

instructions



## Electric Fryer

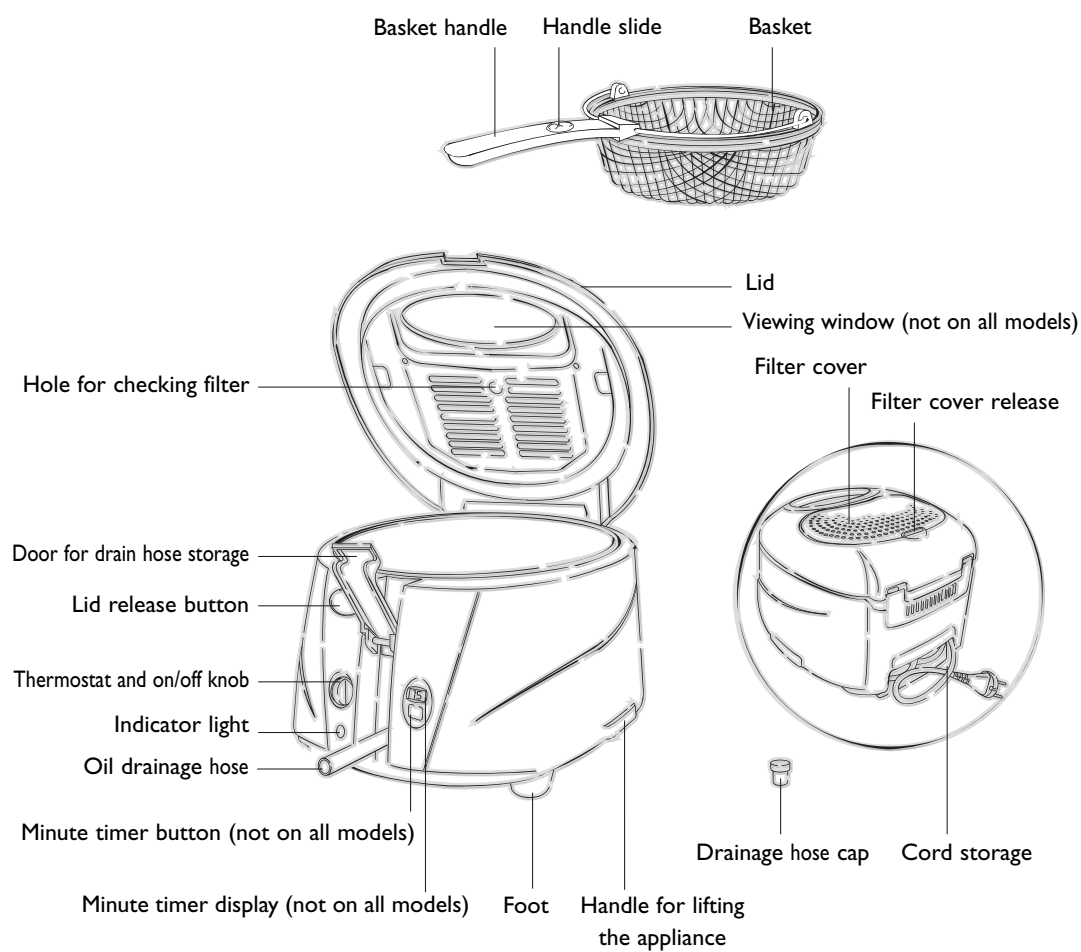
F885



*Living innovation*

## Description of appliance

The following terms are used throughout the instruction manual



**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 appliance has not been damaged during transport.
- Remove the appliance from the packaging, including any p.o.s.
- Before use, check that the power supply voltage corresponds to the value shown on the appliance rating plate. The appliance must always be connected to a well earthed socket rated at 10A minimum. The manufacturer is not liable for damage caused by inadequate earthing of the appliance.
- Wash the bowl, the lid (remove filters) and the basket with hot water and dry thoroughly.
- Never switch the fryer on 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. If this occurs contact one of our authorized service centres before re-using the appliance.
- Place the fryer on a flat work surface at a safe distance from taps and sinks.
- The basket fits automatically onto the spindle in the centre of the bowl.

### Using the Fryer

- Raise the basket to the highest position by pulling the special handle upwards (fig.1).
- **The lid should ALWAYS be closed when the basket is raised and lowered.**
- Open lid by pressing button (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 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).**

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

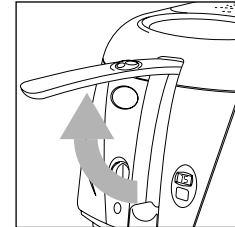


fig. 1

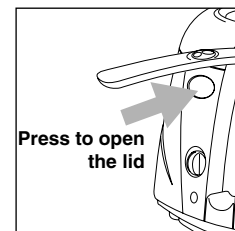


fig. 2

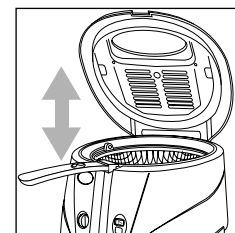


fig. 3

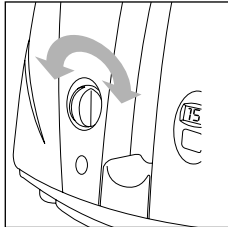


fig. 4

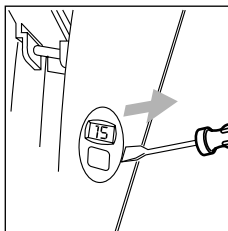


fig. 5

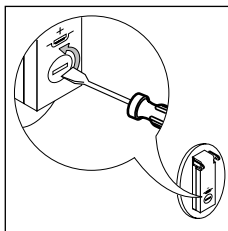


fig. 6

### Frying

1. Put the food which is to be fried into the basket, without ever overfilling it (max. 1 kg. of fresh potatoes).  
If cooking food from frozen, make sure minimum ice crystals are included.  
Ensure the food is evenly distributed in the basket.
  2. Put the basket into the fryer bowl 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 to the required temperature (fig.4). When the temperature set has been reached, the indicator light 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 slider back
- It is completely normal for a considerable amount of very hot steam to rise out of the filter cover immediately after this.
  - 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 progressively clearing.
  - It is normal for drops of condensation to form around the basket handle while the appliance is working.

### Models fitted with the timer

Set the cooking time by pressing the timer button; display 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 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 button.

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

### Replacing the timer battery

- Remove the minute timer from its compartment by prising it from the right side (see fig. 5).
- Turn the battery cover (fig. 6) placed on the back in an anti-clockwise 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 has finished 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 "OFF" 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.

Note: 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.

Bring the front part of the deep fryer to the edge of the work surface, being careful that feet are always inside the area of the work surface (fig. 7).

### Oil drain tube

Proceed as follows:

1. Open the lid of the fryer and remove the basket.
2. Open the panel and take out the oil drain hose.
3. Remove the cap (as shown in Fig. 8) and at the same time hold the hose between two fingers to prevent the liquid from being released until the end of the tube has been placed in a container.

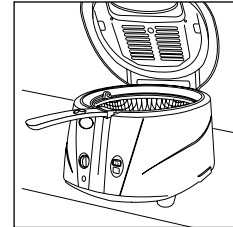


fig. 7

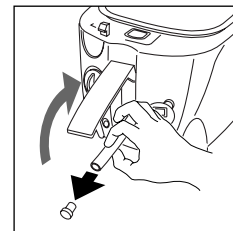


fig. 8

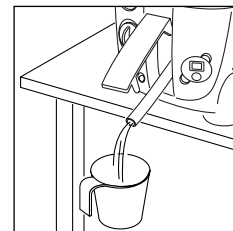


fig. 9

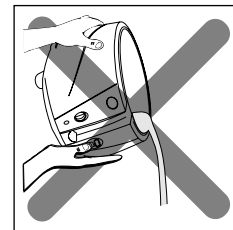


fig. 10

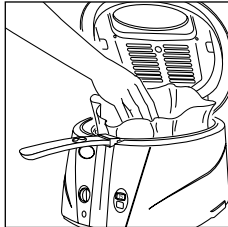


fig. 11

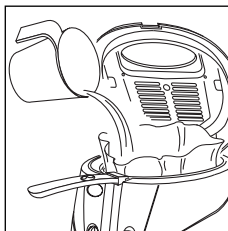


fig. 12

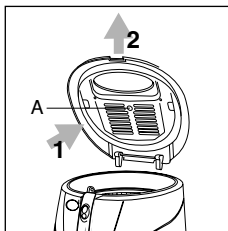


fig. 13

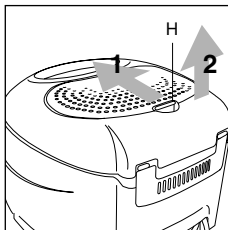


fig. 14

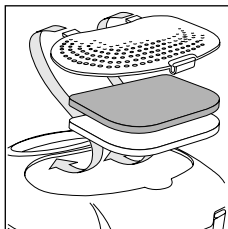


fig. 15

4. Let the liquid flow out into a container (Fig. 9), ensuring that it does not spill. Never empty the deep fryer by tilting it or turning it upside down (Fig. 10).
5. Remove any deposits from the bowl using a sponge or absorbent paper or wash the bowl as described in the section "Cleaning".
6. At the end of the procedure fit the plug back onto the drainage pipe and reposition it in its compartment.
7. Put the basket back in the high position and place an oil filter into the bottom of the basket (fig. 11). You can obtain the filters from your retailer or one of our service centres.
8. Pour the oil or fat very slowly into the basket ensuring that it does not overflow from the filter (fig. 12). After use throw the filter away.

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.

It is advisable to check the drainage hose regularly for wear and tear. If in doubt contact your nearest service centre.

### 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. 13 on the inside cover, show that the filter needs to be changed. To replace it, remove plastic filter cover (fig. 14) 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 (fig. 15) 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. 15).

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

### Cleaning

Before cleaning, always remove the plug 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 shock.**

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

Remove the lid by pushing it gently backwards (see arrow "1" fig. 13) and pulling upwards (see arrow "2" fig. 13).

Do not wash the lid without having first removed the filters.

To clean the fryer bowl, proceed as follows:

- It's a good idea to place the fryer on the sink drainer with the hose draining into the sink. A jug of hot soapy water and soft brush can then be used to clean the fryer bowl, with dirty water draining into sink (fig. 16).
- A plastic hose cleaner is supplied with the product for use in cleaning the oil drainage hose (Fig. 17). It is essential that no alternative hose cleaners are used as **DAMAGE** may occur to the hose.
- Regular examination of the oil drainage hose should be carried out. If the hose appear damaged it should only be replaced by an authorised service centre.
- 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 rubber seal as well in order to avoid it sticking to the bowl when the fryer 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).
- 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.

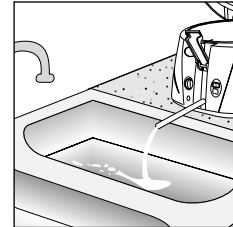


fig. 16

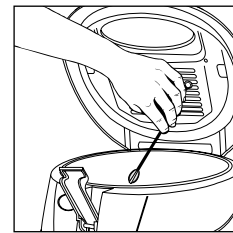


fig. 17

### Model with non-stick bowl

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

### 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

Since the deep fryer works with little oil, due to its rotating basket, there is the considerable advantage that you only have to lose 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 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.
- 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.
- **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.
- 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
	MAX quantity (safety limit)	1000	190	2nd Phase	1-2
FISH	Squid	500	160		9-10
	Scampi tails	600	160		7-10
	Sardines	500-600	170		8-10
	Cuttlefish	500	160		8-10
	Sole (3 pieces)	500-600	160		6-7
MEAT	Beef steak (2 pieces)	250	170		5-6
	Chicken steak (3 pieces)	300	170		6-7
	Meat balls (8 - 10 pieces)	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 adapted according to personal appetite and taste.

(\*) This is the recommended dose 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.

### 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.

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 2nd Phase 1-2
	MAX quantity (safety limit)	500	190	1st Phase 6-7 2nd Phase 1-2
FRENCH FRIES		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

(\*) 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**

<b>Fault</b>	<b>Cause</b>	<b>Remedy</b>
Unpleasant odours	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, vegetable, or olive oil.
The oil overflows	The oil has deteriorated and causes too much foam. Food not dried sufficiently before immersing in the oil. The basket has been immersed too quickly. Recommended max oil quantity exceeded.  The basket is over loaded	Replace the oil or fat.  Dry the food thoroughly  Lower the basket slowly.  Reduce the amount of oil in the bowl.  Reduce the amount of food.
Food does not brown during cooking	The oil temperature is too low. The basket is over loaded	Set a higher temperature.  Reduce the amount of food.
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).
Only half of the basket has fried properly.	The basket does not rotate during cooking.	Clean the bottom of the fryer bowl. Clean the basket wheel guide ring.

### 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.
- 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.
- 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). Also flush through the oil drain tube with hot water and washing up liquid, rinse with hot water, then dry carefully when this has been completed.
- The materials and objects likely to come into contact with food-stuffs conform to EEC Directive.
- The drainage hose must always be closed and placed in its compartment while the appliance is in use.
- It is advisable to check the drainage hose regularly for wear and tear. If in doubt contact your nearest service centre.
- Using the appliance for the first time may result in minimal smoke. This is normal and disappears in a 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 work surface 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.

### Electrical requirements

Before using this appliance ensure that the voltage indicated on the product corresponds with the main voltage in your home, if you are in any doubt about your supply contact your local electricity company. The flexible mains lead is supplied connected to a B.S. 1363 fused plug having a fuse of 13 amp capacity. Should this plug not fit the socket outlets in your home, it should be cut off and replaced with a suitable plug, following the procedure outlined below.

Note: Such a plug cannot be used for any other appliance and should therefore be properly disposed of and not left where children might find it and plug it into a supply socket - with the obvious consequent danger.

N.B. We recommend the use of good quality plugs and wall sockets that can be switched off when the machine is not in use.

important: the wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

green and yellow	earth
blue	neutral
brown	live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  $\perp$  or coloured green or green and yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. If your electricity supply point has only two pin socket outlets, or if you are in doubt, consult a qualified electrician. Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord of the same size.

After replacement of a fuse in the plug, the fuse cover must be refitted. If the fuse cover is lost, the plug must not be used until a replacement cover is obtained. The colour of the correct replacement fuse cover is that of the coloured insert in the base of the fuse recess or elsewhere on the plug. Always state this colour when ordering a replacement fuse cover. Only 13amp replacement fuses which are approved to B.S. 1362 should be fitted.

This appliance conforms to the Norms EN 55014 regarding the suppression of radio interference.

**warning - this appliance must be earthed**

