



## INSTRUCTIONS FOR USE



**Deep Fryer**

**Model: EW-7K115**  
**Voltage: 120V~60Hz**  
**Wattage: 1000W**

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

## **General Safety Instruction**

**Please read these instructions carefully to get the best results from your appliance.**

**Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.**

- Do not use outdoors, household use only.
- 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.
- Keep the appliance away from children.
- The socket used should be in accordance with the plug of the appliance.
- Make sure that the switch is on the position of "off" & the power indicator dimmed before plugging. After plugging into the power socket, switch the temperature control, the indicator "POWER" come on, showing the appliance is heated.
- Do not switch on the appliance when the oil tank is empty.
- 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.

# Introduction For Use

## 1. Introducing the oil or fat

- Lift the basket using the handle.
- Place approximately 1.5L liters of oil or 0.8kg hard fat into the detachable fryer pot (the level must always be between the "min" and "max" marks).
- If you use blocks of fat, cut them into pieces before placing them in the body.
- Set switch to the thermostat to 300° F (the red Indicator light comes on) to melt the fat, for roughly 8 minutes.
- Never attempt to melt fat in the basket.

## 2. Cooking

- Plug in the Stainless steel fryer.
- Set the thermostat to the desired temperature depending on what you wish to cook, the red indicator light comes on.
- When the light goes out (after approx. 5-7 mins) the fryer has reached the correct temperature. Open the lid.
- Using the basket with handle and attach it to its support (at the top of the fryer body).
- Place the food to be cooked in the basket.
- Lower the basket into the oil, Close the lid.
- As soon as the food is cooked, open the lid.
- Raise the basket and attach it to the basket support in the draining position.
- Set switch to off. The indicator light goes out. Unplug the fryer. Drop the oil on the bracket.
- When cooking, the indicator light will flicker.

# Practical Advice

## 1. Oils and fats

- Never operate your fryer without oil or fat in it.
- Always use oils and fats which will withstand high temperatures: e.g. sunflower oil or corn oil.
- 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. This will stop them sticking together. Dry them carefully.

### **3.Cooking**

- Do not overfill the basket. This will cause the oil temperature to drop and make the food greasy.
- Do not keep the oil at high temperatures for long periods. This will make it lose its properties.
- Set the thermostat to the lowest temperature while waiting between two batches.
- Do not leave the cooked food in the basket in the draining position for 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**

- Your 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.

## **Cleaning**

- Unplug the appliance.
- Taken out the detachable pot, clean the inside, then clean the stainless steel outside, and the lid with a damp cloth.
- Never use abrasive pads or alcohol.
- Detach the handle from the basket.
- Wash the basket, and the handle in hot water and washing-up liquid. Rinse and dry carefully.

## **Care and maintenance**

### **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.