

Congratulations on the purchase of your new Russell Hobbs stainless steel frying pan. This versatile product is sure to bring you the many benefits of frypan cooking. (Economical, easy to clean and reliable)

FEATURES OF YOUR RUSSELL HOBBS FRYING PAN

IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances :

- Read all instructions carefully and keep for future reference.
- Ensure that the lid knob is assembled securely before use.
- Always insert the temperature control probe into the unit before plugging the appliance on. After use, turn the control dial to '0', switch off mains supply and disconnect from the wall. **Always unplug from wall outlet when unit is not in use and before cleaning.**
- The frypan must only be used with the Control Probe provided.
- **The knob on the glass lid may get hot during use, it is recommended to use oven mitts to remove.**
- If using a plastic spatula do not leave in frypan when hot.
- Avoid using on metal surfaces e.g. sink , hotplate.
- Be extremely careful when moving the unit if it contains hot oil or any other hot liquids.
- **Always place on a level surface.**
- Never leave the appliance unattended while in use.
- Close supervision is necessary when the product is used near or by children.
- Do not let the power cord of the frypan hang over the edge of a table or bench top or touch any hot surface.
- **DO NOT IMMERSE THE CONTROL PROBE IN WATER.**
- Do not use the unit if it has malfunctioned or has been damaged in any way, or if the control probe or cord are damaged. Always take it to an authorised Amalgamated Appliances service centre.
- **DO NOT USE APPLIANCE FOR ANY PURPOSE OTHER THAN ITS INTENDED USE.**

FOR HOUSEHOLD USE ONLY

If necessary to re-plug always ensure that the three pin plug is fitted as follows :

PREPARATION FOR USE :

Before the first use, wash, rinse and dry your frypan and lid. 'Season' the cooking surface by applying a thin layer of cooking oil and rub in with a paper towel. **This is also necessary after cleaning in a dishwasher.**

1. Insert the control probe into the frypan inlet.
2. Plug the power cord in and turn the power on
3. Set the control probe dial to the desired temperature setting (refer to temperature guide on page 3)
4. The light will remain on until the set temperature has been reached and will then cycle on and off throughout the cooking process.

STAINLESS STEEL COOKING SURFACE

The Russell Hobbs stainless steel cooking surface is manufactured from high quality stainless steel. Stainless steel is hygienic, easy to care for and extremely durable.

To maintain this surface and achieve the best results, follow these simple instructions :

- Before initial use , always 'season' the surface as explained above.
- Use sufficient oil when sautéing, pan frying and roasting to prevent sticking. Two to three tablespoons is generally sufficient.
- Do not use high temperatures to brown and seal meat as this will cause it to stick. Use settings 6 – 7. Food such as steaks, rissoles and roasts will also stick if turned before completely browned and sealed.

Note – To prevent food from sticking, maintain low temperatures, ensure sufficient juices are in the frypan and season the frypan before and after each use.

CARE AND CLEANING

1. Glass lid : Wash the lid in warm soapy water using a soft sponge, rinse and dry thoroughly. The glass lid is also dishwasher safe.

Note – Take care when glass lid is hot, never place hot lid under water or on cold surfaces. This may cause the lid to crack.

2. Control Probe: If cleaning is necessary, wipe over with a damp cloth. NEVER IMMERSE THE CONTROL PROBE IN ANY LIQUIDS

3. Cooking pan : Wash in hot soapy water, rinse and dry thoroughly. To remove cooked – on food, fill the pan with hot water and allow to stand for a few minutes. This will soften the food making it easier to remove. NEVER POUR COLD WATER INTO A HOT FRYPAN
Do not use abrasives or scouring pads as these may scratch the highly polished surface.

CARE AND CLEANING – Cont.

Removing stubborn stains : These can be removed by using any brand of stainless steel powder cleaner, use on the cooking surface only !!
Alternately, rub a paste of bicarbonate of soda and water onto the stained area, wash thoroughly before use.

Note – Re-season the cooking surface after using any of the above methods to remove stains.

The pan is completely dishwasher – safe , the heating element is totally sealed so it is safe to fully immerse in water. Always remove the probe first !!

COOKING WITH YOUR RUSSELL HOBBS FRYING PAN

Frying :

The frypan is ideal for shallow or dry frying. Deep frying is not particularly suitable as the shallow sides and large surface of the pan result in heat loss.

Pan frying – suitable for eggs, omelettes, bacon, steak etc. Pre-heat on 4 –5 with a little oil to prevent sticking.

Shallow frying : Suitable for vegetable pieces, e.g roast pumpkin and potato, and crumbed food. Pre-heat on 5-6 with sufficient oil to half cover the food. Cook with lid off.

Sauteeing :

Pre-heat on setting 4 –5 with a little oil to prevent sticking.

Stir Frying :

For best results, cut food into small even sized pieces. Pre-heat fry-pan on settings 6 – 7 with a little oil. Add vegetables, meat and seasoning, stirring continuously.

The lid can be placed on the unit for the last few minutes of cooking.

Roasting :

Meat and poultry – The frypan is ideal for roasting meat and poultry, as the meat retains its flavour and juices.

Preheat on settings 6-7 with a little oil for less fatty joints and no oil for fattier joints of meat. Brown and seal the meat on all sides and position the lid. After browning, turn to settings 4-5 to cook the meat as desired. Turn the meat during cooking, set aside and cover with foil while you prepare the gravy from the juices in the frypan

Roasting times :

Note : These times are for well done. Reduce the times to suite personal taste

Pork – 30 – 40 minutes per 500g after browning

Veal – 30 – 40 minutes per 500g after browning

Lamb – 25-30 minutes per 500g after browning

Chicken – 30 – 35 minutes per 500g after browning

The frypan can also be used for boiling rice and pasta (see recipes herewith)

RECIPES



(Recipes are a general guideline only and cooking times may vary according to personal taste and quality and type of food used.)

