Argos

PRODUCT GUARANTEE

This product is guaranteed against manufacturing defects for a period of

1 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 invalided if the product is re-sold or has been damaged by inexpert 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

Argos VALUE RANGE

DEEP FRYER

INSTRUCTION MANUAL





WARNING

SERIOUS HOT-OIL BURNS MAY RESULT FROM THE DEEP FRYER BEING PULLED OFF OF 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.

DO NOT USE WITH AN EXTENSION CORD

IMPORTANT SAFEGUARDS

When using electrical appliances,basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock do not immerse cord, plug and fryer in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, should the appliance malfunction, or if it has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.

7. The use of accessory attachments is not recommended by the appliance manufacturer as it may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Exteme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use appliance for other than intended use.
13. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
14. Children should be supervised to ensure that they do not play with the appliance.
15. The appliance is not intended to be operated by means of an external timer or separate remote–control system.

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE!
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

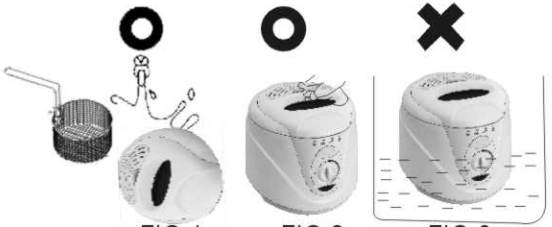


FIG.1 FIG.2 FIG.3

FIG 1. The food basket and top cover are removable.
FIG 2. The filter is removable.
FIG 3. Do not put the whole appliance into water.

NOTE

You should only plug the appliance into a 220V–240V AC, 50Hz supply.
Before using fryer for first time, wash aluminium pot and basket thoughly with warm, soapy water, carefully dry aluminium pot to maintain the good aesthetic appearance.
Do not use fryer without oil or fat. Fryer will be severely damaged if heated whilst dry.
This fryer has a therma safety device, in case of thermostat failure, the electrical circuit has an automatic cut-out, thus preventing overheating.
Should the fryer leak, please contact the comoany from which you purchased the fryer.
To ensure safe operation, excessive food or utensils must not be inserted into the fryer.

IDENTIFCATION OF PARTS



PARTS NAME

1.VIEWING WINDOW	6. FILTER SYSTEM
2. SURFACE BOARD	7. COVER
3. LID-RELEASE BUTTON	8. HOUSING
4. VARIABLE THERMOSTAT	9. ROOT OF DEEP ERYER
5. POWER INDICATOR	

LID-RELEASE BUTTON

The special designed LID-RELEASE BUTTON helps you open the lid much more easily and safely. Push the button, and fry lid will release automatically. Thus steam will escape from the deep fryer when fried to avoid scalding the fingers(FIG.4)



FIG.4

FILTER SYSTEM

The lid is fitted with a permanent filter system which collects drops of oil from the steam as it passes through the filter. The filter should be replaced(FIG.5). After several cooking sessions (around 60 times)



FIG.5

VIEWING WINDOW

Smear the inner face of the viewing window with the oil to prevent condensation forming and to enable cooking process to be checked.

THERMOSTAT & PILOT LIGHT

The thermostat is calibrated in steps marked, 130°,150°, 170°, and 190°C With offers you the best temperature to suit the food to be fried.

TEMP — POWER PILOT LIGHT can be used as TEMPERATURE PILOT LIGHT, it will light automatically while the temperature keeps rising and go out when the set temperature is reached.

POWER — POWER PILOT LIGHT it wil light automatically when the cord is plugged into an AC electric oullet.

华裕俞咬 口NIKITASHA说明书SRE828 08.07.07

REFERENCE MENU

The frying times given in this chart are a guide only and should be adjusted to suit the quantity fried.

FOOD	Degree℃	Time
mushrooms	150℃	3-5 min
crumbed chicken	170℃	12-14 min
whole shrimp	170℃	2-4 min
fish cakes	170℃	3-5 min
fillets	170℃	5 min
onions	190℃	2-4 min
french fries	170℃	8-10 min
potato chips	190℃	2-4 min

USING YOUR DEEP FRYER

1. Remove the basket with the handle attachment inserted into the bracket on the basket.

2. Pour between 1.3-1.5 litres of oil into the fryer. The level of oil must be between the-two marks marked, MAX & MIN on the wall of the vessel.(FIG.6)

   Use only a good quality vegetable oil or all purpose shortening for deep frying. Deep frying foods in butter, margarine, olive oil or animal fat is not recommended because of lower smoking temperatures.



3. Plug in the mains and set thermostat to the required temperature (see the reference menu) The temperature pilot light will to out when the set temperature is reached.

4. Add the food (as dry as possible) into the basket first.
   - Too many pieces lower the oil temperature causing food to absorb oil and/or cook improperly.
   - Place uniform sized pieces of food into the basket so that they will cook evenly.
   - Be sure to dry all foods before frying.
5. Place the basket back int the fryer.
6. After the cooking time has elapsed, lift the basket out of the oil to drain.

HINTS

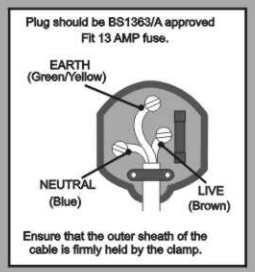
1. Use only metal kitchen utensils with insulated handles in hot oil.
2. As is usual practise care-should be exercised when frying, especially when children are close by.
3. Select the temperature for frying taking into account the food to be cooked. As a general guide, foods that have been pre-cooked in some way need a higher temperature and less cooking time than those foods which are completely raw.

MAINTENANCE AND CLEANING

1. The power supply must be disconnected before cleaning.
2. Empty the condensation tray.
3. Cool the oil completely. Oil or fat retains its temperature for a long while after use. Do not attempt to move or carry the fryer while it is still hot.
4. Oil can be reused several times. Get the maximum use from your Fryer by always having it ready for use. One way of doing this is to keep the cooled and strained oils inside ready for the next frying session with the lid acting as a dust cover.
5. Oil should be fittered after each use.
6. After draining the oil, the fryer should be wipe out with absorbent paper then with a damp cloth and a little washing up liquid and finally with a dry cloth.
   The interior of the fryer has a plain aluminium surface. To avoid damage, no abrasives or sharp instruments should be used.
7. The exterior can be cleaned with a damp, never use abrasives or scouring pads.
8. The basket can be washed in warm soapy water.
9. Remove the used fitter and replace with a new one after approximately 60 frying sessions.

IMPORTANT

The wires in this mains lead are coloured as follows:
Blue-Neutral
Brown-Live
As the colours Miss 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. Always ensure that the plug cord grip is fastened correctly. 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.

CE

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