



stainless steel **professional fryer**

instruction booklet





Please read these instructions before operating the appliance and retain them for future use.

- ⚠ This product is not suitable for use by children, and may not be suitable for persons requiring supervision unless they receive instruction by a competent person on how to safely use the product. Children should be supervised to ensure that they do not play with the product.
- ⚠ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.
- ⚠ Always ensure that hands are dry before handling the plug or switching on the appliance.
- ⚠ Always use the appliance on a stable, secure, dry and level surface.
- ⚠ Never operate the appliance by means of an external timer or separate remote-control system.
- ⚠ Ensure the appliance is switched off and unplugged from the supply socket if it is left unattended, when it is not in use or before cleaning. Never leave the appliance unattended when it is in use.
- ⚠ Always allow the appliance to fully cool down before cleaning or storing.
- ⚠ The power cord is not replaceable by the user. Always return the appliance if the power cord is damaged to avoid any hazard.
- ⚠ Do not use the appliance if it has been dropped, if there are any visible signs of damage or if it is leaking.
- ⚠ Never immerse any part of the appliance or power cord and plug in water or any other liquid.
- ⚠ Never let the power cord hang over the edge of a worktop, touch hot surfaces or become knotted, trapped or pinched.
- ⚠ Do not touch the external surfaces of the appliance during use as they may become very hot.
- ⚠ Only use spares or accessories that are recommended by the manufacturer.

features

1 Heating indicator (green)

Lets you know the oil is heating up. The light goes out when the temperature you have set has been reached.

2 Power indicator (red)

Lights up when your fryer is connected to the mains supply.

3 Temperature control

Allows you to choose the desired frying temperature.

4 Frying basket

Allows food to be lowered and removed from the fryer easily and quickly.

5 Basket handle

The handle folds for easy storage.

6 Control panel/heating assembly

This consists of the control panel, heating element, handy cord storage and reset switch.

7 Body with carrying handles

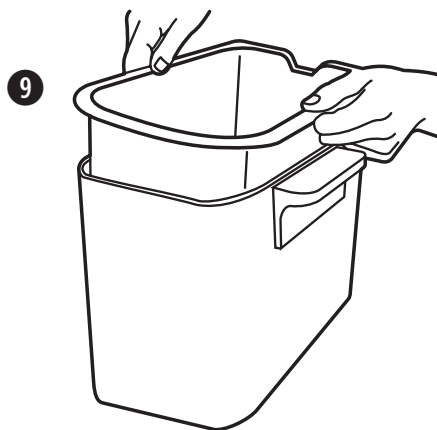
Houses the removable frying bowl and control unit and keeps the fryer stable on the work surface. The carry handles allow your fryer to be moved easily.

8 Lid

Use the lid to cover cooling oil or for storing when not in use. **(DO NOT use when frying).**

9 Removable frying bowl

Has an integrated MIN and MAX mark and a frying basket rest. It separates from the control panel/heating assembly and body for easy cleaning.



Due to our policy of continuous improvement, the actual product may differ slightly from the one illustrated in these instructions.



Over-temperature thermostat

The fryer is fitted with a manually resettable over-temperature thermostat. This is a safety device that will switch off your fryer if it becomes too hot, or if there is too little or no oil present.

If the over-temperature thermostat has operated, switch off and unplug your fryer and allow it to **cool down completely**. If required, fill with new clean oil above the MIN mark and not exceeding the MAX mark. The reset button can be found after removing the control panel. It is recessed and requires the use of a small screwdriver or similar implement. Press the button to reset the thermostat then plug your fryer back in.



Cool zone

There is a cool zone area below the element that ensures that any stray pieces of food which have dropped to the bottom will not burn and contaminate the oil. After cooking wait until the oil has cooled completely then drain the oil to remove the scraps.



Before use

▲ Never immerse any part of the heating element, control panel, power cord or plug in water or any other liquid.

Before using your Breville Fryer unpack the appliance and remove all packaging, promotional materials and stickers. Remove all printed documents. Check that there is no packing around the bowl.

Next wash the lid, frying basket and fryer bowl in hot soapy water. Wipe the element, control unit and body with a damp cloth only—see page 16 for cleaning instructions.

▲ Before assembling or disassembling your appliance, ensure it is unplugged, all parts are cool, the oil has cooled completely and has been removed from the frying bowl.

To disassemble before cleaning:

1. Remove the lid and frying basket.
2. Carefully remove the control panel/heating element assembly from the body. To do this, hold the control unit with one hand whilst holding the body with the other. Simply lift the control unit upwards until it clears the body.
3. Remove the frying bowl. Grip the rim of the frying bowl with both hands and lift it out of the body.



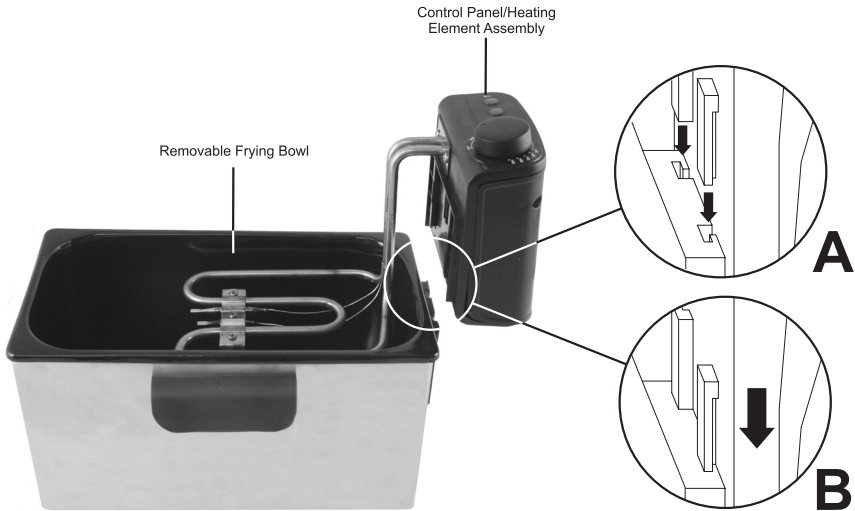
To reassemble after cleaning

1. Place the body on a stable, secure, dry and level surface.
2. Holding the frying bowl rim at both sides lower the bowl into the body.
3. Refit the control panel/heating element assembly to the body. The control panel/heating element assembly has two L-shaped runners that must be fitted into matching slots in the fryer body.
4. Line up the two runners with the slots in the fryer body (A).
5. Slide the control panel/heating element assembly downwards into the grooves (B) until the assembly is fully lowered into the slots and will go no further.

The fryer will not function if the control panel/heating element assembly is not correctly fitted to the body.

6. Lift the frying basket handle upwards, then rotate it backwards into its locked position.
7. To store, replace the basket, fold down the handle and replace the lid.

The lid is only for storage and when the fryer is cooling. DO NOT use it whilst frying.





▲ Always use your fryer on a stable, secure, dry and level surface.

Allow adequate space above and on all sides for air circulation.

Do not allow the appliance to touch any flammable material during use (such as curtains or wall coverings).

Care is required when using the appliance on surfaces that may be damaged by heat. The use of an insulated pad is recommended.

1. Assemble your fryer.
2. Pour oil (see page 12 for recommended types) into each frying bowl up to the MAX mark indicated on the inside of the bowl. Do not fill above the MAX mark or below the MIN mark.

Handy Tip: Don't throw the empty oil bottle away. You can use this to dispose of or to store the used oil once it has cooled—see page 11.

3. Hook the frying basket over the basket rest on the inside of the frying bowl.
4. Plug your fryer into a suitable mains supply and switch the socket on.
5. The red power indicator light will illuminate.
6. Turn the temperature control dial to the desired temperature setting (see frying guidelines for temperature suggestions). The oil will now start to heat up and the green heating indicator will illuminate.
7. When the oil has reached its set temperature, the green heating indicator will go out. This light will cycle on and off during cooking as the thermostat regulates the temperature. The red power indicator will remain on.
8. Your fryer is now ready for use.



To fry using the frying basket

With the basket on the basket rest add the food item(s). Using the handle, lift the basket off the basket rest and gently lower it into the hot oil. Take care from the HOT oil spitting, and from rising steam. When the food is cooked, lift the basket out of the oil and place it onto the basket rest. This will allow excess oil to drain from the food. Next, lift the basket out onto a drip tray and/or kitchen paper.

Note: Battered or coated food may stick to the frying basket. To prevent this, use a slotted spoon to lift the food away from the mesh straight after the basket has been lowered into the oil. Then, allow the food to cook, gently moving the basket from side to side once or twice during cooking.

To fry without the frying basket

▲ HOT OIL CAN CAUSE SCALDING! NEVER drop or tip food into the bowl. NEVER put your hand or other body parts into the hot oil. ALWAYS keep hands and face away from rising steam or spitting oil.

Carefully lower or slide the food directly into the frying bowl. Always use utensils to do this e.g. tongs or a slotted spoon.

Use a slotted spoon or a slotted fish slice to remove the food from the oil. Drain on kitchen paper or on a drip tray.

After frying

Once you have finished using your fryer turn the temperature control dial fully anticlockwise. Unplug it from the mains supply socket.

Replace the lid and allow the oil and your fryer to completely cool before moving or cleaning your fryer. Always use the carrying handles when moving your fryer. Never attempt to move your fryer using the lid or frying bowl.

We recommend that once the oil has cooled completely, it is best to remove the oil from your fryer and to clean the appliance before storing—see page 11.



how to remove oil from your fryer

▲ Before removing oil from your fryer ALWAYS switch off, unplug and allow the oil to cool completely.

1. You will need a slotted spoon, a suitable tray or large plate, kitchen paper, a funnel or jug with a pouring lip, muslin (if reusing the oil), and the original oil bottle you saved earlier! If you've thrown it away, any suitable sized bottle with a lid will do.
2. Using a slotted spoon, skim off any food scraps floating on the surface of the oil.
3. If you have used it, remove the basket from your fryer and place it on kitchen paper to drain.
4. Line the drip tray with kitchen paper. Carefully remove the control panel/heating element assembly and place it on a drip tray.
5. Next, place the oil bottle in the sink, remove its cap and place the funnel in the top. If you wish to reuse the oil, line the funnel with a piece of muslin to act as a filter.
6. With the rounded edge of the fryer facing away from you, grip the rim of the removable frying bowl with both hands and carefully lift it out of the body. Take it over to the sink and pour the oil from the rounded end of the bowl slowly into the bottle through the funnel. Alternatively, pour the oil into a jug with a pouring lip and use this to transfer the oil into the bottle.

Do not attempt to pour the oil from the fryer straight into the bottle—you'll only end up spilling the oil!

7. When all the oil has been poured into the bottle, remove the funnel (discard the muslin, if used), and replace the bottle cap. The oil can now either be stored for reuse, or discarded safely and cleanly.
8. You can now clean your fryer—see page 16.

Always dispose of the oil in an environmentally safe way. Never pour the oil into drains. Contact your recycling centre for advice on the disposal of the oil.

frying guidelines

Oil

Oils recommended for use in the fryer include:

- Sunflower
- Vegetable
- Groundnut
- Rape seed
- Corn

Oils and fats not recommended:

- Hard fats
- Olive oil (any type)

Oil quantity:

Always use the recommended (MAX) quantity of oil when deep frying. Never exceed this amount, and never use the fryer without any oil in it. Always fill above the MIN mark with oil before using the fryer.

Utensils

Select your cooking utensils carefully. Do not use utensils which may melt (e.g. plastic). Take care when using metal utensils not to damage the heating element. Metal handles might get hot so use oven gloves, or buy utensils with insulated handles.

Suitable utensils include metal or heat resistant plastic, slotted spoons, slotted fish slices, or tongs.

Not suitable: wooden or plastic non-heat resistant utensils, knives or other sharp implements.

Frying

The temperature indicated on your fryer is in degrees Centigrade (°C). If your recipes state temperatures in degrees Fahrenheit (°F) use the conversion chart below as a guide.

°C	°F
130	265
150	300
170	340
190	375

The maximum basket capacity is 1kg but for the best results, we recommend you do not exceed the weights given in the table.



Conversion Table

The table below provides cooking guidelines for foods which are commonly deep fried. All the foods have been fried using the oil at the MAX level.

The information given in this table is intended as a guide only. Timings and temperature may vary according to food thickness, size and your own preference.

Food Type	Weight / Quantity	Temp	Approx. Frying Time (minutes)	Comments
Fresh frying chips	500g	190°C	12 - 15	Move the basket from side to side once or twice during frying to ensure even cooking.
Frozen frying chips	500g	190°C	10 - 12	Move the basket from side to side once or twice during frying to ensure even cooking.
Frozen scampi in breadcrumbs	300g	180°C	4 - 6	The scampi will go a deep golden colour when cooked. Ensure food is piping hot throughout.
Frozen plaice coated in batter/breadcrumbs	2 portions approx. 125g each	180°C	5 - 7	Fry without the basket and use a fish slice to remove the fish from the oil once cooked.
Frozen cod/haddock coated in batter	2 portions approx. 125g each	180°C	8 - 12	Fry without the basket and use a fish slice to remove the fish from the oil once cooked.
Fresh cod/haddock coated in batter	2 portions approx. 125g each	190°C	4 - 8	Fry without the basket and use a fish slice to remove the fish from the oil once cooked.
Fresh prawns in batter	2 portions approx. 90g each	190°C	3 - 5	Ensure food is piping hot throughout.
Frozen cod fish fingers	10 fingers (300g pack)	180°C	5 - 7	Move the basket from side to side once or twice during frying to ensure even cooking.
Frozen chicken nuggets	2 portions approx. 100g each	170°C	8 - 10	Move the basket from side to side once or twice during frying to ensure even cooking. Ensure food is piping hot throughout.
Frozen onion rings	2 portions approx. 100g each	190°C	5 - 9	Move the basket from side to side once or twice during frying to ensure even cooking.
Vegetable fritters in batter	2 portions approx. 100g each	150°C	2 - 5	Move the basket from side to side once or twice during frying to ensure even cooking.
Banana/fruit fritters	2 portions approx. 100g each	150°C	2 - 5	Move the basket from side to side once or twice during frying to ensure even cooking.

When frying shop bought food items, follow the manufacturer's instructions.

When frying meats, ensure that they are piping hot throughout before serving..



1. For even frying, cut food items such as chips to the same size and choose similar sized pieces of fish and chicken.
2. Always make sure that the food you are frying is as dry as possible (battered foods are the exception) to avoid spitting and overflowing. Take care.
3. It is important to take into account the food to be cooked and the temperature it requires. Use the guidelines in table 1, manufacturer's cooking instructions and your own expertise to guide you.
4. Don't overload the fryer basket. Doing so will cause the oil temperature to drop, causing your food to become greasy rather than crispy.
Also, food in an over full basket will not cook evenly as the oil may not reach all of the items. Cook large quantities in batches.
5. Make sure that you check that food has cooked through to the centre. If your oil temperature is too hot, the outside may brown quickly while the food inside is still uncooked.

To check food has heated through, use this quick test:

Take a knife or metal skewer and push it into the centre of the food. Hold it there for a few seconds then remove it. If the skewer or knife is hot to the touch, the food is hot in the middle.

Alternatively use a food thermometer. Chicken is cooked when the juices run clear and the meat is no longer pink in the centre.



Preparing food

- Cut food items such as chips to the same size and choose similar sized pieces of fish and chicken.
- Make sure food is as dry as possible (except battered food) before frying. Water and oil do not mix well, water causes hot oil to spit. Use kitchen paper to absorb excess water from fish, meat, vegetables and fruit.

Frying

- **Do not use the lid when frying. It is for storage purposes only.**
- Smaller pieces of food will fry faster than larger ones. It may be necessary to cook chicken or frozen items for longer on a lower heat to avoid the outside cooking before the middle is cooked.
- Delicate foods such as prawns or thinly sliced vegetables require less cooking at a higher temperature than more robust food types.
- Use a food thermometer or the skewer test to ensure that the food has been cooked through to the centre.
- Never exceed the MAX level when filling the frying bowl with oil.
- Always fill above the MIN level with oil before using the fryer.
- Don't overload the frying basket.
- DO NOT place face or hands in contact with hot oil or steam.
- To avoid battered or coated food sticking to the frying basket, use a slotted spoon to lift the food away from the mesh. Then allow to cook, gently moving the basket from side to side once or twice during cooking.
- For even cooking of foods, stir or turn the food with suitable utensils, or move the basket gently during cooking.

Draining

- Use a drip tray (and rack) to drain large food items after frying. The drip tray without the rack can also be used to drain smaller items when lined with kitchen paper, as a rest for the frying basket, or as a tray for the element when cleaning—see page 16.
- Avoid leaving food to drain for too long in the basket over the fryer as the food may become soft and lose its crunchiness.



⚠ Always unplug your fryer and allow the oil and appliance to cool completely before cleaning it.

NEVER immerse the control unit, cord set or plug in water or any other liquid.

Never use harsh abrasive cleaners or cleaning materials.

No parts of this appliance are dishwasher safe. Always hand wash.

- Follow the instructions on page 11 How to Remove Oil from your Fryer.

Cleaning the removable frying bowl, frying basket and lid:

- Remove any food deposits from the frying bowl and frying basket using kitchen paper. Wash the components by hand in warm soapy water using a cloth, sponge or brush. Dry completely before use or storage.

Cleaning the control unit, element and body:

- Wipe the excess oil from the element with kitchen paper (take care not to damage the wires connected to the heating element). Wipe over the control unit and body with a clean, slightly damp cloth and dry.



connection to the mains supply

▲ This appliance must be earthed.

This appliance is fitted with either a moulded or rewirable BS1363, 13 amp plug. The fuse should be rated at 13 amps and be ASTA approved to BS1362.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed below. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

The wires of the mains lead are coloured in accordance with the following code:

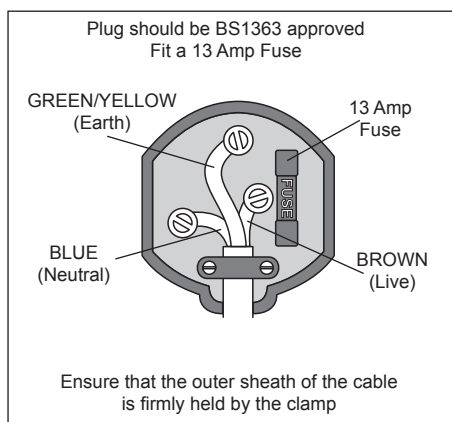
GREEN/YELLOW = EARTH BLUE = NEUTRAL BROWN = LIVE

The wire which is coloured GREEN/YELLOW must be connected to the terminal in your plug which is marked with an E or by the earth symbol ($\perp$) or coloured GREEN or GREEN /YELLOW.

The wire which is coloured BLUE must be connected to the terminal in your plug which is marked with the letter N or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal in your plug which is marked with the letter L or coloured RED.

If any other plug is used, a 13 amp fuse must be fitted either in the plug or adaptor or at the distributor board.





These appliances are built to the very highest of standards. There are no user serviceable parts. Follow these steps if the unit fails to operate:

1. Check the instructions have been followed correctly.
2. Check that the fuse has not blown.
3. Check that the mains supply is functional.

If the appliance will still not operate, return the appliance to the place it was purchased for a replacement. To return the appliance to the Customer Service Department, follow the steps below:

1. Pack it carefully (preferably in the original carton). Ensure the unit is clean.
2. Enclose your name and address and quote the model number on all correspondence.
3. Give the reason why you are returning it.
4. If within the guarantee period, state when and where it was purchased and include proof of purchase (e.g. till receipt).
5. Send it to our Customer Service Department at the address below:

Customer Service Department

Pulse Home Products Limited

Middleton Road

Royton

Oldham

OL2 5LN, UK.

Telephone: 0161 621 6900 Fax: 0161 626 0391

e-mail: info@pulse-uk.co.uk



This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions provided, that it is not connected to an unsuitable electricity supply, dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective.

Nothing in this guarantee or the instructions relating to the product excludes, restricts or otherwise affects your statutory rights.

In line with our policy of continuous development, we reserve the right to change this product, packaging and documentation without notice.



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reserve the right to change specifications without notice
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