

Deep fryer

orava

FR-111

Instruction manual

EN



CE

FR-111

Intended use of the device

The equipment is intended exclusively for the heat treatment of food - frying, in a container to be treated, to an extent determined by the technical and operational parameters and functions, safety and user instructions and external influences of the operating environment.

ORAVA electrical appliances are manufactured according to the state of the art and recognized safety rules. Nevertheless, improper and unprofessional use or use contrary to the intended use may result in injury or danger to the life of the user or third party. damage to equipment and other material values.

1. GENERAL SAFETY INSTRUCTIONS AND WARNINGS



Read all instructions before using the device!

- This document contains important safety instructions and warnings for safe, correct and economical operation of the electrical equipment. Its compliance helps the user avoid risks, increase reliability and product life.
- In this document, the general term product is used in text parts such as: electrical equipment - any device used for the production, conversion, transmission, distribution or use of electricity.
- From the point of view of the purpose of using electricity, the concept of electrical equipment in the strict sense of the word will include the following categories:
 - household electric appliances,
 - information and communication equipment,
 - consumer electronics,
 - lighting equipment,
 - electrical and electronic tools,
 - toys and equipment for sporting and recreational purposes,
 - medical devices (aids),
 - monitoring and control devices,
 - vending machines.

1.1 General safety instructions

- Before operating the unit, we recommend that you carefully read the instruction manual and operate the equipment in accordance with the instructions!
- The safety instructions and warnings in this manual do not cover all the possible conditions and situations that may arise when using the device. The user must understand that a factor that cannot be incorporated into any of the products is personal responsibility and caution. These factors must therefore be ensured by users serving this device.
- Failure to follow the safety instructions and warnings is forbidden by the manufacturer for any damage to health or property!
- Keep the instruction manual as close to the device as possible throughout its service life. Always keep the instruction manual together with the appliance for future use and use by new users.

- Use the appliance only for the intended purpose and in the manner specified by the manufacturer.
- The appliance is intended for home and similar indoor use without special focus.
- This appliance is intended, in addition to domestic use, for the following uses:
 - in shops, offices and other similar work environments;
 - in economic buildings;
 - in hotels, motels and other residential environments;
 - in bed and breakfast establishments.
- It is not a professional device for commercial use.
- Do not change the technical parameters and features of the device by unauthorized modification or modification of any part of the device.
- The manufacturer is not responsible for damages caused during transportation, misuse, damage or destruction of the equipment due to adverse weather conditions.

1.2 Safety of the operating environment

- Do not use the device in an industrial environment or outside environment!
- Do not expose the appliance to:
 - sources of excessive heat or open flame,
 - dripping or splashing water,
 - vibration and excessive mechanical stress,
 - insects, animals and plants,
 - aggressive and chemical substances.
- The operating environment of the device must always be in accordance with the basic characteristics set out.
- Features of the operating environment:
 1. Ambient temperature: $+5 \div +40$ ° C
 2. Humidity: $5 \div 85\%$
 3. Altitude: $\leq 2\,000$ m
 4. Occurrence of water: intermittent condensation of water or occurrence of water vapor
 5. Occurrence of foreign bodies: quantity and type of dust are insignificant
 6. Protection degree: min. IP20 (device protected from touching dangerous parts by hand and non-waterproof)
- This degree of protection is not indicated on the product and on the technical parameters in the operating instructions.
- If the protection class of the product is different from IPX0, this information is then displayed on the label of the appliance or in the technical data of the operating instructions.
- Other characteristics of the domestic operating environment (mechanical stress - vibrations and vibrations, occurrence of plant, animals, weather effects ...) are negligible in terms of effect on the correct and safe use of electrical equipment.

1.3 Electrical safety

- Before connecting the appliance to the power supply for the first time, make sure that the voltage on the appliance label corresponds to that of the household electrical outlet.
- The electric appliance is designed to power from 1/N/PE ~ 230 V 50 Hz.
- The electrical safety of the appliance is guaranteed only if it is properly connected to the mains.
- Electrical protection class I equipment is equipped with a protection against electric shock by means of protective earthing of inanimate parts, which can become dangerous when the device is malfunctioning. Always connect such devices to properly installed mains sockets that are equipped with earthing conductors and have a properly grounded earthing conductor.
All electrical equipment is equipped with a three-wire power supply.
- Class II electrical equipment is protected against electric shock by double insulation or by enhanced insulation of hazardous live electrical parts. Device of protection class II it must not be equipped with means to connect protective earthing.
All electrical equipment is equipped with two-wire power supply.
- Class III electrical equipment is a device that is powered by a small safe voltage source (battery or accumulator) and does not present any danger to the user from electrical shock.
- In order to provide increased safety against the risk of electric shock due to the use of electrical appliances by laypersons, it is recommended to install the power supply circuit for sockets with a rated current not exceeding 20 A RCD with a rated operating current not exceeding 30 mA.
To ensure the safety and correctness of the electrical installation, consult a qualified electrician.
- Only use a power cord with a plug (mains lead) supplied with the device and compatible with a wall socket. Using another cable may result in fire or electric shock.
- Always connect an electrical appliance to an easily accessible mains socket. In the event of an operating fault, the appliance must be switched off as soon as possible and disconnected from mains supply.
- The power cord and mains plug must always be easily accessible for safe disconnection of the electrical appliance from the power supply.
- Do not pull off the power cord by pulling the cable. Disconnect the power cord by pulling the plug behind the power cord plug.
- If you use an extension cord, make sure that the total rated power of all devices connected to the extension cord does not exceed the max. current load on the extension cable.
- If you need to use an extension cord or power supply block, make sure that the extension cord or power pack is plugged into a power socket, and not to another extension cord or power supply. The extension power cord or power supply block must be designed for grounded electrical plugs and connected to a properly grounded electrical socket.
- The power plug of the appliance must be compatible with the mains socket. Never use any adapters or modify the socket in any other way. Do not use inappropriate or damaged drawers!

- To avoid electrical shock, plug the power cables into properly grounded electrical sockets. If the device is equipped with a 3-pole plug, do not use adapters that do not have a grounding element or remove the grounding element from the plug or adapter.
- Do not bend, crush or otherwise expose the power cord of the appliance to mechanical stress or external heat sources. Damage to the power cord may result in electric shock.
- When the power cord is damaged, disconnect the appliance from the mains and do not use it again.
- If the power cord is damaged, it must be replaced by the manufacturer, its service department or a similarly qualified person to avoid the risk of electric shock.
- Regularly check and maintain the electrical appliance as well as the power cord and power socket. Disconnect the power plug regularly and clean it if necessary. Pollution by dust or other substances may cause disruption of the insulating state and consequently fire.
- Do not expose the appliance to water or moisture. The ingress of water into the appliance increases the risk of electric shock.
If the power cord is wet or the water has penetrated the water, disconnect it immediately from the mains. If the appliance is plugged into a mains socket and if possible, turn off the power circuit before attempting unplug the power. If you are pulling wet wires from a live power source, be very careful.
- If the electrical equipment is installed (connecting) the protective covers are dismantled, the electrical parts must not be accessible to the user when the installation is finished.

1.4 Safety of persons

- This appliance is intended for use and operation by persons without electrotechnical qualification - lay people, according to the instructions specified by the manufacturer.
- Device operation includes activities such as switching on and off, user manipulation and setting of operating parameters, visual or auditory inspection of the equipment, and user cleaning and maintenance.
- This appliance can be used by children under the age of 8 and persons with reduced physical, sensory or mental capabilities or lack of experience or knowledge when supervised or instructed to use the appliance safely and understand the dangers involved.
- Children may not play with the appliance.
- Cleaning and maintenance for users may not be performed by children unattended.
- Always keep the appliance out of reach of children during use and operation. Be sure to download the appliance even for a freely accessible power cord.
- Always be careful when operating the electric appliance! Do not use an electric appliance if you are overly tired, under the influence of medication or narcotic drugs that reduce attention and focus.
- Inattention during operation may result in serious injury.

1.5 Cleaning, maintenance and repairs

- Observe the normal user cleaning and maintenance of the appliance in the recommended way. Do not use solvents or harsh cleaners for cleaning. Pollution and visible stains from finger contact, respectively. The hands can be cleaned using detergent detergents specially designed to clean household appliances.
- If you do not use the appliance, clean it or disconnect the appliance from the power supply when the appliance is faulty.
- Electrical appliances that are cleaned after use and are not intended to be completely or partly immersed in water or other liquid, protect against the effects of dripping and / or splashing water and before immersion.
- Electric household appliances, like all other technical devices, are subject to the surrounding environment and natural wear. Since the legal framework of regular maintenance is not laid down for lay-in electrical household appliances, the manufacturer recommends that the user have the appliance checked and cleaned at least once a year by a specialist workshop.
- By doing so, it is possible to achieve safety, operational reliability and increased service life.
- Do not disassemble the electric appliance! The appliance works with a dangerous voltage. For this reason, always switch off the appliance and disconnect it from the mains supply during user maintenance. In the event of a fault, please have the repair serviced by an authorized service center.
- Before calling a service:
 1. Verify that you are unable to remedy the malfunction yourself according to the procedure described in the chapter „Remedy of operating faults“.
 2. Turn the appliance off and on to make sure the fault reappears.
 3. If the malfunction of the appliance still persists after these operations, call the nearest specialist service center.
- Never repair the electric appliance yourself!
- Unauthorized, unqualified and improper use of an electric appliance may result in electric shock or other serious injury.
- Only carry out the warranty or post-warranty repair of an electrical appliance to an authorized qualified person ^(*).

^(*) Competent qualified expert: the sales department of the manufacturer or importer or the person qualified and authorized to carry out this type of activity with the ability to avoid all risks.

2. Special Safety Instructions.

Read carefully!

- Electrical equipment is designed and manufactured in such a way as to allow for safe operation and use by persons without a professional qualification. Despite all the measures that have been carried out by the manufacturer for safe use, handling and use, entail certain residual risks and associated potential hazards.
- The following symbols and their meanings have been used on the device and in the accompanying documentation to warn of possible hazards:



This symbol alerts users that the device is operating a dangerous electrical voltage. Do not remove the protective covers on the device. Failure to observe the safety instructions during use and operation of the device may result in:
Danger of electric shock! Danger of serious injury or life threatening!



This symbol warns users that if the following precautions are not followed during use and operation of the device:
Danger of serious injury or life threatening!
Danger of damage to equipment or other property damage!



This symbol warns users that if the following precautions are not followed during use and operation of the device:
Danger of burns from hot surfaces!



This symbol warns users that if the following precautions are not followed during use and operation of the device:
Danger of fire or fire!



This symbol used on the product replaces the sentence: Do not dip into water or other liquids!

Transportation/Transfer

- When transporting and using, of the transport carriage be careful when moving, to avoid overturning the device.
- Transport the equipment only after thorough inspection of the space and routes, which must be unobstructed.
- Never carry the machine while it is in operation. Do not carry the device while it is plugged into a wall outlet.
- Transfer the device firmly with both hands to the bottom edge of the base or solid parts of the body.
- Make sure that your hands and equipment are not damp or slippery when carrying.
- Ensure that you transport the device only with the help of competent and physically competent persons to increase safety (in terms of size and weight). There is a risk of serious injury or life threatening! There is a risk of damage to the device!

Unpacking/Packaging

- Unpack and remove all parts and accessories of packaging waste before putting it into operation materials, and labels. Keep all packaging materials in a safe place or keep them out of the reach of children and unaccompanied minors. There is a risk of serious injury! Risk of choking!

Check/Startup

- The appliance is designed for food preparation. Therefore, prior to commissioning, clean all parts according to the instructions in the „Commissioning“ section. „Cleaning“.
- Never clean the device (body with electrical parts and control panel) and power plug w - under flowing water, which could cause the liquid to enter the device.
- Clean these parts with a slightly moistened cloth and wipe dry or let it dry.
- Only clean the appliance when it is switched off and disconnected from the mains and cooled down.
- It is recommended that you carry out the initial and subsequent periodic inspections of the equipment. It is very important that the (glazed) lid of the device is well closed and not damaged. No curtains may be damaged. Do not attempt to interfere with the construction or adjustment of the component parts in any way.
- Never use the appliance if it is incomplete, damaged, or any part of it has been damaged during use. Have the appliance repaired by a specialist workshop. There is a risk of serious injury!

Location/Installation

- Only place the machine on straight, strong and stable pads
 - for kitchen work desks and furniture parts, suitable for the installation of kitchen utensils.
- Always make sure that the place you want to place the device has enough space, stability, mechanical strength and appropriate lighting.
- Do not place or dispose of any objects or liquid containers on the machine unless you use it.

Warning!

Do not place the device:

- to unstable tables or inappropriate parts of furniture,
- on an uneven and dirty surface,
- on the sealing edge of tables or parts of furniture,
- in the vicinity of containers with water or other liquids. Do not expose the device to:
 - direct sunlight, sources and equipment producing heat,
 - vibrations and mechanical stress,
 - excessive dust,
 - water and excess moisture,
 - insect,
 - aggressive influences of the external environment.
- Do not cover the device in part. Do not place any objects on the device. Do not insert or allow the foreign bodies to enter the holes of the device covers.
- Do not cover the openings of the airflow covers. Air ventilation ensures reliable and safe operation of the device.

- From a fire protection and safety point of view, the device can also be placed on a work table or similar surface if a safe distance from the flammable surfaces is maintained. materials:
- at least 500 mm in the direction of the main heat and
- at least 100 mm in other directions. There is a danger of fire!

Warning!

- Place the device in a place where children can not reach freely. Work desks and furniture for placing should not be less than 85 cm.
- Prevent children from manipulating the device (playing with it). The device may overturn and cause very serious injury. Mechanical damage (breakage or breakage of parts and covers) of the device can cause serious injury.
There is a risk of very serious injury!
There is a risk of damage to equipment or other property damage!
- Do not place or use equipment near water containers. If the appliance falls into the water, do not remove it! First, pull the power cord plug out of the mains socket and then select the appliance from the water. In such cases, take the device for inspection to a specialist service to check that it is safe and working properly.
There is a risk of electric shock! There is a risk of electrical short circuit!

Operation/Supervision

Danger!

- When cooking food by frying, a high degree of heating of the frying oil occurs. Be very careful at the time of operation.
Frying oil is very hot!
- Be very careful when inserting a cold (frozen) food (a food that contains a residual amount of cold or cold water) into hot oil. In such a case, the hot oil is rapidly cooled and spilled into the space.
- Remove ice or residual water from food before putting a frozen or wet food into hot oil.
- Avoid pouring cold water directly into hot oil!
- Do not overheat the frypot oil and ignite it.
- Do not use an old or inappropriate refill of oil or grease when it may ignite.
- If the hot oil is ignited, never burn oil with water! The use of water provokes every drop after falling into hot oil, at a temperature of 100 ° C, increasing its volume more than 1,700 times, and then dropping the burning oil into the surrounding area.
- The increase in flame volume has „deflagration (first explosive phase- violent spark) „character and can reach up to 8 meters in the open space.
There is a risk of fire or fire! There is a risk of very serious injury!
- Be sure to keep the appliance under control during use and operation!
- This device is not intended to be operated via a programmer, external time switch or remote control because there is a risk of fire if the device is covered or incorrectly positioned.
- Do not leave the appliance unattended during operation, especially when there are children, inappropriate persons or animals nearby.
- Do not use the appliance near flammable materials and objects such as, for example, curtains, curtains, decorative fabrics and the like.

Warning!

- Do not use the appliance for heating various types of fluids, for drying food, for space heating, drying clothes, shoes or any other items!
There is a danger of fire!
- Make sure that the controller is in the „0“ position „OFF“ before each connection to the power supply.
- Do not switch the device on or off by plugging in or pulling out the plug of the power cord from the AC outlet.
- Always connect the appliance to mains power supply for normal use, then switch on the main switch - the controller.
- When you have finished using the appliance, turn off the main switch - the controller, and then pull the plug of the power cord out of the mains socket.
- Do not use the device if the main power switch does not work on the device.
- The device is under dangerous voltage when the power supply is connected.
There is a risk of electric shock!
- The machine contains parts and surfaces that are very hot during operation - device covers, surface areas of the work area and frypot.

Warning!

- Do not touch heated covers, surfaces or parts! Only use handles!
- Use kitchen towels to open the lid of the container and handle the container.
- Only use the basket handle to handle the fryer at the time of operation of the appliance!
- Open the lid of the frypot at the time of operation slowly and carefully. When suddenly opening, there is a risk of a hot spill from the working area of the device.

Warning!

- After turning off the device, the surfaces remain warm for a certain amount of time. Before any further handling of the device - cleaning and storage, always wait for the hot surfaces to cool completely.
There is a risk of burning from the hot surface!
There is a danger of hot-airing!
- The electrical socket and power cord must remain easily accessible for safe disconnection of the appliance from the power supply.
- Never leave the appliance unattended and freely accessible with a free-hanging power cord. Children, inappropriate persons, or animals could download the device for the power cord.
- Do not store the appliance with a wrapped cord around its body. Fold the cord in the way it was folded in the original packaging from the manufacturer.
There is a risk of serious injury!
- Never overload the machine beyond the limits set by the technical specifications!
- Use only genuine parts and accessories supplied by the manufacturer.
- Use only a food preparation container.
- The amount of frying oil filling must always be within the MIN range. and MAX. indicated on the inner wall of the container.
- Do not place excessive amounts of food / inappropriate containers in the machine.

- Observe the operating mode of the device in accordance with the operating and operating instructions.
- If you notice any unusual occurrences (sounds, smells, smoke, etc.) during use of the device, switch off the device immediately and unplug it from the mains. Have the appliance checked by a specialist workshop.
- Always thoroughly clean the appliance from food, grease and burns after operation. Failure to properly maintain the device results in a reduction in its safety and its practical life.
- If any safety component (mechanical, electrical) is part of the unit, never disable this part /component! If the safety component is damaged or not working, do not use the appliance!
- Children under 3 years of age must be prevented from accessing the appliance unless they are under the supervision.
- Children between 3 years and under 8 years of age may not connect the appliance to the outlet, regulate it, or clean or perform maintenance on the user.

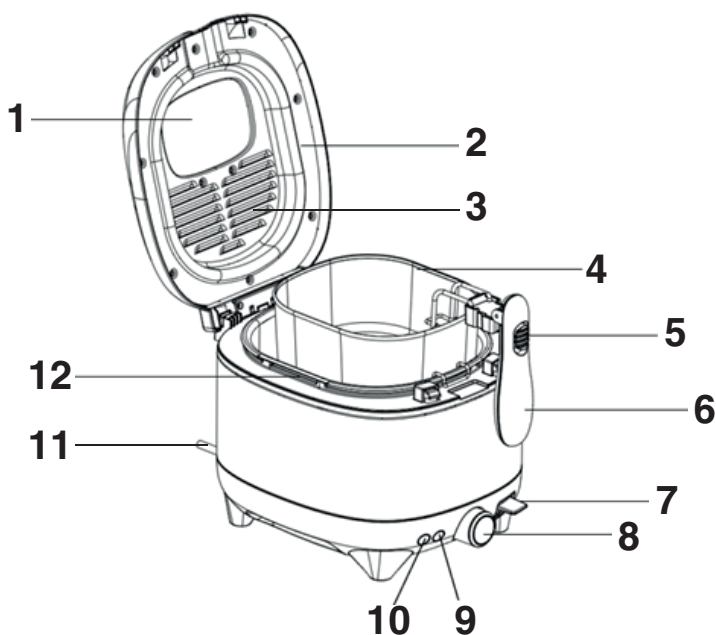
CAUTION!

- Some parts of this product may become very hot and may cause burns. Take special care when vulnerable persons or children are present.
- Never underestimate the potential hazards and pay extra caution !!!

Characteristic features

- The fryer has an almost square floor plan, which allows efficient space saving.
- The outer walls are resistant to heat.
- The device has a cover with a wire filter and a visor.
- Cover and lift/dip basket can be removed for easy cleaning.
- The device has a temperature indicator light, a controller for setting the temperature and a mechanism for lowering the handle of the frying basket.
- Detachable oil container with non-stick surface.

Parts description



1 visor

2 removable top cover

3 ventilation grid

4 basket

5 handle release/basket holder

6 basket handle

7 cover opening button

8 temperature adjustment controller

9 power indicator - red light

10 temperature and heating indicator - green light

11 mains cord

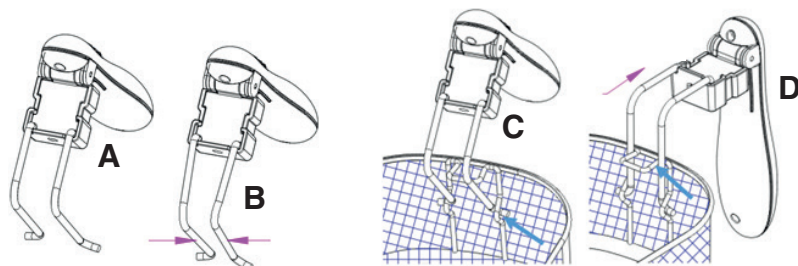
12 2.5 l oil container (detachable)

Preparation before use

Do not connect the fryer to the mains during preparation. Remove the frying basket and cover. Rinse them in lukewarm water. Fill the oil container with a little water and wash it thoroughly.

Do not submerge the body of the fryer in water! Clean the surface with a cloth moistened with water. Dry all parts thoroughly and replace the basket and cover.

Remove the frying basket and attach the handle A to the frying basket by pressing the wires of the handle B towards you with your fingers and inserting the bent ends into the holes of the holders C in the basket. Then secure the wires in the holder with slight outward pressure.



Operation

Removing the frying basket

The basket can be raised/immersed with the cover open.

Raise the basket handle so that it clicks into a horizontal position.

To remove the basket, open the cover as much as possible. When deep-frying, before removing the basket, let the remaining oil drip from the food into the deep-frying container.

When you want to submerge the basket, insert the handle into the groove of the device body, and then lower the handle by pressing the handle release, the basket holder.

Opening the cover

Press the cover open button to unlock the cover locking mechanism and the cover will lift slightly. If the cover tries to open completely, hold it with your hand.

This will allow the hot steam to escape through the slot, making it safer to open the cover later and avoid the risk of scalding or burning.

After the steam escapes, lift the cover and open it. To remove it completely, fold it vertically and pull it upwards.

Ventilation system

A ventilation grid is installed in the cover of the fryer.

Filling the fryer

1. Fill the fryer with oil. We recommend using suitable frying oil of appropriate quality, or high-quality solid vegetable fat. But never mix oil with fat. Fill the container so that the oil level is within the range of the MIN marks. and MAX.
2. Place the basket in the fryer and immerse it in oil.
Press the button on the handle and push the handle down.
3. Close the cover (press the cover on both sides until it clicks). Steam will not escape from the fryer.
4. Connect the fryer to the mains and switch it on.
5. Set the desired temperature with the temperature adjustment knob. See the overview further on in the manual.

Frying

Preheating

Before deep-frying, it is necessary to preheat the oil to the required temperature.

The heating indicator light will be on. It turns off after reaching the set temperature. As the temperature changes, the light may alternately light up and go out.

Frying

There are two methods of deep-frying - deep-frying of general foods and deep-frying of breaded foods (e.g. in a three-pack).

Frying general foods

1. After reaching the set temperature, open the cover, raise the basket and secure it in the raised position. Put as much dried food as possible in the basket.
The basket should always be raised when placing food.
2. Immerse the basket in oil and close the cover.
3. Check the progress of frying in the sight glass by lifting the basket from time to time.
4. After the frying is finished, press the button to open the cover, keep it slightly open to let the steam escape. After a while, flip the cover upwards with your hands, but be careful when opening, because even after a while there is a slight steam pressure in the container.

Frying general foods

After reaching the set temperature, open the cover, raise the basket and secure it in the raised position. Put as much dried food as possible in the basket.

The basket should always be raised when placing food.

1. Immerse the basket in oil and close the cover.
2. Check the progress of frying in the sight glass by lifting the basket from time to time.
3. After the frying is finished, press the button to open the cover, keep it slightly open to let the steam escape. After a while, flip the cover upwards with your hands, but be careful when opening, because even after a while there is a slight steam pressure in the container.

Overview of times and temperatures required for proper frying

The frying times and temperatures given in this overview are indicative and depend significantly on the amount of food being fried. You will get the exact times and temperatures needed for deep-frying specific foods with practice.

| Food | Weight/piece | Temp. | Time |
|---------------------------------|---------------|--------|--------------|
| Fried potatoes | 800 g | 190 °C | 8 - 12 min. |
| Frozen French fries | 800 g | 190 °C | 12 - 18 min. |
| Fish | 300 g | 170 °C | 3 - 5 min. |
| Herring | (full basket) | 190 °C | 2 - 3 min. |
| Fresh fillet wrapped | 400 g | 190 °C | 5 - 15 min. |
| Frozen fillets wrapped | 400 g | 170 °C | 10 - 15 min. |
| Meat | | | |
| Frozen bread rolls | 4 pcs | 150 °C | 4 - 6 min. |
| Sliced chicken (small / medium) | 500 g | 170 °C | 15 - 20 min. |
| Sliced chicken (large pieces) | 500 g | 170 °C | 20 - 30 min. |
| Frozen calf cutters | 500 g | 170 °C | 4 - 9 min. |
| Fresh chicken breaded | 600 g | 170 °C | 15 min. |

Tips for using the deep fryer

- Always use a suitable frying oil of the required quality. Do not use margarine, butter or olive oil.
- Before setting the temperature, check the amount of fried food. Fry precooked foods at a higher temperature than raw foods.
- Do not use the fryer under kitchen shelves, which may prevent the cover from opening completely.
- Fry carefully. The food should be golden brown, otherwise it can be raw.
- Store the fryer in a cool place, with purified oil and a closed cover. In this way, it will always be ready for operation.
- Every food contains a certain amount of water. When immersed in hot oil, steam is produced. Most of the steam escapes through the grill in the cover.
- Be careful when opening the cover, as the cover opens flexibly.

Cleaning and maintenance of the deep fryer

Unplug the power cord from the electrical outlet and allow the fryer to cool completely.

1. Cleaning the cover

Clean the cover at regular intervals with water. Do not use any solvents or harsh cleaning agents.

2. Cleaning the basket, handle and oil container

Clean the basket and the handle with water and a mild detergent solution. Dry the basket and handle thoroughly after cleaning.

After the oil has completely cooled, remove the cover and basket and pour the oil out of the removable container. Fill the container with warm water and clean it.

Do not scratch its surface treatment!

Do not use any solvents or harsh cleaning agents.

3. Cleaning the surface of the device



Never submerge the body of the fryer in water or any other liquid!

Use only a slightly damp cloth to clean the surface of the device. Do not use any solvents or harsh cleaning agents.

Problem solving

| Problem | Possible cause | Riešenie |
|--------------------------------------------------|---------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|
| The fryer does not work. | The fryer is not connected to the electricity drawers./Wrongly inserted basket. | Plug the fryer into the electrical outlet. sockets. Insert the pan and basket correctly. |
| | You didn't turn on the fryer, you didn't set the temperature. | Turn on the fryer with the rotary regulator and set it to a certain temperature. |
| Food in the deep fryer it is not finished. | Too much food in the basket. | Put smaller batches of ingredients in the basket. Smaller quantities are prepared more evenly. |
| | The set temperature is too low. | Set the desired temperature with the temperature control. |
| | The food contains ice residues or a lot of moisture | Before frying, remove the remaining ice and dry the food properly |
| The food is in the deep fryer prepared unevenly. | Certain types of food need to be shaken halfway through preparation. | Ingredients stacked on top of each other (e.g. fries) should be shaken in the middle of preparation. |
| The food is not taken out crispy from the fryer. | The crispiness of fresh fries depends on the amount of oil and water content. | French fries thoroughly before preparation dry. Cut them into smaller pieces and add more oil if necessary |
| Fried food produces excessive foam during frying | The food contains ice residues or a lot of moisture | Before frying, remove the remaining ice and dry the food properly |
| The fryer produce an unpleasant smell | The frying food is no longer fresh. | Replace the food |
| | The food is not suitable for frying. | Use oil or fat intended for frying. Do not mix different types of oil or fat. |

Technical specifications

| | |
|--------------------------------|-----------------------|
| Power supply: | 220 - 240 V~ 50/60 Hz |
| Power consumption: | 1 600 W |
| Oil capacity: | max. 1,5 l |
| Weight: | 2.8 kg |
| Dimensions (w x h x d): | 30 x 24,5 x 22 cm |
| Basket dimensions (w x h x d): | 15,7 x 7,5 x 17 cm |

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INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING

Dispose of used packaging material at a municipal waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on the products or in the accompanying documents means that used electrical and electronic products should not be mixed with general household waste. For proper disposal, recovery and recycling, please return these products to designated collection points. Alternatively, in some countries of the European Union or other European countries, you may return your products to your local retailer when purchasing an equivalent new product. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment natural resources and help prevent potential negative effects on environment and human health, which could be the consequences of improper disposal waste. Contact your local authority or nearest office for more details collection point. Improper disposal of this type of waste may result in penalties in accordance with national regulations.

For business entities in the countries of the European Union

If you wish to discard electrical and electronic equipment, please request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union

This symbol is valid in the European Union. If you wish to discard this product, please request obtain the necessary information on the correct method of disposal from the local authorities or from the your supplier.



This product meets all the essential requirements of the EU directives that apply to it.