

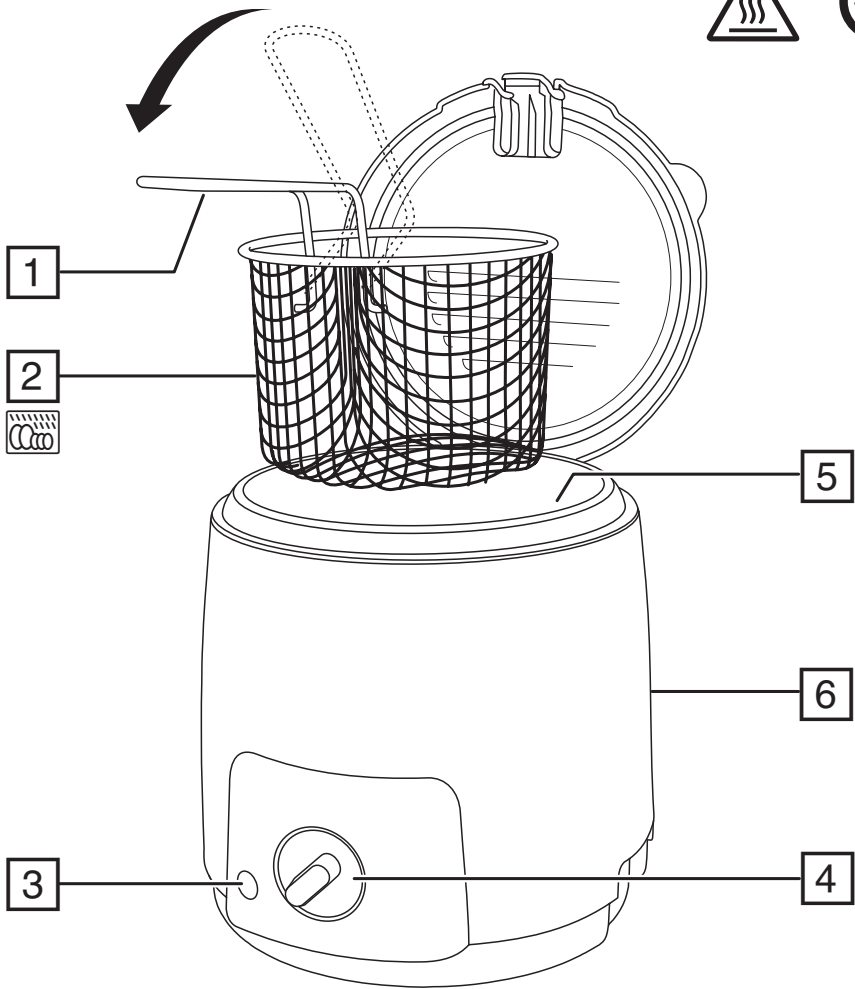


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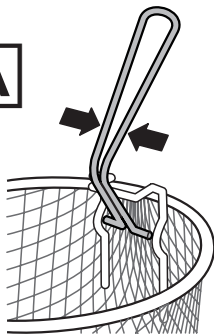
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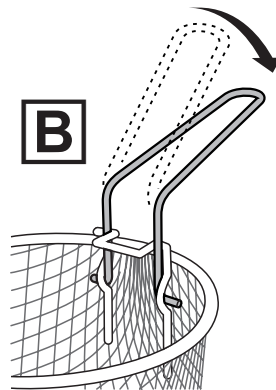
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**A**



**B**



Read the instructions, keep them safe, pass them on if you pass the appliance on.  
Remove all packaging before use.

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## IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

This appliance shall not be used by children from 0 years to 8 years.

This appliance can be used by children aged from 8 years and above if they are continuously supervised. This appliance can be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children.


This product must be positioned on a stable surface with the handles positioned to avoid the spillage of hot liquids.

 The surfaces of the appliance will get hot during use.

Never operate the product by means of an external timer or separate remote-control system.

Clean all surfaces that come into contact with food or oil. See Care and Maintenance.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

-  Do not use this appliance near bathtubs, showers, basins or other vessels containing water.
- Don't carry or pass anything through the space over or near the appliance – if anything drops into the appliance, hot oil will splash out.
- Don't leave the appliance unattended while plugged in.
- Don't move the appliance when it contains hot oil.
- Don't use the appliance near or below curtains or other combustible materials, and watch it while in use.
- Don't cover the appliance or put anything on top of it.
- Unwind the cable fully before use.
- Unplug the appliance when not in use.
- Don't use accessories or attachments other than those we supply.
- Don't use the appliance for any purpose other than those described in these instructions.
- Don't use the appliance if it's damaged or malfunctions.

## HOUSEHOLD USE ONLY

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## PARTS

- |                     |                        |
|---------------------|------------------------|
| 1. Handle           | 4. Temperature control |
| 2. Basket           | 5. Bowl                |
| 3. Thermostat light | 6. Body                |

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## PREPARATION

1. Sit the appliance on a stable, level, heat-resistant surface.
2. Leave a space of at least 50mm all round the appliance.
3. Position the appliance so that the basket handle doesn't extend up to or over the edge of the work surface, where it is likely to be caught accidentally when passing.
4. Unfold the basket handle and push the uprights over the latch above the hinge.
5. Line a colander with kitchen paper, to drain the food after it's cooked.

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## ASSEMBLY

- The basket handle is packed separately and must be fitted to the basket before use.
1. Squeeze the arms of the handle together then insert the ends through the two loops on the bracket inside the basket (fig. A).
  2. Release the arms of the handle. Rotate the handle backwards so that it clips over the metal clip and locks in place (fig. B).
  3. Make sure that the handle is securely fitted before using your fryer.

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## FILLING

1. Fill the bowl with good quality liquid cooking oil to between the MIN (450 ml) and MAX (900 ml) marks on the side of the bowl.
2. Don't use solid cooking oil, fat, butter or margarine.
3. Don't mix oils of different types, as they will have different temperature characteristics.

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## FOOD PREPARATION

1. Cut food into uniformly sized pieces.
2. Coat wet foods (e.g. fish, pineapple) with flour, breadcrumbs, batter, etc.
3. Don't use the appliance to defrost food. Any food other than pre-cooked, quick-frozen foods must be fully defrosted before putting into the appliance.
4. When cooking pre-packed foods, follow any guidelines on the package or label.
5. When cooking raw vegetables (e.g. potato chips or slices), dry the pieces off with kitchen paper or a tea towel.

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## USING YOUR FRYER

1. Set the temperature control to the required temperature (80-190°C).
2. Put the plug into the power socket.
3. The thermostat light will come on, then cycle on and off as the thermostat maintains the temperature.
4. Wait till the light goes out before cooking.
5. Put the prepared food pieces in the basket.
6. Try not to put more than two layers of food in the basket. If you need to cook more, do it in batches.

7. Using the oven glove, hold the basket by the handle and lower the basket slowly and gently into the oil.
8. 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.
9. If the foam threatens to overflow the bowl, remove the basket, set it back on the kitchen paper, then see the "problems" section.
10. Wait till the food has cooked.
11. Check it's cooked. If you're in doubt, cook it a bit more.
12. Using the oven glove, lift the basket by the handle.
13. Empty the food into the colander, to drain further before serving.
14. Return the empty basket to the rim of the bowl.
15. If you want to cook another batch of food, check the oil level and top up as necessary.
16. Once finished, unplug the appliance.

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## HINTS AND TIPS

- Adding food to the oil reduces the temperature of the oil.
- If you add a little food, the temperature will recover quickly, and the food will be cooked properly.
- When you put food into the appliance, you should see bubbles given off.
- This is steam, formed when the moisture inside the food heats up.
- The steam coming out of the food prevents oil from soaking into the food.
- The food cooks uniformly – firm and crisp.
- If you add too much food, the temperature will not recover, and your food will absorb oil.

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## COATINGS AND BATTERS

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

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

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.

1. 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.
2. 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
- 1 pinch salt
- water

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

### **Basic fritter batter**

- 100g self raising flour
- 5ml vegetable oil
- 1 pinch salt
- water

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

### **Fritter batter with egg white**

- 100g plain flour
- 150ml liquid
- 15ml vegetable oil
- 1 pinch salt
- 1 egg

The liquid can be water, milk, beer, sparkling water, etc.

Separate the egg. Sift the flour into a bowl. Add the salt. 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
- 5ml vegetable oil
- 10g baking powder
- 1 egg
- 1 pinch salt
- water

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

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## **FRYING TIMES**

Use these times purely as a guide.

Cook meat, poultry, and derivatives (mince, burgers, etc.) till the juices run clear. Cook fish till the flesh is opaque throughout. Chips (french fries) and other vegetables should be crisp.

### **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, cook 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 leave the chips to 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 kitchen towel.

### **Frozen chips (french fries)**

Follow the instructions on the package.

### **Other vegetables**

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

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## FROZEN FOOD

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

### Fish – frozen

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

Type	Temperature (°C)	Time (mins)
Plaice	190	5 - 6
Fillets	170	10 - 15
Goujons	190	3
Scampi	170	3 - 5
Fish cakes - small	170	3
Fish cakes - medium/large	170	4 - 5
Whitebait	190	2 - 3

### Fish – fresh

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

Type	Temperature (°C)	Time (mins)
Fillets, goujons, scampi, fish cakes	190	3 - 4
Whitebait	190	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.

Type	Temperature (°C)	Time (mins)
Goujons	190	3
Chops/cutlets - small/large	170	10/15
Scotch eggs	170	10
Rissoles, meat balls	190	6
Weiner schnitzel (depending on thickness)	170	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.

Type	Temperature (°C)	Time (mins)
Goujons	170	4
Drumsticks	170	14 - 15
Croquettes	190	2 - 3
Chicken in breadcrumbs - small	170	15 - 20
Chicken in breadcrumbs - large	170	20 - 30

## Bread, cakes, fritters

Type	Temperature (°C)	Time (mins)
Ring doughnuts	190	2
Pineapple, banana or apple fritters	190	2 - 3
Croutons (diced bread)	190	1

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## PROBLEMS

- 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).
- Every time oil is heated, it deteriorates.
- 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.
- Particles blacken, burn, and stick to the next batch of food, altering its look and taste. Filtering can alleviate this a bit.
- Even filtered oil will be past its best after 10 to 12 uses.
- Pre-cooked and oven chips have a coating of oil from the pre-cooking process. This will thicken or discolour the oil in your fryer.
- If you cook coated foods regularly, it might be worth keeping two lots of oil, one for coated foods and one for "oil-friendly" foods.
- As a rough guide, if you notice a marked improvement in flavour after changing the oil, you should have changed it earlier.
- Your Local Authority will have a depot where old oil can be taken for recycling or environmentally friendly disposal.

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## CARE AND MAINTENANCE

Unplug the appliance and let it cool down before cleaning or storing away.

### Normal cleaning

1. Wipe outer surfaces with a damp cloth.
2. Put the lid on top of the bowl, to keep dust, etc. out of the oil.

### Full cleaning (after every few uses)

- Cover the work surface with at least 3 layers of kitchen paper.
  - You'll need a 2 litre container and a wide necked funnel.
  - If you want to filter the oil, use a sieve lined with muslin or filter paper.
  - 1. Pour the oil into the funnel.
  - 2. Wipe the outside surfaces of the appliance with a clean damp cloth.
-  You may wash these parts in a dishwasher.
- 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 appliance.
  - If residue builds up on the element, clean it with detergent, and clean more often.
  - Remove all trace of detergent and dry before reassembling.









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## RECYCLING



To avoid environmental and health problems due to hazardous substances, appliances and rechargeable and non-rechargeable batteries marked with one of these symbols must not be disposed of with unsorted municipal waste. Always dispose of electrical and electronic products and, where applicable, rechargeable and non-rechargeable batteries, at an appropriate official recycling/collection point.

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## SERVICE

If you ring Customer Service, please have the Model Number 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

Spectrum Brands (UK) Ltd

Fir Street, Failsworth, Manchester M35 0HS

email: [support@russellhobbs.com](mailto:support@russellhobbs.com)

telephone: 0345 658 9700 (local rate number)

Please note: If you have purchased the product within the last 6 months, please contact the retailer in the first instance to deal with any matters relating to warranty.

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## GUARANTEE

Defects affecting product functionality appearing within the guarantee period will be corrected by replacement or repair at our option provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected.

Guarantee period = 2 years from first retail purchase.

To claim an extra 1 year guarantee, register your product online within 28 days of purchase.

Register at: **[uk.russellhobbs.com/product-registration](http://uk.russellhobbs.com/product-registration)**

Consumables are guaranteed only for their recommended lifecycle. Replacement/Spare parts\* are excluded and are only covered by a 1 year warranty.

\* Examples include filters, removable grill plates, drip trays/crumb trays etc.



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