

# INSTRUCTIONS AND SUGGESTIONS FOR USE, INSTALLATION AND MAINTENANCE OF THE BUILT-IN ELECTRIC DEEP FAT FRYER

Dear Customer,

Thank you for purchasing one of our products. We are confident that this practical and modern appliance, made with top quality materials, will satisfy your needs in every way. This new piece of equipment is simple to use but, before operating it, please read this booklet carefully for best results.

***The manufacturer cannot be held liable for consequential damages to objects or persons resulting from faulty installation or misuse of this appliance.***



TIPO: FD30  
MOD.: SFR30

SMEG S.p.A.  
Via Leonardo da Vinci, 4  
42016 GUASTALLA - ITALIA

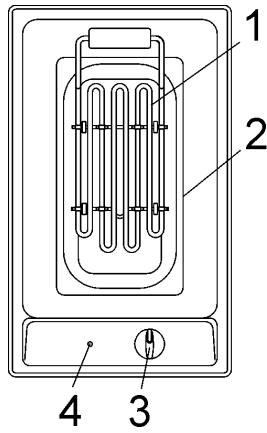
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The manufacturer cannot be held responsible for any inaccuracies due to printing or reproduction errors contained in the present booklet. The features of the picture diagrams included are purely indicative. We reserve the right to make any changes to our products that are deemed necessary or useful and in the interest of the user that are not detrimental to essential operating and safety features.

COD. 01094SM (01094ING) - 10.03.2005

# DEEP FAT FRYER DESCRIPTION

TYPE: FD30



1 Heating resistance

2300 W

2 Fryer kettle

3 Fryer control knob

4 Appliance on/off indicator lamp

**Caution: this appliance is designed for personal household use only.**

# USE

## 1) SWITCHING ON THE FRYER

The fryer is controlled by a thermostat and it can be switched on by turning the knob clockwise to the position desired (see fig. 1). A red indicator lamp indicates it is switched on.

### **Automatic cut-off switch**

The appliance is provided with a cut-off device which intervenes if the oil temperature exceeds the safety limit. This device stops the fryer from functioning. For the fryer to start functioning again, you must wait until the oil temperature drops; then release the cut-off switch manually to start the appliance again.

To carry out this procedure follow the instructions below:

- lift up the resistance and secure it in the vertical position;

- remove the kettle containing the oil taking care not to burn yourself;
- unscrew the tap situated in the rear of the interior casing (fig. 2);
- push the red button (fig. 3).

If the red button does not release, it means that the temperature sensor of the shut-down thermostat has not cooled down sufficiently. Wait for a few minutes then try again. If the problem persists even when the appliance is cool contact your nearest service centre.

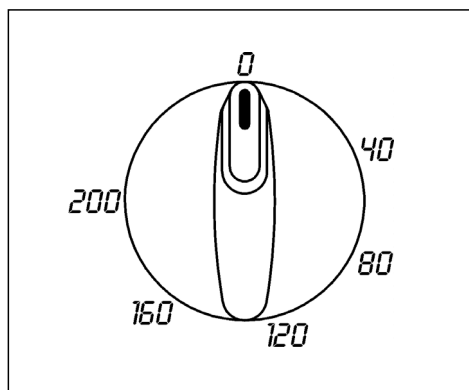


FIG. 1



FIG. 2

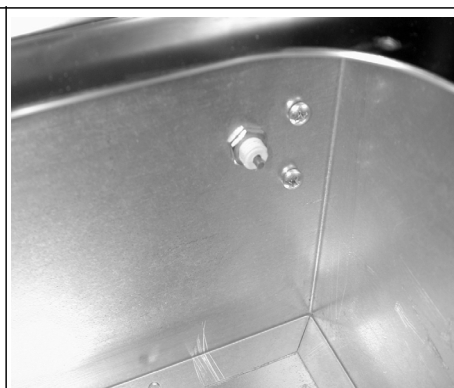


FIG. 3

# USE

## **CAUTIONS FOR FRYING**

Only oil or vegetable fat should be used for frying.

**Amount of oil / fat min. 2 - max. 2.5 l.**

Avoid mixing different types of oil / fat. It is important to fry at the right temperature for good results.

- Temperature too low: the food to be fried cooks too slowly and absorbs oil / fat.
- Temperature too high: the food forms a dark crust too quickly and the inside is not cooked.
- Do not use the fryer cover when cooking.

Almost all foods can be fried, e.g. chicken, fish, meat, vegetables, fruit, potatoes. Watery products are less suitable.

Dry the food to be fried well before cooking, shake off any excess flour, press down bread-crumbs well.

If you intend to fry large quantities at any one time, it is wise to remove the basket after a few minutes, so that the oil can return quickly to its initial temperature. In this way food fried will be more crispy.

The oil must be changed when food no longer becomes crispy (even when the temperature is adjusted correctly) or when the oil turns slightly dark-coloured.

## **HOW TO FRY**

First of all set the desired temperature and wait until the oil has reached this temperature.

Put the frying basket into the oil with the food to be fried. When frying is done, lift the basket and shake it lightly to drain off the excess oil.

Hook the basket on the hanging device to drain the remaining oil.

## **IMPORTANT ADVICE**

- **Before frying for the first time**, wash the fryer kettle and basket with a sponge and soap and water (or use a product available on the market).
- Dry and polish with a clean dry cloth.
- Never leave the fryer unattended while in operation.
- As the surface of the fryer becomes hot during operation, children must be kept at a safe distance.
- Do not put plastic cutlery in the hot oil.
- Change dirty oil immediately as it is easily inflammable.

### **Warning!**

**At no time should the oil come in contact with water.**

**If in spite of all precautions taken the fryer should accidentally catch fire:**

- Switch off the fryer (or pull out the plug).
- Remove the basket.
- Cover it with the lid provided.

### **Never put out a fire with water!**

- Do not place easily inflammable or deformable objects directly under the fryer.
- Make sure that the power cables of electric appliances do not come in contact with the hot fryer.

# CLEANING

## 2) CLEANING THE FRYER

With the proper care the fryer will maintain its shine for a long time and will be easier to clean.

Use a sponge, water and soap (or a product available on the market) to clean stainless steel parts, but only when the appliance is cool. Then shine it with a clean dry cloth, or a chamois cloth for better results.

**Warning!** never empty oil into the water-pipe drainage system. Take it to a special collection centre for disposal. After use wait until the oil has cooled down completely, then lift up the resistance, remove the kettle and pour the oil into a suitable container.

Do not scrape and scour the appliance to avoid scratching it permanently. Use a soft brush to loosen tough deposits. After cleaning the appliance apply a metal cleaner.

For **everyday cleaning** use a damp cloth or with a some hot water and detergent. Rinse in cold water to remove any remaining detergent and dry the surface.

Water spots should be removed with vinegar or lemon, or with a lime removal product.

In the case of **tough deposits** clean with "Sidel for stainless steel" or with "Cerafix". Apply the undiluted cleaner with a paper towel. Let the product take effect, then remove it completely with cold water and dry the parts with a dry cloth.

# INSTALLATION

## TECHNICAL DATA FOR INSTALLERS

**Installation and maintenance listed in this section must only be carried out by qualified personnel (law n° 46 and D.P.R. 447).**

**A faulty installation can cause damage to persons, animals or objects, towards whom the manufacturer cannot be held responsible.**

**The cut-off or automatic control devices of the appliance can only be modified by the manufacturer or by a duly authorized supplier.**

### 3) INSTALLING THE FRYER

Remove outer packaging and inner packing of the various loose parts, then make sure the fryer is not damaged. In case of doubt do not use the appliance and contact a qualified technician.

**Packaging (cardboard, bags, expanded polystyrene, nails...) are potentially dangerous. Keep them out of the reach of children.**

An opening in the top of the piece of modular furniture must be made with the dimensions indicated in fig. 4, making sure that the dimensions of the space required to install the appliance are observed (see fig. 5).

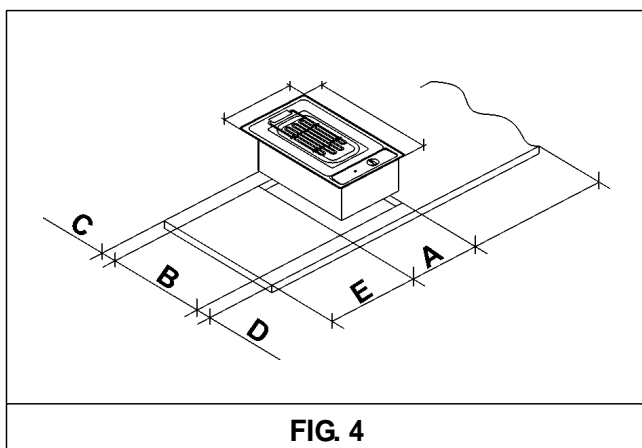


FIG. 4

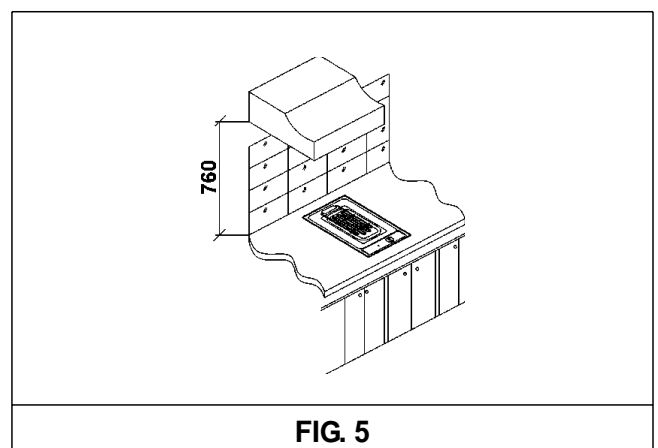


FIG. 5

# INSTALLATION

## 4) SECURING THE FRYER

To secure the fryer to the worktop the fastening clamps accompanying this booklet must be assembled. The following procedures must be carried out to do this:

- remove all movable parts from the fryer;
- turn the appliance over taking care to place it on a soft surface to avoid damaging the external surfaces;
- remove the clamps "G" from the package and install them as in the diagram in fig. 6.

After these steps have been carried out, the special gasket that prevents liquids from leaking can be installed. To fit this gasket correctly, please strictly follow the directions below:

- detach the gasket strips from their support taking care that the transparent protection remains attached to the gasket;
- put the gasket "E" (fig. 6) in the correct position under the edge of the worktop, so that the outer side of the gasket fits perfectly with the external perimeter of the worktop. The ends of the strips must fit without overlapping;
- make sure the gasket adheres to the worktop evenly all around, press it down with your

fingers, then remove the gasket's protection paper and position the fryer in the opening made in the worktop;

- secure the appliance by tightening the clamp screws "F" (see fig. 7).

### WARNING:

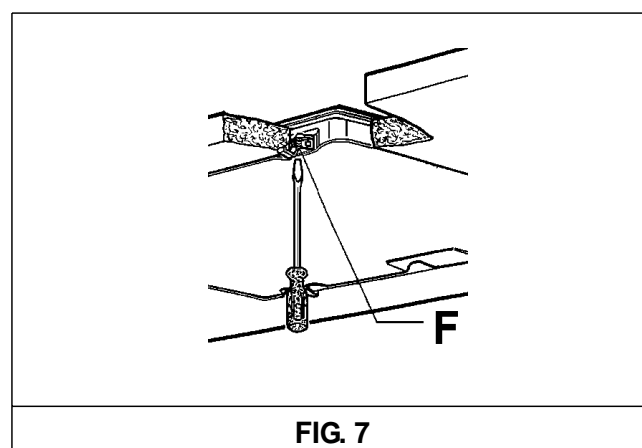
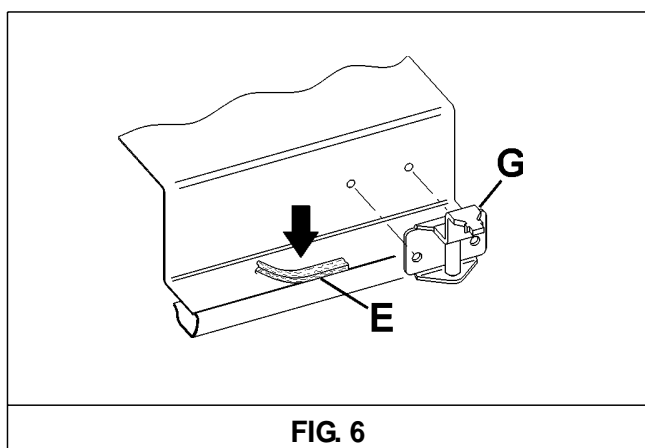
**Note that the adhesive which joins the plastic laminate to the worktop must be resistant to temperatures of no less than 150°C to prevent the covering from detaching.**

**The installer is advised that the rear wall, adjoining and surrounding surfaces of the fryer must be resistant to a temperature of 75 K.**

### USEFUL MEASUREMENTS

(mm)

	A	B	C	D
FRYER	285	485	60	60



# INSTALLATION

## 5) ELECTRICAL CONNECTIONS

**The electrical connection must be made in conformity with current rules and regulations.**

Before making a connection, check that:

- The capacity and outlets of the electrical installation are suitable for the maximum power output of the appliance (see the information label attached on the underside of the housing).
- The outlet or installation is provided with a good earth connection according to standards and provisions currently in force. All responsibility is declined for failure to comply with these provisions.
- If a power cord is not supplied with the appliance, connect a cable with a suitable section to the terminal board (see table in paragraph 6) keeping the earth wire longer than the lead wires, following the diagram in fig. 8.

**When connection to the power circuit is made through an outlet:**

- Apply to power cable "C", if not provided, a standard plug suitable for the load indicated on the information label. Connect the wires as in the diagram in fig. 8 taking care to observe the responses listed below:

**Letter L (phase) = brown cable;**

**Letter N (neutral) = blue cable;**

**Symbol  $\oplus$  (earth) = yellow-green cable.**

- The power cord must be placed in a way that it does not reach an excess temperature of 75 K in any position.
- To connect, do not use adaptors or switches as they may cause false contacts resulting in dangerous overheating.

**When connection is made directly to the power circuit:**

- Place a switch between the appliance and the circuit of an appropriate size for the load of the appliance and with a minimum aperture between contacts of 3mm.
- Remember that the earth cable must not be broken by the switch.
- As an alternative, the electrical connection may also be protected by a high sensitivity differential switch.

It is strongly recommended that the yellow-green earth cable provided be connected to a good earth installation.

**WARNING:**

**All of our appliances are designed and manufactured according to European standards EN 60 335-1 and EN 60 335-2-13 and relative amendments.**

**This appliance satisfies the requirements of European directives:**

- CEE 89/336 + 92/31 + 93/68 concerning electromagnetic compatibility.
- CEE 73/23 + 93/68 concerning electrical safety.

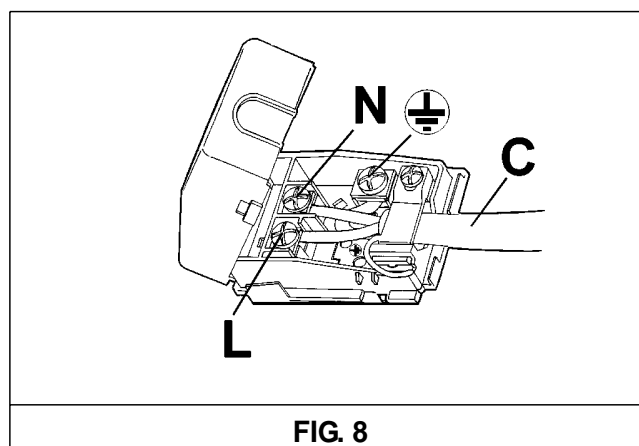


FIG. 8



# MAINTENANCE

**Before carrying out maintenance of any kind, disconnect the appliance from the mains. All maintenance must be carried out by authorized personnel only.**

## 6) PART REPLACEMENT

To replace components located inside the fryer the resistance should be lifted up and secured in the vertical position. Take out the oil kettle and loosen the four screws that are under it (see fig. 8). The work surface can now be detached from the worktop giving access to all internal components.

To reassemble the work surface of the appliance take care not to damage the power cables and

make certain that they are well positioned in the guides along the side of the appliance.

**Note: In the event the power cord is replaced, the ground wire must be left longer than the lead wires (fig. 10) and the instructions in the paragraph "ELECTRICAL CONNECTIONS" must be observed.**

To reassemble the appliance repeat the steps above in the reverse order.

## 7) TECHNICAL SPECIFICATIONS OF ELECTRICAL COMPONENTS

To facilitate the task of the installer a table with component specifications is included below.

### ELECTRICAL COMPONENTS OUTPUT

Name	W
Heating resistance	2300

### TYPE AND SECTION OF POWER CABLES

Type of cable	Total output of appliance	Single-phase power supply 230 - 240 V ~
Neoprene H05 RN-F	2300 W	3 X 1.5 mm <sup>2</sup> (*)



FIG. 9

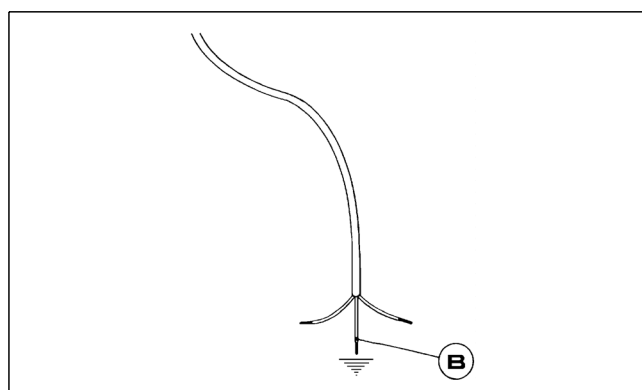


FIG. 10

# TECHNICAL SPECIFICATIONS

DEEP FAT FRYER	
Voltage	230 – 240 V ~
Frequency	50/60 Hz
Total nominal power	2300 W

# TECHNICAL ASSISTANCE AND SPARE PARTS

Before leaving the factory, this equipment was tested and adjusted by skilled personnel so as to guarantee the best operating results.

Original spare parts can only be found at our technical service centres and authorized stores. Every repair or adjustment necessary thereafter must be carried out with the greatest care by qualified personnel.

For this reason we recommend you always contact the dealer you purchased it from or our nearest service centre stating the make, model, series and type of problem experienced with the equipment. The relevant specifications are stamped on the information label attached on the underside of the appliance and on the label attached to the packing box. This information will allow the technician to procure the appropriate spare parts and guarantee that the right action is taken promptly. It is recommended that you note these specifications below so that they are readily available at all times.

**MAKE:** .....

**MODEL:** .....

**SERIES:** .....

