

contempo™

Owner's handbook

XJ-10302J0

Stainless Steel Deep Fryer

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IMPORTANT SAFETY CAUTIONS

Please read these instructions carefully before using the deep fryer for the first time.

- Use the deep fryer from a power outlet of the same voltage (A.C. only) as marked on the rating label of the deep fryer.
- The deep fryer plug includes an earthed pin and must be used with a power outlet with earthed connection.
- Always turn the power off at the power outlet before you insert or remove the plug. Remove by grasping the plug, do not pull on the cord.
- Do not use with a damaged cord or plug. Never use the deep fryer if it has dropped, been damaged, left outside, or has fallen into water.
- 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.
- Do not use the deep fryer with an extension cord.
- Unplug from the outlet when not in use and before cleaning. Allow the deep fryer to cool before dismantling it, and before cleaning the deep fryer.
- Do not let the power cord hang over the edge of a table, or touch a hot surface.
- The deep fryer shall not be operated by means of an external timer or separate remote control system.
- For additional protection, it is recommended to use the deep fryer with a residual current device (safety switch) with a tripping current not exceeding 30mA in the power socket which supply power to the deep fryer.
- Ensure the deep fryer is placed on a hard, flat and heat resistant surface during use.
- Do not place the deep fryer on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.

Please keep your sales docket, including cash register receipt, in a safe place as the docket will prove the commencement of the period of this warranty. If you wish to make a claim specifically under this manufacturer’s warranty, you will be required to provide proof of purchase, preferably your sales docket.

IMPORTANT SAFETY CAUTIONS

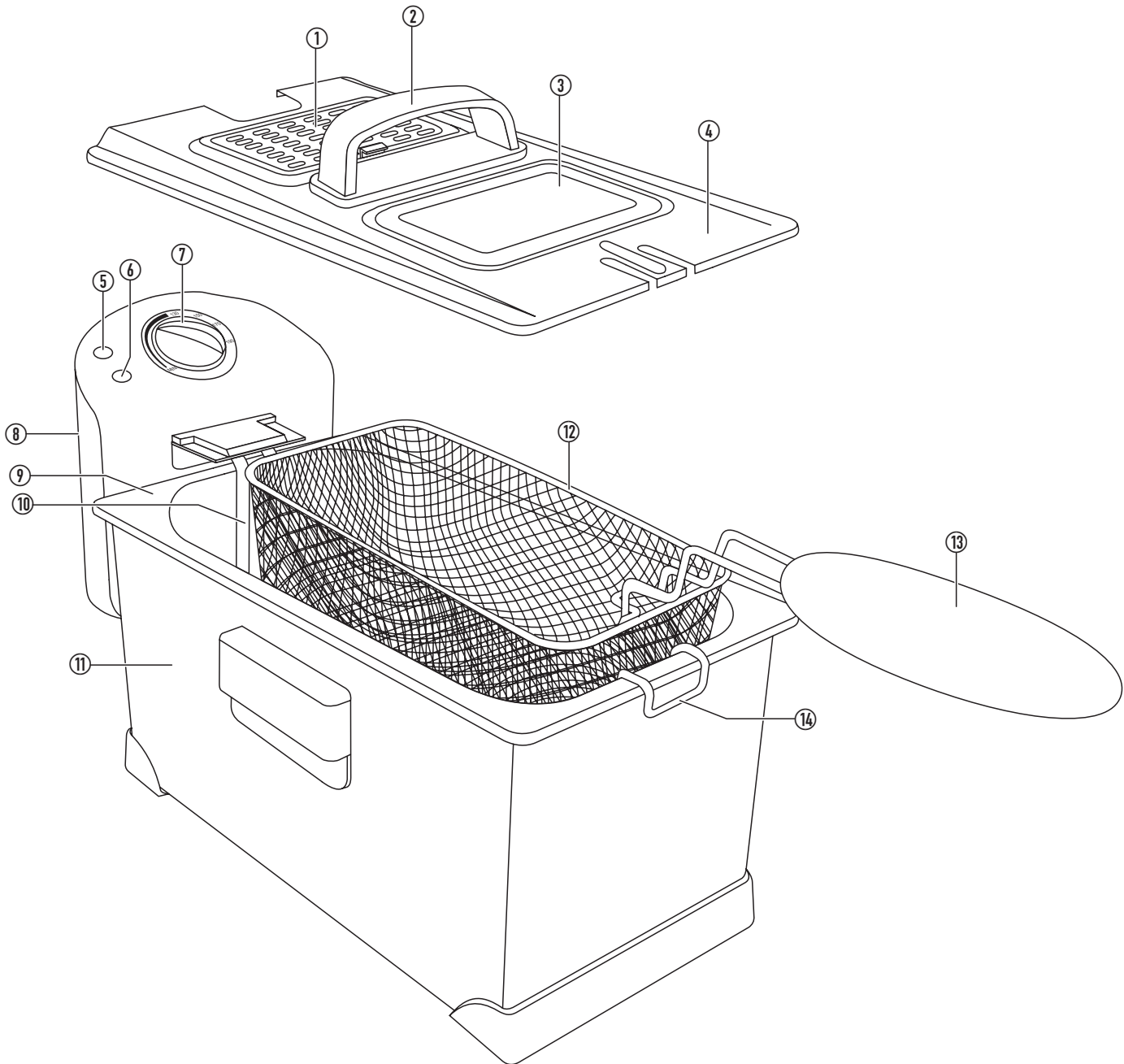
- Do not place the deep fryer under any overhead cupboards when in use.
- Ensure there is ample clearance around and above the deep fryer so you can work safely.
- Extreme caution must be taken when the deep fryer contains hot oil. Do not move the fryer until the oil is completely cool.
- Do not touch the surface of the deep fryer when in use as it is hot.
- Do not use the deep fryer outdoors.
- Do not use the deep fryer for any purpose other than its intended use.
- Do not immerse the control unit, base or oil pan in water or any liquids. Follow the cleaning instructions carefully.
- Hot steam is released through the filter during frying. Keep your hands and face at a safe distance from the steam.
- Never leave the deep fryer unattended when it is connected to the electricity supply.
- Operate the deep fryer with the controls facing you. Do not reach across the deep fryer while it is operating or when it is hot.
- Never connect the deep fryer to mains power if the oil pan is empty.
- The oil in the deep fryer will stay hot after use. Always use the handles at the sides to move the deep fryer.
- Use oil suitable for deep frying and do not use solid fat as it may contain water and spill out when heated.
- Never operate the fryer when the oil in the oil pan is above the maximum or below the minimum mark.
- Do not fry food with heavy moisture content as this might cause heavy splattering of oil or fat.
- Dry foods thoroughly before lowering into the hot oil. Water and frost on foods will result in high oil splattering during the cooking cycle.
- To avoid injury from spitting or splashing from hot oil or vapor, wear oven gloves when operating the controls or opening the lid.
- Do not use accessories or attachments not supplied with the deep fryer is not recommended.
- This deep fryer is not suitable for use by persons (including children) who have limited physical, sensory or mental abilities, or by persons who have a lack of experience and/or lack of knowledge unless they are supervised by a person in charge for their security or receive instructions by them on how to use the deep fryer.
- Children should be supervised to ensure they do not play with the deep fryer.
- This deep fryer is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this deep fryer must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.



CAUTION, Hot surface. The surface can be hot and should not be touched without taking care.

CONTROLS AND FEATURES

In the diagram below the lid has been removed and the basket has been raised out of the oil to hook on the oil pan.



- | | |
|--------------------------|--|
| 1. Filter | 8. Control unit |
| 2. Lid handle | 9. Oil pan |
| 3. Lid window | 10. Element (attached to the control unit) |
| 4. Lid | 11. Base |
| 5. Temperature indicator | 12. Basket |
| 6. Power indicator | 13. Basket handle |
| 7. Temperature control | 14. Basket hook |

UNPACKING

Unpack the deep fryer components from the carton.

Retain the carton and packing for future use. If you have to dispose of the carton and packing, please do so responsibly.

The carton should contain -

1 x XJ-10302J0 Deep fryer including -

1 x Deep fryer base.

1 x Oil pan.

1 x Basket.

1 x Handle for the basket.

1 x Lid.

1 x Control unit with heating element.

1 x Spare filter set (carbon and cloth).

1 x Owner's handbook.

PLACEMENT

- Place the deep fryer securely on a table or work-surface within easy reach of a power outlet.
- Ensure that the deep fryer is located out of the reach of children.
- Never place the deep fryer under a cupboard or overhanging surface. Exposure to heat from the appliance may damage the surface or cause a fire hazard.
- If the deep fryer is standing on a heat-sensitive surface, a heat-proof mat will be necessary.
- Ensure that no combustible items such as paper towels etc are placed near the deep fryer when operational.
- Oil may spray from the food while cooking. Choose a location where this will not be a problem.

OPERATION

First use

Before cooking food in your deep fryer you should follow the cleaning instructions in the CARE AND CLEANING section to clean the component parts and remove any manufacturing residue.

NOTE: Never immerse the deep fryer in water for cleaning.

NOTE: When first used there may be a little smoke and a hot smell from the deep fryer. This is normal and will subside with further use.

Which food items can be cooked?

Many food items are suitable for deep-frying including meat, fish, shrimp, vegetables and fruit.

Preparing meat items

- Meat items may include poultry cuts, meatballs, sausages, crispy bacon etc. For best results, use boneless meat or poultry, meat with bones may not cook thoroughly close to the bone.
- Meat may be cooked with no coating, battered, or rolled in a seasoned coating.

Preparing fish

- Clean, bone and fillet the fish as necessary.
- The fish may be battered or coated with seasoned flour before cooking.

Preparing vegetables

- Wash, peel and slice the vegetables as required. Experiment a little to find the best cuts for different vegetables. Cutters are available that will easily cut potatoes etc into chips.
- Cut strips of vegetables may be battered if preferred.

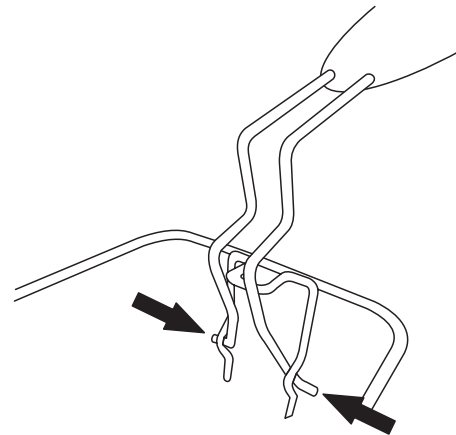
Preparing fruit

- Fruit is best prepared in larger slices or chunks. Battered whole bananas and slices of pineapple or apple make great deep-fried fritters.

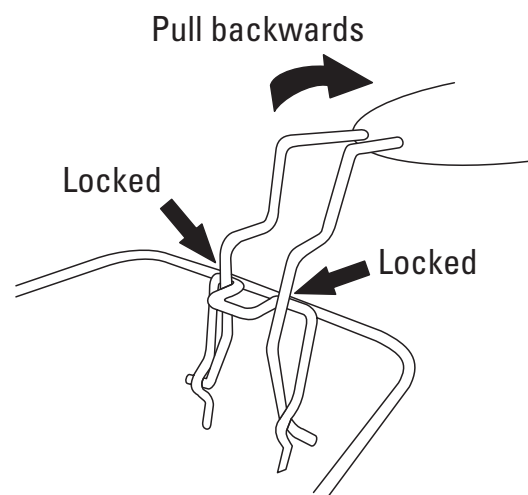
Assembling the basket handle

Before assembling the fryer you should fit the handle to the basket.

- Squeeze the handle supports together.
- With the handle tilted forwards, fit the ends of the handle supports into the basket loops as shown.



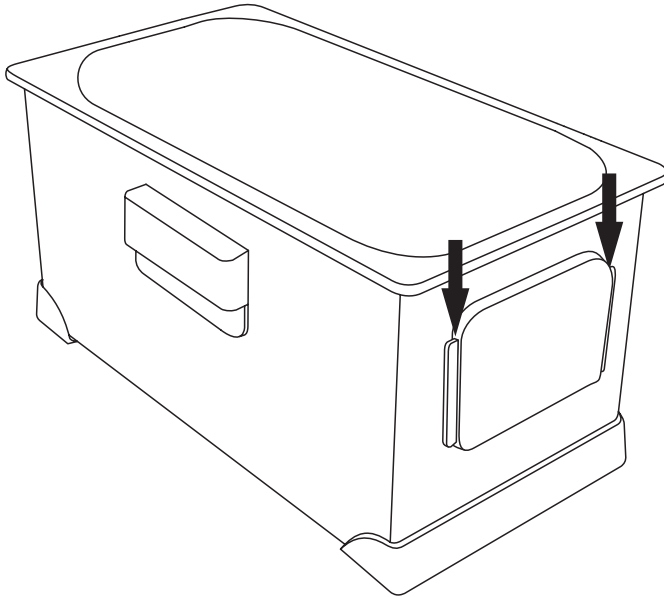
- Pull the handle backwards firmly to lock it onto the basket at the points shown.



OPERATION

Assembling the fryer

- Place the oil pan in the base.
- Locate the two slots at the back of the base.



- Slide the guide rails on the control unit into the slots.
- The control unit will drop into place.

The element should sit in the bottom of the oil pan.

NOTE: There is a safety cutout that prevents the control unit from operation unless it has been correctly fitted.

- Place the basket in the oil pan.
- Place the lid over the basket.

Filling the fryer with oil

- Remove the fryer lid.
- Lift out the basket.
- Pour the oil directly into the oil pan.

There are maximum and minimum levels marked on the inside of the oil pan. Fill with oil to a level between the maximum (3.0L) and minimum (2.5L) marks.

NOTE: Oil should be replaced after 6 to 8 times of use and on a more regular basis when frying fish or heavily battered food. This will help to avoid oil splashing in case of moisture trapped at the bottom of the pan.

Pre-heating the fryer

Always pre-heat the fryer before use.

- Set the temperature control to the 'OFF' position.
- Take the power cord out of its storage pocket in the back of the control unit.
- Connect the power cord to a convenient mains outlet.
- Set the Temperature control to the heat setting you want to use.

The Power and Temperature indicators will light and the oil will begin to heat.

When the oil reaches working temperature the Temperature indicator will switch off. The fryer is now ready to use.

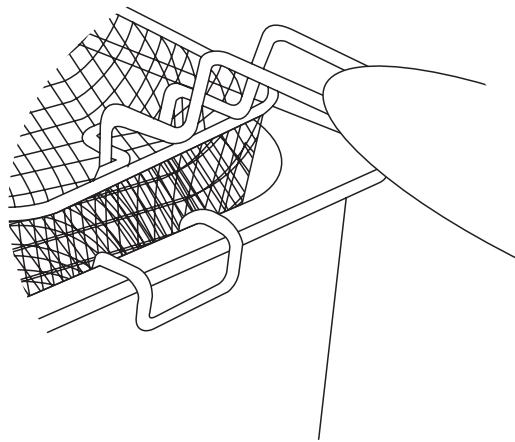
In use, the Temperature indicator will switch on and off as the fryer maintains the temperature of the oil.

OPERATION

Cooking food

- Prepare your food, batters and coatings before switching on the fryer.
- Follow the instructions on the previous page to fill the fryer with oil and pre-heat it.
- Remove the lid and hook the basket over the oil pan in the raised position.
- Place the food in the basket.

CAUTION: Always use metal tongs or other utensils to transfer food to/from the basket. Never use fingers, plastic or wooden utensils.



The food should be as dry as possible. Water dripping into the oil will cause it to spit and splash.

Never fill the basket by more than half capacity. If you have more food to cook, cook in batches and keep previously cooked food warm.

Potato chips tends to contain more moisture and should be cooked in smaller batches.

- Check that the temperature control is set correctly.
- Un-hook the basket and lower it slowly into the oil.
- Place the lid over the oil pan.
- Start a kitchen timer set for the cooking time.

Check cooking progress

- Towards the end of the cooking time, remove the lid, hook the basket in the raised position and check cooking progress.

If you are cooking larger items, particularly meat, you should remove a larger piece from the basket and use a meat thermometer or cut into it to check it is cooked thoroughly.

When the food is cooked

- Set the temperature control to the 'OFF' position.
- Hook the basket in the raised position.
Allow the food to drain while in this position.
- Transfer the cooked food to a warm plate or dish lined with kitchen paper to absorb any remaining oil.
- If you are cooking another batch, cover the first and keep it warm.

After use

- Disconnect the deep fryer from the mains and allow it to cool.
- Follow the instructions in the Care and Cleaning section to clean the deep fryer.

CARE AND CLEANING

Never clean the deep fryer with scourers, abrasive pads or chemicals.

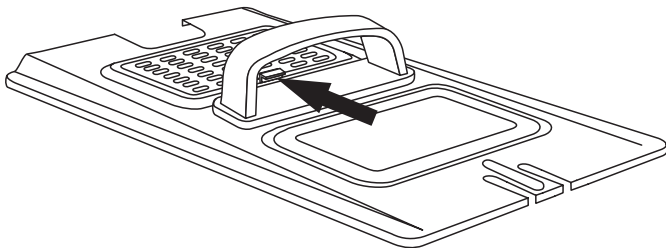
Never immerse the control unit, base or oil pan in water or any other cleaning solution.

The deep fryer components are not dishwasher safe.

- Disconnect the deep fryer from mains power and ensure it has cooled completely before cleaning it.

Lid and basket

- Lift off the lid and take out the basket.
- Press back the catch on the filter cover and lift off the cover.



- Remove the filters from the lid.
- The lid, basket and filters can be hand-washed in a mild detergent solution.
- Allow all the components to dry thoroughly before reassembling the filters to the lid and clipping the cover back in place.

NOTE: The filters should be checked and cleaned regularly.

Control unit

- Lift the control unit off the base.
- Wipe excess oil from the control unit and element with paper towels.
- The control unit and element can now be cleaned with a cloth dampened with a mild detergent solution.
- Wipe over with a dry cloth.
- Allow the control unit to dry completely before reassembly.

Oil pan

- Lift the oil pan out of the base.
- If you plan to re-use the oil, prepare a clean container and a strainer.

NOTE: After cleaning, oil may be stored in the deep fryer for future use.

- Pour the oil into the container from the corner of the oil pan through the strainer.
- The oil pan can now be cleaned with a cloth dampened with a mild detergent solution.

The enamel oil pan should not be immersed in water or other cleaning solutions.

- Wipe over with a dry cloth.
- Allow the oil pan to dry completely before reassembly.

Base

- The base can be cleaned with a cloth dampened with a mild detergent solution.
- Wipe over with a dry cloth.
- Allow the base to dry completely before reassembly.

Reassembly and storage

- Place the oil pan in the base.
- Fit the control unit.
- If you plan to store the oil in the oil pan ready for use, return the strained oil to the oil pan.
- Place the lid over the oil pan.
- The power cable can be loosely coiled and tucked into the back of the control unit for storage.
- Store the deep fryer in a safe, cool place out of the reach of children and pets.

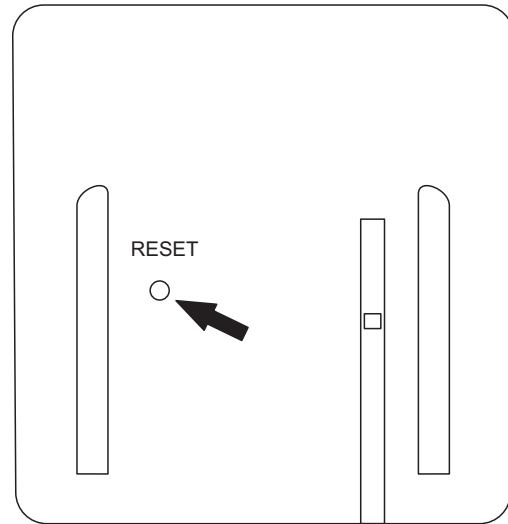
COOKING TIMES

The table below shows some temperature settings and approximate cooking times that will help you get started with deep frying in your fryer.

Food	Temperature	Time
Fresh potatoes, chips	160°C	7-8 minutes
Fish	160°C	5-7 minutes
Chicken drumsticks	160°C	12-15 minutes
Vegetables	170°C	5 minutes
Frozen french fries	175°C	5 minutes
Potato croquettes	175°C	3-4 minutes
Chicken nuggets	175°C	3-4 minutes
Prawns	180°C	3-4 minutes
Camembert (breadcrumbed)	180°C	2-3 minutes
Doughnuts	190°C	5-6 minutes
Aubergine (slices)	190°C	3-4 minutes

RESET SWITCH

This deep fryer is fitted with a safety switch to protect against overheating. If you inadvertently switch on the deep fryer with no oil in the oil pan, the element will overheat and the safety switch will trip, switching off the power.



Resetting the reset switch

- Disconnect the deep fryer from mains power.
- Allow the deep fryer to cool for 30 minutes.
- Using a plastic or wooden rod, press the reset switch, located inside a hole in the back of the control unit.

The deep fryer can now be used.

SPECIFICATIONS

Power supply 220 - 240V~, 50Hz
 Power consumption.....2000W
 Capacity.....2.5 - 3.0L max.
 Weight.....2.47kg

IMPORTANT: THIS APPLIANCE MUST BE EARTHED.

WARRANTY

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably 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. Where a failure does not amount to a major failure, BIG W is entitled to choose between providing you with a repair, replacement or refund. To obtain compensation, you would need to provide documentary evidence of the loss or damage suffered, and documentary evidence that such loss or damage was a reasonably foreseeable consequence of a failure by BIG W to comply with a consumer guarantee under the Australian Consumer Law. Such evidence may include photographs, statutory declarations, receipts or reports (eg from your doctor), depending on the loss or damage.
2. In addition to all rights and remedies to which you may be entitled under the Competition and Consumer Act 2010 (Commonwealth) and any other relevant legislation, the manufacturer warrants this product to be free from defects in materials or workmanship for a period of 24 months from the date of purchase.
3. In order to claim under this warranty you will need to bring the product to any BIG W store, along with proof of purchase (typically this will be a receipt). Any cost incurred by you in bringing the product to the service desk will be borne by you. We will then, at our option, either repair or replace the product, or refund your money and take back the product – in accordance with our Returns Policy, a copy of which is available at our return desk
4. Our liability under this manufacturer's warranty is subject to us being satisfied that a defect was caused by defective workmanship or materials, and was not caused by or substantially contributed to by other factors, or circumstances beyond our control, including (but not limited to) defective installation, maintenance or repair, alteration or modification of the product in a manner not recommended by the manufacturers or any neglect, misuse or excessive use.
5. The benefits conferred by this manufacturer's warranty are in addition to all rights and remedies conveyed by the Competition and Consumer Act 2010 (Commonwealth), and any other statutory rights to which you may already be entitled, and this warranty does not exclude, restrict or modify any such rights or remedies that are implied by law.
6. This warranty is provided by BIG W of 1 Woolworths Way, Bella Vista NSW 2153, Phone: 1300 244 999.

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1 Woolworths Way
Bella Vista NSW
2153 Australia

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