

S/S Deep Fryer VonShef®

Instruction Manual

07/011



**Thank you for purchasing the VonShef®
Deep fryer**

Intended Usage

The VonShef® deep fryer is intended for use in private households. It is not intended for use in commercial or industrial environments and is not suitable for use outdoors.



Please read due to risk of personal injuries, electrical shocks and fire

- Connect the appliance to a mains power socket with a voltage of 220V-240V ~ 50 Hz.
- Arrange for defective power plugs and/or cables to be replaced at once by qualified technicians
- Ensure that the power cable never becomes wet or moist during operation.
- Never submerge the operating/heating element or the housing with the power cable in water, and do not clean these components under running water.
- Do not use any accessories that are not recommended by the manufacturer. They could constitute a danger to user and damage to the appliance.
- Do not use the appliance in the vicinity of hot surfaces.
- Do not leave the appliance unattended when in use.
- Do not use an external timing switch or a separate remote control system to operate the appliance.
- Provide proper ventilation when using the appliance.
- Unplug from outlet when not in use. Allow to cool before moving, cleaning or storing the appliance.
- Old or dirty fats and oils can ignite if overheated. Change the oils or fats in good time. In case of fire, remove the power plug from the wall and smother the burning fat or oil with a **damp** towel (not dripping wet!!) or fire blanket.

NEVER use water to extinguish a fire!

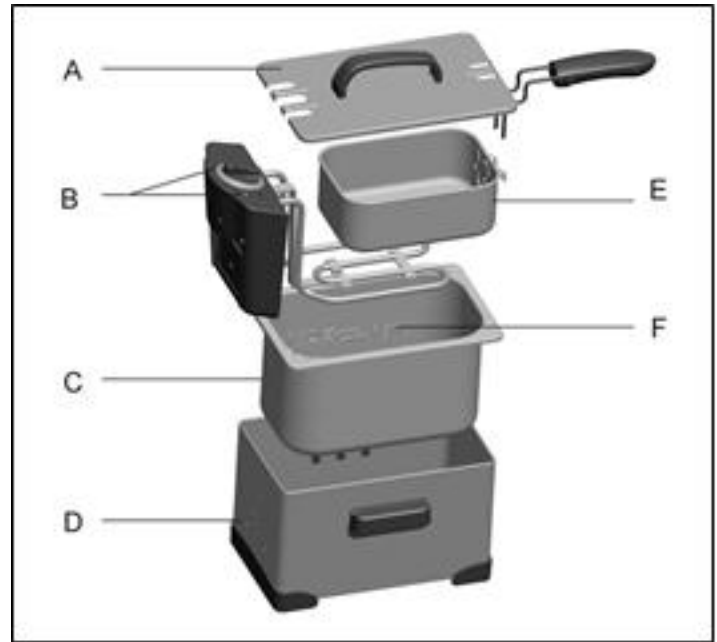
- This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used.
- Children should be supervised to ensure that they do not play with the appliance.
- Ensure that the appliance stands with a safe and secure positioning on a heat resistant surface - do not let the mains cord hang over the edge of a table, or touch hot surfaces.
- Do not operate the appliance if it has been dropped or damaged. Arrange for the appliance to be checked and, if necessary, repaired by qualified technicians.
- Make sure the inner bowl is completely dry before you fill the fryer with oil or fat, otherwise, hot oil or fat could splatter out.
- Carefully pat all foodstuffs dry before placing them in the deep fryer. Otherwise, hot oil or fat could splatter out.
- Be especially careful with frozen foodstuffs. Remove all ice particles. The more ice/ moisture there is on the foodstuff, the more the hot oil or fat will splatter.
- Ensure the oil is filled between the minimum and maximum oil level marks inside the oil bowl. Do not switch the appliance on before you have filled with oil or fat.
- During the frying process hot steam is generated, especially when the lid is open. Keep a safe distance away from the steam.

Non Slip feet

CAUTION: To prevent Non Slip Feet from migrating to the finish of the counter top, place heat proof NON-PLASTIC coasters/ place mats between the appliance and the counter top. Failure to do so may cause permanent blemishes or stains.

Know Your Appliance

- A. Lid
- B. Temperature Control knob and indicator light
- C. Bowl
- D. Outer
- E. Frying basket
- F. Min and Max oil level marking

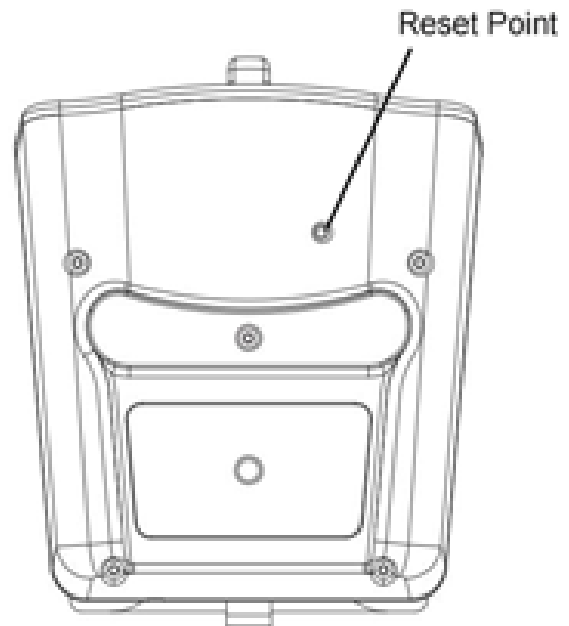


Safety Cut-out

This fryer is equipped with a safety cut-out to protect the appliance from overheat such as not enough oil or fat or if blocks of solid fat are being melted in the fryer.

Carry out the following steps when the safety cut-out has switched off the appliance.

1. Let oil or fat cool down for 30 minutes.
2. Press the reset button where located at the back of the control panel with a small key.



Before first use

1. Remove the lid, frying basket, fryer and all packaging material from the retail box.
2. Wash the fryer basket and cover in hot, soapy water. Wipe them dry thoroughly.
3. Wipe the inside of the bowl with a damp cloth and make sure it is completely dry before you fill the fryer with oil or fat.

Assembly instruction

1. Place the fryer base on a stable, flat and dry surface.
2. Fold the basket handle from the inner side and lock them by pressing the steel wires into the slot.

Preparing oil/ fat

It is advised that you should never mix different types of oil or fat. We recommended you to use frying oil or liquid frying fat. If you intend to use solid frying fat, the following steps must be taken to prevent the fat from spattering.

1. Put the blocks of fat into normal pan and melt it first with a low heat.
2. Pour the melted fat carefully into the fryer.

If the solid fat is solidified from last frying operation, punch some holes into the solidified fat with a fork.

Using the Appliance

1. Place the fryer on a stable, flat and dry surface.
2. Ensure the fryer is switched off.
3. Slowly fill the oil between the minimum and maximum oil level marks inside the oil bowl. Follow the section "Preparing oil/ fat" if you are using oil fat for frying.

Oil level	Litre
Min.	2.9 litre
Max.	3.5 litre

4. Set the temperature knob to the required temperature and switch on the appliance.
5. The pilot light will go off when the temperature is reached. The oil or fat will be heated to the selected temperature in 8 to 12 minutes.
6. With the basket positioned on the hook, put the food into the basket (e.g. fries) and slowly immerse into the heated oil or fat.

7. Ensure the basket has been inserted properly. The appliance shall be used with the lid off.
8. During the frying cycle, the pilot light will go on and off and this is normal as the appliance is equipped with a temperature regulator.
9. Should you accidentally switch ON your deep fryer without oil, or without the minimum amount of oil required, the deep fryer will automatically cut-out, to stop the appliance overheating. If this should happen, firstly switch off and unplug the deep fryer. Wait until the element cools down. Use a pin or small screwdriver to push downward onto the reset button. This will reset the deep fryer. Your fryer is now ready to use.

After Frying

1. Remove the basket from the fryer.
2. Shake the basket to remove excess oil or fat. Also you could put the fried food in a bowl containing grease-absorbing paper, e.g. kitchen paper.
3. Switch off the appliance.
4. Unplug the appliance after use.
5. Let it cool down before cleaning or moving away.

Hints For Best Results

1. Oil or fat can be used 10 to 12 times if you mainly use the fryer to prepare French fries.
2. If you use the fryer to prepare food such as meat or fish, you should change the oil or fat more often.
3. Never add fresh oil or fat to used oil or fat.
4. Always change the oil or fat if it starts foaming when it is heated, strong smell or turns dark.

Cleaning

- Unplug and let the appliance completely cool down.
- Do not use any abrasive (liquid) cleaning agents or materials (e.g. scouring pads) to clean the appliance.
- Clean the control panel with a dry cloth and/or kitchen paper.
- Clean the basket in hot water with some washing-up liquid.
- Rinse the parts with fresh water and dry them thoroughly.

DO NOT IMMERSE IN WATER OR ANY LIQUID

Storing

- Ensure the fryer is completely cool down before storing.
- Do not fold the handle into the basket until the oil has cooled down.

Connection to Power

- Before connecting, check that the voltage indicated on the appliance (bottom of the appliance) corresponds with the main voltage in your home. If this is not the case, consult your dealer and do not use.
- This appliance may be fitted with a non-rewirable plug. If you need to change the fuse in a non-rewirable plug, the fuse cover must be refitted. If the fuse cover is lost or damaged, the plug must not be used until a replacement is obtained (available from the appliance manufacturer).
- If the plug has to be changed because it is not suitable for your socket, or becomes damaged, it should be cut off and appropriate plug fitted following the wiring instructions. The plug removed must be disposed of safely as insertion into a mains socket is likely to cause an electrical hazard.
- This unit must be earthed. This equipment must be disconnected from the mains when not in use. Do not allow this unit to be exposed to rain or moisture.

Temperature and Time Reference

The table below is for reference only. If the instructions on the package of the food to be cooked differ from those in the table, always follow the instructions on the package.

Temperature	Type of food	Quantity	Frying time (minutes)
160°C	Fresh potatoes chips	600g	7 -8
	Fish	450g	5-7
170°C	Chicken drumsticks	3-5 pieces	12-15
	Vegetable (mushrooms, cauliflower)	8-10 pieces	2-3
175°C	Frozen French fries	450 g	5
	Potato croquettes	4-5 pieces	3-4
180°C	Chicken nuggets	8-10 pieces	3-4
	Prawns	8-10 pieces	3-4
190°C	Camembert (breadcrumbed)	2-4 pieces	2-3
	Doughnuts	3-4 pieces	5-6
	Aubergine (slices)	600 g	3-4

Disposal Information



Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your local authority for recycling advice.

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