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**Deep Fryer  
XJ-11301A0  
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:

1. Read all 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. Do not immerse the appliance control panel, supply cord or plug in water or any other liquid.
4. 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.
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 outdoors.
10. If the supply cord is damaged, it must be replaced by a qualified electrician in order 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. Always follow the maximum and minimum quantities of oil stated in the instructions and recipes.
13. Do not exceed the maximum fill level (4L). Never overfill the oil tank above the Max. level mark.
14. 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.
15. Do not move the deep fryer during cooking or with hot oil.
16. When deep frying, ensure no water comes in contact with hot oil as this will cause spattering.
17. Ensure that the deep fryer oil tank is completely dry before adding any oil.
17. Never lean over the deep fryer when lifting the lid. Excess trapped steam created during the cooking process will be released when the lid is opened.
18. 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.
19. It is not recommended to add extra oil when hot, as splashing may occur.
20. Always ensure the heater element and controller are correctly positioned onto the bowl assembly and filled oil to MIN / MAX level before connecting to a power outlet.
21. Do not use the deep fryer on metal surfaces, for example, a sink drain board.
- 22. At no time should the deep fryer be left unattended when in use.**
23. Do not place anything on top of the deep fryer when the lid is closed, when in use and when stored.
24. The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. If unsure, see your electrician for professional advice.

25. This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
26. The use of accessory attachments is not recommended by the appliance manufacturer and may cause serious injury and/or damage to the appliance.
27. This appliance is intended to be **used indoors** 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.
28.  **Caution: hot surface. Care must be taken. The surface and contents liable to get hot during use.**

## **IMPORTANT!**

- Use the deep fryer only on a dry, level, stable, and heat-resistant surface, away from any edges.
- Do not use the deep fryer under overhead cabinets or presses. The steam emitted from the cover vents may cause damage to the cabinets or presses.
- Never use the deep fryer without the oil tank.
- 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 removable oil tank.
- Use only reliable brand of vegetable cooking oil only 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.**

- 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.
- Always unplug the power cord from wall outlet socket when the unit is not in use.
- 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



— Lid



— Basket and Handle



— Control panel

— Cable storage

— Heating element



— Oil tank



— Stainless steel housing

## HOW TO ASSEMBLE THE DEEP FRYER



**IMPORTANT!** Always ensure the deep fryer is disconnected from mains power before assembling or disassembling parts.

1. Place the oil tank in the stainless steel housing.



2. Slide the control panel with the heating element onto to the side of the outer metal case and push it down until it is properly in place.

**IMPORTANT!** This fryer is equipped with a safety micro-switch located on the control panel. Ensure the safety micro-switch is pressed by the trigger on the outer metal case. The unit will not operate until the control panel is fixed to the outer case correctly.

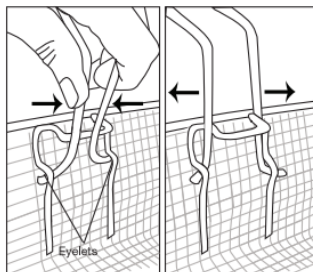


3. When assembled correctly it should look as shown on the picture.

**NOTE:** Always cover the oil tank with the lid when in use!

### Basket assembly

1. Attach the basket handle to the basket by squeezing the two handle wires together and inserting the ends through the two eyelets in the basket.
2. Rotate the handle backwards until it locks securely into place. Ensure the handle is securely connected to the basket before operating your fryer.



## **HOW TO USE THE DEEP FRYER**

### **Ensure the following before using the product:**

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

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

**IMPORTANT!** This fryer is equipped with a safety micro-switch located on the control panel. This is to ensure the control panel is fixed to the outer metal case in the correct position before the unit can be used. Fix the control panel to the slot on the side of the outer metal case. Ensure the safety micro-switch is pressed by the trigger on the outer metal case. The unit will not operate until the control panel is fixed to the outer case correctly. If it is not working, remove the control panel and fix it again until the micro-switch is properly engaged by the trigger.

## **USING THE DEEP FAYER**

1. Place the fryer on a stable, flat and dry surface. Ensure the fryer is switched OFF.
2. Open the lid on deep fryer.
3. Remove the frying basket from the removable oil tank and set the basket aside.
4. Fill the removable oil tank with cooking oil or shortening up to the maximum oil level line (MAX) which is located on the inside of removable oil tank. The amount of oil in the removable oil tank must be always between the MIN and MAX level marking never exceed the MAX mark.

**IMPORTANT! Use only reliable brand 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.**

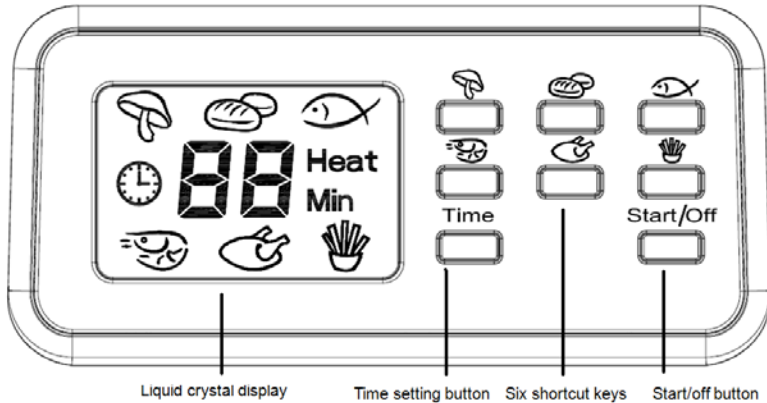
5. Press the temperature control panel to the desired temperature, Preheat the oil at the selected temperature.

**CAUTION: When cooking the first batch of food, allow the deep fryer to cycle ON and OFF twice before placing the food into the deep fryer.**

6. With the basket positioned on the hook, put the food into the basket and slowly immerse into the heated oil.

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


## Know your control panel (face)



1. Connect the deep fryer into mains power and the display will light up showing

### 2. Fixed program




Press potatoes  : The display will show an operating time of 10 minutes.

The fryer will operate at a temperature of 190°C.

The frying time should be based on the quantity of food being deep fried. To end the operating time please press the “Start/Off” button or wait until the fryer has switched OFF automatically.




Press chicken  : The display will show an operating time of 8 minutes.

The unit will operate at a temperature of 180°C.


The frying time should be based on the quantity of food being deep fried. To end the operating time please press the “Start/Off” button or wait until the fryer has switched OFF automatically.



Press shrimp  : The display will show an operating time of 6 minutes. The unit will operate at a temperature of 170°C.


The frying time should be based on the quantity of food being deep fried. To end the operating time please press the “Start/Off” button or wait until the fryer has switched OFF automatically.



Press fish  : The display will show an operating time of 7 minutes. The unit will operate at a temperature of 160°C.


The frying time should be based on the quantity of food being deep fried. To end the operating time please press the “Start/Off” button or wait until the fryer has switched OFF automatically.



Press crumbed (or batter)  : The display will show an operating time of 5mins. The unit will operate at a temperature of 150°C.

The frying time should be based on the quantity of food being deep fried. To end the operating time please press the “Start/Off” button or wait until the fryer has switched OFF automatically.



Press mushroom  : The display will show an operating time of 6 minutes. The unit will operate at a temperature of 140°C.

The frying time should be based on the quantity of food being deep fried. To end the operating time please press the “Start/Off” button or wait until the fryer has switched OFF automatically.

### 3. At the end of fixed program mode



When the cooking has finished, the fryer will stop heating automatically. The display will show “00”and the mode you had chosen, and the buzzer will sound five times.



After 3mins, the fryer will shut down. The display is as shown on the left.





During heating, pressing the start/off button, the display will revert to power ON mode as shown on the left.

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

### 3. Setting the cooking time manually

Pressing the **Time** button once will increase the operation time by 1 min. The Time setting ranges from 1 to 60 minutes. The default temperature is set as 190°C (the temperature cannot be changed).



For example: Pressing the **Time** button five times. The display will show



When the fryer finishes operating, it will stop heating automatically. The display will show “00” and the clock, buzzer will sound five times.



After 3mins, the fryer will shut down. The display is as shown on the left.



During heating, pressing the start/off button, the display will revert to power ON mode as shown on the left.

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

### 5. Know the buzzer sounds

a) Key tone

The Buzzer will sound once when a key is pressed.

b) Oil temperature reaches specified temperature

The Buzzer will sound five times.

c) Finish working tone

The Buzzer will sound five times.

d) Power OFF tone

The Buzzer will sound (beep) for 1.5 seconds.

d) Alarm tone

The Buzzer will sound continuously until any button is pressed. Then, the unit will resume to power ON mode.

## **AFTER USING THE DEEP FRYER**

1. Remove the basket from the fryer.
2. Remove the basket gently and place on a plate with blotting paper (kitchen paper to remove excess oil or fat).

**CAUTION: The oil may be hot, Hot oil can cause severe scalding. Handle with care.**

3. Press the Start/OFF button to switch OFF the appliance.
4. Disconnect the appliance from mains power after use.
5. Let it cool down completely before cleaning or moving the appliance.

## **HOW TO CLEAN YOUR DEEP FRYER**

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, heating element, and control assembly while they are hot.
4. Wash the basket in hot soapy water.
5. Dry thoroughly.
6. Remove the control panel assembly from the deep fryer by lifting it upwards.
7. Grasp each side of the removable bowl and lift upwards.
8. Empty the bowl of cooled oil. Always use fresh oil when cooking, do not re-use the oil.
9. The removable enamel oil tank allows for easy cleaning. 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.
10. Wipe the control panel assembly and element with a damp cloth and a little mild detergent. Finish off with a clean damp cloth followed by a clean dry cloth.

**IMPORTANT! For electrical safety never immerse the control panel assembly in water or other liquid.**

11. The removable enamel bowl, frying basket and outer body are dishwasher safe.
12. 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.
13. Reassemble and store it in a cool dry place.

## **STORAGE**

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

## **HOW TO SOLVE COMMON PROBLEMS (fault codes on the display)**

### **1: Empty Frying protection**



This fryer is equipped with a safety cut-out to protect the appliance from overheating if there is no oil. The display will show “E1” and buzz continuously. Press any button and the unit will resume to standby mode.

### **2: Sensor check**



If the sensor detects any abnormal condition, the display will show “E2” and buzz continuously. Press any button and the unit will resume to standby mode.

## **TECHNICAL SPECIFICATION**

Voltage: 220-240Va.c. 50-60Hz

Power: 2000W

Oil Tank Max. Capacity: 4L

## **COOKING GUIDE**

The cooking times given in this chart serve only as a guide, and should be adjusted to suit the quantity of food being deep fried.

<b>Food</b>	<b>Temperature</b>	<b>Approximate Cooking Time</b>
Fish (in batter)	160°C	5-7 minutes
Fish cocktail pieces (in batter)	160°C	4-6 minutes
Chicken pieces (crumbed)	180°C	12-15 minutes
Prawn cutlets (raw, crumbed)	170°C	3-4 minutes
Potato wedges (pre-cooked)	190°C	7-10 minutes
Potato chips (thick)	190°C	5-6 minutes

Potato chips (thin)	190°C	2-4 minutes
Onion rings	190°C	2-4 minutes
Spring rolls (small)	180°C	4-6 minutes
Mushrooms	140°C	4-5 minutes
Fruit fritters	190°C	4-5 minutes

## **12 MONTH WARRANTY**

Thank you for your purchase from Kmart.

Kmart Australia Ltd warrants your new product 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.

Kmart will provide you with your choice of a refund, repair or exchange (where possible) for this product if it becomes defective within the warranty period. Kmart 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 on 1800 124 125(Australia) or 0800 945 995 (New Zealand) or alternatively, via Customer Help at [Kmart.com.au](http://Kmart.com.au) for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to our Customer Service Centre at 690 Springvale Rd, Mulgrave Vic 3170.

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.

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