

Read this manual thoroughly before installing and using the appliance. This is the only way to ensure best results and maximum safety for the user.

DESCRIPTION (see drawing on page 3)

A Filter	I Minute timer key (if supplied)
B Lid	L Pilot lamp
C Basket	M Sliding thermostat control/OFF switch
D Handle slider	N Drainage tube panel (if provided)
E Basket handle	O Drainage tube "easy clean system" (if provided)
F Lid opening button	P Cord holder
G Handle for lifting appliance	Q Viewing window (not on all models)
H Minute timer (if supplied)	R Hole for checking filter

RECOMMENDATIONS

- This appliance has been designed to fry foods and is exclusively for domestic use. It must not be used for other purposes and must not be modified in any way.
- Do not use the appliance if it is damaged (i.e. from a fall)
- Before using the deep fryer for the first time, wash the bowl, basket and cover thoroughly with hot water and washing up liquid. You should also run hot water and washing up liquid through the oil drainage tube (if provided). Dry thoroughly.
- **The fryer must only be used (inserting the plug into the mains socket) after having been filled with oil or fat. If it is turned on while empty, a safety mechanism will cause it to cut out.** Should this occur, it is necessary to contact an authorised Dealer for qualified assistance.
- Before use, check that power supply corresponds to power requirements of appliance (see specification written on rating label).
- Connect appliance only to earthed power outlets with minimum of 10A current carrying capacity. (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).
- 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.
- When in use, the appliance becomes very hot. **THE APPLIANCE MUST BE INSTALLED OUT OF THE REACH OF CHILDREN.**
- When the appliance is in operation, the drainage tube (if fitted) must always be closed and positioned in its compartment.
- Always allow the oil to cool before moving the fryer, as hot oil can cause severe burns.
- Should fryer leak, contact nearest Service Centre or authorized Dealer for qualified assistance.
- Do not unplug the appliance by pulling on the electric cable - always use the plug itself.
- **Serious hot-oil burns may result from a deep fat fryer being pulled off of a countertop. Do not allow the cord to hang over the edge of the counter where it may be grabbed by children or become entangled with the user. Do not use with an extension cord.**
- 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.
- To move the appliance, use the special lifting handles (G). (Never lift by the basket handle).
- It is totally normal that, on first use, the refrigerator emits a "new appliance" smell. If this happens, aerate the room.
- This appliance conforms to EC directives 89/336 and 92/31 on Electromagnetic Compatibility and EC directive no. 1935/2004 of 27/10/2004 on materials intended for contact with food.

OPERATING INSTRUCTIONS

Pour the oil into the bowl - 2 litres maximum capacity (1.8 kg of fat) or 1.8 litres minimum capacity (1.6 kg of fat).

IMPORTANT: The level of oil should always be between the maximum and minimum marks.

Never use the deep fryer with the oil below the "min" level as this could cause the thermal cutout to trip. To replace it, contact an authorised service centre.

For best results, use good quality peanut oil. Never mix different oils together. If you are using solid fat, cut

into small pieces to avoid the deep fryer heating up without liquid for the first few minutes. The temperature must be set to 150°C until the fat has melted completely. You can then set the required temperature.

STARTING FRYING

Turn the appliance on by placing the thermostat regulator on the temperature required (fig. 3). When the thermostat light has gone out, place the basket (containing the food) in the bowl in the raised position (fig. 2) and close the lid. Lower the basket. Do not overfill (1 kg max. of fresh potatoes). Immediately after the basket has been lowered, it is normal for a considerable quantity of very hot steam to be given off from the filter and drops of condensation to form near the basket handgrip. At the end of the cooking time, raise the basket and check the degree of cooking.

MODELS WITH ELECTRONIC TIMER

1. Set the cooking time by pressing the button (I). The minutes set appear on the display.
2. Immediately afterwards, the numbers begin to flash. This means the cooking time has begun. The last minute is displayed in seconds.
3. If you make a mistake, you can set the new cooking time by holding the button down for more than two seconds. When the display has reset, repeat the operation.
4. The timer indicates the end of cooking time with two series of "beeps" separated by a 20 second gap. To turn off the signal, just press the timer button (I).

IMPORTANT: the timer does not turn the appliance off

FRYING NON-FROZEN FOOD

- **The food being fried must not be immersed in the oil until the oil has reached the correct temperature and the light has gone off.**
- Make sure the food is sliced into thin, even pieces. If the slices are too thick, the food will not be well cooked inside.
- When cooking food in batter, you should first immerse the basket empty. Then, when the set temperature has been reached, immerse the food directly in the hot oil.
- Dry the food thoroughly before immersing it in the oil or fat.

Food		Max. quantity (g)	Temperature (°C)	Time (minutes)
POTATO CHIPS	Recommended quantity for best results with 2 litres of oil	500	190	8-10
	Maximum quantity with 2 litres of oil	1000	190	16-18
FISH	Squid	500	160	12-13
	Scallops	500	160	12-13
	Scampi tails	500	160	10-11
	Sardines	500	170	12-13
	Cuttlefish	500	170	12-13
	Sole (2)	400	160	8-9
MEAT	Beef cutlets (2)	350	170	8-9
	Chicken cutlets (2)	350	170	7-8
	Meat balls (8 - 10)	400	160	7-8
VEGETABLES	Artichokes	250	150	10-12
	Cauliflower	400	160	9-10
	Mushrooms	400	150	9-10
	Aubergines	300	170	7-8
	Courgettes	200	160	11-12

Cooking times and temperatures are approximate and must be adjusted according to quantity and personal tastes.

FRYING FROZEN FOOD

Frozen foods are often covered with a layer of ice. This should be removed before cooking by shaking the basket. Immerse the basket in the oil very slowly to prevent the oil from boiling over.

Food		Max. quantity (g)	Temperature (°C)	Time (minutes)
POTATO CHIPS	Recommended quantity for best results with 2 litres of oil	300 (*)	190	7-9
	Maximum quantity with 2 litres of oil	1000	190	18-20
POTATO CROQUETTES		500	190	7-8
FISH	Fish fingers	300	190	6-7
	Shrimps	300	190	6-7
MEAT	Chicken cutlets (3)	200	180	7-8

Cooking times and temperatures are approximate and must be adjusted according to quantity and personal tastes.

IMPORTANT SAFEGUARD: Before immersing the basket, make sure the lid is tightly closed.

(*) Recommended quantity for best frying results.

FILTERING THE OIL OR FAT

You should filter the oil or fat each time you fry, especially if you cook food in breadcrumbs or flour. As with any deep fryer, the oil deteriorates after being heated a number of times! You should ideally change the oil completely after frying for 5/8 times and always in the event of: unpleasant smells, smoke during frying, if the oil becomes dark coloured. **Make sure the oil is sufficiently cold (wait about two hours).**

MODELS WITHOUT DRAIN HOSE (O)

1. Remove the lid (fig. 9) and empty the tank from one of its sides (left or right side edge of the tank).
2. Hook the basket to the edge of the bowl and place the filter supplied in the bottom of the basket (fig. 6). Filters are available from your local dealer or one of our service centres.
3. Then pour the oil or fat back into the deep fryer very slowly to avoid it overflowing from the filter (fig. 7).

MODELS WITH DRAIN HOSE (O)

1. Open the panel (N) and remove the drainage tube (O) as shown in fig. 4.
2. Remove the cap (fig. 5). Take care to pinch the end of the tube with two fingers so that the oil does not drain until the tube has been placed in a receptacle.
3. When you have finished, close the drain hose with the cap, replace in its housing and close the door. Repeat operations 2-3 described in the above paragraph.

REPLACING THE ANTI-ODOUR FILTERS

A change of colour in the filter, visible through hole on the inside cover, show that the filter needs to be changed. To replace it, remove plastic filter cover (fig.11).

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 (fig.12).

CLEANING

Before cleaning, always unplug from the mains socket.

Never immerse the deep fryer in water and never place it under running tap water.

To remove the lid, proceed as follows: push it backwards and at the same time pull it upwards (see arrows "1" and "2", fig. 9).

To clean the bowl, proceed as follows:

- Wash the bowl in hot water and washing up liquid. To empty the water, always use the oil drain hose (if present) as shown in fig. 8. Rinse and dry thoroughly. Remove any water left in the drain hose.
- Use the brush provided to clean the inside of the oil drainage hose.
- The basket and the lid can be washed in a dishwasher.

For models with non-stick bowl, never use abrasive objects or detergents to clean the bowl. Clean with a soft cloth and neutral detergent only.

Important information for correct disposal of the product in accordance with EC Directive 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



TROUBLESHOOTING

FAULT	CAUSE	SOLUTION
Unpleasant smells	The anti-odour filter is saturated. The oil has deteriorated. The cooking liquid is unsuitable.	Replace the filter. Replace the oil or fat. Use good quality peanut oil.
Oil overflows	The oil has deteriorated and produces too much foam. You have immersed food which is not sufficiently dry in the hot oil. Basket immersed too rapidly. The oil level in the deep fryer is over the maximum limit.	Replace the oil or fat. Dry the food well. Immerse slowly. Reduce the quantity of oil inside the bowl.
The oil does not heat up	The thermal cutout may have tripped.	Contact the Service Centre (the device must be replaced).