

KAMBROOK

GET MORE THAN YOU PAY FOR™

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Due to continual improvement in design or otherwise, the product you purchase may differ slightly from the illustrations in this book. Issue B10

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Deep Fryer



KDF100

Issue B10

KAMBROOK SAFETY

At Kambrook, we believe that the safe performance is the first priority in any consumer product so that you, our valued customer, can confidently use and trust our appliances.

We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important safeguards for your Kambook Deep Fryer

Carefully read all instructions before operating the appliance and save for future reference.

Remove any packaging material and promotional label before using the appliance for the first time.

Do not place the appliance near the edge of a table, counter or bench top during operation. Ensure the surface is level, clean and free of water.

Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.

Keep the deep fryer clear of walls, curtains and other heat sensitive materials. Minimum 20cm distance. Provide adequate space above and on all sides for air circulation around the deep fryer.

Do not use the deep fryer on metal surfaces, for example, a sink drain board.

DO NOT OPERATE THE APPLIANCE WHILE THE LID IS ON

Always ensure the deep fryer is properly assembled before use. Follow the instructions provided in this book.

Always add the required amount of oil to the deep fryer before switching the power on at the power outlet.

Water and oil do not mix – never add any water or other liquid to hot oil. Even small amounts of water will cause the oil to splatter.

Ensure the deep fryer is completely dry and free of water before adding any oil. When deep frying, ensure water does not come in contact with hot oil as this will cause the oil to bubble and splatter.

Solid oil products, such as butter, margarine or animal fats of any kind should not be used in the deep fryer as they increase the chance of fire hazard.

Avoid the use of extension cords. Serious hot oil burns may result from a deep fryer being pulled off a bench top. Do not allow the cord to hang off the edge of a bench top where it may be grabbed by children, or become entangled by the user. Never leave the deep fryer unattended while in use.

Do not leave the appliance where children can touch hot surfaces, power cord or any other part of the deep fryer.

Do not touch hot surfaces. Use the handle locked into position to insert and remove the mesh frying basket from the hot oil. Follow instructions provided on Pages 6 of this book.

Extreme caution must be used when the deep fryer is filled with hot oil or other liquid. Do not move the deep fryer during cooking and allow it to cool before removing oil.

At no time should the deep fryer be left unattended when in use.

Do not place anything on top of the deep fryer when the lid is on, when in use and when stored.

Always switch the deep fryer off at the power outlet, then unplug and allow to cool, if appliance is not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.

To protect against electric shock do not immerse the power cord, plug or appliance in water or any other liquid.

Keep the deep fryer clean. Follow the cleaning instructions provided in this book.

Important safeguards for all electrical appliances

Unwind the cord before use.

Do not let the cord hang over the edge of a table, counter or bench top, touch hot surfaces or become knotted.

This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.

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

It is recommended to regularly inspect the appliance. Do not use the appliance if power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair. Please call 1300 139 798 for service centre details.

Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.

This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.

The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

“This appliance is not intended to be operated by means of an external timer or a separate remote-control system”.

FEATURES OF YOUR KAMBROOK DEEP FRYER



Controls and Parts

1. Cooking Bowl
2. Removable Lid
3. Temperature Control Slide Selector and Light

4. Wire mesh frying basket with detachable handle
5. Removable Anti-Odour Filter

Cooking bowl

The cooking bowl of the deep fryer is fixed into the deep fryer body and cannot be removed. Regular high heat cooking may discolour the surface of the cooking bowl. This is normal and will not affect the performance or life of the cooking bowl. "MAX" and "MIN" markings can be found on the lower wall of the cooking bowl facing towards the front controls.

Always ensure the correct amount of oil is in the deep fryer cooking bowl before switching the power on.

Removable Lid

THE LID ON THE DEEP FRYER SHOULD BE REMOVED WHEN THE APPLIANCE IS IN USE. To remove, simply lift off lid. The lid can be replaced into position once cooking and cleaning is complete.

Temperature Control Slide Selector and Light

The temperature control slide selector is calibrated in steps, marked 130°C, 150°C, 170°C and 190°C, which will offer the full range of deep frying temperatures to suit all types of foods.

To select the correct temperature move the temperature control slide selector to align with the required temperature setting marked on the appliance.

The green temperature 'Ready' light will illuminate to indicate the fryer is heating the oil. The green temperature 'Ready' light will go out once the correct temperature has been reached.

The green temperature light will continue to cycle on and off indicating the correct temperature is being maintained.

ALWAYS ENSURE THE CORRECT AMOUNT OF OIL IS IN THE DEEP FRYER BOWL BEFORE SWITCHING THE POWER ON.

Wire mesh frying basket with detachable handle

The wire mesh frying basket features a detachable handle for easy storage.

To lock the basket handle onto the basket, ensure the angled metal rods of the handle are angled downwards, and then press metal rods together. This allows the curved ends of the metal rods to be inserted into the two holes in the support bracket inside the basket. Release the metal rods and the handle will be locked onto the basket. The handle should be fixed at a 90 degree angle from the basket.

The handle can remain attached to the frying basket when basket is in position in the deep fryer but should be detached for cleaning and easy storage.

The curved metal support on the outside of the basket, under the handle, allows the basket to be locked onto the side of the deep fryer, suspending the base of the basket above the oil.

Removable Anti-Odour Filter

The anti-odour filter is fitted into the lid and aids in removing odours and fumes. After approximately 60 uses the filters should be replaced. Replacement filters can be obtained from Kambrook Spare Parts. Contact customer service on 1300 139 798.

COOKING WITH YOUR KAMBROOK DEEP FRYER

Before first use: Remove any promotional labels and/or packaging materials from the deep fryer. Wash the wire mesh frying basket in warm soapy water, then rinse and dry thoroughly. Wipe the cooking bowl with a soft, damp cloth and dry thoroughly. Ensure the bowl is completely free of water before adding any oil.

⚠ CAUTION: Always add the required amount of oil to the deep fryer **BEFORE** switching the power on at the outlet.

1. Place the deep fryer on a dry, level surface, ensuring the deep fryer is not close to the edge of the bench top and that the cord is not hanging over the edge (refer to safety instructions, page 6).
2. Lift the lid off the deep fryer
3. Remove the frying basket.
4. Pour up to 1.2 litres of good quality oil into the deep fryer cooking bowl.

⚠ WARNING: Do NOT exceed the maximum oil level of 1.2 litres.

5. Plug the power cord into a 230/240 volt power outlet. Ensure the power cord is fully extended. Switch on at power outlet. The red 'Power' light will illuminate.

6. Preheat the oil by moving the Temperature Control Slide Selector to the right to the desired temperature setting. The green temperature 'Ready' light will illuminate to indicate that the oil is heating. When the oil has reached the required temperature, the green temperature 'Ready' light will go out. Allow the green temperature 'Ready' light to cycle on and off several times so the oil can reach an even temperature.

NOTE: The green temperature 'Ready' light will continue to cycle on and off to maintain the selected temperature throughout cooking.

7. Once the oil has preheated, place food into the fryer basket. Do not overfill basket.
8. Place the frying basket into the deep fryer and carefully lower into the oil.

NOTE

• Care should be taken when lowering food in the frying basket into the hot oil. Some splattering may occur.

• Some recipes may require the basket to be lowered into the oil first, then the food added. Do this with care and avoid oil splattering.

9. At the end of the cooking time, move the Temperature Control Slide Selector to the left. Switch the power off at the power outlet and remove the power plug.

10. Suspend the frying basket, on the side of the deep fryer, above the hot oil. Allow the basket to stand in this position for a short time to drain any excess oil from the food.

11. Lift the basket upwards to remove and shake the food from the basket onto kitchen paper placed a heat resistant plate to absorb any excess oil.

⚠ WARNING:

1. This product must be filled with oil to the correct marked level. The product will be severely damaged if heated without oil in the bowl.
2. Solid oil products, such as butter, margarine or animal fats of any kind should not be used in the deep fryer as they increase the chance of fire hazard.
3. Water and oil do not mix – never add any water or other liquid to hot oil. Even small amounts of water will cause the oil to splatter.
4. Avoid the use of extension cords. Serious hot oil burns may result from a deep fryer being pulled off a table, counter or bench top. Do not allow the cord to hang off the edge of a table, counter or bench top where it may be grabbed by children, or become entangled by the user. Never leave the deep fryer unattended while in use.
5. Ensure cord is fully extended while in use.
6. The lid must be removed when deep frying.

⚠ CAUTION:

1. The deep fryer will generate a lot of heat and steam during and after the cooking process. Avoid touching hot surfaces.

2. EXTREME CAUTION MUST BE USED WHEN MOVING A PRODUCT CONTAINING HOT OIL, OTHER HOT LIQUIDS OR HOT FOODS OF ANY TYPES. The oil in the deep fryer should be allowed to cool completely before moving the appliance.

3. Use long handled tongs or utensils when turning food in the hot oil to avoid contact with any splattering.

NOTE:

• Do not overfill the basket with food, too many items will lower the oil temperature causing food to absorb oil and not cook properly.

• Ensure the oil has reached the selected temperature before lowering foods into the oil. Food cooked in oil that has not reached the correct temperature will absorb more oil and become soggy.

• Food should be of uniform size when placed in the basket to ensure even cooking. Wet foods should be patted dry to decrease the amount of water coming into contact with the oil.

• Foods such as chips and wedges should be placed into the frying basket before lowering into the hot oil. When using foods coated in batter, lower the frying basket into the oil then use tongs to carefully add the coated food directly into the hot oil. This avoids coated foods from sticking to the frying basket. Use the frying basket to remove the food at the end of cooking.

COOKING GUIDE

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

Food	Temperature	Approx. Cooking Time
Mushrooms	160°C	3-4 minutes
Chicken, crumbed portions	170°C	12-15 minutes
Chicken strips	180°C	3-4 minutes
Prawns, raw	170°C	3-4 minutes
Fish cakes or pieces	170°C	4-6 minutes
Fish fillets in batter	180°C	5-7 minutes
Onion rings	190°C	2-4 minutes
Chips (thick) 500g	190°C	5-6 minutes
Potato wedges	170°C	7-10 minutes
Spring rolls, small	180°C	4-6 minutes

CARE AND CLEANING

⚠ CAUTION: NEVER IMMERSE THE DEEP FRYER BODY, POWER CORD OR POWER PLUG IN WATER OR ANY OTHER LIQUID.

Before cleaning, switch the deep fryer off at the power outlet and unplug the power cord. Allow oil to cool completely. Oil will retain its temperature for a long time after use.

⚠ WARNING: EXTREME CAUTION MUST BE USED WHEN MOVING THE DEEP FRYER CONTAINING HOT OIL, OTHER HOT LIQUIDS OR HOT FOOD OF ANY TYPE. THE OIL IN THE DEEP FRYER SHOULD BE ALLOWED TO COOL COMPLETELY BEFORE MOVING THE APPLIANCE.

Oil should be filtered after each use and stored in a clean, air-tight container in a cool area.

Good quality oil can be used several times. Do not store the oil in the deep fryer.

Discard used oil in a sealed container with household waste. Do not pour down a sink or drain.

To clean the cooking bowl

Drain the cooled oil from the fryer through a fine sieve and a funnel into a clean, dry air-tight container.

After removing the oil, the interior of the bowl and the lid should be wiped with absorbent paper towel to remove residual oil, then wiped with a cloth dampened in warm soapy water. Wipe again with a clean damp cloth and dry thoroughly with a soft cloth.

Do not use any abrasive cleaners, such as steel wool to clean the surfaces of your deep fryer.

The exterior of the body and lid can be wiped with a cloth dampened in warm soapy water. Wipe again with a clean damp cloth and dry thoroughly with a soft cloth. Do not use any abrasive cleaners as they may scratch the outside surface.

To clean the mesh frying basket and handle

The basket and handle can be washed in warm soapy water, rinsed and dried with a cloth. Do not wash in a dishwasher as this may damage the basket over time.

RECIPES

CORN FRITTERS

Oil, for deep frying

2 egg whites

1 x 310g can creamed corn kernels

1 small onion, finely chopped

1 1/2 tablespoons plain flour

Preheat oil in the deep fryer at 180°C for approximately 15 minutes.

Beat egg whites in a small bowl until just stiff. In a separate bowl, combine remaining ingredients. Gently fold in egg whites.

Lower frying basket into hot oil, then carefully place tablespoons of corn fritter mixture into the oil. Five to six fritters can be cooked at one time. Deep fry for 3 minutes, turn over then cook for a further 3 minutes.

Raise frying basket, allow food to drain. Place fritters onto paper towel to remove any excess oil. Serve hot.

CHILLI SOY CHICKEN STRIPS

2 chicken breast fillets

MARINADE

2 tablespoons soy sauce

1 tablespoon sweet chilli sauce

1 teaspoon chopped garlic

Oil, for deep frying

Place chicken fillets between two layers of plastic wrap and flatten with a rolling pin. Cut chicken into strips and set aside.

Combine marinade ingredients in a bowl. Stir chicken through marinade and refrigerate for several hours or overnight.

Preheat oil in the deep fryer at 180°C for approximately 15 minutes.

Drain marinade from chicken and place into frying basket. Lower frying basket into hot oil and deep fry chicken for 3-4 minutes.

Raise frying basket, allow food to drain. Place chicken onto paper towel to remove any excess oil. Serve hot with steamed rice.

TEMPURA VEGETABLES

Oil, for deep frying

1 small eggplant, sliced

1 carrot, sliced diagonally

8 button mushrooms

250g sweet potato, peeled and sliced

8 broccoli flowerets

BATTER

1 x 60g egg

1 cup chilled water

2 cups (300g) plain flour

Preheat oil in the deep fryer at 190°C for approximately 15 minutes.

Wash all vegetables, drain and pat dry with paper towel.

Lightly whisk egg and water in a bowl.

Sift flour over the liquid mixture and mix lightly (do not over mix or the batter will become too thick).

Dip dried vegetables into the batter to lightly coat.

Lower frying basket into hot oil, add coated vegetables in batches and deep fry for 4-5 minutes, depending on the texture of the vegetable.

Raise frying basket, allow food to drain.

Place tempura vegetables onto paper towel to remove any excess oil. Serve hot.

CRISPY POTATO WEDGES

Oil, for deep frying

6 medium potatoes

2 tablespoons dried Italian herbs

1 teaspoon black pepper

Preheat oil in the deep fryer at 180°C for approximately 15 minutes.

Wash potatoes well, cut into wedges and pat dry with absorbent paper towel.

Place potatoes, Italian herbs and black pepper into a plastic bag and toss until potatoes are well coated.

Place potato wedges into frying basket and lower into hot oil. Deep fry for 7-10 minutes.

Raise frying basket, allow food to drain. Shake wedges onto absorbent kitchen to remove excess oil. Serve hot.

MEATBALLS

Oil, for deep frying

400g beef mince

1 x 60g egg, beaten

½ cup fresh breadcrumbs

2 teaspoons chopped garlic

½ teaspoon dried mixed herbs

Preheat oil in the deep fryer at 160°C for approximately 15 minutes.

Combine mince, egg, breadcrumbs, garlic and herbs. Form into 16 round meatballs.

Lower frying basket into hot oil, add 8 meatballs at a time and deep fry for 5 minutes.

Raise frying basket, allow food to drain. Shake meatballs onto absorbent kitchen to remove excess oil. Serve hot.



Kambrook 12 Month Replacement Warranty

KAMBROOK warrants the purchaser against defects in workmanship and material, for a period of 12 months from the date of purchase (3 months commercial use).

Guarantee and purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the terms of the KAMBROOK guarantee.

KAMBROOK reserves the right to replace or repair the appliance within the warranty period.

Warranty does not apply to any defect, deterioration, loss, injury or damage occasioned by, or as a result of the misuse or abuse, negligent handling or if the product has not been used in accordance with the instructions. The guarantee excludes breakages and consumable items such as kneading blades.

This warranty is void if there is evidence of the product being tampered with by unauthorised persons.

YOUR PURCHASE RECORD (Please complete)

DATE OF PURCHASE _____

MODEL NUMBER _____

SERIAL NUMBER (If applicable) _____

PURCHASED FROM _____

If the product includes one or a number of accessories only the defective accessory or product will be replaced.

In the event of KAMBROOK choosing to replace the appliance, the guarantee will expire at the original date, ie. 12 months from the original purchase date.

In Australia, this KAMBROOK Guarantee is additional to the conditions and guarantees which are mandatory as implied by the Trade Practices Act 1974 and State and Territory legislation.

For service, spare parts or product information in Australia, please call KAMBROOK on the Customer Service Line 1300 139 798.

For service, spare parts or product information in New Zealand, please call KAMBROOK New Zealand, Private Bag 94411, Greenmount, Auckland Phone 0800 273 845 Fax 0800 288 513. For spare parts phone 0800 273 845.

If claiming under this guarantee the product must be returned freight prepaid.

Attach a copy of the purchase receipt here.

Please don't return purchase record until you are making a claim