

**SANYO**

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**INSTRUCTION MANUAL**

**TN-M100**

**Deep Fryer**



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# Important Safeguards

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When using electrical appliances, basic safety precautions should be followed including the following:

1. Read all instructions.
2. Do not touch hot surface. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs or the whole appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use the appliance for other than intended use.
13. Never connect the fryer to the electricity supply without placing oil in the oil tank first.
14. Never operate fryer with oil level below the minimum mark or above the maximum mark.
15. Be careful not to touch those surfaces of the fryer, which become hot when you are cooking e.g.: at or near joint of the lid and body.
16. Never attempt to pour oil out of the fryer when the fryer and oil are hot, allow cooling first.

1. Always dry food before frying e.g.: chips if too wet could cause the hot oil to froth excessively.
2. If using solid fat, melt gently in a separate pan then power into the oil tank before switching the fryer on, do not melt the solid fat in the frying basket as this may damage the fryer.
3. Ensure adequate ventilation; keep an open space of approx 20cm all around the appliance.
4. Hot steam may be ejected when opening or removing the lid. So before opening please wait a few minutes to allow steam pressure to subside.

**Save these instructions.**

## Specification

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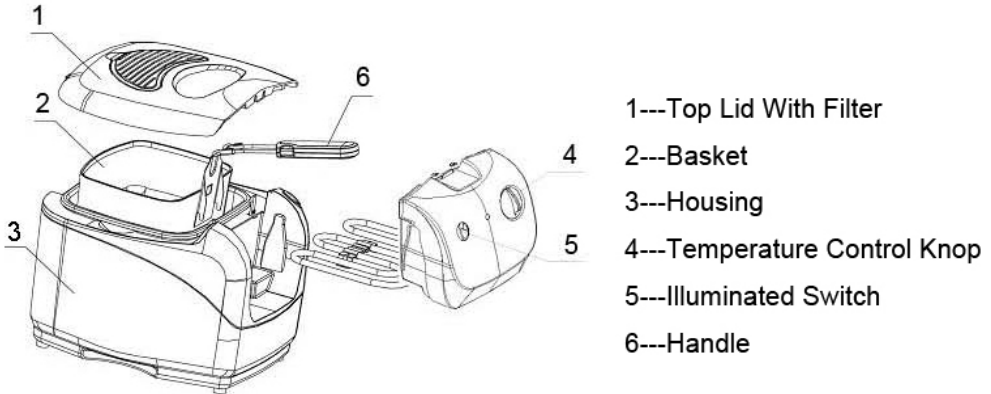
Model No.	Voltage	Power (W)	Weight (kg)	Capacity (L)	Dimension (mm)
TN-M100	230-240V~ / 50Hz	2100-2300	1.0	2.3-2.5	330x288x235

## Feature

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1. Easy-to-clean system: Automatic Fryer has a removable non-stick pan, removable basket, and a removable lid.
2. Plastic for the Basket handle prevent your hands from heat. Safe and convenient.

3. Plastic outer covering, porcelain enamel inner pot, special molding.
  - 1) The oil you have used can be used next time.
  - 2) Offer various kinds of temperature controlling which allow you to choose according to the food.



## Operating Instructions

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### Food Preparing

1. Lean and cut the food you are going to fry.
2. Lace uniform sized pieces of food into basket to ensure even frying.

**Note:** Never fill the basket more than 2/3 full of food. We suggest a maximum of 1/2 full in order to maintain the best selected frying temperature.
3. Place food as dry as possible into the basket. Do not add water or wet food into hot oil. Water will cause oil to splatter.
4. When you fry French fries, cut the husked potato into uniform sized pieces (so that can prevent them from sticking.), and dry them thoroughly.

5. When you fry freezing food, clear the ice outside, and thaw them thoroughly.
6. If the foods you are frying have been pre-cooked, they need a higher temperature and less cooking time than those foods, which are completely raw.

## **Frying Food**

### **Before Use:**

This appliance is used for the first time we recommend wash inner pot and basket in warm water and some soap; then dry them thoroughly with a dry cloth.

Wiping the inside of the unit and lid with a warm wet cloth. Do not scour the interior, please use a soft non-abrasive cloth; and then dry them thoroughly with a dry cloth.

Fill the inner pot with oil: Minimum---2.3L      Maximum---2.5L

### **Note:**

- 1) You can adjust oil volume according to the food.
- 2) Do not mix different oil for frying.
- 3) Use only a good quality vegetable oil, pure corn oil or light olive oil for frying. We do not recommend using oil that deteriorate quickly like sunflower oil, lard, or dropping.
- 4) Never fill the inner pot beyond the max line. Overfilling could cause a danger of spillage and potential fire.
- 5) Never fill the inner pot below the min line.

### **Using:**

1. Close the lid lightly; Insert the plug into appropriate outlet.
2. Reference to cooking guide; adjust the temperature control knob according to the food, heating indicator turn on.
3. When the desired temperature reaches, the heating indicator turns off. Then place the basket with dry food inside into the inner pot gently.
4. When the cook is finished, raise the basket handle to the holder. Stain the oil from food for about 10-30 seconds.
5. Adjust the temperature control knob to "off".

You can place the cooked oil and the basket in the inner pot after using with the lid closed.

Do not move the fryer or pure the hot oil until it is cool entirely.

Replace new oil after about 20 frying s or according to the oil such, as become thick or blown.

**Caution:** The surface of lid is very hot when heating, please do not touch it!

## Cleaning

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### Cleaning The Fryer

#### Important:

1. Make sure that the appliance has been unplugged before cleaning. Start cleaning as shown below after the fryer and oil inside cool entirely.
2. Housing, inner pot, lid and basket can be cleaned in the wash machine.

### Cleaning The Basket

Wash the basket with warm water, a shell mount of dishwashing liquid. Wash again with clean water, and wipe the water off entirely.

## Maintenance and Storage

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1. Make sure that the fryer is cool entirely before storage.
2. Place the power cord into its housing in order.
3. Place the fryer in a dry place where children can not reach.

## Cooking Guide

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Food	Oil Temp. (°C)	Weight (Grams)	Approximate Cooking Time (Minutes)
Mushrooms	160	500	4 to 6
Hams	160	700	4 to 6
Chicken Strips	170	800	13 to 15
Griskins	170	800	13 to 15
Shrimps	180	800	4 to 6
Fish	180	800	4 to 6
Eggplants	190	800	5 to 7
Potato stips	190	700	5 to 7

## Trouble Shooting

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Problems	Causes	Solutions
Excessive odour	The oil has deteriorated	Replace the oil or fat
	The fat is not appropriate for this type of cooking	Use good quality oil or fat. Do not mix oils or fats of dif ferent qualities.
	The cartridge is saturated	Change it
Oil overflows	Recommended quantities and times exceeded	Do not fry more than the quantities indicated
	The appliance has been filled beyond the Max. limit.	Check oil level inside the removable bowl
	Foods over boiled with water plugged into hot oil	Dry the food completely



<b>Problems</b>	<b>Causes</b>	<b>Solutions</b>
Food does not brown	Cooking time too short	Adjust the cooking time
	The oil is not hot enough	Check programming. Consult your retailer or an approved service center
	Use of paper filter with other than breaded foods	Remove the paper filter
The oil does not heat up	The appliance was used with an empty bowl	Consult your retailer or an approved service center (the fuse needs changing)
Appliance does not work		
The oil hasn't reached the correct temperature (display flashes after 20minutes)	The oil level is too high (above the "max" level)	Adjust the oil level

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