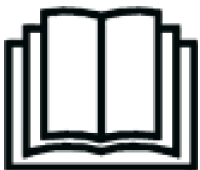


ELECTRIC STAINLESS STEEL DEEP FRYER

INSTRUCTION MANUAL



Dear consumer, Please read these instructions carefully before use in order to avoid damage due to incorrect use and to better understand the functions of this product. Please pay particular attention to the safety guide. If you pass the device on to a third party, these Operating Instructions must also be handed over. Please keep them for future references.

IMPORTANT SAFEGUARDS

- ❑ Please read these instructions carefully before use.
- ❑ Keep present instructions for future references.
- ❑ Check that your mains voltage corresponds to that stated on the appliance.
- ❑ Only use the appliance for domestic purposes and household or similar applications such as:
 - staff kitchen areas, in shops, offices and other working environments;
 - By clients in hotels, motels and other residential type environments;
 - Environment type like :
 - Farm Houses • Bed and Breakfast.
- ❑ Only use the appliance in the way indicated in these instructions.
- ❑ Never use this unit near bathtub, shower, wash-hand basins or other containers with water.
- ❑ Never use this apparatus near water projections.
- ❑ Never use this apparatus with the wet hands.
- ❑ If, unfortunately the apparatus is wet, immediately withdraw the cord of the socket-outlet.
- ❑ Inform potential users of these instructions.
- ❑ Never leave the appliance unsupervised when in use.
- ❑ The appliance must be used only for its intended purpose. No responsibility can be taken for any possible damage caused by incorrect use or improper handling.
- ❑ Children and persons with disabilities are not always aware of the danger posed by the use of appliances.
- ❑ This appliance shall not be used by children from 0 year to 8 years.

- This appliance shall not be used by children from 0 year to 8 years.
- This appliance can be used by children aged from 8 years and above if they have continuously supervised. This appliance can be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazard involved.
- Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and use maintenance shall not be made by children.
- Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquid.
- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.
- Caution ! Do not allow small children to play with the foil :
THERE IS A DANGER OF SUFFOCATION !
- From time to time check the cord for damages. Never use the appliance if cord or appliance shows any signs of damage.
- Never immerse the appliance in water or any other liquid for any reason whatsoever.
- Never place it into the dishwasher.
- Never use the appliance near hot surfaces.
- Do not operate the appliance with a damaged cord or plug, or after the appliance has been damaged in any manner.
- If the supply cord or appliance is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

- ❑ Avoid spillage on the connector.
- ❑ Potential injury from misuse
- ❑ The heating element surface is subject to residual heat after use.
- ❑ Disconnect the power source cable before any operation of cleaning of maintenance and accessories assembly.
- ❑ Never use the appliance outside and always place it in a dry environment.
- ❑ Never use accessories, which are not recommended by the producer. They could constitute a danger to the user and risk to damage the appliance.
- ❑ Never use any other connector than the one provided.
- ❑ Never move the appliance by pulling the cord. Make sure the cord cannot get caught in any way.
- ❑ Never wind the cord around the appliance and do not bend it
- ❑ Ensure that the power cord does not come into contact with hot parts of this unit.
- ❑ Make sure the appliance has cooled down before cleaning and storing it.
- ❑ The temperature of accessible surfaces may be very high when the appliance is operating. Never touch these parts, of apparatus, to avoid burning itself.
- ❑ Make sure the appliance never comes into contact with flammable materials, such as curtains, cloth, etc...& the power cord and plug do not come in contact with water.
- ❑ Before cleaning, always unplug the appliance from the power supply and let it cool down.
- ❑ This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- ❑ Always place the unit on a flat surface. Ensure, also, not to cover the device and not to put anything on it.

- ❑ Always remove the plug from the wall socket when the appliance is not in use.
- ❑ When using an extension lead always make sure that the entire cable is unwound from the reel. Use solely CE approved extension leads. Input power must be at least 16A, 250V, 3000W.
- ❑ Incorrect operation and improper use can damage the appliance and cause injury to the user.
- ❑ This device, designed for home use, complies with standards relating to this type of product.
- ❑ The appliance must be used and rested on a table or flat & stable surface.
- ❑ The item must not be left unattended when it is connected to main supply.
- ❑ The item is not to be used, if it has been dropped or if there are visible signs of damage or if it is leaking.
- ❑ Regarding the instructions for cleaning, thanks to refer to the below paragraph of the manual.
- ❑ This appliance is only intended for household use.

(*) **Competent qualified person** : after sales department of the producer or importer or any person who is qualified, approved and competent to perform this kind of repairs.

IMPORTANT WARNINGS SPECIFIC TO THIS PRODUCT

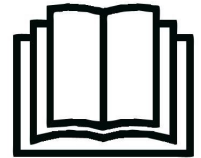
- ❑ Regarding the instructions for cleaning surfaces in contact with food or oil, refer to the below paragraph of the manual.
- ❑ Do not move the device when the fat is liquid, that is to say hot.
- ❑ Keep the lid closed completely during operation.
- ❑ Fill the basket out of the fryer to avoid any splashing.

- Always use the frying basket.
- Never mix grease and oil. The fryer may foam and overflow. It is also dangerous to mix different kind of oils or fats!
- If the machine catches fire, never try to extinguish the flames with water. Close the lid of the device. Extinguish the flames with a damp cloth.
- Device should only be touched using the handles.

IMPORTANT NOTE : *This fryer is equipped with 2 thermostats. One adjustable thermostat, so as to adjust the temperature, depending on the food, and one safety thermostat.*

GENERAL INFORMATION

The symbol "OPEN BOOK" means a recommendation to read important things contained in the record.



The symbol "BIN" crossed out, abbreviation WEEE (Waste of Electrical and Electronic Equipment) means that at the end of life, it should not be discarded with household waste, but filed to the sorting of the locality. Waste recovery can help preserve our environment.



The symbol "CE" is the guarantee of compliance with harmonized European standards, voluntary, reflecting the essential requirements into technical specifications. These standards are not mandatory but are guarantees of compliance with essential requirements.



The symbol "GLASS / FORK" means that the device is compatible and can come into contact with foodstuffs.

The symbol ROHS (Restriction of use of some Hazardous Substances) on the Environmental Protection, certifies that for each of the five hazardous substances • Lead • Mercury • (hexavalent) chromium • products for protection against flames PBB and PBDE, the peak concentration is equal to or less than 0.1% of the weight of homogeneous material, and 0.01% for the 6th • cadmium.



The symbol "HOT WALL" warns the user that the walls of the unit can become very hot, and to take precautions as required.



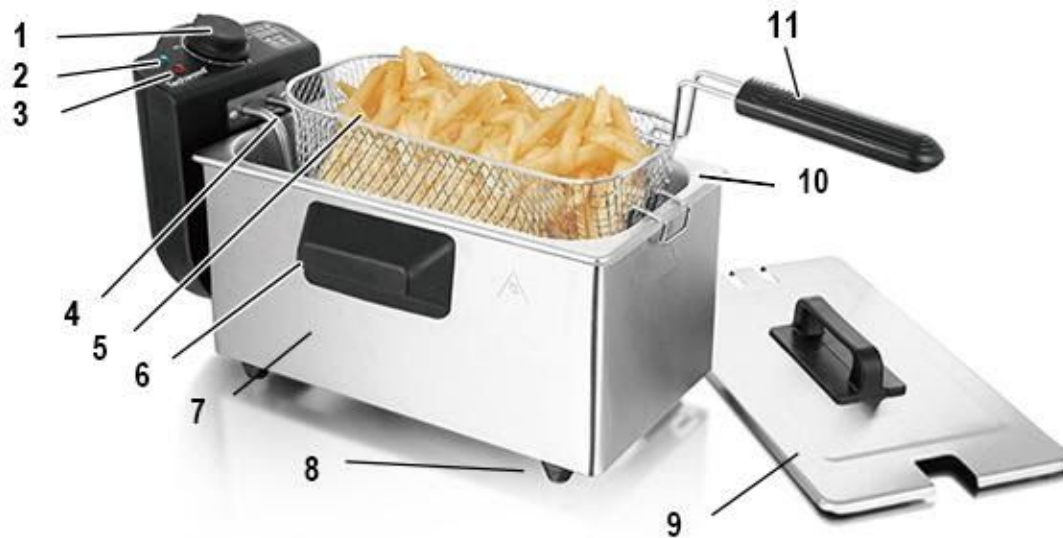
The symbol "TRIMAN" indicates that the consumer is invited to dispose the product as part of a separate collection (eg recycling bin, waste, voluntary intake point).



The symbol "CMIM marking" is the guarantee of compliance with the harmonized Moroccan Standards, optional, which translate the essential requirements into technical specifications. These standards are not mandatory but guarantee compliance with the essential requirements.

For more information : <http://www.quefairedemesdechets.fr>

TO KNOW IT'S UNIT

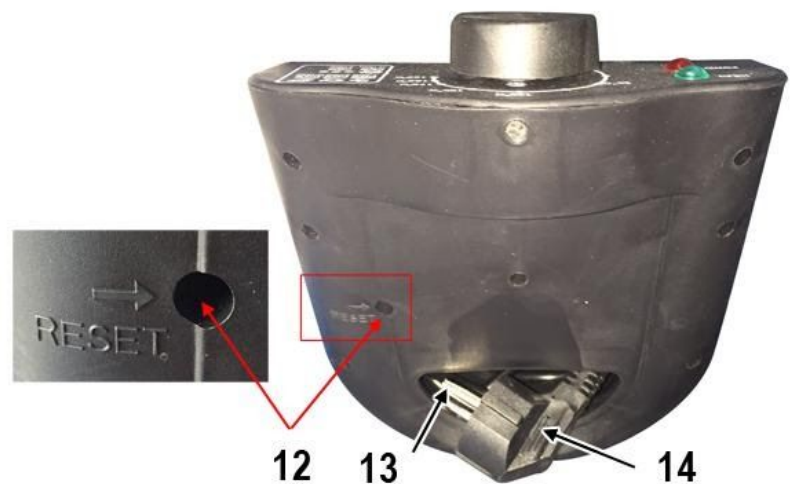


1. Adjustable thermostat
2. Pilot light green = Heating
3. Pilot light Red = Power ON
4. Heating element
5. Frying basket
6. Carry handle

7. Stainless steel Housing
8. Anti slip feet
9. Stainless steel lid
10. Aluminium tank
11. Frying basket handle

Back of the device

1. Circuit breaker reset button
2. Cable storage
3. Electric plug



VERY IMPORTANT

THIS FRYER IS EQUIPPED WITH A THERMAL SWITCH WHICH STOPS THE HEATING IN THE EVENT OF OVERHEATING, (LACK OF OIL, TOO LONG COOKING etc...)

IF THE FRYER DOES NOT IGNITE, AFTER HAVING CONNECTED IT, (WHEN YOU TURN THE THERMOSTAT KNOB) YOUR APPARATUS IS NOT OBLIGATORILY BROKEN DOWN.

IT IS POSSIBLE THAT THE CIRCUIT BREAKER CLOSED THE CIRCUIT.

1. DISCONNECT THE FRYER
2. POSITION THE THERMOSTAT ON 0
3. PRESS ON THE BUTTON LOCATED AT THE BACK OF THE APPARATUS (See wire storage)
4. REPLUG THE FRYER
5. PRESS ON the "ON / OFF" SWITCH, the Pilot light must ignite!
6. TURN THE THERMOSTAT BUTTON (clockwise) the heating Pilot light must ignite.

Note: if in spite of that your fryer does not work, do not disassemble it but bring it back in its original box to your dealer.

Before using for the first time

Remove the packaging.

Remove the lid of the fryer. The frying basket is in the fryer. Remove all items from the device.

Note: It is advisable to clean the lid, the outer walls of the appliance, the tray and the frying basket, as described in CLEANING AND MAINTENANCE.

USE

- Unroll the power cord completely.
- Check that the tension in force in the country where you are, corresponds to that indicated on the apparatus.
- Connect the apparatus in a socket-outlet in good state, and connected to the ground, to avoid any danger.

- Disconnect the power source cable before any operation of cleaning of maintenance and accessories assembly.
- Stand the appliance on a table or flat surface.
- Do not use or keep this product outside when it is raining.
- Certain parts of the appliance can get hot. Do not touch them, as you may burn yourself.
- Never modify the appliance in anyway.

1. Make sure that the appliance is unplugged and switched off.
2. Take the lid off the deep fryer.
3. Remove the frying basket and fill the container with oil.
4. Put the lid back on.

If you use fat, divide it up into small pieces and place it on the floor of the deep frying vessel.

Under no circumstances, you should place the fat in the deep frying basket!

5. Insert the plug into a 220-240V~ 50 Hz power socket. The red control lamp (3) lights up. Set the thermostat (2) by turning it to the desired temperature.
6. Both control lamps are now on. Once the set temperature has been reached the green control lamp goes off. The red control lamp remains on and indicates the machine is working.
7. Take the lid off and put the frying basket with the food to be fried carefully into the hot oil.
8. The green control lamp switches on and off several times during frying. This is normal and it indicates that the temperature is controlled by the thermostat and is being maintained. At the end of the frying time (the frying time is specified on the package of the food or in the recipe) open carefully the lid (Warning! Hot steam may be released!). Remove the frying basket.
9. Let the oil drip from the food being fried.
10. In order to switch off the machine, please turn the temperature regulator to OFF and remove the plug from the socket.

Useful hints for use

1. Always remove the food remaining in the oil (e.g. pieces of French fries). Change the oil after using it 8-10 times.
2. Deep frying fat must be capable of being heated to high temperatures. Use high quality frying oil or frying grease. Do not use margarine, olive oil or butter: they are not fit for frying, because they start to smoke already at low temperatures. In order to reduce the acrylamide content of food containing starch (potatoes, cereals) the temperature during deep-fat frying should not exceed 170° C (or possibly 175° C).

Furthermore, the frying time should be kept as short as possible and the food only fried until it turns golden yellow.

Remove the frying basket and fill each tank, oil or fat. (3 liters maximum)

Notes : The filling level must be between the Min and Max marks.

If the electrical resistance is not positioned correctly, the fryer will not work because it has a security system.

3. If necessary insert the control element into the guide mechanism so that it is fixed firmly in place.

4. Choose the right frying temperature and check the conditions of the food to be fried.

Note : A rule of thumb is that pre-fried foods require a higher temperature than raw foods.

5. Do not carry or move the deep fryer if the oil or grease is still hot.

6. When frying dough-like foods scrape off the excess dough and put the pieces carefully into the oil.

7. Please ensure that the handle on the deep-frying basket is locked in place. Do not overfill the frying basket.

8. Rub dry humid foods with a cloth before frying. large amounts of foam may form, which under certain circumstances may cause the oil to overflow.

9. After use, unplug the deep fryer.

NOTE : If you inadvertently turn on the fryer without has no oil or fat, inside, after a few moments, the Anti-overheat safety will automatically fire and deep fryer goes off. Wait for complete cooling of the unit before pressing the red reset button "Restart", refill oil or grease before using the appliance again.

CLEANING AND MAINTENANCE

1. Always Check that the power cable is unplugged.
2. Wait until the fryer has completely cooled before starting the cleaning.
Note: It is important to wait one to two hours after use avoid any risk of burns.
3. Filter the oil through a sieve placed on a suitable container, pouring it by the side.

EXTERNAL CLEANING

- Wipe the outside of your fryer after each use with a soft and wet rag, soaked with soapy water.
- Never use abrasive pads
- Not to immerse the control board in water or another liquid.
- Never immerse the appliance in water or wash it directly by water.

INTERIOR CLEANING

- Benefit from each oil renewal to clean the interior of your apparatus in order to preserve your fryer in good state.
- Remove the lid.
- Remove the basket from the tank.
- Detach the handle from the basket.
- Remove the oil of the tank. Wipe the tank with absorbing paper of kitchen.
- The tough deposits of grease can be removed using a sponge of kitchen, a nylon brush or a rag soaked with detergent for crockery.
- The parts (removable) in contact with food like basket, plate, bowl, forks, Spatula etc. can be washed in hot water with sponge and soft detergent or put in the dishwasher. Rinse and dry carefully.
- Wipe well the lid, the basket and the tank before refilling with oil.

STORAGE

- Ensure the unit is completely cool and dry.
- Do not wrap the cord around the appliance, as this will cause damage.
- Keep the appliance in a cool, dry place.

GUARANTEE

Before being delivered, all our products are subjected to a rigorous control.

This apparatus is guaranteed 24 months starting from the date of purchase by the consumer.

The documents in proof of guarantee are :

- The invoice and
- The filled and stamped warrantee plate (located on side or bottom of the gift box).

Without these documents in proof, no free replacement, nor no free repair, can be carried out.

During the warranty period, we deal for free, the defects of the apparatus or the accessories, rising from a defect of materials or manufacture by repair or, replacement. The services within the framework of the guarantee do not involve any extension of the warranty period and does not give right to a new guarantee !

In the event of recourse to the guarantee, bring back the complete apparatus to your retailer, in its original packing, accompanied by the proofs of purchase.

The breakage of parts out of glass or plastic is, in all the cases, not warranted.

Defects on the accessories or the wearing parts (for example: coals of engines, hooks, drive belts, remote control of replacement, teeth brushes of replacement, webs etc) as well as cleaning, maintenance or it replacement of wearing parts are not guaranteed and are thus to pay !

In the event of foreign intervention, the guarantee becomes null and void.

After flow of the warranty period, repairs can be carried out, against payment, by a specialized trade or a repair service.

SPECIFICATIONS

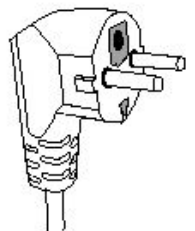
Power supply	220-240V~ 50Hz
Power	2000W
Norm	Class I

Made in P.R.C

The characteristics can change without prior notice.

This unit is equipped with an electrical outlet with earth and must be earthed in an according plug.

Note : In the event of question concerning the earth or electric connection, please consult a qualified personnel.



CAUTION: In order to minimize the risks of electric shock, In the event of breakdown, not to open the case but to call upon a qualified technician for repairs.

This apparatus satisfied EC directives, it was controlled according to all the European current directives, like: electromagnetic compatibility (EMC) and low tension (LVD).

This apparatus was designed and manufactured in respect of the last safety regulations and technical specifications.

**Imported by Sotech International
" LE PERIPOLE " N°A-107
33, Avenue du Marechal de Lattre de Tassigny
94120 Fontenay sous-bois – France**