



Deep Fat Fryer

Operating Instructions

1. Ensure the slatted batter plate is positioned over the element.
2. Ensure the dust-covers have been removed. They should only be used when the fryer is OFF, as a dust cover.
3. With the fryer level and correctly sited, pour in the oil to the indicated level. **The oil levels are shown on the basket-support (at the rear of the tank). Do not allow your oil level to fall below the lowest safety level, indicated by an “L”. Do not pour oil above the highest safety level, indicated by an “H”. Note: the oil level will rise above “H” once food has been added.**
4. With the thermostat in the “OFF” position, switch on the mains supply. The red neon will indicate that the power is “ON”.
5. Turn the thermostat to the desired setting and the amber neon will indicate that power is going to the element. **In the event of a thermostat failure, the safety thermostat will cut off the electricity supply to the elements.**
6. The amber neon will extinguish once the desired temperature is reached. The basket can now be loaded with the relevant food and carefully lowered into the tank.
7. When the appliance is not in use, turn the thermostat control knob anti-clockwise to OFF, indicated by “O”.
8. At the end of the working period, turn OFF at the power supply.
9. The safety thermostat can be inadvertently operated by a sudden jolt. It is coloured orange and situated on the underside of the control panel, at the rear of the unit. It can be manually reset by pushing the centre portion of the button back into place.

Please note. All oil MUST be drained from the fryer and disposed of before collection. An additional charge will be made for any fryer that has not been drained.

The fryers are designed for oil only. Solid fats such as lard must never be used.