

READ THIS MANUAL THOROUGHLY BEFORE INSTALLING AND USING THE APPLIANCE. THIS IS THE ONLY WAY TO ENSURE BEST RESULTS AND MAXIMUM SAFETY FOR THE USER.

DESCRIPTION

A. Lid	L. Thermostat regulator for setting the temperature
B. Viewing window (if present)	M. Deep fryer body
C. Filter (if present)	N. Control unit guides
D. Basket with handle	O. Safety microswitch
E. Removable bowl	P. Lid open button
F. Control unit	Q. Guides for attaching the control unit
G. Red power ON/OFF light	R. Thermal safety device reset
H. Green oil temperature "ready" light	S. Heating element
I. ON/OFF knob	T. Cable compartment

IMPORTANT WARNINGS

- This appliance has been designed to fry foods for domestic use only. 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 having been dropped) or if it appears faulty. Contact a service centre authorised by the manufacturer.
- 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.
- The power cable of this appliance must not be replaced by the user as this requires the use of special tools.
If it is damaged, contact a Customer Service Centre appointed by the manufacturer.
- Do not remove the plug by tugging the power cable. Always use the plug only.
- The power cable must not be placed near or against hot parts of the appliance, sources of heat or sharp edges.
- Do not position the appliance near sources of heat or where there may be water.
- Serious burns may be caused by the deep fryer falling.
Do not leave the cable hanging from the edge of the top the deep fryer stands 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. You should therefore use 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. The appliance must be moved only when cold, using the handles.
- The deep fryer must be operated only after having correctly filled it with oil or previously melted fat. If heated when empty, a thermal cut-out device is activated and operation is interrupted.
- 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.
- Always keep the appliance disconnected during cleaning operations and when not in use.
- Never immerse the control unit, cable or electrical plug in water or other liquids.
- The appliance is not intended for use by young children or unfit persons without supervision.
- Oil and fat are inflammable. If they catch fire, immediately unplug the appliance from the mains 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.
- Keep these instructions

THERMAL CUT-OUT DEVICE

The appliance is fitted with a thermal cut-out device which interrupts heating in the event of incorrect use or faulty operation.

Once the appliance has cooled, use a toothpick or similar to delicately press the cut-out reset button (R) marked RESET/RESTART (see fig. 1).

If the appliance is still not operational, contact a service centre authorised by the manufacturer.

INSTRUCTIONS

Before using the deep fryer for the first time, clean the basket, bowl and lid thoroughly with hot water and washing-up liquid. The control unit (F) and heating element may be cleaned using a damp cloth.

Make sure water does not enter the control unit and that there is no residual water in the bottom of the removable bowl. Dry all parts thoroughly.

Make sure the control unit (F) is correctly fastened to the body of the deep fryer (M).

The safety micro-switch (O) will prevent the appliance from operating unless the control unit (F) is correctly positioned in the deep fryer casing (M). The deep fryer is now ready for use.

FILLING WITH OIL OR FAT

- Open the lid (A) by pressing the button (P) (see figure 2).
Raise the handle of the tilting basket until it locks into place (pos. 2, fig. 3). Remove the basket (D) by pulling upwards.
- Pull out the length of cable required to connect the appliance to the mains from the cable compartment (T) (see figure 4).
- If oil is being used, pour it into the bowl (E) until it reaches the maximum level indicated (see fig. 5).
Never exceed this limit as oil might overflow from the bowl.
The level of oil must always be between the maximum and minimum limits (max. 3 litres). For best results, use good 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. 6).

PREHEATING

- Position the thermostat regulator (L) (see Fig. 7) on the required temperature (see cooking table).
- Turn the "power" knob (I) upwards. The red ON/OFF light (G) comes on.
The green "ready" light (H) also comes on to indicate that preheating is underway.

STARTING FRYING

- Place the food to be fried in the basket (E) without overfilling (max. 1 kg). Make sure the handle of the basket is correctly positioned (pos. 2, fig. 3).
- Insert the basket in the deep fryer. Make sure it is positioned correctly (fig. 8).
- Close the lid.
- As soon as the green "ready" light (H) goes out, immerse the basket (D) into the oil by lowering the handle and at the same time pressing the button on the top of the handle (pos. 1, fig. 3). Lower the basket into the oil very slowly to avoid the hot oil splashing or overflowing.
- A significant amount of steam will be released. This is completely normal.

END OF FRYING

- When the set cooking time has elapsed, lift the basket (D) (pos. 2, fig. 3) and check that the food is cooked to the required colour.

- If the food is completely cooked, turn the appliance off by turning the ON/OFF knob (I) downwards (fig. 9).
- Unplug from the mains socket.
- Allow the excess oil to drain by leaving the basket in the raised position (pos. 2, fig. 3).

COOKING TIPS

HOW LONG THE OIL OR FAT LASTS

The level of oil or fat must never fall below the minimum (2.5 l). 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! Even if used correctly, it should therefore be completely changed on a regular basis.

CORRECT FRYING

The recommended temperature should be followed for all recipes. If the temperature is too low, the oil will be absorbed. If the temperature is too high, a crust will form immediately and the inside of the food will not be cooked. The food being fried must only be immersed in the oil when the oil has reached the correct temperature, in other words, when the green "ready" light has gone off.

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 all be perfectly cooked at the same time. Dry the food thoroughly 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, making sure to remove excess flour or breadcrumbs before immersing the food in the oil.

FRYING NON-FROZEN FOOD

When referring to the following table, please bear in mind that the cooking times and temperatures are approximate and must be adjusted according to the quantity of food and personal tastes.

Food		Max. quantity (g)	Temperature (°C)	Time (minutes)
Fresh potato chips	Half portion	500	170	9 - 12
	Whole portion	1000	170	13 - 16
Fish	Squid	600	140	9 - 11
	Waffles	600	140	10 - 12
	Sardines	600	140	10 - 12
	Shrimps	600	140	8 - 10
	Sole	500	140	6 - 8
Meat	Pork cutlets (3-4)	500	160	8 - 9
	Chicken cutlets (3-4)	500	160	8 - 10
	Meatballs (15)	700	160	8 - 10
Vegetables	Artichokes	400	150	15 - 17
	Cauliflower	600	150	10 - 11
	Fungi	500	150	8 - 10
	Aubergines	200	150	9 - 11
	Courgettes	500	150	13 - 15

FRYING FROZEN FOOD

Frozen foods are very cold. They therefore considerably lower the temperature of the liquid used for cooking. For best results, never exceed the maximum recommended quantity of food when frying. Frozen foods are often covered with a layer of ice. This should be removed before cooking. Lower the basket into 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	Max. quantity (g)	Temperature (°C)	Time (minutes)
Precooked frozen chips	500	190	9 - 11
Potato croquettes	700	180	9 - 11
Fish Fish fingers	500	180	7 - 8
Plaice fillets	500	180	6 - 7
Meat Chicken cutlets (3)	300	180	5 - 6

CLEANING

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

Never immerse the deep fryer in water and never place it under the tap (see fig. 10).

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 the deposits from the bowl using a sponge or absorbent paper.

Except for the control unit, power cable and heating element, all other parts can be washed with warm water and washing-up liquid (see fig. 11).

To avoid damaging the deep fryer, never use abrasive sponges.

When you have finished, dry all parts thoroughly to prevent splashes of hot oil when you use the appliance.

TROUBLESHOOTING

FAULT	CAUSE	REMEDY
Bad smell	The oil has deteriorated. The cooking liquid is unsuitable.	Replace the oil or fat. Use high quality peanut or vegetable oil.
Oil overflows	The oil has deteriorated and causes too much foam. You have immersed food which is not sufficiently dry in the hot oil. The basket has been lowered too rapidly. The oil level in the deep fryer is over the maximum limit.	Replace the oil or fat. Dry the food well. Lower slowly. Reduce the amount of oil in the fryer bowl.
Food does not brown during cooking	Oil temperature is too low. The basket is over full	Select a higher temperature. Reduce the quantity of food.
The oil does not heat up	The deep fryer has previously been used without oil in the fryer bowl, causing the thermal cut-out to trip.	Contact the Service Centre (the device must be replaced).