

USAGE AND MAINTENANCE

LINKING

Before plugging the appliance in, don't forget to check the voltage (which must correspond to that indicated on the back plate), and that the socket is provided with ground wire.

To switch on the fryer, turn the knob to the desired temperature; as you turn it, the pilot lamp lights.

To switch it off, turn the knob back to 0°.

USAGE

With oil: we recommend the use of good quality oil (one seed); best results are achieved with olive or peanut oil.

With fat: vegetable frying fat is the most suitable; the fat must be poured into the fryer pan after it's been melted.

- Fill the pan with oil or fat till it reaches its minimum level (half of basket height), or at most its maximum one (2 cm to basket edge).
- Never switch on the appliance without or with too little oil.
- The food must be dried well before frying it, and salted after it's been fried.
- After frying, hook the basket for dripping; don't place the lid on the fryer before the oil has cooled.

NOTE: FRYERS WITH SAFETY THERMOSTAT

If the fryer thermostat is out of order, the safety thermostat breaks it off and the red push-button on the outer casing comes out of its place; in this case, find out the reasons. After eliminating them, make the safety thermostat work again by re-pressing the push button.

MAINTENANCE

After cooling, skim the oil. Periodically, filter the cold oil (after some number of frying operations), by pouring it into another container through a sieve; wash the pan with hot water and dry it well. To remove the pan, lift up the head piece with the heating elements, which must be cleaned thoroughly, too, being careful not to damage the bulb.

After carrying out the filtering and cleaning operations, refill the pan and, if necessary, re-establish the level by adding fresh oil.

INSTRUCTIONS FOR USE

Never immerse the following parts in water or any other liquid: the control-box (3-4), the heating element (21-15), the electric cord (20). These are only to be cleaned with a damp cloth. To avoid steam and spouting's, drain food. Dip slowly the basket (approximately 2/3 full) into oil to enable the evaporation of the water food contain. For the cooking of deep-frozen food, only fry small quantities at once.