

YOUR TWO YEAR GUARANTEE

It is important to retain the retailers receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown.

You will be asked to return the product (in secure, adequate packaging) to the address below along with a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions) the faulty appliance will then be repaired or replaced and dispatched usually within 7 working days of receipt.

Morphy Richards products are intended for household use only.

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its models at any time.

If for any reason this item is replaced during the 2 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 2 year guarantee the appliance must have been used according to the manufacturers instructions. For example fryers should have been regularly cleaned.

EXCLUSIONS

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

- 1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
- 2 The appliance has been used on a voltage supply other than that stamped on the products.
- 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
- 4 Where the appliance has been used for hire purposes or non domestic use.

5 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.

6 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.

- This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

- This guarantee is valid in the UK and Ireland only.



For electrical products sold within the European Community. At the end of the electrical products useful life it should not be disposed of with household waste.

Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country.

morphy richards®

The After Sales Division
Morphy Richards Ltd
 Mexborough, South Yorkshire,
 England, S64 8AJ

Helpline (office hours)
 UK 0870 060 2604
 Republic of Ireland 1800 409119


45076 MUK Rev1 02/07

For details of other products in the Morphy Richards range please see our website . . .

morphy richards®



Harry Ramsden's Large Family Fryer

 Please read and keep these instructions

Getting the best from your new fryer...

Safety first: Hot oil

*Don't attempt to move the fryer while it is still hot
- wait 3 hours after frying for your fryer to cool.*

Easy cleaning

*Your fryer breaks down into component parts for
easy cleaning with a removable oil tank, lid and control panel.*

Ladle

*For the best results with battered items,
take out the basket and use the ladle to turn items.*

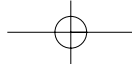


For replacement parts, help with using your Morphy Richards product, problems and lots more, contact us by phone or through our website.

45076 MUK Rev 1

 UK Helpline: 0870 060 2613
Replacement parts: 0870 167 6644
Ireland 1800 409119

www.morphyrichards.com



IMPORTANT SAFETY INSTRUCTIONS


The use of any electrical appliance requires the following common sense safety rules.

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

WARNING: Danger to the person!

IMPORTANT: Damage to the appliance! In addition we offer the following safety advice.

Personal safety

- **WARNING: Never attempt to move your fryer until it is completely cool. This can take up to three hours. Use the carrying handles.** 
- **WARNING: To protect against the risk of electric shock do not immerse the fryer body in water or other liquid.**
- Unplug from the electrical outlet when not in use and before cleaning. Allow to cool before putting or taking off parts, and before cleaning the appliance.
- Never leave the fryer unattended when connected to the electricity supply.
- Never lean over the fryer when it is in use.
- When opening the lid, stand back as some hot steam may be released.
- Always use oven gloves when removing or replacing lid during use.
- Be careful not to touch those surfaces of the fryer which become hot when in use.
- This appliance is not attended for use of persons (including children) with reduced physical, sensory or mental capabilities,

or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the application by a person responsible for their safety.

Product safety

WARNING: The control pod must never be immersed in water.

WARNING: When unpacking the fryer, make sure all packing material is removed.

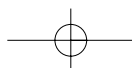
- Never connect the fryer to the electricity supply without oil in the tank.
- Never operate with the oil level below minimum mark (2.0 litres) or above maximum mark (3.1 litres).

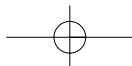
Location

- Place the appliance on a horizontal, flat and stable surface away from a heating source and where it cannot be splashed by water.
- Allow adequate air space above and on all sides for air circulation.
- Do not use your fryer under cupboards or shelves.
- Do not use outdoors.

Other safety considerations

- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Telephone the helpline number (the telephone number can be found on the front cover) for advice on examination and repair.
- Do not use the fryer for anything other than its intended purpose.
- The use of attachments or tools not recommended or sold by





Morphy Richards may cause fire, electric shock or injury.

- Always dry food before frying eg. chips which are too wet can cause the hot oil to froth excessively.
- Never pour oil out of the fryer with the bowl in position.

Children

- Never allow a child to operate this appliance. Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.
- Children should be supervised to ensure that they do not play with the appliance.

Scalds

- Run cold water over the affected area immediately. Do not stop to remove clothing, seek medical help immediately.

Mains lead

- The mains lead should reach from the socket to the base unit without straining the connections.
- Do not let the cord hang over the edge of the table or the counter and keep it away from any hot surface.
- Do not let the lead run across an open space eg. between a lower socket and table.

ELECTRICAL REQUIREMENTS

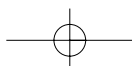
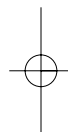
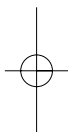
Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

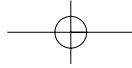
If the socket outlets in your home are not suitable for the plug supplied with this appliance the plug should be removed and the appropriate one fitted.

WARNING: The plug removed from the mains lead, if severed must be destroyed as a plug with a bared flexible cord is hazardous if engaged into a live socket outlet.

Should the fuse in the 13 amp plug require changing, a 13 amp BS1362 fuse must be fitted.

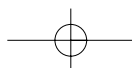
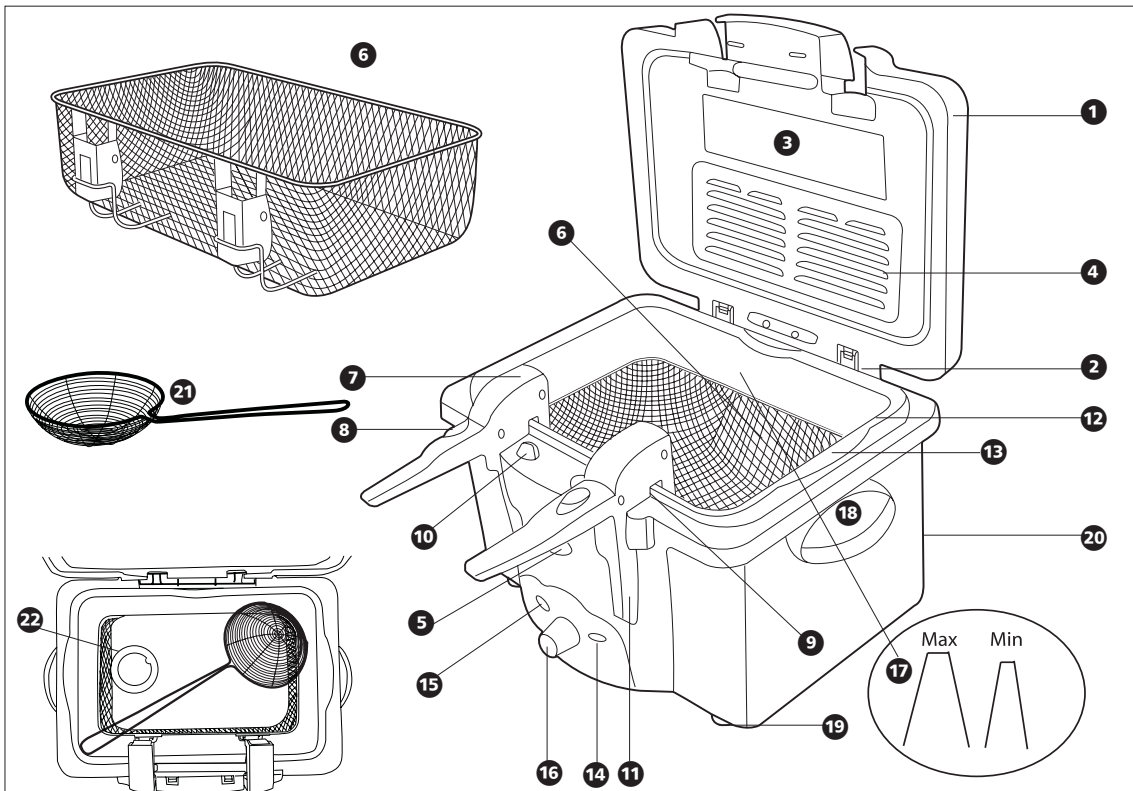
WARNING: This appliance must be earthed.

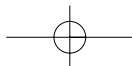




Features

- 1 Spring loaded removable lid
- 2 Lid location guides (not shown)
- 3 Viewing window
- 4 Steam vents
- 5 Lid release button
- 6 Basket
- 7 Basket handles x 2
- 8 Handle release button
- 9 Basket rest
- 10 Lid lock catch
- 11 Basket handle rest position
- 12 Removable oil tank
- 13 Oil tank finger lifting lip
- 14 Power on light (red)
- 15 Temperature ready light (green)
- 16 Variable temperature control
- 17 Min and max oil levels inside tank
- 18 Carrying handles
- 19 Non slip feet on base
- 20 Fryer body
- 21 Ladle
- 22 Oil storage container





BEFORE FIRST USE

Refer to the assembly sequence in section 'Assembly/disassembly sequence'.

When unpacking the fryer, make sure all packaging material is removed.

WARNING: make sure that your fryer is disconnected from the electricity supply.

Please note: Remove the filter from the lid before washing lid.

Remove the oil storage container, ladle, frying basket, non stick oil tank, lid, body and wash these by hand in hot soapy water. Please note: do not leave in water to soak for a long period of time.

WARNING: Do not immerse the control panel in water.

Dry all parts of your fryer thoroughly and replace the oil tank, basket and lid.

Replace the oil tank with the max/min lines to the rear. (Please follow the cleaning instructions).

OPERATION

Lid operation

Press the lid release button, the lid is spring loaded and will rise up on its own **A**.

In the upper position the lid will lift out of its guides at the back for easy cleaning. To replace, locate in the guides and slide back into position. Close the lid by pressing down in the centre and ensure locking catch **10** is fully engaged **B**.

Attaching the handle to a basket

Rest the basket on a level, firm surface, locate the handle into the slots of the basket and pull upwards against the spring force **C**.

Removal of handles

Rest the basket on a level, firm surface, press the handle down against the spring force and remove **D**.

Basket operation

The handles are removable so they can be attached to the basket **D**.

Location of basket to drain

With the lid open and in the vertical position, the basket can be raised into the rest draining position or removed completely **E**.

When in the draining position the basket should be hooked on the basket rest lip (shown by the arrow). When lowering the basket back, lift up to remove from the basket rest position, push forward slightly and lower down. Press the basket release button and allow the handle to lower.

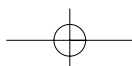
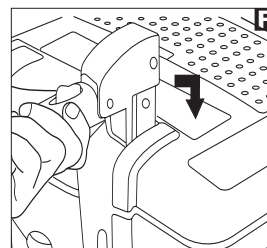
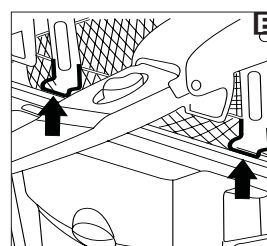
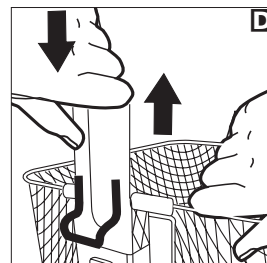
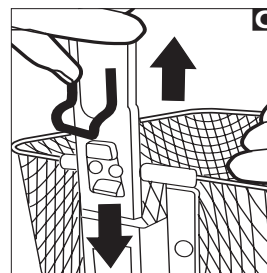
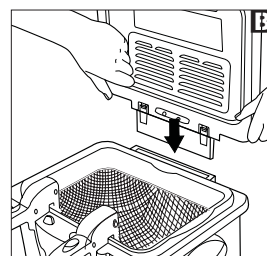
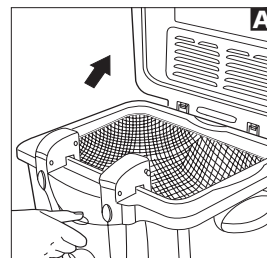
When using the basket, both basket release buttons must be pressed to allow the basket to lower into the oil **F**.

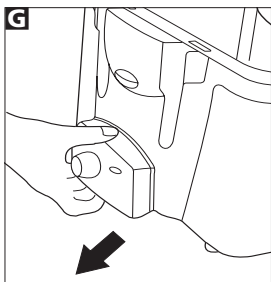
Assembly/Disassembly sequence

The fryer has to be disassembled and assembled following this procedure.

- Open the lid and remove.
- Remove the basket.
- Lift out the tank.
- Pull out the control panel.

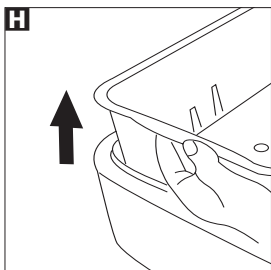
Assembly is the reverse of the above process.





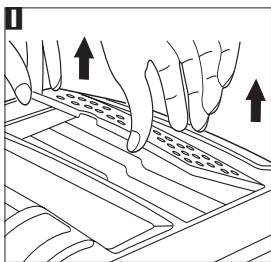
Removal of the control panel

- 1 Lift up the fryer body at the front as shown and pull out the control panel **G**.
- 2 Replace by locating the control panel in the guides and push fully in.
- 3 Once the control panel is in place route the mains cable to the side or out of the back, whichever is convenient.



Replacing the oil tank

Ensure tank contacts are dry before replacing **H**.



Filter

Press the 2 locking tabs back and lift out the panel. The mesh filter can be left to soak in hot soapy water to clean. Allow to drain and dry before replacing **I**.

Filling with oil

Pour oil into the tank up to the maximum level indicated (approx. 3.1 litres of oil).

Lightly smear the inside of the viewing window with the oil to inhibit any condensation which could reduce visibility.

Use good quality liquid vegetable oil, see 'Getting the best from your fryer' on page 6.

COOKING

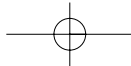
WARNING: Never operate the fryer without oil in the oil tank.

- 1 Lower the basket (if required) and close the lid.
- 2 Plug into the mains and switch the power on at the socket.
- 3 The red power light and green temperature light will illuminate.
- 4 Set the variable temperature control to the required setting see 'frying times and temperature section' on page 9/10.
- 5 The fryer is now pre-heating the oil, the green temperature light may go out and come back on once or twice during pre-heat. This is normal. After approx. 15 minutes the oil will be at the correct temperature.
- 6 Lift the lid.
 - Do not over fill the basket when frying, the food must be covered with the bubbling hot oil, depending on the size and shape of the food to be cooked.

There are two methods of cooking in your fryer, one general method for most food types and another for home battered products.

General cooking method (with the basket)

- 1 Place the basket in the raised position. The basket should always be in the raised position when it is to be filled with food.
- 2 Place the food, which should be dry as possible, into the raised basket. When frying frozen food, avoid adding ice particles to the hot oil. Remove the basket from the fryer, add the frozen food and shake the basket to remove excess ice and frost. The oil temperature and oil life expectancy will be improved.
- 3 Lower the basket onto the basket rest **9**.



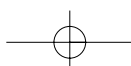
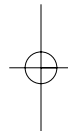
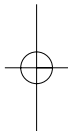
- 4 Lower the lid (to prevent spitting of hot oil).
- 5 Lower the basket to the frying position.
 - You can observe the cooking process by raising the lid or looking through the viewing window to observe progress.
- 6 When the food is cooked, raise the lid, lift the basket out of the oil, give it a shake, and place it in its raised rest position for a few seconds to drain.
- 7 Lift the basket out and shake the fried food into a dish with oil absorbing kitchen paper.
- 8 After use, disconnect from the mains supply and allow to cool. Wipe any spilt oil from the fryer body.

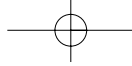
Cooking home-battered foods **(without the basket)**

This method allows for the fact that if wet batter is placed in the basket prior to cooking the food may stick.

- 1 Leave the basket fully submerged in the oil.
- 2 Dip food in the batter until it is evenly coated and allow to drain for a moment to remove excess batter.
 - To check that the oil is hot enough for your battered food, drop a drip of batter into the oil. If the oil is hot enough the batter should immediately rise to the surface but should not smoke. If this action causes any smoke then the temperature is too high and should be reduced.
- 3 Once evenly coated, carefully lower your battered food into the hot oil and allow to 'seal' for about 30 seconds before turning. See table on page 9/10 for frying times and quantities of food per fry.
- 4 Fry until batter is golden brown and the food inside is cooked but not dried out.

WARNING: Take care as the oil may spit as the food is added.





GETTING THE BEST FROM YOUR FRYER

Oil

- Always ensure that you use good quality oil for deep frying. We recommend liquid vegetable oils, alternatively use corn, groundnut or rapeseed oil. Avoid mixing oils of different types and quality.
- Solid fat (lard) and solid oil can be used, this should be first melted in a pan until softened, then carefully transferred into the fryer tank.
- Change the oil when it becomes brown or cloudy in colour, usually after frying 15 times.

IMPORTANT: Do not switch the fryer on until the fryer tank is filled with oil or solid oil or lard.

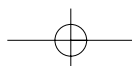
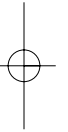
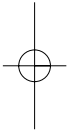
Cooking tips

- Your food must always be completely dry in order to avoid overflowing, to prolong the use of the oil and to give a crispier finish to the food.
- Pieces of food should be of the same size and thickness.
- As a general guide pre-cooked foods need a higher cooking temperature than raw foods.
- Do not overload the basket as it may cause a drop of temperature that may leave the food greasy.
- Cook your food thoroughly. Remember that your food may begin to turn golden brown before it is cooked through.
- Avoid leaving food to drain for too long in the basket as the food may become soft and lose its crunchiness.
- Select your cooking utensils with care. Do not use utensils that may melt. When using metal utensils, take care not to damage the non-stick coating of the bowl.

- All foodstuffs contain moisture. When lowered into the hot oil the water turns to steam. Most of the steam escapes harmlessly through the lid vent, but trapped steam may escape when opening the lid - so care is needed.

Chips

- Old potatoes are ideal for making chips. Your chips should be evenly sized so that they cook evenly. They should be rinsed in a colander under a cold tap and dried using a kitchen towel or absorbent paper. For best results fry your chips for 10-12 minutes; shaking the basket at intervals to ensure chips get an overall browning.
- For best results, we recommend no more than 900g of frozen chips or 1.2kg of fresh chips are fried per batch.



EMPTYING, CLEANING & STORING

WARNING: Cleaning should only be carried out with the plug removed from the socket. The fryer should have completely cooled. Allow 3 hours for cooling.

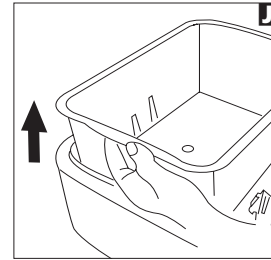
- 1 Remove the lid.
- 2 Remove the basket.
- 3 Take the oil storage container and remove the lid, ensuring the filter is left in.
- 4 Lift out the tank **J** and carefully pour the oil from the corner of the tank, **K** into the oil storage container.
 - Once the oil is in the storage container screw the lid back on.
- 5 Wash the lid, basket, handle, ladle and the inside of the tank by hand with hot soapy water.
 - The lid can be washed in a dishwasher.
 - The basket and tank should NOT be washed in a dishwasher.
- 6 Clean the body of the fryer with a warm moistened cloth, washing up liquid can be used.

WARNING: Never immerse the control panel in water, if required remove any stains with a moistened cloth.

- 7 Dry all parts of your fryer thoroughly and reassemble all parts with the max and min at the back of the oil tank. Refer to the 'Assembly Sequence' on page 4.
 - The outside of the tank is not non-stick coated, if care is taken, it is unlikely to become dirty. If oil does drip down the exterior when the oil is being emptied out, make sure that it is hand washed thoroughly. The exterior may appear

discoloured, this is quite normal and will not detract from the performance of the fryer.

- 8 Place the basket back into the tank, then the oil storage container and ladle **L**. This allows for efficient storage.



HELPLINE

If you have any difficulty with your appliance, please do not hesitate to call us.

We are more likely to be able to help than the store from where you bought it.

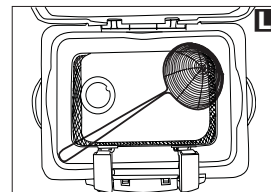
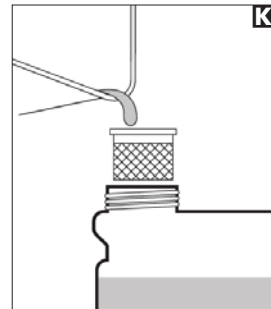
Please have the following information ready to enable our staff to deal with your query quickly.

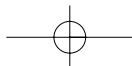
- Name of the product.
- Model number as shown on the underside of the appliance.
- Serial number as shown on underside of the appliance.

UK Helpline 0870 0602604

Replacement Parts 0870 1676635

Ireland Helpline 1800409119

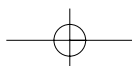


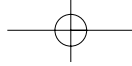


FRYING TIMES AND TEMPERATURE CHART

These frying times are intended as a guide only and should be adjusted to suit quantity or thickness of food and your own taste. Times listed are normally the maximum time required.

Fresh cut chips	1.2kg
190°C	10-12 mins
Frozen chips	900g
190°C	2-15 mins
Fresh cod or haddock	300g/400g 2 or 3 pieces
190°C	8-10 mins
Frozen cod or haddock	300g/400g 2 or 3 pieces
170°C	10-15 mins
Frozen plaice	1x150g piece
190°C	5-6 mins
Whitebait (just enough to cover base of basket)	
190°C	1-2 mins
Scampi (frozen in crumbs)	
170°C	3-5 mins
Just enough to cover base of basket.	
Beefburgers*	
150° or 170°C	
2oz/55g 4 pieces	4-6 mins
4oz/110g 2 pieces	5-10 mins





FRYING TIMES AND TEMPERATURE CHART continued

Fresh or defrosted chicken portions in crumbs*	2 x 200g pieces
170°C	20-25 mins
Frozen chicken portions in crumbs*	2 x 200g pieces
170°C	25-30 mins
Mushrooms	200g
190°C	2-3 mins

Weights stated are maximum advised.

*Chicken and beef burgers taint the oil leaving a taste you may not want when frying other foods, if so change the oil.

Pea and Mint Puree - A delicious accompaniment for fish.

Serves 4

85 calories, 3g fat (per serving)

Ingredients

450g frozen peas

20 mint leaves

2 tablespoons of semi skimmed milk

1 knob of unsalted butter

Sea salt

Black pepper

Method

- 1** Lay the peas on a tray to defrost for 10 minutes. Whilst peas are defrosting blanch the mint in boiling water for 20 seconds, remove and set a side.
- 2** When the peas are still very cold place into a blender along with the mint and blitz until very smooth. (If needed you can add just splash of water to help). Once blitzed push the puree through a fine sieve.
- 3** Return puree to the blender and add remaining ingredients for a final blitz.
- 4** Heat the butter and milk in a saucepan and add the puree stirring well.
- 5** Once hot remove and season to taste.

Great because:

- This healthy dip is low in fat and full of fibre with more than third of your days fibre needs in one serving.
- It is good for iron which is vital for good energy levels and has almost half of your day's vitamin C which helps the iron to be absorbed and boosts immunity.

Tips

- This makes a fantastic base on which to serve fish.
- For a delicious cold dip omit method number 4.

