

# **Sage™ by Heston Blumenthal®**

## **Customer Service Centre**

**Phone: 0844 334 5110**

**[www.sageappliances.co.uk](http://www.sageappliances.co.uk)**

**[customerservice@sageappliances.co.uk](mailto:customerservice@sageappliances.co.uk)**


### **Register your product and get more from your purchase**

Product registration takes only a few minutes and ensures both a record of your purchase and your warranty. Registration also makes it easier to get support and advice on any questions or issues that you might have in the future. If you wish, we can also send you free recipes and additional hints and tips on making the best of your appliance.

 Go to [www.sageappliances.co.uk](http://www.sageappliances.co.uk)  
and click on 'Product Registration'.

### **What's on your mind?**

Our constant aim is to improve the quality and features of our appliances. We welcome your comments and ideas in assisting our ongoing development.

 Go to [www.sageappliances.co.uk](http://www.sageappliances.co.uk)  
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**BDF500UK Issue - B13**

# *the Smart Fryer™*

Instruction Booklet



BDF500UK

**Sage™** by heston  
blumenthal®

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At Sage™ by Heston Blumenthal® we are very safety conscious. We design and manufacture appliances with your safety foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

## **IMPORTANT SAFEGUARDS**

### **READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE**

- Before using for the first time please ensure that your electricity supply is the same as shown on the rating label on the underside of the appliance. If you have any concerns please contact your local electricity company.
- Your Sage™ by Heston Blumenthal® appliance includes a BS 13 amp moulded mains plug on the supply cord.
- Should you need to change this plug, please complete the rewiring as follows (after safe disposal of the moulded plug).
  - Wires are coloured as follows:
    - Blue = Neutral
    - Brown = Live
    - Green & Yellow = Earth
  - As the colours of the wire may not correspond with the coloured markings which identify the terminals in your plug, please refer to the following:
    - The Blue wire must be connected to the terminal which is marked 'N'.
    - The Brown wire must be connected to the terminal which is marked with the letter 'L'.
    - The Green & Yellow wire must be connected to the terminal which is marked with the letter E or the earth symbol  $\perp$ .
- Please note that a cut off plug inserted into a socket is a serious danger risk
- Please note that if a 13 amp plug is used, a 13 amp fuse should be used.

## WE RECOMMEND SAFETY FIRST

- Remove and safely discard any packaging material and promotional labels before using the appliance for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this deep fryer.
- Do not place the deep fryer near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water.
- Do not place the deep fryer on or near a hot gas or electric burner, or where it could touch a heated oven.
- Place the deep fryer at least 20cm away from walls and curtains. Provide adequate space above and on all sides for air circulation around the deep fryer.
- Do not use on metal surfaces, for example, a sink drain board.
- Always insure the deep fryer is properly assembled before use. Follow the instruction provided in this book.
- To protect against electric shock, do not immerse cord in water or any other liquid.
- Ensure the deep fryer is completely dry and free of water before adding any oil.
- Extreme caution must be used when the deep fryer contains hot oil or other liquid. Do not move the appliance during cooking. Allow the deep fryer to cool before removing oil or other liquid.
- Solid oil products, such as butter, margarine or animal fats of any kind should not be used in the deep fryer as they may overheat and cause a fire hazard.
- Do not touch hot surfaces.
- At no time should the deep fryer be left unattended when in use.
- The deep fryer will generate a lot of heat and steam during and after the cooking process. To prevent the risk of burns, do not touch or block the steam ventilation area on the lid. Remove lid to reduce condensation build up.

- Take care when opening the lid. This product generate heat and steam at high temperatures, which will escape immediately when the lid is opened. Avoid touching hot surfaces.
- Do not place anything on top of the deep fryer when the lid is closed, when in use and when stored.
- Always switch the deep fryer off at the power outlet, then unplug and allow to cool, if appliance is not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.
- Keep the appliance clean. Follow the cleaning instructions provided in this book.
- Do not immerse the deep fryer control panel, element or cord in water or any other liquid.

## IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Connect only to 230V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse the power cord, power plug or appliance in water or any other liquid.
- This appliance can be used by children aged 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and they understand the hazards involved.
- Cleaning and user maintenance should not be made by children unless they are aged 8 years and above and are supervised.
- Keep appliance and its cord out of reach from children aged less than 8 years.

## WE RECOMMEND SAFETY FIRST

- Children should not play with the appliance.
- 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.
- The appliance should be positioned in a stable situation with the handles positioned to avoid spillage of oil.
- Surfaces are liable to get hot during use.
- Do not use the appliance if power cord, power plug or appliance becomes damaged in any way. If damaged or maintenance other than cleaning is required, please contact Sage Customer Service on 0844 334 5110 or go to [sageappliances.co.uk](http://sageappliances.co.uk).
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. **Misuse may cause injury.**
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.

- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- The appliance is not intended to be operated by means of an external timer or a separate remote control system.
- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way or maintenance other than cleaning is required, immediately cease use of the appliance and contact Sage Customer Service on 0844 334 5110.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.



The symbol shown indicates that this appliance should not be disposed of in normal household waste. It should be taken to a local authority waste collection centre designated for this purpose or to a dealer providing this service. For more information, please contact your local council office.

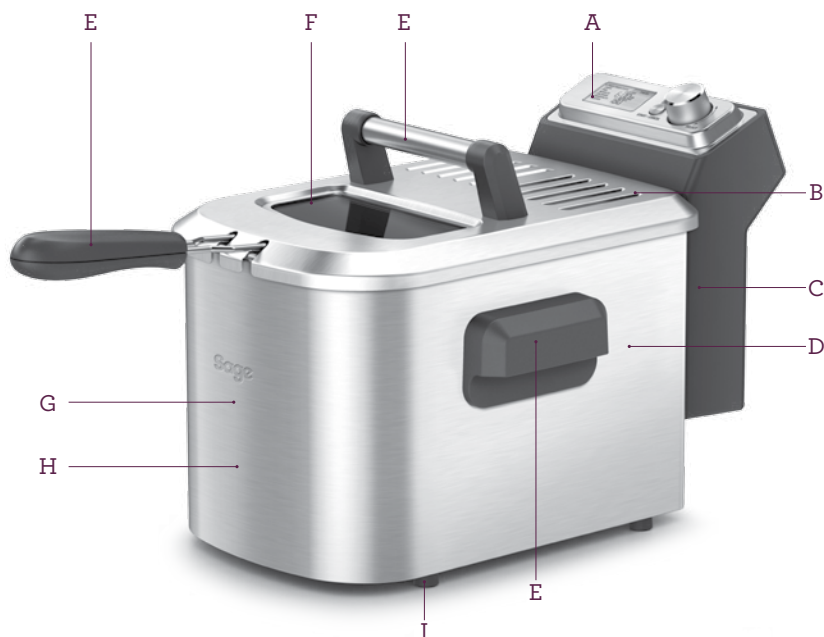
### **IMPORTANT**

*Fully unwind the cord before use. Ensure appliance is fully cooled before storing power cord inside the control box.*

## **SAVE THESE INSTRUCTIONS**



## GETTING TO KNOW YOUR NEW APPLIANCE



**A. LCD display**

Indicates time, temperature plus pre-programmed cooking functions for your favourite dishes.

**B. Mesh filter**

Filter to minimise cooking odours.

**C. Cord storage**

**D. 'Cool Zone' technology**

Debris falls into cooler oil, preventing excess burning and extending oil life.

**E. Cool touch handles**

**F. Large viewing window**

**G. Large 4 litre capacity**

Easy to disassemble and clean. 1-1.2kg recommended cooking capacity.

**H. Stainless steel exterior**

High quality stainless steel cooking surface. Ideal for the professional cook.

**I. Non-skid feet**

**J. Frying basket with fold down handle**

Handle folds inside basket for easy storage.

**K. Powerful 3000 watt removable element**

### STEP 1

Remove lid from the deep fryer by grasping the handle on top and lift off.

### STEP 2

The wire frying basket has a hinged handle for compact storage. Remove the basket from the deep fryer. Extend and lock the basket handle into position by squeezing the two handle prongs together, pull back and lock behind the two wire supports extending from edge of basket.

### STEP 3

Lift the control panel with attached element upwards and away from the deep fryer.

### STEP 4

Remove the inner frying bowl by grasping the rim and lifting upwards.

### STEP 5

To reassemble the deep fryer, reverse steps 1-4.



### WARNING

*When assembling your deep fryer for use, please ensure the narrow tongues in the control panel are inserted into the corresponding grooves of the deep fryer body. The deep fryer will not operate unless correctly assembled.*

### BEFORE FIRST USE

Remove any promotional materials and packaging materials before use. Wash the lid, removable inner bowl, stainless steel outer body and wire frying basket in hot soapy water, rinse and dry thoroughly. Wipe the element with a soft, damp cloth and dry thoroughly. Reassemble and ensure the bowl is completely free of water before adding any oil.

1. Place the deep fryer on a dry, level surface. Ensure the deep fryer is not too close to the edge of the bench top, and that the power cord or basket handle does not extend over the edge.
2. Remove the frying basket from the deep fryer and add oil to the bowl. Do not add less than the minimum level mark (2.5 litres) or exceed the maximum level mark (4 litres).



### IMPORTANT

*NEVER exceed the maximum level mark with oil (maximum is 4 litres). This product must be filled with oil to the exact marked level. The product will be severely damaged if heated without oil in the frying bowl.*

3. Replace the lid.
4. Plug in the power cord. Ensure cord is fully extended. Switch on at power outlet and the deep fryer will beep once for self checking, the display panel will illuminate with white background light. The deep fryer enters COOK mode.

## OPERATING YOUR NEW APPLIANCE

5. To change temperature format, press and hold the SCROLL/SELECT knob for three seconds. If the temperature format is set to Celsius, it will change to Fahrenheit after pressing the SCROLL/SELECT knob for three seconds. Change the format one time per command. To change the format again, release the knob, and again press and hold the SCROLL/SELECT knob for three seconds.

### NOTE

When the deep fryer is switched off at the power outlet and then switched back on, the cooking temperature format display will default to the last selected format, Celsius or Fahrenheit.

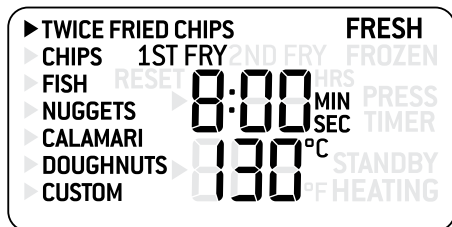
### STAND BY MODE

When the deep fryer remains inactive for 10 minutes, it will enter stand by mode. The white backlight will turn off and STANDBY will display. The fryer will come out of stand by mode by pushing any button or turning the SCROLL/SELECT knob and then is ready to start a cooking operation.

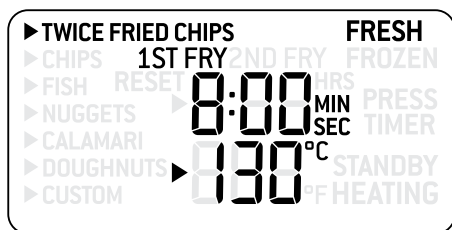
### COOK MODE

When the unit is turned on the first selection available is cooking mode.

The display panel options will be



The default cooking mode will be



Selecting a different cooking mode will change the time and temperature settings. As each mode is selected, the times and temperatures will update to show the default time and temperature for each menu item. The time and temperature in every mode can be adjusted.

Turn the knob clockwise to scroll down and anticlockwise to scroll up. Push the SCROLL/SELECT knob to select a mode and to move on to the next setting.

### FRESH/FROZEN Setting

For CHIPS, FISH, NUGGETS, CALAMARI, the next setting will be FRESH or FROZEN. Highlight the desired option. The selected option will display and the unselected option will disappear. The FRESH/FROZEN setting will automatically adjust the time and temperature.

### Time Setting

If cooking time is to be adjusted for a selected cooking mode, push the SCROLL/SELECT knob to move to the time setting. Then turn the knob to adjust to the time desired.

Initially the time will be displayed in Minutes and Seconds and will be adjusted in 30 second increments. Once the time reaches 9 minutes 30 seconds, the time will show in minutes only (the display will read :10 MIN at 10 minutes). At this stage time will change in 1 minute increments.

After the cooking mode has been selected, the program will move onto the next setting. To get back to the mode menu, the SCROLL/SELECT knob must be pushed to cycle through the other settings until the program returns to the mode menu.

### Temperature Setting

If temperature is to be adjusted for a selected cooking mode, push the SCROLL/SELECT knob to move to the temperature setting. Then turn the knob to increase or decrease the temperature. Temperature can be adjusted in 5 degree increments for both Celsius and Fahrenheit.

### START/CANCEL BUTTON

Press the START/CANCEL button to confirm the chosen settings. When START/CANCEL is pushed, the elements will turn on, the display will turn orange, HEATING will display and the actual temperature of the oil will show. Pressing this button again will cancel any operation and turn off the elements. The HEATING display will turn on whenever the elements are turned on.

### Ready for Frying

Once the oil has been heated to the set temperature the HEATING display will turn off. Time, Temperature, the selected cooking mode, PRESS TIMER and FRESH or FROZEN will display. Place the basket with food into the oil. Push the TIMER button to start the timer. PRESS TIMER display will disappear.

### Completed Frying

When the timer has finished counting down the fryer will beep. PRESS TIMER will display. Push the TIMER button to reset for cooking or START/CANCEL to turn off the elements.

### Note on adjusting temperature or time during cooking

The set temperature can be adjusted during the heating process. Press the SCROLL/SELECT knob so that the arrow indicates temperature. Turn the SCROLL/SELECT knob and the display will change from the actual temperature of the oil to the set temperature. Turn the knob to adjust the temperature and then press to confirm the new temperature.

The set time can be adjusted during cooking operation. Press the SCROLL/SELECT knob so the arrow indicates time. Turn the knob to adjust the time. Press the SCROLL/SELECT knob to confirm the new time.

### TIMER BUTTON

After the oil is heated, press the TIMER button to start the timer.

Once the timer has finished counting down, the alarm will sound. Push the TIMER button to stop the alarm.

#### NOTE

**When the timer finishes counting down, the elements will not turn off. They will remain on until the START/CANCEL button is pushed.**

When the timer is set but not started, PRESS TIMER will display. As soon as the TIMER button is pushed, the PRESS TIMER graphic will disappear.

#### NOTE

**If the TIMER button is pushed without a set time instead of the timer counting down it will count up to show how long the ingredients have been cooking.**

#### NOTE

**When the timer is counting up or down and is pushed once, it will pause. It will continue counting if pushed again. To reset, push the TIMER button twice in rapid succession (double click).**

## COOKING WITH YOUR NEW APPLIANCE

### Twice Fried Chips

When TWICE FRIED CHIPS mode is selected and confirmed by pressing the SCROLL/SELECT knob, 1ST FRY/2ND FRY displays.

1. Select 1ST FRY by highlighting and pressing SCROLL/SELECT knob to confirm. 1ST FRY flashes to indicate it is the selected option. Once the selection has been confirmed, the unselected option display turns off. After TWICE FRIED CHIPS and 1ST FRY have been selected, the fryer will automatically set the time and temperature.

#### NOTE

**For TWICE FRIED CHIPS, FRESH is the only available option as frozen chips have been precooked.**

2. Start the heating process by pushing the START/CANCEL button. The display will turn orange to indicate heating. TWICE FRIED CHIPS, FRESH, 1ST FRY, HEATING and the actual temperature of the oil will be displayed.

The deep fryer will now preheat the oil. Once the deep fryer has reached the correct temperature, the deep fryer will beep once to indicate it is ready to cook. PRESS TIMER will display.

3. Lower the basket of fresh chips into the oil and press the TIMER button. When the TIMER button is pressed, the timer will start to count down, and the cooking process begins.

#### NOTE

**When cooking chips using the Twice Fried method, it is not recommended to cook with the lid on due to the possible build up of excess condensation.**

#### NOTE

**The fryer is programmed to heat to the correct overshoot temperature because when the cooler chips are lowered into the oil, the temperature of the oil will fall. The overshoot temperature ensures that the chips cook at the optimal temperature, even after they initially cause the oil temperature to drop.**

When the timer finishes counting down, the alarm will sound to signal the end of the cooking cycle. PRESS TIMER, TWICE FRIED CHIPS, 1ST FRY and FRESH, the time and temperature will be displayed.

5. Push the TIMER button to stop the alarm and raise the basket. The deep fryer will automatically begin to reheat. Once the deep fryer has reached the correct temperature, it is ready to proceed.

#### NOTE

**In TWICE FRIED CHIPS mode it is possible to adjust the timer and temperature once the timer has started but it is not possible to switch between 1ST FRY and 2ND FRY.**

At this point, the fryer is able to proceed to either the 2ND FRY or to another 1ST FRY of a second batch of chips, depending on the total quantity to be fried. TWICE FRIED CHIPS, FRESH, 1ST FRY, PRESS TIMER, the time and cooking temperature display.

#### NOTE

**If a second batch of chips is to be cooked, we recommend to 1ST FRY both batches and then proceed to the 2ND FRY for both batches. This process means less heating and cooling of oil, providing better results and is more time efficient.**

### Proceeding to 2ND FRY

1. Empty the contents of the basket onto a plate lined with paper towel to cool slightly.
2. Push the SCROLL/SELECT knob. 1ST FRY starts to flash and 2ND FRY is displayed. Turn the SCROLL/SELECT knob to highlight 2ND FRY. 2ND FRY starts to flash to show it has been highlighted. Press the SCROLL/SELECT knob to confirm. 1ST FRY will now disappear. The deep fryer will move to the heating stage until the correct temperature is reached. TWICE FRIED CHIPS, FRESH, 2ND FRY, HEATING and the actual temperature of the oil will show.  
When the oil has reached the correct temperature, PRESS TIMER will display.
3. Fill the basket with the 1st fried chips. Lower the basket into the deep fryer and press the TIMER button. PRESS TIMER will disappear. The timer will begin to count down. When the timer finishes counting down, the alarm will sound to signal the end of the cooking cycle. PRESS TIMER displays.
4. Press the TIMER button and raise the basket. Allow to drain and cool, then turn out into a lined bowl.

### Repeating 1ST FRY with new batch of fresh chips

1. Empty the contents of the basket onto a plate lined with paper towel to cool.
2. Follow the instructions for 1ST FRY above.

### Custom Mode

The CUSTOM cooking mode has a default setting of 5:00 minutes and 160°C. This can be changed by turning the SCROLL/SELECT knob to CUSTOM and then changing either the time or temperature or both. If the default setting in customer mode are changed, the deep fryer will remember the last settings that have been selected, even after being unplugged.

### NOTE

If using the lid during and immediately after cooking, steam may rise through the filter vent openings in the lid. This is normal, however avoid touching this area during cooking to prevent steam burns as the steam generated is at a high temperature.

As the basket gets very hot, only use the handle to hold or carry the basket for serving. Ensure the basket handle is locked into position.

Solid oil products, such as butter, margarine or animal fats of any kind should not be used in the deep fryer as they may overheat and cause a fire hazard.

Water and oil do not mix – never add any water or other liquid to hot oil. Even small amounts of water will cause the oil to splatter.

The deep fryer will generate a lot of heat and steam during and after the cooking process. To prevent the risk of burns, do not touch or block the steam ventilation area on the lid.

Extreme caution must be used when the deep fryer is filled with hot oil or other liquid. Do not move the deep fryer during cooking and allow it to cool before removing oil.

Foods should be crisp when deep fried. If results are soggy, the oil isn't hot enough. This can be attributed to one or more of the following:

- Not enough preheating time
- Temperature too low
- Too much food in the basket (do not fill more than two thirds full)
- Do not use solid frying oil, only use liquid oils

Use good quality liquid oil. For best results, use the below recommended oils

### NOTE

**If cooking large quantities of food (approx 600g–1.25kg). It is not recommended to cook with the lid on due to the possible build up of excess condensation.**

**The most suitable oil for deep frying include:**

All oils have different smoke points. Smoke points are the point at which the fat begins to break down into visible gaseous products.

- The smoke point of different fats is determined by the free fatty acid content of the fat. Generally, the lower the free fatty acid content the more stable the fat and the higher the smoke point.
- Free fatty acid levels are generally lower in refined vegetable oils with a smoke point of around 230°C. Where as animal fats are around 190°C.
- The smoke point of a deep-frying fat is lowered every time it is used. Food particles are always left behind after cooking. This will also lower the smoke point of the fat.
- Suitable oils for deep frying include: Peanut oil, Vegetable oil, Canola oil, Safflower oil and Rice Bran oil. Olive oil is not recommended for deep frying due to its low smoke-point temperature. These oils are described below:

### PEANUT OIL

Peanut oil is obtained from the kernels of the ground nut or peanut. It has a delicate flavour, nutty odour and has a high smoke point. Peanut oil is high in mono-unsaturated oil and vitamin E.

### VEGETABLE OIL

A general term that refers to a blend of oils extracted from various seeds and fruits. Vegetable oil has a very mild flavour and aroma. It is low in cholesterol and saturated fats.

### CANOLA OIL

Made from seeds of the canola plant. It is relatively low in saturated fats, contains Omega 3 fatty acids and has a bland, neutral flavour.

### SAFFLOWER OIL

The oil is extracted from the seeds of the sunflower plant. It is pale yellow in colour with virtually no flavour. Sunflower oil is high in polyunsaturated fats and low in saturated fats.

### RICE BRAN OIL

The oil is extracted from the germ and husk of rice. It has a mild, nutty flavour and high smoke point. It is high in vitamin E and antioxidants.



### Method for the perfect chips

1. Select any of the following oils: peanut oil, rice bran oil, sunflower oil, vegetable oil.
2. Use a floury unwashed potato such as Sebago or King Edward.
3. Wash and peel potatoes.
4. Cut into 1cm thick chips and place into a large bowl. Cover with cold water and juice of a lemon to prevent potatoes from browning.
5. When ready to use, drain and dry thoroughly with paper towel.
6. Fill deepfryer with 4 litres of oil.
7. Set deepfryer to TWICE FRY CHIPS/FRESH setting.
8. Select 1ST FRY and press the START/CANCEL button to PREHEAT the oil.
9. Cook 1kg batches of chips at a time.
10. Place chips into basket and lower into hot oil. Press TIMER button. Cook until the alarm sound signals end of cooking cycle.
11. Remove chips from oil and drain on a tray lined with paper towel; refrigerate until cooled.
12. Continue this method until all the potatoes have been through the 1ST FRY.
13. Alternatively, to continue cooking chips directly onto 2ND FRY, leave blanched chips in basket and drain on basket hook.
14. Select TWICE FRY CHIPS/FRESH setting and choose 2ND FRY. Press START/CANCEL button to PREHEAT the oil and continue as below.

15. Lower into hot oil. Press TIMER button. Cook until the alarm sound signals end of cooking cycle.
16. Remove chips from basket and drain onto a tray lined with paper towel.
17. Season with sea salt and serve immediately.

### NOTE

**Twice fried chips temperatures are based on 1kg load of fresh hand cut potato chips.**

**Smaller batches of chips can be cooked, follow chart on page 18 for cooking temperatures and times.**

### Types of potatoes that make the most succulent chip include the following:

King Edward, Maris Piper, Romano and Desiree.

### When should I change the oil? What should I look for?

It is recommended to change the oil every week if deep fryer is used every day.

If using once or twice a week, the oil can be changed every three weeks.

There are distinct indicators that will show you when your oil is no longer deep frying effectively. These include:

- The surface of the oil will begin to foam once heated.
- Smoke will appear on the surface of the oil before the recommended deep frying temperatures are reached.
- Oils can develop an 'off' smell. This indicates that the oil has become rancid.
- The oil's odour is that of the foods you have cooked eg. seafood.
- The oil will change in viscosity, that is, it will pour slowly and become thick with a syrupy appearance.

## COOKING GUIDE

### Storage and preparation of used oil

Re-using your oil is best achieved if proper methods are used after and during cooking.

1. Never season or salt food before or during cooking as it will burn and discolour the oil. This in turn shortens the lifespan of your oil.
2. Cool oil completely before pouring through a coffee filter or cloth to remove food solids and debris.
3. Store in a sealed container either in the refrigerator or in a cool dark cupboard.
4. Repeat the filtering and cleaning process after each use.
5. Properly dispose of old used oil according to council requirements.

### COOKING GUIDE

FOOD	TEMPERATURE	APPROXIMATE COOKING TIME
Mushrooms	160°C	3–4 mins
Chicken pieces (crumbed)	175°C	12–15 mins
Chicken Strips	180°C	3–4 mins
Prawn Cutlets (raw, crumbed)	175°C	3–4 mins
Fish cakes or pieces	190°C	4–6 mins
Onion rings	190°C	2–4 mins
Potato wedges	170°C	7–10 mins
Spring rolls, small	180°C	4–6 mins
Fruit fritters	180°C	4–5 mins

## COOKING GUIDE

### PRESET WEIGHTS/TEMPERATURES/TIME CHART

	QUANTITY	TEMPERATURE	TIME
<b>FROZEN FOOD</b>			
Frozen chips	500g chips	180°C	6 min
Frozen nuggets	10 pieces (approx 230g total weight)	160°C	4 min
Frozen battered/crumbed fish fillets	3–4 pieces (approx 300g total weight)	160°C	6 min
Frozen crumbed calamari/salt and pepper squid	200g batches	180°C	2.5 min
<b>FRESH FOOD</b>			
Fresh crumbed fish	6 fillets (220g total batch weight)	160°C	3.5 min
Fresh battered fish fillets	2–3 x 100g each flathead fillets	180°C	4 min
Fresh chicken nuggets	6 as per recipe	170°C	4 min
Home made doughnuts	2–3 x 9cm doughnuts	170°C	3.5 min
Fresh crumbed calamari/salt and pepper squid	200g batch	180°C	2 min
Hand cut chips	500g: 1cm–1.5cm thick hand cut chips	1st Fry: Preheat 130°C	5 min
		2nd Fry: Preheat 180°C	6 min
Hand cut chips	1kg: 1cm–1.5cm thick hand cut chips	1st Fry: Preheat 130°C	8 min
		2nd Fry: Preheat 180°C	9 min
Hand cut chips: Single fry	500g: 1.5cm thick hand cut chips	190°C	8 min
Hand cut chips: Single fry	1kg: 1.5 cm thick hand cut chips	190°C	14 min

### NOTE

These times and temperatures are specific for the weights.

Variations in thickness and variety of fish, potatoes and chicken will vary the cooking times.

Cooking temperatures and times were determined using fresh peanut oil. Only 4–5 uses.

### ERROR MESSAGE

When the deep fryer needs to be reset a RESET message will flash on the display. To reset, allow the deep fryer to cool completely, and then press the two red reset buttons located above the cord storage area at the back of the control panel.

If the Temperature Control detects oil temperature to be less than -20°C it will display the message ER1.

If the Temperature Control detects the oil temperature to exceed 210°C the display will show the message ER2. Reset the unit as per above.

### AUTO CUTOUT SAFETY FEATURE

Always add the required amount of oil BEFORE switching the power on at the power outlet. An Auto Cut-Out safety switch will be activated if the deep fryer is turned on without oil in the bowl. The fryer will then need to be reset as above.

### CLEANING

- Before cleaning, always ensure the deep fryer is turned off and disconnected from the power outlet.
- Ensure the deep fryer and oil are completely cool. Oil will retain its temperature for a long time after use. Do not attempt to move or carry the deep fryer, element or control panel while they are hot.
- Wash the frying basket in hot, soapy water. Rinse and dry thoroughly.
- Remove the control panel/element of the deep fryer by lifting upwards. Place the element onto kitchen paper to absorb excess oil. Wipe element with a soft, damp cloth and dry thoroughly.
- Grasp each side of the removable frying bowl and lift upwards.
- Empty the cooled oil from the frying bowl. Oil can be reused several times, depending on the type of food cooked. Filter the oil through a fine sieve.

### NOTE

Oil should be filtered after each use and stored in a clean, airtight container in a cool area. Good quality oil can be used several times. Do not store the oil in the deep fryer. Discard used oil in a sealed container with household waste. Do not pour down a sink or drain.

- Wash the lid, removable inner frying bowl, stainless steel outer body and wire frying basket in hot soapy water, rinse and dry thoroughly. The removable inner bowl allows for easy cleaning. Wipe the bowl with paper towel, then a damp cloth and a little mild detergent. Finish off with a clean damp cloth followed by a clean dry cloth.

## CARE & CLEANING

- The removable inner frying bowl, frying basket and stainless steel outer body are dishwasher safe.

### NOTE

Do not use any abrasive cleaners, such as steel wool to clean the surface of your deep fryer as they will scratch the surface.

- Wipe over the control panel with a soft, damp cloth and a little mild detergent. Finish off with a clean damp cloth and dry thoroughly with a clean dry cloth.
- Reassemble the deep fryer for storage. Do not place anything on top of the deep fryer during storage.



### **IMPORTANT**

*Never immerse the deep fryer control panel, element or cord in water or any other liquid. Always turn the appliance off at the power outlet and then unplug cord before attempting to move the appliance and before cleaning.*





