

the Smart Fryer™

BDF500



EN INFORMATION BOOK

Sage®



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SAGE RECOMMENDS SAFETY FIRST

At Sage® we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

**READ ALL INSTRUCTIONS
BEFORE USE AND SAVE FOR
FUTURE REFERENCE**

- Before using for the first time please ensure that your electricity supply is the same as shown on the rating label on the underside of the appliance.

If you have any concerns please contact your local electricity company.

- Your Sage® appliance includes a BS 13 amp moulded mains plug on the supply cord.
- Should you need to change this plug, please complete the rewiring as follows (after safe disposal of the moulded plug).
- Please note that a cut off plug inserted into a socket is a serious danger risk.
- Wires are coloured as follows:
 - Blue = Neutral
 - Brown = Live
 - Green & Yellow = Earth
- As the colours of the wire may not correspond with the coloured markings which identify the terminals in your plug, please refer to the following:
 - The Blue wire must be connected to the terminal which is marked 'N'.
 - The Brown wire must be connected to the terminal which is marked with the letter 'L'.
 - The Green & Yellow wire must be connected to the terminal which is marked with the letter E or the earth symbol \perp .
- Please note that if a 13 amp plug is used, a 13 amp fuse should be used.
- Remove and safely discard any packaging material and

- promotional labels before using the appliance for the first time.
- Before using for the first time please ensure that your electricity supply is the same as shown on the rating label on the underside of the appliance. If you have any concerns please contact your local electricity company.
 - To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this deep fryer.
 - Do not place the deep fryer near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water.
 - Do not place the deep fryer on or near a hot gas or electric burner, or where it could touch a heated oven.
 - Place the deep fryer at least 20cm away from walls and curtains. Provide adequate space above and on all sides for air circulation around the deep fryer.
 - Do not use on metal surfaces, for example, a sink drain board.
 - Always ensure the deep fryer is properly assembled before use. Follow the instruction provided in this book.
 - Ensure the deep fryer is completely dry and free of water before adding any oil.
 - Extreme caution must be used when the deep fryer contains hot oil or other liquid. Do not move the appliance during cooking. Allow the deep fryer to cool before removing oil or other liquid.
 - Solid oil products, such as butter, margarine or animal fats of any kind should not be used in the deep fryer as they may overheat and cause a fire hazard.
 - Do not touch hot surfaces.
 - The deep fryer will generate a lot of heat and steam during and after the cooking process. To prevent the risk of burns, do not touch or block the steam ventilation area on the lid. Remove lid to reduce condensation build up.
 - Take care when opening the lid. This product generates heat and steam at high temperatures, which will escape immediately when the lid is opened.
 - Do not place anything on top of the deep fryer when the lid is closed, when in use and when stored.
 - Always ensure the deep fryer switch OFF button has been pressed and the appliance is switched off at the power outlet and unplugged when not in use, if left unattended if attempt to move and before assembling and

disassembling, cleaning or storing.

- Keep the appliance clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse the deep fryer control panel, element, power cord, power plug or appliance in water or any other liquid.
- This appliance shall not be used by children from 0 year to 8 years. This appliance can be used by children aged from 8 years and above if they are continuously supervised. This appliance can be used by people 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. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children.
- Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.
- Surfaces are liable to get hot during use.
- Do not use the appliance if power cord, power plug or appliance becomes damaged in any way. If damaged or maintenance other than cleaning is required, please contact Sage Customer Service
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The appliance is not intended to be operated by means of an external timer or a separate remote control system.



Symbol IEC 60417-5041(2002-10) means the temperature of accessible surfaces may be high when the appliance is operating.



The symbol shown indicates that this appliance should not be disposed of in normal household waste. It should be taken to a local authority waste collection centre designated for this purpose or to a dealer providing this service. For more information, please contact your local council office.

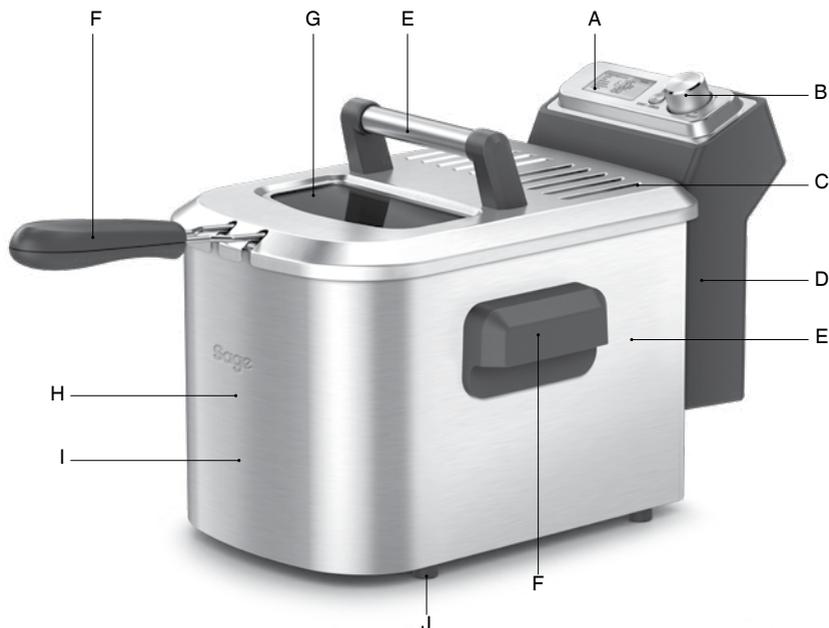
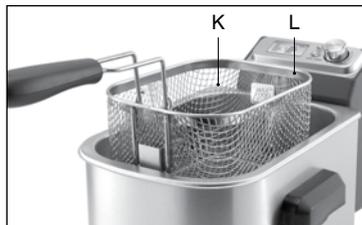


To protect against electric shock, do not immerse the power plug, cord or appliance in water or any liquid.

**FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**



Components



A. LCD display
B. Scroll/Select Knob

C. Mesh filter
D. Cord storage
E. 'Cool Zone' technology
F. Cool touch handles

G. Large viewing window

H. Large 4 litre capacity
I. Stainless steel exterior
J. Non-skid feet

K. Frying basket with fold down handle
L. Powerful 3000 watt removable element

CE Rating Information
220-240V ~ 50Hz 3000W



Assembly

STEP 1

Remove lid from the deep fryer by grasping the handle on top and lift off.

STEP 2

The wire frying basket has a hinged handle for compact storage. Remove the basket from the deep fryer. Extend and lock the basket handle into position by squeezing the two handle prongs together, pull back and lock behind the two wire supports extending from edge of basket.

STEP 3

Lift the control panel with attached element upwards and away from the deep fryer.

STEP 4

Remove the inner frying bowl by grasping the rim and lifting upwards.

STEP 5

To reassemble the deep fryer, reverse steps 1–4.



WARNING

When assembling your deep fryer for use, please ensure the narrow tongues in the control panel are inserted into the corresponding grooves of the deep fryer body. The deep fryer will not operate unless correctly assembled.

BEFORE FIRST USE

Remove any promotional materials and packaging materials before use. Wash the lid, removable inner bowl, stainless steel outer body and wire frying basket in hot soapy water, rinse and dry thoroughly.

Wipe the element with a soft, damp cloth and dry thoroughly. Reassemble and ensure the bowl is completely free of water before adding any oil.

1. Place the deep fryer on a dry, level surface. Ensure the deep fryer is not too close to the edge of the bench top, and

that the power cord or basket handle does not extend over the edge.

2. Remove the frying basket from the deep fryer and add oil to the bowl. Do not add less than the minimum level mark (2.5 litres) or exceed the maximum level mark (4 litres).



IMPORTANT

NEVER exceed the maximum level mark with oil (maximum is 4 litres). This product must be filled with oil to the exact marked level. The product will be severely damaged if heated without oil in the frying bowl.

3. Replace the lid.
4. Plug in the power cord. Ensure cord is fully extended. The deep fryer will beep once for self checking, the display panel will illuminate with white background light. The deep fryer enters COOK mode.
5. To change temperature format, press and hold the SCROLL/SELECT knob for three seconds. If the temperature format is set to Celsius, it will change to Fahrenheit after pressing the SCROLL/SELECT knob for three seconds. Change the format one time per command. To change the format again, release the knob, and again press and hold the SCROLL/SELECT knob for three seconds.



NOTE

When the deep fryer is unplugged from the power outlet and then plugged back in, the cooking temperature format display will default to the last selected format, Celsius or Fahrenheit.

STAND BY MODE

When the deep fryer remains inactive for 10 minutes, it will enter stand by mode. The white backlight will turn off and STANDBY will display. The fryer will come out of stand by mode by pushing any button or turning the SCROLL/SELECT knob and then is ready to start a cooking operation.

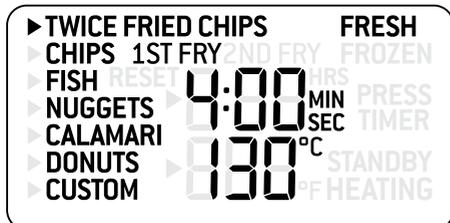


Functions

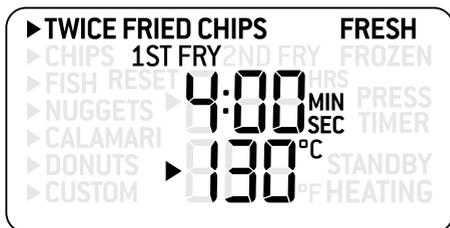
COOK MODE

When the unit is turned on the first selection available is cooking mode.

The display panel options will be:



The default cooking mode will be:



Selecting a different cooking mode will change the time and temperature settings. As each mode is selected, the times and temperatures will update to show the default time and temperature for each menu item. The time and temperature in every mode can be adjusted.

Turn the knob clockwise to scroll down and counterclockwise to scroll up. Push the SCROLL/SELECT knob to select a mode and to move on to the next setting.

FRESH/FROZEN Setting

For Chips, FISH, CALAMARI, the next setting will be FRESH or FROZEN. Highlight the desired option. The selected option will display and the unselected option will disappear. The FRESH/FROZEN setting will automatically adjust the time and temperature.

Time Setting

If cooking time is to be adjusted for a selected cooking mode, push the SCROLL/SELECT knob to move to the time setting. Then turn the knob to adjust to the time desired.

Initially the time will be displayed in Minutes and Seconds and will be adjusted in 30 second increments. Once the time reaches 9 minutes 30 seconds, the time will show in minutes only (the display will read :10 MIN at 10 minutes). At this stage time will change in 1 minute increments.

After the cooking mode has been selected, the program will move onto the next setting. To get back to the mode menu, the SCROLL/SELECT knob must be pushed to cycle through the other settings until the program returns to the mode menu.

Temperature Setting

If temperature is to be adjusted for a selected cooking mode, push the SCROLL/SELECT knob to move to the temperature setting. Then turn the knob to increase or decrease the temperature. Temperature can be adjusted in 5 degree increments for both Celsius and Fahrenheit.

START/CANCEL BUTTON

Press the START/CANCEL button to confirm the chosen settings. When START/CANCEL is pushed, the elements will turn on, the display will turn orange, HEATING will display and the actual temperature of the oil will show. Pressing this button again will cancel any operation and turn off the elements. The HEATING display will turn on whenever the elements are turned on.

Ready for Frying

Once the oil has been heated to the set temperature the HEATING display will turn off. Time, Temperature, the selected cooking mode, PRESS TIMER and FRESH or FROZEN will display. Place the basket with food into the oil. Push the TIMER button to start the timer. PRESS TIMER display will disappear.

Completed Frying

When the timer has finished counting down the fryer will beep. PRESS TIMER will display. Push the TIMER button to reset for cooking or START/CANCEL to turn off the elements.

Note on adjusting temperature or time during cooking

The set temperature can be adjusted during the heating process. Press the SCROLL/SELECT knob so that the arrow indicates temperature. Turn the SCROLL/SELECT knob and the display will change from the actual temperature of the oil to the set temperature. Turn the knob to adjust the temperature and then press to confirm the new temperature.

The set time can be adjusted during cooking operation. Press the SCROLL/SELECT knob so the arrow indicates time. Turn the knob to adjust the time. Press the SCROLL/SELECT knob to confirm the new time.

TIMER BUTTON

After the oil is heated, press the TIMER button to start the timer.

Once the timer has finished counting down, the alarm will sound. Push the TIMER button to stop the alarm.



NOTE

- When the timer finishes counting down, the elements will not turn off. They will remain on until the START/CANCEL button is pushed.
- When the timer is set but not started, PRESS TIMER will display. As soon as the TIMER button is pushed, the PRESS TIMER graphic will disappear.
- If the TIMER button is pushed without a set time instead of the timer counting down it will count up to show how long the ingredients have been cooking.
- When the timer is counting up or down and is pushed once, it will pause. It will continue counting if pushed again. To reset, push the TIMER button twice in rapid succession (double click).

Twice Fried Chips

When TWICE FRIED CHIPS mode is selected and confirmed by pressing the SCROLL/SELECT knob, 1ST FRY/2ND FRY displays.

1. Select 1ST FRY by highlighting and pressing SCROLL/SELECT knob to confirm. 1ST FRY flashes to indicate it is the selected option. Once the selection has been confirmed, the unselected option display turns off. After TWICE FRIED CHIPS and 1ST FRY have been selected, the fryer will automatically set the time and temperature.



NOTE

For TWICE FRIED CHIPS, FRESH is the only available option as frozen chips have been precooked.

2. Start the heating process by pushing the START/CANCEL button. The display will turn orange to indicate heating. TWICE FRIED CHIPS, FRESH, 1ST FRY, HEATING and the actual temperature of the oil will be displayed.

The deep fryer will now preheat the oil. Once the deep fryer has reached the correct temperature, the deep fryer will beep once to indicate it is ready to cook. PRESS TIMER will display.

3. Lower the basket of fresh chips into the oil and press the TIMER button. When the TIMER button is pressed, the timer will start to count down, and the cooking process begins.



NOTE

When cooking chips using the Twice Fried method, it is not recommended to cook with the lid on due to the possible build up of excess condensation.

4. The fryer is programmed to heat to the correct overshoot temperature because when the cooler chips are lowered into the oil, the temperature of the oil will fall. The overshoot temperature ensures that

the chips cook at the optimal temperature, even after they initially cause the oil temperature to drop.

5. When the timer finishes counting down, the alarm will sound to signal the end of the cooking cycle. **PRESS TIMER, TWICE FRIED CHIPS, 1ST FRY** and **FRESH**, the time and temperature will be displayed.
6. Push the **TIMER** button to stop the alarm and raise the basket. The deep fryer will automatically begin to reheat. Once the deep fryer has reached the correct temperature, it is ready to proceed.



NOTE

In **TWICE FRIED CHIPS** mode it is possible to adjust the timer and temperature once the timer has started but it is not possible to switch between **1ST FRY** and **2ND FRY**.

At this point, the fryer is able to proceed to either the **2ND FRY** or to another **1ST FRY** of a second batch of chips, depending on the total quantity to be fried. **TWICE FRIED CHIPS, FRESH, 1ST FRY, PRESS TIMER**, the time and cooking temperature display.



NOTE

If a second batch of chips is to be cooked, we recommend to **1ST FRY** both batches and then proceed to the **2ND FRY** for both batches. This process means less heating and cooling of oil, providing better results and is more time efficient.

Proceeding to 2ND FRY

1. Empty the contents of the basket onto a plate lined with paper towel to cool slightly.
2. Push the **SCROLL/SELECT** knob. **1ST FRY** starts to flash and **2ND FRY** is displayed. Turn the **SCROLL/SELECT** knob to highlight **2ND FRY**. **2ND FRY** starts to flash to show it has been highlighted. Press the **SCROLL/SELECT** knob to confirm. **1ST FRY** will now disappear. The deep fryer will move to the heating stage until the correct temperature is reached. **TWICE FRIED**

CHIPS, FRESH, 2ND FRY, HEATING and the actual temperature of the oil will show. When the oil has reached the correct temperature, **PRESS TIMER** will display.

3. Fill the basket with the 1st fried batch. Lower the basket into the deep fryer and press the **TIMER** button. **PRESS TIMER** will disappear. The timer will begin to count down. When the timer finishes counting down, the alarm will sound to signal the end of the cooking cycle. **PRESS TIMER** displays.
4. Press the **TIMER** button and raise the basket. Allow to drain and cool, then turn out into a lined bowl.

Repeating 1ST FRY with new batch of fresh chips

1. Empty the contents of the basket onto a plate lined with paper towel to cool.
2. Follow the instructions for **1ST FRY** above.

CUSTOM MODE

The **CUSTOM** cooking mode has a default setting of 5:00 minutes and 180°C. This can be changed by turning the **SCROLL/SELECT** knob to **CUSTOM** and then changing either the time or temperature or both. If the default settings in custom mode are changed, the deep fryer will remember the last settings that have been selected, even after being unplugged.



NOTE

If using the lid during and immediately after cooking, steam may rise through the filter vent openings in the lid. This is normal, however avoid touching this area during cooking to prevent steam burns as the steam generated is at a high temperature.

As the basket gets very hot, only use the handle to hold or carry the basket for serving. Ensure the basket handle is locked into position.

Solid oil products, such as butter, margarine or animal fats of any kind should not be used in the deep fryer as they may overheat and cause a fire hazard.

Water and oil do not mix – never add any water or other liquid to hot oil. Even small amounts of water will cause the oil to splatter.

The deep fryer will generate a lot of heat and steam during and after the cooking process. To prevent the risk of burns, do not touch or block the steam ventilation area on the lid.

Extreme caution must be used when the deep fryer is filled with hot oil or other liquid. Do not move the deep fryer during cooking and allow it to cool before removing oil.



Tips

Foods should be crisp when deep fried. If results are soggy, the oil isn't hot enough. This can be attributed to one or more of the following:

- Not enough preheating time.
- Temperature too low.
- Too much food in the basket (do not fill more than two thirds full).
- Do not use solid frying oil, only use liquid oils.

Use good quality liquid oil. For best results, use the below recommended oils.



NOTE

We don't recommend cooking more than 1kg of food at a time.

The most suitable oils for deep frying include:

All oils have different smoke points. Smoke points are the point at which the fat begins to break down into visible gaseous products.

- The smoke point of different fats is determined by the free fatty acid content of the fat. Generally, the lower the free fatty acid content the more stable the fat and the higher the smoke point.
- Free fatty acid levels are generally lower in refined vegetable oils with a smoke point of around 230°C. Where as animal fats are around 190°C.

- The smoke point of a deep-frying fat is lowered every time it is used. Food particles are always left behind after cooking. This will also lower the smoke point of the fat.
- Olive oil is not recommended or deep frying due to its low smoke-point temperature.
- Suitable oils for deep frying include: Peanut oil, Vegetable oil, Canola oil, Safflower oil and Rice Bran oil.

Peanut Oil

Peanut oil is obtained from the kernels of the ground nut or peanut. It has a delicate flavour, nutty odour and has a high smoke point. Peanut oil is high in mono-unsaturated oil and Vitamin E.

Vegetable Oil

A general term that refers to a blend of oils extracted from various seeds and fruits. Vegetable oil has a very mild flavour and aroma. It is low in cholesterol and saturated fats.

Canola Oil

Made from seeds of the canola plant. It is relatively low in saturated fats, contains Omega 3 fatty acids and has a bland, neutral flavour.

Safflower Oil

The oil is extracted from the seeds of the sunflower plant. It is pale yellow in colour with virtually no flavour. Sunflower oil is high in polyunsaturated fats and low in saturated fats.

Rice Bran Oil

The oil is extracted from the germ and husk of rice. It has a mild, nutty flavour and high smoke point. It is high in vitamin E and antioxidants.



NOTE

Do not overfill the basket. Large quantities of food may cause the oil to bubble and overflow. Small batches of food cook much better and make operation of the deep fryer safer.

Method for the perfect chips

1. Select any of the following oils: peanut oil, rice bran oil, sunflower oil, vegetable oil.
2. Use a floury unwashed potato such as Sebago or King Edward. Using the freshest potatoes will give the best results.
3. Wash and peel potatoes.
4. Cut into 1cm thick chips and place into a large bowl. Cover with cold water & soak for 30 minutes.
5. When ready to use, drain and dry thoroughly with paper towel or a clean teatowel. It is important to dry the chips thoroughly as water and oil do not mix - even contact with small amounts of water can cause the oil to spatter.
6. Fill deepfryer with 4 litres of oil.
7. Set deepfryer to TWICE FRY CHIPS/ FRESH setting.
8. Select 1ST FRY and press the START/ CANCEL button to PREHEAT the oil.
9. Cook up to 1kg batch of chips at a time.
10. Place chips into basket and lower into hot oil. Press TIMER button. Cook until the alarm sound signals end of cooking cycle.
11. Remove chips from oil and drain on a tray lined with paper towel to cool slightly.
12. Continue this method until all the potatoes have been through the 1ST FRY.
13. Alternatively, to continue cooking chips directly onto 2ND FRY, leave blanched chips in basket and drain on basket hook.
14. Select TWICE FRY CHIPS/FRESH setting and choose 2ND FRY. Press START/CANCEL button to PREHEAT the oil and continue as below.
15. Place chips into basket and lower into hot oil. Press TIMER button. Cook until the alarm sound signals end of cooking cycle.
16. Remove chips from basket and drain onto a tray lined with paper towel.
17. Season with sea salt and serve immediately.

NOTE

Twice fried chips temperatures are based on 1kg load of fresh hand cut potato chips.

Types of potatoes that make the most succulent chips include the following:

Bintje, Kennebec, Red rascal, Sebago, Russet, King Edward.

When should I change the oil? What should I look for?

It is recommended to change the oil every week if deep fryer is used every day.

If using once or twice a week, the oil can be changed every three weeks.

There are distinct indicators that will show you when your oil is no longer deep frying effectively. These include:

- The surface of the oil will begin to foam once heated.
- Smoke will appear on the surface of the oil before the recommended deep frying temperatures are reached.
- Oils can develop an 'off' smell. This indicates that the oil has become rancid.
- The oil's odour is that of the foods you have cooked eg. seafood.
- The oil will change in viscosity, that is, it will pour slowly and become thick with a syrupy appearance.

Storage and preparation of used oil

Re-using your oil is best achieved if proper methods are used after and during cooking.

1. Never season or salt food before or during cooking as it will burn and discolour the oil. This in turn shortens the lifespan of your oil.
2. Cool oil completely before pouring through a coffee filter or cloth to remove food solids and debris.
3. Store in a sealed container either in the refrigerator or in a cool dark cupboard.
4. Repeat the filtering and cleaning process after each use.
5. Properly dispose of old used oil according to council requirements.

COOKING GUIDE

FOOD	TEMPERATURE	APPROX. COOKING TIME
Mushrooms	160°C	3–4 mins
Chicken pieces (crumbed)	175°C	12–15 mins
Chicken Strips	180°C	3–4 mins
Prawn cutlets (raw, crumbed)	175°C	3–4 mins
Fish cakes or pieces	190°C	4–6 mins
Onion rings	190°C	2–4 mins
Potato wedges	170°C	7–10 mins
Spring rolls, small	180°C	4–6 mins
Fruit fritters	180°C	4–5 mins

PRESET WEIGHTS/TEMPERATURES/TIME CHART

	QUANTITY	TEMPERATURE	TIME
FROZEN FOOD			
Frozen chips	500g chips	180°C	6 min
Frozen nuggets	10 pieces (approx 230g total weight)	160°C	4 min
Frozen battered/crumbed fish fillets	3–4 pieces (approx 300g total weight)	160°C	6 min
Frozen crumbed calamari/salt and pepper squid	200g batches	180°C	3 min
FRESH FOOD			
Fresh crumbed fish	6 fillets (220g total batch weight)	160°C	3.5 min
Fresh battered fish fillets (Recommend dropping the basket into the oil first, followed by the battered fish fillets. It will prevent the batter from sticking to the basket.)	2–3 x 100g each flathead fillets	160°C	5 min
Fresh chicken nuggets	6 as per recipe	180°C	4 min
Home made donuts	2–3 x 9cm donuts	170°C	3.5 min
Fresh crumbed calamari/salt and pepper squid	200g batch	180°C	3 min
Hand cut chips	500g: 1cm–1.5cm thick hand cut chips	1st Fry: Preheat 130°C 2nd Fry: Preheat 180°C	3 min 5 min
Hand cut chips	1kg: 1cm–1.5cm thick hand cut chips	1st Fry: Preheat 130°C 2nd Fry: Preheat 180°C	4 min 8 min
Hand cut chips: Single fry	500g: 1.5cm thick hand cut chips	190°C	8 min
Hand cut chips: Single fry	1kg: 1.5 cm thick hand cut chips	190°C	12 min



NOTE

- These times and temperatures are specific for the weights.
- Variations in thickness and variety of fish, potatoes and chicken will vary the cooking times.
- Cooking temperatures and times were determined using fresh peanut oil. Only 4–5 uses.



Care & Cleaning

ERROR MESSAGE

When the deep fryer needs to be reset a RESET message will flash on the display. To reset, allow the deep fryer to cool completely, and then press the two red reset buttons located above the cord storage area at the back of the control panel.

If the Temperature Control detects oil temperature to be less than -20°C it will display the message ER1.

If the Temperature Control detects the oil temperature to exceed 210°C the display will show the message ER2. Reset the unit as per above.

AUTO CUTOFF SAFETY FEATURE

Always add the required amount of oil BEFORE inserting the power plug into the power outlet. An Auto Cut-Out safety switch will be activated if the deep fryer is turned on without oil in the bowl. The fryer will then need to be reset as above.

CLEANING

- Before cleaning, always ensure the deep fryer is turned off and disconnected from the power outlet.
- Ensure the deep fryer and oil are completely cool. Oil will retain its temperature for a long time after use. Do not attempt to move or carry the deep fryer, element or control panel while they are hot.
- Wash the frying basket in hot, soapy water. Rinse and dry thoroughly.
- Remove the control panel/element of the deep fryer by lifting upwards. Place the element onto kitchen paper to absorb excess oil. Wipe element with a soft, damp cloth and dry thoroughly.
- Grasp each side of the removable frying bowl and lift upwards.
- Empty the cooled oil from the frying bowl. Oil can be reused several times, depending on the type of food cooked. Filter the oil through a fine sieve.



NOTE

Oil should be filtered after each use and stored in a clean, airtight container in a cool area. Good quality oil can be used several times.

Do not store the oil in the deep fryer.

Discard used oil in a sealed container with household waste. Do not pour down a sink or drain.

- Wash the lid, removable inner frying bowl, stainless steel outer body and wire frying basket in hot soapy water, rinse and dry thoroughly. The removable inner bowl allows for easy cleaning. Wipe the bowl with paper towel, then a damp cloth and a little mild detergent. Finish off with a clean damp cloth followed by a clean dry cloth.
- The removable inner frying bowl, frying basket and stainless steel outer body are dishwasher safe.



NOTE

Do not use any abrasive cleaners, such as steel wool to clean the surface of your deep fryer as they will scratch the surface.

- Wipe over the control panel with a soft, damp cloth and a little mild detergent. Finish off with a clean damp cloth and dry thoroughly with a clean dry cloth.
- Reassemble the deep fryer for storage. Do not place anything on top of the deep fryer during storage.



IMPORTANT

Never immerse the deep fryer control panel, element or cord in water or any other liquid. Always unplug cord before attempting to move the appliance and before cleaning.

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IRE

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