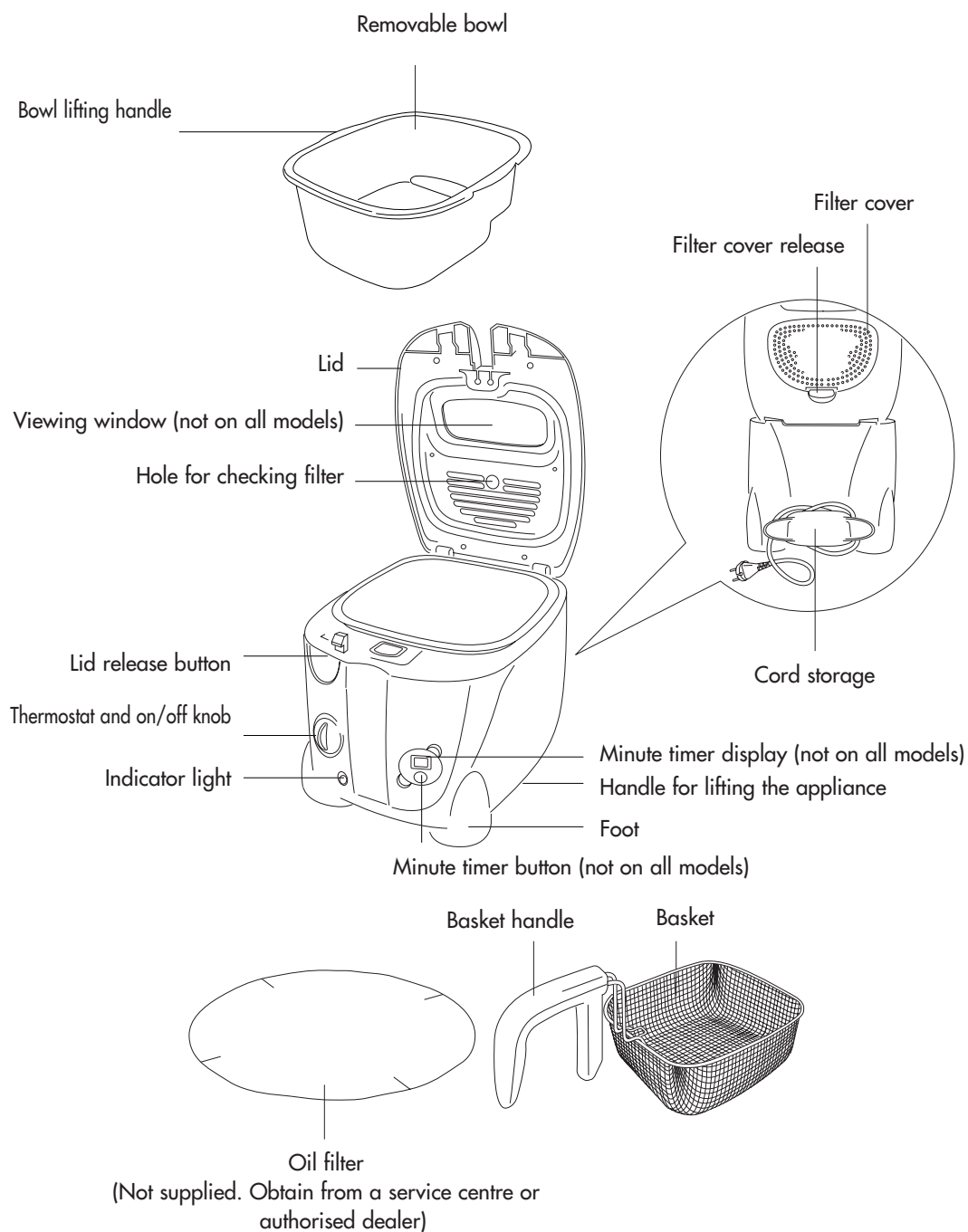


## DESCRIPTION OF APPLIANCE

The following terms are used throughout the instruction manual



## SAFETY WARNINGS

- 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. The infiltration of water may 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.
- **Empty the bowl only when the oil and appliance are cold.**
- Never touch the viewing window when frying as it becomes very hot.
- To move the appliance, use the special lifting handles. (Never lift by the basket handle).
- 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.
- 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.
- Children or infirm persons should not be allowed to use this product unsupervised.
- Children should not be allowed to play with this 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 cable, contact a service centre approved by the manufacturer.

***Thank you for choosing this electric fryer. To get the best results from your deep fryer it is advisable to read these instructions before using the appliance. This is the only way to ensure optimum results and maximum safety.***

## INSTALLATION

- Before use, check that the mains power supply corresponds to the voltage supply indicated on the appliance.
- Before use, wash the removable bowl, cover (remove the filters) and basket with hot water and washing up liquid, then dry the bowl thoroughly.
- Never switch on the fryer before adding oil or fat. If the fryer is operated without oil or fat, a thermal safety device is activated and will stop the fryer from working. In this case, it is necessary to contact one of our authorised service centres before re-using the appliance. Do not turn the appliance on unless the oil drain tube is in place with the cap inserted.

## USING THE FRYER

- Open lid by pressing button (fig.1).
  - Remove the basket from the fryer. Raise the handle as shown in fig. 2.
  - Hook the handle to the basket by pulling it until it locks into place as shown in fig. 3.
  - To insert or remove the basket, push it forwards slightly as shown in fig. 4.
- The basket has two different positions:  
the lower position to fry the food and the raised position to drain the food at the end of the cooking time.  
To lock the basket in position, raise it and push it inwards (fig.5).

## FILLING WITH OIL OR FAT

- Remove the basket by pulling it upwards.
- Pour into the container 2 litres of oil (or 1,8 kg. of fat).
- Before pouring in the oil, make sure the bowl is inserted in the fryer.

For best results use 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 an even covering of fat. The temperature must be set to 150°C until the fat has melted completely. The required temperature can then be set.

### Warning

**The level of oil must always be between the maximum and minimum levels indicated inside the bowl. Never use the deep fryer when the oil is below the "min" level as it could cause the thermal safety device to be activated; to replace it you will need to contact one of our service centres.**

## FRYING

1. Put the food to be fried into the basket, without overfilling (max. 1 kg. of fresh potatoes). Ensure the food is evenly distributed in the basket.  
If cooking food from frozen, make sure very little ice crystals are included (see frying frozen food, page 10).
2. Put the basket into the fryer bowl in a raised position (fig. 5) and close the lid by pressing lightly down upon it until the hooks click. Always close the lid before lowering the basket to avoid hot oil from splashing out.
3. Set thermostat knob to the required temperature (fig. 6). When the temperature set has been reached, the indicator light will switch off.
4. As soon as the indicator light switches off, very slowly immerse the basket into the oil.
  - It is completely normal for a considerable amount of hot steam to be released from the filter cover immediately after the basket is immersed.
  - At the start of cooking, immediately after the food has been immersed in the oil, the internal wall of the viewing window (where present) will steam up, before clearing.
  - It is normal for drops of condensation to form around the basket handle while the appliance is working.
  - Never touch the viewing window (where present) when frying as it becomes very hot.

## MODELS FITTED WITH THE TIMER

To set the cooking time press the button on the timer to the number of minutes required, the display will show the minutes set.

The figures will flash immediately signifying that the cooking time has started. The last minute will be displayed in seconds.

To re-set press the button down for more than 2 seconds, and repeat the process again.

The timer will show the end of the cooking time with two series of beeps at an interval of about 20 seconds.

To switch off the audible alarm press the timer button. The timer is removable and can be attached to your clothing enabling you to move around. An audible signal will advise you when the preset time has elapsed.

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

## REPLACING THE TIMER BATTERY

- Remove the timer from its compartment (fig. 7).
- Remove the screw from the back cover (fig. 8).
- Turn the battery cover (fig. 9) on the back in an anticlockwise direction until it is released.
- Replace the battery.
- Reassemble.

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

## AFTER FRYING

When the cooking time has finished raise the basket and check the food is cooked as required. In models fitted with a viewing window the food can be checked by looking through the window without opening the lid.

When cooking is completed switch the appliance off by turning the thermostat knob to the "OFF" position until you hear the click of the internal switch.

Allow excess oil to drip off by leaving the basket in the raised position.

Note: when cooking in two phases (e.g. potatoes) raise the basket at the end of the first phase and wait for the indicator light to switch off again. Then immerse the basket slowly back in the oil for a second time (see enclosed tables).

## FILTERING THE OIL OR FAT

Before performing cleaning or maintenance operations, turn the machine off, allow it to cool down and unplug from the mains socket.

This procedure should be carried out each time you have finished frying, especially when the food has been coated in crumbs or flour. The food particles tend to burn if they remain in the liquid, thus causing much quicker deterioration of the oil or fat.

Check that the oil is cool enough (wait around two hours).

Proceed as follows:

1. Open the lid of the fryer and remove the basket.
2. Remove the cover (fig. 15) and take out the bowl gripping it at the sides as shown in fig. 11. Empty the contents into a container (fig. 12).
3. Remove any deposits from the bowl using a sponge or absorbent paper or wash the bowl as described in the section "Cleaning". Reinserire la vasca nella sua sede.
4. Put the basket back in the high position and place an oil filter in the bottom of the basket (fig. 13). Oil filters can be obtained from your local dealer or one of our service centres.
5. Pour the oil or fat very slowly into the basket ensuring that it does not overflow from the filter. After use throw the filter away (fig. 14).

N.B: The filtered oil can be stored inside the deep fryer. If a long period elapses between cooking, the oil should be stored in a sealed container, to prevent it from deteriorating.

Ideally oil used to fry fish should be kept separate.

If lard or fat is used, make sure it does not cool down too much, **otherwise it will solidify.**

## REPLACING THE ANTI-ODOUR FILTERS

With time the anti-odour filters inside the lid lose their effectiveness. A change of colour in the filter, visible through hole "A" of fig.15 on the inside cover, show that the filter needs to be changed. To replace it, remove plastic filter cover (fig.16) by pressing the filter cover release in the direction of arrow 1, then raise it in the direction of arrow 2. Replace the filters.

**N.B:** The white filter must rest on the metal part and the coloured area must face upwards (towards the black filter).

Reassemble the filter cover, being careful to insert the front hooks correctly (as shown in fig.17).

**Do not use the appliance with over used filters as this could cause bad odours and obstruct the steam.**

## CLEANING

Before cleaning, always unplug the appliance from the electrical socket.

**\* Never immerse the deep fryer in water or hold it under the tap. The infiltration of water may cause short-circuiting and electric shocks.**

After allowing the oil to cool for about 2 hours, empty out the oil or fat as previously described in the paragraph "filtering the oil or fat".

Remove the lid by lifting it carefully (Fig. 15).

Do not wash the lid before removing the filters.

To clean the bowl, proceed as follows:

- Remove the bowl from the fryer by lifting it gently (see figure 11) and wash it with hot water and washing up liquid using a soft sponge. Never use abrasive detergents or sponges as they could damage the non-stick surface of the bowl. The bowl may be washed in the dishwasher.
- The basket should be cleaned regularly, with care being taken to remove any deposits. The basket and its handle can be washed in the dishwasher.
- Dry the outside of the deep fryer using a soft, damp cloth, to remove any splashes and drops of oil or condensation.
- **After washing, dry thoroughly. To avoid dangerous splashes of hot oil while the fryer is operating, eliminate all water left in the bottom of the bowl.**

## COOKING HINTS

### CHANGING THE OIL OR FAT

The oil or fat must never fall below the minimum level, when this occurs top up with new oil. It is advisable to change the oil regularly to maintain the quality and taste of the food. The length of time the oil or fat last depends on what is fried.

For example, the oil must be changed more often if food coated in breadcrumbs is fried frequently.

Oil deteriorates if constantly reheated, 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 food absorbs oil. If the temperature is too high a crust quickly forms on the outside while the inside remains uncooked.
- The food being fried must only be immersed when the oil has reached the right temperature, i.e. when the indicator light switches off.
- 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.
- 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 evenly fried.
- Check that the food is sliced thinly or of even thickness, food which is too thick cooks badly on the inside, despite looking cooked, while food of an even thickness reaches the ideal cooking point at the same time.
- **Dry the food completely before immersing it in the oil or fat**, as damp food becomes soggy after cooking (especially potatoes).  
Food with a high water content (fish, meat, vegetables) should be coated in crumbs or flour, being careful to remove the excess breadcrumbs or flour before immersing it in the oil.

**FRYING NON-FROZEN FOOD**

| Type of food |                            | Max. Quantity (grms) | Temperature °C | Time in Minutes                 |
|--------------|----------------------------|----------------------|----------------|---------------------------------|
| CHIPS        | Half portion               | 500                  | 190            | 1st Phase 6-7<br>2nd Phase 1-2  |
|              | Whole portion              | 1000                 | 190            | 1st Phase 9-11<br>2nd Phase 1-2 |
| FISH         | Squid                      | 500                  | 160            | 12-13                           |
|              | Scampi tails               | 500                  | 160            | 9-10                            |
|              | Sardines                   | 500                  | 170            | 12-13                           |
|              | Sole (2 pieces)            | 400                  | 160            | 7-8                             |
| MEAT         | Beef cutlets (2 pieces)    | 300                  | 170            | 8-9                             |
|              | Chicken cutlets (2 pieces) | 300                  | 180            | 7-8                             |
|              | Meat balls (13 pieces)     | 500                  | 170            | 7-8                             |
| VEGETABLES   | Artichokes                 | 250                  | 150            | 11-12                           |
|              | Cauliflower                | 300                  | 160            | 7-8                             |
|              | Mushrooms                  | 300                  | 160            | 6-7                             |
|              | Aubergines                 | 100                  | 170            | 7-8                             |
|              | Courgettes                 | 300                  | 160            | 11-12                           |

Please remember that the cooking times and temperatures are approximate and must be adapted according to the quantity of food and personal tastes.

**FRYING FROZEN FOOD**

- 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 do not exceed the maximum quantities set out in the following table.
- **Frozen foods are frequently covered with a coating of ice crystals which must be removed before cooking. This can be done by shaking the basket.** Lower the basket very slowly into the oil, to ensure that the oil does not boil over. Close the fryer lid after the basket has been placed inside the fryer.

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 (grms) | Temperature °C | Time in Minutes                |
|---------------------|------------------------|----------------------|----------------|--------------------------------|
| CHIPS (*)           |                        | 300                  | 190            | 1st Phase 5-6<br>2nd Phase 1-2 |
| POTATOES CROQUETTES |                        | 500                  | 190            | 10-11                          |
| FISH                | Cod fingers            | 300                  | 190            | 5-6                            |
|                     | Shrimps                | 300                  | 190            | 5-6                            |
| MEAT                | Chicken cutlets (n. 2) | 200                  | 190            | 7-8                            |

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

(\*) 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.

## PROBLEM SOLVING

| Fault                              | Cause                                                                                                                                                                                                                              | Remedy                                                                                                                                                |
|------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------|
| Unpleasant odours                  | The anti-odour filter is saturated.<br>The oil has deteriorated.<br>The cooking liquid is unsuitable.                                                                                                                              | Replace the filters.<br>Replace the oil or fat.<br>Use a good quality peanut or vegetable oil.                                                        |
| The oil overflows                  | The oil has deteriorated and causes too much foam.<br>Food not dried sufficiently before immersing in the oil.<br>The basket has been immersed too quickly.<br>Recommended max oil quantity exceeded.<br>The basket is over loaded | Replace the oil or fat.<br>Dry the food thoroughly<br>Lower the basket slowly.<br>Reduce the amount of oil in the bowl.<br>Reduce the amount of food. |
| Food does not brown during cooking | The oil temperature is too low.<br>The basket is over loaded                                                                                                                                                                       | Set a higher temperature.<br>Reduce the amount of food.                                                                                               |
| The oil does not heat up           | Fryer has been previously switched on without oil in bowl causing the thermal cutout to operate.<br>The bowl is not inserted correctly.                                                                                            | Contact the Service Centre (thermal safety device will need to be replaced).<br>Make sure the bowl is inserted correctly and completely.              |