

## RECCOMANDATIONS

**Read all the Instruction for Use carefully before using the appliance. Keep this Instructions for Use.**

- If the power cable is damaged, it must be replaced by the manufacturer or the manufacturer's Customer Experience in order to avoid all risk.
- Never immerse the appliance in water.
- This appliance shall not be used by children from 0 year to 8 years. This appliance can be used by children aged from 8 years and above if they are continuously supervised. This appliance can be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children.
- 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 to be used 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.
- Cooking appliances should be positioned

in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.

### **Danger!**

Failure to observe the warning may result in life threatening injuries by electric shock.

- Before use check that the voltage power supply corresponds to the one shown on the appliance data plate.
- Only connect the appliance to electrical sockets which have a minimum load of 15A and which are properly earthed. (If the socket and the plug on the appliance should prove incompatible, get a professionally qualified technician to replace the socket with a more suitable one).
- The power cable must not be placed near or against the hot parts of the appliance, sources of heat or sharp edges.
- Always keep the appliance disconnected during cleaning operations and when not in use.

### **Danger of burns!**

Failure to observe the warnings could result in scalds or burns.

- The appliance is hot when it is in use. DO NOT LEAVE IT WITHIN THE REACH OF CHILDREN.
- Do not move the deep fryer when the oil is hot, as this could cause serious burns.
- To move the appliance, use the special lifting handles. (Never utilize the lifting handle of the basket to perform this operation). Check that the oil is cool enough (waiting about 2 hours).
- Never leave the power cable hanging from the edge of the surface the deep fryer is resting on, where it could be grasped by a child or get in the way of the user.
- When opening the lid, take great care to avoid hot steam and splashes of boiling oil.
- The oil and fat are inflammable; if these substances catch fire, immediately disconnect the appliance from the power point and dampen the fire using the lid or a blanket. Never use water to extinguish the flames.
- When removing the bowl, always wait for the oil or fat to cool completely.

### **Caution!**

Failure to observe the warnings may result in life threatening injuries or damage to the appliance.

- Do not place the appliance near heat sources.
- The deep fryer must only be switched on after it has been filled with oil or fat. If it is heated up while empty, a thermal safety device comes into operation which stops it from working. In this case it is necessary to contact our nearest authorised service centre.

- If the deep fryer leaks oil, contact the technical service centre or staff authorised by the Company.
- Do not turn the appliance on if it is damaged (e.g. after having been dropped) or if operating problems arise. Contact a service centre authorised by the manufacturer.
- Do not remove the plug by tugging the power cable: always use the plug itself.
- Never immerse the control unit, the cable and the electrical plug in water or other liquids.
- Only for models with a plastic cover: do not use the cover while frying.



**NB:**

This symbol identifies important advice or information for the user.

- It is totally normal that, on first use, the appliance emits a “new appliance” smell. If this happens, aerate the room.
- Never use homemade or very acid oils.
- Always respect the MIN and MAX levels indicated inside the removable container.
- The safety micro-switch ensures that the heating element operates only if the control unit is correctly positioned.

This appliance complies with European Regulation 1935/2004 on materials intended to come into contact with foodstuffs.

## CLEANING

Before cleaning, make sure that the power cord is disconnected. Never immerse the fryer in water and never place it under a running tap (see Fig. 6). Water penetrating into the control unit could provoke electric shocks.

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

Remove the deposits from the bowl with the help of a sponge or absorbent paper.

Excluding the control unit, the power cord and the heater, all other parts can be cleaned with warm water and dishwashing detergent (see Fig. 7).

To avoid damaging the deep fryer never use abrasive sponges, When this procedure has been completed, carefully dry all parts, to prevent hot oil from spraying out during operation.

## DISPOSING OF THE APPLIANCE



The appliance must not be disposed of with household waste, but taken to an authorised waste separation and recycling centre.

## TECHNICAL DATA

|        |                     |         |
|--------|---------------------|---------|
| model: | dimensions (PxLxH): | weight: |
| F44510 | 455x275x295         | 3.72Kg  |

|        |             |        |
|--------|-------------|--------|
| F44520 | 455x275x325 | 3.98Kg |
| F44532 | 445x285x330 | 5.18Kg |

For additional information, see the specifications plate on the appliance.

## DESCRIPTION OF THE APPLIANCE

- Thermostat knob for the regulation of the temperature
- Powered appliance indicator light (red colour)
- Oil temperature indicator light (green colour)
- Safety microswitch
- Maximum food quantity indicator
- Indication of MIN – MAX oil levels
- Basket support
- Oil drain tap cover (if provided)
- Oil drain tap (if provided)
- Oil filter
- Plastic cover (on some models), not to use during frying
- Mantle
- Handles
- Slot for fastening the control unit
- Cover with handle
- Viewing window (if provided)
- Filter cover (if provided)
- Removable bowl
- Basket with folding handle
- Electric heater
- Control unit
- Cord storage
- Reset of the thermal safety device

## THERMAL SAFETY DEVICE

The appliance is fitted with a thermal safety device that stops the appliance from heating in the event of incorrect use or irregular operation. Once the appliance has cooled, using a toothpick or similar, delicately press the safety device reset button (Z) marked RESET (see Fig. 1). If the appliance does not start operating again, contact a service centre authorised by the manufacturer.

## OPERATING INSTRUCTIONS

Prior to using the fryer for the first time, clean the basket, the bowl and the cover thoroughly with hot water and dishwashing detergent. The control unit with the power cord and heater can be cleaned with a damp cloth. Make sure that the water does not enter into the control unit and that there are no residues on the bottom of the removable bowl. Thoroughly dry all parts. Make sure that the control unit is properly fastened to the fryer's body. The safety micro-switch (D) prevents the functioning of the appliance if the control unit (U) is not positioned correctly

in its seat (N).

## **FILLING WITH OIL OR FAT**

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- Turn the folding handle of the basket until it locks into place (pos. 2 in Fig. 2). Remove the basket (S) by lifting it upwards.
- If oil is used, pour it into the bowl (R) until reaching the maximum level indicated (see Fig. 3).  
Never exceed this limit, as oil may overflow from the container. The oil level should always be between the maximum and minimum (F). The best results are obtained using quality peanut oil.
- If lumps of fat are used, cut the lumps into pieces and melt them in another container, then pour the liquefied fat into the deep fryer bowl. Never melt the fat in the basket or on the deep fryer heating element (see Fig. 4).

## **PREHEATING**

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- Place the food to be fried in the basket (S), without exceeding the maximum level indicated on the basket (Fig. 8). Check that the handle of the basket is correctly positioned (pos. 2 in Fig. 2).
- Connect to the mains supply. Both indicator lights (B) and (C) turn on.
- Set the thermostat (A) knob (see Fig. 5) to the desired temperature (see cooking table), the green oil temperature indicator light (C) turns off.
- Upon reaching the set temperature, the green indicator light (C) turns on.

## **FRYING**

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- As soon as the indicator light (C) turns on, lower the basket (S) into the oil very slowly to avoid splashing or spilling hot oil.
- A significant amount of steam will be released: this is completely normal.
- When the cooking time expires, lift the basket (S) and check if the food has reached the desired browning.
- If the food is completely cooked, turn the appliance off by moving the thermostat knob (A) to the “\*” position.
- Unplug from the mains socket.
- N.B. If you want to cook more food, wait until the green indicator light turns on, which indicates the new set temperature is reached. Then slowly lower the basket (S) into the oil again.

## **HOW LONG THE OIL OR FAT LASTS**

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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 for any deep fryer, the oil deteriorates after being heated a number of times! Therefore, even if used correctly, it should be completely changed 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. Dry the food thoroughly before immersing it in oil or fat to avoid oil splashes; furthermore the food becomes less crisp after cooking (especially potatoes). It is recommended to bread or flour water-rich foods (fish, meat, vegetables), and to

be careful to remove the excess bread or butter before immersing them in 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 Calamari                   | 140°             | 9-13           |
| Canestrelli                     | 140°             | 10-14          |
| Sardines                        | 140°             | 10-14          |
| Prawns                          | 140°             | 8-12           |
| Tongue-fish                     | 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 FOODS

Frozen foods are stored at very low temperatures. Consequently, they significantly lower the temperature of the liquid used for cooking. For optimum results, do not overfill the basket. Frozen foods are often covered with a layer of ice; this ice should be removed 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 on the packaging of the food.

| Food                           | Temperature (°C) | Time (minutes) |
|--------------------------------|------------------|----------------|
| PRE-COOKED FROZEN POTATO CHIPS | 190°             | 10-14          |
| POTATO CROQUETTES              | 180°             | 7-10           |
| FISH Fish-fingers              | 180°             | 3-6            |
| Fish fillets                   | 180°             | 2-5            |
| MEAT Chicken cutlets           | 180°             | 3-6            |

## MODELS WITH OIL DRAIN TAP

**CAUTION:** do not drain the oil while it is hot, because there is a risk of burns.

Follow these steps:

1. Remove the basket.
2. Open the oil drain tap cover (H).
3. Open the tap (I) by turning it counterclockwise.
4. Drain off the liquid into a container (see Fig. 10), making sure it does not overflow.
5. Remove any deposits from the bowl with the help of a sponge or absorbent paper.
6. Close the tap by turning it clockwise.
7. Close the oil drain tap cover (H).

It is good practice to keep separated the oil used for frying fish from the one used for frying other foods.

If you use lard or fat, do not let it cool down too much, otherwise it will solidify.

**i** **Nota Bene:** the appliance bowl is provided with a removable filter that contains larger residues left from the frying. Once the bowl is completely cleaned of oil, remove the filter by pulling it as shown in the Figure 9, clean it with the dishwashing detergent, and put it back into position.

**i** **Nota Bene:** once the control panel and the timer are removed, all the remaining parts of the fryer can be washed in the dishwasher.