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You can read the recommendations in the user guide, the technical guide or the installation guide for SILVERCREST SKF 2300 A1 COOL-ZONE DEEP FAT FRYER. You'll find the answers to all your questions on the SILVERCREST SKF 2300 A1 COOL-ZONE DEEP FAT FRYER in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SILVERCREST SKF 2300 A1 COOL-ZONE DEEP FAT FRYER
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Instruction manual SILVERCREST SKF 2300 A1 COOL-ZONE DEEP FAT FRYER

SILVERCREST®

KITCHEN TOOLS

5 ⭐

Freidora con tecnología de zona fría SKF 2300 A1
Friggitrice a zone fredde



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- IT Friggitrice a zone fredde
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Bedienungsanleitung

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ID-Nr.: SKF2300A1-02/10-V1



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Manual abstract:

The deep fryer is intended for use in private households, for frying foodstuffs. It is not intended for use in commercial or industrial environments. Old or dirty fats and oils can spontaneously ignite themselves if overheated. change the oils or fats in good time. In case of fire, remove the power plug from the wall and smother the burning fat or oil with a damp towel or fire blanket. This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used. â· Children should be supervised to ensure that they do not play with the appliance. â· Ensure that the appliance stands with a safe and secure positioning. Arrange for the appliance to be checked and, if necessary, repaired by qualified technicians. â· During the frying process hot steam is generated, especially when the lid is open.

Keep a safe distance away from the steam. â· Ensure that all parts are completely dry before pouring oil or liquid fat into the deep fryer. Otherwise, hot oil or fat could splatter out. @@Otherwise, hot oil or fat could splatter out. â· Be especially careful with frozen foodstuffs.

remove all ice particles. @@@@Touching these may cause serious burns. @@ â· Ensure that the power cable never becomes wet or moist during operation. Never submerge the operating/heating element and the housing with the power cable in water, and do not clean these components under running water. Do not leave the appliance unattended when in use.

The heating element may be damaged by the high temperature and there is a risk of fire! When charging the stainless steel container with fat, NEVER fill it to above the MAX marking or to below the MIN marking. First ensure that there is sufficient oil or fat in the deep fryer every time you intend to switch the appliance on. â· NEVER switch the appliance on if there is no oil or liquid fat in it. â· The deep fryer is only suitable for frying foodstuffs. Power supply short-period timer: Button cell AG13 LR44 1,5V Do not throw batteries into a fire. Never open batteries, never solder or weld batteries. If you do not intend to use the appliance for an extended period, remove the batteries. â· In the event of the batteries leaking acids, put on a pair of protective gloves. Then clean the battery compartment and the battery contacts with a dry cloth. â· Keep batteries well away from children.

Children can put batteries into their mouths and swallow them. If a battery is swallowed, medical assistance must be sought IMMEDIATELY. 1 Viewing window 2 Permanent-Metal filter 3 Frying basket 4 Stainless steel container 5 Removable control and heating element 6 Lid release button 7 Rolled-up cable 8 Temperature regulator 9 Control lamp 0 On/Off switch q Timer w Handle locking button e Reset button Before you use the deep fryer for the first time please clean all individual components thoroughly and then dry them carefully (see Chapter "Cleaning and Care"). 2. Pull the short-period timer q out from the deep fryer. 3. Open the battery compartment, take out the battery and remove the insulation strips from the battery compartment. 4. Insert the battery as per the polarity markings indicated inside the battery compartment cover and then replace the battery cover so that it audibly engages. 5.

Slide the short-period timer q back into the recess in the deep fryer. We recommend frying oil or liquid frying fat for use in this deep fryer. You can also use solid cooking fats. For this, first read the chapter "Solid Cooking Fats". If you wish to place the deep fryer below the extraction fan of the cooker, ensure that the cooker is switched off.

2. Unwind all of the power cable from the power cable retainer 7. Pull the handle upwards until it audibly engages. Acrylamide is a possibly carcinogenic substance formed from a reaction with amino acids when frying foodstuffs with a high starch content (at temperatures of more than 175Â°C). Therefore, if avoidable, do not fry foodstuffs that have a high starch content, for example chips, at temperatures in excess of 170Â°C.

The items to be cooked should be fried until they are golden yellow, instead of dark brown. Only in this way can you achieve a low acrylamide level. in the temperature controller 8 a pause position is built-in at 170Â° C. This reminds you that you are progressing into the temperature range at which acrylamide may be formed. Only use oils or fats which are expressly marked as non-foaming and are suitable for deep frying. This information is to be found on the packaging or the labelling. NEVER mix different types of oil or fat! The deep fryer could froth. 5. @@@@ 6. Insert the plug into a mains power socket.

@@@@@@The metal parts become very hot! Push the handle locking button w downwards and lower the handle. The control lamp integrated into the On/Off switch 0 starts to glow. @@@@Pull the handle upwards until it audibly engages. Remove the frying basket 3 and place into it the food to be fried. @@ 6. Carefully replace the frying basket 3 into the deep fryer. The handle now allows itself to be lowered. @@@@@@Then carefully pour the molten fat into the deep fryer. @@@@If the fat is too cold, it can splatter on remelting! @@Ensure that the heating element is not damaged when doing this. The lamp integrated into the on/off switch 0 comes on.

@@@@@@Pay heed to the correct polarity when inserting it. @@@@The deep fryer is now switched off. Remove the power plug from the wall socket. @@Never take hold of the frying basket 3 directly after frying. Carefully lift the frying basket 3 out of the deep fryer.

If necessary, shake off any excess oil or fat over the deep fryer. @@@@Fill the container through a sieve, in order to remove any food particles from the oil or fat. Solid fats must still be in a liquid state so that they can be poured. Thoroughly clean all parts of the deep fryer, as described in the Chapter "Cleaning". â· Refill the deep fryer with fresh oil or fat, as described in the Chapter „Frying“.

Remove the power cable from the wall socket before cleaning. There is a risk of receiving an electric shock! Allow the deep fryer to cool down. Otherwise you risk being burnt! NEVER submerge the control and heating element 5, the power cable and plug or the appliance housing under water and NEVER clean them under running water! this could irreparably damage the appliance. If required, clean this element with a moist cloth. Change the oil first when it has completely cooled down. Solid fats must still be in a liquid state so that they can be poured. Place the operating/heating element 5 at a clean and dry location. â· Carefully remove the stainless steel container 4 with the oil or fat from the deep fryer.



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â· Pour the oil or fat into suitable containers, for example bottles. For this, use the pouring runnel at the corner of the stainless steel container 4.

When cleaning the components do not use aggressive or abrasive cleaning agents or materials such as scouring milk or steel wool. these could damage the upper surfaces of the appliance! To simplify cleaning, completely dismantle the deep fryer: 1. Pull the handle upwards until it audibly engages. Pull the operating/heating element 5 upwards from the guiding rails. Place the operating/heating element 5 at a clean and dry location. 4. Take out the stainless steel container 4 and remove the fat or oil Frequently, it is not permitted to dispose of such oils or fats with normal household refuse. Make enquiries at your local community administration office about suitable disposal sites. Clean the housing and the appliance lid with a damp cloth. Clean the operating/heating element 5 with a moist cloth.

Potatoes intended for frying should be faultless and not germinating. After peeling, cut the potatoes according to the intended preparation (chips or slices). This will help remove a portion of the sugar content, which is one of the constituent products for the formation of acrylamides. First for 10-12 minutes at 160Â°C then for 3-4 minutes at 170Â°C, depending on the desired degree of browning. â· Deep frozen chips are pre-cooked and thus only need to be fried once.

Should you wish to clean the permanent-metal filter 2 inside the appliance lid, then place the appliance lid in warm water with a mild detergent. â· Allow it to soak for a short period and then slew it back and forth. Dry it and then place it upright on its side so that any excess water still in the inside of the lid can drain away. â· Dry it off again and ensure that there is no moisture below the rubber lip on the underside of the appliance lid. If necessary, lift the rubber lip to dry it.

Be aware that the lid MUST be completely dry before re-use! Wrap the power cable around the power cable retainer 7. This will keep the inside of the deep fryer clean and free of dust. Deep frozen foodstuffs (-16 to -18 Â°C) cool the oil or fat to a considerable extent, because of this they do not cook fast enough and possibly also soak up too much oil or fat. to avoid these occurrences , proceed as follows: Â· Do not attempt to fry large volumes all at once. The food to be fried must be completely covered with cooking oil/fat after lowering the frying basket 3. @@ Preferably, allow the deep d disposal centre or at your community waste facility. observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre. Batteries may not be disposed of with normal domestic waste. @@@@ Only dispose of batteries when they are fully discharged.

@@ Should these details differ from those shown on the food packaging, please observe the instructions given on the packaging. Beefburger (frozen) Pork chops (breaded) Chicken pieces (large pieces) Chicken pieces (small/medium pieces) Potato chips (fresh) Potato chips (frozen) Scampi (fresh) Mushrooms In the degree details it can happen that there will be minor temperature variations. The values given in the table are intended as aids for guidance. Subject to the consistency of the foodstuff, the times can vary. When frying larger amounts, always bear in mind that the foods to be fried must be completely covered with cooking oil/fat after the frying basket 3 has been lowered. If the malfunction cannot be corrected with the following suggestions, or if you have determined that the malfunction has other causes, please make contact with our Service Centre. Connect the appliance with with a mains power socket. The control lamp integrated into the On/Off switch 0 does not glow. The appliance has switched itself off during use and does not allow itself to be switched back on. The green control lamp does not glow.

Wait a few minutes until the required temperature has been reached. .



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