



morphy richards

3 Year
Guarantee*

*Upon registering your product
at morphyrichards.co.uk

CLEAR VIEW Stainless Steel 3.5L Deep Fat Fryer



Model No.

482000

User Manual

Please read and keep these instructions for future use



HEALTH AND SAFETY

The use of any electrical appliance requires the following common sense safety rules.

Please read these instructions carefully before using the product.

- This appliance can be used by children aged from 8 years and above if they are continuously supervised.
- This appliance can be used by persons 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.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and cord out of the reach of children aged less than 8 years.



HEALTH AND SAFETY

- This appliance is intended for household use only. It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- For care and cleaning refer to the relevant section of this manual.
- If the supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is not intended to be operated on an extension cable, or by means of an external timer, or by a separate remote-control system.
- **WARNING: Misuse can cause personal injury.**



HEALTH AND SAFETY

LOCATION

- Do not use outdoors or near water.
- Place the appliance on a horizontal, flat and stable heat resistant surface, away from a heating source and where it cannot be splashed by water.
- Allow adequate air space above and on all sides for air circulation.
- Do not place on or near a hot gas or electric burner, or in a heated oven.

MAINS CABLE

- The mains cable should reach from the socket to the base unit without straining the connections.
- Do not let the cable hang over the edge of the table or counter and keep it away from any hot surfaces.
- Do not let the cable run across an open space e.g. between a low socket and a table.

PERSONAL SAFETY

- **WARNING: Never attempt to move your deep fat fryer until it is completely cool. This can take up to two hours.**
- Be careful not to touch the surfaces of the deep fat fryer which become very hot when in use.
- Never lean over the deep fat fryer when it is in use.

- **WARNING: To protect against the risk of fire, electric shock and personal injury, do not immerse the control unit, cord or plug in water or any other liquid.**
- Unplug from the electrical outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Never leave the deep fat fryer unattended when connected to the electricity supply.

OTHER SAFETY CONSIDERATIONS

- Do not use attachments or tools not recommended by Morphy Richards as this may cause fire, electric shock or injury.
- Do not operate any appliance with a damaged cable or plug, or after an appliance has malfunctioned, or has been dropped or damaged in any way.
- Do not use the deep fat fryer for anything other than its intended purpose.
- Never connect the deep fat fryer to the electricity supply without oil in the tank.
- Never operate with oil below the minimum mark or above the maximum mark.



HEALTH AND SAFETY



**CAUTION!
HOT
SURFACE!**

TREATING SCALDS

- Run cold water over the affected area immediately.
- Do not stop to remove clothing.
- Get medical help quickly.

ELECTRICAL REQUIREMENTS

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

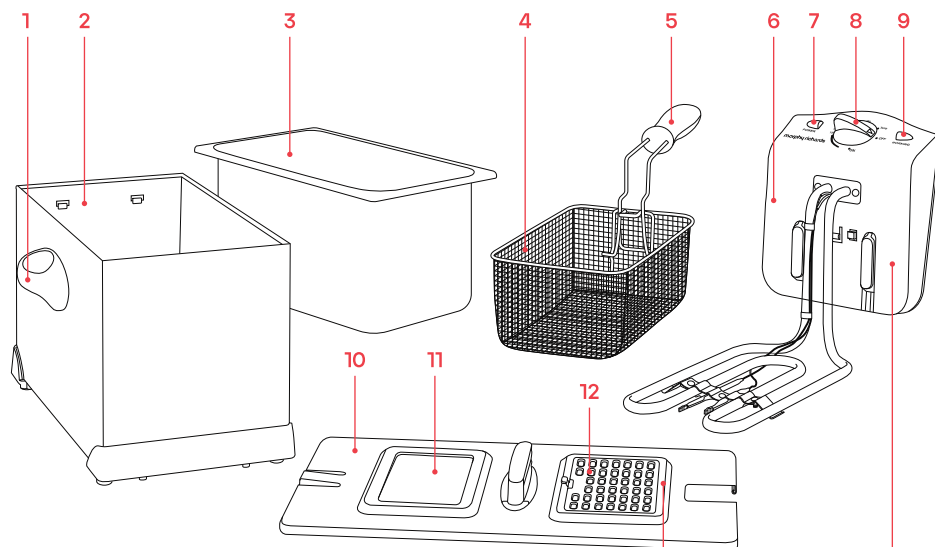
WARNING: The plug removed from the mains lead, if severed, must be destroyed, as a plug with a bared flexible cord is hazardous if engaged into a live socket outlet.

Should the fuse in the mains plug require changing, replace it with a fuse of the same rating as originally fitted.

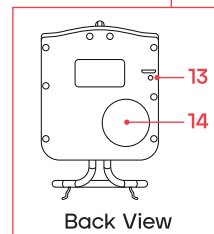
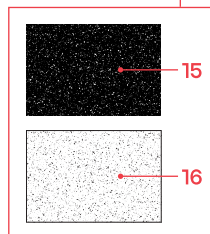
WARNING: This appliance must be earthed.



PRODUCT OVERVIEW



1. Carry handle
2. Main outer body
3. Removable oil pan
4. Frying basket
5. Frying basket handle
6. Control unit with element and cable
7. Power indicator light (red)
8. Temperature control dial
9. Temperature indicator light (green)
10. Lid with window
11. Viewing window
12. Removable filter cover
13. Reset button
14. Cord storage
15. Charcoal filter
16. Grease filter



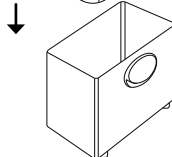
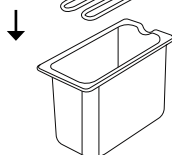
Back View



BEFORE FIRST USE

- Always stand the appliance on a horizontal, flat and stable heat resistant surface, away from a heating source and where it cannot be splashed by water.
- Remove all packaging materials.
- Remove stickers and labels from the appliance except the rating label.
- Remove the lid, frying basket, control unit and pan, thoroughly wash with hot soapy water and a non-abrasive sponge. Do not submerge the main outer unit (2) or the control unit with element and cable (10) in water.
- Dry all parts thoroughly and ensure it is re-assembled correctly.
- PLEASE NOTE: Only the removable pan is dishwasher safe.

ASSEMBLY



- Assemble as shown.
- Note that the basket handle (5) can be unclipped for storage and **MUST** be attached securely each time the fryer is used.
- **DO NOT** attempt to attach the basket handle through the hoop on the basket.
- Ensure the control unit (6) is correctly fitted. Making sure the two ribs of the control unit slide into the two slots at the back of the fryer body. A safety switch prevents the fryer from switching on if assembled incorrectly.



OVERHEAT CUT-OUT

WARNING: Do not connect the fryer to the electricity supply if there is no oil in the tank.

- The fryer has an overheat cut-out that switches the fryer off in case of overheating. This may happen if there is no (or too little) oil in the tank.
- If the safety cut-out activates, allow the fryer to cool completely and carefully depress the RESTART button at the back of the fryer.

FILLING WITH OIL

- Remove the lid and take out the basket.
- Pour oil into the tank up to the MAX level indicated (**DO NOT** exceed this level).

COOKING METHODS

There are two methods for cooking in your fryer: one general method for most food types and another for home battered products.

GENERAL COOKING METHOD

1. Plug the fryer into the mains socket and the red POWER light (7) will illuminate.
2. Turn the temperature control dial (8) to the desired temperature. The green temperature light (9) will illuminate and turn orange.
3. When the oil has reached the required temperature the temperature indicator light will go out.
4. The basket should not be in the oil pan when being filled with food.



COOKING METHODS

5. Place the food, which should be as dry as possible, into the basket then lower into the oil pan.

WARNING: Take care as the oil may spit as the food is lowered.

6. When the food is cooked, remove the basket, allow to drain for a few seconds, then empty the food onto a plate with fat absorbing kitchen paper.
7. After use, turn the temperature control dial anti-clockwise to switch off the fryer switch and remove the plug from the mains socket.
8. Wipe any spilt oil from the fryer body.
9. Replace the lid.

COOKING HOME BATTERED FOODS

This method allows for the fact that if wet batter is placed in the basket prior to lowering into the oil the food may stick.

WARNING: This method of cooking requires extreme care.

1. Plug the fryer into the mains socket. Turn the temperature control dial to the desired temperature. The green temperature light will illuminate and turn orange.
2. When the oil has reached the required temperature the temperature indicator light will go out.
3. Put the empty basket into the hot oil.
4. Coat the raw food in the batter and allow it to drain slightly to get rid of the excess coating.
5. Very carefully and slowly, lower the coated food into the hot oil, using a suitable implement or tongs. This allows the batter to become solid and prevents it sticking to the mesh of the basket.

WARNING: Take care as the oil may spit as the food is added.

6. Follow the instructions as given in parts 5 to 8 in general cooking method.



GETTING THE BEST FROM YOUR FRYER OIL

- Always ensure that you use a good quality oil for deep frying. We recommend corn, groundnut, rapeseed or vegetable oils. Do not use margarine, butter or olive oil.
- Avoid mixing oil of different qualities.
- Change the oil when it becomes brown or milky in colour.
- If there are water droplets on the base of the tank, the oil should be changed.
- Change the oil in your deep fat fryer after 15 uses.

HINTS & TIPS

- Take into account the food that is to be cooked before you select your frying temperature. As a general guide, pre-cooked food needs a higher cooking temperature than raw food.
- Your food must always be completely dry in order to avoid overflowing and to prolong the use of the oil.
- All foodstuffs, particularly frozen food and potatoes contain moisture. When lowered into the hot oil, the water in the food turns to steam and escapes.
- Do not overload the basket as it may cause a drop of the temperature that may leave the food greasy.
- Cook your food thoroughly. Remember that your food may begin to turn golden brown before it is cooked through.
- Select your cooking utensils with care. Do not use utensils that may melt. Metal utensils become hot and therefore should have insulated handles.
- **IMPORTANT:** When using metal utensils take care not to damage the heating element.



HINTS & TIPS

- Your fryer has a maximum capacity of 700g of food, depending on food type (see **Frying Times & Temperature Chart**). As a guide do not fill the basket more than half full.
- Avoid leaving food to drain for too long in the basket as the food may become soft and lose its crispness.

CHIPS

Old potatoes are ideal for making chips. Your chips should be evenly sized so that they cook evenly. They should be rinsed in a colander under a cold tap and dried using kitchen towel or absorbent paper. For best results fry your chips at 160°C for 4-6 minutes and then place the basket on a plate with absorbent kitchen paper. Turn the temperature dial to 190°C and when the temperature control light goes out lower the basket again for a further 2-4 minutes. During this time, shake the basket at short intervals to ensure the chips get an even browning.

For best results with frozen chips, we recommend that no more than 600g is used.



FRYING TIMES & TEMPERATURE CHART

These frying times are intended as a guide only and should be adjusted to suit quantity or thickness of food, packet instructions and your own taste.

	Weight or Size	Temperature	Cooking Time	Food Capacity
Fresh chips	700g	190°C	10-12 minutes	Up to 1kg
Frozen chips	600g	See packet for temperature or 190°C	10 minutes	Up to 800g
Frozen scampi	Just enough to loosely cover the bottom of the basket	170°C	3-5 minutes	Up to 600g
Fresh cod / haddock in batter	150g	190°C	5-10 minutes	Up to 600g
Frozen plaice	150g	190°C	5-6 minutes	Up to 600g
Chicken portions in crumbs*	Small/medium size	170°C	15-20 minutes	Up to 800g
Chicken portions in crumbs*	Large size	170°C	20-30 minutes	Up to 800g
Fresh chicken drumsticks*	600g	170°C	15 minutes	Up to 800g
Mushrooms breaded	Just enough to loosely cover the bottom of the basket	150°C	3-5 minutes	Up to 500g

*Chicken can taint the oil leaving a taste when frying other foods, change the oil if you wish to avoid this.



EMPTYING & CLEANING

WARNING:

Cleaning should only be carried out when the fryer is switched off and the plug removed from the socket. The fryer should have completely cooled. Allow two hours for the oil to completely cool.

1. Remove the lid, basket and control unit.
2. Remove the pan and pour out the oil through fine muslin or absorbent paper placed in a suitable funnel into a container. Wash the lid, basket and pan by hand in hot soapy water.

Note: The pan only is dishwasher safe.

3. Clean the control unit with a damp cloth and/or paper tissue.
4. Dry all parts of your fryer thoroughly and replace the pan, control unit, basket and lid.

IMPORTANT:

Never immerse the control unit in water and ensure that the wires connected to the heating element are not damaged while cleaning.

CLEANING THE LID FILTERS

1. Remove the filter cover (12).
2. Wash the black charcoal filter (15) and the white grease filter (16) every 3 months or after every 12 uses with hot soapy water. Do not clean in a dishwasher.



TROUBLESHOOTING

Problem	Reason	Solution
Fryer doesn't switch on	Not plugged in.	Check the plug is in its socket and the switch in the 'on' position.
	Control unit not fitted properly.	Re-assemble the fryer.
	Plug itself or the socket faulty.	Check this by plugging in another appliance.
	Overheat cut-out has activated.	Allow the fryer to cool down and press the RESTART button concealed at the back of the fryer.
	Temperature control dial is not at correct setting.	Choose cooking temperature.
Strong smell	Oil is old.	Replace the oil.
	The correct oil is not being used.	Use only high quality oil. Do not mix oils or fats of different types and qualities.
Oil overflowing	Fryer is filled above maximum level.	Check oil level inside fryer body.
	Wet food placed in hot oil.	Dry food before putting in oil.
	Stated quantities exceeded.	Do not fry food above weight indicated.
Food not browning	Cooking temperature is too low.	Adjust the dial to the correct cooking temperature.
	Basket overloaded.	Do not fry food above stated quantities and weight.
	Fresh chips sticking together.	Food not washed before being placed into hot oil. Wash potatoes thoroughly and dry carefully.



CONTACT US

If you are having a problem with your appliance, please contact our Helpline, as we are more likely to be able to help than the store you purchased the item from. Please have the product name, model number and serial number to hand when you contact us to help us deal with your enquiry quicker.

email: hello@morphyrichards.co.uk

www.morphyrichards.co.uk





REGISTERING YOUR 3 YEAR GUARANTEE

Your standard 2 year guarantee is extended for an additional 1 year when you register the product within 28 days of purchase with Morphy Richards. If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 2 years.



**To validate your 3 year guarantee,
scan the QR code or register online
at www.morphyrichards.co.uk**

N.B. Each qualifying product needs to be registered with Morphy Richards individually. Please note that the 2 year guarantee is only available in the UK. Please refer to the 2 year guarantee for more information.

YOUR 2 YEAR GUARANTEE

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to the back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced. If the fault develops after 28 days and within 24 months of original purchase, you should contact the Helpline quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown. You may be asked to return a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions), the faulty appliance will then be repaired or replaced as appropriate and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced or repaired during the 2 year



REGISTERING YOUR 3 YEAR GUARANTEE

guarantee period, the guarantee on the new item will be calculated from the original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 2 year guarantee, the appliance must have been used according to the instructions supplied.

The appliance is intended for domestic use only. Misuse or use for commercial or any other purpose will render the guarantee invalid.

Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

1. The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.
2. The appliance has been used on a voltage supply other than that stamped on the products.
3. Repairs have been attempted by persons other than our service staff (or authorised dealer).
4. The appliance has been used for hire purposes or non domestic use.
5. The appliance is second hand or refurbished.
6. Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer. Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.

Disclaimer

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its models at any time.



PRODUCT RECYCLING



For electrical products sold within the European Community, at the end of the electrical products useful life, it should not be disposed of with household waste.

Please recycle where facilities exist.

Check with your Local Authority or retailer for recycling advice in your country.





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morphyrichards.co.uk

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