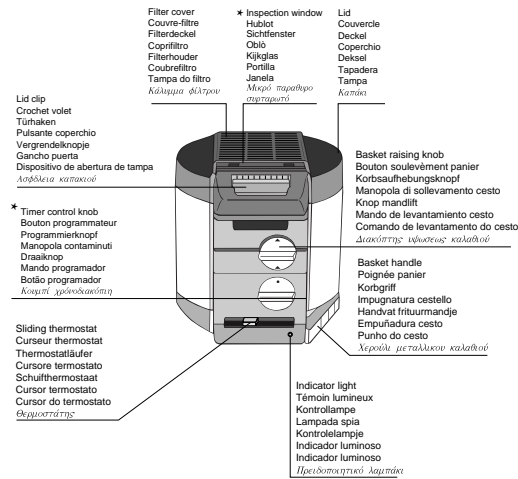
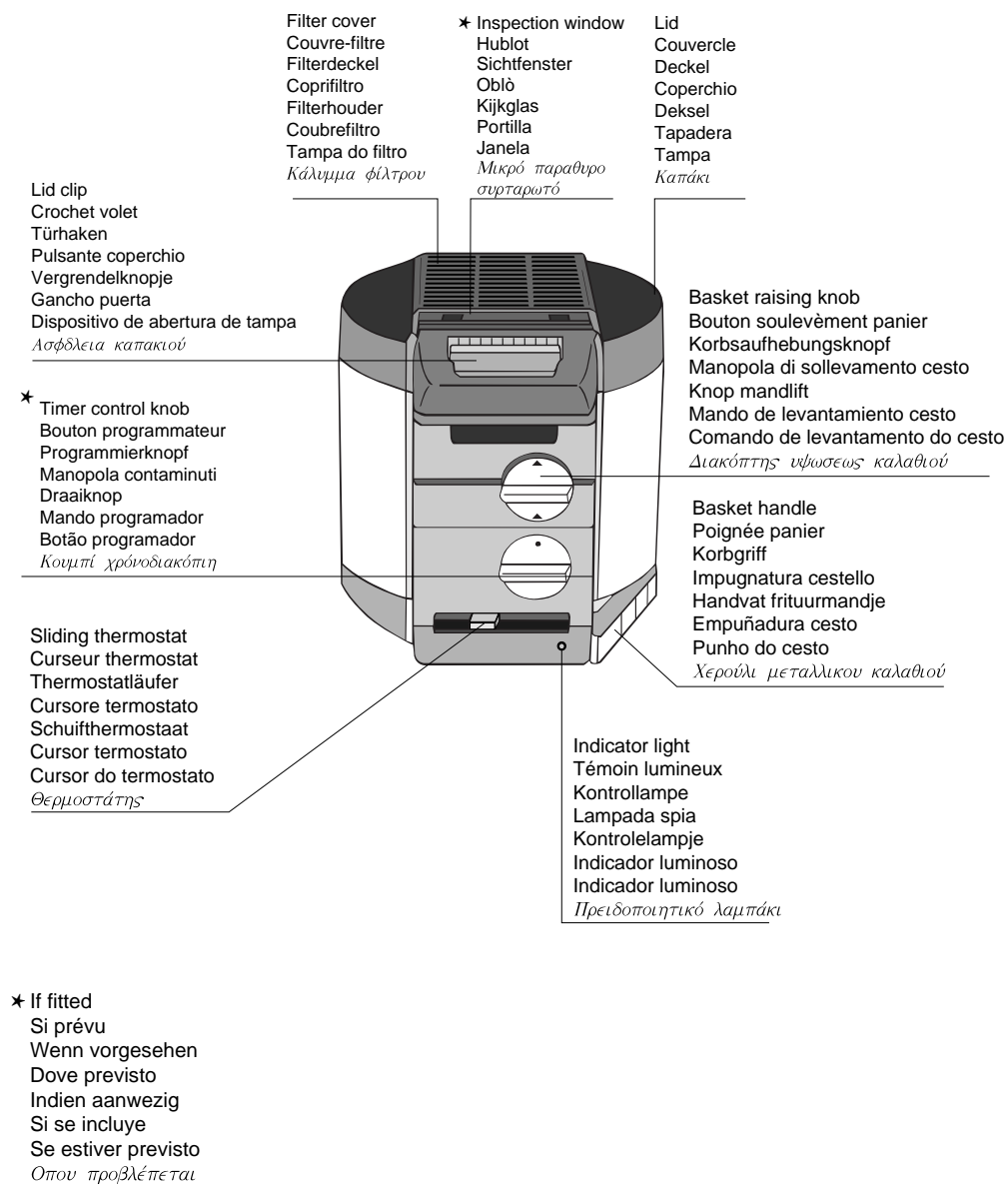


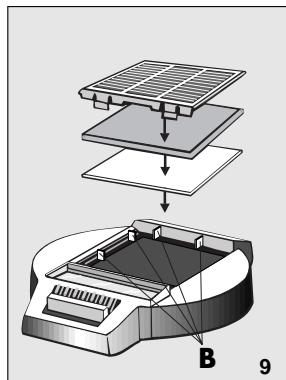
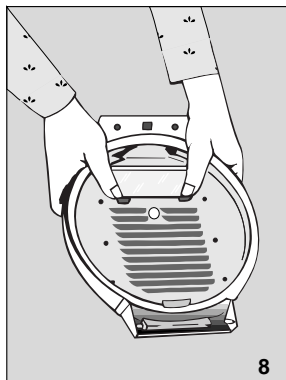
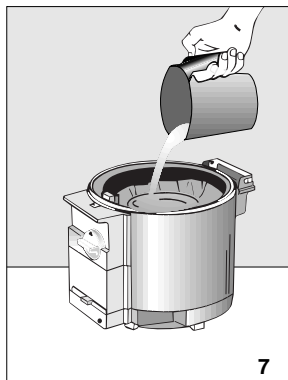
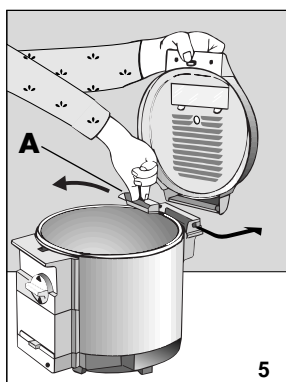
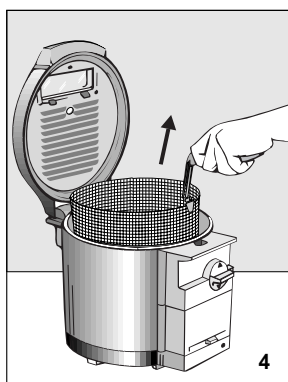
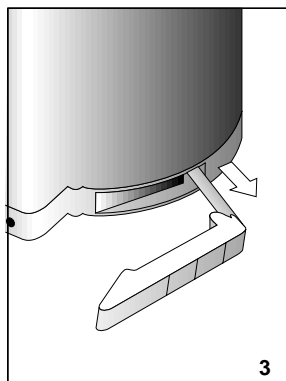
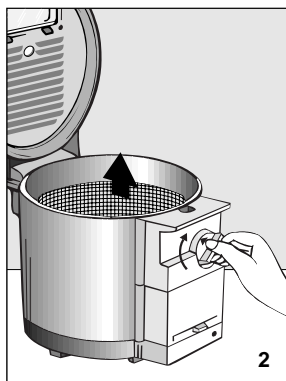
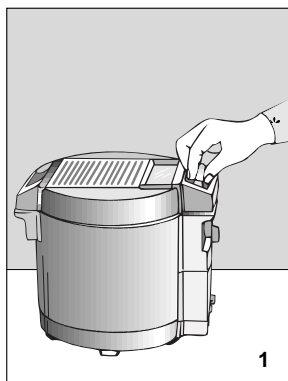
ELECTRIC FRYER
FRITEUSE ELECTRIQUE
ELEKTRISCHE FRITEUSE
FRIGGITRICE ELETTRICA
ELEKTRISCHE FRITEUSE
FREIDORA ELECTRICA
FRITADEIRA ELECTRICA
ΗΛΕΚΤΡΙΚΗ ΦΡΥΤΕΖΑ



* If fitted
Si prévu
Wenn vorgesehen
Dove previsto
Indien aanwezig
Si se incluye
Se estiver previsto
Όπου προβλέπεται

INSTRUCTIONS FOR USE
MODE D'EMPLOI
BEDIENUNGSANLEITUNG
ISTRUZIONI PER L'USO
GEBRUIKSAANWIJZINGEN
INSTRUCCIONES PARA EL USO
INSTRUÇÕES
ΟΔΗΓΙΕΣ ΧΡΗΣΕΩΣ



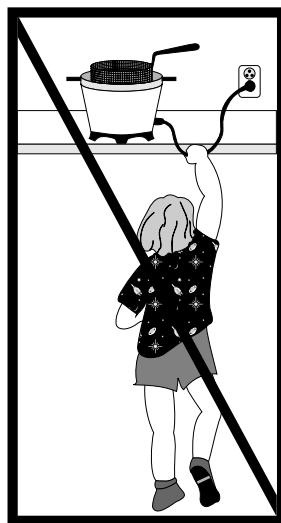


GB**IMPORTANT**

- 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 fryer for first time, wash aluminium pot and basket thoroughly with no soapy water, carefully dry aluminium pot.
- **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.
- When in use, the appliance becomes very hot. THE APPLIANCE MUST BE INSTALLED OUT OF THE REACH OF CHILDREN.
- 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.

- To turn off the appliance, slide the thermostat to minimum and **unplug at the socket**. This should be done during cleaning and maintenance and in the event any problems occur.
- Do not switch off 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 counter-top. 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.

TECHNICAL SPECIFICATIONS

Voltage:	see rating label
Power absorbed:	see rating label
Max. capacity:	2,2 lt. oil or approx. 2 kg. fat
Max. food capacity:	1 kg. fresh potatoes

Materials and articles destined for use in contacts with food products conform to the EC directives 89/109.

In addition, this appliance is manufactured in compliance with applicable EEC directives, **CE**, including those relative to radio interference.

OPERATING INSTRUCTIONS

FILLING

- Push button (fig. 1) and open lid.
- Raise basket to highest position by rotating lifting knob clockwise until arrow points upwards (fig. 2). Remove basket using handle as shown in fig. 3 - 4.
- Pour 2,2 lt of oil, circa into pot (or 2 kg. fat).

The level of oil or fat should always be between the maximum and minimum marks. The maximum level mark should never be exceeded.

For best results use a good **peanut seed oil**. Olive oil is optimal due to its slower degradation, but prolonged use accentuates its flavour. Above all, avoid mixing different oils.

If using blocks of solid fat, cut into small pieces to **avoid fryer heating dry** in the first few minutes; it is also advisable to place thermostat on 140°C during initial heating-up phase.

Melt solid fat directly in pot. Only when completely melted, should basket be lowered.

PRE-HEATING

1. Place the food to be fried in the basket. Do not overfill the basket (maximum 1 kg. of fresh potatoes).
2. Replace the basket in the bowl in the raised position (fig. 2) and close the lid by pressing down gently until it clicks into position.
3. Plug in: the indicator light will switch on.
4. Set the sliding thermostat control to the desired temperature (see enclosed table). When the selected temperature is reached, the pilot lamp will switch off.

FRYING

1. **As soon as the light switches off**, lower the basket into the oil, rotating the knob anticlockwise slowly until the arrow points downwards.
 - **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.**
 - When the basket is lowered into the oil, the inside of this window will immediately become steamed up. This steam will disappear gradually as the food is cooked.
2. In programmable models, the desired cooking time can be set by turning the knob clockwise to maximum and then subsequently rotating it backwards to the desired time (consult chart).
An acoustic signal indicates when programmed cooking time is over. The acoustic signal indicates that the programmed cooking time is over, **but the appliance is still operating.**

END OF FRYING TIME

When the selected frying time is elapsed, raise basket and check that food is golden brown as desired. This can be done without opening lid in models with small window.

When the food is cooked, unplug the appliance. Leave the contents to drip for a moment and then open the lid and remove the basket without shaking it too vigorously.

If frying is to be done in two phases (e.g. potatoes), do not open lid; wait for pilot light to go off and lower basket again (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.

Proceed as follows:

1. Raise the lid of the fryer and remove the basket. **Check that the oil is sufficiently cool** (about 2 hours).
2. Remove condensation collecting mini-receptacle **A** (fig. 5) and empty if necessary. Remove the lid.
3. Carefully pour oil or fat into a container (fig. 6) and clean fryer thoroughly. Use a sponge or a paper kitchen towel to remove any deposits from the bowl.
4. Replace basket in highest position and place the supplied filter on bottom of basket. Pour oil or fat back into fryer very slowly in order not to overflow filter (fig. 7). Spare filters are available from local Dealers or our Service Centre.
5. Lastly, replace and secure lid by inserting condensation collecting mini-receptacle into position.

Note: • After filtering the oil, it can be left in the fryer. However, if the fryer is not used for a long period, it is better to store the oil in a tightly sealed container, not exposed to direct light in order to avoid its deterioration.

CHANGING THE ANTI-ODOUR FILTERS

After a time, the anti-odour filters fitted to the lid tend to lose their effectiveness. The filter should be replaced after approx. 20 uses of the fryer. To change it, remove the plastic filter cover, unclipping the teeth inside the lid (fig. 8), and substitute the filters, ensuring that the white one rests on the metal surface (fig. 9). The filter should be positioned at the centre of the guide wings **B** (fig. 9), situated on the sides of the filter-holder.

Note: the surface with the coloured marks must face the black filter (pointing upwards).

CLEANING

Before cleaning, **ensure the appliance is unplugged and the oil is sufficiently cool** (wait approx. 2 hours). **Never immerse the fryer in water or place under a tap, as water in contact with electrical components may cause electric shocks.**

After use, clean external housing of fryer with a soft damp cloth in order to remove any oil or condensation splashes and smears.

For thorough cleaning of fryer pot, use hot soapy water. Rinse and dry thoroughly.

Clean the under-side of the lid and the filter-holder with hot soapy water and then rinse and dry thoroughly.

The basket can be washed in a dishwasher.

Abrasive sponges or alcohol should not be used to clean the small window.

COOKING SUGGESTIONS

DURATION OF OIL OR FAT

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 food which is fried.

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 recommended temperature should be selected for each recipe. **If the temperature is too low, the food will absorb oil. If the temperature is too high, the food will crisp too quickly, leaving the inside underdone.**
- **The food to be fried should not be lowered into the oil until the correct temperature has been reached (i.e. when 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.
- 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 - remain 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.

Finished frying, avoid leaving food in basket inside fryer for any length of time. Fatty vapour from the oil causes food to become soggy, thus destroying the attractive feature of successful crisp fried food.

POTATO CHIPS

To obtain well-cooked and crisp fried potatoes, it is advisable to:

1. Preferably choose old potatoes: they have a lower water content than new ones. Whatever their shape, the potatoes should be cut into pieces of equal size and thickness in order to obtain uniform cooking and golden-brown colour. Any one of the many chopping or cutting appliances on the market may be used. **In order to avoid pieces sticking together during frying, put pieces to soak immediately on cutting, then rinse thoroughly in cold water.** Leave to drain and then dry with a clean cloth.
2. Cook the potatoes (fresh or frozen) in 2 phases: (see enclosed table)

At the end of the first phase raise the basket to the highest position without opening the lid. Wait for the indicator light to switch off and then immerse the basket again for time indicated for the second phase.

3. After cooking, open lid, raise basket and shake over fryer, tilting basket slightly to assist maximum draining of

fried potatoes. Put fried potatoes on plate covered with paper toweling, sprinkle with salt and serve.

COOKING AND TEMPERATURE GUIDE CHART

FRYING NON-FROZEN FOODS

Consult the following chart taking into account that the cooking times and temperatures are approximative and should be varied according to the quantities required and personal taste.

Food		Max. quantity (gr.)	Temperature °C	Time (minutes)
Fried potatoes	half portion	500	190	1 st phase 6 - 7 2 nd phase 3 - 4
	whole portion	1000	190	1 st phase 5 - 7 2 nd phase 9 - 11
Fish	squid	500	160	11 - 12
	"canestrelli"	500	160	11 - 12
	scampi	500	160	9 - 10
	sardines	500	170	11 - 12
	baby cuttlefish	500	160	12 - 13
	sole (2)	400	160	7 - 8
Meat	beef cutlets (2)	300	170	7 - 8
	chicken cutlets (2)	300	170	6 - 7
	meatballs (13)	550	160	6 - 7
Vegetables	artichokes	250	150	10 - 12
	cauliflower	400	160	8 - 9
	mushrooms	400	150	8 - 9
	aubergines (4 slices)	100	170	6 - 7
	courgettes	300	160	10 - 11

FRYING FROZEN FOODS

1. Due to their extremely low temperature, frozen foods inevitably lower the temperature of the oil. For best results, be sure not to exceed the recommended quantities shown in the table below.

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.

The cooking times 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.)	Temperature °C	Time (minutes)
Pre-cooked potatoes		330 (*)	190	1 st phase 5 - 6 2 nd phase 2 - 3
Potato croquettes		500	190	7 - 8
Fish	Fish fingers	300	190	5 - 6
	Prawns	300	190	5 - 6
Meat	chicken cutlets (2)	300	190	6 - 7

(*) 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

Problem	Cause	Remedy
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 the 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 fuse failure	Contact Service Centre (fuse change necessary)

ELECTRICAL CONNECTION (U.K. ONLY)

- A) If your appliance comes fitted with a plug, it will incorporate a 13 Amp fuse. If it does not fit your socket, the plug should be cut off from the mains lead, and an appropriate plug fitted, as below. **WARNING:** Very carefully dispose of the cut off plug after removing the fuse: do not insert in a 13 Amp socket elsewhere in the house as this could cause a shock hazard. With alternative plugs not incorporating a fuse, the circuit must be protected by a 15 Amp fuse. If the plug is a moulded-on type, the fuse cover must be re-fitted when changing the fuse using a 13 Amp Asta approved fuse to BS 1362. In the event of losing the fuse cover, the plug must NOT be used until a replacement fuse cover can be obtained from your nearest electrical dealer. The colour of the correct replacement fuse cover is that as marked on the base of the plug.
- B) If your appliance is not fitted with a plug, please follow the instructions provided below:

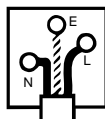
WARNING - THIS APPLIANCE MUST BE

EARTHED


IMPORTANT

The wires in the mains lead 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 may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The green and yellow wire must be connected to the terminal in the plug marked with the letter E or the earth symbol  or coloured green or green and yellow.

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

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