



2.5L Deep Fat Fryer

Instruction Manual



Item No. 35130 / 35239

SAFETY INSTRUCTIONS



IMPORTANT: Read these instructions carefully before using this appliance and keep them for future reference.



Warning! Read all safety warnings and instructions. Failure to follow these may result in electric shock, fire and/or injury.

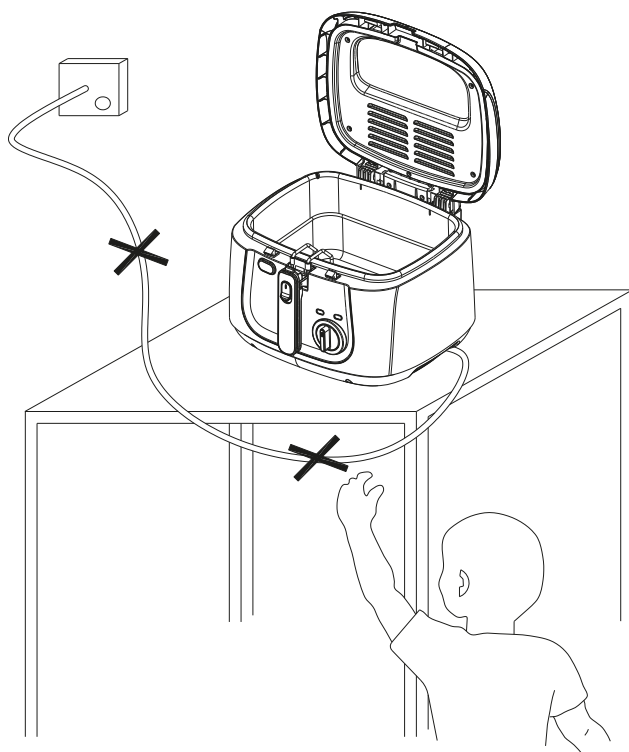
- **The intended use of this appliance is explained in this instruction manual. The use of accessories other than those recommended may present a risk of personal injury.**
- **Always check the mains voltage corresponds to the voltage on the rating plate.**
- If the supply cord is damaged it must only be repaired or replaced by a suitably qualified person.
- Do NOT position appliance where it can be reached by children.
- Extra caution is necessary when used near children or when left unattended.
- The appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of knowledge and experience if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children must not play with the appliance.
- Cleaning and user maintenance by children must not be carried out without supervision.
- Children of less than 3 years should be kept away unless continually supervised.
- Children aged from 3 years and less than 8 years shall only switch the appliance on/off provided it has been installed in its intended normal operational position and they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children from 3 years and less than 8 years shall not plug in, regulate or clean the appliance or carry out user maintenance of the appliance.
- This appliance is for indoor household use only and not commercial or industrial use.

- Use this appliance only as described in this manual. Any other use is not recommended by the manufacturer and may cause fire, electric shock or injury.
- If the product or its supply cord is damaged do not use and consult a qualified person for repair or dispose of responsibly.
- Always unplug the appliance after use.
- Store the appliance out of reach of children when not in use.
- Store in a clean dry storage area when not in use.
- Always ensure any vents or outlets are clear from blockages which may impact on the products function or safe use.
- Always unplug this product from the mains by pulling on the plug not the power cable.
- Always unplug before cleaning.
- Only use a soft cloth with mild soapy water to clean this product. Do not submerge this product in water or any other liquid.
- Do not use the appliance for other than its intended use.
- Do not touch hot surfaces. Use the handles or knobs.
- To protect against electric shock, do not immerse cord, plug and fryer in water or other liquid.
- Unplug from outlet when not in use and before cleaning. Allow to cool completely before putting on or taking off parts and before cleaning the appliance.
- The use of accessories is not recommended by the appliance manufacturer as it may cause injuries.
- Do not use the appliance outdoors.
- Do not let cord hang over edge of a table, or touch hot surface.
- Do not place on or near a hot gas, electric burner, or in a heated oven.
- Never more this appliance when containing hot oil or other hot liquid. Always allow to cool.
- The appliance is not intended to be operated by means of an external timer or a separate remote control system.
- We recommend for your safety, that you use oven gloves or other suitable protective hand cover when removing the lid during cooking.
- Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.

WARNING

SERIOUS HOT-OIL BURNS MAY RESULT FROM THE DEEP FRYER BEING PULLED OFF A WORK SURFACE. DO NOT ALLOW THE CORD TO HANG OVER THE EDGE, WHERE IT MAY BE IN REACH OF A CHILD OR BECOME ENTANGLED WITH THE USER.

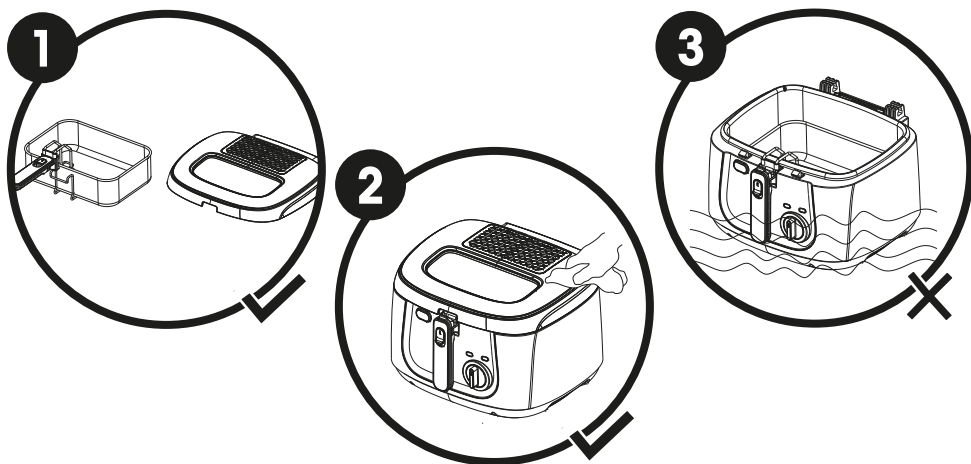
DO NOT DRAPE THE CORD!



KEEP AWAY FROM CHILDREN!



KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE!
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.



NOTE

Plug the cord into a suitable mains outlet.

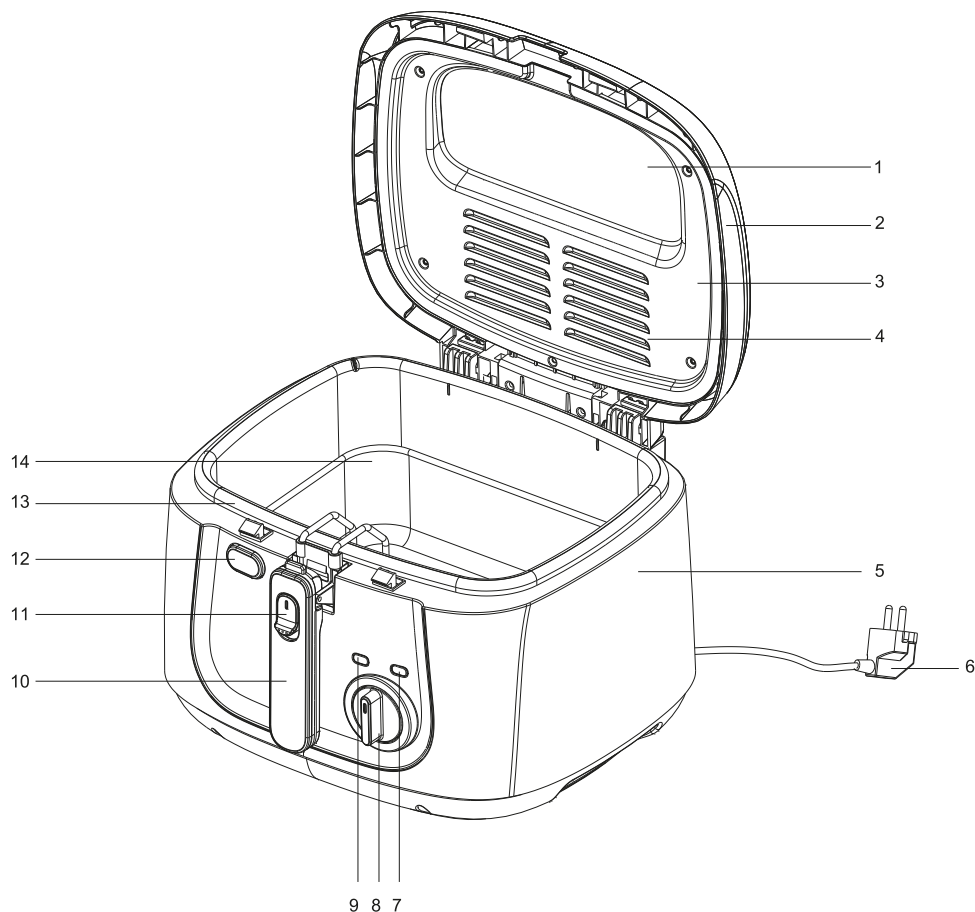
Before using the fryer for the first time, wash the inner metal liner and basket thoroughly with warm soapy water, carefully dry metal liner to maintain the condition and appearance.

Do not use fryer without oil or fat. Fryer will be severely damaged if heated dry.

This fryer has a thermal safety device. In case of thermostat failure, the electrical circuit has an automatic cut-out, thus preventing overheating. Should the fryer leak, please contact the retail store from which you purchased the fryer. Do not use in this instance.

To ensure safe operation, excessive food volume or utensils must not be inserted into the fryer.

COMPONENTS



1. Viewing Window

2. Lid

3. Inner Cover

4. Filter System

5. Housing

6. Power Cord

7. Working Light

8. Thermostat Knob

9. Power Light

10. Basket Light

11. Handle Button

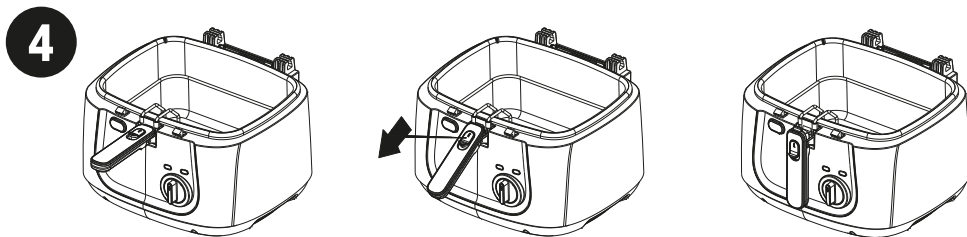
12. Open Button

13. Oil Pot

14. Fry Basket

BASKET HANDLE

The basket does not move when the basket handle is folded. (FIG 4)

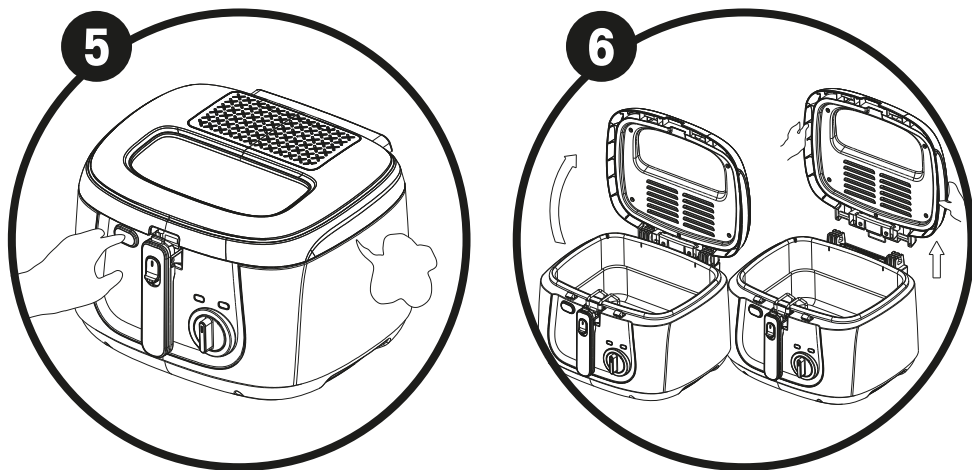


LID-OPEN BUTTON

The special designed LID-OPEN BUTTON helps you open the lid much more easily and safely. Push the button, and fry lid will release automatically. The hot steam will escape from the deep fryer, so please ensure care is taken to avoid scalding the fingers/hands (FIG 5)

TO REMOVE THE LID

To remove the lid, lift the lid to a vertical position and pull it upwards. (FIG 6)



FILTER SYSTEM

The lid is fitted with a permanent filter system which collects drops of oil from the steam as it passes through the filter.

VIEWING WINDOW

Lightly wipe the inner face of the window with a little oil to prevent condensation forming and to enable the cooking process to be checked.

THERMOSTAT AND PILOT LIGHT

The Thermostat is calibrated in steps marked 150^oC, 170^oC and 190^oC which offers you the best temperature options to suit most foods which are fried. Check food packaging and recipes before cooking.

TEMPERATURE LIGHT

Will light automatically while the temperature keeps rising and go out when the set temperature is reached.

POWER LIGHT

Will light automatically when the appliance is plugged into the mains socket.

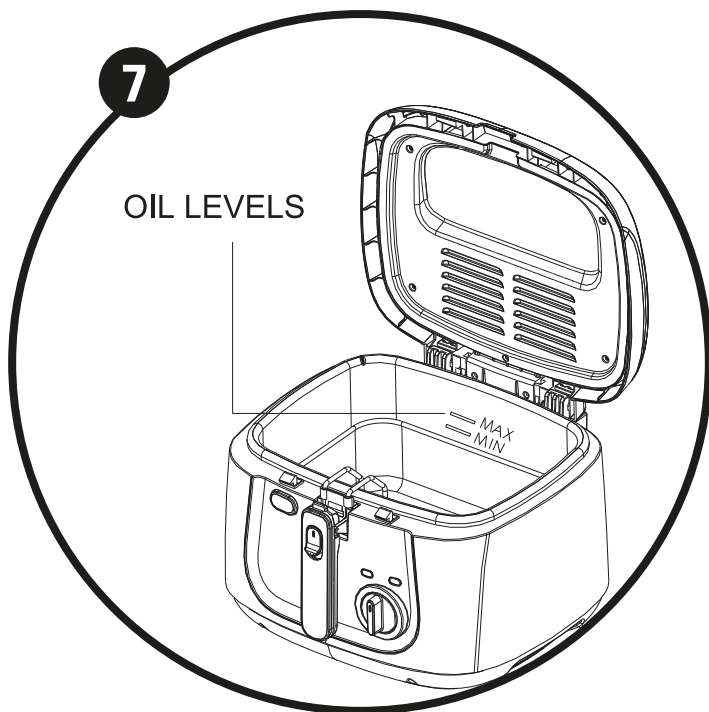
REFERENCE MENU

The frying times given below are a guide, always follow cooking guidelines on the food packaging or information label. Always ensure raw meat and fish is cooked thoroughly.

FOOD TYPE	TEMPERATURE	TIME
Mushrooms	170 ^o C	3 - 5 mins
Crumbed Chicken	190 ^o C	10 - 14 mins
Whole Shrimp	170 ^o C	3 - 5 mins
Fish Cakes	170 ^o C	3 - 5 mins
Filletts	170 ^o C	5 mins
Onions	190 ^o C	2 - 4 mins
French Fries	190 ^o C	8 - 12 mins
Potato Chips	190 ^o C	12 - 18 mins

USING THE APPLIANCE

1. Remove the basket with the handle.
2. Pour between 2 - 2.5 litres of oil into the fryer. The level of oil must be between the MIN and MAX level marked on the surface of the metal liner (FIG 7). Use only good quality vegetable oil or all purpose shortening for deep frying. Butter, margarine, olive oil or animal fat are not recommended due to its lower smoking temperatures.



3. Lightly wipe the inside of the viewing window with a little oil.
4. Plug in to the mains and set the thermostat to the required temperature (see the reference guide) the temperature light will go out when the set temperature is reached.
5. Be sure to dry all food before frying. Remove basket from the fryer, add food (as dry as possible) into the basket first. Place food of uniform size into the basket so that it cooks evenly. Do not overload the basket.

6. Place the basket back into the fryer. Removed the handle and close the lid. Turn the basket knob down so that the basket and food are immersed in the hot oil. Do not add water or wet food stuffs to the cooking oil, even small amounts of water will cause the oil to spatter, which may cause serious burns.
7. After cooking is complete, push the lid release button to open the lid. Lift the basket out of the oil to drain.
8. Use only metal kitchen utensils with insulated handles in hot oil.

CLEANING AND MAINTENANCE

1. Make sure the deep fryer is switched off both the thermostat and timer knobs before cleaning.
2. Allow the oil to cool down completely before cleaning.

CAUTION: DO NOT MOVE THE DEEP FRYER AND THE CONTENTS UNTIL IT HAS COMPLETELY COOLED DOWN.

3. If the deep fryer is not used regularly, it is recommended to store the oil or liquid fat after cooling in a suitable container preferably in the fridge or some other cool place. Open the lid and remove the basket. Filter the oil through a fine sieve into the container to remove food particles from the oil or fat.
4. Empty the fryer and clean the inner part of oil tank with a paper kitchen roll, then wipe with a wet cloth dipped in soapy water. Wipe with a damp cloth and allow it to dry.

WARNING: NEVER IMMERSE THE UNIT AND/OR HEATING ELEMENT IN WATER AND DO NOT CLEAN THESE PARTS UNDER RUNNING WATER.

5. Clean regularly the outer part of the fryer with a clean damp soft cloth and dry it with a soft dry cloth. This will help to maintain your appliance.

NOTE: DO NOT USE ABRASIVE DETERGENTS.

6. Clean the basket and the handle in warm soapy water. Dry thoroughly, checking before each use that the basket is completely dry.
7. Dry completely before storage.
8. Store the appliance in a dry, well-ventilated location which is out of reach of children, when the deep fryer is not in use.

PLUG

1. This appliance has been fitted with a BS UK compliant plug which should not be replaced or removed.
2. The plug is fitted with UK compliant fuse link which is suitable for this type of appliance and should only be replaced by a fuse link of the same rating.
3. If access to the fuse link is only possible by removing the plug cover this must only be done by a suitably qualified person.
4. If the plug or the mains cable of this appliance is damaged do not use and dispose of the appliance responsibly.
5. This appliance is earthed.



Information on Waste Disposal for Consumers of Electrical & Electronic Equipment



This symbol indicates that this product should not be treated as normal household waste and it should be recycled. Please take it to your nearest collection facility or for further details contact your local council or visit www.recycle-more.co.uk.



Importer UK: Benross Marketing Ltd, Liverpool L24,9HJ
Importer EU: Benross Marketing Ltd, Italieliei 1-2000 Antwerp Belgium.
Consumer Services: E: afterservice@benross.com. T: +441518327600.
Made in P.R.C.