



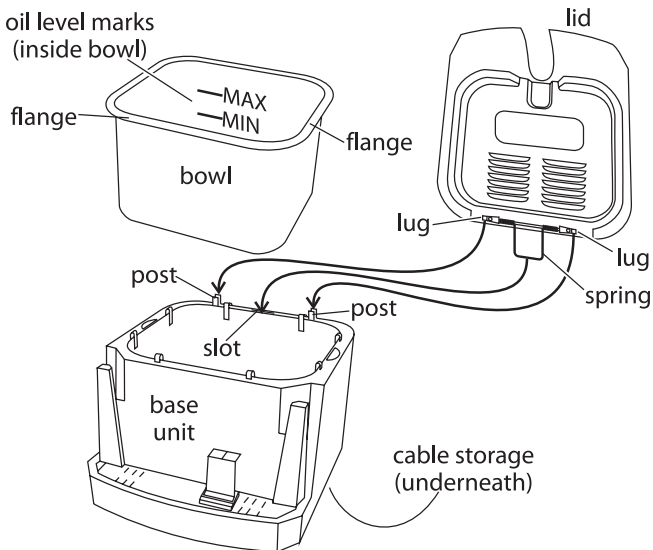
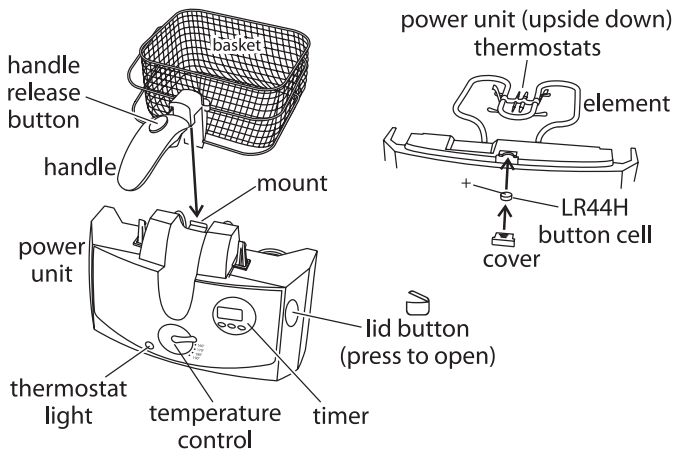
Russell Hobbs



instructions

£10,000 prize draw
EXTRA year guarantee
FREE rewards gallery

www.productregister.co.uk/rhobbs
Register online now!
See back for details





Read the instructions, keep them safe, pass them on if you pass the fryer on.

Remove all packaging, but keep it till you know the fryer works.



IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

- 1 The fryer must only be used by a responsible adult. Use and store it out of reach of children.
- 2 Don't put the fryer in liquid, don't use it in a bathroom, near water, or outdoors. 
- 3 Don't touch hot surfaces (including the outside of the fryer) – use oven gloves.
- 4 Don't lean or reach over the fryer while the oil is hot.
- 5 Don't carry or pass anything through the space over or near the fryer – if anything drops into the fryer, hot oil will splash out.
- 6 Don't try to move or carry the fryer if it contains hot oil. Let it cool down fully first.
- 7 Steam will billow out as you open the lid, so stand well back before pressing the lid button .
- 8 Raise and lower the basket with the lid closed.
- 9 Don't use the fryer without first filling, with good quality cooking oil, to between the MIN (2.8 litres) and MAX (3.3 litres) marks inside the bowl.

caution If the oil level is below the MIN mark, you may damage the fryer. If above the MAX mark, hot oil may escape, causing damage and injury.

- 10 Sit the fryer on a stable, level, heat-resistant surface, at least 75cm above floor level.
- 11 Leave a space of at least 5cm (2") all round the fryer.
- 12 Position the fryer so that the basket handle doesn't extend up to or over the edge of the work surface, where it might be caught accidentally when passing.
- 13 Don't put the fryer under cupboards, shelves, or anything that might be damaged by heat or steam. Keep it clear of combustible materials like curtains, or drapes.

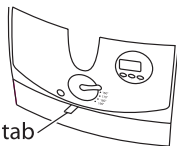
- 14 Keep the fryer and cable away from the edge of the work surface, and out of reach of children, the infirm, and anyone under the influence of alcohol or other judgement-affecting substance.
- 15 Don't leave the fryer unattended while plugged in.
- 16 Don't use the fryer with an external timer or remote control.
- 17 Close the lid when cooking, and when the oil is cooling.
- 18 Don't put anything on top of the fryer while it's in use.
- 19 Before using an aerosol spray in the kitchen, or anywhere that the spray might drift into the kitchen, check that the lid is closed, to avoid contaminating the oil.
- 20 Keep the fryer and cable away from sources of heat.
- 21 Unplug the fryer when not in use, before moving and before cleaning, let it cool down fully before cleaning or storing away.
- 22 Don't use accessories or attachments unless we supply them.
- 23 Don't use the fryer for anything other than heating cooking oil for deep frying.
- 24 Don't use the fryer if it's damaged or malfunctions.
- 25 If the cable is damaged, return the fryer, to avoid hazard.

household use only



BEFORE USING FOR THE FIRST TIME

- You'll see a small paper/plastic tab sticking out below the temperature control. This isolates the battery in the timer during transit. Pull it gently out, to activate the timer.





PREPARATION

- 1 Sit the fryer on a stable, level, heat-resistant surface, at least 75cm (30") above the floor, with at least 5cm (2") space all round it.
- 2 Keep it away from cupboards, curtains, anything combustible, and anything that might be damaged by heat or steam.
- 3 With the basket in the fryer, and the basket handle unfolded, position the fryer so the basket handle doesn't extend up to or over the edge of the work surface, where it might be caught accidentally when passing.
- 4 Line a colander with paper towel, to drain the food after frying.

- 5 Fetch your oven gloves – and use them! They protect your hands from heat. They protect them from drips and splashes too.
-

FILLING

caution Steam will billow out as you open the lid, so stand well back before pressing the lid button .

- 6 Stand back, and press the lid button , to open the lid.
- 7 If the bowl is empty, fill with good quality liquid cooking oil, to between the MIN (2.8 litres) and MAX (3.3 litres) marks. If it already contains oil, check the level, and top up as necessary.
- 8 Don't use solid cooking oil, fat, butter, margarine, or olive oil. Olive oil generally contains too much water, and it's smoking point is a bit low for deep frying. Buy a good quality liquid cooking oil suitable for deep frying, like sunflower or corn oil.
- 9 Don't mix oils of different types, as they'll have different temperature characteristics.
-

HEATING THE OIL

- 10 Close the lid before you start to heat the oil.
- 11 Turn the temperature control to the temperature you need (the marked range is 160°C to 190°C).
- 12 Plug the fryer into a wall socket (switch the socket on, if it's switchable).
- 13 The thermostat light will glow, to show that the fryer is heating up (10-15 minutes).
- 14 It'll go out when the correct temperature is reached, then cycle on and off as the thermostat works to maintain the temperature.
- 15 When the thermostat light goes out, you can start frying.
-


PREPARE THE FOOD


- 16 Cut food into uniformly sized pieces.
- 17 Coat wet food (e.g. fish, fruit) with flour, crumbs, batter, etc.
- 18 Don't defrost food in the fryer. Any food other than pre-cooked, quick-frozen foods (e.g. frozen chips, scampi in breadcrumbs, chicken pieces in batter) must be fully defrosted before putting into the fryer.

- 19 When frying pre-packed or pre-cooked frozen foods, follow the instructions on the packet.
- 20 When frying raw vegetables (e.g. chips), dry them with paper towel or a tea towel.

LOADING THE BASKET


- 21 Put a finger under the end of the handle and lift it through about 90 degrees, till it locks. This raises the basket out of the oil.


caution Steam will billow out as you open the lid, so stand well back before pressing the lid button .

- 22 Stand back, and press the lid button , to open the lid.
- 23 Put the prepared food pieces in the basket.
- 24 Try not to put more than two layers of food in the basket. If you need to fry more, do it in batches.
- 25 Close the lid and press down till the latch clicks, locking it shut.
- 26 Press the handle release button, and lower the handle slowly. This will lower the basket into the oil.
- 27 The oil will foam as it comes into contact with water from the food. As long as the foam doesn't threaten to overflow the bowl, this should not be a cause for alarm.
- 28 If the foam threatens to overflow the bowl, raise the handle, to lift the basket out of the oil, then turn to "**PROBLEMS**" (page 12).

FRYING THE FOOD


- 29 Stay in the kitchen, and keep an eye on the frying process.
- 30 Don't lean or reach over the fryer while the oil is hot.
- 31 Wait till the food has cooked then:
 - a) unplug the fryer from the wall socket (switch the socket off first, if it's switchable)
 - b) put a finger under the end of the handle and lift, till it locks (about 90°) – this lifts the basket (and the food) out of the oil

caution Steam will billow out as you open the lid, so stand well back before pressing the lid button .

- 32 Stand back, and press the lid button , to open the lid.
- 33 Put on an oven glove, then use the handle to lift the basket straight up, out of its mounts in the front of the fryer.

- 34 Empty the food into the colander, to drain further before serving.
- 35 Return the empty basket to the fryer, and slide it down into its mounts in the front of the fryer.
- 36 Don't lower the basket while the lid is open. The lid is there to protect you from the hot oil.
- 37 Close the lid and press down till the latch clicks into place.
- 38 Press the handle release button, and lower the handle slowly.
This will lower the basket into the oil.
- 39 If you've finished, leave the dryer to cool down before cleaning.
- 40 If you want to keep frying, check the oil and top up as necessary.

THE TIMER

- 41 The timer doesn't control the fryer – use it as a reminder.
- 42 Use the **min** (minutes) and **s** (seconds) buttons to set the time (up to 99 minutes).
- 43 Press the  button to start the countdown – at 00:00, it beeps.
- 44 To reset the timer to 00:00 manually, press the **min** and **s** buttons together.

FRYING GUIDE

the wrong way

- 45 Bring the oil to the ideal frying temperature.
- 46 Fill the basket to the rim. You've got an extra 25% of the original mass sharing the heat, so the temperature plummets.
- 47 The thermostat recognises this, turns the element on, and it tries to bring the whole mass back up to frying temperature. This takes time.
- 48 The oil, being a liquid, heats up fairly uniformly.
- 49 The food, as it's solid, heats up from the outside in.
- 50 The heat causes a skin to form on the outside of the food:
 - a) the skin prevents moisture leaving the food
 - b) so it takes even longer for the food to reach temperature
 - c) so the skin gets thicker
 - d) so it becomes even more difficult for the moisture to escape
 - e) so some of the moisture is trapped forever
 - f) so your food is soggy

- 51 That's only half the story.
- 52 When you put food into the fryer, you should see bubbles.
- 53 This is steam, formed when the moisture inside the food heats up.
- 54 This steam normally prevents oil from soaking into the food.
- 55 If the food heats up slowly, there's not enough steam, so more oil soaks into the food, so it gets even soggy.

the right way

- 56 Bring the oil to the ideal frying temperature.
- 57 Put a single layer of cold food into the basket. You've got an extra 8% of the original mass, so the temperature only drops a little.
- 58 The thermostat turns the element on, and bring the whole mass back up to frying temperature very quickly.
- 59 Steam forms inside the food, keeping the oil out.
- 60 The food cooks uniformly – firm and crisp.

COATINGS

- 61 Coat all foods, except those high in starch, like potatoes and doughnuts. The coating protects the food, helps prevent juices leaking into the oil, and gives a crisp tasty result. Generally, coatings won't stick to frozen foods.

seasoned flour

- 62 Thicker coatings don't stick well to wet/damp foods, so coat them first in seasoned flour. Use on its own to coat small whole oily fish like whitebait.

egg and breadcrumbs

- 63 Popular on fish, chicken, and scotch eggs, it gives an attractive, crisp, crunchy exterior. Ideal for foods that are to be served cold, as it stays crisp for hours.
- Coat in seasoned flour, to dry the food. Dip in beaten egg, then breadcrumbs, repeat till fully coated, press well, then shake off any excess.
 - Fresh breadcrumbs give a rough appearance. Make dry breadcrumbs or raspings by baking scraps of bread till golden, then crush or process to a fine crumb.

basic batter

100g self raising flour

pinch of salt

cold water

Just before it's needed, mix the salt and flour with enough water to form a smooth cream that will coat the back of a spoon.

basic fritter batter

100g self-raising flour

5ml (1tsp) cooking oil

pinch of salt

cold water

Sift the flour and salt into a bowl. Stir in the oil. Just before it's needed, stir in enough water to form a smooth batter.

posh fritter batter

100g plain flour

1 egg, separated

150ml liquid

15ml (1tbsp) cooking oil

pinch of salt

Sift the flour and salt into a bowl. Stir in the egg yolk, then the liquid. Beat in the oil. Just before it's needed, whisk the egg white and fold into the batter.

crispy Chinese batter

75g cornflour

1 large egg

10ml (2tsp) baking powder

5ml (1tsp) cooking oil

good pinch of salt

cold water

Mix the egg, cornflour, salt, oil, and enough cold water to form a creamy base on which to add either egg and breadcrumbs or batter. It holds the other coatings on the food.

FRYING TIMES

Use these times only as a guide. Check that food is cooked through before serving. If in doubt, cook it a bit more. Chips and veg should be crisp. Cook meat, poultry, and derivatives (mince, burgers, etc.) till the juices run clear. Cook fish till the flesh is opaque throughout.

chips (french fries)

Use a chipping potato, like King Edward, Cara, Maris Piper, Romano or Desirée.

- Peel, cut, rinse, drain, and dry thoroughly. Don't put more than two layers of chips in the basket at a time. For best results, fry in two stages:

stage 1 fry for 5-10 minutes (depending on quantity) at 170°C.

When the chips are pale gold, and the outside are firm, lift the basket out of the oil, and let the chips drain and cool

stage 2 fry at 190°C till golden brown and crisp (2-4 mins), remove from the oil, and drain in a colander lined with paper towel.

frozen chips (french fries)

Follow the directions on the package.

other vegetables

Many vegetables may be deep fried – onion rings, mushrooms, cauliflower florets. They can be fried from fresh or frozen, and should be coated.

frozen food (small pieces in batter, breadcrumbs, etc.)

- Frozen food cools oil quickly, so fry a single layer at a time..
- Keep the pieces apart, or they'll stick together.
- Shake off excess ice or water before adding the food to the oil.
- Use the highest temperature setting, and lower the basket slowly into the oil, to reduce foaming.
- For pre-packed food, follow the instructions on the package.

fish – fresh

temp (°C) **time** (min)

Fish has a high water content. Dry with paper towel, and coat before frying. Use whole, or cut into fillets, cutlets or goujons.

fillets, goujons, scampi, fish cakes	190°C	3-4
whitebait	190°C	1-2

fish – frozen **temp** (°C) **time** (min)

You may fry pre-coated fish – follow the directions on the package.

plaice	190°C	5-6
fillets	170°C	10-15
goujons	190°C	3
scampi	170°C	3-5
fish cakes – small	170°C	3
fish cakes – medium/large	170°C	4-5
whitebait	190°C	2-3

meat

Only deep fry fresh/thawed meat. Coat in egg and breadcrumbs or batter. For frozen meat products, follow directions on the package.

goujons	190°C	3
chops, cutlets – small/large	170°C	10/15
scotch eggs	170°C	10
rissoles, meat balls	190°C	6
Wiener schnitzel (depending on thickness)	170°C	3-8

poultry

Only deep fry fresh or thawed poultry. Coat in egg and breadcrumbs or batter. Remove the skin for better results. Allow time for poultry to cook to the centre. A crisp golden exterior doesn't necessarily denote this, so test before serving. For frozen poultry product, follow directions on the package.

goujons	170°C	4
drumsticks	170°C	14-15
croquettes	190°C	2-3
chicken in crumbs – small	170°C	15-20
chicken in crumbs – large	170°C	20-30

bread, cakes, fritters


ring doughnuts	190°C	2
pineapple, banana or apple fritters	190°C	2-3
croutons (diced bread)	190°C	1

PROBLEMS

- 64 If the oil foams and threatens to overflow, there's too much food in the basket (take some out), the food is too moist (dry it a bit and try again), or the oil is old or contaminated (replace it).
- 65 Every time oil is heated, it deteriorates.
- 66 Every time food is put into it, moisture, particles of food and fat, flour and spices from coatings, water from frozen foods, cause further deterioration.
- 67 Particles blacken, burn, and stick to the next batch of food, altering its look and taste. Filtering can alleviate this a bit.
- 68 Pre-cooked and oven chips have a coating of oil from the pre-cooking process. This will thicken and discolour the oil in your fryer.
- 69 If you fry coated foods often, it's worth keeping two lots of oil, one for coated foods and one for "oil-friendly" foods. Keep them in separate, labelled containers.
- 70 Even filtered oil will be past its best after 10 to 12 uses. It may look OK, but it'll already have affected the quality and taste of your food.
- 71 As a rough guide, if you notice a marked improvement in flavour after changing the oil, you should have changed it earlier.
- 72 Don't top up oil that's past its best. You're just wasting new oil.
- 73 Switch off, let the fryer cool down fully, then remove the old oil, clean the fryer, and fill it with fresh, new oil.
- 74 Don't pour old oil down the sink or toilet. This can cause blockages.
- 75 Don't put it in the wheelie bin. The crusher on the dustcart will burst the container and the oil will spread over the street.
- 76 Your Local Authority will have a depot where old oil can be taken for recycling or environmentally friendly disposal.

CARE AND MAINTENANCE

- 1 Unplug the fryer, and leave it to cool down fully.
- 2 If you intend to move the fryer while it's full, take care, it's heavy.
- 3 Don't put the power unit or base unit in water or any other liquid.

- 4 Don't put the power unit, base unit, or lid in a dishwasher.
 - 5 Don't use harsh or abrasive cleaning agents or solvents.
 - 6 Cover the work surface generously with paper towel (at least three layers thick).
 - 7 You'll need a suitable container (5 litre) for the used cooking oil. If the container isn't wide necked, use a wide necked funnel.
 - 9 If you want to filter the oil at the same time, support a fine sieve over a wide necked container, or fit the funnel with a filter paper.
 - 10 Put a finger under the end of the handle and lift it through 90 degrees, till it locks in the raised position, with the basket out of the oil.
 - 12 Press the lid button , to open the lid.
 - 13 Grip the sides of the lid, then lift it straight up, and off the base unit.
 - 14 Use the handle to lift the basket up and off the mount on top of the power unit.
 - 15 Grip the sides of the power unit, then lift it straight up, and off the base unit.
 - 16 The element is attached to the power unit – hold it over the bowl to let most of the oil drip back into the bowl, before laying it on the paper towel.
-

THE BOWL

- 17 If you're using a funnel, fit it to the oil container.
 - 18 Use the flanges on either side of the bowl to lift the bowl out of the base unit – take care not to spill.
 - 19 Pour the oil from one of the corners of the bowl into the container or funnel.
 - 20 If you're filtering at the same time, you'll need to pour the oil a little at a time, to avoid overwhelming the funnel.
-

CLEANING

- 21 To avoid the build up of jelly-like deposits, clean the fryer after every few uses. If you leave it too long, layers of oil will build up.
- 22 Wash the bowl, basket, and lid in soapy water, rinse, and air dry.
- 23 Wipe all other surfaces with a damp cloth.

DRYING THE LID

- 24 After washing, stand the lid upright (with the spring at the bottom), at an angle, like a ladder against a wall, to drain thoroughly.
- 25 The underside of the lid should be facing the “wall”.
- 26 Leave it in a warm kitchen for at least 12 hours to drain.
- 27 Check that there’s no moisture left in or around the lid before replacing it on the base unit.
- 28 Moisture will make the hot oil foam, and maybe even overflow.

DISHWASHER

- 29 You may wash the basket and bowl in a dishwasher.
- 30 If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes. The damage should be cosmetic only, and should not affect the operation of the fryer.

REASSEMBLY

- 31 Replace the bowl in the base unit with the MAX and MIN marks at the rear.
- 32 To replace the lid, slide the spring into the slot, and the lugs at the ends of the spring into the posts, at the rear of the base unit.
- 33 Slide the power unit down on to the front of the base unit.
- 34 Slide the basket down on to its mount on top of the power unit, then press the handle release button, and lower the handle.
- 35 Close the lid.

DISCOLOURATION

- 36 With use, the basket and element will discolour. This is inevitable, harmless, and won’t affect the operation of the fryer.

BATTERY REPLACEMENT

- 37 The battery compartment is in the bottom of the power unit.
- 38 Replace the battery while the power unit is out for cleaning.
- 39 The battery is a LR44H button cell.
 - a) slide the cover off
 - b) remove the old battery
 - c) replace the battery with the positive (+) side upwards

- d) slide the cover back into place
- e) your local authority will have facilities for disposal of the battery

THERMAL SAFETY CUT-OUT

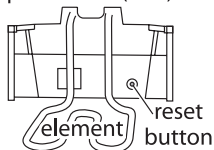
40 The cut-out operates to protect the element from overheating.

41 If the fryer stops working:

- a) switch off, unplug, and let the fryer cool down
- b) check the oil level
- c) if the oil level is below the min mark, reset the thermal safety cut-out
- d) if the oil level isn't too low, and the thermal safety cut-out has operated for some other reason, ring customer service department

to reset the thermal safety cut-out:

- e) lift the power unit off the fryer
- f) the reset button access hole is on the rear of the power unit
- g) inside the hole you'll see a round button power unit (rear)
- h) use a cocktail stick, thin knitting needle, or something similar, to press the button
- i) this'll reset the cut-out
- j) reassemble the fryer, top up the oil, plug the fryer in and switch on
- l) it should now work, if it doesn't, ring Customer Service



ONLINE

www.russellhobbs.co.uk for more products



ENVIRONMENTAL PROTECTION

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.



CUSTOMER SERVICE

If you ring, have the Model No. to hand, as we won't be able to help without it. It's on the rating plate (usually underneath the product). The product isn't user-serviceable. If it isn't working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer.

If that doesn't solve the problem, ring Customer Service for advice. If they tell you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to:

Customer Service, Spectrum Brands (UK) Ltd, Fir Street, Failsworth, Manchester M35 0HS

email: service@russellhobbs.com

telephone: 0845 658 9700 (local rate number)

➔ GUARANTEE

Defects affecting product functionality appearing within two years of first retail purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected. Documentation, packaging, and product specifications may change without notice.



ONLINE

www.russellhobbs.co.uk for more products



REGISTER ONLINE FOR –

£10,000 prize draw, EXTRA year guarantee, FREE rewards gallery

Visit www.productregister.co.uk/rhobbs

You must register within 28 days of purchase.



551-810