

# **NISBETS** **ESSENTIALS**



## **Electric fryer**

Instruction manual



**Model:**  
**CT956**

## Safety Tips

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
  - Health and Safety at Work Legislation
  - BS EN Codes of Practice
  - Fire Precautions
  - IEE Wiring Regulations
  - Building Regulations
- **Caution! Hot surface!** 
- DO NOT immerse the appliance in water.
- DO NOT clean with jet/pressure washers.
- DO NOT move or carry the appliance when it is switched on.
- DO NOT leave the appliance unattended during operation.
- **Caution! Never switch on the deep fryer without oil** inside.
- ALWAYS ensure oil levels are within the '**MIN**' and '**MAX**' levels. Failure to do so could result in fire.
- ALWAYS use a suitable cooking oil.
- ALWAYS remove excess moisture/water from food before frying to avoid excess foaming and spitting of the oil.
- Change oil regularly. The flashpoint of oil (the point at which it ignites) gradually reduces the more it is used.
- **In case of fire, never use water to extinguish.**  **Never pour water onto hot oil or fat. Use the lid to cover the fire instead.**
- During and after cooking, the unit is still hot. Never touch the surface to avoid scalding.
- Suitable for indoor use only.
- Always switch off and disconnect the power supply to the appliance when not in use.

- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by a Nisbets Essentials agent or a recommended qualified technician in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Nisbets Essentials recommend that this appliance should be periodically tested (at least annually) by a Competent Person. Testing should include, but not be limited to: Visual Inspection, Polarity Test, Earth Continuity, Insulation Continuity and Functional Testing.
- Nisbets Essentials recommend that this product is connected to a circuit protected by an appropriate RCD (Residual Current Device).

## Introduction

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your Nisbets Essentials product.

This appliance is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc. but not for continuous mass production of food.

## Pack Contents

The following is included:

- 5Ltr Single Tank Single Basket Fryer - 3kW
- Lid
- Frying basket
- Batter plate
- Instruction manual

Nisbets Essentials prides itself on quality and service, ensuring that at the time of packaging the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your Nisbets Essentials dealer immediately.

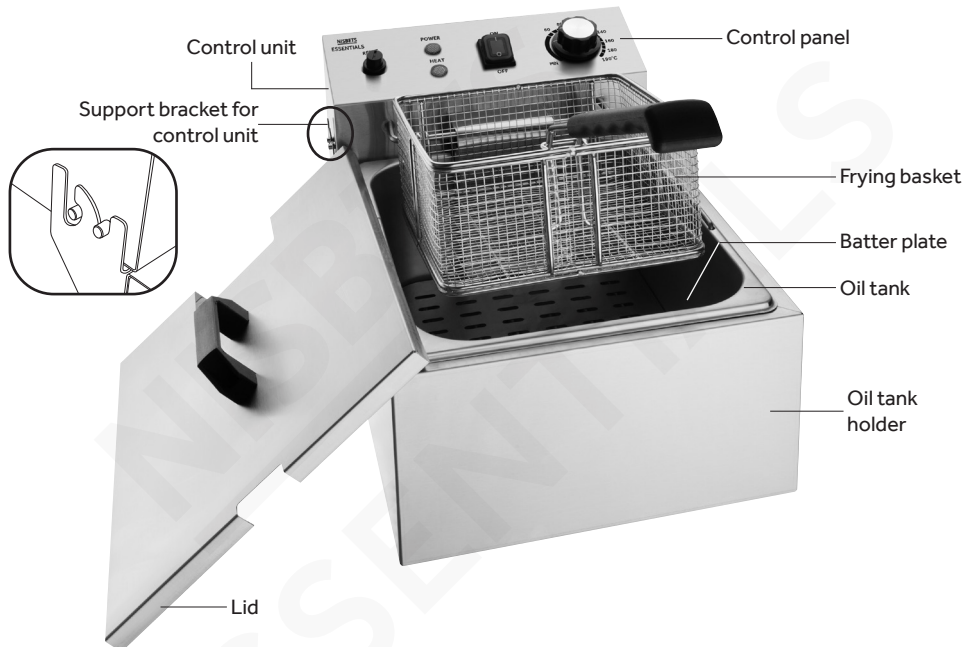
## Installation

1. Place the unit on a heat-resistant surface. Avoid placing it on or close to flammable materials. Maintain a distance of 20cm (7 inches) between the appliance and walls or other objects for ventilation.
2. Keep the unit away from splashing water and countertop's edge.

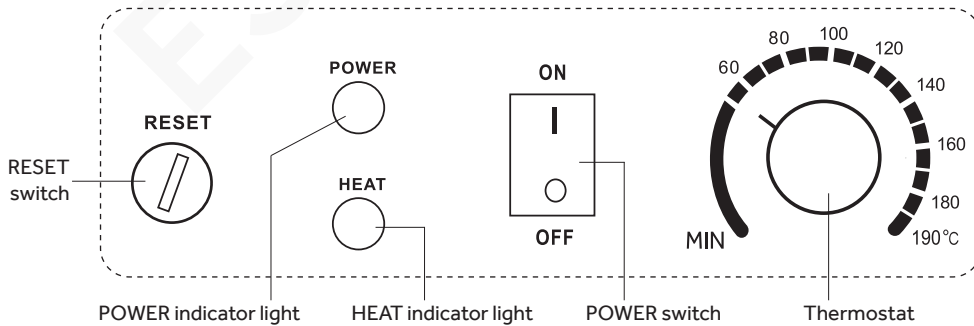


**Note:** Before using for the first time, clean the lid, basket, batter plate and the oil tank with warm soapy water. Let dry completely.

## Operation

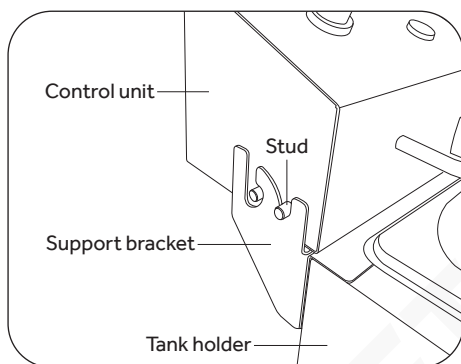


## Control panel



## Assembly

1. Place the oil tank into the tank holder.
2. Place the control unit onto the tank holder, making sure the studs of the control unit rest stably on the support bracket of the tank holder.



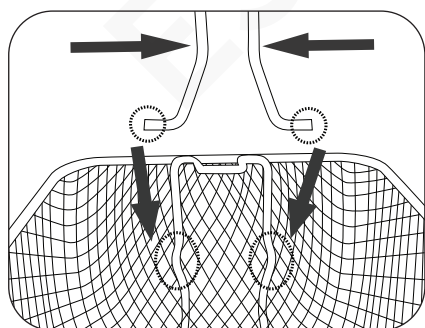
**There is a safety switch located on the underside of the control unit, which will shut off power supply when the control unit is not installed correctly or when it is lifted.**

3. Place the batter plate into the oil tank.
4. Attach the basket handle to the frying basket as described below:

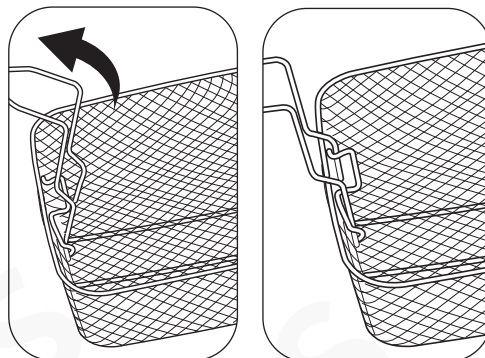


**WARNING: For your safety follow these steps to ensure the handle is securely fastened in position.**

- Press the wire bars together. Insert the 2 ends of the wires into the bracket loops of the frying basket.



- Press the basket handle on the clip of the basket until it locks into place.
- Now the basket handle is locked in place.



## Start frying

1. Pour cooking oil into the oil tank between the MIN and MAX markings.
2. Connect the appliance to the mains power supply.
3. Set the POWER switch to I (ON position). The POWER indicator light (green) illuminates.
4. Set the thermostat to the desired temperature. The HEAT indicator light (orange) turns On. The appliance begins to heat the oil.

- **Note: 170°C to 180°C is suitable for general cooking.**

5. When the set temperature is reached, the HEAT indicator light turns Off.
6. Lower the basket with food into the oil. The HEAT indicator light turns On again.

- **Note: During use, the HEAT indicator light will cycle on/off, indicating the set temperature is being maintained.**

7. When the food is cooked, lift the basket and hang it onto the control unit's rod. Allow the oil to drain from the frying basket for seconds.



**WARNING: The food and oil are very hot! Take care when removing the basket as oil may drip.**

8. After use, set the POWER switch to O (OFF position) and disconnect the appliance from power supply.

### Overheat protection

This appliance is featured with an overheat protection. Should the temperature exceed safe levels the appliance will automatically cut off power. The thermal Cut-out switch is located on the front of the control unit. To reset the appliance after a sufficient cool-down period:

1. Unscrew the reset switch cover.
2. Press the small reset switch down until it clicks, using a blunt pointed instrument.
3. The appliance is now reset and can be used as normal.

## Cleaning, Care & Maintenance



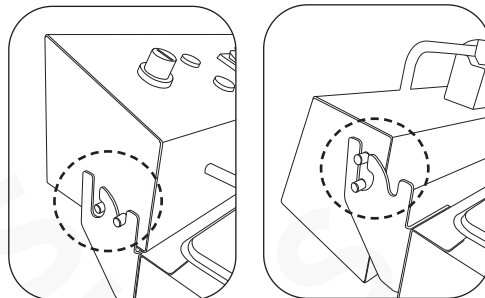
**Always turn off and disconnect the appliance from the power supply before cleaning.**

**Always allow the appliance and oil to cool before cleaning.**

- Check the temperature with a suitable probe thermometer; 40°C is the MAXIMUM temperature at which oil should be removed.
- For best performance, Nisbets Essentials recommend that the appliance is cleaned after each day of operation.
- **Note: Failure to clean the appliance regularly may result in premature activation of the thermal cut-out switch.**

### Empty the oil tank

- Ensure to remove the frying basket first.
- Slowly rotate the control unit backward 90° until it is locked vertically on the support brackets of the tank holder. During this period, ensure to hold the batter plate carefully.



- Let the oil accumulated on the batter plate and heating elements recycle into the oil tank.
- Remove the batter plate, control unit and oil tank consecutively.
- If the remaining oil is to be reused, then filtering it before refilling will extend the oil's cooking life.

### Clean all removable parts

- Use warm, soapy water and a soft brush to clean the lid, basket, batter plate and oil tank.
- Dry thoroughly.
- A Nisbets Essentials dealer or qualified technician should carry out repairs if required.

## Troubleshooting

If your Nisbets Essentials appliance develops a fault, please check the following table before making a call to the Helpline.

Fault	Probable Cause	Solution
The unit is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug or lead is damaged	Call Nisbets Essentials agent or qualified technician
	Fuse in the plug has blown	Replace the plug fuse
	Power supply	Check power supply
Oil spilling over	Too much food in the frying basket	Remove some food
	Food is not dry	Dry food before frying

Fault	Probable Cause	Solution
Unit slow to heat up	Build-up of fat in the tank	Clean the appliance
Unit stops working suddenly	Overheat protection is activated	Allow to cool. Then press the RESET switch

## Technical Specifications

Model	Voltage	Power	Current	Capacity	Dimensions h x w x d (mm)	Weight
CT956	220-240V~ 50-60Hz	3000W	13A	5 Litres	270 x 290 x 430	6kg

## Electrical Wiring

This appliance is supplied with a 3 pin BS1363 plug and lead.

The plug is to be connected to a suitable mains socket.

This appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E

This appliance must be earthed.



If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

## Compliance

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.



Nisbets Essentials parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

Nisbets Essentials products have been approved to carry the following symbol:



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# DECLARATION OF CONFORMITY

• Conformiteitsverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità •  
• Declaración de conformidad • Declaração de conformidade

**Equipment Type** • Uitrustingstype • Type d'équipement •  
Gerätetyp •  
Tipo di apparecchiatura • Tipo de equipo • Tipo de equipamento

**Model** • Modèle • Modell • Modello • Modelo • Malli

**Application of Council Directives(s)**

Toepassing van Europese Richtlijn(en) • Application de la/des  
directive(s) du Conseil • Anwendbare EU-Richtlinie(n) •  
Applicazione delle Direttive • Aplicación de la(s) directiva(s) del  
consejo • Aplicação de directiva(s) do Conselho

**Producer Name** • Naam fabrikant • Nom du producteur • Name  
des Herstellers • Nome del produttore • Nombre del fabricante •  
Nome do fabricante

**Producer Address** • Adres fabrikant • Adresse du producteur •  
Anschrift des Herstellers • Indirizzo del produttore • Dirección del  
fabricante • Morada do fabricante

5Ltr Single Tank Single Basket Fryer - 3kW

CT956

**Low Voltage Directive (LVD) 2014/35/EU**

EN 60335-1:2012 + AC:2014 + A11:2014 +  
A13:2017  
EN 60335-2-37:2002 + AC:2007 + A1:2008 +  
A11:2012 + A12:2016  
EN 62233:2008 + AC:2008

**Electro-Magnetic Compatibility (EMC) Directive  
2014/30/EU**

EN 55014-1:2017  
EN 55014-2:2015  
EN 61000-3-2:2014  
EN 61000-3-3:2013

**Restriction of Hazardous Substances Directive  
(RoHS) 2015/863 amending Annex II to Directive  
2011/65/EU**

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**I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).**

Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en).

Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus

Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht.

Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.

El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es) arriba mencionadas.

Eu, o abaixo-assinado, declaro que o equipamento anteriormente especificado está em conformidade com a(s) anterior(es) Directiva(s) e Norma(s)

**Date** • Data • Date • Datum • Data • Fecha • Data

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Firma • Firma • Assinatura

**Full Name** • Volledige naam • Nom et prénom • Vollständiger Name •  
Nome completo • Nombre completo • Nome por extenso

**Position** • Functie • Fonction • Position • Qualifica • Posición • Função

26<sup>th</sup> July 2019

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Technical & Quality Manager





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