Programable Counter Top Pressure Fryer

Notes

- Do not turn on without oil in the POT.
- Make sure you do not overfill the maximum oil Mark.
- Do not overfill with product, monitor water level in the food product.
- Read the manufacturers Manual.
- The unit smokes and smells when first turned ON. This dissipates after a few minutes.
- It will rise 5C and fall back to set temperature during operation.
- When the oil is cold. Drain oil from the POT and thoroughly clean daily.
- The filter between the solenoid should be cleaned on a regular basis, using a spanner to unscrew cap.







Example cook

1.2Kg chicken- cut into 9 pieces,	Program – 180C -for 10 mins.
coated	

Programming

- 1. Make sure there is oil filled to the minimum level in the POT.
- 2. Press illuminated Power button.
- 3. Press and hold a Program number. The display will start to flash.
- 4. Select the Temperature button, and using the increase/decrease arrow buttons set your desired temperature.
- 5. Select the Timer button, and using the increase/decrease arrow buttons set your desired time.
- 6. Wait for it to time out or press the Temperature or Timer button.
- 7. Set up to 5 different temperatures and times.

Operation

- 1. Make sure there is oil filled to the minimum level in the POT.
- 2. Press illuminated Power button.
- 3. Select the desired program number.
- 4. When the read light next to the temperature display goes out, it will then be ready to use.
- 5. Using a tiered basket carefully lower it with the coated chicken into the hot oil.

- 6. Place the lid on and screw down the black restraining fitting, making sure the lid levers are being restrained.
- 7. Press the Timer picture/icon to start the cook. If you want to stop the cooking process, press the icon again.
- 8. Wait for the cooking time to elapse. Make sure the pressure **shows zero before you unscrew the lid**. Carefully remove the basket and a allow a few minutes hooked on the edge of the POT for the oil to drain and the heat to work through the chicken.