

PROGRESS®

Est. 1931

COMPACT
DEEP FAT FRYER

Instruction manual

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Please retain instructions for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.

This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs.

Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Do not immerse the appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.

Do not use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The outer surface or door may get hot during operation.



CAUTION: Hot surface – do not touch any sections or surfaces of the appliance that may become hot or the heating components of the appliance.

Hot oil can cause serious injury. Never allow hot oil to come into contact with skin. Never place water or wet objects into hot oil.

WARNING: Keep the appliance away from flammable materials.

Care and Maintenance

Before attempting any cleaning or maintenance, turn the temperature control dial to the 'off' position and then switch off and unplug the deep fat fryer from the mains power supply. Allow it to fully cool.

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STEP 1: Once the deep fat fryer and oil have cooled thoroughly, carefully dispose of the oil in a container; do not pour the oil down a sink.

STEP 2: If storing the oil for future use, make sure that it is strained to remove any residual food particles, then transfer it into a tightly sealed container and refrigerate.

STEP 3: Wipe the deep fat fryer main unit with a soft, damp cloth and dry thoroughly.

STEP 4: Clean the frying basket and handle in warm, soapy water, then rinse and dry thoroughly.

Do not immerse the deep fat fryer main unit in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the deep fat fryer or its accessories, as this could cause damage.

NOTE: The deep fat fryer should be cleaned after each use.

The deep fat fryer is not suitable for dishwasher use.

CAUTION: Allow the deep fat fryer to cool fully before carrying out any cleaning.

WARNING: Do not move the deep fat fryer until the oil or liquid fat has cooled.

Do not refrigerate the deep fat fryer to store oil.

Oil Levels and Maintenance

Always make sure that the oil level reaches the min. fill mark before using the deep fat fryer.

Do not use butter, margarine, lard or olive oil in the deep fat fryer, as these ingredients are not suitable for deep fat frying.

The deep fat fryer will hold approx. 0.6 litres of oil at the minimum level and 0.7 litres at the maximum level.

Always check that any reused oil is strained to remove residual food particles.

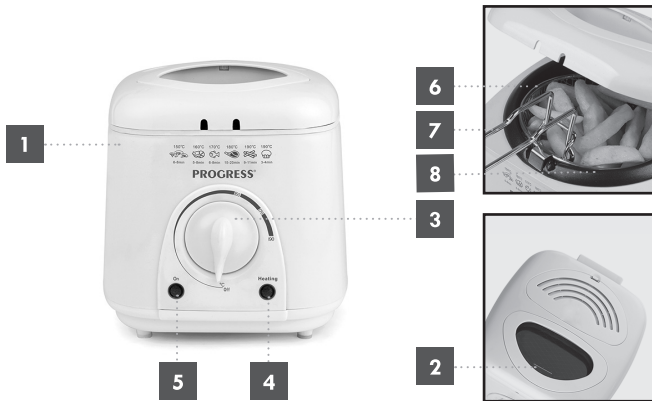
NOTE: The oil will require changing more frequently when frying foods in batter.

CAUTION: Solid fat can be used instead of oil; however, it will solidify after use.

WARNING: It is important to replace the oil if any of the following is noticed:

- there is an unpleasant odour to the oil.
- there is excessive smoking during heating.
- the oil is dark in colour.

Description of Parts



- | | |
|--|--------------------------|
| 1. Compact Deep Fat Fryer Main Unit | 4. Heat Indicator Light |
| 2. Lid Release Tab | 5. Power Indicator Light |
| 3. Adjustable Temperature Control | 6. Frying Basket |
| | 7. Frying Basket Handle |
| | 8. Non-Stick Bowl |

Instructions for Use

Before First Use

Before connecting to the mains power supply, wipe the deep fat fryer main unit with a soft, damp cloth and dry thoroughly.

Wash the accessories in warm, soapy water and rinse thoroughly.

Do not immerse the deep fat fryer in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the deep fat fryer or its accessories, as this could cause damage.

NOTE: When using the deep fat fryer for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the deep fat fryer during use.

Using the Compact Deep Fat Fryer

STEP 1: Place the deep fat fryer onto a flat, stable, heat-resistant surface.

STEP 2: Before connecting to the mains power supply, remove the frying basket and gradually pour oil into the non-stick bowl; do not exceed the max. capacity.

STEP 3: Plug in and switch on the deep fat fryer at the mains power supply.

STEP 4: Set the adjustable temperature control to between 150–190 °C and shut the lid; the heat indicator light will illuminate orange (HEATING) to signal that the deep fat fryer is

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heating up.

Once the desired temperature has been reached, the heat indicator light will switch off.

STEP 5: Prepare the ingredients that are to be cooked.

STEP 6: Insert the frying basket handle into the frying basket by squeezing the tongs and inserting the ends into the basket slot. Release the handle so it rests within the basket.

STEP 7: Place the prepared ingredients into the frying basket and slowly lower it into the oil using the frying basket handle, which will rest within the slots on the frying unit. Close the lid.

STEP 8: Open the lid using the lid release tab to determine whether the food is cooked.

Once frying is complete, carefully lift the frying basket out of the non-stick bowl using the frying basket handle and place the fried food onto a dry paper towel; this will absorb some of the excess oil from the food.

STEP 9: Turn the adjustable temperature control to the 'Off' position and then switch off and unplug the deep fat fryer from the mains power supply.

NOTE: During use the orange power (ON) indicator light will remain illuminated. The heat indicator light (HEATING) will cycle on and off to signal that the deep fat fryer is maintaining the selected temperature.

CAUTION: Check that all of the accessories are completely dry before filling the deep fat fryer with oil or liquid fat.

Never fill above the max. fill line marked on the inside of the non-stick bowl.

Take great care when lowering food into the hot oil as it is likely to spit. Heat-resistant oven gloves are recommended.

WARNING: Always dry food before frying to prevent any oil from frothing, spitting or exploding.

Exercise caution during cooking; the deep fat fryer may emit steam. Do not move the deep fat fryer until the oil or liquid fat has cooled.

Cooking Times

The following is a guideline for frying certain types of foods. Most frozen food will give temperature recommendations and frying times, which can also be followed.

This is a guideline only and frying should always be monitored. Always check food is thoroughly cooked before serving.

| Food | Temperature | Approx. Cooking Time |
|------------------------------|-------------|----------------------|
| Fresh | | |
| Batter covered mushrooms | 150 °C | 6–8 minutes |
| Onion rings | 180 °C | 4–5 minutes |
| Raw chips | 190 °C | 9–11 minutes |
| Chicken legs | 180 °C | 15–20 minutes |
| Raw battered fish | 170 °C | 6–8 minutes |
| Fresh fish sticks | 160 °C | 5–8 minutes |
| Doughnuts | 190 °C | 3–4 minutes |
| Frozen | | |
| Frozen chicken nuggets | 190 °C | 3–5 minutes |
| Frozen shrimp | 190 °C | 4–7 minutes |
| Frozen chips | 170/190 °C | 8–12 minutes |
| Frozen breaded cheese sticks | 190 °C | 2–3 minutes |

Storage

Before storing in a cool, dry place, check that the deep fat fryer is cool, clean and dry.

Troubleshooting

| Symptom | Possible Cause | Solution |
|--|---|--|
| There is excessive smoke being emitted from the oil. | The oil has become contaminated due to excessive use. | Change the oil. |
| The oil is spitting or there is excessive frothing. | The food contains too much water. | Check that the food contains as little water as possible before placing it into the deep fat fryer e.g. dry chips with a kitchen towel before cooking. |

Specifications

Product code: EK2969P

Input: 220–240 V ~ 50/60 Hz

Output: 850–950 W

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Connection to the Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

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

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

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (\perp)

FOR UK USE ONLY – Plug fitting details (where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked N or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked L or coloured **RED**.

The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter E or marked \perp .

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal (\perp).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

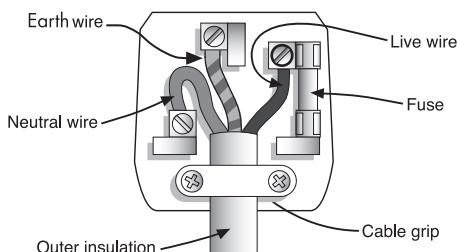
If in doubt, consult a qualified electrician who will be pleased to do this for you.

Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use one that is ASTA approved (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.



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If this product does not reach you in an acceptable condition please contact our Customer Services Department at **www.progresscookshop.com**

Please have your delivery note to hand as details from it will be required. If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Progress will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

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*To be eligible for the extended guarantee,
go to **guarantee.upgs.com/progress/** and register your
product within 30 days of purchase.

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