

**BAUMANN
LIVING**
PROFESSIONAL

10L DEEP FRYER



BM-HLBDR01

INSTRUCTIONS MANUAL

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IMPORTANT SAFEGUARDS

- **WARNING:** Improper installation, unauthorized modifications, alterations, adjustments, dismantling, or maintenance could result in damage to the product, damage to property or serious injury.
- All repairs, maintenance, and adjustments must be carried out by a qualified technician.
- Take extreme caution when using this product. There is a risk of severe burns
- Do not use if the power cord is damaged.
- Do not operate the product with oil level below the minimum mark.
- Position the fryer far from surfaces or areas that may exceed 300°C. Splashing hot oil onto hot surfaces will cause fire.
- This is a commercial product and must only be used by a trained operative who has read and fully understands this manual. It must not be used by children or persons with reduced physical, sensory or mental capabilities.
- Before using the product, ensure the ratings marked on the product conforms to the electricity supply.
- Check power cord for damage prior to every use. If damaged it can only be replaced by the manufacturer or a qualified technician.

- **IMPORTANT:** The product should be given a visual safety check over every day to help prevent and avoid accidents.
- **IMPORTANT:** The product should not be used if operator feels there is anything wrong with it. The problem should be referred to an authorized service center.
- Improper use of the product, other than its intended use, can cause damage to it and be dangerous to the user and those around.
- The product surfaces and control panel may be damaged by hard or sharp objects.
- Do not use a power supply that is not compatible with safety standards.
- Do not store any type of flammable liquid, gas or other similar items near or around this product.
- Do not knock or bump the product or place objects on top of it.
- Do not operate or disconnect this product with wet hands.
- Do not ever handle or move the product when it contains hot oil.
- Be aware that surfaces of the product may be hot before and after the product has been used.
- Do not use the product during a thunderstorm. Unplug removing it from electricity supply prior to the storm.
- Allow the product to cool before cleaning. Before cleaning, unplug the product from the mains power supply.
- Do not spray or splash water directly onto the product.

- Do not submerge product, electric plug or power cord in water or other liquids.
- Do not use a water jet to clean this product.
- Do not use wet cloths, steel wool pads or abrasive creams to clean the product surfaces, or power cord.
- When not in use, turn the temperature control to the lowest position and unplug the product from the outlet.
- Store product in a safe, clean, dry, and well ventilated place if it is not going to be used for any length of time.
- Failure to follow instructions could result in damage to product, damage to property or serious injury to the user and those around.
- To avoid risk of suffocation to children or animals, dispose of the plastic bags and packaging correctly.
- For indoor use only. Must not be used outdoors.
- Not suitable for use with an extension cable.
- Keep product and power cord out of reach of children and keep pets clear during use.
- Do not position or use product underneath or near flammable items such as curtains, shelves, cupboards etc.
- Do not cover the product with anything while in use.
- Do not allow the power cord to hang over the edge of a table or the work surface on which the product stands.
- Do not allow the power cord to come into contact with a heat source.
- Do not use on or near direct heat sources.

- Do not leave product unattended when in use.
- Do not attempt to service the product yourself. Contact qualified technician.
- **CAUTION:** Do not pull or drag the product by the power cord. The product must be placed and operated on a safe, flat, and stable surface.
- Children should be supervised to ensure that they do not play with the appliance.

**SAVE THESE INSTRUCTIONS.
FOR HOUSEHOLD AND COMMERCIAL USE.**

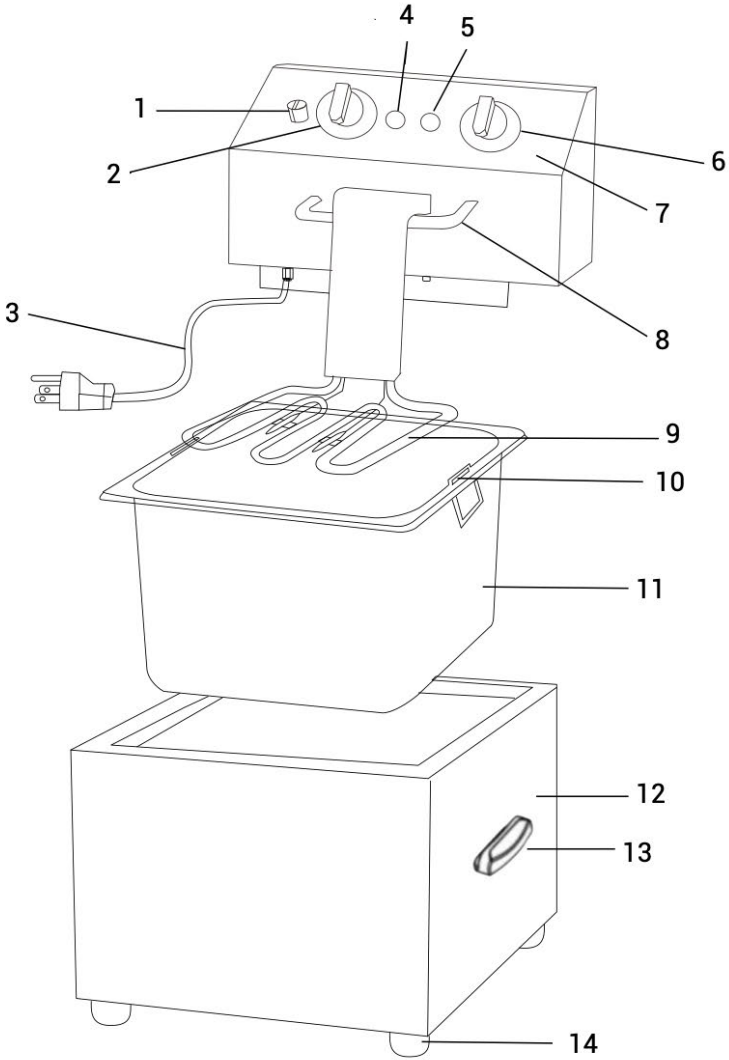
NOTES ON THE CORD

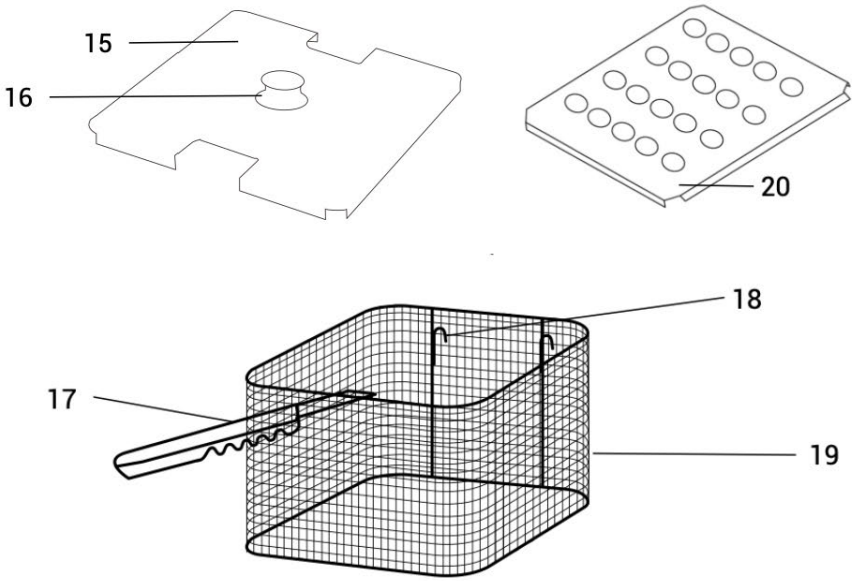
A short power supply cord has been provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used with this appliance if care is properly exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating on this appliance. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or another person or tripped over accidentally.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

PARTS AND FEATURES





- | | |
|-------------------------------|---------------------------------|
| 1 – Reset button | 11 – Oil reservoir |
| 2 – Timer knob | 12 – Base |
| 3 – Power cord | 13 – Base side handle |
| 4 – POWER indicator light | 14 – Rubber foot |
| 5 – Oil READY indicator light | 15 – Oil reservoir cover |
| 6 – Temperature knob | 16 – Oil reservoir cover handle |
| 7 – Control panel | 17 – Basket handle |
| 8 – Basket hanger | 18 – Basket hook |
| 9 – Heating element | 19 – Basket |
| 10 – Oil reservoir handles | 20 – Diffuser |

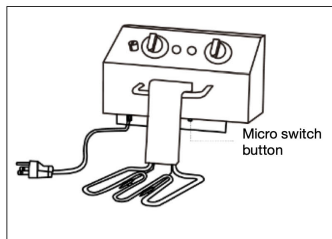
BEFORE FIRST USE

Before the unit is used for the first time, remove all packaging materials and follow cleaning instructions (refer to section on "Cleaning and Maintenance").

ASSEMBLING YOUR DEEP FRYER

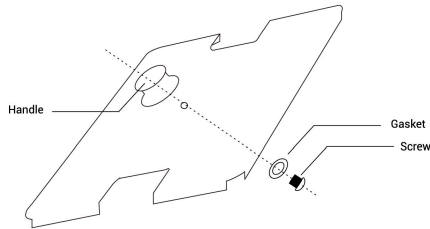
1. Attached the side handles to the deep fryer base using the screws supplied.
2. Place the oil reservoir into the deep fryer base.
3. Fit the diffuser right on top of the heating element. The diffuser is designed to protect the control panel.
4. Attach the control panel assembly to the deep fryer base but sliding the flat panel under the control panel assembly into the narrow gap at the back of the base.

NOTE: *The deep fryer has a micro safety switch to ensure that it will not operate unless control panel assembly has been inserted securely into the base.*

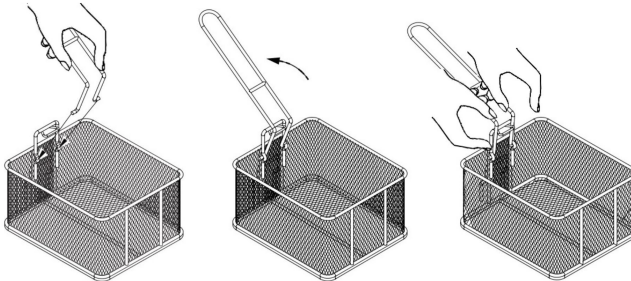


Control panel assembly

5. Attach the oil reservoir cover handle to the oil reservoir cover as show



6. Attach the single basket handle to the single basket by squeezing the handle bars together and inserting them into the metal bracket on the basket. Make sure that the end of the bars are inserted into the bracket holes.



USING YOUR DEEP FRYER

WARNING! This appliance generates heat and escaping steam during use. Use proper precautions to prevent the risk of burns, fires, or other injury to persons or damage to property.

WARNING! RISK OF SEVERE BURNS. When in use, parts of the deep fryer will be too hot to touch.

NOTE: *During first use, the unit may emit some smoke and odor. This is normal and will disappear over time.*

WARNING! Do not plug in the unit when the control panel assembly is not installed in the base. Only plug in the unit when the unit is fully assembled and the control panel is immersed in oil.

WARNING! This unit should not be used to boil water.

WARNING! Never operate unit without oil in tank or unit will exceed temperature limit and will require resetting. Refer to "Thermostat Overload Protection Feature" section for details.

Filling the Oil Reservoir

Pour good quality vegetable, corn, canola, soybean, or peanut oil into the oil reservoir until it reaches between the MIN (6 liters)

and MAX (11 liters) markings inside the oil reservoir. DO NOT OVER- OR UNDER-FILL.

IMPORTANT: If solid shortening is used, make sure the shortening is pre-melted. Do not mix old and new oil together, or different oils and fat.

WARNING! Never plug in the unit before filling the oil reservoir with oil. Always make sure that the control panel assembly is securely in place and that the control panel is immersed in oil in before plugging in

Preheating the Deep Fryer

1. Plug cord into outlet. The POWER indicator lights up.
2. Set the Temperature control knob to the desired temperature, then set the Timer to ON. The READY indicator comes on in red when oil is heating and goes off once the oil has reached the set temperature. At this point, set the Timer to desired cooking time (up to 60 minutes) or leave it at ON.

NOTE: *The deep fryer will not heat up unless the Timer is set.*

Filling the Basket and Frying

WARNING! RISK OF SEVERE BURNS! Hot oil is capable of causing severe burns.

1. Put food in the basket. Carefully lower the basket into the oil reservoir so that oil does not splatter. Do not drop the food directly into the hot cooking oil. Do not overfill and exceed 2/3 depth of the frying basket. For optimum results and shorter frying time fry in smaller quantities.
2. Timer will ring once set time has elapsed (if it was set to a specific cooking time).
3. Raise the basket to check if the food is done. If cooking is finished, turn the temperature control to 0 and unplug cord from wall outlet.
4. Carefully lift and hang basket on the basket hanger to allow oil to drain. Remove basket, and place cooked food onto absorbent paper towels.
5. The oil reservoir cover may be used to keep dust and foreign objects out of the oil when the unit is not in use.

IMPORTANT: Do not operate the unit with the cover on.

Thermostat Overload Protection Feature

This unit is equipped with a thermostat overload protection feature that automatically turns the unit off if the oil temperature exceeds safe levels. To reset:

1. Unplug the unit and wait for it to cool down.
2. Unscrew the reset button cover (located on the control panel).
3. Press the reset button. You should hear a clicking sound.
4. Screw the reset button cover back on.

HELPFUL HINTS

- Never overfill the frying basket with food. Maximum basket capacity is 2/3 full.
- Fry more batches of smaller amounts of food. Best results are obtained when the hot oil can freely circulate around the food.
- In general, pre-cooked foods require higher temperatures and less cooking time.
- Cut or sort food into uniform sizes. Cook same-size pieces together so they will be cooked in the same amount of time.
- Dry damp foods before placing into oil. Be sure foods are free from ice crystals and excess moisture before frying.
- When using a breading, evenly coat the food to be fried. Fine, uniform crumbs stick better than coarse, uneven ones. Shake off all extra breading to help keep oil clean.
- Space coated foods so they do not touch while cooking.
- **WARNING!** Never, under any circumstances, add water or any other liquid to the oil.
- Never over-fill or under-fill the oil reservoir. Before frying, check to make sure the oil level is between the MIN and MAX marks on the inside of the oil pan.

- Do not mix different oils, or new and old oil together.
- When frying fish or seafood, the oil may absorb a “fishy” taste or odor. To eliminate transferring any “fishy” taste or odor to other foods, the oil must be changed.
- Leave oil in oil container for a limited time. When oil has cooled to room temperature, pour into a suitable container with lid and refrigerate.
- For best results, change oil in deep fryer after a maximum of ten uses.
- Follow the temperature recommendation for every recipe. If the temperature is too low, the fried food absorbs oil. If the temperature is too high, a crust quickly forms on the outside while the inside remains uncooked.

FILTERING AND CHANGING OIL

WARNING! Allow the unit and the oil to cool completely before draining and filtering the oil.

Although oil does not have to be changed after every use, frying oil should be filtered regularly.

1. Make sure the unit is unplugged and the oil reservoir has cooled completely.

2. Carefully lift and remove control panel assembly from base and allow oil to drip into the oil reservoir.
3. Lift oil reservoir by the handles from the base. Using a large funnel, pour out and filter the cooled oil through a fine sieve into a wide-neck, airtight, covered container.

In general, the oil will be tainted rather quickly when frying food containing a lot of protein (such as poultry, meat or fish). When oil is mainly used to fry potatoes and it is filtered after each use, it can be used up to 8 times. However, do not use the oil for longer than 6 months.

As oil will absorb food flavors and odors, it's a good idea to label containers with the type of food that was cooked in the oil. For example: sweet desserts, vegetables, chicken, fish, etc.

NOTE: *DO NOT pour used oil down any drain. Discard used oil into a lidded container and dispose properly.*

CLEANING AND MAINTENANCE

1. Make sure the unit is unplugged and the oil reservoir has cooled completely.
2. Carefully lift and remove control panel assembly from base and allow oil to drip into the oil reservoir. Remove diffuser from control panel assembly.
3. Use the side handles to lift oil reservoir from the base and pour out oil into a suitable container. Wipe off excess oil.
4. Wipe control panel and control panel assembly with a damp cloth with mild soap solution or water. Dry completely. Handle the control panel and assembly with care.

CAUTION: Do not immerse the control panel and control panel assembly in water. Doing so could permanently damage the unit.

5. Wash the oil reservoir, basket, oil reservoir cover, diffuser and base with hot soapy water and non-abrasive sponge. If necessary, soak the oil reservoir and basket in hot, soapy water to soften stubborn or burnt-on residue. Do not use harsh or abrasive cleaning products they may damage the surface of the oil reservoir.
6. Dry all parts thoroughly. Reassemble oil container, control panel assembly, diffuser, and basket onto base. The unit

will not work if the control panel assembly is not mounted properly.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The fryer is not operating.	The control panel assembly is not installed correctly.	Re-attach the control panel assembly.
	The plug is not connected to the electrical wall outlet.	Insert the plug into the electrical wall outlet.
	The electrical outlet is not energized.	Reset circuit breaker or replace fuse.
	The reset button has tripped.	Turn the appliance off and let it cool completely, then remove the control panel assembly and press the reset button.
Oil is spilling out of the deep fryer.	Too much oil in the oil reservoir.	Turn the deep fryer off. Let the oil cool completely and remove some of the excess oil.
	The food basket is overfilled.	Remove some of the food from the basket.

Food is soggy or tastes greasy.	Oil is not hot enough.	Adjust the temperature control to the appropriate temperature for food being fried.
	The food basket is overfilled.	Remove some of the food from the basket.
Food is not cooked completely.	Food pieces are too large.	Cut the food into smaller pieces.
	Cooking time is too short.	Continue frying and check the process continually.
	Oil temperature too low.	Increase the temperature of the oil to allow the food to cook completely.
The cooking oil is foaming or emitting smoke.	The oil has been used too often.	Let the oil cool completely and replace with new oil.

WARRANTY TERMS AND CONDITIONS

ONE-YEAR LIMITED WARRANTY ON PARTS AND LABOR

BAUMANN LIVING provides a warranty to the original purchaser of this product against defects in materials and workmanship for one year. If a product covered by this warranty is determined to be defective within the warranty period, **BAUMANN LIVING** will repair or replace the defective part with a new or remanufactured part free of charge subject to terms and conditions stated herein.

To obtain warranty service, proof of purchase in the form of a sales invoice or copy thereof is required to show that a product is within the warranty period. If any one of the documents cannot be produced, corresponding fees for labor and replacement parts will be charged.

Parts and Labor

There will be no charge for parts and labor during the warranty period. Replacement parts or units may be new or recertified and are upon **BAUMANN LIVING's** option and sole discretion. Replacement parts and units are warranted for the remaining portion of the original warranty. Our decision on all questions relating to complaints as a result of defects, either workmanship or materials, shall be conclusive and you shall agree to abide by such decision. Any unit or defective part that have been replaced shall become **BAUMANN LIVING's** property. After the lapse of

this warranty, a charge will be made on all labor and replacement of parts.

Types of Services

Defective Products must be sent to any **BAUMANN LIVING** service center (where available) or to the authorized distributor to obtain warranty service. **BAUMANN LIVING** is neither responsible for transportation/shipping costs to the service center/distributor nor is **BAUMANN LIVING** responsible to cover return shipping to the customer. Product returns to **BAUMANN LIVING** service centers or authorized distributor must utilize either the original carton box and shipping material or packaging that affords an equal degree of protection.

For home service (where available), the transportation fee of **BAUMANN LIVING** service personnel will be charged to the customer, depending on the location. Our service personnel reserve all rights to refuse to attend to any equipment installed in an inaccessible location or any other hazardous situation.

LIMITATIONS AND EXCLUSIONS

BAUMANN LIVING one-year limited warranty only covers defects in materials and workmanship; however, this warranty does not cover the following:

1. Damage resulting from accidents, transport, misuse, abuse, alteration, tampering, or failure of the purchaser to follow normal operating procedures outlined in the user's manual.

2. Damage caused by negligence and poor maintenance.
3. Defects or damage due to spillage of food/liquids or improper usage of electrical supply or electrical circuit, major fluctuations in voltage, exposure to rain or moisture, wrong fuel or oil used.
4. Damage, losses, and defects as a result of fire, flood, or other Acts of God.
5. Normal wear-and-tear, corrosion, rusting, or stains.
6. Defects & damage arising from improper testing, operation, usage of the wrong component, demonstration, maintenance, installation, adjustment, or any alteration or modification of any kind.
7. Scratches & damage to the outer surface areas and externally exposed parts that are due to normal customer use.
8. General maintenance & routine servicing.
9. Claims for damaged/missing parts after 30 days from the date of purchase.
10. If any part or parts of the unit are replaced with a part or parts not supplied or approved by us, or if the unit has been dismantled or repaired by any person other than a **BAUMANN LIVING** authorized technician.
11. Any equipment/product which has its serial number removed or made illegible/tampered with.
12. If the warranty card is altered, defaced, or erased in any manner whatsoever.
13. If the unit is used for purposes other than household use, such as commercial use.

The one (1) year warranty is for the mainboard, control PCB, power supply and heating element. However, this warranty does not cover parts (i.e. accessories, baskets, diffuser, stainless steel casing, exterior casing, handle, cover and control knobs) that are subject to wear and tear, rust, stains, or corrosion.

This one-year limited warranty does not cover Products sold "**AS IS**", "**FACTORY RECTIFIED**", or by a non-authorized reseller.

THERE ARE NO EXPRESS WARRANTIES OTHER THAN THOSE LISTED OR DESCRIBED ABOVE. ANY IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL BE LIMITED IN DURATION TO THE PERIOD OF TIME SET FORTH ABOVE. **BAUMANN LIVING'S** TOTAL LIABILITY FOR ANY AND ALL LOSSES AND DAMAGES RESULTING FROM ANY CAUSE WHATSOEVER INCLUDING **BAUMANN LIVING'S** NEGLIGENCE, ALLEGED DAMAGE, OR DEFECTIVE GOODS, WHETHER SUCH DEFECTS ARE DISCOVERABLE OR LATENT, SHALL IN NO EVENT EXCEED THE PURCHASE PRICE OF THE PRODUCT. **BAUMANN LIVING** SHALL NOT BE RESPONSIBLE FOR LOSS OF USE, COMMERCIAL LOSS, LOST REVENUE OR LOST PROFITS, OR OTHER INCIDENTAL OR CONSEQUENTIAL DAMAGES. THIS WARRANTY IS SUBJECT TO CHANGE WITHOUT NOTICE.

IMPORTANT: Please present sales invoice as proof of purchase whenever you require our service during the warranty period.

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