



# 2.5L Deep Fat Fryer

# Safety Instructions

## **Notice: Ensure you read and fully understand instructions before use**

While every attempt is made to ensure the highest degree of protection in all equipment, we cannot guarantee freedom from injury. The user assumes all risk of injury due to use. All merchandise is sold on this condition, which no representative of the company can waive or change.

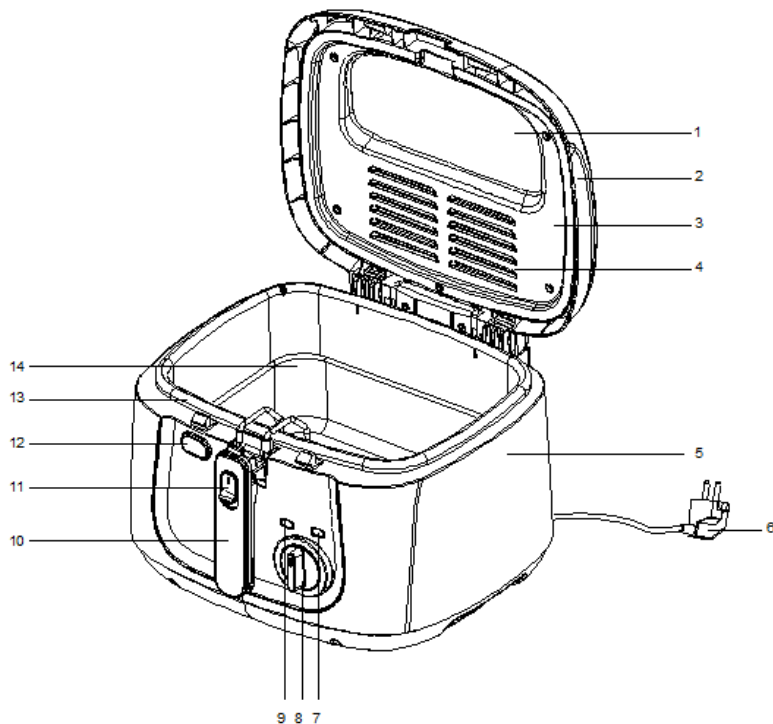
- The product should only be connected to a 220-240V AC, 50 Hz electrical outlet.
- Never leave the product unattended whilst it is switched on.
- If you have to leave the product unattended, even for a short while, always switch it off.
- Keep the product out of children's reach and do not allow children to use it.
- The product is only intended for normal domestic use and only in the manner described in this instruction manual.
- Inspect the mains lead regularly. Never use the product if the mains lead or plug has been damaged in any way.
- Do not place the mains lead on or near any hot surface.
- Do not touch the product if your hands are moist or wet.
- Never move the product by pulling on the lead.
- Never immerse the appliance in water.
- Ensure the appliance is placed on a stable work surface to avoid the spillage of hot liquids.
- The surfaces are liable to get hot during use.
- Do not insert excessive food or utensils into the fryer.
- Use only metal kitchen utensils with insulated handles in hot oil.
- Unplug from the electrical outlet when not in use and before cleaning. Allow to cool before servicing or cleaning the appliance.
- This product is not intended for use by persons (including children) with reduced physical, mental and sensory capacities, or lack of experience and knowledge unless they have been given supervision or instructions concerning the use of the product by persons responsible for their safety.
- Do not discard any of the packaging until you have checked that you have all of the parts and fittings required.
- If the product is damaged, or has any defects, please contact [cservice@oypla.com](mailto:cservice@oypla.com).

# Operating Instructions

## Parts List:

If you are missing any of the below parts please contact [cservice@oypla.com](mailto:cservice@oypla.com)

Please be aware that you will be referring to this parts list throughout the assembly process.



1. Viewing Window
2. Lid
3. Inner Cover
4. Filter System
5. Housing
6. Power Cord
7. Temperature Light
8. Thermostat Knob
9. Power Light
10. Basket Handle
11. Handle Button
12. Open Button
13. Pot
14. Basket

## Basket Handle

The basket handle allows you to raise and lower the basket when the fryer lid is closed (fig 1).

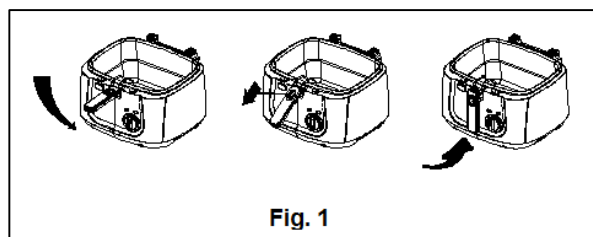


Fig. 1

## Open Button

The open button helps you open the lid much more easily and safely. Push the bottom, and the lid will release automatically.

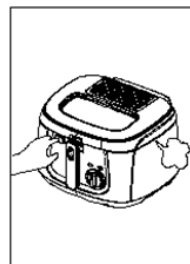


Fig. 2

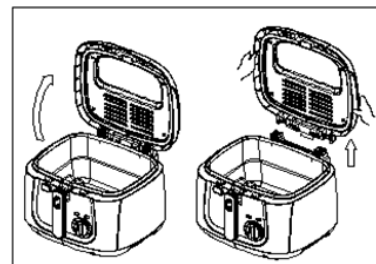


Fig. 3

## Recipes

1. Remove the basket with the handle from the bracket.
2. Pour between 2-2.5L of oil into the dryer. The level of oil must always be between the MAX and MIN level marked on the surface of the pot (fig 4.)

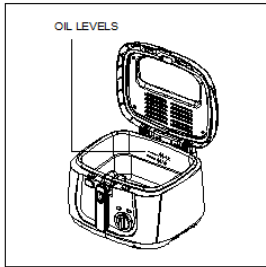


Fig. 4

3. Smear the viewing window with a small amount of oil.
4. Plug the fryer into the mains and set the thermostat to the required temperature. The temperature light will go out once the set temperature is reached.
5. Add the food (ensuring it is as dry as possible) into the basket. Make sure not to overload the basket. The food should be of uniform size to cook evenly.
6. Place the basket back into the fryer. Remove the handle and close the lid. Push the handle button down to immerse the basket and food into the oil.

**WARNING!** Do not add any water or other liquids to the oil as this will cause it to splatter.

7. After cooking, lift the basket out of the oil to drain. Push the lid release button to open the lid.

Food Type	Temperature (°C)	Time (mins)
Mushrooms	170°C	3-5
Crumbed Chicken	190°C	10-14
Whole Shrimp	170°C	3-5
Fish Cakes	170°C	3-5
Fillets	170°C	5
Onions	190°C	2-4
French Fries	190°C	8-12
Crisps	190°C	12-18

## Care and Maintenance

Ensure the fryer is unplugged before cleaning.

1. Cool the oil completely. Oil or fats will remain hot for a long time after use.
2. Do not attempt to move or carry the fryer whilst it is still hot.
3. Oil can be reused several times. Get the maximum use from your fryer by always having it ready for use. One way of doing this is to keep the cooled and strained oils inside ready for the next drying session with the lid acting as a dust cover.
4. Oil should be filtered after each use.
5. After draining the oil, the fryer should be wiped out with absorbent paper and then with a damp cloth.
6. The exterior can be cleaned with a damp cloth, do not use abrasives or scouring pads.
7. Remove the used filter and replace with a new one after approx. 60 frying sessions.

PLEASE RETAIN A COPY OF THESE INSTRUCTIONS FOR FUTURE CONSULTATION

## HAVE A QUESTION ABOUT YOUR PURCHASE?

OUR DEDICATED CUSTOMER SERVICES TEAM ARE HAPPY TO HELP CONTACT THEM VIA:

# OYPLA.COM

An Official OYPLA Branded Product

TELEPHONE: 020 3600 2255

EMAIL: [cservice@oypla.com](mailto:cservice@oypla.com)

LIVE CHAT: [www.oypla.com](http://www.oypla.com)

## Environmental Protection

Products bearing the symbol shown below means that used electrical and electronic equipment (WEEE) should not be mixed with general household waste. For proper treatment, recovery and recycling, please take this product(s) to designated collection points where it will be accepted free of charge. Disposing of this product correctly will help save valuable resources and prevent any potential negative effects on human health and the environment, which could otherwise arise from inappropriate waste handling. Please contact your local authority for further details of your nearest designated collection point. Penalties may be applicable for incorrect disposal of this waste, in accordance with your national legislation.



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**USER MANUAL Model No: 3970**

