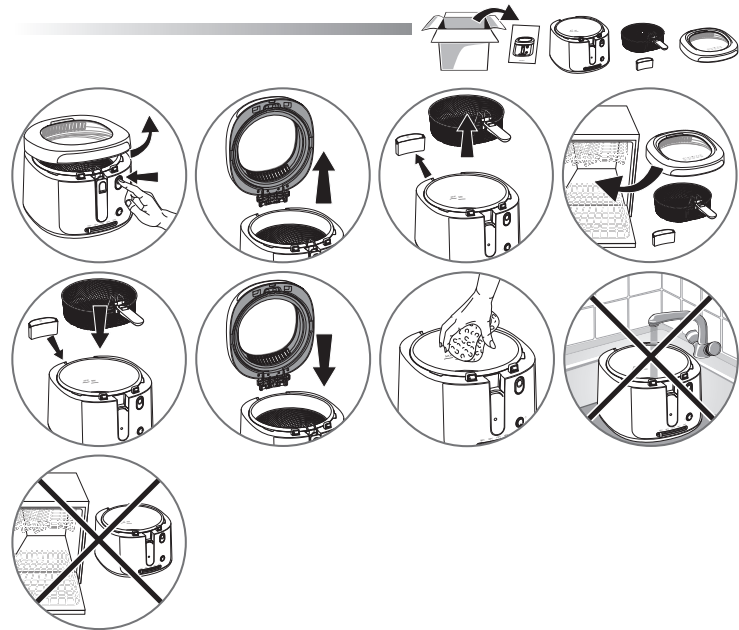
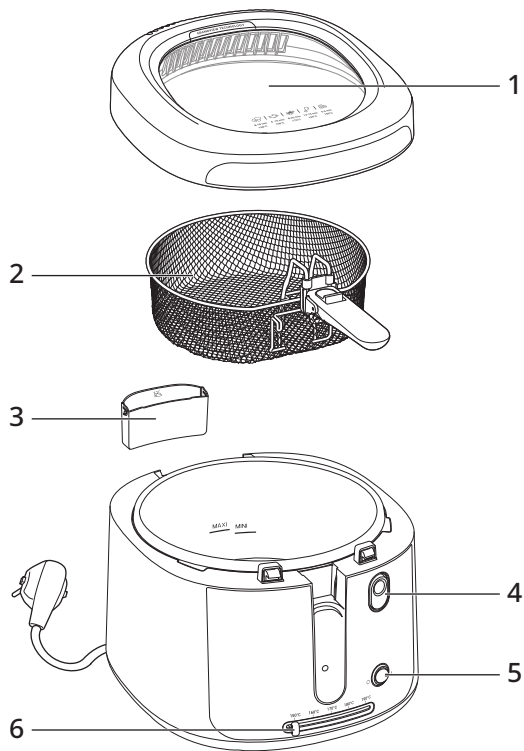
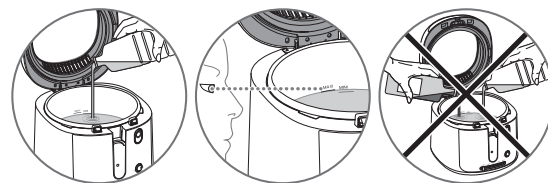


VISION

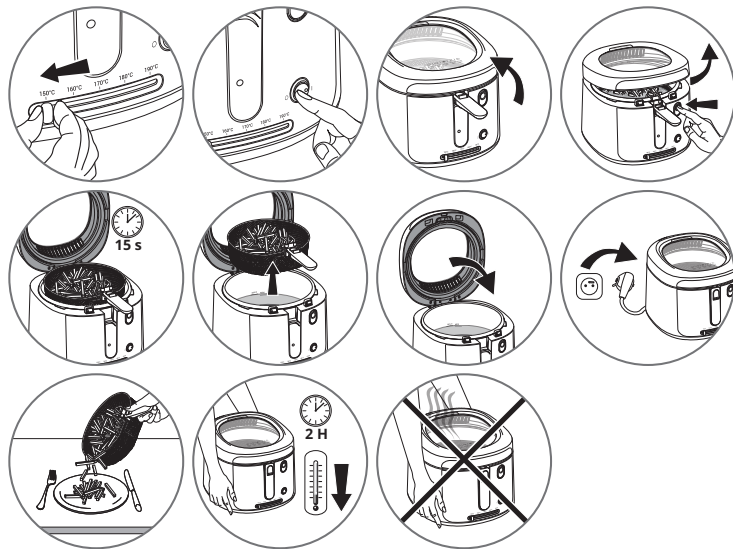
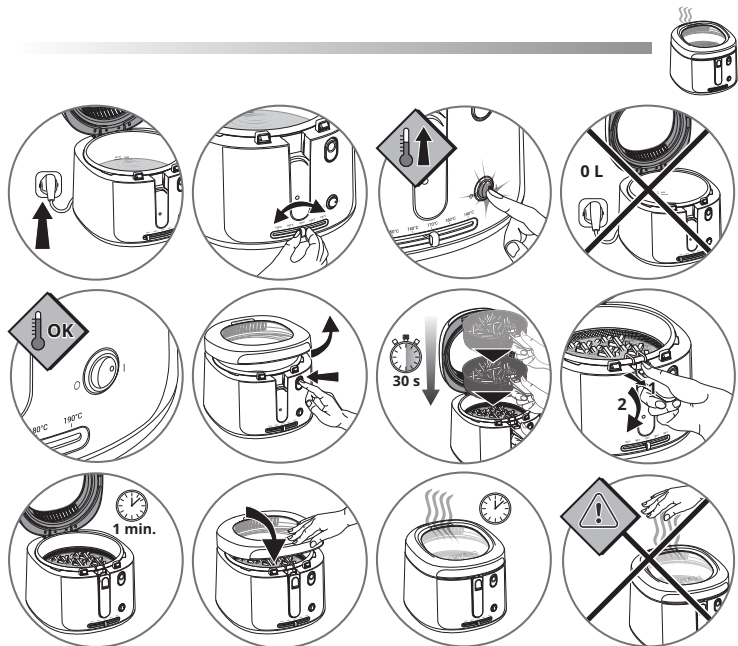
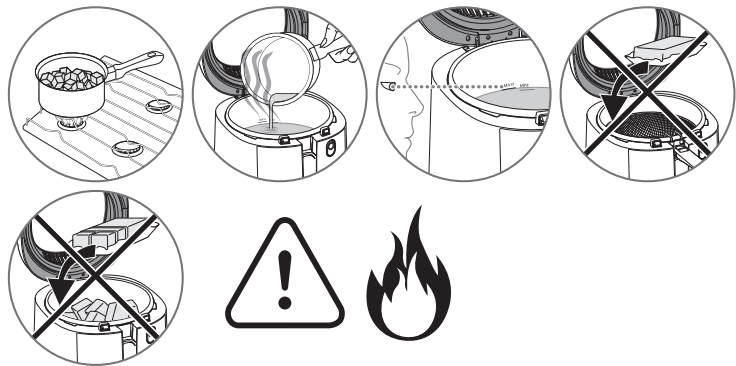




Min. 1,9 l
 Max. 2,1 l



Min. 1660 g
Max. 1910 g



Description

1. Lid
2. Basket
3. Water collector
4. Lid open button
5. On/Off switch with light
6. Adjustable thermostat

Preparation

Before first use

- Press the button to unlock the lid and the lid will open.
- Remove the lid from the fryer, the basket and the water collector.
- Wash the lid, basket and water collector in the dishwasher or with a sponge and soapy water.
- Wash the bowl with a sponge and soapy water.
- Carefully rinse and dry all items.

Never immerse this appliance in water. Never put the appliance body in the dishwasher. Your fryer should always be used indoors.

Filling the bowl

Never mix different types of oil or fat because this could cause the fryer to overflow.

The oil/fat level should always be between the Min. and Max. levels shown inside the bowl.

Check this before each use and add the same type of oil/fat as required.

- Fill the bowl with oil.
- Never fill the bowl above the maximum level shown on the bowl.

	Oil	Solid vegetable fat
Max	2.1 L	1910 g
Min	1.9 L	1660 g

- Use an oil recommended for frying: sunflower, blended vegetable, etc. If using sunflower oil ensure the oil is changed after every 5 uses. Oil which should not be used under any circumstances and may cause overflowing/smoking/risk of fire are: ground nut oil, soya oil, olive oil, lard or dripping.

Never put solid fat directly into the bowl or basket to avoid any risk of fire or damage to the appliance

- If you use solid fat, chop it into pieces and then melt it in a separate pan before pouring it into the bowl (never melt solid fat in the basket or in the bowl).
- Never exceed 150°C to melt the fat that has solidified in the bowl. For the cooking temperature follow the instructions (see cooking charts **p.9**).
- NEVER use animal fat such as lard or dripping as this could cause overflow, smoke or a fire hazard.

Pre-heating

- After filling the bowl with the fat, close the lid and plug in your fryer without the basket
- Adjust the thermostat depending on the food to be fried (see cooking charts **p. 9**).
- Press the On/Off switch. The indicator will light up.
- When the temperature indicator switches off, press the lid unlock button to open the lid and allow the steam to escape.

Place the fryer:

- on a secure surface
- out of the reach of children
- away from any sources of water or heat.

Never plug the fryer in when it is empty (without any oil or fat). Do not place under a cupboard or close to a wall

Loading the basket

Never exceed the maximum safety limit – fresh products 1200 g, frozen 900 g. To avoid overflow and extend the life of the oil, wipe the food carefully before cooking it.

- Dry the food to remove any excess water or ice.
- Fill the basket before placing it in the fryer.
- Do not overfill the basket.
- Reduce quantities for frozen food.
- Tip: Cut food to the same size so that it cooks evenly. Avoid pieces that are too thick.

Cooking

Lowering the basket

- After the temperature indicator light goes out place the basket in the bowl.
- Lower the bowl gently into the oil Lowering it too quickly could cause the fryer to overflow.
- Pull down the handle, wait for one minute then close the lid.
- During cooking, it is normal for the temperature light to switch on and off.

Do not place your hand above the filter system or over the viewing window.

The steam and the glass will be hot. Do not touch the fryer walls which may also be hot.

At the end of cooking

- Set the thermostat to the minimum position.
- Press the On/Off button.
- Raise the handle, then press the lid unlock button to open and allow the steam to escape for around 15 seconds.
- Drain your food.
- Remove the basket and serve.
- Close the lid and pour out the water in the water collector at the back of the fryer when the fryer is not in use.
- To cook more food, add oil/fat as required, set the thermostat to the required temperature, press the On/Off switch and then wait until the temperature light goes out before placing the new food in the oil.

Table of cooking times

- The cooking times are a guide only; they may vary depending on the size of the food and the amount of food and individual preferences. Thicker food may require turning halfway through frying to ensure even cooking on both sides.
- When cooking battered food and doughnuts, remove the wire basket to prevent food sticking to it and use tongs to slowly lower the food into the hot oil.

When cooking battered food and doughnuts, take great care when handling the food and use tongs. Gradually place the food into the hot oil, submerging it an inch at a time to prevent it from sinking immediately.

FRESH FOOD	Number of serving	Quantity	Temperature	Cooking time
Chips		600 g	170° C	11 - 13 minutes
		1000 g	170° C	15 - 17 minutes
		1200 g (maximum quantity)	1) 170° C	6 - 8 minutes
			2) 170° C	10 - 12 minutes
Fried chicken	8		180° C	13 - 15 minutes
Breaded fish fillets	3		170° C	6 - 8 minutes
Fried whole mushrooms		200 g	150° C	8 - 10 minutes
Vegetable fritters	7 - 8		180° C	8 - 10 minutes
Apple fritters	6		180° C	6 - 8 minutes

FROZEN FOOD	Number of serving	Quantity	Temperature	Cooking time
Chips		450 g (quantity recommended for best results)	170° C	8 - 10 minutes
		750 g	170° C	9 - 11 minutes
		900 g (maximum quantity)	170°C	14 - 15 minutes
Breaded fish fillets	10		190° C	6 - 8 minutes
Chicken nuggets		900 g	190° C	7 - 8 minutes
Fried onion rings		300 g	190° C	5 - 6 minutes

SWITCHING OFF THE FRYER

When you have finished frying, press the ON/OFF switch.

Unplug the fryer.

Leave the fryer and the oil/fat inside to cool completely (approx 2 hours).

Cleaning Filtering the oil

- You may store the oil in the fryer, or in a separate airtight container.
- Do not pour used oil/fat into the sink. Leave it to cool, and throw it away with household waste-according to the local community regulations.
- If you use solid vegetable fat, we advise you to store it separately from the fryer.
- Crumbs that break away from foods tend to burn and alter the quality of the oil more rapidly. Over time, this increases the risk of catching fire. For this reason, filter the oil regularly.

Leave the fryer with the oil in the bowl to cool completely before filtering the oil (2 hours). We recommend changing the oil/fat after a maximum of 10 to 12 uses. If using sunflower oil, ensure the oil is changed after every 5 uses.

Cleaning the fryer

You cannot remove the metallic filter located in the lid when washing the lid.

Never immerse your appliance in water and never wash it under running water.

Never wash the appliance body in the dishwasher.

Do not use aggressive or abrasive cleaning products.

Do not store your deep fryer outside, store it in a dry and well-ventilated area.

- Always unplug your fryer and leave it to cool completely before cleaning it (approx. 2 hours).
- Remove the lid, the basket and the water collector.
- Put the lid, basket and water collector in the dishwasher or wash them with a sponge and soapy water.
- Dry all items carefully before replacing them.
- Put the lid back on the fryer for storage.
- If you do not keep the oil in your fryer, you can store the filter sieve (depending on model) and the basket inside the fryer.
- The lid is fitted with a permanent metallic filter, you don't need to change it.

Problems and solutions

Problems and possible causes	Solutions
The deep fryer does not work.	
The appliance is not plugged in.	Plug in the appliance.
Unpleasant odours.	
The oil/fat has deteriorated.	Replace the frying oil/fat (after 12 uses max.), or more frequently depending on the type of oil/fat used.
The oil/fat is unsuitable.	Use a good quality blended vegetable oil/fat. (see p.6).
Steam escapes from around the lid.	
The lid is not closed properly.	Check that the lid is properly locked closed.
Food is wet or contains too much water (frozen food).	Remove any ice and dry the food thoroughly. Lower the basket slowly (see p.7).
Different types of oil have been mixed.	Empty and clean the bowl. Refill the bowl with one type of oil.
Vision through the viewing window is not clear.	
Not cleaning the window often enough or using an inappropriate cleaning method.	To ensure good visibility, clean the viewing window by wiping it with a sponge and lemon juice. Allow the window to dry at room temperature or dry with a clean cotton cloth.

Problems and possible causes	Solutions
The frying oil overflows.	
The Max. marker for filling the bowl has been exceeded.	Check the level (Max.) and remove the excess of oil after the fryer is cool.
The frying basket has been overfilled with food.	Check that the basket is not too full.
Food is wet or contains too much water (i.e. frozen food).	Remove any ice and dry the food thoroughly before frying.
Wrong oil or different types of oil/fat have been mixed.	Empty and clean the bowl. Refill the bowl with one type of oil/fat.
Unsuitable oil/fat has been used.	Use a good quality blended vegetable oil/fat (see p. 6).
Food does not become golden and remains soft.	
Pieces are too thick and contain too much water.	Experiment by lengthening the cooking time or by cutting food smaller and thinner.
Too much food is being cooked at the same time and the cooking oil/fat is no longer at the right temperature.	Respect the recommended quantities of food (see table of cooking p.9).
The temperature of the frying oil/fat may not be high enough: the temperature is set incorrectly.	Set the thermostat selector to the recommended temperature.
Chips stick together.	
Potatoes have not been washed before immersed in hot oil/fat.	Cut the potatoes and wash them well to remove starch and then dry them thoroughly.
Too much food is being cooked at the same time.	Respect the recommended quantities of food (see table of cooking p.10).

