



DEEP FAT FRYER INSTRUCTIONS



Our Double or Single Deep Fat Fryer is perfect for commercial and professional use.

Please follow the instructions below to use this unit safely and accordingly.

SAFETY:

- The fryers are fitted with a 13amp plug attached to the supply lead and will require a socket outlet suitable for this. (230-240V A.C).
- Ensure that the unit is seated on a level surface.
- Parts of this unit will become very hot in normal use; therefore, suitable precautions must be taken to avoid accidental burns.
- Always ensure oil levels are within the 'MIN' and 'MAX' levels.
- Always use suitable cooking oil.
- This unit is not suitable for outdoor use.
- Disconnect the power supply to this unit before any cleaning.

SETTING UP:

- Connect the unit to the main power supply.
- Use Suitable Cooking Oil and ensure that the levels are within the Min and Max levels.
- Set the thermostat to the desired temperature. The amber power indicator light turns on.
- ! 170 degrees C to 180 degrees C is suitable for general cooking.
- Allow the appliance to heat the oil. The red heat indicator light turns on during heat up, and turns off when the set temperature is met.
- Once the oil is heated to selected temperature lower the food into the oil using the basket supplied.

PACKING DOWN:

When you've finished with the Deep Fat Fryer please follow instructions below:

- Turn the unit off and unplug from the mains power supply.
- Allow the oil to cool down, ideally at least 6 hours.
- Remove the oil safely and responsibly.

Please note this unit is included in our 'Free Return Dirty' Service, however, we do expect that all foodstuffs and oils have been removed and a light wipe over of any spillages.

In the event of any issues please call us on: 01949 844568 or email us at hello@inspireeventhire.com