**User Manual**

**DEEP FRYER**

Model: OF-09

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### Instruction Manual

**PRECAUTIONS**

1. Please read the precautions before using the product.
2. The device should be used by the manufacturer.

**SAFETY SENSES**

1. Use only in a stable environment and follow the instructions included in the manual.
2. For indoor use only.
3. Never immerse the appliance in water.
4. Do not connect the deep fryer to the power supply without oil in the unit.
5. For children's supervision only.
6. Avoid any contact with moving parts.
7. Do not place the appliance in water.
8. Children should be supervised to ensure that they do not play with the appliance.

**PRODUCT SPECIFICATIONS**

- **FRYER PARTS**
  - 1. Warning Light
  - 2. Maximum Oil Level
  - 3. Fixed Oil Pot
  - 4. Basket Handle
  - 5. Basket
  - 6. Oil Pot
  - 7. Power Cord
  - 8. Basket Lid
  - 9. Power Switch

**OPERATING INSTRUCTIONS**

**BEFORE USING FOR THE FIRST TIME**

- Fill the frying bowl (oil pot) with fresh cooking oil. Butter, margarine, olive oil or vegetable oil, or another suitable to the fryer.
- Leave the oil to cool completely. Oil or fat retains its temperature for a long time after heating.
- The 'Power on' light will glow.
- Turn the rotary thermostat to the temperature setting required.
- Plug the heater into the wall socket and switch on the wall socket.
- If the supply cord is damaged, it must be replaced by the manufacturer, its agent or a similarly qualified person in order to avoid a hazard.
- The deep fryer has a 1.5L oil capacity which is perfect for the smaller family.
- The 1.5L Deep Fryer has a rotary thermostat control with a cooking guide on the front panel to make deep frying easy, without having to refer to a recipe.
- It is advised to coat low-starch foods before cooking. This ensures tasty results and perfect cooking every time.
- A deep fryer can be used in a bed and breakfast type environments.
- Never immerse the appliance in water.
- Avoid any contact with moving parts.
- Incorrect operation and improper use can damage the appliance and cause injury.
- Always ensure that the voltage on the rating label corresponds to the mains voltage before connecting the fryer.
- The adjustable basket height position ensures safe and convenient cooking.
- The adjustable position of the basket ensures practical and safe cooking.
- The deep fryer is equipped with a warning light to indicate power light and « Ready » light.
- Fix oil pot and maximum oil level into the bracket to store properly.
- The cut potato has not washed before frying.
- The 'Power on' light will glow.
- Turn the rotary thermostat to the temperature setting required.
- Plug the heater into the wall socket and switch on the wall socket.
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- The adjustable position of the basket ensures practical and safe cooking.
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