



Russell Hobbs



3L DEEP FRYER

2 YEAR WARRANTY


RHDF3000

RHDF3000_IB_FA_171117 Part No. T22-5004093

INSTRUCTIONS & WARRANTY

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including but not limited to the following:

1. To protect against electrical hazards do not immerse the power cord, plug or appliance in water or any other liquid.
2. Do not use in the bathroom or near any source of water. Do not use outdoors. 
3. Always use the appliances handles as some parts will be hot.
4. The temperature of accessible surfaces/parts may become very hot when the appliance is operating.
5. 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.
6. Unplug the appliance when not in use, before moving and before cleaning, let it cool down fully before cleaning or storing away.
7. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, or been dropped or damaged in any manner. Contact Customer service for replacement, examination, repair or adjustment.
8. There are no serviceable parts. If the power cord or appliance is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid a hazard.
9. Do not use on an inclined plane or unstable surface.
10. Do not move the appliance when in use.
11. Do not cover the appliance when in use.
12. Do not cook food items too large for the appliance.
13. Take care when opening the lid of the appliance, as hot oil can spatter and there may be some steam.
14. Always take care when removing food after cooking as it is hot.
15. Do not use the appliance near or below any curtains or other combustible materials.
16. Keep the appliance and the power cord away from the edge of tables or countertops and out of reach of children and persons with disabilities.
17. To disconnect, turn off the wall power outlet, then grasp the plug and remove from wall power socket. Never pull by the cord.
18. Always clean the appliance after use.
19. Do not place on or near any heat sources.
20. Do not leave the appliance unattended when in use.
21. Follow the instructions when cleaning this appliance.
22. Do not use appliance for other than its intended purpose.
23. This appliance is not a toy. Children should be supervised to ensure they do not play with the appliance.
24. Cleaning and user maintenance shall not be made by children without supervision.
25. Do not use the fryer without first filling with good quality cooking oil between the MIN and MAX 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.
26. Do not try to move or carry the fryer if it contains hot oil. Let it cool down fully first.
27. Do not lean or reach over the fryer while the oil is hot.
28. Do not carry or pass anything through the space over or near the fryer- if anything drops into the fryer, hot oil will splash out.

- 29.** This appliance is not intended to be operated by means of an external timer or separate remote control system.
- 30.** For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses;
- By clients in hotels, motels, and other residential type environments;
- Bed & breakfast type environments.

SAVE THESE INSTRUCTIONS.

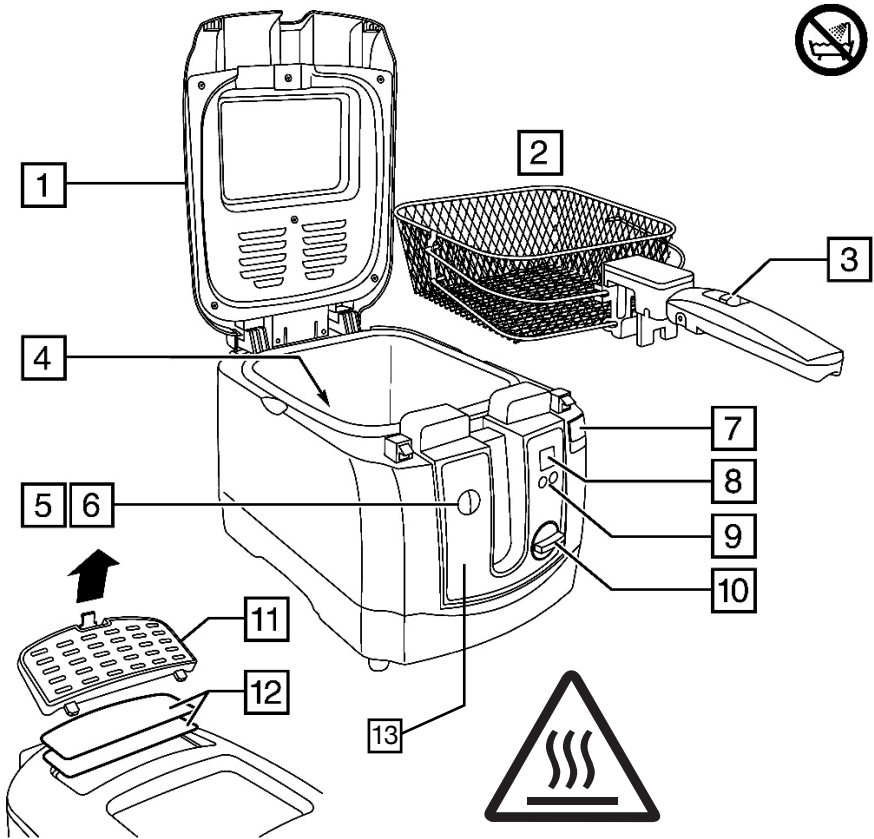
QUICK START GUIDE

This is a quick guide on how to use the Russell Hobbs Deep Fryer. Before first use, please read entire instruction booklet for detailed instructions.


- 1) Lift the basket handle until it clicks and press lid button to open the lid.
- 2) Remove basket from fryer.
- 3) Fill fryer with suitable cooking oil (ensure oil is filled between the MIN & MAX markings) and close lid.
- 4) Plug fryer into wall socket and turn on socket switch.
- 5) Select desired temperature using temperature control.
- 6) When green thermostat light turns off, the oil has reached temperature and you can start cooking.
- 7) Fill basket with food.
- 8) Open lid by pressing lid button.
- 9) Refit the basket onto the fryer. Align the tab in front of the handle with the slot in the front of the fryer (to avoid spatter do not lower basket into oil until lid is closed).
- 10) Close fryer lid.
- 11) Unlock the handle and lower the basket into oil.
- 12) Set desired time on timer if required.
- 13) Once timer goes off, press + or - button to stop beeping and turn off timer.
- 14) Lift the basket handle until it clicks and raise basket from oil.
- 15) Open fryer lid.
- 16) Remove basket from fryer and place food onto paper towel using tongs.
- 17) Refit basket onto fryer.
- 18) When finished using fryer, unplug fryer and allow to cool before removing oil and storing.

Congratulations on the purchase of your Russell Hobbs appliance. Each unit is manufactured to ensure safety and reliability. Before using the appliance for the first time, please read the instruction booklet carefully and keep it for future reference. Pass it on if you pass on the appliance.

When using electrical appliances, basic safety precautions should always be followed.



CAUTION: The surfaces of the appliance will get hot.

- | | |
|---|---|
| 1. Lid | 8. Timer display |
| 2. Basket | 9. Timer buttons |
| 3. Basket handle release button | 10. Temperature control |
| 4. MIN/MAX marks | 11. Filter compartment lid |
| 5. Power light (red) | 12. Filters (white and black) |
| 6. Thermostat light (green) | 13. Reset Button (located behind control panel, not shown in image) |
| 7. Lid button  | |

BEFORE FIRST USE

Clean the fryer, to remove manufacturing dust, etc. see CLEANING section for more instructions.


IMPORTANT: Ensure all packaging, labels and tags have been removed before connecting to the power for the first time.

PREPARATION

1. Sit the fryer on a stable, level, heat-resistant surface, with at least 5cm space all round it.
2. Keep it away from cupboards, curtains, anything combustible, and anything that might be damaged by heat or steam.
3. Position the fryer so the basket handle, when in the raised position, doesn't extend beyond the edge of the work surface where it might be caught or knocked accidentally.
4. Line a colander or plate with paper towel, to drain the food after frying.
5. When using your fryer, always use oven gloves. They don't just protect your hands from heat, they protect them from drips and splashes too.

CAUTION: When raising and lowering the basket, keep lid closed to avoid splashes and splattering.

FILLING WITH OIL

1. Press the lid button  to open the lid and remove basket.
2. If the bowl is empty, fill with good quality liquid cooking oil, to between the MIN and MAX marks. If it already contains oil, check the level, and top up as necessary.

NOTE:

- Do not use solid cooking oil, fat, butter, margarine, or olive oil. Olive oil generally contains too much water, and can be too smoky. Buy a good quality liquid cooking oil suitable for deep frying, like sunflower or corn oil.
- Do not mix oils of different types, as different oils have different temperature characteristics.


USING YOUR FRYER

1. Put the plug into a wall power outlet and switch the outlet on. The power light will come on.
2. Turn the temperature control to the temperature you need. The range is 80°C to 190°C.
3. The green thermostat light will come on to show that the fryer is heating up. The light will go out when the correct temperature is reached, then cycle on and off as the thermostat works to maintain the temperature.
4. When the green thermostat light goes out, you can start frying.

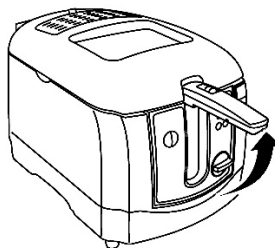
Prepare the food

- Cut food into uniformly sized pieces.
- Coat wet food (e.g. fish, fruit) with flour, crumbs, batter, etc.
- Do not try to defrost food in the fryer. Any food other than pre-cooked, quick-frozen foods (e.g. frozen chips, prawns in breadcrumbs, chicken pieces in batter) must be fully defrosted before putting into the fryer.
- When frying pre-packed or pre-cooked frozen foods, follow the instructions on the packet.
- When frying raw vegetables (e.g. chips), dry them with paper towel or a tea towel before placing them into the basket.

Prepare the food (cont.)

1. Whilst lid is closed, lift up the basket handle until it clicks (Fig A). This will raise the basket out of the oil. Open lid by pressing lid button  and remove basket to fill.
2. Put the prepared food pieces in the basket. Try not to put more than two layers of food in the basket. If you need to fry more, do it in batches.
3. Place basket back into position on fryer and close the lid. Unlock the basket handle release button and slowly lower the handle. This will lower the basket into the oil.
4. 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 shouldn't be a cause for alarm.
5. If the foam threatens to overflow the bowl, raise the handle to lift the basket out of the oil. See HINTS AND TIPS for possible solutions.

A




Setting the timer

IMPORTANT: The timer does not switch the fryer on or off. You do not have to set the timer in order to use your fryer.

1. Press the + button. The display will flash.
2. Press the + button until the number of minutes you want to fry is shown on the display. To decrease the time, use the - button.
3. The timer can be set between 1 and 60 minutes in one minute increments.
4. Once the display shows the time you want, stop pressing the + button. After a short time, the display will stop flashing, beep once, and then start to count down.
5. The display will count down in minutes until it reaches the last minute when it will then count down in seconds.
6. When it reaches zero, the timer will beep. To stop the beep, press either the + or - button.
7. If you do not press the + or - button to stop timer, the beeping will continue in intervals of 15 seconds of beeping and 30 second pause until timer is stopped.

Frying the food

1. Stay in the kitchen and keep an eye on the frying process.
 2. Do not lean or reach over the fryer while the oil is hot.
 3. When the food is cooked, lift up the basket handle until it clicks to raise the basket out of the oil.
 4. Stand back, and press the lid button  to open the lid. Beware of escaping steam.
 5. Put on an oven glove, then use the handle to lift the basket straight up out of its mounts on the front of the fryer.
 6. Empty the food into the lined colander or plate to drain before serving.
 7. Refit the empty basket onto the fryer. Align the tab in front of the handle with the slot in the front of the fryer, close lid and slide the basket down into its mounts on the front of the fryer.
- If you have finished cooking, rotate the temperature control to the minimum position and switch off and remove the plug from the wall power outlet. Leave the fryer to cool down before cleaning.
 - If you want to fry another batch of food, check the oil level and top up as necessary.

COATINGS AND BATTERS

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 will not stick to frozen foods.

Seasoned flour

Thicker coatings do not 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

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.

1. 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.
2. 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
- pinch of salt
- 5ml (1tsp) cooking oil
- 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.

Fritter batter with egg white

- 100g plain flour
- 1 egg, separated
- 150ml liquid (cold water, milk, beer)
- 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
- 5ml (1tsp) cooking oil
- 1 large egg good
- pinch of salt
- 10ml (2tsp) baking powder
- 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.

Note: If using a liquid batter for coating food, ensure that you lower the empty basket into pre-heated oil first then gently lay batter coated food into the oil. This will avoid the batter from sticking on or dripping through the basket when cooking.

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 vegetables should be crisp. Cook meat, poultry, and any derivatives (mince, burgers, etc.) until the juices run clear. Cook fish until the flesh is opaque throughout.

Chips (french fries)

- Use a chipping potato, like King Edward or Desiree.
- Peel, cut, rinse, drain, and dry thoroughly. Do not 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 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 - frozen

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

Type	Temperature (°C)	Time(mins)
Fillets	170	10 - 15
Strips	190	3
Prawns	170	3 - 5
Fish cakes - small	170	3
Fish cakes -medium/large	170	4 - 5
Whitebait	190	2 - 3

Fish - fresh

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

Type	Temperature (°C)	Time(mins)
Fillets, strips, prawns, fish cakes	190	3 - 4
Whitebait	190	1 - 2

Meat

Ensure fresh and thawed meat are coated in egg and breadcrumbs or batter when frying. Follow directions on the package for pre-packaged frozen meat products.

Type	Temperature (°C)	Time(mins)
Strips	190	3
Chops/cutlets - small/large	170	10 - 15
Scotch eggs	170	10
Rissoles, meat balls	190	6
Wiener schnitzel (depending on thickness)	170	3 - 8

Poultry

Ensure fresh and thawed poultry are coated in egg and breadcrumbs or batter when frying. 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. Follow directions on the package for pre-packaged frozen poultry products.

Type	Temperature (°C)	Time(mins)
Strips	170	4
Drumsticks	170	14 - 15
Croquettes	190	2 - 3
Chicken in breadcrumbs - small	170	15 - 20
Chicken in breadcrumbs - large	170	20 - 30

Bread, cakes, fritters

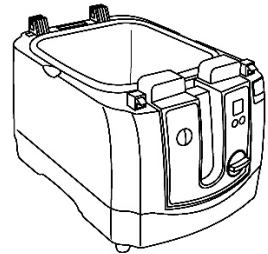
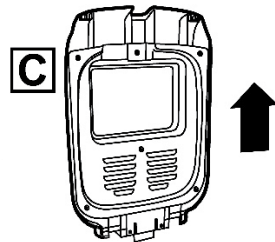
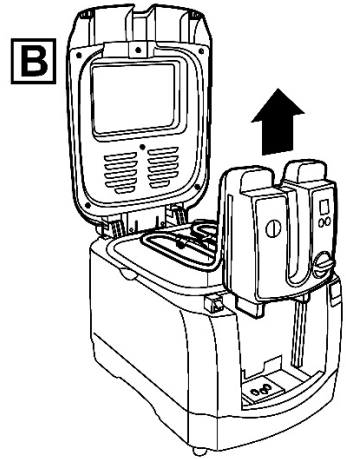
Type	Temperature (°C)	Time(mins)
Ring doughnuts	190	2
Pineapple, banana or apple fritters	190	2 - 3
Croutons (diced bread)	190	1

HINTS AND TIPS

- Adding food to the oil reduces the temperature of the oil.
- If you add a little food, the temperature will recover quickly, and the food will be cooked properly.
- When you put food into the oil, you should see bubbles given off. This is steam, formed when the moisture inside the food heats up.
- The steam coming out of the food prevents oil from soaking into the food and the food cooks uniformly - firm and crisp.
- If you add too much food, the temperature will not recover and your food will absorb oil.
- 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 the food with paper towel and try again), or the oil is old or contaminated (replace it).
- Every time oil is heated, it deteriorates.
- 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.
- Particles blacken, burn, and stick to the next batch of food, altering its look and taste. Filtering the oil can alleviate this a little.
- 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.
- 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.
- 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.
- As a rough guide, if you notice a marked improvement in flavour after changing the oil, you should have changed it earlier.
- Do not top up oil that's past its best. You're just wasting new oil.

CARE AND MAINTENANCE

- Unplug the fryer, and leave it to cool down fully.
- If you intend to move the fryer without emptying it, take care, it will be heavy.
- Do not put the fryer in water or any other liquid.
- Do not put the fryer in a dishwasher.
- Do not use harsh or abrasive cleaning agents or solvents.
- Cover the work surface generously with paper towel (at least three layers thick).
- You will need a suitable container for the used cooking oil. If the container doesn't have a wide opening, use a funnel.
- 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.
- The control panel is removable for easy cleaning. To remove it, pull it straight upwards out of the two slots (Fig B). Do not immerse the control panel in liquid.
- The lid is removable for easy cleaning. Open the lid, and lift it straight upwards and out of its mounts (Fig C). To refit the lid, lower it into its mounts on the rear of the fryer body.
- Use the handle to lift the basket straight up out of its mounts on the front of the fryer.



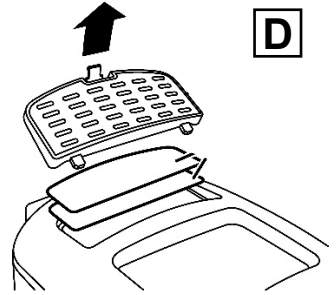
Emptying the bowl

- The bowl can be lifted out of the fryer body for easy emptying/cleaning. Remove the control panel first.
- If you are using a funnel, fit it to the oil container.
- Pour the oil from the side or rear of the bowl into the container or funnel.
- If you are filtering at the same time, you'll need to pour the oil a little at a time, waiting till the last lot has filtered through before adding the next lot.

CLEANING

To avoid the build up of jelly-like deposits, it's best to clean the deep fryer after every few uses. If you leave it too long, solid layers of oil will build up.

- Wash the basket in warm soapy water, rinse thoroughly and leave to air dry.
- Wipe all other surfaces with a damp cloth.
- With use, the basket and bowl will discolour. This is inevitable, harmless, and won't affect the operation of the fryer.



Cleaning the filters

1. Press the tab on the filter compartment lid and remove the lid (Fig D).
2. Remove the two filters.
3. Wash the filters in warm soapy water. Allow them to air dry thoroughly then refit them.

THERMAL SAFETY CUT-OUT

The cut-out operates to protect the element from overheating. If the fryer stops working:

1. Switch off, unplug, and let the fryer cool down.
2. Check the oil level.
3. If the oil level is below the MIN mark, reset the thermal safety cut-out and refill oil above MIN mark.
4. 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

The deep fryer is fitted with a thermal safety cut-out. If the deep fryer overheats, the thermal safety cut-out will cut the power to the element. This is not self-resetting.

- The thermal safety cut-out RESET button is inside the access hole located on the rear of the control panel.
- If the thermal safety cut-out operates, switch the deep fryer off at the wall power outlet and allow it to fully cool.
- Once cool, remove the control panel to gain access to the thermal cut-out RESET button.
- Press the RESET button using a pointed tool such as a cocktail stick or wooden skewer.
- Reassemble the unit, check the oil level is correct, plug the fryer in and switch on.
- If the unit does not heat up after following the above procedure, call Customer Service.

Spectrum Brands Australia Pty Ltd

Locked Bag 3004 Braeside
Victoria 3195 Australia

Customer Service in Australia

TollFree: 1800 623 118
Email: info@spectrumbrands.com.au
Website: www.spectrumbrands.com.au

Spectrum Brands New Zealand Ltd

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Auckland 1149 New Zealand

Customer Service in New Zealand

TollFree: 0800 736 776
Email: service@spectrumbrands.co.nz
Website: www.spectrumbrands.co.nz

Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects

In this warranty:

Australian Consumer Law means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

CGA means the New Zealand Consumer Guarantees Act 1993;

Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

Manufacturer, We or **us** means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

You means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. 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.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials for a (**Warranty Period**) period of 2 years from the date of purchase.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
 5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
 6. The warranty granted under clause 3 is limited to repair or replacement only.
 7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
 8. In order to claim under the warranty granted under clause 3 you must:
 - (a) Retain this warranty with your receipt/proof of purchase; and
 - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
 9. This warranty is immediately void if:
 - (a) Any serial number or appliance plate is removed or defaced;
 - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
 10. The Goods are designed for domestic use only. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
 11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
 12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.
- Contact us or the Supplier for further details.

Register your product online

If you live in Australia please visit: www.spectrumbrands.com.au/warranty

If you live in New Zealand Please visit: www.spectrumbrands.co.nz/warranty

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

Any questions? Please contact Customer Service for advice.



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