

PARTS AND FEATURES



1. Lid	6. Oil Container
2. Basket with Collapsible Handle	7. Brushed Stainless Steel Body
3. Heating Element	8. Reset Button
4. Power ON Indicator Light	9. Temperature Control Knob
5. Oil Ready Indicator Light	10. Digital Timer



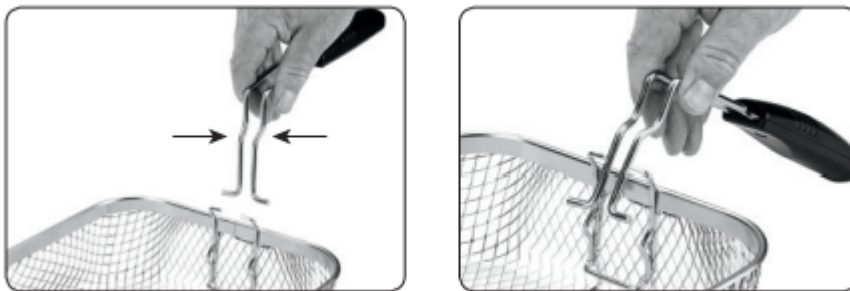
BEFORE THE FIRST USE

Remove all packaging materials and any promotional labels or stickers from your deep fryer. Be sure all parts (listed in 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® 3.4-Quart Deep Fryer for the first time, remove any dust from shipping by wiping the base with a moist cloth. Thoroughly clean the oil container, lid and basket. The oil container, lid and basket are dishwasher safe. Never immerse the appliance in water; water must not be allowed to penetrate the interior of the appliance.

OPERATING INSTRUCTIONS

1. Lift off lid covering oil container.
2. Remove basket from oil container. Attach handle to basket by squeezing posts and assembling as in diagram.



3. Insert the control panel into the stainless steel body as seen below.

NOTE: The immersion heating element will not heat up unless the control panel is correctly installed.



4. Pour approximately 3.4 quart of good quality vegetable, corn, canola, soybean, or peanut oil into reservoir until it reaches a level between the MIN and MAX marks inside the container. DO NOT OVER- OR UNDER-FILL. DO NOT MIX OILS.

5. Put lid on deep fryer. Make sure the temperature control knob is on Standby.

6. Attach breakaway cord to the back of the appliance, then plug into outlet.

7. When unit is plugged in, power light will turn on.

8. Set the temperature control knob to the desired temperature. The Oil Ready light will turn green once the oil has reached the desired temperature.

9. Remove lid and put food into basket. Lower basket into oil and replace lid.

CAUTION: Oil is hot. Please use caution when placing food into hot oil.

10. To set timer, press until desired frying time appears. Time will flash twice and then go solid to start countdown process. Timer will count down in minutes. The timer will countdown in seconds for the last minute. When the time is reached, the fryer will beep several times and show 00 in the display. To cancel, press button and reprogram timing. Maximum frying time is 60 minutes.

CAUTION: The timer will not turn off when the programmed time is completed.

11. When recommended frying time has elapsed, raise the basket to see if the food has reached the desired golden color. If the food is done, carefully lift and hang basket on edge of the oil reservoir. Allow oil to drain 10 to 20 seconds. Remove basket, and place cooked food onto absorbent paper towels.

NOTE: To preserve oil quality, do not add additional salt or spices to the food until after it has been removed from the fryer.

12. When cooking is finished, turn temperature control knob to Standby. Unplug the breakaway cord from the wall outlet before detaching from the appliance.

CHANGING THE TIMER BATTERY

1. Insert flat-head screw-driver or similar object into opening at left side of timer (located on the control panel) and push up to release the timer housing.
2. Once timer housing has been removed, turn upside down and remove battery cover. Replace with a L1154 button cell battery.
3. Place timer housing back into control panel.

CLEANING AND MAINTENANCE

1. Always unplug appliance, detach the breakaway cord and let the oil cool down to room temperature before cleaning.
2. Remove lid.
3. Lift out basket.
4. The control panel should never be immersed in water or other liquids. Before first use, clean the outer surface of the heating element with a damp cloth containing mild soap solution or clean water.
5. Once the oil has cooled, line a sieve with cheesecloth. Grasp each side of the removable oil container and lift upward. Pour the oil through the sieve and strain the used oil through it to remove food particles, crumbs and impurities. This process is safe to repeat 3 or 4 times without the oil deteriorating.
6. The frying basket should be hand-washed before first use and should be seasoned with oil before going into the dishwasher for the first time. Lid, oil container and frying basket are dishwasher safe. Dry parts thoroughly after cleaning.
7. The stainless steel body is submersible and should be washed by hand with warm, soapy water.
8. Ensure that both the lid and the oil container are completely dry after washing and before use.
9. After cleaning, reassemble oil container, heating element, basket and lid onto deep fryer. The heating element must be seated properly or appliance will not operate.
10. **WARNING:** When cleaning, use care – underedge of deep fryer is sharp.

11. For storage, basket handle can be folded down to fit inside container.

12. Tip: For ease in cleaning, wipe control panel with damp microfiber cloth. Microfiber cloths are available in most kitchenware stores.

NOTE: Oil staining on the heating element and oil container can be easily cleaned with a plastic scrubbing pad.

13. NEVER PUT THE CONTROL PANEL IN WATER OR OTHER LIQUIDS TO CLEAN.

Wipe it with a damp cloth or sponge. Do not use abrasive cleansers, which could scratch the surface.

Any other servicing should be performed by an Authorized Service Representative.

DEEP-FRYING GUIDE: Fresh or Uncooked Foods

Fresh indicates food prepared from a recipe or purchased fresh, not precooked. Read package label to determine if prepared, packaged foods are NOT precooked. If frozen, do not thaw; place foods directly from package into preheated oil. If there are ice granules around prepared foods, set pieces on a paper towel and pat dry. Moist vegetables will cause the oil to splatter.

Frying times may vary because of food temperature, quantity and size of pieces. Best results are obtained when food is cooked in small batches and the size of pieces is uniform. Check deepfried foods at the shortest times given; deep-fry until fully cooked.

Low heat 325°F

Turkey thighs, bone-in, skin-on. 20–22 min.

Turkey breast, bone up, skin down. 30–35 min.

Breaded eggplant. 5–6 min.

Breaded portobello mushrooms. 4½–5 min.

Medium heat 350°F

Frozen chicken nuggets. 5½–6 min.

Breaded chicken tenders. 3½–4½ min.

Breaded, boneless chicken breasts. 5½–6 min.

Breaded bone-in pork chops. 7½–8 min.

Egg rolls. 5 min.

Chimichangas. 7–7½ min.

Large shrimp. 1–2 min.

High heat 375°F

Red potato chips. 2–3 min.



Yam potato chips.	2–2½ min.
American fries.	5–6 min.
Thin french fries.	3–3½ min.
Thick french fries.	3½–4 min.
Curly french fries.	4½–5 min.

DEEP-FRYING GUIDE: Precooked Foods

Foods listed in this chart are breaded and cooked prior to packaging. If frozen, do not thaw; place foods directly from package into preheated oil. If there are frozen ice granules around precooked foods, set pieces on a paper towel and pat dry.

Use this chart as a guide to deep-frying times. Best results are obtained when food is cooked in small batches and the size of pieces is uniform. Check deep-fried foods at the shortest times given; deep-fry until heated through.

Low heat 325°F

Onion rings.	5–6 min.
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Medium heat 350°F

Chicken tenders.	5½–6 min.
Chicken nuggets.	3–4 min.
Chicken pieces.	7–8 min.
Small mushrooms.	2½–3 min.
Medium shrimp.	2–2½ min.
Small shrimp pops.	1–2 min.

High heat 375°F

Large or fantail shrimp.	1–2 min.
Mozzarella sticks.	2–3 min.
Halibut fish fillets.	3–3½ min.
Halibut fish balls.	2–3 min.

TIPS AND HINTS

- When cooking foods dipped in fresh batter, first lower basket. Using tongs, add food directly to oil. Use basket to lift out food when finished cooking.



- Sort or cut food into pieces of uniform size. All the food will then be cooked in the same amount of time. To reduce splattering, remove excess moisture or ice from food.
- The oil does not need to be changed after each use. In general, the oil will be tainted rather quickly when frying food containing a lot of protein (such as poultry, meat or fish). When oil is mainly used to fry potatoes and it is filtered after each use, it can be used an additional 4 to 6 times. However, do not use the oil for longer than 6 months.
- Once the oil has cooled, line a sieve with cheesecloth. Grasp each side of the removable oil container and lift upward. Pour the oil through the sieve and strain the used oil through it to remove food particles, crumbs and impurities. This process is safe to repeat 3 or 4 times without the oil deteriorating.
- It is important to follow the temperature recommendation for every recipe. If the temperature is too low, the fried food absorbs oil. If the temperature is too high, a crust quickly forms on the outside while the inside remains uncooked.
- For best results, drop freshly sliced food into basket one piece at a time.

FRYING FROZEN FOODS

- Due to their extremely low temperature, frozen foods inevitably lower the temperature of the oil. For best results, do not overload the basket with frozen foods.
- Follow the instructions on the frozen food package for cooking time and temperature.
- Frozen foods are frequently covered with a coating of ice crystals, which should be removed before frying. Lower the basket very slowly into the oil in order to ensure that oil does not boil over.

FILTERING AND CHANGING THE OIL

- **WARNING:** Always remove the plug from wall socket before cleaning. Allow the Cuisinart® 3.4-Quart Deep Fryer and the oil to cool completely (approximately 2 hours) before cleaning or storing. Never immerse the deepfryer body control panel, cord or plug in water or any other liquids.
- The oil does not need to be changed after each use. In general, the oil will be tainted rather quickly when frying food containing a lot of protein (such as poultry, meat or fish). When oil is mainly used to fry potatoes and it is filtered after each use, it can be used an additional 4 to 6 times.
- Once the oil has cooled, line a sieve with cheesecloth. Grasp each side of the removable oil container and lift upward. Pour the oil through the sieve and strain the used oil through it to remove food particles, crumbs and impurities. This process is safe to repeat after 3 or 4 times without the oil deteriorating.
- Used oil can be successfully stored in a cool, dark place for up to a month in a clean, airtight container. Refrigeration or freezing increases the oil's lifespan by several months.

However, do not use the oil for longer than 6 months. DO NOT STORE THE OIL IN THE DEEP FRYER. Add a little fresh oil each time you reuse the oil.

Any other servicing should be performed by a Certified Customer Service Representative.

TIPS FOR FRYING

Heat oil to 375°F unless recipe specifies otherwise. A cube of bread should brown in approximately 60 seconds. Correct temperature is extremely important. If the temperature is too high, breads will brown before the insides have cooked; if it is too low, the bread will absorb the fat and become soggy and greasy.

Cook only as much as will float easily in the oil. Too much added to the Cuisinart® 3.4-Quart Deep Fryer will cause the temperature to drop, and the food will be difficult to turn. Turn bread when it rises to the top of the oil, taking care not to pierce it. Lift cooked breads from the fryer; allow them to drain in the basket for a moment, then place on paper towels to drain.

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.