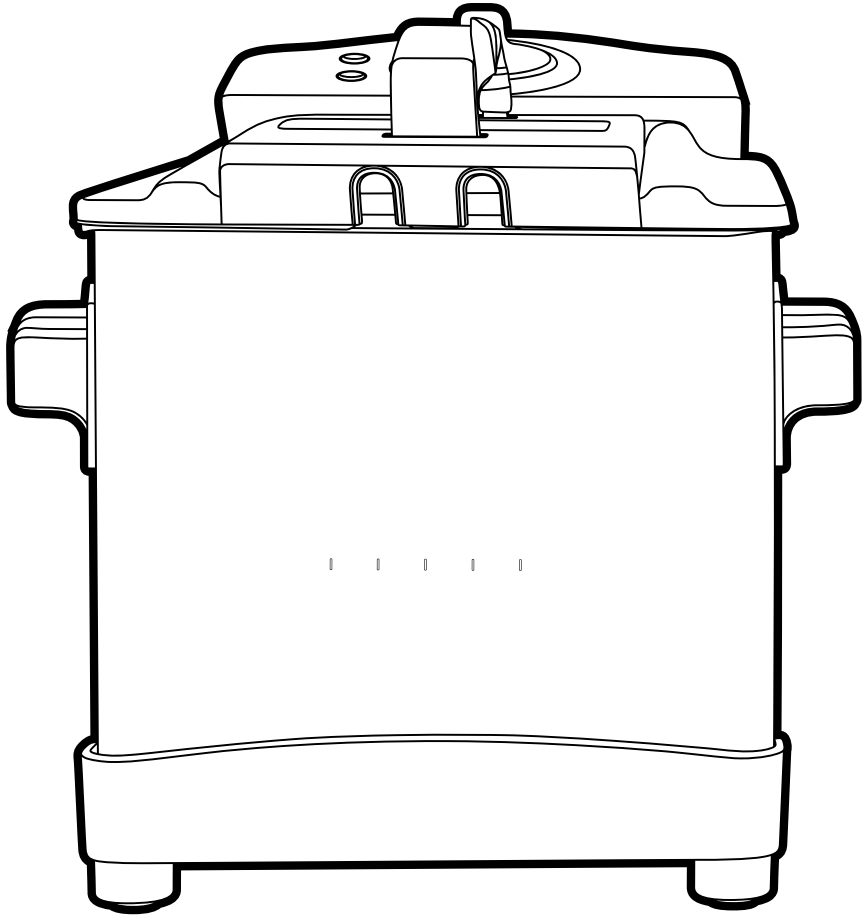
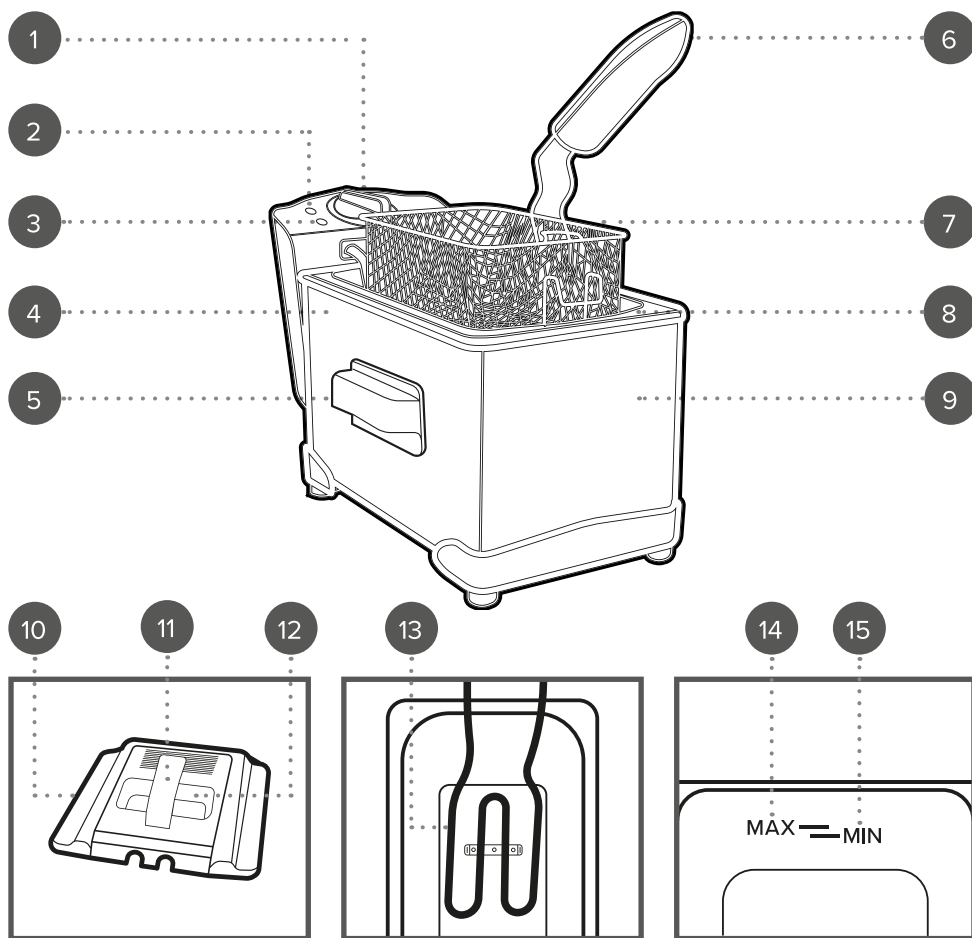


User manual

Deep fat fryer



Description of parts



- | | |
|-----------------------------------|-----------------------------|
| 1. Adjustable temperature control | 9. Deep fat fryer main unit |
| 2. Heat indicator light | 10. Removable lid |
| 3. Power indicator light | 11. Lid handle |
| 4. Metal housing | 12. Viewing window |
| 5. Metal housing handles | 13. Heating element holder |
| 6. Frying basket handle | 14. 3 L max. fill mark |
| 7. Frying basket | 15. 2.5 L min. fill mark |
| 8. Removable non-stick bowl | |

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 plastic or wooden spatulas to avoid damaging the non-stick surface.
- Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.
- 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.

STEP 1: Wipe the deep fat fryer main unit with a soft, damp cloth and dry thoroughly.

STEP 2: 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. 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. 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.



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 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. 1 litre of oil at the minimum level and 1.2 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.

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.



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 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 gently place the lid on top; the power indicator light will illuminate to signal that the deep fat fryer is heating up.

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 handles 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.



CAUTION: Check that all of the accessories are completely dry before filling the deep fat fryer with oil or liquid fat. Moisture can cause the fat to spit. 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 prawns	190 °C	4–7 minutes
Frozen chips	170/190 °C	8–12 minutes
Frozen breaded cheese sticks	190 °C	2–3 minutes

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.

Storage

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

Specifications

Product code: EK5926

Input: 220–240 V ~ 50/60 Hz

Output: 2000 W



Crispy fried chicken

Ingredients

8 skinless boneless chicken thighs
100 g self-raising flour
100 g cornflour
1 chicken stock cube
2 tbsp paprika
2 tsp garlic granules
1 tsp chilli powder
1 tsp sea salt
1 tsp black pepper
½ tsp dried oregano
¼ tsp turmeric
Sunflower oil, for deep frying
Pinch of salt

For the buttermilk marinade

500 ml whole milk
1 egg
2 tbsp cider or white wine vinegar
½ tsp salt

Method

For the spice mix, combine the chicken stock cube, paprika, garlic granules, chilli powder, black pepper and oregano.

For the buttermilk marinade, whisk together the milk, vinegar, egg, 1 tbsp of the spice mix and ½ tsp salt in a large mixing bowl.

Place the chicken thighs between two pieces of baking paper and flatten using a rolling pin. Place the chicken thighs in the buttermilk marinade, cover and refrigerate for approx. 4 hours, or overnight.

In a large mixing bowl, combine the self-raising flour, cornflour, turmeric, the remaining spice mix (reserving 1 tsp) and a pinch of salt.

Remove the chicken thighs from the buttermilk marinade. Roll in the flour mixture until all sides are completely coated and then dip them back

into the buttermilk marinade, followed by the flour mixture again. The chicken pieces should be totally coated.

Heat a 10 cm depth of sunflower oil in the deep fat fryer until it reaches 175 °C.

Place 3 pieces of chicken into the oil and fry for approx. 3 minutes, ensuring the temperature does not drop below 160 °C. Turn the chicken and fry for a further 2–3 minutes until cooked through, golden and crisp.

Remove the chicken from the deep fat fryer and place on a tray lined with kitchen paper.

Place in a preheated oven to keep warm until all of the chicken is fried.

Combine the reserved spice mix with the sea salt and sprinkle over the chicken to serve.

Onion rings

Ingredients

1 large onion
180 ml sparkling water
150 g self-raising flour
Groundnut oil, for deep frying
Salt, to taste

Method

Wash, peel, and cut the onions into 1 cm thick rounds and then separate the rounds into rings. Heat the groundnut oil in the deep fat fryer, filling the non-stick bowl no more than 1/3.

Meanwhile, in a large mixing bowl, combine the self-raising flour with the sparkling water. Whisk to form a smooth batter and season to taste.

Dip the onion rings into the batter until fully coated.

Place the onion rings into the oil and fry for approx. 2–3 minutes until golden and crisp.

Remove the onion rings from the deep fat fryer and place on a tray lined with kitchen paper.

Place in a preheated oven to keep warm until all of the onion rings are fried.

Serve immediately.



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.

Manufactured by:
Ultimate Products UK Ltd.,
Victoria Street, Manchester OL9 0DD. **UK.**
Ultimate Products Europe Ltd.,
19 Baggot Street Lower, Dublin D02 X658. **ROI.**

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