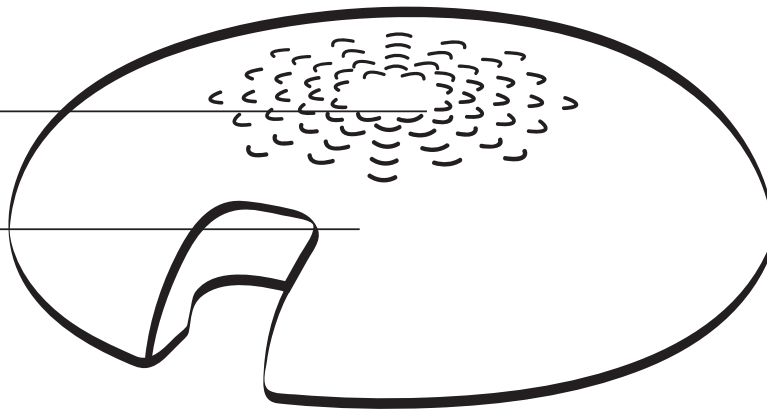


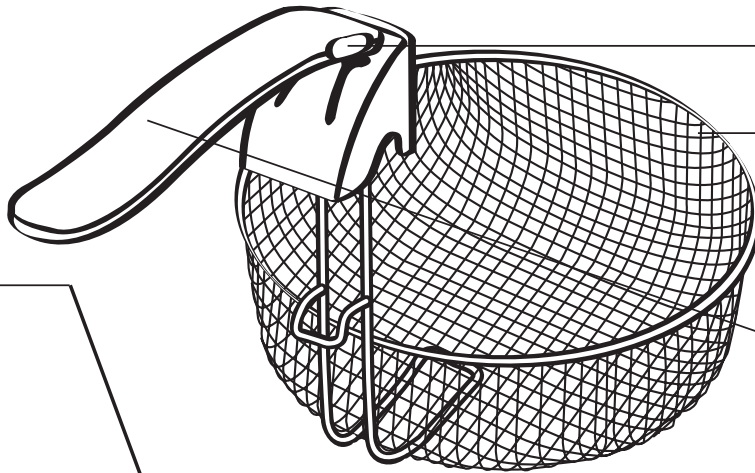
www.moulinex.com

A1

A



B



C1

C

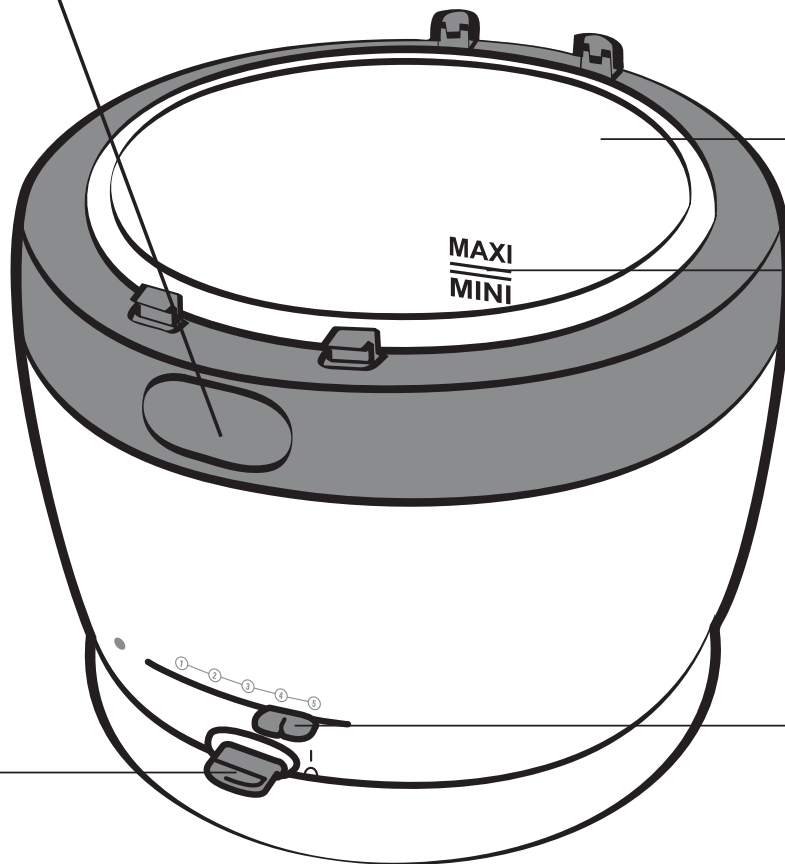
C2

D

D1

E

F



MAXI
MINI

Thank you for choosing an appliance from the Moulinex range.

Description

Firstly, you should familiarise yourself with the various parts of your fryer. Unfold the cover of the leaflet. The circled figures correspond to the numbers of the drawings and the letters to the various parts.

A Lid with automatic opening

A1 Odour filtration zone

B Lid opening button

C Basket

C1 Basket's handle release button

C2 Handle for raising and lowering basket

D Bowl

D1 Min. and Max. oil level markers

E Temperature selector

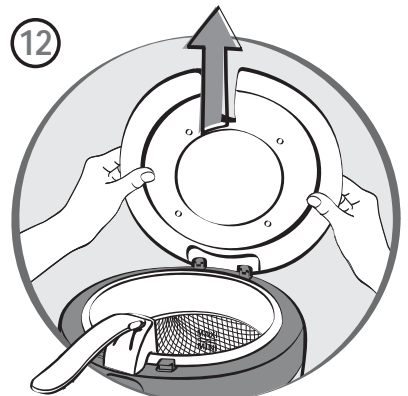
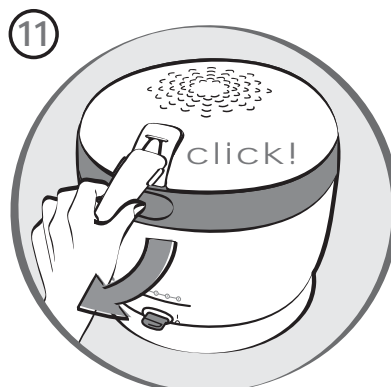
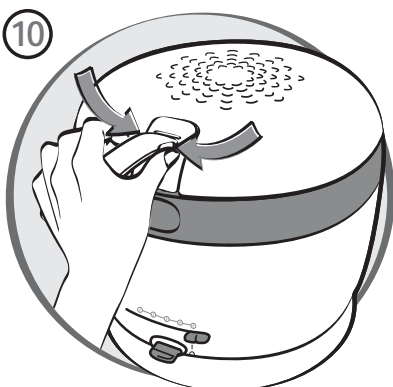
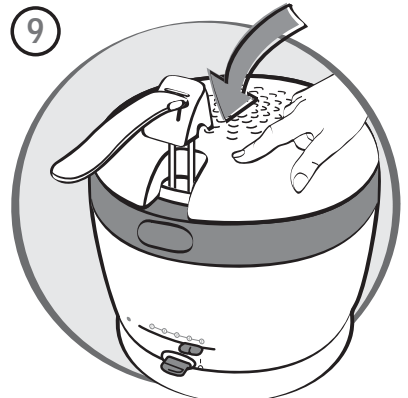
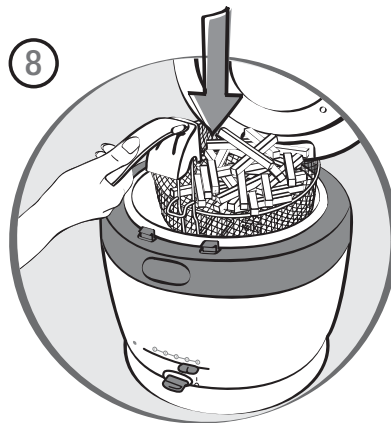
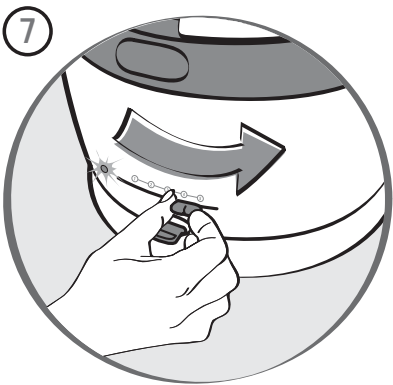
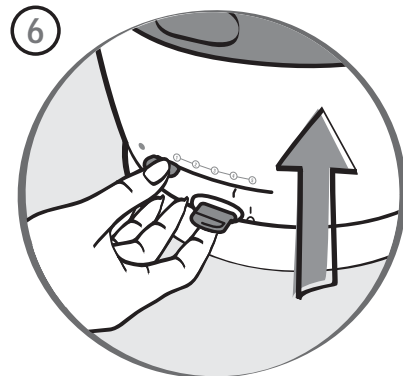
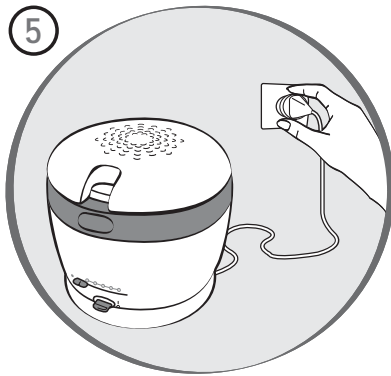
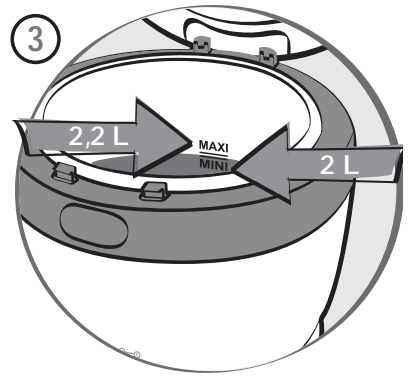
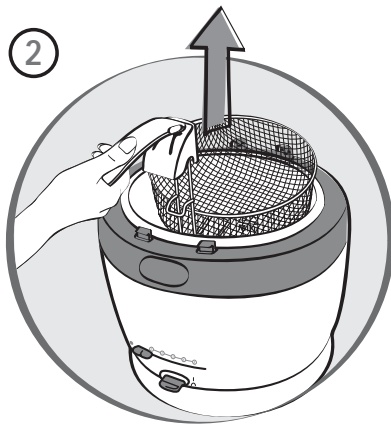
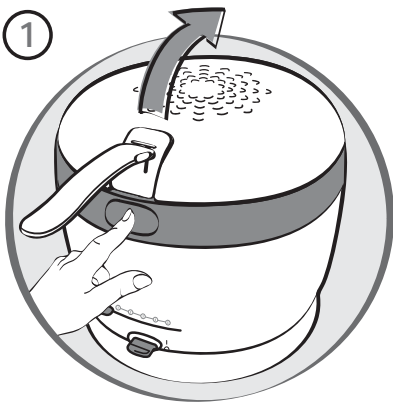
F On/Off switch

Safety recommendations

- Please read the instructions for use carefully before using your appliance for the first time: any use which does not conform to these instructions will absolve Moulinex from all liability.
- Never leave the appliance (whether or not it is in use) within reach of children without supervision. Never allow children to use the fryer on their own. Severely disabled persons must only use this appliance under surveillance of a responsible adult.
- Check that the voltage rating of your appliance corresponds to that of your household electrical supply. This appliance is manufactured to conform with current safety regulations and requirements as well as directives:
 - 72/23/CEE modified by 93/68/CC,
 - 89/336/CEE modified by 93/68/CEE.
 Any connection error will render the guarantee null and void.
- It is essential that your appliance is connected by means of an earthed plug.
- This product has been designed for domestic use only. Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.
- Only use the appliance on a flat, stable, heat-resistant surface away from water splashes.
- Never use your appliance if it is not working correctly, or if it has been damaged. If this happens, contact an approved Moulinex service centre (see

list in service booklet).

- Any intervention other than cleaning and normal maintenance must be carried out by an approved Moulinex service centre.
- Unplug your appliance as soon as you have stopped using it and when you are cleaning it.
- Never put the appliance, the power cord or the plug into water or any other liquid.
- Never allow the power cord to hang down within reach of children. Always keep it well away from children.
- The power cord must never be in close proximity to or in contact with the hot parts of your appliance, close to a source of heat or rest on sharp edges.
- If the power cord or the plug are damaged, do not use your appliance. To avoid any risk, they must be replaced by an approved Moulinex service centre (see list in service booklet).
- For your own safety, use only accessories and spare parts which are suitable for your appliance.
- Place your fryer on a flat, stable, heat-resistant worktop away from any source of heat and from any risk of water splashes.
- Never operate your fryer without filling the bowl with the necessary amount of oil or fat.
- The fryer is protected by a thermostatic safety device which automatically cuts off the electrical power in the event of accidental over-heating.
- Never move your fryer while it is in use or the oil is still hot. Hot oil can cause



very serious burns.

- It is essential that you wait until the oil has cooled down before emptying the oil from the fryer.
- Never obstruct the odour filtration zone (A1) located on the lid with your hand or any other object whatsoever (cloth, dish, plate, etc.), as you run the risk of being burnt.

Check that the level of the oil is above the "min" level indicated in the bowl (D1) but does not exceed the "max" level.

- Oil and fat are flammable products. If the oil or fat catches fire, unplug the appliance, cover it with its own lid or a damp cloth to stifle the flame, but never use water.

Before first use

Unpack your fryer and remove all packaging (stickers, papers, plastic bags...) before use. Keep your proof of purchase, then read the instructions for use carefully.

- ① Open the lid (A) by pressing on the release button (B).
- ② Remove the basket (C)
Wash the basket and the bowl (D) with hot water and washing up liquid, rinse and dry carefully.

Using the appliance

ADDING OIL OR FAT

- ① Open the lid by pushing on the lid release button.
Remove the basket.
If you are using oil, pour the oil into the removable bowl up to the Maxi level, which is about 2.2 litres.
- ③ **Never exceed the "maxi" level indicated in the bowl.**
If you use solid vegetable fat, take 1800 g of fat, cut into pieces and melt it in a separate pan then pour it into the bowl.
Never melt the blocks of fat in the basket, nor in the bowl.
- ④ Close the lid until you hear a "click".
- ⑤ Plug in the fryer.

FRYING FOOD

- ⑥ Lift the On/Off switch (F).
- ⑦ Set the temperature selector (E) to the required setting (see cooking charts).
When the temperature regulator light

goes off, open the lid by pushing on the opening button.

- ⑧ Place the basket in the draining position.
- ⑨ Close the lid.
Slowly lower the basket into the oil from the draining position.
- ⑩ Press the handle unlocking buttons (C1) to fold back fully into its housing on the outside of the fryer.
- ⑪ When the cooking is finished, lift the handle (C2) horizontally, until you hear a "click" as it locks. Place the basket on the edge of the bowl with basket hanging clips.
Open the lid and let the food drain. Remove the basket. Serve the food. Close the lid when the fryer is not in use. To use a second time wait for the temperature indicator light to go out before frying. To avoid any risk of burns, never put your hands above the odour filtration zone.

FILTERING THE OIL

Remove small pieces of food with a non-metallic skimmer. You may store the oil or fat in the fryer, or in a separate airtight container.

Filter the oil after each use with a filter paper (available from approved service centres). Crumbs that break away from food tend to burn and alter the quality of the oil more quickly. Over time this increases the risk of the fryer catching fire. For this reason, filter the oil regularly.

CHANGING THE OIL

Unplug the fryer. Wait until the oil is lukewarm. Remove the lid.
Empty the oil or fat into a large container and put it in the waste disposal.

Practical tips

OIL OR FAT

Never operate your fryer without oil. Always use a good quality blended vegetable oil which can withstand high temperatures.
Do not mix different types of oils. Change the oil when it becomes brown (every 8 to 12 uses, depending on the amount of cooking done). If using sunflower oil, groundnut oil and soya oil ensure the oil is changed after every 5

uses.

Never use lard or dripping as this may cause overflowing, smoking or risk of fire.

Important: Before each use, make holes in the solid fat with a non-metallic spatula in the bottom of the bowl, in order to allow any water trapped under the fat to escape in the form of steam. Set the temperature selector to position 150°C to melt the fat.

PREPARING FOODS FOR FRYING

No matter what the recipe, food must be perfectly dry : this will prevent overflowing and extend the life of the oil. When dishes include raw potatoes (chips, crisps and potato straws), wash them in cold water to get rid of the starch. This will stop them from sticking together. Dry them carefully and thoroughly with paper kitchen towel. When preparing frozen foods, before cooking, remove any ice crystals on the food by placing the frozen food in the basket and gently shaking the basket over the sink.

COOKING

Do not overfill the basket, or you will cause the temperature of the hot oil to drop too much, and this will make the food greasy and soggy.

The capacity of your fryer is limited to:

- 1 kg of fresh chips
- 750 g of frozen chips

For best results, we advise that you use:

- 600 g of fresh chips
- 375 g of frozen chips

Do not leave your fryer heating unnecessarily: your oil will last longer this way.

Do not leave your cooked food in the basket in the draining position for too long, as the steam may soften them and make them soggy.

Cleaning

Unplug your appliance and allow it to cool down before handling it.

Clean the exterior of the fryer with a damp cloth. Do not use an abrasive pad or any abrasive or alcohol based cleaning products.

Never immerse the appliance in water and never wash it under running water.

- ⑫ Remove the lid. Wash the lid with hot water with washing up liquid, rinse and dry.

Never wash the lid in the dishwasher.

Wash the basket in the dishwasher or in hot water with washing up liquid, rinse and dry.

When you change the oil, take the opportunity to clean your removable bowl in the dishwasher or in hot water with washing up liquid. Rinse and dry. Never use a scouring pad, any metallic object or scouring powder. You will risk damaging the non-stick coating of the bowl. Damage to the bowl by not following these guidelines is not covered in the guarantee.

Scratches inside the removable bowl or brown marks on the exterior may appear naturally if you use the appliance frequently.

Helpline

If you have any problems or queries, please call our Customer Relations team first for expert help and advice on:

- 0845 602 1454 (UK - calls charged at local rate)
- (01) 4751947 (Ireland)

Any repairs must be carried out only by an approved Service Centre using original spare parts.

Cooking charts

Cooking times are given by way of indication. You can adjust them according to your own taste.

Temperatures and cooking times: Fresh products

Fresh foods	Quantity	Max temperature	Time
Chips (maximum capacity)	1000 g	190°C	13 - 16 min.
Chips (recommended quantity for best results)	600 g	170°C	11 - 13 min.
Fried chicken (leg portion)	3 - 4 pieces	180°C	14 - 16 min.
Fried mushrooms (whole)	8 pieces	150°C	5 - 7 min.
Battered cod fillet	2 pieces	170°C	6 - 8 min.
Breaded fish fillet	2 pieces	170°C	6 - 8 min.
Fried calamari	8 - 10 pieces	170°C	5 - 6 min.
Fried shrimps	8 - 10 pieces	170°C	5 - 6 min.
Apple fritters	4 pieces	180°C	5 - 6 min.

For frozen foods, set the temperature selector to 190°C. You will also need to adjust the cooking time as a function of the quantities and of your own tastes.

Temperatures and cooking times: Frozen products

Frozen foods	Quantity	Max temperature	Time
Chips (maximum capacity)	750 g	190°C	10 - 12 min.
Chips (recommended quantity for best results)	375 g	190°C	7 - 9 min.
Fried chicken (leg portion)	1000 g	190°C	14 - 15 min.
Chicken nuggets	1000 g	190°C	6 - 9 min.
Fried mushrooms (whole)	8 pieces	190°C	5 - 6 min.
Battered cod fillet	2 pieces	190°C	6 - 7 min.
Fish fingers	8 pieces	190°C	5 - 7 min.
Fried calamari	8 - 10 pieces	190°C	4 - 5 min.
Fried shrimps	8 - 10 pieces	190°C	4 - 5 min.

Useful Cooks Tips for Deep Fat Frying

For the best results when frying chips cut from fresh potatoes, you can cook them in 2 stages.

For 1000 g chips :

- a first frying at 160 °C for 7 - 9 min then
- a second frying at 190 °C for 6 - 9 min.

For 600 g chips :

- a first frying at 160 °C for 6 - 8 min then
- a second frying at 190 °C for 5 - 8 min.

For the crispiest results, dry food items thoroughly before frying, especially freshly made chipped potatoes.

Large pieces of chicken or large chips need a longer cooking time.

Set the temperature control according to the table above, or follow the instructions of food packaging.

When cooking battered food and doughnuts, remove the wire basket to prevent food sticking to it. Take great care when handling the food and use tongs.

Gradually place the food in the hot oil, submerging it an inch at a time to prevent it from sinking straight away.

What to do if your appliance does not work?

First, check the connection. Then check whether one of the causes listed in the following table might be the reason.

Practical advice

Problems	Causes	Solutions
Excessive odour.	The oil has deteriorated.	Change the oil or fat.
	The fat is not appropriate for this type of cooking.	Use good quality oil or fat. Do not mix oils or fats of different qualities.
Steam is escaping from under the lid.	The lid is not closed properly.	Ensure the lid is correctly locked.
	The gasket is faulty.	Wipe it, or replace if it is damaged.
	The fryer has been filled beyond the max level.	Check oil level inside the bowl.
Oil overflows.	Food overloaded with ice/water plunged into hot oil.	Dry the food completely, lower the basket slowly into the oil.
	Recommended quantities have been exceeded.	Do not exceed the maximum recommended quantities: 1 kg of fresh chips in 2 fryings or 750 g of frozen chips.
	Basket misshapen	Change the basket.
	Mixture of different oils/fats	Empty and clean the bowl. Fill with one type of oil.
	Not changing the oil often enough. Using the wrong oil.	Change the oil regularly (at least every 10-20 uses, more if using sunflower oil). Use a good quality blended vegetable oil/fat.
Food does not become golden and remains soft.	The oil is too hot.	Consult an approved Moulinex service centre.
	Cooking temperature too low.	Set the selector to the correct cooking temperature.
	Basket overloaded with too much food.	Do not fry quantities greater than the weights indicated.
	The oil is not hot enough.	Consult an approved Moulinex service centre.
Chips, potato straws, crisps stick together.	The food is too thick and contains a lot of water.	As a test, try a longer cooking time. Cut food into smaller pieces.
	Unwashed food immersed in the oil.	Wash the potatoes well and dry them carefully.
The oil does not heat up.	Heated up made without oil in bowl.	Consult an approved Moulinex service centre.

If you have any product problems or queries, please contact our Customer Relations Team first for expert help and advice. HELPLINE:

0845 602 1454 - UK

(01) 4751947 - Ireland

or consult our website - www.moulinex.co.uk

Environment protection first !

- ① Your appliance contains valuable materials which can be recovered or recycled.
- ➔ Leave it at a local civic waste collection point.



sept 2005

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