

MAXIM[®]

kitchenpro

USER MANUAL

Electric Frypan Banquet

Model Number: MFP1215B



READ AND SAVE THESE INSTRUCTIONS

BEFORE FIRST USE

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

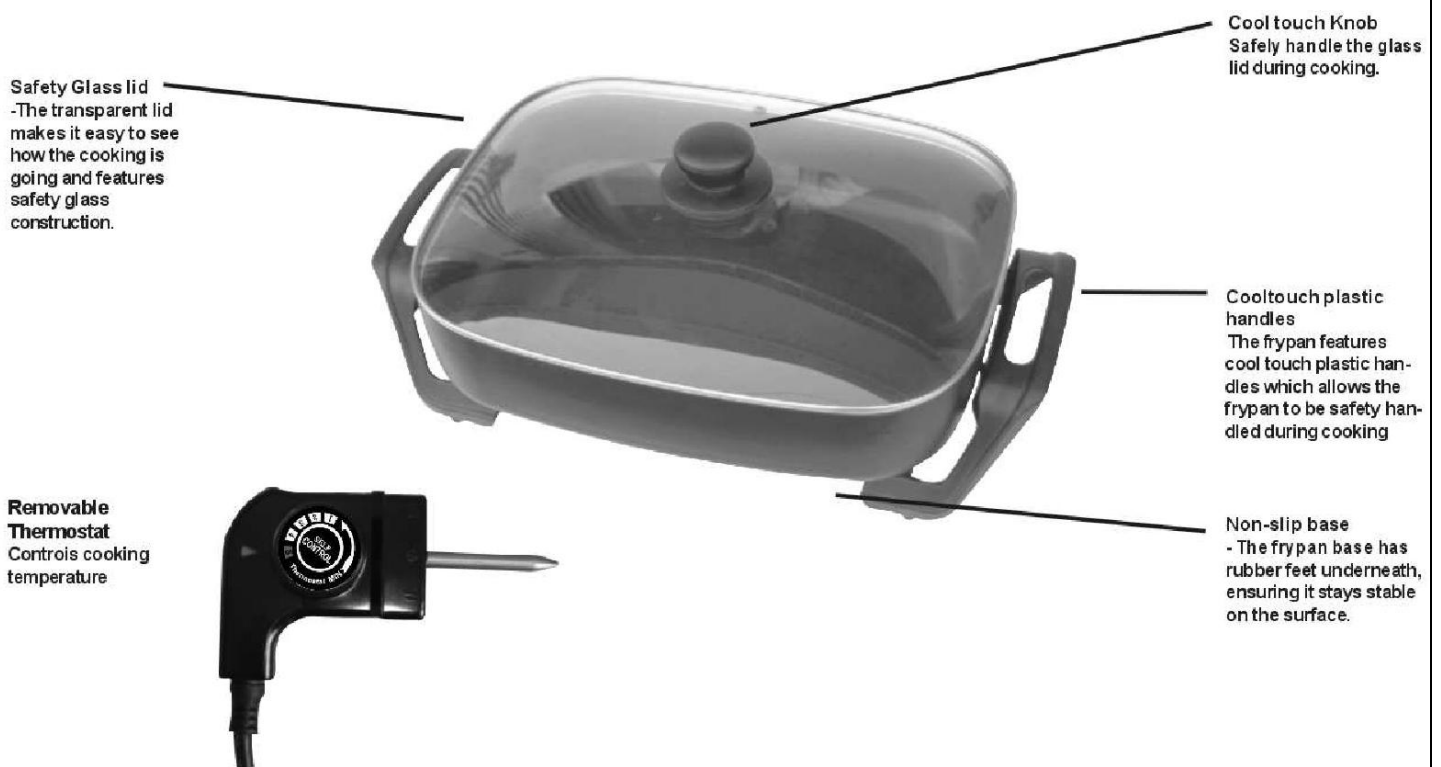
WARNING!: - to reduce the risk of fire, electrical shock or injury to persons or property:

1. Carefully read all instructions before operation and save them for future reference.
2. Remove and safely discard any packaging material before using the frypan for the first time.
3. To eliminate a choking hazard for young children, remove and discard the protective cover that is fitted to the power plug of the appliance.
4. Always operate the product from a power source of the same voltage, frequency and rating as indicated on the product identification plate.
5. Do not place the appliance near the edge of a bench or table during operation. Ensure that the surface is level, clean and free of water.
6. Keep the appliance a minimum distance of 200mm from walls, curtains, and other heat or steam sensitive areas/materials.
7. Do not place on or near a gas burner, electric element or in or near a heated oven.
8. Do not use the appliance on a sink or drain board.
9. Always insert the temperature control probe into the probe socket before inserting the power plug into a power outlet and switching on the appliance. Ensure the probe socket is completely dry before inserting the temperature control probe.
10. The appliance must be used with the temperature control probe provided. Do not use any other probe or connector.
11. To protect against electric shock, do not immerse power cord or temperature control probe in water or any other liquid, or allow moisture to come in contact with these.
12. ~~Ensure~~ Ensure the temperature control probe has cooled before removing it from the appliance.
13. Always remove the temperature control probe before cleaning the appliance.
14. If using plastic utensils whilst cooking, do not leave in the appliance while hot.
15. Do not place the hot glass lid under cold water.
16. Always have the glass lid positioned correctly on the appliance throughout operation, unless stated in the recipe to have it removed.

17. The glass lid has been specially treated to make it stronger, more durable and safer than normal glass, however it is not unbreakable. The glass lid may break or weaken when struck extremely hard, and it could at a later time shatter into many small pieces without apparent cause.
18. Do not leave the appliance unattended when in use.
19. Do not touch hot surfaces. Use the handles for lifting and carrying the appliance.
20. Extreme caution must be used when the appliance contains hot oil or other liquid. Do not move the appliance during cooking. Allow the appliance to cool before removing oil or other liquid.
21. The appliance is not intended to be operated by means of an external timer or a separate remote control system.
22. Always keep the appliance clean.
23. Switch off at the power outlet and allow probe to cool, then remove the probe and unplug.
24. Do not place anything on top of the appliance when the lid is in position, when in use and when stored.
25. Fully unwind the cord before use.
26. Do not let the cord hang over the edge of a table or counter, touch hot surfaces, or become knotted.
27. Children should be supervised to ensure they do not play with the appliance.
28. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
29. This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
30. It is recommended to regularly inspect the appliance. To avoid a hazard do not use the appliance if the power cord, power plug, temperature control probe or appliance becomes damaged in any way.

READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCES

PARTS AND FEATURES



INSTRUCTIONS FOR USE AND CARE

Before first use wash, rinse and dry your frypan and lid.

CLEAN:

Prior to using your new Frypan, wash with a sponge or dishcloth in hot soapy water. Rinse well and dry. **DO NOT USE STEEL WOOL OR OTHER ABRASIVES TO CLEAN THE GRILL.**

NOTE: Ensure the inlet connectors are thoroughly dried after washing and before use.

CONDITION:

The cooking surface must be conditioned to ensure non-stick cooking. Apply cooking oil, with a cloth or paper towel, to the cooking non-stick surface. Wipe off excess oil. The frypan is now ready for use.

USING YOUR FRYPAN

1) Ensure that you are cooking on a dry, level and heat resistant surface.

WARNING: Always allow 20cm of space around the exterior of appliance when in use. Never use near curtains, under cupboards, or near flammable materials.

2) To attach the Temperature Control Probe Model MFP1215B to the frypan body, simply steady the body by holding the handle adjacent to the socket with one hand, locate the control with other hand and push firmly and securely into place as far as it will go.

Reverse this procedure to remove the control, taking great care not to spill any hot liquids that may be in the frypan.

- 3) Ensure the temperature control knob is set to the "0". Plug the cord into a 240V wall outlet.
- 4) Turn the temperature control knob to the desired temperature. The indicator light on the temperature control probe will come on. When the frypan has reached the selected temperature the light will go out indicated that you may now add food onto the frypan.
- 5) Wood or plastic coated spatulas (suitable for hot surface) are recommended to preserve the non-stick coating. If metal tools are used, the non-stick coating may get damaged.
- 6) When you have finished cooking, turn the temperature control knob to "0", switch off and unplug from the wall outlet, then remove the temperature control from the Frypan.

COOKING WITH YOUR FRYPAN

Your frypan is a versatile cooking appliance, able to perform most functions of a small oven, a Dutch oven or a stove top frying pan. The following cooking instructions and recipes are an indication of the range of foods that can be prepared. Your own favourites recipes can be cooked equally well in this frypan.

Braising:

Sear meat on all sides with oil. Season the meat. Add a small amount of liquids if necessary. Cover with lid. Cook at a simmer temperature until tender. Use for pot roasts, short ribs, round steaks, etc. Add more liquid during cooking if necessary.

Dry Pan Frying:

Place meat in frypan. Do not cover. Cook slowly, turning occasionally. Sear the meat on both sides. Season the meat. Use for steaks, patties, bacon, etc.

Pan Frying:

Sear meat on all sides in small amount of oil. Season the meat with salt and pepper. Do not cover. Cook at moderate temperature (150°C) until the meat is well done, turning occasionally. Remove from pan and serve at once. Use for cooking steaks, (suitable for grilling) patties, chops, etc.

Shallow Frying:

Place 2-3 cups (maximum) of oil in frypan (enough so that food is half immersed in oil). Heat up the frypan to 200°C. Wait until correct temperature is reached before adding food. Maintain the frying temperature at all times. Fry only one layer at a time, and turn when half done. With croquettes, fritters and doughnuts – keep the food separated. Coat the food if desired, before adding it to the oil. After the food is cooked to golden brown, drain it on absorbent paper toweling to remove excess oil.

Note: Use with extreme caution when shallow frying. Oil severely overheated may ignite. If this occurs, do not add water. Cover with lid and flames will extinguish.

Note: The frypan is not designed for deep frying, as it has shallow sides and a large surface area. This results in some loss of heat and creates a risk that oil may overflow.

APPROXIMATE TEMPERATURE GUIDE

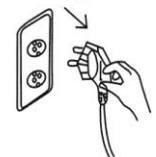
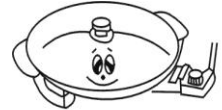
Setting	Temperature	Range
1	100°C	80°C -120°C
2	125°C	105°C -145°C
3	150°C	130°C -170°C
4	175°C	155°C -195°C
5	200°C	180°C -220°C

FOOD TABLE

Food Selection	Temperature Settings	Approximate Times
Pancakes	190°C	1 – 3 min
French Toast	175°C	4 – 5 min
Bacon	190°C	4 – 7 min
Hash Browns	205°C	8 – 10 min
Eggs	150°C - 160°C	2 – 5 min
Hamburgers	190°C	5 – 12 min
Fish	175°C	6 – 9 min
Pork Chops	190°C	10 – 15 min
Ham Slices	175°C	10 – 15 min
Sausages	175°C	10 – 12 min
Potatoes	160°C-175°C	10 – 12 min

Note:

- To prevent foods from sticking to the cooking surface, use low temperature. Please ensure that there are sufficient liquid/ cooking oils and season on the frypan surface before and after use.
- The appliance may give off a fine smoke and a slight burning odour when operating for the first time.



After use:

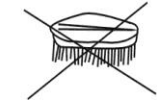
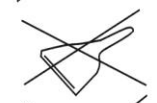
1) Switch 'Off' the power source, and remove the plug from the socket. Then remove the temperature control probe from the frypan. **CAUTION:** The temperature control probe and lead may be hot!! Let the frypan cool before removing any parts and cleaning.

2) Once completely cool, clean the appliance with warm soapy water, and a soft cloth.

Hot plate care and cleaning:

1) Do not use sharp metal utensils/knives on the cooking surface, as it will scratch the non-stick coating.

2) The temperature control probe is not permitted to make contact with the hotplate. Please do not store it inside the frypan, as it can damage the cooking surface.



3) Do not use a nylon, metal brush or steel wool on the frypans surface as it will damage the non-stick surface. Clean the frypan with a soft cloth only.

4) Do not leave plastic cooking utensils in contact with the hot frypan surface while cooking

IMPORTANT SAFETY MEASURES

- The cable should not be twisted or kinked
- Never pull on the cable, always pull from the plug at the socket
- After cleaning the appliance, it must be completely dry before it can be used

TEMPERATURE CONTROL PROBE

- You must be careful with the temperature control probe as it is sensitive to knocks and falls.
- Always use the temperature control probe that comes with your appliance. Do not use another control probe.
- If the temperature control probe appears damaged, stop using it immediately.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

CLEANING

WARNING: Ensure you have unplugged the appliance and allowed it to completely cool before undertaking any cleaning.

DO NOT USE STEEL WOOL SCOURING PADS, ABRASIVE CLEANERS, OR SCRAPE THE HOT PLATE WITH METAL UNTENSILS. ALL OF THESE METHODS MAY DAMAGE THE NON STICK SURFACE.

DO NOT USE AN ABRASIVE CLEANER AS IT MAY DAMAGE THE EXTERIOR FINISH.

Part Name	Method
Non-stick surface	Clean the hotplate after use with a soft wet cloth. Ensure the hot plate is completely cool. If the residue is difficult to clean, put a little water in the frypan and turn it on. The hot plate will be heated and the residue should be easily cleaned.
Frypan outer	Clean the outside of the frypan with warm soapy water and a soft cloth. Do not use a thinner, benzene, or any other harsh chemicals which may damage the surface.
Temperature control probe	Clean with a soft cloth or paper towel. Never immerse the temperature control probed, plug or cord in water or any other liquid. WARNING: Never immerse the temperature control probe, plug and cord in water or any other liquid. NOTE: Store the Temperature Control probe carefully. Take care not to knock of drop the probe as this can cause damage. If damage is suspected, return the Temperature Control Probe with the frypan to the

	address noted on the warranty card.
Glass lid	Wash the lid in warm soapy water using a soft cloth or sponge, rinse and dry thoroughly. NOTE: Store the frypan upright with the lid in position.
Dishwasher safe	Your frypan and glass lid is dishwasher safe for easy cleaning. Remove the probe and power cord before placing the frypan into the dishwasher.

STORAGE

Store the frypan upright with the lid in position. Take care when storing the temperature control probe, as it needs to be stored where it will not be knocked and able to fall onto the ground, as this can cause damage.

CUSTOMER SERVICE

Australian Customer Service

GAF Control (Sales) Pty Ltd & Maxim Housewares

P.O Box 19

Altona North Victoria 3025

Phone: 1300 659 489

Hours: 9am-5pm (EST) Mon-Fri

www.gafcontrol.com.au

www.maximhousewares.com

*This product may vary slightly to the product illustrated due to ongoing product development.

WARRANTY

Our goods come with guarantees that cannot be excluded under Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. The above applies subject to the item not being accidentally dropped by the user-or being used for purposes other than the intended use - or being tampered with. Maxim Housewares guarantees the product for 12 months from date of purchase. Refunds or replacements at retail store level are under the guidance of the stores rules/regulations. In the event of requiring assistance, the retailer from whom you purchased the product should be your first port of call.

Supplier warranting this product:

**GAF Control (Sales) Pty Ltd & Maxim Housewares
P.O. Box 19, Altona North
Victoria, 3025, Australia.**

12 months warranty from date of purchase. 90 days warranty from date of purchase if used commercially. If your retailer has not validated your guarantee, then retain your purchase receipt. The guarantee does not cover accidental breakage or damage of your product or if it has been tampered with.

Product Model Number: MFP1215B

Purchase Date: _____

Retailer: _____

Retailer Store Address: _____

Name of Purchaser: _____

Address: _____

Due to the Maxim policy of continual product development; specifications, colours and details of our products as listed or depicted in this user manual or on the product and its carton may differ slightly

Product: Made in China.

To view the full range of Maxim Housewares products, please go to our website.

www.maximhousewares.com or www.gafcontrol.com.au

For additional consumer support – email us at:

gaf@gafcontrol.com.au