



DEEP FRYER

INSTRUCTION MANUAL



MODEL: RM/370

Read this manual 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. Do not touch hot surface. Use handles or knobs.
3. To protect against electric shock do not immerse cord, plugs, or housing in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool down before putting on or taking off parts, and before cleaning the appliance.
6. Do not put the appliance on a soft working surface or a desktop covered with table cloth, make sure the appliance is working on a rigid surface.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
8. The use of attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not use this appliance when missing oil reservoir, oil and any other materials, or the oil is not enough.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving fryer containing hot oil.
13. Make sure handles are properly assembled to basket and locked in place. See detailed assembly instructions.
14. Before use, always ensure that the oil reservoir is positioned correctly.
15. Never connect the fryer to the electricity supply without placing oil in the oil reservoir first.
16. The oil in the oil reservoir will be still hot after it is switched off. Never attempt to move your fryer until it is completely cool down, lift the oil reservoir use the handles.
17. Though the detachable oil reservoir can be completely immersed in water and clean, it must be thoroughly dried before next use to prevent electric shock.
18. Never overfill the fryer with oil. Fill only between the minimum and maximum levels, as indicated inside the oil reservoir.
19. Do not add food with ice crystals or if it is wet to the hot oil.
20. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of 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. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
21. On completion of frying, always raise the basket and wait a few seconds to allow steam pressure to subside.
22. Do not use appliance for other than intended use.
22. Do not use outdoors.
23. Store the appliance indoors to prevent electronic parts failure.
24. **WARNING:** Serious hot oil burns may result from a deep fryer being pulled off a countertop. Do not allow the power cord to hang over the edge of a counter where it may be grabbed by children or become entangled with the user.
25. The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
26. This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments.
27. Save these instructions.

HOUSEHOLD USE ONLY

NOTES ON THE POLARIZED PLUG

This appliance has a polarized plug, to reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way, if the plug does not fit fully into the outlet, reverse the plug, if it still does not fit, contact a qualified electrician, do not attempt to modify the plug in any way.

NOTES ON THE CORD

1. A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

2. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

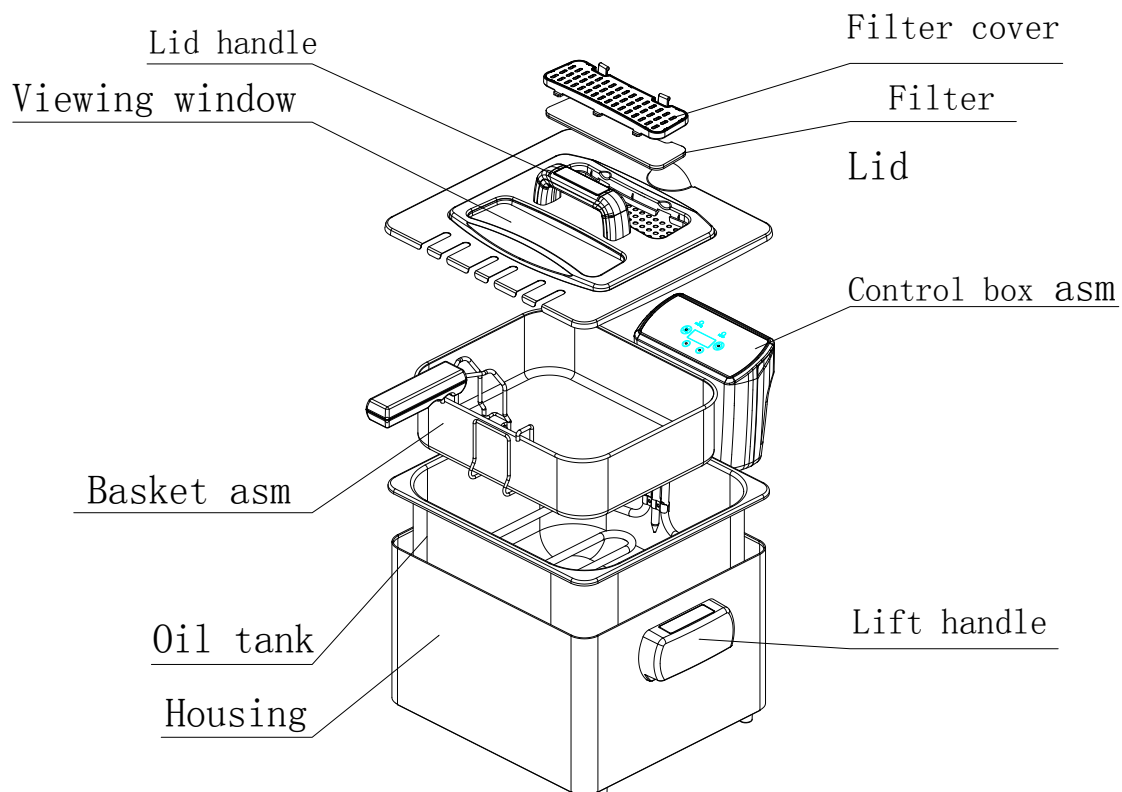
Exception: An extension cord or longer detachable cord is not recommended for use with deep-fat fryer.

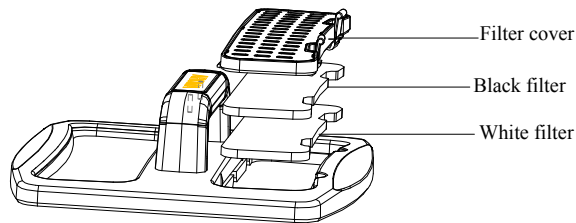
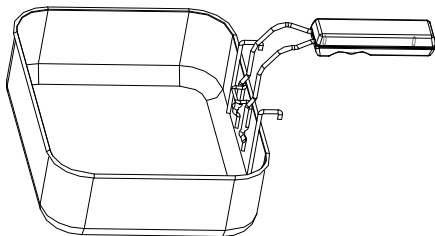
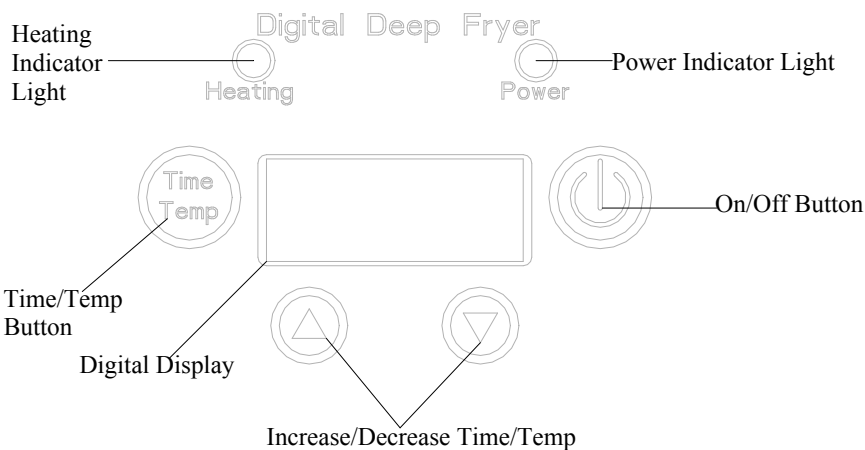
3. If a long detachable power-supply cord or extension cord is used.

1) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance.

2) The longer cord should be arranged so that will not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

KNOW YOUR DEEP FRYER





Basket ASM

Stainless Steel Lid with Double filters and window

Note: The large basket can be loaded about 1200g potato chips.

USING FOR THE FIRST TIME

Remove all the packaging materials, labels and/or stickers from the deep fryer.

WARNING: Do not plug in the deep fryer when the control panel is not installed in the deep fryer body. Only plug in the deep fryer when the unit is fully assembled and the heating element is immersed in oil.

WARNING: Do not immerse the control panel, cord or plug in water.

WARNING: This unit should not be used to boil water.

CLEANING PRIOR TO FIRST USE

The body, oil reservoir, frying basket, frying basket handle, filters and the lid can be washed in warm soap water. Dry thoroughly before use.

WARNING: Do not immerse the control panel, power cord, or plugs into liquid of any kind.

To wash the deep fryer:

1. Lift the control panel with heating element out of its slots by pushing it up from the bottom with one hand while holding the body of the deep fryer with your other hand.
2. Remove the oil reservoir from the body of the deep fryer.
3. Wash the oil reservoir and the frying basket with hot water, a nonabrasive sponge, and dishwashing liquid or other non-poisonous detergent.

ASSEMBLYING THE DEEP FRYER

1. Place the oil reservoir into the deep fryer housing. (Fig. 1)

2. Insert the guide edges on the control panel into the guide rails mounted on the metal body. (Fig.2).

3. Slide the guide edges down as far as they can go.

Note: The deep fryer has an automatic safety switch (Fig.3) to ensure that the unit will not operate unless the control panel has been inserted securely into the guide rails on the body of the deep fryer.

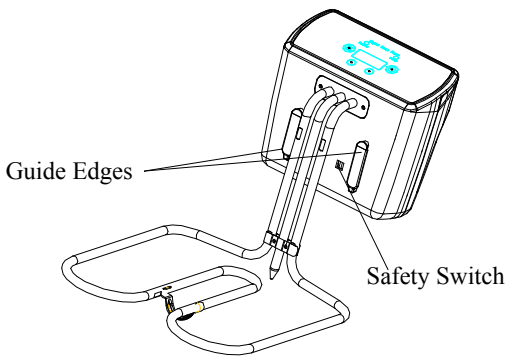
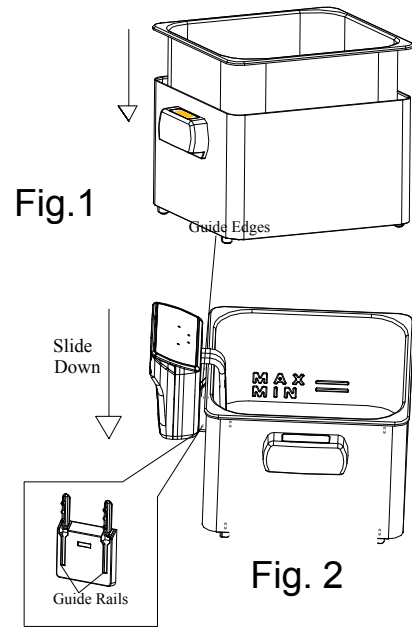


Fig.3

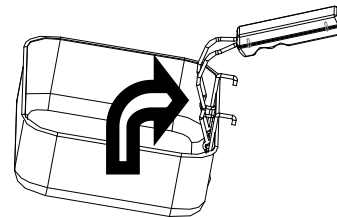


Fig. 4

4. Attach the fryer basket handle to the fryer basket by squeezing the handle bars together and inserting them into the metal bracket on the basket. Make sure that the ends of the bars are inserted into the bracket holes. Lift the handle up to lock in place (Fig. 4).

USING THE DEEP FRYER

WARNING: Never plug in the deep fryer before filling the oil reservoir with oil. Always make sure that the control panel is securely in place in the housing of the deep fryer and that the heating element is inside the oil in the oil reservoir before plugging in.

Filling the Oil Reservoir:

1. Pour cooking oil into the oil reservoir making sure that it is between the “Min” and “Max” fill lines in the oil container. **Do not under fill or overfill.** The oil levels must be maintained between the minimum (3.5L) and the maximum levels (4.5L) marked inside the oil container. (Fig. 5)



Fig. 5

2. You can use blended vegetable oil, corn oil, or canola oil. **Do not use olive oil, margarine, lard or drippings.** Never mix old and new oil together or different oils and fat.

Using Solid Fat:

WARNING: Do not put solid shortening in the oil reservoir or the frying basket.

1. If using solid vegetable shortening, melt it first in a separate container and then very carefully pour the melted fat into the oil reservoir.

2. Previously used solid vegetable shortening which has curdled and hardened in the oil reservoir should be removed from the oil reservoir and melted in a separate pan before reusing.

WARNING: If you try to melt the solidified fat in the oil reservoir, there is a risk of hot melted fat suddenly sputtering from below through the solid top layer of fat.

HOW TO USE YOUR DEEP FRYER

For the first use the oil tank and basket may emit odor, it is normal and will not occur again after several uses.

AFTER POWER-UP

After the unit is plugged in, the power indicator will be illuminated while a beep will be heard for 1S. The LED readout will display "00:00".

Under the mode of "Stand-by", pressing down the TIME/TEMP button and "▲" simultaneously may choose manual mode and preset mode alternatively.

USING THE MANUAL SETTING

1. Under the mode of "Stand-by", press down the **START/PAUSE** button, the deep fryer will go into the manual mode and will start to preheat.

2. Under the manual mode, press "TIME/TEMP" button, the LED will display the manual preset temperature and will display the manual preset time after press "TIME/TEMP" button again. When the LED displays the preset time, you can adjust the preset time by "▲" and "▼" buttons at the increase or decrease of 30 seconds every time and the time range is between 2 to 30 minutes. When the LED displays the preset temperature, you can adjust the preset temperature by "▲" and "▼" buttons at the increase or decrease of 5°C every time and the preset temperature range is between 150 and 190°C.

Note:

- 1) The deep fryer will be kept in the condition of keep warm or heating during the process of manual setting.
- 2) When the oil temperature reaches the preset temperature, put the food into the oil slowly, at this time press **START/PAUSE**, into count down preset time mode, the time used for frying the food means the above mentioned preset time. **USING THE PREPROGRAMMED SETTINGS**

1. To access the Preset Mode, press down the TIME/TEMP and "▲" buttons simultaneously, the LED readout will display "P01", with the "01" flashing. This signifies that the unit is ready to be set. Following the "**Using the Preprogrammed Settings**" chart below (10 settings in total), select the preset number you are going to use by using the "▲" button. You can scroll up "▲" or "▼" down to find the correct setting you want to use. Once you have selected a preset setting, press "**START/PAUSE**" button again, the temperature and time will be automatically programmed into the unit as outlined in the following

“Using the Preprogrammed Settings” chart.

2. Press the “**START/PAUSE**” button to preset the oil. The green “Heating” light will illuminate to indicate that the oil is preheating.
3. Once the oil is preheated, it will beep 3 times circularly and continually, until you press “**START/PAUSE**” on to change temperature. The green “Heating” light will flash and the unit will pause. Lower the food slowly into the oil and press the “**START/PAUSE**” button again to begin the countdown timer. The display will default back to temperature reading. To check time, press the TIME/TEMP control once.
4. After the preset time has run its course, you will hear ten beeps. The LED display will read the program code that you just used.
5. Lift the basket up out of the oil and place on drain hooks to allow excess oil to drain away. If another batch of the same food is desired, press the “**START/PAUSE**” button once to repeat the previous setting and repeat the above steps.

Note:

The preset settings can be stopped at anytime during the cooking cycle by pressing the “**START/PAUSE**” button once and unplugging the unit from the electric outlet.

Using the Preprogrammed Settings:

CODE	FOOD	TIME(MIN)	TEMP(°C)
P01	FROZEN FRENCH FRIES	4:00	190
P02	FROZEN ONION RINGS	5:00	190
P03	FROZEN CHICKEN NUGGETS	5:00	190
P04	FROZEN CHICKEN WINGS	10:00	190
P05	FROZEN CHEESE STICKS	3:00	190
P06	FRESH FRENCH FRIES	5:00	190
P07	FRESH FRIED CHICKEN	18:00	190
P08	FRESH CHICKEN WINGS	15:00	190
P09	FRESH FISH	4:00	180
P10	DONUTS	3:00	180

RESETTING THE SAFETY THERMOSTAT

The deep fryer is equipped with a safety thermostat that will automatically shut down the unit in the event that it overheats. If your appliance overheats, follow the steps as below.

1. Turn the unit off. Unplug the unit from the electric outlet and then remove the magnetic plug from the back of the control.
2. Allow the unit to cool completely.
3. Correct the oil situation in your appliance by adding oil or changing the oil as stated above.
4. Reassembly the unit and continue cooking.

FRYING TIPS

- Always use the frying basket to fry food.
- Always close the lid cover during frying.
- Slowly lower the frying basket into the hot oil. Lowering the frying basket too quickly can result in the oil overflowing and splashing.
- Replace the lid carefully.

- It is normal for steam to escape through the openings of the lid while frying.
- Avoid standing too close to the deep fryer while it is working.
- **Do not** mix different oils or new and old oil together.
- Replace oil regularly. In general, oil will be tainted fast when frying food containing a lot of protein, (such as poultry, meat and fish). When oil is used mainly to fry potatoes and is filtered after each use, it can be used up to 8 to 10 times, but **do not** use the same oil for more than 6 months.
- Always replace all oil as soon as it starts foaming when heated or when color becomes dark or when it has a rancid smell or taste or becomes syrupy.
- Make sure that the food to be fried is dry.
- Remove loose ice from frozen food before frying.
- To cook evenly, pieces should be the same size and thickness.
- Thicker pieces will take longer to cook.
- When opening the lid, be extremely cautious of splashing hot oil.

FILTERING & CHANGING THE OIL

ATTENTION: Make sure the deep fryer is unplugged from the electrical socket and the oil has completely cooled before changing the oil, or cleaning and storing the deep fryer.

Note: The oil does not need to be changed after each use. In general, the oil will be tainted rather quickly when frying food containing a lot of protein (such as poultry, meat or fish). When oil is mainly used to fry potatoes and is filtered after each use, it can be used 8 to 10 times. However, do not use the same oil for longer than 6 months.

To Filter the Oil:

1. Make sure the oil has completely cooled and then empty the oil from the oil reservoir into another container or bottle. (Fig. 6)
2. Wash and dry the oil reservoir and frying basket.
3. Refill the oil reservoir with the oil by pouring the oil through a wire strainer or paper filter. (Fig. 7)

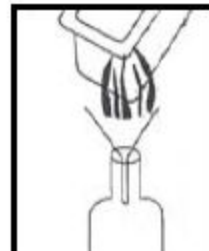


Fig.6



Fig.7

CLEANING INSTRUCTIONS

To ensure many years of service from your appliance, clean your deep fryer after every use.

WARNING: Always removes the plug from the electrical wall outlet before cleaning. Allow the deep fryer and the oil to cool completely before cleaning.

Never immerse the control panel, cord or plug in water or any other liquid.

- **Do not** place the control panel, cord or plug in the dishwasher.
- Clean the control panel with a damp cloth **only**.
- The oil reservoir, frying basket, and lid cover can be washed on the top rack of a dishwasher. Remove the filters from the fryer lid first.
- The body of the deep fryer can be washed in warm soapy water. **Do not** put the body of the deep fryer in the dishwasher.
- To clean the filters, remove it from the cover and wash it in hot soapy water. Rinse and dry well before re-inserting it into the deep fryer cover. Replace the filter cover.

CAUTION: Do not clean the filters in the dishwasher.

TROUBLESHOOTING

PROBLEM	POSSIBLE	CAUSE
The fryer is not operating	<ol style="list-style-type: none"> 1. The control assembly is not installed correctly. 2. The plug is not connected to the electrical wall outlet. 3. The electrical outlet is not energized. 	<ol style="list-style-type: none"> 1. Re-attach the control panel assembly 2. Insert the plug into the electrical wall outlet. 3. Reset circuit breaker or replace fuse.
Oil is spilling out of the deep fryer	<ol style="list-style-type: none"> 1. Too much oil in the oil reservoir. 2. The food basket is overfilled. 3. Oil has been used too often and is foaming. 	<ol style="list-style-type: none"> 1. Turn the deep fryer off. Let the oil cool completely and remove some of the excess oil. 2. Remove some of the food from the basket. 3. Turn the deep fryer off. Let the oil cool completely and refill the oil reservoir with new oil.
Food is tasting soggy or greasy	<ol style="list-style-type: none"> 1. Oil is not hot enough. 2. The food basket is overfilled. 	<ol style="list-style-type: none"> 1. Press the temperature button to adjust the appropriate temperature for food being fried. 2. Remove some of the food from the basket.

