

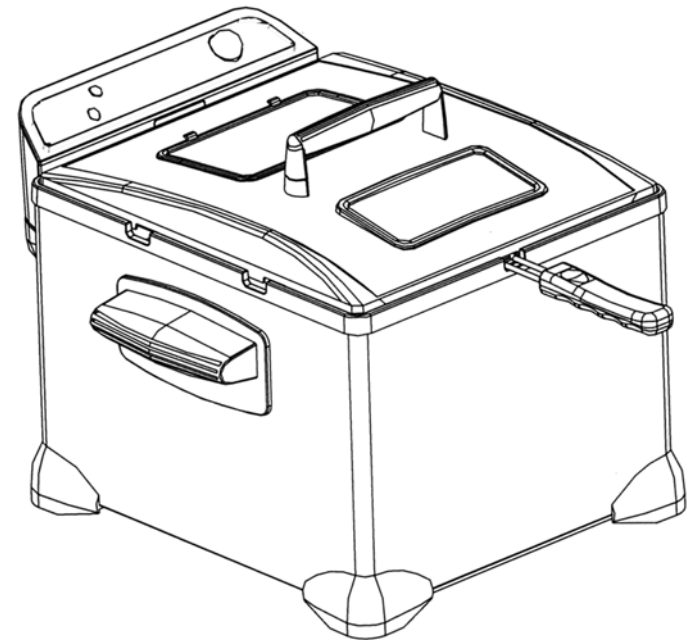
Bravetti[™]
PLATINUM PRO

Professional 8 Liter Deep Fryer

OWNER'S MANUAL

Model F1100H

120V., 60Hz., 1800 Watts



EURO-PRO Operating LLC
94 Main Mill Street, Door 16
Plattsburgh, NY 12901
Tel.: 1 (800) 798-7398

EURO-PRO 

IMPORTANT SAFETY INSTRUCTIONS

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

1. Read all instructions for use carefully and look at the illustrations before you start using the appliance.
2. Do not touch hot surfaces, always use handles or knobs.
3. To protect against electrical shock, do not immerse cord and plug of this appliance in water or other liquids.
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 before putting on or taking off parts and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner. Return the appliance to **EURO-PRO Operating LLC** for examination, repair or adjustment. See warranty.
7. Never plug in before the control panel is installed in the body of the fryer and the heating element is placed in the oil container.
8. Never overfill the fryer with oil. Fill only between the minimum and maximum levels, as indicated inside the oil container.
9. Be sure handle is properly assembled to the basket and locked in place. See detailed assembly instructions.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Always insert heating element in the appliance first, then plug into the wall outlet. To disconnect, remove plug from wall outlet then wait for the unit to cool completely before removing the heating element.
12. Extreme caution must be used when moving any appliance containing hot oil or other hot liquids.
13. Do not leave appliance unattended while in use.
14. Do not use outdoors.
15. Do not let cord hang over the edge of the table, counter or touch hot surfaces.
16. Do not place on or near a hot gas or electric burner, or in a heated oven.
17. Do not use appliance for other than intended household use.

SPECIAL SAFETY INSTRUCTIONS

- A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord (or longer detachable cord) is not recommended for use with deep fryers.
- Never plug in the control panel before it is installed in the body of the fryer with the heating element inside the oil container.
- Do not immerse the control panel and heating element in water.
- When opening the lid after frying, first release the lid by pushing the latch with your finger, then wait a moment to allow the steam inside to escape before opening fully.
- To avoid a circuit overload, do not operate another high wattage appliance on the same circuit.

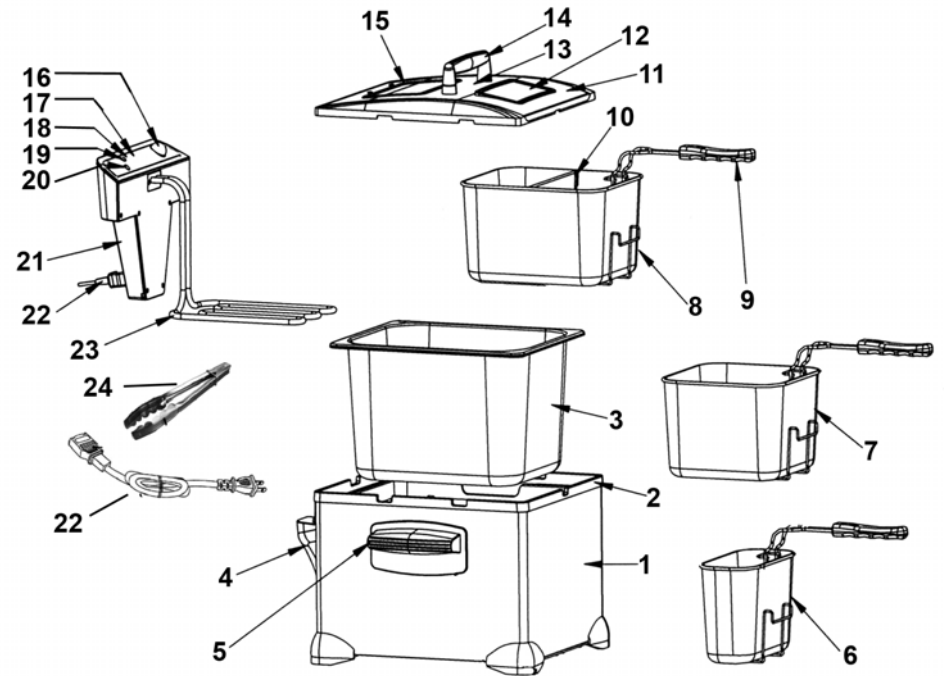


POLARIZED PLUG

WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not modify the plug in any way.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

GETTING TO KNOW YOUR DEEP FRYER



- | | |
|------------------------------|--|
| 1. Deep Fryer Body | 13. Cover Handle Plate |
| 2. Middle Housing | 14. Cover Handle |
| 3. Oil Container | 15. Washable Filter (*not shown) |
| 4. Control Panel Guide Rails | 16. Time/Temperature Knob |
| 5. Handle | 17. Time/Temperature Display |
| 6. Small Fry Basket (x2) | 18. Ready Light |
| 7. Medium Fry Basket | 19. Clear Button |
| 8. Large Divided Basket | 20. Power Button |
| 9. Basket Handle (x3) | 21. Control Panel With Heating Element |
| 10. Basket Divider | 22. Break Away Cord |
| 11. Deep Fryer Cover | 23. Heating Element |
| 12. Viewing Window | 24. Tongs |
| | 25. Thermostat Reset Button (*not shown) |

Technical Specifications

Voltage: 120V., 60Hz.
Power: 1800 Watts
Oil Capacity: 8.4 Qts (8 Liters)

Note: Illustrations may differ from actual unit.

OPERATING INSTRUCTIONS

Read all the sections of this booklet and follow all the instructions carefully.

Using for the First Time

Warning: Never attach the magnetic power cord to the unit before the control panel is inserted into the unit with the heating element in the oil container. Do not immerse the control panel, cord or plug in water.

Note: When unpacking the unit, make sure that you remove the oil container from the deep fryer body and remove the packaging material that is between the main housing and the oil container.

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

Prior To First Use, Clean The Unit Thoroughly

Warning: Always let the fryer cool completely for 2 hours before taking it apart for cleaning. Never carry or move the Deep Fryer with hot oil inside. Before cleaning, always make sure the plug is not in the wall socket.

- All components with the exception of the electrical parts, can be washed in warm soapy water. Dry thoroughly before use.
- **Always** use basket handle to remove the frying basket. Always make sure the basket handle is securely attached to the basket. To attach the handle to the frying basket, pinch the handle ends together to fit into the metal bracket on the frying basket. Pull handle towards you to lock into place. (Fig. 1)
- Lift the control panel up and remove from the unit
- Remove the oil container.
- Clean the oil container and the frying basket with hot water, dishwashing liquid or other non-poisonous detergent and non-abrasive sponge.

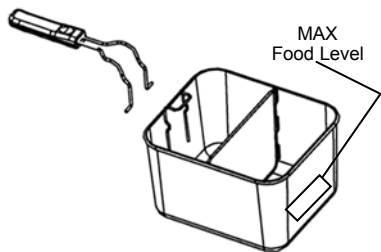


Fig. 1

Warning: Never immerse the control panel in water or any other liquids.

Caution: All components must be completely dried before filling with oil or using. Special care must be taken to ensure the washable oil filter in the lid is completely dry, otherwise the filter will not function properly and may lead to steam being trapped within the fryer during use.

Warning: Never exceed "MAX" line when filling the basket with food.

Filling the Oil Container

Warning: Never plug in the deep fryer before filling with oil to specified level. Always make sure control panel is securely in place in the body and the heating element is inside the oil in the container before plugging in.

- Use blended vegetable oil, pure corn oil or canola (rapeseed) oil. Do not use olive oil, margarine, lard or drippings.
- The oil level must always be maintained between the minimum (12 cups / 2.8 liters) and the maximum (8.4 quarts / 8 liters) levels marked inside the oil container. Check the oil level before each use. For best results, keep the oil close to the maximum level. (Fig. 2)
- Never mix different oils and fats together. Do not mix old and new oil.



Fig. 2

OPERATING INSTRUCTIONS

Using Solid Fat

Warning: Do not put solid shortening in the oil container or the frying basket.

- If using solid vegetable shortening, melt it first in a separate pan and then very carefully pour the melted fat into the oil container.
- Previously used solid vegetable shortening which has curdled and hardened in the oil tank should be removed from the oil container and melted in a separate pan before reusing.

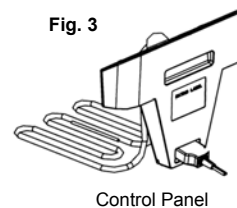
Warning: If you try to melt the solidified fat in the oil container, there is a risk of warm melted fat suddenly sputtering from below through the still solid top layer of fat. Therefore use only the following procedure:

- Make sure the fat is at room temperature. If the fat is very cold, there is a greater risk of splashing.
- Using a fork, carefully make some holes in the fat. Make sure the lid is securely closed while fat is melting. Set temperature dial to 320° F (160° C).

Installing the “Control Panel With the Heating Element” Into Place

- Lift up the control panel with heating element. (Fig. 3)
- Insert the control panel into the mounting boss on the deep fryer body. (Fig. 4)

Note: The Automatic Safety Interlock Switch ensures that the unit will not operate unless the control panel has been inserted into the mounting boss of the deep fryer body correctly. This is not a defect. This product is fitted with a safety switch to prevent the unit from turning on accidentally.



Control Panel

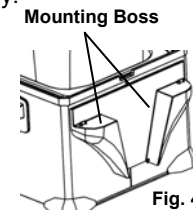


Fig. 4

Back of Deep Fryer Body

Using the Deep Fryer

Warning: Never plug in the Deep Fryer before filling with oil to specified level. Always make sure control panel is securely in place in the body and the heating element is inside the oil in the container before plugging in.

Important: Ensure the control panel is fitted correctly to the main unit otherwise the unit will not function. This is not a defect. This product is fitted with a safety interlock switch to prevent the unit from turning on accidentally.

Frying Baskets

- You have a choice of three different sizes of baskets for your frying needs.
- The small and medium baskets can be used for appropriate portions of food.
- The large divided basket can be used to fry two different foods that require the same frying temperature at the same time or by removing the divider, you can fry larger quantities. To remove the divider make sure the basket is cool.
- Place the divider in the guide rails of the large basket. (Fig. 5)

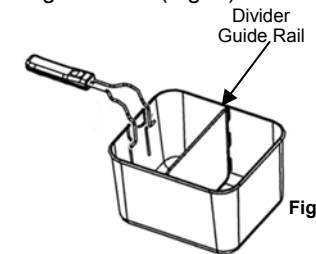


Fig. 5

OPERATING INSTRUCTIONS

Pre-Heating

Warning: In order to avoid injury or burns, never touch any metal parts on the deep fryer because they may be hot.

- Make sure the oil level in the oil container is between the "minimum" and "maximum" lines. Do **NOT** exceed the "MAX" line on the oil container when filling with oil.
- The frying basket should not be immersed in the oil during the pre-heating.
- Replace the deep fryer cover.
- Plug the appliance into a 120-volt outlet. The unit will beep and the "Ready Light" light will come on and it will be "Green".
- Press the power button (Fig. 6) and the unit will beep again. The upper screen display will show 320°F and the lower screen will display __:__. The "Ready Light" will now turn "Red".
- Temperature: The temperature is adjustable from 155°F to 385°F in 5°F increments. If you want to raise the temperature, press the knob, make sure the temperature

indicator is flashing and turn the knob clockwise. When you press the knob, the unit will beep. If you want to lower the temperature, press and turn the knob counter-clockwise. When you press the knob, the unit will beep again. The upper screen will display the temperature that you set. The "Ready Light" will remain "Red" while the oil is heating to desired temperature. (Fig. 6) Once the oil temperature has been reached, the "Ready Light" will turn "Green" again and flash.

- Timer: The MAX timer time is 15 minutes. When you turn the deep fryer on, the display screen will show __:__. This means that there is no time set. You can set the timer up to a maximum of 15 minutes. To set the timer, press the knob, ensure that timer indicator is flashing and turn the knob until you reach the time desired.
- Clear function: If you press the clear button, the unit will go to the default status. The default temperature is 320°F and the default time is __:__.

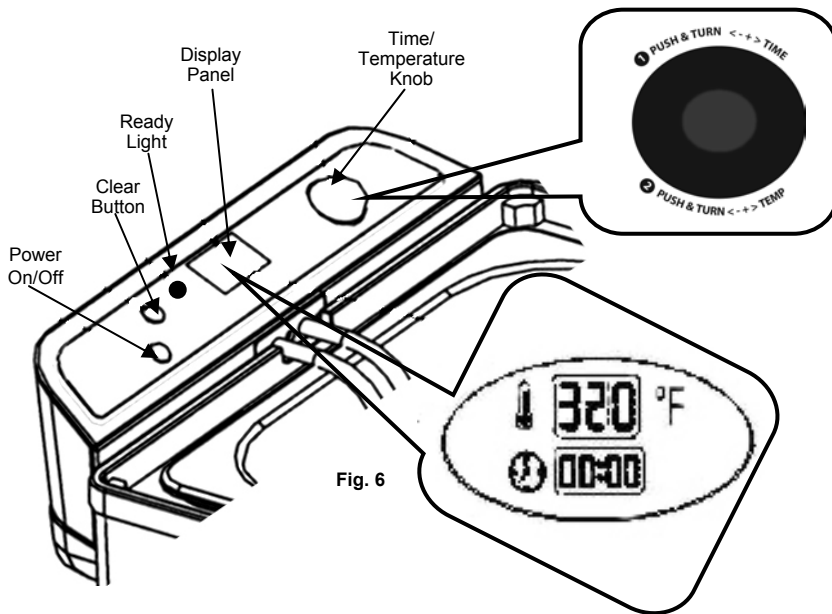


Fig. 6

OPERATING INSTRUCTIONS

Filling the Frying Baskets

- Select the appropriate fryer basket for the task
- Do not fill the frying basket when it is immersed in oil.
- Place the food in the frying basket. Do not overfill it and never exceed the maximum quantities. For optimum results and shorter frying times, basket should be only 1/2 full.
- Do not fill the baskets higher than the **MAX** line on the basket with frozen food. (Fig. 7)

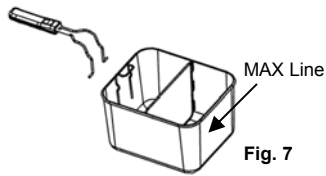


Fig. 7

Frying Food

Note: When frying frozen food such as French Fries, remove the frying basket before filling with frozen food because oil will spatter and may cause burns. You should not fill the frying baskets more than halfway. Remove any ice crystals from the frozen food prior to frying. Failure to do so may cause the oil in the deep fryer to overflow when the food is placed in the oil.

- Always use the frying baskets to fry food.
- When the oil is pre-heated, the ready light will start flashing and turn green, indicating that the desired temperature is reached.
- 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 deep fryer cover carefully.
- It is normal for steam to escape through the sides of the cover while frying.
- Avoid standing too close to the deep fryer while it is working.

Warning: When opening the cover after frying, lift up the cover slightly, then wait to allow steam to escape before removing the cover completely. Keep face away from unit to avoid burns caused by escaping steam.

Caution: When frying frozen foods such as French Fries, you should not exceed the max line on the fryer baskets. Clean off any ice from frozen food prior to frying. Failure to do so may cause fryer to overflow when food is placed in oil.

Warning: When frying foods, **always** remove the frying basket from the deep fryer before filling with food because oil will spatter and cause burns. Be especially cautious when frying frozen foods.

- Push the On/Off button to shut the unit off.
- The ready light will remain lit when the unit is turned "Off"
- Unplug the main cord from the electrical outlet.
- Lift up the cover slowly and wait to allow steam to escape before removing the cover completely.
- Lift up the frying basket by the handle. Place it on the oil container and allow the food to drain for a minute.
- Once the oil has drained from the frying basket, the basket may be lifted off and the food served.

Warning: Always let the deep fryer cool completely (approximately 2 hours) before cleaning or storing. Never carry or move the deep fryer with hot oil inside.

OPERATING INSTRUCTIONS

Frying Tips

- 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. Rinse and pat dry.
- To cook evenly, pieces should be the same size and thickness.
- Thicker pieces will take longer to cook.

Temperature Settings

The following cooking times reflect only the approximate time needed to fry one basket 1/2 full. The exact time may be different depending on actual quantity, personal cooking preferences, size and thickness of pieces, etc...

Food	Cooking Time	Temperature
French Fries	2-3 minutes	375°F
Fish Fillets	3-4 minutes	320°F
Chicken Fingers	3-5 minutes	350°F
Chicken Pieces	10-15 minutes	350°F
Fried Zucchini	2-3 minutes	375°F
Fried Mushrooms	3-4 minutes	375°F
Onion Rings	2-3 minutes	320°F
Donuts	3-5 minutes	350°F
Apple Beignets	4 minutes	375°F
Shrimp	2-3 minutes	320°F

OPERATING INSTRUCTIONS

Filtering & Changing The Oil

- Make sure the deep fryer is unplugged and the oil has cooled before cleaning or storing the deep fryer.
- 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 first make sure the oil has cooled and then empty the oil from the oil container into another container or bottle. (Fig. 8) Wash and dry the oil container and basket. Refill the oil container with the oil, pouring the oil through a wire strainer or paper filter. (Fig. 9)

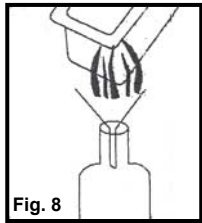


Fig. 8

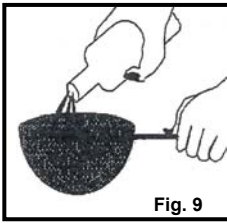


Fig. 9

Detachable Power Cord

Your deep fryer has been specifically designed with your safety in mind. Your deep fryer has incorporated a unique detachable power supply cord. This power supply cord is designed to “Break Away” from the fryer body in the event that the supply cord is inadvertently pulled. This is intended to prevent the tipping of the appliance and hazardous spillage of hot oil.

The female receptacle portion of the power supply cord is permanently attached to the rear of the the control panel.

To connect the male power cord plug to the female receptacle on the appliance, orient the male plug so that it mates with the female receptacle. The male plug can only be inserted one way. If the male plug will not go into the receptacle on the appliance, rotate the male plug 180°.

IMPORTANT: Should the male plug become detached from the appliance during use, it is important to:

1. Unplug the power cord from the wall outlet. (Fig. 10)
2. Turn off the appliance at the control panel.
3. Re-attach the power cord to the appliance.
4. Re-connect to electrical outlet.
5. Turn the appliance back on.

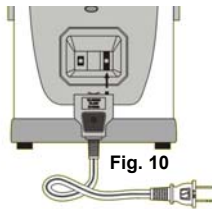


Fig. 10

Cleaning Instructions

Warning: Always remove the plug from the wall socket before cleaning. Allow the deep fryer and the oil to cool completely (approximately 2 hours) before cleaning. Never immerse the control panel, cord or plug in water or any other liquid.

- Follow the cleaning instructions on page 4.
- 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 only with a damp cloth.
- The oil container and frying baskets can be washed in the top rack of dishwasher.
- The deep fryer cover can also be washed in the dishwasher after you have removed the filter.
- The filter can be rinsed. **Do not** place in dishwasher.
- 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.

How To Reset Deep Fryer

If for some reason your deep fryer stops heating, the reason might be that the safety reset switch has disconnected. To re-start the deep fryer, follow the instruction below:

- Using the back end of a pen, push the re-set button that is located on the back of the control panel. The deep fryer will beep to indicate that it has been re-set. (Fig. 11)

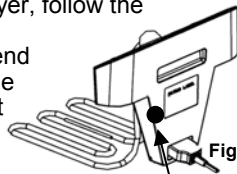


Fig. 11

Reset Button

ONE (1) YEAR LIMITED WARRANTY

EURO-PRO Operating LLC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to **EURO-PRO Operating LLC**, 94 Main Mill Street, Door 16, Plattsburgh, NY 12901. If the appliance is found by **EURO-PRO Operating LLC** to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date and \$18.95 to cover the cost of return shipping and handling must be included.*

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC**, if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event** is **EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

***IMPORTANT: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly trying to improve our products, therefore the specifications contained herein are subject to change without notice.**



OWNERSHIP REGISTRATION CARD

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO **EURO-PRO OPERATING LLC**, 94 Main Mill Street, Door 16, Plattsburgh, NY 12901

Model F1100H
Appliance model

Date purchased Name of store

Owner's name

Address City State Zip Code