



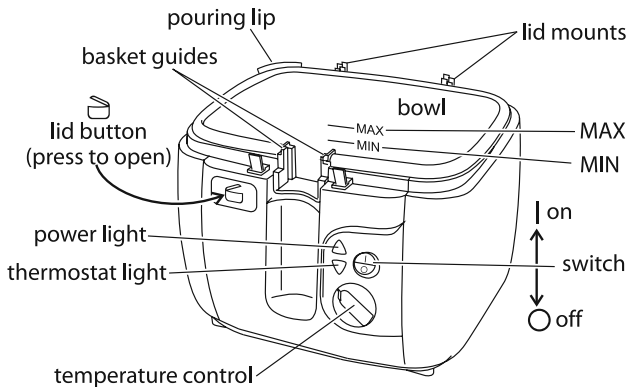
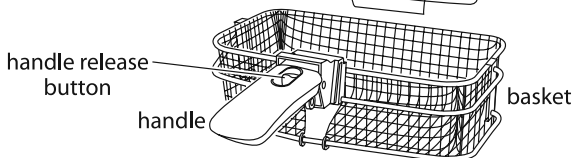
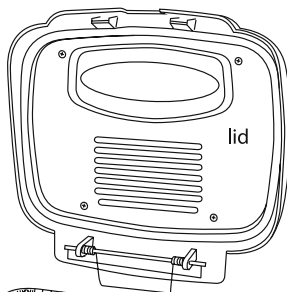
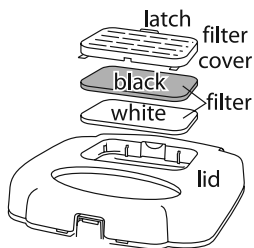
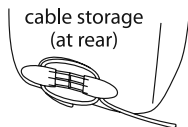
Russell Hobbs



instructions

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Read the instructions, keep them safe, pass them on if you pass the fryer on. Remove all packaging before use.

 **IMPORTANT SAFEGUARDS**

Follow basic safety precautions, including:

- 1 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 supervised/ instructed and understand the hazards involved.
 - Children shall not play with the appliance.
 - Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
 - Keep the appliance and cable out of reach of children under 8 years.
 - 2 Don't use the fryer with an external timer or remote control.
 - 3 If the cable is damaged, return the fryer, to avoid hazard.
-  The surfaces of the appliance will get hot.
-  Don't immerse the appliance in liquid.
- 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 move or carry the fryer if it contains hot oil. Let it cool first.

-  Steam will billow out as you open the lid, so stand back before pressing the lid button .
- 7 Raise and lower the basket with the lid closed.
- 8 Don't use the fryer without first filling with good quality cooking oil to between the MIN (2 litres) and MAX (2.5 litres) marks inside the bowl.
-  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.
- 9 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.
-  Don't put the fryer beneath cupboards, shelves, or anything that could be damaged by the heat and steam it gives off.
- 10 Keep the fryer and cable away from the edge of the work surface.
- 11 Don't leave the fryer unattended while plugged in.
- 12 Unplug the fryer when not in use.
- 13 Close the lid when cooking, and when the oil is cooling.
- 14 Don't put anything on top of the fryer while it's in use.
- 15 Before using any aerosol spray in the kitchen, or any part of the house where the spray might drift into the kitchen, check that the lid is closed, to avoid contaminating the oil.
- 16 Don't use accessories or attachments unless we supply them.
- 17 Don't use the fryer for anything other than heating cooking oil for deep frying.
- 18 Don't use the fryer if it's damaged or malfunctions.

household use only



BEFORE USING FOR THE FIRST TIME

- Clean the fryer, to remove manufacturing dust, grease, etc.




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 kitchen paper, 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

- 6 Stand back, and press the lid button , to open the lid.
- 7 If the bowl is empty, fill with liquid cooking oil to between the MIN (2 litres) and MAX (2.5 litres) marks. If it already contains oil, then 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 Check that the switch is off (press ).
- 12 Put the plug into a socket (switch the socket on, if it's switchable).
- 13 Turn the temperature control to the required temperature.
- 14 Press  to switch on.
- 15 The power light will come on.
- 16 The thermostat light will come on, to show the fryer is heating up, then cycle on and off as the thermostat operates.
- 17 When the thermostat light goes out, the fryer has reached the set temperature, and you can start frying.



PREPARE THE FOOD


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

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

LOADING THE BASKET

23 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.

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

24 Stand back, and press the lid button , to open the lid.

25 Put the prepared food pieces in the basket.

26 Try not to put more than two layers of food in the basket. If you need to fry more, do it in batches.

27 Close the lid and press down till the latch clicks, locking it shut.

FRYING THE FOOD

28 Press the handle release button, and lower the handle slowly. This will lower the basket into the oil.

29 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.

30 If the foam threatens to overflow the bowl, raise the handle, to lift the basket out of the oil, then turn to "**problems**" on page 11.



31 Stay in the kitchen while the fryer is plugged in, and keep an eye on the frying process.


32 Don't lean or reach over the fryer while the oil is hot.

DONE?

33 When the food has cooked, press , to switch off.

34 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.

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

35 Stand back, and press the lid button , to open the lid.

36 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.

37 Empty the food into the colander, to drain further before serving.

- 38 Return the empty basket to the fryer, align the tab in front of the handle with the slot in the front of the fryer, and slide the basket down, into its mounts in the front of the fryer.
- 39 Don't lower the basket while the lid is open. The lid is there to protect you from the hot oil.
- 40 Close the lid and press down till the latch clicks into place.
- 41 Press the handle release button, and lower the handle slowly. This will lower the basket into the oil.
- 42 Finished? – unplug the fryer and let it cool before cleaning.
- 43 Continue frying? – check the oil level and top up as necessary.

FRYING GUIDE

- 44 Adding food to the oil reduces the temperature of the oil.
- 45 If you add a little food, the temperature will recover quickly, and the food will be cooked properly.
- 46 When you put food into the appliance, you should see bubbles given off.
- 47 This is steam, formed when the moisture inside the food heats up.
- 48 The steam coming out of the food prevents oil from soaking into the food.
- 49 The food cooks uniformly – firm and crisp.
- 50 If you add too much food, the temperature will not recover, and your food will absorb oil.

COATINGS

- 51 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

- 52 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

- 53 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 in breadcrumbs – repeat till fully coated
- press well, then shake off any excess.
- Fresh breadcrumbs give a rough appearance. Make dry raspings or breadcrumbs 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 and oil with enough cold water to form a creamy base on which to add either egg and breadcrumbs or batter. It helps to hold the other coatings firmly to the food.

FRYING TIMES

Use these times purely as a guide. Check that food is cooked through before serving. If in doubt, cook it a bit more. Chips and other veg should be crisp. Cook meat, poultry, and any 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 reach pale gold, and the outside is firm, lift the basket out of the oil, and let the chips drain and cool

stage 2 fry for 2-4 minutes at 190°C. When golden brown and crisp, remove from the oil, and drain in a colander lined with kitchen paper.

frozen chips (french fries)

Follow the directions on the package.

other vegetables

Onion rings, cauliflower florets, carrots, mushrooms, can be fried, 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.

meat	temp (°C)	time (min)
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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

fish – frozen	temp (°C)	time (min)
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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

fish – fresh	temp (°C)	time (min)
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Fish has a high water content. Dry with kitchen paper, 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

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

PROBLEMS

- 63 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).
- 64 Every time oil is heated, it deteriorates.
- 65 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.
- 66 Particles blacken, burn, and stick to the next batch of food, altering its look and taste. Filtering can alleviate this a bit.
- 67 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.
- 68 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.
- 69 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.
- 70 As a rough guide, if you notice a marked improvement in flavour after changing the oil, you should have changed it earlier.
- 71 Don't top up oil that's past its best. You're just wasting new oil.
- 72 Switch off, let the fryer cool down fully, then remove the old oil, clean the fryer, and fill it with fresh, new oil.
- 73 Don't pour old oil down the sink or toilet. This can cause blockages.
- 74 Don't put it in the wheelie bin. When the crusher on the dustcart operates, it'll burst the container and the oil will spread over the street.
- 75 Your Local Authority will have a depot where old oil can be taken for recycling or environmentally friendly disposal.

THERMAL CUT-OUT

76 The deep fryer is fitted with a thermal cut-out. If it overheats, and the thermostat fails to switch off, the thermal cut-out will cut the power to the element. This is not self-resetting. If the thermal cut-out operates, get in touch with Customer Service Department, so that the cause may be investigated, and rectified/repared as appropriate.

CARE AND MAINTENANCE

- 1 Unplug the fryer after use, before moving and before cleaning.
- 2 Let it cool down fully before cleaning and before storing away.
- 3 If you intend to move the fryer without emptying it, take care – it'll be heavy.
- 4 Don't put the deep fryer in water or any other liquid.
- 5 Don't put the deep fryer in a dishwasher.
- 6 Don't use harsh or abrasive cleaning agents or solvents.
- 7 Cover the work surface generously with kitchen paper (at least three layers thick).
- 8 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 Press the latch on the filter cover in towards the cover, then lift the cover out of the top of the lid.
- 11 Remove the filter – don't wash it, just leave it to dry out. If it's been used more than about 60 times, replace it with a fresh one.
- 12 Put a finger under the end of the handle and lift it through 90 degrees, till it locks in the raised position. This raises the basket out of the oil.
- 13 Open the lid, and lift it straight up and out of its mounts.
- 14 Use the handle to lift the basket straight up, out of its mounts in the front of the fryer.

THE BOWL

- 15 If you're using a funnel, fit it to the oil container.
- 16 Lift the fryer, and pour the oil, via the pouring lip, into the container or funnel.

17 If you're filtering at the same time, you'll need to pour the oil a little at a time.

CLEANING

18 To avoid the build up of jelly-like deposits, clean the fryer every few uses. If you leave it too long, solid layers of oil will build up.

19 Wash the lid, filter cover, and basket in warm soapy water, rinse thoroughly and leave to dry.

20 Wipe the inside of the bowl with kitchen paper. You may remove stubborn deposits with a dab of washing-up liquid.

21 If you use washing-up liquid inside the bowl, make sure you remove all trace of it, or it'll taint your food.

22 Wipe all other surfaces with a damp cloth.

DISHWASHER

23 You may wash the basket in a dishwasher.

24 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.

DRYING THE LID

25 After washing, stand the lid sideways, at an angle, like a ladder against a wall, to drain thoroughly.

26 The underside of the lid should be facing the "wall".

27 Leave it in a warm kitchen for at least 12 hours to drain.

28 Check that there is no moisture left in or around the lid before replacing it on the fryer.

29 Moisture will make the hot oil foam, and maybe even overflow.

REASSEMBLY

30 Before reassembly, shake the lid to check whether there's any water still inside it. If there is, leave it to drain properly.

31 Lower the lid into the lid mounts on the rear of the fryer.

32 Slide the basket down into its mounts on the front of the fryer.

33 Close the lid.

34 Press the handle release button, and lower the handle.

35 Replace the filter, with the black filter on top.

36 Replace the filter cover and press down to secure it in place.

CABLE STORAGE

37 You may wind the cable round the cable storage at the rear of the fryer.

38 Unwind the cable fully before use.

DISCOLOURATION

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

ONLINE

www.russellhobbs.co.uk for more products

REPLACEMENT FILTERS

- 1 Have the **Model No.** to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the fryer).
- 2 Ring 0845 658 9700, or email support@saltoneurope.com, for prices, then purchase replacements using VISA or MASTERCARD.



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: support@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.



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