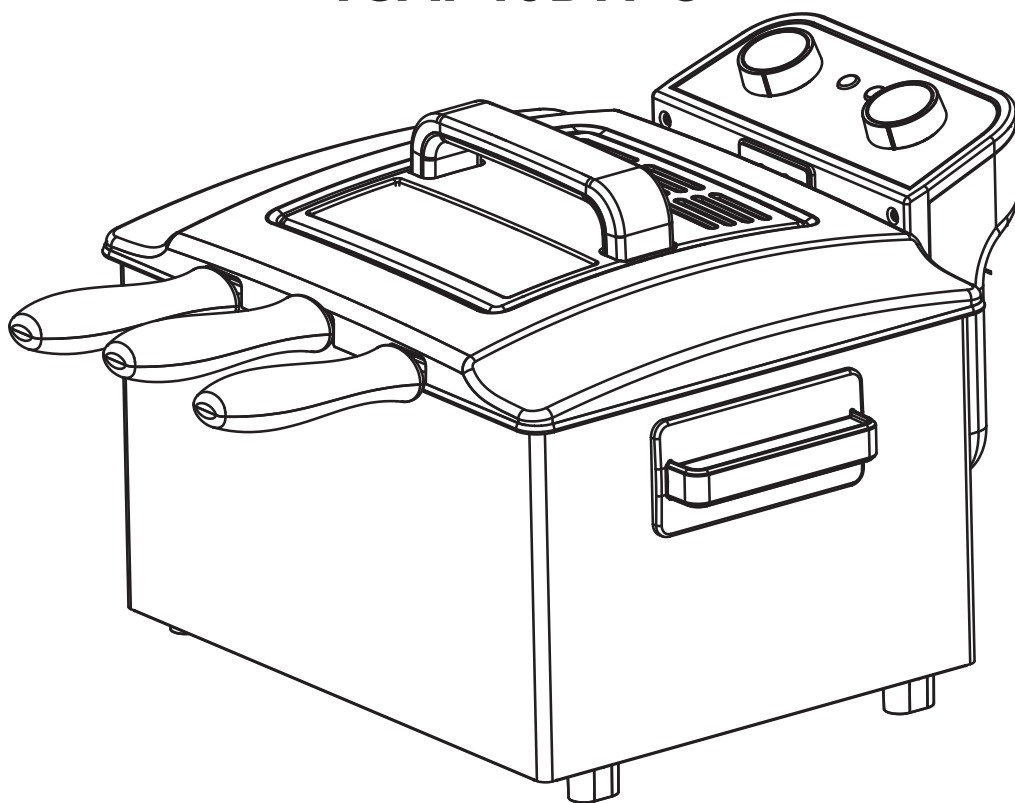


SUSTEAS

ELECTRIC DEEP FRYER

TSAF40DH-3



ELECTRIC DEEP FRYER
OPERATING INSTRUCTIONS

Save these instructions

For Household Indoor Use Only

BEFORE USE

PLEASE READ THE FOLLOWING INSTRUCTIONS CAREFULLY BEFORE USING THE APPLIANCE.

- First read carefully all instructions before use and retain for later reference.
- Before first use, remove the packing materials; tear down the protection films on the lid, outer case (Please 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. The deep fat fryer is equipped with an adjustable thermostat and indicator lamps. The “open” frying system ensures excellent professional results and easy cleaning.
- Plug this appliance into an earthed socket only.
- 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.

IMPORTANT!

- Always place the deep fryer on a stable surface and keep all flammable materials away.
- Make sure that the deep fryer is not near or on a switched on hot plate.
- Make sure that the voltage indicated on the rating plate is followed before connecting the unit to the mains supply
- Before you use the deep fryer it must be filled with the required amount of oil or fat.
- Never use the deep fryer without oil or fat because this could damage the unit.
- 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.
- This deep fryer is protected with a thermal safety device, which switches the machine off automatically if it overheats.
- Never immerse the control and heating element in water and don't clean these parts under running water.

- Never switch on the deep fryer if it is not filled with oil or liquid fat
- Only use oil or fat that does not foam and is suitable for frying
-  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.
- Do not put oversized food into the deep fryer.
- Please see the Frying Table for information on the quantities of each food items to be fried.
- Hot steam is released during frying. Keep a safe distance away from the steam to avoid burns and other injuries.
- 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
- Do not use attachments not included in the appliance.
- Keep the appliance away from children.
- Do not place the appliance near a gas stove or electric burner or in a heated oven.

- Do not use outdoors or for commercial purpose
- Never overheat the oil/fat, otherwise, it catches fire. Never use water to extinguish a cooking oil fire.
- Never leave the deep fryer unattended while in use. Always ensure the safety of children if they are near the deep fryer.
- If the deep fryer and/or cord are damaged, they must be repaired by a professional service department.
- Do not try to repair the unit by yourself, neither to replace a damaged cord. This requires special tools.
- Be sure not to damage the heating element. (Do not bend or dent.)
- 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.
- 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 the restart pin through a hole on the back of control box

near the cord storage compartment, signed with a word of “Restart”. Before reactivation, disconnect it from mains and wait a while for system cooling down. Please refer to “safety cut-outs” section for more details.

- 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.
- 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.
- Place the deep fryer on a dry, stable surface.
- Since the deep fryer becomes hot during use, make sure that it is not too close to other objects.
- Remove the lid from the deep fryer and take out the accessories.
- Fill the deep fryer with the desired amount of oil or fat. 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. For best results, we recommend that you do not mix different kinds of oil together.

- Choose the temperature, which is suitable for what you are frying. Consult the Frying Table.
- Use the handle to place the basket in the deep fryer.
- Place the food to be deep fried into the basket.
- For best results, put dry food into the basket.
- Lower the basket into the oil slowly to prevent excessive bubbling.
- Preheating the oil is necessary. The red indicator is a power light which will be on when the deep fryer is connected to power supply.
- Raise the basket again when the frying time has elapsed.
- Remove the plug from the outlet.
- Rinse the handle and the basket after use, and dry thoroughly.
- Once the deep fryer has completely cooled off, you can replace the basket in the appliance and store it. Store the deep fryer, with the lid close, in a dark, dry place. In this way, you can leave the oil and the basket in the deep fryer when storing.
- 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.

- **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.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Never immerse the appliance in water
- *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. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children. Cooking appliance

should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.

- For details on how to clean the surfaces in contact with food or oil, please refer to part “Cleaning and maintenance”.

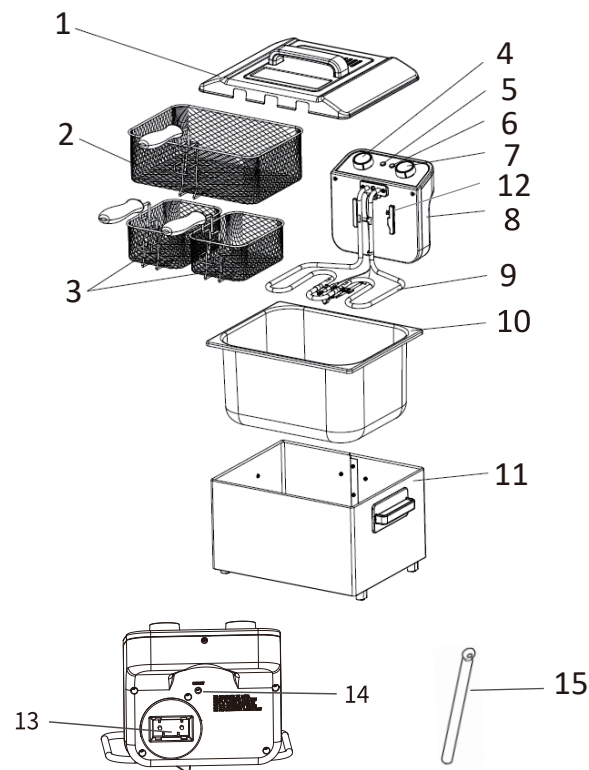
Congratulations

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

Operating voltage:	120V 60Hz
Rated power:	1800W
Capacity for cooking oil:	Approx. 5 litres

Overview of the components



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|--|------------------------------|
| 1. Lid | 8. Control box housing |
| 2. Frying basket (large) | 9. Heater |
| 3. Frying basket (small) | 10. oil container |
| 4. Timer knob | 11. housing |
| 5. Power indicator light (red) | 12. Safety switch |
| 6. Temperature indicator light (green) | 13. Cord storage compartment |
| 7. Temperature control Knob | 14. restart button |
| | 15. restart pin |

How to operate the deep fryer

1. Place the appliance on a dry, stable surface. (Since it will become hot during use, make sure that it is not too close to other objects)
2. Make sure the control box is correctly fitted onto the appliance, product may not operated due to the control box not placed at the correct position, please refer to "safety cut-outs" section.
3. Remove the lid and lift out the basket with its handle which should already be fitted (see "BEFORE USE"). Fill the deep fryer with the desired amount of oil or fat (make sure that it is filled with not less than the minimum level and not higher than the maximum level, as indicated inside of the oil container. For best results, we recommend that you do not mix different kinds of oil together.)
4. Adjust the temperature control knob for the temperature which is suitable for what you are going to frying. (Consult the temperature table)
5. Plug the fryer into a wall socket, the green and red indicators should light; wait until the orange red indicator goes out, (this indicates the desired temperature has been reached)
6. Remove the lid from the fryer before use, keep it off while in use, and replace it only after the oil has cooled down fully.
7. Always use the basket handle to place the basket in the deep fryer. First place the food to be deep fried into the basket. For best results, put dry food into the basket. Lower the basket into the oil slowly to prevent excessive bubbling. The red indicator is a power light which will be on when the deep fryer is heating; it will cycle on and off continually while the cooking operation is ongoing to maintain the correct temperature of the oil.

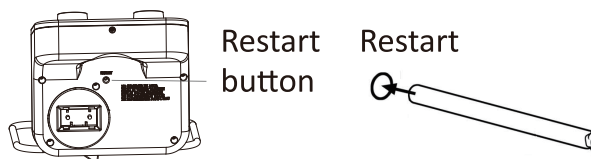
8. Raise the basket up to its higher position when the frying time has elapsed, and allow time for the hot oil to drain into the oil container.
9. Remove the plug from the outlet and turn the adjustable thermostat to its minimum position.

Safety cut-outs

This fryer is equipped with an automatic and a manual cut-out, which will switch the appliance off if it overheats for example when there is insufficient oil or fat are in the fryer. Carry out the following steps if either of these safety cut-outs has switched off the appliance:

1. Unplug appliance and let oil or fat cool down for 30 mins.
2. Ensure that the oil/fat level is sufficient and plug into the mains supply. You need to reset the cut-out manually if the power light does not illuminate.
3. Unplug from the mains socket and press the recessed restart button which located on the back of the control panel with the restart pin. This will fully reset the manual cut-out device.

There is an additional safety switch (12) on the control box, which ensures that the heating element can only function when the control box is correctly placed on the fryer outer case. It should be held above and close to the outer case and slid down into place locating into the grooves on the outer case. If not fitted correctly the appliance will not function due to this safety switch.



Frying tips

- This deep fryer can load max 1.6kgs food but in the point view of good cooking effect, suggest use 200 grams of French fries per liter of oil;
- With deepfreeze products, suggest use a 150 grams per liter of oil because they quickly cool off. Shake deepfreeze products above the sink to remove excess ice.
- When using fries made from fresh potatoes: dry the fries after washing so that no water will go into the oil.
- Deep fry the fries in 2 stages. First stage (pre-frying): 5 to 10 minutes at 170 degrees °C
- Second stage (final frying) 2 to 4 minutes at 190 degrees °C. Drain well.

Frying table

FOOD	TEMPERATURE	TIME(MIN.)
Mushrooms	320°F	4 to 6
Breaded cod fillets	320°F	4 to 6
Chicken drumsticks	340°F	9 to 11
Scampi	355°F	4 to 5
Fresh Chips	355°F	6 to 9
Doughnuts	355°F	3 to 4
Onion rings	375°F	3 to 4
Frozen chips	375°F	8 to 10

To 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.

Cleaning and maintenance

- Clean the deep fryer on both the inside and outside regularly.
- Clean the outside of the deep fryer with a damp cloth and dry with a soft, clean cloth.
- Never use abrasive cleaners or sponges.
- The basket and the handle can be cleaned in warm, soapy water. Dry well before using again.
- 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.

- All components, with the exception of the electrical parts, may be cleaned in warm soapy water. Dry thoroughly before use.
- Dishwasher cleaning is not recommended.