

**EN** Instructions for Use

**gorenje**



# EN

## **Dear customer!**

The built-in electric fryer is intended for household use only. Materials used for packaging are nature friendly and may be recycled, deposited or destroyed without any threats to the environment. In order to recognize these features, all packing materials are marked with relevant symbols. Once your appliance has become obsolete and you do not intend to use it any longer, take adequate care not to litter the environment. Deposit your old appliance with the authorized depot dealing with used household appliances.

## **Instruction for use**

Instructions for use have been prepared for the user, and describe the particulars and handling of the appliance. These instructions apply to different models from the same family of appliances, therefore you may find information and descriptions that may not apply to your particular appliance.

## **Installation instruction**

The appliance should be connected to the power supply in accordance with the instructions from the chapter "Electrical connections" and in line with the standing regulations and standards. The connections should be carried out by a qualified personnel only.

## **Rating plate**

The rating plate with basic information is located underneath the appliance.

## **Fire hazard protection**

Appliances are allowed to be mounted on one side next to a high kitchen cabinet, the height of which may exceed that of the appliance. On the opposite side however, only a kitchen cabinet of equal height as the appliance is allowed.

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## **IMPORTANT WARNINGS**

- The appliance may be built-in and connected to the power supply only by a qualified technician.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Do not store anything which might arouse a child's interest in storage areas above or next to the fryer. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.
- Frozen foods are often covered by a layer of ice that must be eliminated before frying. Slowly decrease the rack to prevent the occurrence of an overflow by boiling.
- Never leave water near the fryer when using: risk of splashes of oil / water.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket. **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- Do not use the appliance to heat up the room, and never switch it on with the heating element in the raised position. Due to the high temperatures radiated, objects near the appliance could catch fire.
- Clean or change dirty oil or fat in good time. Oil or fat containing impurities is liable to catch fire.
- Never use plastic containers for hot fat. These melt at high temperatures. Only use heat-proof dishes.
- Do not dispose of used cooking oil down the sink. It can damage pipework and cause blockages in the water pipes. Dispose of it safely with your household waste or ask your local authority about disposal schemes in your area.
- The fryer should only be switched on when it has been filled with oil or water.
- The fryer is not intended for outdoor use.
- When using an electrical appliance near the fryer, ensure that the cable of the electrical appliance does not come into contact with the hot fryer. The insulation on the cable could become damaged, giving rise to an electric shock hazard.
- Never keep any flammable or temperature sensitive objects, like cleaning agents, sprays, detergents, etc., below the appliance.
- In case of any malfunctions, disconnect the appliance from the power supply and call service department.
- Do not use high-pressure steam cleaner or hot steam to clean the appliance.
- The appliance is manufactured in compliance with the relevant effective safety standards.
- This appliance can be used by children aged from 8 years and above and 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 without supervision.
- Don't connect the hob to the power supply with an extension cable or multiple sockets, because they don't assure a sufficient safety (e.g. overheating risk of multiple sockets). Connect the equipment to a permanent connection.
- The appliance can not be activated by external timers or remote controls systems.
- Any spillage should be removed from the lid before opening.
- the hob surface should be allowed to cool before closing the lid.



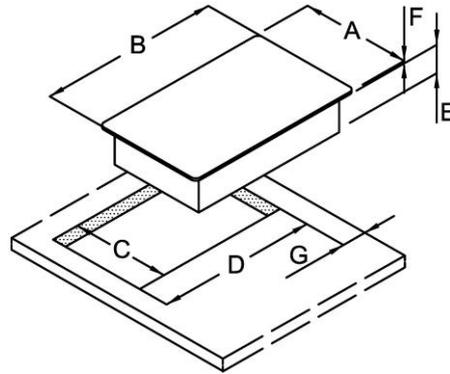
**The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.**

## **MOUNTING THE BUILT-IN COOKTOP**

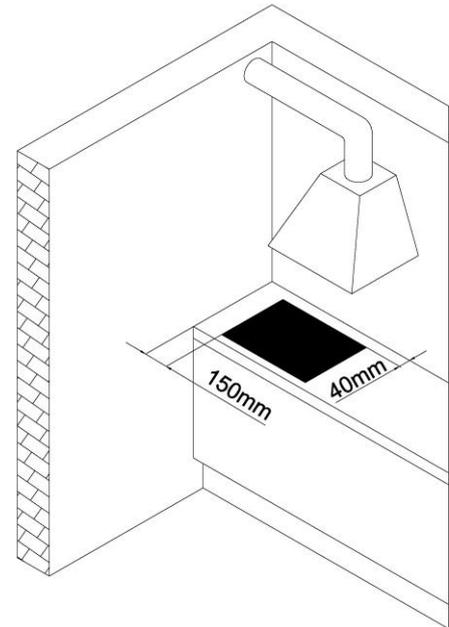
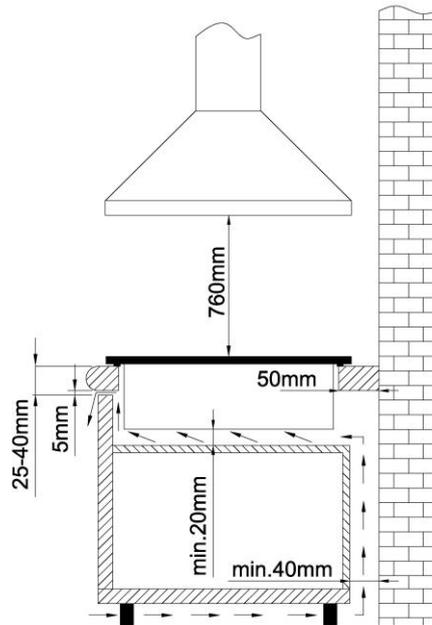
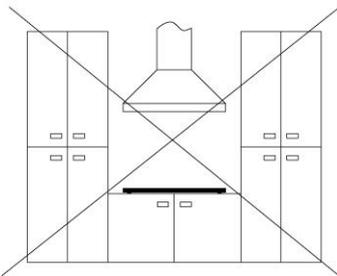
### **Caution !**

- To avoid any possible hazard, the appliance may be installed by qualified personnel only.
- Panels and furniture lining of the kitchen cabinet receiving the hob must be treated with temperature resistant adhesives 100°C (otherwise they might be discoloured or deformed because of inadequate temperature resistance).
- The cooking hob is intended for building into the worktop above the kitchen element of 600 mm width or more.
- After the installation of built-in hob make sure that there is free access to the two fixing elements in front.
- Suspended kitchen elements above the cooktop must be installed at such distance to provide enough room for comfortable working process.
- The distance between the worktop and the hood must be at least such as indicated in the instructions for installation of the kitchen hood, but in no case it may be less than 760 mm.
- The use of hard wood decorative borders around the worktop behind the appliance is allowed, in case the minimum distance remains as indicated on the installation illustrations.
- Minimum distance between the built-in cooktop and rear wall is indicated at the illustration for the installation of the built-in cooktop.

### **Built-in hob opening dimensions**

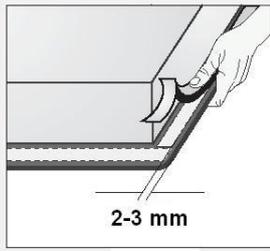


<b>A</b>	288mm
<b>B</b>	510mm
<b>C</b>	270mm
<b>D</b>	480mm
<b>E</b>	170mm
<b>F</b>	3mm
<b>G</b>	50mm



- The appliance may be built into the 25 to 40 mm thick worktops.
- Bottom kitchen element must not have a drawer. It must be fitted with a horizontal plate 20 mm away from the worktop bottom surface. Space between the plate and the hob must be empty and no objects may be stored or kept there.
- Rear side of the kitchen element must also have a 50 mm high opening along the entire width of the element, and the front part must have an opening of no less than 5 mm.
- Incorporation of the oven under the fryer is not permissible.
- It's not possible building in the fryer above refrigerators, freezers, dishwashers, washing machines and tumble dryers.
- Between a gas cooking hob and an electric fryer there must be a distance equal at least the width of the appliance (288mm).

**Installing the foam gasket**



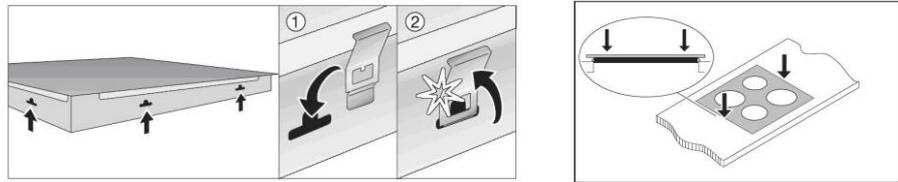
**Installation procedure**

Before inserting the appliance into the opening in the kitchen worktop, the supplied foam gasket must be attached to the lower side of the appliance. **Do not install the appliance without the foam gasket!**

**The gasket should be attached to the appliance in the following way:**

- Remove the protective film from the gasket.
- Then, attach the gasket to the lower side, approximately 2-3 millimetres from the edge.
- The gasket must be attached along the entire length and should not overlap at the corners.

- Worktop must be placed absolutely horizontal.
- Suitably protect the edges of the cut aperture.
- Connect the cooking hob to the mains power supply (see instructions for the connection of the cooking hob to mains power supply).
- Put the supplied springs in their places.
- Insert the hob into the cut aperture.
- Press the hob firmly towards the worktop from above.



**CONNECTION TO THE POWER SUPPLY**

- Connections may be carried out by a qualified technician only. The earthing protection must comply with the standing regulations.
  - If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Connection terminals are revealed when the connection box cover is removed.
- Prior any attempted connection check that the voltage indicated on the rating plate is in line with your home power supply.
- The rating plate is located underneath the appliance.
- The appliance is manufactured for use with the power supply voltage 220-240V~.
- For the direct connection to the supply mains, it is necessary to provide device that ensuring disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, in accordance with the wiring rules.
- Such appliances are allowed to be mounted on one side next to a high kitchen cabinet, the height of which may exceed that of the appliance. On the opposite side however, only a kitchen cabinet of equal height as the appliance is allowed.
- Upon the completion of installation, live wires and isolated cables must be adequately protected against accidental touching.

**ATTENTION !**

Before attempting any repairs on the appliance, disconnect the power supply. In accordance with the mains voltage the appliance should be connected in line with the attached diagram.

The earthing wire (PE) must be connected to the terminal marked with the earthing symbol .

The connection cable must lead through the relief safety device, protecting it from accidental pulling out. Upon the completion of installation switch all the hotplates on for about 3 minutes to check the proper functioning.

**Installation diagram**



Connection must be carried out by means of harmonized cables as H05V2V2-F (90°C), or with equal or better features.



## **TECNICAL INFORMATION**

### **KF30S23T0001 – KF30S23T0002**

<b>Dimension (mm)</b>	288
<b>Rated voltage</b>	220-240 V~ 50/60 Hz
<b>Type of switch</b>	Knobs
<b>Total power (W)</b>	2300

#### **Before the first using**

Remove any protective foil and adhesive labels.  
Remove the basket, lift the electrical resistance and remove the oil pan.  
Accurately wash and dry the pan and the basket (preferably in a dishwasher).  
Place the pan and the resistance.  
Fill the oil pan with approx. 4 litres of water and ensure that the water level is not higher than the maximum level marker at the back of the pan.  
Turn the right knob in a clockwise direction to 150 °C and bring the water to the boil.  
Turn off the fryer and let it cool down.  
Empty the pan and accurately dry it and the electrical resistance.

#### **Filling with oil**

Remove the basket  
Fill the pan with about 2-3 liters of oil. If you use the fat, you must dissolve it in advance. The level should be between the maximum and minimum marks shown on the pan.

#### **Safety thermostat**

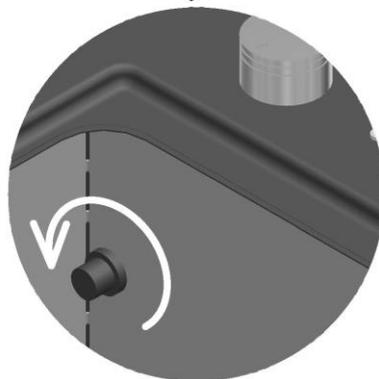
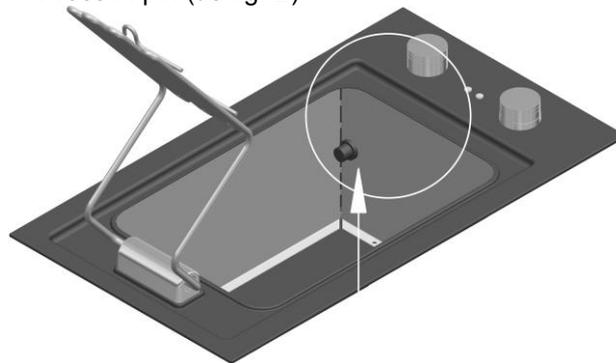
The appliance is fitted with a safety thermostat with manual reset which turns the appliance off when the temperature increases too much:

- the oil reservoir is not filled to at least the lower level marker.
- the fryer is switched on when empty
- the fryer is switched on when the heating element has been raised

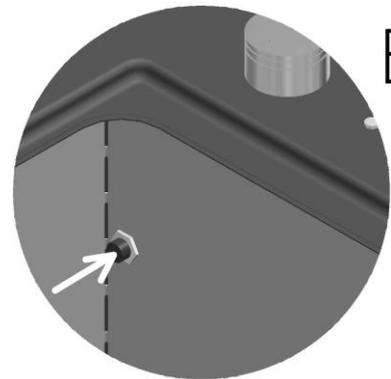
The fryer has cut out automatically when the temperature and in-operation indicator lights are on but the oil or fat is no longer hot.

To turn on the fryer again:

- Turn the control to "0" and wait until the heating element has cooled down.
- Lift the electrical resistance and remove the oil pan
- Unscrew the cap on the inside of the right front side (as shown in Figure A) with a screwdriver
- Press in pin (as fig. B)

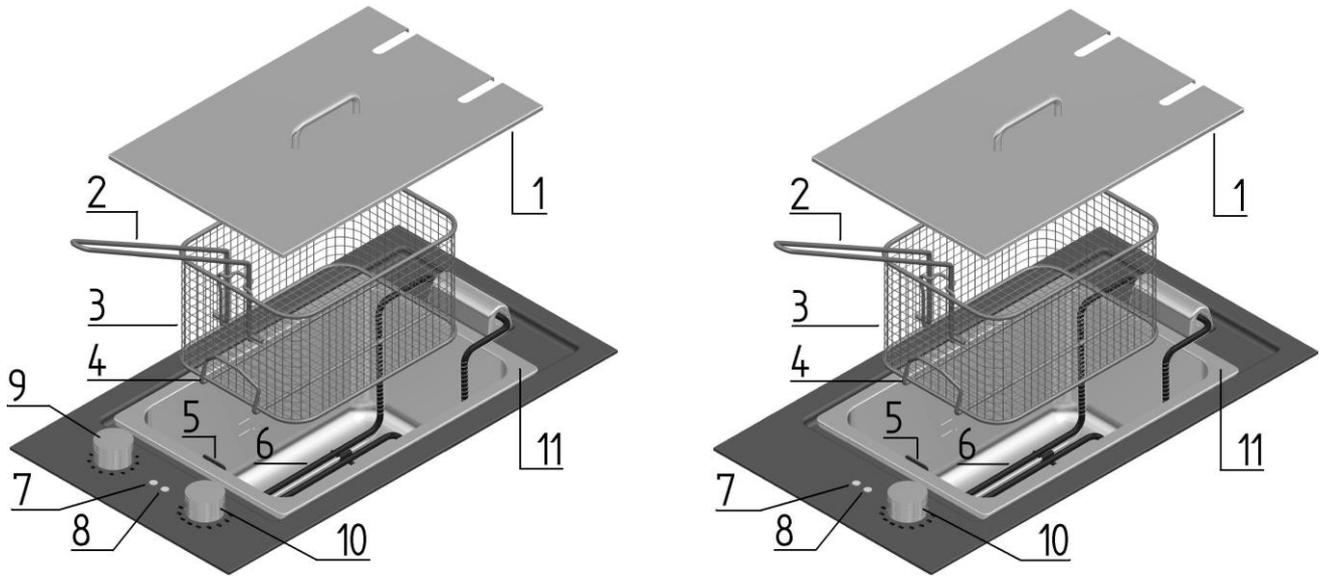


A



B

## USING THE FRYER



1. Lid
2. Handle (fold-away, removable)
3. Frying basket
4. Hanging facility
5. Basket hanging support
6. Heating element (can be raised up)
7. Fryer's power light
8. Oil temperature light
9. Minute minder knob
10. Oil thermostat knob
11. Oil reservoir,

### Using the fryer

#### **Oil thermostat**

The oil thermostat sets the required temperature of the heating element. It is possible to regulate the temperature value within the range of 0-200°C. (turn the knob clockwise).

#### **Fryer's power light**

It informs that the fryer heating elements are in operation. The light turns off as soon as the temperature set has been reached, and it is turned back on every time the fryer is in a heating phase. It is a useful aid to check that the correct temperature has been reached before you place the frying basket containing the food.

Set both of knobs to switch the fryer on.

You cannot turn the oil thermostat knob to "0" by turning it past 200 °C.

When the oil/fat has reach the set temperature, carefully lower the frying basket containing the food to be fried into the hot oil. If the oil froths a lot, lift the basket out of the oil briefly and then slowly lower it into the hot oil again.

When the food is cooked, lift the basket out of the hot oil. Shake the basket a little to remove any excess oil, and then hang it on its support.

Do not leave food suspended over the reservoir for too long as steam from the oil can cause the food to lose its crispness. Finally, place the food onto kitchen paper towel to soak up any excess oil.

### Advices for a good frying

- For frying use only oil or fat that can withstand high temperatures, in liquid or compact form.
- Before frying make sure that the pan contains a sufficient amount of oil / fat, the level must be between the two filling markings on the left lateral side of the pan
- Each food has a recommended frying temperature that should be respected. In effect if the temperature is too low, the fried food will absorb a lot of oil, on the other hand if the temperature is too high, the food will be excessively crunchy

on the outside and uncooked inside. So everytime wait until the temperature light has gone out, that means that the oil has reached the set temperature, before placing food in the pan.

- Keep frying times as short as possible.
- Use the correct ratio of food to fat. Food will get too hot if you use too much oil. If you try and fry too much food at once the oil will cool down too much.
- Food should be as dry as possible for frying as moisture can cause frothing. Damp food should be dried using paper towel. Remove any excess ice and frost from deep frozen food.
- Lower the frying basket slowly so that the oil does not froth over.
- Salt, seasoning, icing sugar, etc. should be added after the food has been removed from the basket and drained of excess oil.
- At the end of frying remove food from the basket
- The solid fat solidifies during cooling. To dissolve it:
  - Create one hole inside the fat until to reach the resistance.
  - Turn on the fryer at 160°C for one minute, then turn it off by rotating the knob to “0”
  - Repeat it until the fat will be completely dissolved.

### **Changing oil**

The oil level must not fall below the minimum.

Replace it when:

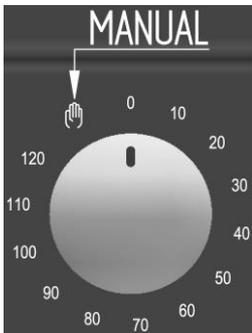
- is very dark and thick
- smells unpleasant and froths
- gives off smoke

### **Remove oil out the reservoir**

When the frying is ending:

- wait until the oil and the resistance are cooled down
- lift the resistance and the pan using the handles (attention to the oil dripping from the resistance)
- drain the oil from the pan by pouring it from one corner.
- When using fats that solidify, lift the resistance before solidification.

### **Minute minder**



The minute minder can be regulated from 0 to 120 minutes.

The fryer can be turned off by automatic device at the end of set time.

#### **Setting Minute minder**

- Regulate the temperature or cooking level at the desired value.
- Rotate, clockwise, the minute minder knob to set wanted time.
- The set time start the countdown. The set time can be changed also during the operation of minute minder.
- At the end of the set time, the appliance turns off and gives off an acustic signal.

When a temperature of heating element and manual (in anticlockwise) are selected , the fryer stays on until someone turns it off.

## **PROBLEM SOLVING GUIDE**

### **Oil isn't heating**

Check if:

- Two lights turn off.
- There has not occurred any power outage
- The safety thermostat is activated

### **Oil overflows**

Check if:

- The basket was immersed in the oil too quickly
- The oil level exceeds the maximum level mark
- The basket is overloaded

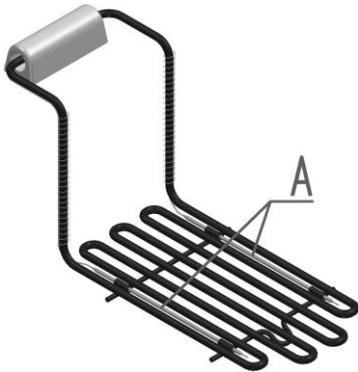
### **The frying oil give off a bad smell**

Check if:

- Oil or fat should be replaced
- Oil or fat are suitable for frying

If you were not able to solve the problems listed above or if there are the other ones, contact the Technical Assistance Service.

## **CLEANING AND CARE**



Clean the appliance regularly, preferably after each use.

Before cleaning, turn off the appliance and let it cool down. After cleaning, the appliance must be thoroughly dried with a soft cloth to prevent the formation of lime deposits.

Do not use abrasive, corrosive or chlorine based detergents (sand / cream cleaners, cleaning agents containing descaling agents, solvent-based cleaning agents, product for stainless steel care, oven cleaners...).

Scouring sponges may only be used to clean the heating element.

Before cleaning the appliance, remove the oil reservoir and empty it by following the procedure in the section "Removing the oil from the reservoir."

The reservoir and the basket can be washed in the sink, but it is preferable using the dishwasher.

Thoroughly clean the electrical resistance with a dry or moistened with water cloth, do not move the temperature probe (A).

Do not leave acid or alkaline substances (vinegar, salt, lemon juice, ...) on the surfaces of the fryer.