticking to the basket. When referring to the following table, please keep in mind that the cooking times and temperatures are approximate and must be adjusted according to the quantity of food and personal tastes.

Food		Temperature (°C)	Time (minutes)
Fresh potato chips full portion		170°	11-15
Fish	Squid	140°	9-13
	Waffles	140°	10-14
	Sardines	140°	10-14
	Shrimps	140°	8-12
	Sole	140°	6-10
Meat	Pork cutlets	160°	8-12
	Chicken cutlets	160°	9-13
	Meatballs	160°	9-13
Vegetables	Artichokes	150°	13-18
	Cauliflower	150°	10-14
	Mushrooms	150°	8-12
	Aubergines	150°	9-13
	Courgettes	150°	13-18

FRYING FROZEN FOOD

Frozen foods are stored at very low temperatures.

They therefore lower the temperature of the fat or oil used for cooking considerably.

For optimum results, do not overfill the basket.

Frozen foods are often covered with a layer of ice. You should try to remove this before cooking.

Immerse the basket in the oil very slowly to prevent the oil from boiling over.

The cooking times are approximate and must be adjusted according to the initial temperature of the food being fried and the temperatures indicated by the food manufacturer.

Food		Temperature (°C)	Time (minutes)
Pre-cooked frozen potato chips		190°	10-14
Potato croquettes		180°	7-10
Fish	Fish fingers	180°	3-6
	Plaice fillets	180°	2-5
Meat	Chicken cutlets	180°	3-6

MODELS WITH OIL DRAIN TAP

IMPORTANT: to avoid the risk of burns, do not drain the oil or fat while hot.

Proceed as follows:

1. Remove the basket.
2. Open the cover (R).
3. Open the tap (Q) by turning it anticlockwise.
4. Run the liquid into a container (see figure 9) making sure it does not overflow.
5. Remove residues from the removable bowl using a sponge or absorbent paper.
6. Close the tap by turning it clockwise.
7. Close the lid (R).
It is good practice to separate the oil or fat used for frying fish from that used for frying other food.
8. If lard is used, make sure it does not cool down too much, otherwise it will solidify.

Please note: the bowl is fitted with a removable filter (X) which retains coarse frying residues.

After emptying the oil from the bowl completely, remove the filter by pulling as shown in figure 8. Wash with washing up liquid then replace in the appliance.

CLEANING

Before cleaning, make sure the appliance is unplugged from the mains.

Never immerse the deep fryer in water and never place it under running tap water (see fig. 5).

If water leaks into the control unit it could cause electric shock.

Check that the oil has cooled down, then remove the control unit and drain the oil.

Remove residues from the removable bowl using a sponge or absorbent paper.

Apart from the control unit, power cable and heating element, all other parts are dishwasher safe (see fig. 6).

Never use abrasive pads as they would ruin the deep fryer.

After cleaning, carefully dry all parts to prevent splashes of hot oil during operation.

Important information for correct disposal of the product in accordance with EC Directive 2002/96/EC.



At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain

significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

ELECTRICAL CONNECTION (U.K. ONLY)

A) If your appliance comes fitted with a plug, it will incorporate a 13 Amp fuse. If it does not fit your socket, the plug should be cut off from the mains lead, and on appropriate plug fitted, as below. **warning:** Very carefully dispose of the cut off plug after removing the fuse: do not insert in a 13 Amp socket elsewhere in the house as this could cause a shock hazard. With alternative plugs not incorporating a fuse, the circuit must be protected by a 15 Amp fuse. If the plug is a moulded-on type, the fuse cover must be re-fitted when changing the fuse using a 13 Amp Asta approved fuse to BS 1362. In the event of losing the fuse cover, the plug must NOT be used until a replacement fuse cover can be obtained from your nearest electrical dealer. The colour of the correct replacement fuse cover is that as marked on the base of the plug.

B) If your appliance is not fitted with a plug, please follow the instructions provided below:


warning - this appliance must be earthed important

The wires in the mains lead 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 may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

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

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

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