

mellerware®

makes life easier

TEMPURA 3l deep fryer



Adjustable
temperature
control

Removable
stainless steel
control panel

Enamel
cooking
pot



complies with
INTERNATIONAL
IEC60335
SAFETY SPECIFICATIONS

m
2200W

2 YEAR
WARRANTY

Model:
27103A

Keep the instructions for future reference

General Safety Instructions

Read the operating instructions carefully before putting the appliance into operation and keep the instructions including the warranty, the receipt and, if possible, the box with the internal packaging.

- The appliance is designed exclusively for private use. This appliance is not fit for commercial use. Do not use it outdoors. Keep it away from sources of heat, direct sunlight, humidity (never dip it into any liquid) and sharp edges. Do not use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately. Do not put it in water.
- When cleaning or putting it away, switch off the appliance and always pull out the plug from the socket (pull on the plug, not the cable) if the appliance is not being used and remove the attached accessories.
- Do not operate the machine without supervision. If you should leave the workplace, always switch the machine off or remove the plug from the socket (pull the plug itself, not the lead).
- Check the appliance and the cable for damage on a regular basis. Do not use the appliance if it is damaged.
- Do not try to repair the appliance on your own. Always contact an authorized technician. To avoid the exposure to danger, always have a faulty cable replaced only by the manufacturer, by our customer service or by a qualified person and with a cable of the same type.
- Use only original spare parts.
- Pay careful attention to the following 'Special Safety Instructions'
- Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of hot liquids.
- The temperature of accessible surfaces may be high when the appliance is operating.
- The appliance must not be immersed in any fluid.
- For details on how to clean surfaces in contact with food or oil please see section "Cleaning"

Children

- This appliance shall not be used by children from 0 year to 8 years.
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of
- experience and knowledge if they have been given supervision or instruction concerning the use of the
- appliance in a safe way and understand the hazards involved
- Children shall not play with the appliance.

In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach. Caution! Do not allow small children to play with the packaging as there is a danger of suffocation!

To protect children from the dangers posed by electrical appliances, make sure that children do not have access to the appliance.

Special Safety Advice for this Device

- The device should only be touched using the handles provided.
- Do not move the device when the liquid is hot.
- Keep the lid tightly closed during use.
- Please fill the basket outside the deep-fat dryer in order to prevent splashes.
- Please always use the frying basket for deep-frying.
- Warning: Never mix fats and oils, as the deep fat fryer could spill over. Even the mixing of various types of oil and fat with one another is dangerous!
- If the deep fat fryer should catch fire, do not under any circumstances attempt to extinguish the flames with water. Instead, replace

the lid and suffocate the flames with a damp cloth.

Introduction

The deep fryer is equipped with an adjustable thermostat, so that the temperature can be adapted to the food being fried.

Connection: The fryer must be connected to a properly installed 230V, 50Hz socket with earthing protection.

Before using for the first time

- Remove the packaging. Then take the lid off the deep fat fryer. In the deep fat fryer you will find a frying basket. Take all objects out of the fryer.
- It is highly recommended to clean the lid, casing, container and frying basket as described in the Cleaning section.
- Please pull the connection cable out of the cable compartment.

Useful hints for use

- Always remove the food remaining in the oil (e.g. Pieces of French fries). Change the oil after using it 8-10 times.
- Deep frying fat must be capable of being heated to high temperatures. Use high quality frying oil or frying grease. Do not use margarine, olive oil or butter: they are not fit for frying, because they start to smoke at low temperatures. Furthermore, the frying time should be kept as short as possible and the food only fried until it turns golden yellow.
- Please note that the safety switch is operated when the control element is inserted into the guide mechanism.
- Choose the right frying temperature and check the conditions of the food to be fried. A rule of thumb is that pre-fried foods require a higher temperature than raw foods.
- Do not carry or move the deep fryer if the oil or grease is still hot.
- When frying dough-like foods scrape off the excess dough and put the pieces carefully into the oil.
- Please ensure that the handle of the deep fat frying basket has been correctly attached.
- Press the ends of the wire together at the free end of the handle.
- Insert the brackets into wire hoops inside the basket.

- The deep fat frying basket must not be more than 2/3 full. Do not overfill the frying basket (The maximum filling quantity for chips is 200g per litre of oil/fat).
- Rub dry humid foods with a cloth before frying.
- Caution: In the case of foodstuffs which are too moist (e.g. Frozen chips etc.) Large amounts of foam may form, which under certain circumstances may cause the oil to overflow.
- After use, unplug the deep fryer.

Use

- Make sure that the appliance is unplugged and switched off (The control lamps are off.).
- Take the lid off the deep fryer.
- Remove the frying basket and fill the container with oil or grease (maximum). The filling level must be located between the minimum and the maximum level. Put the lid back on.

Please note the following important information!

- If you use fat, divide it up into small pieces and place it on the floor of the deep frying vessel.
- Under no circumstances should you place the fat in the deep frying basket.
- Insert the plug into a 230V, 50Hz power socket. The red control lamp lights up. Set the desired temperature by turning the temperature control.
- The green control lamp lights up. Once the set temperature has been reached the green control lamp goes off. Take the lid off and put the frying basket with the food to be fried carefully into the hot oil.
- The green control lamp switches on and off several times during frying. This is normal and it indicates that the temperature is controlled by the thermostat and is being maintained. At the end of the frying time (the frying time is specified on the package of the food or in the recipe) open the lid carefully (Warning! Hot steam may be released!). Remove the frying basket.
- Let the oil drip from the food being fried.
- In order to switch off the machine, please turn the temperature regulator to OFF and remove the plug from the socket. Wind the mains lead up in the form of a spiral in the cable compartment.

Cleaning

- Make sure that the plug is pulled out.
- Wait until the deep fryer is completely cool before cleaning.
- Wait for 1 to 2 hours after use before using again to avoid burns.
- Unlock the frying fat vessel by pulling out the control element upwards. Pour out the oil.
- Clean the control element in the housing with a damp cloth and household detergent if necessary. Do not immerse in water.
- The lid, frying basket and frying fat vessel can be cleaned in the usual manner in soapy water.
- Avoid using abrasive materials or sharp objects. These may damage the deep fryer.

Troubleshooting

- Check the mains connection.
- Check the position of the thermostat.

Other possible causes:

The device is fitted with a safety switch. This prevents the heater being switched on accidentally.

Troubleshooting:


Check that the control element is correctly in place.

Overheating Protection

- If you should accidentally switch on your deep fat fryer when there is no oil or fat in it the overheating protection is automatically turned on. The appliance is no longer ready to be used. Unplug the deep fryer.
- Only after the device has been left to cool down completely should the RESTART button on the rear of the control element be operated in order to use the deep fat fryer again. Please use a pointed object for this purpose.


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