

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 (see drawing on page 3)

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

RECOMMENDATIONS

- 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 earthed power supply and sockets with a minimum current rating of 10 A only. (If the plug fitted to the appliance does not match the power socket, have the socket replaced with a suitable type by a qualified professional).
- Never locate the appliance near sources of heat.
- The power cable of this appliance must not be replaced by the user as the operation requires the use of special tools.
If the power cable is damaged, it must be replaced by the manufacturer, an authorised technical service centre or a qualified electrician in order to avoid all risk.
- While in operation, the appliance becomes hot. **DO NOT LEAVE WITHIN REACH OF CHILDREN.**
- 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.
- Do not move the deep fryer when the oil is hot as this may cause serious burns.
- **Never use the deep fryer without oil.**
- If oil leaks from the deep fryer, contact a technical service centre or personnel authorised by the manufacturer.
- The basket fits automatically onto the central pin in the bowl.
To avoid damage, never rotate it manually to find the right position.
- Before using the deep fryer for the first time, wash the removable bowl (Z), basket (E), lid (B) (after removing the filters) and oil saver set (O, P and Q) in hot water and washing up liquid.
To empty the water, use the oil drain hose (if present) as shown in fig. 14.
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.
- During operation, the drain hose must always be closed and in its compartment.
- The appliance must not be used by children or unfit persons without supervision. - Do not allow children to play with the appliance.
- Never move the appliance while the oil is still hot.
- Move the appliance by the handles provided. (Never move the appliance using the basket handle).
- It is normal for the appliance to give off a "new" smell when used for the first time. Ventilate the room.
- Appliance is not intended to be operated by means of an external timer or separate remote-control system.

- 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.
- Great care must be taken when removing or replacing the removable bowl (Z), tilting it to match the housing.

Never move the bowl until the oil and appliance are cold. Once the bowl is in place, make sure it is positioned correctly otherwise it could be damaged when the lid (B) is closed.

OPERATING INSTRUCTIONS

Pour the oil into the bowl - 1.5 litres maximum capacity (1.3 kg of fat) or 1 litre minimum capacity (1 kg of fat).

IMPORTANT: The level of oil should always be between the maximum and minimum marks.

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. 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 placing the thermostat regulator on the temperature required.

When the thermostat light has gone out, place the basket (containing the food) in the bowl in the raised position and close the lid. Lower the basket. Do not overfill (1.2 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 cover (G) and drops of condensation to form near the basket handgrip. At the end of the cooking time, raise the basket and check the degree of cooking.

MODELS WITH ELECTRONIC TIMER

1. Set the cooking time by pressing the button (S). The minutes set appear on the display (T).
2. Immediately afterwards, the numbers begin to flash. This means the cooking time has begun. The last minute is displayed in seconds.
3. 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.
4. 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 (S).

IMPORTANT: the timer does not turn the appliance off

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.
- Make sure the food is sliced into thin, even pieces. If the slices are too thick, the food 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		Max. quantity (g)	Temperature (°C)	Time (minutes)
POTATO CHIPS	Recommended quantity for best results with 1.5 litres of oil	600	190	10-12
	Maximum quantity with 1.1 litre of oil	1000	190	18-20
	Maximum quantity with 1.5 litres of oil	1200	190	20-22
FISH	Squid	500	160	9-10
	Scallops	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
	Meat balls (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. Immerse the basket in the oil very slowly to prevent the oil from boiling over.

Food		Max. quantity (g)	Temperature (°C)	Time (minutes)
POTATO CHIPS	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
POTATO CROQUETTES		500	190	7-8
FISH	Fish fingers	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.

IMPORTANT SAFEGUARD: Before immersing the basket, make sure the lid is tightly closed.

(*) 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

You should filter the oil or fat each time you fry, especially if you cook food in breadcrumbs or flour.
Make sure the oil is sufficiently cold (wait about two hours).

MODELS WITHOUT DRAIN HOSE (R) AND OIL CONTAINER (P)

1. Open the fryer lid (B) and remove the bowl (Z) (fig. 24), holding it by the handles. Empty the bowl into a container.
2. Put the removable bowl (Z) back in place.
3. Hook the basket to the edge of the bowl and place the filter supplied in the bottom of the basket (fig. 20). Filters are available from your local dealer or one of our service centres.
4. Then pour the oil or fat back into the deep fryer very slowly to avoid it overflowing from the filter (fig. 21).

MODELS WITH DRAIN HOSE (R) AND OIL CONTAINER (P)

1. Pull the drawer (M) outwards as shown in fig. 6.
2. Place the oil container (P) without the lid (O) in the special housing (fig. 7) and insert the oil filter (Q).
3. Open the door (U) as shown in fig. 8, remove the drain hose (R), remove the cap (N) (in models without oil container, use any suitable recipient).
4. When you have finished, close the drain hose with the cap, replace in its housing and close the door.
For models without oil container, repeat operations 3-4 described in the above paragraph.

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
- if the oil becomes dark coloured.

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 filters inside the lid will lose their efficiency.

When the filter changes colour (visible through the spy hole (A, fig. 10) in the inside cover), this indicates the filter must be replaced. To replace, remove the plastic filter cover (G) (fig. 11).

IMPORTANT: The white filter must rest against the metal part (fig. 12) and the coloured part must face upwards (towards the black filter).

CLEANING

Before cleaning, always unplug from the mains socket.

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

To remove the lid, proceed as follows: push it backwards and at the same time pull it upwards (see arrows "1" and "2", fig. 19).

Never immerse the lid in water without removing the filters first.

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

After leaving to cool down for about two hours, empty the oil or fat as described in the paragraph "filter-

ring the oil or fat".

To clean the bowl, proceed as follows:

- Remove the bowl from the fryer by lifting it gently (see figure 24) and wash it with hot water and washing up liquid using a soft sponge.
- The bowl and basket can be washed in a dishwasher. Make sure the drainage hose is not knocked as this could jeopardise correct operation.
- Use the brush provided to clean the inside of the oil drainage hose (fig. 13).
- To put the bowl back, open the hose compartment door, then replace the bowl, tilting it and with the hose in a horizontal position and the cap on. Close the door (fig. 24).
- Never empty the fryer by tilting or upturning it (fig. 19).

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.

TROUBLESHOOTING

FAULT	CAUSE	SOLUTION
Unpleasant smells	The anti-odour filter is saturated. The oil has deteriorated. The cooking liquid is unsuitable.	Replace the filter. Replace the oil or fat. Use good quality peanut oil.
Oil overflows	The oil has deteriorated and produces too much foam. You have immersed food which is not sufficiently dry in the hot oil. Basket immersed too rapidly. The oil level in the deep fryer is over the maximum limit.	Replace the oil or fat. Dry the food well. Immerse slowly. Reduce the quantity of oil inside the bowl.
The oil does not heat up	The thermal cutout may have tripped.	Contact the Service Centre (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 wheel ring in the basket.