

USER MANUAL

3.5L DEEP FRYER MODEL NO.:SIDF60



SINGER®
TECHNOLOGIES
AT HOME WORLDWIDE

Distributed In Aus/NZ by:
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Technical Data

Model	SIDF60
Power supply	220-240V, 50/60Hz
Power consumption	2000W
Protection class	I
Filling quantity	max 3.5 Litre
Net weight	2.55 kg

BEFORE USE

Read all instructions before use and retain in a safe place with your purchase receipt for future reference.
Before first use, remove the packing materials and the protective films from the lid and outer case. 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 fryer is equipped with an adjustable thermostat and indicator lamps.

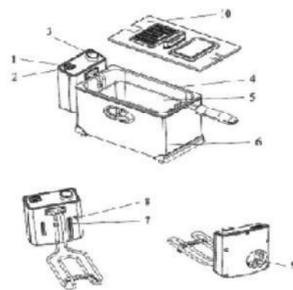
IMPORTANT SAFEGUARDS

- > Read all instructions carefully.
- > Do not touch hot surfaces. Use handles provided.
- > To protect against electrical shock, do not immerse cord, plug or base unit in water or other liquid.
- > 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.
- > Young children must be supervised to ensure that they do not play with the appliance.
- > 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.
- > Never leave the deep fryer unattended while in use.
- > Unplug from outlet when not in use and before cleaning. Unplug before putting on or taking off parts, and allow to cool before cleaning.
- > Always unplug by grasping the plug, do not pull on the power cord.
- > Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Refer to a suitably qualified person for examination, repair or adjustment.
- > The use of accessory attachments is not recommended by the manufacturer as it may cause injuries.
- > Do not use outdoors.
- > Do not let cord hang over edge of table or counter, or touch hot surfaces.
- > Do not place on or near a hot gas or electric burner, or in a heated oven.
- > Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
- > Do not use appliance for other than intended use.
- > Do not use steel wool or any abrasive scourers to clean the appliance. Metal slivers can reduce electrical spacing and cause a shock hazard.
- > Always place the deep fryer on a flat, level and stable surface and keep away from flammable materials such as curtains.
- > 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 and could cause a fire hazard.
- > Never move the deep fryer during use. The oil becomes very hot constituting a serious burn risk. Wait for the deep fryer to cool before moving.
- > Never immerse the unit in water.
- > 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.
- > Do not try to repair the unit by yourself; doing so will void your warranty and could cause serious injury or fire.
- > Be careful not to damage the heating element. (Do not bend or dent.)
- > This deep fryer is protected with a thermal safety device, which switches the machine off automatically if it overheats.
- > The electrical component is equipped with a safety cutoff, 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. Before reactivation, disconnect the fryer from the mains and allow plenty of time for it to cool down. This device can be reactivated by pushing the "RESTART" button with a pointed object (e.g. a ball pen) through a hole on the back of cord storage compartment.
- > Must not use metal probe to reset the protective device

SAVE THESE INSTRUCTIONS
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

DESCRIPTION

1. Power indicator light (red)
2. Temperature indicator light (green)
3. Thermostat knob
4. Oil pot
5. Frying basket
6. Housing
7. Safety switch
8. RESTART button
9. Cable compartment
10. Lid



HOW TO OPERATE THE DEEP FRYER

- > 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.
- > This type of fryer can 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.
- > Since the deep fryer becomes hot during use, make sure that it is not too close to other objects such as cabinets, curtains and the like.
- > Remove the lid from the deep fryer and take out the accessories when not in use.
- > 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 and replace the oil regularly.
- > Choose the temperature which is suitable for what you are frying. Consult the temperature 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 only dry food into the basket.
- > Lower the basket into the oil slowly to prevent excessive bubbling.
- > The indicator light will go out when the temperature you have selected has been reached. Always wait until the selected temperature has been reached. To keep the oil at the selected temperature, the thermostat and indicator light repeatedly go on and off.
- > Raise the basket again when the frying time has elapsed, taking extreme caution with hot oil.
- > Remove the plug from the mains outlet.
- > Rinse the handle and the basket after use, and dry thoroughly.
- > Once the deep fryer has completely cooled off, you can remove the basket in the appliance and store it. Store the deep fryer with the lid closed in a dark, dry place. In this way, you can leave the oil and the basket in the deep fryer when storing (if desired).

FRYING TIPS

- > Use a maximum of 200 grams of french fries per litre of oil.
- > With deep freeze products, use a maximum of 100 grams because they quickly cool off. Shake deep frozen products above the sink to remove excess moisture or 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°C.
- > Second stage (final frying): 2 to 4 minutes at 150°C. Drain well.

FRYING TABLE

TYPE OF FOOD	FRYING TEMPERATURE (°C)
Pre-fry chips	170
Final fry chips	190
Fondue parmesan	170
Cheese croquettes	170
Meat/fish/potato croquettes	190
Fish	170
Fish sticks	180
Cheese fritters	180
Doughnuts	190
Meat croquettes	190
Chicken	160
Scampi fritters	180

TO REPLACE THE OIL

Make sure that the deep fryer and the oil have completely 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. At minimum, replace the oil at least once after every 10 uses. Replace all the oil. 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.

Troubleshooting

- IF the Deep Fryer is not working
- > Check the mains connection.
 - > Check the position of the thermostat.

Other possible causes:

- The device is fitted with a safety switch(7). This prevents the heater being switched on accidentally. Check that the control element is correctly in place.

Overheating Protection

- > If you should accidentally switch on your deep fat fryer when there is no oil or fat in it the overheating protection is automatically turned on. The appliance is no longer ready to be used. Unplug the deep fryer. *Only after the device has been left to cool down completely should the RESTART button (8) on the rear of the control element be operated in order to use the deep fat fryer again. For this you should use a plastic or wooden object that is at least 4 cm long.