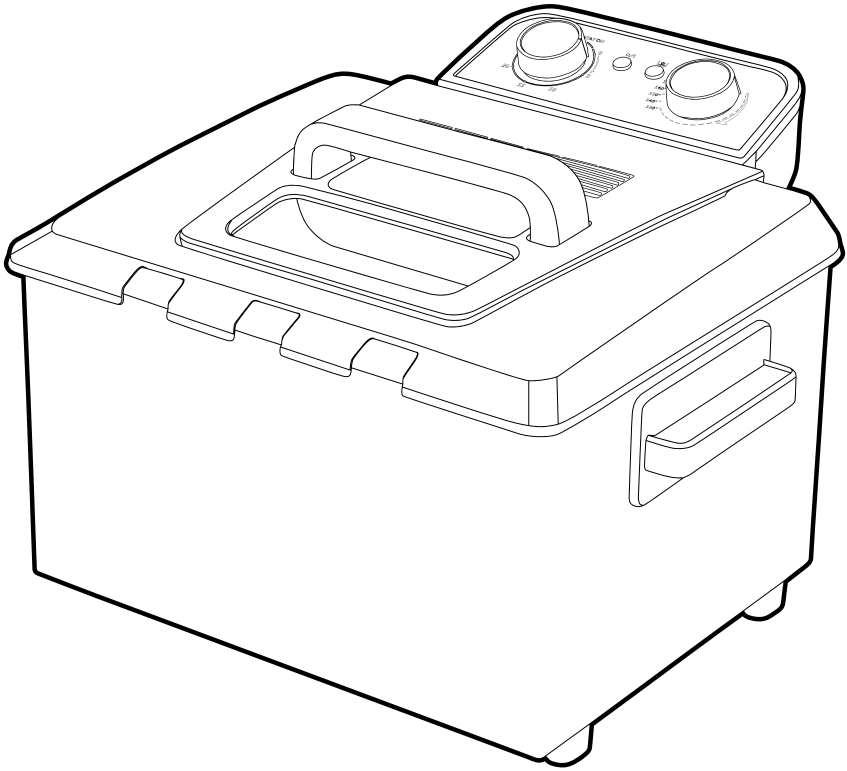
User manual

Deep fat fryer



To register for your extended guarantee, scan the QR code or visit **guarantee.upplc.com/salter** and register your product within 30 days of purchase. For any further queries, visit **www.salter.com**.

SCAN QR CODE FOR VIDEO.

SALTER 1760

Important safety

Please read carefully

Please retain instructions for future reference.

SAFETY INSTRUCTIONS

- When using electrical appliances, basic safety precautions should always be followed.
- Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/ instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.
- Keep the appliance and its power supply cord out of the reach of children.
- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of the appliance in water or any other liquid.
- Do not operate the appliance with wet hands or if any connections are wet.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
- Do not pull or carry the appliance by its power supply cord.
- Do not use the appliance for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use this appliance outdoors.
- Do not store the appliance in direct sunlight or in high humidity conditions.
- Do not move the appliance whilst it is in use.
- Always unplug the appliance after use and allow it to cool fully before any cleaning, user maintenance or storing away.
- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- This appliance should not be operated by means of an external timer or separate remote control system.
- Use of an extension cord with the appliance is not recommended.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.



CAUTION: Hot surface – do not touch hot sections or heating components of the appliance.



WARNING: Keep the appliance away from flammable materials.

EN | Disposal of Waste Batteries and Electrical and Electronic Equipment



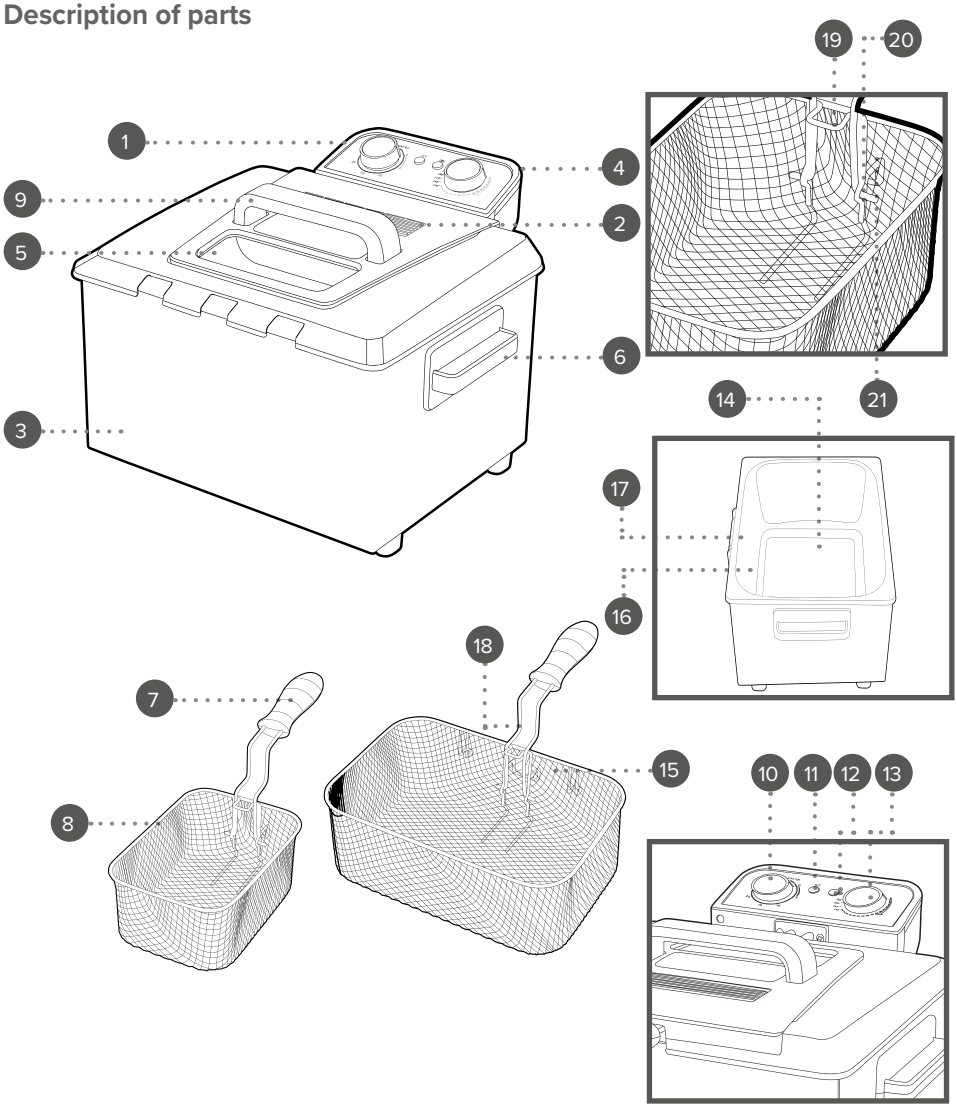
This product is labelled with this crossed out wheel bin symbol in accordance with European Directive 2012/19/EC to indicate that it must not be disposed of with your other household waste. Due to the presence of hazardous substances, mixtures or components, electrical and electronic devices that are not subject to selective sorting are potentially dangerous to the environment and human health. Please check your local city office or waste disposal service for the return and recycling of this product.

Manufactured by:
Ultimate Products UK Ltd.,
Victoria Street, Manchester OL9 0DD. **UK**.
Ultimate Products Europe Ltd.,
19 Baggot Street Lower, Dublin D02 X658. **ROI**.

MADE IN CHINA.

CD260324/MD000000/V1

Description of parts



1. Deep fat fryer main unit
2. Removable lid
3. Metal housing
4. Heating element holder
5. Viewing window
6. Metal housing handles
7. Frying basket handle
8. Small frying basket
9. Lid handle
10. Time dial
11. Power indicator light
12. Heat indicator light
13. Adjustable temperature control
14. Cooking chamber
15. Large frying basket
16. Min. fill mark (4.3 L)
17. Max. fill mark (5 L)
18. Frying basket handle prongs
19. Frying basket upper slots
20. Frying basket lower slots
21. Frying basket mounting hook

Please retain instructions for future reference.

Dos and don’ts

Allow the oil to completely cool before draining or cleaning the deep fat fryer.
Dry all food items thoroughly before frying to prevent oil splatter.
Clean the deep fat fryer regularly to maintain performance and prevent build-up of food residue.

Do not fill the cooking chamber with oil past the max. fill mark.
Do not move the deep fat fryer while it contains hot oil.
Do not mix different types of oil.
Do not dispose of oil down the sink – use a sealed container and follow local disposal guidelines.
Do not move the deep fat fryer until the oil or liquid fat has cooled.
Do not refrigerate the deep fat fryer to store oil.

Care and maintenance

Before attempting any cleaning or maintenance, turn the temperature control dial to the off position and then switch off and unplug the deep fat fryer from the mains power supply. Allow it to fully cool.
STEP 1: Once the deep fat fryer and oil have cooled thoroughly, carefully dispose of the oil in a container; do not pour the oil down a sink.
STEP 2: If storing the oil for future use, make sure that it is strained to remove any residual food particles, then transfer it into a tightly sealed container and refrigerate.
STEP 3: Wipe the deep fat fryer main unit with a soft, damp cloth and dry thoroughly.
STEP 4: Clean the frying basket and handle in warm, soapy water, then rinse and dry thoroughly.

NOTE: The deep fat fryer should be cleaned after each use.
The deep fat fryer is not suitable for dishwasher use.
Once the deep fat fryer and oil have cooled thoroughly, carefully dispose of the oil in a container; do not pour the oil down a sink.
If storing the oil for future use, make sure that it is strained to remove any residual food particles, then transfer it into a tightly sealed container and refrigerate.

Oil levels and maintenance

Always make sure that the oil level reaches the min. fill mark before using the deep fat fryer. Do not use butter, margarine, lard or olive oil in the deep fat fryer, as these ingredients are not suitable for deep fat frying.
The deep fat fryer will hold approx. 4.3 litres of oil at the minimum level and 5 litres at the maximum level.
Always check that any reused oil is strained to remove residual food particles.

NOTE: The oil will require changing more frequently when frying foods in batter.

CAUTION: It is important to replace the oil if any of the following is noticed: there is an unpleasant odour to the oil; there is excessive smoking during heating; the oil is dark in colour.

Instructions for use

Before first use

Before connecting to the mains power supply, clean the deep fat fryer following the instructions in the section entitled '**Care and maintenance**'.

NOTE: When using the deep fat fryer for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the deep fat fryer during use.

Using the deep fat fryer

STEP 1: Place the deep fat fryer onto a flat, stable, heat-resistant surface.
STEP 2: Before connecting to the mains power supply, remove the frying basket and gradually pour oil into the cooking chamber; do not exceed the max. fill mark.
STEP 3: Plug in and switch on the deep fat fryer at the mains power supply.
STEP 4: Set the adjustable temperature control to between 150–190 °C and gentle place the lid on top. Set the time using the timer dial or turn the dial to point at '**STAY ON**'. The power indicator light will illuminate to signal that the deep fat fryer is heating up.
STEP 5: Prepare the ingredients that are to be cooked.
STEP 6: To insert the frying basket handle, tilt the frying basket at a 45º angle and locate the lower hooks in the frying basket. Then squeeze the prongs on the frying handle together and slot the handle prongs into the lower hooks.
STEP 7: Once inserted, secure the frying handle onto the upper hook by pulling it in a backwards direction until it is firmly attached to the frying basket.
STEP 8: Open the lid using the lid handle to determine whether the food is cooked. Once frying is complete, carefully lift the frying basket out of the cooking chamber using the frying basket handle and place the fried food onto a dry paper towel; this will absorb some of the excess oil from the food.
STEP 9: Turn the adjustable temperature control to the off position and then switch off and unplug the deep fat fryer from the mains power supply.

NOTE: During use the heat indicator light will cycle on and off to signal that the deep fat fryer is maintaining the selected temperature.

CAUTION: Check that all of the accessories are completely dry before filling the deep fat fryer with oil or solid fat. Moisture can cause the fat to spit.
Never fill above the max. fill mark on the inside of the cooking chamber.
Take great care when lowering food into the hot oil, as it is likely to spit. Heat-resistant oven gloves are recommended.

WARNING: Never place water or wet objects into hot oil. Always dry food before frying to prevent any oil from frothing, spitting or exploding.
Exercise caution during cooking; the deep fat fryer may emit steam.
Do not move the deep fat fryer until the oil or liquid fat has cooled.

Hot oil can cause serious injury. Never allow hot oil to come into contact with skin.

Cooking times

The following is a guideline for frying certain types of foods. Most frozen food will give temperature recommendations and frying times, which can also be followed.
This is a guideline only and frying should always be monitored. Always check food is thoroughly cooked before serving.



NOTE: Cooking time may vary depending on size of food and starting temperature. For best results do not overcrowd the basket during cooking.

Food	Temperature (°C)	Approx. cooking time
Fresh		
Batter covered mushrooms	150	6–8 mins
Onion rings	180	4–5 mins
Raw chips	190	9–11 mins
Chicken legs	180	15–20 mins
Raw battered fish	170	6–8 mins
Fresh fish sticks	160	5–8 mins
Doughnuts	190	3–4 mins
Frozen		
Frozen chicken nuggets	190	3–5 mins
Frozen shrimp	190	4–7 mins
Frozen chips	170–190	8–12 mins
Frozen breaded cheese sticks	190	2–3 mins

Troubleshooting

Problem	Possible cause	Solution
There is excessive smoke being emitted from the oil.	The oil has become contaminated due to excessive use.	Change the oil.
The oil is spitting or there is excessive frothing.	The food contains too much water.	Check that the food contains as little water as possible before placing it into the deep fat fryer e.g. dry chips with a kitchen towel before cooking.

Storage

Before storing in a cool, dry place, check that the deep fat fryer is cool, clean and dry.

Specifications

Product code: EK6266
Input: 220–240 V ~ 50/60 Hz
Output: 1800 W
Power consumption (off mode): 0 W

Notes

Manufactured by:
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