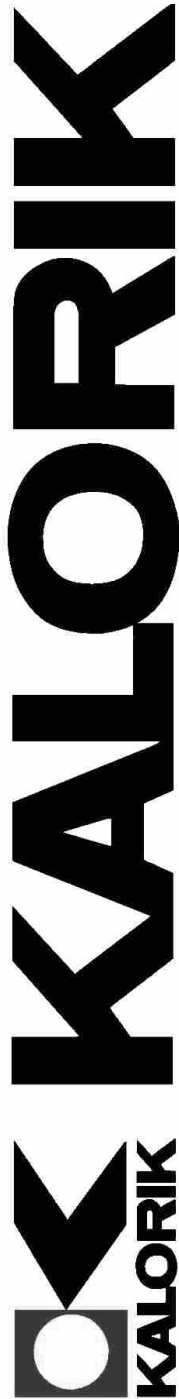




Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



**Deep fryer**

**Freidora**

**USK FT 32306**

**120V~60Hz 1500W**



Front cover page (first page)

Assembly page 1/24



Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



# **(EN) OPERATING INSTRUCTIONS**

## **IMPORTANT SAFEGUARDS**

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

### **1. READ ALL INSTRUCTIONS**

2. Check that your mains voltage corresponds to that stated on the rating plate of the appliance before using the appliance.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electric shock do not immerse cord, plugs, the appliance or its control panel in water or other liquid.
5. Close supervision is necessary when the appliance is used by or near children.
6. 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.
7. Do not place any items on top or next to this appliance at any time. To prevent a fire, keep this appliance clear of contact with any flammable materials including curtains, draperies, walls, plastic materials, etc., at all times.
8. 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.
9. Do not place any flammable materials in or close to the Deep Fryer, such as paper, cardboard, plastic or flammable substances.
10. Oversized foods must not be inserted into the Deep Fryer as they may create a fire.
11. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
12. Do not use outdoors.
13. Do not let cord hang over edge of table or counter or touch hot surfaces.
14. Do NOT use with an extension cord!



Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



15. Do not place on or near a hot gas or electric burner, or in a heated oven.
16. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
17. **It is forbidden to place the lid on the deep fryer when it is in use, as this could cause fire or oil overflow.** For this kind of fryer the lid should only be used for storing and moving (as soon as the deep fryer has cooled down).
18. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, remove plug from wall outlet.
19. Do not use appliance for other than intended use.
20. Be sure the handle is properly assembled to basket and locked in place. See detailed assembly instructions

## SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

### POLARIZED PLUG INSTRUCTIONS

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into the polarized outlet only one way. If the plug does not properly fit into the outlet at first, reverse it. If it still does not fit, contact a competent qualified electrician. **Do not attempt to modify the plug in any way.**

### SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over a longer cord. Do not use the appliance with an extension cord.

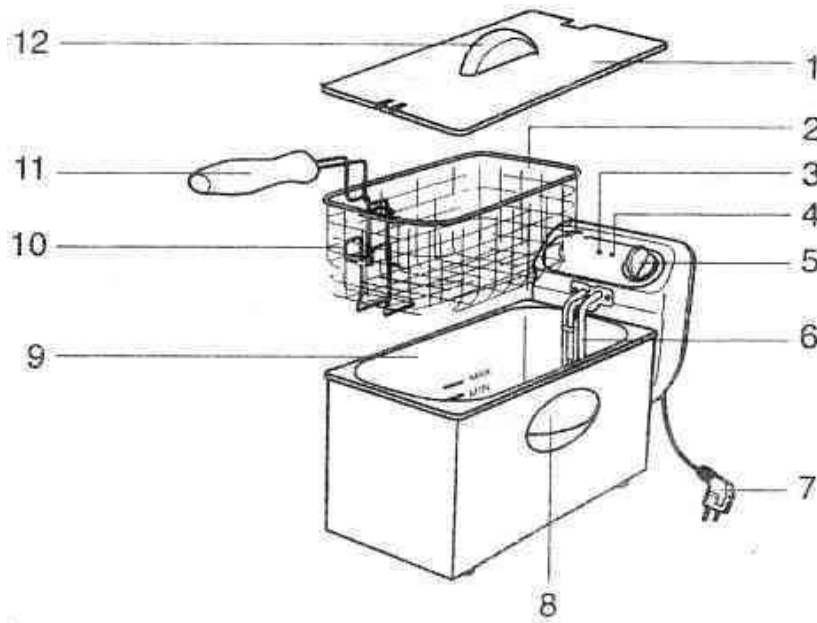


Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



## PART DESCRIPTION



1. Lid
2. Basket
3. Power light
4. Pilot light
5. Thermostat
6. Heating element
7. Power cord (plug depending on country, magnetic for the USA)
8. Handle
9. Removable bowl
10. Support of the basket
11. Handle of the basket
12. Handle of the lid



Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



## BEFORE USE

- Remove all packaging from the unit.
- Remove the lid, basket, handle and any accessory from the appliance.
- Before you use the deep fryer for the first time, we recommend that you clean the lid, bowl, basket, handle and housing of the deep fryer with warm soapy water with a soft cloth.

## DISASSEMBLING THE DEEP FRYER

- Remove the control panel from the appliance. To do this, gently pull the control panel upwards until it is released.
- Take the interior bowl with your two hands and pull it up gently.

## ASSEMBLING THE DEEP FRYER

- Stand the appliance on a dry horizontal surface.
- Place the bowl back in the housing and push it downwards.
- Replace the control panel and the accessories. To replace the control panel, firmly slide the control panel downward into the location grooves on the back of the housing until it is locked.
- NOTE: The appliance will only operate when the control panel is correctly fitted to the outer jacket.
- Unfold the handle of the basket until it is locked to allow rising the basket easily.
- Put the remaining power cord length in the cord storage in the back of the appliance.

## FIRST USE

- When using the appliance for the first time, pour the required amount of oil in the bowl, making sure that the level is between the MIN and MAX marks indicated inside the bowl.
- We recommend that you use liquid oil that is suitable for deep frying. Check the label on the bottle. If you wish to use a solid fat, cut the fat in small pieces. Plug in the appliance, put the thermostat on the minimum position and add the fat pieces slowly. When the fat has melted, set the thermostat to the desired temperature. Warning: failure to observe this will damage your deep fryer.



Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



## USE

- Plug in the appliance and set the thermostat to the desired temperature. The power light (3) and the pilot light (4) will illuminate. As soon as the desired temperature is reached, the pilot light (4) will go out. When the temperature falls, the thermostat will be activated again, and the pilot light will illuminate. It will go out again as soon as the temperature is reached.
- Do not put the lid of the deep fryer during use. Only put it once the appliance has completely cooled down to avoid dust getting into the oil.
- When the fryer has reached the desired temperature, raise the basket using the handle.
- Place the food into the basket slowly to avoid splashes and lower the basket fully into the oil or fat.
- When the food is ready, raise the basket by lifting the handle and let the food drain its excess oil.
- If necessary you can take the basket out of the appliance.
- Ensure the food is thoroughly cooked inside and out.
- Your deep fryer does not have a separate ON/OFF switch. After use, turn the thermostat to its "off" position and unplug the appliance. Never move the appliance as long as the oil or fat is still hot.

## FOR BEST RESULTS

- Always dry food well before frying. Very 'wet' food can cause the oil to 'foam' and hot oil may overflow.
- Food for frying should be roughly of the same size to ensure the food cooks evenly and thoroughly.
- Many types of food may need to be coated before frying - typical coatings are batter or breadcrumbs.
- Always wait until the fryer has reached the desired temperature and the pilot light has gone out, before adding the food.
- Do not overfill the basket.



Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



## SAFETY CUT-OFF SWITCH

**CAUTION:** This fryer has a built-in **safety cut off switch** that triggers if the unit accidentally overheats (e.g. temperature control fails to function.)

If this happens, firstly put the thermostat knob on minimum position and unplug the deep fryer. Wait until the element cools down (about 15 minutes). Then press the **restart button** situated in the back of the control panel, in the hole above the cord storage, using a toothpick. This will reset the deep fryer. Your deep fryer is now ready to use. To make sure this does not happen again, please read the instruction manual thoroughly.

## TEMPERATURE GUIDE FOR BEST RESULTS

FOOD	TEMPERATURE	(MINUTES (approximately))
Breaded Fillet of fish	340°F	6-7
Scampi	300°F	4-6
Chicken Breast	350°F	4-5
Breaded Chicken pieces	340°F	12-15
Onion Rings	355°F	4
Breaded Mushrooms	355°F	3-4
Broccoli Fritters	365°F	3-4
Courgette Fritters	365°F	3-4
Celery in batter	355°F	3-4
Chips First Stage	340°F	8
Chips Second Stage	355°F	3

## CLEANING

- **Caution: never immerse the control box in water or any other liquid.**
- Unplug the deep fryer.
- Wait until the unit is **completely cool** before cleaning. Be careful when touching the heating element as it might stay hot for quite some time after you have unplugged the appliance. NEVER



Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



IMMERSE THE CONTROL BOX IN WATER OR ANY OTHER LIQUID FOR ANY REASON WHATSOEVER.

- Follow the section 'Disassembling the deep fryer'.
- Do not use strong detergents or abrasive cloths/liquid, as this will damage the deep fryer.
- Clean the fryer with warm soapy water. It may help to soak the parts for a short time.
- Thoroughly dry all parts of the appliance.
- Change the oil regularly.
- To assemble, follow the section 'Assembling the deep fryer'.

## STORAGE

- Wait until the deep fryer is completely cool before storing.
- The unit can be stored with the oil inside. Ensure the lid is tightly closed to avoid dust getting into the oil.

## TROUBLESHOOTING

Problems	Solutions
Appliance does not work.	Make sure the appliance is plugged on the mains; make sure the plug is powered; check the assembly of the control box (safety switch needs to be pressed); make sure the magnetic plug is well connected to control box.
Machine stops running suddenly or does not restart	Make sure the magnetic plug is well connected to control box; Appliance may have overheated. Please follow instructions indicated under "Safety Cut Off Switch"





Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



## RECIPES

### Fresh Chips

- Fresh chips are best fried in two stages.
- Use 'old' potatoes (not 'new' potatoes). Cut the potatoes into equal sizes. Rinse the chipped potatoes under running water to reduce the starch level. Dry thoroughly and separate the pieces.
- Do not exceed the recommended weight. When the temperature has reached 355°F, place the chips in the basket and slowly lower the basket into the oil
- For 500g of chips, fry for 8 minutes on 355°F then raise the basket.
- Wait until the temperature light goes out again, lower the basket and fry for a further 2 minutes.
- Raise the basket and let the chips drain.
- For best results, before serving gently dab the chips with absorbent paper to remove excess oil.
- Frying times may vary slightly on the type of potatoes used and the thickness of the chips.

### Onion Rings

- Frying temperature - 350°F C for 4 to 5 minutes
- 2. Peel the onions and slice. Separate the slices into rings
- Dip the rings into a bowl of seasoned milk
- Then dust the rings in plain flour
- Place the rings separately in the frying basket and fry a few at a time.

### Breaded Mushrooms

- Frying temperature - 350°F for 4 to 5 minutes
- Beat 1 egg and dip the mushrooms into the egg
- Then coat the mushrooms with breadcrumbs
- Place separately into the frying basket and fry a few at a time.

### Sole sticks

- Frying temperature – 320°F for 3-4 minutes
- Cut the sole fillet into thin slices. Coat the slices in some seasoned plain flour
- Then dip the slices into beaten egg and coat with bread crumbs.
- Place separately into the frying basket and fry a few at a time.



Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



## WARRANTY

We suggest that you complete and return the enclosed Product Registration Card promptly to facilitate verification of the date of original purchase. However, return of the Product Registration Card is not a condition of these warranties. You can also fill this warranty card online, at the following address: [www.KALORIK.com](http://www.KALORIK.com)

This KALORIK product is warranted in the U.S.A. for 1 year from the date of purchase against defects in material and workmanship. This warranty is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

During this period, the KALORIK product that, upon inspection by KALORIK, is proved defective, will be repaired or replaced, at Kalorik's option, without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product.

This warranty does not apply to any defect arising from a buyer's or user's misuse of the product, negligence, failure to follow KALORIK instructions noted in the user's manual, use on current or voltage other than that stamped on the product, wear and tear, alteration or repair not authorized by KALORIK, or use for commercial purposes. There is no warranty for glass parts, glass containers, filter basket, blades and agitators, and accessories in general. There is also no warranty for parts lost by the user.

ANY WARRANTY OF MERCHANTABILITY OR FITNESS WITH RESPECT TO THIS PRODUCT IS ALSO LIMITED TO THE ONE YEAR LIMITED WARRANTY PERIOD.

Some states do not allow limitation on how long an implied warranty lasts or do not allow the exclusion of incidental or consequential damages, so the above limitations 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.



Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



If the appliance should become defective within the warranty period and more than 30 days after date of purchase, do not return the appliance to the store: often, our Consumer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

If this is the case, bring the product, or send it, postage prepaid by the user (all Kalorik customers are responsible for the initial shipment back to the warranty center), along **with proof of purchase** and indicating a **return authorization number** given by our Consumer Service Representatives, to the authorized KALORIK Service Center (please visit our website at [www.KALORIK.com](http://www.KALORIK.com) or call our Customer Service Department for the address of our authorized KALORIK Service Center).

If you send the product, please include a letter explaining the nature of the claimed defect.

If you have additional questions, please call our Consumer Service Department (please see below for complete contact information), Monday through Friday from 9:00am - 6:00pm (EST). Please note hours are subject to change.

If you would like to write, please send your letter to:

**KALORIK Consumer Service Department**

Team International Group of America Inc.  
1400 N.W 159th Street, Suite 102  
Miami Gardens, FL 33169 USA

Or call:

Toll Free: +1 888-521-TEAM / +1 888-KALORIK

**Only letters can be accepted at this address above. Shipments and packages that do not have a return authorization number will be refused.**



Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



# **(SP) MANUAL DE INSTRUCCIONES**

## **CONSEJOS DE SEGURIDAD**

**Cuando se utilizan aparatos eléctricos, hay unas precauciones básicas de seguridad que siempre se deben seguir, tales como:**

- 1. LEA TODAS LAS INSTRUCCIONES.**
2. Antes de utilizar el aparato, compruebe que el voltaje de la red eléctrica coincide con el indicado en la placa de datos técnicos del aparato.
3. No toque las superficies calientes. Utilice las asas o los botones.
4. Para protegerse contra una descarga eléctrica, no sumerja el aparato o el enchufe en agua o en otros líquidos.
5. Es siempre necesaria la supervisión cercana cuando este aparato sea utilizado cerca de niños. Este aparato no debe ser usado por niños.
6. No opere el aparato si el cable o el enchufe están dañados, o después de que el aparato ha funcionado inadecuadamente, se ha caído o ha sido dañado en cualquier manera. El aparato debe ser llevado al fabricante o a un centro de servicio autorizado para ser comprobado y reparado.
7. No ponga ningún objeto encima o cerca del aparato. Procure que el aparato no entre nunca en contacto con materiales inflamables como cortinas, tejidos, etc., podría provocar un incendio.
8. Desenchufe el aparato cuando no lo use o antes de limpiarlo. Deje que el aparato enfrie antes de quitar o poner accesorios o antes de limpiar el aparato.
9. No ponga materiales inflamables como papel, cartón o plástico en la freidora.
10. Alimentos muy grandes no deben ser freidos en la freidora ya que podrían provocar un incendio.
11. El uso de accesorios que no sean los recomendados por el fabricante puede causar incendios, descargas eléctricas o heridas.
12. No use en el exterior.



Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



13. No permita que el cable cuelgue del borde de la mesa o del mostrador o toque las partes calientes.
14. No utilice con un alargador.
15. No coloque este aparato sobre o cerca de quemadores de gas o eléctricos, o dentro de un horno caliente.
16. Tenga mucho cuidado cuando desplace un aparato lleno de aceite caliente o otros líquidos calientes.
17. **Está prohibido colocar la tapadera en la freidora durante el funcionamiento, ya que podría provocar un incendio o hacer rebasar la freidora.** Para este tipo de freidora, la tapadera sólo se utiliza para guardar y desplazar el aparato (una vez que haya enfriado).
18. Enchufe siempre primero el cable al aparato y después en el enchufe de la red eléctrica. Para desconectar el aparato, desenchúfelo.
19. No use este aparato más que para lo que ha sido diseñado.
20. Asegúrese que el asa está correctamente acoplada en la cesta y bloqueada en su lugar. Véase las instrucciones de montaje.

## **GUARDE ESTAS INSTRUCCIONES SOLAMENTE PARA USO DOMESTICO**

### **INFORMACIÓN SOBRE EL ENCHUFE POLARIZADO**

Para reducir el riesgo de choque eléctrico, este aparato tiene un enchufe polarizado (una pata es más ancha que la otra). Como medida de seguridad, este enchufe calza en el tomacorriente polarizado de una sola manera. Si el enchufe no cabe en el tomacorriente, pruebe en el otro sentido. Si aún así no calza, consulte a un servicio técnico cualificado. **No intente anular esta característica de seguridad.**

### **INSTRUCCIONES DEL CABLE**

El cable de alimentación del aparato es un cable corto a fin de disminuir el riesgo de accidentes (caídas al tropezar con él, etc.). No utilice el aparato con un alargador.

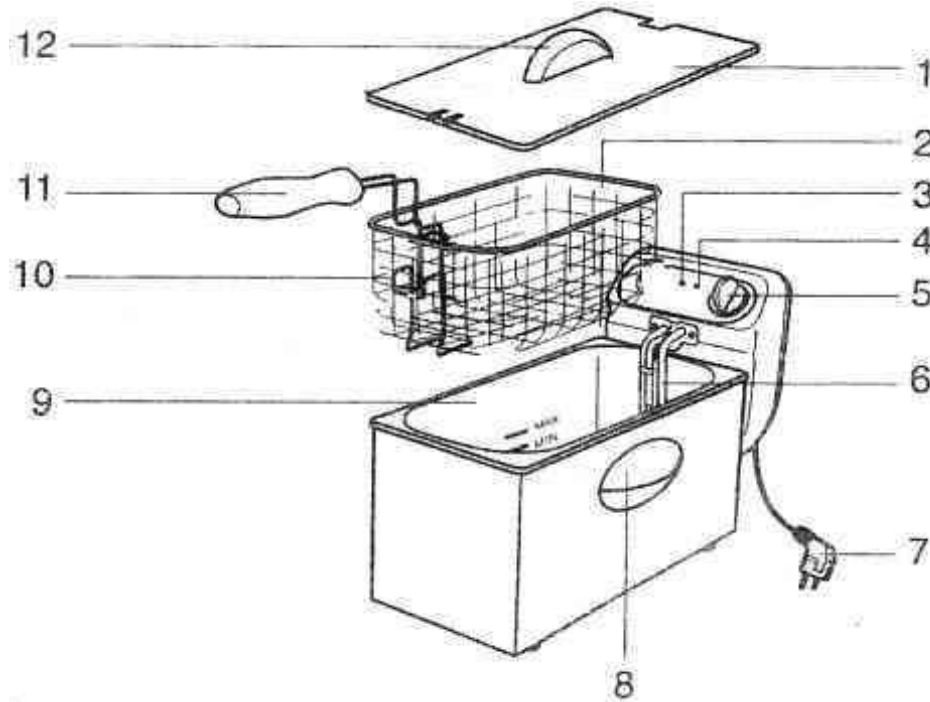


Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



## PARTES



1. Tapaderas
2. Cesta
3. Testigo de funcionamiento
4. Testigo de temperatura
5. Termostato
6. Resistencia
7. Cable de alimentación
8. Asa
9. Cuba amovible
10. Soporte de la cesta
11. Asa de la cesta
12. Asa de la tapadera



Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



## ANTES DE LA UTILIZACIÓN

- Quite el embalaje del aparato.
- Quite la tapadera, la cesta, el asa y todos los accesorios del aparato.
- Antes de su primer uso, se recomienda limpiar cuidadosamente la tapadera, la cubeta, la cesta y los accesorios de la freidora con un paño humedecido con agua tibia jabonosa.

## DESMONTAJE DE LA FREIDORA

- Quite el panel de mandos del aparato. Para esto, liberte el panel de mandos levantándolo despacio.
- Quite la cubeta interior agarrándola por ambos los lados y sáquela despacio.

## MONTAJE DE LA FREIDORA

- Ponga el aparato en una superficie horizontal y seca.
- Vuelva a poner la cubeta en el cuerpo de la freidora y bájela lentamente.
- Coloque el panel de mandos y los accesorios. Para volver a colocar el panel de mandos, deslícelo firmemente para abajo para que se inserte en las ranuras en la parte trasera del cuerpo del aparato hasta que esté bloqueado.
- NOTA: El aparato no será operacional hasta que el panel de mandos esté bien colocado.
- Despliegue el asa de la cesta hasta que esté bloqueado y que se pueda agarrar fácilmente la cesta.
- Ponga la parte restante del cable en su alojamiento detrás del aparato.



Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



## PRIMERA UTILIZACION

- Llene la cubeta de aceite entre el nivel mínimo y máximo indicado en el interior de la cubeta.
- Utilice preferentemente aceite especial para freír, compruebe la etiqueta de la botella. Si prefiere utilizar grasa, incorpórela a la cubeta en pequeñas porciones. Enchufe el aparato, ponga el termostato en la posición mínima y añada la grasa poco a poco. Cuando la grasa esté fundida, accione el termostato hasta la temperatura deseada. Atención: Si no respeta estas indicaciones puede dañar seriamente su freidora.

## USO

- Conecte el aparato a la toma de red eléctrica y ponga el termostato en la posición deseada. Los testigos luminosos de funcionamiento (3) y de temperatura (4) se encenderán. Cuando el aparato alcance la temperatura deseada, el testigo luminoso de temperatura (4) se apagará. Cuando la temperatura baje, el termostato se pondrá de nuevo en marcha y el testigo luminoso de temperatura volverá a encenderse, y así sucesivamente.
- No ponga la tapadera en la freidora durante el uso. Colóquela sólo una vez que la freidora esté fría para que no pueda entrar polvo en el aceite.
- Cuando la freidora alcance la temperatura deseada, levante la cesta con el asa.
- Coloque los alimentos despacio en la cesta para evitar salpicaduras y baje la cesta por completo en el aceite o la grasa.
- Cuando los alimentos estén fritos, levante la cesta con el asa y deje que la grasa escurra.
- Si fuera necesario, saque la cesta del aparato.
- Asegúrese de que los alimentos queden bien cocinados tanto por dentro como por fuera.
- Su aparato no lleva interruptor encendido / apagado. Por eso, ponga el termostato en la posición apagada y desenchufe el aparato. Nunca mueva el aparato cuando el aceite o la grasa estén todavía calientes.





Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



## PARA OBTENER LOS MEJORES RESULTADOS

- Seque los alimentos antes de freírlos, los alimentos muy húmedos pueden provocar una ebullición del aceite y hacerlo desbordar de la cubeta.
- Procure que todos los alimentos tengan aproximadamente el mismo tamaño para permitir una fritura uniforme.
- Ciertos alimentos tienen que ser empanados o rebozados. Para este fin, se utiliza en general pan rallado o albardilla.
- Espere siempre que la freidora alcance la temperatura deseada y el testigo luminoso de temperatura se apague antes de añadir los alimentos.
- No llene en exceso la cesta.

## SISTEMA DE SEGURIDAD

**CUIDADO:** Su freidora está provista de un sistema de seguridad que para el aparato si éste recalienta accidentalmente (por ejemplo en caso de disfunción del termostato).

Si esto se pasa, ponga el termostato en la posición mínima y desenchufe la freidora. Espere que la resistencia enfríe (unos 15 minutos).

Presione el botón **RESTART** detrás del aparato insertando un palillo en el fondo del orificio señalado por la palabra RESTART detrás del panel de mandos. Su freidora está nuevamente operacional. Para asegurarse que esto no vuelva a pasar en el futuro, lea atentamente las instrucciones de utilización.

## PARA GUARDAR SU FREIDORA

- Compruebe que su freidora está totalmente fría antes de guardarla.
- Puede dejar el aceite restante en el aparato. Asegúrese que la tapadera está bien cerrada para que no pueda entrar polvo en el aceite.



Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



## LIMPIEZA

- **Advertencia importante: No sumerja en agua o en cualquier otro líquido el aparato en su conjunto.**
- Desconecte su freidora.
- Antes de limpiar su freidora, asegúrese de que está totalmente fría. Atención: la resistencia puede permanecer caliente mucho tiempo después que tenga desenchufado el aparato. **NO SUMERJA NUNCA EL PANEL DE MANDOS EN EL AGUA O EN CUALQUIER OTRO LÍQUIDO.**
- Vea párrafo "Desmontaje de la freidora".
- Evite el uso de detergentes agresivos o de cepillos demasiado duros que podrían estropear la freidora.
- Seque cuidadosamente todas las partes del aparato.
- Cambie el aceite con regularidad.
- Para acoplar su freidora, vea el párrafo "Montaje de la freidora".

## ALGUNOS CONSEJOS DE UTILIZACIÓN

ALIMENTOS	TEMPERATURA	TIEMPO (aproximado)
Filetes de pescado empanados	340°F	6-7
Gambas	300°F	4-6
Pechugas de pollo	350°F	4-5
Pollo empanado	340°F	12-15
Aros de cebolla	355°F	4
Champiñones empanados	355°F	3-4
Brécoles fritos	365°F	3-4
Calabacines fritos	365°F	3-4
Apio rebozado	355°F	3-4
Patatas fritas (1ª cocción)	340°F	8
Patatas fritas (2ª cocción)	355°F	3



Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



## SOLUCIÓN DE PROBLEMAS

Problemas	Soluciones
El aparato no funciona.	Asegúrese de que el aparato esté conectado, asegúrese de que el enchufe tenga carga eléctrica; comprobar el montaje de la caja de control (El interruptor de seguridad debe estar presionado); compruebe que el enchufe magnético está bien conectado con la caja de control.
El aparato deja de funcionar repentinamente o no vuelve a ponerse en funcionamiento.	Compruebe que el enchufe magnético está bien conectado a la caja de control. El aparato puede haberse sobrecalentado. Siga las instrucciones indicadas en <b>"SISTEMA DE SEGURIDAD"</b>



Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



## RECETAS

### Patatas fritas (no congeladas)

- Se recomienda cocer las patatas en dos veces.
- Utilice unas patatas viejas (no de nueva cosecha). Córtelas en trozos iguales. Pase los trozos por agua para quitarles el almidón. Séquelas cuidadosamente.
- No supere el peso recomendado. Cuando la temperatura haya alcanzado los 355°F, coloque las patatas en la cesta y baje la cesta en el aceite.
- El tiempo de cocción necesario para 500 g de patatas fritas es de 8 minutos a 355°F. Luego, saque la cesta del aceite.
- Espere que el testigo luminoso se apague y vuelva a bajar la cesta; deje cocer todavía durante unos dos minutos.
- Suba la cesta y deje escurrir las patatas.
- Para obtener el mejor resultado, seque las patatas fritas con papel de cocina para absorber el exceso de grasa.
- El tiempo de fritura puede variar ligeramente según la calidad de las patatas y su espesor.

### Aros de cebolla

- Tiempo de fritura: 4 - 5 minutos a 350°F.
- Pele las cebollas y córtelas en rodajas.
- Sumerja las rodajas en leche sazónada.
- Espolvoree luego con harina.
- Ponga las rodajas una al lado de otra en la cesta y freía pocas a la vez.

### Champiñones empanados

- Tiempo de fritura: 4 - 5 minutos a 350°F.
- Pase los champiñones en un huevo batido.
- Vuelva a pasarlos en pan rallado.
- Póngalos en la cesta unos al lado de otros y freía los champiñones pocos a la vez.

### Bastoncitos de lenguado

- Tiempo de fritura: 3 - 4 minutos a 320°F.
  - Corte el filete de lenguado en bastoncitos. Espolvóreelos de harina.
  - Páselos en un huevo batido y, luego, en pan rallado.
- Coloque los bastoncitos unos al lado de otros en la cesta y freía pocos a la vez.



Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



## GARANTÍA

Le sugerimos rellenar y nos envíen rápidamente la Tarjeta de Registro de Producto adjunta para facilitar la verificación de la fecha de compra. Por lo tanto, la devolución de esa Tarjeta de Registro de Producto no es una condición imprescindible para la aplicación de esa garantía. Puede también rellenar dicha tarjeta de garantía en línea en la dirección siguiente: [www.KALORIK.com](http://www.KALORIK.com)

A partir de la fecha de compra, este producto KALORIK está garantizado un año contra los defectos materiales y de fabricación, en los Estados Unidos. Esta garantía no es transferible. Conserve la prueba de compra original. Se exige una prueba de compra para obtener la aplicación de la garantía.

Durante este período, si el producto KALORIK después de una inspección por parte de KALORIK, se manifiesta defectuoso, será reparado o reemplazado, según lo que decida KALORIK, sin gastos para el consumidor. Si se envía un producto de reemplazo, se aplicará la garantía que queda del producto original.

Esta garantía no se aplica a los defectos causados por una mala utilización por parte del comprador o del usuario, o una negligencia al no respeto del manual de instrucciones KALORIK, o una utilización en un circuito eléctrico cuyo voltaje es diferente al que figura en el producto, o un desgaste normal, o modificaciones o reparaciones no autorizadas por KALORIK, o por un uso con fines comerciales. No existe garantía por las partes de cristal, jarras de cristal, filtros, cestos, cuchillas y accesorios en general. No existe tampoco garantía por las piezas perdidas por el usuario.

Toda garantía de valor comercial o de adaptabilidad a este producto está limitada a un año también.

Algunos estados no ponen límites a la duración de la garantía tácita o no autorizan la exclusión de daños y perjuicios accesorios o indirectos, por lo que puede que las restricciones anteriormente mencionadas no le sean aplicables a Usted. Esta garantía le otorga derechos legales particulares, pero usted puede tener también otros



Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



derechos que varían de un estado a otro y algunos derechos pueden variar de un estado a otro.

Si el aparato tuviera un defecto durante el periodo de garantía y / o más de 30 días después de que se compró, no devuelva el aparato en la tienda donde le compró: a menudo, nuestro Servicio al Consumidor puede ayudar a resolver el problema sin que el producto tenga que ser reparado. Si hace falta una reparación, uno de nuestros representantes puede confirmar si el producto está bajo garantía y dirigirle al servicio post-venta más próximo.

Si fuera el caso, traiga el producto (o envíelo, correctamente franqueado) con la **prueba de compra** que mencione **el número de autorización de devolución** indicado por nuestro Servicio al Consumidor, al servicio post-venta KALORIK más próximo. (Visite nuestra web [www.KALORIK.com](http://www.KALORIK.com) o llame al Servicio al Consumidor para obtener la dirección del Servicio post-venta KALORIK exclusivo más próximo).

Si envía el producto, le rogamos añadan una carta explicando la naturaleza del defecto.

Si tiene preguntas adicionales, por favor llame al Servicio al Consumidor (véase abajo para los datos completos), de lunes a viernes, de las 9 a las 18 (EST). Note que las horas pueden ser modificadas.

Si quiere escribirnos, puede hacerlo a la dirección siguiente:

**KALORIK Servicio al Consumidor**

Team International Group of America Inc.  
1400 N.W 159th Street, Suite 102  
Miami Gardens, FL 33169 USA

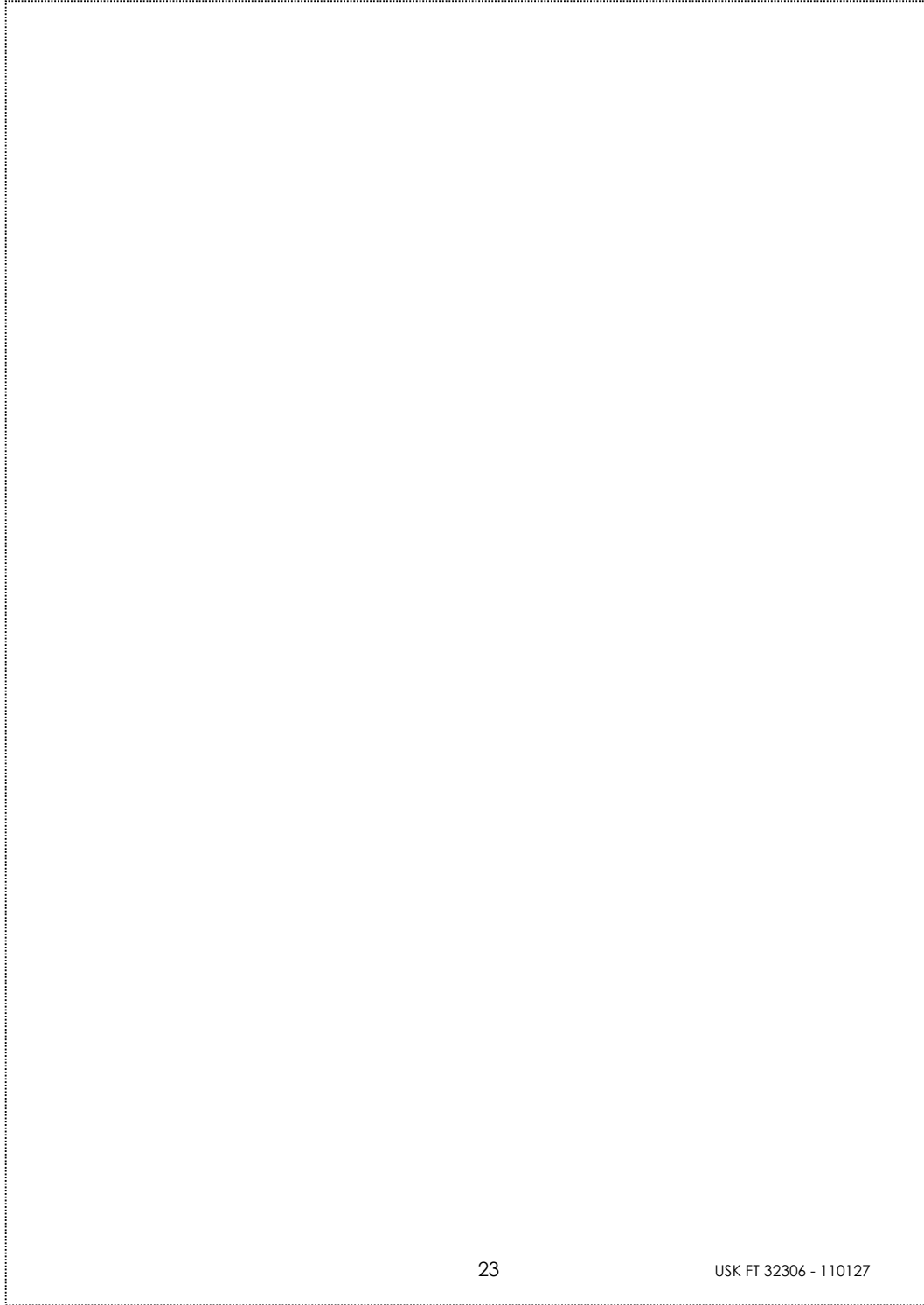
O llame gratuitamente (U.S.A.) al +1 888-521-TEAM / +1 888-KALORIK

**Las cartas se aceptan solamente en la dirección anteriormente mencionada. Los envíos y paquetes que no tengan número de autorización de devolución serán rechazados.**



Fax +32 2 359 95 50

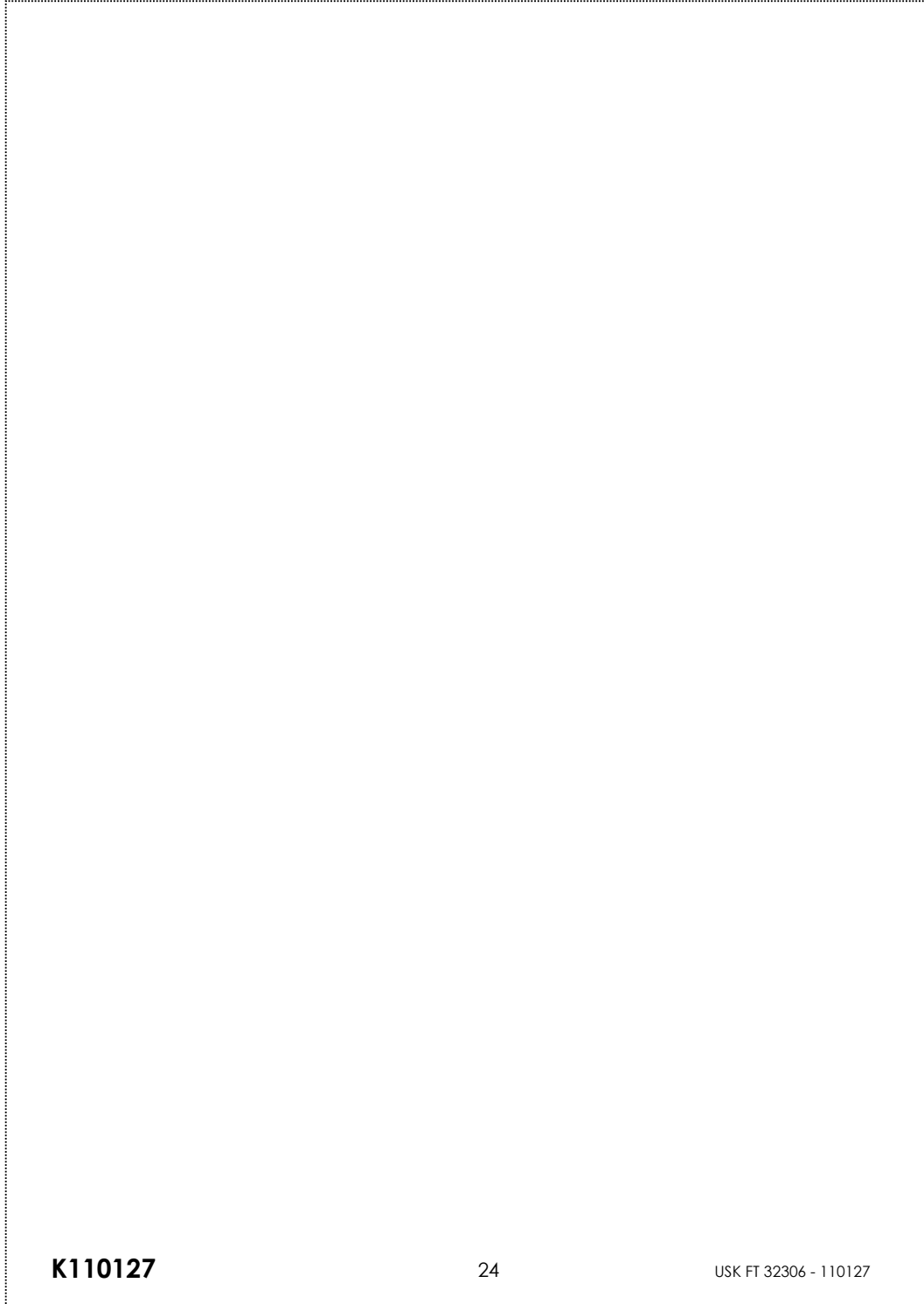
Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**





Fax +32 2 359 95 50

Copies of the I/B. Please reproduce them without any changes except under special instruction from Team International BELGIUM. The pages must be reproduced and folded in order to obtain a booklet A5 (+/- 148.5 mm width x 210 mm height). When folding, make sure you keep the good numbering when you turn the pages of the I/B. Don't change the page numbering. Keep the language integrity. **Print only what is inside the frame.**



**K110127**

24

USK FT 32306 - 110127