



C680E/SS

Caple Domino Fryer Stainless Steel



INSTRUCTION MANUAL

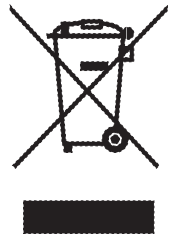
Thank you for buying your new CAPLE Electric Fryer or Electric Barbecue. To ensure that you get the best results from your new CAPLE Electric Fryer or Electric Barbecue, we strongly suggest that you read this instruction manual thoroughly before use. This manual contains installation advice, usage instructions and a cleaning guide, as well as other important facts about your CAPLE Electric Fryer or Electric Barbecue. If treated with care, your CAPLE Electric Fryer or Electric Barbecue should give you years of trouble-free cooking.

Contents

Installation Requirements.....	3
Installation	5
Electric Fryer Features.....	8
Electric Barbecue Features	9
How to use your Electric Fryer	10
How to use your Electric Barbecue	16
Your Guarantee	19

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



**For Spare Parts, Technical Advice
 or Product Service call the
 CAPLE HELPLINE on 0870 241 1142**

(Answerphone outside office hours)

Installation Requirements

IMPORTANT: Install the appliances following the manufacturer's instructions. Incorrect installation can cause damage to people, animals or things, for which the manufacturer cannot be held responsible.

Electrical Installation

- The appliance must be connected to the mains by a competent electrician and according to the regulations in force.
- The appliance must be connected to the mains checking first of all that the voltage corresponds to the value given on the rating plate and that the section of the electrical cables can take the load indicated on the rating plate.
- Fit a standard plug which is suitable for the power absorbed by the appliance and in conformity with the local rules in force.
- The plug must be put into a socket connected to the earth system in compliance with safety rules.
- For the United Kingdom:
As the colours of the wire of the supply cable of this appliance may not correspond with the colours which identify the terminals of your plug, proceed as follows:
 - the yellow/green wire must be connected to the plug terminal marked with the letter E or with the earth symbol or coloured green or yellow/green;
 - the blue wire must be connected to the terminal marked with the letter N or coloured black;
 - the brown wire must be connected to the terminal marked with the letter L or coloured red;

- The connection can be made directly to the mains by putting an all-pole switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The supply cable must not touch hot parts and must be so positioned that it does not exceed the temperature of 75°C at any point.
- When the appliance is installed the switch or socket must always be accessible.
- The appliance must have its own supply; any other appliances installed near it must be supplied separately.
- **N.B. For connection to the mains do not use adapters reductions or shunts because these can cause overheating or burning.**

If the installation requires modifications to the domestic electrical system or if the socket and the appliance plug are not compatible, contact a professional electrician.

He must, in particular, also make sure that the section of the socket cables is suitable for the power absorbed by the appliance.

**The appliance must be connected to the earth.
The manufacturer declines all responsibility for any problem caused by failure to observe this instruction.**

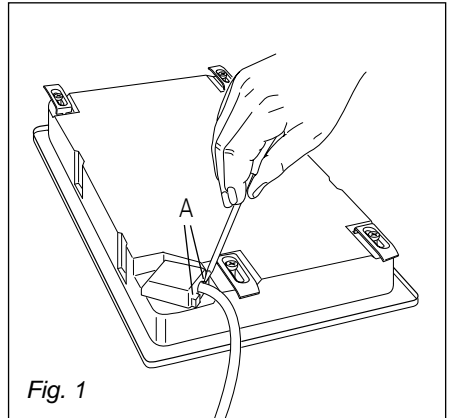
Repairs

Replacing the supply cable

Turn the cooktop over and unhook the terminal board cover by inserting a screwdriver into the two hooks "A".

Open the cable gland by unscrewing screw "F", unscrew the terminal screws and remove the cable.

The new supply cable, of suitable type and section, is connected to the terminal board following the diagrams shown below.



Section of the supply cables and connection diagram

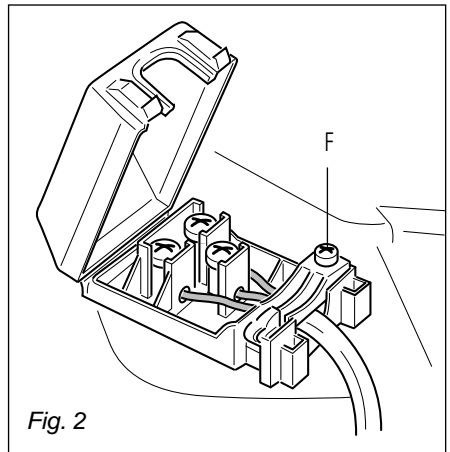
The outer diameter of the supply cable must not exceed 9 mm.

Supply cables section:

230 V ~ 50/60 Hz 3 x 1,5 mm²

for Electric Barbecue

use H05RR-F cables



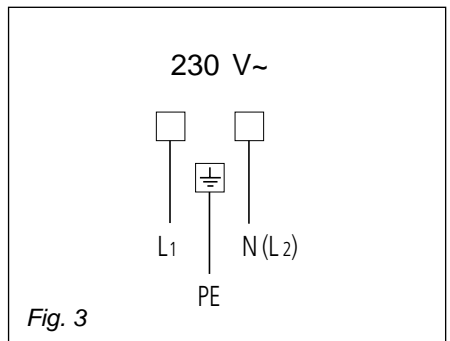
for Electric Fryer

use the following cables:

H05VV-F

or **H05V2V2-F** resistant up to 90°C

or **H05RN-F**



Installation

Technical information for the installer

Before installing the cooktop, remove the protective film.

This cooktop can be built into a working surface 30 to 40 mm thick and 600 mm deep.

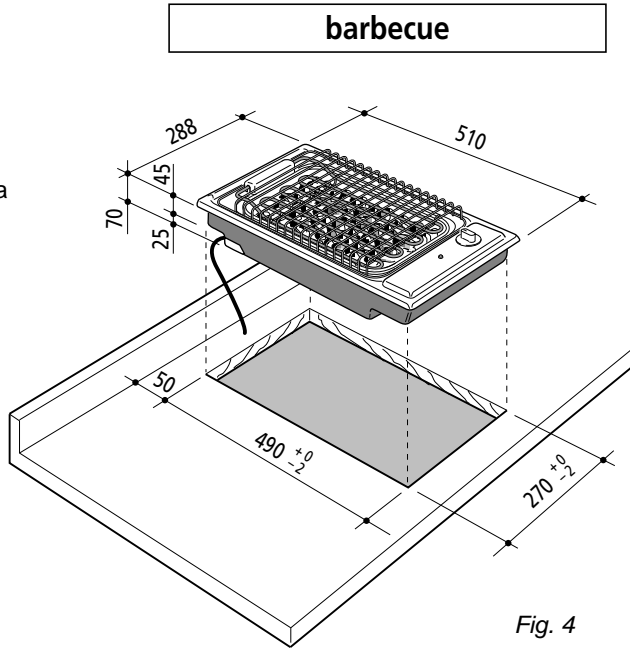


Fig. 4

electric fryer

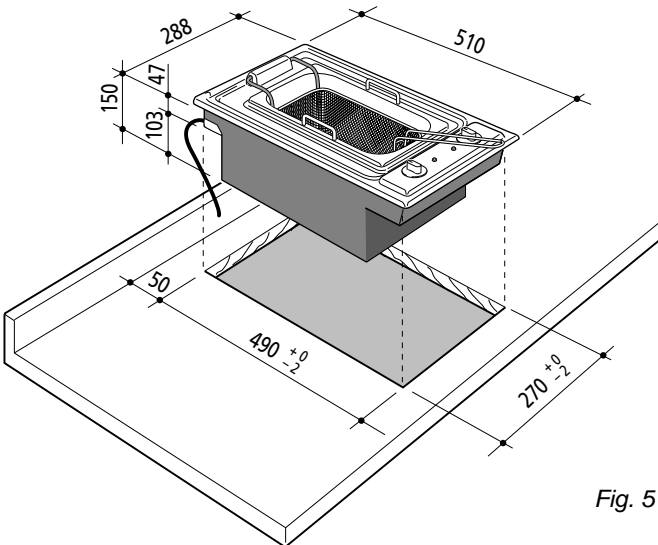


Fig. 5

Installation

To fit the cooktop into the unit make an opening of the dimensions given in the figure, remembering that:

- inside the unit there must be a space of at least 30 mm between the bottom of the cooktop and the top of an appliance or bracket.
- any wall to the side and above the cooktop must be at least 300 mm away.
- the wall behind the cooktop must be at least 50 mm away.
- when there is a wall unit or hood above the cooktop there must be at least 650 mm between the cooktop and the unit or hood.

- the coatings of the walls of the unit or appliances near the cooktop must be heat resistant:

“X” protection against heating in compliance with standards EN 60335-2 6.

Do not install the cooktop near inflammable materials (e.g. curtains).

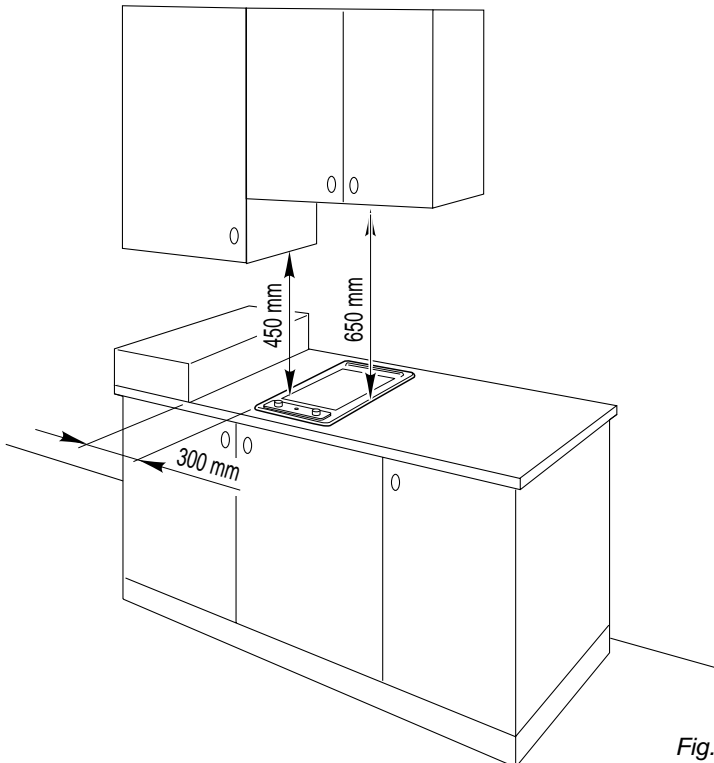


Fig. 6

Fastening the appliances

Each appliance is supplied with a set of tabs and screws to fasten it on units.

- Cut the unit (as shown in the figure on the previous page).
- Stretch gasket "D" over the edge of the hole made being careful to overlay the junction edges.
- Turn the appliance over and put tabs "A" into the mountings; only tighten screws "B" a few turns. Make sure that the tabs are mounted correctly as shown in the figures at the side. Turn the tabs so that the appliance can be put into the hole.
- Put the cooktop into the hole cut into the unit and position it correctly.
- Put tabs "A" into place, tooth "C" of the tabs should go into the hole.
- Tighten screws "B" until the appliance is completely secured.
- Using a sharp tool cut off the part of gasket "D" which protrudes from the cooktop.

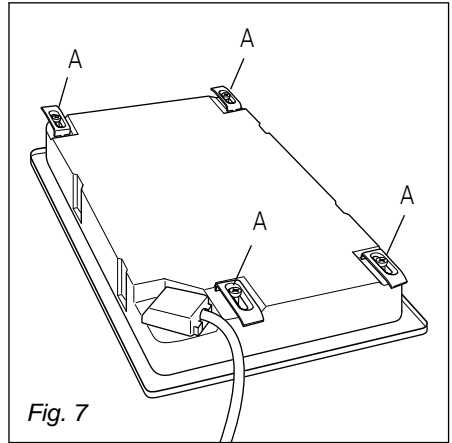


Fig. 7

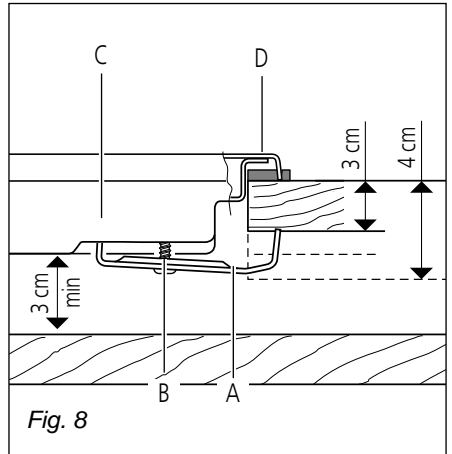


Fig. 8

Electric Fryer Features

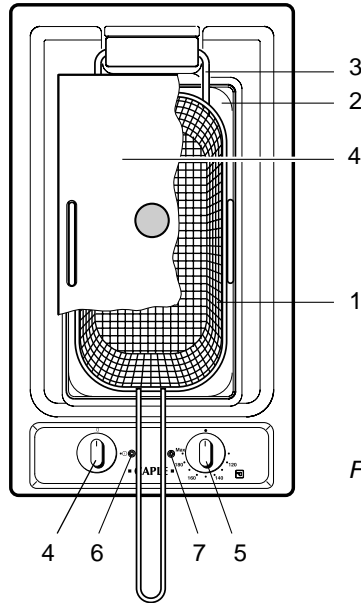


Fig. 9

Features

- Electrical insulation Class I.

1. Basket with draining hook and handle which can be turned inwards
2. Oil tray
3. Tiltable electrical heating element - 1600 W
4. Pan cover

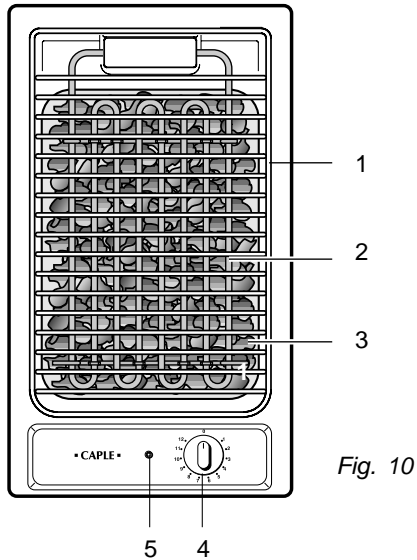
Description control panel

4. ON-OFF knob
5. Oil thermostat knob
6. Fryer ON indicator light
7. Oil temperature indicator light

IMPORTANT SAFETY REQUIREMENTS

- Do not introduce wet food to the fryer at any time.
- Before use of the product ensure no water residue is present within the **OIL CONTAINER** or **LID**.
- **Frozen Foods are frequently covered with a coating of crystal which should be removed prior to frying.** Lower the basket slowly to ensure no boilover occurs.
- **Never allow water near the fryer during use to prevent the risk of oil/water eruption.**
- In the event of ignition, immediately douse the flames using the fryer cover and a dry towel (**do not use wet cloths**).

Electric Barbecue Features



Features

- Electrical insulation Class 1.
- Protection against overheating of adjacent surfaces Type X.

1. Grill
2. Tiltable electric heating element - 2400 W
3. Tray with pumice stone

Description control panel

4. Heating element adjuster knob
5. Heating element ON indicator light

How to use your Electric Fryer

Using the fryer for the first time

- Remove the adhesive film which protects certain parts.
- Carefully remove all the glue residues without using abrasive substances, to avoid scratching the surfaces.
- Remove the pan cover and the basket, raise the heating element and remove the oil pan.
- Wash and dry the tray and the basket carefully (better if in the dishwasher).
- Put the tray back into the fryer and lower the heating element.
- Fill the tray with 3 litres of water.
- Switch the fryer on by turning the changeover switch knob and turn the thermostat knob to about 150°C. This operation will clean the working residues from the electric heating element.
- Leave the fryer ON until the water boils, then leave it to cool down.
- Empty out the water and dry the tray and heating element carefully.
- The fryer is ready for use.

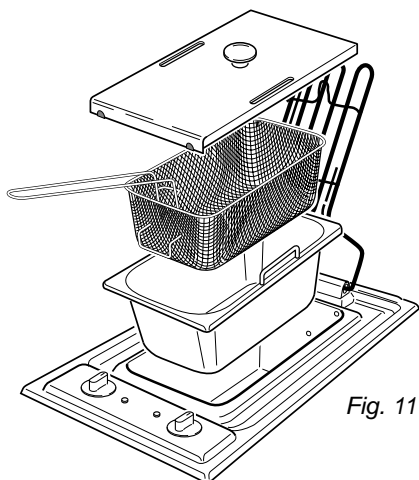


Fig. 11

Filling with oil

- Remove the pan cover and basket.
 - Fill the tray with about 2 litres of oil or fat for frying, already partly melted. The level must be between the minimum and maximum marks printed on the tray.
 - Make sure that the heating element is completely lowered.
- IMPORTANT: The heating element must never be switched on when it is out of the oil.**

Cold area

The appliance is so constructed as to allow an ample cold area under the heating element for the solid particles to settle. This helps the oil to last longer and improves the frying which will appear uniform, without burnt spots.

Safety thermostat

The appliance has a manually reset safety thermostat which turns the appliance off when the temperature, because of a fault, exceeds the set temperature. If this happens call the After-Sales Service.

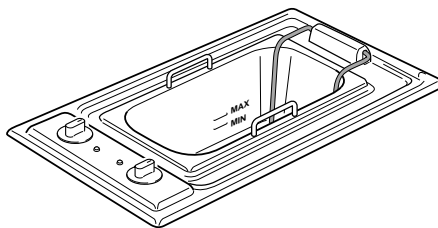


Fig. 12

Using the fryer

- Check the level of oil or fat, it must be between the minimum and maximum mark.
 - Make sure that the heating element is completely lowered.
 - Move the basket handle outwards (fig. 15) and hook it (fig. 16).
 - Turn the changeover switch knob to the ON position (Ⓢ); the power indicator light comes on.
 - Turn the thermostat knob to the temperature required; the temperature indicator light comes on.
 - When the temperature indicator light goes out, the oil or fat have reached the set temperature and the appliance is ready for cooking. This indicator will come on and go out intermittently during cooking.
 - Before putting food into the basket dry it thoroughly because the contact between the water and the hot oil can lead to very dangerous splashes.
 - Fill the basket with the food to be fried and lower it slowly into the oil.
- WARNING: If the food is too wet there will be violent and dangerous foaming.**
- As soon as the food is cooked, take out the basket and rest it on the support until all the excess oil has drained off (fig. 18).

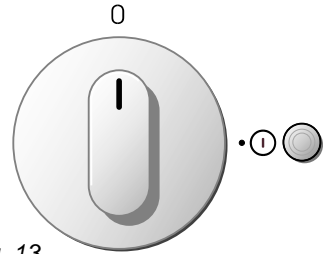


Fig. 13

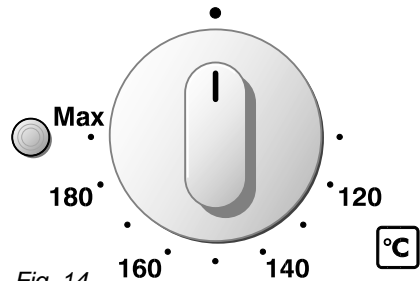


Fig. 14

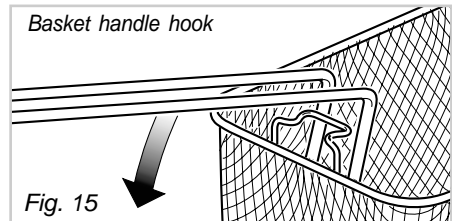


Fig. 15

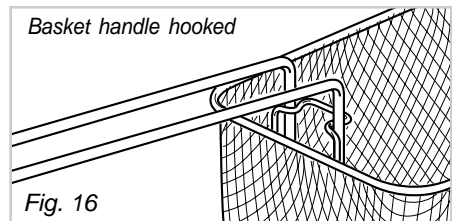


Fig. 16

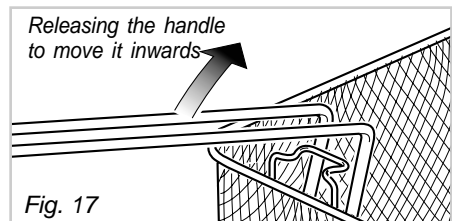


Fig. 17

IMPORTANT NOTE FOR YOUR SAFETY

When finished cooking turn off both controls, remove basket and place lid firmly back into position for your safety.

Precautions when using solid fat

Some frying fats solidify when they cool. Melt them as follows:

- Make a hole in the fat down to the heating element.
- Switch the fryer on at 160°C for about a minute, then turn it off by turning the thermostat knob to 0.
- Repeat this operation until the fat is completely melted.

WARNING: Make absolutely sure that when dissolving the fat the heating element does not become red hot because the fat could catch fire.

IMPORTANT:

- While using the fryer the pan cover must always be removed.
- Never switch the fryer on with the heating element raised. If this happens by accident, never put the heating element into the oil or fat before it has cooled down.

WARNING

The fryer and the adjacent surfaces become very hot during use and also there might be splashes of boiling oil. Keep children away and be careful of oil splashes.

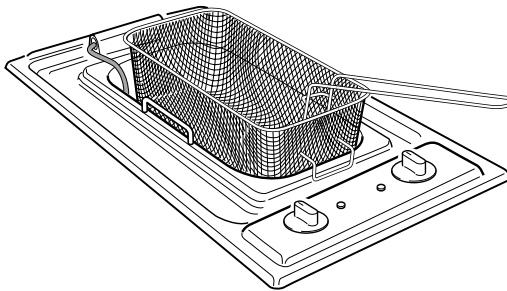


Fig. 18

Tips for correct frying

- Each food has a recommended frying temperature which should be respected, because if the temperature is too low the frying will be oily, while if it is too high the food will be too crispy on the outside and raw inside.
- Use a good special oil for frying.
- Put the basket with the food to be fried into the oil only when the oil is at the correct temperature (after the temperature indicator light has gone out).
- Do not overfill the basket otherwise the oil temperature will drop suddenly and the frying will be greasy and uneven.
- If possible the food should be of the same thickness and not too thick.
- When the food is cut too thick it cooks badly in the middle, even if it looks good. If it is of the same thickness cooking will be ideal and uniform.
- Large items of food (chicken, whole fish, etc.) which remain partly uncovered must be turned half way through cooking.
- Before putting the food into the basket dry it thoroughly, otherwise the food, especially potatoes, will be soft after cooking.
- Fish, meat, vegetables and all other food which contains a lot of water should be coated with breadcrumbs or flour. Make sure to shake off the excess of breadcrumbs or flour.
- Never salt the food in the fryer.
- At the end of frying do not leave the food in the basket inside the fryer: the fatty vapours given off in fact made the fried food soft, so that it loses that crispiness which is the sign of good frying.
- For best results filter the oil after cooking a few times and change it frequently.

Oil fire

- **IMPORTANT:** If the oil catches fire suffocate the flames immediately using the fryer cover.
- **Never use water, because this would cause the flames to become worse.**

Use of the cover

- To position the cover correctly fold the basket handle inwards (fig. 18 and 19 - arrow 'A').

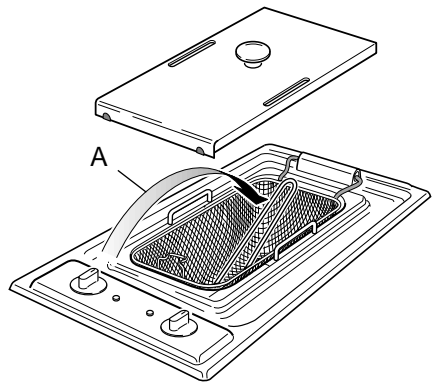


Fig. 19

Table of cooking times

The values given below are indicative, in fact times and temperatures can also vary depending on the quality of the food.

Food to fry	Quantity [grams]	Temp. [°C]	Time [min]
Fresh food			
Fried potato slices	800	180	10

Fresh breadcrumbed food

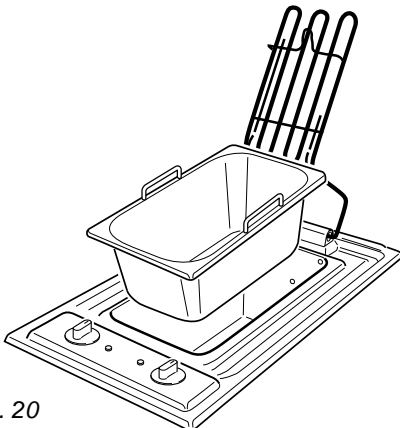
Cauliflower pieces	400/450	160	8/10
Aubergine slices	250/350	170	8/10
Courgette slices	250/300	160	9/11
Meatballs (about 7)	400	160	6/8
Chops	220	160	7/9

Fresh floured food

Squid	500	160	10/12
Sardines	500	160	10/12
Cuttlefish	500	160	10/12
Scallops	400	160	7/9
Sole	200	160	5/7

Frozen food

Potato croquettes	400	180	9
Fried potato slices	600	180	8
Floured cauliflower pieces	600	180	8
Floured aubergines	300	180	7
Floured courgettes	300	180	12
Floured mushrooms	350	180	7
Fish fingers	300	180	7
Breadcrumbs chops	300	180	12



14 Fig. 20

Changing the frying oil

- Keep an eye on the oil level, which must never drop below the minimum.
- The oil should be changed regularly.
- The length of time the frying oil lasts depends on the type of food to be fried; as compared with normal frying, if the food is floured, for example, there will be more deposits in the oil and it should therefore be changed more frequently.
- If during cooking the oil smokes or smells bad it should be changed completely.

Emptying the tray

- The tray is emptied when the oil is cold.
- To take out the tray raise the heating element and lift the tray by pressing with the fingers inside where studs are provided.
- For easier oil emptying hold the tray tightly and tip the oil out at one corner.

If you use frying fats which solidify raise the heating element before the fat solidifies.

Look out for drops of hot oil when raising the heating element and dry them off immediately.

Cleaning and maintaining the electric fryer

Cleaning the fryer

- Before cleaning the fryer switch it off and wait for it to cool down.
- Clean the outside with a cloth wetted with hot water and soap or water and liquid detergent, being careful not to dirty the tray oil. To make cleaning operations easier remove the oil tray.
- Stainless steel surfaces can be cleaned with special products available on the market.
- All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products.
- Do not use steel pads or products which are abrasive, corrosive or chlorine based.
- Do not leave acid or alkaline substances (vinegar, salt, lemon juice etc.) on the fryer surfaces.
- The oil tray and the basket can be washed in the sink, but they are better washed in the dishwasher.
- Clean the heating element very carefully using a dry cloth or a cloth dampened just with water. Be very careful not to move the temperature probe.
- Be very careful that no water penetrates inside the appliance.

Do not use steam jet cleaners because the humidity could infiltrate into the appliance making it dangerous.

How to use your Electric Barbecue

Barbecue features

- This appliance grills meat and fish without fat and oil.
- Under the heating element there is a tray with pumice stone, which guarantees a constant temperature of about 250°C.
- All the parts, grill, tray and stones, can easily be removed for cleaning.

Using the barbecue for the first time

- Remove the adhesive film which protects certain parts.
- Carefully remove all the glue residues without using abrasive substances, to avoid scratching the surfaces.
- Wash and dry the grill carefully (better if in the dishwasher).
- Raise the heating element, make sure that the tray is positioned correctly and spread out the pumice stone well.
- Lower the heating element and put the grill on top.
- Switch the barbecue on by turning the energy regulator knob to the maximum position (11 - 12) for about 15 minutes to remove the fatty working residues.

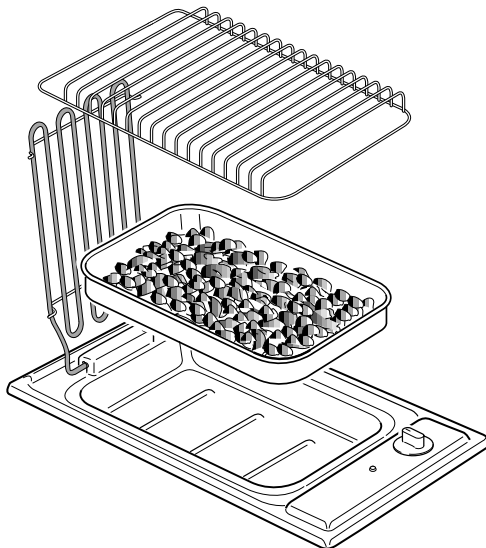


Fig. 21

Using the barbecue

- Before cooking, check that the removable parts are in their correct position (tray with well distributed pumice stone, heating element completely lowered, grill in position).
- Switch on the barbecue by turning the knob to position 12. The indicator light shows that the barbecue is ON.
- Preheat for about 5 minutes.
- Turn the knob to the position desired. The numbers from 1 to 12 indicate the operating positions with temperature increasing with the number.
- Put the food on the grill and check the cooking.
- To switch the barbecue off turn the knob to position "0".

WARNING

The barbecue becomes very hot during use.
Keep children away.

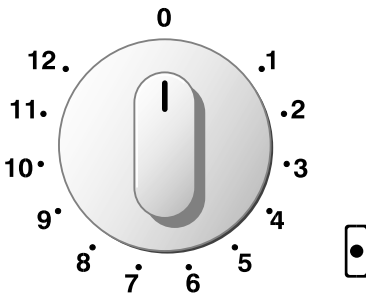


Fig. 22

Tips for grilling

- Preheat for about 5 minutes.
- The hotter the pumice stone, the quicker and more uniform the cooking.
- Do not pour water onto the hot or working barbecue.
- After grilling is finished, leave the barbecue switched on for a few minutes so that the fats absorbed by the pumice stone are burnt.

Table for grilling on pumice stones

Foods	Regulator position	Total tim [minutes]
Beef fillet	12	8
Steaks	12	12
Hamburgers	12	14
Sausages	12	13
Liver	12	5
Lamb chop	12	8
Chicken steak	12	9
Chicken thigh	11-10	17
Salmon steak	11-10	10
Trout	11-10	12
Trout baked in greaseproof paper	11	30

The times given are purely indicative and refer to the barbecue preheated to the maximum.

Cleaning and maintaining the electric barbecue

Cleaning the barbecue

- Before cleaning the barbecue switch it off.
- When cleaning the appliance must always be cold.
- Clean the outside with a cloth wetted with hot water and soap or water and liquid detergent. To make cleaning operations easier remove the grill and the pumice stone tray.
- Stainless steel surfaces can be cleaned with special products available on the market.
- Do not use steel pads or products which are abrasive, corrosive or chlorine based.
- Do not leave acid or alkaline substances (vinegar, salt, lemon juice etc.) on the barbecue surfaces.
- The pumice stone tray and the grill can be washed in the sink, but they are better washed in the dishwasher.
- After each cooking empty the residual fats from the pumice stone tray and wash it carefully. This is to prevent unpleasant smells during cooking.
- Every 2 or 3 cookings wash the pumice stone with water.
- Clean the heating element very carefully using a dry cloth or a cloth damped just with water.
- Be very careful that no water penetrates inside the appliance.

Do not use steam jet cleaners because the humidity could infiltrate into the appliance making it dangerous.

CAPLE “Built-in” Service

Should you require service at any time, please contact the **Caple Helpline on 0870 241 1142.**

Caple have a nationwide service network of engineers who will respond quickly to your call.

Always replace spare parts with genuine **Caple** spares. These are available from authorised **Caple Service Centres** or by mail order from our **National Service Stores, simply telephone 0870 241 1142.**

When ordering parts always quote the model number and serial number of your appliance.

YOUR GUARANTEE

CAPLE guarantees all parts of this product for one year from the date of purchase. During that time, should it become necessary CAPLE engineers will replace or repair all defective parts free of charge, except for parts subject to fair wear and tear, such as lightbulbs.

Parts and the engineers labour costs are chargeable after the first 12 months.

To qualify for benefits under the guarantee, you must be able to provide proof of date of purchase and the appliance must have been supplied, installed and used for domestic purposes only in accordance with CAPLE instructions.

Consequential losses and accidental damage to the product are not covered by the guarantee.

This guarantee does not affect your statutory or common law rights.

CAPLE cannot be responsible for the results of using this appliance for any other purposes other than those described in these instructions.