

FONDUE - DEEP FRYER

Instruction manual



Dear consumer, Please read these instructions carefully before use in order to avoid damage due to incorrect use and to better understand the functions of this product. Please pay particular attention to the safety guide.

If you pass the device on to a third party, these Operating Instructions must also be handed over.

Please keep them for future references.

IMPORTANT SAFEGUARDS

- ❑ Please read these instructions carefully before use.
- ❑ Keep present instructions for future references.
- ❑ Check that your mains voltage corresponds to that stated on the appliance.
- ❑ Only use the appliance for domestic purposes and household or similar applications such as:
 - staff kitchen areas, in shops, offices and other working environments;
 - By clients in hotels, motels and other residential type environments;
 - Environment type like : • Farm Houses • Bed and Breakfast.
- ❑ Only use the appliance in the way indicated in these instructions.
- ❑ Never use this unit near bathtub, shower, wash-hand basins or other containers with water.
- ❑ Never use this apparatus near water projections.
- ❑ Never use this apparatus with the wet hands.
- ❑ If, unfortunately the apparatus is wet, immediately withdraw the cord of the socket-outlet.
- ❑ Inform potential users of these instructions.
- ❑ Never leave the appliance unsupervised when in use.
- ❑ The appliance must be used only for its intended purpose. No responsibility can be taken for any possible damage caused by incorrect use or improper handling.
- ❑ Children and persons with disabilities are not always aware of the danger posed by the use of appliances.
- ❑ This appliance shall not be used by children from 0 year to 8 years.
- ❑ This appliance can be used by children aged from 8 years and above if they are continuously supervised.

- This appliance can be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep the appliance and its cord out of reach of children aged less than 8 years.
- Cleaning and user maintenance shall not be made by children.
- Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.
- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.
- Caution ! Do not allow small children to play with the foil :
THERE IS A DANGER OF SUFFOCATION !
- From time to time check the cord for damages. Never use the appliance if cord or appliance shows any signs of damage.
- Never immerse the appliance in water or any other liquid for any reason whatsoever.
- Never place it into the dishwasher.
- Never use the appliance near hot surfaces.
- Do not operate the appliance with a damaged cord or plug, or after the appliance has been damaged in any manner.
- If the supply cord or appliance is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Disconnect the power source cable before any operation of cleaning of maintenance and accessories assembly.

- ❑ Never use the appliance outside and always place it in a dry environment.
- ❑ Never use accessories, which are not recommended by the producer. They could constitute a danger to the user and risk to damage the appliance.
- ❑ Never use any other connector than the one provided.
- ❑ Never move the appliance by pulling the cord. Make sure the cord cannot get caught in any way.
- ❑ Never wind the cord around the appliance and do not bend it
- ❑ Ensure that the power cord does not come into contact with hot parts of this unit.
- ❑ Make sure the appliance has cooled down before cleaning and storing it.
- ❑ The temperature of accessible surfaces may be very high when the appliance is operating. Never touch these parts, of apparatus, to avoid burning itself.
- ❑ Make sure the appliance never comes into contact with flammable materials, such as curtains, cloth, etc...& the power cord and plug do not come in contact with water.
- ❑ Before cleaning, always unplug the appliance from the power supply and let it cool down.
- ❑ This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- ❑ Always place the unit on a flat surface. Ensure, also, not to cover the device and not to put anything on it.
- ❑ Always remove the plug from the wall socket when the appliance is not in use.
- ❑ When using an extension lead always make sure that the entire cable is unwound from the reel. Use solely CE approved extension leads. Input power must be at least 16A, 250V, 3000W.
- ❑ Incorrect operation and improper use can damage the appliance and cause injury to the user.

- This device, designed for home use, complies with standards relating to this type of product.
- The appliance must be used and rested on a table or flat & stable surface.
- The item must not be left unattended when it is connected to main supply.
- The item is not to be used, if it has been dropped or if there are visible signs of damage or if it is leaking.
- Regarding the instructions for cleaning, thanks to refer to the below paragraph of the manual.
- This appliance is only intended for household use.

(*) Competent qualified person : after sales department of the producer or importer or any person who is qualified, approved and competent to perform this kind of repairs.

IMPORTANT WARNINGS SPECIFIC FOR DEEP FRYER

- Regarding the instructions for cleaning surfaces in contact with food or oil, thanks to refer to the below paragraph of the manual.
- Do not move the device when the fat is liquid, that is to say hot.
- Keep the lid closed completely during operation.
- Fill the basket out of the fryer to avoid any splashing.
- Always use the frying basket.

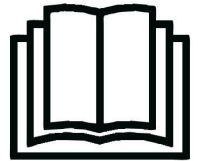
Caution: Never mix grease and oil. The fryer may foam and overflow. It is also dangerous to mix different kind of oils or fats!

- If the machine catches fire, never try to extinguish the flames with water. Close the lid of the device. Extinguish the flames with a damp cloth.

IMPORTANT NOTE: This fryer is equipped with 2 thermostats. An adjustable thermostat, so as to adjust the temperature, depending on the food, and a safety thermostat.

GENERAL INFORMATION

The symbol "OPEN BOOK" means a recommendation to read important things contained in the record.



The symbol "BIN" crossed out, abbreviation WEEE (Waste of Electrical and Electronic Equipment) means that at the end of life, it should not be discarded with household waste, but filed to the sorting of the locality. Waste recovery can help preserve our environment.



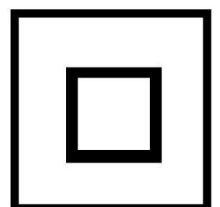
The symbol "CE" is the guarantee of compliance with harmonized European standards, voluntary, reflecting the essential requirements into technical specifications. These standards are not mandatory but are guarantees of compliance with essential requirements.



The symbol ROHS (Restriction of use of some Hazardous Substances) on the Environmental Protection, certifies that for each of the five hazardous substances • Lead • Mercury • (hexavalent) chromium • products for protection against flames PBB and PBDE, the peak concentration is equal to or less than 0.1% of the weight of homogeneous material, and 0.01% for the 6th • cadmium.



The symbol "DOUBLE SQUARE" means a double insulated. A basic insulation and supplementary



insulation. This device requires no connection to the mass of a protective conductor grounded. The materials are said : double insulation class II.

The symbol "HOT WALL" warns the user that the walls of the unit can become very hot, and to take precautions as required.



The symbol "GLASS / FORK" means that the device is compatible and can come into contact with foodstuffs.



The symbol "TRIMAN" indicates that the consumer is invited to dispose the product as part of a separate collection (eg recycling bin, waste, voluntary intake point).



For more information : <http://www.quefairedemesdechets.fr>

CAUTION: RISK OF BURN.

- During operation, the surface temperature of the unit may be hot.
- The heating elements remain warm for a long time after the appliance is switched off.
- The "HOT SURFACE" symbol warns the user that the walls of the appliance may become very hot and to take the necessary precautions.



BEFORE THE FIRST USE

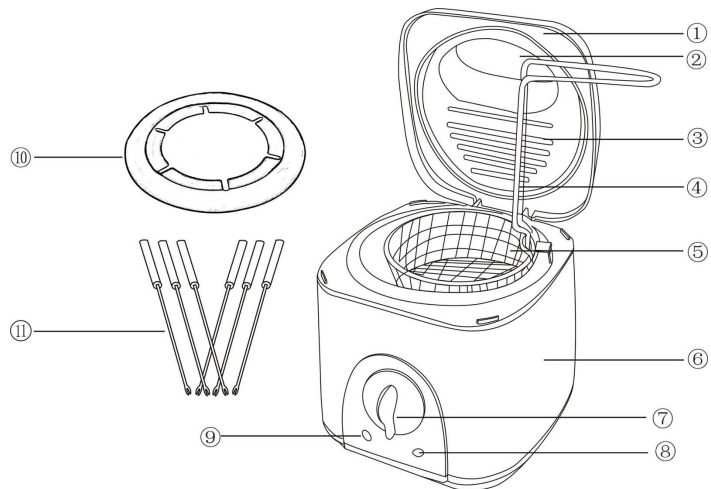
Before first use, remove the device and all accessories and being careful with sharp accessories.

- **Clean the apparatus according to the instructions in "Cleaning and maintenance" paragraph.**

- **Place the machine on a suitable flat, stable surface.**

DESCRIPTION

1. Cover
2. Transparent Window
3. Filter
4. Frying Basket Handle
5. Frying Basket
6. Body
7. Switch
8. "On" Indicate Light
9. "Boil" Indicate Light
10. Fork Holder
11. Forks (6pcs)



USE

- Unroll the power cord completely.
 - Check that the tension in force in the country where you are corresponds to that indicated on the apparatus.
 - Connect the apparatus in a correct socket-outlet, (and connected to the ground if the unit is Class I), to avoid any danger.
 - Disconnect the power source cable before any operation of cleaning of maintenance and accessories assembly.
 - Never modify the appliance in anyway.
1. Open the lid and remove the basket to clean before using.
 2. Clean the fixable bowl when you use them for the first time.
 3. Use good quality solid fat or frying oil pour into bowl, but not more than 0.8 liter, i.e. corn oil or peanut oil, avoid using margarine, olive oil or butter. There are recommended as they have a lower smoking temperature.
 4. The oil level must be between the max and min marks mentioned on the bowl: with the solid fat is to used, place the less than 1kg into the bowl to melt on the lowest temperature setting.
 5. Put the basket backs into the fryer and lower into the oil and closed the lid.
 6. Put in at the main and set temperature control to requested temperature.
 7. Select the temperature control for frying taking into account the food to be

cooked. As a general guide, foods that have been precooked in some way need a higher temperature than those foods, which are completely raw. i.e. potato croquettes made from pre-cooked potato need higher temperature than dough which are raw bread dough.

8. Use only metal utensils with insulated handles in hot oil.
9. As is usual practice care should be exercised when fryer especially when children are about.
10. Care should be taken to cook foods thoroughly as the exterior may show signs of turning golden brown before the interior is cooked.
11. Oil or fat retains its temperature for a long while after use.
12. Get the maximum use from your fryer by always having it ready for use. One of doing this is keep the cooled and strained oil inside ready for the next frying session with the lid acting as a dust cover.
Note: If you do wish to remove oil from the bowl it is recommended that the pouring lip be used to reduce spillage.
13. In the Recipe Section reference to made to 'rasp' for coating certain foods. Drying scraps of crusts of bread in a slow oven make rasping. These are then liquidized and crushed. Alternatively purchase 'golden' breadcrumbs. Breadcrumbs are stale scraps of bread either grated or liquidized.
14. When frying battered food, drain off excess batter, carefully add to the oil with the basket already food, drain off excess batter, carefully add to the oil with the basket already lowered in the oil. Close lid and fry for the requested time.
15. All foodstuffs, particularly potatoes and frozen food, have moisture content. Whatever into hot fat or oil this turns into steam and escapes through the filter lid.
16. Allow use old potatoes for making chips. Cut the potatoes into even sized chips ensure that they are evenly cooked. Rinse the potato chops and dry thoroughly before frying.
17. When cooking is complete lift the basket from the oil and shake the basket over the oil if necessary. Remove the basket and turn the contents onto absorbent before serving to absorb excess grease and retain crispness.
18. Sure the switch is off after your finish the frying, the temperature indicator light will off.
19. Mark sure and allow the deep fryer to cool and clear it afterward.

Caution

1. If you want to add some foods during the frying, please sure the foods surface in dry.
2. Like the all frying where the food has high water content your deep fryer can emit steam when the lid is opened. Opening the lid fully in one swift movement will encourage the steam to be dispersed and prevent burning.
3. If there is no oil in the tank or finish you're frying, temperature control switch

- must be turned backward to lower temperature position.
4. Do not immerse the appliance into water or any other liquid.
 5. Do not touch the hot surface while the fryer is in operation or immediately after power off.
 6. Do not switch on the deep fryer when the oil is empty.

Frying Time and temperature Chart

Fresh Chip – maximum basket Capacity 150g.....180°C.....9-11 minutesthen.....190°C.....1-2 minutes until golden brown Frozen Chips.....See the manufacturers Recommendations	
Fish Scampi – frozen in crumbs(just enough to loosely cover the base of basket).....170°C.....3-5 minutes Fresh Whitebait-(just enough to cover base of basket).....190°C.....1-2 minute Fresh Cod or Haddock or batter.....160°C.....5-10minutes (depend on fish thickness) Frozen Cod or Haddock or portions In crumbs or batter.....190°C.....10-15minutes (depend on fish thickness) Frozen Plaice.....190°C.....5-6minutes	
Meat Frozen Hamburgers(2oz/50g).....150°C.....3-5minutes Chicken portions in crumbs.....160°C.....10-12minutes small size15-30minutes large size Frozen Veal Escalope.....170°C.....3-8minutes (depend on thickness) Fresh Chicken Drum Stick in crumbs...170°C.....15minutes	

Conversion Table

The temperature control of your Deep Fryer is calibrated in degrees C. However, to enable you to cook recipes marked in degrees F, the following approximately table is provided.

°C	°F
90	195
110	230
130	265

°C	°F
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150	300
170	340
190	375

CLEANING AND MAINTENANCE

Before cleaning, always: switch off the appliance, disconnect the apparatus and let it cool.

Clean the outside of the apparatus with a sponge or slightly wet linen.

The parts (removable) in contact with food like plate, bowl, forks, Spatula etc. can be washed in hot water with sponge and soft detergent or put in the dishwasher.

Never plunge the apparatus in water or all other liquid!

Do not use abrasive cleaners, gritting, or metal brush or another cutting object.

EXTERNAL CLEANING

Wipe the outside of your fryer after each use with a soft and wet rag, soaked with soapy water.

Never use abrasive pads

- Not to immerse the control board in water or another liquid.
- Never immerse the appliance in water or wash it directly by water.

INTERIOR CLEANING DEEP FRYER

Benefit from each oil renewal to clean the interior of your apparatus in order to preserve your fryer in good state.

Remove the lid.

- Remove the basket from the tank.

Detach the handle from the basket.

Remove the oil of the tank. Wipe the tank with absorbing paper of kitchen.

The tough deposits of grease can be removed using a sponge of kitchen, a nylon brush or a rag soaked with detergent for crockery.

The parts in contact with food like basket, plate, bowl, forks, Spatula etc. can be washed in hot water with sponge and soft detergent or put in the dishwasher.

Rinse and dry carefully.

Wipe well the lid, the basket and the tank before refilling with oil.

Cleaning and Care

- Your deep fryer basket with a permanent filter system comprising of deflectors, which collect drops of oil from the steam as it, passed through. After several cooking sessions the filter lid should be removed from the fryer, plunged into hot sudsy water and left to soak for 5-10 minutes. It should then be rinsed thoroughly and dried.
- To remove lid, lift to vertical position and remove with a straight pull upward. Reverse the above sequence to replace.
- As with any cooking vessel your fryer should be cleaned after every use.
- After the oil has cooled remove the lid and pour out the oil.
- The fryer is equipped with a safety-pouring lid, which should be used when emptying the oil.
- The oil should be filtered through fine muslin or absorbent paper placed in a suitable funnel.
- Excessive discolored oil should be discarded.
- After draining the oil, the bowl should be wiped out with absorbent paper then with a damp cloth and a little washing up liquid, and finally with a dry cloth.
- Stubborn deposits can be removed by using a little non-abrasive cleaner on any pad.
- The strained oil may be stored either in the fryer or in an airtight container in a dark cupboard. We recommend that you discard the oil after about 10 times.
- The outside and lid should be wiped with a damp cloth and dried thoroughly. In order to keep your frying basket in good working order, we recommend that it be thoroughly cleaned in hot sudsy water after every use.
- Allow the deep fryer to cool down thoroughly before cleaning.

STORAGE

- Ensure the unit is completely cool and dry.
- Do not wrap the cord around the appliance, as this will cause damage.
- Keep the appliance in a cool, dry place and out of reach from children.

GUARANTEE

Before being delivered, all our products are subjected to a rigorous control. This apparatus is guaranteed 24 months starting from the date of purchase of consumer.

The documents in proof of guarantee are :

- The invoice and

- The filled and stamped warranty plate (located on side or bottom of the gift box). Without these documents in proof, no free replacement, nor no free repair, can be carried out.

During the warranty period, we deal for free, the defects of the apparatus or the accessories, rising from a defect of materials or manufacture by repair or, replacement. The services within the framework of the guarantee do not involve any extension of the warranty period and does not give right to a new guarantee ! In the event of recourse to the guarantee, bring back the complete apparatus to your retailer, in its original packing, accompanied by the proofs of purchase.

The breakage of parts out of glass or plastic is, in all the cases, not warranted. Defects on the accessories or the wearing parts (for example: coals of engines, hooks, drive belts, remote control of replacement, teeth brushes of replacement, webs etc) as well as cleaning, maintenance or it replacement of wearing parts are not guaranteed and are thus to pay !

In the event of foreign intervention, the guarantee becomes null and void.

After flow of the warranty period, repairs can be carried out, against payment, by a specialized trade or a repair service.

SPECIFICATIONS

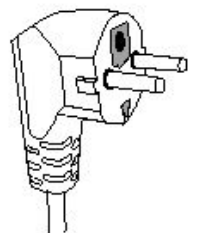
Power supply	220-240V~ 50/60Hz
Power	850-950W
Norm	Class I

The characteristics can change without preliminary preventing

This unit is equipped with an electrical outlet with earth and must be earthed in an according plug.

Note : In the event of question concerning the earth or electric connection, please consult a qualified personnel.

In the event of short-circuit, earthing reduces the risk of electric shock while making possible the current to be evacuated by the wire of ground.



CAUTION: In order to minimize the risks of electric shock, In the event of breakdown, not to open the case but to call upon a qualified technician for repairs.

This device complies with EC directives, it was controlled according to all current European directives, applicable such as: electromagnetic compatibility (EMC) and low voltage (LVD).

This device has been designed and manufactured in compliance with the latest regulations and technical requirements for safety.

**Imported by Sotech International
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