

Dear customer!

Thank you for choosing this quality product from ASKO. We hope it will meet your expectations and fulfil your needs for many years to come. Scandinavian design combines clean lines, everyday functionality and high quality. These are key characteristics of all our products and the reason they are greatly appreciated throughout the world.



## Instructions for use

DEEP-FRYING PAN  
HF1334S

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# INSTRUCTIONS FOR USE

## CONTENTS

### Instructions for use

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## PREFACE

### Description

This user manual offers you a quick introduction to the various possibilities this appliance offers. You will also find information on safety issues and maintenance. The manual also contains environmental tips and guidelines for saving energy.

Store the user manual and the installation guide in a safe place. This will ensure that any subsequent users also benefit from this deep-frying pan.

Happy cooking!

### Pictograms used



important information

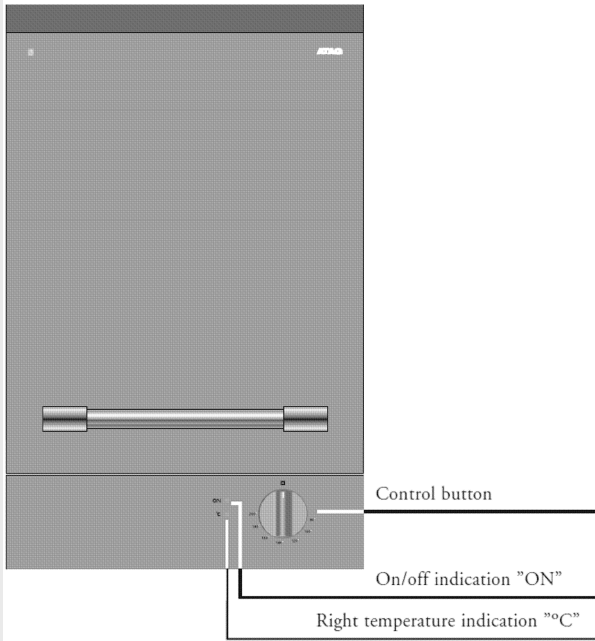
## INSTRUCTIONS FOR USE

## INSTRUCTIONS FOR USE

### YOUR DEEP-FRYING PAN

Description

HF1334S



### INTRODUCTION

The detachable reservoir

The stainless steel reservoir is an important part of the deep-frying pan. Its special form guarantees optimum use of the cool zone and safety for the user. The large immersion zone prevents boiling cooking oil from bubbling over if ice or water particles come into contact with the oil. This happens when products that are frozen or that contain much water are lowered into the hot oil.

The reservoir consists of **5 zones**:

- The reservoir bottom

An 11 mm deep groove runs around the bottom of the reservoir. This is the cool zone where the food debris is collected.

- The cool zone

The oil layer underneath the heating element does not move. At the highest setting the cool zone reaches a maximum temperature of 70°C.

- The hot zone

The reservoir may hold approximately 3 litres of oil, making it possible to fry 750 grams of chips in one go without a noticeable drop in oil temperature.

- The immersion zone

With its volume of approximately 5 litres, the immersion zone prevents the oil from splattering.

- The drainage and recovery zone

This is the zone where the splattering oil is contained. The sloping curves lead the drops of oil back into frying reservoir.

## INSTRUCTIONS FOR USE

### SAFETY

#### Important matters

#### Overheating protection



In the event of a problem, the power supply is immediately cut off. The power supply is not automatically resumed. Contact the service department to have the safety component repaired.

#### Safety instructions



This appliance has been designed for household use exclusively. In order to avoid any damage, it is important that you follow the instructions in the user manual. If this appliance is used for any other purpose, the guarantee will expire. Following is an overview of a number of important safety instructions. Read them carefully.

- Service and maintenance may only be carried out by an ASKO authorized service organization.
- Only parts may be used that have been supplied by ASKO. Read the guarantee.
- Make sure that the cable does not jam.
- Never leave the appliance unattended when in use.
- In the event of the oil or fat catching fire, place the lid on the appliance to extinguish the flame.
- Switch off the appliance if the oil or fat catches fire. Also switch off the extractor hood. If you cannot do so with the switch on the appliance, switch off the fuse in the meter cabinet instead.
- Check if you have switched off the appliance if you have finished using it. The button should indicate zero.
- Never put paper or any other combustible items on the appliance.
- Make sure that there is no open fire close by. The oil is hot and highly combustible.
- Always keep the deep-frying pan clean. This is important for both hygienic and safety reasons.
- When heating the appliance, spilled food and fat will cause smoke and could even cause a fire.
- Read the guidelines in this manual and follow them.
- The power circuit should be fitted with a bipolar switch with a contact distance of at least 3 mm.
- Make sure that the plug remains accessible after you have installed the deep-frying pan
- If the power cable is damaged, it should be replaced by an equivalent cable (H05RNF 3 x 1mm<sup>2</sup>). The replacement cable is available from the service department.
- The deep-frying pan is powered by 2200 W, requiring a 16 A fuse.

## INSTRUCTIONS FOR USE

### SAFETY

#### Important matters

#### Safety instructions



- **The deep-frying pan should be earthed.**
- **There should be at least 5 cm of free space between the bottom side of the deep-frying pan and the underlying surface of the kitchen unit.**
- Only use the appliance if it has been built in.
- Only switch on the appliance with the lid open if the reservoir has been filled with frying fat. Switching on an empty deep-frying pan will cause the element to overheat.
- Never switch on the heating element if it is in an upward position.
- Highly combustible objects near the element could catch fire.
- Be careful if there are children near the deep-frying pan.
- Always make sure that no cables can come into contact with hot fat or the hot deep-frying pan.

#### **Keep the deep-frying pan clean.**

- After you have used the deep-frying pan 6 to 10 times, clean it as described in 'how to keep your deep-frying pan clean'.
- A dirty deep-frying pan increases the risk of fire.

#### **Replace the fat if it:**

- has turned dark and viscous;
  - gives off an unpleasant smell or if it froths;
  - starts to steam at temperatures below 170 °C.
- Contaminated frying fat spoils the taste and is highly combustible.

#### **Heat food sufficiently.**

- The heating times for food depend on a number of factors, e.g. the original temperature, the quantity and the type of dish.
- Any germs that might be present in the food will only be killed if the food is heated properly.

## INSTRUCTIONS FOR USE

### BEFORE FIRST TIME USE

#### Important matters



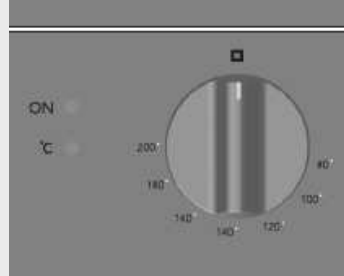
The first time that you use your deep-frying pan, it will give off an unpleasant smell and produce some smoke. To avoid this as much as possible, first clean the reservoir, the basket and the heating element with warm water and washing-up liquid.

- Fill the reservoir with three litres of water and add a drop of washing-up liquid.
- Bring the water to the boil and keep it boiling for about 10 minutes.
- Carefully take the reservoir out of the deep-frying pan and pour the water out.
- Rinse the reservoir with clean water.

## INSTRUCTIONS FOR USE

### USE

#### Frying food



Set the temperature desired and wait until the oil has reached this temperature. The light next to the temperature indicator reaches "°C" and turns off. The deep-frying pan automatically keeps the oil at the right temperature.

#### **Attention:**

Dry moist foodstuffs first to avoid excessive frothing of the oil.

Replace the oil when it turns light brown or when the food fried does not become crisp (even with the right temperature set).

Do not forget to return the control button to 0 after you have finished frying. The light next to "ON" turns off.

To avoid the risk of fire, first remove any bits of batter that remain in the oil before you start frying again.

Fill the reservoir until the oil level is between the minimum (3 litres) and maximum (3.5 litres) indication lines on the reservoir wall.

#### **Attention:**

The element that has been switched on should **always** be immersed in cooking oil or fat. This means that you should never melt hard chunks of fat directly on the element.

#### **Attention:**

First melt animal or vegetable fat before you pour it into the deep-frying pan.

If you use fat instead of oil, start by pricking holes into the congealed fat with a knife or fork before switching on the deep-frying pan. This avoids splattering should the congealed fat contain an air bubble. Be careful when doing this so as not to damage the temperature sensors on the heating element.



This appliance should not be used by children. **When the deep-frying pan is used, children should be kept under constant supervision to avoid them playing with it.**

## INSTRUCTIONS FOR USE

### USE

#### Frying food

The ideal frying temperature lies between 140°C and 180°C. Higher temperatures have a negative impact on the oil quality. At lower temperatures foodstuffs have a tendency to soak up the oil or fat.

Please note that the frying time is dependent on how thick the pieces of food are. Therefore choose a temperature that allows the food to be cooked thoroughly without causing it to burn on the outside.

The following table serves as an indication. You may adjust the temperatures according to the quantity that needs to be fried and to personal taste.

Turn the control button to **0** after you have finished.

	Temp. in °C
<b>Potato dishes</b>	
Chips, frozen	180
Chips, freshly pre-cooked	170
Chips, fresh	180
Sliced potatoes, fresh	180
Potato croquets, frozen, pre-cooked	170
Frying	180
Potato croquets, freshly pre-cooked	170
Frying	180
<b>Meat</b>	
Cutlet	180
Chicken drumstick, breaded, 2 pcs each	180
Chicken leg, 2 pcs each	180
<b>Fish</b>	
Fish fingers	180
Fillet of plaice	170
Calamares, frozen	180
<b>Various</b>	
Doughnut balls	180
Bananas in batter	180
Vegetables in batter	180

## INSTRUCTIONS FOR USE

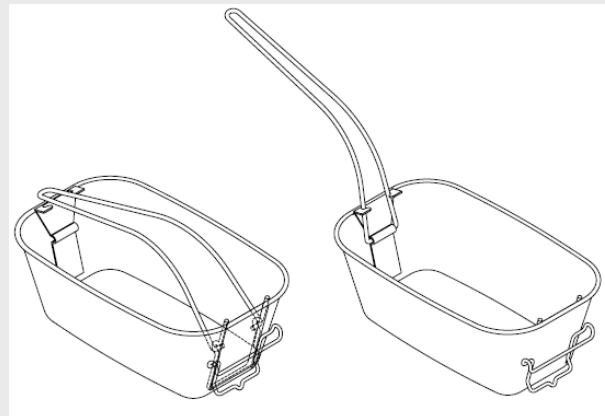
### USE

#### Frying food

Avoid dust and dirt falling into the deep-frying pan and close the lid on the pan after use. By changing its position the handgrip is kept clear of the fat. To do so:

- Push the two bars of the handgrip together.
- Shove the handgrip out of the hinge.
- Turn the grip round and fasten it.
- Flip the handgrip inwards. Attention: the concave side of the handgrip should face upwards to avoid it falling into the frying fat.

The lid may be placed on the deep-frying pan. Make sure that the handgrip is back into the original operating position before you start deep-frying again.



Rest position

Operating position

# INSTRUCTIONS FOR USE

## MAINTENANCE

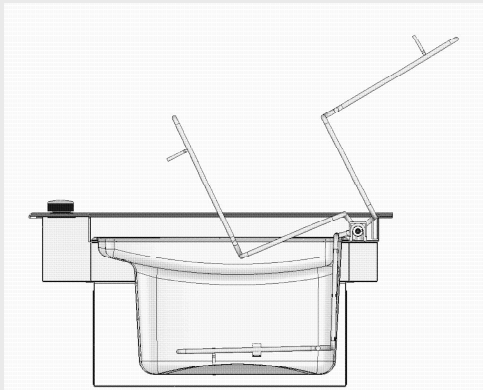
### Cleaning

**Switch off the deep-frying pan and let it cool down.**

The deep-frying pan can be disassembled for easy cleaning. A "drainage" setting allows for fastening the heating element during cleaning.

### Hinge with drainage setting

The hinge, which enables the flipping aside of the heating element during cleaning, has been fitted with a stainless steel locking system. By shifting this lock to the right, the heating element is left 'hanging' over the frying pan, while the oil or fat runs back into the reservoir.



### Outside

Clean the outside with cleaning agents for glass or stainless steel. Do not use any scouring sponges or abrasives. The reservoir and the basket may be cleaned with the rest of the washing-up. Both may be cleaned in the dishwasher.

### The heating element

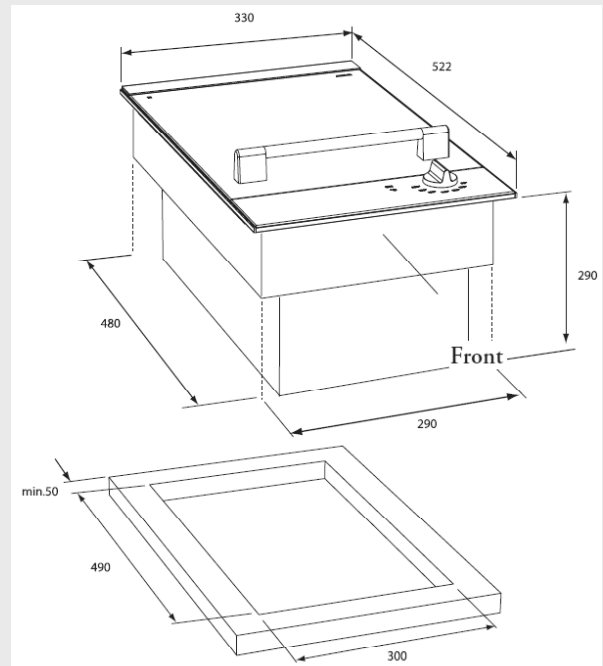
Clean the heating element with a damp cloth. Be careful not to damage the thermostat!

# INSTALLATION GUIDE

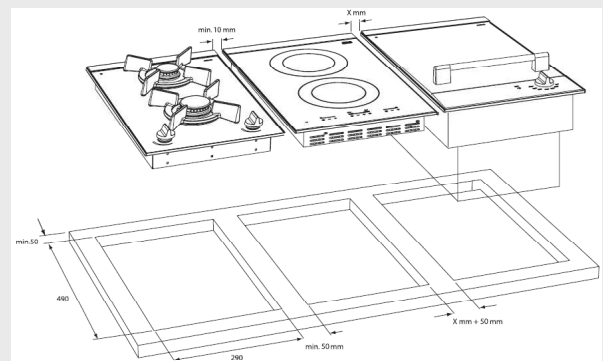
## INSTALLATION INSTRUCTIONS

### Building in

### Built-in dimensions



### Fitted-unit situation with space



Do **not** build in the deep-frying pan next to a gas burner! If you wish to place the two appliances independent of each other in the worktop, make sure that there is at least 10 mm of space between them. This corresponds with a distance between the cut-outs of at least 50 mm.

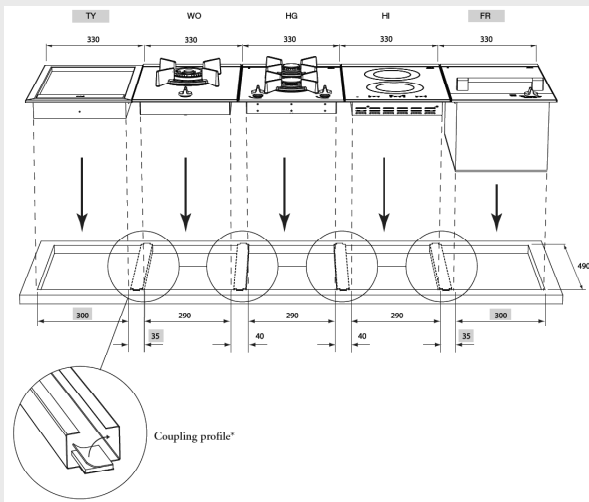
# INSTALLATION GUIDE

## INSTALLATION INSTRUCTIONS

Building in

Coupling example 1

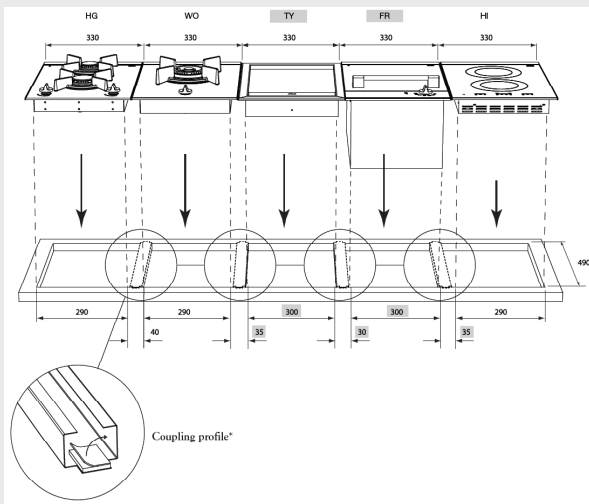
Teppan Yaki or deep-frying pan to the side.



Do **not** build in the deep-frying pan next to a gas burner!

Coupling example 2

Teppan Yaki or deep-frying pan among other appliances.



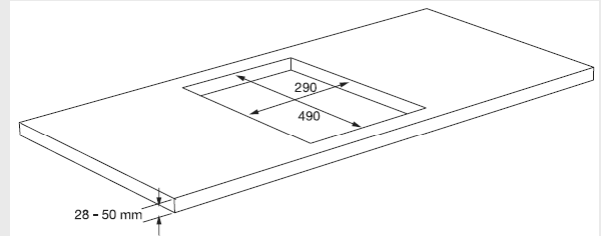
Do **not** build in the deep-frying pan next to a gas burner!

\* Coupling profile for making certain that appliances are mounted tightly next to each other.

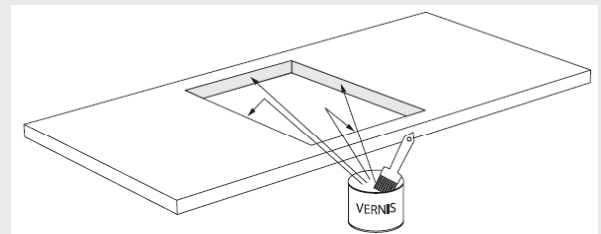
# INSTALLATION GUIDE

## INSTALLATION INSTRUCTIONS

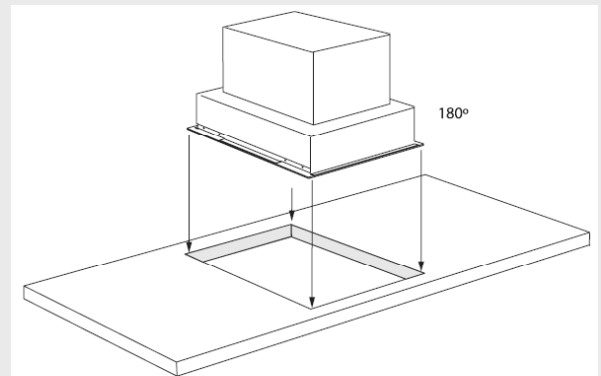
Building in



1. Check that the kitchen unit and the cut-out meet the dimension requirements.



2. If necessary, treat the sawn ends of synthetic or wooden worktops with sealing varnish, to prevent swelling of the worktop by moisture.



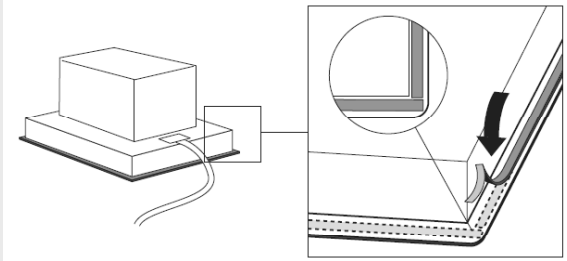
3. Turn the appliance upside down and place it on the worktop



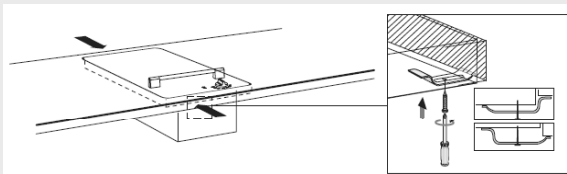
## INSTALLATION GUIDE

### INSTALLATION INSTRUCTIONS

#### Building in



4. Remove the protective foil from the sealing tape and tape the strip in the groove of the aluminium profiles or on the edge of the deep-frying pan. Do not tape the sealing strip along the corners. Instead, cut 4 pieces that fit tightly together in the corners.



5. Turn the appliance over and place it in the cut-out.

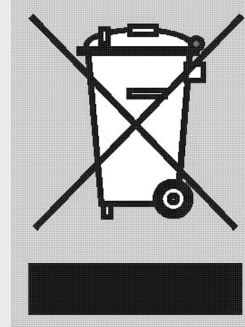
6. Attach the deep-frying pan using the mounting brackets supplied. For worktops up to 40 mm in thickness, place filler blocks between the brackets and the worktop. The screws should be screwed into the threaded holes.

7. Connect the appliance to the mains.

## INSTALLATION GUIDE

### APPENDIX

#### Disposal of packaging and appliance



The packaging of this appliance is recyclable. It could have been made from:

- cardboard;
- polythene foil (PE);
- CFK-free polystyrene (PS-hard foam).

These materials should be disposed of in a responsible manner, in accordance with official regulations. To draw attention to the fact that the segregated processing of electric household appliances is compulsory, this appliance carries the symbol of a crossed-out dustbin.

This means that at the end of its working life, the appliance may not be disposed of as household refuse but must be handed in at a special refuse collection centre run by the local authority or must be given to a dealer providing this service.

Segregated processing of household appliances such as this deep-frying pan, avoids any negative effects on the environment and public health that might otherwise occur. This process also enables the recovery of the materials used in the production of this appliance, thus realising considerable savings in terms of raw materials and energy.



Stick the appliance identification card here. This card is located on the top of the appliance. Stick the conversion identification card here (where applicable). This card is supplied with the conversion kit (where applicable). If you contact the service department, please have the complete type number on hand. You will find the addresses and phone numbers of the service organisation on the guarantee card.

