

DE	GEBRAUCHSANWEISUNG
GB	DIRECTION FOR USE
ES	MODO DE EMPLEO
FR	GUIDE D'INSTALLATION ET D'UTILISATION
IT	ISTRUZIONI PER L'USO
DK	BRUGSANVISNING
PT	MODO DE UTILIZAÇÃO
PL	INSTRUKCJI
NL	GEbruiksaanwijzing

# **Einbau-Friteuse / Pastakocher**

## **EFS 4710.0**

## **EFS 304.1**

**Küppersbusch**

ALLERFEINSTE KÜCHENTECHNIK

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### **Disposal of old electrical appliances**

*The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.*

*The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.*

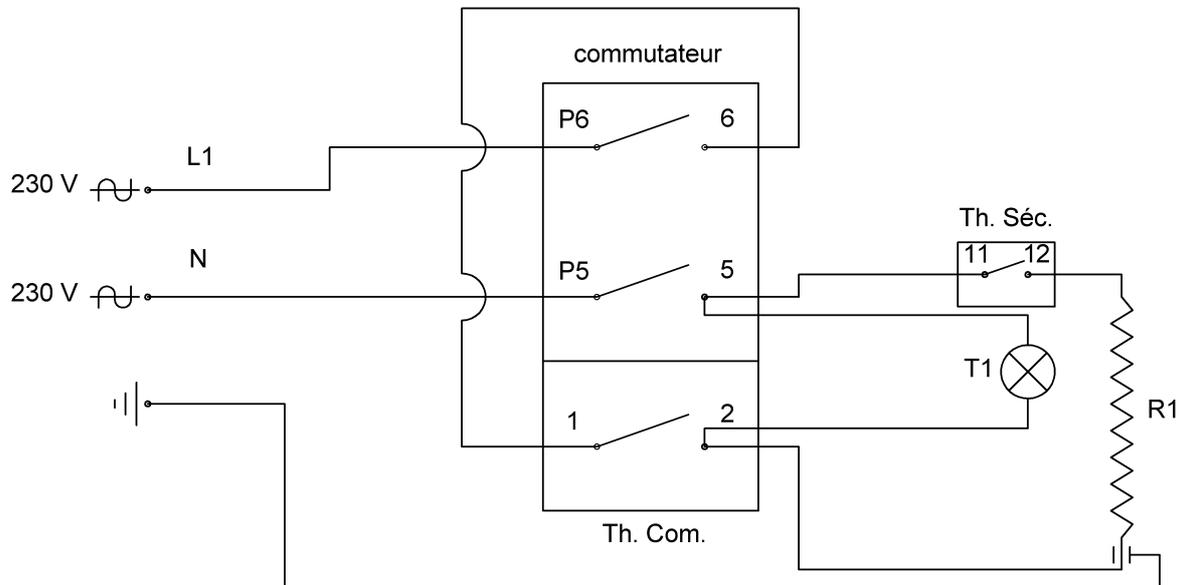
*Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.*

## GB 1 / INSTALLATION INSTRUCTIONS

- It is necessary to provide a bipolar cut-off device in the power supply circuit, where the opening of the contacts is more than 3 mm.
- The plug must be accessible after installation.
- If the supply lead is damaged, it must be replaced by an equivalent lead (H05RNF 3x1mm<sup>2</sup>) available from the after-sales department.
- A 16-ampere fuse is necessary
- Your fryer uses 2,200 watts. It is therefore necessary that your supply can provide this power without danger. **IT IS VITAL that your fryer be connected to earth.**

**IT IS ABSOLUTELY IMPERATIVE TO LEAVE A SPACE OF AT LEAST 5 CM BETWEEN THE BOTTOM OF THE FRYER AND THE FIRST SHELF OF THE KITCHEN UNIT**

**Electrical connection:**



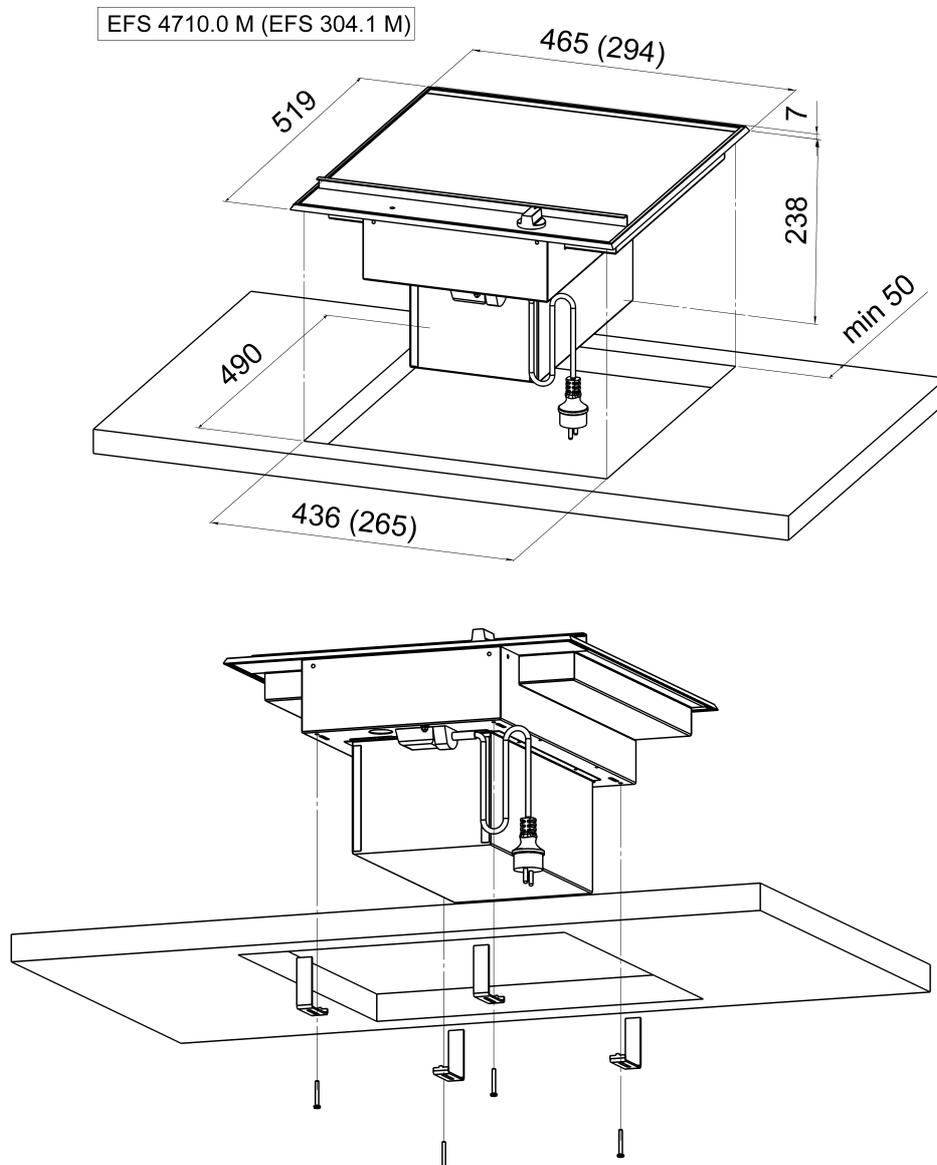
- Commut.    Bipolar switch
- Th. Com.    Command thermostat (80-200°C)
- Th. Séc.    Security thermostat (250°C)
- T1          Heating warming light
- R1          Heating element 2200W

## GB 2 / FITTING

This fryer is built into a work surface or kitchen unit by simply cutting a hole the corresponding shape.

Any support may be suitable: brickwork, timber, metal, granite, laminate, etc.

Dimensions of appliance: 519 x 465 (294) mm  
Dimensions of hole cut in work surface: 490 x 436 (265) mm



- **Particular precautions:**

This appliance is exclusively intended for domestic use. Any other use will nullify the guarantee.

Do not forget that the electric grill reaches very high temperatures when operational.

Never leave the appliance in operation without supervision.

Do not allow children to operate the appliance.

No guarantee will be given for damage caused by non-observance of this document.

This appliance complies with the EN 60335-2-13 standard with regard to the heating of cabinets.

- **Installation:**

The fitting plate is fixed into the work surface. It is then ready to accept, in order:

1. the anti-emulsion oil tank;
2. the element, which you pivot on its hinge towards the bottom, in order to position it in the tank;
3. the basket;

## GB 4 / STAINLESS STEEL ANTI-EMULSION TANK

The stainless steel tank constitutes a major component of your cool zone fryer. The **very special shape** has been specifically devised and computer designed, to maximise use of the characteristics of the cool zone and to offer a maximum of safety, by avoiding any overflow during use of the fryer. This exclusive model has been registered.

All the aesthetic characteristics which give the tank its unique appearance (curves, slopes, and differences of level) in fact correspond to **technical requirements**: the principal objective was to overcome bubbles of emulsion which occur on the sudden introduction of particles of ice or water into the oil bath. This sometimes occurs when cooking products which are frozen or which contain too much water.

There are **5 zones** in this tank:

### **The bottom of the tank**

All around the perimeter of the bottom of the tank, an 11 mm channel has been inset, in order to gather and store debris. This particular shape permits a reduction of 0.4 litre in the volume of oil in the cool zone. Furthermore, the channel gives the tank excellent stability when taken out.

### **The cool zone**

The layer of oil located below the element is not affected by any movement. Using all the heating power, the temperature reaches 70°C in the debris-collection channel.

### **The hot zone**

The hot volume of approximately 3 litres of oil, permanently stirred by convection movement, enables 750 grams of pommes frites to be held at a single time without any major cooling.

**The emulsion zone**

With a volume of approximately 5 litres, it allows emulsions, which are produced with the use of frozen products or food which is too full of water, to develop without risk of overflow. The balls of emulsion are broken up on the edge of the latter zone, thus avoiding the disasters which the emulsion of boiling oil might otherwise cause.

**The drainage and recovery zone**

It is here that all the splashes are recovered which sometimes arise during cooking. This zone, with its sloping curves, drains all the small drops back into the frying bath.

**Cooking of pasta**

1. Fill the container with water until maximum level, select maximum temperature setting and start the appliance.
2. When the water is boiling, reduce the temperature to approx. 90°C and add salt.
3. Put the pasta into the basket and insert the basket as usual.
4. Once the pasta is cooked, take it out together with the basket and switch off the appliance.

**OVERHEAT PREVENTION**

The safety thermostat is a second temperature measure. In the event of a problem, it automatically cuts off the supply of electricity to the fryer. Reconnection is not automatic. It must be carried out manually by an approved engineer. He must likewise make a complete change of the frying bath.

## GB 5 / IMPORTANT RECOMMENDATIONS

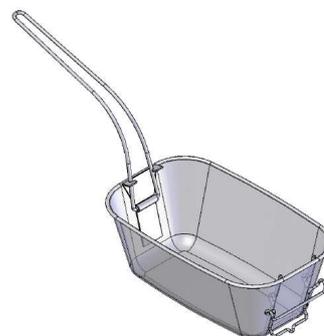
1. The level to which the tank is filled must be between the minimum (3 litres) and maximum (3,5 litres) marks engraved on the vertical side wall of the tank.
2. The element of the cool zone fryer may not be operated in the open air: it must **always** be submerged in oil, fat or water. Consequently, blocks of fat may never be melted directly on the element.

**WARNING: IF YOU USE SOLID VEGETABLE OR ANIMAL FAT, IT IS VITAL TO MELT IT IN ADVANCE BEFORE POURING IT INTO THE TANK.**

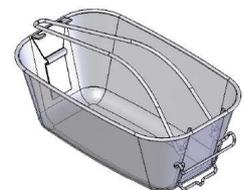
You thus avoid burning out the element.

3. If you use fat and not oil in your fryer, it is recommended that (with the aid of a knife or a fork) you break up the fat before switching on the fryer. This will prevent splashes if an air bubble should become trapped. Proceed carefully in order not to strike the probes fitted to the heating element.
4. **The appliance is not intended for use by young children or infirm persons without supervision.**  
**Young children should be supervised to ensure that they do not play with the appliance.**

5. There are 2 different positions for the fryer basket: one position during use and another position at rest whereby the handle does not remain in the oil. In order to go from one position to another, you should unfasten the handle from its housing and attach it to the hooks provided for this purpose.



Position utilisation



Position repos

6. Your fryer must be unplugged from the power supply before any intervention.

**GB 6 / SOME HINTS**

The ideal temperature of the fryer is between 140°C and 180°C. Beyond these temperatures, the oil rapidly deteriorates.

If you use a temperature which is too low, food surfaces are not sealed, and fat penetrates.

It goes without saying that the thicker the pieces to be cooked the longer they must stay in the frying bath. It is necessary therefore to select a cooking temperature which allows the food to be cooked through without burning the outside.

The temperature which you have chosen is reached when the red light goes out.

The position of the knob is indicative, according to the type of food to be cooked. It may vary in relation to the quantity used, and the personal taste of the consumer.

<b>THERMOSTAT POSITION</b>	<b>PREPARATION</b>
140°C	Pommes frites (blanching)
160°C	Chicken legs and wings
170°C	fritters, fish
180°C	Croquettes
180°C	Pommes frites (frying)

To stop cooking, switch to position **0**.

Before any maintenance, disconnect the apparatus and leave it to cool.

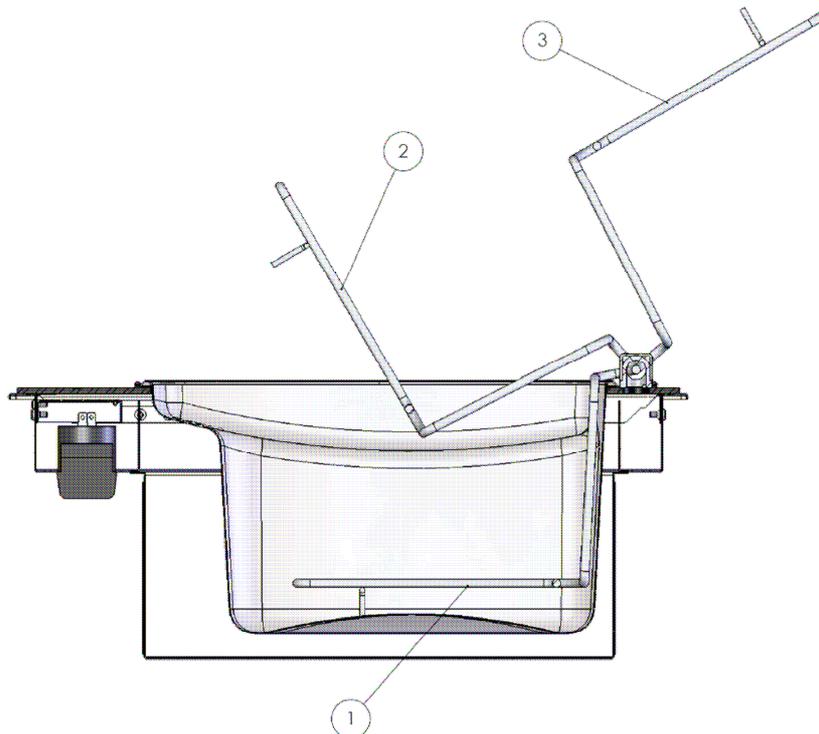
The fryer can be completely dismantled (proceed in the reverse order to that for assembly). All the pieces may be simply maintained. A « drainer » position has been devised, to permit the heating element to be secured during cleaning.

### **Aluminium hinge:**

The aluminium hinge which permits the turning of the element during maintenance is fitted with a stainless steel securing bolt. This piece runs to the right and secures the element, which is held “suspended” above the bowl during the time necessary for disposing of the fat..

The **3 possible positions of the heating element** are the following:

- 1) position for use
- 2) position for draining
- 3) position for removing the bowl



**The glass panel:** clean it regularly with a damp cloth on which you may spray a little of a product intended for glass-cleaning. Do not spray cleaning products directly above the oil bath!

**The tank and the basket:** are treated like all kitchenware. Do not hesitate to place them in the dish-washer.

**The element:** clean it with a damp cloth.

**The stainless steel cover:** clean it with products intended for the maintenance of stainless steel. If you wish to keep its good appearance, avoid scourers and abrasive detergents. Do not hesitate to place them in the dish-washer.