cookworks

1.5 Litre Deep Fat Fryer

Model No. XJ-10301



Care & Instruction Manual

For household and indoor use only

Please read these instructions before use and retain for future reference

YOUR HELPING HAND IN THE KITCHEN
cookworks
1 YEAR COOKWORKS GUARANTEE

ELECTRICAL SAFETY

- You should only plug the appliance into a 220V-240V AC, 50-60Hz supply. Connecting it to other power sources may damage the appliance and will invalidate the guarantee.
- This deep fat fryer is designed for domestic use. Don't use it in wet or damp locations.
- Switch off and unplug when not in use and before cleaning the appliance.
- This appliance shall not be used by children Keep the appliance and its cord out of reach of children.
- Children shall not play with the appliance.
- This appliance in not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Keep cooker housing, cable, and plug dry and away from areas where it is likely to get splashed. Never immerse in water.
- Do not pull on the cable to disconnect from the mains supply.
- Do not operate the appliance if damaged or after it malfunctions. In the event the supply cord is damaged; in order to avoid a hazard, it must only be replaced by a qualified service engineer, with a suitably approved part.
- This appliance must be positioned so that the plug is accessible and the plug socket is within easy reach of the power cord.
- This appliance must be plugged in to an earthed socket outlet.

WARNING!

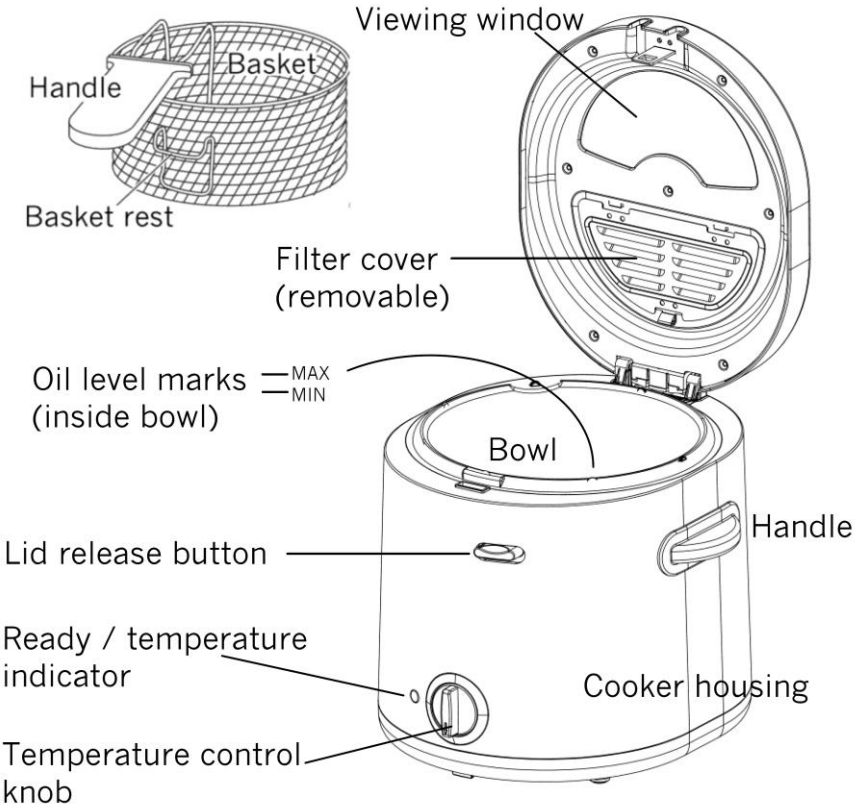
- This appliance is intended exclusively for use in domestic households. It is not suitable for commercial use.
- Cooking appliances should be positioned in a stable situation with handles positioned to avoid spillage of hot liquids.
- Never leave the fryer unattended during use or move the fryer when the oil is hot.
-  The surfaces of the fryer are liable to become hot during and immediately after use; wear oven gloves when handling the appliance and use long handled utensils when checking the food. Note the fryer and heating elements are subject to residual heat after use.
- Do not use the fryer on, near or under surfaces that are heat sensitive or those that may be damaged by steam.
- Do not fill the oil tank above maximum level marked or below the minimum level. Check the oil level before each use.
- Do not over fill the frying basket. Take care not to fill beyond $^{2}/_{3}$ full for most foods and a maximum of 300g of chips.
- To help prevent burns; always close the lid whilst the food is cooking and stand back when raising the lid and allow the steam to escape. Do not reach over the appliance while it is in operation.
- Only use with the parts provided and to heat cooking oil.
- Do not operate the fryer using a timer or separate remote control.
- Do not mix different types of oil.

- Do not cover and allow the fryer to cool completely before storing.
- In the unlikely event that a fat fire occurs, close the lid. Unplug the fryer and smother the flames with a damp cloth.

FOOD SAFETY

- Thoroughly defrost frozen meat, poultry, fish and seafood in the refrigerator before cooking unless cooking from frozen advice is provided by the food packaging.
- Keep raw meat and poultry separate from cooked foods.
- Always wash hands after handling raw meat and poultry, before handling any ready to eat foods.
- Wipe and disinfect surfaces that have been in contact with raw meat and poultry.
- Use separate utensils for handling raw meat/poultry and cooked food or wash them thoroughly between use.
- To check whether meat, particularly poultry, is cooked, pierce the flesh with a skewer or fork; the juices should run clear. Ensure the product is piping hot throughout.
- Fish is cooked when it appears opaque and can be flaked easily.

PARTS


Viewing window
Basket
Handle
Basket rest
Filter cover
(removable)
Oil level marks
(inside bowl)
MAX
MIN
Bowl
Handle
Lid release button
Ready / temperature
indicator
Cooker housing
Temperature control
knob

BEFORE FIRST USE

1. Clean in accordance with the cleaning section of these instructions.
2. Become familiar with ·
   - The parts of the fryer – See page 4
   - How to open and close the lid – See Fig. 1
   - How to unfold the frying basket handle – See Fig. 2
   - The drainage position for the frying basket · See Fig. 3
   - How to remove and refit the filter – See Fig. 6 to 8.

TO USE

1. Press the lid release button to open the lid and lift out the frying basket (Fig.1)
2. Unfold the handle of the frying basket and ensure it clicks fully into position (Fig.2). Should the handle become accidentally detached please see the cleaning section to see how to refit.

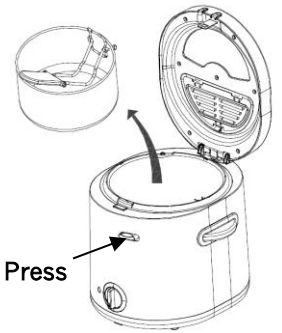


Fig. 1



Fig. 2

3. Check that the temperature control knob is set to OFF.
4. Place the fryer on a stable, flat, heat resistant surface and away from flammable materials and surfaces that may be damaged by steam.
5. Fully unwind the cable, plug in and check that the plug will reach a socket and that it can be accessed without reaching over the fryer.

6. Fill the tank with cooking oil to the required level marked inside the oil tank. Do not fill over the maximum (1.5 litre) or below the minimum (1 litre) level.
7. To help prevent the build-up of condensation during frying, smear a little cold oil onto the underside of the viewing window.
8. Close the lid.
9. Rotate the temperature control knob and set the temperature to the required cooking temperature. The power / temperature indicator will illuminate.
10. When the oil has reached the required cooking temperature, the power / temperature indicator will extinguish.
11. Place the food to be cooked into the frying basket taking care not to fill beyond $^{2}/_{3}$ full for most foods and a maximum of 300g of chips.
12. Open the lid of the fryer, place the basket **slowly** into the fryer and close the lid.
13. Frying progress can be viewed via the viewing window. Alternatively, open the lid (taking care to observe the safety advice), and lift the frying basket to check.
14. If the food requires further cooking, replace the basket and food back into the oil and close the lid
15. When frying is complete, open the lid and hook the basket onto the front lip of the oil tank (Fig. 3) to permit the oil to drain back into the oil tank for a short while.
16. When cooking has been completed, turn the control knob to OFF position and close the lid.
17. Allow the oil to cool fully (at least 3 hours) before emptying and cleaning the fryer.

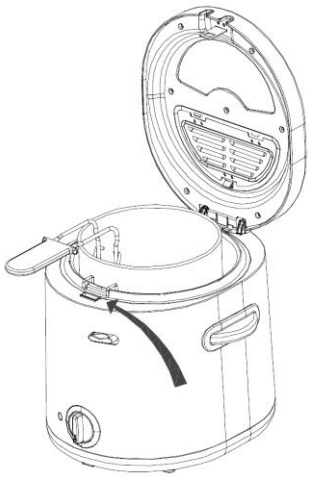


Fig. 3

TIPS FOR SUCCESSFUL FRYING

- Choose oil that can withstand high temperatures.
- Do not mix different types of oils.
- Change the oil regularly (8 – 12 uses) or when it discolours. Some cooking oils (e.g. sunflower oils) need to be changed more frequently.
- Dry food thoroughly before frying and remove any ice from frozen foods to prevent oil overflowing and to extend the life of the oil.
- Rinse raw starchy foods (e.g. potatoes) with water and pat dry to help prevent them from sticking together.
- Do not over fill the frying basket and separate food where possible. Take care not to fill the basket beyond $^{2}/_{3}$ full for most foods and a maximum of 300g of chips.
- After frying do not leave the food draining in the frying basket for too long as the steam will soften any coatings.
- Raw foods usually require frying at a lower temperature than cooked or partially cooked foods.
- Smaller quantities of food will cook faster than larger quantities.
- The cooking time will vary according to the shape, thickness and composition of the food.
- Smaller pieces will cook quicker than larger pieces. For best results, ensure pieces of food are similar in size.
- Arrange the food with spaces between the pieces to allow even frying.
- Cook foods with a lighter flavour before those with stronger flavours to help prevent flavour taint.

FRYING CHART

- All the times stated in the table are a guide only – always check that the centre of the food is piping hot.
- The times will vary according to personal choice, the type of oil used size or thickness of food being cooked (e.g. one large piece will take longer to cook than several smaller pieces of an equivalent weight).
- Always check food packaging for suitability for frying and use any recommended cooking times and temperatures stated on the packaging.

Food	Quantity	Frying temp. (°C)	Time (min)
Fresh foods			
French fries / Chips*	300g *	160*	6 – 9
Potato croquettes	4 – 5 pieces	170	3 – 4
Mushrooms (button)	Single layer	170	4 – 5
Aubergine slices	350g	190	3 – 4
Breaded fish fillets (e.g. plaice, sole)	3 pieces / 215g	160	5 – 7
Camembert wedges (breaded)	3 – 4 pieces	190	2 – 3
Prawns (raw)	8 – 10 pieces	180	3 – 4
Chicken nuggets	8 – 10 pieces	180	3 – 4
Potato croquettes	4 – 5 pieces	170	3 – 4

FRYING CHART (CONTINUED)

Frozen food	Quantity	Frying temp. (°C)	Time (min)
Chips	150g	175	4 – 5
Potato croquettes	6 – 8 pieces	190	5 – 6
Mushrooms (breaded whole)	10 pieces	190	4 – 5
Fried onion rings	6 – 8 pieces	190	3 – 4
Breaded scampi	16 pieces / 250g	180	4 – 5
Fish fillets (e.g. cod, haddock)	3 fillets	190	8 – 10
Fish fingers	8 pieces	190	4 – 5
Chicken nuggets	8 – 10 pieces	190	3 – 5

- If cooking thicker chips or larger quantities of fresh chips, partially cook the chips in small batches ahead of the required time. Cook chips at 150 °C until soft to the feel and light golden colour and then remove the chips from the fryer (place on a plate lined with kitchen towel) and allow to cool. When the chips are required, heat the oil to 190°C and fry until crisp and a mid-golden colour. Each batch will take about a minute until crisp and allows batches of chips to be ready to eat in a short time.

CLEANING

To maximize the efficiency of the fryer, clean regularly.

1. Switch off and unplug the fryer and allow it and the oil to cool completely.
2. Open the lid and lift out the frying basket. The frying basket handle can be removed for ease of cleaning. Fold the handle into the basket as shown (Fig. 4), squeeze the handle supports together and separate the handle (Fig. 5)

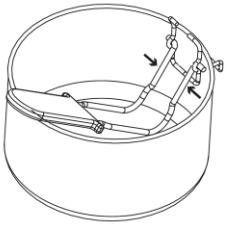


Fig. 4

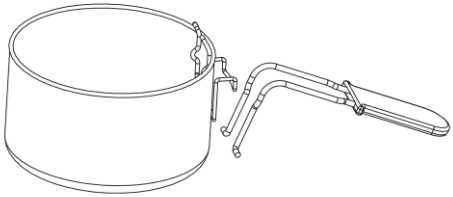


Fig. 5

3. Press the filter cover lever (Fig. 6), lift off the filter cover (Fig. 7) and remove the filter (Fig.8).

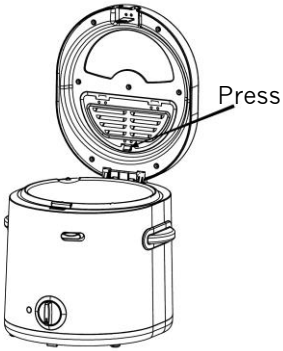


Fig. 6



Fig. 7

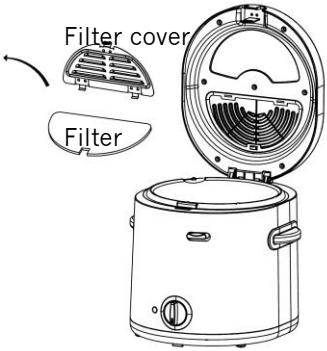


Fig. 8

4. Wash the filter in hot soapy water, rinse and dry thoroughly.
5. Wash the frying basket, its handle and filter cover in hot water with a little washing up liquid. Rinse and dry thoroughly. Do not use detergent or abrasives as these may scratch the surface. Not suitable for the dishwasher.

CLEANING (CONTINUED)

6. Carefully lift the cooker housing and using a funnel pour the cold cooking oil into a storage container. **It is not recommended the oil is stored in the fryer between uses**.
7. Wipe the inside of the oil tank with kitchen towel until most of the oil has been removed before wiping all of the cooker housing and lid with a soft damp cloth soaked in soapy water. Rinse and dry surfaces with a soft dry cloth. Do not use detergent or abrasives as these may scratch the surface. **Never immerse the cooker housing in water.**
8. After cleaning, refit the filter and filter cover to the lid.
9. If the frying basket handle has been removed for cleaning, refit the handle to the basket. Place the handle upside down into the basket as shown (Fig.9). Squeeze the handle supports together and hook the ends into the basket as shown (fig.9). The frying basket handle can be left folded for storage or unfolded for use (Fig. 10).

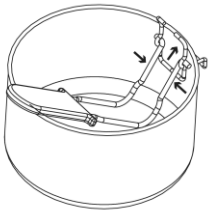


Fig. 9

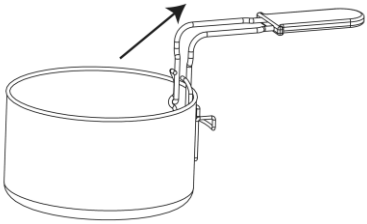


Fig. 10

10. Cooking oil and fat shouldn't be poured down sinks as it can cause blockages.
    - **Small amounts** of cooking oil, fats and plate scrapings of fatty food can be added to your food waste recycling service. If you **do not** have access to a food waste recycling service, put it in a sealed container and place in the general waste bin.
    - For **larger amounts** of cooking oil (e.g. when changing oil) put in a sealed container and dispose of at local recycling centre.

TECHNICAL SPECIFICATION

Cookworks 1.5 Litre Deep Fat Fryer	
Model	XJ–10301
Cat No	7173961
Rated Voltage & Frequency	220–240VAC, 50–60Hz
Rated Power Input	1000W
Power consumption (Off mode)	0W
Period after which the appliances reach automatically OFF mode	N/A
Capacity	1.5 Litre
Class rating	I (earthed)
BS 1362 fuse	10A
Product dimensions (external)	255 x 270 x 220 mm
Product weight (net)	1.6 kg approx.

RECYCLING ELECTRICAL PRODUCTS



You should now recycle your waste electrical goods and in doing so help the environment.

This symbol means an electrical product should not be disposed of with normal household waste. Please ensure it is taken to a suitable facility for disposal when finished with.

Visit www.recycle-more.co.uk, click on “bank locator” and enter your postcode to find your nearest recycling site.

PLUG / WIRING ADVICE

The wires in this mains lead are coloured in accordance with the following UK electrical code:

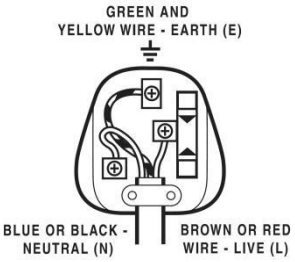
BLUE = NEUTRAL
BROWN = LIVE
GREEN + YELLOW = EARTH

Non-rewireable plug

This appliance may be fitted with a “non-rewireable” plug. If you need to change the fuse in a “non-rewireable” plug, the fuse cover must be refitted. If the fuse cover is lost or damaged, the appliance must not be used.

Rewireable plug

The colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in a rewireable plug. **Rewireable plugs should only be replaced by a suitably competent person. If in doubt, consult a qualified electrician.**



The BLUE wire must be connected to the terminal marked with the letter N

The BROWN wire must be connected to the terminal marked with the letter L

The GREEN & YELLOW wire must be connecting to the terminal marked with the letter E or the earth symbol ⏚.

Produced in China.	Argos Limited, London, EC1M 6HA, UK. Argos (N.I.) Ltd, Forestside Shopping Centre, Upper Galwally, Belfast, BT8 6FX, UK. argos.co.uk/help/contact-us Tel: 0345 640 3030

PRODUCT GUARANTEE

This product is guaranteed against manufacturing defects for a period of



Year

This product is guaranteed for twelve months from the date of original purchase.

Any defect that arises due to faulty materials or workmanship will either be replaced, refunded or repaired free of charge where possible during this period by the dealer from whom you purchased the unit.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in this manual. A replacement copy of this manual can be obtained from www.argos-support.co.uk
- It must be used solely for domestic purpose.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- The manufacturer disclaims any liability for the incidental or consequential damages.
- The guarantee is in addition to and does not diminish your statutory or legal rights.

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