

LAKELAND

INSTRUCTION BOOKLET

1.5 LITRE COMPACT FRYER



Model: 18912

LAKELAND 1.5 LITRE COMPACT FRYER

Thank you for choosing the Lakeland 1.5 Litre Compact Fryer.

Please take a little time to read this booklet before getting started and keep it in a safe place for future reference.

The Lakeland 1.5 Litre Compact Fryer will sit neatly on the worktop in even the smallest kitchen, and will help you produce a wide range of foods for meals and treats; from tempura vegetables, onion rings, chips and hand cooked crisps, to battered fish, southern fried chicken and even doughnuts.

Here at Lakeland, our award-winning family-owned business still offers the same excellent quality, value for money and exceptional customer service as when we founded the company back in the 1960s.

Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

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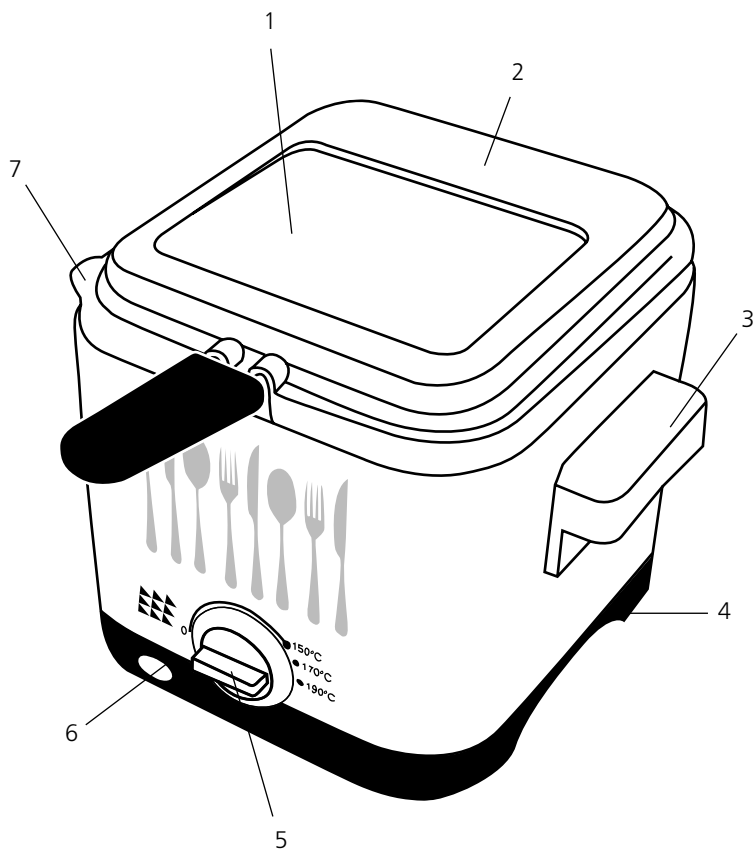
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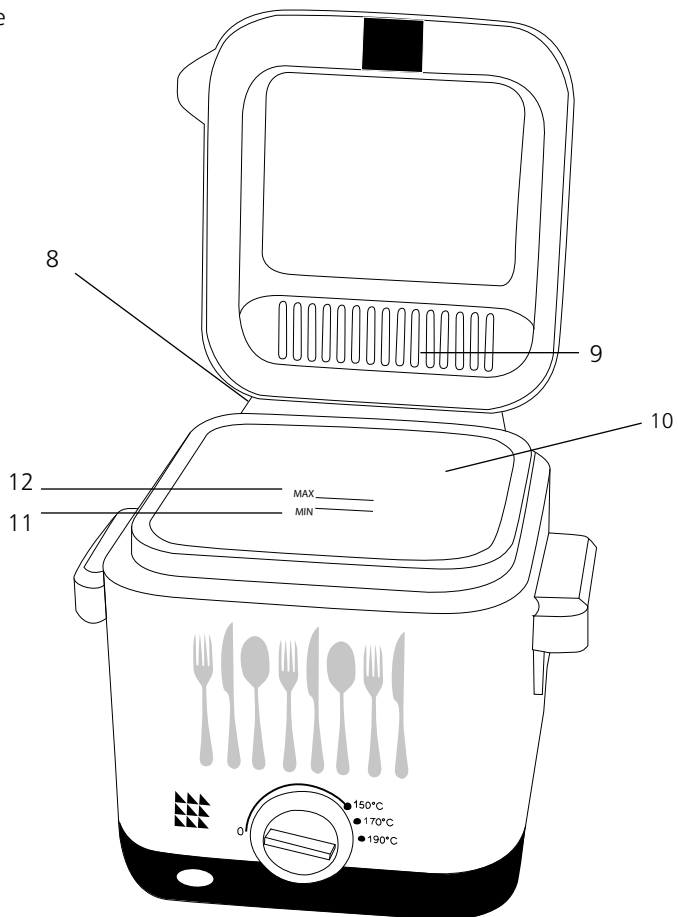
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PRODUCT FEATURES

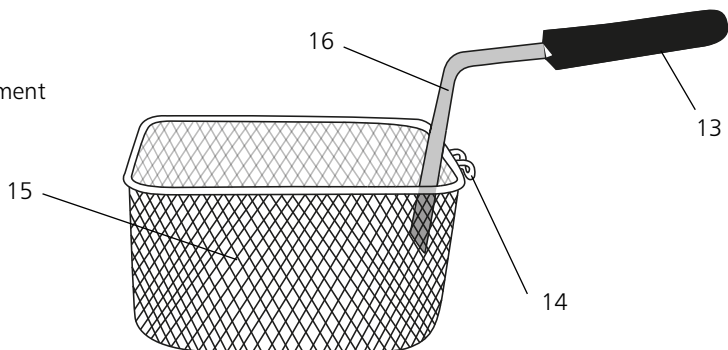
1. Viewing window
2. Lid
3. Side handles
4. Base unit
5. Temperature control dial
6. Indicator light
7. Lid handle



- 8. Metal bar and hinge
- 9. Filter
- 10. Tank
- 11. Minimum oil level
- 12. Maximum oil level




- 13. Basket handle
- 14. Draining hook
- 15. Basket
- 16. Handle attachment



SAFETY CAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety cautions when using the appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described in this instruction book.

- This appliance can be used by children aged from 8 years and above and persons 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. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
- Make sure your electricity supply matches the voltage shown on the appliance.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault contact the Lakeland customer care team on 015394 88100.
- Do not use this appliance if the lead is damaged. If the lead is damaged it must be replaced, contact the Lakeland customer care team on 015394 88100.
- Always use the appliance on a dry, level, heat resistant surface.
- Unplug from the mains when not in use and before cleaning. To disconnect, turn the socket to "off" and remove the plug from the mains socket.
- Do not use any accessories or attachments with this appliance other than those recommended by Lakeland.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or unit in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only. It is not suitable for commercial use, or for use outdoors.
- This appliance should be used for preparation of food as described within the instructions for use that accompany it.
- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.

- To avoid injury or possible fire, do not cover the appliance when in use.
- Do not connect this appliance to an external timer or remote control system.
- An earthed extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.
- This appliance complies with the basic requirements of Directives 2014/30/EC (Electromagnetic Compatibility) and 2014/35/EU (Low Voltage Directive).
- **WARNING:** A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
-  **CAUTION:** The plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.
- Do not heat the Compact Fryer without putting oil in the tank first.
- Oil must be filled to the minimum level and not exceed the maximum level. If the Compact Fryer is switched on with no oil in the tank, the appliance will automatically cut out. This is a safety mechanism and will permanently damage the appliance.
- Do not attempt to move this appliance or empty the oil when the oil or appliance is still hot. Cool completely before moving.
- Do not cover the Compact Fryer or block the air vents in the lid whilst in use.
- Do not lift the lid completely when cooking food in the Compact Fryer, use the window to view your food.
- Do not place the Compact Fryer on or near a hot gas or electric burner, or in or near a heated oven.
- Take great care to ensure that the handle is firmly locked into place on the basket. See 'Attaching the basket handle'.
- Do not place utensils or over-sized pieces of food into the Compact Fryer.
- Switch off and unplug the Compact Fryer from the socket before cleaning and when not in use. Always allow the fryer to cool down completely before cleaning.

WARNING – HOT SURFACES

The surfaces marked with this symbol will get very hot during use and will stay hot after use.

To prevent injury, **DO NOT TOUCH.**

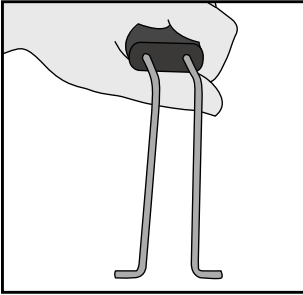
Allow the appliance and oil to cool completely before handling this appliance, and always use the handles. Use this fryer with caution, use gloves.



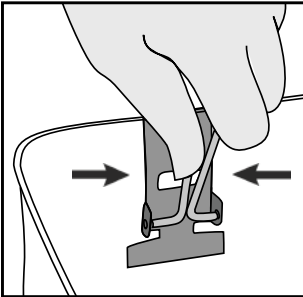
SETTING UP THE COMPACT FRYER AND USING FOR THE FIRST TIME

1. Unpack the Compact Fryer, basket and basket handle. Remove all the packaging materials.
2. Wipe the inside of the tank and lid with a damp cloth. Wash the basket and basket handle in warm soapy water, dry thoroughly.
3. When you first use the Compact Fryer there may be an odour, this is normal and will stop after a few uses.
4. Before first use, fill the oil tank with water to the MAX level, heat it for about 10 minutes at 150°C, let it cool down completely, then drain out water and dry the inside of the oil tank thoroughly to remove all traces of water.

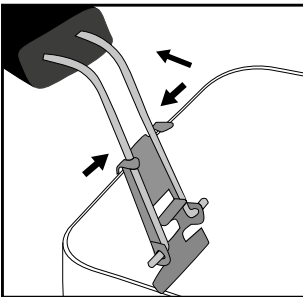
ATTACHING THE BASKET HANDLE



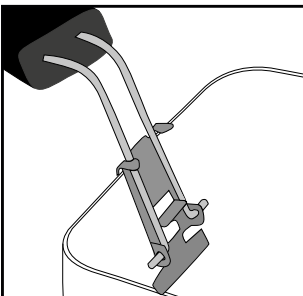
1. Take the basket handle with the two metal prongs facing downwards.



2. Squeezing the prongs together, slot them into the two holes in the handle attachment on the inside of the basket.



3. Pull them over the metal lip on the handle attachment. Then, squeeze the prongs again and pull the handle until the prongs click into the notches on the edge of the handle attachment.



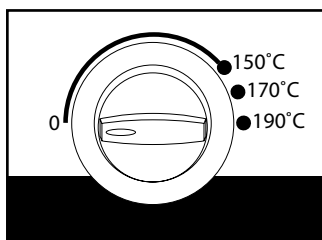
4. Take great care to ensure that the handle is firmly locked into place on the basket. The handle will feel very secure, and look like this.

INSTRUCTIONS FOR USE

WARNING: Do not heat the Compact Fryer without putting oil in the tank first. Oil must be filled to the minimum level and must not exceed the maximum level. If the Compact Fryer is switched on with no oil in the tank, the appliance will automatically cut-out. This is a safety mechanism and will permanently damage the appliance.

WARNING: Do not use the Compact Fryer under wall-mounted cupboards, which may prevent the lid fully opening. Do not leave the Compact Fryer unattended when it is switched on.

- Plug the Compact Fryer into the socket and switch it on.



- When the dial is turned to '0' the Compact Fryer is off and the oil is not heating.
- Select the frying temperature according to the food to be cooked, see 'Guide to ingredients and cooking times'.
- Turn the dial to your required temperature, the indicator light will be illuminated, and will go off when the Compact Fryer has heated the oil to your selected temperature.
- When the oil has heated to your required temperature and the indicator light has gone off, hook the basket draining hook on the edge of the tank, so it sits above the oil.
- Add your food to the basket and close the lid, resting it on top of the basket handle (the grooves on the edge of the lid fit over the handle prongs). Then unhook the draining hook and slowly lower the basket into the oil. The closed lid will protect you from any splashes of oil when the food is lowered in.
- Use the window to view your food, or lift the basket out of the oil and hook it onto the side of the tank with the lid down over it, to have a look.
- When you have finished cooking, turn the temperature control dial to '0' to turn the Compact Fryer off. Switch off at the socket and unplug the Compact Fryer.
- Do not lift the lid up completely, lift the basket out of the oil and hook it onto the side of the tank. Leave the food to drain before fully opening the fryer. Take care, there may be steam or splashes of oil.
- Drain your cooked food on kitchen paper, then serve.

GUIDE TO INGREDIENTS AND COOKING TIMES

This table is a guide to cooking times for different foods. You can then use these ingredients in your favourite recipes and dishes.

| Food | Temperature | Weight | Time |
|---|-------------|----------|--------------|
| Fresh chips (steak cut, 1.5cm thick) | 190°C | 350g | 10 - 15 min. |
| Frozen chips (steak cut, 1.5cm thick) | 190°C | 350g | 10 - 15 min. |
| Fresh fish in batter or crumb | 190°C | 150g | 10 - 12 min. |
| Frozen fish in batter or crumb | 170°C | 150g | 12 - 15 min. |
| Fresh chicken drumsticks | 170°C | 150g | 12 - 15 min. |
| Onion rings, mushrooms without batter | 150°C | 100g | 2 min. |
| Tempura style batter coated onion rings and pepper strips | 170°C | 100g | 2 - 3 min. |
| Doughnut dough (rolled to about 1.5cm thick) | 180°C | 50g each | 4 - 5 min. |

HINTS AND TIPS

OIL

- We recommend using groundnut, vegetable or rapeseed oil. Always check your oil is recommended for deep frying.
- Always start with clean oil. To keep your oil clean, strain out any pieces of food after use, and replace the oil completely after 10 uses.
- To keep your food crisp and prevent it from soaking up too much oil, always make sure your oil is heated to the right temperature before you start cooking.
- If you are battering food before frying, drain off any excess batter before adding it to the Compact Fryer. This will prevent you having to clean pieces of batter from the oil.
- The tank is fixed and not removable, tip and pour to empty. Do not attempt to empty the oil when the oil or appliance is still hot. Cool completely before moving.
- You can store the oil in a separate pot after use or store it inside the Compact Fryer. If storing oil in the Compact Fryer you must keep the oil clean, do not store the oil inside the Compact Fryer for more than 4 weeks. If you do not use the Compact Fryer frequently, empty the oil after each use, clean the appliance and store the oil separately until it is required again.

COOKING

- A wide variety of savoury and sweet foods can be cooked in the Compact Fryer.
- Generally, foods with a batter or coating on the outside need a higher cooking temperature.
- Precooked foods and raw foods should be cooked at a lower temperature so they heat through without browning too quickly.
- Foods cooked from frozen will require longer cooking times than fresh items.
- Remove any excess ice from the outside of frozen food, to avoid the oil spitting when you add food to the Compact Fryer.
- If you are planning on cooking several different foods in the Compact Fryer in one cooking session, start with the least strongly flavoured food first, so that the oil does not transfer flavours between the foods.
- Foods containing sugar can turn brown outside without being fully cooked inside, cook them at a lower temperature. Always check the food is fully cooked before serving.
- We strongly recommend that you do not fill the basket more than two thirds full with food. For chips, do not cook more than 350g at one time.
- Only cook food for the recommended amount of time, according to the 'Guide to ingredients and cooking times' or the instructions on the food packet.
- **CAUTION:** Remember that the food may begin to turn golden brown before it is fully cooked, check the food is fully cooked before serving.

FREQUENTLY ASKED QUESTIONS

Question: Why has the Compact Fryer cut out when I turned it on, and now it won't turn back on?

Answer: There is no oil in the tank. This is a safety mechanism and will permanently damage the appliance. Do not attempt to repair it yourself. Contact the Lakeland customer care team on 015394 88100.

Question: Why is there an unpleasant smell when the oil is heating up?

Answer: The oil may be dirty. Switch off the Compact Fryer, allow the oil to cool completely and follow the instructions for draining and cleaning. Fill the tank with clean oil.

Question: Why is there condensation under the viewing window?

Answer: The lid is not properly shut. Check that it is properly closed around the handle.

Question: Why is the oil overflowing?

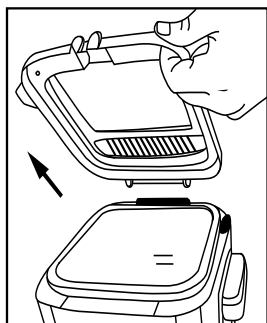
Answer: Either there is too much oil in the fryer or too much food in the basket, check that the oil is below the maximum level or reduce the amount of food in the basket. Or, the food in the fryer is too wet. Make sure excess water has been removed from the food.

Question: Why is my fried food not crispy?

Answer: The oil is not hot enough. Make sure it has fully heated to your required temperature before cooking, or increase the cooking temperature.

CARE AND CLEANING

- Switch off and unplug the Compact Fryer from the socket before cleaning and when not in use. Always allow the Compact Fryer to cool down completely before cleaning.
- Before the first use and after every use, clean each part thoroughly.
- Never immerse the base unit in water or any other liquid. To clean the outside of the base unit, wipe with a clean damp cloth and dry before storing.
- Wipe the inside of the lid and tank with a cloth rinsed in warm soapy water, rinse with a clean cloth and dry thoroughly.
- Wash the basket in hot, soapy water, rinse and dry thoroughly. The basket and basket handle are dishwasher safe.
- Check all parts before reassembling.
- Do not use steel wool, or abrasive cleaners, or materials.
- Do not attempt to empty the oil when the oil or appliance is still hot. Cool completely before moving, tip and pour to empty.
- Pour the used oil into a suitable container for disposal.



TO CLEAN THE LID

Open the lid so it is half open. Firmly pull the lid to the right, the left hand side of the metal bar should come out of the hinge on the base unit. Free the rest of the bar by then firmly pulling the lid to the left. The lid will come off the base unit.

Clean the lid in warm soapy water. Rinse and dry. Holding the lid at the same angle (halfway open) push the bar back into the hinge to reattach.

TO CLEAN THE FILTER

The filter does not require regular cleaning. In case you do need to clean it, use a screwdriver to remove the four screws on each corner of the inside of the lid, remove the inside cover and the filter. Wash both parts in warm soapy water. Rinse and dry. Replace the parts and screw back into place.

Store the Compact Fryer with the power cable loosely coiled. Never wrap it tightly around the base unit.

ELECTRICAL CONNECTIONS

THIS APPLIANCE MUST BE EARTHED

The appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications.

CHANGING THE 13 AMP FUSE

Use a 13 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are unsure which plug or fuse to use, always refer to a qualified electrician.

Note: After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EU Directives: 2014/35/EU (Low Voltage Directive) and 2014/30/EU (EMC Directive).

RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electrical product to recycling points set up around the country.

Visit **www.recycle-more.co.uk** to find your nearest recycling point.



Lakeland

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