

PROGRESS®
Est. 1931

3 L DEEP FAT FRYER
Instruction Manual

Please read all of the instructions carefully and retain 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.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, 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, switch off the deep fat fryer by turning the temperature control dial to the 'off' position (0).

STEP 1: Unplug the deep fat fryer from the mains power supply and allow it to cool fully.

STEP 2: 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 3: 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 4: To disassemble the deep fat fryer, remove the control panel by carefully sliding it out of the deep fat fryer main unit, and then remove the mesh basket and oil tank.

STEP 5: Wipe the deep fat fryer main unit with a soft, damp cloth and dry thoroughly.

STEP 6: Clean the accessories 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.

SAFETY CUT-OUT

The deep fat fryer is fitted with a safety cut-out, which will activate and automatically turn off the deep fat fryer in the case of overheating.

Overheating can be caused by using oil that is too old and thick, not using enough oil or using the deep fat fryer without oil.

If the deep fat fryer automatically turns off, turn the temperature control dial in an anticlockwise direction to the 'off' position (0) and unplug it from the mains power supply.

Allow the deep fat fryer to cool thoroughly and then add or change the oil content, as required.

The safety cut-out will need to be reset in order to continue using the deep fat fryer. Using a slim pen, press the reset button on the back on the control panel and then reassemble the deep fat fryer.

OIL LEVELS AND MAINTENANCE

Always make sure that the oil level reaches the minimum 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. 2.5 litres of oil at the minimum level and 3 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, making it difficult to remove the submerged element and control panel from the enamel coated oil tank.

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.

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GETTING STARTED

Remove the appliance from the box.

Remove any packaging from the appliance.

Place the packaging inside the box and either store or dispose of safely.

IN THE BOX

3 L Deep Fat Fryer

Enamel Coated Oil Tank

Heating Element Assembly

Mesh Basket with Detachable Handle

Lid

Instruction Manual

FEATURES

2200 W Power

3 L Capacity

Adjustable Temperature up to 190 °

Large Viewing Window

Power on and Ready Indicator Lights

Filter to Reduce Odours

Enamel Coated Oil Tank

Removable Mesh Frying Basket

DESCRIPTION OF PARTS



1. 3 L Deep Fat Fryer Main Unit
2. Cool-Touch Carry Handles
3. Heating Element
4. Enamel Coated Oil Tank
5. Control Panel
6. Red Power Indicator Light
7. Green Heat Indicator Light

8. Temperature Control Dial
9. Mesh Basket
10. Detachable Handle
11. Lid
12. Lid Handle
13. Odour Filter
14. Large Viewing Window

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.

ASSEMBLING THE 3 L DEEP FAT FRYER

Insert the enamel coated oil tank into the deep fat fryer main unit.

Attach the control panel to the deep fat fryer main unit by aligning the guide edges and slide it on; this will activate a safety cut-out, built in to assure that the deep fat fryer will not operate unless the control panel has been attached correctly.

USING THE 3 L DEEP FAT FRYER

STEP 1: Fill the enamel coated oil tank to the required level for the food to be fried. Do not exceed the max. fill mark.

STEP 2: Plug in and switch on the deep fat fryer at the mains power supply.

STEP 3: To switch the deep fat fryer on, turn the temperature control dial to the required temperature. The red power and green heat indicator lights will illuminate, signalling that the deep fat fryer has been switched on and is heating up. When the oil reaches the required temperature, the green heat indicator light will turn off.

STEP 4: Place the food to be fried into the mesh basket, making sure that it is not overfilled, as this could substantially lower the oil temperature and affect cooking times. Slowly lower the mesh basket into the hot oil. The lid can be placed onto the deep fat fryer during use, except for when frying high-moisture foods.

STEP 5: Once frying is complete, carefully remove the lid. Using the detachable handle, slowly lift the mesh basket up and out of the oil.

STEP 6: Hook the mesh basket onto the drain support on the outer edge of the deep fat fryer main unit.

STEP 7: After the excess oil has drained, place the fried food onto a paper towel-lined baking sheet to soak up any remaining oil. When frying more than one batch of food, allow the oil to reheat to the required temperature before further use.

STEP 8: To switch the deep fat fryer off, turn the temperature control dial in an anticlockwise direction to the 'off' position (0).

STEP 9: Switch off and unplug the deep fat fryer from the mains power supply, leave the lid open and allow to cool.

Note: During use, the red power indicator light will remain illuminated, signalling that the deep fat fryer is in use; the green ready indicator will cycle on and off to signal that it is maintaining the selected temperature.

If the red power indicator light does not illuminate, unplug the deep fat fryer from the mains power supply, and then make sure that the deep fat fryer housing is assembled correctly before restarting.

Caution: Exercise caution during frying, as the deep fat fryer will emit hot steam and may spit out hot oil. Both the food and the mesh basket will become very hot during use; do not attempt to remove food from the mesh basket with bare hands.

Warning: Do not use the deep fat fryer without the detachable handle or whilst the enamel coated oil tank is empty.

Nominal voltage is still present even when the temperature control dial is turned to the 'off' position (0). To permanently turn the deep fat fryer off, make sure that it is switched off and unplugged from the mains power supply.

FRYING 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.

Food	Temperature	Approx. Cooking Time
Frozen batter covered mushrooms	180 °C	3–6 minutes
Frozen breaded cheese sticks	190 °C	2–3 minutes
Frozen onion rings	190 °C	2–4 minutes
Frozen chicken nuggets	190 °C	3–5 minutes
Frozen shrimp	190 °C	4–7 minutes
Frozen chips	170/190 °C	9–14 minutes
Raw chips	170/190 °C	14–17 minutes
Raw chicken legs	190 °C	13–18 minutes
Raw battered fish	170 °C	3–5 minutes
Fresh fish sticks	190 °C	5–8 minutes
Doughnuts	190 °C	12–13 minutes

FRYING TIPS

Use a maximum of 200 grams of chips per litre of oil.

Shake frozen food above a sink to remove excess ice before adding it to the mesh basket.

When using fresh potatoes for chips, dry them in a kitchen towel to remove any excess water before adding them to the mesh basket.

For the best results, deep fry chips in two stages; 5–19 minutes at 170 °C and then 2–4 minutes at 190 °C.

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 deep fat fryer is not heating up.	The safety cut-out is in operation.	Unplug the deep fat fryer from the mains power supply, allow it to cool thoroughly and then reset the safety cut-out.
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: EK2053P

Input: 230 V~ 50 Hz

Output: 1800–2200 W

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.

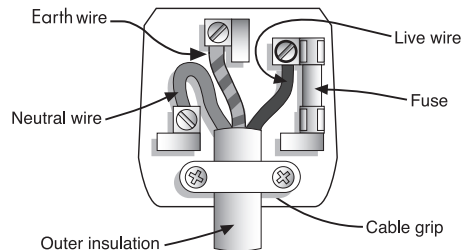
If in doubt, consult a qualified electrician who will be pleased to do this for you.

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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UP GLOBAL SOURCING UK LTD.,
VICTORIA STREET, MANCHESTER OL9 0DD. UK.

If this product does not reach you in an acceptable condition please contact our Customer Services Department by one of the following methods:

Telephone: 0161 934 2240*

*Telephone lines are open Monday–Friday, 9 am–5 pm (Closed Bank Holidays)

Email: customercare@upgs.com

Fax: 0161 628 2126

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.

The crossed out wheelie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



3-YEAR GUARANTEE

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



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CD180118/MD000000/V1

