



OPERATING INSTRUCTIONS

1 Litre Deep Fryer



MODEL: E6011BK

thank you

Thank you for the purchase of this quality **LLOYTRON** 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

- 1 Litre Nominal Capacity
- 840 Watt Power
- Food Capacity: 400g
- Frying Basket with Removable Handle
- Variable Thermostat
- Power On & Heat Indicator Lights
- Non-Slip Rubber Feet



SPECIFICATIONS

Operating Voltage: 220-240v~ 50Hz

Wattage: 840w

Capacity: 1 Litre

Food Capacity: 400g

NOTE: Oil should never be filled beyond MAX mark when basket is being used



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 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 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!
- The supply cord cannot be replaced. If the cord is damaged the appliance should be scrapped.
- 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 can be used by children aged from 8 years and above and persons 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.
- Children shall not play with this appliance.
- Cleaning and user maintenance shall not be made by children without supervision.

- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Do not use when empty or below the minimum mark.
- Do not immerse in water during cleaning.
- Do not cover the appliance whilst in operation.
- Do not operate in the presence of explosive and/or flammable fumes.
- Ensure adequate space around, above and beneath to permit free circulation of air around the appliance.
- Do not place near or come in contact with flammable material (curtains, draperies, furnishings, wallpaper etc) whilst in operation.
- Burns can occur from touching the hot metal parts, hot oil and steam. Use handles or knobs provided.
- CAUTION: Remove/Lift lid carefully to direct hot steam away from you.
- 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.

LOCATION OF CONTROLS



OPERATION

BEFORE USING IT FOR THE FIRST TIME

- Make sure the unit is not connected to the Mains Supply.
- Open the lid by depressing the Safety Lid Release Button.
- Remove the Basket and the Lid. Wash them in hot soapy water.
- Wipe all the surface of the tank with a damp cloth.
- Dry all parts thoroughly.

ASSEMBLY OF THE HANDLE

- Place the metal handle in the metal basket as show in Picture 1.
- Hold the handle firmly in one hand insert it in the small support on the basket
- Make sure the handle is well attached before filling the basket



OPERATION

FILLING WITH COOKING OIL:

- Pour the oil into the tank until it reaches the minimum level indicated on the wall of tank.
- DO NOT OVERFIL BEYOND MAX MARK
- Replace the Basket into the oil carefully. Do not use Solid Fat or Lard in this unit.
- Close the Lid of fryer by pressing down smoothly until it's locked into position.

PRE-HEATING

- Make sure to plug this unit into a Mains socket with the correct voltage (220-240V AC) (If in doubt, consult a qualified electrician). Do not switch on without filling with oil.
- The Power On Indicator Light will come on.
- Set your cooking temperature by varying the position of the Temperature Control.
- The Heating Indicator Light will come on to indicate that the heating process has commenced.
- Allow approximately 20 minutes for the oil to reach the cooking temperature, which will be indicated by the Heating Indicator Light going off.

GENERAL COOKING

- When the correct temperature for cooking has been reached, open the lid of the fryer via the Safety Lid Release Button. Raise the basket into its raised position.
- Place the load to be cooked, which must not be too wet, into the raised basket (Note: the basket must remain in the raised position when being filled).
- Lower the basket into the heated oil and close the lid.
- The Heat Indicator Light will go on and off to maintain the cooking temperature as the cooking progresses.
- You may check the progress of your food by opening the lid very carefully.
- **CAUTION: AVOID CONTACT WITH STEAM, HOT FOOD OR HOT SURFACES!**
- When the food has been cooked, open the lid and wait for a moment to let the steam escape.
- Then gently raise the basket to the raised position to allow oil to drain. Your food is now ready to serve.
- After use, please unplug your unit from the Mains socket.

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 the appliance 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. 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 ORGANIC CLEANER.

COOKING TIMES

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

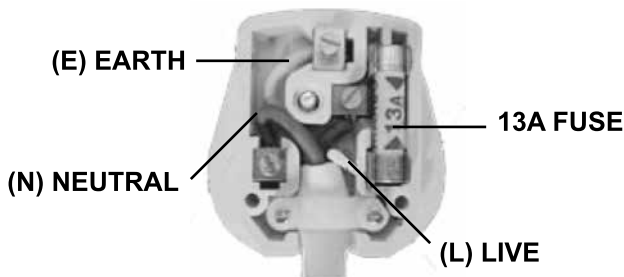
WEEE/ENVIRONMENTAL PROTECTION



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.

UK PLUG REWIRING




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 by simply plugging into AC Mains. Should you need to change or refit a plug, proceed as follows: -

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 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 13 Amp fuse in a 13 Amp type (BS1363) plug. Should you need to replace the fuse, use only an ASTA approved BS1362 fuse.



LLOYTRON® CUSTOMER SERVICES

If you have any queries about this product, there are three ways to contact our customer service department:

call: 08454 81 8808

email: customerservice@lloytron.com

web: www.lloytronhelpdesk.com

To find more details on a wide range of Lloytron products please visit our website at **www.lloytron.com**
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