



2.5L Deep Fat Fryer

Instruction Manual

ADJUSTABLE
THERMOSTAT

LARGE
VIEW
WINDOW

SAFETY
LOCK

COOL
TOUCH
HOUSING



Item No. 35130 & 35230

IMPORTANT! SAFETY INSTRUCTIONS:



READ THIS MANUAL BEFORE USING THIS APPLIANCE.



**WARNING! READ ALL SAFETY WARNINGS AND INSTRUCTIONS
FAILURE TO FOLLOW THE WARNINGS AND INSTRUCTIONS LISTED
BELOW MAY RESULT IN ELECTRIC SHOCK, FIRE AND/OR INJURY**

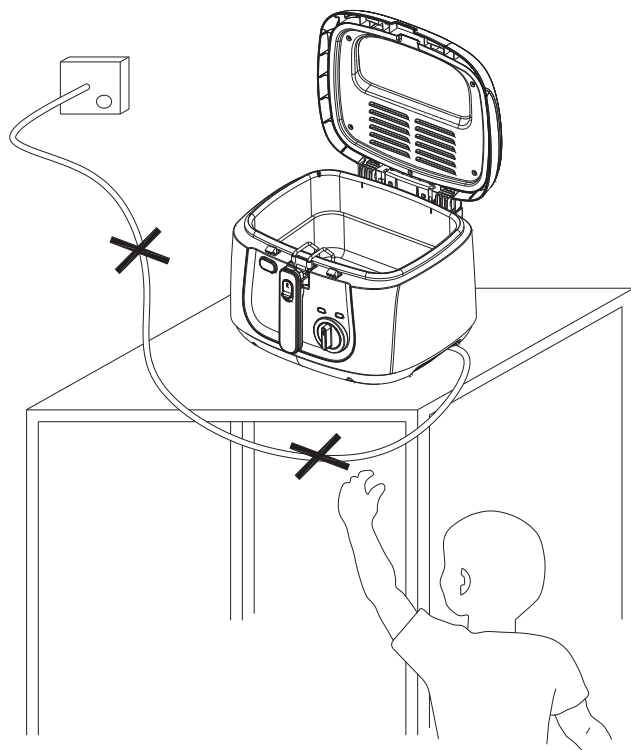
- **The intended use of this appliance is explained in this manual. The use of accessories other than those recommended in this manual may present a risk of personal injury.**
 - **Always check the mains voltage corresponds to the voltage on the rating plate.**
1. Do not touch hot surface .Use handles or knobs.
 2. To protect against electric shock do not immerse cord, plug and fryer in water or other liquid.
 3. Close supervision is necessary when any appliance is used by or near children.
 4. Unplug from outlet when not in use and before cleaning. Allow to cool completely before putting on or taking off parts, and before cleaning the appliance.
 5. Do not operate any appliance with a damaged cord or plug, should the appliance malfunction, or if it has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
 6. The use of accessories is not recommended by the appliance manufacturer as it may cause injuries.
 7. Do not use the appliance outdoors.
 8. Do not let cord hang over edge of a table, or touch hot surface.
 9. Do not place on or near a hot gas, electric burner, or in a heated oven.
 10. Never move this appliance when containing hot oil or other hot liquid. Always allow to cool.
 11. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

12. The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
13. We recommend for your safety, that you use oven gloves or other suitable protective hand cover when removing the lid during cooking.
14. Please ensure that the socket you use corresponds with rating displayed on the rating plate attached to this appliance.
15. This appliance shall not be used by children from 0 year to 8 years. This appliance can be used by children aged from 8 years and above if they are continuously supervised. This appliance can be used by people with reduced physical, sensory or mental capabilities or lack experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children.
16. Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.
17. This appliance is intended for domestic use only. Do not use for industrial or commercial use. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.

WARNING

SERIOUS HOT-OIL BURNS MAY RESULT FROM THE DEEP FRYER BEING PULLED OFF A KITCHEN WORK SURFACE. DO NOT ALLOW THE CORD TO HANG OVER THE EDGE, WHERE IT MAY BE IN REACH OF A CHILD OR BECOME ENTANGLED WITH THE USER.

DO NOT DRAPE CORD!



KEEP AWAY FROM CHILDREN!

- 18. The appliance is not intended to be operated by means of an external timer or a separate remote control system
- 19. Indoor domestic use only.



KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE!
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

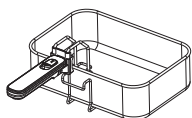


FIG.1

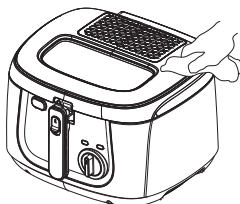


FIG.2

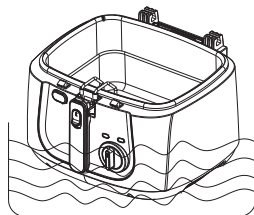


FIG.3

NOTE

Plug cord into a 230 Volt AC outlet.

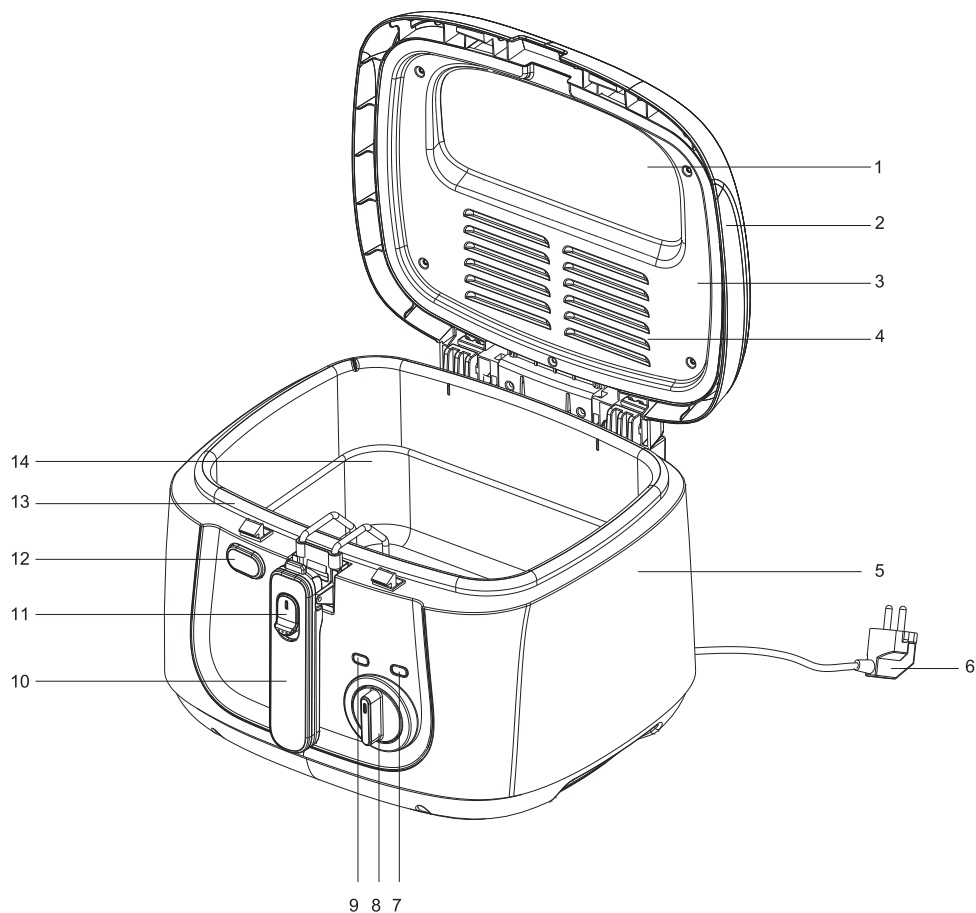
Before using fryer for the first time, wash the inner metal liner and basket thoroughly with warm, soapy water, carefully dry metal liner to maintain the condition and appearance.

Do not use fryer without oil or fat. Fryer will be severely damaged if heated dry.

This fryer has a thermal safety device. In case of thermostat failure, the electrical circuit has an automatic cut-out, thus preventing overheating. Should the fryer leak, please contact the retail store from which you purchased the fryer. Do not use in this instance.

To ensure safe operation, excessive food volume or utensils must not be inserted into the fryer.

DIAGRAM



1. VIEWING WINDOW
2. LID
3. INNER COVER
4. FILTER SYSTEM
5. HOUSING
6. POWER CORD
7. WORKING LIGHT

8. THERMOSTAT KNOB
9. POWER LIGHT
10. BASKET HANDLE
11. HANDLE BUTTON
12. OPEN BUTTON
13. OIL POT
14. FRY BASKET

BASKET HANDLE

The basket does not move when the basket handle is folded. (FIG.4)

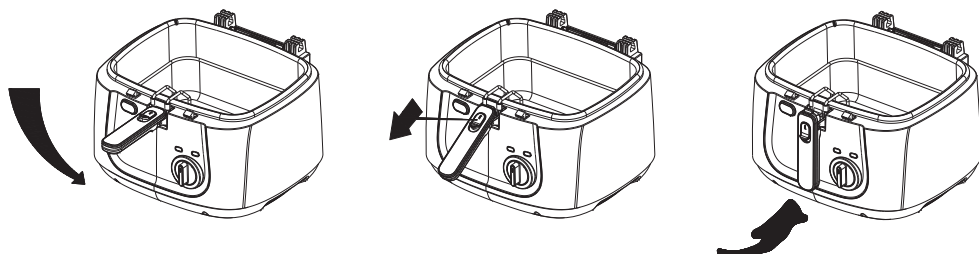


FIG.4

LID-OPEN BUTTON

The special designed LID-OPEN BUTTON helps you open the lid much more easily and safely. Push the button, and fry lid will release automatically. The hot steam will escape from the deep fryer ensure care is taken to avoid scalding the fingers/hand (FIG.5)

TO REMOVE THE LID

To remove the lid, lift the lid to a vertical position and pull it upwards. (FIG.6)

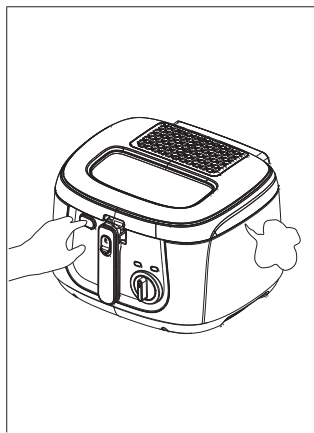


FIG.5

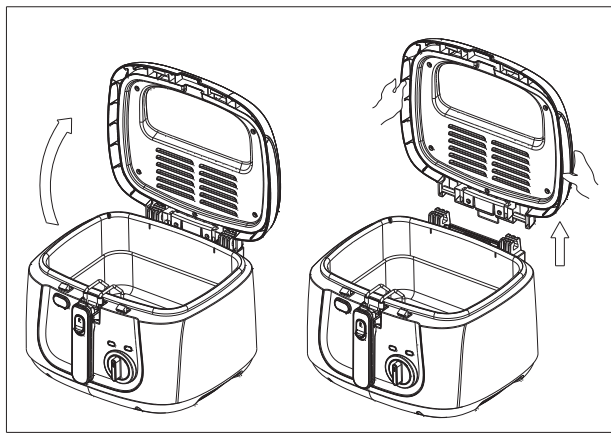


FIG.6

FILTER SYSTEM

The lid is fitted with a permanent filter system which collects drops of oil from the steam as it passes through the filter.

VIEWING WINDOW

Lightly wipe the inner face of the viewing window with a little oil to prevent condensation forming and to enable cooking process to be checked.

THERMOSTAT AND PILOT LIGHT

The thermostat is calibrated in steps marked 150°, 170°and 190°C which offers you the best temperature options to suit most foods which are fried. Check food packaging and recipes before cooking.

TEMPERATURE LIGHT

Will light automatically while the temperature keeps rising and go out when the set temperature is reached.

POWER LIGHT

Will light automatically when the appliance is plugged into the mains socket.

REFERENCE MENU

FRYING TIME GIVEN BELOW IS A GUIDE, FOLLOW FOOD PACKAGING

FOOD TYPE	TEMPERATURE (°C)	TIME (minutes)
Mushrooms	170°C	3-5
Crumbed chicken	190°C	10-14
Whole shrimp	170°C	3-5
Fish cakes	170°C	3-5
Fillets	170°C	5
Onions	190°C	2-4
French fries	190°C	8-12
Potato chips	190°C	12-18

- Always ensure raw meat and fish is cooked thoroughly.
- Always follow cooking guidelines on the products packaging or information label.

DEEP FRYER USAGE

1. Remove the basket with the handle.
2. Pour between 2-2.5 litres of oil into the fryer. The level of oil must be between the MIN and MAX level marked on the surface of the metal liner (FIG.7).
Use only good quality vegetable oil or all purpose shortening for deep frying. Butter, margarine, olive oil or animal fat are not recommended due to its lower smoking temperatures.



FIG.7

3. Lightly wipe the inside of the viewing window with a little oil.
4. Plug in to the mains and set thermostat to the required temperature (see the reference guide) the temperature light will go out when the set temperature is reached.

5. Be sure to dry all food before frying. Remove basket from the fryer
Add food (as dry as possible) into the basket first.
Place food of uniform size into the basket so that it cooks evenly.
Do not overload the basket.
6. Place the basket back into the fryer. Remove the handle and close the lid. Turn the BASKET knob down so that the basket and food are immersed in the hot oil.
Do not add water or wet food stuffs to the cooking oil, even small amounts of water will cause oil to spatter, which may cause serious burns
7. After cooking is complete, push the LID-RELEASE BUTTON to open the lid. Lift the basket out of the oil to drain
8. Use only metal kitchen utensils with insulated handles in hot oil.

MAINTENANCE AND CLEANING

1. Make sure the deep fryer is switched off both the thermostat and timer knobs before cleaning and maintenance.
2. Allow the oil or fat to cool down completely before cleaning

CAUTION:

DO NOT MOVE THE DEEP FRY AND THE CONTENTS UNTIL IT HAS COMPLETELY COOLED DOWN.

3. If the deep fryer is not used regularly, it is recommended to store the oil or liquid fat after cooling, in a suitable container preferably in the fridge or some other cool place. Open the lid and remove the basket. Filter the oil or fat through a fine sieve into the container to remove food particles from the oil or fat.
4. If the deep fryer contains solid fat, allow the fat to solidify in the deep fryer and store the fat in the deep fat fryer. Please refer to chapter of frying with solid fat for details.
5. Empty the fryer and clean the inner part of oil tank with paper kitchen roll, then wipe with a wet cloth dipped in soapy water. Wipe with a damp cloth and allow it to dry.

WARNING:

NEVER IMMERSE THE UNIT & OR HEATING ELEMENT IN WATER AND DO NOT CLEAN THESE PARTS UNDER RUNNING WATER.

6. Clean regularly the outer part of the fryer with a clean damp soft cloth and dry it with a soft dry cloth. This will help to maintain your appliance.

NOTE: DO NOT USE ABRASIVE DETERGENTS.

7. Clean the basket and the handle in warm soapy water. Dry thoroughly , checking before each use the basket is completely dry.
8. Dry completely before storage.
9. Store the appliance in a dry, well-ventilated location which is out of reach of children, when the deep fryer is not in use.

PLUG:

1. This appliance has been fitted with a BS UK compliant plug which should not be replaced or removed.
2. The plug is fitted with 13 amp fuse link which is suitable for this type of appliance and should only be replaced by a fuse link of the same rating.
3. If access to the fuse link is only possible by removing the plug cover this must only be done by a suitably qualified person.
4. If the plug or the mains cable of this appliance is damaged do not use and dispose of the appliance responsibly.
5. This appliance is earthed.



Information on Waste Disposal for Consumers of Electrical & Electronic Equipment



This symbol indicates that this product should not be treated as normal household waste and it should be recycled. Please take it to your nearest collection facility or for further details contact your local council or visit www.recycle-more.co.uk.

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