

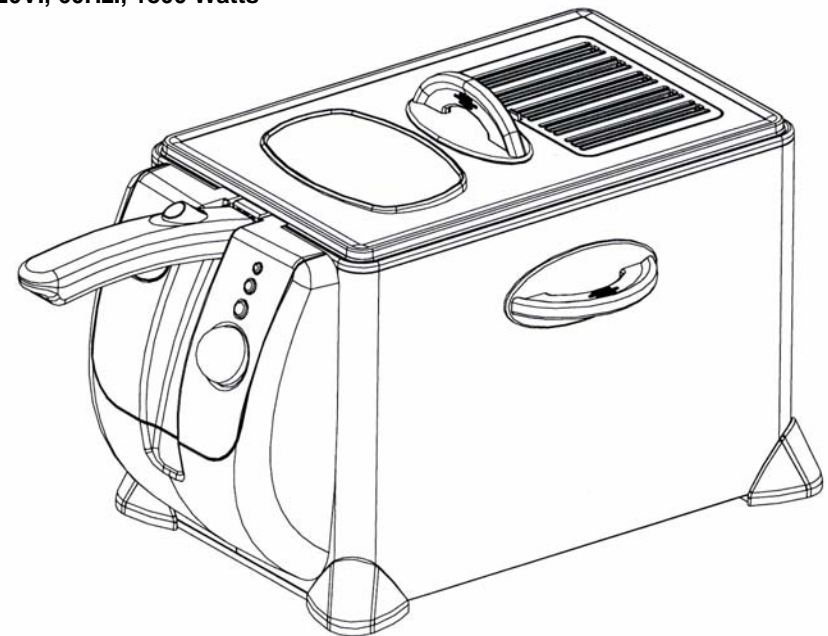
Bravetti[™]

PLATINUM PRO

Auto-Lift Deep Fryer

OWNER'S MANUAL

Model F1075H
120V., 60Hz., 1800 Watts



EURO-PRO Operating LLC
94 Main Mill Street, Door 16
Plattsburgh, NY 12901
Tel.: 1 (800) 798-7398

EURO-PRO 

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

Model F1075H

EURO-PRO 

ONE (1) YEAR LIMITED WARRANTY

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 purchase when utilized for normal household use.

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 to **EURO-PRO Operating LLC**, 94 Main Mill Street, Door 16, Plattsburgh, NY 12901. If the appliance is found by **EURO-PRO Operating LLC** 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.*

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 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.

***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 trying to improve our products, therefore the specifications contained herein are subject to change without notice.**



OWNERSHIP REGISTRATION CARD

Please fill out and mail the product registration card within ten (10) days of. 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.

RETURN TO **EURO-PRO OPERATING LLC**, 94 Main Mill Street, Door 16, Plattsburgh, NY 12901

Model F1075H

Appliance model

Date purchased

Name of store

Owner's name

Address

City

State

Zip Code

Printed in China

OPERATING INSTRUCTIONS

Detachable Power Cord

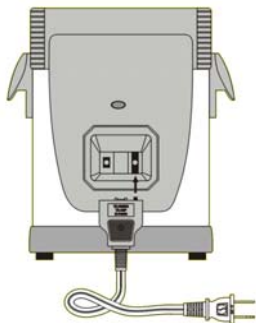
Your **Bravetti Platinum Pro** Deep Fryer has been specifically designed with your safety in mind. **Bravetti Platinum Pro** has incorporated a unique detachable power supply cord. This power supply cord is designed to "Break Away" from the fryer body in the event that the supply cord is inadvertently pulled. This is intended to prevent the tipping of the appliance and hazardous spillage of hot oil.

The female receptacle portion of the power supply cord is permanently attached to the rear of the the control panel.

To connect the male power cord plug to the female receptacle on the appliance, orient the male plug so that it mates with the female receptacle. The male plug can only be inserted one way. If the male plug will not go into the receptacle on the appliance, rotate the male plug 180°

IMPORTANT: Should the male plug become detached from the appliance during use, it is important to:

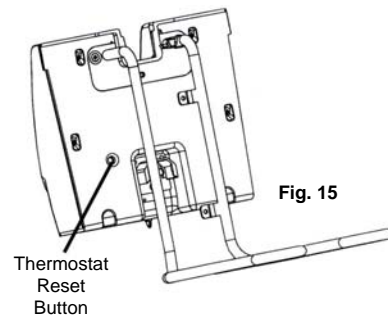
1. Unplug the power cord from the wall outlet.
2. Turn off the appliance at the control panel.
3. Re-attach the power cord to the appliance.
4. Re-connect to power outlet.
5. Turn the appliance back on.



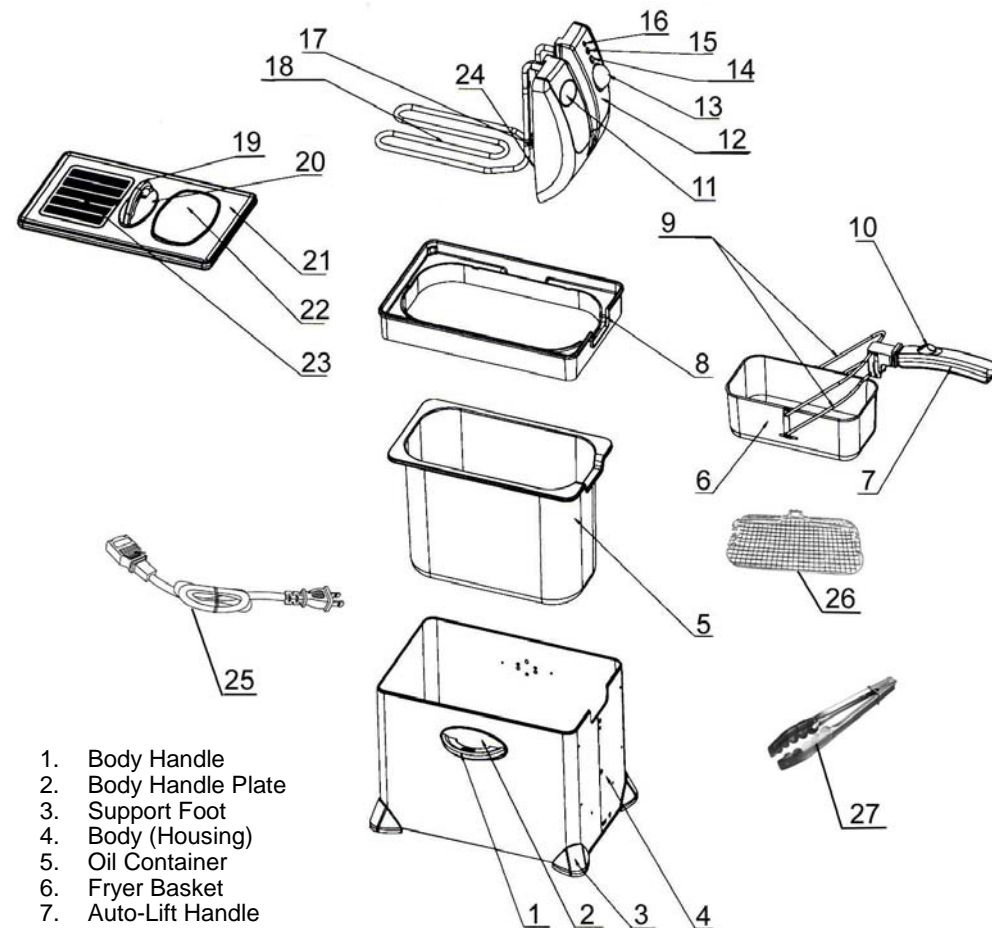
How To Reset the Deep Fryer

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. 15) The unit will beep to indicate that it has re-set.



GETTING TO KNOW YOUR DEEP FRYER



1. Body Handle
2. Body Handle Plate
3. Support Foot
4. Body (Housing)
5. Oil Container
6. Fryer Basket
7. Auto-Lift Handle
8. Middle Housing
9. Basket Support Arms
10. Handle Lock Button
11. LED Display Screen
12. Control Panel
13. Temperature & Timer Control Knob
14. Power (On) Button
15. Temperature Reset Button
16. Power On – Temperature Ready Light
17. Temperature Sensor
18. Heating Element
19. Deep Fryer Cover Handle
20. Deep Fryer Cover Handle Plate
21. Removable Cover
22. Viewing Window
23. Removable Odor Filter
24. Thermostat Reset Button
25. Magnetic Power Cord
26. Even-Fry Basket Lid
27. Tongs

Technical Specifications

Voltage: 120V., 60Hz.
Power: 1800 Watts

OPERATING INSTRUCTIONS

Read all the sections of this booklet and follow all the instructions carefully.

Using for the First Time

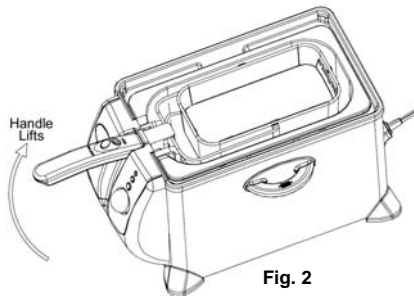
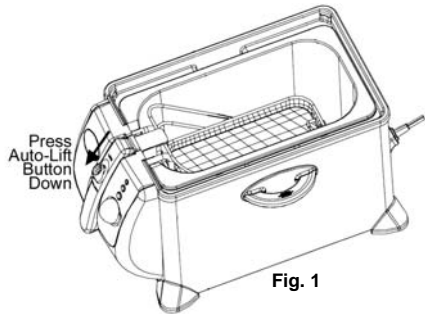
Warning: Never attach the magnetic power cord to the unit before the control panel is inserted into the unit with heating element in the oil container. Do not immerse the control panel, cord or plug in water.

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

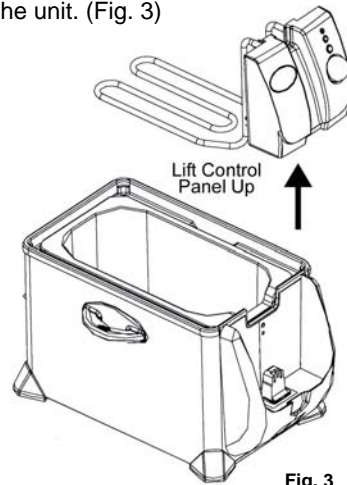
Prior To First Use, Clean The Unit Thoroughly

Always let the fryer cool completely for 2 hours before taking it apart for cleaning. Never carry or move the Deep Fryer with hot oil inside. Before cleaning, always make sure the plug is not in the wall socket.

- All components with the exception of the electrical parts, can be washed in warm soap water. Dry thoroughly before use.
- Remove the cover from the unit.
- Press down on the Auto-Lift Button on the basket handle to raise the basket up and remove the basket assembly from the deep fryer. (Fig. 1 & 2)



- Lift the control panel up and remove from the unit. (Fig. 3)



- Remove the oil container.
- Clean the oil container and the frying basket with hot water, dishwashing liquid or other non-poisonous detergent and non-abrasive sponge.

Caution: All components must be completely dried before filling with oil and using. Special care must be taken to ensure the washable oil filter in the lid is completely dry, otherwise the filter will not function properly and may lead to steam being trapped within the fryer during use.

Warning: Never exceed "MAX" line when filling the basket with food.

OPERATING INSTRUCTIONS

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...

Temperature Settings

In general, use lower settings for delicate foods (vegetables, fish) and higher settings for frozen foods, French Fries and Chicken.

Food	Cooking Time	Temperature
French Fries	2-3 minutes	375°F
Fish Fillets	3-4 minutes	350°F
Chicken Fingers	3-5 minutes	350°F
Chicken Pieces	10-15 minutes	350°F
Breaded Zucchini	2-3 minutes	375°F
Breaded Mushrooms	3-4 minutes	375°F
Onion Rings	2-3 minutes	320°F
Donuts	4 minutes	375°F
Apple Beignets	4 minutes	375°F
Shrimp	2-3 minutes	320°F

OPERATING INSTRUCTIONS

- Use the tongs to remove the frying basket cover from the frying basket. (Fig. 11)



Fig. 11

- Press the power button to turn the deep fryer "Off".
- Unplug the power cord from the electrical wall outlet.

Frying Basket with Cover

The basket cover may be used when making donuts, hush puppies or other deep fried foods where the food being cooked needs to be held immersed in the oil.

To attach the basket lid to the fryer basket:

- Place the food that is to be deep fried into the basket.

- Snap the basket lid onto the fryer basket.. (Fig. 12)



Fig. 12

Note: Always let the deep fryer cool completely (approximately 2 hours) before cleaning or storing. Never carry or move the deep fryer with hot oil inside.

Frying Tips

- Do not mix different oils or new and old oil together.
- Replace oil regularly. In general, oil will be tainted fast when frying food containing a lot of protein, (such as poultry, meat and fish). 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, when color becomes dark, 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.

Cleaning Instructions

- Follow the cleaning instructions on page 3. (Before Using for the First Time)
- Never immerse the control panel, cord or plug in water or any other liquid.
- Do not place the control panel, cord or plug in the dishwasher.
- Clean the control panel only with a damp cloth.
- The oil container, frying basket, and lid cover can be washed in the dishwasher.
- The filter can only be rinsed, do **NOT** place in dishwasher.
- The body of the deep fryer can be washed in warm soapy water. **Do not** put the body of the deep fryer in the dishwasher.

Filtering & Changing The Oil

- Make sure the deep fryer is unplugged and the oil has cooled completely before cleaning or storing the deep fryer.
- The oil does not need to be changed after each use. In general, the oil will be tainted rather quickly when frying food containing a lot of protein (such as poultry, meat or fish). 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 periods longer than six (6) months.
- To filter the oil, first make sure the oil has cooled and then empty the oil from the oil container into another container or bottle. (Fig. 13)
- Wash and dry the oil container and basket.
- Refill the oil container with the oil, pouring the oil through a wire strainer or paper filter. (Fig. 14)

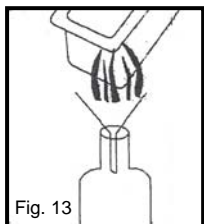


Fig. 13

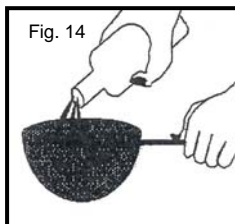


Fig. 14

OPERATING INSTRUCTIONS

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. (Fig. 4)
- Never mix different oils and fats together. Do not mix old and new oil.

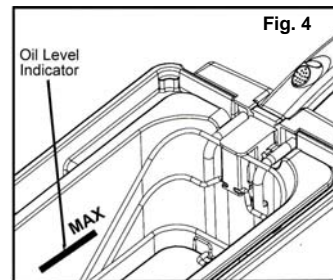


Fig. 4

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.

Installing the "Control Panel With the Heating Element" Into Place

- Hold the control panel with the heating element in your hand.
- Slide the control panel down making sure that the control panel is fully seated into the power junction module. (Fig. 5)

Important Notice: The Automatic Safety Switch ensures that the unit will not operate unless the Control Panel has been seated properly into the power junction module. This is not a defect. This product is fitted with a safety switch to prevent the unit from turning on accidentally.

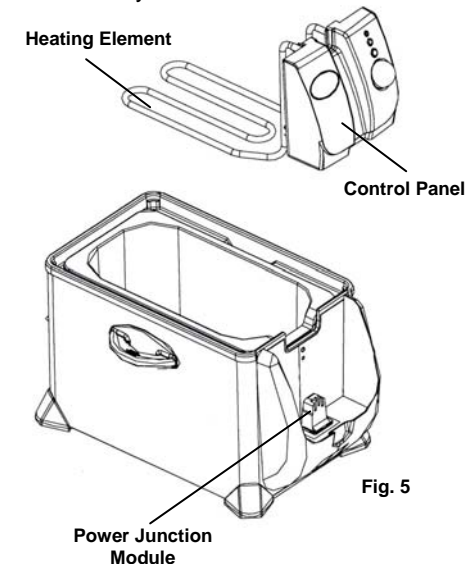


Fig. 5

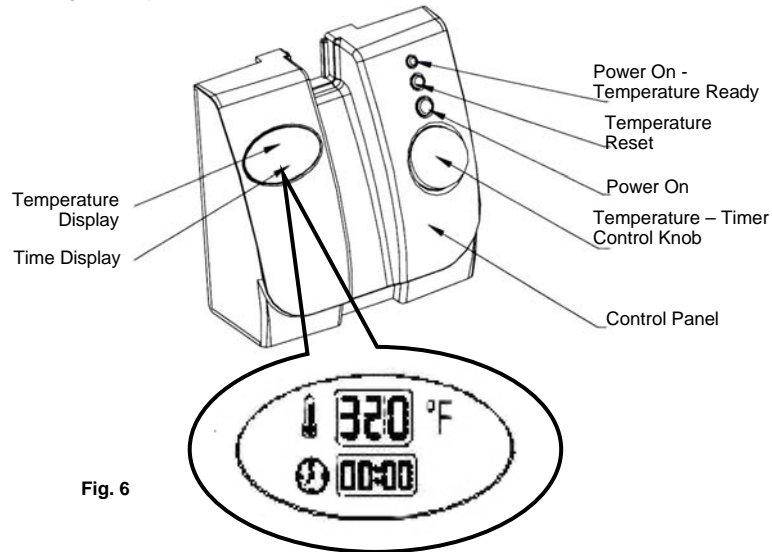
OPERATING INSTRUCTIONS

Pre-Heating

1. Make sure the oil level in the oil container is between the "minimum" and "maximum" lines inside the oil container.
2. The frying basket should not be immersed in the oil during the pre-heating.
3. Replace the lid cover.
4. Plug the appliance into a 120-volt outlet. The unit will beep and the "Power On" indicator will illuminate "Red".
5. Press the power button and the unit will beep again. The upper screen display will show 320 °F and the lower screen displays __: __.
6. To set the desired temperature – the temperature is adjustable from 155 °F to 385 °F in 5°F increments. If you want to raise the temperature, press and turn the knob clockwise. When you press the knob, the unit will beep and the "Red" indicator light will change from "Red" to "Green". The green light indicates that the element is operating and heating up. If you want to lower the

temperature, press and turn the knob counter-clockwise. When you press the knob the unit will beep again. The upper screen will display the temperature that you set. When the preset temperature has been reached, the indicator light will change from "Green" to "Flashing Red". The indicator light will continuously flash red as long as the preset oil temperature is maintained. Fig. 6

7. Timer: The MAX timer time is 15 minutes. When you turn the deep fryer on, the display screen will show __: __. This means that there is not time set. You can set the timer up to a maximum of 15 minutes. To set the timer, press and turn the knob until you reach the amount of time that you want to set the timer on.
8. Temperature Reset function: If you press the temperature reset button, the unit will go to the default status. The default temperature is 320 °F and the default time is 00:00.

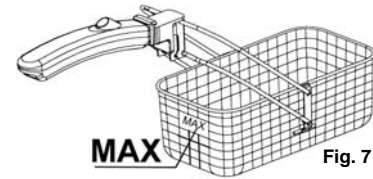


Caution: In order to avoid injury or burns, **NEVER** touch any metal parts on the deep fryer because they are hot.

OPERATING INSTRUCTIONS

Filling the Frying Basket

- Do not fill the frying basket when it is immersed in oil.
- Do not fill the basket higher than the MAX line on the basket with frozen food. (Fig. 7)
- For optimum results and shorter frying time, basket should be only 1/2 full.



When frying frozen foods such as French Fries, remove the frying basket from the deep fryer before filling with frozen food because oil will spatter and may cause burns. You should not fill the frying basket more than halfway. 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.

Frying Food

- Always use the frying basket to fry food.
- Always close the lid cover during frying.
- When the oil is pre-heated, the ready indicator light will come on, indicating that the desired temperature is 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 lid carefully.
- It is normal for steam to escape through the sides of the lid while frying.
- Avoid standing too close to the deep fryer while it is working.

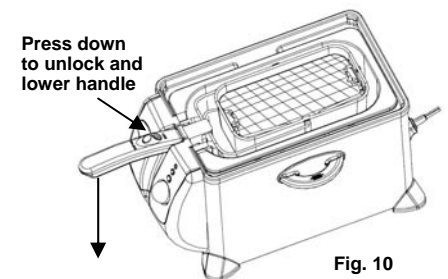
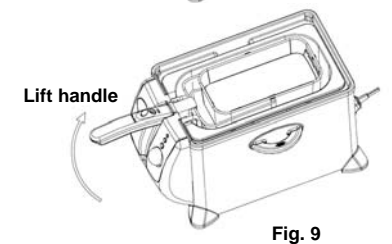
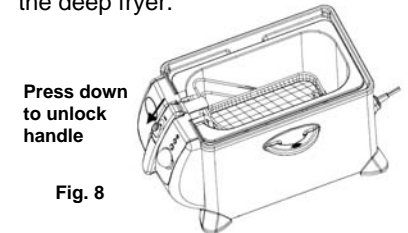
Warning: When opening the lid cover after frying, lift up the lid slightly, then wait to allow steam to escape before opening the lid completely. Keep face away from unit to avoid burns caused by escaping steam.

Using the Auto-Lift Frying Basket

Your deep fryer is equipped with an auto-lift frying basket.

To raise the auto-lift frying basket:

- Depress the auto-lift button to unlock the basket handle, lift the basket up and remove from deep fryer before placing food to be fried into the fryer basket. (Fig. 8 & Fig. 9)
- After you have placed the food that is to be fried into the frying basket, cover the frying basket with the frying basket cover. (See page 7)
- Depress the auto-lift button that is on the handle of the frying basket to unlock the handle and the frying basket will lower into the oil. (Fig. 10)
- Once the food has finished frying, lift up the lid cover slowly and wait to allow the steam to escape before opening the lid cover completely.
- Depress the auto-lift button once more to unlock the handle and then lift the frying basket out of the oil.
- Let the fried food drain for a few seconds and then remove the deep fryer cover to remove the basket from the deep fryer.



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