



INSTRUCTIONS FOR USE



Deep Fryer

Model: EW-09135
Voltage: 120V~60Hz
Wattage: 1600W

THIS PRODUCT IS ONLY FOR HOUSEHOLD USE ONLY. READ AND SAVE THESE SAFETY INSTRUCTIONS BEFORE USE

Thank you for choosing this deep fryer. Please read these instructions carefully to get the best results from your appliance.

- Before connecting the appliance, please check if the voltage indicated on the bottom of the appliance is in accordance with the main voltage in your home.
- Please locate the appliance and plug accessible to the power socket.

Warning:

- Keep the appliance away from children.
- The socket used should be in accordance with the plug of the appliance.
- Make sure that the temperature controller is on the position of "off" before plugging. After plugging into the power socket, the indicator "POWER" comes on, showing the appliance is powered. When only the indicator "POWER" comes on, the appliance is not heated, when temperature controller adjust 32 °F-374 °F, "heating indication lamp" work . If the using temperature exceeds rated temperature after use, the indicator "POWER" still works and at this time, the appliance maybe very hot.
- Be sure oil tank is filled with oil to at least the marked MIN level. Do not operate appliance without oil or with an insufficient amount of oil. Do not over-fill the tank with oil past MAX mark.
- Do not open the lid when frying.
- The surface is hot when frying. Never touch the fryer before it's cooled to avoid scald.
- Before first use, please check carefully if all the parts of the appliance are in good condition. If not, please contact the supplier or manufacturer. Never use this appliance if it is not in good condition.
- If the cable is damaged, it should be replaced by a qualified repair-man in order to avoid any hazard.
- Waste electrical products should not be disposed of with household waste.
- Please recycle where facilities exist. Check with your local authority or retailer for recycling advice.

Using your fryer

Introducing the oil or fat

- Open the top lid.
- Lift the basket using the handle.
- Place approximately 3.5 liters of oil or 3.0 kg of hard fat into the fryer body (the level must always be between the two marks on the oil container wall).
- If you use blocks of fat, cut them into pieces before placing them in the body.
- Set switch of the temperature controller to 300 °F (the red Indicator light comes on). To melt the fat needs roughly 8 minutes.
- Never attempt to melt fat in the basket.

Cooking

- Plug in the fryer; the indicator "POWER" comes on.
- Set the temperature controller to the desired temperature depending on what you are going to cook, the indicator "HEAT" comes on.
- When the indicator "HEAT" goes out (after approx. 5-7 minutes) the fryer has reached the corresponding temperature. Open the top lid.
- Attach the handle into basket.
- Put the food in the basket.
- Lower the basket into the oil slowly; watching the oil level and foam in order to keep them from reaching the fringe of the oil container confirming the oil level is appropriate. Close the lid.
- When the food is cooked, turn anticlockwise the temperature controller to the position "OFF"; the indicator "HEAT" goes out. Unplug the fryer or shut the power socket; the indicator "POWER" goes out. Open the lid, raise the basket and drain the oil.
- When cooking, the temperature controller will heat or stop heating according to the set temperature; the "HEAT" indicator light will flicker.

Cleaning

- Unplug the appliance when cleaning.
- Clean the outside of the fryer and the lid with a damp cloth.
- Never use abrasive pads or alcohol.
- Detach the handle from the basket.
- Wash the basket with hot water or washing-up liquid. Rinse and dry carefully.
- The instructions for appliances normally cleaned after use, and not intended to be immersed in water for cleaning, shall state that the appliance must not be immersed.

Practical advice

1. Oils and fats

- Always use oil and fats which can withstand high temperature.
- Do not mix different types of oil or fat.
- Change the oil or fat when it becomes brown after cooking.

2. Preparing the food

- Whatever the recipe used, the food must be perfectly dry: this will avoid overflowing and make the oil or fat last longer.
- When preparing potato-based food (chips, crisps, etc.), cut them up and then wash them in cold water to remove the starch. Dry them carefully. This will stop them sticking together.

3. Cooking

- Do not overfill the basket. This will cause the oil temperature dropping and make the food greasy.
- Do not keep the oil at high temperature for long periods. This will make it lose its properties.
- Set the temperature controller to the lowest temperature while waiting between two batches.
- Do not leave the cooked food in the basket in the draining position too long. The vapors could cause the food to lose its crispness and go soft.
- Frozen food can be cooked in the basket without being defrosted.

4. After cooking

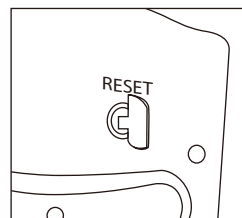
- Oil or fat can be left in the fryer with its basket and lid on. It will not lose its properties.
- Change the fat or oil regularly, after approximately 20 batches.

5. Repairing:

If there is any breakdown or damage, the appliance must be repaired by specialized people. Non-specialized people are not permitted to dismantle or repair the appliance.

Reset

There is a reset key for the safety switch located in the back of the Control Panel. This safety function prevents the unit from overheating. This switch will be triggered if there is not enough oil in the tank. The power will then shut off. If this happens, allow the oil and deep fryer to completely cool. Make sure you have the proper amount of oil in the tank. Use the RESET key to reset.



Reset Key