

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.

## **Please note:**

This symbol identifies important advice or information for the user.

- It is normal for the appliance to give off a "new" smell when used for the first time. Ventilate the room.
- Never use homemade or very acid oils.
- The appliance must not be operated by a timer or a separate remote control system.
- This appliance complies with EC directive 2004/108/EC on electromagnetic compatibility and European regulation no. 1935/2004 of 27/10/2004 on food contact materials.
- 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, hotels, motels and other residential type environments, bed and breakfast type environments.

## **Danger of burns!**

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

- While in operation, the appliance becomes hot.  
DO NOT LEAVE WITHIN REACH OF CHILDREN.
- Do not move the deep fryer when the oil is hot as this may cause serious burns.
- Before using the deep fryer for the first time, wash the bowl, basket and lid (remove filter) in hot water and washing up liquid.

At the end of the operation, dry everything thoroughly and remove any water left in the bottom of the bowl and inside the oil drain hose.

- This prevents dangerous splashes of hot oil during operation.
- Move the appliance by the handles provided.  
(Never move the appliance using the basket handle).  
Make sure the oil is sufficiently cool, wait about two hours.
- If your appliance has a drain hose, make sure it is always closed and in its compartment while the appliance is in use.
- 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.
- Before immersing the basket, make sure the lid is tightly closed.

## **Important!**

Failure to observe the warning could result in injury or damage to the appliance.

- Never locate the appliance near sources of heat.
- The deep fryer must be operated only after having filled it with oil or fat.  
If heated when empty, a thermal cutout device trips and operation is interrupted.  
If this occurs, contact the manufacturer's customer services to restart the appliance.
- If oil leaks from the deep fryer, contact the manufacturer's customer services or authorised personnel.
- The basket fits automatically onto the central pin in the bowl.  
To avoid damage, never rotate it manually to find the right position.
- 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 should be supervised to ensure that they do not play with the appliance.

## **Danger!**

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

- 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 socket with a minimum current rating of 10A 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.

## **DISPOSING OF THE APPLIANCE**



In compliance with European directive 2002/96/EC, the appliance must not be disposed of with household waste, but taken to an authorised waste separation and recycling centre.

## DESCRIPTION OF THE APPLIANCE


(see drawing on cover)

- A. Filter cover
- B. Anti-odour filter
- C. Oil filter
- D. Removable bowl
- E. Cable compartment
- F. Thermostat and OFF dial
- G. Release button
- H. Timer display
- I. Timer button
- L. Indicator light
- M. Oil container (\*)
- N. Oil container lid (\*)
- O. Drain hose cap (\*)
- P. Oil container drawer (\*)
- Q. Oil drain hose (\*)
- R. Hose compartment door (\*)
- S. Basket handle
- T. Handle slide
- U. Basket
- V. Viewing window
- Z. Lid


(\*) Model F38436 only


## FILLING WITH OIL OR FAT


- Raise the basket (U) into the top position by pulling the handle (S) upwards (fig. 1).

 **Please note:** ALWAYS raise and lower the basket with the lid closed.

- Open the lid (Z) by pressing button (G) (fig. 2).
- Remove the basket by pulling upwards (fig. 3).
- Pour the oil into the bowl (D): 1.5 litres maximum capacity (1.3 kg of fat) or 1.1 litres minimum capacity (1 kg of fat).

 **Important!** The level must always be between the maximum and minimum marks.

 **Important!** Never use the deep fryer with the oil below the "min" level as this could cause the thermal cutout to trip. To replace, contact the manufacturer's customer services.

 **Please note:** For best results, use good quality peanut oil. Never mix different oils together.

If you are using solid fat, cut into small pieces to avoid the deep fryer heating up without liquid for the first few minutes.


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

## STARTING FRYING

- Turn the appliance on by turning the thermostat dial (F) to the required temperature (fig. 4).
- When the thermostat light (L) has gone out, place the basket (U) (containing the food) in the bowl (D) in the raised position (fig. 3) and close the lid (Z).
- Lower the basket slowly by moving the slide (T) in the direction of the arrow and at the same time lowering the handle (S) (fig. 5).



**Important!** Do not overfill (1.2 kg max. of fresh potatoes).

 **Please note:** Immediately after the basket has been lowered, it is normal for a considerable quantity of very hot steam to be given off from the filter cover (A) and drops of condensation to form near the basket handgrip.

- At the end of the cooking time, raise the basket by pulling the handle upwards and check the degree of cooking.

## SETTING THE ELECTRONIC TIMER

- Set the cooking time by pressing the button (I). The minutes set appear on the display (H).
- Immediately afterwards, the numbers begin to flash. This means the cooking time has begun. The last minute is displayed in seconds.
- If you make a mistake, you can set the new cooking time by holding the button down for more than two seconds. When the display has reset, repeat the operation.
- The timer indicates the end of cooking time with two series of beeps separated by a 20 second gap. To turn off the signal, just press the timer button.



**Please note:** the timer does not turn the appliance off

## Replacing the timer battery

- Extract the timer by levering on the bottom edge (fig. 6).
- Turn the battery cover on the back of the timer anticlockwise (fig. 7) to release it.
- Replace the battery with another of the same kind (L1131).



**Please note:** If the appliance is replaced or eliminated, the battery must be removed and disposed of in conformity with current legislation as it is harmful to the environment.

## FRYING NON-FROZEN FOOD

**i Please note:** The food being fried must not be immersed in the oil until the oil has reached the correct temperature and the light has gone off.

Never over fill the basket

This could cause a sudden drop in the temperature of the oil and therefore greasier and less uniform frying.

Check that the food is cut into thin, even pieces. If the food is too thick, it will not be well cooked inside.

When cooking food in batter, you should first immerse the basket empty. Then, when the set temperature has been reached (the light (L) goes out), immerse the food directly in the hot oil to avoid the batter sticking to the basket.

Dry the food thoroughly before immersing it in the oil or fat as moist foods will be less crispy after cooking (especially potatoes).

Foods with a high water content (fish, meat, vegetables) should ideally be coated in breadcrumbs or flour before frying. Make sure to remove excess flour or breadcrumbs before immersing the food in the oil.

Type of food	Maximum quantity g.	Temperature (°C)	Time in minutes
POTATO CHIPS			
Recommended quantity for best results with 1.5 litres of oil	600	190°	10-12
Maximum quantity with 1.1 litres of oil	1000	190°	18-20
Maximum quantity with 1.5 litres of oil	1200	190°	20-22
FISH			
Squid	500	160°	9-10
Waffles	500	160°	9-10
Scampi tails	600	160°	7-10
Sardines	500-600	170°	8-10
Cuttlefish	500	160°	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

*Cooking times and temperatures are approximate and must be adjusted according to quantity and personal tastes.*

## FRYING FROZEN FOOD

Frozen foods are often covered with a layer of ice. This should be removed before cooking by shaking the basket.



**Danger of burns!** Before immersing the basket, make sure the lid is tightly closed. Immerse the basket in the oil very slowly to prevent the oil from boiling over.

Type of food	Maximum quantity g.	Temperature (°C)	Time in minutes
PATATE FRITTE			
Recommended quantity for best results with 1.5 litres of oil	200 (*)	190°	4-6
Maximum quantity with 1.1 litres of oil	600	190°	13-15
Maximum quantity with 1.5 litres of oil	1000	190°	18-20
FISH			
Fish fingers (6)	300	190°	4-6
Shrimps	300	190°	4-6
MEAT			
Chicken cutlets (3)	200	180°	6-8

*Cooking times and temperatures are approximate and must be adjusted according to quantity and personal tastes.*

(\*) Recommended quantity for best frying results. You can, of course, fry a larger quantity of frozen potato chips, but they will be greasier as a result of the sudden drop in oil temperature on immersion.

## FILTERING THE OIL OR FAT



**Please note:** You should filter the oil or fat each time you fry, especially if you cook food in breadcrumbs or flour.

Wait for the oil to cool down sufficiently (wait about two hours).

### Models without drain hose (Q) and oil container (M)

- Open the lid of the deep fryer (Z) and remove the bowl (D) (fig. 8), lifting it by the handles.  
Empty the oil in the bowl into another container.
- Replace the removable bowl in the fryer.
- Attach the basket (U) to the edge of the bowl and place the filter in the bottom of the basket (fig. 9).  
Filters can be obtained from authorised dealers or the manufacturer's customer services.
- Then pour the oil or fat back into the deep fryer very slowly to avoid it overflowing from the filter (fig. 10).

### Models with drain hose (Q) and oil container (M)

- Place the fryer near the edge of a worktop (fig. 11).
- Pull the drawer (P) outwards as shown in fig. 12.
- Place the oil container (M) without the lid (N) in the special housing (fig. 13).
- Open the door (R) (fig. 14) and extract the drain hose (Q).

- Open the cap (O) by turning it anticlockwise (fig. 15).
- When you have finished, close the cap by turning it clockwise, replace the drain hose in the compartment and close the door.

## HOW LONG THE OIL OR FAT LASTS

Every now and then it must be completely changed.

As with any deep fryer, the oil deteriorates after being heated a number of times!

Even if used and filtered correctly, it should therefore be changed completely on a regular basis.

You should ideally change the oil completely after frying for 5/8 times and always in the event of:

- unpleasant smells
- smoke during frying
- the oil becoming dark.

Thanks to the rotating basket, the appliance fries with little oil. This means you save about half the oil used by other deep fryers on the market.

## REPLACING THE ANTI-ODOUR FILTER

With time, the anti-odour filter inside the lid loses its efficiency. To replace, remove the plastic filter cover (A) (fig. 11).

Anti-odour filters can be obtained from authorised dealers or the manufacturer's customer services.

## CLEANING



**Danger!** Always unplug from the mains socket before cleaning.

Never immerse the deep fryer in water and never place it under running tap water.

If water gets into the appliance, it could cause electric shock.



**Please note:** After leaving to cool down for about two hours, empty the oil or fat as described in the paragraph "filtering the oil or fat".

Never empty the fryer by tipping or overturning it (fig. 17).

Wash the bowl, basket and lid (remove filter) in hot water and washing up liquid.

To remove the lid (Z), push backwards and at the same time pull upwards (see arrows "A" and "B", fig. 18).



**Important!** Never immerse the lid in water without removing the filter first.

To clean the bowl (D), proceed as follows:

- Extract the bowl from the fryer by lifting it gently (see figure 8) and wash with hot water and washing up liquid using a soft sponge.
- The bowl and basket are dishwasher safe. Be careful not to knock the hose as this could jeopardise correct operation.
- To replace the bowl, open the drainage hose compartment door (R), then insert the bowl at an angle with the drainage hose in the horizontal position and cap in place. Then close the door.
- If the oil filter (C) in the bowl is dirty or clogged, turn anti-clockwise, remove and clean.



**Important!** To avoid damaging the non-stick surface of the bowl, never use abrasive objects or detergents to clean the bowl. Clean with a soft cloth and neutral detergent only.

## TROUBLESHOOTING

Fault	Cause	Solution
Unpleasant smells	The anti-odour filter (B) is saturated	Replace the filter
	The oil has deteriorated.	Replace the oil or fat.
	The cooking liquid is unsuitable.	Use good quality peanut oil
Oil overflows	The oil has deteriorated and produces too much foam	Replace the oil or fat
	You have immersed food which is not sufficiently dry in the hot oil	Dry the food well.
	Basket immersed too rapidly.	Immerse slowly.
	The oil level in the deep fryer is over the maximum limit	Reduce the amount of oil in the fryer bowl.
The oil does not heat up	The thermal cutout may have tripped	Contact the manufacturer's customer services (the device must be replaced).
Only half the basket is fried correctly	The basket is not rotating during cooking.	Clean the bottom of the bowl. Clean the basket wheel ring thoroughly (fig. 19).