

e-Ware™

INSTRUCTIONS FOR USE



Deep Fryer
Model : EW-6K116
Voltage: 120V~60Hz
Wattage: 1200W

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

IMPORTANT SAFEGUARDS

This appliance generates heat and steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.

- Do not use outdoors.
- Do not immerse plug, cord or cooking unit in water or other liquid to protect against fire, electric shock or injury to person.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 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.
- When using this appliance, provide adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall covering, clothing, dishtowels or other flammable materials during use.
- Do not leave this appliance unattended during use.
- Do not use this appliance for other than intended use.

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. If the using temperature exceeds rated temperature after use, the indicator “POWER” still works and at this time, the appliance maybe very hot.
- Do not switch on the appliance when the oil tank is empty.
- Do not heat without food inside.
- 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 or attempt to repair the malfunctioning appliance.

Using your deep fryer

1. Introducing the oil or fat

- Open the top lid.
- Lift the basket using the handle.
- Place approximately 1.2 liters of oil into the deep 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 6 minutes.
- Never attempt to melt fat in the basket.

2. Cooking

- Plug in the deep 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 deep 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. Detach the handle. Close the lid.
- When the food is cooked, turn anticlockwise the temperature controller to the position "OFF". Unplug the fryer or shut the power socket; the indicator "POWER", goes out. Open the lid. Attach the handle to basket's support (at the top of the basket's body), 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.

3. Cleaning

- Unplug the appliance when cleaning.
- Clean the outside of the deep 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.
- Never immerse the appliance in water or wash it directly by water.

Practical advice

1. Oils and fats

- Always use oil and fat 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 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 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 deep 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.