

mellerware®

TRENDS FOR LIFE

Professional 1 Mini Deep Fryer



complies with
INTERNATIONAL
IEC60355
SAFETY SPECIFICATIONS

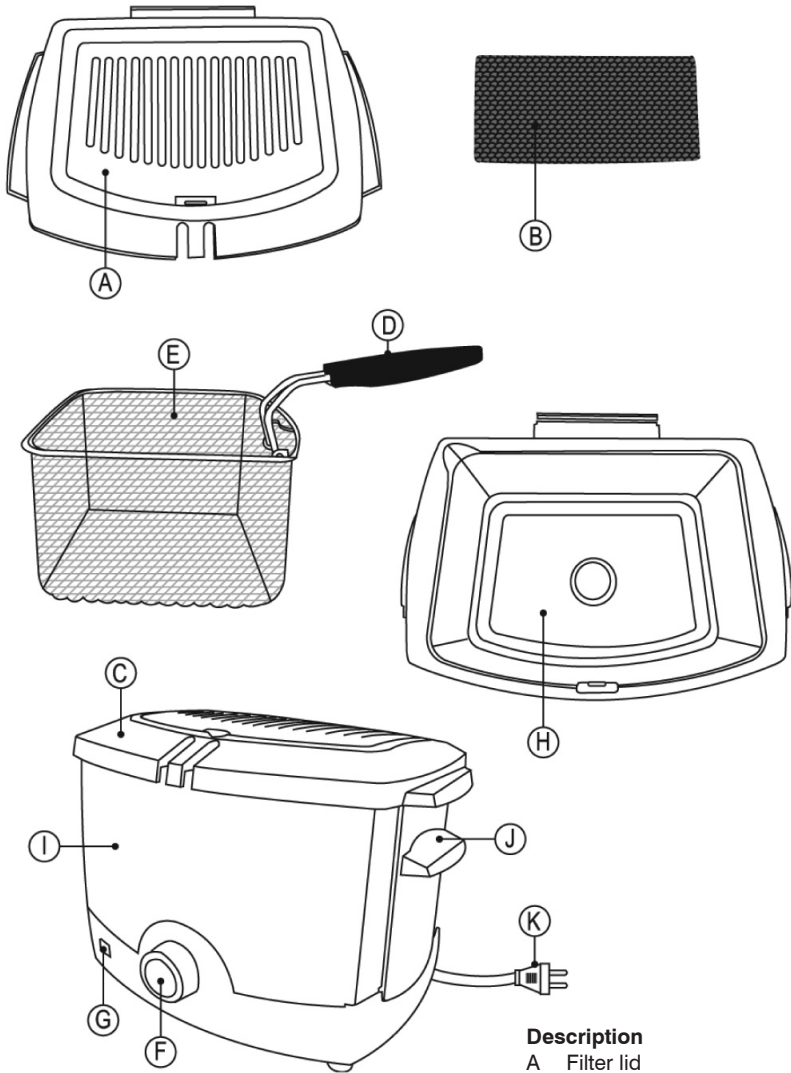
m
1000W

CE
2 YEAR
GUARANTEE

Model:
27100

PLEASE READ ALL INSTRUCTIONS BEFORE USE

2 year guarantee



Description

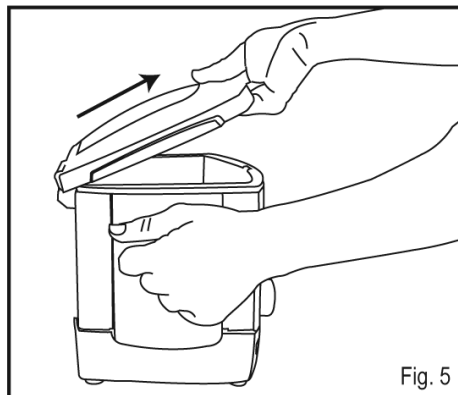
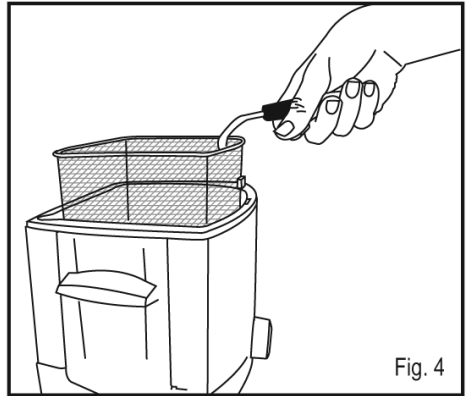
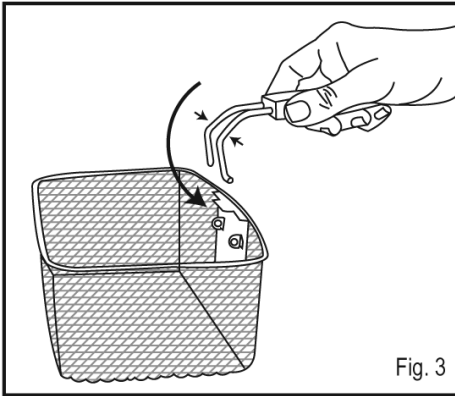
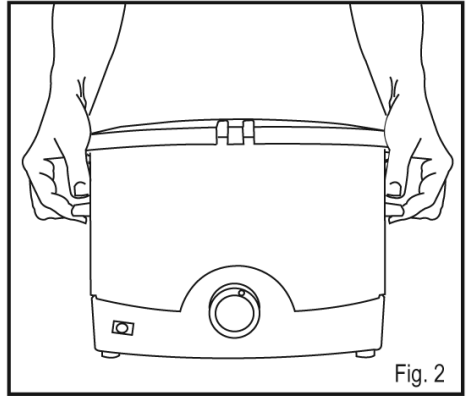
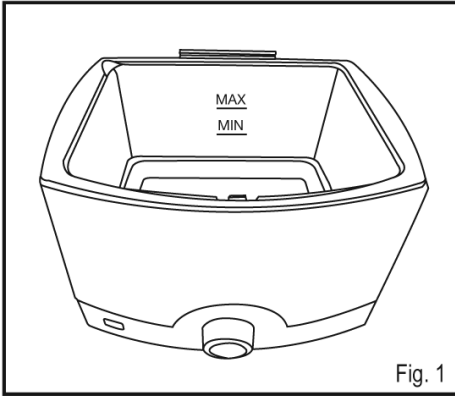
- A Filter lid
- B Filter
- C Fryer lid
- D Detachable basket handle
- E Basket
- F Thermostat adjustment control
- G Temperature control pilot light
- H Pan
- I Body
- J Carry handles
- K Mains connection

IMPORTANT SAFETY INSTRUCTIONS:

- Read this instruction leaflet carefully before using the appliance and keep it for future consultation.
- Ensure that the indicated voltage on the nameplate matches the mains voltage before plugging in the appliance.
- Position the appliance on an even, stable surface, which can withstand high temperatures, away from heat and possible water splashes.
- Keep the appliance away from flammable material such as textiles, cardboard or paper, etc.
- Never connect the appliance without having first of all filled the oil bowl.
- Respect the MAXIMUM and MINIMUM levels. (Fig. 1)
- Do not use the appliance if the cord or plug is damaged.
- Connect the appliance to a base with an earth socket withstanding a minimum of 10 amperes.
- Do not allow the cord to hang or to come into contact with the hot surfaces of the appliance.
- Unplug the appliance by pulling on the plug, not the cord.
- Unplug the appliance from the mains when not in use and before cleaning.
- Never touch the plug with wet hands.
- This appliance is for household use only, not industrial use.
- This appliance is intended for use by adults. Do not allow children or the disabled to use it.
- Never leave the appliance unattended when in use and keep out of the reach of children, as this is an electrical appliance that heats oil to high temperatures and may cause serious burns.
- If using fat instead of oil, this must be melted beforehand in a separate container. Ensure that you respect the levels.
- If the fat has hardened in the fryer, make some holes in the solidified fat to allow any water that it may have been retained to be released as steam when heating at the minimum thermostat temperature.
- Do not move the appliance whilst in operation or if the oil is still hot. When the fryer is cold, carry it by the handles (Fig. 2).
- If, for some reason, the oil were to go on fire, disconnect the appliance from the mains and suffocate the fire using the lid, a cover or a large kitchen cloth. NEVER WITH WATER.
- Turn the thermostat control to the minimum (MIN) setting. This does not mean that the fryer is switched off permanently.
- Disconnect the fryer when not in use. Do so by pulling out the plug not by pulling the cable.
- Do not use or store the appliance outdoors.
- In the event of overheating, the thermal safety mechanism will be activated and the fryer will stop operating.
- Do not use this equipment for any other purposes other than those described in this manual. Do not use it for purposes other than those specified by the manufacturer.
- Any inappropriate use or non-compliance with the operating instructions renders the warranty and the manufacturer's liability null and void.

INSTRUCTIONS FOR USE:

- Open the cover
- Remove the basket and attach the handle by pivoting until the rods engage in the housing (Fig. 3).
- Before using for the first time, wash the basket and bowl in soapy water, rinse well to remove any soap and then dry.
- Pour oil up to the mark indicating the MAXIMUM level on the bowl (Fig. 1).
- Plug the appliance into the mains.
- Select the required frying temperature using the thermostat control.
- The red pilot light will switch on to indicate that the oil is being heated (electricity is saved by closing the lid).
- Prepare the food to be fried and place it in the basket, making sure that it does not rise above $\frac{3}{4}$ of its capacity. Allow the food to drain before placing it in the basket.
- If the food is frozen, it must thaw first. The introduction of frozen food or food with significant water content in the basket can cause the oil to suddenly spit after a few seconds.
- Wait until the pilot light has gone out which will indicate that the oil has reached the correct temperature.
- Slowly place the basket in the pan to avoid overflowing and splashing. Fry with the lid open or closed, as required.
- When the food has been fried sufficiently, lift the basket and position it in the support in order to allow the excess oil to drain from the food (Fig. 4).
- Empty the basket.
- Change the oil approximately every 15 or 20 frying operations, or every 5 – 6 months if not used frequently.



After frying:

- Select the minimum position (MIN) using the thermostat control.
- Unplug the fryer.
- Place the basket inside the bowl. The basket handle can be left out or can be folded inside the basket by pressing sideways on the rods and making it turn.
- Close the lid.

Practical advice

- Fry a few pieces of bread to remove the smell of used oil.
- For food with a high water content, it is better and quicker to fry in two lots with less food than in just one. This will reduce the risk of splashes and spillage.
- The "two-stage frying method" can be used for an even and crispy coating. This system consists of first frying the food until it is reasonably well-done and then frying again using very hot oil to brown the food.
- Olive oil with a minimum acidity level is recommendable for frying.
- Do not mix different oils.
- Wash potatoes before frying to stop them from sticking.

Cleaning

- Unplug the oven from the mains and let it cool before starting any cleaning.
- Open the lid approximately half way and pull carefully upwards to remove. (Fig. 5).
- Remove the basket.
- Carefully empty the used oil from the pan into a container (not the sink), according to the standard in force for the treatment and disposal of waste.
- Pour soapy water into the pan to remove the grease.
- The basket and the lid (having previously removed the filter) can be washed in the dishwasher.
- Clean the outside of the appliance and the cord using a damp cloth with a few drops of washing-up liquid and then dry.
- Do not use solvents, or products with an acid or base pH such as bleach, or abrasive products, for cleaning the appliance.
- Do not let water or any other liquid into the air vents to avoid damage to the inner parts of the appliance.
- Do not submerge the appliance in water or any other liquid, or place it under running water.

Supplies:

- Supplies can be acquired from distributors and authorised establishments (such as filters) for your appliance model.
- Always use original supplies, designed specifically for your appliance model.

Anomalies and Repair

- In the event of a failure in the mains connection, do not try to replace it, as this could be dangerous. Take the appliance to an authorised Technical Assistance Service. The same applies to any other type of anomaly.

Ecology and Recyclability of the Product

- The packaging materials used for this product are included in a collection, classification and recycling system. Should you wish to dispose of them, use the appropriate public containers for each type of material.
- The product does not contain concentrations of substances that can be considered harmful to the environment.
- Should you wish to dispose of the product once its working life has terminated, take it to an authorised waste agent for the selective collection of Waste from Electric and Electronic Appliances.

- This equipment complies with Directive 73/23/EC for Low Voltage and Directive 89/336/EC for Electromagnetic Compatibility.

creative housewares

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