

# anko

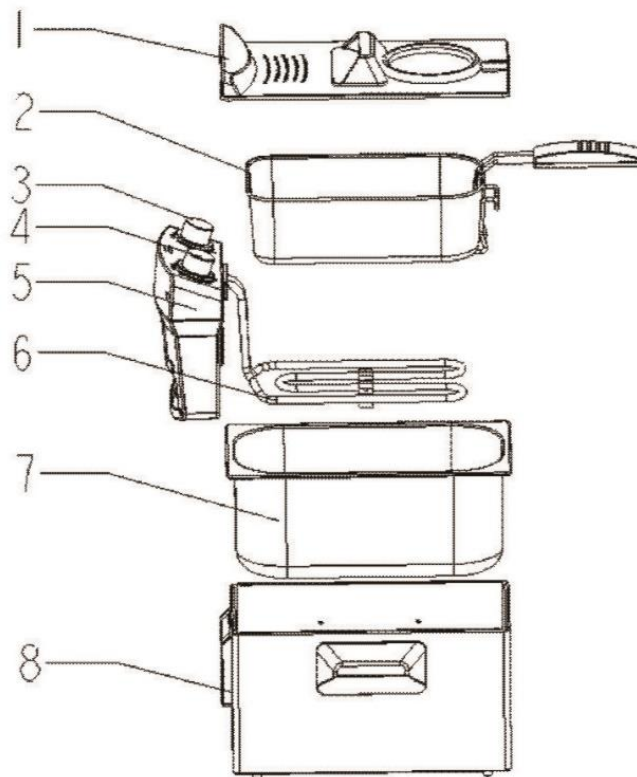
**DEPP FAT FRYER**

**MODEL: TP-1302**

**220-240V~ 50Hz 2100W**



## DESCRIPTION OF THE APPLIANCE



1. LID
2. BASKET
3. TEMPERATURE ADJUSTMENT
4. TIMER
5. CONTROL UNIT
6. HEATING ELEMENT
7. OIL TANK
8. ENCLOSURE



### Safe and protecting points

In order to avoid personal injury and prevent property damage, when using this appliance, please observe the following points:

1. Do not touch hot surface. Use handles

2. To protect against electrical shocks, do not immerse unit, cord, or plug in water or other liquid
3. Close supervision is necessary when any appliance is used by or near children.
4. Disconnect item from mains power outlet when cleaning and the item is not in use. Allow to cool before putting on or taking off parts, and before cleaning the appliances.
5. Prohibit using the appliance outdoors.
6. Do not let cord hung over edge of table or counter or touch hot surfaces.
7. It is recommended that not to move the fryer when it contains hot oil or other hot liquids. If it must be moved when it contains hot oil or other hot liquids, use extreme caution.
8. Do not use the appliance for anything other than the intended use. This appliance is for domestic use only.
9. Do not use this appliance continually for long periods in order to prevent its plastic base and cover deforming.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Do not operate any appliance with a damaged cord or plug or if the appliance malfunctions or has been damaged in any manner, the item must be repaired only by a qualified electrical person or must be discarded.
12. The use of accessory attachments is not recommended by the appliance manufacturer and may cause injuries.
13. If the supply cord is damaged, it must be replaced by a competent electrical person for electrical safety. Do not use if the cord is damaged
14. Take extreme care the temperature of accessible surfaces may be high when the appliance is operating.
15. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and

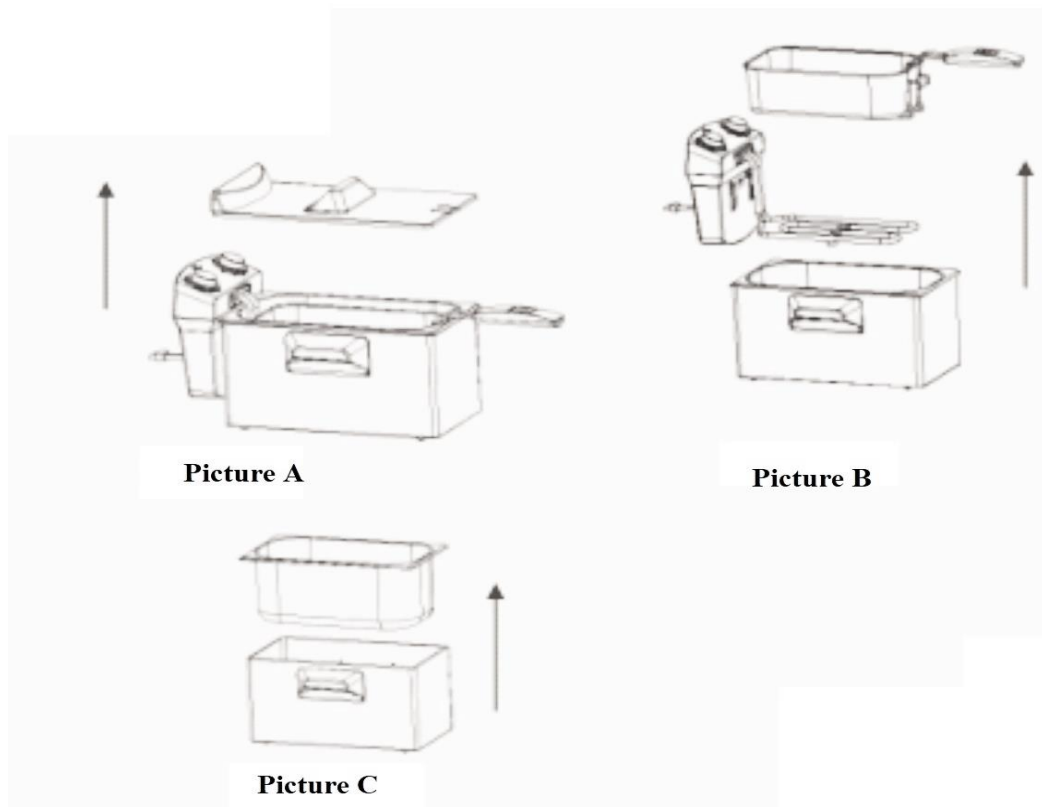
knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

16. The appliance is not intended to be operated by means of an external timer or separate remote-control system.

17. 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 ;
- bend and breakfast type environments.

## **CLEANING**



Wipe the fryer cover and control unit with a damp cloth. Never immerse the control unit in water or other liquid. Never wash the control unit in a dishwasher.

Attention: Use soft wet cloth to wipe away grease and dirt from outer housing body and top lid. DO NOT immerse the outer housing body or the control unit into water or any other liquid. DO NOT use it in a dishwasher.

Step 1: Makes sure the plug is removed from socket outlet before cleaning.

Step 2: Open top lid, take out top lid as picture A

Step 3: As picture B, unfold basket handle to be placed a horizontal position, then take basket out from oil container.

Step 4: Take out control panel as picture B

Step 5: Take out oil container as picture C

After taking all above parts out, clean top lid, oil container and basket with hot water adding detergent. After cleaning, dry it completely, and then install it in reverse order to above instruction.

## **IMPORTANT**

- Use deep fryer only on a dry, level, stable, and heat-resistant surface away from any edges.
- Do not use 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 fill level. Also never exceed the maximum fill level. The minimum (MIN) and maximum (MAX) fill levels are embossed inside the removable oil tank.

- Use only, reliable standard brand of vegetable shortening or cooking oil for fryer. Frying foods in butter, margarine, olive oil, or animal fat are 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 AMOUNTS OF WATER OR MOISTURE TRAPPED IN FROZEN FOOD MAY CAUSE THE OIL TO SPATTER.**

- Use caution when deep frying, flour tortillas. Flour tortillas contain air bubbles. During deep frying, oil can then 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 cord from wall outlet when unit is not in use.
- Always allow fryer to cool completely with cover closed before removing oil and cleaning.

## **HOW TO USE**

To fill oil

1. Open the deep fryer cover.
2. Remove the frying basket from the removable oil tank and set the basket aside.
3. Fill the removable pot with cooking oil or shortening up to the maximum oil level line (MAX) which is located on the inside of removable pot. The

amount of oil in the removable oil tank must always be between the MIN and MAX level marking never exceed the MAX mark.

## **To preheat**

1. Close the fryer cover and plug the fryer into a 220-240V AC power outlet. Turn the temperature control to the desired temperature. The recommended setting for most frying is 190°C.
2. Turn the timer knob to the “ON” position. When the selected temperature is reached, the indicator light will go out. Preheat time is approximately 15 minutes.
3. While oil is preheating, prepare food for cooking.

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

## **To fry**

1. While frying basket is sitting on countertop, fill basket up to 2/3 full with food.
2. Once the indicator light has gone out, lift from the handle on top to open the cover.

**CAUTION:** The unit has a special cool-touch exterior, however, the interior of the fryer is extremely hot and should not be touched. Slowly tilt the cover back to an upright position being careful not to touch hot surfaces. Then place the filled frying basket in the removable pot so the basket handle is in the rim opening at the front of the unit.

3. Put on the cover on the oil tank.
4. Begin timing. Refer recommended times and set the recommended temperature for the foods. During the first few minutes it is normal for steam

o appear on the viewing window. This will slowly disappear during cooking if the window is kept clean.

**CAUTION:** It is normal for steam to escape from the cover vents during frying. To prevent steam burns keep hands and face away from the vents.

5. When frying time has elapsed, open the cover. Be careful not to touch hot surface. Check that the food is golden brown. If more cooking time is needed, close the cover and put the basket into the oil using the procedure in step 4.
6. Once the food is done, carefully lift the basket out of the fryer. Then empty the food on absorbent paper. Season to taste.
7. If frying additional food, close fryer cover and wait for indicator light to go out. Then repeat steps 1 through 6.

## **Care and Cleaning**

1. Unplug cord from outlet and allow oil and fryer to cool completely with the cover closed.
2. After unit has cooled completely, lift the pot out of the deep fryer.
3. If you plan to reuse the cooking oil, it is recommended that you strain the oil to remove any food particles. Then store the oil in a tightly sealed container and keep where it will not be exposed to heat or direct light.
4. Wash the removable oil tank and frying basket with warm water and a mild detergent. Rinse and dry thoroughly. Do not use steel wool scouring pads or abrasive kitchen cleaners on the removable oil tank or the cool-touch base. The frying basket may be washed in the dishwasher if desired.
5. Never immerse the control unit in water or other liquid, or wash in a dishwasher. Wipe with a damp cloth to clean.
6. After each use, wipe the inside of the fryer cover with a damp cloth. For a more thorough cleaning, remove the cover from the fryer base.



Wash the cover in hot, soapy water.

## **HELPFUL HINTS**

1. When using fryer from the first time, a slight odor or light smoking may occur as manufacturing residue evaporates. This is normal during initial use.
2. Fry foods of equal size and thickness as they will fry more evenly and at the same speed.
3. Do not fill the basket more than 2/3 full. If too much food is fried at the same time, the food will not get crisp.
4. Before deep frying, always remove excess moisture or ice crystals from food by blotting with towel or kitchen paper. Moist foods may cause excess foaming and spattering.
5. For breading or coating foods, use commercial breading, finely ground bread, cracker crumbs, corn meal, a mixture of corn meal and flour, pancake mix, or prepared bread mixes.
6. Fish, vegetables, and meat should be coated before deep frying.
7. Use only metal cooking utensils in the fryer as plastic or rubber will become damaged from hot oil. Do not leave metal utensils in the fryer as they will become hot.
8. After each use drain oil through a filter to remove the accumulated residue.
9. The number of times the cooking oil can be reused will depend on the food that is fried in it. For example, the oil will need to be replaced more often if fish or food coated with bread or cracker crumbs is fried frequently. If unsure, always use fresh cooking oil.
10. It is time to replace the cooking oil if any of the following occur:

The oil is dark in color.

The oil has an unpleasant odor.  
The oil smokes when it is heated.  
The oil foams excessively during frying

## **READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE**

### **WARRANTY**

#### **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.