

# DEEP FAT FRYER

## AMI FRY



*Thank you for choosing AMI FRY. We hope you enjoy the convenience, quality and affordability of your new unit.*

*You will find AMI Fry of extreme benefit to your frying needs with its fast recovery and temperature that can accommodate up to 450degF. So whether you want a French Fries, or fried chicken or crispy fish filler that is both crispy on the outside and cooked just right in the side, you will find it better with the right fryer in AMI FRY.*

*Another advantage owning our DEEP FAT FRYER is our one year warranty on Labor and six (6) months on parts with reliable maintenance and service to back up.*

*But fryers are not the only product we offer. We carry full line of foodservice equipment, component / accessories and spare parts. Come and see us in our showroom or visit our facebook page or check out our instagram.*

*If you have any questions concerning our products please call us at 724-8323; 723-3936. Again, thank you for your purchase.*

*FOODMACH, INC.*

*María Erica Magno*

**Please follow all the precautions listed below for safety and to reduce the risk of fire, injury or electrical shock.**

Read all the instructions and retain them. If you pass the fryer on to a third party, include these instructions

During and after use parts of the appliance are HOT. Do not touch areas such as the metal surface of the frying well until they are cool.

Unplug the fryer from the mains after use and allow it to cool before handling or cleaning any parts.

The oil or fat in the deep fryer will stay hot for some time after use. Do not move the fryer until it is completely cool. To lift the appliance, use the handle grips at the sides. Do not touch hot surfaces, use oven gloves.

Do not pour oil out of the deep fryer when the oil and the appliance are hot. Allow them to cool first. This can take at least 3 hours depending on ambient and oil temperatures.

Never connect the deep fryer to the electricity supply without placing the oil in the tank.

Never operate the fryer when the oil in the tank is above the maximum or below the minimum mark. The minimum amount of oil is 2.5 litres. The maximum is 3 litres.

**Do not fully immerse the element of the deep fryer in water or liquids.** Follow the cleaning instructions fully!

Do not place the deep fryer on or near a hot gas or electric burner or near a heated oven or allow it to touch curtains, wall coverings, clothing, dishtowels or other flammable materials during use.

Ensure there is ample clearance around and above the appliance so you can work safely.

Use the deep fryer on stable heat-resistant surfaces.

Do not expose the fryer to direct sunlight.

Operate the fryer with the controls facing you. Do not reach across the appliance while it is operating or when it is hot.

Never leave the deep fryer unattended when it is connected to the electricity supply. Make sure that the power cable does not touch any hot surface or overhang a table edge.

Do not place the fryer under any overhead cupboards when in use.

Do not use attachments or accessories not recommended by the manufacturer.



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# WARRANTY AND SPECIFICATIONS

Your AMI Fry covered by a warranty for 12 months from the date of purchase. If a fault develops during this period, please return the unit to FOODMACH together with the original receipts as proof of purchase. This warranty in no way affects your consumer rights.

## Specifications

**Voltage Rating : 220-240V AC, 60Hz**

**Power Consumption: XXXXXXXXXXXXX**

**Net Weight: XXXX**

Do not use the deep fryer with a damaged cord or plug or after the appliance, or frying basket has malfunctioned or is damaged. Seek expert advice.

Do not use extension leads with kitchen equipment – they increase the risk of accidents.

If you are using solid fat, melt this gently in a separate pan and pour it into the oil tank before switching on. Do not melt solid fat in the fryer by placing it in the basket or you may damage the appliance.

Renew cooking oil regularly. Used oil may contain contaminants, these may lower smoking temperatures and cause excess foaming and spattering.

Always dry food before frying as moist foods cause excess foaming and spattering. Even small amounts of water may cause the oil to spatter.

Never overload the frying basket. If too much food is fried at the same time, the food will not get crisp and may cause excess foaming and spattering.

After completion of frying permit the food to drain before removing the basket.

Do not use it for any purpose not expressly specified in this manual.

There are no user serviceable parts in your deep fryer. Unauthorized dismantling or servicing will void the product warranty.

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 this appliance by a person responsible for their safety.

Close supervision is necessary when an appliance is used near children.

Children should not operate or be encouraged to play with this appliance.

## ELECTRICAL INFORMATION

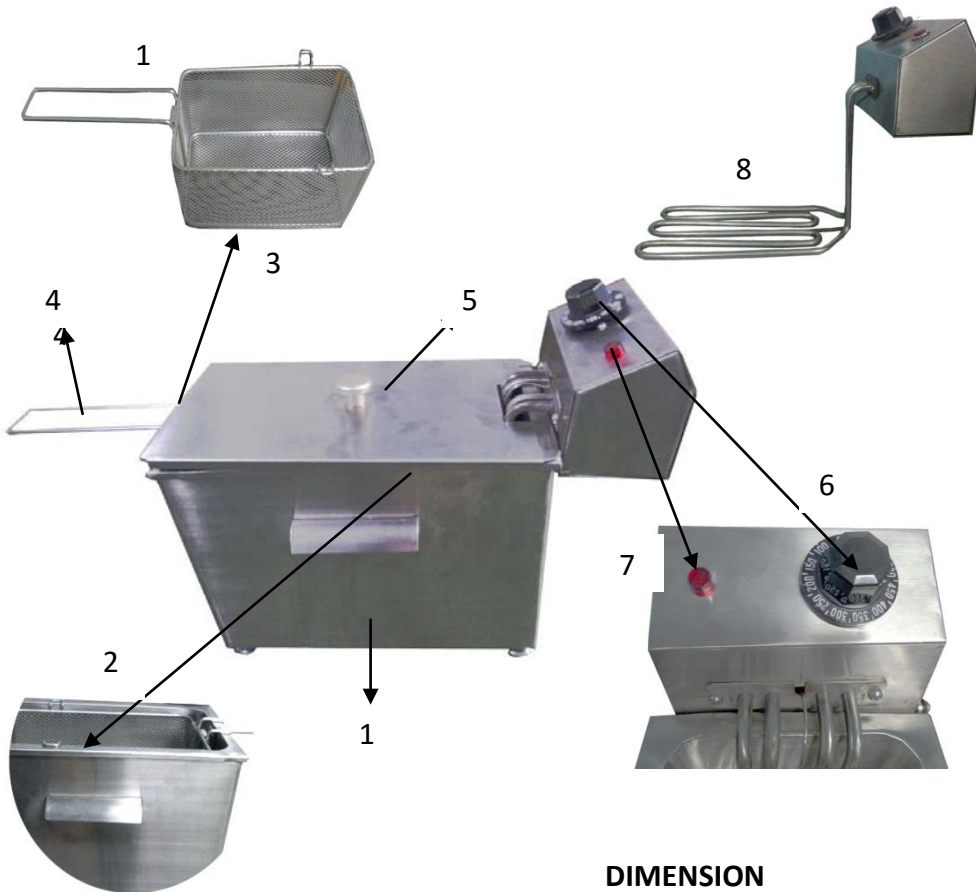
Before using this appliance ensure that the voltage of your electricity supply is the same as that indicated on the appliance.

The means of disconnecting this appliance from the mains supply is the main plug.

This should be unobstructed and readily operable at all times

**This appliance must be earthed.**

# FEATURES AND CONTROLS



1. Fryer Base
2. Removable Oil Tank
3. Fryer Basket
4. Handle
5. Fryer Lid
6. ON/OFF Switch/Thermostat Control
7. "Ready" Indicator
8. Heating Element

## DIMENSION

without SS Basket  
405mmL x 180mmW x 350mmH

with basket  
585mmL x 180mmW x 350mmH

## Storage

### Storing the oil

- You may store filtered, cooled oil in the fryer.
- Remove the oil tank and carefully pour the cooled oil into a large container .
- Wipe out the oil tank; wash it with mild detergent and warm water. Rinse well; towel dry and replace the tank in the fryer.
- Place a paper filter in the Basket. Place the Basket in the raised position
- Slowly pour the cool, used oil through the filter into the fryer. Discard the filter.
- Remove the basket, wash and store separately..
- Replace the Lid and store the fryer in a cool location. Store the basket separately.
- If you fry infrequently, store the used oil in a covered container in a cool dark place.
- **Solid fat must not be stored in the fryer!**

### Storing the Fryer

- If you store the fryer with oil in the tank: Store it with the basket removed and the lid on. Ensure the fryer is securely stored in a cupboard or other covered storage area where the oil is unlikely to spill or get contaminated.

# AFTER USE

## CARE, CLEANING AND STORAGE

### Cleaning Your Deep Fryer

- Cleaning should be carried out when the fryer is unplugged from the mains.
- The fryer and the oil should be completely cool.
- Use a non-metallic cloth or pad and a soft detergent to clean the appliance. Avoid the use of abrasive cleaning materials as these may damage the appliance surfaces.
- Remove the lid and the basket from the fryer.
- **Cleaning the basket:** The basket and handle should be washed in warm soapy water, rinsed and dried.
- **Cleaning the lid:** Remove the filters from the lid. The appliance lid should now be washed in warm soapy water, rinsed and dried. After drying, replace the filters.
- **Cleaning the Fryer Element.** Remove the element from the Fryer. Follow the instructions on Page 4 to clean the element.
- **Cleaning the Body:** Wipe the body of the fryer with a damp cloth and dry well.
- **Cleaning the Oil Tank:** Carefully lift the oil tank out of the fryer and pour the oil off into a suitable receptacle. Pour warm soapy water into the tank and wash it well. Rinse in fresh water and allow to fully dry. When washing the oil tank ensure you do not damage the interior surface.

The Lid, basket and oil tank are dishwasher safe. If you are washing the basket in the dishwasher we suggest you remove the handle and wash it separately.

# THE CONTROL PANEL



The Temperature Control is calibrated in Degrees Centigrade.  
Use it in conjunction with your recipe to set the oil temperature.

The Power Light comes on when the fryer is switch on and goes out when it reached the desired temperature.

# BEFORE YOU START

## Unpacking

In the box you should find: The deep fryer; Fryer Element; Removable Oil Tank; Detachable Lid.

If any items are missing or damaged, contact Foodmach Inc for assistance.

Retain the packaging. If you dispose of it do so in accordance with any recycling regulations in your area.

## Positioning the Deep Fryer

Site your Deep Fryer on a firm, flat, heat-resistant work surface. Steam given off by the cooking process may mark or damage anything above or around the fryer; keep these areas clear. In order to avoid any fire hazards keep areas above and around the fryer clear. Leave a clear space all round the fryer, and keep it away from the front edge of the work surface .

Unwrap the power cord from the recess in the rear of the element. Place the fryer near a wall socket. Do not put the fryer or the power cord close to any cooking or heating appliance

## Helpful Tips

- **Use recommended oil - do not mix oils or fats.**
- **Always filter used oil before re-use. Never leave frying residues in the oil.**
- **Replace oil frequently.** Discolored oil, rancid oil, oil that emits an unpleasant odor or oil that foams excessively when heated should not be used.
- Take into account the type of food when you set the frying temperature. Generally, precooked foods need a higher cooking temperature than raw foods.
- If you need to add oil, do so between batches. Allow the oil to heat up to the right temperature before continuing - ("Ready" light on).
- Follow your recipe to help you set the correct time so the food cooks properly.
- Ensure that the food is completely immersed in the oil.
- **Cook food thoroughly.** Food may turn golden brown before it has cooked through.
- Do not lean over the fryer when placing, cooking or removing food.
- Check the progress of the food during cooking.
- **Do NOT touch the metal surfaces of the fryer during cooking.**
- Always hold the basket by the handle during cooking.
- **Never shake the basket vigorously - hot oil causes severe burns!!**
- **WARNING: it is dangerous to operate the fryer with low or no oil in the tank.** Always ensure the oil in the tank exceeds the minimum mark before you start cooking.

# FRYING THE FOOD

## **Lower the filled basket carefully into the oil.**

During cooking you can raise and lower the basket to inspect the food through the glass window.

Always fry food with the lid in position. The lid is designed to prevent steam from escaping and the filters will absorb oil and food vapors and help neutralize frying smells.

## **Cook the food for the required time**

If you are not using the timer: Switch the fryer off unless you are frying a second batch.

- During cooking, the “Ready” light may go on and off - this is normal.

## **After the food has cooked**

- Lift the basket, Place it in the raised position and wait a few seconds to let the oil drain off and the steam to subside.
- Shake the basket SLIGHTLY to remove excess oil.
- **If the food is not fully cooked:** Place the basket in the raised position, cover with the lid, lower the basket into the oil and continue cooking.

## **When the food is fully cooked:**

- Transfer the food to a heatproof utensil. Return the basket to the fryer in the raised position and replace the lid.
- Switch off the mains socket and unplug the fryer.
- Leave the appliance to cool fully before cleaning.
- **Note:** If you are using solid fat, remove the basket from the fryer before the fat in the tank solidifies. Leave the basket on a heatproof surface to cool after removing it from the fryer and before washing it as described elsewhere in the manual.

## **Preparation: Before using your fryer for the first time:**

### **1: Carefully wash the appliance.**

The body of the appliance should be wiped with a wet cloth and then carefully dried.

The oil tank, the frying basket and the appliance lid should be well washed in warm soapy water, rinsed thoroughly and then carefully dried.

## **Removing and cleaning the element**

### **Remove the heating element:**

Lift the element carefully off the fryer. To replace the element:

Align the element with the guides in the fryer and slide the element into place.

### **Clean the Element**

Remove the element. Dip the element in warm soapy water, lightly brush the surface with a soft cleaning brush. Repeat the process using clean water and then dry the element with a soft towel or kitchen paper.

Replace the element when it is dry.

NEVER allow water to contact the control unit or power cord.

If you need to clean the control unit, wipe it with a barely damp cloth and then dry fully before operating the fryer.

**After cleaning, replace the element and prepare the fryer.**



# PREPARING AND USING THE FRYER

## **Fill the Oil Tank**

- Position the element on the fryer.
- Place the oil tank in the fryer.
- Pour clean oil carefully into the tank.

On the inside of the oil tank at one side, there are two marks MIN and MAX. Pour in sufficient oil to reach the MAX mark.

- **Do not overfill.**

The capacity of the tank is 3 liters. 2.5 liters is needed to reach the MIN mark. There should always be sufficient oil in the tank to cover the MIN mark. Corn oil, sunflower oil, ground nut oil and vegetable oil are all suitable for use with the fryer.

## **Set the Frying Temperature**

Rotate the temperature dial on the thermostat to set the temperature according to your recipe.

## **Insert the Frying Basket Hook**

The basket on the hook at the front of the oil tank to lift the basket clear of the oil. This is the **raised position** and is used to fill and remove food from the basket, inspect food during cooking and to drain excess oil from the food after frying. Place the food to be cooked (which should be as dry as possible) in the basket.

Do not overfill the basket. Now place the lid on the fryer still leaving the basket in the raised position.

## **ALWAYS HOLD THE LID BY THE HANDLE**

**Connect the Power:** Plug the fryer into the mains. point Switch on the power.

## **Preheat the oil**

### **Set the Timer to ON**

The RED power light will come on showing the fryer is operational. After about 10 minutes, the oil has reached the correct temperature and the GREEN “ready” light will come on .