



morphy richards

**3 Year
Guarantee***

*Upon registering your product
at morphyrichards.co.uk

FILTER PRO Stainless Steel 3L Deep Fat Fryer



Model No.

482001

User Manual

Please read and keep these instructions for future use





HEALTH AND SAFETY

The use of any electrical appliance requires the following common sense safety rules.

Please read these instructions carefully before using the product.

- This appliance can be used by children aged from 8 years and above if they are continuously supervised.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and cord out of the reach of children aged less than 8 years.



HEALTH AND SAFETY

- This appliance is intended for household use only. It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- For care and cleaning refer to the relevant section of this manual.
- If the supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is not intended to be operated on an extension cable, or by means of an external timer, or by a separate remote-control system.
- **WARNING: Misuse can cause personal injury.**



HEALTH AND SAFETY

LOCATION

- Do not use outdoors or near water.
- Place the appliance on a horizontal, flat and stable heat resistant surface, away from a heating source and where it cannot be splashed by water.
- Allow adequate air space above and on all sides for air circulation.
- Do not place on or near a hot gas or electric burner, or in a heated oven.

MAINS CABLE

- The mains cable should reach from the socket to the base unit without straining the connections.
- Do not let the cable hang over the edge of the table or counter and keep it away from any hot surfaces.
- Do not let the cable run across an open space e.g. between a low socket and a table.

PERSONAL SAFETY

- **WARNING: Never attempt to move your deep fat fryer until it is completely cool. This can take up to two hours.**
- Be careful not to touch the surfaces of the deep fat fryer which become very hot when in use.
- Never lean over the deep fat fryer when it is in use.

- **WARNING: To protect against the risk of fire, electric shock and personal injury, do not immerse the control unit, cord or plug in water or any other liquid.**
- Unplug from the electrical outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Never leave the deep fat fryer unattended when connected to the electricity supply.

OTHER SAFETY CONSIDERATIONS

- Do not use attachments or tools not recommended by Morphy Richards as this may cause fire, electric shock or injury.
- Do not operate any appliance with a damaged cable or plug, or after an appliance has malfunctioned, or has been dropped or damaged in any way.
- Do not use the deep fat fryer for anything other than its intended purpose.
- Never connect the deep fat fryer to the electricity supply without oil in the tank.
- Never operate with oil below the minimum mark or above the maximum mark.



HEALTH AND SAFETY



**CAUTION!
HOT
SURFACE!**

TREATING SCALDS

- Run cold water over the affected area immediately.
- Do not stop to remove clothing.
- Get medical help quickly.

ELECTRICAL REQUIREMENTS

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

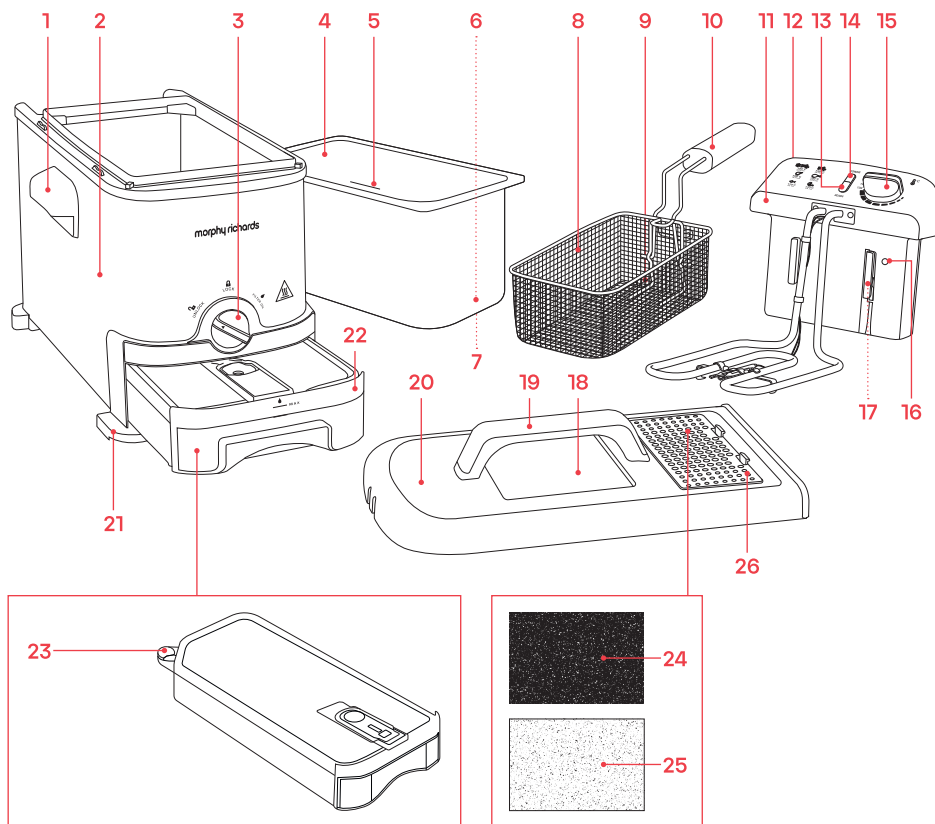
WARNING: The plug removed from the mains lead, if severed, must be destroyed, as a plug with a bared flexible cord is hazardous if engaged into a live socket outlet.

Should the fuse in the mains plug require changing, replace it with a fuse of the same rating as originally fitted.

WARNING: This appliance must be earthed.



PRODUCT OVERVIEW



- | | |
|---|----------------------------------|
| 1. Carry handle | 14. Power indicator light (blue) |
| 2. Main outer body | 15. Temperature control dial |
| 3. Oil filtration control dial | 16. Reset button |
| 4. Removable oil pan | 17. Safety switch |
| 5. Oil level marking MIN/MAX | 18. Viewing window |
| 6. Removable oil filter cover | 19. Lid handle |
| 7. Oil valve | 20. Lid |
| 8. Frying basket | 21. Non-slip feet |
| 9. Frying basket hook | 22. Oil container |
| 10. Frying basket handle | 23. Oil container cap |
| 11. Control unit with element and cable | 24. Charcoal anti-odour filter |
| 12. Cord storage (back of control unit) | 25. White grease filter |
| 13. Ready indicator light (green) | 26. Filter cover |



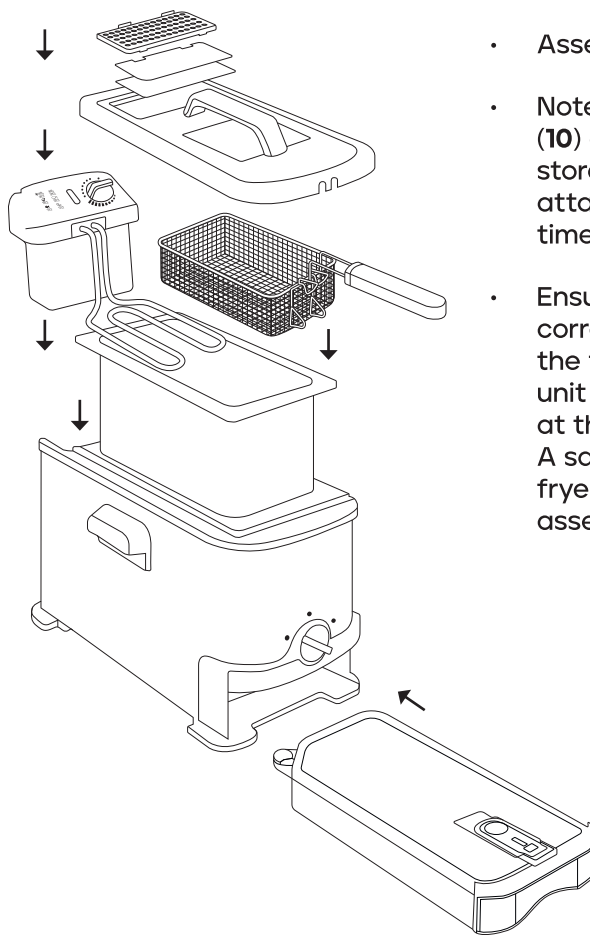


BEFORE FIRST USE

- Always stand the appliance on a horizontal, flat and stable heat resistant surface, away from a heating source and where it cannot be splashed by water.
- Remove all packaging materials.
- Remove stickers and labels from the appliance except the rating label.
- Remove the lid (20), frying basket (8), oil pan (4) and oil container (22). Wash thoroughly with hot soapy water and a non-abrasive sponge.
- Do not submerge the control unit (11) in water. Wipe with a damp cloth.
- Wipe the main outer body (2) with a damp cloth
- Dry all parts thoroughly and ensure it is re-assembled correctly.
- PLEASE NOTE: Only the oil pan is dishwasher safe.



ASSEMBLY



- Assemble as shown.
- Note that the basket handle (10) can be unclipped for storage and **MUST** be attached securely each time the fryer is used.
- Ensure the control unit (11) is correctly fitted. Making sure the two ribs of the control unit slide into the two slots at the back of the fryer body. A safety switch prevents the fryer from switching on if assembled incorrectly.





OVERHEAT CUT-OUT

WARNING: Do not connect the fryer to the electricity supply if there is no oil in the tank.

- The fryer has a safety cut-out that switches the fryer off in case of overheating. This may happen if there is no (or too little) oil in the tank.
- If the safety cut-out activates, allow the fryer to cool completely and carefully depress the reset button with a toothpick or other non-metallic object.

FILLING WITH OIL

- Remove the lid and take out the basket.
- Pour oil into the tank up to the MAX level indicated (**DO NOT** exceed this level).

USING THE APPLIANCE

This appliance can be used for frying food such as French fries, chicken or fish, (see the **Frying Times & Temperature Chart**).

1. Place the appliance on a clean, flat and heat-resistant surface.
2. If using the appliance on wooden surfaces, use a heat resistant mat to protect the wood from damage.
3. Ensure a minimum distance around and above the appliance of at least 4 inches to other objects, cupboards and walls that can be damaged by heat or steam.
4. Ensure the appliance is assembled correctly (as shown on page 8) before adding cooking oil to the oil pan.



USING THE APPLIANCE

5. Ensure the oil level always remains between the MIN and MAX markers.
6. Spread a little oil on the inside of the viewing window (2) to reduce condensation.
7. Place the lid (20) onto the main outer body (2).
8. Make sure the temperature dial (15) is turned to minimum before connecting the appliance to the mains socket.
9. Plug in the fryer and switch it on at the mains socket.
10. Turn the temperature control dial to the required temperature (see the **Frying Times & Temperature Chart**).
11. The power indicator (14) will illuminate (blue) to indicate the appliance is heating. Once the set temperature has been reached, the ready indicator (13) will illuminate (green).

APPROXIMATE HEAT UP TIME

Temperature Setting (°C)	Approx. Time
130	7 mins
150	8 mins
170	10 mins
190	13 mins



WARNING

- To prevent scalds and burns **NEVER** fill/refill the oil pan during use or while hot.
- **DO NOT** mix new oil with old oil.
- **DO NOT OVER OR UNDER FILL.** The minimum (MIN) and maximum (MAX) oil capacity levels are clearly marked inside the oil pan.
- Only use accessories supplied with the appliance.
- Never let the power cord come into contact with the lid and main body during use.
- To avoid burns, **DO NOT** touch the lid or main body during or after use.
- Always pay attention when adding or removing accessories and food. Escaping steam can burn.



FRYING TIMES & TEMPERATURE CHART

These frying times are intended as a guide only and should be adjusted to suit quantity or thickness of food, packet instructions and your own taste.

	Weight or Size	Temperature	Cooking Time	Food Capacity
Fresh chips	700g	190°C	10-12 minutes	Up to 600g
Frozen chips	600g	See packet for temperature or 190°C	10 minutes	Up to 600g
Frozen scampi	Just enough to loosely cover the bottom of the basket	170°C	3-5 minutes	Up to 600g
Fresh cod / haddock in batter	150g	190°C	5-10 minutes	Up to 600g
Frozen plaice	150g	190°C	5-6 minutes	Up to 600g
Chicken portions in crumbs*	Small/medium size	170°C	15-20 minutes	Up to 800g
Chicken portions in crumbs*	Large size	170°C	20-30 minutes	Up to 800g
Fresh chicken drumsticks*	600g	170°C	15 minutes	Up to 800g
Mushrooms breaded	Just enough to loosely cover the bottom of the basket	150°C	3-5 minutes	Up to 500g

*Chicken can taint the oil leaving a taste when frying other foods, change the oil if you wish to avoid this.





GETTING THE BEST FROM YOUR FRYER OIL

- Always ensure that you use a good quality oil for deep frying. We recommend corn, groundnut, rapeseed or vegetable oils. Do not use margarine, butter or olive oil.
- Avoid mixing oil of different qualities.
- Change the oil when it becomes brown or milky in colour.
- If there are water droplets on the base of the tank, the oil should be changed.
- Change the oil in your appliance after 10 uses. If using sunflower oil, change after every 5 uses.

OIL FILTRATION

- Filter the oil after each use.
- After switching off the appliance, wait at least 3 hours for the oil to cool down completely.
- Filtering the oil after each use will help prolong the life of the cooking oil, but it is suggested that the oil should be changed after 10 uses.
- When the oil has cooled to room temperature, ensure the empty oil container (22) is located inside the appliance, turn the oil filtration control dial (3) to the **FILTER OIL** position. The oil will start dripping into the oil container. The oil filter cover (6) will prevent food residue passing into the oil container.
- When all oil has filtered turn the oil filtration control dial to the **LOCK** position if the container is to remain inside the appliance or to the **UNLOCK** position if the container is to be removed for storage.
- When removing the oil container from the appliance, hold it with both hands and keep it flat.





OIL FILTRATION

- Do not store used cooking oil in the refrigerator.
- **WARNING: Always wait until the oil has cooled down completely, before draining or filtering. Care must be taken when moving the appliance when the oil pan or oil container are full.**

EMPTYING THE OIL CONTAINER

- Unscrew the oil container cap (23) and gradually tilt the oil container to a vertical position to avoid leaks from the side of the container and slowly pour the oil back into the oil pan if it is being re-used or into a suitable container when discarding.
- Ensure the oil filtration control knob (3) is turned to the **UNLOCK** position before pouring oil into the oil pan (4).
- Oil can be stored in the oil pan inside the fryer or in another cool dry place (see **Storing Oil**).
- Screw the cap back on top of the oil container.
- Insert the oil container back into the appliance and turn the oil filtration control dial to the **LOCK** position to secure the oil container in place.

STORING OIL

- Do not store used cooking oil in the refrigerator. Choose a cool place that is not subject to sunlight.
- Generally, oil may be stored for a period of 3 months, once the bottle is opened. Follow the oil manufacturer's storage directions.



EMPTYING & CLEANING

WARNING:

Cleaning should only be carried out when the fryer is switched off and the plug removed from the socket. The fryer should have completely cooled. Allow 3 hours for the oil to completely cool.

- Remove the lid, basket and control unit.
- Remove the pan and pour out the oil through fine muslin or absorbent paper placed in a suitable funnel into a container. Wash the lid, basket and pan by hand in hot soapy water.
- Clean the control unit and main body with a damp cloth and mild detergent, then wipe dry.
- Dry all parts of the appliance thoroughly before replacing the oil pan, control unit, frying basket and lid.

IMPORTANT:

- **To protect against the risk of electric shock, do not immerse the control unit in water or any other liquid.**
- **Ensure that the wires connected to the heating element are not damaged while cleaning.**
- **Only the oil pan is dishwasher safe.**



TROUBLESHOOTING

Problem	Reason	Solution
Fryer doesn't switch on	Not plugged in.	Check the plug is in its socket and the switch in the 'on' position.
	Control unit not fitted properly.	Re-assemble the fryer.
	Plug itself or the socket faulty.	Check this by plugging in another appliance.
	Overheat cut-out has activated.	Allow the fryer to cool down and press the reset button.
	Temperature control dial is not at correct setting.	Choose cooking temperature.
Strong smell	Oil is old.	Replace the oil
	The correct oil is not being used.	Use only high quality oil. Do not mix oils or fats of different types and qualities.
Oil overflowing	Fryer is filled above maximum level.	Check oil level inside fryer body.
	Wet food placed in hot oil.	Dry food before putting in oil.
	Stated quantities exceeded.	Do not fry food above weight indicated.
Food not browning	Cooking temperature is too low.	Adjust the dial to the correct cooking temperature.
	Basket overloaded.	Do not fry food above stated quantities and weight.
	Oil not hot enough.	Faulty thermostat. Contact Morphy Richards Customer Care.
	Fresh chips sticking together.	Food not washed before being placed into hot oil. Wash potatoes thoroughly and dry carefully.





CONTACT US

If you are having a problem with your appliance, please contact our Helpline, as we are more likely to be able to help than the store you purchased the item from. Please have the product name, model number and serial number to hand when you contact us to help us deal with your enquiry quicker.

email: hello@morphyrichards.co.uk

www.morphyrichards.co.uk

PRODUCT RECYCLING



For electrical products sold within the European Community, at the end of the electrical products useful life, it should not be disposed of with household waste.

Please recycle where facilities exist.

Check with your Local Authority or retailer for recycling advice in your country.



REGISTERING YOUR 3 YEAR GUARANTEE

Your standard 2 year guarantee is extended for an additional 1 year when you register the product within 28 days of purchase with Morphy Richards. If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 2 years.



**To validate your 3 year guarantee,
scan the QR code or register online
at www.morphyrichards.co.uk**

N.B. Each qualifying product needs to be registered with Morphy Richards individually. Please note that the 2 year guarantee is only available in the UK. Please refer to the 2 year guarantee for more information.

YOUR 2 YEAR GUARANTEE

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to the back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced. If the fault develops after 28 days and within 24 months of original purchase, you should contact the Helpline quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown. You may be asked to return a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions), the faulty appliance will then be repaired or replaced as appropriate and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced or repaired during the 2 year



REGISTERING YOUR 3 YEAR GUARANTEE

guarantee period, the guarantee on the new item will be calculated from the original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 2 year guarantee, the appliance must have been used according to the instructions supplied.

The appliance is intended for domestic use only. Misuse or use for commercial or any other purpose will render the guarantee invalid.

Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

1. The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.
2. The appliance has been used on a voltage supply other than that stamped on the products.
3. Repairs have been attempted by persons other than our service staff (or authorised dealer).
4. The appliance has been used for hire purposes or non domestic use.
5. The appliance is second hand or refurbished.
6. Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer. Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.

Disclaimer

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its models at any time.



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[morphyrichards.co.uk](https://www.morphyrichards.co.uk)

Morphy Richards

9 Cabot Lane, Poole, Dorset, BH17 7BY, UK

