

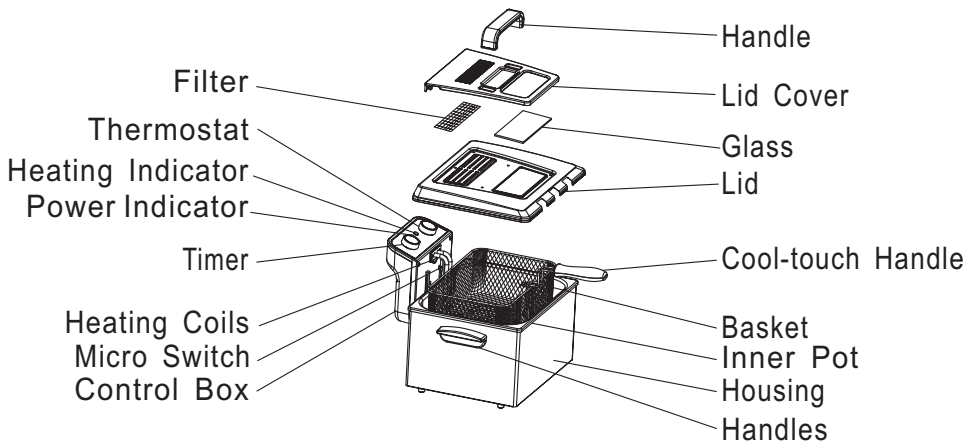


4 LITER CAPACITY DEEP FRYER OPERATION INSTRUCTIONS

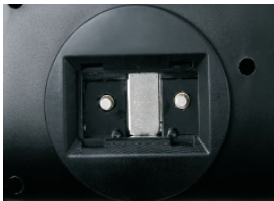


TSAF40H1
-FOR HOUSEHOLD USE ONLY-

DESCRIPTION OF THE APPLIANCE



Attention:



Magnetic break-away cord for added safety while frying



The fryer has a safety switch that turns the unit off if the temperature of the oil gets too hot. Once the oil is cool, you simply reset the unit, and it is once again ready for use.



READ ALL INSTRUCTIONS BEFORE USE.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- READ ALL INSTRUCTIONS
- DO NOT touch hot surface. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, the entire appliance, or its control panel, in water or any other liquid.
- Close supervision is necessary when the appliance is used near small children.
- Unplug from electrical outlet when not in use, before moving parts, and prior to cleaning. Allow appliance to cool before cleaning.
- DO NOT operate any appliance with a damaged cord or plug. If the appliance malfunctions, or has been damaged in any manner, return appliance to the nearest authorized service facility for examination, repair, and/or adjustment.
- The use of accessory attachments is not recommended by the appliance manufacturer as this may cause injury.
- DO NOT use outdoors.
- DO NOT allow cord to hang over edge of table or counter or to touch any hot surface.
- DO NOT place on or near a gas or electric burner or in a heated oven.
- Extreme caution must be exercised when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to the appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.
- DO NOT use appliance for any use other than intended use.
- DO NOT use with an extension cord.
- Be sure the handle is properly attached to basket and locked in place. See detailed assembly instructions for further information.
- Check that your main voltage corresponds to the stated voltage requirements listed on the rating plate before using the appliance.
- DO NOT place any items on top of, or next to, this appliance at any time. To prevent a fire, keep this appliance clear of contact with any flammable

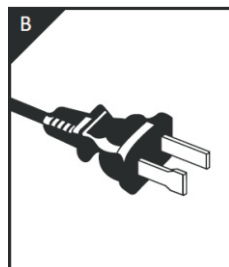
materials as well as curtains, draperies, walls, plastics, etc., at all times.

- Do not overload the deep fryer with food as this may create a fire.
- DO NOT place any flammable materials in or near to the fryer, especially paper, cardboard, plastic or other flammable substances.
- DO NOT place the lid on the fryer when it is in use, as this could cause fire and/or an overflow of oil. The lid should only be used for storing and moving the appliance after the appliance has cooled.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

• POLARIZED PLUG INSTRUCTIONS

This appliance is equipped with a polarized attachment plug (2-wire plug with one blade wider than the other). To reduce the risk of electric shock, this plug will fit into the polarized outlet only one way. If the plug does not properly fit into the outlet at first, reverse it. If it still does not fit, contact a competent, qualified electrician. DO not attempt to modify the plug in any way.



• SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazard resulting from tripping or becoming entangled in a longer cord. Do not operate the appliance with an extension cord.

OPERATING INSTRUCTIONS

• BEFORE USE

Carefully read all instructions before using and retain instructions for future reference.

1. Remove all packaging materials, including protective film.
2. Wash inner pan and accessories in warm water.
3. Make sure all parts are completely dry before plugging in the appliance.

When your appliance is heated for the first time, it may emit a slight amount of smoke or odor. This is normal with many electrical appliances. This does not affect the safety of your appliance.

• HOW TO OPERATE THE DEEP FRYER

NOTE: This type of fryer may only be used with oil or liquid fat and is not suitable for use with unheated, solid fat. Solid fat may contain water, which can cause hot fat to be sprayed out during heating.

- Never switch on the deep fryer without oil or fat in the inner pot, 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.
 - The deep fryer becomes hot during use. Do not place the deep fryer too close to other objects that may melt or catch fire.
 - Remove the lid from the deep fryer and remove the accessories.
 - Fill the deep fryer with the desired amount of oil or fat. Make sure to fill above the minimum level and not higher than the maximum level as indicated on the inside of the appliance. For best results, we recommend that you do not mix different kinds of oil.
 - Choose a suitable temperature for the oil being used. Consult the temperature table.
 - Use the handle to place the basket in the deep fryer.
 - Place the food to be fried into the basket.
 - For best results, put dry food into the basket.
 - Lower the basket into the oil slowly to prevent excessive bubbling or splashes.
 - The indicator light will go out when the temperature selected has been reached. Always wait until the selected temperature has been reached before frying.
- NOTE:** It is normal for the Heat Indicator Light to turn on and off as the heating element maintains temperature.
- Raise the basket when frying time has elapsed.
 - Remove the plug from the outlet.
 - Once cool, rinse the handle and the basket, then dry thoroughly.
 - Once the deep fryer has completely cooled, you can place the basket in the appliance and store it. Store the deep fryer with the lid closed, in a dark, dry place. If properly stored, you can leave the oil and basket in the deep fryer for future use.
 - This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience or knowledge (including children). Proper supervision and instruction concerning the use of this

appliance is essential to its safe use.

- Children should be properly supervised to ensure they do not play with the appliance.
- If the electrical supply cord is damaged, it must be replaced by the manufacturer, an authorized service agent, or similarly qualified person to avoid a hazard.
- This appliance is not intended to be operated with an external timer or an accessory remote-control system.
- The appliance should never be immersed in water.

CAUTION:

NEVER HEAT PRODUCT WHILE EMPTY! If this occurs, the temperature of the heating coils rapidly rises to 575° F, activating the thermal cutoff circuitry. The power indicator will shut off and the product will stop operating. If the thermal cutoff activates, disconnect the power cord and let the product cool completely, remove the control box and press the “RESTART” button at the back of the control box. Otherwise, the product will remain inoperative.

• FRYING SUGGESTIONS

Type of food	Frying temperature (°F)
Pre-fry chips	338
Final fry chips	374
Fondue parmesan	338
Cheese croquettes	338
Meat/fish/potato croquettes	374
Fish	338
Fish sticks	356
Cheese fritters	356
Doughnuts	374
Meat croquettes	374
Chicken	320
Scampi fritters	356

• REPLACING THE OIL

Make sure the deep fryer and oil have completely cooled before replacing the oil. Replace the oil regularly. Replace the oil when it becomes dark, or when it takes on a different odor. If it has not been done before, replace the oil after every 10 uses. Replace the oil all at once; do not mix old and new oil. Discarded oil is a burden to the environment. Do not dispose of oil in the normal trash

bin; instead, follow the guidelines for the municipal waste collections agency in your local area.

CARE AND CLEANING

• **CLEANING**

1. Clean the inside and outside of the deep fryer regularly.
2. Clean the outside of the deep fryer with a damp cloth. Dry with a soft, clean cloth.
3. Never use abrasive cleaners or sponges.
4. The basket and the handle can be cleaned with warm, soapy water. Dry well before using again.
5. Clean the inside of the deep fryer when replacing the oil. Empty the deep fryer and wipe the inside of the appliance with a paper towel. Next, wipe the inside of the appliance with a soft cloth dipped in warm, soapy water. Finally, wipe with a damp cloth and allow to dry thoroughly.
6. All components, except for electrical parts, may be cleaned in warm, soapy water. Dry thoroughly before use.
NOTE: DO NOT soak the unit in water or clean under running water.
7. Dishwasher cleaning is not recommended.
8. Except for routine cleaning, any service should be performed by an authorized service representative.

The oil in the deep fryer should be changed once it has been used approximately 10 times, or if it becomes discolored or develops an odor. All the oil should be changed at the same time; DO NOT mix old and new oil. The old oil should be disposed of per local regulations.

• **STORAGE**

Always unplug the appliance and make sure it is completely cool and dry before storing.

• **MAINTENANCE AND SERVICE**

The deep fryer has no user serviceable parts. DO NOT attempt to examine or repair this appliance yourself; only qualified service personnel should perform maintenance and repairs.

SAFETY WARNINGS

- Always place the deep fryer on a stable, flat surface and keep all flammable materials away.
- Make sure that the deep fryer is not near or on a hot plate or burner.
- Make sure that the voltage indicated on the rating plate is a correct match before connecting the unit to the main power supply.
- Before you use the deep fryer, it must be filled with the required amount of oil or fat.
- Never operate the deep fryer without the required amount of oil or fat; this could result in damage to the unit.
- Never move the deep fryer during use. The oil becomes very hot and can cause scalds and burns. Wait to move the deep fryer until the oil has cooled.
- This deep fryer is protected with a thermal safety device, which switches the machine off automatically to prevent overheating.
- Use only oil or fat that does not foam and is suitable for frying.
- Do not open the lid while frying.
- The surface is hot. To avoid scalding and burns, never touch the fryer during use.
- Do not put oversized foods into the deep fryer.
- Please see the “frying tips” for information on the quantities and methods for frying different foods.
- Hot steam is released during frying. Keep a safe distance away to avoid burns and other injuries.
- After use, set the thermostat to the lowest setting (turn the thermostat fully counterclockwise). Disconnect the main plug and allow the oil or fat to cool. Do not move the deep fryer until the appliance and contents have fully cooled.
- Do not use accessories or attachments not originally sold with the appliance.
- Keep the appliance away from young children.
- Do not place the appliance near a gas stove or electric burner or in a heated oven.
- Do not use outdoors or for commercial purposes.
- Never overheat the oil/fat otherwise it can catch fire. Never use water to extinguish a cooking oil fire.
- Never leave the deep fryer unattended while in use. Always ensure the safety of children if they are near the deep fryer.
- If the deep fryer and/or cord become damaged, a repair must be completed by a professional service department.

- Do not try to repair the unit yourself. Do not try to replace a damaged cord. This requires special tools.
- Avoid damage to the heating element. Do not bend or dent.
- The electrical component is equipped with a safety cut off, which ensures that the heating element can only function when the element is correctly placed in the fryer.

TECHNICAL DATA

Voltage Rating	120V AC,60Hz
Power Rating	1800 Watts
Capacity	4 LITER

Environmental Message

This symbol indicates that the appliance needs to be disposed of in an environmentally friendly way when it ceases to function. Contact your local authority for details of where to take the item for recycling.

