

kitchenperfected®

OPERATING INSTRUCTIONS

1.0 Litre Deep Fryer



MODEL: E6010

thank you

Thank you for the purchase of this quality **KITCHEN PERFECTED** product. Used carefully and in accordance with the instructions enclosed, it should give you trouble free service over a long period of time. Please keep these instructions for future reference.

FEATURES

- Power: 950w
- Oil Capacity: 1 litre
- Frying basket with removable handle
- Variable thermostat
- Viewing window
- 'Power' and 'Heat' indicators
- Non-slip rubber feet

SPECIFICATIONS

Operating Voltage: 220-240v~50Hz
Power Output: 950w max

Oil Capacity: 1.0 Litres
Food Capacity: 400g

IMPORTANT SAFEGUARDS AND PRECAUTIONS

SAVE THESE INSTRUCTIONS

- Read all instructions carefully
- For Household Use only. Not intended for commercial use.
- Only for use indoors.

 **DO NOT**

Do not use outside or in damp conditions.

- Before plugging into mains socket, check whether supply line voltage and current rating are in compliance with the rated electrical parameters shown on the rating label.
- Keep away from hot surfaces, such as gas or electric hobs and ovens etc.

 **DO NOT**

Do not use for any purposes other than the appliances intended use.

- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- To prevent damage to the mains cord, do not let it pass over sharp corners, edges or hot surfaces.
- If the supply cord is damaged, do not use. Check before each use!



If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

 DO NOT

Do not use if any part of this appliance is damaged in any way.

- Always unplug when not in use.
- To prevent against the risk of electric shock, do not submerge any part of this appliance in water, unless advised in this manual.
- This appliance should only be used on a flat surface.

- This appliance shall not be used by children from 0 to 8 years. This appliance can be used by children aged from 8 years and above if they are continuously supervised. 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.

- Keep the appliance and its cord out of reach of children aged less than 8 years.
- Cleaning and user maintenance shall not be made by children.
- Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.





CAUTION: Hot Surface

- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Ensure adequate space around, above and beneath to permit free circulation of air around the appliance.
- Burns can occur from touching the hot metal parts, hot oil and steam. Use handles or knobs provided.
- Solid Fat and Lard must not be used in this appliance.
- Excess water and condensed steam may cause hot oil to spit or froth. Caution should be taken not to allow water and oil to mix.
- Keep the appliance and its cord out of reach of children less than 8 years.

DO NOT

Do not use when empty or below the minimum mark.

DO NOT

Do not immerse in water during cleaning.

DO NOT

Do not cover the appliance whilst in operation.

DO NOT

Do not operate in the presence of explosive and/or flammable fumes.

DO NOT

Do not place near or come in contact with flammable material (curtains, draperies, furnishings, wallpaper etc) whilst in operation.

CAUTION

Remove/Lift lid carefully to direct hot steam away from you.

CAUTION

Remove/Lift the basket carefully to direct hot steam away from you.



LOCATION OF CONTROLS



A – Viewing Window

This allows users to observe the cooking process without having to open the lid.

B – Lid

The lid allows for safer frying as it stops any oil from spitting out of the fryer during use.

C – Removable Handle

Remove the handle during use to stop it from getting hot. Reattach the handle once the cooking is complete in order to lift the food basket from the fryer.

D – Thermostatic Temperature Control

This allows users to adjust the temperature accordingly. This fryer uses thermostatic technology to keep the temperature at a consistent level based on the temperature set by the user. This also acts as the on/off switch.

E – Power indicator

This indicates that there is power to the fryer and that the unit is operational.

F – Heat indicator

This indicates that the deep fryer is heating up. Once the temperature set by the thermostatic temperature control is reached, the heat indicator will turn off to inform users that it is ready for use.

G – Food basket

Insert food into the basket and submerge in the hot oil to commence cooking.

H – Oil drum

Fill the oil drum with suitable cooking oil. Do not fill past the max mark or fill less than the min mark.

I – Power cord

Connect the power cord to a suitable 220-240v~50Hz mains supply.

J – Filter

The filter collects oil residues within the hot rising air produced by the fryer. Without filtration, oil residue rises and sticks to cupboards and walls etc. Note: Lloytron does not stock replacement filters. However, the filter can be removed and cleaned.

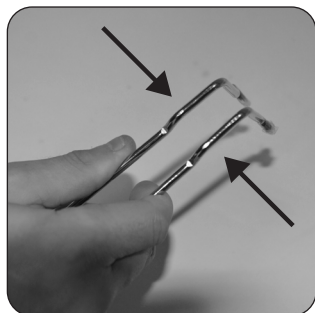


OPERATION

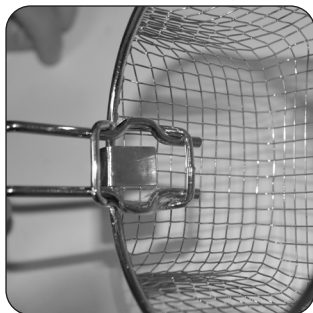
■ BEFORE FIRST USE

- 1 ENSURE** the unit is not connected to a mains power supply.
- 2 OPEN** the lid by using the rim of the viewing window as a handle to **PULL IT UP**.
- 3 REMOVE** the basket and the handles and **WASH** them in **WARM, SOAPY WATER**.
- 4 WIPE** the inside of the oil drum thoroughly with a **DAMP CLOTH**.
- 5 DRY** all parts thoroughly **BEFORE USE**. If any parts are still wet during use it could cause hot oil to spit.

■ HANDLE AND BASKET ASSEMBLY



- 1 SQUEEZE** the prongs on the handle **TOGETHER** and **HOLD** that position.



- 2** Whilst still squeezing the prongs together, **INSERT** the **FRONT END** of the handle into the support on the basket, ensuring that the **CURVE** parts of the prongs **SIT** within the support.



- 3 TEST** the handle to ensure it is **SECURE** before use.

■ FILLING THE OIL DRUM WITH COOKING OIL

- 1 POUR** the oil into the oil drum until it reaches the **MIN MARK**.
- 2 SUBMERGE** the basket into the oil **CAREFULLY**.
- 3 REMOVE** the basket handle by **SQUEEZING** the prongs together and carefully **PULLING** it away from the basket. Put the handle safely to **ONE SIDE**, ready for re-use once the food is cooked.

- 4 CAREFULLY CLOSE** the lid of the fryer.

⊘ DO NOT

Do not use solid fat or lard in this unit.

⊘ DO NOT

Do not fill past the max mark.



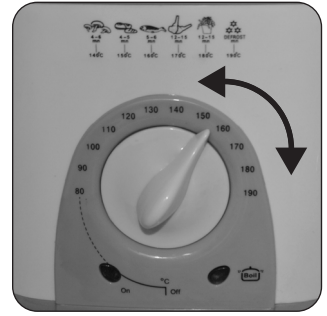
■ PRE-HEATING



1 **CONNECT** the power cord to a suitable 220-240v~50Hz mains supply. **IF IN DOUBT**, contact a qualified electrician.



2 **TURN** the unit **ON** by turning the thermostatic temperature control **CLOCKWISE** past the 'on' mark until it clicks.



3 **SET** the temperature to a **SUITABLE LEVEL** for the type of food that will be cooked.



4 The heat indicator will **TURN ON** to indicate that the heating element is **OPERATIONAL**.



5 **ALLOW** approximately 20 minutes for the oil to heat up to the set temperature. The heat indicator will **SWITCH OFF** to inform the user that the deep fryer is **READY** for cooking.

■ GENERAL COOKING

1 When the fryer has heated up to the appropriate temperature, **OPEN** the lid by using the rim of the viewing window as a handle to **PULL IT UP**.

2 **USE** the handle to lift the basket up out of the oil. There is a small clip that allows the basket to sit on the ledge of the oil drum. **PLACE** the basket in this position.

3 **INSERT** any ingredients into the basket, ensuring that the ingredients are not too wet. Any water or moisture can cause the oil to **REACT AGGRESSIVELY**. **DO NOT** fill the basket when it is submerged in the oil. It must always be in the raised position during this stage.



4 Use the handle to **LOWER** the basket into the oil and **CLOSE** the lid. You can remove the handle at this stage to stop it from heating up.

5 DURING COOKING, the heat indicator will intermittently turn off and on in order to keep the temperature at a **CONSISTENT LEVEL.**

6 When the cooking process is complete, **OPEN** the lid **SLOWLY** and **CAREFULLY.** Hot steam may rise from the oil drum so exercise this stage with **CAUTION.** Exercise this same level of **CAUTION** if you are checking the cooking progress.

7 USE the handle to **LIFT** the basket and **CLIP** it onto the ledge of the oil drum and **ALLOW** the oil to drain for a few moments.

8 AFTER USE, TURN the thermostatic temperature control **ANTI-CLOCKWISE** fully to turn the unit off and proceed to **UNPLUG** the unit from the mains supply.

CLEANING AND CARE

■ MAINTENANCE

This appliance has been designed to operate over a long period of time with a minimum of maintenance. Continuous satisfactory operation depends upon proper care and regular cleaning.

WARNING

Before performing any maintenance or cleaning of this appliance, disconnect it from the electrical supply. Any ventilation slots should be cleaned occasionally with a clean, dry paint brush.

■ CLEANING

Allow to cool. The exterior surface of the appliance should be cleaned with a clean damp cloth only.

■ REMOVING THE LID FOR CLEANING

This model has a removable lid to make it easier to clean and maintain. With the lid only partially open, pull the lid forward very gently at the hinge to unclip it from the rest of the unit. You may need to manoeuvre it from side to side to help unclip the lid. Once it is ready to be reattached, simply clip it back on it the reverse of the removal process.

■ REMOVING THE FILTER

To remove the filter, unclip the filter housing compartment and remove the lid. You can either remove the filter and replace it with a new one (not supplied by Lloytron) or clean the filter in hot, clean soapy water. Leave the filter to dry naturally and ensure it is completely dry before use. If it is not fully dry during use, any remaining water droplets could cause explosive reactions if it is to come into contact with hot cooking oil.

DO NOT

Do not immerse in water or any other liquid. Do not use abrasive cleaners on any part of this appliance. Do not use hard brushes, scratch pads, petrol, alcohol or any abrasive or organic cleaners.



COOKING TIMES

FOOD TYPE	TEMPERATURE	TIME
Fresh Chips (Maximum Basket)	180°C then 190°C	9-11 Minutes then 1-2 Minutes until golden brown
Frozen Chips	See manufacturers recommendations	
Scampi - Frozen in crumbs (enough to cover base of basket)	170°C	3-5 Minutes
Fresh Whitebait (enough to cover base of basket)	190°C	1-2 Minutes
Fresh Cod/Haddock in batter	160°C	5-10 Minutes (Depending on fish thickness)
Frozen Cod/Haddock in batter	190°C	10-15 Minutes (Depending on fish thickness)
Frozen Plaice	190°C	5-6 Minutes
Frozen Hamburgers (2oz/50g)	150°C	3-5 Minutes
Chicken portions in crumbs	160°C	10-12 Minutes (small) 15-30 Minutes (large)
Frozen Veal Escalope	170°C	3-8 Minutes (Depending on thickness)
Fresh Chicken Drum Stick in crumbs	170°C	15 Minutes



WEEE/ENVIRONMENTAL PROTECTION

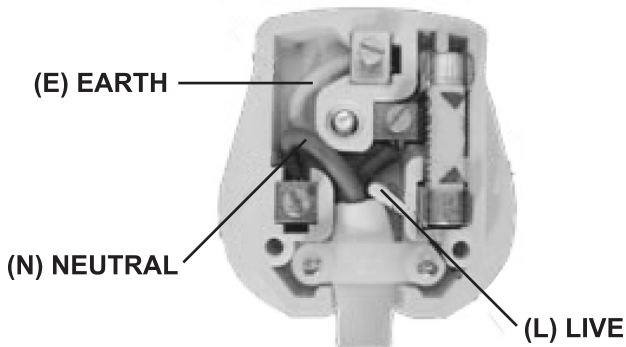


■ DISPOSAL OF ELECTRICAL AND ELECTRONIC EQUIPMENT

Do not dispose of this product with household waste. For the proper treatment, recovery and recycling please take this product to the appropriate waste collection point. If you are unsure where this may be, please contact your local authority. Improper disposal may be harmful to the environment.



FITTING A NEW UK PLUG




Your appliance operates on 220-240V~50Hz AC Mains and comes fitted with a 3-pin BSI Approved plug, so that it is ready for use for the UK or Eire market. If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown below: -

■ IMPORTANT:

The wires in the mains lead are coloured in accordance with the following code:

BLUE:	NEUTRAL (N)
BROWN:	LIVE (L)
GREEN AND YELLOW:	EARTH (E)

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The BLUE wire must be connected to the terminal which is marked with the letter "N" or coloured BLACK.
The BROWN wire must be connected to the terminal which is marked with the letter "L" or coloured RED.
The GREEN AND YELLOW wire must be connected to the terminal which is marked with the letter "E", the symbol  or coloured GREEN.

■ DO NOT CONNECT EITHER WIRE 'L' OR 'N' TO THE EARTH TERMINAL OF A 3-PIN PLUG

Always ensure that the Mains Cord is located into the Plug through the Cord Guard or Cable Clamp, and that the Cord Guard screws are tightened to clamp the Cord (outer sheath and inner coloured wires) in position in the Plug. Make sure the Plug top is also fitted securely.

The supply cord cannot be replaced. If the supply cord is damaged, the appliance should be scrapped.

This appliance must be protected by a 5 Amp fuse in a 13 Amp type (BS1363) plug. Should you need to replace the fuse, use only an ASTA approved BS1362 fuse.



kitchenperfected **CUSTOMER SERVICES**

If you have any queries about this product then please contact Lloytron Customer Services online at:



www.lloytronhelpdesk.com

To find out more about Kitchen Perfected products, visit www.lloytron.com



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