

prima



Twin Professional Fryer

Model: PDF400

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Important safeguards

First read all instructions before use and retain for later reference.

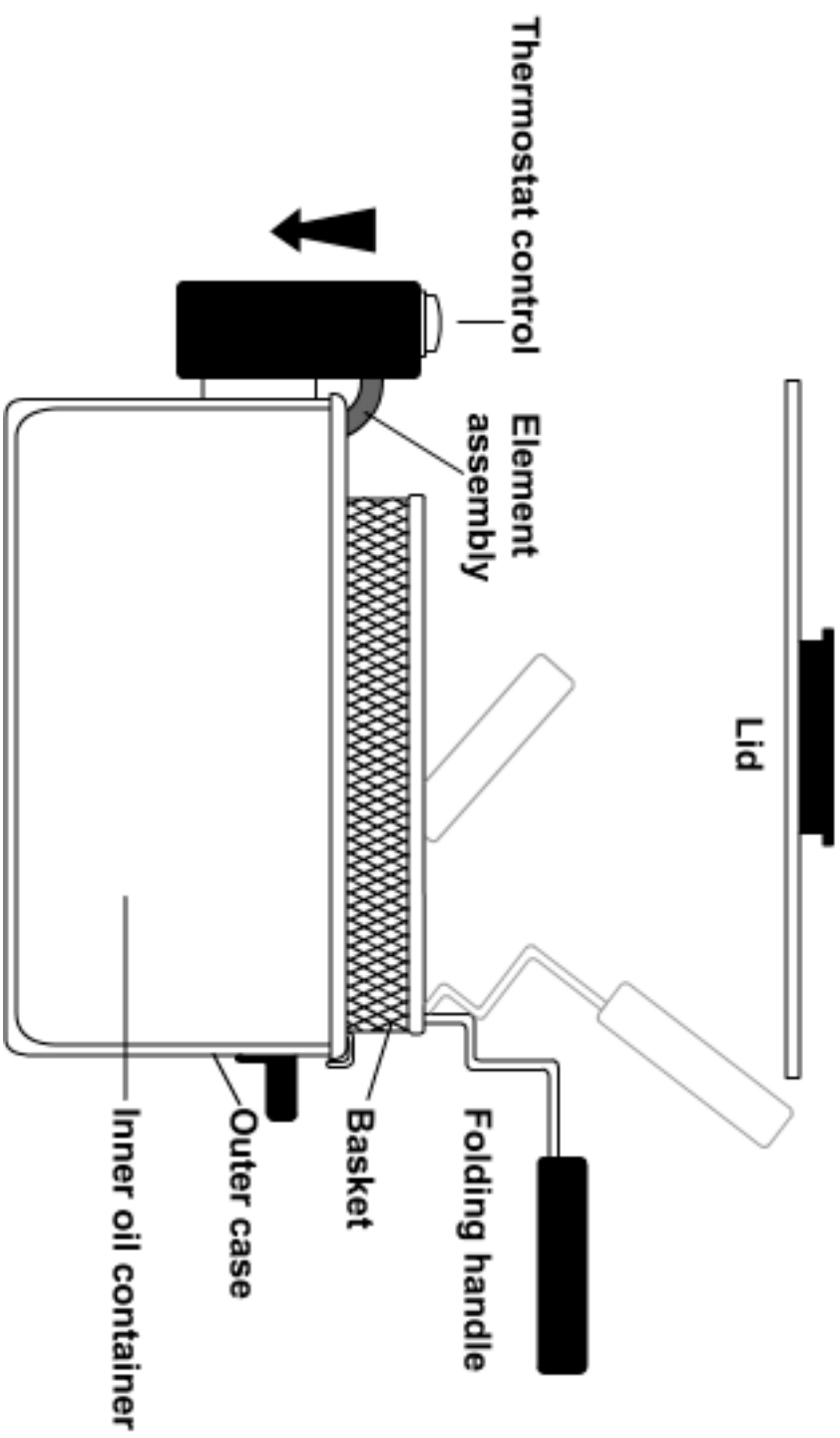
Before first use, remove the packing materials and wash the accessories and the inner pan in warm water. Dry well before use. Make sure that the electrical parts remain dry. The deep fryer is equipped with an adjustable thermostat and an indicator lamp. The 'open' frying system ensures excellent professional results and easy cleaning.

Essential Safety Information

- **THE LIDS SHOULD BE REMOVED AND KEPT OFF DURING COOKING**
- Always place the deep fryer on a level, stable surface and keep all flammable materials away.
- Make sure that the deep fryer is not near or on a hot plate or gas hob.
- Before you use the deep fryers they must be filled with the required amount of oil. **Never fill the fryer past the maximum level indicated on the wall of the inner bowl.**
- Never use the deep fryers without oil or below the MIN level because this could damage the elements.
- Never move the deep fryer during use. The oil becomes very hot and you can get burned. Wait to move the deep fryer until the oil has cooled off.
- The deep fryer is protected with a thermal safety device, which switches the machine off automatically if it overheats.
- Never immerse the element assembly or control panels in water.
- **Never** leave the deep fryer unattended while in use. **Always ensure the safety of children if they are near the deep fryer.**
- If the deep fryer and/or cord are damaged a professional service department must repair them. Do not try to repair the unit yourself or replace a damaged cord. This requires special tools.
- Be sure not to damage the heating element. (Do not bend or dent)
- THIS APPLIANCE IS EQUIPPED WITH A SAFETY CUT-OFF, WHICH ENSURES THAT THE HEATING ELEMENT CAN ONLY FUNCTION WHEN THE ELEMENT IS CORRECTLY PLACED ON THE FRYER.
- In the case of overheating, the thermal protective device will switch off the fryer automatically. This device is a small red button found either on the underside of the electrical component, or in the cord storage compartment. It can be re-activated by pushing the button in again with a pointed object (e.g a pen). Disconnect from mains before re-activating. !

EACH FRYER MUST BE CONNECTED TO IT'S OWN MAINS WALL SOCKET – DO NOT USE A DOUBLE ADAPTOR OR ATTEMPT TO WIRE THE TWO FRYERS TOGETHER. ALWAYS USE A PROPER DOUBLE WALL SOCKET OR TWO SEPARATE SOCKETS

Parts identification - Prima PDF100



HOW TO OPERATE THE DEEP FRYER

Why use a twin fryer?

Using a twin fryer means you have the choice to cook a small amount or a very large amount of food. Since each fryer has its own temperature control you can cook different foods at different temperatures. Another benefit is that oil used to cook one food (like fish) will not taint the taste of other foods (like doughnuts) if they are cooked in separate compartments.

This type of fryer may only be used with oil or liquid fat, and is not suitable for use with solid fat. Solid fat may contain water, which can cause hot fat to be sprayed out when heated.

Never switch on the deep fryer without oil or fat, as this could damage the machine. Also, do not place any other liquids such as water or other substances in the pan. Place the deep fryer on a dry, level, stable surface. Since the deep fryer becomes hot during use, make sure that it is not too close to other objects.

Remove the lid from deep fryer and take out the accessories.

Fill the deep fryer with the desired amount of oil or fat. Make sure that it is filled to the minimum level but not higher than the maximum level as indicated on the inside of the appliance. For best results, we recommend that you do not mix different types of oil together.

Choose the temperature, which is suitable for what you are frying. Consult the temperature table.

Use the handle to place the basket in the fryer.

Place the food to be deep-fried into the basket.

For best results, put dry food into the basket. This is especially important with home made chips etc. **Always dry these before frying.**

Lower the basket into the oil slowly to prevent excessive bubbling.

The indicator light will go out when the temperature you have selected has been reached. To keep the oil at the selected temperature, the thermostat repeatedly goes on and off, and the indicator light as well.

Raise the basket again when the frying time has elapsed.

Remove the plug from the outlet.

Rinse the handle and the basket after use, and dry thoroughly.

Once the deep fryer has completely cooled off, you can replace the basket in the appliance and store it. Store the deep fryer with the lid closed, in a dark place. In this way, you can leave the oil and the basket in the deep fryer when storing.

FRYING TIPS (BASED ON ONE FRYER COMPARTMENT)

Use a maximum of 200 grams of French fries per litre of oil for best results.

When using fries made from fresh potatoes, dry the fries after washing so that no water will go into the oil. Deep-fry the fries in 2 stages. First stage (pre-frying): 5 to 10 minutes at 170 degrees c. Second stage (final frying) 2 to 4 minutes at 190 degrees c. Drain well.

FRYING TABLE (BASED ON ONE FRYER COMPARTMENT)

TYPE OF FOOD	FRYING TEMPERATURE (C)
Pre-fry chips	170
Final fry chips	190
Fondue Parmesan	170
Cheese croquettes	170
Meat/fish/potato/croquettes	190
Fish	170
Fish sticks	180
Cheese fritters	180
Doughnuts	190
Meat croquettes	190
Chicken	160
Scampi fritters	180

TO REPLACE THE OIL

Make sure that the deep fryer and the oil have totally cooled off before replacing the oil (remove the plug from the socket!). Replace the oil regularly. This is

definitely necessary if the oil becomes dark, or takes on a different odour. In any case, replace the oil once after every 10 times that you use the deep fryer. Replace the oil all at once; do not mix old and new oil. Discarded oil is a burden to the environment. Do not throw in the normal rubbish bin, but follow the guidelines of the waste collector in your area.

CLEANING AND MAINTENANCE

- Clean the deep fryer on both the inside and outside regularly.
- Clean the outside of the deep fryer with a damp cloth and dry with a soft clean cloth.
- Never use abrasive cleaners or sponges.
- The basket and the handle can be cleaned in warm, soapy water. Dry well before using again.
- When replacing the oil you can also clean the inside of the deep fryer. Empty the deep fryer and first clean the inside with a paper towel and then with a cloth dipped in soapy water. Then wipe with a damp cloth and allow to dry thoroughly.
- All components, with the exception of the electrical parts, may be cleaned in warm soapy water. Dry thoroughly before use.

- Dishwasher cleaning is not recommended.

U.K PLUG WIRING INSTRUCTIONS

The wires in the mains leads are coloured in accordance with the following code:

BLUE = NEUTRAL, BROWN = LIVE, GREEN-YELLOW = EARTH

As the colours of the wire in the main lead of this appliance may not correspond with the colour markings identifying the terminal on your plug, proceed as follows: -

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter or coloured black.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured red.

The wire, which is coloured green-yellow, must be connected to the earth terminal, which is marked with the letter E or coloured green and yellow.

With this appliance, if a 13 amp plug is used a 13 amp fuse should be fitted.

Warning: This appliance MUST be earthed

You can register this product on line at:
www.prima-international.com

~~~~~ Warranty ~~~~~

This product is guaranteed for 12 months from the date of purchase when the appliance is used solely for domestic purposes. For commercial use the product is guaranteed for 90 days from the date of purchase.

The guarantee is valid against mechanical or electrical defects if the product is used in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled, interfered with or damaged in any way.

IMPORTANT, PLEASE RETAIN THIS WARRANTY

Please ask your retailer to either stamp this warranty or simply attach your store receipt. Keep this warranty somewhere safe. **DO NOT SEND TO PRIMA.**

This guarantee in no way affects your rights under statutory law.

IF THE PRODUCT MALFUNCTIONS DURING ITS WARRANTY PERIOD IT MUST BE RETURNED TO THE RETAILER FROM WHOM IT WAS PURCHASED FOR REPLACEMENT. IF YOU BOUGHT THIS PRODUCT VIA MAIL ORDER, PLEASE KEEP ALL THE DOCUMENTATION THAT CAME WHEN THE UNIT WAS DELIVERED.

NAME _____

ADDRESS _____

PURCHASED FROM _____

DATE OF PURCHASE _____ MODEL _____

Prima International Plc, Prima House, Premier Park, Oulton, LEEDS LS26 8ZA United Kingdom