

HOST

Electric fryer

Instruction manual

Model:

HOST0565FS



**Read this instruction
manual carefully
before use**

Safety Instructions

- 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.

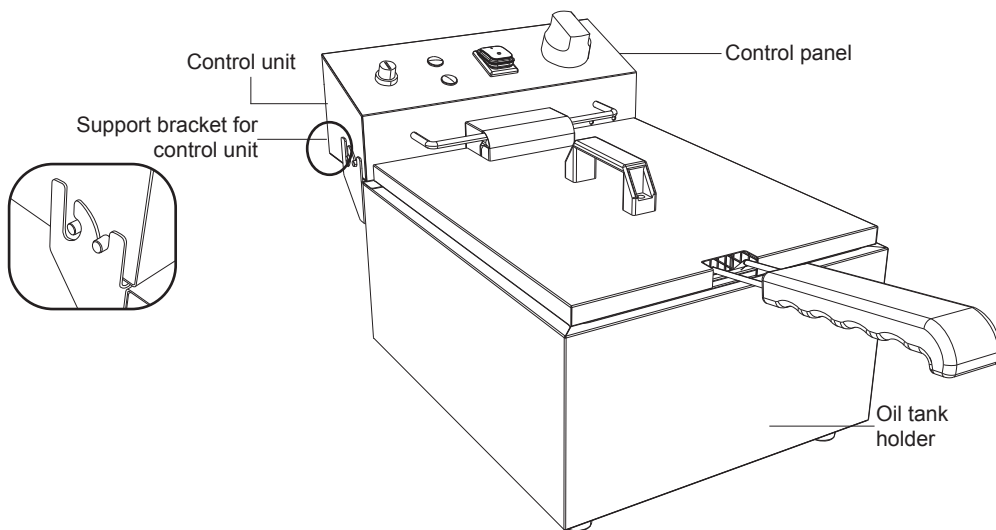
- If the power cord is damaged, it must be replaced by a recommended qualified technician in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been 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.
- HOST 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.
- HOST recommend that this product is connected to a circuit protected by an appropriate RCD (Residual Current Device).

Installation

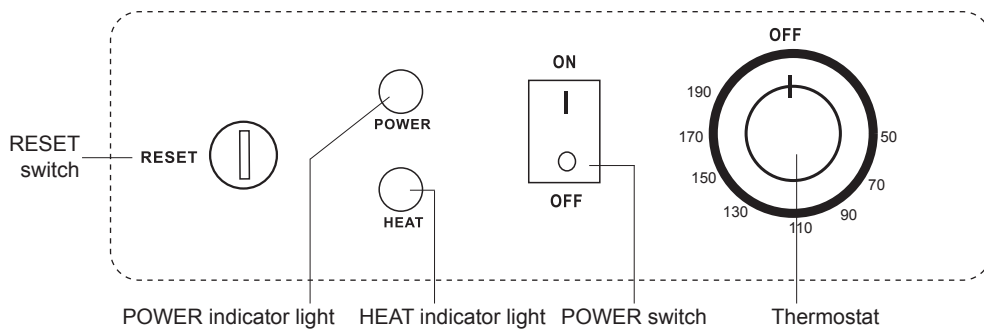
1. Place the unit on a heat-resistant surface. Avoid placing it on or close to flammable materials. Maintain a distance of 20cm (7 inches) between the appliance and walls or other objects for ventilation.
2. Keep the unit away from splashing water and countertop's edge.

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

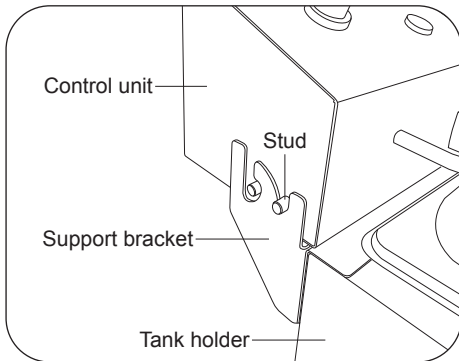


Control panel



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.

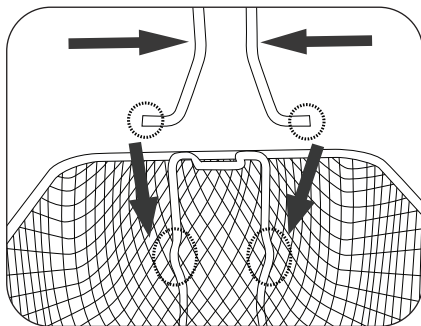


There is a safety switch located on the underside of the control unit, which will shut off power supply when the control unit is not installed correctly or when it is lifted.

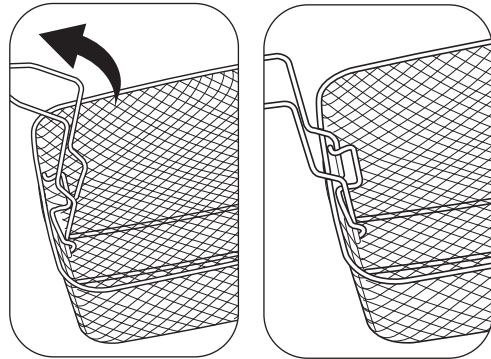
3. Place the batter plate into the oil tank.
4. Attach the basket handle to the frying basket as described below:

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

Warning:

- This is an attended appliance and must be supervised when in use.
- Unplug after use.
- If oil begins to smoke or overheat, switch off immediately.

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

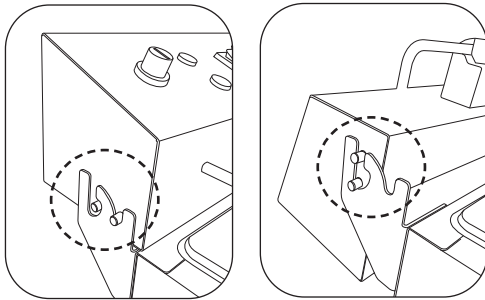
**Always turn off and disconnect the appliance from the power supply before cleaning.
Always allow the appliance and oil to cool before cleaning.**

- Check the temperature with a suitable probe thermometer; 40°C is the MAXIMUM temperature at which oil should be removed.
- For best performance, HOST 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.

Troubleshooting

A qualified technician must carry out repairs if required.

Fault	Probable Cause	Solution
The appliance is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug or lead is damaged	Replace plug or lead
	Fuse in the plug has blown	Replace the fuse
	Mains power supply fault	Check mains power supply
Oil spilling over	Too much food in the frying basket	Remove some food
	Food is not dry	Dry food before frying
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
Oil overheats or starts to smoke	Thermostat damaged	Switch off immediately. Consult a qualified technician

Service

Should your appliance have a fault, please visit the Service section of the HOST website.

Technical Specifications

Model	Voltage	Power	Current	Capacity	Dimensions (H x W x D) (mm)	Weight (kg)
HOST0565FS	220-240V~ 50-60Hz	3000W	13A	5 Litres	270 x 290 x 430	6

Due to our continuing program of research and development, the specifications herein are subject to change without notice.

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.



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

All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of HOST.
Every effort is made to ensure all details are correct at the time of going to press, however, HOST reserve the right to change specifications without notice.

HOST UKCA Declaration of Conformity



We {Host} of {Host House, Chepstow, NP16 6UP} hereby declare that the equipment is in conformity with the requirements of the following Regulations:

- Electrical Equipment (Safety) Regulations 2016
- Electromagnetic Compatibility Regulations 2016
- The Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012

We hereby declare that:

Equipment Model number HOST0565FS 5Litre Electric Fryer - 3kW

is in conformity with the applicable requirements of the following documents

Ref. No.	Edition/date
BS EN 60335-1	2012 +A11:2014 +A13:2017
BS EN 60335-2-37	2003 +A1:2008 +A11:2012 +A12:2016
BS EN 62233	2008
BS EN 55014-1	2017
BS EN 55014-2	2015
BS EN 61000-3-2	2019
BS EN 61000-3-3	2013

I hereby declare that the equipment named above has been designed to comply with the relevant sections of the above referenced specifications and is in accordance with the requirements of the Regulations:

Signed by: 

Full Name **Jess Attree**

Title: **General Manager**

Location: Chepstow, Great Britain

Date: **17th June 2022**



www.host-appliances.com

HOST0565FS_EN_A5_v1_2022/08/15