

Cool-Zone Deep Fat Fryer SKF 2300 A1



GB **Cool-Zone Deep Fat Fryer**
IE Operating instructions



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Read the operating instructions carefully before using the appliance for the first time and preserve this booklet for later reference. Pass the manual on to whomsoever might acquire the appliance at a later date.

Cool-Zone Deep Fat Fryer


Intended Usage

The deep fryer is intended for use in private households, for frying foodstuffs. It is not intended for use in commercial or industrial environments.

Safety instructions

Risk of electrical shocks.

- Connect the appliance to a mains power socket delivering a voltage of 230 V ~ 50/60 Hz.
- Arrange for defective power plugs and/or cables to be replaced at once by qualified technicians or our Customer Service Department.
- Ensure that the power cable never becomes wet or moist during operation.

 Never submerge the operating/heating element and the housing with the power cable in water, and do not clean these components under running water.

Risk of fire!

- Do not use the appliance in the vicinity of hot surfaces.
- Do not leave the appliance unattended when in use.
- Do not use an external timing switch or a separate remote control system to operate the appliance.
- NEVER melt solid fat (fat in blocks) in the deep fryer. The heating element may be damaged by the high temperature and there is a risk of fire! Melt the fat beforehand in a saucepan or similar.

NEVER use water to extinguish the fire!

- Old or dirty fats and oils can spontaneously ignite themselves if overheated. Change the oils or fats in good time. In case of fire, remove the power plug from the wall and smother the burning fat or oil with a damp towel or fire blanket.

Risk of personal injury!

- This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used.
- Children should be supervised to ensure that they do not play with the appliance.
- Ensure that the appliance stands with a safe and secure positioning.
- Do not operate the appliance if it has sustained a fall or is damaged. Arrange for the appliance to be checked and, if necessary, repaired by qualified technicians.
- During the frying process hot steam is generated, especially when the lid is open. Keep a safe distance away from the steam.
- Ensure that all parts are completely dry before pouring oil or liquid fat into the deep fryer. Otherwise, hot oil or fat could splatter out.
- Carefully pat all foodstuffs dry before placing them in the deep fryer. Otherwise, hot oil or fat could splatter out.
- Be especially careful with frozen foodstuffs. Remove all ice particles. The more ice there is on the foodstuff, the more the hot oil or fat will splatter.
- Some parts of the appliance become very hot during operation. Touching these may cause serious burns.

⚠ Warning about damage to the appliance!

- When charging the stainless steel container with fat, NEVER fill it to above the MAX marking or to below the MIN marking. First ensure that there is sufficient oil or fat in the deep fryer every time you intend to switch the appliance on.
- NEVER switch the appliance on if there is no oil of liquid fat in it.
- The deep fryer is only suitable for frying food-stuffs. It is not designed for cooking liquids.

⚠ Information regarding the handling of batteries

In this appliance, a batterie is used. When handling batteries, please observe the following:

⚠ Risk of explosions and injuries!

Do not throw batteries into a fire. Do not recharge batteries.

- Never open batteries, never solder or weld batteries. The risk of explosions and injuries exists!
- Regularly check the condition of the batteries. Leaking batteries can cause damage to the appliance.
- If you do not intend to use the appliance for an extended period, remove the batteries.
- In the event of the batteries leaking acids, put on a pair of protective gloves. Then clean the battery compartment and the battery contacts with a dry cloth.
- Keep batteries well away from children. Children can put batteries into their mouths and swallow them. If a battery is swallowed, medical assistance must be sought IMMEDIATELY.

Technical Data

Mains voltage:	230V ~ 50/60 Hz
Nominal power:	2300 W
Capacity	
Cooking oil:	approx. 3 liter
Solid fats:	approx. 2,5 kg

Power supply

short-period timer: Button cell AG13
LR4 === 1,5V

Items supplied

Cool-Zone Deep Fat Fryer
Operating instructions

Description of the appliance

- 1 Viewing window
- 2 Permanent-Metal filter
- 3 Frying basket
- 4 Stainless steel container
- 5 Removable control and heating element
- 6 Lid release button
- 7 Rolled-up cable
- 8 Temperature regulator
- 9 Control lamp
- 10 On/Off switch
- 11 Timer
- 12 Handle locking button
- 13 Reset button

Before the First Use

1. Before you use the deep fryer for the first time please clean all individual components thoroughly and then dry them carefully (see Chapter "Cleaning and Care").
2. Pull the short-period timer **11** out from the deep fryer.
3. Open the battery compartment, take out the battery and remove the insulation strips from the battery compartment.
4. Insert the battery as per the polarity markings indicated inside the battery compartment cover and then replace the battery cover so that it audibly engages.
5. Slide the short-period timer **11** back into the recess in the deep fryer.

Low-Acrylamide Cooking

Acrylamide is a possibly carcinogenic substance formed from a reaction with amino acids when frying foodstuffs with a high starch content (at temperatures of more than 175 °C).

Therefore, if avoidable, do not fry foodstuffs that have a high starch content, for example chips, at temperatures in excess of 170 °C. The items to be cooked should be fried until they are golden yellow, instead of dark brown. Only in this way can you achieve a low acrylamide level.

In the temperature controller **4** a pause position is built-in at 170 °C. This reminds you that you are progressing into the temperature range at which acrylamide may be formed.

Frying

We recommend frying oil or liquid frying fat for use in this deep fryer. You can also use solid cooking fats. For this, first read the chapter "Solid Cooking Fats".

Preparation

1. Place the appliance on a horizontal, level and stable surface.

i Note:

If you wish to place the deep fryer below the extraction fan of the cooker, ensure that the cooker is switched off.

2. Unwind all of the power cable from the power cable retainer **7**.
3. Open the appliance lid by pressing on the lid release button **6**. The appliance lid flips open.
4. Pull the handle upwards until it audibly engages. Remove the frying basket **3**.

i Note:

Only use oils or fats which are expressly marked as non-foaming and are suitable for deep frying. This information is to be found on the packaging or the labelling.

⚠ NEVER mix different types of oil or fat! The deep fryer could froth.

5. Fill the dry and empty deep fryer (with heating element **5** inserted) with cooking oil or liquid resp. molten fat (ca. 3 l oil or ca. 2.5 kg solid fat).

i Note:

When charging the stainless steel container **4** with fat, NEVER fill it to above the MAX marking or to below the MIN marking.

6. Insert the plug into a mains power socket.

⚠ The power cable may not make contact with the hot areas of the deep fryer. Risk of electric shock!

7. Replace the frying basket **3**.

⚠ Risk of personal injury!

When closing the appliance lid, take care to ensure that you ALWAYS touch it ONLY on the front black part. The metal parts become very hot! Risk of Burns!

8. Close the appliance lid.

9. Push the handle locking button **12** downwards and lower the handle.





Frying foodstuffs

1. Switch the deep fryer on with the On/Off switch **10**. The control lamp integrated into the On/Off switch **10** starts to glow.

2. Turn the temperature controller **8** to the required temperature. The cooking oil or the fat is now heated up to the required temperature. When the required temperature has been reached the green control lamp **9** starts to glow.

i Note:

The correct frying temperature is to be found either on the food packaging or from the table in these operating instructions. A rough guide as to which foods should be fried at what temperature is given by the pictures on the front of the deep fryer:

Symbol	Foodstuff	Temperature
	Scampi	approx. 130 °C
	Chicken	approx. 150 °C
	Potato chips (fresh)	approx. 170 °C
	Fish	approx. 190 °C

The values given are only for guidance. The temperature can vary depending on consistency and personal taste!

3. Pull the handle upwards until it audibly engages.
4. Open the appliance lid by pressing on the lid release button **6**.
5. Remove the frying basket **3** and place into it the food to be fried. The frying basket **3** may, at the most, only be filled up to the max marking on the inside of the frying basket **3** with foods to be fried.
6. Carefully replace the frying basket **3** into the deep fryer.
7. Close the appliance lid. This must click in audibly.
8. Slide the handle locking button **12** downwards. The handle now allows itself to be lowered. The frying basket **3** is at the same time lowered into the hot oil or fat.

Note:

The frying process can be overseen through the viewing window **1** in the appliance lid.

Solid Cooking Fats

To avoid a spraying of the fat and that the appliance becomes too hot, please take the following precautions when using solid frying fat:

- When replacing old fat with fresh, first melt the fresh blocks of fat slowly, under low heat, in a separate pan. Then carefully pour the molten fat into the deep fryer. When this has been done, insert the power plug into a socket and switch the deep fryer on.
- After use, store the deep fryer with the solidified fat at room temperatures.

If the fat is too cold, it can splatter on remelting! To avoid this, use a wooden or plastic implement to make some holes in the re-solidified fat. **Ensure that the heating element is not damaged when doing this.**

- To melt the fat, switch the appliance on with the on/off switch **10** and set the temperature dial **8** at 130 °C. The lamp integrated into the on/off switch **10** comes on.
- Wait until all the fat has melted. Thereby, the green indicator lamp **9** can, on occasion, go out and light up again. First set the required frying temperature when all of the fat has melted.

Timer

You can programme in a countdown of up to 60 minutes with the timer **11**:

- Press the button "**11**" on the timer to switch it on.
- Press the buttons "+" and "-" to set the desired time in minutes.
- Press on the button "**11**" to start the countdown of the time. The programmed time will blink twice to indicate that the countdown of the time has begun.

Signal tones sound on completion of the countdown. The short-period timer **11** switches itself off automatically.

Note:

On expiry of the countdown the heating element **5** is NOT switched off! Therefore pay heed to the signal tone from the short-period timer **11**, so as to avoid spoiling the food being fried.

Note:

When the battery is discharged, exchange it. Always use a replacement battery of the same type. Pay heed to the correct polarity when inserting it.

After Frying

- When the food is ready, pull the handle upwards until the handle locking button **12** engages.
- Leave the frying basket **3** in this position to drip off.
- Press the On/Off switch **10**. The deep fryer is now switched off. Remove the power plug from the wall socket.
- When the food has dripped off, open the appliance lid by pressing the lid release button **6**.

Risk of personal injury!

Never take hold of the frying basket **3** directly after frying. It is very hot! Lift the frying basket **3** out of the fryer **ONLY** by the handle!

- Carefully lift the frying basket **3** out of the deep fryer. If necessary, shake off any excess oil or fat over the deep fryer.
- Tip the fried food into a bowl or a sieve (lined with absorbent kitchen paper!)

If you do not use the deep fryer regularly it is recommended that, after cooling, the oil or liquified fat is poured into a well sealed container and stored in the refrigerator or a cool storeroom. Fill the container through a sieve, in order to remove any food particles from the oil or fat. Solid fats must still be in a liquid state so that they can be poured.

Changing the frying oil or fat

Change the oil first when it has completely cooled down. Solid fats must still be in a liquid state so that they can be poured.

- Open the appliance lid.
- Remove the frying basket **3**.
- Remove the operating/heating element **5**. Place the operating/heating element **5** at a clean and dry location.
- Carefully remove the stainless steel container **4** with the oil or fat from the deep fryer.
- Pour the oil or fat into suitable containers, for example bottles. For this, use the pouring funnel at the corner of the stainless steel container **4**.

Note:

The disposal of cooking oils and fats is regulated differently in every community or town. Frequently, it is not permitted to dispose of such oils or fats with normal household refuse. Make enquiries at your local community administration office about suitable disposal sites.

- Thoroughly clean all parts of the deep fryer, as described in the Chapter "Cleaning".
- Refill the deep fryer with fresh oil or fat, as described in the Chapter „Frying“.

Cleaning and Care

Danger!

Remove the power cable from the wall socket before cleaning. There is a risk of receiving an electric shock!

Danger!

Allow the deep fryer to cool down. Otherwise you risk being burnt!



NEVER submerge the control and heating element **5**, the power cable and plug or the appliance housing under water and **NEVER** clean them under running water! This could irreparably damage the appliance. If required, clean this element with a moist cloth.

Attention! Appliance Damage!

When cleaning the components do not use aggressive or abrasive cleaning agents or materials such as scouring milk or steel wool. These could damage the upper surfaces of the appliance!

To simplify cleaning, completely dismantle the deep fryer:

1. Open the appliance lid and remove it by pulling it upwards.
2. Pull the handle upwards until it audibly engages. Remove the frying basket **3**.
3. Pull the operating/heating element **5** upwards from the guiding rails. Place the operating/heating element **5** at a clean and dry location.
4. Take out the stainless steel container **4** and remove the fat or oil

- The frying basket ③ and the stainless steel container ④ can be cleaned in the dishwasher. They are suitable for dishwashers.
- Clean the housing and the appliance lid with a damp cloth. If required, use a mild detergent on the cloth.
- Clean the operating/heating element ⑤ with a moist cloth.

i Note:

- Should you wish to clean the permanent-metal filter ② inside the appliance lid, then place the appliance lid in warm water with a mild detergent.
- Allow it to soak for a short period and then slew it back and forth.
- Rinse the appliance lid off with clear water.
- Dry it and then place it upright on its side so that any excess water still in the inside of the lid can drain away.
- Dry it off again and ensure that there is no moisture below the rubber lip on the underside of the appliance lid. If necessary, lift the rubber lip to dry it.

Be aware that the lid **MUST** be completely dry before re-use!

- Reassemble the deep fryer in the reverse order.
- Lift the appliance with the assistance of the lateral carrying recesses.
- Wrap the power cable around the power cable retainer ⑦.
- Store the appliance with the appliance lid closed. This will keep the inside of the deep fryer clean and free of dust.

Tips

Home-made chips

- Potatoes intended for frying should be faultless and not germinating.
- Use potato varieties suitable for frying, such as "King Edward", "Morris Piper", "Cara" etc.
- After peeling, cut the potatoes according to the intended preparation (chips or slices).
- Soak the potatoes for approx one hour before frying. This will help remove a portion of the sugar content, which is one of the constituent products for the formation of acrylamides.
- Carefully dry the potatoes.
- Always fry home-made potatoes twice:
- first for 10-12 minutes at 160°C then for 3-4 minutes at 170°C, depending on the desired degree of browning.
- Deep frozen chips are pre-cooked and thus only need to be fried once. Comply with the instructions on the packaging.

Frozen Foods

Deep frozen foodstuffs (-16 to -18 °C) cool the oil or fat to a considerable extent, because of this they do not cook fast enough and possibly also soak up too much oil or fat. To avoid these occurrences, proceed as follows:

- Do not attempt to fry large volumes all at once. The food to be fried must be completely covered with cooking oil/fat after lowering the frying basket ③.
- Heat the oil for at least 15 minutes before inserting the frozen foodstuffs.
- Adjust the temperature controller ④ to the temperature specified in these operating instructions or on the packaging of the foodstuff.
- Preferably, allow the deep frozen food to thaw at room temperature. Remove as much ice and water as possible before inserting the food into the deep fryer.

⚠ Attention!

Always close the appliance lid before lowering the frying basket ③ into the hot oil or fat. There is a risk of fire caused by splashing fat!

- Always insert the foodstuffs as slowly and carefully as possible into the deep fryer, as deep frozen foods can cause the oil or fat to bubble heftily and abruptly.

How to remove undesirable after-tastes

Some foodstuffs, especially fish, release fluids when being fried. These fluids collect in the oil or fat and can influence the smell and taste of fried foods that are later cooked in the same oil or fat.

Proceed as follows to again obtain a neutral tasting oil or fat:

- Heat the fat or oil to 160°C and place two thin slices of bread or a couple of small sprigs of parsley into the frying basket ③.

⚠ Attention!

Absolutely close the appliance lid before lowering the frying basket ③ with the parsley or the bread into hot oil or fat. Splattering fats can cause serious burns.

- Close the appliance lid and then lower the frying basket ③ into the fat.
- Wait until the oil or fat is no longer bubbling and remove the bread or parsley with a skimmer. The oil or fat now has a neutral taste once again.

Healthy Nutrition

Nutritional experts recommend the use of vegetable oils and fats containing unsaturated fatty acids (e.g. Linol acid). However, these oils and fats lose their positive characteristics faster than other oils and must therefore be exchanged more frequently. Orientate yourself on the following guidelines:

- Exchange the oil or fat regularly. If you use the deep fryer mainly to prepare chips and strain the oil or fat after every use, it can be used 10 to 12 times.
- However, do not use an oil or fat for longer than six months. Always follow the instruction given on the packaging.
- As a general rule, oils and fats can be used for a lesser time if you mainly fry foods with lots of proteins, such as meat or fish.
- Do not mix fresh oil with old oil.
- Change the oil or fat if it foams on being heated, it develops a strong taste or odour, it becomes dark and/or it develops a syrupy consistency.

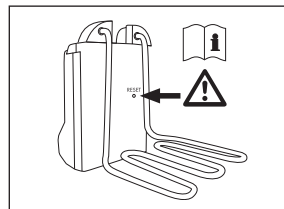
Overheat Protection

In a case of overheating, the heat protection function switches the appliance off.

This can happen if there is no, or not sufficient, oil or fat in the deep fryer or when solid cooking fats are being molten in the appliance.

With solid cooking fats the heating element cannot disburse the heat created fast enough.

If the heat protection function has switched the appliance off, please proceed as follows:



- Allow the appliance to cool down.
- Allow the oil or fat to cool down.
- Carefully press the reset button ⑬ on the rear side of the operating element ⑤ with a small pointed object. The appliance can now be used again.

Warranty and Service

The warranty for this appliance is for 3 years from the date of purchase. The appliance has been manufactured with care and meticulously examined before delivery. Please retain your receipt as proof of purchase. In the event of a warranty claim, please make contact by telephone with our Service Department. Only in this way can a post-free despatch for your goods be assured.

The warranty covers only claims for material and manufacturing defects, but not for transport damage, for wearing parts or for damage to fragile components, e.g. buttons or batteries. This product is for private use only and is not intended for commercial use. The warranty is void in the case of abusive and improper handling, use of force and internal tampering not carried out by our authorized service branch. Your statutory rights are not restricted in any way by this warranty.

The warranty period will not be extended by repairs made under warranty. This applies also to replaced and repaired parts. Any damage and defects extant on purchase must be reported immediately after unpacking the appliance, at the latest, two days after the purchase date. Repairs made after the expiration of the warranty period are subject to payment.

Service Great Britain

Tel.: 0871 5000 700 (£ 0.10 / minute)

E-Mail: kompernass@lidl.gb

Service Ireland

Tel.: 1850 930 412 (0,082 EUR/Min.)

Standard call rates apply. Mobile operators may vary.

E-Mail: kompernass@lidl.ie

Disposal



Do not dispose of the appliance in your normal domestic waste. This product is subject to the European guideline 2002/96/EC.

Dispose of the appliance through an approved disposal centre or at your community waste facility. Observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre.

Battery disposal!

Batteries may not be disposed of with normal domestic waste. All consumers are statutorily obliged to dispose of batteries at the collection point in their community/district or with the original supplier. The purpose of this obligation is to ensure that batteries can be disposed of in an environmentally friendly manner. Only dispose of batteries when they are fully discharged.



Dispose of all packaging materials in an environmentally responsible manner.

Importer

KOMPERNASS GMBH
BURGSTRASSE 21
D-44867 BOCHUM

www.kompernass.com

Table - Frying Times

This table provides details of the temperatures at which specific foods must be fried and how much frying time is required for them. Should these details differ from those shown on the food packaging, please observe the instructions given on the packaging.

Foodstuff	Temperature (approx.)	Time in minutes
Beefburger (frozen)	150 °C	3 - 5 Minutes
Pork chops (breaded)	150 °C	15 - 25 Minutes
Chicken pieces (large pieces)	150 °C	10 - 18 Minutes
Chicken pieces (small/medium pieces)	150 °C	8 - 18 Minutes
Potato chips (fresh)	160 - 170 °C	10 - 15 Minutes
Potato chips (frozen)	see manufacturers details	see manufacturers details
Scampi (fresh)	170 °C	3 - 5 Minutes
Mushrooms	180 °C	5 Minutes

i Note:

In the degree details it can happen that there will be minor temperature variations. The values given in the table are intended as aids for guidance. They refer to a volume of approx. 300 Gramm. Subject to the consistency of the foodstuff, the times can vary.

When frying larger amounts, always bear in mind that the foods to be fried must be completely covered with cooking oil/fat after the frying basket **3** has been lowered.

Troubleshooting

If the malfunction cannot be corrected with the following suggestions, or if you have determined that the malfunction has other causes, please make contact with our Service Centre.

Problem	Cause	Solution
<ul style="list-style-type: none"> The appliance does not function. The control lamp integrated into the On/Off switch ⑩ does not glow. 	<ul style="list-style-type: none"> The appliance is not connected with a mains power socket. 	<ul style="list-style-type: none"> Connect the appliance with a mains power socket.
	<ul style="list-style-type: none"> The On/Off switch ⑩ has not been activated. 	<ul style="list-style-type: none"> Press the On/Off switch ⑩.
	<ul style="list-style-type: none"> The heat protection function has been activated. 	<ul style="list-style-type: none"> Allow the appliance to cool down. Press the reset button ⑬ on the rear of the control and heating element ⑤.
<ul style="list-style-type: none"> The appliance has switched itself off during use and does not allow itself to be switched back on. 	<ul style="list-style-type: none"> The heat protection function has been activated. 	<ol style="list-style-type: none"> Remove the plug and allow the appliance to cool down. Press the reset button ⑬ on the rear of the control and heating element ⑤.
<ul style="list-style-type: none"> The green control lamp does not glow. 	<ul style="list-style-type: none"> The programmed temperature for the cooking oil/fat has not been reached. 	<ul style="list-style-type: none"> Wait a few minutes until the required temperature has been reached.

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