WARRANTY

This GLEN Rapid fryer is fully warranted against any defect arising out of defective materials or faulty workmanship for a period of two years from the date of purchase. Should any defect develop in this product, the customer should bring the product to the nearest authorised service centre, where the company undertakes to get the product repaired free of charge.

This warranty is not valid if :

- The use and care instructions have not been followed.
- Defects are caused by accident, misuse, abuse or commercial use.
- The repair work is carried out by persons not authorised by the company.
- Any modification or alteration of any nature is made in the product.
- Normal wear & tear of the product is not covered under warranty
- The Bill/Cash memo and copy of warranty card is not presented.

Under no circumstances, whether based on limited warranty or otherwise shall the company be liable for incidental, special or consequential damages. Use of product indicates acceptance by you of the aforesaid terms and conditions.

PRODUCT NAME : RAPID FRYER

SERIAL NO. : _____

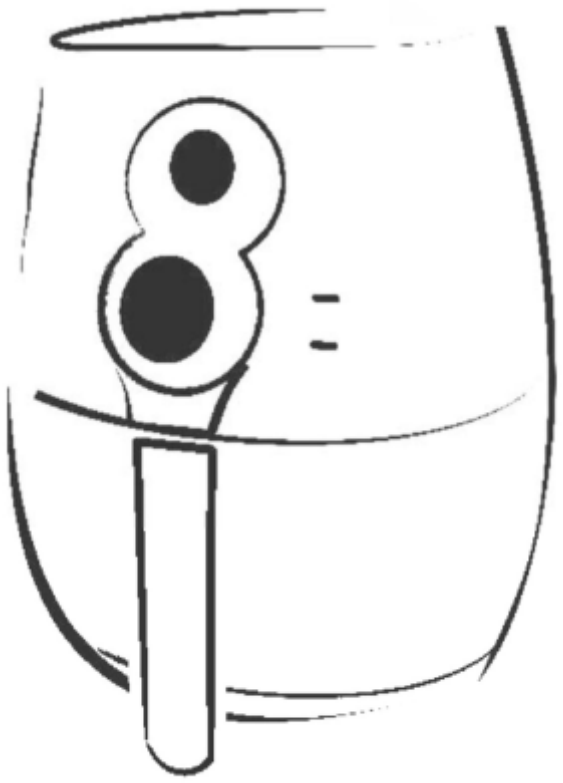
DATE OF PURCHASE : _____

DEALER'S STAMP & SIGNATURE

Glen Appliances Pvt. Ltd.
Plot No. 919, Sector-68, IMT, Faridabad, Haryana - 121004
Helpline : 9266655555
Email : info@glenindia.com Website : www.glenindia.com

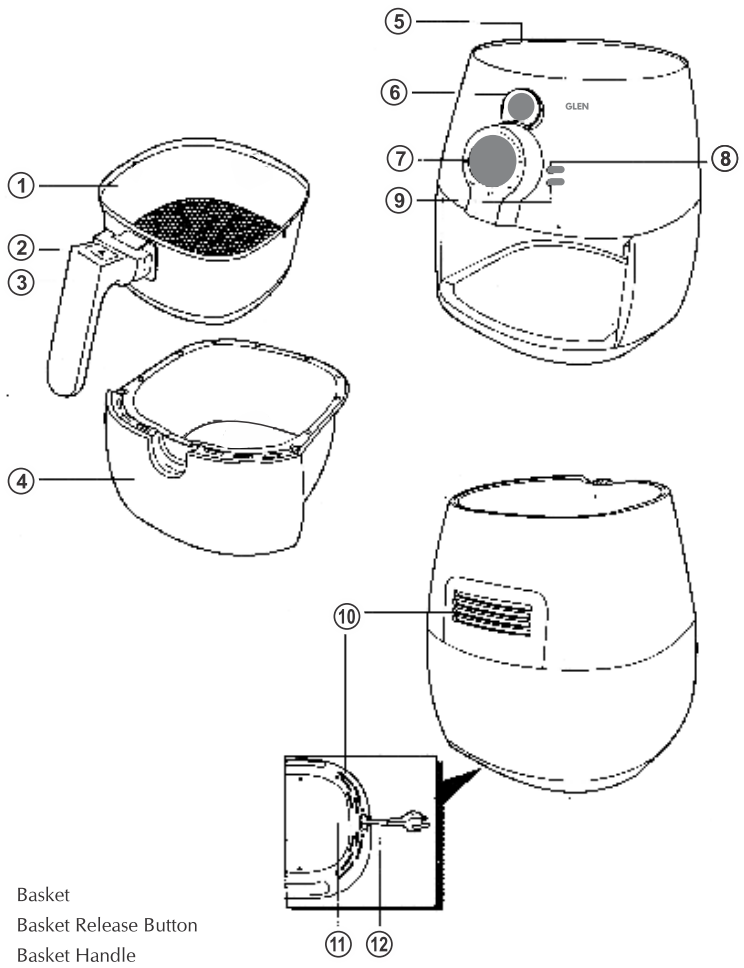
RAPID FRYER

GLEN
Live Better !



USER'S GUIDE

Identify Your Rapid Fryer



1 Basket
2 Basket Release Button
3 Basket Handle
4 Pan
5 Air Inlet
6 Temperature Control Knob. (80 - 200°c)
7 Timer (0-30 Min.) Power - 'ON' Knob
8 Power - 'ON' Light
9 Heating - Up Light
10 Air Outlet Openings
11 Cord Storage Compartment
12 Mains Cord

IMPORTANT
Read this user manual carefully before you use the appliance and save it for future refrence.

Trouble Shooting

Problem	Possible Cause	Solution
The rapid fryer does not work.	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Turn the timer knob to the required preparation time to switch on the appliance.
The ingredients fried with the rapid fryer are not done.	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The amount of ingredients in the basket is too big.	Turn the temperature control knob to the required temperature setting (see section 'settings' in chapter 'Using the appliance').
	The preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Settings' in chapter' Using the appliance').
The ingredients are fried unevenly in the rapid fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g.fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance'.
Fried snacks are not crispy when they come out of the rapid fryer.	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pan into the appliance properly.	There are too much ingredients in the basket.	Do not fill the basket beyond the Top edge.
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the rapid fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the rapid fryer.	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the rapid fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

Making Home Made Fries

To make home-made fries, follow the steps below.

- Peel the potatoes and cut them into sticks.
- Wash the potato sticks thoroughly and dry them with kitchen paper.
- Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
- Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.
  Note: Do not tilt the bowl to put all the sticks in the basket in one go, to prevent excess oil from ending up on the bottom of the pan.
- Fry the potato sticks according to the instructions in this chapter.

Cleaning

Clean the appliance after every use.

- Remove the mains plug from the wall socket and let the appliance cool down.
  Note : Remove the pan to let the rapid fryer cool down more quickly.
- Wipe the outside of the appliance with a moist cloth.
- Clean the pan and the basket (including the basket net) with hot water, some washing-up liquid and a non-abrasive sponge. (do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating)
  You can use a degreasing liquid to remove any remaining dirt.
  Note : The pan and basket are dishwasher-proof.
  Tip : If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.
- Clean the inside of the appliance with hot water and non-abrasive sponge.
- Clean the heating element with a cleaning brush to remove any food residues.

Storage

- Unplug the appliance and let it cool down.
- Make sure all parts are clean and dry.
- Put the rapid fryer on the clean and dry place.
- Insert the cord into the cord compartment .

Environment

Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

Guarantee & Service

If you need service or information or if you have a problem, please visit our website or contact your nearest service centre.

Using Your Rapid Fryer

- Remove all packaging material. Remove any stickers or labels from the appliance.
- Thoroughly clean the basket and pan with hot water, some washing liquid and a non-abrasive sponge. You can also clean these parts in the dishwasher.
- Wipe the inside and outside of the appliance with a moist cloth.
- Place the appliance on a stable, horizontal and level surface. Do not place the appliance on non-heat-resistant surfaces.
- Place the basket in the pan properly
- This is an rapid fryer that works on hot air. Do not fill the pan with oil or frying fat.
- Do not put anything on top of the appliance.
- Do not block the air-inlet which are on top of the rapid fryer, this disrupts the airflow and affects the hot air frying result.

Hot Air Frying

The air fryer can prepare a large range of ingredients. Pease refer to the section “settings” table hereinafter.

- Put the mains plug into an earthed wall socket.
- Carefully pull the pan out of the rapid fryer.
- Put the ingredients in the basket.
  Note: Never fill the basket in full or exceed the recommended amount (see section ‘Settings’ in this chapter), as this could affect the quality of the end result.
- Slide the pan back into the rapid fryer properly.
- Never use the pan without the basket in it.
  Caution: Do not touch the pan during frying, as it gets very hot. Hold the pan only by the handle.
- Rotate the knob to set the required temperature. See section ‘Settings’ to determine the right temperature.
- Determine the required preparation time for the ingredient (see section ‘Settings’ and Rotate the timer knob (Max 30 minutes).
- To switch on the appliance, set the timer & temperature, to switch off the appliance, set the timer knob to OFF button or adjust the time to 00.

  Add 3 minutes to the preparation time when the appliance is cold.
- **Note** : If you want, you can also let the appliance preheat without any ingredients inside. In that case, switch ‘ON’ the unit and set timer to more than 3 minutes and wait until the heating-up light goes out (after approx. 3 minutes).
  Then fill the basket and the timer to the required preparation time.
  - The Green light goes on .
  - The timer starts counting down the set preparation time.
  - During the hot air frying process, the heating goes on and of from time to time. This indicates that the heating element is switched on and of to maintain the temperature.
  - Excess oil from the ingredients is collected at the bottom of the pan.
- Some ingredients require shaking halfway through the preparation time (see section ‘Settings’). To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the rapid fryer and continue to cook.
  Caution: Do not press the button of the handle during shaking.

  Tip : To reduce the weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the button of the handle.
  Tip : If you set the timer to half the preparation time, you hear the timer bell when you have to shake the ingredients. However, the timer settings remain undisturpt as set before the start of operation.
  Tip : If you set the timer to full preparation time, there is no timer bell during cooking before finishing, you can pull out the pan at any time to check the ingredients, The unit will keep ON during this process.
- When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a heat-resistant surface.
  Note : You can also switch off the appliance by rotating timer to 0, or pull out the pan directly.
- Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.
- To remove small ingredients (e.g. fries), press the basket release button and lift the basket out of the pan.
- Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.
- After hot air frying, the pan and the ingredients are hot. Depending on the type of the ingredients in the rapid fryer, steam may escape from the pan.
- Empty the basket into a bowl or onto a plate.
  Tip : To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket
- When a batch of ingredients is ready, the rapid fryer is instantly ready for preparing another batch

Settings

This table below helps you to select the basic settings for the ingredients you want to prepare.

Note : Keep in mind that these settings are indications. As ingredients differ in origin, size and shape, gradual experience will help you master the process.

Because the rapid hot air technology instantly reheats the air inside the appliance, pulling the pan briefly out of the appliance during hot air frying barely disturbs the process.

Tips

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the rapid fryer within a few minutes after your added the oil
- Do not prepare extremely greasy ingredients such as sausages in the rapid fryer.
- Snacks that can be prepared in a oven can also be prepared in the rapid fryer.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in the rapid fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use rapid fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

	Min - Max Amount (g)	Time (min.)	Temperature (c)	Shake	Extra Information
Potatoes & fries					
Thin frozen fries	300-700	9-16	200	Shake	
Thick frozen fries	300-700	11-20	200	Shake	
Home made fries (8x8mm)	300-800	16-10	200	Shake	Add 1/2 tbsp of oil
Home-made potato wedges	300-800	18-22	180	Shake	Add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	180	Shake	Add 1/2 tbsp of oil
Rosti	250	15-18	180	Shake	
Potato gratin	500	15-18	200	Shake	
Meat & Poultry					
Steak	100-500	8-12	180		
Pork chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	200		
Drumsticks	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
Snacks					
Spring rolls	100-400	8-10	200	Shake	Use oven-ready
Frozen chicken nuggets	100-500	6-10	200	Shake	Use oven-ready
Frozen fish fingers	100-400	6-10	200		Use oven-ready
Frozen bread crumbed	100-400	8-10	180		Use oven-ready
Cheese snacks	100-400	8-10	180		Use oven-ready
Stuffed vegetables	100-400	10	160		
Baking					
Cake	300	20-25	160		Use baking tin
Quiche	400	20-22	180		Use baking tin / oven dish
Muffins	300	15-18	200		Use baking tin
Sweet snacks	400	20	160		Use baking tin / oven dish

Note : Add 3 minutes to the preparation time when you start frying while the rapid fryer is still cold.

Specifications

Model No. : GL 3043	Net Weight : 4.70 Kg. (approx.)
Power Consumption : 1350 Watt	Pan Capacity : 3.2 Ltrs.
Connection : AC 220-240V 50 Hz	

*Subject to change without prior notice.

Packing List : Basic Unit, Pan, Recipe Book, User’s Guide.