

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 can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance should not be carried out by children, unless they are more than eight years old and under constant supervision.

Keep the appliance and power cable away from children under eight years of age.

- The appliance must not be operated by a timer or a separate remote control system.
- This is 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 injury 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 10A 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).



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 there it could cause serious burns.
- To move the appliance, use the special lifting handles. (Never lift by the basket handle). 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.



Important!

Failure to observe the warnings may result in life threatening injury 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.



Please note:

This symbol identifies important advice or information for the user

- Before using the deep fryer for the first time, wash the pan, the basket and the lid (removing the filter) carefully with hot water and washing up liquid. When this has been done, dry carefully. After washing, dry thoroughly. Remove any water left in the bottom of the container. This avoids dangerous spurts

- of hot oil during use.
- 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.

This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility and EC regulation no. 1935/2004 of 27/10/2004 on materials intended for contact with food.

DESCRIPTION OF THE APPLIANCE

- A. Lid
- B. Viewing window (only on some models)
- C. Filter (removable in some models)
- D. Bowl
- E. Release button
- F. Thermostat pointer/Indicator light
- G. Basket
- H. Handle slide
- I. Basket handle

TECHNICAL DATA

Net weight	2.5 kg
absorbed power:	see rating label
frequency:	see rating label
voltage:	see rating label

OPERATING INSTRUCTIONS

Before plugging into the mains, always make sure there is oil in the bowl.

Pour the oil into the bowl: 2,3 litres maximum capacity (2 kg of fat).

WARNING: The level of oil should always be between the maximum and minimum marks indicated inside the bowl. Never use the deep fryer with the oil below the “min” level as this could cause the thermal cutout to trip. To replace it, contact an authorised service centre. For best results, use good quality peanut oil. 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

Plug into the mains socket and turn the pointer to the required temperature. When the thermostat light goes out, lower the basket (containing the food) into the oil and close the lid. Do not overfill (1 kg max. of fresh potatoes). 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 and drops of condensation to form near the basket handgrip.

END OF FRYING

When the set cooking time has elapsed, lift the basket and check that the food is cooked to the required colour. In models with viewing window, you can check the food by looking through the window without lifting the lid. If you decide the food is sufficiently cooked, turn the appliance off by placing the thermostat slider “F” in position “0” until you hear the internal switch click. Drain excess oil by leaving the basket in the raised position inside the deep fryer.

FRYING NON-FROZEN FOOD

- 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 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.

Food		Quantity (g)	Temperature (°C)	Time (minutes)
CHIPS	half portion	500	190	7-9
	whole portion	1000	190	16-18
FISH	Squid	500	160	12-13
	Scampi tails	500	160	9-10
	Sardines	500	160	12-13
	Sole	400	160	7-8
MEAT	Breaded veal cutlet	300	170	8-9
	Chicken cutlet	300	180	7-8
	Meatballs	500	170	7-8
VEGETABLES	Artichokes	250	150	11-12
	Cauliflower	300	160	7-8
	Mushrooms	300	150	6-7
	Aubergines	100	170	7-8
	Courgettes	300	160	11-12

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

Food		Quantity (g)	Temperature (°C)	Time (minutes)
CHIPS		350 (*)	190	6-8
CHIPS (maximum quantity)		800	190	16-18
POTATO CROQUETTES		500	190	9-11
FISH	Fish fingers	300	190	5-6
	Shrimps	300	190	5-6
MEAT	Chicken cutlets	200	190	7-8

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

(*) Recommended quantity for best frying results.

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 smell; smoke during frying; the oil becomes dark.

Before cleaning or maintenance, turn the appliance off, unplug and allow to cool down. You should filter the oil or fat each time you fry, especially if you cook food in breadcrumbs or flour. Food particles left in the liquid tend to burn and may cause the oil or fat to deteriorate more rapidly. Make sure the oil is sufficiently cold (wait about two hours).

CLEANING

Before cleaning, always unplug from the mains socket. 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. The lid can be washed in a dishwasher. To remove, lift upwards. Wash the bowl in hot water and washing up liquid. Rinse and dry thoroughly. The basket can be washed in a dishwasher. For models with non-stick bowl, never use abrasive objects or detergents to clean the bowl. Clean with a soft cloth and neutral detergent only.

MAINTENANCE OF THE ANTI-ODOUR FILTER

Removable filter: over time, the anti-odour filter inside the lid loses its efficiency. You are therefore recommended to replace it after every 10/15 frying sessions. To replace, remove the plastic filter grille.

Permanent filter: the permanent filter does not require replacing as it is cleaned during normal washing of the lid.

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.