

KAMBROOK



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KAMBROOK



Cool Touch Deep Fryer



Kambrook Safety

Welcome to Kambrook and your new Cool Touch Deep Fryer. At Kambrook we believe that the safe performance is the first priority in any consumer product so that you, our valued customer, can confidently use and trust our appliances. 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:

IMPORTANT SAFEGUARDS FOR YOUR KAMBROOK COOL TOUCH DEEP FRYER.

CAREFULLY READ ALL INSTRUCTIONS BEFORE OPERATING THE APPLIANCE AND SAVE FOR FUTURE REFERENCE.

Remove any packaging material and promotional stickers before using the appliance for the first time.

Do not place the appliance near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water.

Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.

Keep the deep fryer clear of walls, curtains and other heat sensitive materials. Minimum 20cm distance. Provide adequate space above and on all sides for air circulation around the deep fryer.

Do not use the deep fryer on metal surfaces, for example, a sink drain board.

Always ensure the deep fryer is properly assembled before use. Follow the instructions provided in this book.

Do not leave the appliance where children can touch hot surfaces, power cord or any other part of the deep fryer.

Do not touch hot surfaces. Use the handle locked into position to insert and remove the mesh frying basket from the hot oil. Follow instructions provided on Pages 6-7 of this book.

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

Ensure the deep fryer is completely dry and free of water before adding any oil. When deep frying, ensure water does not come in contact with hot oil as this will cause the oil to bubble and splatter.

At no time should the deep fryer be left unattended when in use.

Do not place anything on top of the deep fryer when the lid is closed, when in use and when stored.

Always switch the deep fryer off at the power outlet, then unplug and allow to cool, if appliance is not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.

Keep the deep fryer clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

Unwind the cord before use.

To protect against electric shock do not immerse the power cord, plug or appliance in water or any other liquid.

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

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

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

It is recommended to regularly inspect the appliance. Do not use the appliance if power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair. Please call 1800 800 634 for service centre details.

Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.

This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not 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.

Features of your Kambrook Cool Touch Deep Fryer



1. Non-Stick Cooking Bowl

2. Replaceable Anti-odour Filter

3. Self Locking Lid

4. Temperature Control Slide Selector and green 'Heating' light and red 'Power' light

5. Wire mesh frying basket with detachable handle

6. Viewing window

7. Lid Release Button

1. Non-stick cooking bowl

The non-stick coated surface of your deep fryer allows for easy cleaning of the 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 Spare Parts –

Contact: (03) 8698 2800
(Melbourne area)
1800 800 634
(outside Melbourne)
(09) 271 3980
(New Zealand customers)

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 that 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 – Place hand on top of the lid and push the lid down firmly until it locks into position.

4. Temperature Control Slide Selector and Light

The temperature control slide selector is calibrated in steps, marked 130°C, 150°C, 170°C and 190°C, which will offer the full range of deep frying temperatures to suit all types of foods.

To select the correct temperature move the temperature control slide selector to align with the required temperature setting marked on the appliance.

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

The temperature light will continue to cycle on and off so the correct temperature is maintained.

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

5. Wire mesh frying basket with fold down handle

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

To depress the handle for easy storage, simply press the button on the top of the handle so that it fits into the handle recess.

To raise the basket when frying, simply press the button on the top of the handle and lift into the 90 degree position. The handle will lock into place and the basket will be suspended above the maximum oil level (See fig. A & B).



Fig A.



Fig B.

To lower the basket when frying, press the button on top of the handle and press down the handle so that it fits into the handle recess. The basket will be immersed in the oil.

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.

COOKING WITH YOUR KAMBROOK COOL TOUCH DEEP FRYER

Before first use: Remove any promotional labels and/or packaging materials from the deep fryer. Wash the fryer basket in warm soapy water, then rinse and dry thoroughly. Wipe the cooking bowl with a soft, damp cloth. Ensure the bowl is completely free of water before adding any oil.

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

Place the deep fryer on a dry, level surface, ensuring the fryer is not close to the edge of the benchtop and that the cord is not hanging over the edge (refer to safety instructions, page 2-3).

Pull the handle of the frying basket up to the 90 degree position (see fig B).

1. Press the Lid Release Button and open the lid to the vertical position.
2. Remove the frying basket.
3. Pour up to 1.75 litres of good quality oil into the deep fryer. (The amount of oil should not be below the minimum mark (1.25 litres) or exceed the maximum mark printed inside of the fryer bowl).

⚠ Warning: Do not exceed the maximum mark with oil.

4. Close the lid firmly into it locks into position.
5. Plug the power cord into a 230/240 volt power outlet. Ensure cord is fully extended. Switch on at power outlet. The red 'Power' light will illuminate.
6. Preheat the oil by moving the Temperature Control Slide Selector to the right to desired temperature setting. The green 'Heating' light will illuminate to indicate that the oil is heating. When the oil has reached the required temperature, the green 'Heating' light will go out. Allow the green 'Heating' light to cycle on and off

several times in order for the oil to reach an even temperature.

NOTE: The green 'Ready' light will continue to cycle on and off in order to maintain the set temperature throughout cooking.

7. Once the oil has preheated, place food into the fryer basket. Do not overfill basket.
8. Open the lid and place the frying basket into the deep fryer. Lower the frying basket into the oil by pressing the button on top of the handle.

NOTE: Care should be taken when lowering food in the frying basket into the hot oil. Some splattering may occur.

9. Close the lid firmly until it locks into position.
10. Once the required cooking time has ceased, move the Temperature Control Slide Selector to the left. Switch the power off at the power outlet and remove the power plug.
11. Press the Lid Release Button to open the lid.
12. Pull the handle of the fryer basket up to the 90 degree position. The frying basket will be suspended above the hot oil. Allow the basket to stand in this position for a short time to drain any excess oil.
13. Lift the basket upwards to remove. Place the 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 without oil in the bowl.
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 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 oil burns may result from a deep fryer being pulled off a bench top. Do not allow the cord to hang off the edge of a bench top where it may be grabbed by children, or become entangled by the user. Never leave the deep fryer unattended while 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 process. 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 high temperatures, 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 of uniform size when placed in the basket to ensure 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 fillets in batter	180°C	5-7 minutes
Onion rings	190°C	2-4 minutes
Chips (thick) 500g	190°C	5-6 minutes
Potato wedges	170°C	7-10 minutes
Spring rolls, small	180°C	4-6 minutes

Care and Cleaning

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

Before cleaning, switch the deep fryer off at the power outlet and unplug the power cord. Allow oil to cool completely. Oil will retain its temperature for a long time after use.

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

Oil should be filtered after each use and stored in a clean, air-tight container in a cool area.

Good quality oil can be used several times. Do not store the oil in the deep fryer.

Discard used oil in a sealed container with household waste. Do not pour down a sink or drain.

To clean the interior non-stick coated surface

Drain the cooled oil from the fryer through a fine sieve and a funnel into a clean air-tight container.

After removing the oil, the interior of the bowl and the inside of the lid should be wiped with an absorbent paper towel, then cleaned using a soft cloth dampened with a little warm water and mild washing up liquid. Wipe again with a clean damp cloth to remove any traces of washing up liquid and dry thoroughly 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 coating.

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.

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

Open the filter cover by depressing the latch on top of the lid. The filter cover will lift off. The filters can then be removed.

Replace filters after approximately 60 uses.

Replacement filters can be obtained from Kambrook Spare Parts –

Contact: (03) 8698 2800
(Melbourne area)
1800 800 634
(outside Melbourne)
(09) 271 3980
(New Zealand customers)

RECIPES

CORN FRITTERS

Oil for deep frying

2 egg whites

310gm can Creamed Corn Kernels

1 small onion, finely chopped

1 1/2 tablespoons plain flour

Preheat oil in the deep fryer at 180°C 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 3 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°C for approximately 15 minutes.

Drain marinade from chicken. Lower basket into hot oil. Deep fry chicken for 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°C 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 (do not over mix or the batter will become too thick).

Dry the vegetables and dip into the batter.

Lower basket into hot oil. Deep fry potatoes 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°C 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.

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 170°C for approximately 15 minutes.

Wash potatoes well and cut into wedges.

Place potatoes, Italian Herbs and black pepper into a plastic bag and toss until potatoes are well coated.

Lower basket into hot oil. Deep fry potatoes for 7-10 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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