



## Friteuse à "zone froide"

## Deep fryer with "cold zone"

## Friteuse mit "Kaltölzone"

## Frituurpan "koude zone"

## Freidora con "zona fria"

### Composition de la friteuse (commune à tous les modèles)

1. Thermostat de régulation
2. Bouton de thermostat
3. Voyant mise sous tension
4. Voyant de chauffe
5. Thermostat de sécurité
6. Cordon avec prise
7. Résistance
8. Poignée latérale
9. Poignée couvercle
10. Couvercle
11. Panier
12. Cuve
13. Ceinture

### Composition of fryer (common to all models)

1. Regulation thermostat
2. Thermostat knob
3. ON/OFF pilot light
4. Heating pilot light
5. Safety thermostat
6. Cord and plug
7. Heating element
8. Side handle
9. Lid handle
10. Lid
11. Basket
12. Oil pan
13. Outside casing

### Zusammensetzung der Friteuse (für alle Modelle gleich)

1. Regelthermostat
2. Thermostatknopf
3. Ein/Auskontrolllampe
4. Wärmekontrolllampe
5. Sicherheitsthermostat
6. Zuleitung
7. Heizelement
8. Gehäusegriff
9. Deckelgriff
10. Deckel
11. Korb
12. Oelwanne
13. Gehäuse

### Bestaat de frituurpan (Hetzelfde voor alle uitvoeringen)

1. Vervolgenthermostaat
2. Thermostaatknop
3. Controlelampe
4. Controlelampe
5. Veiligheidsthermostaat
6. Snoer met steker
7. Element
8. Handvat
9. Handvat van de deksel
10. Deksel
11. Mandje
12. Oliepan
13. Behuizing

### Composición de la freidora (comun a todos los modelos)

1. Termostato de regular
2. Boton del termostato
3. Piloto luminoso
4. Piloto luminoso
5. Termostato de seguridad
6. Cordon con enchufe
7. Resistencia
8. Manilla
9. Manilla del tapa
10. Tapa
11. Cesto
12. Cubeta
13. Carter

## ***SAFETY MEASURES***

Check your electrical supply before connecting:

110 V = 8 amps - 220 V = 9 amps

240 V = 18 amps.

Never switch on the fryer when the pan (7) is empty or when the oil level is under the minimum level marked by the indicator (10).

When you use it, put the fryer out of children's reach.

Never immerse the following parts in water or any other liquid: the control-box (5), the heating element (8), the electric cord (9). These are only to be cleaned with a damp cloth.

Do not move the fryer when it is hot, oil's dripping can cause severe burns. In any case, only hold the fryer by its handles.

Be sure the cord does (9) not stick out beyond the table's edge and is not in contact with the control-box's hot parts.

Do not put the appliance near or in contact with any heat source (*cooking-plate, oven...*).

As catering professionals do, put the lid (4) off during the cooking which has to be done in the open air to keep food crusty.

Do not use the appliance for any other purpose than frying food.

## ***INSTRUCTIONS FOR USE***

Before using your fryer, rinse out the pan (7) and the basket (3) with warm water and some washing powder. Dry them carefully. Clean the electric part with a damp cloth (*above all with no washing agent*).

Fill the pan (7) with special frying oil, the right level being between the minimum and maximum marks (10).

If you wish to fry with solid fat, only use a special vegetable frying fat. For the first time, let fat melt in a saucepan before pouring it into your fryer. Then each time you use it, make holes into the solidified fat, down to the heating element (8).

Then turn on the thermostat (4) to 180°C or on position 10 for numerical dials and heat up for 1 mn before turning off the thermostat to 0. Repeat this process a few minutes later, until fat becomes liquid.

Once the appliance is connected, turn on the thermostat knob (4) clockwise to choose the required temperature. The pilot light (6) goes on showing the fryer is heating; when the chosen temperature is reached, the pilot light goes off: your fryer is ready for use.

To avoid steam and spoutings, drain food. Dip slowly the basket (*approximately 2/3 full*) into oil to enable the evaporation of the water food contain.

To fry chips, first blanch them (*4 mn*), lift the basket and then dip it once more into the oil to brown chips (*2 mn*).

Meat, fish, and pieces of poultry can be directly cooked into the oil without using the basket.

For the cooking of deep-frozen food, only fry small quantities at once. Indeed the sudden evaporation of the water food contain might make the oil boil over.

To avoid untimely degradation of the oil, do not sprinkle with salt or spices above oil during cooking.

If the oil smokes or bubbles a lot: either the temperature is too high or too low, or the oil has deteriorated (*very dark brown colour*) and has to be changed. Do not only add new oil but entirely renew it.

## AFTER FRYING

Take out the basket and hang it up on the hook (12) to drain off the oil. Put the thermostat knob (4) back to 0 and disconnect the appliance.

Wait till the oil is cooled to cover the fryer with the lid (1).

## OIL FILTERING

The frying residues which float on the oil's surface can be removed with a stainer. The other residues settle down in the "cold zone" under the heating element, avoiding any flavour and smell transmission between different dishes. It is so not necessary to filter the oil after each use, even when you prepare different dishes successively. However, oil lasts longer when it is regularly filtered. To do that, first wait till the oil is cooled. Then

pour it into a clean pot and wash the pan (7) with warm water and a washing agent, rinse out and dry. Pour the oil into the pan through a strainer. Check the oil's level.

## FAULTS

The fuse blows out: check fuse value.

**Optional:** for the fryers delivered with a safety thermostat (13). The pilot light (6) keeps going on although the heating element is not switched on: the safety thermostat worked. The fryer has to be repaired.

***The 1 year warranty, invoice date, is subject to respect of these important instructions of use. We decline any responsibility for possible damages due to misuse of your semi-professional deep fryer.***

## TEMPERATURES AND COOKING TIMES CHART

	Degrees °C	N°	Minutes
Sausages and cocktail snacks .....	190°	MAXI	2
Fruit fritters and pastries .....	180°	7	5
Chickens and roasts .....	190°	MAXI	8
Escalopes of veal .....	190°	MAXI	3
Sausages .....	190°	MAXI	3
Chips:			
• To blanch .....	170°	6	4
• To brown .....	180°	7	2
Potatoes: • Crisps .....	180°	7	4
• Straws .....	170°	6	3
• Dauphines .....	190°	MAXI	4
Vegetables fritters .....	190°	MAXI	4
Brains and other offals .....	190°	MAXI	3
All kinds of croquettes: fishes, potatoes .....	190°	MAXI	4
Fillets of fishes in breadcrumbs: soles, dabs or fresh water fishes .....	190°	MAXI	4