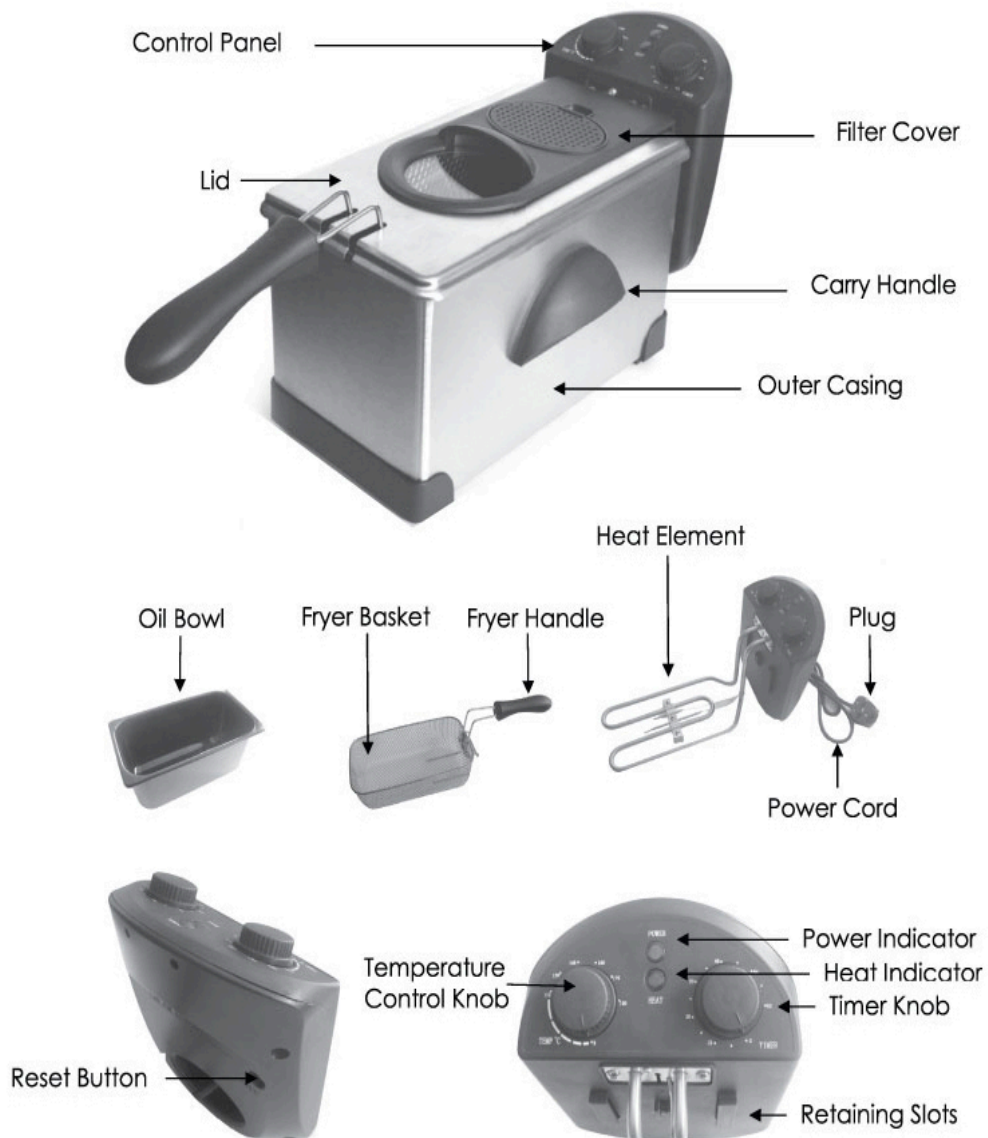


Deep Fryer



INSTRUCTION MANUAL

Before operating your new appliance, please read all instructions carefully and keep for future reference.



WARNING

THE FRYER REACHES HIGH TEMPERTAURES WHEN IN USE. TAKE EXTREME CARE WHEN USING THIS PRODUCT, COOKING OIL CAN CATCH FIRE IF OVERHEATED.THE FRYER IS HEAVY WHEN FULL OF OIL.

Product Safety

Never attempt to move or store the fryer unless it is completely cool.

The fryer must be left for a minimum of 3 hours after it has been switched off before attempting to move or store it. Always use the carry handles to move the Fryer.

Never leave the fryer unattended when in use.

Never allow children to operate this appliance.

Never lean over the fryer while it is in use, be aware that steam can pass through the filter and also escape around the lid.

Never operate the fryer if there is visible damage to the power cord, plug or any other component or if it has malfunctioned in any way.

Never attempt to repair the fryer and/or component parts yourself, always consult a qualified domestic appliance engineer.

Never use the fryer outside. it is intended for indoor household use only.

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

Never operate the fryer with the oil level below the minimum or above the maximum oil fill levels.

Never cover the fryer with any kind of material.

Always turn the fryer off after use. Ensure that the temperature control knob is in the 0(off) position, turn the plug off at the socket then remove the the plug from the socket.

Plug

The plug contains a 13amp fuse, should it need replacing; ensure that the same specification fuse is used.

If the plug becomes damaged in anyway you must not use the fryer.

Never attempt to repair the fryer or component parts yourself,always consult a qualified domestic appliance engineer.

Before First Use

Carefully remove the fryer from the outer packaging. Remove all packaging materials and either retain for future use or dispose of responsibly.

We recommend that the fryer is cleaned before first use. Please refer to page 3 for component parts reference.

DO NOT USE ABRASIVE CLEANING PRODUCTS AS THIS WILL DAMAGE THE SURFACES

Remove the control panel by gently pulling it upwards-Do not wash or immerse this part in water or any other liquid.

Lift the oil bowl out of the outer casing.

Wash the oil bowl & fryer basket in warm water with a mild detergent using a soft kitchen cloth.

Rinse and dry the oil bowl and fryer basket thoroughly.

Lower the oil bowl back into the outer casing.

You will need to fix the fryer basket and the fryer handle together, check that the handle `clicks` into place and is secure. Lower the fryer basket into the oil bowl.

Replace the control panel by gently sliding it downwards into the retaining slots.

Please note that the fryer will not work if the control panel is not seated correctly.

Before First Use Cont....

Fill to the oil bowl with oil ; ensure that the oil level is above the minimum level indicator and below the maximum level indicator. A good quality vegetable oil must be used. Do not mix oil types.

Using Your Fryer

Refer to the cooking instructions on your food packaging for the correct temperature and frying times.

Make sure that the temperature control knob is set to the 0(off) position.

Remove the lid and the fryer basket.

Insert the plug into the mains socket.

To minimize the risk of the cable being trapped or pulled, coil the excess cable into the storage area at the rear of the control unit.

Turn on the mains socket, the red power indicator will illuminate on the fryer.

Set the temperature control knob to the required temperature.

Set the timer knob to the required cooking time, the green heat indicator will illuminate on and off.

Please note that the fryer will not heat up unless both the temperature control knob and the timer knob heat been set. Wait until the green heat indicator goes out before placing food in the fryer. The fryer will not work if the control panel is not seated correctly.

When the green heat indicator goes out, place the food to be fried in the fryer basket then gently lower the fryer basket into the oil bowl.

Never load the fryer basket more than 2/3 full. **BEWAPE OF HOT SPITTING OIL**

Replace the lid during frying.

Using Your Fryer Cont...

When your food is cooked remove the lid. Carefully lift the fryer basket

Out of the oil bowl and hook it onto the edge of fryer allowing excess oil to drip back into the oil bowl.

When you have finished with the fryer replace the lid and turn the temperature switch back to the 0(off) position. Switch off the fryer at the mains socket and remove the plug.

The oil in the fryer will need replacing regularly to ensure optimum performance. Well used oil can be dangerous as it is more likely to catch fire if left to overheat.

Safety Cut-Out

If you accidentally switch on the fryer with no or too little oil in the oil bowl. the fryer may automatically cut out to prevent to damage to the immersion heater. If this happens:

Switch off and unplug the fryer from the mains supply,wait until the element has cooled completely.

Press the Reset button, the fryer should now operate correctly.

Changing Oil

Ensure that the fryer is unplugged and completely cool , pay particular attention when handling the heat element as this stays hot for some time even if it is not used.

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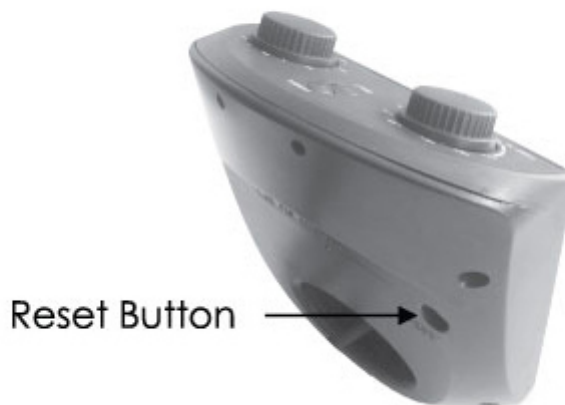
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correctly.

Fill the oil bowl with new oil; ensure that the oil level is above the minimum level indicator and below the maximum level indicator. A good quality vegetable oil must be. Do not mix oil types and never add water to the oil.

Cleaning the Fryer

Ensure that the fryer is unplugged and completely cool, pay particular attention when handling the heat element as this stays hot for some time even if the fryer appears to be completely cool. Hot oil will cause burns and will melt plastic containers. Wear eye protection.

DO NOT USE ABTASIVE SLEANING PRODUCTS AS THIS WILL DAMAGE THE SURFACES

Remove the control panel by gently pulling it upwards- Do not wash or immerse this part in water or immerse in any other liquid.

Lift the oil bowl out of the outer casing.

Pour the old oil into a suitable container.

Wash the oil bowl in warm water with a mild detergent using a soft kitchen cloth.

Wash the outer casing in warm water with a mild detergent using a soft kitchen cloth.

Remove the filters from the lid and wash in warm water with a mild Detergent.

Wash the fryer basket in warm water with a mild detergent using a soft kitchen cloth.

Rinse and dry the oil bowl, outer casing, filters and fryer basket thoroughly

Lower the oil bowl back into the outer casing.

Replace the control panel by gently sliding it downwards into the retaining slots.

Please note that the fryer will not work if the control panel is not seated correctly.