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**Electric deep fryer**  
**PKA375CA1W**



**BOSCH**

en Instruction manual



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Additional information on products, accessories, replacement parts and services can be found at [www.bosch-home.com](http://www.bosch-home.com) and in the online shop [www.bosch-eshop.com](http://www.bosch-eshop.com)

## Intended use

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.

This appliance is intended for private domestic use and the household environment only. The appliance must only be used for the preparation of food and beverages. The cooking process must be supervised. A short cooking process must be supervised without interruption. Only use the appliance in enclosed spaces.

This appliance is intended for use up to a maximum height of 2000 metres above sea level.

Do not use any unsuitable safety devices or child protection grilles. These can cause accidents.

This appliance is not intended for operation with an external clock timer or a remote control.

The manufacturer accepts no responsibility for damage which arises as a result of disregarding the instruction manual.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 15 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

## Important safety information

This appliance must be installed according to the installation instructions included.

### Warning – Risk of fire!

- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- Deep-fat frying oil or fat can catch fire. Only use the deep-fat fryer with suitable deep-fat frying oil or fat. Do not exceed or fall short of the fill level. Liquefy deep frying fat before use. Observe the product-related deep-fat frying temperature.
- Old deep-fat frying oil or fat tends to foam and has a lower ignition temperature. Replace deep-fat frying oil or fat when it becomes brown, smells unpleasant and/or smokes prematurely.
- Water in hot oil generates a fat explosion. Never try to put out burning deep-fat frying oil or fat by pouring water on it.

#### **In the event of fire:**

- Unplug the appliance: Switch off the fuse in the fuse box.
- Cover with a stainless steel cover or fire blanket: The lack of oxygen will extinguish the fire.
- Switch off the extractor fan: The air draught strengthens the fire.
- The appliance becomes very hot and flammable materials could catch fire. Never store or use flammable objects (e.g. spray cans, cleaning agents) under the appliance or in its immediate vicinity. Never place flammable items on or in the appliance.

### Warning – Risk of burns!

- The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.
- Water in hot oil generates a fat explosion. Take particular care when working with water near the hot appliance. Also take care when working with water near the cold appliance. Do not allow any water to enter the deep-fat frying oil or fat. Risk of a fat explosion when next heating the appliance up! Always close the cooled appliance with the cover.

- Water in hot oil generates a fat explosion. Replace deep-fat frying oil or fat when it contains a lot of water (e.g. due to frequent deep-fat frying of frozen food). Signs of water in the deep-fat frying oil or fat:
  - Rising bubbles
  - Water droplets
  - Steam
  - Spitting during deep-fat frying
- Filling with wet foodstuffs and large quantities causes the deep-fat frying oil or fat to foam over. Dry wet foodstuffs thoroughly before deep-fat frying. Remove ice from frozen food. Fill the basket next to the deep-fat fryer, not in it or above it. Lower the deep-fat frying basket into the oil or fat slowly, several times.
- Water in hot oil generates a fat explosion. Dry the deep-fat frying basin carefully after cleaning before filling it with deep-fat frying oil or fat again.
- When the appliance cover is closed, heat will accumulate. Only close the appliance cover when the appliance has cooled down. Never switch the appliance on with the appliance cover closed. Do not rest food on the appliance cover or use it to keep food warm.

### Warning – Risk of electric shock and serious injury!

- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.

## Causes of damage

### Caution!

- If hard or sharp objects fall on the glass ceramic panel or the glass ceramic cover, damage could occur.
- **Damage from unsuitable accessories:** only use designated original accessories. Only use the designated original deep frying baskets. Do not put the glass cover of the steamer on the deep fryer.

## Environmental protection

In this section, you can find information about saving energy and disposing of the appliance.

### Tips on energy saving

- Only heat the appliance until it has reached the desired temperature.
- Always set the recommended temperature.
- Use oil or fat which is suitable for deep-fat frying.

### Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.

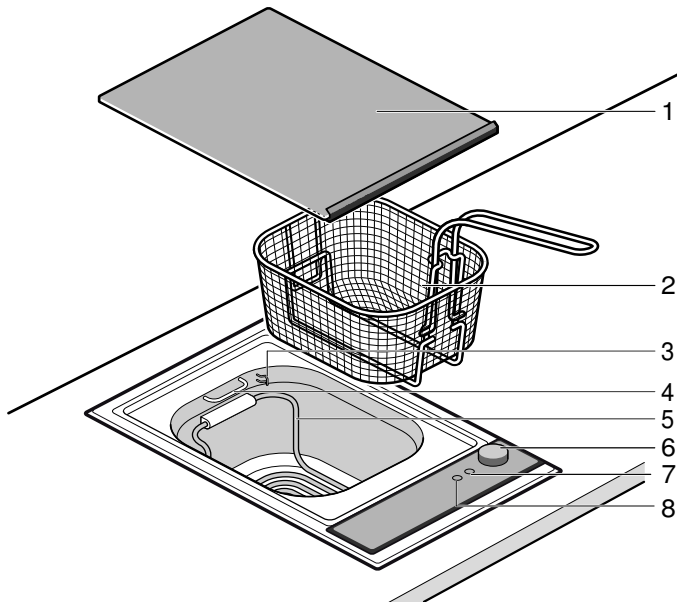


This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

## Getting to know your appliance

In this section, we will explain the components and controls.

### Your new deep fryer



No.	Name
1	Glass ceramic cover
2	Deep frying basket
3	Heating element retainer
4	Frying basket suspension
5	Heating element
6	Temperature selector
7	Indicator light
8	Heating light

### Heating element

For easier cleaning of the deep-fat fryer basin, you can swivel the element upwards.

#### **Warning – Risk of burns!**

The element heats up even when swivelled up. Do not switch the deep-fat fryer on while the element is swivelled up.

### Accessories

Only use the deep-fat frying baskets intended for this deep-fat fryer.

Do not insert any plastic utensils into the fat.

## Before using for the first time

In this section, you can find out what you must do before using your appliance to prepare food for the first time. Read the safety information before you start. → *"Important safety information" on page 4*

### Cleaning the appliance

Clean the frying basin and the deep frying basket thoroughly using a sponge and soapy water before using them for the first time. Wipe dry with a clean dry cloth.

## Operating the appliance

In this section, you can find out how to set your appliance. In the table, you can find the settings for various dishes.

### Warning – Risk of fire!

When using the deep-fat fryer with frozen fat, the element can overheat. Defrost frozen fat before liquefying.

### Warning – Risk of fire!

When using the deep-fat fryer with solid fat, the element may overheat. Melt deep-fat frying fat first at a low temperature. Only set a higher temperature once the deep-fat frying fat is largely melted.

### Warning – Risk of fire!

If the minimum fill level is not met (bottom mark), the element can overheat. Add oil or fat in good time.

## Deep-fat frying

During deep-fat frying, the heat generated by the appliance is transferred to the food being fried via the fat. This rapid cooking process forms a tasty crust on the food. The temperature range for deep-fat frying is between 150 and 190 °C.

### Notes

- Break up the fresh frying fat into small pieces before melting it. When reusing frying fat, make a hole in the solid mass of fat (e.g. using the handle of a wooden spoon) before melting it, pushing right down to the heating element.
- Only use pure vegetable oil or vegetable fat for deep-fat frying. Avoid using blends of fat.
- When frying fat may emit smoke as it melts. This is normal.

## Deep fryer settings

**Note:** Ensure the drain valve is closed.

1. Fill the frying basin with 4 litres of frying oil or 3.5 kg of frying fat.
2. Set the temperature using the temperature selector.
3. When the heating light goes out, immerse the deep frying basket containing the food to be fried in the oil/fat.
4. When you have finished deep-fat frying, remove the deep frying basket and gently shake it to remove any excess oil/fat.

To allow the remaining oil/fat to drain, hook the deep frying basket into the suspension device.

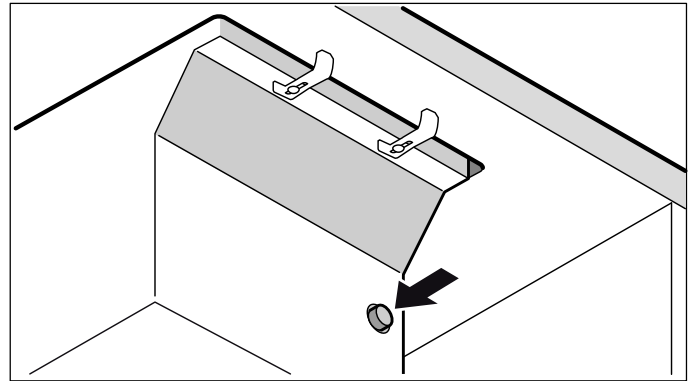
## Heating light

The heating light lights up while the deep-fat fryer is heating up. The heating light goes out when the deep-fat frying oil/fat has reached the set temperature.

## Safety cut-out

The safety cut-out automatically switches off the deep fryer if the frying basin is not filled with oil/fat up to at least the bottom marking.

1. Switch off the deep fryer and allow it to cool down.
2. Fill the frying basin with at least 3 litres of frying oil/fat.
3. Push the safety pin on the front of the housing in firmly (e.g. using a ball-point pen).



You can now use the deep fryer again.

## Draining the frying oil/fat

If the food being fried is no longer becoming crispy despite the temperature being set correctly, you need to change the oil/fat.

### Warning – Risk of burns!

Hot oil or fat may spray out from the drain valve during draining. Allow the oil or fat to cool down until it is lukewarm before draining.

1. Place a heat-resistant container with a capacity of over 4 litres under the drain valve.
2. Open the drain valve underneath the deep fryer and drain the used oil/fat.

**Note:** Drain the fat while it is still warm and liquid. If the fat solidifies in the drain valve, you can push it through using a thin object such as the handle of a wooden spoon.

**Note:** Do not pour oil/fat down the sink or toilet; dispose of it at designated collection points instead.

## Table of cooking settings

The values in the table are guide values and may vary depending on the type and quantity of the food being fried.

Food being fried	Amount	Temperature in °C	Time in minutes	Information
Melting the frying fat	3.5 kg	100		
<b>Fresh food</b>				
Filled puff pastry items	x 5	190	6-8	Pre-cooked meat filling, raw vegetable filling. Turn.
Battered prawns	x 12	170-180	4-6	Pre-cooked and shelled. Turn.
Battered vegetables	x 8	170-180	4-8	e.g. cauliflower florets*, courgette slices, mushrooms, onion rings. Turn.
Fish fillet, breaded	100 - 200 g each	160-170	5-10	
Chicken thighs, breaded	200 - 350 g each	160	15-20	
Croquettes	6-8	170	5-6	
Chips	500 g	180	Initially 2-4, then 6-8	Wait at least 15 minutes between pre-frying and frying until cooked. Use floury potatoes.
Escalope, breaded	x 2	170-180	5-8	
<b>Desserts</b>				
Jam-filled/plain doughnuts	x 6	160-170	6-10	Fry without the basket. Turn.
Battered fruit	x 8	170-180	5-7	e.g. slices of pineapple, apple or kiwi. Turn.
Crullers/churros	x 4	170-180	6-8	Turn.
<b>Frozen food**</b>				
Camembert, breaded	75 - 100 g each	160	6-8	
Fish fillet, breaded	150 g each	170	5-7	
Fish fingers	500 g	170	3-5	
Mini spring rolls/nems	500 g	180	3-5	
Chicken nuggets	500 g	160	5-6	
Croquettes	500 g	170	3-5	
Chips	500 g	180	5-7	
Squid rings	500 g	180	3-5	

\* Pre-cooked, al dente

\*\* Observe the information on the packaging



## Tips and tricks

### Tips for using oil or fat to fry food

- When frying food, use only pure plant oils or fats that are suitable for high-temperature frying, such as groundnut oil, palm oil and coconut oil. Oils that are not suitable include virgin olive oil, soybean oil and wheatgerm oil. Avoid using blends of fat. Follow the manufacturer's instructions.
- Each time you use the fryer, use a skimming ladle afterwards to remove any large food remnants from the frying oil or fat. Alternatively, you can open the oil drain valve to drain off the food remnants. Wait until the frying oil or fat has cooled down to 40 °C or less.
- If you wish to reuse the frying oil or fat, line a metal sieve with a piece of paper towel and, once the oil or fat is lukewarm, pour it through the sieve.
- Replace the frying oil or fat regularly, and at the very latest when it starts to smell or taste unpleasant, foams significantly, starts to smoke (at 160-170 °C) or if the food no longer becomes crispy even at the correct temperature setting. Early smoking must not be confused with the steam that rises when moist food is placed in the fryer.
- Put the lid back on once the oil or fat has cooled down. This prevents impurities or water from contaminating the fat.

### Tips regarding the food

- The following are suitable for deep frying: small pieces of meat and fish, vegetables, potatoes, pastries, fruit and breaded food.
- Moist foods such as fish, shellfish, pieces of meat, vegetables or fruit slices must be thoroughly dried.
- Foods with a high water content are not suitable for deep frying.

### Tips regarding the deep frying

- Do not deep fry very large quantities at once so that the oil can circulate and release the heat quickly to the food. Shake the frying basket with the food to avoid it sticking and to help the oil circulate.
- The food should be completely covered by the deep frying oil or fat. Turn large food items after the first half of the frying time or push them down with a second frying basket.
- Fill the food into the frying basket on the worktop beside the deep fryer. Do not fill the frying basket directly over the deep fryer. This will help keep the deep frying oil or fat free from residues.
- Do not salt or season the food above the deep fryer to avoid soiling of the deep frying oil or fat.
- Moist or frozen food leads to particularly hefty foaming of the oil or fat when it is inserted. Slowly lower the filled basket several times. This prevents overflowing of the fat.
- Remove ice from deep frozen foodstuffs before deep frying.
- Set the recommended temperature.
  - Correct temperature: proteins form a protective crust. Only a small amount of fat is absorbed.
  - Temperature too high: the food is browned too quickly and remains raw on the inside.
  - Temperature too low: the food absorbs too much oil or fat.
- Dab freshly deep fried food with kitchen paper to reduce the amount of fat even more.

## Cleaning

With good care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time to come. We will explain here how you should correctly care for and clean your appliance.

Suitable maintenance and cleaning products can be purchased from the after-sales service or in our e-Shop.

### **Warning – Risk of burns!**

The appliance becomes hot during operation. Allow the appliance to cool down before cleaning.

### **Warning – Risk of electric shock!**

Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.

### **Warning – Risk of burns!**

The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.

### **Warning – Risk of burns!**

Hot oil or fat may spray out from the drain valve during draining. Allow the oil or fat to cool down until it is lukewarm before draining.

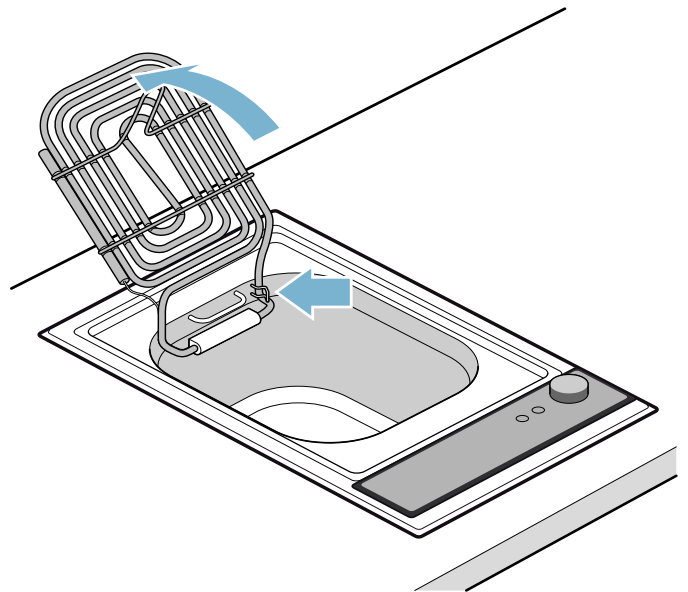
## Do not use these cleaning agents

- Scouring or chemically aggressive cleaners
- Acidic cleaners (e.g. vinegar, citric acid, etc)
- Cleaners containing chlorine or with a high content of alcohol
- Oven cleaner
- Hard and scratchy sponges, brushes or scouring pads
- Thoroughly wash out new sponge cloths before using them.

## Cleaning the appliance

The appliance must be cold.

1. Drain the oil.
2. Lift the heating element up and ensure that it engages in the retainer provided.
3. Use kitchen paper to remove any large remnants of food in the frying basin.
4. Push the heating element down.
5. Fill the frying basin with hot soapy water up to the bottom marking.  
**Note:** Never fill with water above the top marking.
6. Clean the frying basin and the heating element with a soft scrubbing brush.  
**Note:** Avoid scraping or scouring as this could leave permanent scratches.
7. Swing the heating element up until it engages in the retainer. Clean the section of frying basin beneath the heating element.
8. Drain the water. Swivel the heating element down again and rinse with clean water.  
**Note:** Do not leave any cleaning agent residues in the frying basin. Dry the frying basin and the heating element with a soft cloth.



Appliance part/ surface	Recommended cleaning
Deep frying basket	Clean by hand using a mild detergent. <b>Note:</b> N.B.: Do not clean it in the dishwasher.
Control panel and glass ceramic cover	Clean using a soft damp cloth and a little detergent; the cloth must not be too wet. Wash off any remaining detergent with cold water. Then dry with a soft cloth <b>Note:</b> Do not clean the glass ceramic cover in the dishwasher.

 **Customer service**

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution, also in order to avoid after-sales personnel having to make unnecessary visits.

**E number and FD number**

Please quote the E-number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate bearing these numbers can be found on the appliance certificate.

Please note that a visit from an after-sales service engineer is not free of charge in the event of misuse of the appliance, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

**To book an engineer visit and product advice**

**GB** 0344 892 8979

Calls charged at local or mobile rate.

**IE** 01450 2655

0.03 € per minute at peak. Off peak 0.0088 € per minute.

Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances.



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