



DF80BW



DF35B



DF35BT*2

Safety Tips

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - BS EN Codes of Practice
 - Fire Precautions
 - IEE Wiring Regulations
 - Building Regulations
- ALWAYS ensure oil levels are within the 'MIN' and 'MAX' levels. Failure to do so could result in fire.
- ALWAYS use a suitable cooking oil.
- ALWAYS remove excess moisture/water from food before frying to avoid excess foaming and spitting of the oil.
- Change oil regularly. The flashpoint of oil (the point at which it ignites) gradually reduces the more it is used.
- DO NOT immerse the appliance in water.
- Some surfaces become hot during operation - take care when using the appliance.
- Always switch off and disconnect the power supply to the appliance when not in use.
- Not suitable for outdoor use.
- This appliance must only be used in accordance with these instructions and by persons competent to do so.
- This appliance is not suitable for use by children.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by a Caterlite agent or a recommended qualified technician in order to avoid a hazard.
- This 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

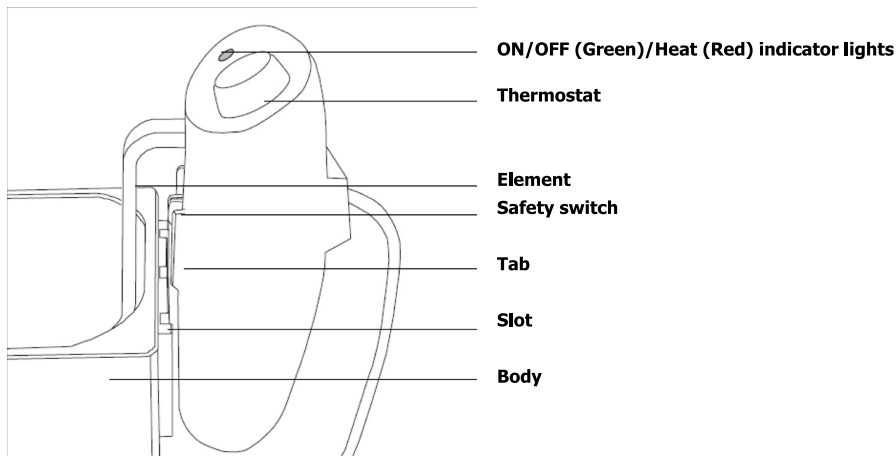
Product DescriptionCaterlite

- DF80BW - 8ltr Light Duty Electric Fryer
- DF35B- Single Fryer - 3.5ltr
- DF35BT*2 -Double Fryer - 2 x 3.5ltr

Introduction

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your Caterlite product.

Operation



Connecting the Element/Control Panel

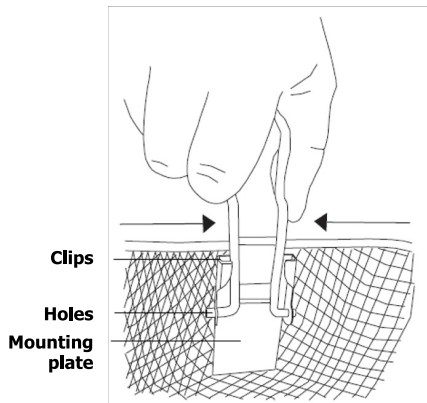
The Element and Control Panel are supplied as a single detachable part to aid in cleaning the appliance. To connect to the body of the appliance:

1. Locate the tabs on the front of the control panel with the slots on the rear of the body.
2. Ensure the safety switch is aligned with the centre slot.
3. Lower the unit onto the appliance, ensuring the tabs are located inside the slots.

Connecting the Basket Handle

Care must be taken to ensure that the handle is correctly assembled before being used.

1. Squeeze the two ends of the handle together.
2. Slot the ends of the handle into the holes on the mounting plate of the basket.
3. Pull the handle back so that the handle is located behind the clips on the mounting plate.



Cooking

 **Note: Unit should not be operated with lid in situ.**

1. Connect the appliance to the mains power supply.
2. Set the thermostat to the desired temperature. The red heat indicator light turns On.

 **Note: 170°C to 180°C is suitable for general cooking.**

3. The appliance begins to heat the oil.

 **Note: The red Heat indicator light turns On during heat-up. When the oil is at the set temperatures the light turns Off.**

4. Once the oil is at the set temperature lower the food into the oil using the basket supplied.
5. Remove the basket from the oil once the food is cooked. Shake gently above the oil pan to remove any excess oil.

 **WARNING: The food and oil are very hot! Take care when removing the basket as oil may drip.**

Cleaning, Care & Maintenance

- Always turn Off the appliance and disconnect from the power supply before cleaning.
- Always allow the oil to cool before cleaning, ideally for at least 6 hours.
- Check the temperature with a suitable probe thermometer; 40°C is the MAXIMUM temperature at which oil should be removed.
- For best performance, Caterlite recommend that the appliance is cleaned after each day of operation.

 **Note: Failure to clean the appliance regularly may result in premature activation of the thermal cut-out switch.**

- Remove the Element/Control Panel for ease of cleaning.
- Empty the oil to clean the appliance thoroughly.

 **WARNING: DO NOT remove the oil pan until AFTER it has been emptied.**

- If the oil is to be reused then filtering it before refilling the pan will extend the oils cooking life.
- Use a suitable detergent to clean the interior of the appliance.
- Use warm, soapy water and a damp cloth to clean the exterior of the appliance.
- Dry thoroughly after cleaning, ensure there is no water left in the fryer.
- A r qualified technician should carry out repairs if required.

Technical Specifications

Model	Voltage	Power	Temperature range (°C)	Capacity (litres)	Dimensions h x w x d (mm)	Weight (kg)
DF80BW	220-240V 50Hz	3000W	130-190	8	280 x 342 x 408	3
DF35B	220-240V 50Hz	2000W	130-190	3.5	210 x 233 x 400	2.5
DF35BT*2	220-240V 50Hz	2 x 2000W	130-190	2 x 3.5	210 x 416 x 400	5

Electrical Wiring

The plug is to be connected to a suitable mains socket.

This appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E

This appliance must be earthed, using a dedicated earthing circuit.

If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Compliance

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

