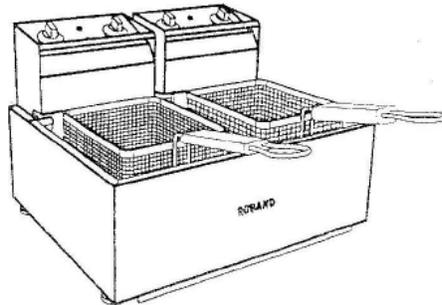


DEEP FRYER INSTRUCTIONS



GENERAL SAFETY:

This unit can get very hot. Ensure everyone is aware that the machine is operating and take care to avoid contact with hot surfaces.

Always ensure the power cable is not in contact with hot parts of the machine when in use and ensure that if the cord is damaged in any way that it is replaced immediately.

SAFETY FEATURES:

All fryers in this range are equipped with a thermal overload.

The thermal overload's function is to cut power to the fryer when the oil temperature reaches 238°C, thus preventing the oil reaching flash point temperature.

If the thermal overload trips it can be reset by pushing the button on the rear of the control box. If the thermal cutout continues to trip there may be a fault with the thermostat and you should contact your nearest authorised service agent for further help.

GENERAL FIRE SAFETY:

Before using any fryer, adequate safety measures should be in place. Such measures should include, but not be limited to, having an appropriate fire extinguisher or fire blanket located nearby in case the cooking oil ignites.

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CLEANING, CARE & MAINTENANCE:

- The fryer should be cleaned out daily, or more often if necessary
- Ensure the power is off and the fryer is cool before attempting to drain the cooking oil or clean any part of the machine.
- Wipe the fryer down with warm soapy water using a damp sponge or cloth. Do not immerse the control boxes in water.
- Filter the cooking oil daily if the fryer is constantly in use.
- Empty and wash the drip tray at the bottom of the fryer regularly. The tray is removed by simply sliding it out.

Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning to avoid injury.

Caution: Some cleaning agents can damage stainless steel, usually through prolonged use. For this reason, we recommend cleaning with soapy water. Any damage to the unit through the use of harsh or improper cleaning agents is entirely the fault of the user.

Warning: No parts of this unit, with the exceptions of the oil pan and drip tray, should ever be immersed in water for cleaning or any other purpose.

TROUBLESHOOTING:

If the fryer does not function, check the following points before calling for service:

- The control boxes are plugged in correctly and the power switched on.
- The On/Off switch is On.
- The power points are not faulty.
- The temperature has been set correctly and the overloads, if fitted, have not tripped.
- The thermostat knobs are not loose or broken, rendering the thermostats inoperable.
- The Tilt Switch Activator boss is fastened to the body and the control box is aligned so that the Tilt Switch contacts the Activator when the element is in the oil pan.

OPERATION:

Place the pans in the fryer body. Place the control boxes in position and the element guards over the element in the bottom of each pan.

Fill the pans with the required volume of oil. Refer to the safety note below regarding "solid" oil. Refer to the specifications at the end of these instructions for the correct volume of oil for your particular model. Never allow oil to fall below the minimum oil level as operation of the unit in this manner could result in a fire.

Rotate the main switch to the “ON” position. The green pilot light will illuminate, indicating that the power is on. Rotate the thermostat knob to select the desired cooking temperature.

For cooking, a setting of between 170° and 180°C should suffice but experience will dictate the best temperature for the particular food being cooked.

When the temperature has been set the amber pilot light will illuminate, indicating that heating is taking place. When the oil has reached the set temperature the amber pilot light will go out. The thermostat will then continue to cycle on and off, maintaining the set temperature. The amber pilot light will also cycle on and off with the thermostat.

Solid Oil: If using “solid” type cooking oil, this **must** be melted very slowly by turning the thermostat onto the lowest setting for about 10 to 15 seconds, then off for a similar period. Repeat this process until the level of **liquid** oil reaches the minimum oil level mark. This is to prevent the possibility of the oil igniting.

WARNING: Always turn both the thermostat and main switch “OFF”, and allow element to cool before lifting the element out of the oil.

WARNING: Immersing a hot element in oil could cause a fire.

Cooking Tip: For frozen foods, direct from freezer to fryer, allow 5° higher temperature or slightly longer cooking time. Always shake the cold water and ice from frozen foods before frying. As a general rule, for larger items of food, cook at a lower temperature for a longer time. For smaller items of food, cook at a higher temperature for a shorter time.

WARNING: Ensure that oil is changed or filtered regularly. Old or dirty oil has a low flash point and is more prone to surge boiling.

WARNING: Always be careful when cooking frozen or over-wet food products as these items are more prone to surge boiling and are more likely to result in the “spitting” of hot oil.

To obtain the optimum results from your fryer we recommend the following guidelines:

- If a solid type cooking oil is used, melt it slowly at the minimum temperature setting
- Keep salt away from the cooking oil
- Check your oil to food ratio, 6:1 oil to food is recommended
- Filter the cooking oil regularly
- Top up the cooking oil regularly
- Never use copper or brass utensils in the cooking oil
- Keep the fryer covered when not in use

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