

LAKELAND

USER MANUAL




TIMELESS
1 LITRE COMPACT FRYER

Lakeland

Alexandra Buildings, Windermere, Cumbria LA23 1BQ
Tel: 015394 88100 Web: www.lakeland.co.uk

Model: 12919
Helpline No: 015394 88100

INTRODUCTION

Thank you for choosing this Lakeland Compact Fryer. To help you make the most of your purchase, please take a few moments to read these instructions before using the fryer for the first time, and keep them in a safe place for future reference.



FEATURES

1. Lid handle
2. Basket handle
3. Basket
4. Handle
5. Stainless Steel lid with viewing window
6. Oil container
7. Body
8. Temperature control

Power: 220-240V~ 50Hz 1000W

Maximum oil capacity: 1 litre

IMPORTANT SAFEGUARDS

When using this fryer, please follow these basic safety precautions.

1. Please read all instructions before using.
2. Before using the fryer, please check that your mains voltage power matches the one shown on the appliance.
3. This appliance is for household use only. It is not suitable for commercial use, or for use outdoors.
4. The fryer must only be used with the accessories supplied by the manufacturer. The use of any other attachments may result in fire, electric shock or injury, and should be avoided.

5. Do not let the power cord hang over the edge of your table or worktop, touch any hot surfaces or become tangled. **PLEASE NOTE:** the fryer has a short power cord to reduce the risk of tripping over a longer cord. We do not recommend that you use an extension cable or a longer cord with this appliance.
6. Do not place the fryer on or near a hot gas or electric burner, or in or near a heated oven.
7. To protect against electric shock, do not allow the cord, plug or fryer to get wet.
8. The fryer will become hot during use. Do not touch the surfaces; always use the handles. Never attempt to lift or move the fryer when it contains hot oil.
9. Take great care to ensure that the handle is firmly locked into place on the basket. See **ATTACHING THE BASKET HANDLE**.
10. Please do not place utensils or over-sized pieces of food into the fryer.
11. Unplug the fryer from the socket before cleaning and when not in use. Always allow the fryer to cool down completely before cleaning.
12. The fryer is not intended for use by children or infirm people unless they have been adequately supervised by a responsible person to ensure they can use it safely. Children should be supervised to ensure they do not play with the fryer. It must not be left unattended during use.
13. Do not use the fryer if the power cord or plug show any signs of damage, or if the appliance is dropped, damaged or working incorrectly. Call the helpline on 015394 88100 to arrange a repair or replacement. Never try to repair the fryer yourself as this may cause electric shock.

PLEASE KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE
THIS PRODUCT IS FOR DOMESTIC USE ONLY

BEFORE USING FOR THE FIRST TIME

Wash the basket, basket handle and lid in warm, soapy water (the basket may be placed in the dishwasher). Pour warm, soapy water into the oil container and leave to soak, then rinse with fresh water. The fryer must not be immersed in water for cleaning. Dry all parts, then attach the handle to the basket. See **ATTACHING THE BASKET HANDLE**.

ATTACHING THE BASKET HANDLE

To attach the handle to the frying basket, please follow the steps below. **CAUTION:** for your own safety, always ensure the handle is firmly attached to the basket whenever you use the fryer.



The handle should remain attached at all times when using the fryer.

1. Press the lower end of the basket handle towards the centre.
2. Line up the lower end of the handle with the holes on the basket.
3. Press the handle backwards, then release. To detach the handle, simply follow these steps in reverse.

FRYING

1. Pour fresh sunflower oil (or an equivalent oil) into the oil container, taking note of the MIN and MAX levels indicated. The fryer must not be used if the oil is below the minimum level. The maximum quantity of oil that can be used is 1 litre.
2. Set the temperature. See COOKING GUIDE.
3. Plug the fryer into the socket. The power indicator light will come on to show the oil is heating up.
4. Once the light has gone out, carefully lower the loaded basket into the oil container and close the lid. **CAUTION:** to prevent hot oil from spilling over, no more than 200g chips should be fried at a time.
5. Once the food is cooked, lift up the basket and hook it onto the edge of the container to allow excess oil to drip away, as shown below.



HELPFUL HINT

Food with a high water content may benefit from being fried with the lid off for the first few minutes, to give crisper results.

COOKING GUIDE

Mushrooms	130°C-140°C
Fish	170°C-180°C
Chicken	170°C-180°C
Onion rings	190°C
Chips	190°C-200°C

CARE AND CLEANING

Every time you fry – especially breaded or floured foods – we recommend that you follow these steps to ensure the best performance from your fryer.

1. Allow the cooking oil to cool completely and make sure the fryer is unplugged.
2. Carefully pour out the oil into a suitable container.
3. Wash the basket, basket handle and lid thoroughly in hot, soapy water. Pour hot, soapy water into the oil container and leave to soak. Loosen any stubborn grease with a non-abrasive cleaner, then rinse with fresh water. The fryer must not be immersed in water for cleaning. The only part of the fryer that is dishwasher-safe is the basket. Dry all parts.
4. Use a soft cloth to wipe the outside of the fryer. Never use metallic or abrasive products for cleaning.
5. The cooking oil may be reused, or filtered and reused. Please ensure that any small pieces of fried food are sieved and removed.
6. To avoid the risk of fire or electric shock, never attempt to open the fryer housing yourself. Repairs should only be carried out by authorised technicians. For more information, please call the helpline on 015394 88100.

RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electricals to recycling points set up around the country. Visit www.recycle-more.co.uk to find your nearest recycling point.



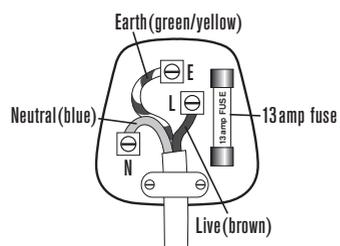
ELECTRICAL CONNECTIONS

THIS APPLIANCE MUST BE EARTHED

This 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. If the fitted plug is not suitable for your socket outlets, it should be cut off and carefully disposed of. To avoid an electric shock, do not insert the discarded plug into a socket.

Fitting a new plug

If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown here. The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:



- Connect BLUE to Neutral (N)**
- Connect GREEN & YELLOW to Earth (E)**
- Connect BROWN to Live (L)**
- 13 amp fuse to be used**

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows. The wire which is coloured green and yellow **MUST** be connected to the terminal which is marked with the letter E (Earth) or coloured green. The wire which is coloured blue **MUST** be connected to the terminal which is marked with the letter N (Neutral) or coloured black. The wire which is coloured brown **MUST** be connected to the terminal which is marked with the letter L (Live) or coloured red.

Before refitting the plug cover, check that there are no cut or stray strands of wire inside the plug. Use a 13 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are at all 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 EEC Directives: 73/23 EEC (Low Voltage Directive) and 89/336 EEC (EMC Directive).