



Deep Fryer Double

Specifications

Voltage	220-240 AC
Power	2400 Watts 10 Amps
Oil Capacity	5.5kgs solid oil per container 5 litres liquid oil per container



Operating Instructions

1. One appliance per power outlet.
2. Uncoil the cord and connect to a suitable power outlet. Make sure cord does not come into contact with hot surfaces when in use.
3. Check specification chart for amount of oil required. When using solid oil, it must be packed below and above the elements before switching the machine on to melt.
4. Elements must be immersed in frying oil while the machine is switched on.
5. Place food in frying basket (check food to oil ratio). DO NOT over fill.
6. Filter and top up oil regularly (use own discretion).
7. Keep machine covered with lid when not in use.
8. Never use copper or brass utensils in oil.
9. Keep salt away from oil.

Cooking Instructions

1. Thermostat setting for cooking most foods is between 170 - 180 degrees Celsius.
2. Allow a higher temperature (about 5 degrees) when cooking things straight from the freezer.
3. Shake cold water and ice from food before frying.
4. Cook larger foods at lower temperatures for longer periods. Cook smaller foods at higher temperatures for shorter periods.
5. DO NOT overfill the oil containers.
6. DO NOT leave the machine unattended when switched on.

Cleaning Instructions

1. Turn the power off, unplug.
2. Allow to cool and remove leftover food and dishes for cleaning.
3. Unscrew the tap (left hand front) to allow water to drain after using as a Wet Unit.
4. Wash dishes in warm soapy water, dry thoroughly.
5. The interior and exterior of the unit can be wiped over with a damp cloth.
6. Reassemble the unit.
7. Recoil the cord.



WARNING
Caution should be exercised with any appliance employing heat.