

Micasa



Deep Fryer

**Instruction Manual
Model MA0230DF**

Read in full and retain for future use

Micasa branded product provides an affordable range of well presented and elegant home ware and appliances. Products which are ranged and selected are chosen to suit your contemporary lifestyle and cater for your home ware needs today. Micasa aims to provide products which are fashionable, affordable, and reliable to meet your home ware demands.

Micasa will provide value for money products to make every day home life more enjoyable and convenient.

The Micasa range of products is continually developing and new products will be introduced with expansion of the range. So keep in touch for further news on new products in the future.

We hope you enjoy your experience with Micasa

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FEATURES

- ✓ Large 3 Litre capacity
- ✓ Extra large frying basket with lockable and removable handle
- ✓ Removable element control assembly for ease of cleaning
- ✓ Removable cooking pan for ease of use and cleaning
- ✓ Powerful 2000Watts of efficient power
- ✓ 30 minute timer
- ✓ Safety control to ensure proper assembly before operation. Appliance will not operate unless correctly assembled
- ✓ Power ON / Temperature ready indicators
- ✓ Insulated handle for safe handling
- ✓ Built in supply cord storage at rear
- ✓ Dust and cooking cover
- ✓ Glass viewing window
- ✓ Built in filter

IMPORTANT FIRST TIME INFORMATION

Before using this appliance please read and fully understand the safety directions in this manual. Ensure that you know how to operate the appliance.

Hot cooking oil or fats

Warning! Hot cooking oil poses a safety risk and safe use guidelines must be followed.

Electrical hazard

Warning! All electrical equipment presents a risk to the end user. We ask that you use this appliance in a sensible safe manner in accordance with the instructions supplied for your own safety.

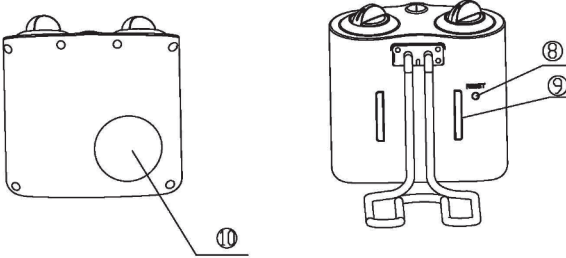
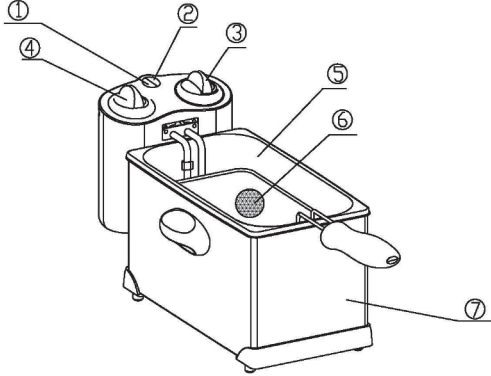
Fire

Warning! This product poses a risk of fire if proper safety instructions are not followed

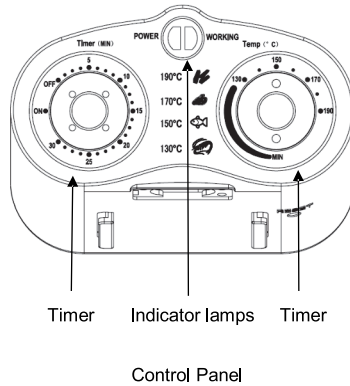
Unattended

Never leave this appliance on when unattended. Never operate with unsupervised children in the vicinity. Disconnect from the power supply when not in use and store.

PARTS DESCRIPTION



1. Power ON indicator
2. Cook ready indicator
3. Temperature control
4. Cooking time control
5. Cooking pot
6. Cooking basket
7. Main body
8. Reset button
9. Safety switch
10. Supply cord storage



ASSEMBLY

The below photo shows the correct of final assembly



1. Place the main base (7) unit on a heat resistant surface away from any combustible material, walls, and curtain or below any cupboard.
2. Place the cooking container (5) inside the base unit.
3. Place the main electrical heating element assembly onto the base unit. Carefully slide the unit down into the rear plastic slots located on the rear. Do not force.
4. Remove the supply cord assembly from the rear storage area (10).
5. Connect to a suitable mains supply socket. Your deep fryer is now ready for use.

WARNING! DO NOT TURN POWER ONTO APPLIANCE WITHOUT COOKING OILS IN THE APPLIANCE. THIS WILL DAMAGE THE ELEMENT ASSEMBLY AND POSE A RISK OF FIRE

COOKING OILS

This appliance is only suitable for use with cooking oil or liquid fat.

It is not suitable for use with solid fat that may contain water. When hot this may create a hazard with hot fats being expelled.

Warning! Never put other substances like water in the pan.

OPERATION

- ✓ **Ensure you have oven gloves or similar available. This appliance will reach very high temperatures.**
- ✓ **Ensure you have suitable space around the appliance.**
- ✓ **Ensure the supply cord does not hang over the edge of any table. Young children may pull the appliance off the table posing a risk of fire, burns or electric shock**

Step 1. Place correct type and amount of cooking oil into cooking pot.

Step 2. Connect to the mains supply and turn power on to the appliance.

Step 3. Select desired temperature on the thermostat.

Step 4. Select cooking time on the timer.

Step 5. The POWER ON light will illuminate.

Step 6. When the GREEN cooking temperature ready indicator lamp is on the appliance is ready to cook

Step 7. Place the food item into the basket and carefully fit into the cooking chamber oil. Ensure the basket is fitted properly and the handle is in place.

Step 8. Fit the lid.

Step 9. Once cooking has completed lift the lid and the basket from the oil and allow the oil to drain completely back into the cooking chamber.

Step 10. Remove the basket and serve.

Cooking Basket Assembly

To fit the handle to the deep fryer basket.

Hold the handle grip and squeeze the two chrome bars together.

Slide the two (squeezed) bars of the handle down through the basket support bracket; locate the two 90° angle bar ends into the basket support holes and release.

Note! The element assembly is fitted with a safety switch to ensure the unit is assembled correctly. The appliance will not function without it being assembled correctly.

Warning! Disconnect from the mains supply before assembly or removal of the electric control and element assembly.

Warning! Allow to cool completely before touching metal parts. Extreme burns risk.

Warning! Do not under fill or over fill. Fill only to the 'Min or Max' indication lines.

Warning! Never use without the correct amount of oil in the oil pan. Failure to carry out this instruction will result in damage to the heating elements and main control assembly creating a fire risk and electric shock hazard.

COOKING GUIDE

Below guide offers some basic food cooking times. Adjust cooking times depending on qty and size. Always observe your cooking, do not leave appliance unattended when in use.

Food	Temperature	Approx Cooking Time
Chicken Portions	170°C	12-15mins
Battered Fish	180°C	5-7mins
Chips (thick 500g)	190°C	5-6mins
Spring Rolls (small)	180°C	4-6mins
Vegetables	190°C	4-5mins
Onion Rings	190°C	2-4mins
Prawns	170°C	3-4mins

RECIPES

Here are some basic recipe suggestions.

Spicy Potato Wedges

600g potatoes cut into wedge shapes

1 tsp Mexican chilli powder

1 tsp Cajun spice

1tsp dried Italian herbs

½ tsp garlic powder

½ tsp white pepper

2tsp salt flakes

Place all ingredients into a bowl and mix thoroughly ensuring the potato wedges are coated well.

Preheat oil to 170C for 10 minutes

Place potatoes into deep fryer basket and place in deep fryer. Cook for 8-10 minutes.

Raise basket and drain when cooked to the desired level. Serve with sour cream and sweet chilli sauce.

Beer Battered Fish

2 cups plain flour

2 x eggs

375ml beer

4 x 200g pieces of white fish of choice

Place 1 ¾ cups of flour and eggs in a bowl and whisk to combine. Stir in beer until smooth consistency. Cover and place in refrigerator for 40 minutes.

Preheat oil in deep fryer to 170°C for 15 minutes.

Lower the basket into the deep fryer.

Using the remaining flour lightly coat each fillet and then dip each fillet into the batter mix then place straight into the deep fryer basket.

Cook for approx 4 minutes or until golden brown.

Fried Chicken

6-8 Chicken pieces (large)

1 ½ cups milk

2 large eggs

2 ½ cups all purpose flour

Salt and pepper to taste

Combine milk and eggs in a bowl and whisk to blend well.

Combine flour, salt and pepper in another bowl.

Dip chicken pieces into the milk mixture then lightly coat thoroughly with the flour mix

Heat oil to 180°C

Place chicken pieces into basket and place in deep fryer.

Cook for 10 – 12 minutes or until cooked and golden brown.

Deep fried Camembert

1 Camembert

¼ cup plain flour

Salt and pepper

2 eggs, lightly beaten

¼ cup milk

1 cup stale breadcrumbs

1 jar cranberry sauce, warmed

Cut camembert into 2cm wedges.

Mix flour with salt and pepper.

Combine eggs and milk in a shallow bowl and toss camembert in the egg wash; drain and coat in breadcrumbs.

Heat oil to 180°C. Deep-fry camembert pieces until golden and crisp; drain on absorbent paper and serve with warmed cranberry sauce.

CLEANING

Warning! When not in use or before cleaning, always disconnect the appliance from the mains supply



Warning! Do not immerse this appliance fully in any liquid. Do not allow the appliance Main Control assembly or supply plug and cord to be immersed in any liquid. Follow the below cleaning guide

- Disconnect from the mains supply and switch off
- Allow to cool completely
- Remove the basket
- Remove the electric control and element assembly
- Remove oil from the pan. It is suggested a funnel be used to ensure spillage is at a minimum.
- Wash the lid, oil pan, basket and basket handle in hot soapy water, dry with a dry towel.
- Wipe the stainless base with a warm damp cloth, dry with a dry towel. When required the stainless base may be washed in hot soapy water also, dry fully before use. Be careful when handling the metal casing
- Using a damp hot cloth wipe the element and control assembly carefully, dry fully with a dry towel.

Warning! Never immerse electric control unit in any liquid!

Not recommended for dishwasher cleaning.

Do not use harsh abrasive cleaners or solvents as they may damage the non stick coating or the plastics

SAFETY



Warning! No liability can be accepted for any damage caused by non -compliance with these instructions or any other improper use or mishandling.



Warning! Children

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of knowledge, unless they have been given supervision or instruction concerning safe use of the appliance by a person responsible for their safety. Young children must be supervised to ensure that they do not play with the appliance.

Warning! Safely dispose of any plastic bags or other packaging that may present a hazard to young children of suffocation or choke hazard.

Warning! Unattended Appliances

Do not leave any appliance unattended when in use or connected to the mains power or near children.

Warning! Always disconnect the deep fryer from the supply if it is left unattended and before assembling, disassembling or cleaning.

Warning! For household indoor use only, do not use outdoors. Not for commercial use.

Warning! Switch off the appliance and disconnect from the mains supply before moving.

Warning! Do not abuse or damage the supply cord. If for any reason the cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid hazard. A replaceable cord must be replaced with an authorised replacement from an authorized service agent.

Warning! This appliance must only be used with a genuine replacement cord set marked with the same markings as the one supplied

Warning! This appliance is not intended to be operated by means of an external timer or a separate remote-control system

Warning! Burns

Do not move this appliance with hot oil in it. Allow to cool completely. Hot oil poses a serious risk of personal injury such as burns and scalding. Never allow children to use or move this appliance without proper supervision

The outer surfaces of the appliance reach high temperatures. Use oven gloves or similar when handling the appliance when it is hot.

Warning! Do not place on or near a hot gas or electric burner, or where it could touch other heat sources.

Use

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses
- By clients in hotels, motels and other residential type environments;
- Bed and breakfast type environments

STORAGE

Warning! Before storage of this appliance allow it to cool down completely.

Examine the appliance frequently for signs of wear or damage. If there are such signs or if the appliance has been misused return it to the retailer prior to any further use for checking.

Ensure the appliance is clean before storing.

Store the appliance along with the manual and accessories together in a dry place.

SERVICE

Refer all servicing to qualified personal. This appliance has no user servicing parts or requirements. Return the appliance to the retailer if it is damaged in any way or not operating properly along with your receipt of purchase. Use only authorised replacement parts.

WARRANTY

Retain your receipt as proof of purchase.

If for any reason the appliance does not function correctly or shows signs of damage please stop using immediately and return it immediately to the retailer or contact the help line.

This product is covered by a 12 month warranty. This warranty does not exclude any obligations to the consumer covered by the NZ Consumers guarantee act.