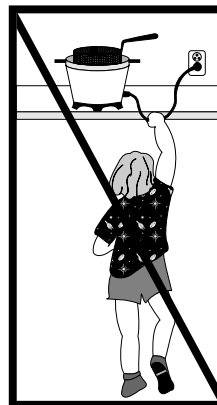


I M P O R T A N T

GB

- As with any electrical appliance, whilst the instructions aim to cover as many eventualities as possible, caution and common sense should be applied when operating your fryer, particularly in the vicinity of young children.
- 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.
- Do not immerse the deep fryer in water. By getting inside the water would cause electric shocks.
- The appliance is hot when it is in use. **DO NOT LEAVE IT WITHIN THE REACH OF CHILDREN.**
- Hot oil can cause serious burns. Do not move the deep fryer when the oil is hot.
- Never touch the viewing window when frying as it becomes very hot.
- **Use the handles to move the appliance (O).**
- **The deep fryer must only be switched on after it has been filled with oil or fat. If it is heated 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 to replace the device.**
- If the deep fryer leaks oil, contact the technical service centre or staff authorised by the Company.
- Wash the following carefully with hot water and washing up liquid before using the deep fryer for the first time: the fryer bowl, the basket and the lid (remove filters).
- The materials and objects likely to come into contact with foodstuffs conform to EEC Directive.
- Using the appliance for the first time may result in minimal smoke. This is normal and disappears in few minutes. The room must be ventilated.
- 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.
- Do not allow the cord to hang over the edge of the worksurface where it may be grabbed by children or become entangled with the user. Do not use with an extension cord.
- If it is necessary to replace the power supply cable, be sure to use a H05VVF cable consisting of three 1 mm² wires. The replacement cable must be in compliance with current safety legislation and must have the same diameter as the original cable.



DESCRIPTION OF THE APPLIANCE

- | | |
|---|-------------------------------------|
| A. Filter inspection hole | H. Cable holder compartment |
| B. Basket handle | I. Lid release button |
| C. Basket | L. Indicator light |
| D. Cover | M. Thermostat and ON/OFF knob |
| E. Viewing window (certain models only) | N. Foot |
| F. Filter cover | O. Handle for lifting the appliance |
| G. Filter cover hook | |

OPERATING INSTRUCTIONS

- Before use, check that the mains power supply corresponds to the voltage supply indicated on the appliance.
- Before use, wash the bowl the lid (remove filters) and the basket using hot water then carefully dry 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.

FILLING WITH OIL OR FAT

- Press button (I) (fig. 1) to open the lid and extract the accessories.
- Pour 2.2 litres of oil (or 2 kg of fat) into the bowl.

For best results, use a good quality peanut oil. Avoid mixing different oils. When using blocks of solid fat, cut into small pieces to avoid the fryer heating up dry during the first few minutes.

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 quality 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.

PREHEATING

1. Adjust the thermostat knob (**M**) to the required temperature (fig. 2). When the temperature selected is reached, the indicator light (**L**) goes out.
2. Put the food to be fried into the basket. Do not overload (max. 1.25 kg of raw potatoes). When frying frozen foods, avoid excessive ice. Eliminate by lightly shaking the basket.

STARTING FRYING

- **Wait until the indicator light (L) goes out**, fit the handle (**B**) onto the basket (**C**) as shown in figure 3, then **slowly** lower the basket with the ingredients to be cooked into the oil. Remove the handle from the basket and close the cover.
- Do not touch the viewing window (if provided) during cooking as it becomes very hot.
- **Immediately after lowering the basket, it is normal for a considerable quantity of very hot steam to be given off through the slots in the cover.**
- **During operation, it is also normal for drops of condensation to drip from the cover along the plastic sides of the appliance.**

AT THE END OF FRYING

At the end of the cooking time, hook the basket onto the edge of the bowl (fig. 4) and check that the food has reached the required degree of brownness.

With certain models, you can check the food through the viewing window without lifting the cover.

When the food is adequately cooked, turn off the appliance by rotating the thermostat knob into the "O" position until you hear the switch click.

In two-phase cooking (eg potatoes), raise the basket at the end of the first phase, wait until the indicator light goes out, then lower the basket into the oil again (see tables).

FILTERING THE OIL OR FAT

After each batch of frying, you are recommended to filter the oil or fat as particles of food (particularly if floured or in breadcrumbs) remain in the liquid and could burn, speeding up modification of the oil or fat.

1. Remove the cover (fig. 5) and empty the bowl into a recipient from one of the sides (fig. 6 – left or right bottom edge of the bowl).
2. Remove any deposits in the bowl using a sponge or absorbent paper.
3. Replace the basket in the high position and place one of the filters supplied in the bottom of the basket (fig. 7). The filters are obtainable from your dealer or our service centre.
4. Pour the oil or fat into the fryer very slowly to avoid it overflowing from the filter (fig. 8).

N.B.: Oil thus filtered may be kept in the fryer. However, if you leave the fryer unused for any length of time, you are recommended to keep the oil in a closed container to avoid deterioration. It is good practice to keep oil used to fry fish separate from oil used to fry other foods.

- ☛ **If you use fat, do not allow it to over-cool or it will solidify.**

REPLACING THE ANTI-ODOUR FILTERS

Over time, the anti-odour filters in the cover lose their efficiency. A change in the colour of the filter, visible through the inspection hole (A) in the inside cover, indicates that the filter must be replaced. To replace, remove the plastic filter cover (fig. 9) by pressing the hook in the direction shown by arrow 1, then lifting in the direction of arrow 2. Replace the filters.

N.B. The white filter must be inserted first, then the black filter on top. The filter cover must be placed on top of the black filter.

Replace the filter cover, making sure to insert the front hooks correctly (as shown in figure 10).

Do not use the appliance with the filters exhausted. They could generate unpleasant odours and obstruct the discharge of steam.

CLEANING

Before cleaning, always unplug from the mains.

* ***Do not immerse the fryer in water and do not place it under the tap. If water enters the fryer, it could cause short circuits and electric shock.***

After leaving 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 cover by pulling it carefully towards the front (see arrow 1 fig. 5) and then upwards (see arrow 2 fig. 5).

Always remove the filters before immersing the cover in water.

To clean the bowl, proceed as follows:

- Wash the bowl in hot water and washing up liquid, then rinse and dry thoroughly.
- You are recommended to clean the basket regularly, taking care to remove all deposits.
- Dry the outside of the fryer with a soft damp cloth to remove splashes and drops of oil or condensation.
- **After washing, dry all parts thoroughly. Remove any water from the bottom of the bowl.**
- The basket (C) can be washed in a dishwasher.

MODEL WITH NON-STICK BOILER PAN

To clean the boiler pan use a soft cloth with a neutral detergent never use 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.

Food in breadcrumbs, for example, contaminates 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 it is used and filtered correctly, we recommend replacing it completely fairly often.

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

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

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 out.**
- 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.
- Check that the food is thinly sliced and of even thickness, as food which is too thick cooks badly on the inside, despite looking cooked, 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	Half portion	600	170	1st Phase	7-9
				2nd Phase	3-5
	MAX quantity (safety limit)	1250	190	1st Phase	11-13
	whole quantity			2nd Phase	3-4
FISH	Squid	550	160	9-10	
	Scampi tails	600	160	8-11	
	Sardines	450	160	10-12	
	Sole (2 pieces)	400	160	7-9	
MEAT	Pig cutlets (3-4 pieces)	350	170	7-9	
	Chicken cutlets (3-4 pieces)	350	180	6-8	
	Meat balls (15 pieces)	600	170	7-9	
VEGETABLES	Onions rings	400	170	6-8	
	Cauliflower	450	150	7-9	
	Mushrooms	450	150	7-9	
	Aubergines	350	150	8-10	
	Courgettes	400	150	9-11	

Bear in mind that the cooking times and temperatures are approximate and must be adapted according to personal appetite and taste.

FRYING FROZEN FOOD

- Frozen foods have very low temperatures. As a result they inevitably cause a considerable drop in the temperature of the oil or fat. To achieve a good result, we advise you not to exceed the quantities recommended in the following table.
- Frozen foods are often covered in ice crystals which must be removed before cooking. This can be done by shaking the basket. Then immerse the basket very slowly into the frying oil to avoid the oil reboiling.

The cooking times are approximate and must be varied according to the initial temperature of the food which is to be fried and according to the temperature recommended by the frozen food producer.

Type of food		Max. Quantity	Temperature °C	Time in Minutes
CHIPS	Recommended quantity for excellent frying	330 (*)	190	5-6
POTATOES CROQUETTES		600	190	6-7
FISH	Cod fingers Shrimps	400 400	190 190	5-6 4-5
MEAT	Chicken cutlets (n. 3)	300	190	4-5

(*) This is the recommended quantity to achieve excellent frying. It is naturally possible to fry a larger amount of 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.

OPERATING FAULTS

FAULT	CAUSE	REMEDY
Bad smell	The anti-odour filter is saturated. The oil has deteriorated. The cooking liquid is unsuitable.	Replace the filters. Replace the oil or fat. Use a good quality sunflower or vegetable 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 fryer bowl.
Food does not brown during cooking	Oil temperature is too low. The basket is over loaded	Select a higher temperature. Reduce a food quantity.
The oil does not heat up	The deep fryer has previously been used without oil in the fryer bowl, causing the thermal safety device to break.	Contact the Service Centre (the device must be replaced).