

1.5L Stainless Steel Deep Fryer



IG8015

PO Number:

Please read these instructions carefully before use and retain for future reference

**Before switching on your appliance,
always check for any damage which may have been caused in transit**

CONTENTS

Important Safety Instructions.....	3-5
Specifications.....	5
Appliance Overview	5
Operating Instructions.....	6-7
Cleaning and Maintenance	7
Fuse Replacement	8
Disposal Information.....	8
Trouble Shooting Guide.....	9
Terms & Conditions and Warranty Information	10-11

IMPORTANT SAFETY INSTRUCTIONS

Important: Read all instructions before using the appliance.

1. The appliance should only be used by adults.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
3. Cleaning and user maintenance shall not be made by children.
4. Keep the appliance and its cord out of reach of children.
5. Children shall not play with the appliance.
6. This appliance is for domestic use only. This appliance is for indoor use only. Do not use outdoors.
7. Never leave this appliance unattended when in use.
8. Make sure the voltage in your home corresponds to the one shown on the rating label of the appliance.
9. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance.
10. Never touch hot surfaces with your bare hands. Always use the appropriate handles and dials.
11. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped. If the supply cord is damaged, it must be replaced by a qualified electrician in order to avoid a hazard.
12. To protect against electric shock, do not immerse cord, plug or any parts of the appliance in water or any other liquid.
13. Do not let cord hang over edge of table or counter, or touch hot surfaces.
14. Use only the accessories provided with the appliance.
15. Do not place on or near an electric or gas hob.
16. To disconnect, turn all controls and switches to the 'OFF' position. Remove the plug from the power socket. Do not pull the plug by its cord.
17. Unplug from the socket when not in use or before cleaning.
18. Allow the appliance to cool down before removing parts or

cleaning. Do not clean with metal scouring pads as this may create a risk of electric shock.

19. Ensure that the appliance is not covered by or touching flammable materials such as curtains, tea towels, paper towels or oven gloves etc. as this may create a risk of fire. Do not store any flammable items on or near the appliance.
20. Extreme caution must be taken when removing any containers with hot oils or liquids.
21. Do not insert screwdrivers or metallic items inside the appliance.
22. Do not use the appliance if it is damaged.
23. Do not leave the appliance working unattended. Unplug the appliance after each use.
24. Only use this electrical appliance for its designed use, as described in this manual. Do not use parts or accessories without the manufacturer's recommendation.
25. For safe and proper operation, the unit must be located at a reasonable distance from combustible walls and materials.
26. Leave a free space of at least 30cm (12") for the frontal emptying area to allow correct, safe operation.
27. Locate the unit at the proper counter height, in an area that is convenient for use. The location should be level to prevent the unit or its contents from accidentally falling, and strong enough to support the weight of the unit.
28. When setting up the unit for operation, make sure the power to the unit is off. Failure to do so could result in personal injury.
29. To avoid damage to the unit or injury never use the fryer without oil in the container.
30. Unit is not weatherproof. For safe and proper operation locate the unit indoors where the ambient air temperature is a minimum of 21°C and a maximum of 29°C.
31. Do not place the appliance in an area with restricted air flow around the front or rear of the unit.

32. Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.

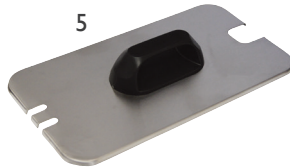
⚠ WARNING: It is hazardous for anyone other than a qualified electrician to carry out any service or repair.

SPECIFICATIONS

Supply Voltage:	220V-240V ~ 50Hz-60Hz
Max Output:	1500W
Maximum Capacity:	1.5 Litre

APPLIANCE OVERVIEW

1. Safety Switch
2. Thermostat
3. HEAT lamp (red)
4. ON / OFF lamp (green)
5. Lid
6. Oil container
7. Housing
8. Frying Basket
9. Reset button
10. Cable storage



OPERATING INSTRUCTIONS

Before First Use

Remove all packaging parts from the unit and the container and take the accessories out of the cooking oil container. Dispose of packaging material or store out of the reach of children to prevent risk of suffocation.

Check the unit for possible damage in transport. Clean the unit as described in the Cleaning and Maintenance section.

Using the Fryer

We recommend using quality vegetable oil that is heat resistant and suitable for frying. Never switch on the fryer without cooking oil.

1. Fill the fryer at least up to the MIN marking but not higher than the MAX mark that is stamped inside the oil container. The fryer when full will use 1500ml of cooking oil. Do not exceed the MAX mark; otherwise there is a serious risk of burns from boiling oil.
2. Plug in the power plug into an earthed socket. Switch on the deep fryer by turning the thermostat controller clockwise. The GREEN control light turns on and indicates that the unit is connected to the mains power.
3. Select the required temperature with the thermostat controller. The heating control light indicates that the heating element is turned on. When the RED lamp goes out the fryer has reached the required temperature. The RED light will continue to come on and go off as the fryer maintains the temperature of the oil.
4. Fill the basket with your food of choice. The food should be free from water or excess ice.
5. Carefully put the frying basket into the fryer. Pay attention, hot oil can splatter. If when putting the basket into the fryer the oil begins to bubble and rise, carefully raise the frying basket and then lower again.
6. After frying is done, hook the frying basket on the edges of the oil container and let excess oil drip down. Remove the frying basket from the edge of the oil container and empty the fried food into a suitable bowl.
7. Turn the thermostat controller fully anti-clockwise. Switch off the deep fryer at the mains and remove the plug from the socket.
8. Allow the hot oil to cool down and then remove debris and coatings or breading after each use. Preferably pour the cooled oil into a bowl and clean the oil container thoroughly. Insert a fine oil strainer or a coffee filter into the small frying basket and filter the oil back into the oil container.



WARNING: Never move or attempt to clean the fryer until the oil has cooled down completely.

Useful Guidelines and Hints for Frying

- To achieve golden brown fried foods set the temperature to 170°C. This temperature setting is recommended for potatoes, starchy foods or foods with coating and breading. For meat and poultry without coating, set the thermostat controller to 190°C. To fry baked goods, select the temperature setting 170°C.
- Smoking oil is an indication that the oil is too hot and may ignite. In this case reduce the temperature to avoid a grease fire.



WARNING: Never use water to extinguish an oil / grease fire.

- Correct frying times and required temperature depend on the food properties such as size and thickness. Please pay attention to the information provided by the food producer.
- We recommend thawing frozen foods prior to frying. This is especially necessary when frying big pieces.
- Before inserting the foods into the hot oil, shake off any excessive flour or coating.
- Protein-rich foods such as fish, sea food, meat and poultry can be fried without coating. Food should be dried well before placing into the hot oil.
- Vegetables and fruits should be coated with batter or breading in order to immediately seal the pores.
- Do not place too much food into the deep fryer, otherwise the pieces of food will not be browned as desired.
- Do not successively fry different kinds of food in the same oil. When frying foods with distinct odour such as fish, any foods fried afterwards may take on a similar flavour.
- When frying fish and meat you can use the oil approx. 5 – 10 times after filtering the oil after each use. When frying potato based foods such as chips the oil can be used more often.

Overheat Protection

The deep fryer is equipped with overheat protection. If the overheat protection activates, unplug the fryer and allow to cool down completely. When the fryer has cooled, the reset button on the element can be pressed (9).

Changing the Oil

- Please change consumed oil when it goes dark or the smell changes.
- Wait for approximately 2 hours or until the oil has cooled sufficiently before you start to clean the unit and filter the oil.
- Always change the oil completely. Do not mix old and new oil.
- When disposing of the used oil, wait for it to cool before pouring into container and disposing in the bin



WARNING: Do not dispose of oil in the sewerage system

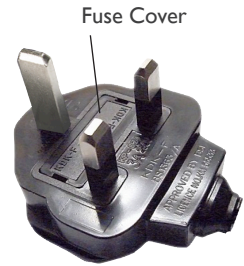
CLEANING AND MAINTENANCE

- Always switch off the deep fryer before cleaning. Unplug the power plug and let the unit cool down completely. Do not pull the cable to unplug the unit.
- Disconnect the deep fryer from the power supply when the unit is not in use. This is the only way that you can be sure the unit is completely turned off.
- Clean the housing with a slightly damp cloth or paper towel and dry it thoroughly. Use detergent when needed. Do not clean the unit in the dishwasher and do not immerse it in water or any other liquid. Before using the fryer after cleaning, ensure that it is completely dry.
- Clean the oil container with a damp sponge and remove any debris and oil residues. Loosen any food residues only with a wooden or plastic scraper to avoid damaging the surface. Dry the container thoroughly after cleaning. Make sure that there is no water in the container when heating up again.
- Do not use any sharp detergents, aggressive chemicals, metallic or sharp items to clean the deep fryer in order not to damage the surfaces.
- Store the unit indoors in a dry place that is protected from dust, dirt and extreme temperatures.
- Store the unit out of the reach of children.
- The fryer lid, stainless steel bowl and basket are all dishwasher safe. Do not put the main unit inside the dishwasher

MAINS PLUG FUSE REPLACEMENT

Fuse Replacement (Class I)

This appliance must be eathed. Remove the fuse cover with a small flat head screw driver. Take out the fuse and replace with a new fuse of the same Amp. Replace the fuse cover and push back into place.



DISPOSAL INFORMATION

The European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in normal unsorted municipal waste.

Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.



TROUBLE SHOOTING GUIDE

Problem	Possible Cause	Solution
The fryer does not work.	<ol style="list-style-type: none"> 1. Not properly plugged into the mains wall socket. 2. No electricity in the mains wall socket. 3. The overheat protection has been activated. 4. The safety switch is not pressed down. 	<ol style="list-style-type: none"> 1. Plug in firmly. 2. Check fuse or breaker. 3. Allow the fryer to cool completely and press the reset button (9). 4. Ensure that the main housing is correctly seated.
Fried food is not brown or crispy	<ol style="list-style-type: none"> 1. Selected frying temperature is too low or frying time is not long enough. 2. Too much food in the frying basket. 	<ol style="list-style-type: none"> 1. Check the instructions on the food package to make sure you have chosen the correct frying temperature and time. 2. Do not over fill the basket. Fry smaller amounts of food at a time.
There is an unusual smell coming from the fryer.	<ol style="list-style-type: none"> 1. Too much oil or grease on the filter. 2. Oil or fat is too old. 3. Oil or fat is not suitable for frying food. 	<ol style="list-style-type: none"> 1. Clean the filter. 2. Change the oil or fat. Strain the oil or fat regularly to keep it fresh for a longer period. 3. Use a suitable oil or fat, Do not mix different types of oil or fat.
The oil or fat is foaming.	<ol style="list-style-type: none"> 1. Too much water in the food. 2. Oil or fat is not suitable for frying food 3. The inner pot is dirty 	<ol style="list-style-type: none"> 1. Make sure the food is dry and free of any drops of water. 2. Use a suitable oil or fat, Do not mix different types of oil or fat. 3. Follow the cleaning guide in this manual to clean it.



Igenix Warranty Terms & Conditions

This product is guaranteed for a period of 12 months as standard from the date of purchase against mechanical and electrical defects. You can extend your warranty for a further 12 months by registering your product.

Upon registration we will cover your product for a period of 24 months from the original purchase date against any mechanical or electrical defects.

To qualify for the warranty, the product must be used for domestic household use only and in accordance with the instructions in the user manual. Any misuse of the product will result in the warranty being void.

The warranty does not cover accidental damage, misuse, neglect, tampering or incorrect adjustment or installation.

The warranty will be rendered invalid if the product is resold, has had its serial number removed (or has an invalid serial number), or if an unauthorised person has carried out any repairs or alterations.

The warranty does not cover accessories or consumable parts that require replacement under normal use. This includes shelving, dials, filters, belts and trays etc.

In the unlikely event of a breakdown please refer to the Troubleshooting guide in your user manual and check all plugs, fuses and the electricity supply.

If you still require assistance please contact our Customer Service department on **01473 271 272** or write to us at the following address:

**Customer Service Department
38 Bluestem Road, Ransomes Europark
Ipswich, IP3 9RR**

Please quote the Product Code which begins 'IG' or 'DF' and the PO Number on the front of the manual, and give details of the exact fault. We will then decide whether to repair or replace the item.

Before we arrange the repair or replacement you will be required to return a copy of your proof of purchase. Please retain your original.

If an item is replaced within the agreed warranty period, the warranty for the replacement item will be calculated from the purchase date of the original.

In the event that the product is inspected and no fault is found or the product is not within the warranty period you will be charged for the repair and any carriage costs.



Thank you for choosing Igenix

As a valued customer we would like to offer you a FREE 2 year warranty to cover your product against any electrical or mechanical defects.

This means that in the unlikely event you develop a fault or problem with your product we will happily repair or replace the item free of charge.

To qualify for the 2 year warranty you must register your product within 30 days of purchase. The full Terms & Conditions of our warranty policy are shown on the opposite page. They are also available on our website. **www.igenix.co.uk**

igenix

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Disclaimer: Igenix operate a policy of continual improvement and development.
We therefore reserve the right to change/alter the specification and appearance of our appliances without prior notice.
All diagrams and images shown in this manual are for illustration purposes only.