

**GB**

**Read this instructions booklet carefully before installing and using the appliance. It is the only way to ensure the best results and maximum user safety.**

## DESCRIPTION OF THE APPLIANCE

(see diagram pag. 3)

- A. Hole for filter control
- B. Basket handle
- C. Handle slide
- D. Lid
- E. Viewing window (not for all models)
- F. Filter cover
- G. Basket
- H. Filter cover hook
- I. Cable holder compartment
- J. Handle for lifting up the appliance
- K. Drainage pipe plug
- L. Foot
- M. Minute timer (not for all models)
- N. Minute timer key (not for all models)
- O. Oil drainage pipe
- P. Signal lamp
- Q. Thermostat and on/off knob
- R. Opening button
- S. Inspection door for pipe compartment

## RECOMMENDATIONS

- 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.
- The supply cord for this appliance must not be replaced by the user, as special tools are required to replace it. In the event of damage, contact only a service centre authorised by the maker.
- The appliance is hot when it is in use. **DO NOT LEAVE IT WITHIN THE REACH OF CHILDREN.**
- Do not move the deep fryer when the oil is hot, as there it could cause serious burns.
- The deep fryer must only be switched on after it has been filled with oil or fat. If it is heated up 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.
- If the deep fryer leaks oil, contact the technical service centre or staff authorised by the Company.
- The basket clips automatically into the central pin in

the pan boiler. **Therefore, to avoid breaking it, do not turn it manually in order to seek the correct position.**

- Before using the deep fryer for the first time, wash the tank, the basket and the lid (removing the filters) carefully with hot water and washing up liquid. When this has been done, dry carefully; remove any remaining water which has collected in the drainage pipe (where fitted).  
Always use the oil drainage pipe to empty out the water as shown in fig. 17. 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.
- During use and when the oil is hot, the pipe compartment inspection door must always be closed.
- Children or infirm persons should not be allowed to use this product unsupervised.
- Children should not be allowed to play with this appliance.
- Never move the appliance while the oil is still hot.
- To move the appliance, use the special lifting handles (J). (Never lift by the basket handle).
- The drainage pipe must always be closed and placed in its compartment while the appliance is in use.
- 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.

## INSTRUCTIONS FOR USE

### Filling with oil or fat

- Raise the basket (G) to the highest position by pulling the special "B" handle upwards (fig.1).  
**The lid should ALWAYS be closed when the basket is raised and lowered.**
- Open lid "D" by pressing button "R" (fig.2).
- Remove the basket by pulling it upwards (fig.3).
- Pour into the container 1.2 litres of oil (or 1 kg. of fat).

**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 peanut 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. The temperature must be set to 150°C until the fat has melted completely. The required temperature can then be set.

## STARTING TO FRY

1. Put the food which is to be fried into the basket, without ever overfilling it (max. 1 kg. of fresh potatoes).  
In order to obtain a more even frying, we recommend concentrating the food especially around the perimeter of the basket., leaving the central part more sparingly filled.
2. Put the basket into the boiler pan in a raised position (fig.3) and close the lid by pressing lightly down upon it until the hooks click. Always close the lid before lowering the basket in order to avoid hot oil from splashing out.
3. Set thermostat knob "Q" to the required temperature (fig.4). When the temperature set has been reached, signal lamp "P" will go off.
4. As soon as the signal lamp goes off, immerse the basket in the oil, lowering the handle slowly after sliding the handle's "C" slider back.
  - It is completely normal for a considerable amount of very hot steam to pour out of filter cover "F" immediately after this.
  - At the start of cooking, immediately after the food has been immersed in the oil, the internal wall of viewing window "E" (where present) will steam up, before progressively clearing.
  - It is normal for drops of condensation to form around the basket handle while the appliance is working.

### In the models fitted with the electronic minute timer

Set the cooking time by pressing key "N"; display "M" will show the minutes set.

The figures will begin flashing immediately afterwards, signifying that the cooking time has started. The last minute will be visualised in seconds.

In the event of error, the new cooking time can be set by keeping the key pressed down for more than 2 seconds. The display will reset itself, then repeat as for point 1 (above). 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.5)

- Remove the minute timer from its compartment by prising it from the right side (see fig.5A).
- Turn the battery cover (fig.5B) placed on the back in an anticlockwise direction until it is released.
- Replace the battery with another of the same type.

**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.**

## AFTER FRYING

When the cooking time runs out raise the basket and check if the food has reached the required golden colour. In the models fitted with a viewing window this check can be carried out by looking through the window without opening the lid.

If you consider the cooking to be finished, switch off the appliance by turning the thermostat knob to the "●" position until you hear the click of the internal switch.

Allow the excess oil to drip off by leaving the basket in the deep fryer in the high position.

**P.S. If the cooking needs to be done in two phases (e.g. potatoes) raise the basket at the end of the first phase and wait for the signal lamp to go off again. Then immerse the basket back in the oil for a second time (see enclosed tables).**

## FILTERING THE OIL OR FAT

We recommend that you carry out this procedure each time you have finished frying as, especially when the food has been breaded or floured, the food particles tend to burn if they remain in the liquid thus causing much quicker deterioration in the oil or fat.

**Check that the oil is cool enough (waiting about 2 hours).**

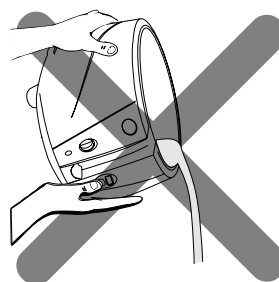
### Models with drainage pipe

**Bring the front part of the deep fryer to the edge of the work surface, taking care that the feet (L) never protrude over the edge (fig. 6).**

1. Open the lid of the deep fryer and remove the basket (fig. 3).
2. Open inspection door "S" as shown in fig. 7.
3. Remove drainage pipe "O".
4. Remove plug "K" while at the same time squeezing the pipe with two fingers to prevent the oil or fat from leaking out before the pipe has been directed

### WARNING

**Never empty the deep fryer by tilting it or turning it upside down.**



into a container (fig. 8).

5. Allow the oil or fat to drip into a container (fig. 9).
6. Remove any deposits from the tank using a sponge or absorbent paper.
7. At the end of the procedure fit the plug back onto the drainage pipe and reposition it in its compartment.
8. Put the basket back in the high position and place one of the filters supplied at the bottom of the basket (fig. 12). You can obtain the filters from your retailer or one of our service centres.
9. Next pour the oil or fat very slowly into the deep fryer so that it does not spill out of the filter (fig. 13).
10. The oil which has been filtered in this way can be preserved inside the deep fryer. However, if a long time elapses before it is next used, it is advisable to preserve the oil in a closed container in order to stop it deteriorating. It is good practice to keep oil used for frying fish separate from that used for frying other food.

**If fat is used, be careful not to let it cool down too much or it will solidify.**

#### Models without drainage pipe

1. Remove the lid (fig. 10) and empty the tank from the side shown by the arrow (fig. 11) right front edge of the tank.
2. Remove any deposits from the tank using a sponge or absorbent paper.
3. Put the basket back in the high position and place one of the filters supplied at the bottom of the basket (fig. 12). You can obtain the filters from your retailer or one of our service centres.
4. Next pour the oil or fat very slowly into the deep fryer so that it does not spill out of the filter (fig. 13).
5. The oil which has been filtered in this way can be preserved inside the deep fryer. However, if a long time elapses before it is next used, it is advisable to preserve the oil in a closed container in order to stop it deteriorating. It is good practice to keep oil used for frying fish separate from that used for frying other food.

**If fat is used, be careful not to let it cool down too much or it will solidify.**

#### REPLACING THE ODOUR-EATER FILTER

With time the odour-eater filters placed inside the lid lose their effectiveness. A change of colour in the filter, visible through hole "A" of fig. 10 on the inside cover, shows that the filter needs to be changed. To replace it, remove plastic filter cover "F" (fig. 14) by pressing hook "H" in the direction of arrow 1, then raise it in the direction of arrow 2. Replace the filters.

**P.S.** The white filter must rest on the metal part (fig. 15) and the coloured area must face upwards (or towards the black filter).

Reassemble the filter cover, being careful to insert the front hooks correctly (as shown in fig. 15).

#### 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.**

**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 the lid as shown in fig. 10.**

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).

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

To clean the boiler pan, proceed as follows:

- Wash the tank with hot water and washing up liquid, then rinse and dry everything carefully. In the models fitted with oil drainage pipe, always use it to empty out the water (fig. 17); then remove any remaining water which has collected in the oil drainage pipe.
- In order to clean the inside of the drainage pipe, use the pipe brush supplied (fig. 16).
- We advise regular cleaning of the basket, with care being taken to eliminate any deposits which might have accumulated in the basket's wheel guide ring.
- Dry the outside of the deep fryer with a soft, damp cloth in order to get rid of splashes and any little dribbles of oil or condensation.
- Clean and dry the washer as well in order to avoid it sticking to the boiler pan when the boiler is not in use. (To open the lid in the event of sticking, you only need to raise the lid by hand while at the same time keeping the opening button pressed down).

#### 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

**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.

Breading, for example, dirties 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.

Since the deep fryer works with little oil, due to its rotating basket, there is the considerable advantage that you only have to get rid of about half the amount of oil that you would with the other deep fryers on the market.

### HOW TO FRY CORRECTLY

- It is important to follow the recommended tempera-

ture 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 off.**
- 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.
- 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 thinly sliced and of even thickness, as food which is too thick cooks badly on the inside, despite looking nice, 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	Recommended quantity for excellent frying	500	190	1st Phase	6-7
				2nd Phase	1-2
	MAX quantity (safety limit)	1000	190	1st Phase	10-12
				2nd Phase	2-3
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 (n. 3)	500-600	160		6-7
MEAT	Beef steak (n. 2)	250	170		5-6
	Chicken steak (n. 3)	300	170		6-7
	Meat balls (n. 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

Bear in mind that the cooking times and temperatures are approximate and must be regulated according to the amount of food which is to be fried and to personal 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 it is necessary to remove before cooking 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	180 (*)	190	1st Phase	3-4
	MAX quantity (safety limit)	500	190	2nd Phase	1-2
POTATO STICKS		500	190	7-8	
FISH	Cod fingers	300	190	4-6	
	GShrimps	300	190	4-6	
MEAT	Chicken steak (n. 3)	200	180	6-8	

**WARNING:** Before immersing the basket, check that the lid is firmly closed.

(\*) This is the recommended dose to achieve excellent frying. It is naturally possible to fry a larger amount of frozen 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 odour-eater filter is saturated. The oil has deteriorated. The cooking liquid is unsuitable.	Replace the filter. Replace the oil or fat. Use a good peanut 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 boiler pan.
The oil does not heat up	The deep fryer has previously been used without oil in the boiler pan, causing the thermal safety device to break.	Contact the Service Centre (the device must be replaced).
Only half of the basket has fried properly.	The basket does not rotate during cooking.	Clean the bottom of the boiler pan. Clean the basket wheel guide ring.