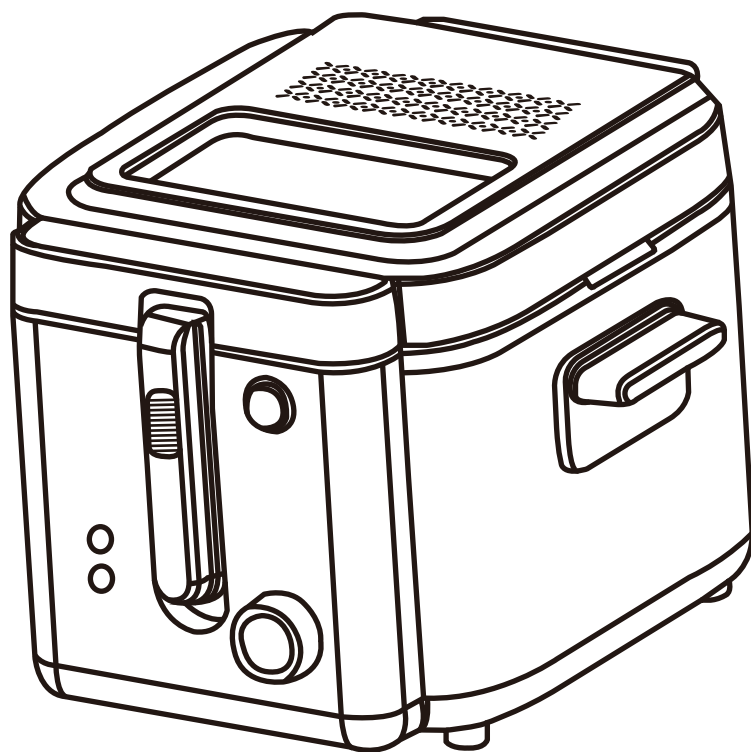




INSTRUCTION MANUAL



DEEP FRYER

Please read this manual carefully before using the product and keep it properly. This product is only used in family or similar places.

Important Safety Instructions

PLEASE READ THE FOLLOWING INSTRUCTIONS CAREFULLY BEFORE USING THE APPLIANCE AND KEEP FOR FUTURE REFERENCE

1. 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. 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.
2. Keep the appliance and its cord out of reach of children aged less than 8 years.
3. Children shall not play with the appliance.
4. Cleaning and user maintenance shall not be made by children.
5. 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.

6. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
7. This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
8. The appliance must not be immersed.
9.  Caution, hot surface. The surfaces are liable to get hot during use.
10. This cooking appliance should be positioned in a stable situation with the handle positioned to avoid spillage of the hot liquids.
11. Regarding the instructions for cleaning surfaces in contact with food or oil, thanks to refer to the section “Cleaning and Maintenance”.

Servicing

Make sure that the voltage of your electricity supply is the same as that indicated on the ratings plate.

When using electrical appliance, basic safety precautions should always be followed, including the following:

- Please read these instructions before use.
- Ensure the oil is within the maximum and minimum marks in the pot when in use.
- Never immerse the fryer in water.
- Always unplug the fryer when not in use.
- Do not leave unattended when the fryer is switch on.
- A thermal safety device automatically cuts off the power supply in case of a fault.
- Always allow the oil to cool before moving the fryer, as hot oil can cause serious burns.
- Do not move the fryer while in use.
- Never plug in the fryer before adding oil or fat, if you do ,the thermal safety device will operate and stop the fryer from working.
- Do not allow the cord to hang over the edge of the worktop. do not use an extension lead with the fryer.

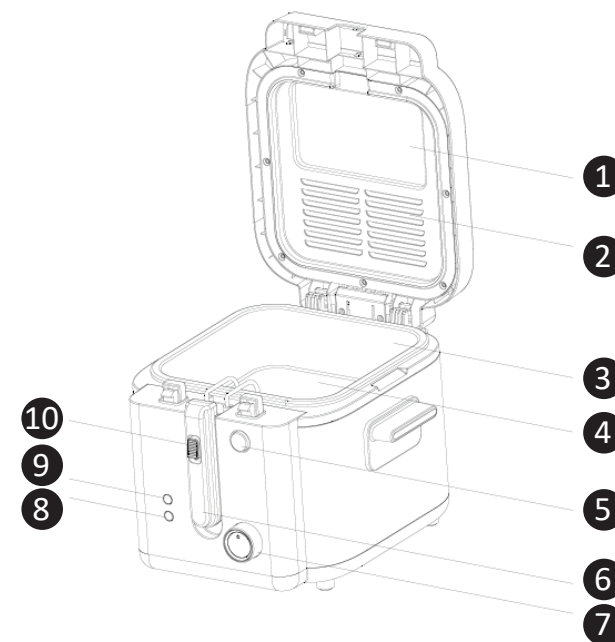
Congratulations

Congratulation on your purchase. For a better use of your new device, we recommend you to read carefully this user manual and keep it for record.

Technical Data

Model:	MM25CY
Voltage & Frequency:	120V~60Hz
Power:	1500W
Oil volume:	2.5L

Quick View



1. View Window
2. Lid
3. Pot
4. Basket
5. Lid release button
6. Basket handle
7. Thermostat knob
8. Power indicator light
9. Heating indicator light
10. Handle button

Getting Started

Remove your fryer carefully from the gift box, and store the packing for future use. read these instructions before use.

I. Before use

The basket and pot should be wiped clean before using the fryer for the first time.

- Press the lid release button to open the lid.
- Remove the basket.
- Wipe the inside of the lid, basket, and pot with a damp cloth and dry carefully.
- Pour a maximum of 2.5 liters of oil or liquid fat into the fryer ensuring it is between the maximum and minimum levels marked on the inside of pot.

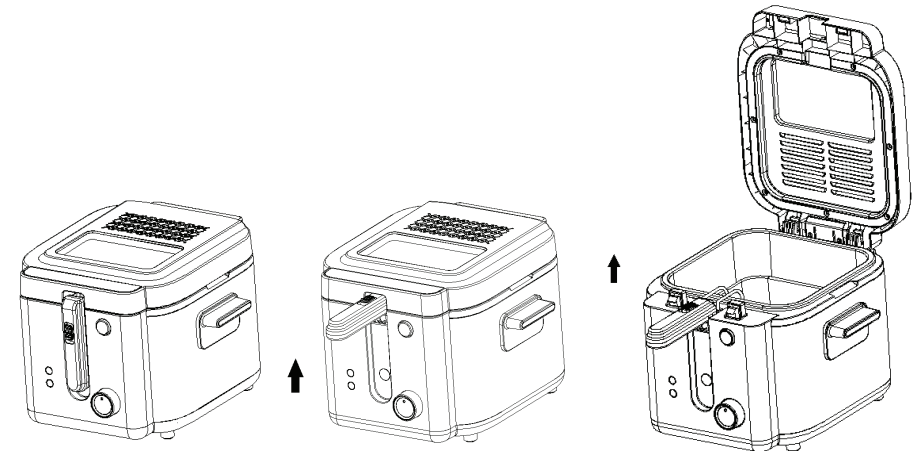
Please note: When not in use, disconnect the plug from the mains power supply.

II. Hints for deep frying

- Slice food thinly and in uniform pieces. this will help ensure food cooks evenly.
- To prevent the hot oil from spattering, carefully pat food dry before immersing into the fryer.
- Shake off excess coatings(such as breadcrumbs)before cooking.
- Shake off ice crystals before cooking,
- Do not overfill the basket.

Operation

- Plug in the deep fryer. The power indicator light will be red.
- Adjust the temperature control knob to the required temperature.
- The heating indicator light will be green during the heating process. And When the oil reaches the require temperature the heating indicator light will be off.
- Shake off any ice crystals from the food and place the food into the basket.
- Place the basket with food into the oil when the oil reaches preset temperature & start frying.



Please Note:

- When food is placed in the deep fryer, it will make the oil naturally cool down thereby the heating indicator light will be green again.
- Once the food is fried, lift the basket using the basket handle until it clicks into position to place the basket in the drain position, allow the oil to drain from the food.

Suggested Cooking Charts

FOOD	TEMPERATURE	TIME(MIN.)
Mushrooms	302°F	4 to 6
Breaded cod fillets	320°F	4 to 6
Chicken drumsticks	374°F	9 to 11
Shrimp	356°F	4 to 5
Chips	338°F	6 to 7
Beef	356°F	3 to 5
Onion rings	374°F	3 to 4
Frozen foods	374°F	8 to 10

Guidelines

- The time stated are only a guide.
- Time will vary due to a number of factors e.g. quantities of food and oil, size of food piece, starting temperature of the food and personal preference. Please adjust the cooking time according to the actual quantities.

ALWAYS ENSURE THAT FOOD IS THOROUGHLY COOKED BEFORE EATING.

Cleaning and Maintenance

Cleaning

1. Make sure the deep fryer is switched off the thermostat, and unplug the machine before cleaning and maintenance.
2. Allow the oil or fat to cool down.

Caution: Do not move the deep fry and the contents until it is completely cool down.

3. If the deep fryer is not used regularly. It is recommended to store the oil or liquid fat after cooling in a container preferably in the fridge or some other cool place. Open the lid and remove the basket. Filter the oil or fat through a fine sieve from the container to remove food particles from the oil or fat.
4. Empty the fryer and clean the inner part of oil tank with a paper towel, then wipe with a wet cloth dipped in soapy water. Wipe with a damp cloth and allow it to dry.

Warning: Never immerse the pot with power cord into the water and do not clean these parts under running water.

5. Clean regularly the outer part of the fryer with damp cloth and dry it with a soft and clean towel.

Note: Do not use abrasive detergents.

6. Clean the basket and the handle in warm soapy water. Dry thoroughly before reusing.
7. Dry completely before storage.
8. Store the appliance in a dry, well-ventilated position which is out of reach of children, when the deep fryer is not in use.
9. Store in its original package when not using for a long time to avoid soiling.

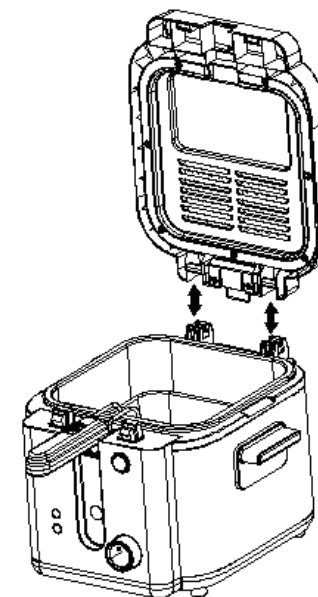
Maintenance

Manual cleaning

1. Ensure that the deep fryer is unplugged before cleaning
2. The cover can be removed as shown for easier cleaning.
3. Wash the basket and the pot with soapy water.

IMPORTANT: NEVER WET THE ELECTRICAL PART OF THE UNIT.

4. Refit all parts once they are completely dry.
5. There is a permanent filter inside the fryer cover.



If your fryer does not work

Make sure it is correctly plugged into the main supply and the main supply switch is switched on.



In order to obtain information on where and how environmentally safe recycling of this product, household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take this item for environmentally safe recycling.

If you need assistance with the product, please contact us immediately and we will resolve your issues to your satisfaction.

Sales company : PUKOMC