



PRODUCT GUARANTEE

This product is guaranteed against manufacturing defects for a period of



Year

This product is guaranteed for twelve months from the date of original purchase.

Any defect that arises due to faulty materials or workmanship will either be replaced, refunded or repaired free of charge where possible during this period by the dealer from whom you purchased the unit.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in this manual.
- It must be used solely for domestic purpose.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexperienced repair.
- Specifications are subject to change without notice.
- The manufacturer disclaims any liability for the incidental or consequential damages.
- The guarantee is in addition to, and does not diminish your statutory or legal rights.

Guarantor: Argos Ltd
489 - 499 Avebury Boulevard
Central Milton Keynes
MK9 2NW

COOKWORKS

DEEP FAT FRYER

INSTRUCTION MANUAL



IMPORTANT SAFETY WARNINGS

1. This appliance is intended for domestic household use only and should not be used for any other purpose or in any other application, such as for non-domestic use or in a commercial environment.
2. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
3. 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. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user

If a 13A (BS1363) fused plug is used it must be fitted with a 13A fuse conforming to BS1362 and be ASTA approved. If in doubt contact a qualified electrician.

- Before connecting, check that the voltage indicated on the appliance (bottom of the appliance) corresponds with the main voltage in your home. If this is not the case, consult your dealer and do not use.
- This appliance may be fitted with a non-rewirable plug. If you need to change the fuse in a non-rewirable plug, the fuse cover must be refitted. If the fuse cover is lost or damaged, the plug must not be used until a replacement is obtained (available from the appliance manufacturer).
- If the plug has to be changed because it is not suitable for your socket, or becomes damaged, it should be cut off and appropriate plug fitted following the wiring instructions. The plug removed must be disposed of safely as insertion into a mains socket is likely to cause an electrical hazard.
- This unit must be earthed. This equipment must be disconnected from the mains when not in use. Do not allow this unit to be exposed to rain or moisture.



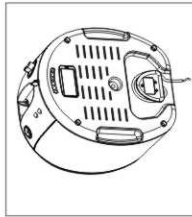
WASTE ELECTRICAL PRODUCTS SHOULD NOT BE DISPOSED OF WITH HOUSEHOLD WASTE. PLEASE RECYCLE WHERE FACILITIES EXIST. CHECK WITH YOUR LOCAL AUTHORITY FOR RECYCLING ADVICE.

Replacing the Carbon Filter

1. Remove the filter cover.
2. Remove the used carbon filter.
3. Clean the filter cover with the cleaning pad.
4. Fit a new carbon filter.
5. Attach the filter cover.

Cord Storage

When the fryer is not in use, place the power cord into the cord storage compartment at the bottom of the fryer.



IMPORTANT

The wires in this mains lead are coloured as follows:

Blue-Neutral

Brown-Live

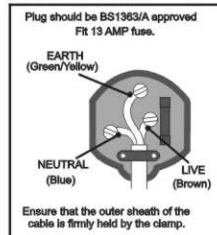
Earth - Green/Yellow

As the colours of the earthing wire lead of this apparatus may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured blue must be connected to the terminal, which is marked with N or coloured blue. The wire which is coloured brown must be connected to the terminal which is marked L or coloured brown.

The wire which is coloured green/yellow or green must be connected to the terminal, which is marked with E or coloured green.

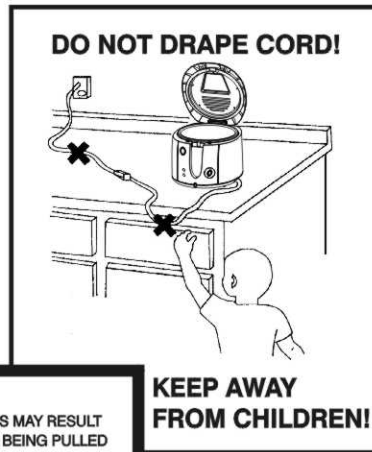
Always ensure that the plug cord grip is fastened correctly.



maintenance shall not be made by children.

4. Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.
5. This appliance must not be immersed.
6. The appliance is not intended to be operated by means of an external timer or separate remote control system.
7. Do not use appliance for other than intended use.
8. **WARNING:** Never leave the appliance unattended whilst in use.

IMPORTANT SAFETY INSTRUCTIONS



WARNING

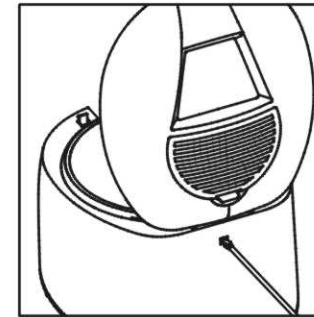
SERIOUS HOT-OIL BURNS MAY RESULT FROM THE DEEP FRYER BEING PULLED OFF A COUNTERTOP. DO NOT ALLOW THE CORD TO HANG OVER THE EDGE OF THE COUNTER WHERE IT MAY BE GRABBED BY CHILDREN OR BECOME ENTANGLED WITH THE USER.

KEEP AWAY FROM CHILDREN!

1. The use of attachments other than those supplied by the manufacturer is not recommended.
2. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
3. The oil in the fryer will stay hot for some time after it has been switched off. Never attempt to move the fryer until it has completely cooled.
4. Never operate the fryer with the oil level below the minimum mark or above the maximum mark.
5. Stand the appliance on a stable flat surface before use.
6. Do not heat without food inside.
7. Do not open the lid when frying.
8. The surface is hot when frying. Never touch the fryer before it's cooled to avoid scald.
9. Do not move the fryer until it has cooled down to room temperature, RISK OF SERIOUS BURNING!

Cleaning the Fryer

Press on the lid release button to open the lid, then take a screwdriver and insert into the opening and pull the cover up.



Clean the basket in warm soapy water. Rinse it under running water.

Wipe the outside of the fryer body with a damp cloth. Never use aggressive or abrasive cleaners to clean the outside. After oil is drained, wipe the inside of the fryer with absorbent paper to remove the thick deposits, then wash with a mild detergent and finally clean with a dry cloth.

NOTES:

- Make sure the fryer is completely dry before adding new oil.
- Surfaces in contact with food should be cleaned regularly to avoid cross contamination from different types of food, the use of hot clean water with a mild detergent is advisable when dealing with surfaces that come into contact with food. Correct food hygiene practises should always be followed at all times to avoid possibility of food poisoning /cross contamination.
- Do not immerse the fryer body in water.
- Dispose of the old oil in an environmentally friendly way.

6. Close the lid.
 - During frying, the temperature indicator light will cycle ON and OFF as the temperature rises and falls due to the thermostat action.
7. When the food is cooked, turn the thermostat to "OFF" and turn off the fryer.
The power and temperature indicator lights will go out.

NOTE:

- Do not overfill the basket (Maximum capacity: 800 g). 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 fried food in the basket in the draining position too long. The vapours could cause the food to lose its crispness and go soft.
- Frozen food can be fried in the basket without being defrosted.

After frying

Beware of hot steam and possible spattering of oil.

Open the lid. Raise the basket out of the fryer gently shaking to drain the oil.

WARNING: Steam will escape from the deep fryer when opened.

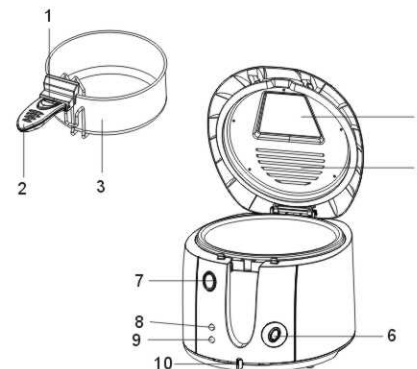
CLEANING AND MAINTENANCE

Unplug the appliance before cleaning.

Allow to cool completely. Oil retains its temperature for a long time after use. Do not attempt to move or carry the fryer while it is still hot.

10. This fryer has a thermal safety device, in case of thermostat failure, the electrical circuit has an automatic cut-out, thus preventing overheating.
11. Excessive food or utensils must not be inserted into the fryer.
12. Children should be supervised to ensure that they do not play with the appliance.
13. This appliance is intended to be used in household only, please do not use it in the below or similar environments:
 - a. staff kitchen areas in shop, offices and other working environments;
 - b. farm houses;
 - c. by clients in hotels, motels and other residential type environments;
 - d. bed and breakfast type environments.
14. The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

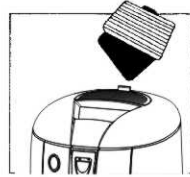
DESCRIPTION



1. Handle release button
2. Fry basket handle
3. Fry basket
4. Viewing window
5. Filter
6. Power ON/OFF switch
7. Lid release button
8. Power indicator light
9. Temperature indicator light
10. Thermostat

OPERATION

Remove the filter cover on the top of the appliance to remove the white cleaning pad.

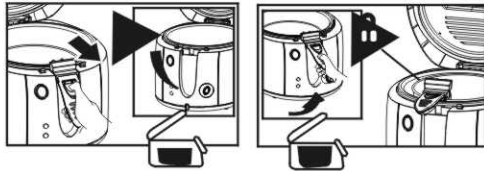


Clean the appliance thoroughly before first use with hot water and a bit of dishwashing liquid. Make sure that the electric part does not come into contact with water. Rinse with clean water and dry the appliance carefully.

Introducing the Oil

Do not switch on the appliance before you have filled it with oil. Do not over fill.

1. Open the lid by pressing the lid release button.
2. Slide the handle release button to set the handle horizontally and then remove the fry basket.



3. Pour 2 to 2.5 litres of oil into the fryer body (the level must always be between the maximum and minimum marks on the oil container wall).
 - Always use oil which can withstand high temperature.
 - Do not mix different types of oil and never add fresh oil to used oil.
 - The deep frying food in butter, margarine, olive oil or animal fat is not recommended because of lower smoking temperatures.
4. Close the lid.

Frying

1. Plug in the fryer and turn the fryer on.
 - The red power indicator light will illuminate.
2. Set the thermostat to the desired temperature depending on what you are going to cook.
 - The green temperature indicator light will illuminate.
 - For the required temperature and time, see the illustration marked in the fryer body.

Food	Temperature	Time (minute)
Whole shrimp	130°C	2-4
Fish cakes	150°C	3-5
mushrooms		
Crumbed chicken	170°C	12-14
Filets		5
French fries		8-10
Onions	190°C	2-4
Potato chips		

3. When the temperature indicator light goes out, the fryer is ready to use.
4. Open the lid to place the basket in the fryer and put the dry food in the basket.
5. 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.

WARNING: Lowering the basket too quickly or introducing wet food could cause the oil to explode or spatter. RISK OF SEVERE BURN INJURY.