

HELLER

3L Stainless Steel Deep Fryer

User Manual

Model Number: HDF030



READ AND SAVE THESE INSTRUCTIONS

IMPORTANT

Read and follow the instructions in this user manual even if you feel you are familiar with the product, and find a place to keep it handy for future reference.

For your convenience record the complete model number (located on the product identification plate) and the date you received the product, together with your purchase receipt and attach to the warranty and service information. Retain in the event that warranty service is required.

NOTE: The rating of this product (as marked on the product identification plate) is based on specific loading tests. Normal use or the use of other recommended attachments may draw significantly less power.

IMPORTANT SAFEGUARDS

When using any electrically powered product, basic safety precautions should always be followed, including the following:

PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THIS PRODUCT

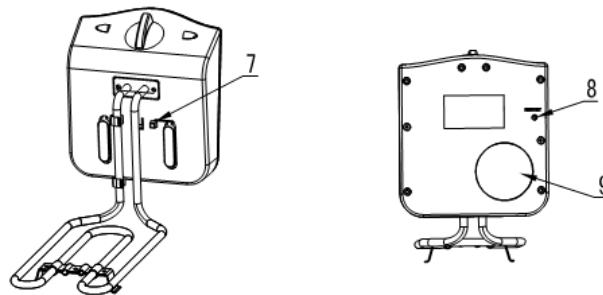
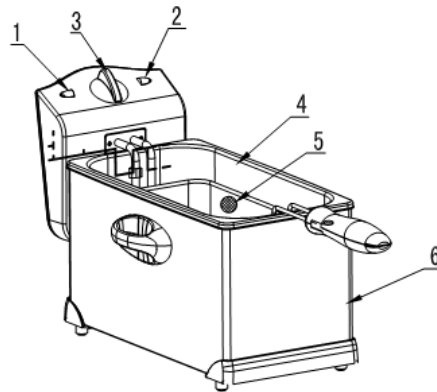
WARNING! - to reduce the risk of fire, electrical shock or injury to persons or property:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock do not immerse supply cord, plug, or controller in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- This appliance is not intended for use by young children or infirm persons without supervision.
- Do not operate any appliance with a damaged cord or plug, should the appliance malfunction, or if it has been damaged in any manner.
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not let the cord hang over the edge of a bench or table, or touch hot surfaces.
- Always use the appliance on a dry, level surface.
- Do not leave the appliance unattended when in use.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Keep the unit clear of walls, curtains, and other heat sensitive materials (minimum distance 200mm)
- Do not place the unit under shelving or flammable materials when in use.
- Always follow the maximum and minimum quantities of oil stated in the instructions and recipes.
- Do not exceed the maximum fill level (3 litres). Never over fill the bowl with oil.
- Extreme caution must be taken when the appliance is filled with hot oil. Always allow the appliance to cool before removing the oil.
- Do not move the deep fryer during cooking or whilst hot.
- This appliance is 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.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.
- When deep frying, ensure no water comes into contact with hot oil as this will cause splattering. Ensure that the deep fryer is dry before adding any oil.
- Do not add wet food to cooking oil. Even a small amount of water may cause oil splatter.
- Before frying, ensure to remove excess moisture from food by blotting with kitchen paper or similar.
- Never lean over the deep fryer when opening the lid. Excess trapped steam created during the cooking process will be released when the lid is opened.
- It is not recommended to add extra oil when hot, as splashing may occur.
- Never pour hot oil out of the deep fryer when either the unit or oil is hot. Allow both the unit and contents to cool completely before removing oil.
- Do not use the deep fryer on metal surfaces, for example, a sink drain board.
- At no time should the fryer be left unattended when in use.
- Always ensure the heater element and controller are correctly positioned onto the bowl assembly and filled to min/max before connecting to a power outlet.

- Do not place anything on top of the deep fryer when the lid is closed, when in use and when stored.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- Always turn the appliance off, first turn off at the power outlet and then unplug cord when not in use, before attempting to move the appliance, or before cleaning or storing.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environment.
 - farm houses.
 - by clients in hotels, motels and other residential type environments.
 - bed and breakfast type environments.

FEATURES

1. Power 'On' indicator light (red)
2. Ready indicator light (green)
3. Variable temperature control
4. Removable enamel bowl
5. Frying basket (with handle)
6. Stainless steel housing
7. Safety button
8. Restart button
9. Cord storage



BEFORE FIRST USE

1. Remove all packaging materials and any promotional labels from your deep fryer.
2. Carefully remove your deep fryer from the box.
3. In the deep fryer you will find the frying basket. Take all objects out of the fryer.
4. Wash the lid, enamel bowl, and frying basket in warm soapy water. Refer to the 'Cleaning & Storing' section. Dry all parts thoroughly and reassemble.
5. Pull the power cord out of the cord storage compartment.
6. Place the deep fryer on a dry, level surface. Ensure the deep fryer is not too close to the edge of the bench top, and that the power cord does not hang over the edge.

OPERATING INSTRUCTIONS

1. Ensure that the appliance is unplugged and turned off.
2. Remove the lid and frying basket out of the deep fryer, add oil to the bowl. Ensure to add the exact amount to the level mark (3 litres).

NOTE: Never exceed the maximum fill level (3 litres).

3. Replace the lid.
4. Plug the power cord into a power supply and turn the variable temperature control to the desired temperature.
5. The red power 'On' indicator light will illuminate and once the desired temperature has been reached, the green 'Ready' indicator light will illuminate.
6. Rest the frying basket on the edge, so it clicks into place and the handle of the frying basket is horizontal.
7. Place the items to be cooked into the frying basket and then gently lower into the hot (preheated) oil.
8. Cook for the desired amount of time, or as per the cooking directions.
9. You may choose to cook with the lid on or off the deep fryer.
10. Once the food is cooked, carefully remove the frying basket from the hot oil.
11. Let the excess oil drip from the food before serving.
12. If continuing to cook, allow the unit to reheat until the green indicator light illuminates.
13. To switch the deep fryer off, turn the variable temperature control to 'Off' and turn off the power supply.

NOTE: Please note that your deep fryer is fitted with a safety interlock switch and will not operate unless properly assembled.

COOKING GUIDE

The cooking times provided in the below table are a guide only, and should be adjusted to suit the quantity of the food being cooked.

Food	Temperature	Approximate Cooking Time
Prawn cutlets (raw)	130°C	2-4 minutes
Fish (in batter)	170°C	5 minutes
Mushrooms	150°C	3-5 minutes
Chicken pieces (crumbed)	170°C	12-14 minutes
Fish cakes	170°C	3-5 minutes
Onion rings	190°C	2-4 minutes
Potato chips (French fries)	190°C	8-10 minutes
Potato chips (thick)	190°C	10-15 minutes
Spring rolls (small)	180°C	4-6 minutes

CLEANING & STORING

- Before cleaning the unit, always make sure the unit is disconnected from the power outlet.
- Make sure the unit, and oil has completely cooled down.
- Do not attempt to move or carry the deep fryer, element and control assembly while it is hot.
- Wash the basket in hot soapy water.
- Dry thoroughly.
- Remove the control & element assembly from the unit by lifting upwards. DO NOT immerse the control & element assembly in any liquid.
- Grasp each side of the removable enamel bowl and lift upwards.
- Empty the bowl of cool oil. Oil can be re-used several times (depending on the type of food cooked) filter the oil through a sieve and store for later use.

- The removable enamel bowl is easy to clean. Wipe up any excess oil with absorbent paper towel then wash the bowl in warm soapy water and dry with a clean cloth. Do not use a scourer or harsh detergent on the bowl as it will damage the surface.
- Wipe over the controller assembly and element with a damp cloth and mild detergent if needed. Dry with a clean cloth.
- The removable enamel bowl, drying basket and stainless steel housing are dishwasher safe.
- If the housing is dirty, wipe over with a damp cloth and little mild detergent if necessary, dry with a soft, clean cloth.
- Reassemble the unit for storage.
- Storing the unit in its original box is recommended.

HANDY HINTS

- Always remove any remaining food from the oil. After the oil has been used several times, we recommend discarding and replacing with new oil.
- Use high quality oil for best results.
- Do not use solid frying oils, only liquid oils.
- Do not use margarine, olive oil, or butter as frying oils as they have a low smoke-point.
- If you use fat, please divide it up into small pieces. Turn the thermostat to a low temperature and add the pieces slowly. Once the fat has melted and the correct oil level has been reached you can set the desired temperature.

NOTE: Under no circumstance should you place fat in the deep frying basket!

- Choose the correct frying temperature and check the conditions of the food to be fried. A rule of thumb is that pre-fried foods require a higher temperature than raw foods.
- Do not carry or move the deep fryer if the oil or grease is still hot.
- When frying dough-like foods scrape off the excess dough and put the pieces carefully into the oil.
- Please ensure that the handle of the deep frying basket has been correctly attached:
 - Press the ends of the wire together at the free end of the handle.
 - Insert the brackets into wire hoops inside the basket.
- The deep frying basket must not be more than 2/3 full. Do not overfill the frying basket.
- CAUTION: In the case that food is too moist (e.g. frozen chips etc.) large amounts of foam can form, which under certain circumstances may cause the oil to overflow.

RECOMMENDED OILS

- Vegetable oil
- Sunflower oil
- Canola oil
- Peanut oil

WARNING! Do not use solid frying oils, only use liquid oils as per the recommendations.

TROUBLESHOOTING

Problem	Solution
The unit won't turn on	<ul style="list-style-type: none"> • Check the mains connection • Check the position of the thermostat • The safety switch has been activated (the control element isn't inserted properly) • Not enough oil in the enamel frying bowl

OVERHEAT PROTECTION

If you should accidentally switch on your deep fryer when there is no/not enough oil, the overheat protection will automatically switch the appliance off.

Only after the unit has been left to cool down completely, should the 'RESTART' button on the rear of the control element be pressed. You should use a plastic or wooden object that is the least 4 cm long to press the button.

CUSTOMER SERVICE

Australian Customer Service

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