

Cautions

- Please read this Instruction Manual carefully before use and keep for future reference.
- This unit works at high temperatures which can cause burns or scalding.
- Do not touch metal parts during operation.
- Hot oil is dangerous, and the appliance is not suitable for use by the elderly or infirm without supervision.
- Check that your electrical power supply corresponds with the rating information given in this manual and on the Rating Plate attached to the base of the Fryer.
- Connecting this 1500W Fryer into a ‘multiple’ socket that is being used by other high wattage appliances is not recommended - the socket could become overloaded.
- The Fryer must be earthed.
- The appliance is for domestic use only.
- **DO NOT IMMERSE THE APPLIANCE IN WATER DURING CLEANING.**
- Site the fryer on a level stable surface, **OUT OF THE REACH OF CHILDREN.**
- The appliance should not be used near to inflammable materials such as kitchen blinds and curtains, or where it could be splashed with water.
- Do not site the Fryer near to a heat source such as a gas range or a hot plate.
- Do not allow the Mains Cable to hang over the edge of the work-top where it could be accidentally snagged.
- Do not let the Mains Cable come into contact with hot surfaces.
- If the Mains Cable becomes damaged, do not use the unit. Return to Judge at the address given in the Warranty section.
- Never leave a switched-on Fryer unattended.
- Always use an appropriate ‘anti-foaming’ liquid oil or melted solid oil.
- **DO NOT EXCEED MAXIMUM OIL LEVEL** marked on the Oil Container.
- Do not mix different types of oil as this can reduce cooking performance.
- Do not move the fryer if it contains hot oil.
- Beware hot surfaces of the appliance: always be aware of the danger of burns and scalds.
- Always close the Lid when moving the appliance when the oil is cool.
- Do not open the Lid during frying.
- Ensure the food to be fried is dry and free from drops of water.
- Defrost frozen food before frying. Shake off any ice on the food.
- When frying, **HOT STEAM WILL ESCAPE FROM THE FILTER GRID.** Keep a safe distance from this area of the Fryer, and always wear oven gloves.
- **EXTRA CARE MUST BE TAKEN OF HOT STEAM ESCAPING WHEN THE LID IS OPENED** at the end of frying.
- The basket handle may become hot during use - always wear oven gloves when using this appliance.
- Do not heat the appliance when there is no oil in the Oil Container.
- Do not use the appliance if it needs repair. Do not attempt to repair the unit yourself - return it to Judge at the address given in the Warranty section.
- If the oil ignites, close the lid and smother the flames with damp towels. **DO NOT USE WATER WHEN ATTEMPTING TO EXTINGUISH THE FLAMES.**

Specification

Name	Model No.	Wattage	Power Supply	Oil Capacity
Deep Fat Fryer	JEA28	1500-1800W	220-240V / 50Hz	2.25L



Judge 2 Year Domestic Electrical Guarantee

- The Judge 2 Year Domestic Electrical Guarantee covers the product to be free of defects in materials and workmanship for a period of TWO YEARS from the date of original retail purchase.
- During this period, JUDGE will, at their option, repair or replace defective parts of the product, or replace the product, providing the Use Care and Safety Advice have been followed.
- The Guarantee does not cover damage, defect or failure caused by or resulting from accidents, external damage, alteration, modification, abuse, misuse or misapplication.
- The Guarantee does not cover any damage caused by taking the appliance apart yourself, or attempting to repair the appliance yourself.
- **THE PRODUCT IS INTENDED FOR DOMESTIC USE ONLY.**
- Please keep your Purchase Receipt and contact us directly if you encounter any problems with your product.

HORWOOD SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT (INCLUDING COLOUR FADING, SCRATCHES OR ACCUMULATED DIRT) WITHOUT FOLLOWING THE USE, CARE & SAFETY INSTRUCTIONS.

Note: Due to the introduction of improvements from time to time, the right is reserved to supply products which differ slightly from those illustrated and described in this publication.

Errors and Omissions Excepted.

JUDGE
CUSTOMER SERVICES
Horwood, Avonmouth Way,
Bristol, BS11 9HX, Great Britain
www.judgecookware.co.uk
customerservice@horwood.co.uk
Tel: 0117 940 0000



FOR DOMESTIC USE ONLY

CORRECT DISPOSAL OF THIS PRODUCT

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.



Deep Fat Fryer

Model No: JEA28



Please read this instruction manual carefully before use and save for later reference.

UNPACK YOUR DEEP FAT FRYER CAREFULLY AND REMOVE PACKING PIECES, LABELS AND STICKERS BEFORE USE.

Identifying the parts of your Judge Deep Fat Fryer

(with Part Numbers for customer replaceable items)

- ① Lid (Detachable)

② Lid Lock Release Button

③ Oil Container
(permanently fitted)

④ Power Indicator Light
- ⑤ Ready Indicator Light

⑥ Oil Temperature
Control Dial

⑦ Basket (JEA28B)

⑧ Basket Handle
- ⑨ Cooking Guide

⑩ Basket Drain Position

⑪ Filter Cover (JEA28FC)

⑫ Mains Cable and Plug

⑬ Filters ① & ② (JEA28FS)



Preparation

Before first use wash and thoroughly dry the Basket ⑦ taking care not to allow water to enter the Basket Handle ⑧ , and wipe the Oil Container ③ interior with a damp soapy cloth. Ensure this is thoroughly dry before use.

Blended vegetable oil is recommended for frying as it needs changing less often than sunflower oil, groundnut oil or soya oil. Olive oil is not recommended.

Blocks of solid vegetable fat must be cut into pieces and melted in the Oil Container ③ before use at 130°C (see following paragraph). Solid fats can be left in the fryer after use, but the Basket ⑦ must be removed. **Lard or dripping MUST NOT BE USED** as these may cause fumes and/or overflowing - a fire risk.

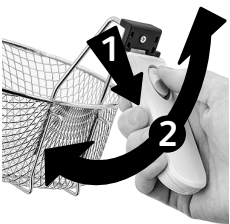
Place approximately 2.25 litres of oil into the Oil Container ③ - the level must be between the MAX and MIN markings. Close the Lid ①. Connect the Mains Plug ⑫ to the power. Turn the Fryer ON by rotating the Oil Temperature Control Dial ⑥ clockwise. The Power Indicator Light ④ and Ready Indicator Light ⑤ will illuminate. Set the Oil Temperature Control Dial ⑥ to the desired temperature; the Cooking Guide ⑨ gives an indication of temperature settings for various foods. When the oil reaches the selected temperature (from 5 to 15 minutes) the Ready Indicator Light ⑤ will turn off.

Foods should be cut into pieces of similar size to ensure even cooking. Homemade potato based food (e.g. chips) should be rinsed in cold water to remove starch. Food should be as dry as possible, and ice should be shaken off. (The cooking instructions for frozen foods should be checked to ensure that the food is suitable for frying).

DO NOT OVERFILL THE BASKET AS THE OIL COULD OVERFLOW.

Basket Handle

To move the handle from the lift (up) position to the storage (down) position:



1. Pull the release button towards you.
2. Push the handle downwards.

The handle can be returned to the lift position without pressing the button.

Cooking

Slowly lower the Basket ⑦ into the oil, checking that the oil level is appropriate and not reaching the top of the Oil Container ③. **If you can see any danger of the oil bubbling and overflowing STOP and raise the basket until the oil settles.**

ALWAYS WEAR PROTECTIVE KITCHEN GLOVES/GAUNTLETS WHEN FRYING.

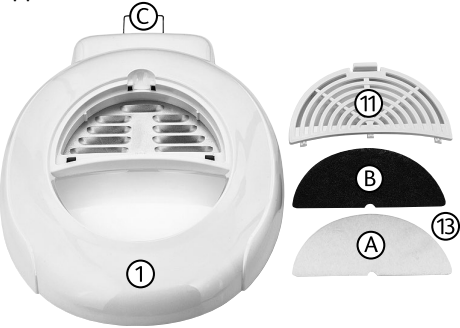
Close the Lid ① and move the Basket Handle ⑧ to the storage position. Time the cooking period; suggested times for various foods are given on the Cooking Guide ⑨, but also observe the food as it cooks through the window in the Lid ①. **HOT STEAM will escape from the Filter Cover ⑪ in the Lid during frying.** Do not open the Lid ① during the cooking period.

Turn OFF the Fryer when the food is cooked by rotating the Oil Temperature Control Dial ⑥ anti-clockwise. Disconnect the Mains Plug ⑫ from the socket. Raise the Basket Handle ⑧ to the lift position. **Open the Lid ①, being aware that HOT STEAM will escape - protect your hands with Oven Gloves.** Lift the Basket ⑦ and rest it on the Basket Drain Position ⑩, using its rear bracket.

When the Fryer is cool, remove any fragments of food and batter from the oil with a perforated spoon.

Cleaning & Storage

Disconnect the Mains Plug ⑫ from the socket and allow the oil and fryer to cool completely before you move or store this appliance.



Filters

3. With the Lid ① closed, release the Filter Cover ⑪ by gently lifting the spring tab.
 4. Remove the Filter Cover ⑪ then the Black ① and White ② filters ⑬.
 5. Wash the Filter Cover ⑪ and the Filters ① & ② in warm soapy water.
 6. Allow to dry completely before replacing (in this order) the White Filter ①, the Black Filter ② and the Filter Cover ⑪.
- The Black ① and White ② filters should be replaced if it has become odorous or excessively greasy. Please contact Judge Customer Services.

Basket

1. Raise the Basket Handle ⑧ to the lift position. Take out the Basket ⑦.
2. Wash and thoroughly dry the Basket ⑦ taking care not to allow water to enter the Basket Handle ⑧.

Fryer exterior

- Clean the surface of the fryer using a damp cloth with a little detergent.

Removing oil for storage or disposal

1. Disconnect the Mains Plug ⑫ from the socket and allow the oil and fryer to cool completely before removing the oil.
2. Remove the Lid ①. With the Lid ① open gently pull it upwards and toward you to release.
3. Pour the oil into a suitable storage or disposal container.

The Lid ① can be washed in hot soapy water. Ensure it is thoroughly dry before replacing on the fryer, taking care to slot the Lid Spring Mechanism ⑬ into the rear of the fryer.

- The oil needs to be changed regularly.
- When frying food containing no fat, the oil may be changed after 10-12 uses.
- When frying food containing fat, the oil should be changed after 3-5 uses.
- Do not use the oil for more than 6 months. Read the instructions on the oil container.
- The oil must be changed if it becomes very foamy, odorous, blackens or turns sticky.
- When storing, do not mix different types of oil.
- Dispose of old oil in an environmentally friendly way, in accordance with local regulations.
- For extended periods without use, the unspoilt oil should be transferred to a sealed container and stored in a cool place or refrigerator.