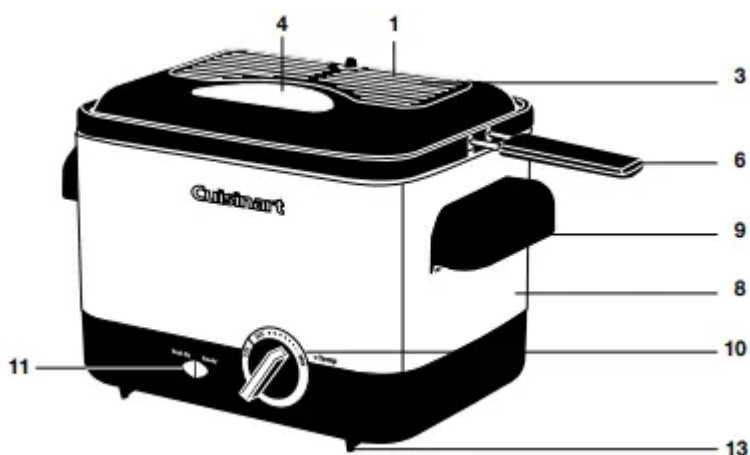


## Parts and Features



1. Filter cover
2. Anti-odor charcoal filter (not shown)
3. Removable lid
4. Viewing window
5. Basket – chrome plated steel mesh (not shown)
6. Handle – detachable basket handle
7. Nonstick Diecast Bowl with pouring spout (not shown)
8. Housing – brushed stainless steel
9. Cool touch side handles
10. Adjustable temperature control
11. Indicator lights – red indicator light signals that fryer is heating up; green indicator light signals that fryer is ready to cook
12. Detachable power cord (not shown)
13. Nonskid feet
14. BPA-Free (not shown) – All materials that come in contact with food are BPA-Free.

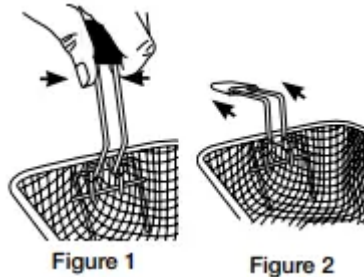
## Before the first use

Remove all packaging materials and any promotional labels or stickers from your deep fryer. Be sure all parts (listed above, Parts and Features) of your new appliance have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

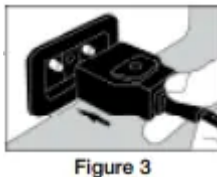
Before using your Cuisinart™ Compact Deep Fryer for the first time, remove any dust from shipping by wiping the base with a moist cloth. Thoroughly clean the bowl, lid, and basket. The lid and basket are dishwasher-safe. Never immerse the appliance in water; water must not be allowed to penetrate the interior of the appliance.

## Assembly Instructions

1. Place base on a clean, flat surface where you intend to cook.
2. To properly attach the handle to the basket, squeeze together both ends of the handle and insert both ends into the bracket holes (Figure 1). Keeping ends in bracket holes, gently release grip. Firmly pull back handle to snap into position (Figure 2).



3. Make sure unit is turned to Min at thermostat dial.
4. Connect the magnetic power cord to the unit. See Figure 3.



5. Add recommended amount of oil. Never operate fryer without oil reaching the fill line.
6. Plug the cord into a standard electrical outlet.

## Operating Instructions

Once the deep fryer is assembled properly and you are ready to begin frying:

1. Pour fresh oil into the bowl up to the oil fill level (1 Liter). The oil fill level is indicated on the bowl.
2. See assembly instructions regarding power cord. Always attach cord to fryer before plugging into standard electrical outlet.
3. Turn the temperature knob clockwise to the recommended temperature setting.
4. After approximately 8-10 minutes, the ready light will turn on when the desired frying temperature has been reached. If food was previously frozen, remove as many of the ice crystals as possible. Place food in the basket in a single layer with space between them. Gently submerge basket in hot oil to begin frying.
5. We recommend keeping the lid on during frying.
6. Once the food is done, raise the basket and hook it onto the bowl rim to drain oil.

7. As soon as oil has drained, remove the basket and place food on a plate lined with paper towels.

## **WARNING**

Never turn on unit without oil in the bowl.

Never fill the fryer above the fill line – it may cause hot oil to overflow while frying.

Do not use the Compact Deep Fryer when the oil is below the fill line.

The Compact Deep Fryer should be connected to power supply only after it has been filled with oil.

NEVER HEAT IT UP WHILE EMPTY! If this occurs, the thermal-cutoff will automatically shut off power.

Dry all ingredients well before adding to the hot oil. Do not overcrowd foods in the deep fryer when frying.

## **REMOVING LID**

When removing the oil and when cleaning, it is advisable to remove the lid. This can be done easily by opening the lid 45 degrees and then carefully pulling the lid forward. To replace the lid it should be pressed back in the hinge opening at the same 45-degree angle.

## **REMOVABLE CHARCOAL FILTER**

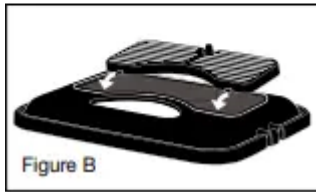
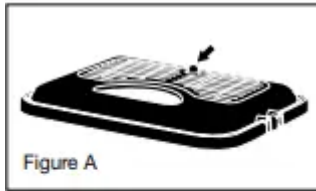
The Compact Deep Fryer includes an anti-odor charcoal filter that helps trap odors and steam during frying.

Filter should be removed before lid is immersed in water for cleaning. It will be difficult for the filter to dry while placed in the lid.

Filter life depends on the type of food most often fried, as some foods carry stronger odors, which the filter helps trap. With time the charcoal filters lose their effectiveness. A change in color or fading indicates that the filter needs to be changed; this generally occurs between 25 and 30 uses.

To remove the filter, press the single tab on the back of the filter cover toward you, and lift the cover out of the slots in front of the lid (Figure A).

To replace the filter cover, insert the two tabs on the front of the filter cover into the slots in the lid (Figure B).



NOTE: We recommend washing the filter every 2 to 3 uses. The filter can be washed in warm soapy water and rinsed.

Please ensure that the filter is completely dry before replacing

## Cleaning and Care

**Caution:** Before cleaning appliance, make sure it has cooled down. Oil stays hot for over an hour after cooking and well after the housing has cooled.

The basket, basket handle, and lid without filter are all top rack dishwasher-safe.

1. Make sure the oil is cool enough (about 2 hours after use) and the deep fryer is unplugged before cleaning.
2. Either discard used oil or filter it for future use. Bowl is designed with a pouring spout, so oil can be poured without spills and drips. Pour oil into a sealable container to discard or save for future use. Please refer to the tips and hints section in the recipe booklet for instructions on how to properly filter and re-use oil.
3. To fully clean interior – When fryer bowl is empty of oil, fill the unit with water, leaving 1½" at the top. Add ¼ cup baking soda and turn unit on. Let boil for 5 to 10 minutes. Shut the unit off and leave the hot water/baking soda mixture to soak. When the solution cools to warm, scrub the inside with a soft but firm bristle brush. Empty the water and baking soda solution by the fryer bowl's pour spout. Rinse carefully by adding about 2 cups of water, then empty again and dry.

To clean using soap – When fryer bowl is empty of oil, add about 2 cups of warm soapy water and let stand for a few minutes or wipe with a sponge. Rinse carefully with about 2 cups of clean water, then empty and dry.

**NOTE:** WATER MUST NOT BE ALLOWED TO PENETRATE THE INTERIOR OF THE APPLIANCE. NOTE: DO NOT IMMERS FRYER, CORD OR MAGNETIC PLUG IN WATER OR ANY OTHER LIQUID.

4. To clean exterior, wipe with a soft dry cloth. Never use an abrasive cleaner or harsh pad.
5. The basket, basket handle, and lid without filter can be washed in sink or dishwasher.

6. All components of the fryer should be thoroughly cleaned and dried before being stored.
7. Any other servicing should be performed by an authorized service representative.

## TIPS AND HINTS

- When frying food that is not coated in batter, make sure it is patted dry with paper towels, as excess moisture causes the oil temperature to drop. The smallest amount of water will also cause hot oil to spatter.
- It is important to use clean oil when frying. We recommend changing oil after every time you fry. It is possible to fry in the same oil more than once, especially if you are frying mild, non-odorous foods such as vegetables. After you fry something with a distinct odor, such as fish, any foods you fry afterward will take on a similar flavor. For this reason when you prepare a dish like fish and chips you would want to fry the chips first. Any time the oil looks very dark after frying multiple times it is time to change it. Also, the smoking point (temperature when oil will burn) of the oil lowers with each use.
- To filter oil for further use, wait until the oil is COMPLETELY cool, about 2 hours after frying. Pour the oil from the designated pouring spout into a container with a funnel lined with cheesecloth or a coffee filter to catch any debris. If reusing, store in a closed container in a dark and cool area.
- Recommended oils for frying are all vegetable oils, canola oil, peanut oil, or grapeseed oil. Specialty nut oils (walnut, almond, hazelnut, etc.) have a lower smoking point (temperature when oil will burn) so they are not recommended or suggested for deepfrying. We do not suggest frying with nut oils other than peanut oil.
- Olive oil is a healthy oil with great flavor, but extra virgin olive oil has a low smoking point and should not be used to deep fry at high temperatures unless it is blended with vegetable oil. Pure olive oil may be used as it imparts a good flavor, but do not fry above the temperature of 360°F. The ratio to fry with extra virgin olive oil is to blend  $\frac{1}{4}$  part extra virgin to  $\frac{3}{4}$  parts vegetable oil. It is never recommended to deep-fry with specialty nut oils such as walnut, sesame, or hazelnut.
- Oil temperature is crucial for deep frying. To avoid greasy, oil-saturated foods, the oil temperature must be between the temperatures 350°F and 375°F. The exception is frying potatoes, as you “blanch” them in oil first to cook the interior at a lower temperature, and then fry again at a higher temperature to achieve the crispy exterior.
- When adding foods to the deep fryer it is important not to add too much at once. Too much food will cause the temperature of the oil to drop, resulting in greasy rather than crispy food. Overcrowding the fryer basket will also result in uneven cooking.
- The recipes will specify whether to place the food to be fried in the basket in either the up or down position. When adding food to the deep fryer in the down position, be very careful not to drop anything into the hot oil, causing it to splash upward. Instead, gently

ease ingredients into the oil right at the oil's surface with a pair of tongs or a perforated skimmer.

- It is best to season fried food with salt and pepper once it has drained on paper towels after frying and while it is still hot. Deep-fried foods are best when served immediately after cooking and draining. If you are frying large amounts of food, keep your oven preheated to 200°F. This way you can keep fried food on a wire rack set on a jelly-roll pan in the oven once it has been fried, to keep it warm for serving.
- Always remove small food particles from the oil with a large, round slotted spoon or spider.
- Always have your ingredients ready to go as soon as your oil is at the correct temperature.
- When frying for an extended amount of time, be sure oil returns to required temperature before frying each batch. It is also important to keep the oil at the recommended level for each recipe, adding more oil as needed – remember, when foods are fried at the proper temperature, minimal oil is absorbed.
- The best way to clean unit is to add 2 tablespoons of baking soda and water to the fill line and boil for 5 minutes. We recommend cleaning with baking soda after each use (each time you change oil). See "Cleaning and Care" section, page 5 in instruction booklet.

## **Fun and different ideas to try in the deep fryer**

Fried cheeses are great on top of a salad or as a new addition to a cheese plate.

Try deep frying cheese – take Camembert, Brie or chèvre, slice into wedges or individual portions, dip in beaten egg whites and then roll in panko breadcrumbs seasoned with ½ teaspoon of salt and ½ teaspoon of pepper and a teaspoon of herbs de Provence. Place cheese in freezer for at least ½ hour to firm and set the coating. Fry at 375°F for 1 to 2 minutes until golden. Drain on paper towels and serve immediately

Thinly julienne leeks and fry at 375°F. Remove when golden, after 1 to 2 minutes. Drain on layered paper towels and season with salt. Serve alongside or on top of meats, fish, salads, or even mashed potatoes for a delicate crunch.

For crispy noodles, cut egg roll wrappers into strips and deep fry at 375°F until golden brown, about 1 to 2 minutes. Drain on layered paper towels and season with salt.

For tortilla chips, cut corn tortillas into quarters and deep fry at 375°F until golden brown, about 3 to 4 minutes. Drain on layered paper towels and season with salt.

For croutons, cut day-old bread into cubes. Fry at 375°F until golden brown, approximately 1 to 2 minutes.

The following versatile batters can be used for chicken, fish, seafood, and vegetables.

**Warning**

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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