



Cougar Electric Fat Fryer

Please ensure that the fryer is level and that there is free airflow around and behind it and that vents are not blocked.

1. Make sure the drain valve is closed
2. Ensure the slatted batter plate is positioned over the element
3. Remove lids – these should only be used when the fryer is OFF as a dust cover.
4. Pour in the oil to the indicated level. The oil levels are shown on the element guard (at the rear of the tank). Do not allow your oil level to fall below the lowest safety level, indicated by a “MIN”. Do not pour oil above the highest safety level indicated by a “10”. NOTE: The oil level will rise above “10” once food has been added.
5. With the thermostat in the “OFF” position, switch on the mains supply. The red neon will indicate that the power is “ON”.
6. Turn the thermostat to the desired setting and the amber neon will indicate that the power is going to the element.
7. The amber neon will extinguish once the desired temperature is reached
8. When finished, turn the thermostat control knob anti-clockwise to “OFF”, indicated by “0”.
9. Turn off at the power supply.
10. PLEASE ENSURE ALL OIL IS DRAINED FROM THE FRYER BEFORE WE COLLECT. If you are using solid fat you will need to do this while it is still hot. Lift the safety catch above the black plastic handle to allow the handle to be pushed to the right to open the drain valve. When fully drained move the black handle back until it locks in the closed position. **Please replace lids after use.**

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