



moa Deep Fryer DF232 Instruction Manual

[Home](#) » [moa](#) » moa Deep Fryer DF232 Instruction Manual

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Instruction Manual

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Contents [[hide](#)]

- [1 BEFORE USE](#)
- [2 IMPORTANT SAFEGUARDS](#)
(1/4)
- [3 USING INSTRUCTIONS](#)
- [4 FRYING TIPS](#)
- [5 REPLACE THE OIL](#)
- [6 MAINTENANCE AND CLEANING](#)
- [7 DISPOSAL](#)
- [8 WARRANTY](#)
- [9 Documents / Resources](#)
 - [9.1 References](#)
- [10 Related Posts](#)

BEFORE USE

Before use, please read this manual carefully.

Before first use, remove the packing materials; tear down the protection films on the lid, outer case (Pis. pay attention to environment protection!). Then, wash the accessories and the inner pan in warm water. Dry well before use. Make sure that the electrical parts remain dry.

Only connect the appliance to an earthed wall socket.

This appliance is for household use only. When using electrical appliances, basic safety precautions should always be followed to avoid fires, electric shocks, burns, or other injuries and damage. Read these operating and safety instructions carefully.

IMPORTANT SAFEGUARDS (1/4)

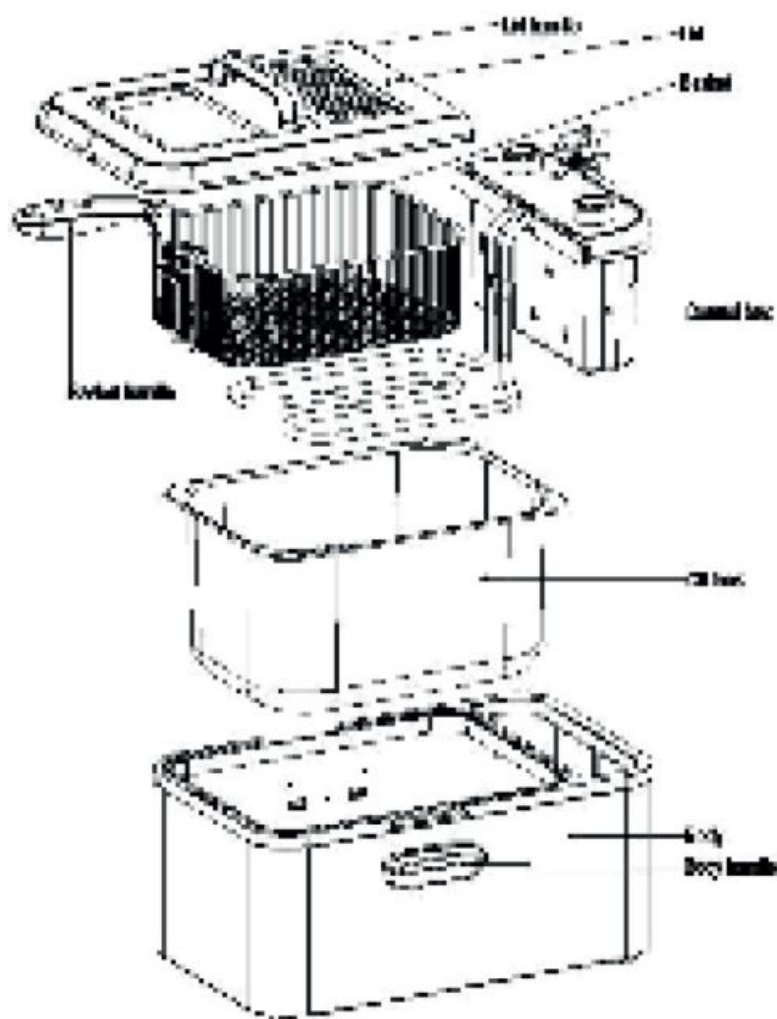
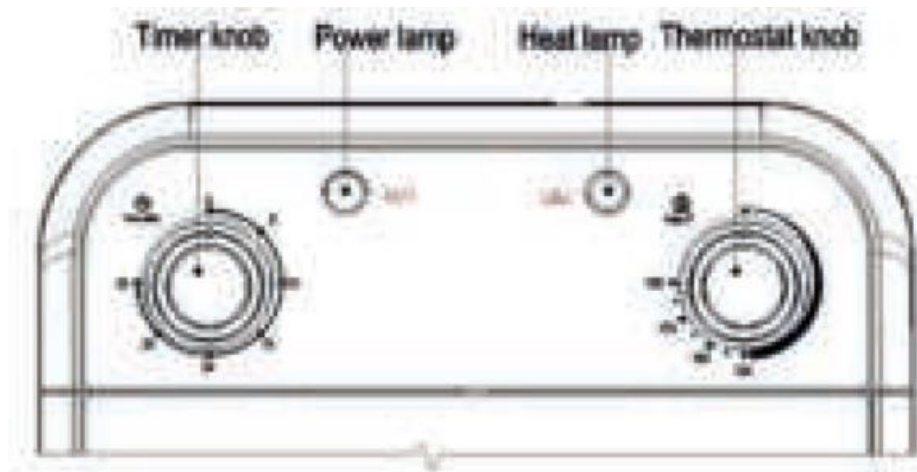
1. Always place the deep fryer on a stable surface and keep all flammable materials away.
2. Make sure that the deep fryer is not near or on a switched on hot plate.
3. Make sure that the voltage indicated on the rating plate is followed before connecting the unit to the mains supply
4. Before you use the deep fryer it must be filled with the required amount of oil or fat.
5. Never use the deep fryer without oil or fat because this could damage the unit.
6. Never move the deep fryer during use. The oil becomes very hot and you can get burned. Wait to move the deep fryer until the oil has cooled off.
7. This deep fryer is protected with a thermal safety device, which switches the machine off automatically if it overheats.
8. Never immerse the control and heating element in water and don't clean these parts under running water.
9. Never switch on the deep fryer if it is not filled with oil or liquid fat
10. Only use oil or fat that does not foam and is suitable for frying
11. Hot surface: The temperature of the metal surface liable to get hot when the appliance is operating. Don't touch the appliance's metal surfaces during use.
12. Do not put oversized food into the deep fryer.
13. Please see the Frying Tips for information on the quantities of each food items to be fried.
14. Hot steam is released during frying. Keep a safe distance away from the steam to avoid burns and other injuries.
15. After use set the thermostat to the lowest setting (turn the thermostat fully anticlockwise). Disconnect the mains plug and allow the oil or fat to cool down. Do not move the deep fryer until it and its contents have cooled down
16. Do not use attachments not included in the appliance.
17. Keep the appliance away from children.
18. Do not place the appliance near a gas stove or electric burner or in a heated oven.
19. Do not use outdoors or for commercial purpose
20. Never overheat the oil/fat otherwise it catches fire. Never use water to extinguish a cooking oil fire.
21. Never leave the deep fryer unattended while in use. Always ensure the safety of children if they are near the deep fryer.
22. If the deep fryer and/or cord are damaged, they must be repaired by a professional service department.
23. Do not try to repair the unit by yourself, neither to replace a damaged cord. This requires special tools.
24. Be sure not to damage the heating element. (Do not bend or dent.)
25. The electrical component is equipped with a safety cut off, which ensures that the heating element can only function when the element is correctly placed on the fryer.

26. In the case of overheating, the thermal protective device will switch off the fryer automatically. This device can be reactivated again by pushing the button with a pointed object (e.g. a ball pen) through a hole on the back of cord storage compartment, signed with a word of "Restart". Before reactivation, disconnect it from mains and wait a while for system cooling down
27. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
28. CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
29. The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
30. The appliance must not be immersed in water.
31. This appliance shall not be used by children from 0 year to 8 years. This appliance can be used by children aged from 8 years and above if they are continuously supervised.
32. This appliance can be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
33. Keep the appliance and its cord out of reach of children aged less than 8 years.
34. Cleaning and user maintenance shall not be made by children.
35. Cooking appliance should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.
36. The connector must be removed before the appliance is cleaned and that the appliance inlet must be dried before the appliance is used again.

USING INSTRUCTIONS

1. This type of fryer may only be used with oil or liquid fat, and is not suitable for use with solid fat. Solid fat may contain water, which can cause hot fat to be sprayed out when heated.
2. Never switch on the deep fryer without oil or fat, as this could damage the machine. Also, do not place any other liquids such as water or other substances in the pan.
3. Place the deep fryer on a dry, stable surface.
4. Since the deep fryer becomes hot during use, make sure that it is not too close to other objects.
5. Remove the lid from the deep fryer and take out the accessories.
6. Fill the deep fryer with the desired amount of oil or fat.
7. Make sure that it is filled not less than minimum level and not higher than the maximum level as indicated on the inside of the appliance.
8. For best results, we recommend that you do not mix different kinds of oil together.
9. Choose the temperature, which is suitable for what you are frying. Consult the temperature table.
10. Use the handle to place the basket in the deep fryer.
11. Place the food to be deep fried into the basket.
12. For best results, put dry food into the basket. Lower the basket into the oil slowly to prevent excessive bubbling.
13. The indicator light will go out when the temperature you have selected has been reached.

14. Always wait until the selected temperature has been reached.
15. To keep the oil at the selected temperature, the thermostat repeatedly goes on and off, and the indicator light as well.
16. Raise the basket again when the frying time has elapsed.
17. Remove the plug from the outlet.
18. Rinse the handle and the basket after use, and dry thoroughly.
19. Once the deep fryer has completely cooled off, you can replace the basket in the appliance and store it.
20. Store the deep fryer, with the lid close, in a dark, dry place.
21. In this way, you can leave the oil and the basket in the deep fryer when storing.



FRYING TIPS

1. Use a maximum of 200 grams of French fries per liter of oil; With deepfreeze products, use a maximum of 100 grams because they quickly cool off. Shake deepfreeze products above the sink to remove excess ice.
2. When using fries made from fresh potatoes: dry the fries after washing so that no water will go into the oil.
3. Deep fry the fries in 2 stages. First stage (pre-frying): 5 to 10 minutes at 170 degrees.
4. Second stage (final frying) 2 to 4 minutes at 190 degrees. Drain well.

Type of food : Frying temperature

Chips pre-fry : 110°C

Final fry chips : 190°C

Fondue parmesan : 110°C

Cheese croquettes : 110°C

Meat/fish/potato croquettes : 190°C

Fish : 110°C

Fish sticks : 180°C

Cheese fritters : 180°C

Doughnuts : 190°C

Meat croquettes : 190°C

Chicken : 160°C

Scampi fritters : 180°C

REPLACE THE OIL

Make sure that the deep fryer and the oil have totally cooled off before replacing the oil (remove the plug from the socket!). Replace the oil regularly. This is definitely necessary if the oil becomes dark, or takes on a different odor. In any case, replace the oil once after every 10 times' usage. Replace the oil all at once; do not mix old and new oil. Discarded oil is a burden to the environment. Do not throw in the normal rubbish bin, but follow the guidelines of the municipal waste collector in your area.

MAINTENANCE AND CLEANING

1. Clean the deep fryer on both the inside and outside regularly.
2. Clean the outside of the deep fryer with a soft cloth moisten with mild soap, and then use a dry cloth to wipe it again.
3. Never use abrasive cleaners or sponges.
4. The basket and the handle can be cleaned in warm, soapy water. Dry well before using again.
5. When replacing the oil you can also clean the inside of the deep fryer. Empty the deep fryer and first clean the inside with a paper towel and then with a cloth dipped in soapy water. Then wipe with a damp cloth and allow to dry thoroughly.
6. All components, with the exception of the electrical parts, may be cleaned in warm sappy water. Dry thoroughly before use.
7. Dishwasher cleaning is not recommended.

DISPOSAL

Do not dispose of the device in normal domestic waste.

Dispose of the device over a registered waste disposal firm or through your communal waste disposal facility.

Observe the currently valid regulations. In case of doubt, consult your waste disposal facility.



WARRANTY

Dear Valued Customer,


Thank you very much for purchasing a MOA product.

We wish you to inform you that this product is covered by a warranty which complies with all legal provisions concerning existing warranty and consumer rights in the country where the product was purchased.

Should you find any defect or malfunction of your MOA product, please contact the appropriate Customer Care Center.

Sincerely yours,
The MOA Team

Documents / Resources

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References

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