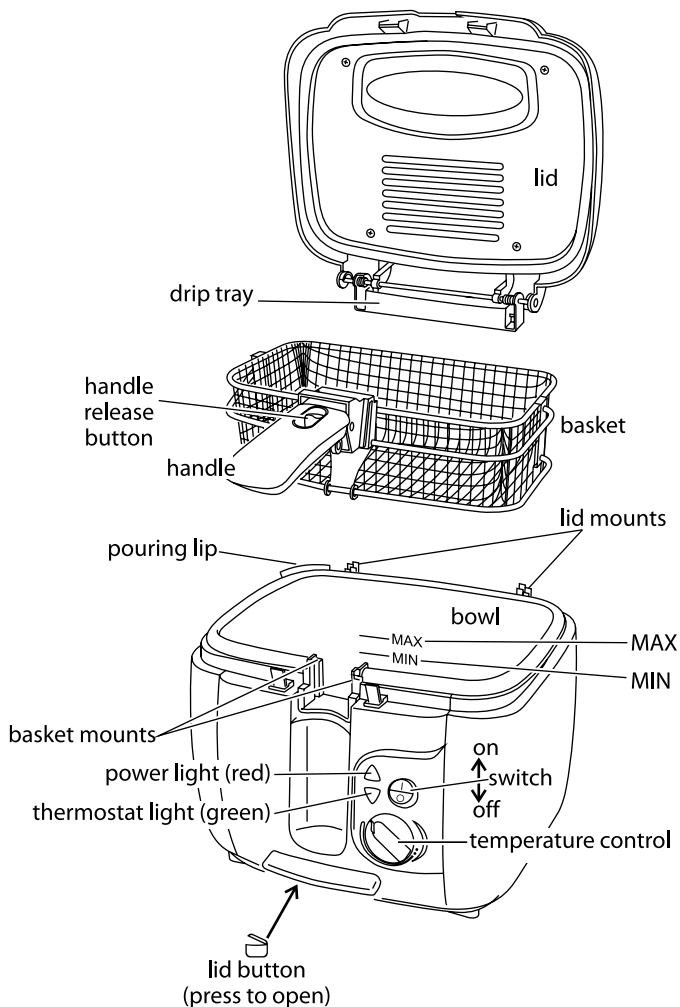




# Russell Hobbs



instructions



Read the instructions and keep them safe, pass them on if you pass the fryer on.

Remove all packaging, but keep it till you know the fryer works.

## **important safeguards**

Follow basic safety precautions, including:

- 1 This fryer must only be used by a responsible adult. Use and store the fryer 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 – use oven gloves.
- 4 Don't lean over 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 may splash out.
- 6 Don't leave the fryer unattended while plugged in.
- 7 To avoid the risk of scalding or burning, don't try to move or carry the fryer when it contains hot oil. Let it cool down fully first.
- 8 Stand back when you open the lid, as steam will billow out.
- 9 Raise and lower the basket with the lid closed.
- 10 Don't use the fryer unless it's filled to between the MIN (2.2 litres) and MAX (2.5 litres) marks on the inside of the bowl.



**warning** An oil level below MIN may damage the fryer. If it's over MAX, hot oil may escape, causing damage or injury.

- 11 Put the fryer on a stable, level, heat-resistant surface, close to a wall socket, and at least 75cm above floor level.
- 12 Keep it 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.
- 13 Check that the raised basket handle doesn't extend up to or over the edge of the work surface, where it may be caught or knocked.
- 14 Don't put the fryer beneath cupboards, shelves, or anything which could be damaged by the heat and steam it gives off.
- 15 Keep it away from curtains and other combustible materials.
- 16 Leave a space of at least 5cm all round the fryer.
- 17 This fryer must not be operated by an external timer or remote control system.

- 18 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 19 Don't put anything on top of the fryer while in use.
- 20 Before using aerosol spray in the kitchen or where the spray might drift into the kitchen, close the lid, to avoid contamination.
- 21 Keep the fryer and cable away from hotplates, hobs or burners.
- 22 Unwind the cable fully before use.
- 23 Unplug the fryer when not in use, before moving and before cleaning; let it cool down fully before moving or cleaning.
- 24 Don't use accessories or attachments unless we supply them.
- 25 Don't use the fryer for anything other than heating cooking oil for deep frying.
- 26 Don't use the fryer if it's damaged or malfunctions.
- 27 If the cable is damaged, return the fryer, in order to avoid hazard.

## **household use only**


### **before using for the first time**


- 1 Clean the fryer thoroughly to remove manufacturing dust, grease, etc. See "**care and maintenance**" on page 12.

### **positioning**

- 2 Put the fryer on a stable, level, heat-resistant surface, close to a wall socket, and at least 75cm above floor level.
- 3 Keep it away from cupboards, curtains, etc., leave at least 5cm space round it, and keep it away from the edge of the work surface.
- 4 Position it so the basket handle doesn't extend up to or over the edge of the work surface, where it could be caught accidentally.

### **filling with oil**

**warning** If the deep fryer is hot, steam will billow out as you open the lid, so stand well back before pressing the  button.

- 5 Stand back, and press the  button, to open the lid.
- 6 Fill the bowl with good quality liquid cooking oil to between the MIN (2.2 litres) and MAX (2.5 litres) marks on the inside rear of the bowl. If it already contains oil, check the level and top up as necessary.

- 7 Don't use solid cooking oil, fat, butter or margarine, and don't use olive oil. Olive oil generally contains too much water, and it's smoking point is a bit low for deep frying. Use liquid cooking oil, suitable for deep frying, such as sunflower or corn oil.
- 8 Don't mix oils of different types, as they will have different temperature characteristics.
- 9 When you've filled it to MAX, close the lid.

## **prepare the food**


- 10 Cut food into uniformly sized pieces.
- 11 Coat wet foods (e.g. fish, pineapple) with flour, breadcrumbs, batter, etc.
- 12 Don't defrost food in the fryer. Any food other than pre-cooked, quick-frozen foods must be defrosted before going into the oil.
- 13 When cooking pre-packed or pre-cooked frozen foods, follow the instructions on the packet.
- 14 When cooking raw vegetables (e.g. potato chips or slices), dry the pieces off with kitchen paper or a tea towel.
- 15 Line a colander with kitchen paper, to drain the food after it's cooked.
- 16 Fetch your oven gloves – and use them! They not only protect your hands from the heat, they protect them from drips and splashes too.

## **heating the oil**

- 17 Check that the lid is closed, and the switch is off (press ○).
- 18 Turn the temperature control to the required temperature.
- 19 Plug the fryer into the wall socket (switch the socket on, if it's switchable).
- 20 Press | to switch on.
- 21 The power light (red) will come on, and will stay on till the fryer is switched off.
- 22 The thermostat light (green) will come on, to show that the fryer is heating up. It'll then cycle on and off as the thermostat operates to maintain the temperature.
- 23 When the thermostat light goes out, the fryer has reached the required temperature, and you can start cooking.

## cooking the food

24 Lift the end of the handle through 90 degrees, till it locks in the raised position. This raises the basket out of the oil.

**warning** As the deep fryer is hot, steam will billow out when you open the lid, so stand clear before pressing .

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

26 Gently place the prepared food pieces in the basket.

27 Ideally, the basket should contain only one layer of food, and each piece should have at least a centimetre of space all round.

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

29 Close the lid and press down till the latches click into place, locking it shut.


30 Press the handle release button, and lower the handle slowly. This will lower the food into the hot oil.

31 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.

32 If the foam threatens to overflow the bowl, lift the handle till it locks in the raised position, then turn to "problems" on page 9.


33 Stay in the kitchen while the fryer is plugged in, and keep an eye on the cooking process.

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

35 When the food is ready, press , to switch off.

36 Lift the end of the handle through 90 degrees, till it locks in the raised position. This raises the basket out of the oil.

37 Leave the food to drain in this position for a couple of minutes.

**warning** As the deep fryer is hot, steam will billow out when you open the lid, so stand clear before pressing .

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

39 Put on an oven glove, then use the handle to lift the basket straight up, out of its mounts in the front of the fryer.

40 Empty the basket into the colander, to drain further before serving.

- 41 Return the empty basket to the fryer, and slide it down, into its mounts in the front of the fryer.
- 42 Don't lower the basket while the lid is open. The lid is there to protect you from the hot oil.
- 43 Close the lid and press down till the latches click into place, to lock it shut.
- 44 Press the handle release button and lower the handle slowly. This will lower the basket back into the oil.
- 45 If you've finished, unplug the deep fryer and leave it to cool down before cleaning.
- 46 If you want to cook another batch, check the oil level, and top up as necessary.

## **cooking guide**

### **the wrong way**

- 47 Bring the oil to the ideal cooking temperature.
- 48 Put a kilogram of cold food into it. You've got an extra kilogram of mass sharing the heat, so the temperature plummets.
- 49 The thermostat sees this, and turns the element on, to bring the whole mass back up to cooking temperature. This takes time.
- 50 The oil, being a liquid, heats up fairly uniformly.
- 51 The food, as it's solid, heats up from the outside in.
- 52 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 cooking 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
- 53 That's only half the story.
- 54 When you put food into the fryer, you should see bubbles.
- 55 This is steam, formed when the moisture inside the food heats up.
- 56 The steam coming out prevents oil from soaking into the food.
- 57 The slower the food heats up, the more oil soaks into it, so your food gets even soggy.

## **the right way**

58 Bring the oil to the ideal cooking temperature.

59 Put a fifth of a kilogram of cold food into it. With only 200 grams of extra mass sharing the heat, the temperature drops a little.

60 The thermostat turns the element on, and brings the whole mass back up to cooking temperature in no time at all.

61 Steam forms inside the food, keeping the oil out.

62 The food cooks uniformly – firm and crisp.

## **coatings**

Coat all foods, except those high in starch, like potatoes and doughnuts. This protects the food, prevents 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 seasoned flour 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, exterior. Ideal for food that's served cold, as it stays crisp for hours.

Coat in seasoned flour, dip in beaten egg, then breadcrumbs, repeat till fully coated, press well, then shake off any excess.

Fresh breadcrumbs give a rough appearance. Bake scraps of bread till they're 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

pinch of salt

5ml (1tsp) cooking oil

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

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**

1 large egg	good pinch of salt
75g cornflour	5ml (1tsp) cooking oil
10ml (2tsp) baking powder	cold 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. It helps to hold the other coatings firmly to the food.

## **cooking 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. Put no more than two layers of chips in the basket.

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, and drain in a colander lined with kitchen towel.

## **frozen chips (french fries)**

These don't usually need two stages. Follow the instructions on the package.

## other vegetables

Many vegetables may be deep fried – onion rings, mushrooms, cauliflower florets. They should be coated.

## frozen food

Frozen food cools oil quickly, so fry only a single layer or a few pieces at a time, and keep the pieces apart, or they'll stick together. Shake off excess ice or water before adding the food to the oil. Use a high temperature, and lower the basket slowly to reduce foaming.

For pre-packed food, follow the instructions on the package.

<b>fish – fresh</b>	<b>temperature</b>
<b>time (minutes)</b>	

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

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

## fish – frozen

Pre-coated fish may be cooked from frozen. Follow directions on the pack.

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

## meat

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

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 (depends on thickness)	170°C	3-8

## **poultry**

Only deep fry fresh or thawed poultry. Coat in egg and breadcrumbs or batter. Remove the skin first 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 products, follow directions on the package.

## **poultry**

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**

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

## **problems**

- 1 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).
- 2 Every time oil is heated, it deteriorates.
- 3 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.
- 4 Particles blacken, burn, and stick to the next batch of food, altering its look and taste. Filtering can alleviate this a bit.
- 5 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.
- 6 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. Keep them in separate containers, and label them.
- 7 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.

- 8 As a rough guide, if you notice a marked improvement in flavour after changing the oil, you should have changed it earlier.
- 9 Don't top up oil that's past its best. You're just wasting new oil.
- 10 Switch off, let the fryer cool down fully, then remove the old oil, clean the fryer, and fill it with fresh, new oil.
- 11 Don't pour oil down the sink or toilet. This can cause blockages.
- 12 Don't put it in the wheelie bin. The crusher on the dustcart will burst the container and the oil will spread over the street.
- 13 Your Local Authority will have a depot where old oil can be taken for recycling or environmentally friendly disposal.
- 14 The deep fryer has a thermal cut-out. If the thermostat fails, the thermal cut-out will cut the power to the element. It's 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/repared as appropriate.

## **care and maintenance**

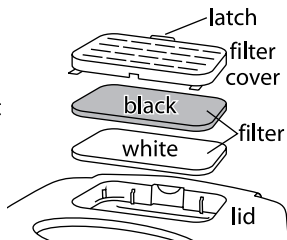
- 1 Unplug the fryer when not in use, before moving and before cleaning.
- 2 Let the fryer cool down before moving, cleaning or storing away.
- 3 Don't put the deep fryer in water or any other liquid.
- 4 Don't put the deep fryer in a dishwasher.
- 5 Don't use harsh or abrasive cleaning agents or solvents.
- 6 If you clean the lid or basket in a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes. The damage should be cosmetic only, and shouldn't affect the operation of the fryer.

## **disassembly**

- 7 Cover the work surface generously with kitchen paper (at least three layers thick).
- 8 Have a couple of dinner plates handy to put the basket and lid on to stop them dribbling all over the place.
- 9 You'll need a container (5 litre) for the used cooking oil. If the container isn't wide necked, you'll need a wide necked funnel.
- 10 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.

## the filter

- 11 Press the latch in, towards the cover, then lift the cover out of the lid.
- 12 Remove the filter – don't wash it, just let it dry. If it's been used more than 60 times, replace it with a fresh one.



## the lid

- 13 You need to be a bit careful how you do this, or you'll spill the condensation in the drip tray.
- 14 Open the lid, and lift it straight up out of its mounts – keep the drip tray level – then tilt the lid to tip the drip tray into the sink.
- 15 Set it down on a plate to drain.

## the basket

- 16 Push the handle up to the raised position.
- 17 Open the lid.
- 18 Use the handle to lift the basket straight up, out of its mounts in the front of the fryer.

## the bowl

- 19 Lift the fryer and pour the oil, via the pouring lip, into the container or funnel.
- 20 If you're filtering, pour a little at a time, and wait till the last lot has filtered through before pouring the next lot.

## cleaning

- 21 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.
- 22 Wash the lid, filter cover and basket in warm soapy water, rinse thoroughly and leave to dry.
- 23 Prop the lid at an angle, with the metal side underneath and the window at the bottom, to drain water from inside the lid.
- 24 Wipe the inside of the bowl with kitchen paper. Stubborn deposits can be removed with a little washing-up liquid.
- 25 If you use washing-up liquid inside the bowl, make sure you remove all trace of it, otherwise it'll taint your food.

## reassembly

- 26 Before reassembly, shake the lid to check whether there's any water still inside it. If there is, leave it to drain properly.
- 27 Make sure that everything is dry – if water gets into your oil, it'll shorten its life, and it may lead to excessive foaming.
- 28 Slide the basket down, into its mounts in the front of the fryer, then press the handle release button and lower the handle.
- 29 To replace the lid, align the drip tray with the slot at the back of the deep fryer, lower the lid on to its hinges, then close it.
- 30 Put the filter back into the space in the lid – the black filter should be on top.
- 31 Replace the filter cover and press down on the latch to secure it in place.
- 32 Wind the mains lead round the cable storage area at the back of the fryer before storing away.

## discolouration

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



cable storage



## connection

The product must be earthed. Use a 13A BS1362 fuse in a 13A BS1363 plug. Fit the green/yellow wire to  $\perp$  or E, the blue to N, the brown to L. Fit the cord grip. If in doubt, call an electrician. Don't use a non-rewireable plug unless the fuse cover is fitted. If you remove the plug, dispose of it.



## 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 fix the problem: Pack carefully, with a note of 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 Returns (address below right).

### Customer Service

(correspondence only)

Salton Europe Ltd

Failsworth

Manchester

M35 0HS

### Customer Returns

Salton Europe Ltd

Heath Mill Road

Wombourne

Wolverhampton

WV5 8AQ

Customer Service ([service@saltoneurope.com](mailto:service@saltoneurope.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](http://www.russellhobbs.co.uk) for more products.