

CATER-COOK

Countertop Electric Fryer - Instruction Manual

Models: CK8812 & CK8812-2



To avoid risk of accidents or damage to the appliance, it is essential to read these instructions before it is installed and used for the first time.

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Electric Fryer - Instruction Manual

Introduction

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Thank you for purchasing the Cater-Cook Commercial Countertop Electric Fryer. In order to make full use of its functions, please read these instructions carefully and keep for future reference.

This Cater-Cook fryer is designed for commercial applications to fry large quantities quickly and accurately.



WARNING!

This appliance is NOT intended for use by children, people with reduced physical, sensory or mental capabilities or lack of experience unless supervised by a person responsible for their safety.

DO NOT put flammable objects / liquid or gas around the product.

If the power cord is damaged it MUST NOT be used until it has been replaced by a qualified technician.

Oil level MUST be maintained above the MIN level to avoid damage to the element and below the MAX level to avoid overflowing.

ALWAYS switch the appliance off when not in use.

ALWAYS use suitable cooking oil in the appliance.

Remove excess water from the food before using the appliance, failure to do so can cause spitting.

DO NOT cover the oil tank when frying.



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WARNING!

This appliance may only be installed and connected to the power supply, maintained and repaired by a qualified electrician in accordance to safety regulations. Do not repair or replace any part of the appliance unless specifically recommended in this manual.

Work performed incorrectly puts your safety at risk.

This appliance is for commercial use only. Use for any other purpose is at the owners risk and could be dangerous. The manufacturer can not be held responsible for damage caused by improper use of this appliance.

Do not move the appliance while it is hot.

Do not reuse oil. Cooking with old oil is a safety risk. Always use fresh or filtered oil.

Foodstuff to be fried should be as dry as possible. Cooking food with high moisture content can cause the oil to overflow or foam.

Do not overfill - the maximum recommended quantity to be fried is approximately half of the basket capacity.



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Operation

Cooking Function Symbols:

Power Light: When the green indicator light is on, this indicates the fryer is connected to the power supply.

Working Light: When the yellow indicator light is on, the heater is working.

Thermostat Control Dial: Turn the dial clockwise to set the desired temperature.

1. Turn the dial to the desired cooking temperature. The oil temperature can be selected between 120 and 190°C.
2. Place the foodstuff in the basket supplied with the fryer.
3. Carefully lower the basket into the cooking oil.

Note: The fryer is equipped with a safety thermostat that stops the fryer if the oil temperature exceeds 235°C.



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Cleaning & Maintenance

Cleaning Instructions

Before cleaning, turn the appliance off.

Wait until the fryer and oil has completely cooled before you start cleaning.

Drain the oil from the tank.

- Cleaning the appliance thoroughly on a daily basis is key to keeping your fryer in perfect condition.
- Clean the appliance with a damp cloth using water and soap or detergents, providing they are not acid or abrasive - such detergents should not even be used to clean the floor or work surface beneath or surrounding the appliance, as their fumes may deposit on the steel surface and damage them.
- If the deep fryer is very dirty then use a synthetic scrub sponge. Rinse it off with clean water and wipe it dry with a clean cloth. Do not rub the appliance with steel wool pads as they could leave rust stains. For the same reason, avoid touching the appliance with ferrous objects.
- In order to prevent corrosion spots from forming, ensure that any salt residues are carefully removed from the tanks sides and bottom.
- Never use direct water jets to clean the appliance because this could result in water entering into it and damaging it.