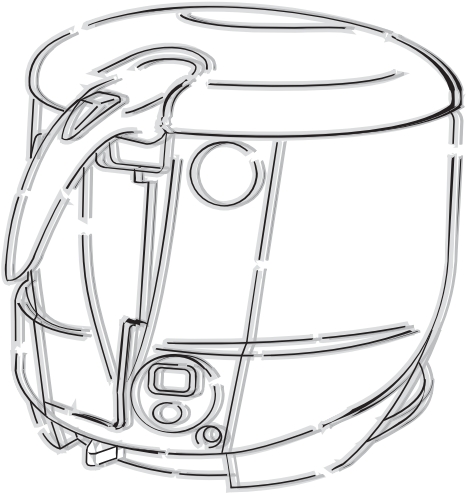
instructions



Electric Fryer

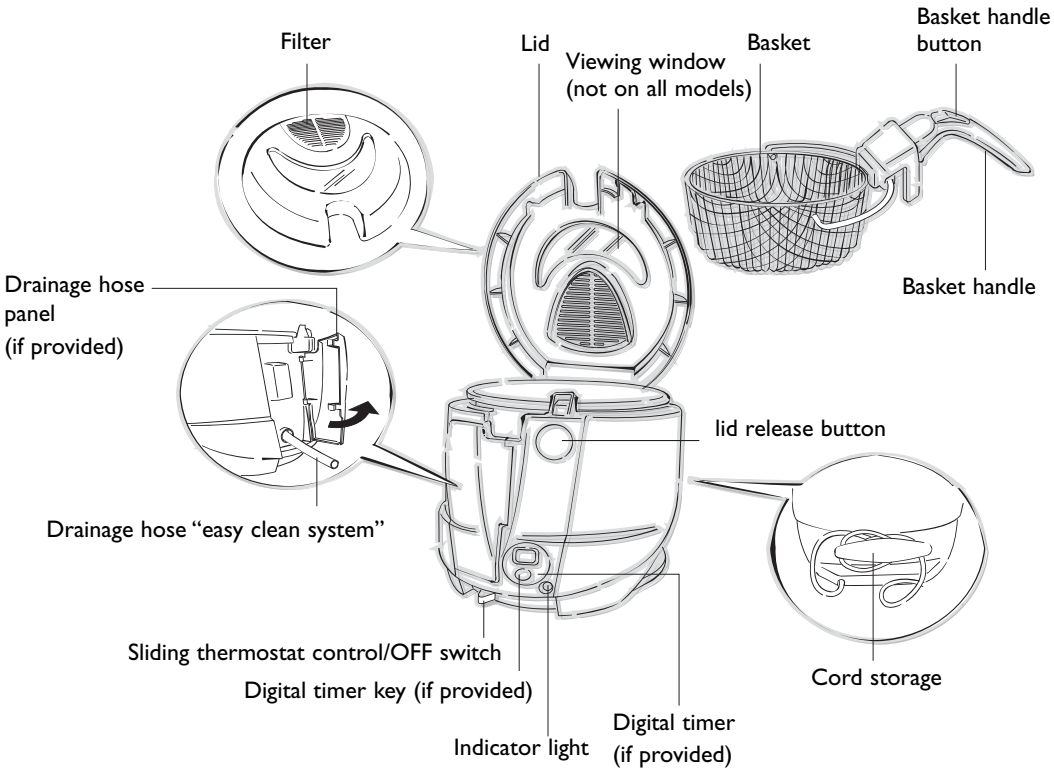
F16 series

Please retain these instructions for future reference

Living innovation

Description of appliance

The following terms are used throughout the instruction manual



Thank you for choosing this electric fryer. To get the best results from your deep fryer it is advisable to read these instructions before using the appliance. This is the only way to ensure optimum results and maximum safety.

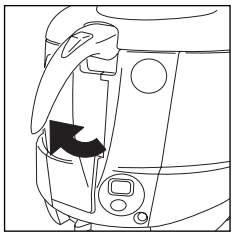


fig. 1

Filling with oil or fat

- Raise the basket into the top position by pulling the handle upwards (fig. 1).
  ALWAYS raise and lower the basket with the lid closed.
- Open the lid by pressing the lid release button (fig. 2).
- Remove the basket by pulling the handleupwards (fig. 3).
- Pour into the bowl 2 litres of oil (or 1,8 kg. of fat).

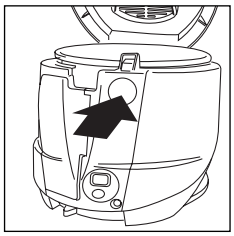


fig. 2

For best results use a good quality oil. Avoid mixing different types of oil. If you use lumps of solid fat, cut them into small pieces so that the deep fryer does not heat up in the first few minutes without an even covering of fat. The temperature must be set to 150°C until the fat has melted completely. The required temperature can then be set.

Warning
The level of oil must always be between the maximum and minimum levels indicated inside the bowl.
Never use the deep fryer when the oil is below the "min" (1.8 lt.) level as it could cause the thermal safety device to be activated; to replace it you will need to contact one of our service centres. Only when the fat has melted, should the basket be lowered.

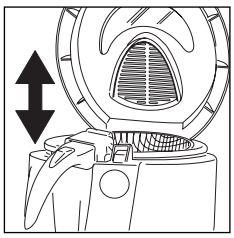


fig. 3

Frying

1. Put the food to be fried into the basket, without overfilling (max. 1 kg. of fresh potatoes). Ensure the food is evenly distributed in the basket.
   If cooking food from frozen, make sure very few ice crystals are included (see frying frozen food).
2. Put the basket into the fryer bowl in a raised position and close the lid by pressing lightly down upon it until it clicks shut. Always close the lid before lowering the basket to avoid hot oil from splashing out.
3. Set thermostat switch to the required temperature (fig. 4). When the temperature set has been reached, the indicator light will switch off.
4. When the indicator light goes out, slide the basket handle button down and slowly lower the handle and basket into the oil.

- It is completely normal for a considerable amount of hot steam

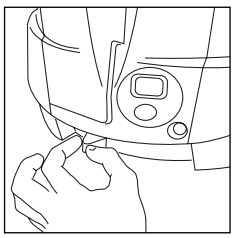


fig. 4

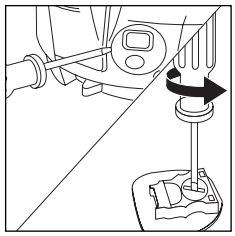


fig. 5

to be released from the filter cover immediately after the basket is immersed.

- It is normal for drops of condensation to form around the basket handle while the appliance is working.
  At the start of cooking, immediately after the food has been immersed in the oil, the internal wall of the viewing window will steam up, before gradually cleaning.

In the models fitted with the digital timer

1. Set the cooking time by pressing the digital timer key until the display shows the desired number of minutes.
2. The figures will begin flashing immediately afterwards, signifying that the cooking time has started. The last minute will be visualised in seconds.
3. In the event of error, the new cooking time can be set by keeping the button pressed down for more than 2 seconds. The display will reset itself, then repeat as for point 1 (above).
4. The minute timer will show the end of the cooking time with two series of beeps at an interval of about 20 seconds. In order to switch off the audible alarm you only need press the digital minute timer key.

WARNING: the minute timer does not switch the appliance off.

Replacing the digital timer battery (fig.5)

- Remove the minute timer from its compartment by prying it from the upper side.
- Turn the battery cover placed on the back in an anticlockwise direction until it is released.
- Replace the battery with another of the same type.

After frying

When the selected frying time is elapsed, raise the basket and check that food is golden brown as desired. This can be done without opening the lid by using the viewing window (where fitted).
When the food is completely cooked, switch the appliance off by setting the thermostat control to "0" until the switch is heard to click off. Leave the contents to drain for a moment and then open the lid and remove the basket without shaking it too vigorously.

Filtering of oil or fat

It is advisable to filter the oil or fat after frying in order to remove any food particles, especially if the food is coated in breadcrumbs

or flour. Food particles remaining in the oil tend to burn, which causes the oil to deteriorate more quickly. **Check that the oil is sufficiently cold (wait about 2 hours)**

For models without a drainage hose

1. Remove the lid and empty the bowl from one of its sides (left or right side edge of the bowl).
2. Use a sponge or a paper kitchen towel to remove any deposits from the bowl.
3. Hook the basket to the bowl and place the supplied paper filter in the bottom of the basket. Spare filters can be obtained from your dealer or from our service centres.
4. Pour the oil very slowly into the basket, ensuring that it does not overflow from the filter.

Note: After filtering the oil, it can be left in the fryer. However, should a long period of time pass between one frying and the next, it is advisable to store the oil in a closed container, not exposed to direct light in order to avoid its deterioration. Oil used for frying fish should be stored separately from oil used for other foods.
If fat is used for frying, this should not be allowed to cool too much, otherwise it may solidify.

For models fitted with a drainage hose

Proceed as follows:

1. Raise the lid of the fryer and remove the basket. **Check that the oil is sufficiently cool** (about 2 hours).
2. Open the panel and remove the drainage hose as shown in fig. 5.
3. Remove the cap (fig. 6). Take care to pinch the end of the hose with two fingers so that the oil does not drain until the hose has been placed in a receptacle.
4. Drain the oil into a suitable receptacle (fig. 6)
5. Use a sponge or a paper kitchen towel to remove any deposits from the bowl.
6. Replace the drainage hose in its compartment. **Do not forget to replace the cap.**
7. Place the filter supplied with the appliance in the bottom of the basket (fig. 7). Spare filters can be obtained from your dealer or from our service centres.
8. Pour the oil very slowly into the basket, ensuring that it does not overflow from the filter (fig. 8).

Note: After filtering the oil, it can be left in the fryer. However, should a long period of time pass between one frying and the next, it is advisable to store the oil in a closed container, not exposed to direct light in order to avoid its deterioration.

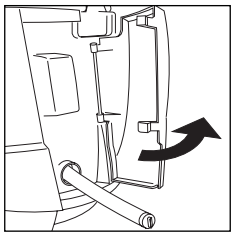


fig. 5

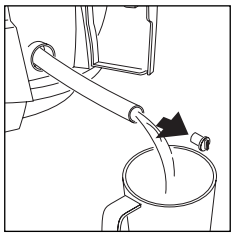


fig. 6

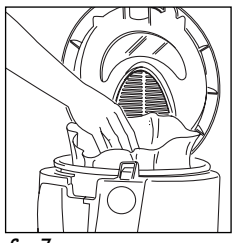


fig. 7

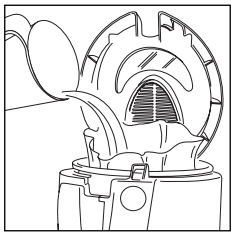


fig. 8

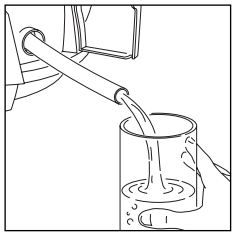


fig. 9

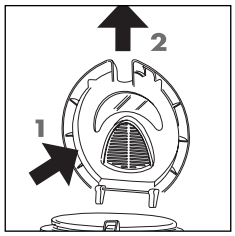


fig. 10

To drain the oil into the receptacle, remove the drainage hose and proceed as shown in fig. 9.
Oil used for frying fish should be stored separately from oil used for other foods.
If fat is used for frying, this should not be allowed to cool too much, otherwise it may solidify.

Cleaning

Before cleaning, always **remove the plug from the electrical socket.**
Never immerse the deep fryer in water or hold it under the tap. By getting inside the water would cause short circuiting.
To clean the bowl, proceed as follows:

- **Check that the oil is sufficiently cold (wait about 2 hours),** then empty out the oil or fat as previously described in the paragraph headed "filtering the oil or fat".
- Remove any deposit from the bottom of the bowl using a sponge or a paper towel.
- Wash the bowl with hot water and washing up liquid, then rinse.
- We advise regular cleaning of the basket, with care being taken to eliminate any deposits.
- The basket can be washed in a dishwasher.
- After frying, wipe the outside of the fryer with a soft damp cloth in order to remove any oil smears and condensation.
- The lid is removable, to take it off, proceed as follows: push the lid back (see arrow "**1**" fig. 10) and at the same time, lift it up (see arrow "**2**" fig. 10)
- After washing, dry thoroughly. Remove any water left in the bottom of the container and, in particular, inside the oil drainage hose. This avoids dangerous spurts of hot oil during use.

Model with non-stick bowl

To clean the bowl pan use a soft cloth with a neutral detergent never using objects or abrasive detergents.

Changing the filters

The life of the filters depends on the type of food fried.
The mesh filters will absorb unpleasant frying odors for about 15 fryings. Close the lid of the fryer and open the filter cover on the lid. Unpack the new filters and insert them in the filter compartment with the thick white layer underneath.
Close the filter cover by pressing gently until it clicks shut.
Warning: do not use the appliance with over used filters as this could cause bad odours and obstruct the steam.

Cooking hints

Changing the oil or fat

The oil or fat must never fall below the minimum level, when this occurs top up with new oil. It is advisable to change the oil regularly to maintain the quality and taste of the food. The length of time the oil or fat last depends on what is fried.
For example, the oil must be changed more often if food coated in breadcrumbs is fried frequently.
Oil deteriorates if constantly reheated, we advise that the oil be completely changed after every 5/8 uses or it should be completely changed in the following circumstances:

- unpleasant odour
- smoke when frying
- oil becomes dark in colour

How to fry correctly

- **The food to be fried should not be lowered into the oil until the the pilot lamp switches off.**
- Do not overfill the basket. Too much food in the basket lowers the temperature of the oil suddenly, with the result that the food will be greasy and unevenly-fried.
- When frying small quantities of food, the temperature of the oil must be set lower than the temperature indicated to avoid the oil boiling too violently.
- Check that the food is sliced thinly and evenly. Thick slices will not be fried throughout, although they will look very attractive on the outside. If the food is evenly sliced, each slice will be perfectly fried at the same time.
- **Be sure to dry the food carefully before frying.** Damp foods - especially potatoes - remains soggy after frying. Foods with a high water content (e.g. fish, meat and vegetables) should be dipped in breadcrumbs or flour. Remember to shake off any excess flour or breadcrumbs before frying.

Frying non-frozen food

Type of food		Max. Quantity (grms)	Temperature °C	Time in Minutes
CHIPS	Half portion	500	190	8-10
	Whole portion	1000	190	16-18
FISH	Squid	500	160	12-13
	Scampi tails	500	160	9-10
	Sardines	500	170	12-13
	Sole (2 pieces)	400	160	7-8
MEAT	Beef cutlets (2 pieces)	300	170	8-9
	Chicken cutlets (2 pieces)	300	180	7-8
	Meat balls (13 pieces)	500	170	7-8
VEGETABLES	Artichokes	250	150	11-12
	Cauliflower	300	160	7-8
	Mushrooms	300	160	6-7
	Aubergines	100	170	7-8
	Courgettes	300	160	11-12

Please remember that the cooking times and temperatures are approximate and must be adapted according to the quantity of food and personal tastes.

Frying frozen food

- Due to their extremely low temperature, frozen foods inevitably lower the temperature of the oil. For good results each time you fry, we recommend you do not exceed the maximum quantities set out in the following table.
- **Frozen foods are frequently covered with a coating of ice crystals which must be removed before cooking. This can be done by shaking the basket.** Lower the basket very slowly into the oil, to ensure that the oil does not boil over. Close the fryer lid after the basket has been placed inside the fryer.

The cooking times are approximate and must be varied according to the initial temperature of the food which is to be fried and according to the temperature recommended by the frozen food producer.

Type of food		Max. Quantity (grms)	Temperature °C	Time in Minutes
CHIPS (*)		300 1000	190 190	7-9 18-20
POTATOES CROQUETTES		500	190	7-8
FISH	Cod fingers Shrimps	300 300	190 190	5-6 5-6
MEAT	Chicken cutlets (n. 2)	200	190	7-8

(*) This is the recommended quantity for excellent results. Naturally a larger quantity of frozen potatoes can be fried, taking into consideration that they will be a little more greasy due to the sudden drop in the temperature of the oil upon immersion.

Problem solving

Fault	Cause	Remedy
Unpleasant odours	The filters are saturated. The oil has deteriorated. The cooking liquid is unsuitable.	Replace the filters. Replace the oil or fat. Use a good quality sunflower or vegetable oil.
The oil overflows	The basket has been lowered too quickly into the oil Too much oil in the fryer Food not dried sufficiently before immersing in the oil Recommended max. quantity exceeded You have immersed a small amount of food.	Lower the basket slowly Reduce quantity of oil in the fryer Dry the food thoroughly Reduce the amount of food Set a lower temperature
The oil does not heat up	Fryer has been previously switched on without oil in bowl causing the thermal cutout to operate.	Contact the Service Centre (thermal safety device will need to be replaced).

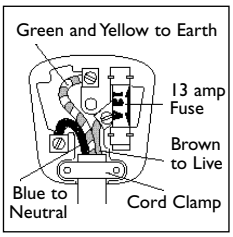
IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources.As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

This appliance has been designed to fry foods and is exclusively for domestic use. It must not be used for other purposes and must not be modified in any ways.

Safety warnings

- As with any electrical appliance, whilst the instructions aim to cover as many eventualities as possible, caution and common sense should be applied when operating your fryer, particularly in the vicinity of young children.
- Before use check that the voltage power supply corresponds to the one shown on the appliance data plate.
- Only connect the appliance to electrical sockets which have a minimum load of 10A and which are properly earthed. (If the socket and the plug on the appliance should prove incompatible, get a professionally qualified technician to replace the socket with a more suitable one).
- Before using the fryer for the first time, remove the cardboard (if fitted) from the drain hole and any other packaging.
- Do not use the appliance if it is damaged.
- Do not place the appliance near heat sources.
- Do not immerse the deep fryer in water. The infiltration of water may cause electric shocks.
- The appliance is hot when it is in use. DO NOT LEAVE IT WITHIN THE REACH OF CHILDREN.
- Hot oil can cause serious burns. Do not move the deep fryer when the oil is hot.
- Never touch the viewing window when frying as it becomes very hot.
- To move the appliance, use the special lifting handles. (Never lift by the basket handle) and always allow the oil to cool before moving the fryer, as hot oil can cause severe burns.
- The deep fryer must only be switched on after it has been filled with oil or fat. If it is heated while empty, a thermal safety device comes into operation which stops it from working. In this case it is necessary to contact our nearest authorised service centre to replace the device.
- If the deep fryer leaks oil, contact the technical service centre or staff authorised by the Company.
- When the appliance is in operation, the drainage hose (if fitted) must always be closed and positioned in us compartment.
- Wash the following carefully with hot water and washing up liquid before using the deep fryer for the first time: the fryer bowl, the basket and the lid (remove filters).
- The materials and objects likely to come into contact with foodstuffs conform to EEC Directive.
- Using the appliance for the first time may result in minimal smoke. This is normal and disappears in few minutes. The room must be ventilated.
- Children or infirm persons should not be allowed to use this product unsupervised.
- Children should not be allowed to play with this appliance.
- Do not allow the cord to hang over the edge of the worksurface where it may be grabbed by children or become entangled with the user. Do not use with an extension cord.
- If it is necessary to replace the power cable, contact a service centre approved by the manufacturer.



Electrical requirements

Before using this appliance ensure that the voltage indicated on the product corresponds with the main voltage in your home, if you are in any doubt about your supply contact your local electricity company. The flexible mains lead is supplied connected to a B.S. 1363 fused plug having a fuse of 13 amp capacity. Should this plug not fit the socket outlets in your home, it should be cut off and replaced with a suitable plug, following the procedure outlined below.

Note: Such a plug cannot be used for any other appliance and should therefore be properly disposed of and not left where children might find it and plug it into a supply socket - with the obvious consequent danger.

N.B. We recommend the use of good quality plugs and wall sockets that can be switched off when the machine is not in use.

important: the wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

green and yellow	earth
blue	neutral
brown	live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol ⏚ or coloured green or green and yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. If your electricity supply point has only two pin socket outlets, or if you are in doubt, consult a qualified electrician.

Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord of the same size.

After replacement of a fuse in the plug, the fuse cover must be refitted. If the fuse cover is lost, the plug must not be used until a replacement cover is obtained. The colour of the correct replacement fuse cover is that of the coloured insert in the base of the fuse recess or elsewhere on the plug. Always state this colour when ordering a replacement fuse cover. Only 13amp replacement fuses which are asta approved to B.S. 1362 should be fitted.

This appliance conforms to the Norms EN 55014 regarding the suppression of radio interference.

warning - this appliance must be earthed

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Electric Fryer F16313