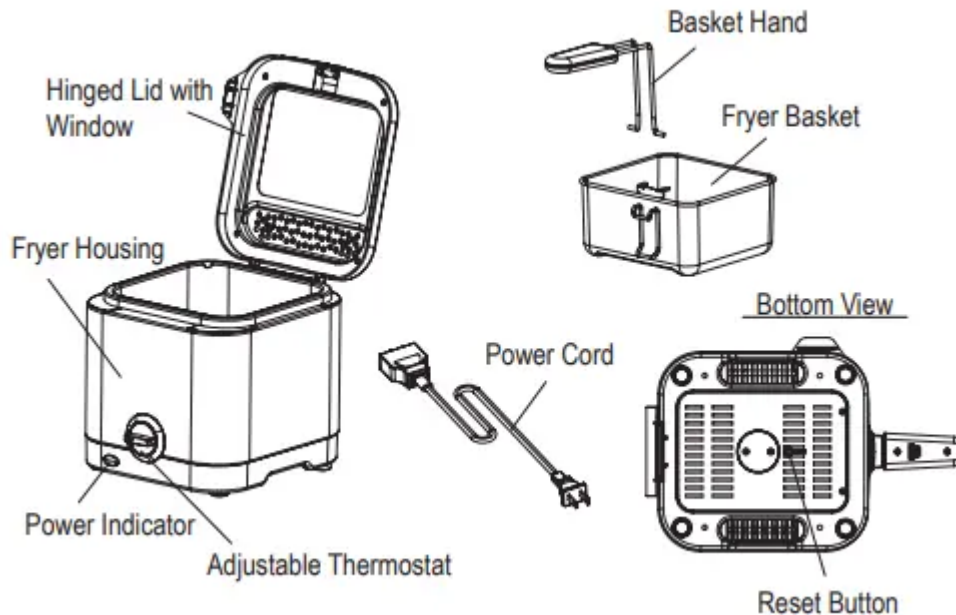


KNOW YOUR DEEP FRYER



PREPARING YOUR FRYER FOR USE

Prior to first use, remove all packaging materials from the exterior and interior of the fryer. Make sure fryer is unplugged and wipe the interior and exterior surfaces with a damp soapy cloth. Towel dry thoroughly. See the Care and Cleaning section for details.

CAUTION: Do not immerse fryer, cord, or plug in water.

BASKET HANDLE ASSEMBLY INSTRUCTIONS

1. Remove Handle and Frying Basket from inside the deep fryer.
2. Notice the eyelets on the interior side of the basket.
3. Squeeze the handle prongs in the middle.
4. Release the prongs into the eyelets on the interior side of the basket.
5. Press firmly down on the handle to lock in place.

TIPS FOR DEEP FRYING

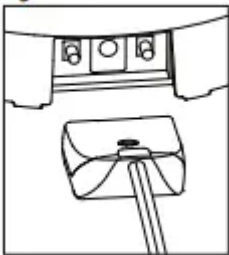
- Fill the unit between the maximum and minimum capacity lines only.

- To achieve quality results deep frying food needs to be surrounded by oil. Too much food causes the oil temperature to drop, resulting in “soggy” food.
- Coated foods (bread crumbs, batters, etc.) are best for deep frying. The coating acts as a protective layer keeping food moist on the inside and crisp on the outside.
- Before deep frying, remove ice crystals from food and blot dry with a towel. Excessive water and ice can cause the oil to splatter and/or overflow.
- For best results, defrost frozen foods for 20 minutes to create a crispier final product.
- Fry foods at the correct temperature for best results. This will prevent burning and give you even colored, crispy food.
- Prepackaged frozen cooked chicken may cook faster than uncooked food.

HOW TO USE YOUR DEEP FRYER

CAUTION: Never turn on the fryer with an empty OIL RESERVOIR. Always use your fryer on a flat, heat resistant surface.

Figure 1



1. Attach magnetic end of cord assembly directly to the fryer (See Figure 1). This should be done prior to plugging the cord into the wall outlet. The magnetic end of the cord is designed to only go on one way. Be sure the side stating "THIS SIDE UP" is facing up.
2. Pour cooking oil into Oil Reservoir until it reaches between the "MIN" and "MAX" marks on the inside of the reservoir. DO NOT OVER OR UNDER FILL.
3. Make sure that fryer is off and insert plug into 120 volt AC outlet.
4. Turn fryer to desired temperature position. The Power Indicator will illuminate.
5. Using the included metal fry basket, place food inside the fryer (Do not over stack food). Close the lid of the fryer. Overloading will lower the oil temperature, causing food to absorb too much oil and cook improperly
6. For cooking times, see chart on page 7, or use the recommended times in your recipe.
7. As your food fries, carefully open lid and stir slowly with a heat-resistant utensil to prevent foods from sticking together.
8. Once the food reaches desired brownness, using the fry basket, lift and drain. Set the drained food on several layers of paper towels to absorb excess oil. Season if desired. To fry more servings, repeat steps 4, 5, 6, 7 and 8.

WARNING: DO NOT USE THE DETACHABLE MAGNETIC CORD SYSTEM TO DISCONNECT THE FRYER. ALWAYS DISCONNECT PLUG FROM WALL OUTLET FIRST TO DISCONNECT FRYER.

Use only Model 189115 magnetic cord set with this product. The use of any other magnetic cord set may cause fire, electric shock, or injury.

CAUTION: The detachable magnetic cord is only for accidental disconnection and not to be removed during normal operation. If the cord becomes disconnected, the user should immediately unplug the cord set from the wall outlet, then reconnect the magnetic cord to the deep fryer and then to the wall outlet.

FRYING TIME AND TEMPERATURE

The frying times in this chart are a guide and should be adjusted to suit the different quantities or thickness of food and to suit your own taste.

FOOD	TEMP. SETTING	TIME (MINUTES)
CHICKEN STRIPS	375° F	5 to 8
CHICKEN PIECES, BONE-IN	360° F	18 to 20
FISH, BATTERED, FRESH	320° F - 340° F	8 to 12
FRENCH FRIES, FROZEN	375° F	5 to 8
FRITTERS	375° F	2 to 4
ONION RINGS	375° F	4 to 5
SHRIMP, BREADED	375° F	4 to 5

TIPS FOR OIL USE AND STORAGE

NOTE: Do not use seasoned or flavored oil such as walnut, olive oil, lard or drippings because they have a low smoke point. Use blended vegetable oil, pure corn oil, sunflower oil, soybean oil or grapeseed (canola oil). These oils are safe for using in your deep fryer as they have a high smoke point. Peanut oil is not recommended because it greatly impacts the flavor.

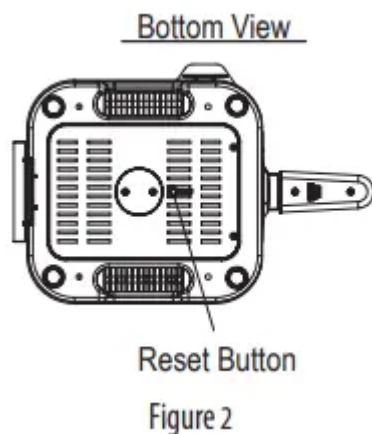
- Oils should never be mixed when deep frying.
- High heat, water and burnt food particles break down the oil's smoke point.
- Replace oil if you notice:
 - Excessive smoking at normal temperatures
 - Strong oil discoloration
 - A rancid smell

- Excessive foaming around the frying food
- Oil darkens with use because the oil and food molecules burn when subjected to high/ prolonged heat. The more you use an oil, the more slowly it will pour. Its viscosity changes because of changes to the oil's molecular structure. When smoke appears on the oil's surface before the temperature reaches 375° F, your oil will no longer deep-fry effectively.
- When frying fish or chicken, use the oil only once.
- Also, use the oil only once when frying fresh or frozen chicken. A great deal of moisture is released when frying the chicken, this breaks down the oil easily and can cause the oil to foam and lower the smoke point.
- Filtering the oil with a cooking oil filter or fine-mesh strainer can help keep it fresher. Although storing oil in a refrigerator may extend the life of the oil, this should never be done. The process of chilling oil then bringing the oil to room temperature causes excessive splattering during the heat up process.
- Store the covered oil in a cool dark place, for up to three months. Also check the oil before using for color, smell or excessive foaming. Discard the oil if it shows any of these qualities.

Resetting the overheat protection button

Resetting the Overheat Protection Reset Button may be necessary if unit will not turn on at start up or if unit appears to have stopped working during use.

1. Unplug the unit from the wall electrical outlet.
2. Allow the unit to cool down.
3. Remove any oil from inside the fryer
4. Using a narrow slotted screwdriver or pen, gently press the recessed reset button on the bottom of the unit, located near the center by the arrow. (see Figure 2)



CARE AND CLEANING

WARNING: ALWAYS TURN CONTROL TO “OFF” THEN DISCONNECT PLUG FROM WALL OUTLET BEFORE DISCONNECTING MAGNETIC CORD.

CAUTION:

- Do not immerse cord sets or fryer in water or any liquid.
 - Do not attempt to defeat the detachable magnetic cord system by trying to permanently attach cord set to product.
 - Do not stick pins or other sharp objects in holes on magnetic cord set.
 - Do not use any type of steel wool to clean magnetic contacts.
1. Turn unit OFF.
 2. Unplug from outlet and allow unit to cool completely.
 3. Remove magnetic cord from the fryer socket.
 4. When unit has cooled, empty cooking oil. If you plan to reuse the oil, store fryer with lid closed. (See TIPS FOR OIL USE AND STORAGE on page 7.)
 5. When changing the oil, take the opportunity to clean the inside of the fryer. Open the LID, pour out oil and discard properly; wipe the inside with paper towels to absorb excess grease. Wash interior of fryer and fry basket with hot soapy water. Rinse and dry thoroughly. Do not use scouring pads or abrasive kitchen cleaners.

1 Year Limited Warranty

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively “JCS”) warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized

JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-334-0759 and a convenient service center address will be provided to you.

In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-667-8623 and a convenient service center address will be provided to you. In the U.S.A., this warranty is offered by Sunbeam Products, Inc doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department.

PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

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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