



ELBA

DEEP FRYER

MODEL: EDF-D2518(WH)

Owner's Manual

Please read this manual carefully before operating your set.

Retain it for future reference.

Record model number and serial number of the set.

See the label attached on the set and quote this information to your dealer when you require service.

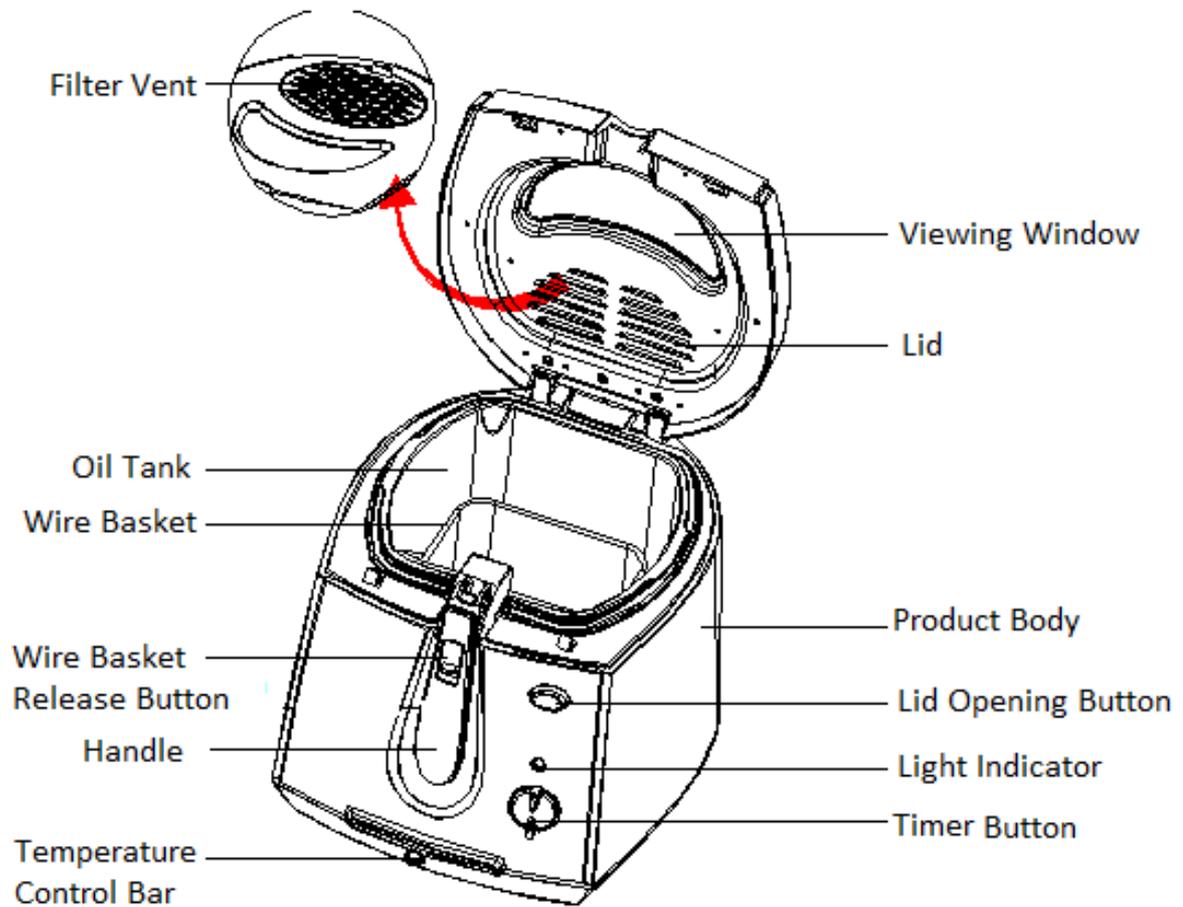
For The Warranty Terms & Conditions, Please Refer To Warranty Certificate.

IMPORTANT SAFEGUARDS

When using this appliance, basic precautions should always be followed, including the following:

1. Read all instructions before use.
2. To avoid the hazard caused by the overload of the circuit, do not use the extension cord.
3. Do not immerse the appliance, power cord or plug in water or any other liquids.
4. To reduce the risk of electric shock, do not disassemble or attempt to repair the appliance on your own. Return the appliance to the nearest authorized service center for examination, repair or adjustment.
5. The use of foreign accessory attachments that are not supplied by ELBA is not recommended as it may result in fire, electric shock or personal injury.
6. Do not let the power cord hang over the edge of table or counter, or touch on hot surface.
7. Do not touch on the hot surfaces. Always use oven mitts when handling hot surfaces and allow metal parts to cool down before cleaning.
8. Do not place the appliance on unstable surfaces or surfaces that can be affected by heat, near walls or furniture.
9. Do not immerse the product body in water, as it contains electrical components and the heating element.
10. Do not place any items on top or next to this appliance at any time. This is to prevent a fire, keep this appliance clear of contact with any flammable materials including curtains, walls, cloth, paper, cardboard, plastic materials, etc., at all times.
11. This appliance uses hot oil and it is very important to make sure it is placed in a safe place while in use or while the oil is still hot.
12. Extreme caution must be used when moving the appliance containing hot oil. Do not move the appliance while cooking!
13. Before power on the appliance, ensure that the oil tank is completely dry and placed securely into the product body.
WARNING! Never connect the appliance to electric supply without placing the oil into the oil tank!
14. During frying, hot steam is released through filter vent. Keep hands and face at a safe distance from the hot steam.
15. Do not overfill the wire basket! Oversize foods must not be inserted into the wire basket as it may cause a fire.
16. Do not over fill or under fill the cooking oil into the oil tank to prevent either overflowing or overheating (refer to the oil tank).
17. Be sure that the oil tank is completely dry before next use to prevent electric shock.
18. Always unplug from the wall outlet when not in use. Let the appliance to cool down completely before putting on or taking off parts before cleaning or before putting away.
19. Use this appliance for its intended use only.
20. Do not use the appliance outdoors.
21. This product has been designed for domestic and household use only. Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the warranty will not apply.
22. Children must be supervised to ensure that they do not play with the appliance.
23. This appliance is not designed to be used by people (including children) with a physical, sensory or mental impairment, or people without knowledge or experience, unless they are supervised or given prior instructions concerning the use of the appliance by someone responsible for their safety.

PRODUCT DESCRIPTION



OPERATING THE APPLIANCE FOR THE FIRST TIME

Fill water into the oil tank. Power on the appliance and adjust the temperature control bar to the lowest temperature and set the timer control to 10 minutes. Let the appliance to cool down and discard the water. Dry the oil tank with clean cloth.

OPERATING THE APPLIANCE

1. Place the appliance on a horizontal, level and stable surface.
WARNING! Do not place any items on top or next to this appliance at any time. To prevent a fire, keep this appliance clear of contact with any flammable materials including curtains, walls, cloth, paper, cardboard, plastic materials, etc., at all times.
2. Fill cooking oil into the oil tank.
CAUTION: The light indicator will light up after the timer button is set. If the timer is at "0" position, although the temperature has been set the light indicator will not light up and the appliance will not function.
3. The maximum oil capacity is 2.5 litres and minimum 2.0 litres. The cooking oil should be filled in between this level (refer to the oil tank).
WARNING! Never connect the appliance to electric supply without placing the cooking oil into the oil tank.
4. Power on the appliance. Set the temperature control to 190°C and adjust the timer button to 10-15 minutes to preheat the cooking oil.
5. When preheating is finished, press the lid opening button to open the lid.
6. Uplift the wire basket handle to horizontal position to raise the wire basket.
7. During frying, hot steam is released through filter vent at the lid. Keep hands and face at a safe distance from the hot steam. Be careful when opening the lid.
CAUTION: Oversize foods must not be inserted into the appliance as they may cause a fire. Do not overfill the wire basket.
8. Insert food into the wire basket by using a tong. To avoid spattering when the water on food meets hot oil, you should cover the lid first before lowering the wire basket.
9. Hold the handle and push the wire basket release button down. Slowly pull down the handle back to vertical position.
NOTE:
 - a) The food to be added into the wire basket should not more than 2/3 volume of the wire basket.
 - b) When frying chips, because there is much water in it, so when lowering the wire basket into oil, the oil droplets will splash out.
10. Set the temperature and frying time again according to desired level and the frying process will start. Monitor the cooking process through the viewing window.
CAUTION: Do not open the lid while cooking to avoid contact to the hot steam.
11. After the cooking process, the set timer will turn back to "0" position. Wait a few seconds before opening the lid, this is to allow the steam pressure to subside but care should still be taken when opening the lid, as some steam may still be released.
12. Raise the basket by uplifting the handle.
13. Carefully remove the wire basket from the product body. If necessary, shake the wire basket over the fryer to remove excess oil. Put the fried food on a plate bowl that containing the grease-absorbing paper/towel.

PREPARATION TIME AND TEMPERATURE SETTINGS

The table below indicates type of food, weight, temperature and required frying time for each particular food prepared. This table shall be served as guideline only. Please follow the instructions on the food package if special instructions are given.

Type of food	Weight of the food	Temperature settings	Frying time (minutes)
Fresh chips	600g	190°C	10-15mins
Frozen chips	600g	190°C	10-15mins
Fish fillet	400g	150°C	8-12mins
Fresh cod or haddock in batter	400g	190°C	8-10mins
Frozen cod or haddock in batter	400g	170°C	8-12mins
Frozen plaice	400g	190°C	10-15mins
Meat	500g	150°C	5-8mins
Frozen hamburgers	500g	150°C	5-8mins
Chicken portions in crumbs small/medium size	500g	170°C	10-15mins
Chicken portions in crumbs large size	500g	170°C	12-18mins
Frozen veal escalope	500g	170°C	5-8mins
Fresh chicken drumsticks	500g	170°C	10-15mins

FRYING TIPS

1. Dry all foods before placing into the wire basket.
2. Do not add water or wet foods to the cooking oils. This will cause oil to splatter.
3. Do not fry Asian rice cakes (or similar types of food) in this appliance. This might cause heavy spattering or violent bubbling of the oil.
4. Make sure fryer is always filled with oil to a level between the 'MIN' and 'MAX' indications on the inside of the oil tank to prevent either overflowing or overheating.
5. Do not use the appliance under wall-mounted cupboards, which could prevent opening the lid fully.
6. Cook food thoroughly, be minded that the food may begin to turn golden brown before it is fully cooked.

CLEANING AND MAINTENANCE

Cleaning should only be carried out when the appliance is switched off and the plug is removed from the wall outlet.

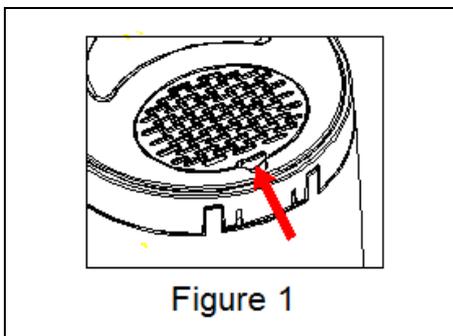
CAUTION:

Always unplug from the wall outlet when not in use. Let the appliance to cool down completely before putting on or taking off parts before cleaning. Do not immerse the product body in water, as it contains electrical components and the heating element.

NOTE:

Do not use any abrasive (liquid) cleaning agents or materials (example: scouring pads) to clean the appliance.

1. Remove the lid carefully by slightly pulling the lid to the right. Clean the lid using soft damp cloth.
Note: Before cleaning the lid, always remove the aluminum filter and filter cover by pushing the button and lifting it (see Fig.1), the filter and lid should be washed thoroughly at regular intervals.
2. Uplift the wire basket handle to horizontal position to raise the wire basket. Let the oil to drip back into the oil tank and then remove the wire basket from the fryer.
3. Pour out the cooking oil from the corner spout of the oil tank to discard or storage the oil for next use.
4. Clean the product body with a moist cloth (with some washing-up liquid) and/or kitchen paper.
5. Clean the oil tank in hot water with some washing-up liquid. Rinse the oil tank with fresh water and dry it thoroughly.



ENVIRONMENT-FRIENDLY DISPOSAL



You can help to protect the environment!

Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal centre.

ELBA