



Russell Hobbs






instructions

Read the instructions, keep them safe, pass them on if you pass the fryer on. Remove all packaging, but keep it in case you ever need to return the fryer.

important safeguards

Follow basic safety precautions, including:

- 1 The fryer must only be used by a responsible adult. Use and store it out of reach of children.
- 2 Don't put the fryer in liquid, don't use it in a bathroom, near water, or outdoors. 
- 3 Don't touch hot surfaces (including the outside of the fryer) – use oven gloves.
- 4 Don't lean or reach over the fryer while the oil is hot.
- 5 Don't carry or pass anything through the space over or near the fryer – if anything drops into the fryer, hot oil will splash out.
- 6 Don't try to move or carry the fryer if it contains hot oil. Let it cool down fully first.
- 7 Steam will billow out as you open the lid, so stand well back before pressing the lid button .
- 8 Don't use the fryer without first filling, with good quality cooking oil, to between the MIN (1 litre) and MAX (1.3 litres) marks inside the bowl. 

caution If the oil level is below the MIN mark, you may damage the fryer. If above the MAX mark, hot oil may escape, causing damage and injury.

- 9 Sit the fryer on a stable, level, heat-resistant surface, at least 75cm above floor level.
- 10 Leave a space of at least 5cm (2") all round the fryer.
- 11 Position the fryer so that the basket handle doesn't extend up to or over the edge of the work surface, where it might be caught accidentally when passing.
- 12 Don't put the fryer under cupboards, shelves, or anything that might be damaged by heat or steam. Keep it clear of combustible materials like curtains, or drapes.
- 13 Keep the fryer and cable away from the edge of the work surface, and out of reach of children, the infirm, and anyone under the influence of alcohol or other judgement-affecting substance.
- 14 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 15 Don't leave the fryer unattended while plugged in.
- 16 Don't use the fryer with an external timer or remote control.
- 17 Close the lid when cooking, and when the oil is cooling.
- 18 Don't put anything on top of the fryer while it's in use.
- 19 Before using an aerosol spray in the kitchen, or anywhere that the spray might drift into the kitchen, check that the lid is closed, to avoid contaminating the oil.
- 20 Keep the fryer and cable away from sources of heat.
- 21 Unplug the fryer when not in use, before moving and before cleaning, let it cool down fully before cleaning or storing away.
- 22 Don't use accessories or attachments unless we supply them.
- 23 Don't use the fryer for anything other than heating cooking oil for deep frying.
- 24 Don't use the fryer if it's damaged or malfunctions.
- 25 If the cable is damaged, return the fryer, to avoid hazard.

household use only


before using for the first time

- Turn to “care and maintenance on page 9 and clean the fryer, to remove manufacturing dust, etc.


preparation

- 1 Sit the fryer on a stable, level, heat-resistant surface, at least 75cm (30”) above the floor, with at least 5cm (2”) space all round it.
- 2 Keep it away from cupboards, curtains, anything combustible, and anything that might be damaged by heat or steam.
- 3 With the basket in the fryer, and the basket handle unfolded, position the fryer so the basket handle doesn't extend up to or over the edge of the work surface, where it might be caught accidentally when passing.
- 4 Line a colander with paper towel, to drain the food after frying.
- 5 Fetch your oven gloves – and use them! They protect your hands from heat. They protect them from drips and splashes too.

filling

caution Steam will billow out as you open the lid, so stand well back before pressing the lid button .



- 6 Stand back, and press the lid button , to open the lid.
- 7 If the bowl is empty, fill with good quality liquid cooking oil, to between the MIN (1 litre) and MAX (1.3 litres) marks. If it already contains oil, check the level, and top up as necessary.
- 8 Don't use solid cooking oil, fat, butter, margarine, or olive oil. Olive oil generally contains too much water, and it's smoking point is a bit low for deep frying. Buy a good quality liquid cooking oil suitable for deep frying, like sunflower or corn oil.
- 9 Don't mix oils of different types, as they'll have different temperature characteristics.

heating the oil

- 10 Close the lid before you start to heat the oil.
- 11 Move the temperature control to the temperature you need (the marked range is 160°C to 190°C).
- 12 Put the plug into a wall socket (switch the socket on, if it's switchable).
- 13 The thermostat light will glow, to show that the fryer is heating up (10-15 minutes).
- 14 It'll go out when the correct temperature is reached, then cycle on and off as the thermostat works to maintain the temperature.
- 14 When it reaches the correct temperature, the thermostat light will go out, and the ready light will glow – both lights will cycle off and on as the thermostat works to maintain the temperature.
- 15 When the ready light glows, you can start frying.

prepare the food


- 16 Cut food into uniformly sized pieces.
- 17 Coat wet food (e.g. fish, fruit) with flour, crumbs, batter, etc.
- 18 Don't defrost food in the fryer. Any food other than pre-cooked, quick-frozen foods (e.g. frozen chips, scampi in breadcrumbs, chicken pieces in batter) must be fully defrosted before putting into the fryer.

19 When frying pre-packed or pre-cooked frozen foods, follow the instructions on the packet.


20 When frying raw vegetables (e.g. chips), dry them with paper towel or a tea towel.

loading the basket

21 Put a finger under the end of the handle and lift it through about 90 degrees, till it locks.

caution Steam will billow out as you open the lid, so stand well back before pressing the lid button .



22 Stand back, and press the lid button , to open the lid.

23 Use the handle to lift the basket out of the oil, and clip the basket rests over the edge of the bowl.

24 Put the prepared food pieces in the basket.

25 Try not to put more than two layers of food in the basket. If you need to fry more, do it in batches.

26 Lower the basket slowly into the oil.

27 The oil will foam as it comes into contact with water from the food. As long as the foam doesn't threaten to overflow the bowl, this should not be a cause for alarm.

28 If the foam threatens to overflow the bowl, raise the handle, to lift the basket out of the oil, then turn to "**problems**" on page 9.

29 Close the lid and press down till the latch clicks, locking it shut.

30 Press the handle release button, and lower the handle into its niche in the fryer, to keep it out of the way while you're cooking.

frying the food

31 Stay in the kitchen, and keep an eye on the frying process.


32 Don't lean or reach over the fryer while the oil is hot.

33 Wait till the food has cooked


empty the basket

34 Unplug the fryer from the wall socket (switch the socket off first, if it's switchable).

35 Put a finger under the end of the handle and lift it through about 90 degrees, till it locks.

caution Steam will billow out as you open the lid, so stand well back before pressing the lid button .



36 Stand back, and press the lid button , to open the lid.

37 Put on an oven glove.

38 Use the handle to lift the basket out of the oil, and clip the basket rests over the edge of the bowl to drain.

39 Empty the food into the colander, to drain further before serving.

40 If you've finished, leave the dryer to cool down before cleaning.

41 If you want to fry another batch of food, check the oil level and top up as necessary.

frying guide

the wrong way

41 Bring the oil to the ideal frying temperature.

42 Fill the basket to the rim. You've got an extra 25% of the original mass sharing the heat, so the temperature plummets.

- 43 The thermostat recognises this, turns the element on, and it tries to bring the whole mass back up to frying temperature. This takes time.
- 44 The oil, being a liquid, heats up fairly uniformly.
- 45 The food, as it's solid, heats up from the outside in.
- 46 The heat causes a skin to form on the outside of the food:
- a) the skin prevents moisture leaving the food
 - b) so it takes even longer for the food to reach temperature
 - c) so the skin gets thicker
 - d) so it becomes even more difficult for the moisture to escape
 - e) so some of the moisture is trapped forever
 - f) so your food is soggy
- 47 That's only half the story.
- 48 When you put food into the fryer, you should see bubbles.
- 49 This is steam, formed when the moisture inside the food heats up.
- 50 This steam normally prevents oil from soaking into the food.
- 51 If the food heats up slowly, there's not enough steam, so more oil soaks into the food, so it gets even soggy.

the right way

- 52 Bring the oil to the ideal frying temperature.
- 53 Put a single layer of cold food into the basket. You've got an extra 8% of the original mass, so the temperature only drops a little.
- 54 The element brings the whole mass back up to frying temperature very quickly.
- 55 Steam forms inside the food, keeping the oil out.
- 56 The food cooks uniformly – firm and crisp.

coatings

- 57 Coat all foods, except those high in starch, like potatoes and doughnuts. The coating protects the food, helps prevent juices leaking into the oil, and gives a crisp tasty result. Generally, coatings won't stick to frozen foods.

seasoned flour

- 58 Thicker coatings don't stick well to wet/damp foods, so coat them first in seasoned flour. Use on its own to coat small whole oily fish like whitebait.

egg and breadcrumbs

- 59 Popular on fish, chicken, and scotch eggs, it gives an attractive, crisp, crunchy exterior. Ideal for foods that are to be served cold, as it stays crisp for hours.
- Coat in seasoned flour, to dry the food. Dip in beaten egg, then breadcrumbs, repeat till fully coated, press well, then shake off any excess.
 - Fresh breadcrumbs give a rough appearance. Make dry breadcrumbs or raspings by baking scraps of bread till golden, then crush or process to a fine crumb.

basic batter

100g self raising flour
pinch of salt
cold water

Just before it's needed, mix the salt and flour with enough water to form a smooth cream that will coat the back of a spoon.

basic fritter batter

100g self-raising flour
5ml (1tsp) cooking oil
pinch of salt
cold water

Sift the flour and salt into a bowl. Stir in the oil. Just before it's needed, stir in enough water to form a smooth batter.

posh fritter batter

100g plain flour
1 egg, separated
150ml liquid
15ml (1tbsp) cooking oil
pinch of salt

Sift the flour and salt into a bowl. Stir in the egg yolk, then the liquid. Beat in the oil. Just before it's needed, whisk the egg white and fold into the batter.

crispy Chinese batter

75g cornflour
1 large egg
10ml (2tsp) baking powder
5ml (1tsp) cooking oil
good pinch of salt
cold water

Mix the egg, cornflour, salt, oil, and enough cold water to form a creamy base on which to add either egg and breadcrumbs or batter. It holds the other coatings on the food.

frying times

Use these times purely as a guide. Check that food is cooked through before serving. If in doubt, cook it a bit more. Chips and other veg should be crisp. Cook meat, poultry, and any derivatives (mince, burgers, etc.) till the juices run clear. Cook fish till the flesh is opaque throughout.

chips (french fries)

Use a chipping potato, like King Edward, Cara, Maris Piper, Romano or Desirée.

- Peel, cut, rinse, drain, and dry thoroughly. Don't put more than two layers of chips in the basket at a time. For best results, fry in two stages:

stage 1 fry for 5-10 minutes (depending on quantity) at 170°C. When the chips reach pale gold, and the outside is firm, lift the basket out of the oil, and let the chips drain and cool

stage 2 fry for 2-4 minutes at 190°C. When golden brown and crisp, remove from the oil, and drain in a colander lined with paper towel.

frozen chips (french fries)

Follow the directions on the package.

other vegetables

Many vegetables may be deep fried – onion rings, mushrooms, cauliflower florets. They can be fried from fresh or frozen, and should be coated.

frozen food (small pieces in batter, breadcrumbs, etc.)

- Frozen food cools oil quickly, so fry a single layer at a time..
- Keep the pieces apart, or they'll stick together.
- Shake off excess ice or water before adding the food to the oil.
- Use the highest temperature setting, and lower the basket slowly into the oil, to reduce foaming.
- For pre-packed food, follow the instructions on the package.

fish – frozen

temp (°C)

time (min)

You may fry pre-coated fish – follow the directions on the package.

plaice	190°C	5-6
fillets	170°C	10-15
goujons	190°C	3
scampi	170°C	3-5
fish cakes – small	170°C	3
fish cakes – medium/large	170°C	4-5
whitebait	190°C	2-3

fish – fresh

temp (°C)

time (min)

Fish has a high water content. Dry with paper towel, and coat before frying. Use whole, or cut into fillets, cutlets or goujons.

fillets, goujons, scampi, fish cakes	190°C	3-4
whitebait	190°C	1-2

meat

Only deep fry fresh/thawed meat. Coat in egg and breadcrumbs or batter. For frozen meat products, follow directions on the package.

goujons	190°C	3
chops, cutlets – small/large	170°C	10/15
scotch eggs	170°C	10
rissoles, meat balls	190°C	6
Wiener schnitzel (depending on thickness)	170°C	3-8

poultry

Only deep fry fresh or thawed poultry. Coat in egg and breadcrumbs or batter. Remove the skin for better results. Allow time for poultry to cook to the centre. A crisp golden exterior doesn't necessarily denote this, so test before serving. For frozen poultry product, follow directions on the package.

goujons	170°C	4
drumsticks	170°C	14-15
croquettes	190°C	2-3
chicken in crumbs – small	170°C	15-20
chicken in crumbs – large	170°C	20-30

bread, cakes, fritters

temp (°C)

time (min)

ring doughnuts	190°C	2
pineapple, banana or apple fritters	190°C	2-3
croutons (diced bread)	190°C	1

chocolate bars

The deep fried Mars® bar – the tenth most unhealthy food in the world!

Chill (don't freeze) a Mars® bar in the fridge for a couple of hours.

Remove the wrapper and wipe off any condensation with paper towel.

Coat the bar in beaten egg, then batter (basic, fritter, or posh, depending on taste).

Lower the battered bar gently into oil at 190°C, and fry till light golden brown.

Take care not to overcook, or you'll end up with a sludgy mass.

We hear that this technique has also been applied successfully to the Milky Way® bar, the Snickers® bar, and the creme egg®.

problems

60 If the oil foams and threatens to overflow, there's too much food in the basket (take some out), the food is too moist (dry it a bit and try again), or the oil is old or contaminated (replace it).

61 Every time oil is heated, it deteriorates.

62 Every time food is put into it, moisture, particles of food and fat, flour and spices from coatings, water from frozen foods, cause further deterioration.

63 Particles blacken, burn, and stick to the next batch of food, altering its look and taste. Filtering can alleviate this a bit.

64 Pre-cooked and oven chips have a coating of oil from the pre-cooking process. This will thicken and discolour the oil in your fryer.

65 If you fry coated foods often, it's worth keeping two lots of oil, one for coated foods and one for "oil-friendly" foods. Keep them in separate, labelled containers.

66 Even filtered oil will be past its best after 10 to 12 uses. It may look OK, but it'll already have affected the quality and taste of your food.

67 As a rough guide, if you notice a marked improvement in flavour after changing the oil, you should have changed it earlier.

68 Don't top up oil that's past its best. You're just wasting new oil.

69 Switch off, let the fryer cool down fully, then remove the old oil, clean the fryer, and fill it with fresh, new oil.

70 Don't pour old oil down the sink or toilet. This can cause blockages.

71 Don't put it in the wheelie bin. When the crusher on the dustcart operates, it'll burst the container and the oil will spread over the street.

72 Your Local Authority will have a depot where old oil can be taken for recycling or environmentally friendly disposal.

thermal cut-out


73 The deep fryer is fitted with a thermal cut-out. If it overheats, and the thermostat fails to switch off, the thermal cut-out will cut the power to the element. This is not self-resetting. If the thermal cut-out operates, get in touch with Customer Service Department, so that the cause may be investigated, and rectified/repaired as appropriate.

care and maintenance

1 Unplug the fryer, and leave it to cool down fully.

2 If you intend to move the fryer without emptying it, take care, it'll be heavy.

3 Don't put the fryer in water or any other liquid.

- 4 Don't put the fryer in a dishwasher.
- 5 Don't use harsh or abrasive cleaning agents or solvents.
- 6 Cover the work surface generously with paper towel (at least three layers thick).
- 7 You'll need a suitable container (5 litre) for the used cooking oil. If the container isn't wide necked, use a wide necked funnel.
- 9 If you want to filter the oil at the same time, support a fine sieve over a wide necked container, or fit the funnel with a filter paper.
- 10 Put a finger under the end of the handle and lift it through 90 degrees, till it locks in the raised position.
- 11 Press the lid button , to open the lid.
- 12 Grip the sides of the lid, then lift it straight up, and off the fryer.
- 13 Use the handle to lift the basket up and out of the fryer.

emptying the bowl

- 14 If you're using a funnel, fit it to the oil container.
- 15 Pour the oil from the side or rear of the bowl into the container or funnel – don't pour from the front, or you may get in on the controls.
- 16 If you're filtering at the same time, you'll need to pour the oil a little at a time, waiting till the last lot has filtered through before adding the next lot.

cleaning

- 17 To avoid the build up of jelly-like deposits, it's best to clean the deep fryer after every few uses. If you leave it too long, solid layers of oil will build up.
- 18 Wash the basket and lid in warm soapy water, rinse thoroughly and leave to air dry.
- 19 Wipe all other surfaces with a damp cloth.

drying the lid

- 20 After washing, stand the lid upright (with the spring at the bottom), at an angle, like a ladder against a wall, to drain thoroughly.
- 21 The underside of the lid should be facing the "wall".
- 22 Leave it in a warm kitchen for at least 12 hours to drain.
- 23 Check that there's no moisture left in or around the lid before replacing it on the fryer.
- 24 Moisture will make the hot oil foam, and maybe even overflow.

dishwasher

- 25 You may wash the basket and lid in a dishwasher, but we don't recommend this.
- 26 If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes. The damage should be cosmetic only, and should not affect the operation of the fryer.

reassembly

- 27 To replace the lid, slide the spring into the slot, and the lugs at the ends of the spring into the posts, at the rear of the fryer.
- 28 Slide the basket down into the fryer, then press the handle release button, and lower the handle.
- 29 Close the lid.

discolouration

30 With use, the basket and bowl will discolour. This is inevitable, harmless, and won't affect the operation of the fryer.

connection

The product must be earthed. It has a 13A BS1362 fuse in a 13A BS1363 plug. To replace the plug, fit the green/yellow wire to ⊕ or E, the blue wire to N, and the brown wire to L. Fit the cord grip. If in doubt, call an electrician. Don't use a non-rewireable plug unless the fuse cover is in place. If you remove the plug, dispose of it.

wheelie bin symbol

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.

service

If you ring Customer Service, please have the **Model No.** to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer.

If that doesn't solve the problem – ring Customer Service – they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to:

Customer Service, Russell Hobbs Ltd, Fir Street, Failsworth, Manchester M35 0HS

email: service@russellhobbs.com

telephone: 0845 658 9700 (local rate number)

guarantee

Defects affecting product functionality appearing within one year of purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected.

Documentation, packaging, and product specifications may change without notice.

online

www.russellhobbs.co.uk for more products

