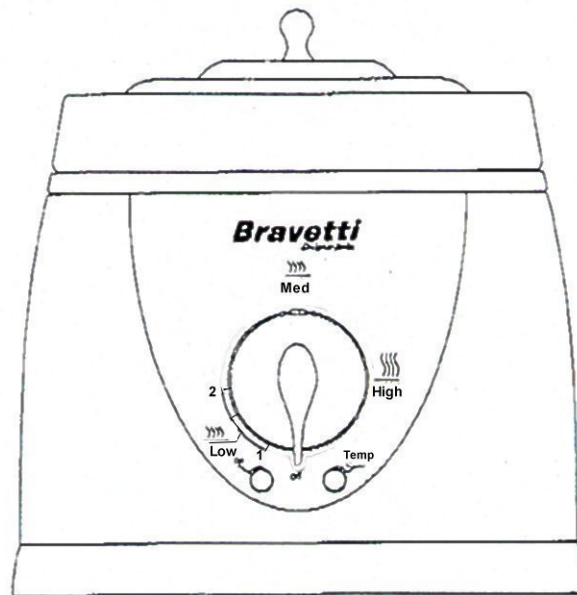


Bravetti

Designer Series

Cool-Touch Deep Fryer / Fondue Maker

**Use and Care Instructions
Model EP64**



EURO-PRO Operating LLC
Boston, MA, 02465
1 (800) 798-7398
www.euro-pro.com

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces, always use lid handle or knob.
3. To protect against electrical shock, do not immerse cord and plug of this appliance in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner. Return the appliance to **EURO-PRO Operating LLC** for examination, repair or adjustment. See warranty.
7. Never overfill the fryer with oil. Fill only between the minimum and maximum levels, as indicated inside the oil container.
8. Be sure handle is properly assembled to the basket and locked in place. See detailed assembly instructions on page 3 Fig. 1.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. **Do not move** any appliance containing hot oil or other hot liquids.
11. Do not leave appliance unattended while in use.
12. Do not use outdoors.
13. Do not let cord hang over the edge of the table, counter or touch hot surfaces.
14. Do not place on or near a hot gas or electric burner, or in a heated oven.
15. Do not use appliance for other than intended household use.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY SPECIAL SAFETY INSTRUCTIONS

- A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord (or longer detachable cord) is not recommended for use with deep fryers.
- Do not immerse the unit in water or any other liquid.
- When opening the lid after frying, first release the lid, then wait a moment to allow the steam inside to escape before opening fully.
- To avoid a circuit overload, do not operate another high wattage appliance on the same circuit.

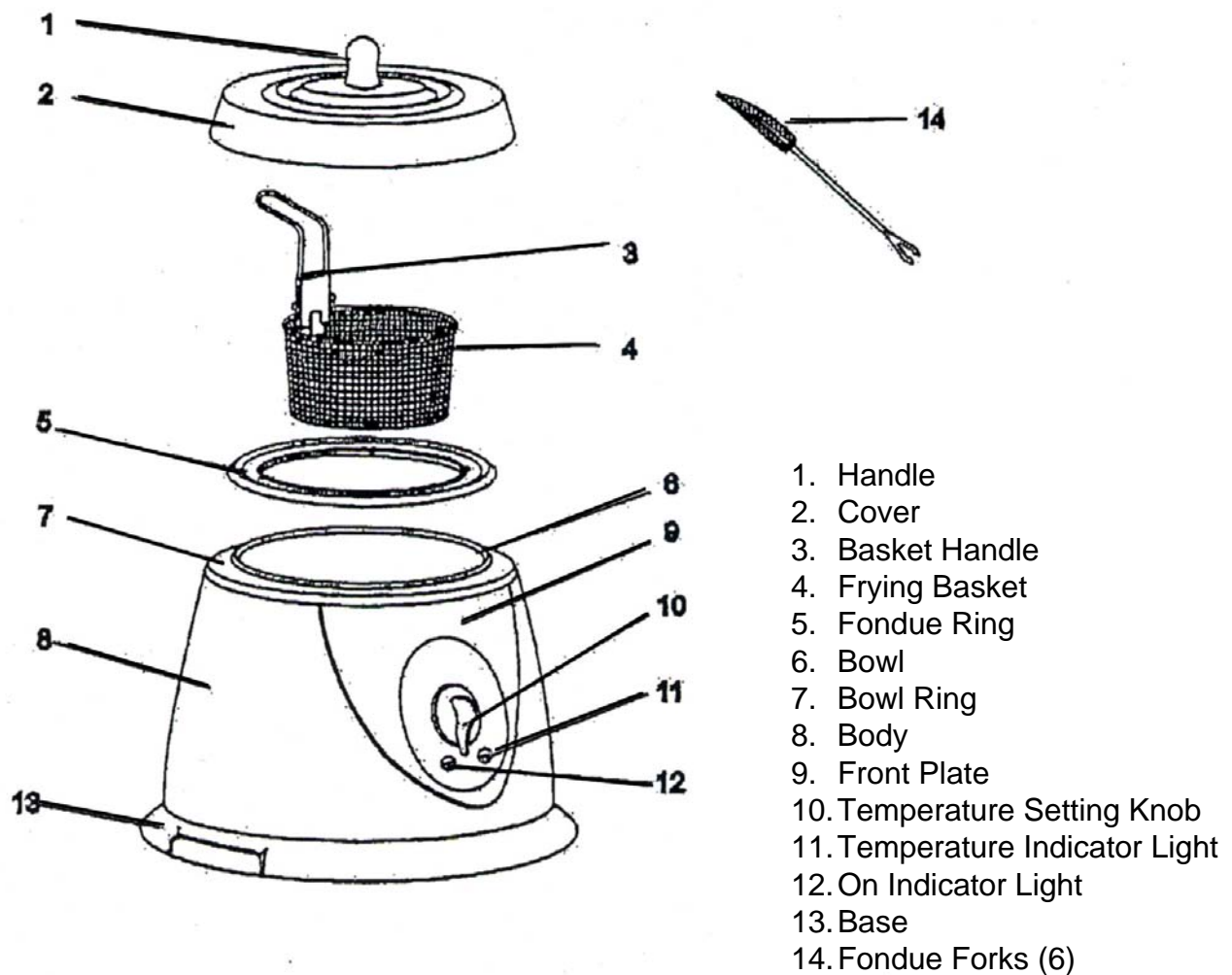
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SAVE THESE INSTRUCTIONS

REV. 09/2000B

Main Components
Bravetti
Designer Series

Model EP64
Cool-Touch Deep Fryer / Fondue Maker
120 Volt, 60 Hz
700 watts
Oil Capacity: Maximum 4 cups (1 liter)



Read all the sections of this booklet and follow all the instructions carefully.

1. Before Using for the First Time

Warning: Never immerse the Deep Fryer / Fondue Maker in water or any other liquids.

Warning: This unit should not be used to boil water.

Prior To First Use, Clean The Unit Thoroughly

- Remove all packaging materials and accessories from the appliance.
- Clean the inside of the bowl with a damp soapy wash cloth and wash the frying basket in warm soapy water.
- Dry thoroughly before use.
- Use basket handle (# 3) to remove the frying basket (# 4). Always make sure the basket handle is securely attached to the basket. Attach the handle (#3) to the frying basket (# 4) by squeezing the handle together and placing into the bracket on the frying basket (# 4). (Fig. 1)

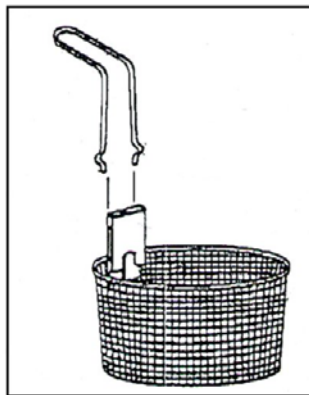


Fig. 1

Warning: Always let the fryer cool completely for 2 hours before taking it apart for cleaning. Never carry or move the Deep Fryer / Fondue Maker with hot oil inside. Before cleaning, always make sure the plug is not in the wall socket.

Warning: All components must be completely dried before filling with oil or using. Special care must be taken to ensure that the washable oil filter in the lid is completely dry, otherwise the filter will not function properly and may lead to steam being trapped within the Deep Fryer / Fondue Maker during use.

2. Filling the Stainless Steel Container With Oil

Warning: Never plug in the Deep Fryer / Fondue Maker before filling it with oil or fondue liquid.

- Use blended vegetable oil, pure corn oil or canola (rapeseed) oil. Do not use olive oil, margarine, lard or drippings.
- The oil level must always be maintained between the minimum and the maximum levels marked inside the Bowl (# 6). Check the oil level before each use. For best results, keep the oil close to the maximum level (4 cups/1 liter). Fig. 2.
- Never mix different oils and fats together. Do not mix old and new oil.
- If using solid vegetable shortening, melt it first in a separate pan and then very carefully pour the melted fat into the Bowl (# 6).
- Previously used solid vegetable shortening which has curdled and hardened in the Bowl (# 6) should be removed from the bowl and melted in a separate pan before reusing.

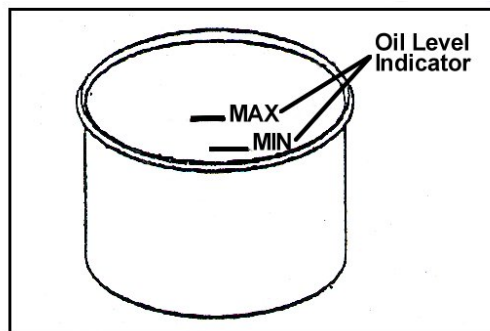


Fig. 2

3. Using the Deep Fryer / Fondue Maker

Pre-Heating

Warning: Never plug in the Deep Fryer / Fondue Maker before filling with oil or fondue liquid. Always unplug the appliance when not in use.

- Make sure the oil level in the bowl (# 6) is between the “minimum” and “maximum” lines inside the bowl (# 6). (See page 3, Fig. 2.)
- The frying basket (# 4) should not be immersed in the oil during the pre-heating.
- Plug the appliance into a 120-volt outlet.
- The “On” indicator (#12) will come on, then select the temperature on the temperature setting knob (# 10) .
- The temperature indicator light (# 11) will come on when the temperature has been set.
- The temperature indicator light (#11) goes “Off” when the temperature has been reached. The light may go “On” and “Off” several times during frying. This indicates that the temperature is thermostatically maintained.
- Pre-heating the oil will take up to 15 minutes depending on the temperature selected.

Filling the Frying Basket

- Do not fill the frying basket (# 4) when it is immersed in oil.
- Place the food in the frying basket (# 4). Do not overfill it and never exceed the maximum quantities. For optimum results and shorter frying time, basket should be only 1/2 full.
- Do not fill the basket more than 3/4 full with frozen food.

Warning: When frying foods, remove the frying basket (# 4) from the deep fryer before filling with frozen food because oil will spatter and cause burns.

Frying Food

- Always use the frying basket (# 4) to fry food.
- Always close the cover (# 2) during frying.
- When the oil is pre-heated, temperature indicator light (# 11) will go off to indicate desired temperature is reached.
- Slowly lower the frying basket (# 4) into the hot oil. Lowering the frying basket too quickly can result in the oil overflowing and splashing.
- It is normal for steam to escape through the sides of the cover (#2) while frying.
- Avoid standing too close to the deep fryer while it is working.

Warning: When opening the lid cover (#10) after frying, lift up the lid slightly, then wait to allow steam to escape before opening the lid completely. Keep face away from unit to avoid burns caused by escaping steam.

4. At the End of Cooking

Warning: When you have finished frying, always turn the temperature setting knob (# 10) to “Off” position and unplug the deep fryer / fondue maker.

- Set temperature setting knob (# 10) to “Off” position.
- Unplug the main cord from the wall socket.
- The “On” indicator light (# 12) will go off.
- Lift up the cover (# 2) slowly and wait to allow steam to escape before opening the lid cover (# 2) completely.
- Lift up the frying basket (# 4) by the handle (# 3). Place it on the bowl edge and allow the food to drain for a minute.
- Once the oil has drained from the frying basket (# 4), the basket may be lifted off and the food served.

Warning: Always let the deep fryer cool completely (approximately 2 hours) before cleaning or storing. Never carry or move the deep fryer with hot oil inside.

5. Frying Tips

- Do not mix different oils or new and old oil together.
- Replace oil regularly. In general, oil will be tainted fast when frying food containing a lot of protein, (such as poultry, meat and fish). When oil is used mainly to fry potatoes and is filtered after each use, it can be used up to 8 to 10 times, but do not use the same oil for more than 6 months.
- Always replace all oil as soon as it starts foaming when heated or when color becomes dark or when it has a rancid smell or taste or becomes syrupy.
- Make sure that the food to be fried is dry.
- Remove loose ice from frozen food before frying.
- To cook evenly, pieces should be the same size and thickness.
- Thicker pieces will take longer to cook.

Important: When frying frozen food such as French Fries, you should not exceed 8 oz. (225 gr.). For healthy, crisp results, limit quantity to 6 oz. (175 gr.) or less.

The following cooking times reflect only the approximate time needed to fry one basket 1/2 to 3/4 full. The exact time may be different depending on actual quantity, personal cooking preferences, size and thickness of pieces, etc...

Temperature Settings

In general, use lower settings for delicate foods (vegetables, fish) and higher settings for frozen foods, French Fries and Chicken. Please note that when making fondues, put the temperature setting between Low 1 & 2 to avoid burning the ingredients.

FOOD	COOKING TIME	TEMPERATURE
French Fries	5 minutes	High
Frozen Fish Sticks	10 minutes	High
Fish Sticks	7 minutes	High
Frozen Chicken Nuggets	3-4 minutes	High
Meat Balls	9 minutes	Med.
Mushrooms	5 minutes	Med.
Fondue (chocolate & cheese)		Between Low 1 & 2

6. FILTERING & CHANGING THE OIL

- Make sure the deep fryer / fondue maker is unplugged and the oil has cooled before cleaning or storing the deep fryer.
- The oil does not need to be changed after each use. In general, the oil will be tainted rather quickly when frying food containing a lot of protein (such as poultry, meat or fish). When oil is mainly used to fry potatoes and is filtered after each use, it can be used 8 to 10 times. However, do not use the same oil for longer than 6 months.
- To filter the oil, first make sure the oil has cooled and then empty the oil from the bowl (# 6) into another container or bottle.
- Wash and dry the bowl (#6) and frying basket (#4). Refill the bowl (#6) with the oil, pouring the oil through a wire strainer or paper filter. (Fig. 3)

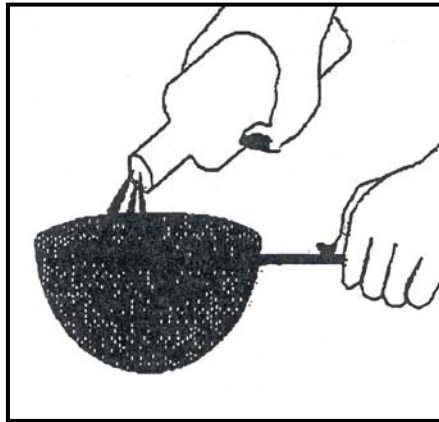


Fig. 3

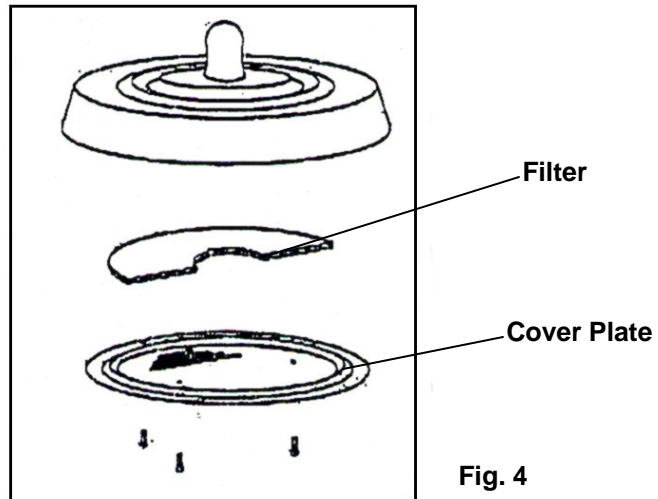
7. Cleaning Instructions

Warning: Always remove the plug from the wall socket before cleaning. Allow the deep fryer and the oil to cool completely (approximately 2 hours) before cleaning.

- Switch temperature setting knob (#10) to "Off" position and remove plug from outlet. Allow unit to cool completely.
- Clean the outside of the appliance with a damp soapy cloth. Dry thoroughly.
- **Caution:** Do not use abrasive cleaners or metal scouring pads.
- When the oil is changed, (see previous section), dry the inside of the bowl (#6) with paper towels and remove remaining food particles. Wash the inside with damp soapy cloth, rinse with a clean cloth and dry.
Caution: To avoid possible injury from electrical shock, do not immerse the appliance in water or any other liquid.
- Wash the frying basket (# 4) and handle (# 3) in warm soapy water. Rinse and dry thoroughly.

8. Cleaning the Filter

- Your Deep Fryer / Fondue Maker is fitted with a filter that is washable.
- Remove the screws on the underside of the cover (#2) and release the cover plate. (Fig. 4)
- Take out the filter and gently wash with soapy water, rinse and dry thoroughly.
- Clean the inside of the cover (#2) and place the filter back.
- Replace the cover plate and screws. Ensure that the screws are fully tightened.



Fondue Recipes

Chocolate Fondue

8 oz. (225 gr.) Fondue chocolate (broken)
4 oz. (125 ml.) Whipping cream (35%)

Place cream and chocolate pieces in fondue maker bowl. Turn temperature setting knob to low 1 setting for a few minutes until chocolate is melted. **Keep stirring** while chocolate is melting so that it does not stick or burn. Then set temperature knob to Low 2 setting to keep chocolate warm. Serve with fruit, pound or angel cake.

Note: You can double the recipe if you wish.

Cheese Fondue

14 oz. (400 gr.) Cheese (any type you wish)
2 oz. (60 ml.) Whipping cream (35%)

Place cream and cheese in fondue maker bowl. Turn temperature setting knob to low 1 setting for a few minutes until cheese is melted. **Keep stirring** while cheese is melting so that it does not stick or burn. Then set temperature knob to Low 2 setting to keep cheese fondue warm. Serve with bread cubes.



ONE (1) YEAR LIMITED WARRANTY

EURO-PRO OPERATING LLC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid. For customer service support, call 1 (800) 798-7398 or visit our web site www.euro-pro.com.

If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date and \$ 9.50 to cover the cost of return shipping and handling must be included.*

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event is EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE".**



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