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User manual PHILIPS HD6103/70
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HD6103



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Manual abstract:

Ⓜ) A Fryer basket B Lid C 'MIN' and 'MAX' indications D Cord storage compartment E Cord F Integrated handles G On/off switch H Temperature control I Temperature light J PreClean function K Lid release button L Inner bowl M Pour-out facility Important Read this user manual carefully before you use the appliance and save it for future reference. Danger -- Never immerse the housing, which contains electrical components and the heating element, in water nor rinse it under the tap. Warning -- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance. -- Do not use the appliance if the plug, the mains cord or the appliance itself is damaged. general description (Fig. -- This appliance is not intended for use by persons (including children) with reduced physical, sensory or 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. -- Children should be supervised to ensure that they do not play with the appliance. -- Keep the mains cord out of the reach of children. Do not let the mains cord hang over the edge of the table or worktop on which the appliance stands. -- Only connect the appliance to an earthed wall socket.

-- During frying, hot steam is released through the filter. Keep your hands and face at a safe distance from the steam. ⓂAlso be careful of the hot steam when you open the lid. Caution -- Always return the appliance to a service centre authorised by Philips for examination or repair. @@ -- Place the appliance on a horizontal, even and stable surface.

-- This appliance is intended for household use only. @@@@English 7 -- Prevent water and/or ice from coming into contact with oil or fat, as this causes heavy spattering or violent bubbling of the oil or fat. To achieve this, remove all excess ice from frozen ingredients before you fry them and dry ingredients thoroughly before you fry them. Do not overfill the basket. After cleaning, dry all parts thoroughly before you put oil or fat in the fryer. -- Do not fry Asian rice cakes (or similar types of food) in this appliance. This might cause heavy spattering or violent bubbling of the oil or fat. -- Make sure the fryer is always filled with oil or fat to a level between the 'MIN' and 'MAX' indications on the inside of the inner bowl to prevent either overflowing or overheating. -- Do not switch on the appliance before you have filled it with oil or fat, as this can damage the appliance. -- This appliance is not intended to be operated by means of an external timer or separate remote-control system. electromagnetic fields (EMF) This Philips appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today. Preparing for use 1 Clean the appliance before first use (see chapter 'Cleaning'). Make sure that all parts are dry before you fill the fryer with oil or fat. 3 Consult the oil/fat table to determine how much oil or fat you have to put in the fryer (Fig.

3). 4 Fill the fryer with oil, liquid frying fat or melted solid fat to a level between the 'MIN' and 'MAX' indications and close the lid (Fig. 4). Do not switch on the appliance before you have filled it with oil or fat. Oil and fat Never mix different types of oil or fat and never add fresh oil or fat to used oil or fat. -- We advise you to use frying oil or liquid frying fat. Preferably use vegetable oil or fat that is rich in unsaturated fats (e. g. Linoleic acid), such as soy oil, peanut oil, maize oil or sunflower oil. -- Because oil and fat lose their favourable properties rather quickly, you have to change the oil or fat regularly (after 10-12 times).

-- Always change the oil or fat if it starts foaming when it is heated, if it has a strong smell or taste or if it turns dark and/or syrupy. @@@@2 Pour the melted fat carefully into the fryer. @@4 If the fat gets very cold, it may start spattering when melted. @@ 5). Be careful not to damage the inner bowl with the fork.

@@ (Fig. Ⓜ6) 2 Put the plug in the wall socket. 3 Press the on/off switch to switch on the appliance (Fig. 4 Set the temperature control to the required temperature. @@@@6 Fold out the handle of the frying basket (Fig. @@ 10). Do not fry very large quantities at one time. @@ note: Dry ingredients thoroughly before you fry them. @@9 Carefully put the basket in the fryer. @@ (Fig. @@After frying 1 Fold out the handle of the basket (Fig. 9). 2 Press the release button to open the lid (Fig. 2). Beware of the hot steam and possible spattering of the oil.

3 Remove the basket from the fryer and shake off excess oil or fat. @@@@6 Put the basket in the fryer. 7 Close the lid. 8 Switch off and unplug the appliance after use. @@@@@@@-- Do not fry very large quantities at one time. @@@@@@@9 3 Wait until no more bubbles appear and then scoop the bread or the parsley out of the fryer with a spatula. The oil or fat now has a neutral taste again. Home-made French fries You make the tastiest and crispiest French fries in the following way: 1 Use firm potatoes and cut them into sticks. Rinse the sticks with cold water. This prevents them from sticking to each other during frying.

note: Dry the sticks thoroughly. 2 Fry the French fries twice: the first time for 4-6 minutes at a temperature of 160°C, the second time for 5-8 minutes at a temperature of 175°C. Let the French fries cool down before you fry them for the second time. 3 Put the home-made French fries in a bowl and shake them.

Cleaning Let the oil or fat cool down for at least 4 hours before you clean or move the fryer.

Never use scouring pads, abrasive cleaning agents or aggressive liquids such as petrol or acetone to clean the appliance. Never immerse the fryer housing in water. 3 Lift the frying basket out of the fryer. PreClean function This appliance is equipped with a PreClean function, which allows you to soak the inner bowl with hot water and washing-up liquid to make cleaning easier. Make sure you have removed the oil or fat from the inner bowl before you use this function.

1 Fill the inner bowl with cold water up to three quarters of its capacity and add some washing-up liquid. (Fig. Ⓜ15) 2 Put the plug in the wall socket. 10 English 3 Press the on/off switch to switch on the appliance (Fig. 7). 4 Set the temperature control to the PreClean function. 5 Unplug the appliance after 20-30 minutes. Cleaning the appliance 1 Clean the housing of the fryer with a moist cloth (with some washing-up liquid) and/or kitchen paper. 2 Clean the bowl, the lid and the frying basket with hot water and some washing-up liquid, rinse them with fresh water and dry them thoroughly.



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The lid and the frying basket can also be cleaned in the dishwasher.

Make sure that all parts are dry before you fill the fryer with oil or fat. Storage 1 Let the oil or fat cool down for at least 4 hours before you clean or move the fryer. 2 Put all parts back into/onto the fryer and close the lid. 3 Push the cord into the cord storage compartment. (Fig. 116) 4 Lift the fryer by its handles and store it (Fig. 17). Environment -- Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment (Fig. 18).

Guarantee & service If you need service or information or if you have a problem, please visit the Philips website at www.philips.com or contact the Philips Consumer Care Centre in your country (you find its phone number in the worldwide guarantee leaflet). If there is no Consumer Care Centre in your country, go to your local Philips dealer. Troubleshooting This chapter summarises the most common problems you could encounter with the appliance.

@@@@@@Set the temperature control to the correct temperature. 6 Pour the water out of the inner bowl and clean it as described below. English 11 Problem Possible cause There is too much food in the basket. The fryer does not work. The fryer gives off a strong unpleasant smell.

The thermal safety cut-out has been activated. the permanent anti-grease filter is saturated. The oil or fat is no longer fresh. The type of oil or fat used is not suitable for deepfrying food. Steam escapes from other places than the filter. The lid is not closed properly. the permanent anti-grease filter is saturated. Oil or fat spills over the edge of the fryer during frying. There is too much oil or fat in the fryer. Solution Never fry more food at one time than the quantity mentioned in the food table at the end of this booklet.

Go to your Philips dealer or a service centre authorised by Philips to have the fuse replaced. Remove the lid and clean the lid and filter in hot water with some washing-up liquid or in the dishwasher. change the oil or fat. Regularly sieve the oil or fat to keep it fresh longer. Use frying oil or liqui.



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