

cookworks

**Model No.:MDS330N1
3.0L Stainless Steel PRO FRYER
INSTRUCTION MANUAL**



Important: please read these instructions carefully before first using this product and retain for future reference.

BEFORE USE

1. First read carefully all instructions before use and retain for later reference. Before first use, remove the packing materials; and remove the protection films on the lid and outer case.
2. Remove Lid (1); then basket (2) and fold out its handle (3) until it clicks firmly into place. Now remove the control box (6) from the outer case (9)
3. Remove inner pan (8) and wash the basket, basket handle and inner pan in warm water and dry all parts thoroughly.
4. Wipe the control box heating element with a damp cloth, make sure that the control box and power lead remain dry.
5. Re- assemble all parts to the outer case (9) in the following order: Inner pan (8); Basket with handle (3); control box (6); Lid (1)
6. Turn the adjustable thermostat (5) to its minimum position.

Note: Always make sure the control box (6) is mounted correctly onto the outer case (9) it should be held above and close to the outer case and slid down into place locating into the groves on the outer case. If not fitted correctly the appliance will not function due to the safety cut-out.



Micro-switch

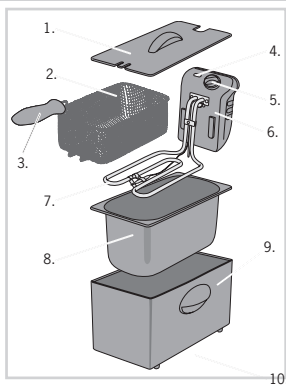


Ensure the Micro-switch is activated by the trigger



KNOW YOUR APPLIANCE

- 1.Lid
- 2.Basket
- 3.Basket handle
- 4.Power lights
- 5.Adjustable thermostat
- 6.Control box
- 7.Heating element
- 8.Inner pan
- 9.Outer case
- 10.Outer housing handle



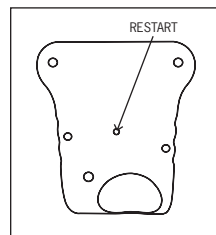
Safety cut-outs

This fryer is equipped with an automatic and a manual cut-out, which will switch the machine off if it overheats for example when there is insufficient oil or fat in the fryer. Carry out the following steps if either of these safety cut-outs has switched off the appliance:

1. Unplug appliance and let oil or fat cool down for 30 mins.
2. Ensure that the oil/fat level is sufficient and plug into the mains supply.

If the power light does not illuminate then the manual cut-out needs resetting,


3. Unplug from the mains socket and press the recessed restart button located on the back of the control panel with the restart pin. This will fully reset the manual cut-out device.



There is an additional safety cut-out on the control box (6), which ensures that the heating element can only function when the control box is correctly placed on the fryer outer case (9). It should be held above and close to the outer case and slid down into place locating into the grooves on the outer case. If not fitted correctly the appliance will not function due to this safety cut-out.

IMPORTANT!

- Never cook with the lid fitted onto the fryer as this can cause a hot steam / oil burn hazard
- Keep away from children.
- Plug this appliance into an earthed socket only.
- This appliance is intended for household use only.
- Always place the deep fryer on a stable surface and keep clear of all flammable materials.
- Make sure that the deep fryer is not near or placed on a cooking hot plate.
- Before connecting, check that the voltage indicated on the appliance corresponds with the mains voltage in your home. If this is not the case, consult your dealer and do not use.
- Before you use the deep fryer it must be filled with the required amount of oil or fat.
- Never use the deep fryer without oil or fat because this could damage the unit.
- Never move the deep fryer during use. The oil becomes very hot and you can get burned. Wait until the oil has fully cooled before moving the deep fryer.
- This deep fryer is protected with a thermal safety device, which switches the machine off automatically if it overheats.

- Never immerse the control and heating element in water and don't clean these parts under running water.
- Never switch on the deep fryer if it is not filled with oil or liquid fat
- Only use oil or fat that does not foam and is suitable for frying
-  Hot surface: The temperature of the metal surface liable to get hot when the appliance is operating. Don't touch the appliance's metal surfaces during use.
- Do not put oversized food into the deep fryer.
- Please see the Frying Tips for information on the quantities of each food items to be fried.
- Hot steam is released during frying, keep a safe distance away from the steam to avoid burns and other injuries.
- After use set the thermostat to the lowest setting (turn the thermostat fully anticlockwise). Disconnect the mains plug and allow the oil or fat to cool down. Do not move the deep fryer until it and its contents have cooled down
- Do not use attachments not included with the appliance.
- Keep the appliance away from children.
- Do not place the appliance near a gas stove or electric burner or in a heated oven.
- Do not use outdoors or for commercial purpose
- Never overheat the oil/fat otherwise it could catch fire. Never use water to extinguish a cooking oil fire.
- Never leave the deep fryer unattended while in use. Always ensure the safety of children if they are near the deep fryer.
- If the deep fryer and/or cord are damaged, they must be repaired by a professional service department.
- Do not try to repair the unit by yourself, this requires special tools.
- Be sure not to damage the heating element. (Do not bend or dent.) .
- 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.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- The appliance must not be immersed in water.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children. 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.
- Cleaning and user maintenance shall not be made by children.
- Cooking appliances should be positioned in a stable position with the handles

positioned to avoid spillage of the hot liquids.

HOW TO OPERATE YOUR DEEP FRYER

This type of fryer may only be used with oil or liquid fat, and is not suitable for use with solid fat. Solid fat may contain water, which can cause hot fat to be sprayed out when heated.

Never plug the appliance into a wall socket without the required level oil or fat in the inner pan as this could cause damage to the appliance.

Never allow water to come in contact with hot oil as this can cause violent explosions and spray hot fat into the air causing potential injury, keep all parts thoroughly dry before use.

1. Place the appliance on a dry, stable surface. (Since it will become hot during use, make sure that it is not too close to other objects)
2. Make sure the control box is correctly fitted onto the outer case (9), if not fitted correctly the appliance will not operate due to the safety cut-out fitted. (see "SAFETY CUT-OUTS")
3. Remove the lid and lift out the basket with its handle which should already be fitted (see "BEFORE USE"). Fill the deep fryer with the desired amount of oil or fat (make sure that it is filled with not less than the minimum level and not higher than the maximum level, as indicated on the inside of the appliance. For best results, we recommend that you do not mix different kinds of oil together.)
4. Adjust the thermostat control (5) for the temperature which is suitable for what you are frying. (Consult the temperature table)
5. Plug the fryer into a wall socket, the green and orange indicators should light; wait until the orange indicator goes out, (this indicates the desired temperature has been reached)
6. Remove the lid from the fryer before use, keep it off while in use, and replace it only after the oil has cooled down fully.
7. Always use the basket handle to place the basket in the deep fryer. First place the food to be deep fried into the basket. For best results, put dry food into the basket. Lower the basket into the oil slowly to prevent excessive bubbling. The orange indicator is a power light which will be on when the deep fryer is heating; it will cycle on and off continually while the cooking operation is ongoing to maintain the correct temperature of the oil.
8. Raise the basket up to its higher position when the frying time has elapsed, and allow time for the hot oil to drain into the inner pan.
9. Remove the plug from the outlet and turn the adjustable thermostat (5) to its minimum position.

Wash the handle and the basket after use, and dry thoroughly. Once the deep fryer

has completely cooled off (at least 4 hours), you can replace the basket in the appliance and store it. Store the deep fryer, with the lid closed, in a dark, dry place. In this way, you can leave the oil and the basket in the deep fryer when storing.

FRYING TIPS

Use a maximum of 200 grams of French fries per litre of oil;

With deepfrozen products, use a maximum of 100 grams because they quickly cool off. Shake deepfrozen products above the sink to remove excess ice.

When using fries made from fresh potatoes: dry the fries after washing so that no water will go into the oil.

Deep fry the fries in 2 stages. First stage (pre-frying): 5 to 10 minutes at 170 degrees °C

Second stage (final frying) 2 to 4 minutes at 190 degrees °C. Drain well.

FRYING TABLE

Type of food	Frying temperature (oc)
Pre-fry chips	170
Final fry chips	190
Fondue parmesan	170
Cheese croquettes	170
Meat/fish/potato croquettes	190
Fish	170
Fish sticks	180
Cheese fritters	180
Doughnuts	190

TO REPLACE THE OIL

Make sure that the deep fryer and the oil have totally cooled off before replacing the oil (remove the mains plug from the socket). Replace the oil regularly. This is definitely necessary if the oil becomes dark, or takes on a different odour. In any case, replace the oil once after every 10 times' usage. Replace the oil all at once; do not mix old and new oil.

CLEANING AND MAINTENANCE

- Clean the deep fryer on both the inside and outside regularly.
- Clean the outside of the deep fryer with a damp cloth and dry with a soft, clean cloth.
- Never use abrasive cleaners or sponges.
- Never immerse the control box in water, only wipe the heating element with a damp cloth.
- The basket and the handle can be cleaned in warm, soapy water. Dry well before

using again.

- When replacing the oil you can also clean the inside of the deep fryer. Empty the deep fryer and first clean the inside with a paper towel and then with a cloth dipped in soapy water. Then wipe with a damp cloth and allow to dry thoroughly.
- Dishwasher cleaning is not recommended.

Operating voltage

Model	Volume	Power
MDS330N1	3.0L	220-240V~, 50/60Hz, 1830-2180W

DISPOSAL

The symbol on the product or its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling this product, please contact your local council office, your household waste disposal service or the shop where the product was purchased.



PLUG REPLACEMENT (UK and Ireland only)

Should you need to replace the plug please observe the following -

Never connect live or neutral wires to the earth terminal of the plug.

Only fit an approved 13 Amp BS1363/A plug and the correct rated fuse. If in doubt, consult a qualified electrician.

WARNING:

The wires in this mains lead are coloured as follows:

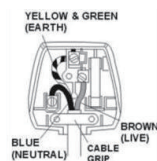
Blue-Neutral

Brown-Live

Yellow & Green-Earth

As 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 follow:

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 Yellow & Green must be connected to the terminal indicated E or Symbol



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. A replacement copy of this Instruction Manual can be obtained from www.argos-support.co.uk
- 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 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.

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