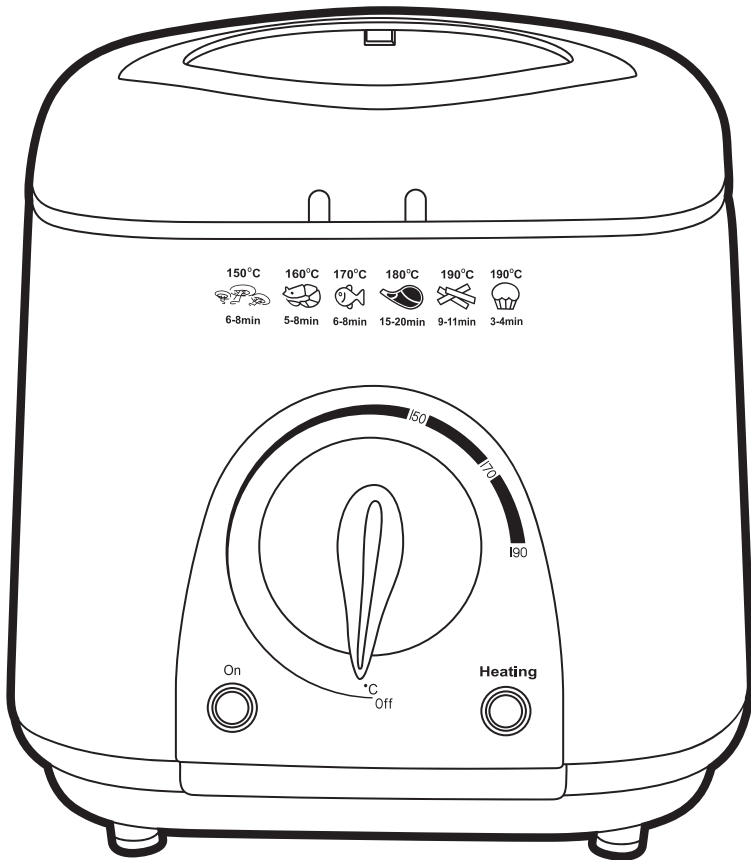
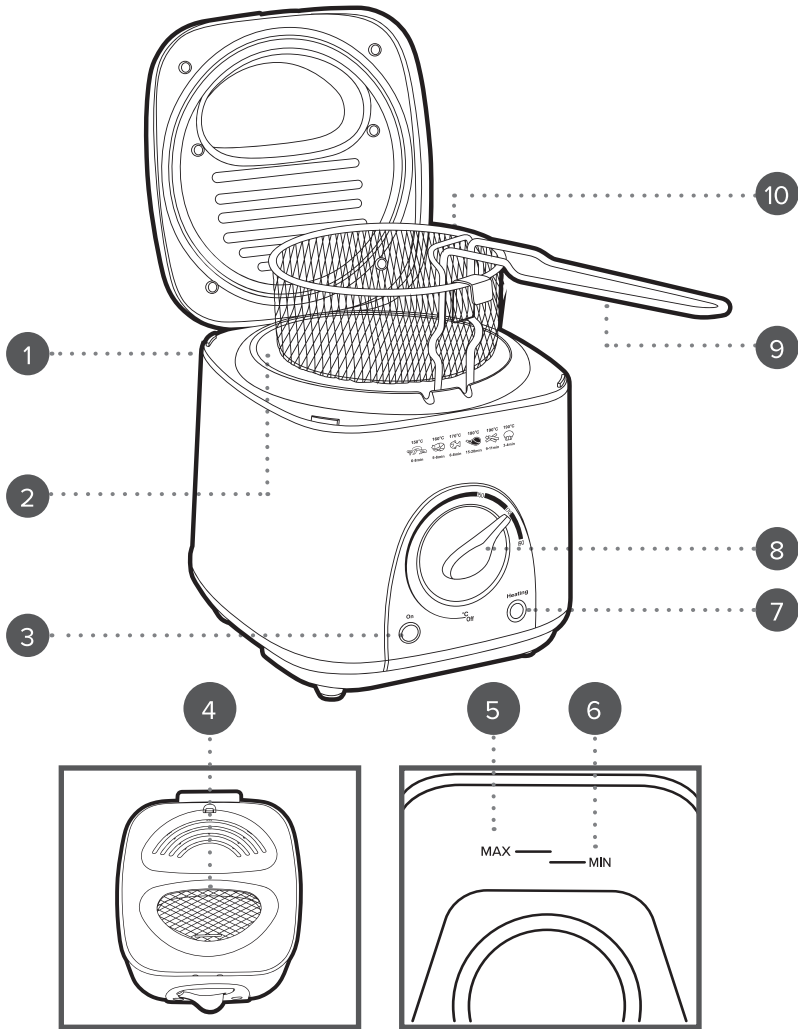


User manual

Deep fat fryer



Description of parts



1. Deep fat fryer main unit
2. Non-stick bowl
3. Power indicator light
4. Lid release tab
5. 0.7 L max. fill mark
6. 0.6 L min. fill mark

7. Heat indicator light
8. Adjustable temperature control
9. Frying basket handle
10. Frying basket

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.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- 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 allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of the appliance in water or any other liquid.
- Do not operate the appliance with wet hands or if any connections are wet.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- 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.
- Always unplug the appliance after use and allow it to cool fully before any cleaning, user maintenance or storing away.
- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- This appliance should not be operated by means of an external timer or separate remote control system.
- Use of an extension cord with the appliance is not recommended.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.



CAUTION: Hot surface – do not touch hot sections or heating components of the appliance.



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. 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: 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, clean the deep fat fryer following the instructions in the section entitled '**Care and maintenance**'.



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 between 150–190 °C and shut the lid; the heat indicator light will illuminate orange to signal that the deep fat fryer is 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 power indicator light will remain illuminated. The heat indicator light 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 solid 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: Never place water or wet objects into hot oil. 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. Hot oil can cause serious injury. Never allow hot oil to come into contact with skin.

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

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: EK2969

Output: 850–950 W

Input: 220–240 V, 50–60 Hz

UK
CA CE

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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