



SQPRO DEEP FRYER

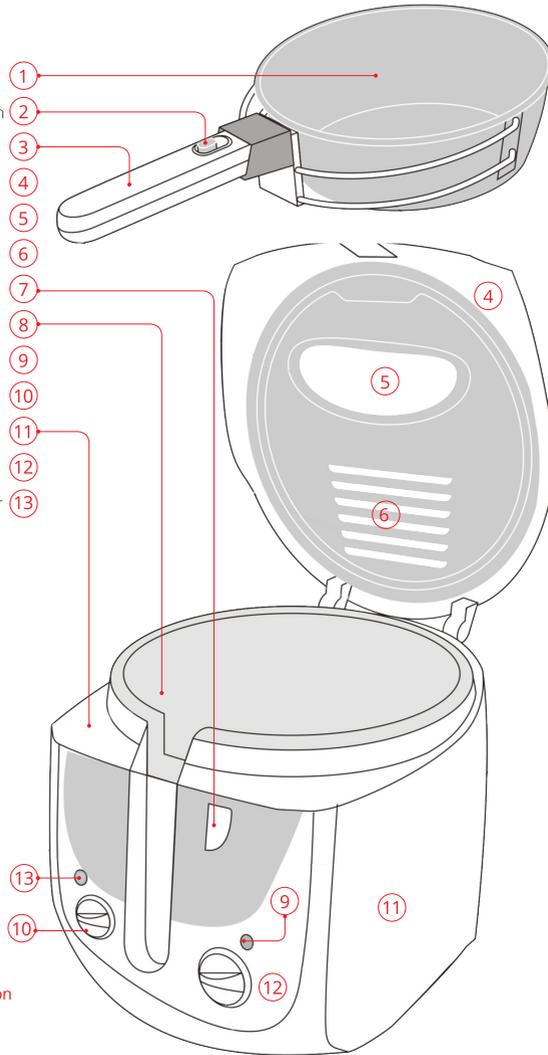
INSTRUCTION MANUAL



Before operating this unit, please carefully read the following instructions.

Features

- Frying basket ①
- Basket release button ②
- Basket handle ③
- Lid ④
- Glass window ⑤
- Filter ⑥
- Lid release button ⑦
- Frying Bowl ⑧
- Power indicator light ⑨
- Timer ⑩
- Body ⑪
- Temperature switch ⑫
- Temperature indicator light ⑬



Technical Information
 Voltage/frequency:
 1200-1450W 50Hz
 Capacity: 2.5L

IMPORTANT SAFEGUARDS

Due to hot parts and potential hazards the appliance is not suitable for the use of children under 8 years old. Even when off please keep the appliance and cord out of the reach of children. Children over 8 must be supervised by an adult at all times when using or cleaning the appliance.

This is not a toy!

The appliance can be used by persons with reduced physical, sensory or mental capabilities if they have been given supervision and instruction and understand the use and hazards involved.

IMPORTANT SAFEGUARDS

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

- 1 Read all instructions before use.
- 2 To protect against risk of electrical shock do not put the unit, plug or mains cable in water or any other liquid.
- 3 Close supervision is necessary when any appliance is used around children.
- 4 Ensure the appliance is switched off and unplug from the socket when the appliance is not in use, or before putting on or taking off parts, and before cleaning. Never leave the appliance unattended while it is in use.
- 5 Do not operate any appliance with a damaged cord or plug, or after the appliance is dropped or damaged in any manner. Return the appliance to the nearest authorised service facility for examination, repair or mechanical adjustment.
- 6 Place the appliance on a horizontal, flat and stable surface, away from a heating source and where it cannot be splashed by water.
- 7 The use of attachments or tools not recommended or sold by SQ Professional may cause fire, electric shock or injury.
- 8 Do not use this appliance with an extension cord.
- 9 Do not use outdoors.
- 10 Do not let the cord hang over the edge of a table or counter.
- 11 Allow adequate air space above and on all sides for air circulation.
- 12 Do not use your fryer under cupboards or shelves.
- 13 Do not use your fryer near or below combustible material, such as curtains.
- 14 Check if the voltage indicated on the appliance corresponds to the mains voltage in your home before you connect the appliance.
- 15 Never immerse the control panel, which is connected with the heating element, in water nor rinse this part under the tap.
- 16 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

SAVE THESE INSTRUCTIONS

Before first use

Clean all parts to remove any dust or manufacturing residues. Remove all printed documents. Check that there is no packing around or under the frying basket or fryer. Wipe the interior and exterior of the main body and the lid with a damp cloth. Moisten a cloth, add a drop of oil, and wipe the viewing window to prevent condensation. Dry thoroughly (see Cleaning for instructions). Never use the fryer without oil or fat as it will be severely damaged if heated dry. This fryer has a thermal safety device which will automatically cut out the electrical circuit in case of failure, thus preventing overheating.

Frying

- 1 Pour 2 - 2.5L of oil into the frying bowl ⑧ up to the **MAX** mark indicated on the inside of the bowl. Do not fill above the **MAX** mark or below the **MIN** mark. Always ensure that you use good quality oil for deep frying. We recommend corn, groundnut, rapeseed or vegetable oils. Do not use margarine, butter or olive oil.
- 2 Plug your fryer into a suitable mains supply and switch the socket on. Adjust the temperature switch ⑫ to the desired temperature (refer to the cooking guide on page 5).
- 3 When the oil reaches cooking temperature the indicator light ⑬ will switch off. Do not add food until the temperature is correct.
- 4 Place the food into the frying basket ①. To ensure that food is cooked evenly, it should be cut in uniform pieces, and as dry as possible. Wet food or water added to hot oil can cause the oil to splatter. Do not overload the basket as this could lower the oil temperature causing the food to absorb the oil.
- 5 Place the basket into the frying bowl ⑧ press the basket release button ② to push the handle ③ down and lower the frying basket ① into the hot oil. Now you can close the lid ④.

WARNING: oil may spit as food is added.

After frying

- 1 Lift the handle to raise the frying basket ① to its highest position and allow the food to drain. Open the lid ④ by pressing the lid release button ⑦. Beware of spitting oil and rising steam as you open the lid.
- 2 Place the cooked food in a dish lined with kitchen paper to help remove any excess oil.
- 3 Turn the temperature switch ⑫ off and unplug the fryer at the mains. Allow the oil to cool for 2 hours before moving or cleaning.
We recommend that once the oil has cooled completely, it is best to remove the oil from your fryer and to clean the appliance before storing.

Cleaning

Always unplug your fryer and allow the oil and appliance to cool completely before cleaning it.

- 1 Remove the lid ④, the frying basket ① and the frying bowl ⑧. Remove the filter cover on top of the lid and the filter (replace if necessary).
- 2 Wash the lid ④, the frying basket ① and the frying bowl ⑧ in hot soapy water or dishwasher.
- 3 Dry all parts of your fryer thoroughly. Place the frying bowl ⑧ and the frying basket ① into the fryer body ⑪. Open the filter cover on top of the lid ④ and replace or wash the filter then place the lid ④ back on the fryer body ⑪. The lid and filter are machine washable.
- 4 Wipe over the control panel and body ⑪ with a clean, slightly damp cloth and dry thoroughly. Never immerse the control panel in water or any part of the fryer body ⑪ or mains cable.
- 5 Put all parts back into the fryer and close the lid. Wind up the cord. Store the fryer in a dry place.

Removing oil from your fryer

Change the oil if it starts foaming when it is heated, when it has a strong smell or taste, or when it turns dark.

- 1 Using a slotted spoon, skim off any food scraps floating on the surface of the oil.

- 2 Pour used and cooled oil into a plastic bottle using a funnel. The oil can now either be stored for reuse, or discarded safely.
- 3 Always dispose the oil in an environmentally safe way. Never pour the oil into drains. Contact your recycling centre for advice on the disposal of the oil.

Useful tips

- 1 Do not overload the frying basket as it may cause a drop in the oil temperature that may leave the food greasy or undercooked.
- 2 Select your cooking utensils with care. Do not use utensils that may melt. Metal utensils become hot and therefore should have insulated handles. Take care when using metal utensils, as not to damage the heating element.
- 3 Smaller pieces of food will fry faster than larger ones. It may be necessary to fry larger pieces longer on a lower heat to avoid the food being cooked on the outside but not in the middle.
- 4 To avoid battered or coated food sticking to the frying basket, use a slotted spoon to lift the food away from the frying basket mesh.
- 5 To fry foods evenly, stir or turn the food with suitable utensils, or move the basket gently during frying.
- 6 Never use the same oil longer than 6 months and always follow instructions on the package.
- 7 All food items, particularly frozen food and potatoes, contain moisture. When lowered into the hot oil, the water in the food turns to steam and escapes.
- 8 Your fryer will always be ready to use if you store cooled and filtered oil inside, with the lid in place.
- 9 Your fryer has a maximum capacity for food, depending on the type of food. As a guide do not fill the frying basket more than half full.

Cooking Guide

FOOD	WEIGHT/QUANTITY	TEMPERATURE	TIME
Fresh chips	700g	190°C	2-5 min
Frozen chips	700g	190°C	8-10 min
Onions	2-3 sliced	190°C	2-4 min
Fresh fish in batter	150g	190°C	5-10 min
Chinese spring rolls	2 pieces	180°C	6-7 min
Chicken nuggets	6-8 pieces	180°C	3-4 min
Calamari	6-8 pieces	180°C	3-4 min
Apple fritters	4 pieces	180°C	3-4 min
Prawns	6-8 pieces	170°C	2-4 min
Frozen fish in batter	150g	170°C	10-15 min
Fresh chicken drumsticks	2-4 pieces	170°C	12-15 min
Beef burgers	250g	170°C	2-3 min
Mushrooms	6-8 pieces	150°C	3-5 min

THESE FRYING TIMES AND TEMPERATURES ARE INTENDED AS A GUIDE ONLY AND SHOULD BE ADJUSTED TO SUIT QUANTITY OR THICKNESS OF FOOD.

Troubleshooting

Problem	Possible causes and solutions
The fryer doesn't switch on	<ol style="list-style-type: none"> 1 Control panel is not fitted properly. Re-assemble it correctly. 2 Appliance has been turned on without oil. Allow the fryer to cool down and press the reset button concealed at the back of the fryer.
Oil is overflowing	<ol style="list-style-type: none"> 1 Fryer is filled above maximum level. Check oil level inside fryer bowl. 2 Wet food placed in hot oil. Dry food.
Food is not browning	<ol style="list-style-type: none"> 1 The frying basket is overloaded. Do not fry food above stated quantities and weight. 2 Chips are sticking together. Potatoes were washed before placed into hot oil. Thoroughly dry the potatoes.

Fluffy Vegetable Fritters

Ideal for slices or wedges of lightly cooked carrots, potatoes, cauliflower florets, aubergines, courgette slices, etc.

2	eggs
100g	self raising flour
2 TEASPOONS	olive oil
4 TABLESPOONS	milk
6 TABLESPOONS	water
	salt & pepper

Pat the vegetable slices dry with kitchen paper.

Separate the two eggs and beat the whites.

Mix together self-raising flour, two egg yolks, olive oil, milk and salt and pepper.

Add water and stiffly beaten egg whites to the mixture.

Coat the vegetables in the mixture.

Drain excess batter then deep fry for 4-5 minutes at 150°C.

Beef Cutlets

2	eggs
2 slices (150g EACH)	beef
50g	breadcrumbs
	salt & pepper

Beat the cutlets gently for extra tenderness. Beat the two eggs in a shallow dish and add seasoning.

Coat the beef in the egg mixture and then breadcrumbs. Repeat the process to ensure a good coating.

Deep fry the cutlets for 5-7 minutes at 170°C, turn after 2-3 minutes so that they fry evenly.

Chicken Kiev

50g	butter
½ TEASPOON	garlic powder
1 TEASPOON	chopped parsley
2	chicken breasts
1	egg
25g	seasoned flour
25g	white breadcrumbs
	wooden cocktail sticks

Mix together the butter, garlic powder and parsley and roll into two log shapes.

Flatten out the two chicken breasts.

Place a roll of the butter mix into each breast and roll up, fold up the ends so that the butter is enclosed. Secure with a cocktail stick.

Beat the egg and dip the chicken breasts into the egg. Make sure the chicken is fully coated in the egg, then coat in flour and then breadcrumbs.

Chill for one hour before frying.

Deep fry the chicken for 15-20 minutes at 170°C.

Calamari

500g	squid
3 TABLESPOONS	flour
2	lemons
	salt & pepper

Wash the squid and cut into rings.

Pat dry with kitchen paper and dip in the flour.

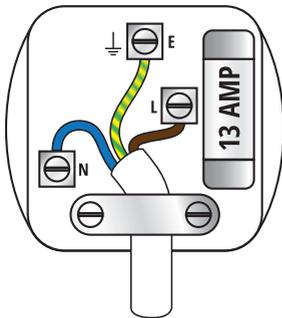
Deep fry the squid for 9-10 minutes at 160°C. Serve with slices of lemon and salt

WARNINGS:

- 1** This appliance is not intended for prolonged continuous use.
- 2** This appliance must not be operated when there is nothing in the fryer.
- 3** This appliance is not intended for use by persons (including children) with reduced physical or sensory capabilities, or a lack of experience and knowledge concerning the use of the appliance, unless they have been given supervision or instruction by a person responsible for their safety.
- 4** The appliance should be repaired by qualified professionals.
- 5** Surfaces of the product are liable to get hot during use. Be careful not to touch those surfaces.

Wiring UK plugs

The product must be earthed. It has a **13A BS1362** fuse in a 13A BS 1363 plug. To replace the plug, fit the green-yellow wire to **⊕** or **E**, blue wire to **N** and the brown wire to **L**. Fit the cord grip. If in doubt, call an electrician. Do not use a non-wireable plug unless the fuse cover is in place. If you remove the plug, dispose of it.



Environmental protection

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances



marked with the WEEE symbol must not be disposed of with unsorted municipal waste, but recovered, reused or recycled.

Service

The product is not user serviceable. If it is not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it is still not working, consult your retailer.

If that does not solve your problem, ring Customer Services - they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and description of the problem.

If under a guarantee, say where and when it was purchased and include proof of purchase. Send it to SQ Professional Ltd.

WARRANTY

THE WARRANTY FOR THIS PRODUCT IS COVERED BY SQ PROFESSIONAL LIMITED. ANY FAULTS WITH THIS PRODUCT ARISING THROUGH A MANUFACTURER DEFECT WILL BE COVERED FOR 1 YEAR FROM THE DATE OF PURCHASE, SUBJECT TO A VALID PROOF OF PURCHASE BEING PRESENTED. THIS DOES NOT INCLUDE FAULTS OR DAMAGE CAUSED BY MISUSE OF GENERAL WEAR AND TEAR. PLEASE CONTACT CUSTOMER SERVICES ON 01992 716 070 OR INFO@SQPROFESSIONAL.COM, MONDAY TO FRIDAY FROM 9:30 - 17:30. THIS DOES NOT AFFECT YOUR STATUTORY RIGHTS.



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