



DEEP FRYER

INSTRUCTION MANUAL



RM/249

Read this booklet thoroughly before using and save it for future reference

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. To Protect against electric shock do not immerse cord, plugs or plastic body in water or any other liquid
3. Close supervision is necessary when the appliance is used near children. Children should never be allowed to operate this appliance.
4. Unplug from outlet when not in use and before cleaning, allow to cool before putting on or taking off parts.
5. Extreme caution must be used when moving fryer containing hot oil.
6. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
7. Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply
8. Do not let cord hang over edge of table or counter or get in touch with hot surfaces.
9. Do not place on or near a hot gas or electric burner or in a heated oven.
10. The oil in the fryer will stay hot for some time after it is switched off. Never attempt to move your fryer in it until it is completely cool, to lift the fryer use the press handle, grip at the sides.
11. Do not use appliance for other than the intended use.
12. Never connect the fryer to the electricity supply without placing oil in the oil tank first.
13. If using solid fat, melt gently in a separate pan then pour into the oil tank before switching the fryer on, do not melt the solid fat in the frying basket as this may damage the fryer.
14. Never operate fryer with oil level below the Minimum mark or above the Maximum mark.
15. Never leave the fryer unattended when connected to the electric supply.
16. Be careful not to touch those surfaces of the fryer, which become hot when you are cooking e.g.: at or near joint of the lid and body.
17. Never attempt to pour oil out of the fryer when the fryer and oil are hot, allow to cool first.
18. On completion of frying and before opening the lid, always raise the basket and wait a few seconds to allow steam pressure to subside.
19. Always dry food before frying e.g: Chips which are too wet can cause the hot oil to froth excessively.
20. Do not operate any appliance with a damaged cord or plug, or in abnormal state. If its main cord is damaged, it must be replaced or by a qualified person.
21. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a

- person responsible for their safety.
- 22.Children should be supervised to ensure that they do not play with the appliance.
 - 23.Do not use outdoors.
 - 24.SAVE THESE INSTRUCTIONS.

HOUSEHOLD USE ONLY

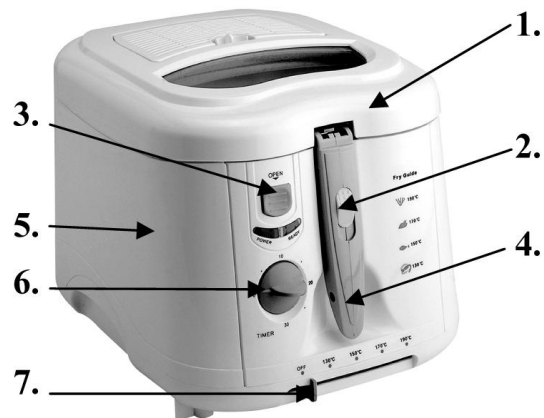
WARNING:

1. Hot steam may be ejected when opening or removing the lid.
2. Always place the appliance on a heat resistant surface, as the body will reach high temperatures.
3. Ensure adequate ventilation, keep an open space of approximately 20 cm all around the appliance.

CONTROLS AND FEATURES:

Part List:

1. Lid
2. Release Button (basket handle)
3. Open Lid Button
4. Basket Handle
5. Main Body
6. Time Control Knob
7. Temperature Slide Control



INSTRUCTIONS FOR USE:

Before First Use:

1. Unpack your Deep Fryer. Make sure you do not discard any packaging material until all parts of the appliance have been found.
2. Carefully wipe the exterior and interior bowl of the appliance with damp cloth to remove any dust that may have accumulated. Dry with a dry towel. Do not use abrasive cleaners.
3. Wash the accessories in warm soapy water. Dry with a dry towel.
4. The appliance is now ready for operation.

Operation:

1. Before using the appliance for the first time, or after long periods of storage, clean the appliance thoroughly. (See Before First Use)
2. Always place the appliance on a flat, clean and non-slippery surface before operating it.
3. Press the Open Lid Button to unlock the lid, the lid is spring loaded and rise up.
4. Lift up Rise and Fall Basket Handle until it clicks into the horizontal position. Open the

- lid fully in order to remove Basket.
5. Filling oil: Always add the required oil level before switching on the deep fryer. Pour required liquid oil into bowl until desired level between the MIN(0.8L)and MAX(1.0L).
 6. Replace the frying basket and lower the basket into the oil tank by pressing the Release Button on the basket handle and then sliding back the handle to the recessed position.
 7. Close lid securely until it locks.
 8. Plug the power cord into mains socket.
 9. Preheating oil: preheating is necessary to obtain good result. Slide the Temperature Slide Control to the desired temperature (Refer to the Cooking guide which is given at the end of this instruction booklet.) In general, the preheating time is about 8 minutes. then the oil is ready for frying food.
 10. Open lid by pressing Open Lid Button. Place food into cooking basket which should be as dry as possible. Fit cooking basket, in raised position, to interior cooking bowl by fitting basket into the front slots of the cooking bowl. Handle will point outwards. Do not place food directly into cooking bowl of appliance.
 11. Close the lid until it locks.
 12. Lower the basket into the cooking bowl by pressing Release Button on handle and lowering downwards completely.
 13. Check the progress of the food during cooking by raising the Rise & Fall Handle to the horizontal position. Using the safety viewing window to make sure the food is brown enough. If the food is not brown enough, lower the basket into the cooking bowl by pressing Release Button on handle and lowering downwards completely.
 14. Once the desired cooking time has elapsed, raise the basket by pulling handle upwards until it locks into raised position.
 15. Turn the Temperature Slide Control to the OFF position.
 16. Open the lid by pressing Open Lid Button.
 17. Remove basket and place on a heat resistant surface.

COOKING GUIDE:

Food	Temperature	Weight	Approximate cooking time
Chicken pieces	170°C	300g	7 minutes Frozen
chips	190°C	300g	10 minutes Fish Fillets
(battered)	50°C	300g	7- 10 minutes

MAINTENANCE AND CLEANING:

- Always disconnect your deep fryer from the mains supply before cleaning.
- Always allow your appliance to cool completely before cleaning. **WARNING:** Oil retains its heat for long periods. Extreme care must be taken when moving this appliance if it contains hot oil, liquids or food of any type.
- Never immerse your appliance in water or other liquids.

- Wipe the exterior of the appliance with a warm soft damp cloth. Dry with a dry towel.
- Do not use harsh abrasives as they may damage the non-stick cooking surface or the exterior finish.
- Wash the accessories in warm soapy water. Dry with a dry towel. Do not wash the basket in a dishwasher.
- You should remove the filter cover and replace the filter in regular intervals. And the filter is available from the authorized service agent.

TO STORE:

Store your appliance in its original box or in a dry cupboard. NEVER WRAP THE CORD TIGHTLY AROUND THE APPLIANCE.

Disposal and the Environment

If your electrical appliance requires replacement or is of no further use, please think of protecting the environment. Contact your local authority for advice, as many have facilities for environmentally safe disposal.

