



Swan

designed for life



1.5L Fryer

Model: SD6060N

Helpline

01733 404703

v1.0





IMPORTANT INFORMATION - RETAIN FOR FUTURE USE

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

- Always ensure that the voltage on the rating label corresponds to the mains voltage in your home
- Incorrect operation and improper use can damage the appliance and cause injury to the user.
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years. 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.
- 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.
- Never immerse the unit in water or any other liquid for cleaning purposes.
- Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
- The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
- 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.
- 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.
- Do not use the appliance on a gas or electric cooking top or over or near an open flame.
- 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.
- This appliance is not suitable for outdoor use. Do not use the appliance for anything other than its intended use.
- Do not carry the appliance by the power cord.
- Do not leave the appliance unattended during use. Always unplug the unit when not in use or before cleaning.
- Always operate the appliance on a smooth, even, stable surface. Do not place the unit on a hot surface.
- Ensure that the unit is switched off after use.
- The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
- 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 mentions precautions and instructions, could affect the safe operation of this product.
- Your appliance must never be switched on through an external timer or any kind of separate remote control system
- **DO NOT USE SOLID FAT OR LARD IN THIS PRODUCT**

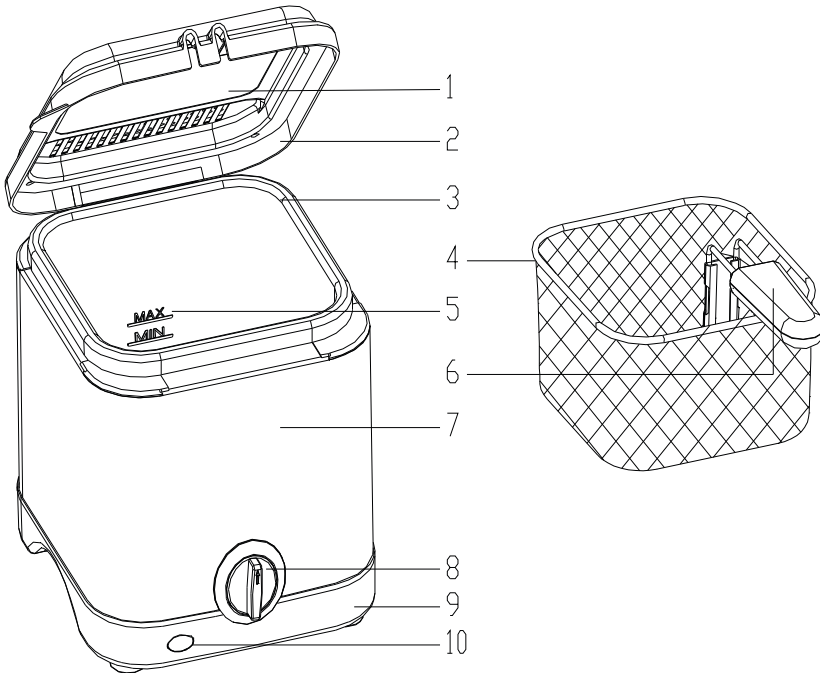


TECHNICAL DATA

Description: 1.5L FRYER
 Model: SD6060N
 Input Voltage: 230V
 Frequency: 50Hz
 Power consumption: 900 Watts



PARTS



1. Viewing Window
 4. Fry Basket
 7. Housing
 10. Power Light

2. Lid
 5. Maximum Oil Level
 8. Thermostat knob

3. Fixed Oil Pot
 6. Basket Handle
 9. Base





HOW TO USE

Before first use. Remove all packaging. Wash the fry basket in warm, soapy water. Rinse and dry thoroughly. Wipe the inside of the fixed oil pot with a soft cloth moistened with a mild detergent solution. Dry by wiping with kitchen towel.

To Use

Ensure the fryer is on a level, stable surface. Fill the fixed oil pot with vegetable or sunflower oil between the MIN and MAX levels. Do not use solid fat or lard. Do not fill past the MAX level.

Connect to the mains supply and turn the thermostat to the desired setting. The red light will illuminate as the oil heats up. It will go out when the oil has reached the desired temperature.

Put food to be fried in the fry basket and slowly lower into the oil. Replace the lid.

When frying is complete, switch the unit off at the mains. Carefully remove the lid. Be careful of escaping steam generated during the frying process. Lift the basket out of the oil and CAREFULLY shake any excess oil back into the fixed oil pot. Turn out the fried food on to some kitchen towel to remove any more excess oil if you wish.

Frozen foods should normally be cooked at a lower temperature for a longer period. Check the label on the food. Some frozen foods will not be suitable for deep frying.

Ensure food is as dry as possible before adding to the fry basket.

Chips!

If you are making chips from scratch - as opposed to buying pre-cut frozen chips, select appropriate potatoes - yes they do differ! We found better results by adding to the oil when it is cold. Then switch on the fryer and set thermostat to 170 for thin cut chips or 150 for thick cut. Remove chips when golden brown.

Keep an eye on the oil level after a few uses and top up to the MAX level if necessary. The fryer has an internal overheat protection system so NEVER plug the unit in when it is empty and do not allow the oil level to drop below the MIN level.





CLEANING & MAINTENANCE

Oil Change?

Vegetable oil should be completely changed after around 20 uses. Sunflower oil will need to be changed more frequently - after around 10 uses. This may vary depending on the type of food being fried. Strong odours or migration of flavours is a sure sign that the oil needs to be replaced.

Empty the COLD used oil into a suitable container for disposal. Thoroughly wipe round the inside of the fixed oil pot with kitchen towel (might need a few pieces!) Fill with new oil between MIN and MAX levels.

Cleaning

Make sure the fryer is disconnected from the mains and allowed to cool FULLY before cleaning. Never attempt to move the fryer while the oil is hot!

Try to clean the fryer after each and every use. The fry basket can be cleaned in warm soapy water or in a dishwasher.

The lid and outer body of the fryer can be cleaned using a soft cloth moistened with a mild detergent solution.

Never immerse the unit in water or run it under a tap.

Do not use abrasive or strong chemical cleaners on this product. Do not use metal utensils for cleaning as this will damage the non-stick coating on the fixed oil pot.

Spare Filters

Spare or replacement odour filters may be purchased by calling the number on the front of this booklet. The part reference is: SD6060N-01





DOCUMENTATION

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

2004/108/EEC The EMC Directive (the Electromagnetic Compatibility Directive).
2006/95EC. 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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