

USER MANUAL



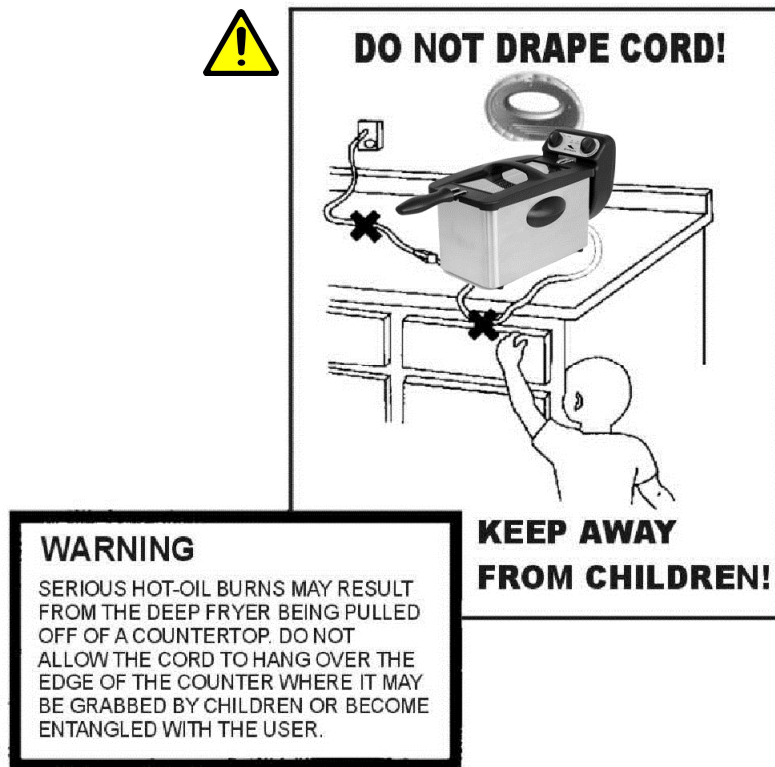
DEEP FRYER

SY-FR31

WELCOME

Welcome to Sytech! Thank you for purchasing the new deep fat fryer SY-FR31. 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



IMPORTANT SAFETY INSTRUCTIONS

The following safety precautions should always be followed when using domestic electrical products to reduce the risk of electric shock, personal injury or fire. It is important to keep these instructions for future reference after you have read and understood them and before attempting to use the product.



This symbol warns you of Dangers to your health and Indicates possible injury risks



This symbols warn you of Hot surfaces.


CAUTION

This symbol refers to possible hazards to the machine or other objects


- Read the operating instructions carefully before putting the appliance into operation and the instructions including the warranty, the receipt and if possible, the box with the internal packing.
- Check the rating plate to ensure that the correct input voltage is being supplied to the product.
- Never immerse the control/heating element in water and do not clean these parts under running water.

 Do not touch hot surfaces. Use handles or knobs.


- To protect against electric shock do not immerse the cord, plug and fryer in water or other liquids.

 Close supervision is necessary when any appliance is used by or near children.

- 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.

 Do not allow small children to play with the foil as there is a danger of suffocation!


- 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.
- Always switch the product off and remove the plug from the wall socket when not in use and before cleaning or changing accessories.
- Never reach for an electrical product that has fallen into water. To do so will result in an electric shock. Switch off the power at the wall socket and disconnect the plug before attempting to remove it from the water. After removing, never attempt to re-connect the product until it has fully dried and been tested and approved by a qualified person.


 Do not let the cord hang over edge of table or counter, or touch hot surfaces.

- Do not place on or near a hot gas or electric burner, or in a heated oven.

CAUTION Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

- Do not use appliance for other than intended use.

 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.

 Children should be supervised to ensure that they do not play with the appliance.


- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **WARNING:** Never leave the appliance unattended whilst in use.
- This is a domestic electrical product, which must only be used for its intended purpose, in accordance with these instructions. This product should never be used in a commercial environment
- Never carry an electrical product by the mains cable as it could cause damage resulting in electrical failure when next used.
- Where relevant, keep all ventilation slots clear from obstructions and observe safe working distances from walls etc. Never put anything into the ventilation slots of an electrical appliance.
- Never operate this product with wet hands. Always ensure your hands, the appliance and work area, are dry before switching on.
- Use oven gloves when opening the lid of the fryer!
- Never use this product outdoors. This product is designed for indoor use only.
- If this product stops working unexpectedly, switch off and unplug the product immediately. Seek professional advice before attempting to re-use the product.
- Never switch on the deep fat fryer if it is not filled with oil or liquid fat. Only use oil or fat that does not foam and is suitable for frying.
- The deep fat fryer must be filled with oil or fat. Before switching on the deep fat fryer, always ensure that it is filled with a sufficient amount of fat or oil.

 Hot steam is released during frying. Keep a safe distance away from the steam.

- After use, set the thermostat to the lowest setting (turn the thermostat fully anticlockwise). Disconnect the mains plug and allow the oil or fat to cool down. Do not move the deep fat fryer until it and its contents have cooled down.

CAUTION Overheating of the heating element




- Oils and fats may burn when overheated. Please be careful! Do not forget to switch the device off after use! Always turn the switch to the "0" position and unplug the device from the mains.
- Overheating of the heating element: Please note this important information if you would like to use fat in the deep fat fryer!
- The fat has to be melted slowly so that it can enclose the heating element.

 When fat is placed in the deep fat fryer for the first time or melted again, there is a danger of overheating if the selected temperature is too high!

Placing the fat in the deep fat fryer for the first time:

- Liquefy the fat beforehand in a separate vessel.
- Do not heat the fat above 50°C in order to prevent injury when transferring it from the vessel to the deep fat fryer.
- Transfer the liquefied fat to the frying fat container.
- Once the required oil level has been reached, you can set the desired temperature on the thermostat.
- If the fat in the deep fat fryer has become hard, it is difficult to know how much it has already melted down at the heating element.
- Turn the thermostat slowly up until the control lamp shows that the heating is working.
- **STOP!** Do not turn any further! The heating will now slowly heat up the fat.
- A short time later the heating switches off again.
- Turn the heating on again by readjusting the thermostat.
- Repeat the process until the fat has melted.

WARNING

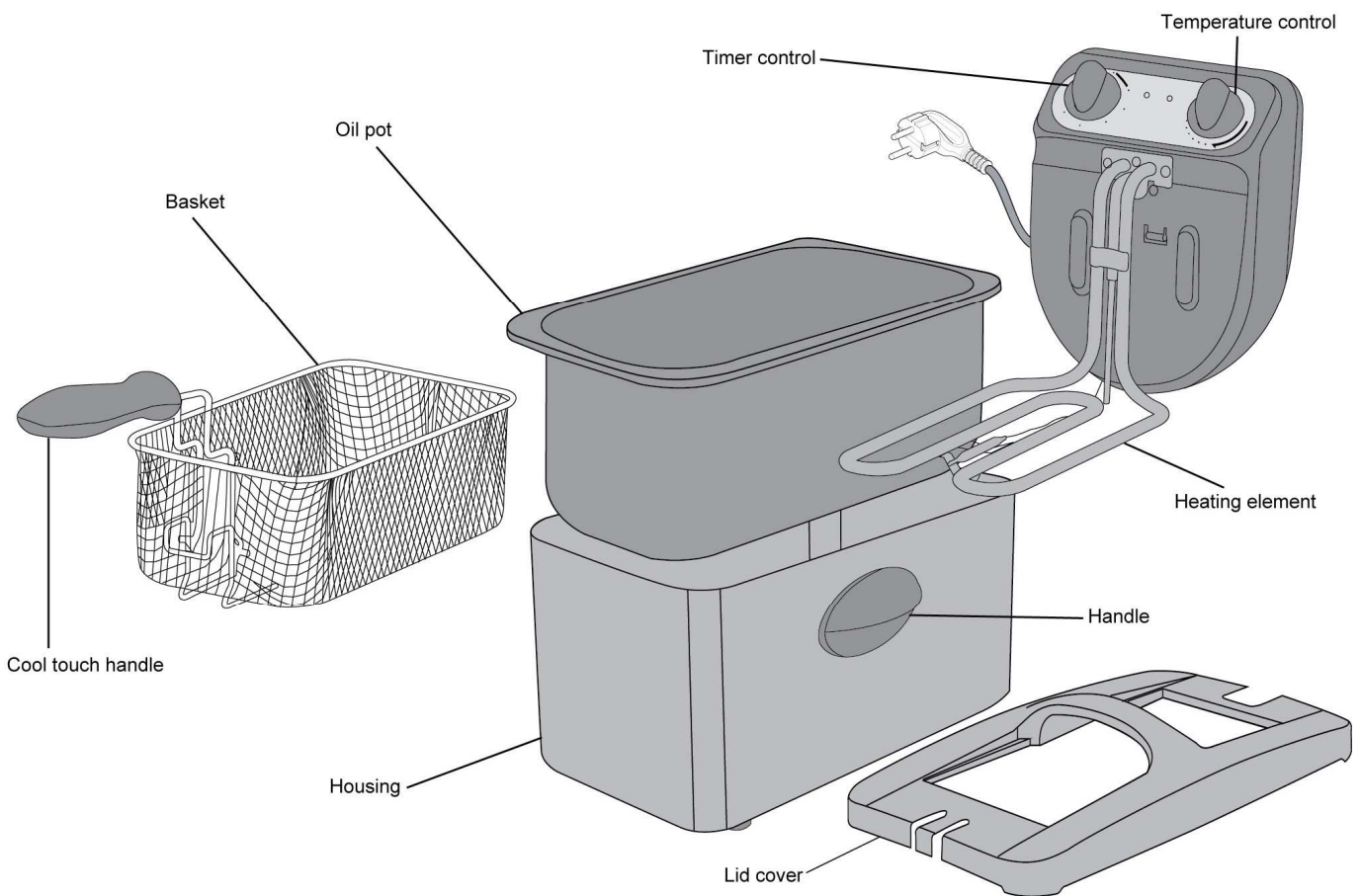
- Plug the cord into an earthed power socket. Do not use extension cords.
- Before using fryer for first time, wash the pot and basket thoroughly with warm, soapy water, carefully dry the pot to maintain the good aesthetic appearance.
-  Do not use the deep fryer without oil or fat. Fryer will be severely 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.
- It is essential to change the fat / oil regularly
-  Do not use frozen food containing ice!
-  If the food contains too much moisture (e.g chips containing a lot of ice, etc.) is used, there is a strong tendency for foam to form, which can cause the hot fat / oil to overflow and result in injuries.
- Please note that the safety switch is operated when the control element is inserted into the guide mechanism.
- Choose the right frying temperature and check the conditions of the food to be fried. A rule of thumb is that pre-fried foods require a higher temperature than raw foods.

- Please ensure that the handle of the deep fat fryer has been correctly attached.
- The deep fat frying basket must not be more than 2/3 full. Do not overfill the frying basket.

Unpacking the appliance

- Take the device out of its packaging
- Remove all packaging materials, such as foils, filling materials, cable ties and cartons.
- Check that all accessories are included in the box.
- If the content of the box are incomplete or if damage is found, do not operate the appliance. Return it to the dealer immediately

DESCRIPTION

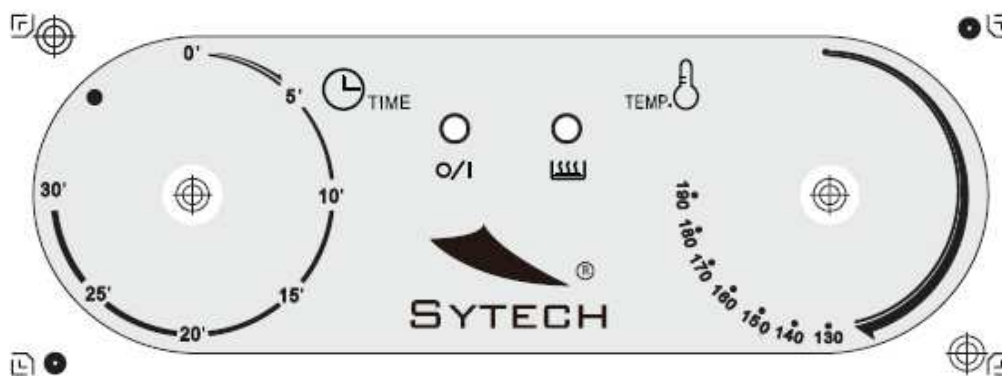


OPERATING INSTRUCTIONS

- Make sure that the appliance is unplugged and switched off (Control lamp should be off).
- Place the deep fryer on a dry, stable surface
- Remove the lid from the deep fryer and take out the accessories
- ⚠ Fill the deep fryer with the required amount of oil or fat. The level of the oil or fat should be above the minimum mark and below the maximum mark. Do not mix different kinds of oil and / or fat.
- Insert the plug into a 230V. 50Hz power socket.
- Select the temperature using the dial, as per the food you are cooking. The cooking temperature guide on the control panel and the table below can be used for guidelines. Once the selected temperature is reached, the 'Heating' light will turn off.
- Ensure the food to be fried has been completely dried using paper towels and then place it in the basket. Now slowly lower the basket into the oil.
- Place the basket into the deep fryer using the handle only. The deep fryer will maintain the selected temperature, and thus the 'Heating' light will go on and off as the product reheats the oil.
- When the correct frying time has elapsed, slowly raise the basket out of the deep fryer, allowing excess oil to drain off the food.
- Set the timer as per the frying table and your experience. The frying time may differ from recipes and personal habits. The recommendation data shown on the frying table is for reference only and starting from the first reaching to temperature set.
- The deep fryer can be used without setting the timer control. Switch the timer button to the "." and adjust the temperature level for frying. Note the deep fryer will not work if the timer button is switched to "0" position even though the temperature level has been adjusted.
- Set an optional time span larger than 10 minutes to initiate the system, since the power can only be turned on when the timer is set to a certain amount of minutes.
- Turn on the power to rise up the temp, wait until the Heat Neon goes off, then reset the timer as per the frying table.

POWER INDICATOR

The thermostat is adjusted in steps marked, 130°,140°,150°,160°,170°,180° and 190°C, allowing you to select the best temperature to suit the food to be fried.

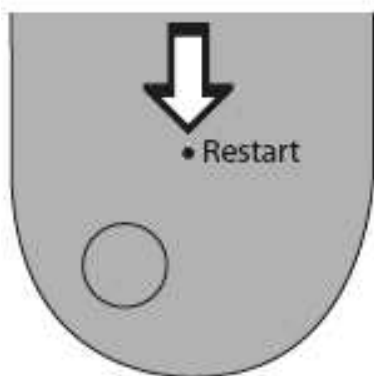


The power indicator will light automatically while the temperature keeps rising and will go off when the set temperature is reached.

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.

OVERHEATING PROTECTION

If you accidentally switch on your deep fat fryer without any oil or fat in it, the overheating protection will automatically activate. The appliance at this moment will not turn on and will be blocked. Unplug the deep fryer and wait for it to cool down completely. Take a needle or a sharp thin object of about 4cm long and press the "RESTART" button located at the back side of the Heating element. Make sure you hear a light click sound. At this point the deep fryer will restart to work as per normal.



FRYING TEMPERATURE GUIDE

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

Food	Temperature °C
Cheese croquettes	170
Cheese Fritters	180
Doughnuts	190
Fish	170
Fish fingers	180
Fondue parmesan	170
French fries	170
Potato Chips	190

FRYING TIPS

- Use a maximum of 200grams of food per each litre of oil.
- With frozen products, use only 100grams of food per each litre of oil, as the food will cool the oil. Always remove excess ice from frozen foods before frying.
- Oil or fat can be reused after deep frying. Drain the oil to remove any food particles and store in an airtight container. When the oil starts to discolour and turn brown, it is time to throw it away and use fresh oil. The oil can last up to 10 uses, depending on the type and quality of oil.
- Do not mix old and new oil.

CLEANING AND MAINTENANCE

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. Never immerse the heating element in water. It should only be wiped using a damp cloth.
10. Do not use bleach or other abrasive substance or solvents to clean your appliance as it can damage the outlook.

SERVICING THE APPLIANCE

- There are no user serviceable parts in this appliance. If the unit is not operating correctly, please ensure the following:
 - You have followed the instructions correctly
 - The wall socket is switched on.
 - The mains power supply is on.
 - The plug is firmly plugged in the mains socket.
 - If the product has overheated, it will need to be restarted. Press the small reset button on the back of the unit labelled 'Restart or Reset'.
- If the unit still does not work, contact the Sytech Technical department for a proper solution.

TROUBLESHOOTING DEVICE:

1. The appliance does not work.

- Check the main connection
- Check the position of the thermostat
- The safety switch may have activated. Use a sharp object to restart the appliance
- Check that the heating element is well placed.
- Check that the cable or switch is not been damaged. If this is the case, do not connect the appliance but contact Sytech technical department for a proper repair.

2. Overheating protection.

- In the case you accidently POWER ON the deep fat fryer without any oil, the heating protection will automatically activate. In this case, unplug the deep fat fryer and let the appliance cool down. Once done, press the "RESTART" button located at the rear part of the control element.

TECHNICAL SPECIFICATIONS:

Model N°: SY-FR31

Rated voltage: 230V ~ 50Hz

Power consumption: 2000 Watts

Capacity: 3 Litres

Temperature control: 130°C - 190°C

This device has been tested according to all relevant current CE guidelines, such as electromagnetic compatibility and low voltage directives and has been constructed in accordance with the latest safety regulations.

ENVIRONMENTAL MESSAGE

Protect the environment. The crossed out wheel bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for re-cycling.

This will contribute to the recycling and other forms of reutilisation of electrical and electronic equipment.



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-FR31 complies with the following directives:

CE Standard: Directive 2004/108/EC

LVD Standard: 2006/95/EC

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

Signed: Ajeet Nebhwani Utamchandani

Sole Administrator

