

# OPERATING & SAFETY GUIDE

## DEEP FAT FRYERS



### GENERAL SAFETY

Contact Blue Sky Event Hire for information and advice on the suitability and safety of this type of equipment. There is a risk of injury if you do not follow the instructions printed in this guide.

This equipment should only be used by a competent adult who has read and understood these instructions. Anyone with a temporary or permanent disability should seek expert advice before using the equipment.

Keep all children, animals and bystanders away from the work area. Ensure the floor of the work area is free from trip hazards and non-slip. Never use the equipment if you are ill, tired or under the influence of alcohol or drugs.

Never operate electrical switches with wet hands. Always switch off and unplug the equipment from the power supply before moving or cleaning.

Check the equipment before use, if it shows signs of damage request a replacement.

### ELECTRICAL SAFETY

The equipment is designed to plug directly into a standard 240volt, 13 amp socket. Make sure the equipment and power socket are switched off before plugging into the power supply.

If the equipment fails to operate or the power cable or plug becomes damaged, contact Blue Sky Event Hire. Do not try to repair it yourself.

Keep the power cable out of harm's way. Extension leads should be unwound fully, never run them through water, over sharp objects or where they may be a trip hazard.

Use a suitable RCD (Residual Current Operated Device) to reduce the risk of electric shock.

### OPERATING GUIDE

When siting the unit, make sure that it is level and that there is a free flow of air around the unit and that any vents are not blocked. Choose a suitable site for the unit, taking into account its use and the heat that will be generated whilst in service.

Remove all protective packaging and ensure the pan has been thoroughly cleaned before filling with oil. Inspect for any damage which may effect the machine's electrical safety. Ensure the control head is seated correctly. Fill the pan with oil to the correct level, indicated on the element shroud.

Plug into the mains and switch on the power supply, the red neon light indicates that there is power to the unit.

Turn on the thermostat to the desired temperature, the green light will indicate power to the element, this will extinguish when the desired temperature is reached. This procedure will be repeated as the thermostat maintains a constant temperature.

**DO NOT OVERFILL THE BASKET**

### GUIDE TO COOKING TEMPERATURES

This is only intended as a guide and best results will be obtained with experience.

Chicken & Chips (Blanching) 140c-160c

Fish Fillets, Chops, Cutlets 160c

Fritters, Scampi 180c

Chips Max

### DRAINING & CHANGING THE OIL

- Allow Oil to cool
- Ensure the power has been isolated
- Lift out control unit – Do not immerse the control unit in water. Wipe down with a suitable cloth
- Lift out the pan from the body of the machine taking care not to spill any oil
- Pour the oil into a suitable receptacle through a strainer if the oil is to be re-used
- Clean the pan in hot soapy water, dry and replace in the body of the fryer.

All equipment should be kept absolutely clean; under no circumstances must food particles be allowed to congeal on baskets or elements as this will cause foaming due to the particles continuously cooking.

Periodically you will need to replace the cooking medium, do this when discolouration, odour, surging or stray tastes indicate this; again, experience is your best guide, but remember that more frequent changes will be required when different foods are cooked in the same medium.

### DANGER

- Old Oil has a reduced flash point and is more prone to surge boiling
- Attention is also drawn to the effect of over-wet food and too large a charge on surge boiling
- Treat the fryer with the utmost respect with regard to safety, as hot cooking oil is a very hazardous substance
- Never use the lid while the fryer is switched on or is cooling off, it is only a dust cover when the fryer is not in use.

N.B. Incorrect oil level, old oil or allowing the machine to be switched on without any oil will cause the override switch to trip. Unplug the unit prior to moving and never attempt to move the unit while it is hot.

### EQUIPMENT CARE

Once you have finished with the unit, switch off and unplug. Allow the unit to cool completely.

Do not use bleach or any corrosive detergent as they will damage the surface of the unit.

Finally wipe the unit with a damp cloth.