

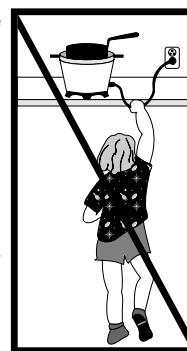
DESCRIPTION OF THE APPLIANCE

- | | |
|--|--|
| A Filter cap fastening hook | M Minute timer (if supplied) |
| B Anti-odour filter cap | N Minute timer key (if supplied) |
| C Lid | O Pilot lamp |
| D Inspection window (if provided) | P Sliding thermostat control/OFF switch |
| E Filter inspection opening | Q Drainage tube panel (if provided) |
| F Basket | R Drainage tube "easy clean system" (if provided) |
| G Handle slider | S Cord holder |
| H Basket handle | |
| I Lid opening button | |
| L Handle for lifting appliance | |

IMPORTANT

***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.***

- 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. from a fall)
- Before using the deep fryer for the first time, wash the bowl, basket and cover (remove filters) thoroughly with hot water and washing up liquid. You should also run hot water and washing up liquid through the oil drainage tube (if provided). Dry thoroughly.
- **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. (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).
- Should it be necessary to replace the feeder cable, make sure that it is of the H05VVF 3x1 2mm type. The replacement cable must conform to the current norms and be of the same diameter as the original cable.
- 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.**
- 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.
- To move the appliance, use the special lifting handles "L". (Never lift by the basket handle).
- It is totally normal that, on first use, the refrigerator emits a "new appliance" smell. If this happens, aerate the room.
- The materials and objects likely to come into contact with foodstuffs conform to EEC Directive 89/109.



OPERATING INSTRUCTIONS

FILLING THE BOWL

- Raise the basket into its upper position by lifting upwards on the handle (Fig. 1).
- Push on the "I" button (Fig. 1) and open the lid.
- Remove the basket by pulling it up (Fig. 2).
The cover must ALWAYS be closed whenever the basket is raised or lowered.
- Pour 2 lt. of oil into the bowl (or approx. 1,8 kg./3,6 lb fat).

The level of oil in the bowl must always be between the minimum and maximum marks.

The maximum level mark should never be exceeded.

For best results use a good **peanut seed oil**. Olive oil is optimal due to its slower degradation, but 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 150°C during initial heating-up phase.

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

PRE-HEATING

1. Place the food to be fried in the basket. Do not overfill the basket (maximum 1 kg of fresh potatoes).
2. Replace the basket in the bowl in the raised position and close lid by lightly pushing down until catch snaps shut.
3. Set the sliding thermostat control "P" (fig. 3) to the desired temperature (see enclosed table). When the selected temperature is reached, the control light will switch off.

FRYING

As soon as the pilot lamp switches off, move the handle slider in the handle "G" backwards, then move the handle downwards to lower the basket into the oil.

- **A considerable quantity of steam will escape from the filter cover, when the basket is lowered into the oil. This is perfectly normal.**
- **It is also normal for drops of condensation to fall from the lid onto the plastic sides and around the basket handle while in use.**
- When basket is lowered into the oil, the inside of the inspection window (if provided) will immediately become steam up. This steam will disappear

gradually as the food is cooked.

For models with viewing window, grease the glass door with a little oil before cooking to reduce the accumulation of condensate and thereby improve visibility.

IN THE MODELS FITTED WITH THE ELECTRONIC MINUTE TIMER

1. Set the cooking time by pressing key "N"; display "M" 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 "N".

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

Replacing the minute timer battery (fig.4)

- Remove the minute timer from its compartment by prying it from the upper side (see fig. 4A).
- Turn the battery cover (fig. 4B) placed on the back in an anticlockwise direction until it is released.
- Replace the battery with another of the same type.

END OF FRYING TIME

When the selected frying time is elapsed, raise the basket and check that food is golden brown as desired. This can be done without opening the lid in models with window.

When the food is completely 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 and then open the lid and remove the basket without shaking it too vigorously.

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 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 without a drainage tube

1. Remove the lid and empty the tank from one of its sides (left or right side edge of the tank).
2. Use a sponge or a paper kitchen towel to remove any deposits from the bowl.
3. Hook the basket to the bowl and place the supplied paper filter in the bottom of the basket. Spare filters can be obtained from your dealer or from our service centres.
4. Pour the oil very slowly into the basket, ensuring that it does not overflow from the filter.

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.

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 "Q" and remove the drainage tube "R" as shown in fig. 5.
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. 6)
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. Place the filter supplied with the appliance in the bottom of the basket (fig. 7). 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. 8).

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. 9.

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

With time the odour-eater filters placed inside the lid lose their effectiveness. A change of colour in the filter, visible through hole of fig.10 on the inside cover, shows that the filter needs to be changed. To replace it, remove plastic filter cover (fig.11) by pressing hook in the direction of arrow "1", then raise it in the direction of arrow "2". Replace the filters.

Note: The white filter must be inserted first with the black filter on top. The filter cover must be placed over the black filter (fig. 12).

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.

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

To clean the boiler pan, proceed as follows:

- **Check that the oil is sufficiently cold (wait about 2 hours)**, then empty out the oil or fat as previously described in the paragraph headed "filtering the oil or fat".
- Remove any deposit from the bottom of the bowl using a sponge or a paper towel.
- Wash the tank with hot water and washing up liquid, then rinse.
- We advise regular cleaning of the basket, with care being taken to eliminate any deposits.
- 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.
- The lid is removable, to take it off, proceed as follows: push the lid back (see arrow "1" fig. 10) and at the same time, lift it up (see arrow "2" fig. 10)
- 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 BOILER PAN

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

COOKING HINTS

HOW LONG THE OIL OR FAT LASTS

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 food to be fried should not be lowered into**

the oil until the 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.
- 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 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.

FRYING NON-FROZEN FOOD

Bear in mind that the cooking times and temperatures are approximate and must regulated according to the amount of food which is to be fried and to personale taste.

Type of food		Max. Quantity (gr.)	Temperature °C	Time in Minutes
Fried potatoes	half portion	500	190	phase 1 5 - 6 phase 2 2 - 3
	porzione intera	1000	190	phase 1 7 - 9 phase 2 6 - 8
Fish	Squid	500	160	12 - 13
	"Canestrelli"	500	160	12 - 13
	Scampi	500	160	10 - 11
	Sardines	500	170	12 - 13
	Baby cuttlefish	500	170	12 - 13
	Soles (1)	400	160	8 - 9
Meat	Beef cutlets (1)	300	170	8 - 9
	Chicken cutlets (1)	300	170	7 - 8
	Meatballs (13)	550	160	7 - 8
Vegetables	Artichokes	250	150	11 - 12
	Cauliflower	400	160	9 - 10
	Mushrooms	400	150	9 - 10
	Aubergines (4 slices)	100	170	7 - 8
	Courgettes	300	160	11 - 12

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. **Before lowering the basket into the oil, ensure that the lid is securely closed.**
3. To obtain best results, do not exceed recommended max. quantity of food.

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		300(*)	190	phase 1 5 - 6 phase 2 2 - 3
Potato croquettes		500	190	7 - 8
Fish	Fish-fingers	300	190	6 - 7
	Prawns	300	190	6 - 7
Meat	Chicken cutlets (2)	200	190	7 - 8

(*) 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
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 You have immersed a small amount of food.	Lower the basket slowly Reduce quantity of oil in the fryer Dry the food thoroughly 1 kg (fresh potatoes) Set a lower temperature
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)