

INSTRUCTION MANUAL



DEEP FRYER




MODEL 300004JPN

PLEASE READ THIS INSTRUCTION MANUAL CAREFULLY BEFORE
OPERATING YOUR PRODUCT AND RETAIN IT FOR FUTURE USE

IMPORTANT SAFETY INSTRUCTIONS

Basic safety precautions must always be followed when using electrical appliances, including the following:

1. Read the operating instructions carefully before operating the appliance. Retain the instructions, including the warranty, the receipt and, if possible, the box with its internal packaging. If you give this appliance to someone else, please also pass on the operating instructions.
2. The appliance is designed exclusively for private use and for the envisaged purpose. It is not intended for commercial use. Any other use of this appliance considered to be contrary to the intended use may damage the appliance and may even cause personal injury.
3. Keep the appliance away from sources of heat, direct sunlight, high humidity, and sharp edges. Never immerse this appliance in any liquid.
4. Do not touch the appliance with wet hands. If the appliance is damp or wet, unplug it immediately.
5. Do not touch the appliance's hot surfaces. Use handles or knobs. The surfaces are liable to get very hot during use. 
6. To protect against electric shock, do not immerse

the cord, plug or deep fryer in water or any other liquid.

7. Close supervision is required when the appliance is used by or near children.
8. When cleaning or storing the appliance, switch it off and always remove the plug from the socket. Pull the plug itself, never pull the lead.
9. Do not operate the appliance if it has a damaged cord or plug. If the appliance should malfunction or if it has been damaged in any manner, return it to the nearest authorized service facility for testing, repair or adjustment.
10. The use of accessories is not recommended by the appliance manufacturer as this may cause injuries.
11. Do not use the appliance outdoors.
12. Use only the original spare parts.
13. Do not let the cord hang over a table edge or touch a hot surface.
14. Do not place the appliance on or near a hot gas or electric burner and do not place it in a heated oven.
15. Extreme caution must be taken when moving the appliance when it contains hot oil or another hot liquid.
16. Do not allow the appliance to operate without

supervision. If you leave the room, you must always switch off the appliance and remove the plug from the socket.

- 17.** This appliance must not be used by children below 12 years old. This appliance may be used by children aged 12 years and above under constant adult supervision. This appliance may be used by people with reduced physical, sensory or mental capabilities or a lack of experience and knowledge if they have been given sufficient supervision or instruction concerning the use of the appliance in a safe manner and they fully understand the hazards involved. Keep the appliance and its cord out of reach of children below 12 years old. Cleaning and maintaining the appliance must not be done by children.
- 18.** Cooking appliances should be in a stable position with the handles (if present) positioned in a manner that they prevent the spillage of the hot liquid.
- 19.** If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to prevent hazard and injury.
- 20.** The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- 21.** This appliance complies with the CE EMC

Directive and is engineered to the latest safety technical standards.

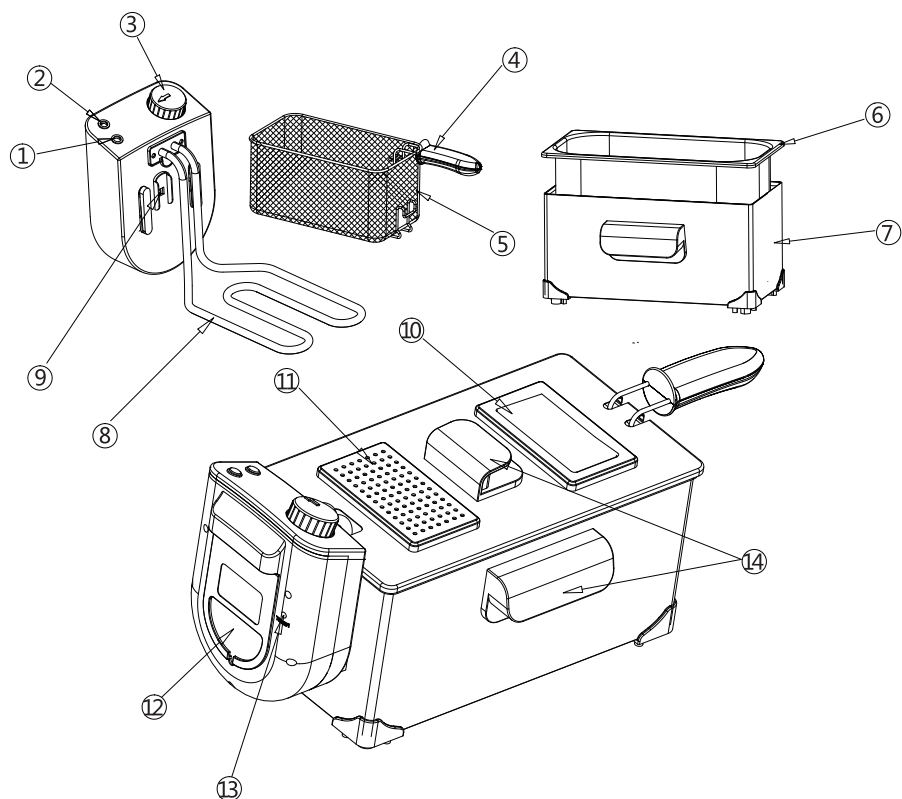
22.The appliance must not be immersed in water or any other liquid for cleaning.

23.This appliance is intended for use in households and similar applications, such as:

- staff kitchen areas in shops, offices and other working environments;
- farmhouses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

24.CAUTION: In order to avoid an inadvertent resetting of the thermal cut-out, this appliance must not be operated through an external switching device, such as a timer, or be connected to a circuit that is regularly switched on and off by the utility.

OVERVIEW OF THE COMPONENTS



- 1. Power indicator light (red)
- 2. Temperature indicator light (green)
- 3. Thermostat
- 4. Basket handle
- 5. Frying basket
- 6. Oil pot
- 7. Housing

- 8. Heating element
- 9. Safety switch
- 10. Viewing window
- 11. Filter cover
- 12. Cable compartment
- 13. RESTART button
- 14. Handle

SPECIFICATIONS

Model No.	300004JPN
Voltage	220-240 V ~
Frequency	50/60Hz
Power	1800-2200 W
Filling capacity	Max 3 L

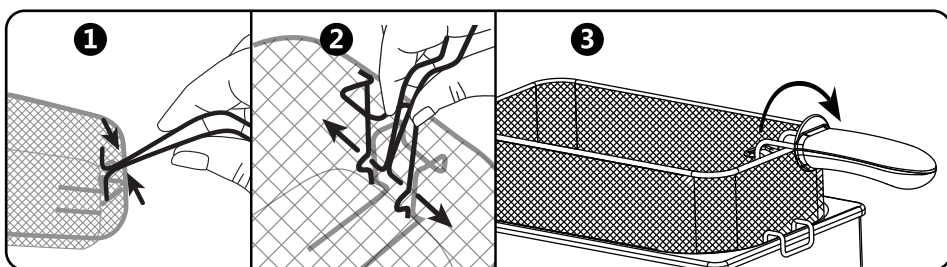
Subject to technical changes without prior notice.

BEFORE FIRST USE

1. First, remove the packaging. Then, lift the lid of the deep fryer. Inside the deep fryer, there is a frying basket. Remove all the objects from the deep fryer.

Assemble the fryer basket handle correctly.

- Hold the handle and squeeze the handle ends together.
- Place the handle ends in the small holes near the bottom of the fryer basket and release your grip.
- Pull the handle toward the basket wall until it clicks into place.



2. It is highly recommended to clean the lid, oil pot and frying basket according to the **CLEANING AND MAINTAINANCE** section of this instruction manual before first use.
3. Pull the connecting cable out of the cable compartment.
4. Make sure that the voltage (see nameplate) matches the voltage of your mains electricity.
5. The mains plug should only be inserted into a properly installed and earthed 220-240V 50/60Hz socket.

6. The total power consumption of this appliance can reach 2200 W. With this connected load, a separate supply line protected by a 10 A household circuit breaker is recommended.

Take care not to overload the appliance

- If you use an extension cord, it must have a cable cross-section of at least 1.5 mm².
- Do not use multiple sockets for this appliance as this may lead to overloading.

Overheating protection

- If you accidentally switch on the deep fryer when it contains no oil or fat or if the temperature becomes too high during the frying process, the overheating protection (safety switch) will turn on automatically. Should this happen, then the appliance cannot be used and must be unplugged.
- Once the appliance has cooled down completely, press the RESTART button on the rear of the control element to restart the deep fryer. The RESTART button must be pressed with a plastic or wooden object that is the least 4 cm long.

TIPS FOR USE

1. Always remove any food remaining in the oil (e.g. pieces of French fries). After using the appliance several times, you should change the oil. The use of high-quality frying oil or frying grease is recommended.
2. Fats and oils must be heated to high temperatures. Do not use margarine, olive oil or butter as these fats are not suitable for frying and will start to smoke at low temperatures. The use of liquid frying oil is recommended.

WARNING: If you use fat, first cut it into small pieces. Turn the thermostat to a low temperature and slowly add the pieces. Once the fat has melted and the correct oil level has been reached, you may set the thermostat to the desired temperature. Under no circumstances should you place the fat directly into the deep frying basket.

3. In order to reduce the acrylamide content in starches (potatoes, cereals), the temperature during deep-fat frying should not exceed 170 °C (or 175 °C). Furthermore, the frying time should be as short as possible or until the food turns golden brown.
4. Please note that the safety switch turns on when the control element is inserted into the guiding mechanism.
5. Choose the right frying temperature and check the condition of the food to be fried. A rule of thumb is that pre-cooked foods require a higher temperature than raw foods.
6. Do not carry or move the deep fryer if the oil or grease is still hot.
7. When frying dough-like foods, scrape off the excess dough and place the

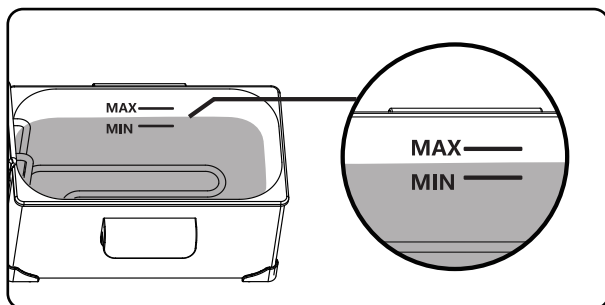
pieces carefully into the oil.

8. The deep frying basket must not be more than 2/3 (two-thirds) full. Do not overfill the frying basket.
9. Dry damp foods with a cloth before frying.

CAUTION: Ingredients that are too moist (e.g. frozen chips) may generate large amounts of foam, which can cause the oil to overflow.

INSTRUCTIONS FOR USE

1. Make sure that the appliance is unplugged and switched off and that the control lamps are off.
2. Open the lid of the deep fryer.
3. Remove the frying basket and fill the container with oil or grease (MAX. 3 L). The level of the oil must be between the minimum and maximum levels.



4. Insert the plug into a 220-240V 50/60Hz power socket. The red control lamp will switch on. Set the desired temperature by turning the thermostat. The green control lamp will switch on.
5. Once the set temperature has been reached, the green control lamp will switch off. Carefully place the frying basket containing the items to be fried into the hot oil.
6. The green control lamp will switch on and off several times during the frying process. This is normal and indicates that the temperature is being controlled and maintained by the thermostat. Once the frying time has elapsed (the frying times can be found on the food packaging or in the recipe), please remove the frying basket.
7. Let the oil drip from the fried food.
8. To switch off the machine, turn the thermostat to the OFF position and remove the plug from the socket. Coil the mains lead and store it in the cable compartment.

REFERENCE MENU

The frying times given in this table are only intended for reference.

FOOD TYPE	TEMPERATURE (°C)	TIME (min)
Shrimp	130°C	2-4
Mushrooms	150°C	3-5
Crumbed chicken	170°C	12-14
Fishcakes	170°C	3-5
Fillets	170°C	5
Onions	190°C	2-4
French fries	190°C	8-10
Potato chips	190°C	10-15

CLEANING AND MAINTAINANCE

WARNING: Always remove the plug from the mains socket and wait for the appliance to cool down before cleaning.

- Clean the housing after use with a slightly damp cloth.
- To change the oil, remove the oil pot and pour the oil out from the side.
- Clean the oil pot, the lid and the housing with a damp cloth and household detergent if necessary. Do not immerse them in water.
- The deep frying basket can be cleaned in the usual way using soapy water.

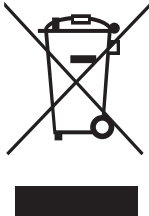
CAUTION:

- Do not use a wire brush or other abrasive objects.
- Do not use any acidic or abrasive detergents.
- Under no circumstances should the appliance be immersed in water for cleaning.

TROUBLESHOOTING

Problem	Possible Causes
The appliance is not working	Check the mains connection.
	Check the position of the thermostat.
	The appliance is fitted with a safety switch that prevents the heater from being switched on accidentally. Check that the control element is correctly in place.

DISPOSAL

	<p>This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used appliance, please use return and collection systems or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling.</p>
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WARRANTY: 2 YEARS



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