

# anko

## DEEP FRYER MS1.9A2 User Manual



PLEASE READ AND SAVE THESE  
INSTRUCTIONS FOR FUTURE  
REFERENCE

# **IMPORTANT SAFEGUARDS**

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

## **READ ALL INSTRUCTION**

1. Read all the instructions before using this Deep Fryer.
2. Always turn the appliance OFF and disconnect from mains power when not in use, before attempting to move the appliance, before cleaning or storing.
3. Must not immerse the main unit or plug in water or any other liquid.
4. This appliance is not intended for use by people (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.
5. Do not leave the appliance unattended when in use. Children should be supervised to ensure that they do not play with the appliance.
6. Always use the appliance on a dry, level surface.
7. Do not let the cord touch hot surfaces, become knotted or hang from the edge of bench tops.
8. Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
9. This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use it outdoors.
10. If the supply cord is damaged, it must be replaced by a qualified electrician to avoid a hazard, or the product must be disposed.
11. Keep the unit clear of walls, curtains and other heat sensitive materials (leave a minimum distance of 200mm). Do not place unit under shelving or flammable materials when in use.
12. Do not exceed the maximum fill level. Never overfill the oil tank above the Max. level mark.
13. Extreme caution must be used when the appliance is used with hot oil. Always allow the appliance to cool down completely before removing the oil.
14. Do not move deep fryer during cooking or with hot oil.

15. When deep frying, ensure no water comes in contact with hot oil as this will cause spattering.
16. Ensure that the deep fryer oil tank is completely dry before adding any oil.
17. Never pour oil out of the deep fryer when either the unit or oil is hot. Allow both the unit and contents to cool completely before removing oil.
18. It is not recommended to add extra oil when hot, as splashing may occur.
19. At no time should the deep fryer be left unattended when in use.
20. Do not use the deep fryer on metal surfaces, for example, a sink drain board.
21. This appliance is intended to be used indoors in the household and similar applications such as: staff kitchen areas in shops, offices and other working environments, farmhouses, by clients in hotels, motels and other residential type environments, bed and breakfast type environments.

 **Caution: hot surface. Care must be taken. The surface and contents liable to get hot during use.**

22. **WARNING: Keep the appliance out of reach from young children, particularly during use and cool down.**
23. The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
24. For cleaning, please refer to “CLEANING AND MAINTENANCE” section.

## **IMPORTANT!**

1. Use the deep fryer only on a dry, level, stable, and heat-resistant surface, away from any edges.
2. Do not use the deep fryer under overhead cabinets or presses. The steam emitted from the cover vents may cause damage to the cabinets, presses and other sensitive surfaces or items.
3. Never use the deep fryer without oil or oil lower than the minimum (MIN) fill level. Also never exceed the maximum (MAX) fill level. The minimum (MIN) and maximum (MAX) fill levels are embossed inside the oil tank.
- 4. Use only reliable brands of vegetable cooking oil for frying. Frying foods in butter, margarine, olive oil or animal fat is not recommended because of lower smoking temperatures.**

**IMPORTANT! BEFORE FRYING, REMOVE EXCESS MOISTURE FROM FOOD BY BLOTTING WITH KITCHEN PAPER OR SIMILAR MOIST FOODS CAUSE EXCESS FOAMING AND OIL SPATTER. DO NOT ADD WET OR FROZEN FOOD INTO COOKING OIL. EVEN SMALL AMOUNT OF WATER OR MOISTURE TRAPPED IN FROZEN FOOD MAY CAUSE THE OIL TO SPATTER.**

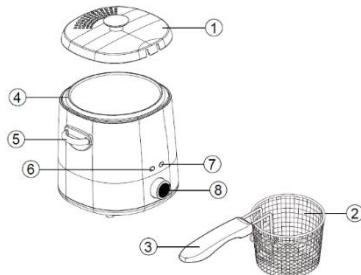
5. Use caution when deep frying flour tortillas as they contain air bubbles. During deep frying, oil can become trapped within these bubbles and if not properly drained, the bubbles can burst and cause burns. Therefore, after deep frying tortillas, carefully raise them out of the cooking oil and allow oil to drain from the tortillas for at least 30 seconds.
6. Always unplug the power cord from the wall outlet socket when the unit is not in use.
7. Always cover the oil tank with the lid and allow the deep fryer to cool down completely before removing oil and cleaning.

**WARNING: To prevent risk of severe personal injury and/or property damage, use extreme caution when cooking with hot oil.**

**SAVE THESE  
INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**

## KNOW YOUR DEEP FRYER

1. Lid
2. Basket
3. Basket handle
4. Oil tank
5. Unit handle
6. POWER indicator
7. READY indicator
8. Thermostat knob



## BEFORE FIRST USE

1. Carefully remove the lid, basket, fryer, and all packaging material from the box.
2. Wash the basket and lid in hot, soapy water. Wipe them dry thoroughly.
3. Clean the inside of the bowl with a damp cloth and make sure it is completely dry before you fill the fryer with oil.

**CAUTION: Please do not immerse the main unit in water!**

**CAUTION: Ensure not to add oil less than the minimum level mark or exceed the maximum level mark!**

## USING THE DEEP FRYER

1. Place the fryer on a stable, flat and dry surface. Ensure the fryer is switched OFF.
2. Open the lid in deep fryer and remove the frying basket from the oil tank and set the basket aside.
3. Fill the oil tank with cooking oil between the MIN and MAX level marking never exceed the MAX mark. Then close the lid.

**IMPORTANT! Use only reliable brands of vegetable cooking oil for frying. Frying foods in butter, margarine, olive oil or animal fat is not recommended because of lower smoking temperatures. Do not reuse the oil, always use fresh oil when frying.**

4. Plug in and the POWER indicator lights, and the machine is in standby mode.

5. Turn the thermostat knob clockwise to the desired temperature to start heating. READY indicator lights up after preheating the oil at the selected temperature.

**NOTE: The thermostat knob can be set to a maximum temperature of 190°C.**

6. Place the food to be cooked into the basket, open the lid, and slowly lower the frying basket into the oil container, taking care not to let the oil overflow from the container. Always ensure to close the lid when frying.

**NOTE: During the cooking process, the "READY" indicator may turn on and off several times, which indicates the deep fryer is performing temperature regulation and is in a normal working state.**

**NOTE: During the cooking process, due to the moisture content of the food itself and residual water on the surface from washing, a large amount of steam may initially emerge when frying in hot oil. This steam may escape from the gap between the lid and the main body, which is normal. As cooking progresses, the surface of the food rapidly dehydrates, making it crispy and delicious, while the amount of steam also decreases.**

7. After cooking is completed, turn the thermostat knob back to the OFF position and unplug the power supply. Open the lid, take out the basket, and hang it on the oil container to drain the oil. The food is now ready.

8. After the oil has cooled down, discard the oil in the container and clean the deep fryer thoroughly for future use.

9. This deep fryer is equipped with a dry-frying prevention function. If the knob is turned when there is little or no oil in the container, the fryer will automatically power off once the bottom is dry, preventing normal operation. In such cases, the fryer must cool down before it can be used again. Please avoid such operations whenever possible.

**IMPORTANT! NEVER LEAVE THE UNIT UNATTENDED WHEN IN USE.**

## **IMPORTANT-TO AVOID OIL SPATTER THE FOLLOWING MUST BE FOLLOWED.**

- Use only good quality vegetable or cooking oil for frying. DO NOT fry food in butter, margarine, olive oil or animal fat.
- DO NOT use the fryer without oil or with insufficient oil.
- Before frying, ensure to remove excess moisture from food by blotting with kitchen paper or similar.
- DO NOT add wet or frozen food into cooking oil. Even small amount of water or moisture trapped in frozen food may cause the food to explode and cause hot oil to spatter.
- Always follow user instructions supplied with the item.

## **CLEANING AND MAINTENANCE**

1. Before cleaning the deep fryer, always make sure the unit is disconnected from the power outlet.
2. Make sure the unit and oil are completely cooled down.
3. Do not attempt to move or carry the deep fryer with hot oil or while it is hot.
4. Wash the basket and lid in hot soapy water and dry thoroughly.
5. Empty the bowl of cooled oil. Always use fresh oil when cooking, do not re-use the oil.
6. The fixed oil tank is prohibited from being immersed in water. Please wipe down the oil tank with absorbent paper, then wipe it with a damp cloth and a little mild detergent. Lastly, wipe the oil tank with a clean damp cloth and let it dry.
7. Wipe the outside of the unit with a damp cloth and a little mild detergent. Finish off with a clean damp cloth followed by a clean dry cloth.
8. Reassemble and store it in a cool dry place.

## **STORAGE**

1. After you have finished using the appliance, disconnect from mains power.
2. After cleaning, reassemble the deep fryer.
3. Store the appliance in a safe, dry, cool location and keep it away from children.

## **TECHNICAL DATA**

Voltage : 220-240V~ 50-60Hz

Power : 1000W

MAX. Capacity: 1.8L

## **12 Month Warranty**

Thank you for your purchase.

Your new product is warrantied to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.

We will provide you with your choice of a refund, repair (where possible) or exchange (availability dependent) for this product if it becomes defective within the warranty period. The business will bear the reasonable expense of claiming the warranty.

This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre as listed below, for the entity you purchased this product from, for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to the respective Customer Service Centre.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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