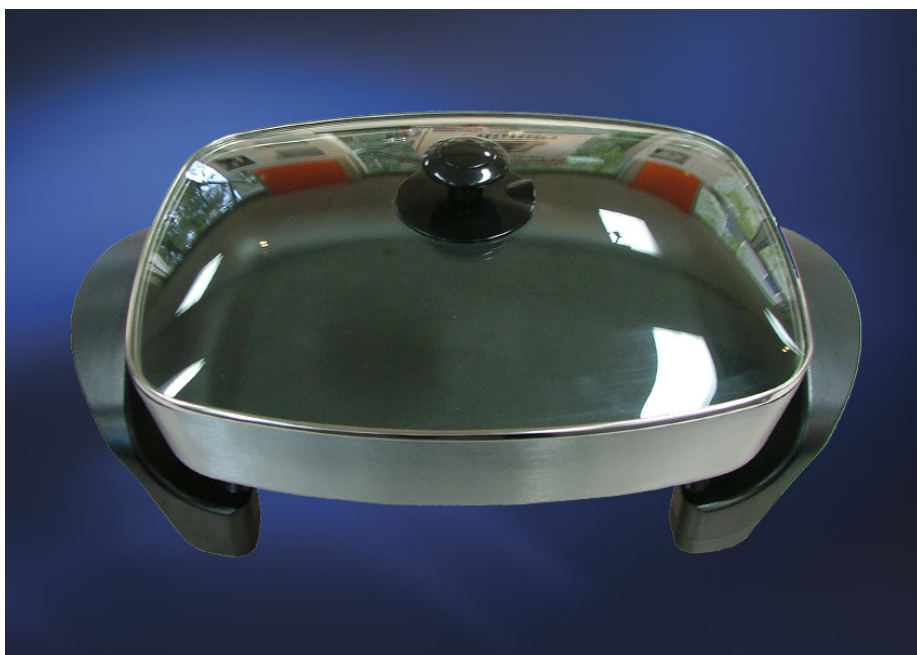




Banquet Frypan USER MANUAL



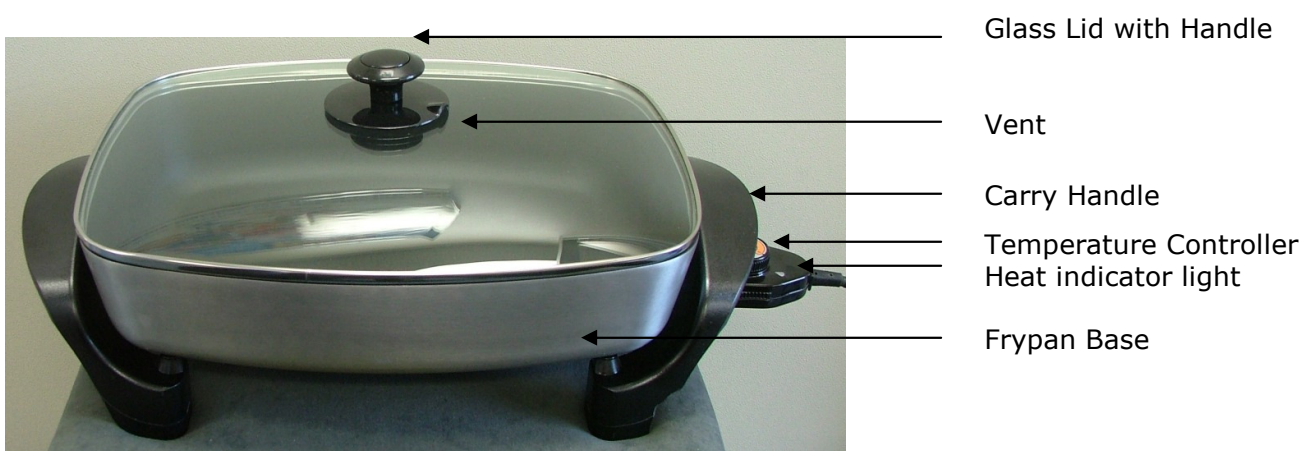
MODEL NO: 900077

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed: -

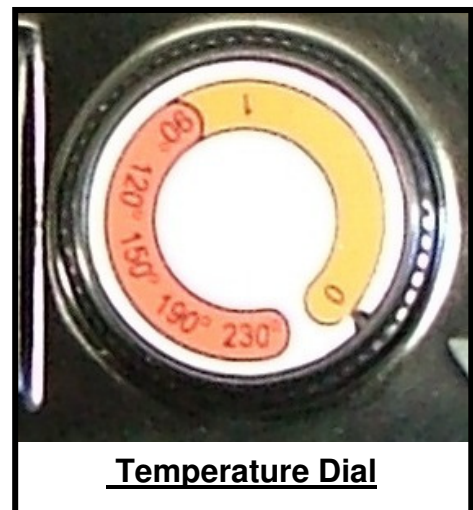
- Read all instructions before using.
- This appliance is for domestic use only. Commercial use voids warranty. Use as described in this instruction booklet.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- Never leave the appliance unattended when it is switched on.
- Do not switch the appliance on if it appears to be faulty in any way.
- To protect against electrical shock, do not immerse cord, plug or cooking unit in water or other liquid.
- Keep the appliance and cord away from heated surfaces, sharp objects or anything thing that may cause it damage.
- Always plug the heat control gauge into the frypan first, and then plug into power socket.
- Unplug the unit from outlet when not in use, and before cleaning. Allow unit to cool before any maintenance is performed.
- Do not place the unit on, or near, a stovetop burner or in a heated oven.
- Do not touch hot surfaces, use handles or knobs. The lid and base unit will get very hot, therefore it is recommended to use oven mitts when handling.
- Always operate on a flat / level surface.
- Do not cover when deep frying.
- Allow to cool before cleaning.
- Use utensils only designed for non-stick surfaces.
- Do not set heated unit filled with food on a finished wood table. Always use a heat resistant mat on any surface.
- For repairs or accessories contact the distributor on the contact details outlined in the guarantee.

DESCRIPTION



OPERATION

1. Insert the TEMPERATURE CONTROLLER into the base frypan. Push the pin as far into the socket as it can go. Then plug the power cord into an electrical socket to begin heating.
2. Turn the temperature dial to the desired heat setting (according to the recipe or type of food you are cooking). The HEAT INDICATOR LIGHT will activate as the dial is set to a certain temperature. The indicator light will go on and off as the set temperature is maintained. Between "0" and "1" is the WARM setting and can be used to keep the food warm once fully cooked.



3. The surface of the frypan is non-stick, however it is recommended to lightly grease the surface with cooking oil or spray periodically to ensure the long life of the non-stick surface.
4. Cover the frypan with the glass lid and twist the handle to either close or expose the vent as required.
5. Do not cover the frypan with the glass lid when deep frying food.

RECOMMENDED COOKING TEMPERATURES

Food	Temperature (°C)
FRYING	
Bacon	150° - 160°
Chicken Fillets	160° - 180°
Eggs	120° - 130°
Fish	160° - 190°
Hamburgers	160° - 190°
Potatoes	150° - 180°
Pork	160° - 190°
Sausage	150° - 160°
Steak	180° - 200°
ROASTING	
Braising	90° - 100°
Roasting	160° - 180°
STEWING	
Casseroles	90° - 100°
Stews	90° - 100°
BAKING	
Pancakes	180° - 200°
Cakes	100° - 150°

MAINTENANCE

1. Remove the Temperature Controller from Frypan before initiating any maintenance.
2. The frypan can be immersed and washed in warm soapy water. Rinse and allow to dry thoroughly. **NEVER IMMERSE THE TEMPERATURE CONTROLLER INTO WATER OR ALLOW ANY CONTACT WITH LIQUID.**
3. Care should be taken whilst washing to ensure the non-stick surface is not damaged. **DO NOT SCRUB WITH STRONG ABRASIVE CLEANERS OR STEEL WOOL.**
4. While using the frypan, please ensure the utensils used on the non-stick surface is made of an appropriate material such as nylon, rubber, wood or plastic. **UTENSILS MADE OF METALS WILL DAMAGE THE NON-STICK COATING.**
5. The glass lid can be washed in warm soapy water and is also dishwasher safe. Do not use steel wool or harsh abrasive scours.