ELECTRIC COUNTER TOP FRYER

Installation
-Please plug into a standard 3kw socket.
-Place unit onto a firm level surface
-When this item is place close to a wall, kitchen furniture, decorative finished etc, it is recommended that they be made of a non-flammable material, or if not be clad with a suitable heat-insulating material so that fire regulations are paid attention to.
The fryer is now ready to operate, please avoid spilling oil onto a naked flame or mixing oil with other liquids like water.

Operation
-Turn on the switch and turn the thermostat dial (located on the left side of unit) to the required temperature setting.
NOTE: A normal temperature setting is between 170 and 180 degrees.
-When cooking the thermostat should be turned down and put in the switch "OFF" position.
-Once the oil reaches 230 degrees, the thermal cut out disconnects the heater. If this happens you will need to screw the black cap off the thermal cut out (located on the left side of unit, towards the back) and reset it by pressing the button inside.

Safety
Make sure the oil levels are to the indicated level.
Take care when in use to avoid oil spilling. The oil pan should not be covered during frying.
When cleaning, draining oil or filling with oil make sure the fryer is switched off and unplugged.
Do not use if the power cord is damaged.

Maintenance
-Switch off the power and remove plug from the socket.
-Lift the electric box from the body.
-Empty oil from the pan.
-Wash out pan using warm, soapy water the put the pan into the body, making sure the safety switch is aligned with the slots in the body.
Do not clean with a water jet.
If the fryer does not work please check the following:
-The power supply is correct and switched on.
-The positions of the switch and thermostat are correct.
-The elements are clear.