Argos

Value Range

STAINLESS STEEL DEEP FRYER

INSTRUCTION MANUAL



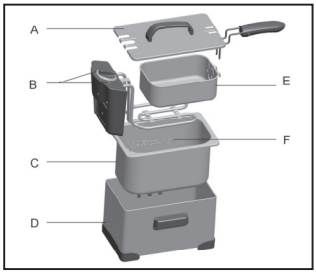
IMPORTANT SAFEGUARDS

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

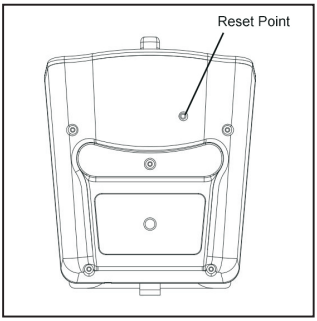
1. Read all instructions. Keep the instruction for future reference.
2. To protect against risk of electrical shock, do not immerse cord, plug or unit in water or any other liquid.
3. Never leave the appliance unattended while in use.
4. Keep the appliance out of reach of children.
5. Connect the appliance to an earthed socket.
6. Do not let the mains cord hang over the edge of a table, or touch hot surfaces.
7. Make sure the inner bowl is completely dry before you fill the fryer with oil or fat.
8. Ensure the oil is filled between the minimum and maximum oil level marks inside the oil bowl. Do not switch the appliance on before you have filled with oil or fat.
9. Hot steam is released through the filter during frying. Keep your hands and face at a safe distance from the steam.
10. This appliance is intended for household use only.
11. Do not use outdoors.
12. Do not fry food with heavy moisture content as this might cause heavy spattering of oil or fat.
13. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner.
14. Do not use any accessories that are not recommended by the manufacturer. They could constitute a danger to user and damage to the appliance.
15. Provide proper ventilation when using the appliance.
16. Unplug from outlet when not in use. Allow to cool before moving, cleaning or storing the appliance.
17. Remove the plug from wall outlet. Do not pull the supply cord.
18. 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.
19. 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 appliances by a person responsible for their safety.
20. Children should be supervised to ensure that they do not play with the appliance.

KNOW YOUR APPLIANCE

A. Lid
B. Temperature Control knob and indicator light
C. Bowl
D. Outer
E. Frying basket
F. Min and Max oil level marking



Safety cut-out



This fryer is equipped with a safety cut-out to protect the appliance from overheat such as not enough oil or fat or if blocks of solid fat are being melted in the fryer.

Carry out the following steps when the safety cut-out has switched off the appliance.

1. Let oil or fat cool down for 30 mins.
2. Press the reset button where located at the back of the control panel.

BEFORE FIRST USE

1. Remove the lid, frying basket, fryer and all packaging material from the retail box.
2. Wash the fryer basket and cover in hot, soapy water. Wipe them dry thoroughly.
3. Wipe the inside of the bowl with a damp cloth and make sure it is completely dry before you fill the fryer with oil or fat.

Assembly instruction

1. Place the fryer base on a stable, flat and dry surface.
2. Fold the basket handle from the inner side and lock them by pressing the steel wires into the slot.

Preparing oil/ fat

It is advised that never mix different types of oil or fat. We recommended you to use frying oil or liquid frying fat. If you intent to use solid frying fat, the following steps must be taken to prevent the fat from spattering.

1. Put the blocks of fat into normal pan and melt it first with a low heat.
2. Pour the melted fat carefully into the fryer.

If the solid fat is solidified from last frying operation, punch some holes into the solidified fat with a fork.

USING THE APPLIANCE

1. Place the fryer on a stable, flat and dry surface.
2. Ensure the fryer is switched off.
3. Slowly fill the oil between the minimum and maximum oil level marks inside the oil bowl. Follow the section “Preparing oil/ fat” if you are using oil fat for frying.

Oil level	Litre
Min.	1.9 litre
Max.	2.5 litre

4. Set the temperature knob to the required temperature and switch on the appliance.
5. The pilot light will go off when the temperature is reached. The oil or fat will be heated to the selected temperature in 8 to 12 minutes.
6. With the basket positioned on the hook, put the food into the basket (e.g. fries) and slowly immerse into the heated oil or fat.
7. Ensure the basket has been inserted properly. The appliance shall be used with the lid off.
8. During the frying cycle, the pilot light will go on and off and this is normal as the appliance is equipped with a temperature regulator.
9. Should you accidentally switch ON your deep fryer without oil, or without the minimum amount of oil required, the deep fryer will automatically cut-out, to stop the appliance overheating. If this should happen, firstly switch off and unplug the deep fryer. Wait until the element cools down. Use a pin or small screwdriver to push downward onto the reset button. This will reset the deep fryer. Your fryer is now ready to use.

After frying

1. Remove the basket from the fryer.
2. Shake the basket to remove excess oil or fat. Also you could put the fried food in a bowl containing grease-absorbing paper, e.g. kitchen paper.
3. Switch off the appliance.
4. Unplug the appliance after use.
5. Let it cool down before cleaning or moving away.

HINTS FOR BEST RESULT

1. Oil or fat can be used 10 to 12 times if you mainly use the fryer to prepare French fries.
2. If you use the fryer to prepare food such as meat or fish, you should change the oil or fat more often.
3. Never add fresh oil or fat to used oil or fat.
4. Always change the oil or fat if it starts foaming when it is heated, strong smell or turns dark.

CLEANING

- Unplug and let the appliance completely cool down.
- Do not use any abrasive (liquid) cleaning agents or materials (e.g. scouring pads) to clean the appliance.
- Clean the control panel with a dry cloth and/or kitchen paper.
- Clean the basket in hot water with some washing-up liquid.
- Rinse the parts with fresh water and dry them thoroughly.

DO NOT IMMERSE IN WATER OR ANY LIQUID

Storing

- Ensure the fryer is completely cool down before storing.
- Do not fold the handle into the basket until the oil has cooled down.

TEMPERATURE AND TIME REFERENCE

The table below is for reference only. If the instructions on the package of the food to be cooked differ from those in the table, always follow the instructions on the package.

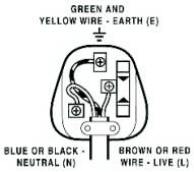
Temperature	Type of food	Quantity	Frying time (minutes)
160°C	Fresh potatoes chips	600g	7-8
	Fish	450g	5-7
170°C	Chicken drumsticks	3-5 pieces	12-15
	Vegetable (mushrooms, cauliflower)	8-10 pieces	2-3
175°C	Frozen French fries	450 g	5
	Potato croquettes	4-5 pieces	3-4
180°C	Chicken nuggets	8-10 pieces	3-4
	Prawns	8-10 pieces	3-4
190°C	Camembert (breadcrumbed)	2-4 pieces	2-3
	Doughnuts	3-4 pieces	5-6
	Aubergine (slices)	600 g	3-4

CONNECTION TO POWER

- 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.

For your own safety read the following instructions carefully before attempting to connect this unit to the mains.

You should only plug the appliance into a 230V-240V AC, 50Hz supply. Connecting it to other power sources may damage the appliance.



The wires in this mains lead are coloured in accordance with the following code:

BLUE = NEUTRAL
BROWN = LIVE
GREEN + YELLOW = EARTH

IMPORTANT

The colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:



Caution
To prevent electric shock disconnect from the mains before removing the cover

- The blue wire must be connected to the terminal marked with the letter N or coloured black.
- The brown wire must be connected to the terminal marked with the letter L or coloured red.
- The green and yellow wire must be connecting to the terminal marked with the letter E or the earth symbol. (⏚).

If a 13 Amp (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

DISPOSAL INFORMATION



Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your local authority for recycling advice.

GUARANTEE

This product is guaranteed against manufacturing defects for a period of 1 year.

This does not cover the product where the fault is due to misuse, abuse, use in contravention of the instructions, or where the product has been the subject of unauthorised modifications or alterations, or has been the subject of commercial use

In the event of a problem with the product within the guarantee period please return it to your nearest Argos store

If the item is shown to have had an inherent defect present at the time of sale, the store will provide you with a replacement

Your statutory rights remain unaffected

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