

ISTRUZIONI PER L'USO	IT
MODE D'EMPLOI	FR
DIRECTIONS FOR USE	GB
GEBRAUCHSANWEISUNG	DE
MODO DE EMPLEO	ES
MODO DE UTILIZACÃO	PT
GEBRUIKSAANWIJZING	NL
BRUGSANVISNING	DK
طريقة الاستعمال	AR

**FRIGGITRICE DA INCASSO**  
**FRITEUSE ENCASTRABLE**  
**BUILT-IN FRYER**  
**EINBAUFRITEUSE**  
**FREIDORA EMPOTRABLE**  
**FRITADEIRA AJUSTÁVEL**  
**INBOUWFRITEUSE**  
**FRITØSE TIL INDBYGNING**

مقلاة قابلة للتجميع

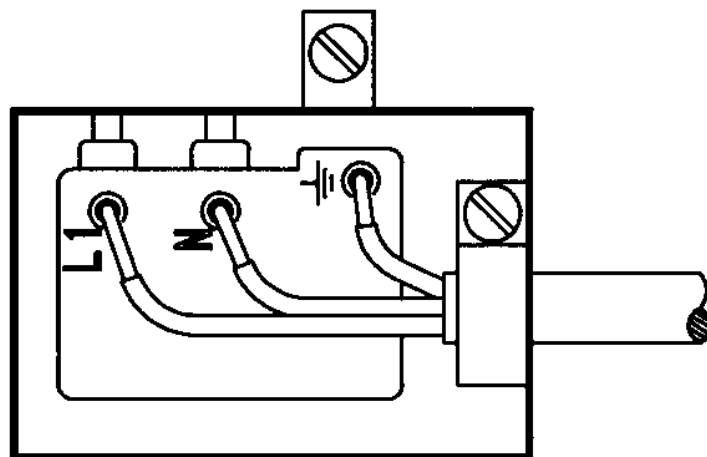
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## 1. Installation instructions

- It is necessary to provide a bipolar cut-off device in your power supply circuit, where the opening of the contacts is more than 3 mm.
- The plug must be accessible after installation.
- If the supply lead is damaged, it must be replaced by an equivalent lead (H05RNF 3x1mm<sup>2</sup>) available from the after-sales department.
- A 16-ampere fuse is necessary.
- Your PGF30F fryer uses 2,200 watts. It is therefore absolutely necessary for your electric wiring system to be able to supply that power without danger. **IT IS VITAL that your fryer is connected to earth.**

**IT IS ABSOLUTELY IMPERATIVE TO LEAVE A SPACE OF AT LEAST 5 CM BETWEEN THE BOTTOM OF THE FRYER AND THE FIRST SHELF OF THE KITCHEN UNIT.**

### ELECTRICAL CONNECTION



## 2. Fitting

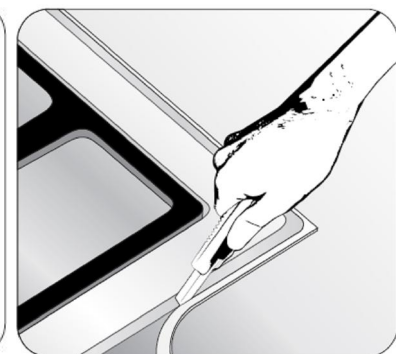
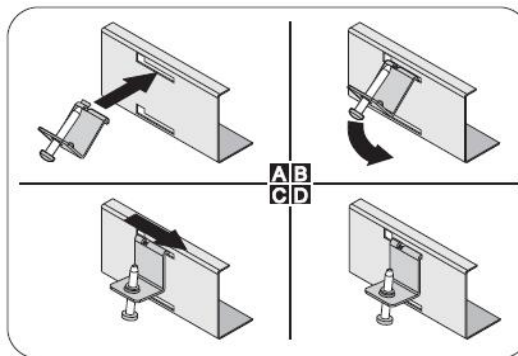
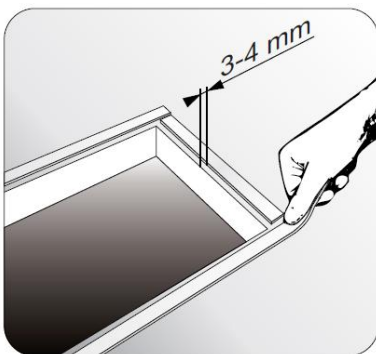
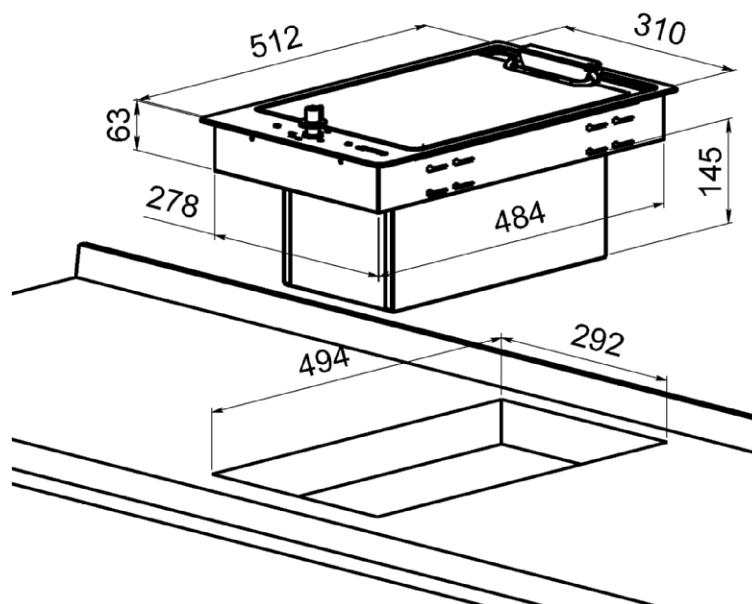
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This fryer is built into a work surface or kitchen unit by simply cutting a hole the corresponding shape.

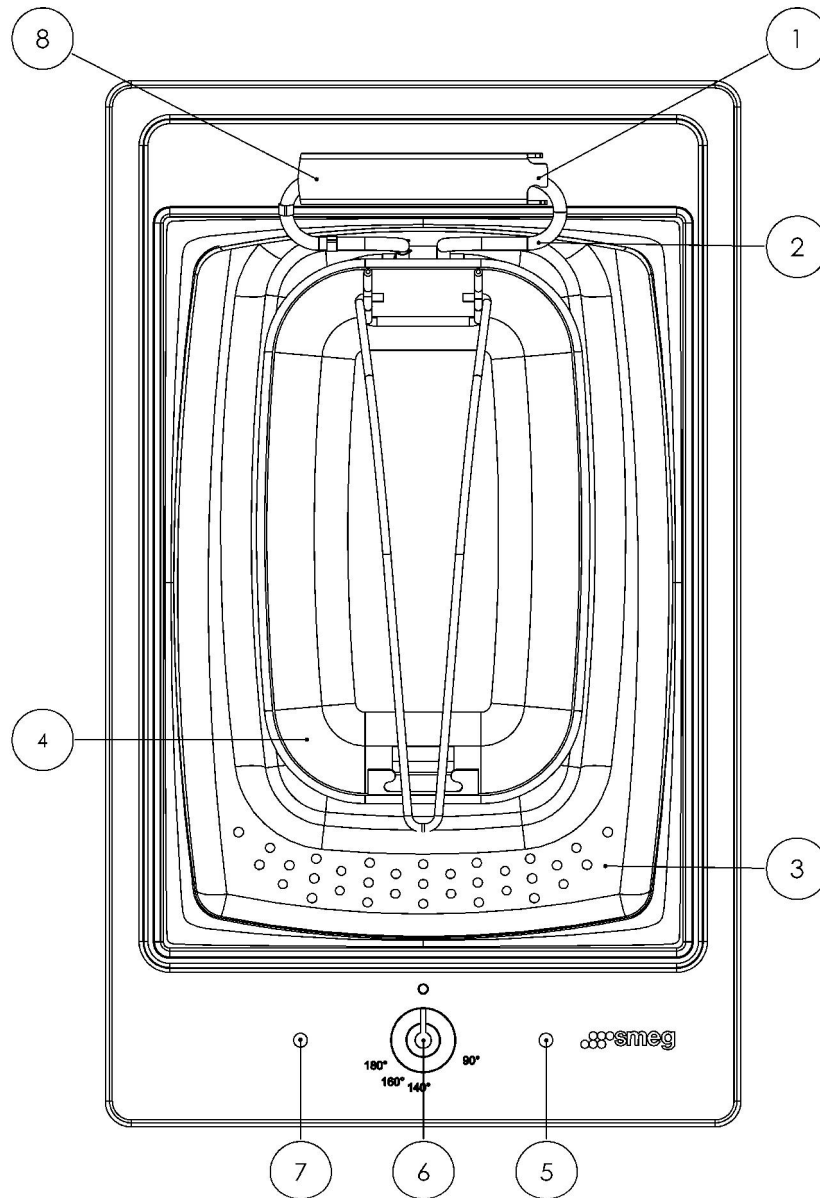
Any support may be suitable : brickwork, timber, metal, granite, laminate, etc.

Dimensions of appliance : 512 x 310 mm.

Dimensions of hole cut in work surface : 494 X 292 mm



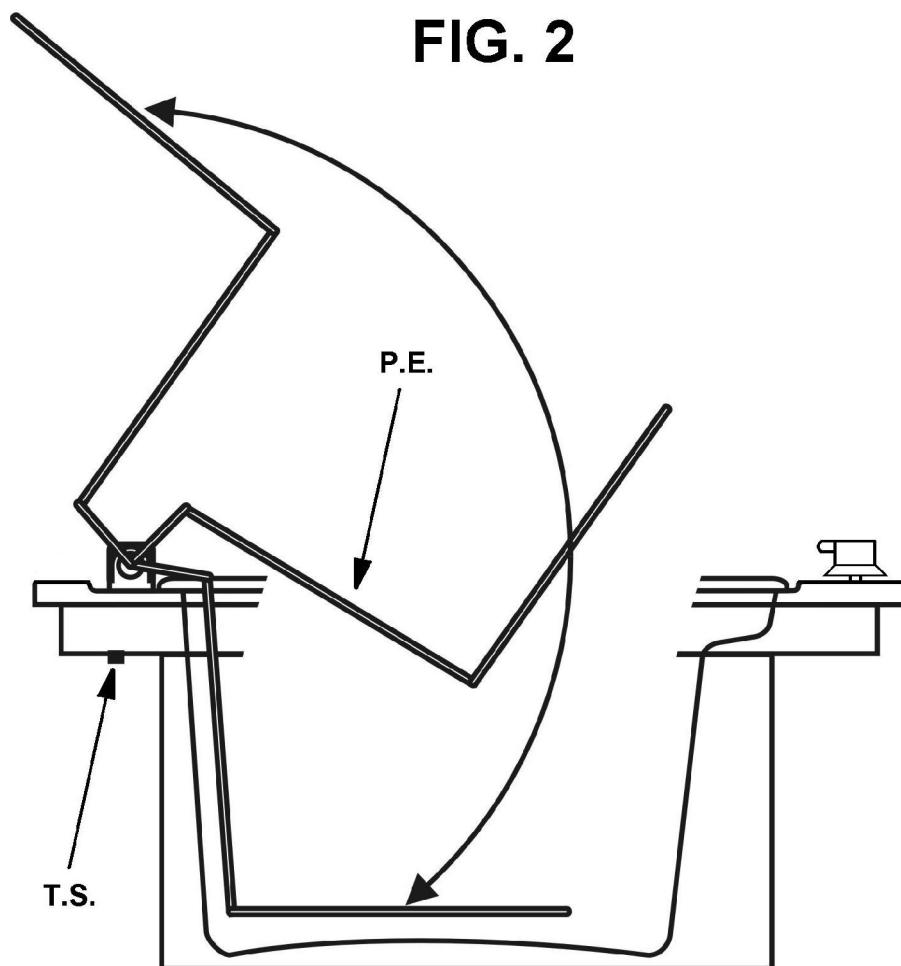
### 3. Assembly



1. Bolt
2. Heating element
3. Oil bowl
4. Basket
5. Heater control light
6. Thermostat
7. on/off indicator light
8. Hinge

The fitting plate is fixed into the work surface. It is then ready to receive, in order :

1. the anti-emulsion oil bowl
2. the heating element, which you pivot on its hinge towards the bottom, in order to position it in the bowl
3. the basket.



### The stainless steel anti-emulsion bowl

The stainless steel bowl constitutes a major component of your cold zone fryer. The **very special shape** has been specifically devised and designed, to maximise use of the characteristics of the cold zone and to offer a maximum of safety, by avoiding any overflow during use of the fryer. This exclusive model has been registered.

All the aesthetic characteristics which give the bowl its unique appearance (curves, slopes, and differences of level) in fact correspond to **technical requirements**. The principal objective was to overcome bubbles of emulsion which occur on the sudden introduction of particles of ice or water into the oil bath. This sometimes occurs when cooking products which are frozen or which contain too much water.

There are **5 zones** in this bowl :

**The bottom of the bowl** : All around the perimeter of the bottom of the bowl, an 11 mm channel has been inset, in order to gather and store debris. This particular shape permits a reduction of 0.4 litre in the volume of oil in the cold zone. Furthermore, the channel gives the bowl excellent stability when taken out.

**The cold zone** : The layer of oil located below the element is not affected by any movement. Using all the heating power, the temperature reaches 70°C in the debris-collection channel.

**The hot zone** : The hot volume of approximately 3 litres of oil, permanently stirred by convection movement, enables 750 grams of pommes frites to be held at a single time without any major cooling.

**The emulsion zone** : With a volume of approximately 5 litres, it allows emulsions, which are produced with the use of frozen products or food which is too full of water, to develop without risk of overflow. The balls of emulsion are broken up on the edge of the latter zone, thus avoiding the disasters which the emulsion of boiling oil might otherwise cause.

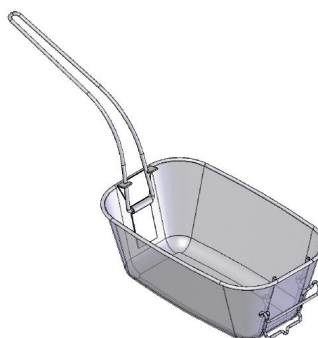
**The drainage and recovery zone** : It is here that all the splashes are recovered which sometimes arise during cooking. This zone, with its sloping curves, drains all the small drops back into the frying bath.

### Overheat prevention

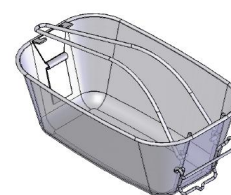
The safety thermostat is a second temperature measurement. In the event of a problem, it automatically cuts off the electric supply to the fryer. Reconnection is not automatic. It must be carried out manually by a Smeg-approved engineer (Fig. 2/T.S.). He must likewise make a complete change of the frying bath.

### Basket

There are 2 different positions for the fryer basket: one position during use and another position at rest whereby the handle does not remain in the oil. In order to go from one position to another, you should unfasten the handle from its housing and attach it to the hooks provided for this purpose.



Position utilisation



Position repos



## 4. Important advice


1. The level to which the bowl is filled must be between the minimum (3 litres) and maximum (3,5 litres) marks engraved on the vertical side wall of the bowl.
2. The fryer element may not be operated in the open air : it must **always** be submerged in oil or fat. Consequently, blocks or fat may never be melted directly on the element.

**Warning :**

**If you use solid vegetable or animal fat, it is absolutely necessary to melt it in advance before pouring it into the bowl.**

3. If you use fat and not oil in your fryer, it is advisable (using a knife or a fork) to make holes in the fat before starting the fryer. That will avoid splashing if air bubbles are caught inside. Proceed carefully in order not to strike the probes placed on the heating element.
4. **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.**



5. 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.

## 5. Some suggestions

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The ideal frying temperature is between 140° et 180°C. Above those temperatures, oil quickly deteriorates.

If you use a temperature which is too low, food surfaces are not sealed, and fat penetrates.

It goes without saying that the thicker the pieces to be cooked are, the longer they must stay in the frying bath. It is therefore advisable to choose a cooking temperature which allows food to be cooked in depth without burning it on the outside.

The temperature you have chosen is reached when the green light goes out.

Position the knob according to the type of food to be cooked. These positions may vary in relation to the quantity used, and the personal taste of the consumer.

THERMOSTAT POSITION	PREPARATION	Optimum quantities	Maximum quantities
140°C	french fried potatoes (blanching)	500 gr	750 gr
160°C	Chicken legs and wings	*	*
170°C	rissoles, fisch	*	*
180°C	croquettes, cheese fondues	250 gr	350 gr
180°C	french fried potatoes (frying)	500 gr	750 gr

\* These values depend essentially on volume. Please ensure that food is full immersed in the frying bath

Before any maintenance, disconnect the appliance and let it cool.

The fryer can be completely dismantled (proceed in the reverse order to that for Assembly). All the pieces may be simply maintained. A « drainer » position has been devised, to permit the heating element to be secured during cleaning.

### **Hinge : the « drainer » position**

The aluminium hinge which permits the turning of the element during maintenance is fitted with a stainless steel securing bolt. This piece runs to the right and secures the element, which is held “suspended” above the bowl during the time necessary for disposing of the fat (Fig. 2/P.E.).

### **Cover**

A stainless steel cover entirely covers the anti-emulsion bowl. It must be withdrawn during use of the appliance.

**The fitting plate** : clean it with products intended for the maintenance of stainless steel. If you wish to keep its good appearance, avoid scourers and abrasive detergents.

**The bowl and the stainless steel cover** may be treated with detergents like all dishes. Do not hesitate to place them in the dish-washer.

**The basket** : may be treated with detergents like all dishes.

Attention: in order to avoid problems with oxidation after washing the basket must be dried thoroughly, or dipped in oil.

**The element** : clean it with a damp cloth.