

Double Deep Fat Fryer

(2 X 9 Litre)

User Instructions

Please read information carefully before use

WARNING

! Do not move this appliance when the tank contains oil.

! Hot oil can cause severe burns. Avoid direct physical contact.

! Always drain food before frying.

! Never put water into the oil, as this will cause splashing and possible overflow of the tank.

! Never put anything other than food into the oil.

! Disconnect the unit from the electricity supply before servicing or undertaking any electrical maintenance.

! Parts of this unit may become hot in normal use, therefore suitable precautions must be taken to avoid accidental contact.

! Never leave the unit unsupervised whilst frying.

! If the unit should begin to smoke, switch off immediately.

! In the event of a fire occurring, water should not be used to extinguish it. It is advisable to install a fire extinguisher and have a fire blanket within reach of the

fryer.

! Do not overfill the tank with oil.

! Maintain the oil level above the minimum mark.

OPERATION

Do not attempt to lift the element without first removing the batter plate.

- . 1. Clean out the tank and ensure that all parts are completely dry and then push the element back allowing the element stay to be pulled out, and then gently lower the element into its working position.
- . 2. Replace the batter plate by placing into tank at an angle ensuring tabs locate under support plate. Push batter plate down into horizontal position above element.
- . 3. Ensure that the drain valve is closed before filling with a good quality oil, taking care not to exceed the high level indicator.
- . 4. Set the thermostat to the OFF position and switch on the power supply.
- . 5. Turn the thermostat to the desired temperature setting.
- . 6. The amber light will extinguish when the set temperature is reached.

CLEANING

To clean the unit after use, allow the oil to cool to a temperature below 55°C and drain it into a suitable container. Raise the element from the tank following the instructions in section 1, using the lifting hook provided. After cleaning, lower the element, replace the batter plate and refill the tank, following the instructions in

sections 2, 3 and 4.

TROUBLESHOOTING

If the green neon is illuminated but the elements do not heat up, the high temperature cut-out may require resetting. This is located on the back panel of the unit and is reset by pressing the exposed button.