
ELECTRIC FRYER

FRITEUSE ELECTRIQUE

ELEKTRISCHE FRITEUSE

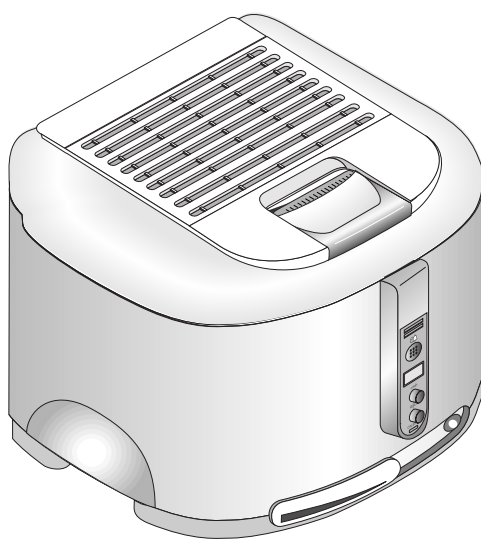
FRIGGITRICE ELETTRICA

ELEKTRISCHE FRITEUSE

FREIDORA ELECTRICA

FRITADEIRA ELECTRICA

ΗΛΕΚΡΙΚΗ ΦΡΥΤΕΖΑ



INSTRUCTIONS FOR USE

MODE D'EMPLOI

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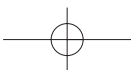
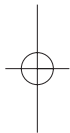
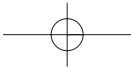
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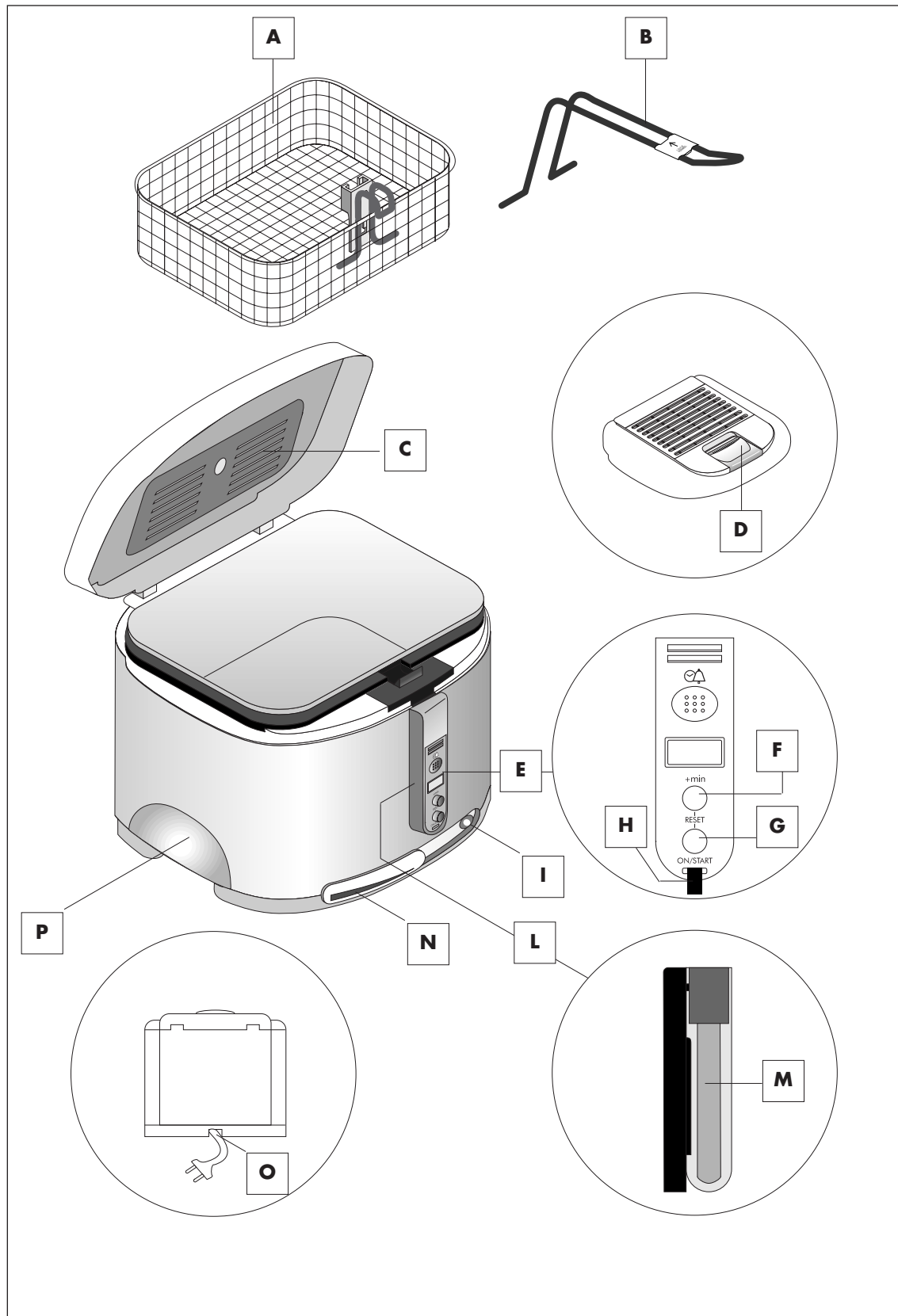
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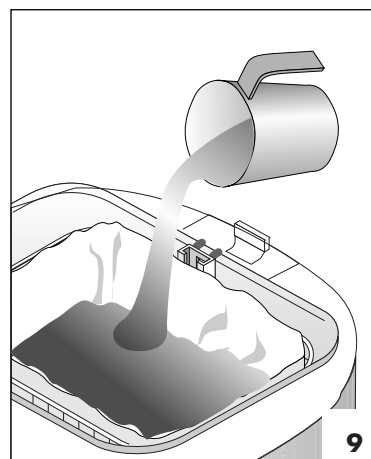
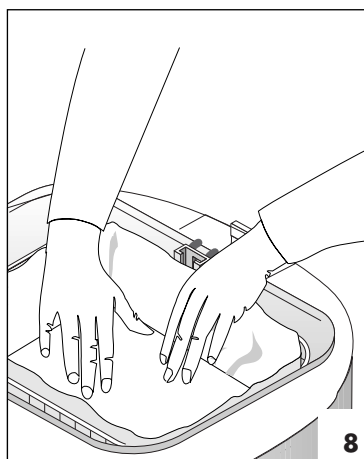
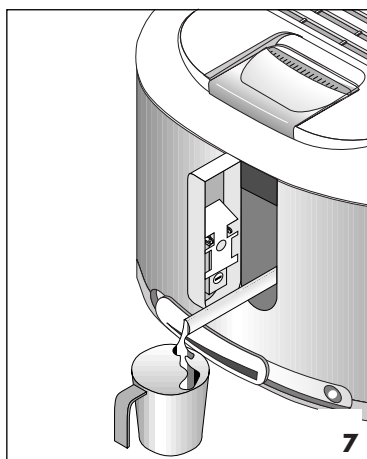
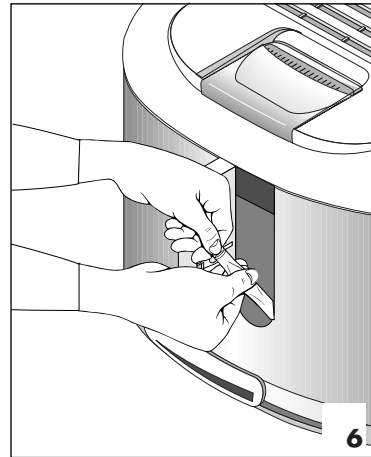
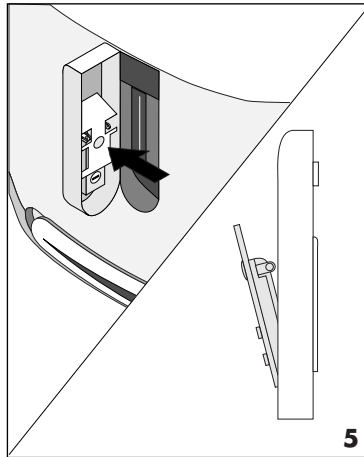
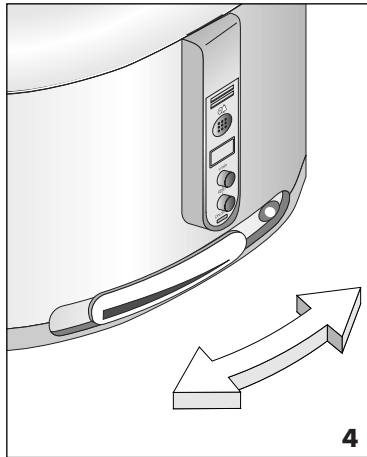
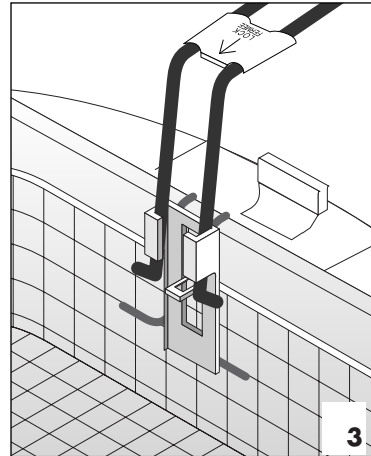
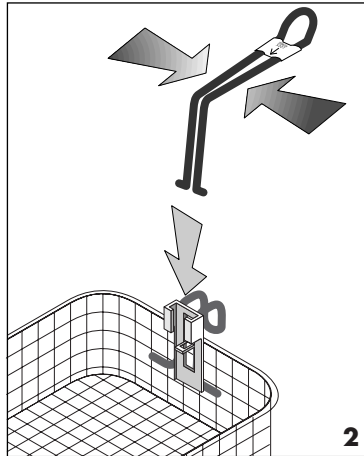
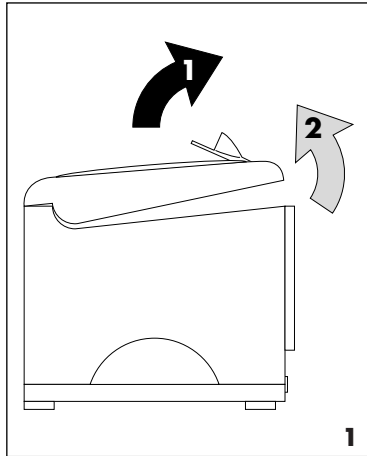
INSTRUCCIONES PARA EL USO

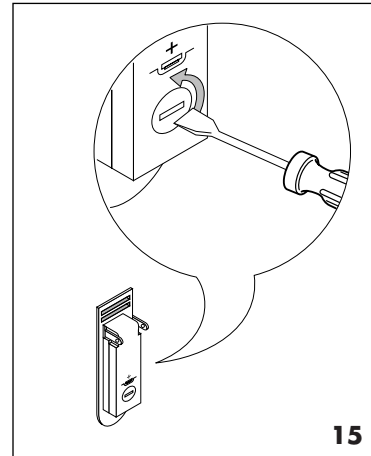
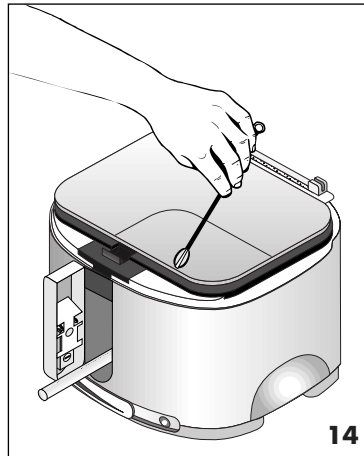
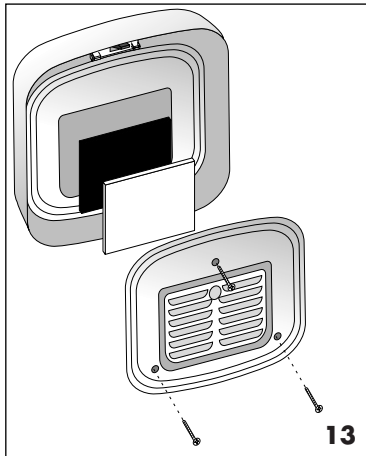
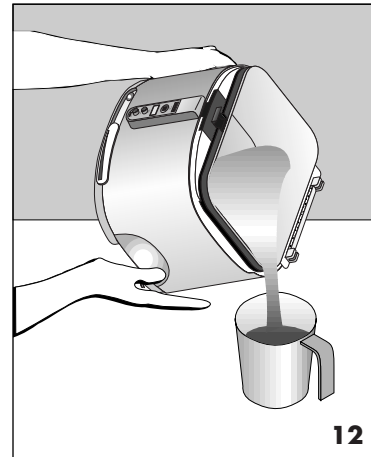
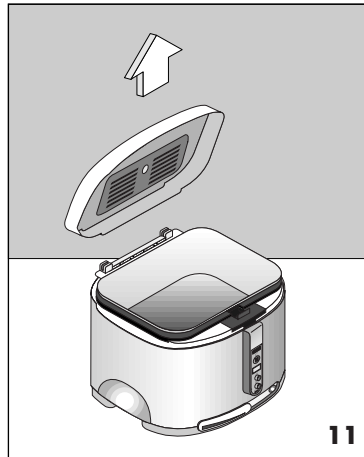
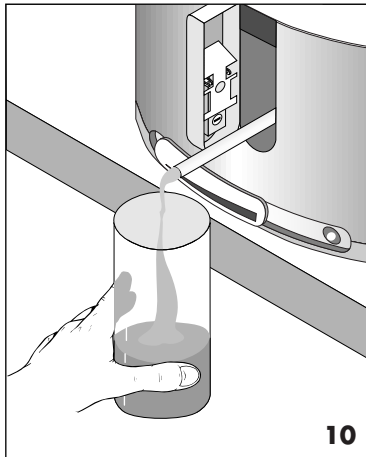
INSTRUÇÕES

ΟΔΗΓΙΕΣ ΧΡΗΣΕΩΣ









GB

**Read this instruction booklet carefully before installing and using the machine.
In this way, you will obtain the best possible results and maximum operating safety.**

DESCRIPTION OF THE APPLIANCE (page 3)

- | | |
|---|--|
| A Basket | I Control light |
| B Basket handle with lock | L Drainage tube panel "Easy Clean System" (if provided) |
| C Inner lid | M Drainage tube "Easy Clean System" (if provided) |
| D Lid opening handle | N Sliding thermostat control/OFF switch |
| E Electronic timer (if supplied) | O Cord compartment access |
| F Cooking time button | P Handle for lifting appliance |
| G ON/START button | |
| H Battery protection tab (if provided) | |

TECHNICAL SPECIFICATIONS

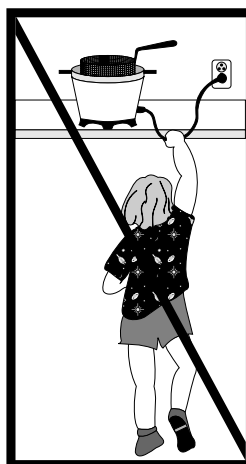
- Voltage:** see rating label
Power absorbed: see rating label
Max. capacity: 1.3 lt. oil
 or approx. 1.2 kg. fat
Max. food capacity: 700 gr. fresh potatoes

Materials and articles destined for use in contacts with food products conform to the EC directives 89/109.

In addition, this appliance is manufactured in compliance with applicable EEC directives **CE**, including those relative to radio interference.

IMPORTANT

- This appliance has been designed to fry foods and is exclusively for domestic use. It must not be used for other purposes and must not be modified in any way.
- Do not use the appliance if it is damaged (i.e. by being dropped).
- Before using the fryer for first time, wash the aluminium bowl and basket using hot water and a little washing-up liquid; then dry the bowl carefully.
- **The fryer must only be used (inserting the plug into the mains socket) after having been filled with oil or fat. If it is turned on while empty, a safety mechanism will cause it to cut out.** Should this occur, it is necessary to contact an authorised Dealer for qualified assistance.
- Before use, check that power supply corresponds to power requirements of appliance (see specification written on rating label).
- Connect appliance only to earthed power outlets with minimum of 10A current carrying capacity.
- When in use, the appliance becomes very hot. **THE APPLIANCE MUST BE INSTALLED OUT OF THE REACH OF CHILDREN.**
- When the appliance is in operation, the drainage tube (if fitted) must always be closed and positioned in its compartment.
- Always allow the oil to cool before moving the fryer, as hot oil can cause severe burns.
- Should fryer leak, contact nearest Service Centre or authorized Dealer for qualified assistance.
- Do not unplug the appliance by pulling on the electric cable - always use the plug itself.
- **Serious hot-oil burns may result from a deep fat fryer being pulled off of a countertop. Do not allow the cord to hang over the edge of the counter where it may be grabbed by children or become entangled with the user. Do not use with an extension cord.**



OPERATING INSTRUCTIONS

FILLING

- Remove the appliance from the package and open the lid by pulling on the relevant handle (fig. 1) then take the accessories out.
- Pour about 1.3 lt of oil, circa into pot (or 1.2 kg. fat).

The level of oil or fat should always be between the maximum and minimum marks. The maximum level mark should never be exceeded.

For best results use a good **peanut or seed oil (N.B.: not to be consumed by those allergic to peanuts).**

Olive oil is acceptable as it degrades slower; however prolonged use accentuates its flavour. Above all, avoid mixing different oils.

If using blocks of solid fat, cut into small pieces to **avoid fryer heating dry** in the first few minutes; it is also advisable to place thermostat on the 150°C position during initial heating-up phase.

Melt solid fat directly in pot. Only when completely melted, should basket be lowered.

PRE-HEATING

Set the sliding thermostat control **(N)** (fig. 4) to the desired temperature (see enclosed table). When the selected temperature is reached, the pilot lamp will switch off.

FRYING

1. **As soon as the light goes off**, lower the basket **(A)** into the oil having inserted the handle **(B)** in the basket and locking it securely in place. **Always ensure that the handle lock is in place when lifting the basket in or out of the oil.**

Remove the handle and close the lid.

- **It is normal for a notable quantity of hot vapour to escape from the filter cover immediately following the above mentioned process.**
 - **It is also normal for drops of condensation to fall from the lid onto the metal or plastic sides of the appliance while in use.**
2. Models with an electronic timer **(E)**, may be set to whatever cooking time you desire. If the timer comes with a battery protection tab **(H)**, pull the tab out slightly and then proceed as follows:
 - Press the ON/START push-button **(G)**: the timer will come on and the figures will start to flash;
 - Press the "+min" button **(F)** until the desired setting is obtained;

- By pressing the "ON/START" **(G)** button, the timer will start the count displayed. The figures will stop flashing and the decimal point will start to flash instead.
- If an error is made, the count is cancelled by pressing push-buttons **F** and **G** simultaneously: in this way the timer is reset at zero.
- Once the cooking time has elapsed, an acoustic signal is given (to stop the signal, simply press one of the two push buttons). The **acoustic signal** indicates that the programmed cooking time is over, **but the appliance is still operating.**
- The timer switches off automatically 20 seconds after the audible signal has been given.

The electronic timer may be removed from the equipment for your easy use (see fig. 5).

REPLACING THE TIMER BATTERY

(for those models so equipped)

- Remove the timer from its housing (see fig. 5)
- Turn the battery cover on the back of the timer in an anti-clockwise direction until it comes off (fig.15).
- Replace the battery.

If the appliance is to be replaced or thrown away, the battery must be removed and disposed of in accordance with the current laws as it represents an environmental hazard.

END OF FRYING TIME

When the selected frying time is elapsed, rilit basket handle as instructed in section "frying", then hook the basket to the bowl's rim (fig.3) and check that food is golden brown as desired. If more cooking is needed, lower the basket and keep on frying.

When the food is cooked, switch the appliance off by setting the thermostat control to "OFF" until the switch is heard to click off. Leave the contents to drip for a moment.

If frying is to be done in two phases (e.g. potatoes), open the lid; hook the basket to the bowl, lower the lid without closing it wait for the indicator light to go off and lower basket again (see enclosed table).

FILTERING OF 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.

For models fitted with a drainage tube

Proceed as follows:

1. Raise the lid of the fryer and remove the basket. **Check that the oil is sufficiently cool** (about 2 hours).
2. Open the panel (L) as shown in fig. 5 and remove the drainage tube (M)
3. Remove the cap (fig. 6). 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.
4. Drain the oil into a suitable receptacle (fig. 7)
5. Use a sponge or a paper kitchen towel to remove any deposits from the bowl.
6. Replace the drainage tube in its compartment. **Do not forget to replace the cap.**
7. Hook the basket to the bowl and place the filter supplied with the appliance in the bottom of the basket (fig. 8). Spare filters can be obtained from your dealer or from our service centres.
8. Pour the oil very slowly into the basket, ensuring that it does not overflow from the filter (fig. 9).
9. Check the drainage tube frequently for signs of wear and tear. If in doubt contact your nearest service centre.

Note: After filtering the oil, it can be left in the fryer. However, should a long period of time pass between one frying and the next, it is advisable to store the oil in a closed container, not exposed to direct light in order to avoid its deterioration.

To drain the oil into the receptacle, remove the drainage tube and proceed as shown in fig. 10.

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.

For models without the drainage tube:

Proceed as follows:

1. Remove the lid (fig. 11) and carefully pour oil or fat into a container as shown in fig. 12.
2. Hook the basket to the bowl and place the supplied paper filter in the bottom of the basket (fig. 8). Spare filters can be obtained from your dealer or from our service centres.
3. Pour the oil very slowly into the basket, ensuring that it does not overflow from the filter (fig. 9).

Note: After filtering the oil, it can be left in the

fryer. However, should a long period of time pass between one frying and the next, it is advisable to store the oil in a closed container, not exposed to direct light in order to avoid its deterioration.

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 while, the anti-odour filters fitted to the lid tend to lose their effectiveness. They should be changed after approximately 20 frying operations. To replace the filters, remove the screws from the inner lid as shown in fig. 13.

Replace the filters.

Refit the lid by fastening the three screws.

N.B: The black filter must be fitted by laying it on the plastic surface (see fig. 13) while the white filter must rest over it.

CLEANING

Before cleaning, **ensure the appliance is unplugged.**

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 as described in "drainage of oil".
- 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 (if fitted) (fig. 14).
- Clean the basket regularly, taking care to remove any particles .
- The 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.
- If your appliance is equipped with a sealing gasket, clean and dry it in order to prevent it sticking to the bowl when the fryer is not in use.

COOKING SUGGESTIONS

LIFESPAN OF OIL OR FAT

When oil goes below minimum level mark, add new oil. It is advisable to remove the oil from time to time in order to preserve not only the quality of its flavour, but also the digestibility of the fried food .

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.

We advise that the oil be completely changed every 5/8 times or it should be completely changed in the following circumstances:

- unpleasant odour
- smoke when frying
- becomes dark in colour.

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 - remains 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.

TEMPERATURE AND COOKING TIMES

COOKING GUIDE CHART FOR FRYING NON-FROZEN FOODS

Consult the following chart taking into account that the cooking times and temperatures are approximative and should be varied according to the quantities required and personal taste.

| Food | | Max. quantity gr. | Temperature °C | Time (minutes) |
|----------------|-----------------------|----------------------|-------------------|----------------------------------|
| Fried potatoes | half portion | 350 | 190 | 1° phase 4 - 5 2° phase 1 - 2 |
| | whole portion | 700 | 190 | 1° phase 6 - 8 2° phase 4 - 5 |
| Fish | Squid | 250 | 160 | 6 - 7 |
| | "Canestrelli" | 250 | 160 | 6 - 7 |
| | Scampi | 250 | 160 | 5 - 6 |
| | Sardines | 250 | 170 | 6 - 7 |
| | Baby cuttlefish | 250 | 160 | 6 - 7 |
| | Soles (1) | 130 | 160 | 5 - 6 |
| Meat | Beef cutlets (1) | 120 | 160 | 5 - 7 |
| | Chicken cutlets (1) | 120 | 160 | 4 - 6 |
| | Meatballs (6) | 250 | 160 | 4 - 6 |
| Vegetables | Artichokes | 150 | 150 | 5 - 6 |
| | Cauliflower | 200 | 160 | 4 - 5 |
| | Mushrooms | 200 | 150 | 4 - 5 |
| | Aubergines (2 slices) | 50 | 170 | 3 - 4 |
| | Courgettes | 150 | 160 | 5 - 6 |

FRYING FROZEN FOODS

1. Due to their extremely low temperature, frozen foods inevitably lower the temperature of the oil. For good results each time you fry, we recommend you don't exceed the maximum quantities set out in the following table.

2. **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.

Make certain that the lid is tightly closed after the basket has been placed inside the fryer.

The cooking time 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 gr. | Temperature °C | Time (minutes) |
|----------------------------|---------------------|----------------------|-------------------|--|
| Pre-cooked frozen potatoes | | 200(*) | 190 | 1 st phase 2 - 4 2 nd phase 1 - 2 |
| Potato croquettes | | 350 | 190 | 6 - 7 |
| Fish | Fish-fingers (1 l) | 150 | 190 | 4 - 5 |
| | Prawns | 150 | 190 | 4 - 5 |
| Meat | Chicken cutlets (1) | 120 | 190 | 3 - 5 |

(*) 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

| Anomaly | Cause | Solution |
|-------------------|--|--|
| 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 (not for those allergic to peanuts). |
| The oil overflows | 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 Recommended max. quantity exceeded | Lower the basket slowly Reduce quantity of oil in the fryer Dry the food thoroughly 700 gr (fresh potatoes) |
| Oil does not heat | Fryer has been previously switched on without oil in pot causing the thermal cut-out failure. | Contact Service Centre (fuse change necessary) |