

AICOK

User Manual DEEP FRYER

Model: DF-09

HOUSEHOLD USE ONLY

Shenzhen Impression E-commerce Co., Ltd
Booth No.3H012, Trading Plaza, No.5, Huanan city, Pinghu Street, Longgang District, Shenzhen, China
Facebook Page: <https://www.facebook.com/aicoks/>
Website: www.aicok.cc
Made in China



Instruction Manual

This product is for household use only
Please read all instructions before use

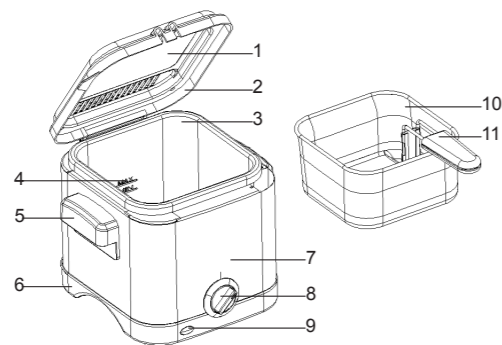
SAFETY GUIDANCE

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

- 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.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- For indoor use only.
- For household use only.
- Never immerse the appliance in water
- 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.
- Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.
- The surfaces are liable to get hot during use.
- The temperature of the accessible surfaces may be very high when the appliance is operating.
- For details on how to clean the surfaces in contact with food or oil, please refer to part "Cleaning and maintenance".

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE! THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

FRYER PARTS



1. Viewing Window
2. Lid
3. Fixed Oil Pot
4. Maximum Oil Level
5. Handle
6. Base
7. Housing
8. Thermostat knob
9. Warning Light
10. Fry Basket
11. Basket Handle

Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

PRODUCT SPECIFICATIONS

Your fryer is equipped with a warning light to indicate power light and « Ready » light to ensure perfect results every time.
The lid, which is equipped with a built in filter, locks in position when vertical to ensure protection against splashing.
Your fryer is equipped with a thermostat and a cooking guide on the front panel to make cooking easier, without the need to look up a recipe.
The pot has an oil capacity of 1.5 litres, which is ideal for a small family.
The adjustable position of the basket ensures practical and safe cooking.
1.5L Deep Fryer has a "Power on" and "Ready-to-cook" indicator lights, to ensure

perfect cooking every time.

The easy clean, coated cooking pot has a concealed element for added cooking capacity. The lid, with built-in filter, clips into and upright position for a handy anti-splatter shield.

1.5L Deep Fryer has a rotary thermostat control with a cooking guide on the front panel to make deep frying easy, without having to refer to a recipe.
The deep fryer has a 1.5L oil capacity which is perfect for the smaller family.
The adjustable basket height position ensures safe and convenient cooking.

IMPORTANT SAFEGUARDS

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

- Please read the instructions carefully before using any appliance.
- Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
- Incorrect operation and improper use can damage the appliance and cause injury to the user.
- The appliance is intended for household use only. Not for commercial use
- Avoid any contact with moving parts.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance. 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.
- Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorized service agent to reduce the risk of electric shock, do not immerse or expose the plug or the power cord to water or any other liquid.
- Never immerse the unit in water or any other liquid for cleaning purposes. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
- The use of accessory attachments other than supplied by the manufacturer may result in injuries, fire or electric shock.
- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
- Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.

- Do not use the appliance on a gas or electric cooking top or over or near an open flame.
 - Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of the extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
 - Extreme caution must be used when moving an appliance containing hot oil or other liquids.
 - Be sure handles are properly assembled to basket and locked in place. See detailed assembly instructions.
 - This appliance is not suitable for outdoor use.
 - In case of technical problems, switch off the machine and do not attempt to repair it yourself. Return the appliance to an authorized service facility for examination.
 - Note: The surface becomes hot during use.
 - Do not let the deep fryer heat without oil in it, or with the oil below the Min level.
 - Do not connect the deep fryer to the power supply without oil in the unit.
 - Do not use this product to heat water.
- SAVE THESE INSTRUCTION.

BEFORE USING FOR THE FIRST TIME

Unpack the fryer and read the instructions carefully
Clean the unit thoroughly before using for the first time.
Clean the basket (10) in a dishwasher or with warm, soapy water, rinse and dry carefully.

OPERATING INSTRUCTIONS

Place the deep fryer on a stable flat surface.
Fill the frying bowl (oil pot) with fresh cooking oil. Butter, margarine, olive oil or animal fat is not recommended due to its lower smoking temperatures. Ensure the oil is above the Min mark and below the Max mark, seen on the inside of the bowl.
Plug the heater into the wall socket and switch on the wall socket.
Turn the rotary thermostat to the temperature setting required.
The "Power on" light will glow.
Place the food in the frying basket, and slowly lower the basket into the oil. Place the lid onto the unit.
When the food is finished cooking, lift the lid of the unit. Be careful when removing the lid, as hot steam may be emitted. Lift the basket out of the oil to drain, using the basket handle. Once the oil is drained, serve as desired.
Always unplug the deep fat fryer after use.

COOKING GUIDELINES:

Frozen food will lower the temperature of the oil, so do not put too much in at once. Frozen food will thus also take a little longer to cook.
It is advised to coat low-starch foods before cooking. This ensures tasty results and prevents the food from drying out during cooking.

The following is a time guide for common foods. This is a guide only.

Food	Temperature	Weight	Time
Fresh chips	370°F	350g	10-15min
Frozen chips	370°F	350g	10-15min
Fish fillet	300°F	250g	8-12min
Fresh cord or haddock in batter	370°F	250g	10-15min
Frozen cord or haddock in batter	340°F	250g	12-18min
Frozen plaice	370°F	250g	12-18min
Meat	300°F	300g	8-10min
Frozen hamburgers	300°F	300g	8-15min
Chicken portions in crumbs small / medium size	340°F	300g	12-15min
Chicken portions in crumbs large size	340°F	300g	12-18min
Fresh chicken drumsticks	340°F	300g	12-15min

CLEANING AND MAINTENANCE

Always remember to unplug the unit from the electrical outlet when not in use and before cleaning.
Leave the oil to cool completely. Oil or fat retains its temperature for a long time after use, so not attempt to move or carry the fryer while it is still hot.
Do not immerse the unit in water or any other liquid, or hold it under a running tap to clean. The body of the appliance should be cleaned with a damp cloth. Do not use bleach or other abrasive substance or solvents
Wash the basket and cover and lid in a dishwasher or in hot soapy water. Rinse and dry before use.
When changing the oil, the fryer should be wiped out with absorbent paper then with damp cloth and a little detergent and finally cleaned with a dry cloth. To avoid damage to the interior of the oil pot, no abrasive products or powders should be used.

STORING THE APPLIANCE

Storing the Fryer

- Ensure that the fryer has cooled completely before putting away.
- Place the power cord in the designated storage compartment.
- Store the fryer in a dry place, out of reach of children.

TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Unpleasant Odors	The filter is blocked. The oil old. The oil is not suited to the fryer.	Replace the filter Change the oil every 20 uses. Use good quality vegetable oil, or another other suitable to the fryer.
There's condensation under the screen	The lid hasn't been closed properly	Check that the lid is closed securely
Oil is overflowing	The amount of oil exceeds the maximum level. There is too much food in the basket. The food is not dry.	Reduce the amount of oil. Check the quantities indicated in the COOKING GUIDE. Dry food before cooking.
Food is not crispy	The cooking temperature is too low. There is too much food in the basket.	Adjust the temperature accordingly. Check the quantities indicated in the COOKING GUIDE.
The chips are sticky.	The cut potato has not been washed thoroughly (with clean water).	Ensure that the potato chips have been washed before frying.



Recycling
This product bears the selective sorting symbol for waste electrical and electronic equipment (WEEE).

This means that this product must be handled pursuant to European Directive 2002 / 96 / EC in order to be recycled or dismantled to minimize its impact on the environment.

For further information, please contact your local or regional authorities.

Electronic products not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances.

Net weight: 1.9 kg

WARNING:

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.