

IMPORTANT WARNINGS

- 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).
- Do not place the appliance near heat sources.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent in order to avoid a hazard.
- 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.
- 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.
- The basket clips automatically into the central pin in the pan boiler. **Therefore, to avoid breaking it, do not turn it manually in order to seek the correct position.**
- 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.
- 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.
- Never move the appliance while the oil is still hot.
- 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).**
- It is totally normal that, on first use, the refrigerator emits a "new appliance" smell. If this happens, aerate the room.
- 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.
- Never use homemade or very acid oils.
- Appliance is not intended to be operated by means of an external timer or separate remote-control system.

Read this instructions booklet carefully before installing and using the appliance. It is the only way to ensure the best results and maximum user safety.

DESCRIPTION OF THE APPLIANCE

(see diagram on the cover)

- A. Filter viewing window
- B. Basket handle
- C. Handle slide
- D. Lid
- E. Viewing window (not for all models)
- F. Filter cover
- G. Basket
- H. Filter cover latch
- I. Cord storage compartment
- J. Oil container lid
- K. Hand grips for lifting up the appliance
- L. Drainage pipe plug
- M. Foot
- N. Minute timer (not for all models)
- O. Minute timer button (not for all models)
- P. Oil filter
- Q. Oil container
- R. Box for oil container
- S. Oil drainage pipe
- T. Signal lamp
- U. Thermostat and on/off knob
- V. Opening button
- Z. Door for oil drainage pipe

INSTRUCTIONS FOR USE

FILLING WITH OIL OR FAT

- Raise the basket to the highest position by pulling the special "B" handle upwards (fig.1).
The lid should ALWAYS be closed when the basket is raised and lowered.
- Open lid "D" by pressing button "V" (fig.2).
- Remove the basket by pulling it upwards (fig.3).
- Pour into the container 1.2 litres of oil (or 1 kg. of fat).

WARNING

The level must always be between the maximum and minimum levels indicated.

Never use the deep fryer when the oil is below the "min" level as it could cause the thermal safety device to come into operation; to replace it you need to contact one of our service centres.

Best results are obtained by using a good peanut oil. Avoid mixing different types of oil. If you use lumps of solid fat, cut them into small pieces so that the deep fryer does not heat up in the first few minutes without a covering of fat. The temperature must be set to 150°C until the fat has melted completely. The required temperature can then be set.

STARTING TO FRY

1. Put the food which is to be fried into the basket, without ever overfilling it (max. 2,2 lb. of fresh potatoes).
In order to obtain a more even frying, we recommend concentrating the food especially around the perimeter of the basket., leaving the central part more sparingly filled.
2. Put the basket into the bowl in a raised position (fig.3) and close the lid by pressing lightly down upon it until the latches click.
3. Set thermostat knob "U" to the required temperature (fig.4). When the temperature set has been reached, signal lamp "T" will go off.
4. As soon as the signal lamp goes off, immerse the basket in the oil, lowering the handle slowly after sliding the handle's "C" slider back.
 - It is completely normal for a considerable amount of very hot steam to pour out of filter cover "F" immediately after this.
 - At the start of cooking, immediately after the food has been immersed in the oil, the internal wall of viewing window "E" (where present) will steam up, before progressively clearing.
 - It is normal for drops of condensation to form around the basket handle while the appliance is working.

In the models fitted with the electronic minute timer

1. Set the cooking time by pressing key "O"; display "N" will show the minutes set.
2. The figures will begin flashing immediately afterwards, signifying that the cooking time has started. The last minute will be visualised in seconds.
3. In the event of error, the new cooking time can be set by keeping the button pressed down for more than 2 seconds. The display will reset itself, then repeat as for point 1 (above).
4. The minute timer will show the end of the cooking time with two series of beeps at an interval of about 20 seconds. In order to switch off the audible alarm you only need press minute timer key "O".

WARNING: the minute timer does not switch the appliance off.

Replacing the minute timer battery (fig.5)

- Remove the minute timer from its compartment by prying it from the right side (see fig.5A).
- Turn the battery cover (fig.5B) placed on the back in an anticlockwise direction until it is released.
- Replace the battery with another of the same type.

AFTER FRYING

When the cooking time runs out raise the basket and check if the food has reached the required golden colour. In the models fitted with a viewing window this check can be carried out by looking through the window without opening the lid.

If you consider the cooking to be finished, switch off the appliance by turning the thermostat knob to the OFF position until you hear the click of the internal switch.

Allow the excess oil to drip off by leaving the basket in the deep fryer in the high position.

P.S. If the cooking needs to be done in two phases (e.g. potatoes) raise the basket at the end of the first phase and wait for the signal lamp to go off again. Then immerse the basket back in the oil for a second time (see enclosed tables).

FILTERING THE OIL OR FAT

We recommend that you carry out this procedure each time you have finished frying as, especially when the food has been breaded or floured, the food particles tend to burn if they remain in the liquid thus causing much quicker deterioration in the oil or fat.

Check that the oil is cool enough, waiting about 2 hours.

Bring the front part of the deep fryer to the edge of the work surface, being careful that feet "M" are always inside the area of the work surface (fig. 6).

1. Pull tray "R" outwards (as in fig.7)
2. Place oil container "Q" without the "J" lid in the special compartment (fig.8).
3. Remove the basket.
4. Open inspection door "Z" (as in fig.9).
5. Insert oil filter "P" onto the container (fig.9)
6. Extract drainage pipe "S", remove plug "L" while at the same time squeezing the pipe between two fingers to avoid the liquid coming out until it has been positioned above the filter (see fig. 10).
7. Flow the oil into the oil container "Q". Pinch the oil

drainage pipe "S" between two fingers to regulate the flow and avoid the oil leaking out of the openings "Y" (fig. 17). These openings are provided to prevent the oil overflowing from the filter tray if it drains too fast or the filter is clogged. In this case, filtering will not be optimum. If the oil is particularly "dirty", be careful to ensure that it does not overflow from the filter.

8. Reposition the pipe in its compartment after replacing the plug and close the inspection door.
9. Put down the container, stopping it with lid "J" in order to ensure better preservation of the oil for future use.
10. Reposition the tray as at the beginning.

*** In the event of fat being used, be careful not to let it cool down too much or it will solidify.**

REPLACING THE ODOUR-EATER FILTER

With time the odour-eater filters placed inside the lid lose their effectiveness. A change of colour in the filter, visible through hole "A" of fig.11 on the inside cover, shows that the filter needs to be changed. To replace it, remove plastic filter cover "F" (fig.12) by pressing latch "H" in the direction of arrow 1, then raise it in the direction of arrow 2. Replace the filters.

P.S. The white filter must rest on the metal part (fig.13) and the coloured area must face upwards (or towards the black filter).

Reassemble the filter cover, being careful to insert the front latches correctly (as shown in fig.13).

Do not run the appliance with exhausted filters as this could obstruct the steam causing bad odours.

CLEANING

Before cleaning, always remove the plug from the electrical socket.

*** Never immerse the deep fryer in water or hold it under the tap. By getting inside the water would cause short circuiting.**

After having appropriately allowed the oil to cool for about 2 hours, empty out the oil or fat as previously described in the paragraph headed "filtering the oil or fat".

Remove the lid as shown in fig. 11.

Do not immerse the lid in water without having first removed the filters.

To clean the bowl, proceed as follows:

- Wash the tank with hot water and washing up liquid. Always use the oil drainage pipe to empty out the water as shown in fig. 15. Then rinse and dry

carefully; remove any remaining water which has collected in the oil drainage pipe.

- * **Never empty the deep fryer by tilting it or turning it upside down (fig. 16)**
- In order to clean the inside of the drainage pipe, use the pipe brush supplied (fig. 14).
- We advise regular cleaning of the basket, with care being taken to eliminate any deposits which might have accumulated in the basket's wheel guide ring.
- Dry the outside of the deep fryer with a soft, damp cloth in order to get rid of splashes and any little dribbles of oil or condensation.
- Clean and dry the washer as well in order to avoid it sticking to the bowl when the boiler is not in use. (To open the lid in the event of sticking, you only need to raise the lid by hand while at the same time keeping the opening button pressed down).
- Remove the lid by pushing it gently backwards (see arrow "1" fig. 11) and pulling upwards (see arrow "2" fig. 11).
- After washing, dry thoroughly. Remove any water left in the bottom of the container and, in particular, inside the oil drainage pipe. This avoids dangerous spurts of hot oil during use.

Model with non-stick bowl

To clean the bowl use a soft cloth with a neutral detergent never using objects or abrasive detergents.

COOKING HINTS

HOW LONG THE OIL OR FAT LASTS

The oil or fat must never go below the minimum level.

From time to time it is necessary to renew it completely. The length of time the oil or fat lasts depends on what is fried.

Breading, for example, dirties the oil more than simple frying.

As for all types of deep fryer, the oil deteriorates if it is reheated several times! Therefore, even if used correctly, it should be completely changed after 5-8 times.

Since the deep fryer works with little oil, due to its rotating basket, there is the considerable advantage that you only have to get rid of about half the amount of oil that you would with the other deep fryers on the market.

HOW TO FRY CORRECTLY

- It is important to follow the recommended temperature for every recipe. If the temperature is too low, the fried food absorbs oil. If the temperature is too

high a crust quickly forms on the outside while the inside remains uncooked.

- **The food which is to be fried must only be immersed when the oil has reached the right temperature, i.e. when the signal lamp goes off.**
- Do not overfill the basket. This would cause the temperature of the oil to drop suddenly, resulting in fried food which is too greasy and not uniformly fried.
- When frying small quantities of food, the temperature of the oil must be set lower than the temperature indicated to avoid the oil boiling too violently.
- Check that the food is thinly sliced and of even thickness, as food which is too thick cooks badly on the inside, despite looking nice, while food of an even thickness reaches the ideal cooking point all at the same time.
- **Dry the food completely before immersing it in the oil or fat,** as wet food becomes soggy after cooking (especially potatoes). It is advisable to bread or flour food which has a high water content (fish, meat, vegetables), being careful to remove the excess bread or flour before immersing it in the oil.

FRYING NON-FROZEN FOOD

Type of food		Max. Quantity	Temperature °C	Time in Minutes
CHIPS	Recommended quantity for excellent frying	500	190	7-9
	MAX quantity (safety limit)	1000	190	12-15
FISH	Squid	500	160	9-10
	Canestrelli	500	160	9-10
	Scampi tails	600	160	7-10
	Sardines	500-600	170	8-10
	Cuttlefish	500	160	8-10
	Sole (n. 3)	500-600	160	6-7
MEAT	Beef steak (n. 2)	250	170	5-6
	Chicken steak (n. 3)	300	170	6-7
	Meat balls (n. 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

The cooking times and temperatures are approximate and must be adapted according to personal appetite and taste.

FRYING FROZEN FOODS

- Due to their extremely low temperature, frozen foods inevitably lower the temperature of the oil. For best results, do not overload the basket with frozen foods.
- Follow the instructions on the frozen food package for cooking times and temperature.
- **Frozen foods are frequently covered with a coating of ice crystals, which should be removed before frying.** Lower the basket very slowly into the oil in order to ensure that the oil does not boil over.

Type of food		Max. Quantity	Temperature °C	Time in Minutes
CHIPS	Recommended quantity for excellent frying	180 (*)	190	4-6
	MAX quantity (safety limit)	500	190	7-9
POTATO STICKS		500	190	7-8
FISH	Cod fingers	300	190	4-6
	Shrimps	300	190	4-6
MEAT	Chicken steak (n. 3)	200	180	6-8

WARNING: Before immersing the basket, check that the lid is firmly closed.

(*) This is the recommended dose to achieve excellent frying. It is naturally possible to fry a larger amount of frozen chips, but you should bear in mind that in this case they will end up being a little greasier because of the sudden drop in the oil temperature at the time of immersion.

TROUBLESHOOTING

FAULT	CAUSE	REMEDY
Bad smell	The odour-eater filter is saturated. The oil has deteriorated. The cooking liquid is unsuitable.	Replace the filter. Replace the oil or fat. Use a good peanut oil.
The 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 immersed too quickly. The oil level in the deep fryer is over the maximum limit.	Replace the oil or fat. Dry the food well. Immerse it slowly. Reduce the amount of oil In the bowl.
The oil does not heat up	The deep fryer has previously been used without oil in the bowl, causing the thermal safety device to break.	Contact the Service Centre (the device must be replaced).
Only half of the basket has fried properly.	The basket does not rotate during cooking.	Clean the bottom of the bowl. Clean the basket wheel guide ring.