

KAMBROOK



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KAMBROOK



Essentials Deep Fryer



Kambrook Safety

Welcome to Kambrook and your new Essentials Deep Fryer. At Kambrook we believe that the safe performance of our products is the first priority in any consumer product so that you, our valued customer, can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions:

READ ALL INSTRUCTIONS THOROUGHLY BEFORE ACTIVATING THE APPLIANCE AND RETAIN THEM FOR FUTURE REFERENCE.

Avoid using on metal surfaces e.g. sink, hotplate.

Extreme caution must be used when an appliance is filled with hot oil or other liquid. Do not move the appliance during cooking and allow it to cool before removing oil or other liquid.

When deep frying, ensure no water comes in contact with hot oil as this will cause foaming and splattering. Use a dry fryer, before adding any oil.

Ensure that the power source to be used is the same as the voltage requirements of the product.

Unplug from power outlet when not in use.

Place the appliance on a dry, level surface.

Do not leave appliance where children can touch hot surfaces.

Do not touch hot surfaces.

At no times should the appliance be left unattended during food preparation.

Do not attempt to move the appliance whilst hot. Allow vessel and contents to cool before removing oils.

Keep clear of walls, curtains and other heat sensitive materials. Minimum 200mm distance.

The appliance is not intended for use by young children or infirm persons without supervision.

Young children should be supervised to ensure that they do not play with the appliance.

Do not allow power cord to hang over the edge of a table or counter, touch hot surfaces or become knotted.

Do not place on or near a hot gas burner, electric element, or in a heated oven.

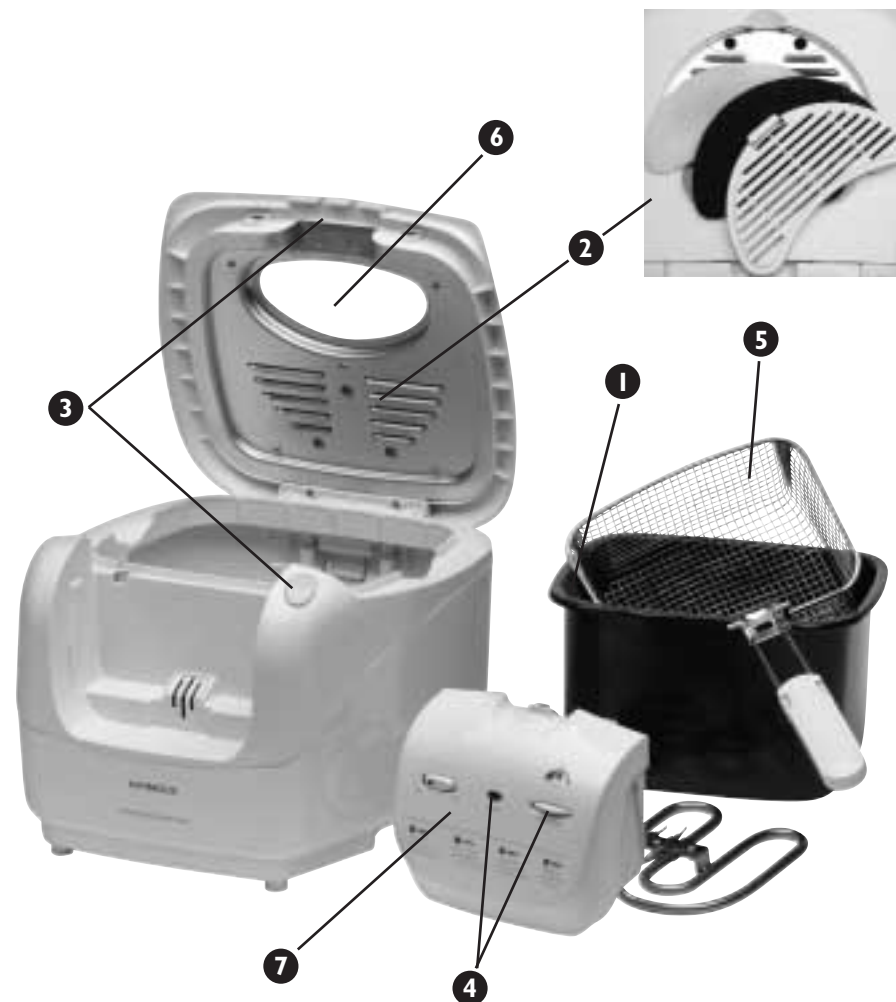
Suitable for domestic use only. Not intended for use in moving vehicles or boats. Do not use outdoors.

The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

Do not operate the appliance if the cord, plug or appliance itself becomes frayed or damaged. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination, replacement or repair.

Please call 1800 800 634 for service centre details.

Features of your Kambrook Essentials Deep Fryer



1. Non-Stick Cooking Bowl
2. Replaceable anti-odour filter
3. Self Locking Lid and Lid Release Button
4. Temperature Control Dial and Light

5. Wire mesh frying basket with detachable handle
6. Viewing window
7. Removable control panel

1. Non-Stick Cooking Bowl

The non-stick coated surface of your deep fryer allows for easy cleaning of the removable bowl. Regular high heat cooking may discolour the non-stick surface, this is normal and will not affect the performance or life of the non-stick coating.

2. Replaceable anti-odour filter

Twin replaceable filters are fitted in the lid of the fryer to aid in removing odours and reduce fumes. After approx. 60 uses the filters should be replaced .

Replacement filters can be obtained from Kambrook Spares Parts –
contact: 03 9567 0222 (Melbourne area)
1800 800634 (outside Melbourne)
For New Zealand customers
call (09) 271 3980

The filters can be accessed from the filter cover on the lid.

See the 'Care and Cleaning' section of this booklet for details.

3. Self Locking Lid and Lid Release Button

The lid on the deep fryer is fitted with a spring loaded catch which will automatically open when the Lid Release Button is depressed.

To unlock the lid – Depress the Lid Release Button and the lid will automatically open .

To lock the lid – Placing hand on top of the lid push the lid down firmly, until it locks into position.

4. Temperature Control Dial and Light

The temperature control dial is calibrated in steps, marked 160°C, 170°C , 180°C and 190°C, which offer the full range of deep frying temperature to suit all types of foods.

To select the correct temperature turn the Temperature Control Dial to align with the required temperature setting marked in the temperature viewing window. These are marked 1, 2, 3, 4 and correspond to the graphics on the control panel.

The temperature light will illuminate to indicate the fryer is heating the oil. The temperature light will go off once the correct temperature has been reached.

The temperature light will continue to cycle on and off in order for the fryer to maintain the correct temperature.

Always ensure the correct amount of oil is in the fryer before switching the power on.

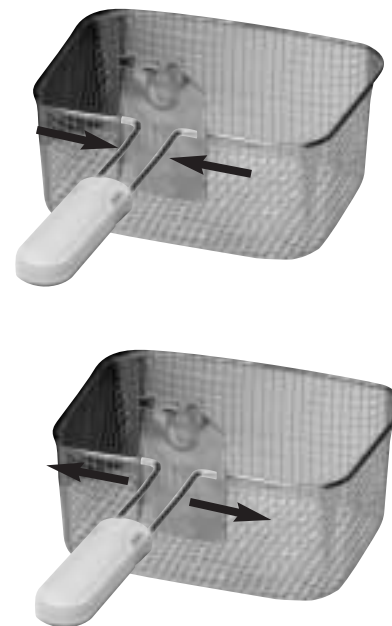
5. Wire mesh frying basket with detachable handle

The wire mesh frying basket features a detachable handle for easy storage.

The basket handle is fitted with a spring loaded catch to lock it in the basket. To lock the handle into the basket , depress at the same time the two sides of the handle and place the metal part of the handle into the bracket in the basket. Release the buttons and the handle is locked in the basket. (See fig. A)

The handle can remain attached to the frying basket when the basket is in position in the fryer with the lid closed.

Fig. A



6. Viewing window

Allows you to check the cooking process. Before use, smear a small amount of oil on the inner surface of the viewing window to prevent condensation forming.

7. Removable control panel

The Kambrook Essentials Deep Fryer features a removable control panel for easy cleaning. To remove simply open lid and lift the panel up and out. The removable cooking bowl can also be removed for easy cleaning.

Cooking with your Kambrook Deep Fryer

Before for use: Remove any promotional labels and/or packaging materials from the deep fryer. Wash the fryer basket & removable bowl in warm soapy water, then rinse and dry thoroughly.

⚠ Caution: Always add the required amount of oil to the deep fryer BEFORE switching the power on at the power point.

Place the fryer on a dry, level surface, ensure the fryer is not close to the edge of the benchtop or that the cord is hanging over the edge.

Fit the fryer basket handle securely to the mesh fryer basket. (see page 5, Fig A)

1. Press the Lid Release Button and open the lid to the vertical position.
2. Pour up to 2½ litres of good quality oil into the deep fryer. (The amount of oil should not be below minimum mark or exceed maximum mark printed inside of the fryer bowl).
3. Close the lid firmly until it locks.
4. Plug the power cord into a 230/240 volt power point, ensuring the temperature control dial is in the '0' position. Ensure cord is fully extended. Switch on at power point.
5. Preheat the oil by turning the Temperature Control Dial to desired temperature setting. The red 'Temp' light will illuminate to indicate the oil is heating. When the oil has reached the

set temperature, the red temperature light will turn off. Allow the 'Temp' light to cycle on and off a few times in order for the oil to reach an even temperature.

The red 'Temp' light will continue to cycle on and off in order to maintain the set temperature throughout cooking.

6. Once the oil has preheated, place food into the fryer basket.
7. Lower basket into the deep fryer.
8. Close the lid firmly until it locks into position.
9. Once the required cooking time has ceased, turn the Temperature Control Dial to the '0' position (thermostat off). Switch the power off at the power point.
10. Press the Lid Release Button to open the lid.
11. Holding the handle on the fryer basket lift the basket upwards to remove. Allow the basket to stand for a short time to drain.
12. Place food on a heat resistant plate or tray lined with kitchen paper to absorb any excess oil.

⚠ Warning

1. **This product must be filled with oil to the correct marked level. The product will be severely damaged if heated dry.**
2. **Solid oil products, such as butter, margarine or animal fats of any kind should not be used in the deep fryer as they increase the chance of a fire hazard.**

3. **Water and oil do not mix – never add any water or other liquid to hot oil. Even small amounts of water will cause the oil to splatter.**
4. **Avoid the use of extension cords. Serious hot oils burns may result from a deep fryer being pulled off a bench top. Do not allow the cord to hang off the edge of the bench top where it may be grabbed by children, or become entangled by the user. Never leave the deep fryer unattended whilst in use.**

5. **Ensure cord is fully extended while in use.**

Caution:

1. **The deep fryer will generate a lot of heat and steam during and after the cooking. To prevent the risk of burns, do not touch or block the steam ventilation area on the lid.**
2. **Take care when opening the lid. This product generates heat and steam at a high temperature, which will escape immediately when the lid is opened. Avoid touching hot surfaces.**
3. **Extreme caution must be used when moving a product containing hot oil, other hot liquids or hot foods of any types.**

NOTE: Do not overfill the basket with food, too many items lower the oil temperature causing food to absorb oil and not cook properly.

Tip: Ensure the oil has reached the selected temperature before lowering foods into the oil. Food

cooked in oil that has not reached the correct temperature will absorb more oil and become soggy.

Tip: Food should be placed in the basket in uniform size to create even cooking. Wet foods should be patted dry to decrease the amount of water coming into contact with the oil.

Cooking Guide

The cooking times given in this chart are a guide only, and should be adjusted to suit the quantity of food being deep fried.

Food	Temperature	Approx. Cooking Time
Mushrooms	160°C	3-4 minutes
Chicken, crumbed portions	170°C	12-15 minutes
Chicken Strips	180°C	3-4 minutes
Prawns, raw	170°C	3-4 minutes
Fish Cakes or pieces	170°C	4-6 minutes
Fish fillet in batter	180°C	5-7 minutes
Onion Rings	190°C	2-4 minutes
Chips (thin)	190°C	2-4 minutes
Potato Wedges	170°C	7-10 minutes
Spring rolls, small	180°C	4-6 minutes

Care and Cleaning

CAUTION : NEVER IMMERSE THE FRYER BODY OR CORD IN WATER OR ANY OTHER LIQUID.

Before cleaning, switch the fryer OFF and allow oil to cool completely. Oil retains its temperature for a long time after use.

⚠ Warning: Extreme caution must be used when moving product containing hot oil, other hot liquids or hot food of any type.

Oil should be filtered after each use.

Good quality oil can be used several times. To get the maximum use from your deep fryer, after cleaning, keep the cooled and filtered oil in the product ready for next use.

To clean the interior non-stick coated surface.

Press the Lid Release Button and open the lid to the vertical position.

Remove wire mesh frying basket and removable control panel by lifting up and out.

Remove cooking bowl and drain the cooled oil from the fryer through a filter screen into a clean vessel.

After removing the oil, the interior of the product and the inside of the lid should be wiped out with absorbent paper towel, then cleaned using a soft cloth dampened with a little warm water and mild washing up liquid, and finally thoroughly dried with a soft cloth.

Do not use any abrasive cleaners, such as steel wool to clean the non-stick surface of your deep fryer as this will scratch the non-stick coated surface.

The exterior of the body and lid can be cleaned with a slightly dampened cloth and mild washing up liquid. Window cleaner may also be used. Do not use any abrasive cleaners as they may scratch the outside surface.

The removable bowl is dishwasher safe.

To clean the mesh basket and handle

The basket and handle can be washed in warm soapy water, and dried with a cloth. Do not wash in a dishwasher as this may damage the basket over time.

To remove the replaceable filters

To open the filter cover, depress the latch on top of the lid. The filter cover will lift off. The filters can be then be removed.

Replace the filters after approximately 60 uses.

Replacement filters can be obtained from Kambrook Spares Parts –
contact: 03 9567 0222 (Melbourne area)
1800 800634 (outside Melbourne)
For New Zealand customers call
(09) 271 3980

RECIPES

CORN FRITTERS

Oil for deep frying

2 egg whites

310gm can of Creamed Corn Kernels

1 small onion, finely chopped

1 1/2 tablespoons plain flour

Preheat oil in the deep fryer at 180 degrees for approximately 15 minutes.

Beat egg whites in a small bowl until just stiff. In a separate bowl, combine remaining ingredients. Gently fold in egg whites.

Lower basket into hot oil. Carefully place tablespoons of batter into the oil. Five to six fritters can be cooked at one time.

Deep fry for 3 minutes, turn over then cook for a further three minutes. Raise basket to drain, then serve.

CHILLI SOY CHICKEN STRIPS

Oil for deep frying

2 chicken breast fillets

MARINADE

2 tablespoons soy sauce

1 tablespoon sweet chilli sauce

1 teaspoon chopped garlic

Place chicken fillets between plastic and flatten.

Cut chicken into strips and set aside.

Combine marinade ingredients in a bowl.

Stir chicken through marinade and refrigerate for several hours or overnight.

Preheat oil in the deep fryer at 180 degrees for approximately 15 minutes.

Drain chicken well and deep fry 3-4 minutes. Raise basket to drain, then serve.

TEMPURA VEGETABLES

Oil for deep frying
1 small eggplant, sliced
1 carrot, sliced diagonally
8 button mushrooms
250gms sweet potato, sliced
8 broccoli flowerets
BATTER

1 egg
1 cup chilled water
2 cups plain flour

Preheat oil in the deep fryer at 190 degrees for approximately 15 minutes.

Wash all vegetables and set aside to drain.

Lightly whisk egg and water in a bowl.

Sift flour over the liquid mixture and mix lightly (it is important to not over mix or the batter will become too sticky).

Dry all of the vegetables and dip in the batter.

Deep fry vegetables in batches for 4-5 minutes, depending on the texture of the vegetable.

Raise basket to drain, then serve.

CRISPY POTATO WEDGES

Oil for deep frying
6 medium potatoes
2 tablespoons Italian Herbs
1 teaspoon black pepper

Preheat oil in the deep fryer at 180 degrees for approximately 15 minutes.

Wash potatoes well and cut into wedges.

Place Italian Herbs and black pepper into a plastic bag.

Toss potatoes in the bag until well coated.

Remove potatoes from plastic bag and deep fry for 7 – 10 minutes.

Raise basket to drain, then serve.

MEATBALLS

Oil for deep frying
400g beef mince
1 egg, beaten
1/2 cup fresh breadcrumbs
2 teaspoons chopped garlic
1/2 teaspoon dried mixed herbs

Preheat oil in the deep fryer at 170 degrees for approximately 15 minutes.

Combine mince, egg, breadcrumbs, garlic and herbs. Form into 16 round meatballs.

Lower basket into hot oil. Deep fry 8 meatballs at a time for 5 minutes.

Raise basket to drain, then serve.



Kambrook 12 Month Replacement Warranty

KAMBROOK warrants the purchaser against defects in workmanship and material, for a period of 12 months from the date of purchase (3 months commercial use).

Guarantee and purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the terms of the KAMBROOK guarantee.

KAMBROOK reserves the right to replace or repair the appliance within the warranty period.

Warranty does not apply to any defect, deterioration, loss, injury or damage occasioned by, or as a result of the misuse or abuse, negligent handling or if the product has not been used in accordance with the instructions. The guarantee excludes breakages and consumable items such as kneading blades.

This warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories only the defective accessory or product will be replaced.

In the event of KAMBROOK choosing to replace the appliance, the guarantee will expire at the original date, ie. 12 months from the original purchase date.

In Australia, this KAMBROOK Guarantee is additional to the conditions and guarantees which are mandatory as implied by the Trade Practices Act 1974 and State and Territory legislation.

For service, spare parts or product information in Australia, please call KAMBROOK on the Customer Service Line (free call) 1800 800 634.

For service, spare parts or product information in New Zealand, please call KAMBROOK New Zealand, Greenmount, Auckland Phone 09 271 3980 Fax 0800 288 513. For spare parts phone 09 271 3980.

If claiming under this guarantee the product must be returned freight prepaid.

YOUR PURCHASE RECORD (Please complete)

Attach purchase receipt here.

DATE OF PURCHASE _____

MODEL NUMBER _____

SERIAL NUMBER (If applicable) _____

PURCHASED FROM _____

Please don't return purchase record until you are making a claim

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