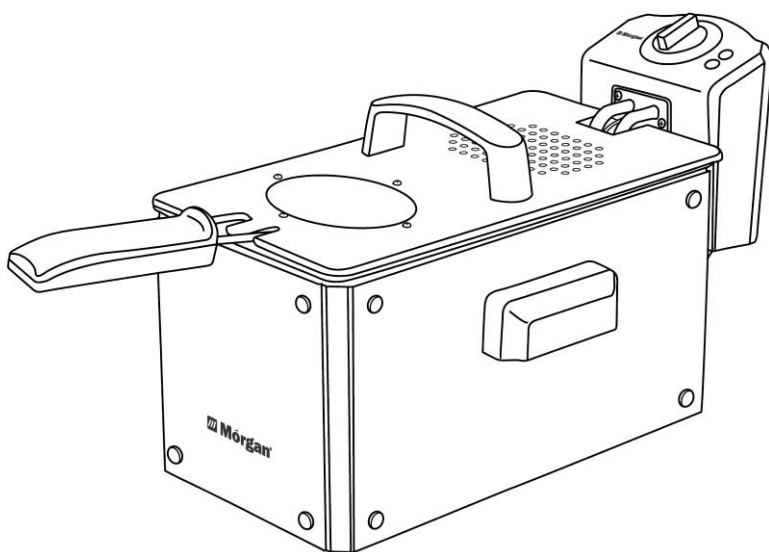


 **Mórgan®**

## USER MANUAL



# Deep Fryer

**MDF-SB31P**

# C O N T E N T S

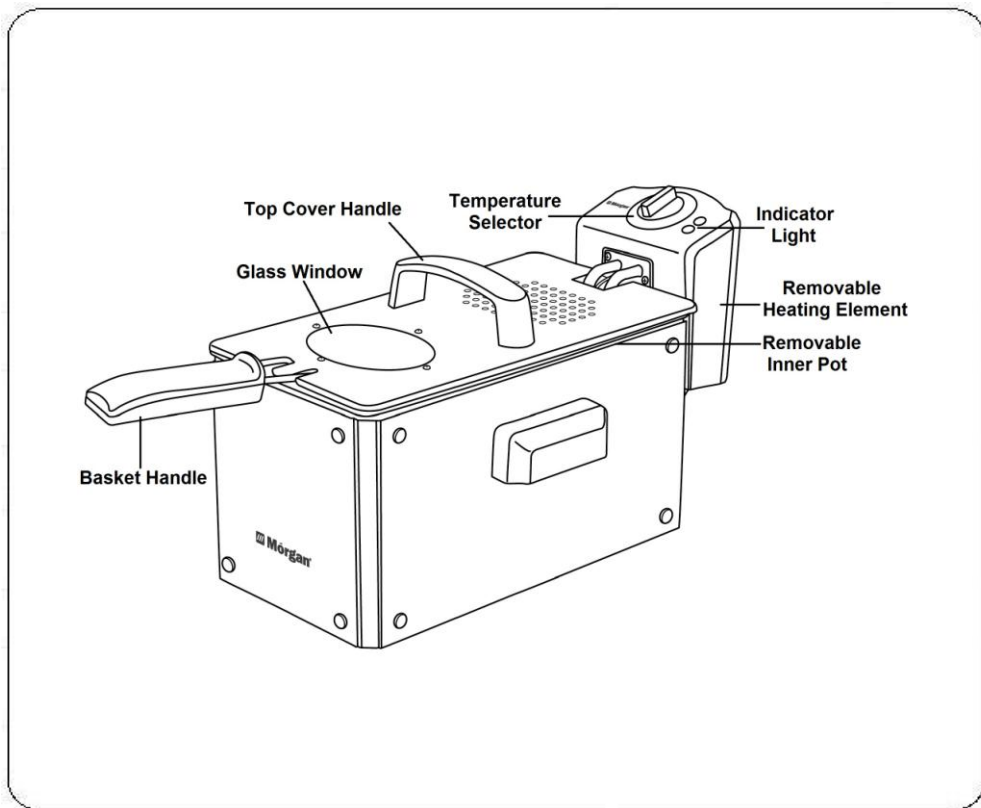
1 Parts Identifications and Specifications

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# PARTS IDENTIFICATION AND SPECIFICATIONS



## SPECIFICATIONS

<b>RATED VOLTAGE / FREQUENCY</b>	<b>220-240V~, 50Hz</b>
<b>RATED WATTAGE</b>	<b>2000W</b>
<b>CAPACITY</b>	<b>3.0L</b>

# SAFETY PRECAUTIONS

1. Read the Instruction Manual carefully before using for the first time.
2. Do not place the appliance on/near carpet or plastic surfaces, which may lead to fire/accidents.
3. Do not leave appliance unattended when plugged in. Switch off the Mains when appliance is not in use.
4. Avoid immediate cooling or immediate heating of the appliance. Do not immerse into water immediately after use (to avoid damage).
5. For your safety: Do not attempt to touch the surface of the unit after operating the appliance.
6. To protect against electrical shock or burns, do not immerse unit, cord, or plug in water or other liquid.
7. Do not use the appliance outdoor.
8. Close supervision is needed when used near children.
9. Ensure the electrical cord does not hang over the edge of table or touch hot surfaces.
10. Always place appliance on a flat sturdy surface.
11. Do not operate appliance with damaged cord, set, or plug. Any repairs should always be done by an experienced technician or by an authorized service centre.
12. Only use original accessories or equipment supplied by the manufacturer.
13. This appliance should not be used by the physically challenged, slow response or mentally disabled people (including children) unless guidance is provided during operation.

# HOW TO OPERATE

1. This appliance may only be used with oil or liquid fat and is not suitable to use with solid fats, which may contain water. This may cause hot fat to spatter and spill over when heated.
2. Do not switch on the appliance without oil or fat as this could damage the appliance.
3. Fill the appliance with desired amount of oil, not less than the minimum level and not more than maximum level as indicated. Do not mix different kinds of oil together.
4. Select any suitable temperatures to start operate the appliance. (Refer to the temperature chart below)

Temperature Chart

Type of Foods	Frying Temperature (°C)
Pre-fry chips	170
Final fry chips	190
Fondue parmesan	190
Cheese croquettes	170
Meat/fish/potato croquettes	190
Fish	170
Fish sticks	180
Cheese fritters	180
Doughnuts	190
Meat croquettes	190
Chicken	160
Scampi fritters	180

5. Place the food into basket and use the handle to place the basket into deep fryer. Lower the basket into the oil slowly to prevent bubbling.
6. The temperature indicator will light up once the temperature is reached. (To keep the oil at the selected temperature, the thermostat and indicator light will go on and off repeatedly)
7. Raise the basket again when frying time has elapsed and then serve.

## Frying Tips

1. Use a maximum of 200g of French Fries per litre of oil.
2. For frozen French Fries; use a maximum of 100g as they cool off quickly. Shake frozen fries above the sink to remove excess ice.
3. When using fries made from fresh potatoes; dry the fries after washing. Moist foods will cause the oil to spatter.
4. 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 the oil before serving.

## To Replace the Oil

Make sure that the deep fryer and the oil have totally cooled off before replacing the oil (remove the plug from the socket). Replace the oil regularly. This is definitely necessary if the oil becomes dark, or has an unpleasant odour. In any case, replace the oil once after every 10 times' usage. Replace the oil all at once; do not mix old and new oil. Discarded oil is harmful to the environment. Do not throw in the normal rubbish bin, but follow the guidelines of the municipal waste collector in your area.

## HOW TO CLEAN

1. Always unplug the appliance after use and allow the appliance to cool down completely.
2. Empty the deep fryer and clean the inside of the fryer with a paper towel and then with a cloth dipped in soapy water. Then wipe again with a damp cloth and allow it to dry completely.
3. The basket and the cover can be cleaned using warm, soapy water.
4. Use a cloth dipped in soapy water to wipe the heating element, then wipe with a damp cloth and allow it to be dry completely before storage.

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