



IN230700338V01\_UK

**800-172V70**



## Deep Fryer

Model: HD3301A  
220-240V~50-60Hz 2000W



**IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY**

# INSTRUCTION MANUAL

## **IMPORTANT SAFEGUARDS**

When using electrical appliances, always follow basic safety precautions, including the following:

1. Read all instructions before operating.
2. Do not touch hot surfaces. Use handles or knobs if applicable.
3. Remove all packaging plastics and other materials from the unit before operating.
4. Wash all removable accessories before using for the first time.
5. To protect against electrical shock, do not immerse the cord, plug or appliance in water or other liquids.
6. Children must be closely supervised when near this appliance.
7. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
8. If the appliance has a damaged cord or plug, or if the appliance malfunctions or is damaged in any manner, do not use it. Return the appliance to the nearest authorised service facility for examination, repair or adjustment.
9. Using accessory attachments, which are not recommended by the manufacturer, may cause injuries.
10. Do not use outdoors.
11. Do not let the cord hang over the edge of tables or counters or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Always attach the plug to the appliance first, then plug the cord into a wall outlet. To disconnect, turn any control to the 'OFF' position, then remove the plug from the wall outlet.
14. Do not insert oversized foods or metal utensils inside the appliance – this may cause a fire or risk of electric shock.
15. To avoid a fire risk, keep curtains, draperies, walls and other flammable materials away from this appliance.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts – this may cause an electric shock.
17. Take extreme caution when using containers made of other materials, which are not metal or glass.
18. Do not store materials, other than accessories recommended by the manufacturer, in this unit when not in use.
19. Do not place any of the following materials in the unit: Paper, cardboard, plastic or similar non-food materials.

**THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!**

## KNOW YOUR DEEP FRYER

- Lid with viewing window



- Frying basket with cool-touch handle.
- Drain support.
- Do not fill the basket over halfway with food.



- Submersible heating element with temperature control knob.
- RED Power light.
- Do not immerse in water.



- Enameled oil tank container.  
'MAX' and 'MIN' level markings are marked on the inside of the tank.



## DEEP FRYER CONTROL

### Ready indicator light:

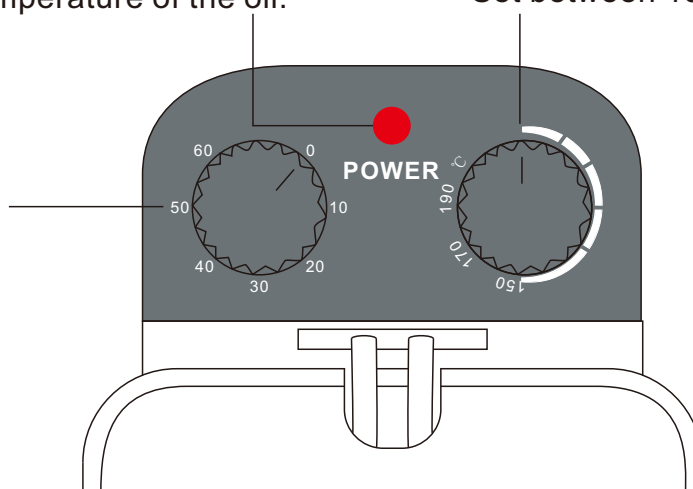
The light turns on and off, indicating the thermostat is cycling on and off. This is to maintain the correct temperature of the oil.

### Temperature control knob:

Set between 150-190°C.

### Timer control knob:

Set between 0-60 minutes.



## RECOMMENDATIONS

1. Always place the deep fryer on a stable surface. Keep all flammable materials away from the unit during operation.
2. Keep this appliance away from stoves and cooking surfaces.
3. Before use, ensure the deep fryer is filled with the required amount of oil or fat. Never use the deep fryer without oil or fat – this could damage the unit.
4. Never move the deep fryer during use. The oil becomes very hot. Wait until the unit and oil have completely cooled down before moving.
5. This deep fryer is protected with a thermal safety device, which switches the machine off automatically if it overheats.
6. Never immerse the appliance in water.
7. Never leave the deep fryer unattended while in use.
8. Always ensure the safety of children if they are near the deep fryer.
9. If the deep fryer and/or cord are damaged, they must be repaired by a professional service department. Do not try to repair the unit yourself or replace the damaged cord. This requires special tools.
10. Be sure not to damage the heating element (do not bend or dent).
11. The electrical component is required with a safety heat switch, ensuring the heating element only functions when correctly placed on the fryer.
12. In the case of overheating, the thermal protective device will switch off the fryer automatically. This device is a small red button found either on the underside of the electrical component or in the cord storage compartment. It can be reactivated by pushing the button again with a pointed object (e.g. a pen).

**\*\*Disconnect from the power outlet before reactivating!**

## PREPARING YOUR FRYER

### BEFORE USING FOR THE FIRST TIME:

- Remove all printed documents and any other packaging materials.
- Pull out all removable parts and wash gently with hot water.

**Do not immerse the power cord, control box assembly and heating elements in water or any other liquids.**

- Dry all parts thoroughly before assembling.
- Do not operate the fryer without enough oil in the oil tank.
- Keep this appliance on a flat and stable surface, ensuring the power cord is out of the reach of children.

### Tips:

- When frying different foods, fry the food with the lowest temperature setting first.
- Do not mix different types of oil for frying.
- Frying precooked foods may take less time than completely raw food.
- Replace the oil after each 5-6 uses; or earlier if the oil becomes brown and thick.

## SAFETY TIPS

- **ONLY USE OIL OR LIQUID FAT WITH THIS APPLIANCE. DO NOT USE WITH SOLID FAT – WATER COULD GET TRAPPED INSIDE AND THE HOT FAT MAY SPURT OUT WITH CONSIDERABLE FORCE.**
- Never switch on the deep fryer without oil or liquid fat, as this could damage the machine. Also, do not place any other liquids such as water or other substances in the pan.
- Place the deep fryer on a dry, stable surface. Since the deep fryer becomes hot during use, ensure it is not too close to other objects.

## OPERATING INSTRUCTIONS

- Make sure the appliance is UNPLUGGED.
- Assemble the control box into the oil pan. Make sure the control box is secured properly and the small black safety switch is activated. Otherwise, the fryer will not power on properly.
- Remove the frying basket and allow it to hang on the backside of the oil pan.
- Use good quality frying oil such as Peanut oil, Vegetable oil, pure Corn oil, Sunflower oil, Canola oil or Light Olive oil (do not mix different oils together).
- Pour oil into the container, ensuring it is between the 'MIN' and 'MAX' marking.
- Do not fill over the 'MAX' marking or lower than the 'MIN' markings.
- Ensure the temperature control and timer knobs are set to 'OFF' or '0'.
- PLUG the power cord into an outlet.
- Following your recipe, move the thermostat to the desired temperature and the timer knob to the desired time.
- While the oil is preheating, prepare the food that is going to be fried.
- When the oil has reached the set temperature, the red light will turn off.

**NOTE:** The red ready light will cycle on and off with the thermostat to maintain the set temperature.

- When placing the food into the basket, make sure it is as dry as possible. Do not add water, ice or wet food – this may cause HOT OIL TO SPLATTER.
- When frying Frozen food, clear off any ice particles and thaw food thoroughly.
- Do not overfill the basket.
- Lower the basket of food into hot oil and cover the fryer with the lid.

**WARNING: DO NOT TOUCH THE CONTROL KNOB DURING THE FRYING PROCESS. HOT STEAM MAY BE RELEASED AND CAUSE INJURY.**

- When food has finished drying, remove the lid. Lift the basket slowly out of the hot oil and place the basket on the drain support located on the back of the frying basket.
- After the excess oil has drained, place the food on a paper towel-lined baking sheet to allow any remaining oil to drain away.
- If you are frying more than one load, ensure the oil reheats to the required temperature.

## FRYING GUIDE

This chart is for reference only. Time and temperature should be adjusted accordingly to the quantity of food being fried.

FOOD	Temp. °F/°C	Weight (ounces)	Estimated Time
Shrimp	302°/150	8	3-5 minutes
Onion	302°/150	5	3-4 minutes
Mushrooms	302°/150	10.5	6-8 minutes
Fish fillet	302°/150	8	5-6 minutes
Fish fillet in batter	302°/150	14	6-8 minutes
Fish cakes or balls	302°/150	14	6-8 minutes
Sliced meat	338°/170	14	7-10 minutes
Steak	338°/170	14	7-10 minutes
Chicken Strips	356°/180	18	7-10 minutes
Chips (1st time)	374°/190	18	6-10 minutes
Chips (2nd time)	374°/190	8	3-5 minutes

\* Chips being fried a 2<sup>nd</sup> time will be lighter and crispier.

### AFTER THE FOOD IS FRIED:

1. Ensure you turn the temperature control knob to the 'OFF' position and unplug the deep fryer.
2. Once the food is done cooking, remove the lid and hang the basket on the hook. Let excessive oil drip into the oil pot.

**Warning: Removing the lid will release hot steam. Take extreme care when handling. Keep your face and bare skin clear of the steam release.**

3. Take out the basket and place the food on paper towels to absorb excess oil. Do not touch the basket while it is still hot. Always use the handle.
4. After the excess oil has drained, place the food on a paper towel-lined baking sheet to allow any remaining oil to drain away.
5. Place the basket into the deep fryer.
6. Do not move the deep fryer until it is cooled entirely.
7. Unplug the power cord and store it away.

## CLEANING THE DEEP FRYER

1. Remove the lid and basket.

**WARNING:** Before cleaning this deep fryer, ensure it is unplugged and has cooled down completely. Note: Oil retains its high temperature for a long period after use. Do not attempt to carry or move the deep fryer while the oil is hot.

2. Wait for the fryer to cool, then lift out the control box assembly and heating element.

3. Remove the oil pot and pour out the oil. If you are to reuse the oil again, it is recommended to filter the oil after each use.

4. After removing the oil pot, the fryer can be divided into several separate parts to clean.

5. You can immerse the oil pot and body in water for cleaning.

6. Clean the control box and heating element with absorbent paper towels.

**WARNING:** Do not immerse the control box and heating element in water.

7. Dry all parts thoroughly.

**Note:** Do not use abrasive scrubbing brushes or chemical cleaners to clean the unit.

If you have any questions, please contact our customer care center.

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