

USER MANUAL



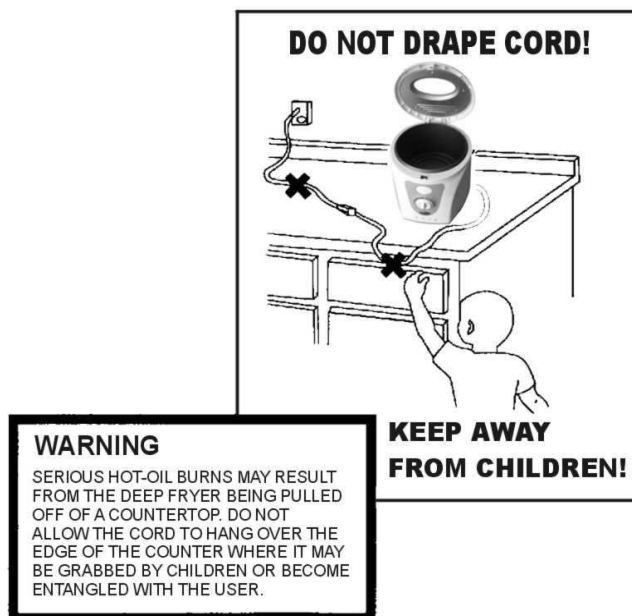
DEEP FRYER

SY•FR15

WELCOME

Welcome to Sytech! Thank you for purchasing the new Deep Fryer SY-FR15. Please read this manual carefully before operating your product and pay close attention to the precautions which are mentioned below. Store this user manual in a safe place 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 surfaces. Use handles or knobs.
3. To protect against electric shock do not immerse the cord, plug and fryer in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug the unit from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. 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.
7. The use of accessory attachments is not recommended by the appliance manufacturer as it may cause injuries.
8. Do not use outdoors.
9. Do not let the cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use appliance for other than intended use.
13. 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 appliance by a person responsible for their safety.
14. Children should be supervised to ensure that they do not play with the appliance.
15. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
16. **WARNING:** Never leave the appliance unattended whilst in use..

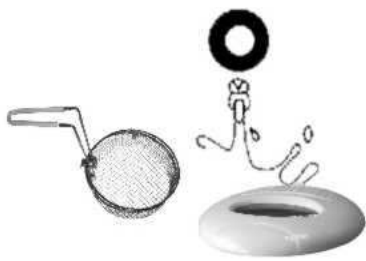


FIG.1



FIG.2



FIG.3

WARNING

- Plug the cord into an earthed power socket. Do not use extension cords.
- Before using fryer for first time, wash pot and basket thoroughly with warm, soapy water, carefully dry iron pot to maintain the good aesthetic appearance.
- Do not use fryer without oil or fat. Fryer will be severely damaged if heated when dry.
- This fryer has a thermal safety device. In case of a thermostat failure, the electrical circuit has an automatic cut-out, thus preventing overheating.
- Should the fryer leak, please contact the company from which you purchased the fryer.
- To ensure safe operation, excessive food or utensils must not be inserted into the fryer.

DESCRIPTION



1. Window
2. Control Panel
3. Lid release button
4. Thermostat
5. Indicator light (pilot)
6. Filter System
7. Cover
8. Housing
9. Base of the deep fryer

LID-RELEASE BUTTON

The special designed LID-RELEASE BUTTON helps you open the lid much more easily and safely. Push the button, and the fryer lid will release automatically. Thus steam will escape from the deep fryer when in use to avoid scalding the fingers (FIG.4)



FIG.4

FILTER SYSTEM

The lid is filled with a permanent filter system which collects the extra oil from the steam as it passes through the filter. The filter should be replaced (FIG.5).After several cooking sessions (around 60 times).



FIG.5

POWER INDICATOR

The thermostat is adjusted in steps marked, 130°, 150°, 170° And 190°C°, allowing you to select the best temperature to suit the food to be fried.

The power indicator will light automatically while the temperatures keep rising and go out when the set temperature is reached.

The heating element is thermostatically controlled and has to switch on and off (light on and off) automatically during the cooking process to maintain the desired cooking temperature. It is normal.

REFERENCE MENU

The frying times given in this chart are a guide only and should be adjusted to suit the quantity being fried.

Food	Temperature °C	Time (minutes)
Mushrooms	150	3-5
Crumbed Chicken	170	12-14
Whole Shrimp	170	2-4
Fish cake	170	3-5
Fillets	170	5
Onions	190	2-4
French fries	170	8-10
Potato Chips	190	2-4

USING YOUR DEEP FRYER

1. Remove the basket with the handle attachment inserted into the bracket on the basket.
2. Pour between 1.3-1.5 liters of oil into the fryer. The level of oil must be between the two marks marked, MAX & MIN on the wall of the vessel. (FIG.6)

Note: Use only a good quality vegetable oil or all purpose shortening for deep frying.

Deep frying foods in butter, margarine, olive oil or animal fat are not recommended because of lower cooking temperatures.



FIG..6

3. Plug the mains and set thermostat to the required temperature (see the reference menu). The temperature pilot light will turn off when the set temperature is reached.

4. Add the food (as dry as possible) into the basket first.

Note: Too many pieces lower the oil temperature causing food to absorb oil and/or cook improperly.

Place uniform sized pieces of food into the basket so that they will cook evenly.

Be sure to dry all foods before frying.

5. Place the basket back into the fryer.

6. After the cooking time has elapsed, lift the basket out of the oil to drain.

SUGGESTIONS

1. Use only metal kitchen utensils with insulated handles.

2. As is usual practice, care should be exercised when frying, especially when children are close by.

3. Select the temperature for frying taking into account the food to be cooked. As a general guide, foods that have been pre-cooked in some way need a higher temperature and less cooking time than those foods which are completely raw.

MAINTENANCE AND CLEANING

1. The power supply must be disconnected before cleaning.

2. Empty the condensation tray.

3. Cool the oil completely. Oil or fat retains its temperature for a long while after use. Do not attempt to move or carry the fryer while it is still hot.

4. Oil can be reused several times. Get the maximum use from your Fryer by always having it ready for use. One way of doing this is to keep the oil cooled and strained

5. Oil should be filtered after each use.

6. After draining the oil, the fryer should be wiped out with absorbent paper then with a damp cloth and a little washing up liquid and finally with a dry cloth.

The interior of the fryer has a plain aluminum surface. To avoid damage, no abrasives or sharp instruments should be used.

7. The exterior should be cleaned with a damp cloth, never use abrasives or scouring pads.

8. The basket can be washed in warm soapy water.

9. Remove the used filter and replace with a new one after approximately 60 frying sessions.

SPECIFICATIONS

Compact 1.5 litre deep fryer
White cabinet with galvanized basket
Power on indicator
Temperature control adjustment: 130°C - 190°C
Hidden heating element
Integrated lid with window and filter
Uniform heat system
Non-stick inner pot
Overheating and security protection switch
Easy opening button
Cool touch
Power: 1200W.
Voltage: 230V. 50Hz

DECLARATION OF CONFORMITY

Manufacturer Name: Satyatrade S. L.
Address: Pol.Ind.La Raya. C/ Guadalquivir, 2.
Camarma de Esteruelas, 28816 Madrid
Tel: 902 430 967
Fax: 91 8864285
NIF: B83254763
Manufacturing country: China
Description: Deep Fryer
Sytech® SY-FR15 complies with the following directives:

CE Standard: Directive 2004/108/CE

LVD Standard: 2006/95/EC

ROHS Standard: 2011/65/EU Restriction of Hazardous Substances

Signed: Ajeet Nebhwani Utamchandani
Sole Administrator

