

kitchenpro

MAXIM[®]

User Manual

3.5L Deep Fryer Stainless Steel

Model Number: MDF35



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:

- Carefully read all instructions before operation and save them for future reference.
- Remove and safely discard any packaging material before using the unit for the first time.
- To eliminate a choking hazard for young children, remove and discard the protective cover that is fitted to the power plug of the appliance.
- Do not touch hot surfaces. Use handles or knobs and heat resistant gloves when necessary.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep the appliance out of reach from children.
- 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, stable, flat and level surface.
- Connect the appliance to an earthed socket.
- 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.
- The length of the power cord for the appliance is designed for safety precautions to avoid pulling, tripping or entanglement.
- The use of an extension cord is not recommended.
- Keep the unit clear of walls, curtains, towels, paper, plastic, etc 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. 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, or when it contains hot oil.
- 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.

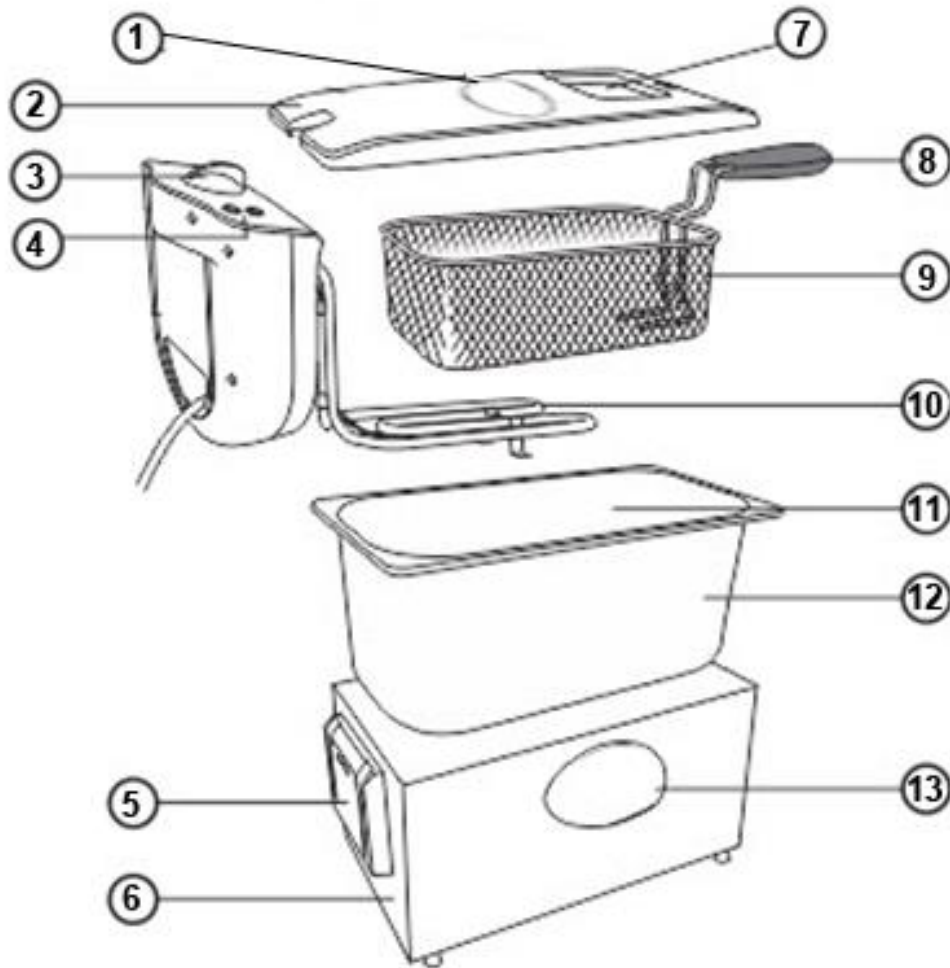
- When deep frying, ensure no water comes into contact with hot oil as this will cause splattering. Ensure that the deep fryer is dry before adding any oil.
- Do not add wet food or food with heavy moisture content to cooking oil. This may cause splattering of oil, even a small amount of water may cause oil splatter.
- Before frying, ensure to remove excess moisture from food by blotting with kitchen paper or similar.
- Provide proper ventilation when using the appliance.
- 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.
- Do not use any accessories that are not recommended by the manufacturer. This could constitute a danger to user and damage to the appliance.
- Switch off and unplug from outlet when not in use. Always allow to completely cool before moving, cleaning, assembling or disassembling parts, or storing the appliance. Remove by grasping the plug - do not pull on the cord.
- 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 switch the appliance "ON" until the oil is completely filled.
- Keep your hands and face at a safe distance from the hot oil as it may splatter.
- 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 domestic household use only. It is designed to handle normal household usage and is not suitable for continuous or commercial use. Do not use in moving vehicles or boats. Do not use outdoors.
- Do not allow this unit to be exposed to rain or moisture.
- Do not disassemble the appliance or attempt to modify the plug in any way.
- Do not use this appliance for other than its intended use.
- 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.
- Oversize foods or metal utensils must not be inserted in the appliance as they may cause a fire or risk of electrical shock.
- Extreme caution should be exercised when using containers constructed of other material other than metal or glass.
- Do not place any of the following materials in the unit; Paper, cardboard, plastic and/ or similar non-food materials.

SAFETY TIPS:

- **THIS DEEP FRYER IS ONLY SUITABLE FOR USE WITH OIL OR LIQUID FAT AND NOT FOR USE WITH SOLID FAT. IF SOLID FAT IS USED, WATER CAN BECOME TRAPPED INSIDE AND THE HOT FAT MAY SPURT OUT WITH CONSIDERABLE FORCE.**
- Never switch on the deep fryer without oil or liquid fat, as this could damage the appliance. Also, do not place any other liquids such as water or other substances in the pan.
- Place the deep fryer on a dry, flat, even and stable surface. Since the deep fryer becomes hot during use, make sure it is not too close to other objects (especially objects that are flammable).

READ AND SAVE THESE INSTRUCTIONS

FEATURES



- | | |
|---|--------------------------|
| 1. Filters (Double – 1 x White & 1 x Black) | 8. Frying Basket Handle |
| 2. Lid | 9. Frying Basket |
| 3. Temperature Control Knob | 10. Heating Element |
| 4. Power Indicator Light | 11. Oil Tank |
| 5. Heating Element Holder | 12. Oil Level Markings |
| 6. Outer Chassis | 13. Outer Chassis Handle |
| 7. Viewing Window | |

DEEP FRYER PARTS



LID

- Lid with Double Filter & Viewing window



FRYING BASKET

- Frying basket with cool touch handle.
- Drain Support
- **NOTE:** Do not fill the basket with food more than half full



HEATING ELEMENT

- Submerge heating element with temperature control knob.
- GREEN 'Ready' light & RED 'Power' light
- **NOTE:** Do not immerse the heating element in water.



3.5L OIL TANK CONTAINER

- Enamelled oil tank container
- MAX and MIN level markings are marked on the inside of the tank

DEEP FRYER CONTROL

READY INDICATOR LIGHT:

Note – This light will cycle ON and OFF as the thermostat cycles to maintain the correct temperature of the oil.

TEMPERATURE CONTROL KNOB:
Settings from 115°C to 190°C degrees.

POWER ON INDICATOR LIGHT



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, oil tank, and frying basket in warm soapy water. Refer to the 'Cleaning & Storing' section. Dry all parts thoroughly and reassemble. Ensure the inside of the oil tank is completely dried before adding oil.
5. Pull the power cord out of the cord storage compartment.
6. Place the deep fryer on a dry, stable and 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.

WARNING: Do not immerse the heating element attached with the temperature control knob and power cable into water or any other liquids. This may result in an electrical shock and damage to the appliance. Wring dry a soft cloth in hot soapy water and wipe the heating element clean.

OPERATING INSTRUCTIONS

Assembling:

1. Place the appliance on a stable, flat and dry surface away from flammable items and assemble it.
2. Assemble the heating element into oil tank and into the outer chassis. Make sure the heating element is secured properly and the **small red safety switch is activated**. Otherwise the fryer will not power on properly.

Preparing the oil in the oil tank:

- Ensure the fryer is assembled correctly and is located in a suitable position.
 - It is not advisable to move the fryer once oil has been poured into the oil tank.
 - It is not advisable to mix different types of oil into the oil tank.
 - We recommend using liquid frying oil. Use only good quality frying oil such as Peanut Oil, Vegetable Oil, pure Corn Oil, Sunflower Oil, Canola Oil, or Light Olive Oil.
1. Ensure the appliance is switched "OFF".
 2. Carefully pour oil into the oil tank.
 3. Ensure to fill the oil tank within the maximum and minimum markings located inside the oil tank.

NOTE: Do not fill over the MAX marking or lower than the MIN marking.

Using the Appliance:

Before proceeding, you should have already filled the oil tank to the appropriate level and have placed the fryer in a suitable operating position.

1. Make sure the temperature control knob is set to the OFF or 0 position.
2. Connect the power cord to the wall outlet and flick the switch on.
3. Cover the appliance with the lid. Set the temperature knob to the desired temperature. The RED and GREEN power indicator light will turn on.
4. While the oil is preheating, prepare the food that is going to be fried.

NOTE:

- The green indicator light will turn OFF when the selected temperature is reached.
- During the frying cycle, the green indicator light will turn ON and OFF with the thermostat to maintain the set temperature. The RED power light will remain illuminated throughout use.

- When placing the food into the basket, make sure it is as dry as possible. Do not add water, ice or wet food or wet food, it may cause HOT OIL SPLATTER.
 - When frying frozen food, clear off any ice particles and thaw food thoroughly.
 - Do not overfill the basket.
5. Once the oil has heated up, remove the lid and place the food you wish to fry into the basket (e.g. potato fries) and slowly immerse the frying basket into the heated oil.
 6. During the operation, cover the lid.
 7. Supervision is required during the operation of the appliance.
 8. Once food is cooked to your liking, lift the frying basket up slowly and hook it over the edge of the appliance. Allow the fried food to cool for a few minutes before serving. Remove the lid.

WARNING: Removing the lid will release hot steam. Take extreme care when handling. Keep face and bare skin clear of the steam release.

9. Make sure to turn the temperature control knob is to the OFF position and unplug the deep fryer.
10. After the excess oil has drained, take out the basket and place the food on a paper towel lined baking sheet to allow any remaining oil to drain away.
NOTE: Do not touch the basket while it is still hot. Always use the handle.
11. Place the basket into the deep fryer.
12. Unplug the power cord and store away.
13. Remember to put back the lid on to cover the oil for further use.
14. If you are frying more than one load, ensure the oil re-heats to the required temperature.
15. Ensure to allow the appliance and the oil to completely cool down before starting the cleaning process.

WARNING:

- Do not touch the control knob during the frying process. Hot steam may be released and may cause harm or injury.
- This appliance generates heat during operation. The sides and top of the appliance will be hot during operation and during cooling. Precautions must be taken to prevent the risk of burns, fires or other damages to property.

HANDY HINTS

- Oil can be re-used 10 to 12 times if the oil is used mainly for frying potato fries.
- Oil used to deep fry meat or fish, should be replaced more often.
- Never add fresh oil to used oil.
- Always replace the oil if the oil starts to foam when heated, emits a strong smell or turns dark.
- Do not overheat the oil.
- Ensure the oil is at the desired temperature before immersing the basket of food into the oil.
- When you fry several different kinds of foods, always fry the food that uses the lowest temperature setting first.
- Do not mix different types of oil for frying.
- Frying already pre-cooked foods may take less time to fry than completely raw food.

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	Weight (Ounces)	Approximate Cooking Time
Shrimp	140°C	8	3-5 minutes
Onion	140°C	5	3-4 minutes
Mushrooms	140°C	10.5	6-8 minutes
Fish Fillet	150°C	8	5-6 minutes
Fish Fillet in Batter	150°C	14	6-8 minutes
Fish Cakes or Balls	150°C	14	6-8 minutes
Slice Meat	150°C	14	7-10 minutes
Steak	170°C	14	7-10 minutes
Chicken Strips	180°C	18	7-10 minutes
French Fries (1 st time)	190°C	18	6-10 minutes
French Fries (2 nd time) **French Fries being fried a 2 nd time will be lighter and crispier.	190°C	8	3-5 minutes

WARNING: Always ensure that meat and fish are thoroughly cooked before eating.

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.
- Empty the oil from the oil tank. 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.

WARNING: DO NOT ATTEMPT TO MOVE OR CARRY THE DEEP FRYER, ELEMENT AND CONTROL ASSEMBLY WHILE IT IS HOT.

- Wash the oil tank basket and frying basket by firstly wiping up any excess oil with absorbent paper towel then wash the oil tank and frying basket in warm soapy water and dry with a clean cloth. Do not use a scourer or harsh detergent on the oil tank and frying basket as it will damage the surface. Dry thoroughly.
- Wash the lid also in hot, soapy water using non abrasive cleaners.
- Wipe over the controller assembly and element with a damp cloth and mild detergent if needed. Dry with a clean cloth.

WARNING: DO NOT IMMERSE THE HEATING ELEMENT ATTACHED WITH THE TEMPERATURE CONTROL KNOB & POWER CABLE IN WATER OR ANY OTHER LIQUID.

- Clean the outer chassis and the heating by wiping down using a non- abrasive damp cloth with some hot soapy water. Dry with a soft, clean cloth. Ensure to give the power cord a wipe down as well.

- Rinse and dry all parts before storage. Ensure the appliance is dried thoroughly and free from oil before storage.
- Reassemble the unit for storage.
- Storing the unit in its original box is recommended.

How to replace the filters:

Your carbon filter should be changed every 6 months maximum (depending on usage). The oil filter should be changed every 12 months.

1. Unclip and remove the filter cover.
2. Take out both white and black filter pieces.
3. Throw out old filters and replace with new filters.

NOTE: Make sure the White filter piece rests on the metal surface **BELOW** the carbon filter (black piece).

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.

SPECIFICATIONS

Model	Description	Voltage	Frequency	Wattage
MDF35	3.5L Deep Fryer Stainless Steel	220-240Vac	50Hz	2000W

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

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

TROUBLESHOOTING

Problem Encountered	Possible Causes	Possible Solutions
Oil Overflowing	<ul style="list-style-type: none"> • Oil is filled above the maximum level • Food placed in hot oil contains moisture • Stated quantities exceeded 	<ul style="list-style-type: none"> • Check oil level in oil tank is correct • Ensure to dry food first • Reduce the amount of the food before frying
Strong Smell	<ul style="list-style-type: none"> • Oil has gone bad • The correct oil is not being used 	<ul style="list-style-type: none"> • Replace oil • Do not mix oils of a different type or quality
Food is not Browning	<ul style="list-style-type: none"> • Cooking temperature is too low • Basket is overloaded • Oil is not hot enough 	<ul style="list-style-type: none"> • Adjust the dial to the correct cooking temperature • Reduce the amount of the food before frying • Ensure temperature setting is correct • Ensure oil has reached the set temperature before immersing food into the oil • Possible faulty thermostat. Consult service centre
Chips are Sticking Together	<ul style="list-style-type: none"> • Potatoes not washed and dried thoroughly before being placed in the oil 	<ul style="list-style-type: none"> • Wash potatoes thoroughly and dry frying
Chips are not Crispy	<ul style="list-style-type: none"> • Starch is still present on the potatoes 	<ul style="list-style-type: none"> • Soak potatoes in cold water for 1hr and dry thoroughly before frying
Appliance is not working	<ul style="list-style-type: none"> • Appliance has been turned on without oil • Temperature control dial is not at correct setting • Wall outlet has not been switched "ON" 	<ul style="list-style-type: none"> • Allow the fryer to cool down, fill it with sufficient oil and press the reset point located at the back of the fryer • Check that cooking temperature has been selected on temperature control dial • Check wall outlet is "ON" and not faulty

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

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: MDF35

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 may differ slightly from what is in, or depicted in this user manual or on the product and its carton.

Product: Made in China.

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

www.gafcontrol.com.au

For additional consumer support – email us at:

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