

anko

Deep Fryer DF-09 User Manual



PLEASE READ AND SAVE THESE
INSTRUCTIONS FOR FUTURE REFERENCE

IMPORTANT SAFEGUARDS

When using any electrical product, always follow these basic safety precautions:



READ ALL INSTRUCTIONS BEFORE USE.


1. Read all instructions before using this Deep Fryer.
2. Always turn the appliance OFF and disconnect from mains power when not in use, before attempting to move the appliance, before cleaning or storing.
3. Do not immerse the appliance control panel, supply cord or plug in water or any other liquid.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Do not leave the appliance unattended when in use. Children should be supervised to ensure that they do not play with the appliance.
6. Always use the appliance on a dry, level surface.
7. Do not let the cord touch hot surfaces, become knotted or hang from the edge of bench tops.
8. Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
9. If the supply cord is damaged, it must be replaced by a qualified electrician in order to avoid a hazard or the product must be disposed of.
10. Keep the unit clear of walls, curtains and other heat sensitive materials (leave a minimum distance of 20cm). Do not place unit under shelving or flammable materials when in use.
11. Always follow the maximum and minimum quantities of oil stated in the instructions and recipes.
12. Never overfill the oil tank above the Max level mark or less than MIN level. Fill oil before connecting to a power outlet.

IMPORTANT! Extreme caution must be used when the appliance is used with hot oil. Always allow the appliance to cool down completely before removing the oil. Never pour oil out of the deep fryer when either the unit or oil is hot. Allow both the unit and contents to cool completely before removing oil.

13. Do not move the deep fryer during cooking or with hot oil.
14. When deep frying, ensure no water comes in contact with hot oil as this will cause spattering.
15. Ensure that the deep fryer oil tank is completely dry before adding any oil.

CAUTION: Never lean over the deep fryer when lifting the lid. Excess trapped steam created during the cooking process will be released when the lid is opened.

16. DO NOT add extra oil when hot, as splashing may occur.
17. Do not use the deep fryer on metal surfaces, for example, a sink drain board.
18. Do not place anything on top of the deep fryer when the lid is closed, when in use and when stored.
19. 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. If unsure, see your electrician for professional advice.

20. This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
21. The use of accessory attachments is not recommended by the appliance manufacturer and may cause serious injury and/or damage to the appliance.
22. This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
23. This appliance is intended to be **used indoors** in household and similar applications such as: staff kitchen areas in shops offices and other working environment, farm houses, by clients in hotels, motels and other residential type environments, and bed and breakfast type environments.
24.  **CAUTION: Hot Surface. Care must be taken. The surface and contents liable to get hot during use.**

IMPORTANT!

- Use the deep fryer only on a dry, level, stable, and heat-resistant surface, away from any edges.
- Do not use the deep fryer under overhead cabinets or presses. The steam emitted from the cover vents may cause damage to the cabinets or presses.
- Never use the deep fryer without oil or oil lower than the minimum (MIN) fill level. Also never exceed the maximum (MAX) fill level. The minimum (MIN) and maximum (MAX) fill levels are embossed inside the oil tank.
- Use only reliable brands of vegetable cooking oil only for frying. Frying foods in butter, margarine, olive oil or animal fat is not recommended because of lower smoking temperatures.

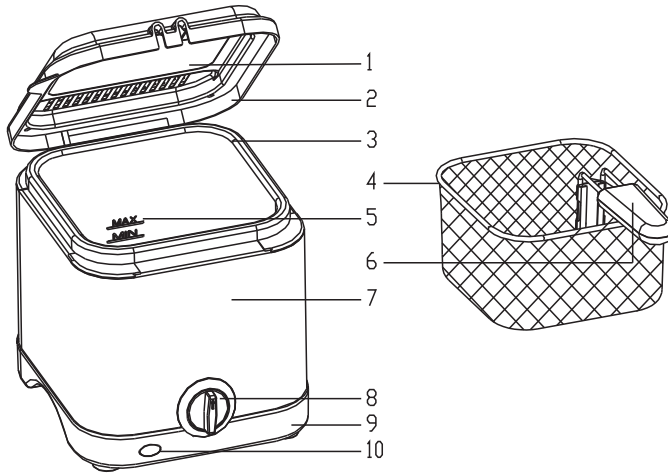
IMPORTANT! BEFORE FRYING, REMOVE EXCESS MOISTURE FROM FOOD BY BLOTTING WITH KITCHEN PAPER OR SIMILAR. MOIST FOODS CAUSE EXCESS FOAMING AND OIL SPATTER. DO NOT ADD WET OR FROZEN FOOD INTO COOKING OIL. EVEN SMALL AMOUNT OF WATER OR MOISTURE TRAPPED IN FROZEN FOOD MAY CAUSE THE OIL TO SPATTER.

- Use caution when deep frying flour tortillas as they contain air bubbles. During deep frying, oil can become trapped within these bubbles and if not properly drained, the bubbles can burst and cause burns. Therefore, after deep frying tortillas, carefully raise them out of the cooking oil and allow oil to drain from the tortillas for at least 30 seconds.
- Always unplug the power cord from wall outlet socket when the unit is not in use.
- Always cover the oil tank with the lid during use and allow the deep fryer to cool down completely before removing oil and cleaning.

WARNING: To prevent risk of severe personal injury and/or property damage, use extreme caution when cooking with hot oil.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

KNOW YOUR DEEP FRYER



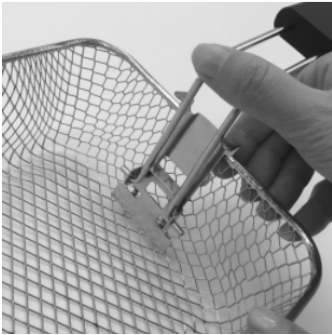
1. Viewing Window
2. Lid
3. Fixed Oil Container
4. Basket
5. Maximum & Minimum Oil Level
6. Basket Handle
7. Housing
8. Thermostat knob
9. Base
10. Indicator Light

HOW TO ASSEMBLE AND DISASSEMBLE THE DEEP FRYER

Basket



1, Attach the basket handle to the basket by squeezing the two handle wires together and inserting the ends through the two eyelets in the basket.



2, Rotate the handle backward until it locks securely into the lock latch.



3, When the basket is assembled correctly, it should look as shown.

Operate in inverse process to disassemble the basket.

Lid



1, Open the lid at an angle of approximately 45° and pull the lid.



2, The lid is disassembled as shown.

Operate in inverse process to assemble the lid to the appliance.

HOW TO USE THE DEEP FRYER

Ensure the following before using the product:

1. Remove the lid, frying basket, fryer, and all packaging material from the box.
2. Wash the fryer basket and lid in warm, soapy water. Wipe them dry thoroughly.
3. Wipe the inside of the oil tank with a damp cloth. Make sure it is completely dry before you filling it with oil.

CAUTION: Ensure not to add oil less than the minimum level mark or exceed the maximum level mark!

4. Place the fryer on a stable, flat and dry surface. Ensure the fryer is switched OFF.
5. Open the lid of the deep fryer and set the basket aside.
6. Fill the oil tank with cooking oil or shortening up to the maximum oil level line (MAX) which is located on the inside of oil tank. The amount of oil in the oil tank must always be between the MIN and MAX level marking.

IMPORTANT! BEFORE FRYING, REMOVE EXCESS MOISTURE FROM FOOD BY BLOTTING WITH KITCHEN PAPER OR SIMILAR. MOIST FOODS CAUSE EXCESS FOAMING AND OIL SPATTER. DO NOT ADD WET OR FROZEN FOOD INTO COOKING OIL. EVEN SMALL AMOUNT OF WATER OR MOISTURE TRAPPED IN FROZEN FOOD MAY CAUSE THE OIL TO SPATTER.

CAUTION: Never lean over the deep fryer when lifting the lid. Excess trapped steam created during the cooking process will be released when the lid is opened.

CAUTION: Never fill the oil exceeding the MAX mark or lower than the MIN mark.

IMPORTANT! Use only reliable brands of vegetable cooking oil for frying. Frying foods in butter, margarine, olive oil or animal fat is not recommended because of lower smoking temperatures. Do not reuse the oil. Always use fresh oil when frying.

7. Rotate the thermostat knob to the desired temperature. Preheat the oil at the selected temperature.

CAUTION: When cooking the first batch of food, allow the deep fryer to cycle ON and OFF twice before placing the food into the deep fryer.

8. With the basket positioned on the hook, put the food into the basket and slowly immerse into the heated oil. The cooking times given on the appliance are only a guide. It should be adjusted to suit the quantity of food being deep fried.

150°C  4-6min

170°C  3- 5min

190°C  8-12min

190°C  10-14min

IMPORTANT! NEVER LEAVE THE UNIT UNATTENDED WHEN IN USE.

AFTER USING THE DEEP FRYER

1. Remove the basket from the fryer.
2. Remove the basket gently and place on a plate with blotting paper (kitchen paper to remove excess oil or fat).

CAUTION: The oil may be hot. Hot oil can cause severe scalding. Handle with care.

3. Turn OFF (set the thermostat knob at 0) the appliance.
4. Disconnect the appliance from mains power after use.
5. Let it cool down completely before cleaning or moving the appliance.

HOW TO CLEAN YOUR DEEP FRYER

1. Before cleaning the deep fryer, always make sure the unit is disconnected from the power outlet.
2. **Make sure the unit and oil are completely cooled down.**
3. Do not attempt to move or carry the deep fryer with hot oil in the tank.
4. Wash the basket in hot soapy water.
5. Dry thoroughly.
6. Empty the oil container only when the oil has cooled down completely. Always use fresh oil when cooking, do not re-use the oil.
7. The oil container cannot be removed. It is designed with a pouring spout for easy draining. Drain the oil as shown below.

CAUTION: Make sure the oil has completely cooled down.



8. Wipe the oil tank with absorbent paper, and then wipe it with a damp cloth and a little mild detergent. Lastly, wipe the oil tank with a clean damp cloth and let it dry.
- IMPORTANT! For electrical safety never immerse the appliance in water or other liquid.**
9. Wipe the outside of the unit with a damp cloth and a little mild detergent. Finish off with a clean damp cloth followed by a clean dry cloth.
 10. Reassemble and store it in a cool dry place.

STORAGE

- After you have finished using the appliance, disconnect from mains power.
- After cleaning, reassemble the deep fryer before storing.
- Store the appliance in a safe, dry, cool location and keep it away from children.

TECHNICAL SPECIFICATION

Voltage: 220-240Va.c. 50/60Hz

Power: 900W

Oil Tank Max. Capacity: 1.5L

12 Month Warranty

Thank you for your purchase from Kmart.

Kmart Australia Ltd warrants your new product to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

Kmart will provide you with your choice of a refund, repair or exchange (where possible) for this product if it becomes defective within the warranty period. Kmart will bear the reasonable expense of claiming the warranty. This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre on 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or alternatively, via Customer Help at Kmart.com.au for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to our Customer Service Centre at 690 Springvale Rd, Mulgrave Vic 3170.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.

