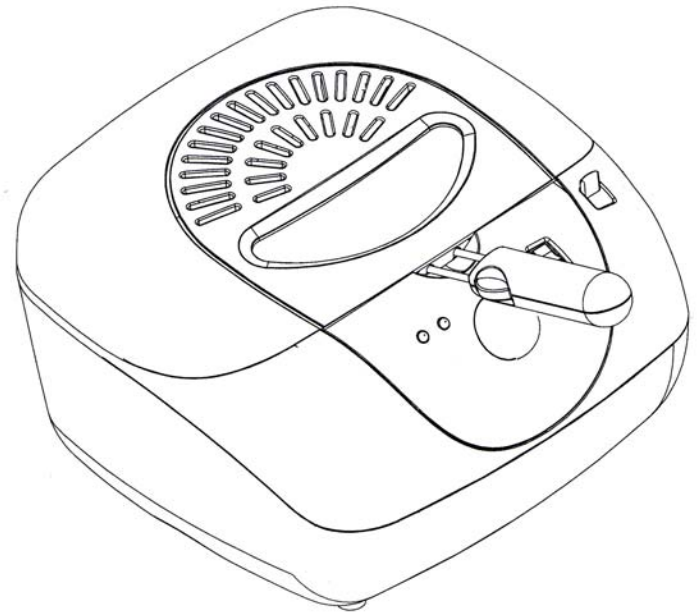


Bravetti™

2 L. Deep Fryer

OWNER'S MANUAL

**Model F1011H
120V., 60Hz., 1500 Watts**



EURO-PRO Operating LLC
Boston, MA, 02465
1 (800) 798-7398
www.euro-pro.com

EURO-PRO X

IMPORTANT SAFETY INSTRUCTIONS

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

1. Read all instructions for use carefully and look at the illustrations before you start using the appliance.
2. Do **not** touch hot surfaces, always use handles or knobs.
3. To protect against electrical shock, do not immerse cord and plug of this appliance in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
6. Do **not** operate any appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner. Return the appliance to **EURO-PRO Operating LLC** for examination, repair or adjustment. See warranty.
7. **Never** plug in before the control panel is installed in the body of the fryer and the heating element is placed in the oil container.
8. **Never** overfill the fryer with oil. Fill only between the minimum and maximum levels, as indicated inside the oil container.
9. Be sure handle is properly assembled to the basket and locked in place. See detailed assembly instructions.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Always insert heating element in the appliance first, then plug into the wall outlet. To disconnect, remove plug from wall outlet then wait for the unit to cool completely before removing the heating element.
12. Extreme caution must be used when moving any appliance containing hot oil or other hot liquids.
13. Do **not** leave appliance unattended while in use.
14. Do **not** use outdoors.
15. Do **not** let cord hang over the edge of the table, counter or touch hot surfaces.
16. Do **not** place on or near a hot gas or electric burner, or in a heated oven.
17. Do **not** use appliance for other than intended household use.

SPECIAL SAFETY INSTRUCTIONS

- A detachable magnetic power cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. **An extension cord (or longer detachable cord) is not recommended for use with deep fryers.**
- **Never** plug in the unit to an electrical outlet before the control panel is installed into the body of the fryer with the heating element inside the oil container.
- Do **not** immerse the control panel and heating element in water.
- When opening the lid after frying, lift it slowly and wait a moment to allow the steam inside to escape before opening fully.
- To avoid a circuit overload, do not operate another high wattage appliance on the same circuit.

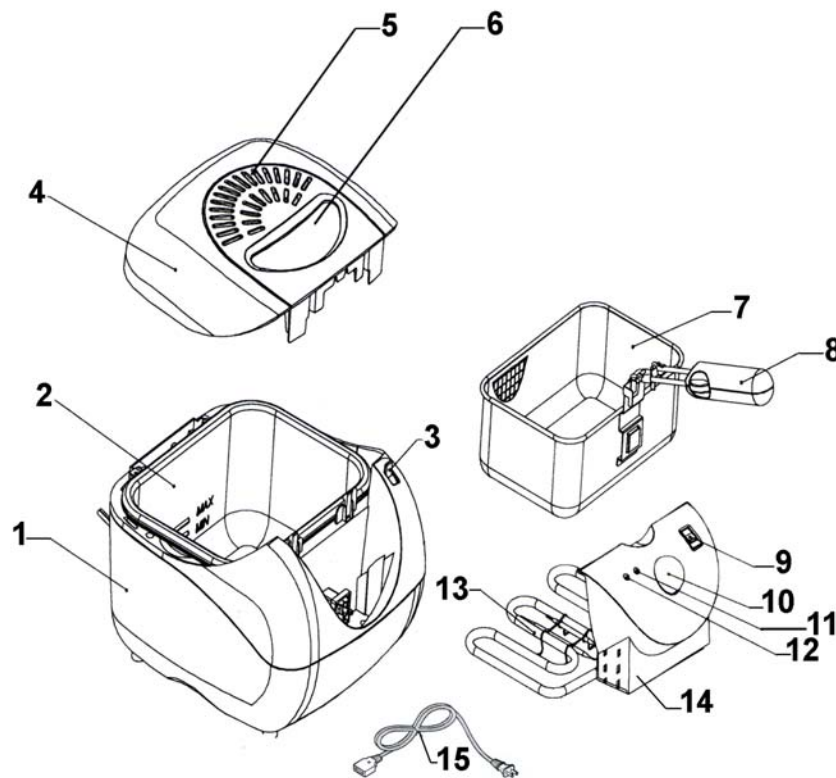


POLARIZED PLUG

WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not modify the plug in any way.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

GETTING TO KNOW YOUR DEEP FRYER



1. Main Unit
2. Oil Container/Reservoir
3. Cover Release Button
4. Removable Cover
5. Filter
6. Viewing Window
7. Frying Basket
8. Frying Basket Handle
9. On/Off Button
10. Temperature Control Knob
11. Power "On Light"
12. Ready Indicator Light
13. Heating Elements
14. Removable Control Panel
15. "Break Away" Power Cord

Technical Specifications

Voltage: 120V., 60Hz.
Power: 1500 Watts

*Illustration may differ from actual product.

Before Using Your Deep Fryer

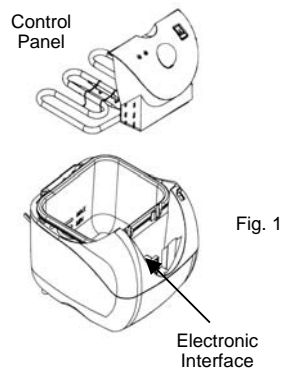
Make sure the deep fryer is unplugged from electrical outlet. Wash the frying basket and oil container in hot, soapy water. Wipe dry thoroughly. Wipe the removable heating control panel and heating elements with a damp, soapy cloth. Wipe dry thoroughly.

Note: Any water left in oil container or on frying basket can cause heated oil to splatter or "pop" during cooking. Special care should be taken to ensure that the oil filter in the removable cover is completely dry, otherwise the filter will not function properly. If not dry, steam may be trapped within the fryer during use and cause serious burns when opened.

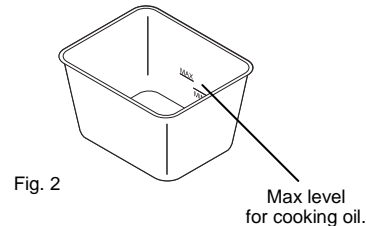
Assembling Your Deep Fryer

CAUTION: Never turn on the fryer when the oil pan is empty. Always ensure the fryer is out of the reach of children. Always use fryer on a flat, heat resistant surface.

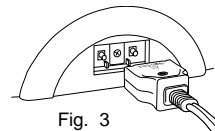
1. Place oil container inside the base of the deep fryer.
2. Slide the control panel with the heating element downward until it connects with the control panel terminal on the outside of the fryer. The automatic safety switch ensures that the unit will not operate unless the control panel has been inserted correctly into the electric interface on the control panel terminal. (Fig. 1)



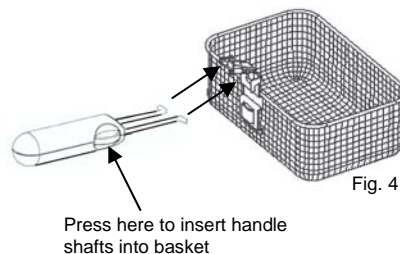
- WARNING:** Never plug in the deep fryer before filling with oil. Always unplug the appliance when not in use.
3. Pour cooking oil into oil container. Do **NOT** exceed "MAX" level for cooking oil. (Fig. 2)



4. Attach the "Break Away" power cord. When attaching the power cord, you will feel a magnetic pull on the cord. (Fig. 3)



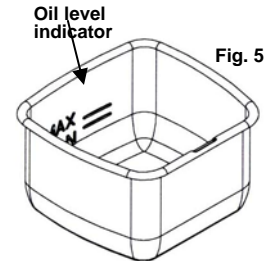
5. Attach the basket handle to the frying basket by pressing inward on the side of the handle to depress the handle shafts. Place the handle shaft into the mating slots inside the fryer basket, make sure the ends are in place and secure. (Fig. 4)



Filling the Oil Container

Never plug in the deep fryer before filling with oil to specified level. Always make sure control panel is securely in place in the body and the heating element is inside the oil in the container before plugging in.

- Use blended vegetable oil, pure corn oil or canola oil. Do **not** use olive oil, margarine, lard or drippings.
- The oil level must always be maintained between the minimum and the maximum levels marked inside the oil container. Check the oil level before each use. For best results, keep the oil close to the maximum level on the oil container. (Fig. 5)
- **Never** mix different oils and fats together. Do **not** mix old and new oil.



Using Solid Fat

WARNING: Do **Not** put solid shortening in the oil container or the frying basket.

- If using solid vegetable shortening, melt it first in a separate pan and then very carefully pour the melted fat into the oil container.
- Previously used solid vegetable shortening which has curdled and hardened in the oil container should be removed from the oil container and melted in a separate pan before reusing.

Using Your Deep Fryer

CAUTION: Never turn on the fryer when the oil pan is empty. Always ensure the fryer is out of the reach of children. Always use fryer on a flat, heat resistant surface.

1. Place oil container inside base of unit.
2. Slide control panel with heating elements downward until it connects with the power junction module on the outside of the fryer.
3. Make sure fryer On/Off switch is in the "Off" position.

4. Attach the detachable power cord. When attaching the cord - you will feel a magnetic pull on the cord when attaching cord correctly.
 5. Pour cooking oil into oil container. Do not exceed max level for cooking oil. (See instructions on filling the oil container.)
 6. Turn On / Off switch to "On" position. The power "On" light will come on.
 7. To set the desired frying temperature, press the temperature control knob and turn the knob to the left to decrease the temperature or to the right to increase. The range of temperature is between 155° F and 385° F.
 8. When you have finished setting the temperature, the unit is ready to be used. Close the cover and let the oil reach the set temperature.
 9. When the oil in the deep fryer has reached the set temperature, open the cover, place the frying basket onto the oil draining hook, put food into the frying basket and carefully lower the frying basket into the hot oil. Close the cover.
 10. When cooking oil reaches desired setting, the temperature ready light will turn on.
- Note:** The temperature ready light will cycle off and on during the frying cycle as the unit maintains the selected temperature.
11. When cooking is complete, open the cover carefully to avoid burns caused by escaping steam. Lift the frying basket and hook it onto the oil draining hook to allow the food to drain.
 12. Remove the food from the frying basket by:

Lifting the frying basket by its handle and

CAREFULLY pouring food onto a plate covered with paper towels or into desired serving utensil.

Using tongs to grasp the food from the frying basket and placing into the serving utensil.

13. Repeat procedure for remaining food to be cooked.

Note: Always replace or remove the frying basket carefully when cooking. **Oil is very hot and can cause severe injury.**

OPERATING INSTRUCTIONS

14. When cooking is completed, press the "On/Off" button and remove the plug from the electrical outlet. Allow the oil in the oil container to cool completely for approximately two (2) hours before attempting to remove the oil and clean the deep fryer.

Note: Do **not** disconnect the deep fryer by pulling on the "Break Away" power cord.

WARNING: Although your deep fryer has a cool touch exterior, to avoid possible injury or burns, never touch any metal parts on the deep fryer because they may be hot.

IMPORTANT

- Do **not** fill the frying basket with frozen food when basket is immersed in the hot oil.
- Place the food in the frying basket. Do **not** drop food into hot cooking oil. Do **not** overfill it and never exceed the maximum quantities. For optimum results and shorter frying time, fry smaller quantities.
- The frying basket has a "MAX" line on it. Do **not** fill the frying basket with food over this line.
- Do **not** fill the basket higher than the max line on the basket with frozen food.

Frying Food

WARNING: When frying foods, remove the frying basket from the deep fryer before filling with frozen food because oil will spatter and can cause burns.

WARNING: When frying frozen foods such as French Fries, you should **NOT** exceed 1/2 Lb. or less. Clean off any ice from frozen food prior to frying. Failure to do so may cause fryer to overflow when food is placed in oil.

CAUTION: Never plug in the control panel when it is not assembled to the fryer body. Do not immerse the control panel, power cord or plug in water or any other liquid.

CAUTION: This unit should not be used to boil water.

- Always use the frying basket to fry food.
- Always close the cover during frying.
- When the oil is pre-heated, ready indicator light will come on indicating the desired oil temperature has been reached.
- Slowly lower the frying basket into the hot oil. Lowering the frying basket too quickly can result in the oil overflowing and splashing.
- Replace the cover carefully.
- It is normal for steam to escape through the sides of the cover while frying.
- Avoid standing too close to the deep fryer while it is cooking.

WARNING: When opening the cover after frying, lift up the cover slightly, then wait to allow steam to escape before opening the cover completely. Keep face away from unit to avoid burns caused by escaping steam.

Frying tips

- To avoid condensation buildup on the cover window - rub a little cooking oil on window.
- Do not mix different oils or new and old oil together.
- Replace oil regularly. In general, oil used to fry food with protein, (such as poultry, meat and fish) should not be reused. When oil is used mainly to fry potatoes and is filtered after each use, it can be used up to 8 to 10 times, but do not use the same oil for more than 6 months.
- Always replace all oil as soon as it starts foaming when heated or when color becomes dark or when it has a rancid smell or taste or becomes syrupy.
- Make sure that the food to be fried is dry.
- Remove loose ice from frozen food before frying.
- To cook evenly, pieces should be the same size and thickness.
- Thicker pieces will take longer to cook.

OPERATION INSTRUCTIONS

Temperature Settings

The following cooking times reflect only the approximate time needed to fry one basket 1/2 full. The exact time may be different depending on actual quantity, personal cooking preferences, size and thickness of pieces, etc. In general, use lower settings for delicate foods (vegetables, fish) and higher settings for frozen foods, French Fries and chicken.

Food	Cooking Time	Temp.
French Fries	6-9 minutes	375°F
Fish Fillets	3-5 minutes	320°F
Chicken Fingers	6-8 minutes	350°F
Chicken Pieces	13-20 minutes	350°F
Fried Zucchini	3 minutes	320°F
Fried Mushrooms	3 minutes	320°F
Onion Rings	3 minutes	320°F
Donuts	3-5 minutes	350°F
Apple Beignets	4 minutes	350°F
Shrimp	4-6 minutes	320°F

To Store or Reuse Cooking Oil

- Make sure the deep fryer is unplugged and the oil has cooled (approximately 2 hours) before attempting to clean or store the deep fryer.
- The oil does not need to be changed after each use. We do not recommend storing and reusing oil that was used for frying high protein foods such as poultry, fish or other meats. When oil is mainly used to fry potatoes and is filtered after each use, it can be used 8 to 10 times. However, do not use the same oil for longer than 6 months.
- To filter the oil, first make sure the oil has cooled and then empty the oil from the oil container into a storage container or bottle. (Fig. 6) wash and dry the oil container and basket. To reuse, refill the oil container with the oil, pouring the oil through a wire strainer or paper filter. (Fig. 7)



Fig. 6

Storing used oil



Fig. 7

Filtering used oil

Cleaning Instructions

WARNING: Always press the "On/Off" button to stop the heating element from heating and remove the plug from the wall outlet before cleaning. Allow the deep fryer and the oil to cool completely (approximately 2 hours) before cleaning. Never immerse the control panel, cord, plug or main enclosure in water or any other liquid.

- Please read and follow all instructions in this manual for best results with your deep fryer.
- **Never** immerse the control panel, cord, plug or main enclosure in water or any other liquid.
- Do **not** place the control panel, cord, plug or main enclosure in the dishwasher.
- Clean the control panel and main enclosure only with a damp cloth.
- The oil container, frying basket and cover can be washed in the top rack of the dishwasher. To remove the cover, open it and lift it straight up.
- Do **not** use any type of abrasive pad or steel wool to clean the power cord magnetic socket.
- Do **not** use alcohol or cleaning solutions to clean deep fryer.

ONE (1) YEAR LIMITED WARRANTY

Detachable “Break Away”

Power Cord

Your deep fryer has been specifically designed with your safety in mind. Your deep fryer has a unique detachable power supply cord. This power supply cord is designed to “break away” from the fryer in the event that the power cord or fryer is inadvertently pulled or tugged. This is intended to prevent the tipping of the appliance and hazardous spillage of hot oil. It is **NOT** intended to disconnect the fryer during normal use. To connect the power cord - note the instructions on the cord plug area - “this side up”. Place cord into opening - you will feel the magnetic pull. Slide cord into slot until it connects. (Fig. 8)

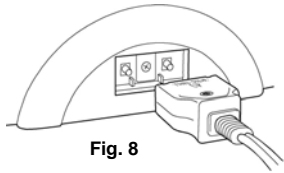


Fig. 8

CAUTION: Do not use the “break - away” power cord to disconnect the deep fryer. Always disconnect plug from electrical outlet first before removing the power cord.

WARNING: The “break-away” power cord is only for accidental disconnection of the deep fryer. It is not to be removed during normal operation. If the cord should be disconnected from the unit during operation, the user should **immediately unplug the power cord** from the electrical wall outlet before any attempt to reconnect the magnetic cord back to the deep fryer unit. Do **not** come in contact with the magnetic connection of the power cord while it is plugged into electrical wall outlet. Injury can occur.

CAUTION: Do not attempt to defeat the magnetic cord connection by attempting to permanently attach the power cord to the deep fryer.

How To Reset the Deep Fryer

If for some reason the deep fryer stops heating, the reason might be that the safety reset switch has disconnected. To reconnect the deep fryer, follow the instructions below:

- Allow the deep fryer to cool completely.
- Remove the control panel from the unit.
- Push the thermostat reset button located on the back of the control panel with the back of a ball point pen. (Fig. 9) The unit will beep to indicate that it has re-set.

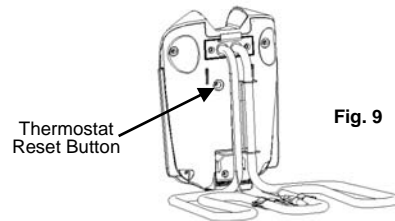


Fig. 9

EURO-PRO Operating LLC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase, when utilized for normal household use, subject to the following conditions, exclusions and exceptions. If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid. For Customer Service support, call 1 (800) 798-7398 or visit our website www.euro-pro.com.

If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date and \$ 18.95 to cover the cost of return shipping and handling must be included. * Non-durable parts including, without limitation, paper bags, filters, brushes and electrical parts which normally require replacement are specifically excluded from warranty. The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alterations to the product or any of its parts, which have been performed by a repair person not authorized by **EURO-PRO Operating LLC**.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event is EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or from province to province.

***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package “ATTENTION CUSTOMER SERVICE”. We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**



OWNERSHIP REGISTRATION CARD FOR CANADIAN CONSUMERS ONLY

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

EURO-PRO Operating LLC, 4400 Bois Franc, St-Laurent, QC, H4S 1A7

Model F1011H

Appliance model

Date purchased

Name of store

Owner's name

Address

City

Prov.

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Printed in China

8

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