



HOM ZG28A Compact Deep Fryer Instruction Manual

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Important Safeguards

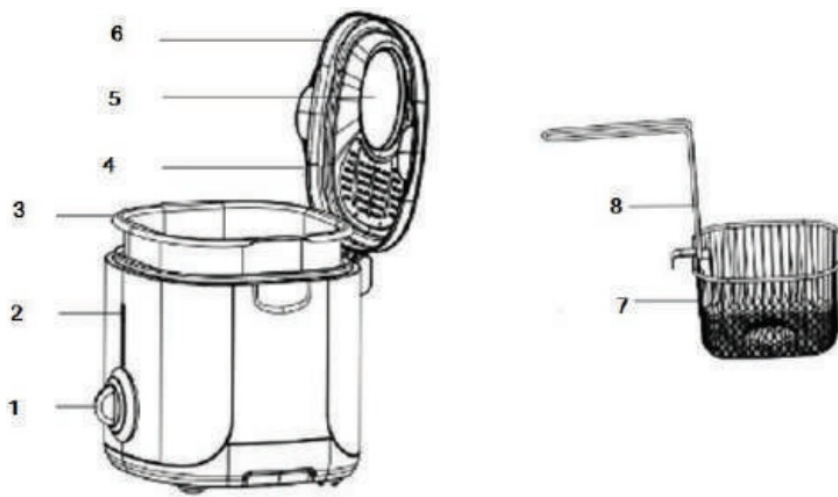
When using electrical appliances especially when children are present, basic safety precautions should always be followed, including the following:

1. Before the appliance is used, the main body as well as any attachment fitted should be checked thoroughly for any defects. Should the appliance, for instance, have been dropped onto a hard surface, it must not be used any longer even invisible damage may have adverse effects on the operational safety of the appliance
2. Only connect the appliance to an earthed plug.
3. To prevent against electrical hazards, do not immerse the appliance, cord or plug in water or other liquid
4. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment
5. Do not use the appliance for other than intended use
6. Close supervision is necessary when the appliance is used by or near children.
7. Do not touch hot surface. Use handles and knobs
8. Do not move the deep fryer while in use or when oil is still hot
9. Always unplug from outlet when not in use and before cleaning. Allow unit to cool before taking off parts, and before cleaning the appliance
10. Do not clean with metal scouring parts. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
11. Do not position or operate the appliance close to or underneath any wall cupboards or hanging objects such as curtains or other inflammable materials
12. Do not let cord hang over edge of table or counter or touch hot surfaces.
13. Do not place the appliance on or near a hot gas or electric burner in heated oven
14. To disconnect grasp plug and remove from outlet. Never unplug by pulling the cord
15. The appliance must be in supervision when in use or when near children: Supervision on a person with a physical or mental disability is required to prevent any misuse
16. This appliance should be only be used for its intended application.
17. The use of attachments or accessories not recommended or sold by the manufacturer may result in fire, electric shock or injury.
18. Clean the separate parts of the fryer thoroughly before you use the appliance for the first time (see Cleaning). Make sure all parts are completely dry before you fill the fryer with oil.
19. Do not switch on the appliance before you have filled it with oil, as this can damage the appliance.
20. Only use the deep fryer for frying food.
21. Do not use outdoors.
22. This appliance is for household use only and not for commercial applications.

Before First Use

- Remove all packaging materials and make sure items have been received in good condition.
- Tear up all plastic bags, as they can pose a risk to children.
- Before using your appliance for the first time clean the various accessories of your appliance carefully (see Cleaning) and remove any stickers (except for any warning / caution stickers).

Description of Parts



1. Temperature Control Knob – Adjust the dial thermostat to the desired temperature. See recipe instructions for proper temperature selection.
2. Temperature Light -Indicates that the Deep Fryer is heating. The light will turn off after the set temperature is reached.

NOTE: You need to preheat the oil in a deep fryer for 10-15 minutes before the first batch of food is cooked.

3. Removable Oil Pot – Non-stick coating, 1.2 | capacity.
4. Metal Filter
5. Viewing Window – Allows you to see cooking food.
6. Lid
7. Basket
8. Basket Handle – Lift up to raise basket.

How to Use

1. Clean the oil pot and the basket before first use (See Cleaning). **NOTE:** Remove any stickers from the surface of the Deep Fryer.
2. Place the appliance on a flat and heat-resistant.
3. Fill the inner bowl with oil between the MIN and MAX level. Using only a good quality oil.
4. Close the lid lightly.
5. Plug the Power Cord into outlet. Adjust the Temperature Control Knob to the desired temperature. The red light will turn on. (See Cooking Guide for proper temperature selection).
6. When the desired temperature is reached, the red light change to green color.
7. Place food as dry as possible into the basket, do not overfill the basket.
- NOTE:** Do not add water or wet food into hot oil. Water will cause oil to splatter.
8. Open the lid.
9. Use basket handle place the basket with dry food inside into the oil pot gently.
10. Close the lid lightly.
 1. Fry the food for a suitable time, (See Cooking Guide for proper temperature election)
11. Open the lid.

NOTE: The steam generated during frying will escape when the lid is panned, be careful to prevent yourself from burnt.
12. Remove the basket with cooked food form the oil pot.

13. Make the Temperature Control Knob to OFF position and unplug the Deep Fryer.

NOTE:

- Replace new oil after about 5-6 times or according to the oil such as become thick or blown.
- It is recommended that you change your oil after 5 or 6 use, or after 2 weeks of storage.

14. Let the oil cool down for at least 2 hours before you clean or remove the fryer.

Frying Tips

- When you fry several kinds of foods, fry the food whose desired temperature is lower first, then fry the food whose desired temperature.
- When you fry the same kind of foods for several times, the time between the end of first frying and the begin of second frying should be 3-5 minutes. The red indicator will turn off when the temperature reaches again.
- If the foods you are fry have been pre-cooked, they need a higher temperature. And less cooking time than those foods which are completely raw.
- When you fry French fries, make sure to lower the auto-raise slowly, especially when you use fresh or freezing potato (they have more water) Otherwise the oil may overflow.
- Never fill the auto-raise more than 1/2 full of food (1/4 to 1/2 is the best), since this will cause the temperature of the oil to decrease below the optimal frying temperature and result in foods that are not as light or crispy as they can be. **NOTE:** Do not mix different oil for frying.
- Use only a good quality vegetable oil, pure corn oil or light olive oil for frying.
- We do not recommend using oils that deteriorate quickly like sunflower oil, lard, or dropping.
- Carefully shake off as much ice and water as possible and dab the food to be fried until it is properly dry.

Cooking Guide

Cooking temperature, weight and time in the table are approximate, and will vary according to the quantity of food being fried and to your individual tastes. **HINT:**

- As a general guide, foods that have been pre-cooked in some way do not require as much cooking time than those foods that are completely raw.
- Use lighter oil for healthier fried food.

Food	oil temperature(°C)	ApproximateCooking Time (Minutes)
French fries (pre fry)	170	4-6
French fries (second fry)	190	2-3
Shrimp	130	3-5
Onion	140	3-4
Mushrooms	140	6-8
Fish Fillet	150	5-6
Fish Fillet in batter	150	6-8
Fish cakes or balls	150	6-8
Sliced meat	170	7-10
Steak	170	7-10
Chicken strips	180	7-10

Cleaning and Care

- Make sure that the appliance has been unplugged and the temperature adjustment knob is in OFF position before cleaning.
- Start cleaning as shown below after the fryer and oil inside cool entirely.
- To prevent against electrical hazards, do not immerse the appliance, cord or plug in water or other liquid. Do not immerse the fryer in water under any circumstances.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- Do not use scrubbing brushes, chemical cleaners or any abrasive materials to clean the unit.
 1. Open the lid and remove the lid from the body.
 2. Lift up the basket handle and remove the basket from the pot.
 3. Wait for the fryer to cool, then remove cooking pot and pour oil out. Make sure to snap the lid back in place and close it. Oil should be filtered after each use.
 4. After removing the oil, the fryer should be wiped down with absorbent, paper. Then use a damp cloth and a little mild soap to clean.
 5. Wash the basket and the pot with warm, soapy water. Finally, use a dry cloth.
 6. Cleaning the lid: Wash the lid with warm water, a small amount of dishwashing liquid. Wash again with clean water, and swing off the water, and wipe the water off entirely. Make sure to snap it back in place and close it.

CAUTION: Do not wash the lid in a dishwasher.

 7. Storing the Deep Fryer: Make sure that the fryer is cool entirely before storage.
 8. Place the fryer in a dry place where children can not reach.

Trouble Shooting

If you experience difficulties when operating the Deep Fryer, review the Trouble shooting information in this section to find a solution. Release of steam from under edge of the lid A little steam release is normal. If there is excessive steam Escaping, then the lid is not close properly. Overflow of the oil The oil volume is higher than the maximum level Food Is not crispy on outside The frying temperature is too low.

Problem	Possible Cause	Solution
Release of unpleasant odors	The oil is deteriorated.	Changer the oil every 5 to 6 frying, or after 2 weeks of storage.
	This oil is un suitable for deep fryin g	Use a good quality vegetable oil or other oil suitable for deep frying.
Release of steam from under edge of the lid	Alittle steam release is normal. If there is excessive steam Escaping, then the lid is not close properly.	Make sure the lid is fully closed.
Overflow of the oil	The oil volume is higher than the maximum level	Decrease oil proper volume.
	The frying food is too much.	Reference to the quantity in Cooking Guide.
	The food contains too much moisture.	Dry the food thoroughly before you fry it.
Food is not crispy on outside	The frying temperature is too low.	Adjust the temperature to proper level.
	There is too much food in the basket.	Reference to the quantity in Cooking Guide.
	You have not fried the food long enough.	Check the package of the food to be fried or see Cooking Guide for the correct frying time.

The appliance has been developed for household use. When using it for professional purpose, the conditions of guarantee will change. Any damage caused due to incorrect use (non-observance of this user manual) will cancel the guarantee.

Disposal



Do not dispose of old or defective appliances in domestic garbage; H O M E M A T E s this should only be done through public collection points.

Technical specifications

Product: HOMEMATE Deep Fryer

Heating Power: 1100-1200 Watt

Frequency: 50Hz

Voltage: 220-240V

How to use: Please read the instruction manual detail

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