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KAMBROOK

THE SMARTER CHOICE



Stainless
Deep Fryer

KDF460/KDF560

Instruction Booklet

Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 273 845 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au or www.kambrook.co.nz

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IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Kambrook Stainless Deep Fryer

- Carefully read all instructions before operating the Kambrook Stainless Deep Fryer for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the deep fryer for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the deep fryer near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not use the deep fryer on a sink drain board.
- Do not place the deep fryer on or near a hot gas or electric burner, or where it could touch a heated oven.
- Position the deep fryer at a minimum distance of 20cm away from walls, curtains, cloths and other heat sensitive materials
- Always operate the deep fryer on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials. Provide adequate space above and on all sides for air circulation around the deep fryer.
- Always ensure the deep fryer is properly assembled before use. Follow the instructions provided in this book.
- The deep fryer is not intended to be operated by means of an external timer or separate remote control system.
- Avoid the use of extension cords. Serious hot oil burns may result from a deep fryer being pulled off a table or bench top. Do not allow the power cord to hang off the edge of a bench top where it may be grabbed by children, or become entangled by the user. Never leave the deep fryer unattended while in use.
- Ensure the deep fryer is completely dry and free of water before adding any oil. When deep frying, ensure water does not come in contact with hot oil as this will cause the oil to bubble and splatter.
- Always add the required amount of oil to the deep fryer before switching the power on at the power outlet.
- Water and oil do not mix – never add any water or other liquid to hot oil. Even small amounts of water will cause the oil to splatter.
- Solid oil products, such as butter, margarine or animal fats of any kind should not be used in the deep fryer as they increase the chance of fire hazard.
- The lid and the outer surface will be hot when the appliance is operating and for some time after use.
- The temperature of accessible surfaces will be high when the appliance is operating and for some time after use.

- Steam vents are very hot during deep frying. Do not place anything on top of the lid.
- Do not cover the steam vents when the deep fryer is in use.
- Do not leave the appliance where children can touch hot surfaces, power cord or any other part of the deep fryer.
- Do not touch hot surfaces. Use the handle locked into position to insert and remove the mesh frying basket from the hot oil. Follow instructions provided in this book.
- Extreme caution must be used when the deep fryer is filled with hot oil or other liquid. Do not move the deep fryer during cooking and allow it to cool before removing oil.
- At no time should the deep fryer be left unattended when in use.
- Do not place anything on top of the deep fryer when the lid is on, when in use and when stored.
- Always switch the control dial to the off position, switch the deep fryer off at the power outlet, then unplug the power cord and cool completely, if appliance is not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.
- Keep the deep fryer clean. Follow the cleaning instructions provided in this book.
- Never immerse the deep fryer body or cord in water or any other liquid.
- The amount of oil should not be below the minimum mark or exceed the maximum mark printed inside of the the deep fryer bowl. The deep fryer will be severely damaged if heated without oil in the bowl. Do not exceed the maximum mark with oil.
- The deep fryer will generate a lot of heat and steam during and after cooking process. To prevent the risk of burns, do not block the steam vent area on the lid and do not touch the steam vent and surrounding area.

Important Safeguards For All Electrical Appliances

- Carefully read all instructions before operating the appliance and save for future reference.
- Remove and safely discard all packaging material and promotional labels before using the appliance for the first time.
- Fully unwind the power cord before use.
- Connect only to 230V or 240V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid or allow moisture to come in contact with the part, unless it is recommended in the cleaning instructions.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance, by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord, plug, connector or appliance becomes damaged in anyway. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet. Remove the power cord, if detachable from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

Your Kambrook Stainless Steel Deep Fryer

1. Cool touch handles
2. Stylish stainless steel exterior
3. Removable frying basket with fold down handle
4. 'READY' and 'HEATING' indicator lights
5. Large viewing window

Not Shown

- Enamel coated removable bowl with MIN and MAX markings on inside of bowl to indicate oil level
- 1kg capacity frying basket with fold down handle
- 2200 watts of power
- Cord storage
- Removable elements
- Removable anti-odour charcoal filter



How to Assemble/Disassemble Your Kambrook Deep Fryer

1. Remove the lid from the deep fryer by holding onto the handle on top of the lid and lifting it off and away from the deep fryer.
2. The frying basket has a hinged handle and is designed for compact storage. To extend and lock the basket handle into position, hold the two handle prongs together, pull back and lock behind the two wire supports extending from the edge of the basket (see Fig.1).
3. Remove the basket from the deep fryer.
4. Lift the control panel/element upwards and away from the deep fryer.
5. Remove the deep fryer bowl by grasping the rim of the bowl and lifting upwards.
6. To reassemble the deep fryer, reverse these steps.

NOTE: The lid and element can only be inserted one way.



WARNING: When assembling your deep fryer for use, please ensure the grooves in the control panel are inserted into the tongue of the deep fryer body. The deep fryer will not operate unless correctly assembled.



Cooking with Your Kambrook Deep Fryer

Before first use

Remove any promotional labels and or packaging materials from the deep fryer. Wash the deep fryer lid, removable inner bowl, stainless steel outer body frying basket in hot soapy water, rinse and dry thoroughly. Wipe the cooking bowl with a soft, damp cloth. Ensure the bowl is completely free of water before adding any oil.



CAUTION: Always add the required amount of oil to the deep fryer up to but not exceeding the internal MAX marking in the bowl BEFORE switching the power on at the power point.

1. Place the deep fryer on a dry, level surface. Ensure the deep fryer is not close to the edge of the bench top, and that the power cord does not extend over the edge.
2. Remove the lid off the deep fryer and lift the fryer basket out from the deep fryer.
3. Pour oil into the deep fryer cooking bowl. The amount of oil should not be below the minimum level mark or exceed the maximum level mark inside the deep fryer cooking bowl.



WARNING: Do not exceed the maximum mark with oil.

4. Replace the deep fryer lid.

1. Plug the power cord into a 230V or 240V power outlet. Ensure cord is fully extended and switch ON at power outlet.
2. Turn the temperature control dial to the desired temperature. The red 'HEATING' light will illuminate.
3. Preheat the oil at the desired temperature until the green 'READY' light illuminates. Allow the green 'READY' light to cycle on and off several times in order for the oil to reach an even temperature.

NOTE: The green 'Ready' light will continue to cycle on and off in order to maintain the set temperature throughout the cooking process.

4. Once the oil has preheated, place the basket into the raised position by placing the silver hook on the rim of the bowl, with the basket handle in the extended position.
5. Add the food into the deep fryer basket. Do not fill the basket more than two thirds full.
6. Holding the deep fryer basket handle, lift up from the holding position and gently lower the basket into the oil.

NOTE: Care should be taken when lowering food in the frying basket into the hot oil. Some splattering may occur.

7. Place the lid onto the deep fryer. If desired, you may choose to cook with the lid on or off the deep fryer or as per recipe guidelines.

1. Once cooking is complete, holding the deep fryer basket handle, raise the basket slowly out of the oil and drain.
2. Turn the Temperature Control Dial to the 'OFF' position. Switch the power 'OFF' at the power outlet and remove the power cord from the power outlet. Keep the basket in the raised position until excess oil from the food is drained.
3. Lift the deep fryer basket upwards away from the deep fryer. Place the food on a heat resistant plate or tray lined with kitchen paper to absorb any excess oil.
4. If continuing to cook, allow the unit to reheat until the green 'READY' light illuminates. Allow the deep fryer to completely cool before emptying the oil or cleaning the unit.



WARNING: This product must be filled with oil to the correct marked level. The product will be severely damaged if heated without oil in the bowl.



CAUTION: The deep fryer will generate a lot of heat and steam during and after the cooking process. To prevent the risk of burns, do not touch or block the steam ventilation area on the lid.

NOTE: Do not overfill the basket with food, too many items lower the oil temperature causing food to absorb oil and not cook properly.

TIP: Ensure the oil has reached the selected temperature before lowering foods into the oil. Food cooked in oil that has not reached the correct temperature will absorb more oil and become soggy.

TIP: Food should be of uniform size when placed in the basket to ensure even cooking. Wet foods should be patted dry to decrease the amount of water coming into contact with the oil.

Auto Cut-Out Reset Button

Always add the required amount of oil to the removable bowl, not exceeding the MAX marking, BEFORE switching the power on at the power outlet. An Auto Cut-Out safety switch will be activated if the unit is turned on without oil in the deep fryer cooking bowl.

To re-activate the deep fryer, let the deep fryer to cool completely and then reset by pushing the reset button on the back of the control panel above the cord storage.

Cooking Guide

The cooking times given are a guide only and should be adjusted to suit the quantity of food being deep fried.

Food	Temperature	Approx. Cooking Time
Chicken, crumbed portions	170°C	12-15 minutes
Chicken strips	180°C	3-4 minutes
Prawns, raw	170°C	3-4 minutes
Fish cakes or pieces	170°C	4-6 minutes
Fish fillets in batter	180°C	5-7 minutes
Onion rings	190°C	2-4 minutes
Chips (thick) 500g	190°C	5-6 minutes
Potato wedges	170°C	7-10 minutes
Spring rolls, small	180°C	4-6 minutes
Vegetables	190°C	4-5 minutes

Handy Hints for Deep Frying

Food should be crisp when deep fried. If results are soggy, it's because the oil isn't hot enough. This can be attributed to one or more of the following:

- Not enough preheating time.
- Temperature setting is too low.
- Too much food in the basket (do not fill more than two thirds full).
- Do not use solid frying oil, only use liquid oils.
- Use a good quality liquid oil. For best results we recommend the oils listed (refer to next section).
- We do not recommend fats that deteriorate quickly such as lard or dripping. Deep frying in butter or margarine is also not recommended because of the low smoke-point temperatures.
- Oil can be re-used several times before it starts to break down (smoke point decreases, ie; the oil will burn at a lower temperature, fried food will be less crisp). Filter the cooled oil through a fine sieve then store in an airtight container in a dark place. As oil will absorb food flavours, it's a good idea to label the container with the type of food the oil was used for. For example, you wouldn't deep fry a dessert in oil previously used for cooking fish. A fine sieve can be a new chux cloth, paper coffee filter or clean cotton material.
- Olive oil is not recommended for deep frying due to its low smoke point.
- Avoid the use of extension cords. Serious hot oil burns may result from a deep fryer being pulled off a bench top. Do not allow the cord to hang off the edge of a bench top where it may be grabbed by children, or become entangled by the user.
- Never leave the deep fryer unattended while in use. Ensure cord is fully extended while in use.
- Take care when opening the lid. This product generates heat and steam at high temperatures, which will escape immediately when the lid is opened.
- Avoid touching hot surfaces.
- Extreme caution must be used when moving a product containing hot oil, other hot liquids or hot foods of any type.

Recommended Oils

Vegetable Oil

A general term that refers to a blend of oils extracted from various seeds and fruits. Vegetable oil has a very mild flavour and aroma. It is low in cholesterol and saturated fats.

Sunflower Oil

The oil is extracted from the seeds of the sunflower plant. It is pale yellow in colour with virtually no flavour. Sunflower oil is high in polyunsaturated fats and low in saturated fats.

Canola Oil

Made from seeds of the canola plant. It is relatively low in saturated fats, contains Omega 3 fatty acids and has a bland, neutral flavour.

Safflower Oil

Safflower oil is derived from the seeds of the safflower. It is strong in flavour, rich in colour and has a high smoke point. Safflower oil is high in polyunsaturated fats and vitamin E.

Peanut Oil

Peanut oil is obtained from the kernels of the ground nut or peanut. It has a delicate flavour, nutty odour and has a high smoke point. Peanut oil is high in monounsaturated oil and vitamin E.

Care, Cleaning and Storage



CAUTION: Never immerse the deep fryer body or cord in water or any other liquid.

1. Before cleaning, switch the deep fryer OFF at the power outlet and unplug the power cord.
2. Allow oil to cool completely. Oil will retain its temperature for a long time after use. Do not attempt to move or carry the deep fryer, element and control panel while it is hot.
3. Oil should be filtered after each use and stored in a clean, air-tight container in a cool area. Good quality oil can be used several times. Do not store the oil in the deep fryer. Discard used oil in a sealed container with household waste. Do not pour down a sink or drain.

To Clean the Enamel Cooking Bowl and Basket

1. After oil is removed from the deep fryer bowl, remove the control panel out of the deep fryer by lifting upwards.
2. Place the element onto kitchen paper to absorb excess oil. Wipe the element with a soft, damp cloth and dry thoroughly.
3. Grasp each side of the removable cooking bowl and lift upwards. Wash the frying basket, cooking bowl and lid in hot, soapy water. Rinse and dry thoroughly with a soft cloth.
4. The exterior of the deep fryer body and lid can be cleaned with a slightly dampened cloth and mild washing up liquid.

NOTE: Do not wash in a dishwasher as this may damage the basket over time.

NOTE: Do not use any abrasive cleaners, such as steel wool to clean the enamel surface of your deep fryer as this will scratch the surface.

To Remove the Replaceable Filters

Open the filter cover by depressing the latch on top of the lid. The filter cover will lift off. The filters can then be removed.

Replace filters after approximately 60 uses.

Replacement filters can be obtained from Kambrook Spare Parts (Australia) – Contact: 1300 139 798 (New Zealand customers) – 0800273845.

Recipes

Twice Cooked Chips

Serves 4

600g potatoes, peeled, cut into 1cm thick lengths

Vegetable oil (not to exceed MAX line)

2 tsp flaked salt

1. Preheat oil in the deep fryer to 140°C for approximately 15 minutes.
2. Place the potatoes into the deep fryer basket and lower into the hot oil. Deep fry for 6 minutes.
3. Raise basket to drain and rest on draining ledge. Preheat oil in the deep fryer to 190°C for 4 minutes.
4. Lower the basket back into the oil and deep fry the potatoes for a further 5 minutes.
5. Raise basket to drain and rest on draining ledge and tip out into a large bowl. Toss with salt and serve immediately.

Spicy Potato Wedges

Serves 4

600g potatoes cut into wedges

1 tsp Mexican chilli powder

1 tsp Cajun spice mix

1 tsp dried Italian herbs

½ tsp garlic powder

½ tsp ground white pepper

2 tsp flaked salt

1. Place potatoes and herbs and spices into a plastic bag and toss until potatoes are well coated. Allow to stand for 1 hour.
2. Preheat oil in the deep fryer to 170°C for approximately 15 minutes.
3. Place the potatoes into the deep fryer basket and lower into the hot oil. Deep fry for 8–10 minutes.
4. Raise basket to drain and rest on draining ledge. Serve immediately with sour cream and sweet chilli sauce.

Beer Battered Fish

Serves 4

- 2 cups plain flour
- 2 x 59g free range eggs
- 375ml beer
- 4 x 200g pieces white fish

1. Place 1¾ cups of flour and the eggs into a bowl and whisk to combine. Gently stir in the beer until a smooth consistency is reached. Cover and place into the fridge to stand for 40 minutes.
2. Preheat oil in the deep fryer to 170°C for approximately 15 minutes.
3. Lower the deep fryer basket into the hot oil. Lightly flour each fish fillet with remaining flour and then dip into the batter and place straight into the deep fryer basket, 2 pieces of fish at a time and fry for approximately 4 minutes or until golden brown.
4. Allow to drain on paper towel and serve with chips and lemon wedges.

Samosas

Serves 27

- 20g butter
- 1 tbsp vegetable oil
- 2 tsp brown mustard seeds
- 1 tsp ground turmeric
- 1 tsp cumin seeds
- 1 tsp curry powder
- 1 small brown onion, diced
- 1 clove garlic, minced
- 1 potato, peeled, 1cm diced, cooked
- ½ cup frozen peas, thawed
- ¼ cup coriander leaves, roughly chopped
- 3 sheets frozen puff pastry, thawed

1. In a frypan, melt the butter and oil and add the mustard seeds, turmeric, cumin, curry powder, onion and garlic to the pan and sauté until golden brown.
2. Add the potato, peas and coriander and gently fold together, breaking the potato up slightly.
3. Using a 5cm round cookie cutter, cut the pastry out and add a teaspoon sized amount of mixture to the centre of each round. Fold the pastry together to make a half moon shape and pinch sides together and set aside. Repeat until all are folded.
4. Preheat oil in the deep fryer to 180°C for approximately 15 minutes.
5. Place approximately 8 samosas into the deep fryer basket and lower into the hot oil. Deep fry for approximately 3 minutes or until golden brown. Repeat until all samosas are deep fried.
6. Raise basket to drain and rest on draining ledge. Serve immediately with minted yoghurt.

Tempura Vegetables

Serves 4

100g sweet potato, peeled, sliced 2mm
100g pumpkin, peeled, sliced 2mm
100g carrot, peeled, sliced 2mm
100g zucchini, sliced 2mm
59g free range egg
1 cup iced water
 $\frac{3}{4}$ cup of plain flour
 $\frac{1}{4}$ tsp bicarbonate of soda
6 ice cubes

1. Preheat oil in the deep fryer to 190°C for approximately 15 minutes.
2. Lightly whisk the egg and water in a bowl and gradually add the flour and bicarbonate of soda until it forms a lump free batter. Add the ice cubes and allow to stand for 2 minutes.
3. Lower the deep fryer basket into the hot oil. Pat dry the vegetables using paper towel and dip into the batter and then straight into the deep fryer basket. Deep fry for approximately 1 minute or until golden brown.
4. Raise basket to drain and rest on draining ledge. Serve immediately with soy sauce.

Chilli and Garlic Tempura Prawns

Serves 4

59g free range egg
1 cup iced water
 $\frac{3}{4}$ cup of plain flour
 $\frac{1}{4}$ tsp bicarbonate of soda
1 tsp Mexican chilli powder
1 tsp garlic powder
6 ice cubes
400g green prawns, peeled, tails intact only

1. Preheat oil in the deep fryer to 190°C for approximately 15 minutes.
2. Lightly whisk the egg and water in a bowl and gradually add the flour, bicarbonate of soda, chilli powder and garlic powder until it forms a lump free batter. Add the ice cubes and allow to stand for 2 minutes.
3. Lower the deep fryer basket into the hot oil. Pat dry the prawns using paper towel and dip into the batter and then straight into the deep fryer basket. Deep fry for approximately 1 minute or until golden brown.
4. Raise basket to drain and rest on draining ledge. Serve immediately with soy sauce.

Onion Bhaji's

Serves 12

3 small onion, thinly sliced
1 clove garlic, minced
2 tbsp tikka masala paste
½ tsp ground turmeric
2 tbsp coriander, finely shredded
Juice of ½ lemon
1 teaspoon salt
140ml water
180g chickpea (besan) flour

1. Preheat oil in the deep fryer to 190°C for approximately 15 minutes.
2. In a large bowl, combine the onions, garlic, tikka masala paste, turmeric, coriander, lemon and salt and stir well. Gradually add the water and flour until the mixture forms a runny dough.
3. Lower the deep fryer basket into the hot oil and drop heaped tablespoon sized balls of batter into the deep fryer basket, approximately 4 at a time. Cook for 1 minute or until deep golden brown and then place onto absorbent paper towel to drain. Repeat until all bhajis are cooked.
4. Serve immediately with mango chutney or mint raita.

Corn Chips with Tomato Salsa

Serves 12

2 tomatoes, diced
½ red onion, diced
1 clove garlic, minced
1 tbsp lemon juice
1 tbsp olive oil
4 medium sized corn tortillas cut into ¼ pieces
2 tsp flaked salt

1. In a bowl, combine the tomato, onion, garlic, lemon juice and olive oil and set aside.
2. Preheat oil in the deep fryer to 180°C for 15 minutes.
3. Lower the deep fryer basket into the hot oil and add 6 tortilla wedges one at a time and deep fry for approximately 30 seconds or until golden brown. Repeat until all tortillas have been deep fried.
4. Raise basket to drain and rest on draining ledge and tip out into a large bowl. Toss with salt and serve with tomato salsa.

Salt and Pepper Tofu

Serves 4

500g firm tofu cut into 2cm cubes

1 tsp ground white pepper

2 tsp flaked salt

2 tbsps plain flour

1. Preheat oil in the deep fryer to 190°C for approximately 15 minutes.
2. In a bowl, combine the tofu, pepper, salt and flour and toss to combine.
3. Place the tofu into the deep fryer basket and lower into the hot oil. Deep fry for 8-10 minutes.
4. Raise basket to drain and rest on draining ledge. Serve immediately with garlic aioli.

Smokey Chicken Drum Sticks

Serves 4

600g chicken drum sticks

2 tsp smokey paprika

1 tsp dried oregano

1 tsp Cajun spice mix

2 tbsps plain flour

1. Preheat oil in the deep fryer to 180°C for approximately 15 minutes.
2. In a bowl, combine the chicken, paprika, oregano, Cajun spice mix and flour and toss to combine.
3. Place the chicken into the deep fryer basket and lower into the hot oil. Deep fry for 8-10 minutes.
4. Raise basket to drain and rest on draining ledge. Serve immediately with rice.

Chicken Schnitzels

Serves 4

½ cup wholemeal flour

2 x 59g free range eggs, lightly whisked

2 tbsp cold water

2 cups bread crumbs

¼ cup parmesan cheese, grated

1 sprig thyme, shredded

400g chicken thigh fillets (4 fillets approx)

1. Using three bowls separate the flour into one bowl, egg and water into the second bowl and bread crumbs, parmesan cheese and thyme to the third bowl.
2. Dip each chicken fillet into each bowl in the order of flour, egg, bread crumbs and transfer to a lined tray. Continue process until all chicken fillets are battered.
3. Preheat oil in the deep fryer to 180°C for approximately 15 minutes.
4. Cook the schnitzels in two batches, cooking for approximately 4 minutes or until golden brown and cooked through.
5. Allow to drain on paper towel and serve with mashed potatoes and green salad leaves.