

C o n t i n e n t a l[®]
Platinum

*Deep Fryer
Multicooker*



INSTRUCTION MANUAL

**MODEL:
CP43279**

IMPORTANT SAFEGUIDES

When using this appliance, basic safety precautions must always be followed, including the following:

- Read all instructions.
- Do not touch hot surface. Use handles or knobs.
- Never switch the appliance oil inside its frying pot, or the appliance may cutoff because of over-heated. And a service will be need.
- Do not add oil beyond 1.2-1.5 Quart into the frying pot during fryer mode. Too much oil may result in spray out during frying , too less oil may affect frying performance.
- To protect against fire, electric shock or injury to person, do not immerse cord, plug, appliance body in water or other liquid.
- Close supervision is necessary when the appliance is in use or when water or oil is hot. Do not use it by children.
- Unplug from outlet when do not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "OFF", then remove plug from wall outlet.
- The appliance has a magnetic outlet power cord. Never drop the power cord to the ground or strike it, or it may be damaged.
- Do not operate this appliance when the power cord or plug damaged or if the appliance malfunctions, is dropped or has been damaged in any manner. Return it to the Authorized Service Station for examination, repair, electric or mechanical adjustment.
- The use of accessory attachment not recommended by the appliance manufacturer may result in fire, electric shock or injury to person.
- Be sure handles are properly assembled to basket and locked in place. See detail assembly instructions.
- Do not use outdoors.
- Do not let cord hang over edge of table and counter, or touch hot surface.
- Do not place or near a hot gas or electric burner, or in a heated oven, or on flammable material.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use appliance for other than intended use.
- The appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- Any other servicing should be performed by an authorized services representative.

SAVE THESE INSTRUCTIONS

SPECIAL INSTRUCTIONS:

This product is for household use only.

A short power supply cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.

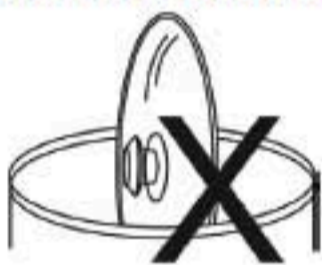
Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, (1) the marked electrical rating of the extension cord should at least as great as the electrical rating of the appliance. (2) The extension cord should be an earthed type three-wire cord, (3) the longer cord should be arranged so that it will not drape over the counter top where it can be pulled by children or tripped over accidentally.

PRECAUTION NOTES

1. Do not boil dry! Do not switch "ON" the unit if the pot is not filled up with liquid
2. This appliance is for household use only.
3. Maintenance other than cleaning should be performed at an authorized service facility.
4. When using this appliance, provide adequate air space above and on all sides for air circulation. On surfaces where heat may cause a problem, an insulated pad is recommended.
5. Smoke will be emitted when in use for the first time. Continue heating the appliance until the smoke stops emitting.
6. Do not put any other thing on top of non-stick coating pot.
7. Connect the unit only to properly wired wall-outlets.
8. When not in use, always keep the unit dry especially the non-stick coated pot.
9. Never leave the appliance unattended while connected to the mains.
10. Do not overload the basket (particularly with frozen foods) to avoid risk of hot oil overflowing.
11. In spite of the high standard of insulation of the multicooker, external and Internal metal surfaces should not be touched once the lid has been opened. When the multicooker is in operation, high temperatures are generated which may cause burns.
12. Never place a hand over the lid when the multicooker is in operation, because the escaping steam is very hot.
13. Regularly filter the oil. Food deposits tend to burn and cause rapid deterioration of the oil. In extreme circumstances they might ignite.

14. Replace the oil after 8-12 uses to avoid hot oil overflowing. All food contain moisture, particularly frozen foods,
15. Do not leave the basket handle attached during cooking. Always remove the handle.
16. Never move the Multicooker while the liquid is still hot.
17. Use the appliance on a stable work surface away from water.
18. Do not unplug the socket by pulling on the supply cord.
19. Be careful of rising steam from between the pot and lid when you remove the lid.
20. Please wash the non-stick coated pot and lid in water after Unplugging from the socket.
21. the pot is coated with fine non-stick, so be careful on the following:
 - a) Handle non-stick pot and frying basket with care. Don't drop it.
 - b) Do not use sharp-edged utensils such as metal spatulas or knives.
 - c) Do not use polishing powder, nylon or metal brushes though whole pot is washable.
22. Before cooking food, place the glass lid right on the pot, the edge of the glass lid should fully cover the upper edge of the pot, please refer to the Picture C, never place the glass lid like Picture A or Picture B while cooking .



Picture A



Picture B



Picture C

23. Never shake the glass lid or the Multicooker body during cooking.



SERIOUS HOT-OIL BURNS MAY RESULT FROM A DEEP FAT FRYER OR COOKER/FRYER BEING PULLED OFF OF A COUNTERTOP. DO NOT ALLOW THE CORD TO HANG OVER THE EDGE OF THE COUNTER WHERE IT MAY BE GRABBED BY CHILDREN OR BECOME ENTANGLED WITH THE USER.
DO NOT USE WITH AN EXTENSION CORD.


The manufacturer accepts no liability if the appliance is used for commercial purposes or in a manner which does not comply with the operating instructions.

How to use correctly

When using the fryer for the first time, a slight odor or light smoking may occur as manufacturing residue evaporates. This is normal during initial use.

Please adjust the function dial as the following illustration:

For your reference, when the room temperature is 70 – 75 degree Fahrenheit, the appliance will take:



- About 22 minutes to reach the desired temperature at the setting "STEAM" (about 230 +/-35F);
- About 31 minutes to reach the desired temperature at the setting "COOK" (about 300+/- 35F);
- About 39 minutes to reach the desired temperature at the setting "FRY" (about 375 +/-35F).

Note: when the desired temperature is reached, the indicator light may go on and off during the operation. This is a normal situation as the thermostat is activated to maintain the temperature.

Deep frying

A. Heating oil:

- 1) Pour the oil into the pot. Make sure the oil-filling level is between the MAX and MIN level lines, which located on the inside of the pot.
- 2) Turn the dial to the setting "FRY".
- 3) Close the lid of the multi-cooker.
- 4) Attach the cord to the unit by aligning the magnetic plug end of the cord assembly with the plug face up, where marked with the words "THIS SIDE UP".
- 5) Plug another end of the cord assembly into a 120V wall outlet. The indicator light comes on.
- 6) Preheat oil until the indicator light goes off. At this moment, the oil temperature is ready for frying the foods.

Note:

- Use only blended vegetable oil, pure corn oil, or peanut oil. Do not use ground-nut oil, sunflower oil, soya oil, olive oil, lard or dripping.
- Never mix different oils and fats together.
- Do not mix the used oil with the new oil together if possible.
- Store the used oil in the pot with lid closed, without being plugged in, to keep it fresh and clean.

B. Filling the frying basket:

- 1) Gently place the foods to be fried into the frying basket and do not exceed the $\frac{1}{2}$ capacity of the basket. Never overfill.

Note:

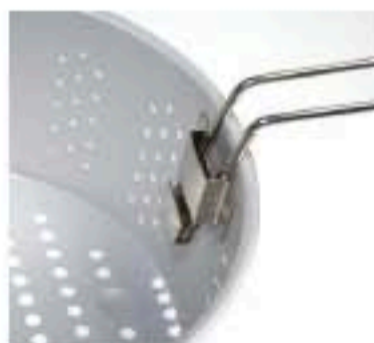
- Moist foods, such as chipped potatoes, need to be blotted with toweling before frying. Moist foods cause excess foaming, spattering, and crackling.
- Remove any ice crystals before putting the frozen foods into the hot oil. Frying the frozen foods will take a little longer time.

C. Frying food:

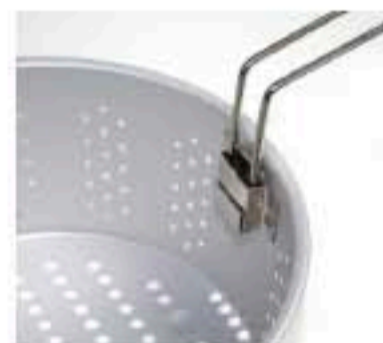
- 1) Insert the basket handle by sliding the end of the handle into the fixing groove of the basket to hold the basket. See the following photos for the details.



Picture 01



Picture 02



Picture 03

- 2) Make sure that the indicator light goes out before frying food.
- 3) Hold the basket with foods and slowly lower it into the interior bottom of the pot. Then take the basket handle off the basket.
- 4) Cover the pot with the glass lid, if you prefer, to avoid occasional spattering of hot oil.

- 5) Follow the food pack instructions or cook book for the frying time and meanwhile monitor the frying effect through the glass lid.
- 6) Wait a couple of minutes to let the oil vapor escape when food reaches desired brownness. Turn off the unit and then open the glass lid.
- 7) Insert the basket handle into the basket groove. Lift the basket with fried food out of the pot and place the fried food on the absorbent paper. Season to taste.
- 8) Unplug the cord from wall outlet and then from the unit when unit is not in use.

Caution:

- Do not plunge the basket quickly into hot oil.
- Do not touch the pot and glass lid when unit is hot. Grasp the plastic lid knob to open the lid.
- Do not carry or move the unit when the oil is hot.

Note:

- If too much food is fried at the same time, the food will not get crisp.
- The pieces of food should be of equal size and thickness.
- Avoid cooking pieces of food that are extra thick.

D. Oil use and filtering:

After each use, always strain oil to remove the accumulated residue.

- Place the filter paper on the basket.
- Attach the basket to the edge of the pot.
- Pour oil through the filter paper into the pot.
- Discard the filter paper and unload the basket off the unit.

Note:

It is time to replace the cooking oil if any of the following occur:

- The oil is dark in color.
- The oil has an unpleasant odor.
- The oil smokes when it is heated.
- The oil foams excessively during frying.
- After 8-12 uses.

Stewing

- 1) Remove the lid and basket.
- 2) Add some water or soup in the pot per the cook book instructions.

- 3) Place the food into the pot. Cover the lid.
- 4) Turn the dial to the setting "COOK".
- 5) Adjust the dial to keep the liquid continuously appearing small bubbles when the liquid is boiling.
- 6) Follow the cook book instructions for the stewing time. Taste food when cooking time is up. Add more stewing time if the softer taste is needed.

Note:

- Frozen foods need to be defrosted before stewing.
- Avoid removing the lid during stewing.
- Make sure that the water or soup may cover the food to be stewed.

Steaming

- 1) Place the steamer in the pot and put the basket on the top of the steamer.
- 2) Add sufficient water into the pot, but don't overflow the steamer rack.
- 3) Place the food into the basket. And then cover the lid.
- 4) Turn the dial to the setting "STEAM".
- 5) Follow the cook book instructions for the steaming time. Add more steam time if the softer taste is needed or root food is steamed.

Note:

- Frozen foods need more steaming time.
- Avoid removing the lid during steaming.
- Food may be placed before heating or after boiling depending on the cook book instructions.
- Add more boiling water, if needed, to extend the steaming time.
- Use aluminum foil in the basket to hold the food if you intend to retain the juice from the food.

CLEANING YOUR MULTICOOKER:

Unplug the Multicooker and make sure it is cold before cleaning. Clean the outside of the Multicooker with a damp cloth, and then dry. Clean the side of the Multicooker and the basket when you change oil. Use a cloth, hot water and washing-up liquid. For stains use non-scratching cream cleaner.

Rinse and thoroughly dry the pot before refilling with oil.

Clean the lid in hot water and kitchen detergent solution.

Do not use abrasive powders, hard abrasive scourers, and wire wool or washing soda crystals.

USEFUL FRYING HINTS:

After the frozen food thaw, please fill the food into the basket.

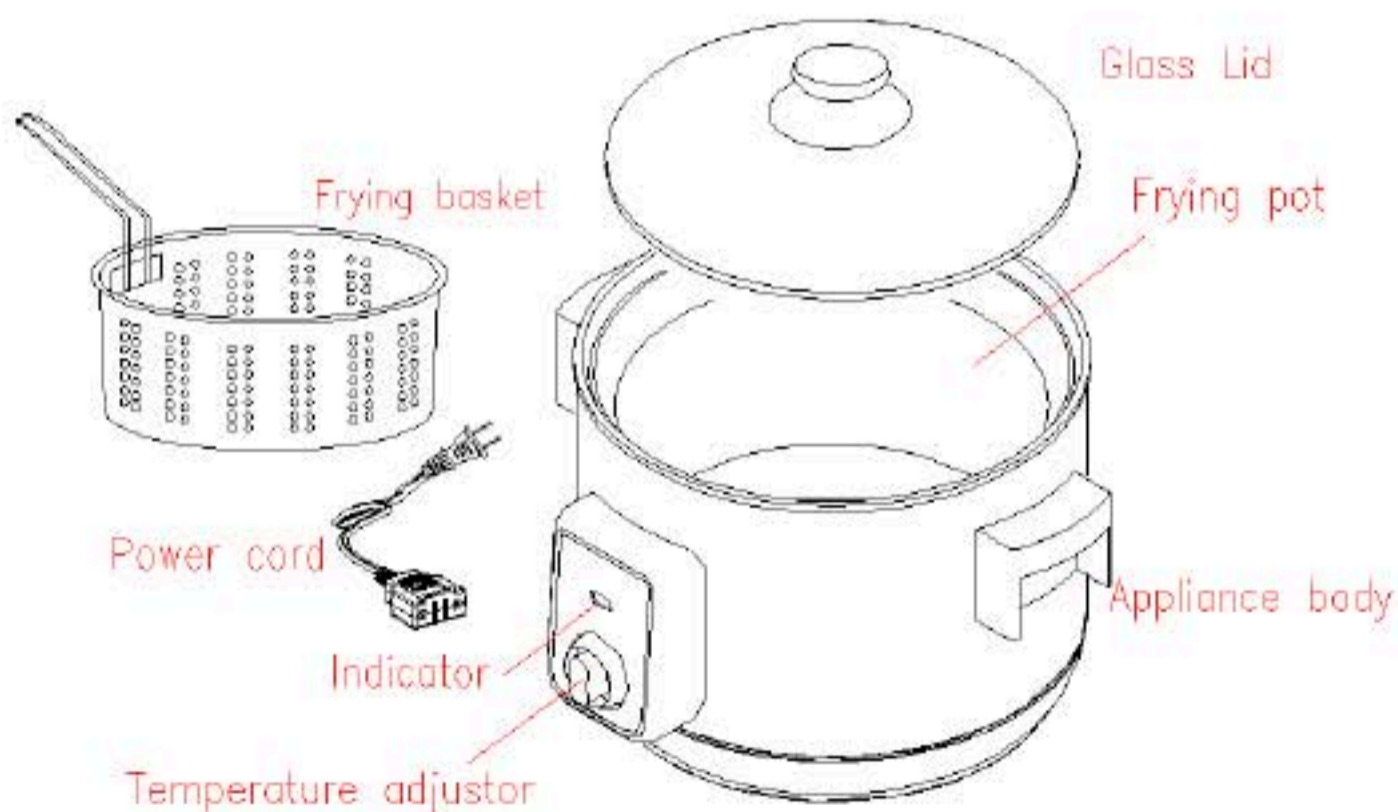
Always dry food well, especially chipped potatoes. If left damp they will not turn crisp.

All foods, except those with a high starch content (chips, doughnuts), should be coated before frying. Typical coating is seasoned flour, breadcrumbs or batter. When frying, carefully time foods to avoid overcooking. The cooking time may vary according to the quantity and thickness of the food being fried. Remember a difference of one or two minutes can result in over cooked food.

TROUBLESHOOTING

Problems:	Troubleshooting:	Solutions
The oil overflows	<p>Frozen food is covered in ice crystals.</p> <p>Too much oil in the fryer once it has cooled.</p> <p>Basket has been lowered into the oil too quickly.</p> <p>Food not dried before immersing into oil.</p> <p>Too much food in the basket.</p>	<p>Remove ice prior to frying.</p> <p>Remove some of the oil.</p> <p>Lower the basket slowly.</p> <p>Dry food thoroughly.</p> <p>There should be a maximum of 300g of frozen chips or 600g of chipped potatoes.</p>
Oil does not heat	Safety cut-out has been activated.	Contact a qualified service agent.

PARTS DESCRIPTION



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