



Swan

designed for life



3 Litre Fryer

Model: SD6040N

Helpline

01733 404703

v2.0





IMPORTANT INFORMATION - RETAIN FOR FUTURE USE

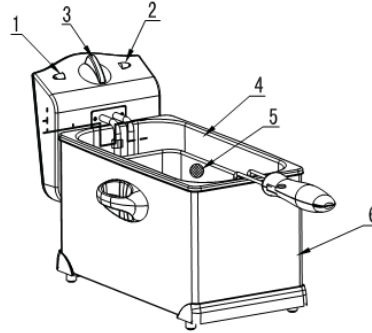
When using any electrical appliance, basic safety precautions should always be followed including the following:

1. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home
2. Incorrect operation and improper use can damage the appliance and cause injury to the user.
3. **This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. children shall not play with the appliance.**
4. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by the manufacturer or qualified person in order to avoid an electrical hazard.
5. Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent.
6. Never immerse the unit in water or any other liquid for cleaning purposes.
7. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Unplug the unit when not in use or before cleaning
8. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
9. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
10. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
11. Do not use the appliance on a gas or electric cooking top or over or near an open flame.
12. Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
13. This appliance is not suitable for outdoor use. Do not use the appliance for anything other than its intended use.
14. Do not carry the appliance by the power cord.
15. Do not leave the appliance unattended during use.
16. Always operate the appliance on a smooth, even, stable surface. Do not place the unit on a hot surface.
17. The manufacture does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
18. In case of technical problems, switch off the product and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above mentioned precautions and instructions, could affect the safe operation of this product.
19. Your appliance must never be switched on through an external timer or any kind of separate remote control system
20. The product should not be left unattended when in use
21. **DO NOT USE SOLID FAT OR LARD IN THIS PRODUCT**
22. 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.



PARTS

1. Power indicator light (red)
2. Temperature indicator (green)
3. Thermostat
4. Oil pot
5. Frying basket
6. Housing
7. Safety button
8. RESTART button
9. Cord storage



Specification

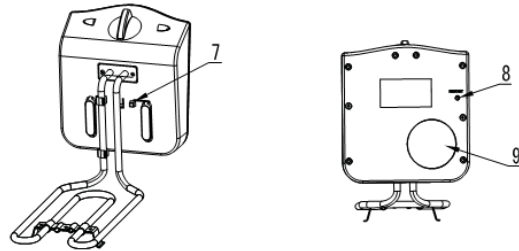
Model No. SD6040N

Voltage: 230V~50Hz

Power: 2000W

Filling capacity: 3.2L net

Weight: 3.05kg



Additional Safety Information

1. Never fill above the MAX level line
2. Never allow oil level to fall below MIN level line
3. Never add water to the oil
4. Never use solid fat or lard in this appliance
5. Always disconnect from mains supply and allow to FULLY cool before cleaning or moving the appliance.
6. Never immerse the electrical parts in water



HOW TO USE

Before first use please ensure all packaging is removed. Wash the basket and oil pot in warm soapy water. Rinse and dry thoroughly.

Please note that this appliance is equipped with a safety interlock switch to ensure that it is correctly assembled before use. Please check correct assembly before connecting to mains supply.

1. Pour between oil into the fryer. The level of oil must be between the MAX and MIN level marked on the surface of the oil pot.
2. Use only good quality vegetable oil or sunflower oil for deep frying. Butter, margarine, olive oil or animal fat is not recommended and can pose a safety hazard
3. Smear the viewing window of the lid with a little oil.
4. Plug in the mains. The red power light will illuminate. If it does not illuminate then check that the product is correctly assembled. Set thermostat to the required temperature. The temperature light will go out when the set temperature is reached.
5. Add food (as dry as possible) into the basket first. Do not overload basket. Place food of uniform size into the basket so that it cooks evenly. Be sure to dry all food before frying.
6. Gently lower the basket into the fryer. Putting the lid on is optional. Do not add water or wet items to the cooking oil, even small amounts of water will cause oil to spatter.
7. After cooking, lift the basket out of the oil to drain.

HINTS

Use only metal kitchen utensils with insulated handles in hot oil.

Care should be taken when frying, especially when children are nearby.

Take into account the food type and select the temperature for frying. As a general guide, food that has been pre-cooked in some way needs a higher temperature and less cooking time than raw food.

OVER HEAT PROTECTION SWITCH (8)

There is an over heat protection switch that will cut power to the fryer if the appliance is switched on without enough oil in it. The switch will need to be reset before the fryer can be used.

1. Unplug from mains and allow to cool.
2. Insert a thin non-metal utensil into the hole and press the reset switch.

The fryer should then operate normally.



TIPS

REFERENCE MENU

The frying time given in this chart is only for reference.

FOOD TYPE	TEMPERATURE[°C]	TIME min
Shrimp	130C	2-4
Mushrooms	150C	3-5
Crumbed chicken	170C	12-14
Fish cakes	170C	3-5
Fillets	170C	5
Onions	190C	2-4
French fries	190C	8-10
Potato chips	190C	10-15



CLEANING & MAINTENANCE

1. Disconnect from power supply before cleaning.
2. Allow the oil to cool completely. Oil or fat retains its temperature for a long time after use. Do not attempt to move or carry the fryer while it is still hot.
3. Oil can be reused several times. However, sunflower oil will need to be changed more frequently than vegetable oil.
4. Oil should be filtered after use each use for maximum oil life.
5. After draining the oil, the fryer should be wiped out with absorbent paper then with damp cloth and a little detergent and finally cleaned with a dry cloth. The interior of the fryer has an enamel surface. To avoid damage, no abrasives or sharp instruments should be used.
6. The exterior can be cleaned with damp cloth, don't use abrasives or scouring pads.
7. The basket can be washed in warm soapy water.



DOCUMENTATION

We Swan Products Ltd declare that this product conforms to the following product legislation in accordance with the following directive[s]:

2004/108/EC The EMC Directive (the Electromagnetic Compatibility Directive).

2006/95/EC. The LVD Directive (Low Voltage Directive).

2011-65-EU. The RoHS directive (Restriction of Hazardous Substances Directive)

EC 1935/2004 Food Contact



WARRANTY

This product is guaranteed for 2 years from the date of original purchase. If any defect arises due to faulty materials of workmanship the faulty products must be returned to the place of purchase. Refunds or replacement is at the discretion of the store.

The following conditions apply:

- The product must be returned to the retailer with proof of purchase.
- The product must be installed and used in accordance with the instructions contained in this instruction guide.
- It must be used only for domestic purposes.
- It does not cover wear and tear, damage, misuse or consumable parts.
- Swan Products Ltd has limited liability for incidental or consequential loss or damage.
- This guarantee is valid in the UK and Eire Only.



BS PLUG

The wires in the mains lead are coloured in accordance with the following code:

BLUE	NEUTRAL
BROWN	LIVE
GREEN/YELLOW	EARTH

As the colours of the wire in the mains lead of this appliance may not correspond with the colour markings identifying the terminals on your plug, proceed as follows:

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured black. The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured red. The wire which is coloured GREEN/YELLOW must be connected to the terminal which is marked with the letter E or (earth symbol) and is coloured GREEN or GREEN/YELLOW.

WARNING: THIS APPLIANCE MUST BE EARTHED



DISPOSAL OF UNIT



Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately. Please visit www.recycle-more.co.uk or www.recyclenow.co.uk for access to information about the recycling of electrical items. Please visit www.weeireland.ie for access to information about the recycling of electrical items purchased in Ireland. The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill. Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.



SWAN BRAND HERITAGE



Did you know...

In 1933 Swan were the first to develop an electric heating element that could be immersed in water. This led to the Swan kettle range that could boil up to six pints of water in just over nine minutes - pretty hot for the time! These days it takes about two minutes for a Swan kettle to boil.





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