

IMPORTANT

- Before use, check that the mains power supply corresponds to the power supply indicated on the appliance.
- Plug the appliance into an earthed power socket with a capacity of at least 10 ampères. If the plug does not match the socket, have a qualified electrician replace the socket.
- The power cable must not be replaced by the user, as this requires the use of special tools. If the power cable is damaged, contact an authorized Service Centre.
- When in use, the appliance becomes very hot. **THE APPLIANCE MUST BE INSTALLED OUT OF THE REACH OF CHILDREN.**
- Always allow the oil to cool before moving the fryer, as hot oil can cause severe burns.
- Before using the fryer for the first time, remove the cardboard (if fitted) from the drainage hole; wash the bowl and the basket using hot water and a little washing-up liquid; then dry carefully the bowl.
- **Never switch on the fryer before adding oil or fat. If the fryer is operated without oil or fat, a thermostatically-operated safety device interrupts the operation of the appliance.**

In this case, it is necessary to contact one of our authorized service centres before re-using the appliance.

- In case of leaks, contact your nearest service centre or authorized dealer.
- The basket fits automatically onto the spindle in the centre of the bowl.
Do not attempt to position the basket by rotating it manually, as this may damage the basket rotation mechanism.
- When the appliance is in operation, the drainage tube must always be closed and positioned in its compartment.
- This appliance is manufactured in compliance with EEC Directive 87/308 relative to the suppression of radio interference.
- Materials and articles destined for use in contact with food products conform to the EC directives 89/109.25 gennaio 1992, n° 108.

OPERATING INSTRUCTIONS

Filling with oil or fat

- Press the button to open the lid (fig. 1).
- Raise the basket to the highest position using the handle (fig. 2). Remove the basket by pulling it upwards and towards the rear of the appliance (fig. 3).
- Pour 1.2 litres of oil into the bowl (alternatively, use 1 kg. of solid fat).
The level of oil or fat in the bowl must always be between the minimum and maximum marks.

For best results, use good-quality peanut oil. Avoid mixing different types of oil.

If solid fat is used instead of oil, cut into small pieces so that the **fryer does not run “dry” during the first few minutes of operation.** It is also advisable to place thermostat on 140° during initial heating-up phase.

Melt solid fat directly in pot. Only when completely melted, should basket be lowered. Should pot contain solidified fat with basket in lowered position, a noise may be heard for a few minutes after switching appliance on again.

Pre-heating

Close lid by lightly pushing down until catch snaps shut. Place switch on “—” and regulate temperature by means of thermostat knob always starting from lowest setting recommended for particular food being fried (see chart for suggested temperatures).

When indicator light goes off, oil has reached desired temperature.

Frying

1. Place the food to be fried in the basket. Do not overfill the basket (maximum 1 kg. of fresh potatoes).

For perfectly even frying, the food should be placed around the perimeter of the basket and not concentrated in the centre.

2. Replace the basket in the bowl in the raised position (fig. 2) and close the lid by pressing down gently until it clicks into position.

Close fryer lid and lower basket into oil by first pushing back the sliding button on handle and then slowly tilting handle downwards without forcing.

Before lower basket check that indicator light is off.

A considerable quantity of steam will escape from the rim of the lid when the basket is lowered into the oil. This is perfectly normal.

If your appliance is fitted with a timer, the frying time can be regulated by rotating the timer knob clockwise to maximum, then turning knob back to desired time.

End of frying time

When the selected frying time has elapsed (in models fitted with a timer, a buzzer sounds), raise the basket and check that the food is fried to a golden brown. If the fryer is fitted with an inspection window, this can be done without raising the lid. Small window may get soiled when during frying time with oil and/or steam. To clean it, simply slide small window from one side to the opposite for a few times. (Fig. 4).

When the food is completely cooked, switch the appliance off by placing the switch to "0".

Leave the basket in the raised position in the bowl to allow excess oil to drain off.

To avoid risk of severe burns, insert thumb into button recess as shown in fig. 1.

N.B. When frying in two phases (e.g. potatoes), wait until the pilot lamp switches off and then lower the basket into the oil again for the second phase (see enclosed recipes).

Filtering the oil or fat

It is advisable to filter the oil or fat after frying in order to remove any food particles, especially if the food is coated in breadcrumbs or flour. Food particles remaining in the oil tend to burn, which causes the oil to deteriorate more quickly.

Proceed as follows:

1. Raise the lid of the fryer and remove the basket.
Check that the oil is sufficiently cool (about 2 hours). Remove the condensation collecting mini-receptacle by unclipping the catch (fig. 5) and empty.
2. Open the panel as shown in fig. 6.
3. Remove the drainage tube.
4. Remove the cap (fig. 7). Take care to pinch the end of the tube with two fingers so that the oil does not drain until the tube has been placed in a receptacle.
5. Drain the oil into a suitable receptacle (fig. 8).
6. Use a sponge or a paper kitchen towel to remove any deposits from the bowl.
7. Replace the drainage tube in its compartment.
Do not forget to replace the cap.
8. Place one of the filters supplied with the appliance in the bottom of the basket (fig. 9). Spare filters can be obtained from your dealer or from our service centres.
9. Pour the oil very slowly into the basket, ensuring that it does not overflow from the filter (fig. 10).
10. After filtering the oil, it can be left in the fryer. However, if the fryer is not used for a long period, it is better to store the oil in a tightly sealed receptacle to keep it fresh. To drain the oil into the receptacle, remove the drainage tube and proceed as shown in fig. 11.

Oil used for frying fish should be stored separately from oil used for other foods.

✎ ***If fat is used for frying, this should not be allowed to cool too much, otherwise it may solidify.***

Changing the anti-odour filters

After a time, the anti-odour filters fitted to the lid tend to lose their effectiveness. They should be changed after approx. 30 uses.

Proceed as follows to change the filters:

1. Remove condensation tray by unclipping the catch (see fig. 5), and empty.
2. Remove the lid (fig. 12) and remove plastic filter cover from inside of the lid.
3. Change filters, making sure that the white filter is placed against the metal (fig. 14)
4. Replace the plastic filter the lid and the condensation tray as shown in fig. 15.

Cleaning

Always remove the plug from the socket before cleaning the appliance.

✎ ***Never immerse the fryer in water or place under a tap, as water in contact with electrical components may cause electric shocks.***

Always remove the filters before immersing the lid in water.

Proceed as follows to clean the bowl:

- **Allow the oil to cool for about two hours, then drain the bowl using the drainage tube.**
- Remove any deposit from the bottom of the bowl using a sponge or a paper towel.
- Wash the bowl with hot water and washing-up liquid. Rinse and dry carefully.
- Use the special cleaning brush supplied with the appliance to clean the oil drainage tube (fig. 16).
- Clean the basket regularly, taking care to remove any particles that might have accumulated in the wheel guide ring.
- The entire basket can be washed in a dishwasher.
- After frying, wipe the outside of the fryer with a soft damp cloth in order to remove any oil smears and condensation.

Also, clean and dry the sealing gasket in order to prevent it sticking to the bowl when the fryer is not in use. (If the gasket sticks to the bowl, open the cover with one hand while pressing the aperture button with the other).

Models with non-stick bowl

Use a soft cloth and neutral detergent to clean the bowl. Never use abrasive detergents or detergents.

COOKING SUGGESTIONS

Duration of oil or fat

The oil or fat in the bowl must never fall below the minimum level. However, from time to time the oil should be changed completely. The number of times the oil can be used depends on the type of food you fry.

For example, the oil must be changed more often if food coated in breadcrumbs is fried frequently.

As with any fryer, the oil will deteriorate after being heated several times. Even if correctly used and filtered, we suggest that the oil be changed completely after being used 5 to 8 times.

Our fryer features a rotating basket, and therefore requires only a small quantity of oil. As a result, when the oil is changed after being used 5 to 8 times, only about half the oil used in **traditional fryers** is required, which means a saving of 50%.

For perfect frying

- The recommended temperature should be selected for each recipe. **If the temperature is too low, the food will absorb oil. If the temperature is too high, the food will crisp too quickly, leaving the inside underdone.**
- **The food to be fried should not be lowered into the oil until the correct temperature has been reached (i.e. when the pilot lamp switches off).**
- Do not overfill the basket. Too much food in the basket lowers the temperature of the oil suddenly, with the result that the food will be greasy and unevenly-fried.
- Check that the food is sliced thinly and evenly. Thick slices will not be fried throughout, although they will look very attractive on the outside. If the food is evenly sliced, each slice will be perfectly fried at the same time.
- **Be sure to dry the food carefully before frying.** Damp foods - especially potatoes - remain soggy after frying. Foods with a high water content (e.g. fish, meat and vegetables) should be dipped in breadcrumbs or flour. Remember to shake off any excess flour or breadcrumbs before frying.
- After frying and removing the basket from the oil, do not leave the food in the basket in the raised position for a long time, as fatty vapour from the hot oil rapidly causes the food to become soggy.

Frying non-frozen foods

Food		Max. quantity g.	Temperature °C	Time minutes
FRIED POTATOES	Half portion	500	190	1 ^a phase 6 - 7 2 ^a phase 1 - 2
	Whole portion	1000	190	1 ^a phase 10 - 12 2 ^a phase 2 - 3
FISH	Squid	500	160	9 - 10
	"Canestrelli"	500	160	9 - 10
	Scampi	600	160	7 - 10
	Sardine	500-600	170	8 - 10
	Baby cuttlefish	500	160	8 - 10
	Sole (3)	500-600	160	6 - 7
MEAT	Beef cutlets (2)	300	170	5 - 7
	Chicken cutlets (3)	300	170	5 - 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

Remember that the foods listed in the table above have been fried as described in the recipes; the cooking temperatures and times are approximate, and will vary according to the quantity of food being fried and to individual tastes.

Frying frozen foods

- Due to their extremely low temperature, frozen foods inevitably lower the temperature of the oil. For best results, be sure not to exceed the recommended quantities shown in the table below.
- 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.

The cooking times shown in this table are approximate, and may vary according to the initial temperature of the food and to the cooking temperature recommended on the packet.

Food		Max. quantity. (g.)	Temperature (°C)	Time (minutes)
PRE-COOKED POTATOES		180 (*)	190	phase 1 3 - 4 phase 2 1 - 2
POTATO CROQUETTES		500	190	7 - 8
FISH	Fish fingers	300	190	4 - 6
	Prawns	300	190	4 - 6
MEAT	Chicken cutlets (3)	200	180	6 - 8

WARNING: Before lowering the basket into the oil, ensure that the lid is securely closed.

(*) This is the recommended quantity for excellent results. Naturally a larger quantity of frozen potatoes can be fried, taking into consideration that they will be a little more greasy due to the sudden drop in the temperature of the oil, upon immersion.

Troubleshooting

Problem	Cause	Remedy
Unpleasant odours	Anti-odour filter saturated The oil or fat has deteriorated The oil or fat is not suitable	Change the filter Change the oil (or fat) Use a good-quality peanut oil
The oil overflows	The oil has deteriorated and produces too much foam. The basket has been lowered too quickly into the oil Too much oil in the fryer Food not dried sufficiently before immersing in the oil	Change the oil (or fat) Lower the basket slowly Reduce the quantity of oil in the fryer Dry the food thoroughly
The oil does not heat	The fryer has previously been switched on without oil in the bowl, causing the overload device to intervene	Contact your nearest Service Centre for replacement of the overload device
Food fries in one side of the basket only	The basket does not rotate during frying	Clean the bottom of the bowl Clean the basket wheel guide ring

WARRANTY

Cut out the warranty card printed on the box. This card should be filled out completely and kept in a safe place together with the receipt indicating the date of purchase, and it must be shown to the service engineer when and if repairs are necessary.

We guarantee this appliance against defects in its manufacturing and materials for one (1) year from the date of purchase

RECIPES

FRENCH-FRIED POTATOES

Serves 4 -5

Ingredients: 1 kg. potatoes; salt

Thermostat setting: 190°C

Cooking time: phase 1: 10 - 12 minutes
phase 2: 2 - 3 minutes

Peel the potatoes and cut into chips about 1 cm. in thickness. In order to cut the potatoes into perfect chips, use one of the many chip-cutters available on the market. Old potatoes are better for french fries, as they contain less water than new potatoes. In order to prevent the french fries from sticking together during frying, place them in a bowl of cold water for a few minutes. This reduces the starch content. Remove the chips from the water and dry carefully using a tea-towel. Place the potato chips in the basket and place the basket in the bowl in the raised position. Pre-heat the oil to 190°C. When the pilot lamp switches off, immerse the basket in the oil by slowly lowering the handle. Allow the chips to cook for 10 - 12 minutes. Raise the basket and wait until the pilot lamp switches off again. Lower the basket into the oil and cook for a further period of 2 - 3 minutes. Remove the basket and place the french fried potatoes in a dish lined with a paper towel which will absorb any excess oil. Add salt to taste and serve piping hot.

SCAMPI

Serves 2 - 3

Recipe 1:

Ingredients: 600 gr. scampi; plain flour; salt; lemon

Thermostat setting: 160°C

Cooking time: 7 - 10 minutes

Remove the tails from the shells and dip in the flour. With the basket in the raised position, set the thermostat to 160°C. When the pilot lamp switches off, place the scampi in the basket and fry for 7 - 10 minutes. Turn the scampi after a few minutes to ensure that they fry evenly. Serve very hot.

Recipe 2:

Ingredients: same as above; also, one cup of milk; two eggs

Thermostat setting: 160°C

Cooking time: 7 - 10 minutes

Mix three tablespoons of flour into the milk and add the beaten eggs and a pinch of salt. Remove the tails from the shells and add to the mixture, leaving to marinate for about one hour. Again, the cooking temperature is 160°C, but in this case the basket should be immersed in the oil. When the pilot lamp switches off, place the scampi in the basket and fry for 7 - 10 minutes. Turn the scampi after 4 - 5 minutes.

FRENCH-FRIED POTATOES

Serves 4 -5

Ingredients: g. 180 potatoes; salt

Thermostat setting: 190°C

Cooking time: phase 1: 3 - 4 minutes
phase 2: 1 - 2 minutes

Pre-heat the oil to 190°C. When the pilot lamp switches off, immerse the basket in the oil by slowly lowering the handle. Allow the chips to cook for 3 - 4 minutes. Raise the basket and wait until the pilot lamp switches off again. Lower the basket into the oil and cook for a further period of 1 - 2 minutes. Remove the basket and place the french fried potatoes in a dish lined with a paper towel which will absorb any excess oil. Add salt to taste and serve piping hot.

SQUID

Serves 2

Ingredients: 500 gr. squid; plain flour; two lemons; salt.

Thermostat setting: 160°C

Cooking time: 9 - 10 minutes

Wash the squid carefully and cut into rings. If the squid are very small, they can be left whole. Dry and dip in the flour. Switch on the fryer and set the thermostat to 160°C, with the basket in the raised position. As soon as the pilot lamp switches off, place the squid in the basket and fry for 9 - 10 minutes. Turn after a few minutes. Drain off the excess oil and place the squid in a dish lined with a paper towel. Serve immediately with lemon slices and add salt at the last moment to keep the squid crisp.

"CANESTRELLI"

Serves 2 - 3

Ingredients: 500 gr. "canestrelli"; plain flour; one lemon; salt

Thermostat setting: 160°C

Cooking time: 9 - 10 minutes

Wash the "canestrelli" carefully, ensuring that all traces of sand are removed. Dry and dip in the flour. Switch on the fryer with the basket in the raised position. When the oil reaches 160°C and the pilot lamp switches off, place the "canestrelli" in the basket and fry for 9 - 10 minutes. After 4 - 5 minutes, raise the basket and shake it so that the "canestrelli" are turned. When fully cooked, drain off the excess oil, add salt and serve immediately. Garnish with lemon slices.

CUTTLEFISH

Serves 2

Ingredients: 500 gr. cuttlefish (baby cuttlefish are best, as they fry better and are more tender); plain flour; one lemon; salt

Thermostat setting: 160°C

Cooking time: 8 - 11 minutes

Wash and dry the cuttlefish carefully, then dip in the flour. While doing so, switch on the fryer with the basket raised and set the thermostat to 160°C. When the pilot lamp switches off, place the cuttlefish in the basket and fry for 8 - 11 minutes. Turn after 5 - 6 minutes so that they fry evenly. When ready, drain off any excess oil and place the cuttlefish in a serving dish. Add salt and serve piping hot. Garnish with lemon slices.

SOLE

Serves 2 - 3

Ingredients: 3 soles (about 200 gr. each); plain flour; one glass of milk; one lemon; parsley; salt

Thermostat setting: 160°C

Cooking time: 6 - 7 minutes

Clean the sole carefully, removing the skin from both sides, and place in the milk for about 10 minutes. Dip in the flour, and shake of any excess. In the meantime, switch on the fryer with the basket in the raised position and set the thermostat to 160°C. As soon as the pilot lamp switches off, place the sole in the basket and fry for 6 - 7 minutes. Turn after 3 - 4 minutes so that they fry evenly. Drain off any excess oil and add salt. Place on a serving dish and garnish with lemon slices and sprigs of parsley. Serve very hot.

MEATBALLS

Serves 2

Ingredients: 400 gr. minced meat; 30 gr. mortadella; two eggs; breadcrumbs; one lemon and lettuce leaves for garnish; salt and pepper.

Thermostat setting: 160°C

Cooking time: 7 - 9 minutes

Mix together the minced meat, the mortadella and the two eggs, adding salt and pepper. Roll the mixture into individual meatballs and carefully dip them in the breadcrumbs. Make sure that the breadcrumbs adhere well all round each meatball. In the meantime, switch on the fryer with the basket in the raised position and set the thermostat to 160°C. When the pilot lamp switches off, fry the meatballs for 7 - 9 minutes. Do not forget to turn them after 4 - 5 minutes. Drain off any excess oil and place in a serving dish lined with a paper towel. Garnish with lemon slices and a few fresh lettuce leaves.

BEEF/CHICKEN CUTLETS

Serves 2

Ingredients: 2 slices of beef/chicken (about 150 gr. each); two eggs; breadcrumbs; salt and pepper

Thermostat setting: 170°C

Cooking time: 5 - 7 minutes

Beat the cutlets gently for extra tenderness. Beat the two eggs in a shallow dish with a pinch of salt and pepper. Dip the cutlets in the egg mixture and then in the breadcrumbs. Make sure the breadcrumbs adhere well to the meat. Set the thermostat to 170°C, with the basket in the raised position. When the pilot lamp switches off, place the cutlets in the basket and fry for 5 - 7 minutes. Turn after 2 - 3 minutes so that they fry evenly. Serve hot, adding salt to taste.

SARDINES

Serves 2 - 3

Ingredients: 500 - 600 gr. sardines; plain flour; one lemon; salt

Thermostat setting: 170°C

Cooking time: 8 - 10 minutes

Switch on the fryer with the basket raised and set the thermostat to 170°C. While the oil is heating, wash the sardines carefully and remove the heads. Dry the sardines and dip them in the flour. When the pilot lamp switches off, place the sardines in the basket and fry for 8 - 10 minutes. When the sardines are ready, drain off the excess oil and add salt. Serve immediately.

CAULIFLOWER

Serves 2 - 3

Ingredients: one cauliflower (400 gr. approx.); 2-3 eggs; breadcrumbs; salt

Thermostat setting: 160°C

Cooking time: 8 - 9 minutes

Boil the cauliflower in salted water for about 15 minutes. Remove from the water slightly undercooked. Drain off the water and allow the cauliflower to cool. Divide the cauliflower into clusters. Beat the eggs in a shallow dish with a little salt. Dip the cauliflower clusters in the egg mixture and then in the breadcrumbs. In the meantime, switch on the fryer with the basket in the raised position and set the thermostat to 160°C. When the pilot lamp switches off, place the cauliflower clusters in the basket and fry for 8 - 9 minutes. Turn after about 4 minutes to ensure even frying. Serve immediately while piping hot.

COURGETTES

Serves 2

Ingredients: 200 gr. courgettes; plain flour; one tablespoon olive oil; salt

Thermostat setting: 170°C

Cooking time: 8 - 10 minutes

Prepare a mixture of two tablespoons of flour, one tablespoon of olive oil and one of cold water. The mixture should be fairly liquid, and should be left for about 30 minutes. In the meantime, cut the courgettes into slices of medium thickness (about 5 mm.). Place the courgette slices in the mixture. Switch on the fryer with the basket immersed in the oil and set the thermostat to 170°C. When the pilot lamp switches off, place the courgettes in the basket and fry for 8 - 10 minutes. Turn after 4 - 5 minutes (using two serving forks) so that they fry evenly. When ready, place the courgettes in a serving dish lined with a paper towel. Add salt to taste and serve hot.

ARTICHOKES

Serves 2

Ingredients: 250 g fresh artichokes; plain flour; one egg

Thermostat setting: 150°C

Cooking time: 10 - 12 minutes

Cut the artichokes into fairly small slices. Wash and place in a bowl of water. Add half a lemon to the water to prevent the artichokes from going brown. Switch on the fryer and set to 150°C with the basket lowered. In the meantime, drain and dry the artichokes. Beat the egg with a little salt. Dip the artichokes in the flour and then in the egg. When the pilot lamp switches off, place the artichokes in the basket and fry for 10 - 12 minutes until golden brown. When cooked, drain off the excess oil and place the artichokes in a dish lined with a paper towel. Add salt and serve piping hot.

KRAPFEN without frying basket

Ingredients for 10 "Krapfen": 150 g plain flour; 15 g yeast; 30 g butter; salt; 30 g sugar; 1 whole egg + 1 yolk; jam; icing sugar

Thermostat setting: 150°C

Cooking time: 10 minutes

Dissolve the yeast in a little warm water and place in a bowl with about 40 g of flour. Stir until the mixture forms a soft ball of dough. Leave the dough to rise in a warm place for about 15 minutes. The volume of the dough should increase to about twice the original size. Place the remaining flour on a kneading board and add a pinch of salt and the sugar. Shape a "crater" in the flour and add the egg, the egg yolk and the butter (cut into pieces and softened). Mix well, then add the ball of leavened dough. Knead the mixture until it no longer sticks to the kneading board. Shape the dough into a ball and sprinkle with flour. Cover and leave to rise for about two hours (the dough should roughly double in volume). When the dough has risen, beat lightly to remove any air bubbles, then roll out to a thickness of about one centimetre. Cut into round discs about 8 cm. in diameter. Place the discs on the kneading board and sprinkle with a little flour. Place a teaspoon of jam in the centre of half the discs. Lightly dampen the edges, and place the remaining discs on top. Press the edges to ensure that they do not come apart during cooking. Leave the "krapfen" in a warm place for a further period of two hours. Switch on the fryer and set to a temperature of 150°. When the pilot lamp switches off, gently place 4 "krapfen" at a time in the oil and cook for 10 minutes, turning half-way through the cooking time. As the "krapfen" will float in the oil, it is not necessary to use the frying basket.

MUSHROOMS

Serves 2 - 3

Ingredients: 400 gr. champignons; one egg; half a glass of milk; breadcrumbs; two tablespoons grated Parmesan cheese; salt

Thermostat setting: 150°C

Cooking time: 9 - 10 minutes

Clean the mushrooms carefully, ensuring that all traces of earth are removed, and cut into medium-sized slices. Beat an egg with a little milk and a pinch of salt and dip the mushrooms into this mixture. Then dip the mushrooms in the breadcrumbs and Parmesan cheese (mixed together). Switch on the fryer with the basket in the raised position and set the thermostat to 150°C. When the pilot lamp switches off, place the mushrooms in the basket and fry for 9 - 10 minutes until golden brown. Remove and drain off any excess oil. Place the mushrooms in a serving dish lined with a paper towel. Dry off the mushrooms, add salt to taste and serve while still very hot.

AUBERGINES

Serves 2

Ingredients: 300 gr. aubergines; plain flour; salt

Thermostat setting: 170°C

Cooking time: 11 - 12 minutes

Cut the aubergines into 5 mm. slices and sprinkle with salt. Leave for at least one hour so that the excess water drains off. Dry the aubergines carefully and dip in the flour. Switch on the fryer with the basket in the raised position and set the thermostat to 170°C. When the pilot lamp switches off, place the aubergines in the basket, ensuring that the slices are separated. Fry for 11 - 12 minutes. After 5 - 6 minutes, raise the lid and use two serving forks to turn the aubergines. When the aubergines are ready, drain off any excess oil and place them on a serving dish. Add salt to taste and serve immediately.

FRUIT FRITTERS without frying basket

Serves 6

Ingredients: 1/4 litre water; 50 g butter; a pinch of salt; 150 g plain flour; 50 g cornstarch; 50 g sugar; 1 sachet vanilla; 1 phial lemon (or rum) essence; 4 eggs; 1 level teaspoon yeast; 100 g raisins (washed and dried); 40 g icing sugar

Thermostat setting: 160°C

Cooking time: 16 minutes

Weigh all the ingredients carefully. Sift the flour with the cornstarch. Place the water, butter and salt in a saucepan (long-handled if possible) and bring to the boil. Add the flour and cornstarch mixture to the water. Stir the mixture until it forms a single compact ball, then heat again for about one minute, stirring continuously. Then place the ball immediately in a bowl and add the sugar, vanilla, essence and the eggs (one at a time). Add eggs until the mixture becomes shiny and falls heavily from the spoon forming long pointed drops. Allow the mixture to cool, then add the yeast and the raisins. Switch on the fryer and set to 160°. When the pilot lamp switches off, use two teaspoons to shape the mixture into small balls (the mixture should be sufficient for about 18 fritters) and immerse in the oil. Cook for 16 minutes, turning half-way through the cooking time. As the fritters will float in the oil, it is not necessary to use the frying basket.

Electrical connection (U.K. only)

A) If your appliance comes fitted with a plug, it will incorporate a 13 Amp fuse. If it does not fit your socket, the plug should be cut off from the mains lead, and an appropriate plug fitted, as below.

WARNING: Very carefully dispose of the cut off plug after removing the fuse: do not insert in a 13 Amp socket elsewhere in the house as this could cause a shock hazard.

With alternative plugs not incorporating a fuse, the circuit must be protected by a 15 Amp fuse.

If the plug is a moulded-on type, the fuse cover must be re-fitted when changing the fuse using a 13 Amp Asta approved fuse to BS 1362. In the event of losing the fuse cover, the plug must NOT be used until a replacement fuse cover can be obtained from your nearest electrical dealer. The colour of the correct replacement fuse cover is that as marked on the base of the plug.

B) If your appliance is not fitted with a plug, please follow the instructions provided below:


**WARNING: THIS APPLIANCE MUST BE
EARTHED
IMPORTANT**

The wires in the mains lead are coloured in accordance with the following code:

Green and yellow:	Earth
Blue:	Neutral
Brown:	Live



As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The green and yellow wire must be connected to the terminal in the plug marked with the letter E or the earth symbol  or coloured green or green and yellow. The blue wire must be connected to the terminal marked with the letter N or coloured black. The brown wire must be connected to the terminal marked with the letter L or coloured red.