

## Electric deep fryer

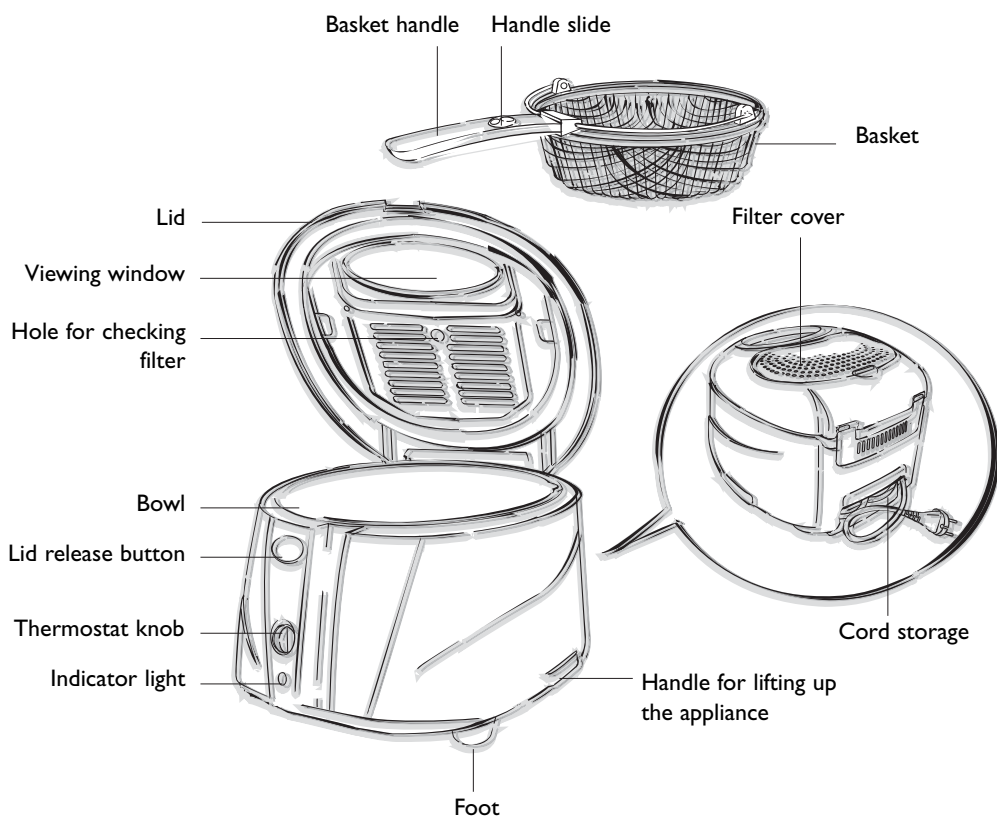
FRP



*Living innovation*

## Description of appliance

The following terms are used throughout the instruction manual



**Thank you for choosing this electric deep 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.**

## Installation

- Before use, check that the appliance has not been damaged during transport.
- Remove the appliance from the packaging, including any p.o.s.
- Before use, check that the power supply voltage corresponds to the value shown on the appliance rating plate. The appliance must always be connected to a well earthed socket rated at 10A minimum. The manufacturer is not liable for damage caused by inadequate earthing of the appliance.
- Wash the bowl, the lid (remove filters) and the basket with hot water and dry thoroughly.
- Never switch the fryer on before adding oil or fat. If the fryer is operated without oil or fat, a thermostatically operated safety device interrupts the operation of the appliance. If this occurs contact one of our authorized service centres before re-using the appliance.
- Place the fryer on a flat work surface at a safe distance from taps and sinks.
- The basket fits automatically onto the spindle in the centre of the bowl.

## Operating instructions

- Raise the basket to the highest position by pulling the special handle upwards (fig.1).

**The lid should ALWAYS be closed when the basket is raised and lowered.**

- Open lid by pressing button (fig.2).
- Remove the basket by pulling it upwards (fig.3).
- Pour into the container 1.2 litres of oil (or 1 kg. of fat).

**WARNING: The level must always be between the maximum and minimum levels indicated.**

**Never use the deep fryer when the oil is below the “min” level as it could cause the thermal safety device to come into operation; to replace it you need to contact one of our service centres.**

Best results are obtained by using a good peanut 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 a covering of fat. The temperature must be set to 150°C until the fat has melted completely. The required temperature can then be set.

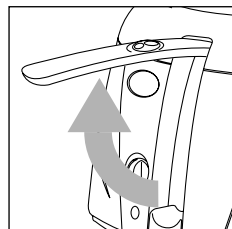


fig. 1

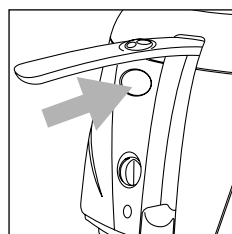


fig. 2

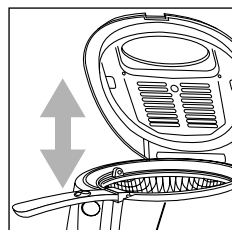


fig. 3

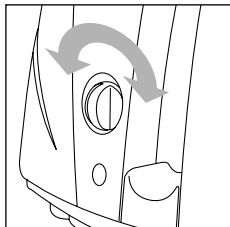


fig. 4

## Starting to fry

1. Put the food which is to be fried into the basket, without ever overfilling it (max. 1 kg. of fresh potatoes). In order to obtain a more even frying, we recommend concentrating the food especially around the perimeter of the basket., leaving the central part more sparingly filled.
2. Put the basket into the boiler pan in a raised position (fig.3) and close the lid by pressing lightly down upon it until the hooks click. Always close the lid before lowering the basket in order to avoid hot oil from splashing out.
3. Set thermostat knob to the required temperature (fig.4). When the temperature set has been reached, signal lamp will go off.
4. As soon as the signal lamp goes off, immerse the basket in the oil, lowering the handle slowly after sliding the handle's slider back.
  - It is completely normal for a considerable amount of very hot steam to pour out of filter cover immediately after this.
  - At the start of cooking, immediately after the food has been immersed in the oil, the internal wall of viewing window (where present) will steam up, before progressively clearing.
  - It is normal for drops of condensation to form around the basket handle while the appliance is working.

## After frying

When the cooking time runs out raise the basket and check if the food has reached the required golden colour. In the models fitted with a viewing window this check can be carried out by looking through the window without opening the lid.

If you consider the cooking to be finished, switch off the appliance by turning the thermostat knob to the "O" position until you hear the click off the internal switch. Allow the excess oil to drip off by leaving the basket in the deep fryer in the high position.

**P.S. If the cooking needs to be done in two phases (e.g. potatoes) raise the basket at the end of the first phase and wait for the signal lamp to go off again. Then immerse the basket back in the oil for a second time (see enclosed tables).**

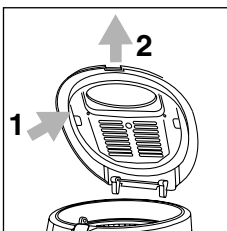


fig. 5

## Filtering the oil or fat

We recommend that you carry out this procedure each time you have finished frying as, especially when the food has been breaded or floured, the food particles tend to burn if they remain in the liquid thus causing much quicker deterioration in the oil or fat.

**Check that the oil is cool enough (waiting about 2 hours).**

1. Remove the lid (fig. 5) and empty the tank from the side shown

- by the arrow (fig. 6) right front edge of the tank.
2. Remove any deposits from the tank using a sponge or absorbent paper.
  3. Put the basket back in the high position and place one of the filters supplied at the bottom of the basket (fig. 7). You can obtain the filters from your retailer or one of our service centres.
  4. Next pour the oil or fat very slowly into the deep fryer so that it does not spill out of the filter (fig. 8).
  5. The oil which has been filtered in this way can be preserved inside the deep fryer. However, if a long time elapses before it is next used, it is advisable to preserve the oil in a closed container in order to stop it deteriorating. It is good practice to keep oil used for frying fish separate from that used for frying other food. If fat is used, be careful not to let it cool down too much or it will solidify.

### Replacing the odour-eater filter

With time the odour-eater filters placed inside the lid lose their effectiveness. A change of colour in the filter, visible through hole on the inside cover, shows that the filter needs to be changed. To replace it, remove plastic filter cover (fig. 9) by pressing hook in the direction of arrow 1, then raise it in the direction of arrow 2. Replace the filters.

**P.S.** The white filter must rest on the metal part and the coloured area must face upwards (or towards the black filter).

Reassemble the filter cover, being careful to insert the front hooks correctly (fig. 10) .

### How long the oil or fat lasts

**The oil or fat must never go below the minimum level.**

From time to time it is necessary to renew it completely. The length of time the oil or fat lasts depends on what is fried.

Breading, for example, dirties the oil more than simple frying.

As for all types of deep fryer, the oil deteriorates if it is reheated several times! Therefore, even if it is used and filtered correctly, we recommend replacing it completely fairly often.

Since the deep fryer works with little oil, due to its rotating basket, there is the considerable advantage that you only have to get rid of about half the amount of oil that you would with the other deep fryers on the market.

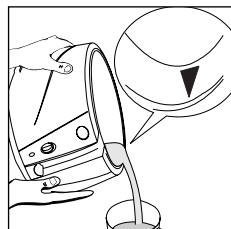


fig. 6

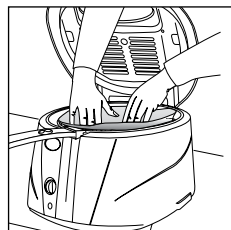


fig. 7

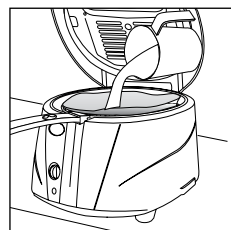


fig. 8

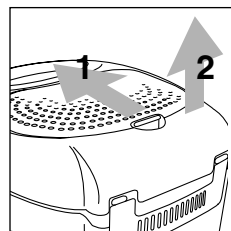


fig. 9

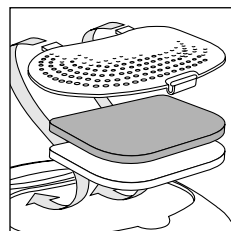


fig. 10

## 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.**

**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 the lid as shown in fig. 5.**

The lid is removable, to take it off, proceed as follows: push the lid back (see arrow "1" fig. 5) and at the same time, lift it up (see arrow "2" fig. 5).

Do not immerse the lid in water without having first removed the filters.

To clean the boiler pan, proceed as follows:

- Wash the tank with hot water and washing up liquid, then rinse and dry everything carefully.
- We advise regular cleaning of the basket, with care being taken to eliminate any deposits which might have accumulated in the basket's wheel guide ring.
- Dry the outside of the deep fryer with a soft, damp cloth in order to get rid of splashes and any little dribbles of oil or condensation.
- Clean and dry the washer as well in order to avoid it sticking to the boiler pan when the boiler is not in use. (To open the lid in the event of sticking, you only need to raise the lid by hand while at the same time keeping the opening button pressed down).

## Model with non-stick boiler pan

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

## How to fry correctly

- It is important to follow the recommended temperature for every recipe. If the temperature is too low, the fried food absorbs oil. If the temperature is too high a crust quickly forms on the outside while the inside remains uncooked.
- **The food which is to be fried must only be immersed when the oil has reached the right temperature, i.e. when the signal lamp goes off.**
- Do not overfill the basket. This would cause the temperature of the oil to drop suddenly, resulting in fried food which is too greasy and not uniformly 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 thinly sliced and of even thickness, as food which is too thick cooks badly on the inside, despite looking nice, while food of an even thickness reaches the ideal cooking point all at the same time.
- **Dry the food completely before immersing it in the oil or fat**, as wet food becomes soggy after cooking (especially potatoes). It is advisable to bread or flour food which has a high water content (fish, meat, vegetables), being careful to remove the excess bread or flour before immersing it in the oil.

## Frying non-frozen food

Type of food		Max. Quantity (grms)	Temperature °C	Time in Minutes
CHIPS	Recommended quantity for excellent frying	500	190	1st Phase 6-7 2nd Phase 1-2
	MAX quantity (safety limit)	1000	190	1st Phase 10-12 2nd Phase 2-3
FISH	Squid	500	160	9-10
	Canestrelli	500	160	9-10
	Scampi tails	600	160	7-10
	Sardines	500-600	170	8-10
	Cuttlefish	500	160	8-10
	Sole (n. 3)	500-600	160	6-7
MEAT	Beef steak (n. 2)	250	170	5-6
	Chicken steak (n. 3)	300	170	6-7
	Meat balls (n. 8 - 10)	400	160	7-9
VEGETABLES	Artichokes	250	150	10-12
	Cauliflower	400	160	8-9
	Mushrooms	400	150	9-10
	Aubergines	300	170	11-12
	Courgettes	200	170	8-10

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

- Frozen foods have very low temperatures. As a result they inevitably cause a considerable drop in the temperature of the oil or fat. To achieve a good result, we advise you not to exceed the quantities recommended in the following table.
- **Frozen foods are often covered in ice crystals which it is necessary to remove before cooking by shaking the basket.** Then immerse the basket very slowly into the frying oil to avoid the oil reboiling.

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	Recommended quantity for excellent frying	180 (*)	190	1st Phase 3-4 2nd Phase 1-2
	MAX quantity (safety limit)	500	190	1st Phase 6-7 2nd Phase 1-2
POTATO STICKS		500	190	7-8
FISH	Cod fingers	300	190	4-6
	Shrimps	300	190	4-6
MEAT	Chicken steak (n. 3)	200	180	6-8

**WARNING: Before immersing the basket, check that the lid is firmly closed.**

(\*) This is the recommended dose to achieve excellent frying. It is naturally possible to fry a larger amount of frozen chips, but you should bear in mind that in this case they will end up being a little greasier because of the sudden drop in the oil temperature at the time of immersion.



## Problem solving

Fault	Cause	Remedy
Bad smell	<p>The odour-eater filter is saturated.</p> <p>The oil has deteriorated.</p> <p>The cooking liquid is unsuitable.</p>	<p>Replace the filter.</p> <p>Replace the oil or fat.</p> <p>Use a good peanut oil.</p>
The oil overflows	<p>The oil has deteriorated and causes too much foam.</p> <p>You have immersed food which is not sufficiently dry in the hot oil.</p> <p>The basket has been immersed too quickly.</p> <p>The oil level in the deep fryer is over the maximum limit.</p>	<p>Replace the oil or fat.</p> <p>Dry the food well.</p> <p>Immerse it slowly.</p> <p>Reduce the amount of oil in the boiler pan.</p>
<p>The oil does not heat up</p> <p>Only half of the basket has fried properly.</p>	<p>The deep fryer has previously been used without oil in the boiler pan, causing the thermal safety device to break.</p> <p>The basket does not rotate during cooking.</p>	<p>Contact the Service Centre (the device must be replaced).</p> <p>Clean the bottom of the boiler pan. Clean the basket wheel guide ring.</p>

## 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.



## Safety warnings

- 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).
- Do not place the appliance near heat sources.
- The supply cord for this appliance must not be replaced by the user, as special tools are required to replace it. In the event of damage, contact only a service centre authorised by the maker.
- The appliance is hot when it is in use. **DO NOT LEAVE IT WITHIN THE REACH OF CHILDREN.**
- Do not move the deep fryer when the oil is hot, as there it could cause serious burns.
- The deep fryer must only be switched on after it has been filled with oil or fat. If it is heated up 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.
- If the deep fryer leaks oil, contact the technical service centre or staff authorised by the Company.
- The basket clips automatically into the central pin in the pan boiler. **Therefore, to avoid breaking it, do not turn it manually in order to seek the correct position.**
- Before using the deep fryer for the first time, wash the tank, the basket and the lid (removing the filters) carefully with hot water and washing up liquid. When this has been done, dry carefully.
- Children or infirm persons should not be allowed to use this product unsupervised.
- Children should not be allowed to play with this appliance.
- Never move the appliance while the oil is still hot.
- To move the appliance, use the special lifting handles. (Never lift by the basket handle).
- It is totally normal that, on first use, the refrigerator emits a "new appliance" smell. If this happens, aerate the room.
- The materials and objects likely to come into contact with foodstuffs conform to EEC Directive 89/109.

## 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 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**

