

Important Safeguards

When using electrical appliances, in order to reduce the risk of fire, electric shock and/or injury, these basic safety precautions should always be followed:

For Your Safety

Read all instructions carefully, even if you are familiar with the appliance.

- Over-used oil is more likely to ignite if overheated. Should oil ignite, NEVER pour water onto it. Smother the flame by closing the lid or by completely covering the Deep Fryer with a fire blanket. Without air, the flame will extinguish. Turn off the Deep Fryer if it is safe to do so and/or disconnect it from the power outlet. If a source of heat remains, the oil may reignite once the covering is removed.
- To protect against the risk of electric shock, DO NOT IMMERSE the appliance, cord set or plug in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory and mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Young children should be supervised to ensure that they do not play with the appliance.
- Operate on a dry level surface. Operating on sinks, drainboards or uneven surfaces must be avoided.
- Switch off the power outlet and remove the plug when the appliance is not in use; before assembling or disassembling parts; and before cleaning. To unplug, grasp the plug and pull from the power outlet. Never pull the cord.
- Do not misuse the cord. Never carry the appliance by the cord or pull to disconnect it from the outlet. Instead, grasp the plug and pull to disconnect.
- Do not operate any appliance with a damaged cord or plug; after the appliance malfunctions; or if it has been dropped or damaged in any manner.
- Do not operate in the presence of flammable liquids, or in a location contaminated with flammable gases or vapours.
- Do not use outdoors.
- Do not use this product for anything other than its intended use. This product is intended for household use only.
- Do not use this appliance with an extension cord.
- Store the unit indoors in a dry location.
- Do not allow the cord to hang over the edge of a table or counter, or touch hot surfaces.
- Do not operate or place any part of this appliance on or near any hot surfaces (such as a gas or electric burner, or in a heated oven).
- Do not attempt to repair, disassemble or modify the appliance. There are no user-serviceable parts.
- Do not reach for an appliance that has fallen into water. Switch off at the power outlet and unplug immediately.
- The use of attachments or accessories not recommended or sold by the manufacturer can result in fire, electric shock or injury.
- Avoid touching hot surfaces during use as they can burn; use the cool-touch handles instead. Allow to cool before cleaning.
- Never use harsh, abrasive, caustic or oven cleaners to clean this appliance.
- Do not let the Deep Fryer heat up without oil.
- Never operate the Deep Fryer if the oil level is below the minimum mark or above the maximum mark.
- If using solid fat, melt it gently in a separate pan and then pour it into the Deep Fryer before switching it on. Melting solid fat in the wire basket can damage your Deep Fryer.
- Do not locate the Deep Fryer beneath curtains or overhead cupboards; or within the vicinity of any flammable materials.

- Never move a Deep Fryer containing hot oil. Wait until your Deep Fryer has completely cooled. The Deep Fryer becomes extremely hot during use. Do not use your hands to place food into or remove food from hot oil. Use only the wire basket handle to insert or remove the wire basket from the Deep Fryer. Severe burns may result from misuse. Use only the wire basket supplied.
- Always dry food using paper towel or a tea towel before frying. Food that is too wet can cause hot oil to froth excessively.
- Never use plastic utensils or pour hot oil into a plastic container.
- Wait until used oil has cooled before emptying it from the Deep Fryer.

Compulsory Warning

If the supply cord is damaged, the cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

This product has not been designed for any uses other than those specified in this booklet.

Save These Instructions

Features of Your Deep Fryer



Getting to Know Your Deep Fryer

Congratulations on the purchase of your new Bellini Deep Fryer.

Before using your new Deep Fryer for the first time, it is most important that you read and follow the instructions in this use and care booklet, even if you feel you are familiar with this type of appliance.

Your attention is drawn particularly to the section dealing with IMPORTANT SAFEGUARDS. Find a safe and convenient place to keep this booklet handy for future reference.

This appliance has been designed to operate from a standard domestic power outlet. It is not intended for industrial or commercial use.

Assembly of Your Deep Fryer

Carefully unpack your Deep Fryer. Remove all packaging materials and either discard them or retain them for future use.

Remove the lid and wire basket from the Deep Fryer.

Remove the control panel from the Deep Fryer by gently pulling it upwards and out of the Deep Fryer.

Remove the bowl by pulling it up and out of the Deep Fryer. Clean the lid, bowl, wire basket and the stainless steel housing in warm soapy water. Never use abrasives or strong household cleaners. Do not place any part of the Deep Fryer in the dishwasher as it may damage the finish.

Wipe the control panel with a soft damp cloth or sponge. DO NOT IMMERSE the control panel in water or any other liquid.

Dry all parts of the Deep Fryer thoroughly. Place the Deep Fryer on a dry level surface.

Place the bowl back in the stainless steel housing.

Replace the control panel by firmly sliding it downward into the grooves on the back of the Deep Fryer. You will hear a click when the control panel is correctly positioned in the Deep Fryer.

Note: The appliance will not operate unless the control panel is positioned correctly.

How to Use Your Deep Fryer

Cooking Unbattered Or Dry Battered Food

1. Carefully pour oil into the Deep Fryer until the required level is reached (between the minimum and maximum marks.) The use of pure vegetable oil is recommended. Never mix oils as they vary in smoke point levels.
2. The following oils are recommended for use in the Deep Fryer - Vegetable Oil; Sunflower Oil; Canola Oil; Peanut Oil or Safflower Oil. Olive Oil is not recommended due to low temperature smoke point.
3. Put the wire basket in the Deep Fryer and replace the lid.
4. Plug the Deep Fryer into a standard domestic power outlet and switch the power outlet on.
5. Set the variable thermostat to the required temperature. Please refer to the cooking guide at the end of this booklet for suggested cooking temperatures. Allow the oil to preheat before adding food.

Note: A low oil temperature will result in excessive absorption of oil by the food, while overly hot oil will burn and discolour the outside of the food before the inside is adequately cooked.

6. While the deep fryer is heating the oil, the power indicator and the thermostat indicator will illuminate, once the desired temperature is reached, the thermostat indicator light will go off.
7. Once the thermostat indicator light goes off, remove the lid. Raise the wire basket so the hook is positioned over the lip of the inner bowl, holding the basket securely in the raised position. Place food, which should be as dry as possible, into the raised wire basket.

Note: The wire basket should always be in the raised position when it is being filled with food.

8. Gently lower the wire basket into the oil. For best results, use the Deep Fryer without the lid as this gives crisper results.

Note: If using the Deep Fryer without the lid, be careful of spitting hot oil.

9. Check the progress of the food during cooking by raising the wire basket from the oil.
10. When your food is cooked, raise the wire basket and wait a few seconds until all excess oil has drained.

Cooking Wet Battered Foods

This method allows food covered in a wet batter to be cooked without sticking to the wire basket.

Note: This method of cooking requires extreme care.

1. Follow steps 1 to 6 under "Cooking unbattered or dry battered food". Once the correct oil temperature has been reached, remove the lid and ensure the wire basket is in place in the Deep Fryer.
2. Coat raw food in batter; allowing it to drain slightly to get rid of excess coating.
3. Using extra care and a pair of tongs or another suitable kitchen tool, slowly lower the coated food into the hot oil. The batter will become solid, preventing it from sticking to the wire basket.

Note: Never use plastic kitchen utensils with your Deep Fryer.

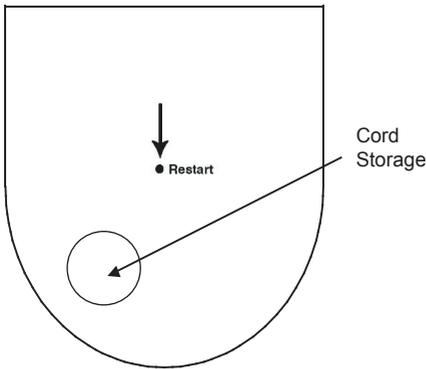
Let the food cook, then raise the wire basket and wait a few seconds until any excess oil has drained from the wire basket.

Note: After cooking, ensure you shake excess oil from food before removing it from the wire basket.

Auto Cut-Out Restart Button

In the case of overheating, the Deep Fryer will automatically cut-out. If this should happen, firstly switch off and unplug the Deep Fryer. Wait until the element has completely cooled down.

Locate the restart button positioned at the back of the Deep Fryer (as shown in the diagram). If it switches off, it can be reactivated by pressing in the button with a long non-metal object. The button is situated deep behind the hole and so you will need a long object blunt utensil like a pen to push the button in. This will restart the Deep Fryer and it is now ready for use again.



WARNING: Disconnect from power supply before restarting. Do not use metal probe.

Frying Tips and Temperature Guide

These frying temperatures are intended as a guide only and should be adjusted to suit quantity or thickness of food and your own taste.

FRYING TIPS

- Use a maximum of 200 grams of French fries per litre of oil.
- With frozen products, use a maximum of 100 grams because they quickly cool off. Shake frozen products above the sink to remove excess ice.
- When using fries made from fresh potatoes: dry the fries after washing so that no water will go into the oil.
- Deep fry the fries in 2 stages. First stage (pre-frying): 5 to 10 minutes at 170°C.
- Second stage (final frying) 2 to 4 minutes at 190°C. Drain well.

TYPE OF FOOD	FRYING TEMPERATURE (°C)
Pre-fry chips	170°C
Final fry chips	190°C
Fondue parmesan	170°C
Cheese croquettes	170°C
Meat/fish/potato croquettes	190°C
Fish	170°C
Fish sticks	180°C
Cheese fritters	180°C
Doughnuts	190°C
Meat croquettes	190°C
Chicken	160°C
Scampi fritters	180°C

Care & Cleaning

Cleaning should only be carried out once the Deep Fryer is switched off and the plug removed from the power outlet. The Deep Fryer should be completely cooled prior to cleaning.

Take care when handling the elements attached to the control panel as they may still be hot after some time.

Drain the oil from the Deep Fryer from the left hand corner into a heat resistant container large enough to hold the oil. To clean the oil, filter it through paper towels or suitable fabric. Place the paper towels or fabric in a heat resistant colander or funnel and pour the oil through.

Note: The life of the oil will vary with use, but is typically three or four uses. Used oil should not be poured down the sink. It should be disposed of through the household garbage or spread over the garden. Oil biodegrades very slowly.

Once all of the oil has been drained, dismantle the Deep Fryer following the directions in the "Assembly of your Deep Fryer" section.

Clean the lid, bowl, wire basket and the stainless steel housing with warm soapy water with a mild dishwashing liquid. Never use abrasives or strong household cleaners or place any part of the Deep Fryer in the dishwasher.

Wipe the control panel with a soft damp cloth or sponge. DO NOT IMMERSE the control panel in water or any other liquid.

Dry all parts of the Deep Fryer thoroughly. Remove the majority of solid fat with a plastic scraper before following the above cleaning instructions.

Use a soft damp cloth or sponge to remove any crumbs from the heating elements before drying the heating elements thoroughly.

Recipes

Tempura

2 cups plain flour
2 egg yolks
2 cups iced water
Heat oil to 190°C.

Sift flour into a large bowl and make a well in the centre. Add yolk and iced water, stirring gently until combined. The batter should appear rough and only half mixed. Coat food of choice in batter, allow excess to drain off. Gently lower food into the Deep Fryer in small batches. Cook until pale golden - approx 3-4 minutes. Raise the basket and allow oil to drain. Allow oil to reheat before cooking the next batch. Serve with teriyaki or sweet chilli sauce.

Foods Suitable For Tempura

- Prawns
- Snow peas
- Whole baby corn
- Fresh asparagus
- Red capsicum slices
- Sliced egg plant
- Whole beans
- Mushrooms
- Broccoli florets

Spring Rolls

300g pork or chicken mince
250g green prawn meat, diced
1 tablespoon soy sauce
1/4 cup water chestnuts, finely chopped
3 spring onions, finely sliced
1 small carrot, shredded
Spring roll wrappers
Heat oil to 175°C.

Combine filling ingredients and mix well. Place approx 1/4 cup filling onto each wrapper and roll up, securing edge with a little water. Place up to 4 spring rolls in the basket and lower into the preheated oil. Cook for 4-6 minutes until golden. Serve with soy sauce.

Crunchy Salt & Pepper Squid with Herbed Salad

- 400g cleaned squid tubes
- 3 litres peanut oil, for deep frying
- 1/2 cup rice flour

Salt & Pepper Mixture

- 2 tablespoons sea salt flakes
- 1/2 teaspoon dried chilli flakes
- 1/2 teaspoon whole Sichuan peppercorns
- 1 teaspoon whole coriander seeds
- 1 whole star anise

Dressing

- 2 teaspoons grated fresh ginger
- Juice of 1 lime
- Juice of 1 lemon
- 2 tablespoons grated palm sugar
- 2 teaspoons fish sauce
- 1/2 teaspoon sesame oil
- 1 cucumber, peeled and sliced
- 1 red onion, finely sliced
- 1/2 cup coriander leaves
- 1 long red chilli, finely sliced

Method

1. Wash squid, then dry well and slice into rings about 5-8mm wide. Set aside.
2. Place salt, chilli flakes, peppercorns, coriander seeds and star anise into a small frying pan. Cook over medium heat for 3-4 minutes, stirring constantly until lightly browned and fragrant. Allow to cool. Grind to a powder using a spice grinder.
3. Place dressing ingredients in a jar with tight-fitting lid. Shake well until ingredients are thoroughly combined and palm sugar has dissolved.
4. Coat the squid rings well in rice flour, shake off any excess flour.
5. Pour oil into the deep fryer, fill to the MAX mark. Heat oil to 190°C.
6. Deep fry squid, in two batches, for 4-5 minutes, or until crisp and golden brown.
7. Drain well and immediately toss hot squid in salt and pepper mixture.
8. Place cucumber, red onion, coriander and chilli in a large bowl. Drizzle over dressing and toss well to combine all ingredients.
9. Place salad onto serving plates. Top with seasoned squid.
10. Serve immediately.

Notes

Notes

Warranty

The benefits conferred by this warranty are in addition to all implied warranties, other rights and remedies in respect of the product which the consumer has under the Trade Practices Act and similar State and Territory Laws.

The original purchaser of this Bellini product is provided with the following warranty, subject to the following conditions.

This product is warranted for a period of 1 year from the date of purchase for all parts defective in workmanship or materials. Should an instance occur where the product is deemed faulty, the product will need to be returned to the retailer where it was purchased to be replaced with the same product or product of equivalent value and type free of charge, or a refund issued. In order to obtain an exchange or a refund, proof of purchase must be presented to the retailer.

This warranty is in addition to all other rights and remedies available under the Trades Practices Act 1974 and other relevant State and Territory laws and shall not be taken as applying to exclude, restrict or modify such rights or remedies in any other matter whatsoever.

WARRANTY CONDITIONS

1. This warranty is only valid for appliances used according to the manufacturer's instructions.
2. This appliance must not be modified or changed in any way.
3. Connection must be to the voltage requirements as specified in the ratings label located on the product.
4. The manufacturer does not accept liability for any direct or consequential damage, loss or other expense arising from misuse or incorrect installation and operation of the appliance.

5. Warranty will only be given where proof of purchase is provided, e.g. original invoice.
6. Not designed or warranted for industrial or commercial use.

DO NOT SEND IN THIS WARRANTY

Fill out the following details and file with your purchase invoice.

RETAIN & FILE WITH YOUR RECEIPT

Your Purchase Receipt/Invoice is proof of date of purchase. You must be able to present it at the place of purchase to obtain a replacement or a refund.

GSM International Ltd reserves the right to discontinue items, modify designs and change specifications without incurring obligation. Whilst every effort is made to ensure that descriptions, specifications and other information in this publication is correct, no warranty is given in respect thereof and the company shall not be liable for any errors therein.

Purchased from: _____

Co. Name: _____

Address: _____

Date of Purchase: _____

NOTE: Consistent with our continuing product development policy, improvements may have been made which render the contents of this package slightly different to that shown.

Cat. No. BTDF60
November 2010

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Gerard Sourcing & Manufacturing

GSM International Ltd.

GSM International Ltd has a policy of continual improvement throughout the product range. As such the unit contained within may differ slightly from the unit illustrated on the pack.

MADE IN CHINA for GSM International Ltd.



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