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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. 2)

- A. Inner lid
- B. Basket handle with lock
- C. Basket
- D. Opening button
- E. Signal lamp
- F. Handle for lifting appliance
- G. Viewing window (not for all models)
- H. Filter cover
- I. Cord compartment access

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.
- 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.
- 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.
- Before using the deep fryer for the first time, wash the bowl, the basket and the lid (removing the filters) carefully with hot water and washing up liquid. When this has been done, dry carefully.
- 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.
- 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 (F). (Never lift by the basket handle).

INSTRUCTIONS FOR USE

Filling with oil or fat

- Open the lid by pulling on the opening button (fig. 1) then take the accessories out.
- Pour about 2 lt of oil, circa into pot (or 1.8 kg. fat). 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.

Pre-heating

Turn the appliance on by inserting the plug in the socket and wait for the signal lamp to go off (fig. 2).

Starting to fry

- **As soon as the light goes off**, lower the basket into the oil.
To do this:
 - Ensure that the handle lock is in the rear position;
 - Insert the basket handle (B) in the basket (fig. 3) and lock it securely in place.**Always ensure that the handle lock is in place when lifting the basket in or out of the oil.**
 - Remove the handle and close the lid.
- **It is normal for a notable quantity of hot vapour to escape from the filter cover immediately following the above mentioned process.**
- **It is also normal for drops of condensation to fall from the lid onto the metal or plastic sides of the appliance while in use.**

End of frying time

When the selected frying time is elapsed, lift basket handle (fig. 4) and check that food is golden brown as desired.

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 think that cooking has finished, turn the appliance off **by disconnecting the plug** (fig. 5). Allow the oil to drip for a few moments.

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.

1. Remove the lid (fig. 6) and empty the tank from one of its sides (fig. 7 – 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 (fig. 8). 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 (fig. 9).

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.**

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 and empty the tank from one of the sides, as shown in fig. 7.
- 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. 6) and at the same time, lift it up (see arrow "2" fig. 6)

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.)	Time in Minutes
Fried potatoes	half portion	500	1 ^a phase 5 - 6 2 ^a phase 2 - 3
	whole portion	1000	1 ^a phase 8-10 2 ^a phase 4 - 6
Fish	Squid	500	8 - 10
	"Canestrelli"	500	8 - 10
	Scampi	500	6 - 8
	Sardines	500	9 - 11
	Baby cuttlefish	500	8 - 12
	Soles (2)	400	4 - 6
Meat	Beef cutlets (2)	300	6 - 8
	Chicken cutlets ((2)	300	4 - 7
	Meatballs (13)	550	3 - 6
Vegetables	Artichokes	250	6 - 9
	Cauliflower	400	7 - 9
	Mushrooms	400	5 - 8
	Aubergines (4 slices)	100	5 - 7
	Courgettes	300	8 - 10

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.**
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.	Time (minutes)
Pre-cooked frozen potatoes		300(*)	1 st phase 5 - 6 2 nd phase 2 - 3
Potato croquettes		500	8 - 9
Fish	Fish-fingers	300	6 - 7
	Prawns	300	6 - 7
Meat	Chicken cutlets (2)	200	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	Lower the basket slowly Reduce quantity of oil in the fryer Dry the food thoroughly 1 kg (fresh potatoes)
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)