

GB

Read this manual carefully before installing and using the appliance. This will ensure optimum results and maximum safety.

DESCRIPTION OF APPLIANCE

(see drawing on cover)

- A. Removable pan
- B. Pan lifting handles
- C. Handle basket
- D. Handle slide
- E. Basket
- F. Filter lid
- G. Filter lid hook
- H. Cable compartment
- I. Handle for lifting appliance
- L. Foot
- M. Minute timer (some models only)
- N. Minute timer button (some models only)
- O. Indicator light
- P. Thermostat and on/off knob
- Q. Opening button
- R. Removable pan housing
- S. Filter inspection hole
- T. Lid
- U. Inspection window (some models only)

RECOMMENDATIONS

- Before use, make sure the mains voltage corresponds to the voltage indicated on the appliance rating plate.
- Connect the appliance to efficiently earthed electrical sockets with a minimum capacity of 10 A only. (If the plug on the appliance is incompatible with the socket, have it replaced by a qualified electrician).
- Keep the appliance away from heat sources.
- The power cable of this appliance must not be replaced by the user as replacement requires special equipment. If it is damaged, contact a service centre authorised by the manufacturer only.
- While in use, the appliance is hot. **NEVER LEAVE IT WITHIN REACH OF CHILDREN.**
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- Never move the deep fryer when the oil is hot as this could cause serious burns.
- **The deep fryer must always be filled with oil**

or fat before turning on. Heating it without oil causes a thermal cutout to trip, interrupting operation. If this occurs, the appliance must be reset by an authorised service centre before it can be used again.

- If the deep fryer leaks oil, contact a technical service centre or personnel authorised by the company.
- The basket clips automatically onto the central pin of the pan. **To avoid breakage, do not attempt to find the right position by rotating manually.**
- Before using the deep fryer for the first time, wash the removable pan, basket and lid (after first removing the filters) with hot water and washing up liquid then dry thoroughly.
- The removable pan "A" must be removed and replaced with great care, following the slope of the housing. **Always carry out this operation when the oil and appliance are cold.** Once the pan "A" is inserted into the housing "R", make sure it is fully in place as otherwise it could be damaged when the lid "T" is closed.
- It is totally normal that, on first use, the fryer emits a "new appliance" smell. If this happens, aerate the room.
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- Materials and objects designed for contact with foodstuffs conform to directive CEE 89/109.

INSTRUCTIONS FOR USE**FILLING WITH OIL OR FAT**

- Raise the basket to the highest position by pulling the handle "C" upwards (fig. 1).
- ALWAYS ensure the lid is closed before raising or lowering the basket.**
- Open the lid "T" by pressing the button "Q" (fig. 2).
 - Remove the basket by pulling it upwards (fig. 3)
 - Fill the container with 1.3 litres of oil or 1.1 kg of fat.

IMPORTANT

The level must always be between the maximum and minimum marks. Always check the level with the removable pan "A" in place.

Never use the deep fryer with the oil level below the "min" mark as this could cause the thermal cutout to trip. To replace the cutout, contact an authorised service centre only.

The best results are obtained using high quality peanut oil. Avoid mixing different oils. Lumps of solid fat should be cut into small pieces to avoid the deep fryer heating up without a layer of fat during the first few minutes. The temperature must be set to 150°C until the fat has melted completely. The required temperature can then be set.

BEGINNING FRYING

1. Put the food to be fried into the basket without overloading (max. 1 kg of fresh potatoes). The most uniform frying is obtained when the food to be fried is mainly concentrated around the edge of the basket, leaving the centre less densely packed.
2. Place the basket in the pan in the raised position (fig. 3) and close the lid by pressing lightly until the hooks click into place. To avoid splashes of hot oil, always close the lid before lowering the basket.
3. Position the thermostat knob "P" on the required temperature (fig. 4). When the temperature set is reached, the light "O" will go out.
4. Immediately the light has gone out, immerse the basket in the oil by slowly lowering the handle after having slid the handle slide "D" backwards.
 - Immediately after immersing the basket, it is normal for a considerable quantity of very hot steam to be given off from the filter cover "F".
 - Immediately after immersing the food in the oil when cooking begins, the internal surface of the inspection window "U" (if present) will steam over. This will gradually clear.
 - During frying, it is normal for drops of condensation to form near the basket handle.

IN MODELS WITH ELECTRONIC MINUTE TIMER

- 1 Set the cooking time by pressing the "N" button. The display "M" will show the minutes set.
- 2 The numbers will straight away begin to flash. This shows that the cooking time has begun. The last minute is displayed in seconds.
- 3 If an error is made, the new cooking time can be set by holding the button down for more than 2 seconds. The display will reset and the process can then be repeated from point 1.
- 4 The minute timer will indicate the end of the cooking time with two series of beeps about 20 seconds apart. To turn the acoustic signal off, press the minute timer button "N".

IMPORTANT: the minute timer does not turn the appliance off.

Replacing the minute timer battery (fig. 5)

- Remove the minute timer from its housing by prising it from the right-hand side (see fig. 5A).
- Turn the battery cover on the back of the battery anticlockwise (fig. 5B) until it comes free.
- Replace the battery with another of the same type.

When replacing or disposing of the appliance, the battery must be removed and disposed of according to current legislation as it represents a hazard to the environment.

END OF FRYING

At the end of the cooking time, raise the basket and check that the food has reached the required degree of browning. In models incorporating an inspection window, this can be verified without removing the lid. If cooking is complete, turn off the appliance by turning the thermostat knob to the "O" position until the internal switch clicks.

Drain excess oil by leaving the basket inside the deep fryer for a while in the high position.

N.B.: For two-stage frying (e.g. potatoes), lift the basket at the end of the first stage, wait for the indicator light to go off and then lower the basket into the oil a second time (see enclosed table).

FILTERING THE OIL OR FAT

You are recommended to filter the oil or fat after each frying session as, particularly in the case of breaded or floured foods, particles remaining in the liquid tend to burn, causing the oil or fat to deteriorate more rapidly.

Make sure the oil is sufficiently cool (wait about two hours).

1. Remove the lid (fig. 11) and the removable pan "A", holding it by the handle "B" (fig. 7). Empty the pan.
2. Remove any residues from the pan using a sponge or absorbent paper. **Put the removable pan "A" back into the pan housing "R".**
3. Place the basket in the high position and put one of the filters provided in the bottom (fig. 9). Filters can be obtained from your dealer or an authorised service centre.
4. Pour the oil or fat into the deep fryer very slowly to avoid the filter overflowing (fig. 10).

N.B.: Once the oil has been filtered, it can be kept inside the deep fryer. However, if the deep fryer is not to be used again for some time, you are recommended to keep the oil in a closed container to avoid it deteriorating. It is good practice to keep oil used to fry fish separately from oil used to fry other foods

- **When using fat, do not allow it to cool excessively or it will solidify.**

REPLACING THE ODOUR-EATER FILTER

Over time, the odour-eater filters located inside the lid lose their effectiveness. When the filter (visible through the hole "S" in fig. 11 in the inside cover) changes colour, it must be replaced. To replace, remove the plastic filter cover "F" (fig. 12) by pressing hook "G" in the direction of arrow 1, then lifting in the direction of arrow 2. Replace the filters.

N.B. The white filter must rest on the metal part (fig. 13) and the coloured area must face upwards (or towards the black filter). Replace the filter lid, making sure the front hooks fit correctly as shown in fig. 13.

CLEANING

Before cleaning, always unplug the appliance from the mains.

- ✦ **Never immerse the deep fryer in water or hold it under the tap. Water infiltration could cause electric shocks.**

After allowing the oil to cool for about two hours, empty the oil or fat as described in the paragraph "filtering the oil or fat".

REMOVE THE LID AS SHOWN IN FIG. 11.

Always remove the filters before immersing the lid in water.

To clean the removable pan "A", proceed as follows:

- Remove it from the pan housing "R" and wash with hot water and washing up liquid or in a dish washer.
- Rinse and dry thoroughly. If washed in a dish washer, make sure it is positioned in such a way as to avoid scratching the non-stick coating.
- ✦ **Never empty the deep fryer by tipping it or turning it upside down (fig. 14).**
- You are recommended to clean the basket regularly, taking care to remove any residues which may have built up on the wheel guide ring.
- After removing the removable pan "A", dry the inside of the pan housing "R" and the outside of the deep fryer with a soft damp cloth to eliminate any splashes or drips of oil or condensation.
- Clean and dry the seal to avoid it sticking to the pan while the appliance is not in use. If it does become stuck, to open the lid, just raise it with the hand while at the same time holding down the open button.

REMOVABLE NON-STICK PAN

To clean the pan, never use abrasive objects or cleaning products, but only a soft cloth with neutral detergent.

COOKING HINTS

HOW LONG THE OIL OR FAT LASTS

The oil or fat must never go below the minimum level. It must also be completely renewed at intervals. The length of time the oil or fat lasts depends on the foods fried.

For example, breaded foods dirty the oil more than simple foods.

As in any deep fryer, the oil deteriorates if heated up repeatedly! Even if used and filtered correctly, it should therefore be completely replaced regularly.

The rotating basket allows this deep fryer to be operated with only a small amount of oil. *This has the advantage that the quantity of oil thrown away is reduced by about 50% compared with the amount for other deep fryers on the market.*

HOW TO FRY CORRECTLY

- It is important to follow the temperature recommended for each recipe. If the temperature is too low, the fried food absorbs oil. If it is too high, a crust forms immediately, leaving the inside raw.
- 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.
- Wait until the oil has reached the right temperature (when the light goes out) before immersing the food to be fried.
- Do not overfill the basket. This would lead to a sudden drop in the temperature of the oil and the food would be excessively greasy and unevenly fried.
- Make sure the food is thin and of an even thickness. Despite their attractive appearance, thick pieces cook badly inside, while if the thickness is uniform, all pieces cook perfectly at the same time.
- **To avoid splashes of oil, make sure the food is completely dry before immersing it in the oil or fat.** Moist food also becomes soggy after cooking (particularly potatoes). Food with a high water content (fish, meat, vegetables) should ideally be breaded or floured. Make sure excess bread or flour is removed before immersing in oil.

FRYING NON-FROZEN FOODS

Type of food		Max. quantity (g)	Temperature (°C)	Time (minutes)	
CHIPS	Quantity recommended for optimum frying	500	190	1st phase	6-7
	MAX quantity (safety limit)	1000	190	2nd phase	1-2
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 (3)	500-600	160		6-7
MEAT	Beef cutlet (2)	250	170		5-6
	Chicken cutlet (3)	300	170		6-7
	Meat balls (8-10)	400	160		7-9
VEGETABLE	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 should be adjusted according to the quantity and personal taste.

FRYING FROZEN FOOD

- Frozen foods are at very low temperatures. This produces a considerable drop in the temperature of the oil or fat. For good results, you are therefore advised not to exceed the quantities recommended in the following table.
- Frozen foods are often coated with ice crystals. Before cooking, these should be removed by shaking the basket.** Immerse the basket in the frying oil very slowly to avoid the oil boiling.

Cooking times are approximate and should be varied according to the initial temperature of the food to be fried and the temperature recommended by the frozen food manufacturer.

Type of food		Max. quantity (g)	Temperature (°C)	Time (minutes)	
CHIPS	Quantity recommended for optimum frying	180 (*)	190	1st phase	3-4
	MAX quantity (safety limit)	500	190	2nd phase	1-2
POTATO CROQUETTES		500	190		7-8
FISH	Cod fingers	300	190		4-6
	Shrimps	300	190		4-6
MEAT	Chicken cutlet (3)	200	180		6-8

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

(*) This is the quantity recommended for optimum frying. Greater quantities of frozen chips can, of course, be fried. However, they will be more greasy as a result of the sudden drop in oil temperature on immersion.

TROUBLESHOOTING

FAULT	CAUSE	REMEDY
Gives off unpleasant smell	The odour-eater filter is saturated The oil has deteriorated The cooking liquid is unsuitable	Replace the filter Replace oil or fat Use a good quality peanut oil
Oil overflows	The oil has deteriorated and causes excessive foam The food immersed in the hot oil is not dry enough Over-rapid immersion of basket The level of oil in the deep fryer exceeds the maximum limit	Replace oil or fat Dry the food well Immerse slowly Reduce the amount of oil in the boiler pan
The oil does not heat up	Previously, the deep fryer has been heated without oil in the pan, causing the thermal cutout to trip	Contact the technical service centre (the device must be replaced)
Only half the basket has fried correctly	The basket does not rotate during frying	Clean the bottom of the pan Clean the basket wheel guide ring

