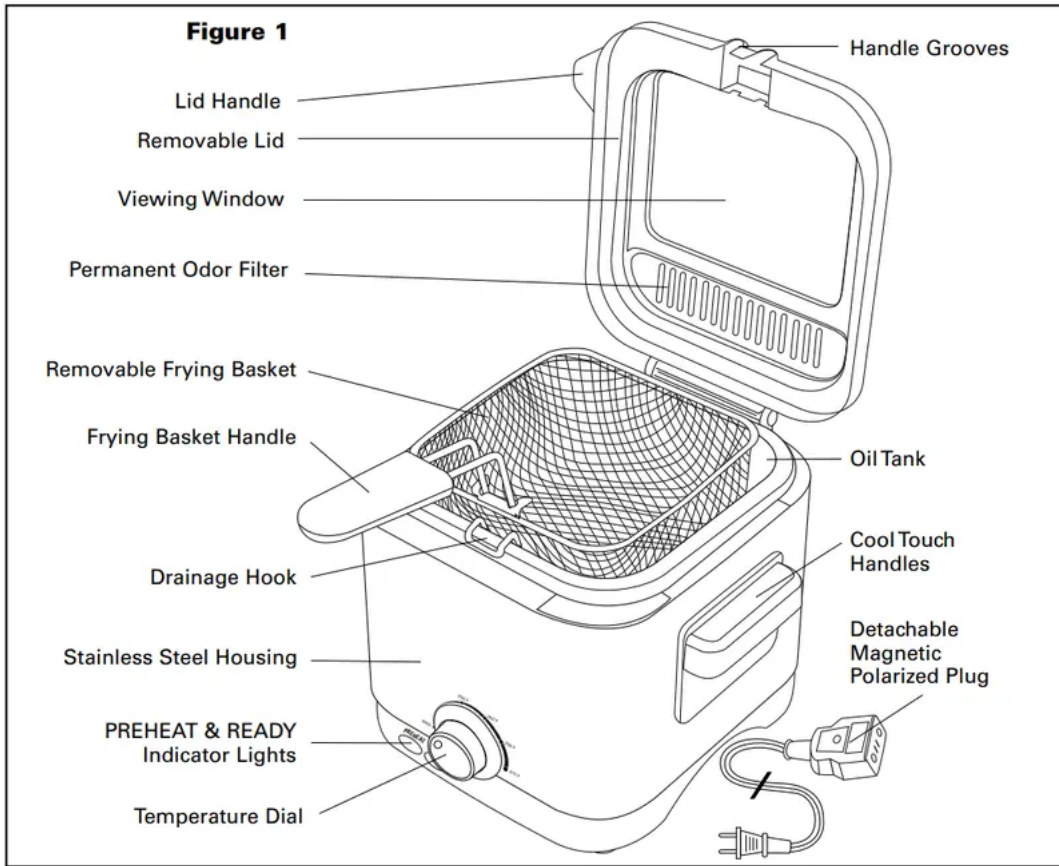


OVERVIEW



Assembling the Frying Basket Handle

1. Your Deep Fryer will be shipped with the frying basket handle in the storage position. To attach a handle to a frying basket, hold the arms of the handle inside frying basket as shown. Gently squeeze the arms of the handle so they fit into the eyelets on the frying basket see Figure 2).
2. Release the handle arms and push handle against the back of the frying basket until it locks into place (see Figure 3).

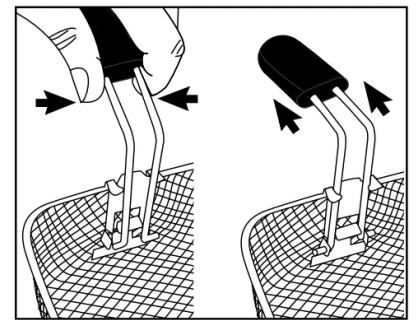


Figure 2

Figure 3

Before Using for the First Time

1. Remove all packing material and labels from the inside and outside of the Deep Fryer.



2. Use a damp cloth to clean the oil tank; then wipe dry with a paper towel.

◦ **WARNING:** Never immerse the appliance in water.

3. Wash lid and frying basket in dishwasher or in hot soapy water.

4. Wipe the stainless steel housing with a damp cloth.

5. Dry the oil tank and frying basket thoroughly before deep frying.

OPERATING

WARNING! This unit should not be used to boil water.

1. See the Deep Frying Chart for suggested temperatures and cooking times.

2. Place the appliance on a clean, dry, flat, heat-resistant surface close to an electrical outlet.

3. Open the lid and remove the frying basket from the oil tank.

4. Secure the frying basket handle to the frying basket (refer to “Assembling Frying Basket Handles” section of this instruction manual).

5. Pour 1.5 liters (6 cups) cooking oil into the tank between MIN and MAX level and close the lid.

◦ **WARNING:** Under- or over-filling the oil tank may damage the appliance and could result in serious personal injury.

6. Set the temperature dial to MIN.

7. Connect the detachable magnetic power cord to the appliance receptacle, with the “THIS SIDE UP” topside (see Figure 4.)

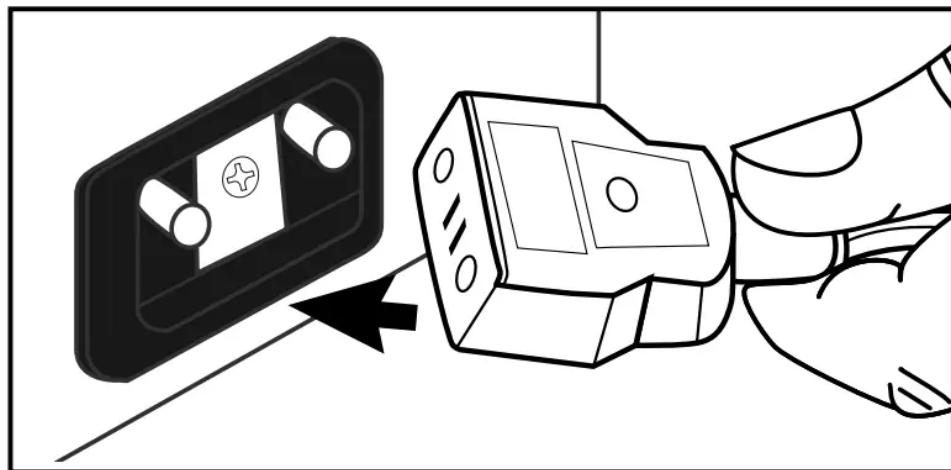


Figure 4

8. Make sure the cord is firmly in place. Then connect the polarized plug to the wall outlet. The red PREHEAT light will illuminate as the appliance heats the oil.
 - **CAUTION:** Do not let the cord hang over the edge of table or counter.
9. Turn the temperature dial to the desired frying temperature. Allow 7 to 10 minutes for preheat time.
10. When the oil reaches the selected cooking temperature, the red PREHEAT light will turn off and the blue READY light will illuminate, indicating the appliance has reached the set temperature.
11. Carefully place food into the frying basket. Do not overfill frying basket with food.
12. Use the lid handle to open the lid. Carefully and gently lower frying basket with food into the hot oil. Close the lid.
 - **WARNING:** This appliance generates heat and escaping steam during use. Use proper precautions to prevent the risk of burns, fires, or other injury to persons or damage to property.
13. As the appliance cooks the food, the red PREHEAT and blue READY light will cycle on and off as proper cooking temperature of the oil is maintained.
14. When food is done, using oven mitts, open the lid and hook the frying basket on the oil tank rim to drain oil for 5 to 10 seconds.
 - **WARNING: Use caution when opening lid; steam escapes as soon as the lid is opened. Use oven mitts when handling hot materials.**
15. Use a heat-resistant long-handled fork or tongs to remove cooked food or pour cooked foods from frying basket onto absorbent paper towels or clean brown grocery bags to soak up excess oil.
16. To deep fry another batch of food, always check oil level. Make sure oil tank is filled at least to MIN. Add oil as necessary.
17. When the oil reaches the selected cooking temperature, follow the instructions previously described and continue deep frying.
18. When all cooking is complete, turn the temperature control to MIN. Unplug the plug from the wall outlet, then detach the cord from the appliance receptacle.
19. Close the lid and allow oil and the Deep Fryer to cool.
20. **WARNING! Oil will remain hot for an extended period of time. Be sure all parts of the Deep Fryer and the oil have cooled completely before discarding or storing oil and cleaning the unit.**

HELPFUL HINTS

- Never over-fill the frying basket with food.

- Fry more batches of smaller amounts of food. Best results are obtained when the hot oil can freely circulate all around the food.
- In general, pre-cooked foods require higher temperatures and less cooking time.
- Cut or sort food into uniform sizes. Cook same-size pieces together so they will be cooked in the same amount of time.
- Be sure foods are free from ice crystals and excess moisture before frying. Water on the surface of the food can cause the oil to spatter and foam.
- When using a breading, evenly coat the food to be fried. Fine, uniform crumbs stick better than coarse, uneven ones. Shake off all extra breading to help keep oil clean.
- To prevent contamination of the oil, do not add salt or other spices to the food during frying or when the food is draining above the oil.
- Space out coated foods so they do not touch while cooking.
- For best results when frying doughs or foods dipped in a liquid batter, place the foods into the frying basket first and then lower the frying basket into the hot oil.
- Always use the frying basket to lift food out of the oil; hook the frying basket to the rim and allow oil to drain. Then remove fried food from the frying basket.
- Place fried foods on brown grocery bags to drain oil and keep fried foods crispy.

Frying Oil

- Never over-fill or under-fill the fryer with oil. Both the MIN and MAX oil levels are marked on the inside of the tank.

WARNING: Under- or over-filling the oil tank may damage the appliance and could result in serious personal injury.

- Always use oil with low water content like sunflower oil, grapeseed oil, vegetable oil or corn oil.

Never use hard fats, olive oil or oil with a high water content.

WARNING! Never, under any circumstances, add water or any other liquid to the oil.

- Never mix different oils together to fry foods.
- Never use butter or margarine to fry foods.
- When frying fish or seafood, the oil may absorb a “fishy” taste or odor. To eliminate transferring this “fishy” taste or odor to other foods, we suggest changing the oil before frying other foods.

DRAINING & RECYCLING OIL

WARNING! Be careful around hot parts and hot spitting oil. Remember that the oil is actually hotter than boiling water! Never put hands in the oil. Always keep hands and face away from rising steam or spitting oil.

- Oil should be drained and recycled regularly.
- DO NOT pour oil from the appliance without first removing frying basket from the appliance body.

NOTE: DO NOT pour used oil down any household drain. Discard used oil into a container with a lid and dispose in garbage.

- Filter the cooled oil through a fine sieve into a wide-neck, airtight, covered container.

Use a funnel to avoid oil spillage.

NOTE: Neatly arranged paper towels or piece of clean cotton material can be placed in the frying basket to filter used oil.

- As oil will absorb food flavors and odors, it's a good idea to label the container with the type of food that was cooked in the oil. For example: sweet desserts, vegetables, chicken, fish, etc.

DEEP FRYING CHART

WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT AND FISH ARE COOKED THOROUGHLY BEFORE EATING. The following chart is intended as a guide only. The quantity of food fried at one time may alter the total cooking time necessary. Remember, frying smaller batches will result in shorter cooking times and higher food quality. Adjust frying temperature and times as necessary to suit your taste.

FOOD	TEMP	FRY TIME
Donuts	350°F	4 - 6 minutes
Mushrooms	300°F	3 - 4 minutes
Eggplant	350°F	5 - 8 minutes
Broccoli	350°F	3 - 5 minutes
Onion Rings (fresh)	350°F	3 - 5 minutes
Onion Rings (frozen)	375°F	3 - 5 minutes
French Fried Potatoes (fresh, hand cut, 1/4 to 1/3-in. thick)		
Blanch	300°F	6 - 8 minutes
Deep Fry	350°F	3 - 4 minutes
French Fried Potatoes (Frozen)	375°F	7 - 10 minutes
Chicken Wings	350°F	8 - 10 minutes
Chicken Tenders/Fingers	350°F	3 - 6 minutes
Chicken Pieces	375°F	12 - 15 minutes
Chicken Nuggets (frozen)	350°F	6 - 7 minutes
Shrimp (fresh, thawed) regular or jumbo	350°F	4 - 8 minutes
Shrimp (frozen) regular or jumbo	375°F	3 - 5 minutes

PLEASE NOTE:

The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°F/63°C. Pork should be cooked to an internal temperature of 160°F/71°C and poultry products should be cooked to an internal temperature of 170°F/77°C - 180°F/82°C to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 165°F/74°C.

NOTE: Frozen foods may require different cooking times and temperatures; follow package directions.

Use 375°F/191°C for all foods that have package instructions for a higher temperature and adjust times as necessary.

IMPORTANT: Remove ice crystals from frozen foods before placing in the hot oil.

CAUTION: NEVER fill any frying basket more than 2/3 full.

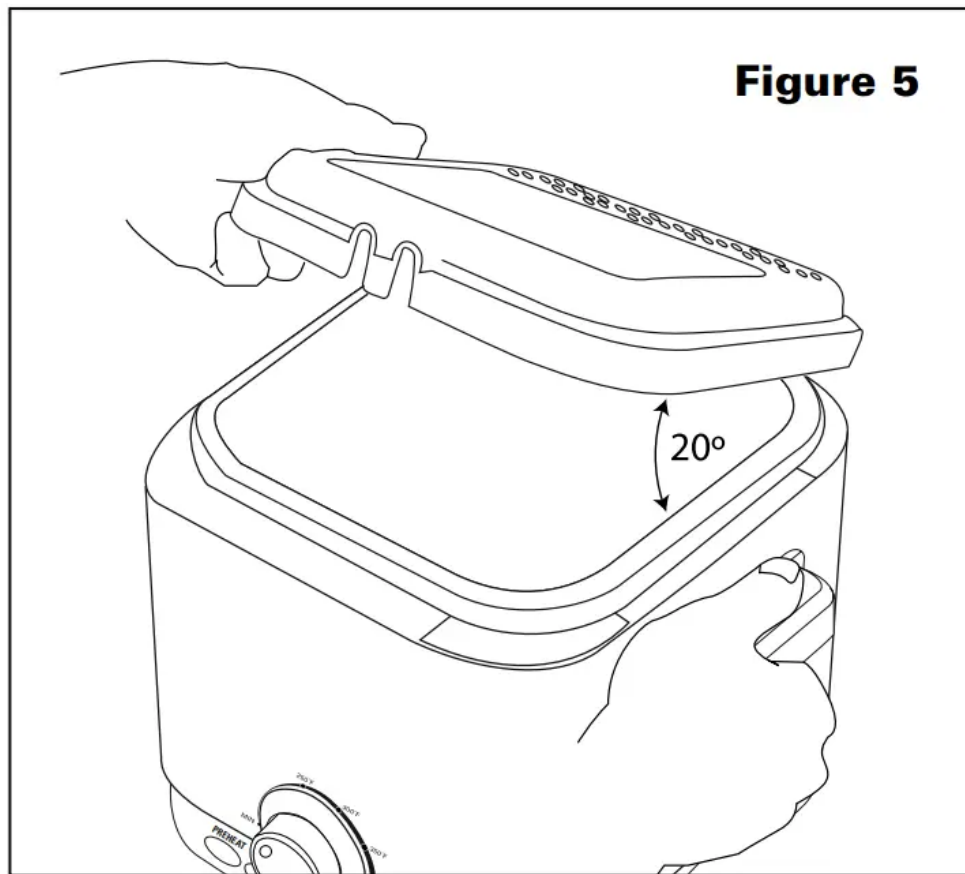
CARE & CLEANING

WARNING! Allow the Deep Fryer to cool fully before emptying the oil and cleaning the appliance.

1. Detach the cord from the appliance receptacle and unplug the Deep Fryer. Make sure the oil/oil tank has cooled completely.
2. Remove the frying basket from the oil tank. Use caution when removing the frying basket as oil may drip from the basket.
3. The frying basket and lid are dishwasher-safe.

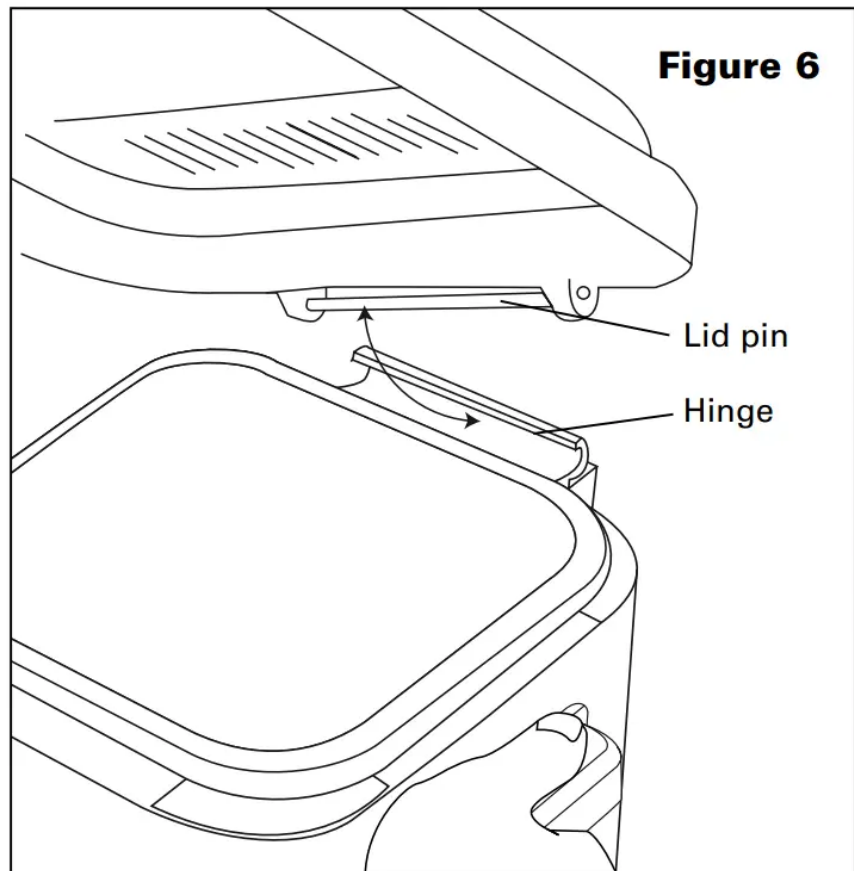


4. **For best results**, remove lid from Deep Fryer and place in the top rack of your dishwasher to clean.
5. **Lid Removal:** Open the lid to a 20° angle. Firmly pull the lid pin up and out of the hinge. (See Figure 5.)



6. To replace, tilt the lid at a 20° angle.
 - Press firmly on one side until the lid pin snaps into the hinge. (See Figure 6.)

- **IMPORTANT:** Always dry lid thoroughly and replace clean lid (see Figure 6) before next use.



7. **Drain & Recycle Oil:** Grasp housing and slowly pour used oil from the tank into a wide mouth bottle or container for recycling. Refer to the Draining & Recycling Oil section of this instruction manual for detailed instructions.)
8. **Oil Tank Cleaning:** Fill empty tank with hot, soapy water and allow to soak for 10 minutes. Use a stiff nylon brush to remove stubborn or burned-on residue. Wipe dry with a clean kitchen rag or paper towels. Do not use harsh or abrasive cleaning products as they may damage the surface of the tank.

WARNING: Never immerse the appliance housing in water or other liquids.

CAUTION: Make sure the oil tank is completely dry after cleaning and before next use.

STORING

1. Make sure your Deep Fryer is unplugged and all parts are clean and dry before storing.
2. Never store the Deep Fryer while it is hot or wet.
3. Fold the clean frying basket handle into the storage position.
4. Store the detachable cord in the frying basket and close the lid
5. Store appliance in its box or in a clean, dry place.

TROUBLESHOOTING

Appliance does not operate

- Make sure the detachable power supply cord is properly attached to the receptacle.
- **WARNING:** Always check to make sure there is sufficient oil in the oil tank before plugging in the Deep Fryer. Dry frying will cause damage to the Deep Fryer

Oil temperature is too high

- Not enough oil in oil tank. Unplug Deep Fryer and check oil level. Oil level should be between
- MIN and MAX fill lines. Add oil as necessary.
- **WARNING:** Always check to make sure there is sufficient oil in the oil tank before plugging in the Deep Fryer.

Oil bubbles over

- Too much oil in Deep Fryer oil tank. Never fill with oil above the MAX fill line.
- Too much food added to frying basket. Fry smaller quantities at a time.
- Food is too wet. Pat dry with paper towels before placing in frying basket.

Food tastes greasy or not crisp

- The wrong type of oil has been used. Use a high-quality oil such as vegetable, canola or corn.
- Too much food added to frying basket. Fry smaller quantities at a time - especially frozen foods.
- Frying temperature is too low. Allow unit to preheat or reheat to the recipe temperature prior to use. Adjust recipe temperature if needed.

Food or Deep Fryer emits unpleasant odors

- Oil has deteriorated. Change oil as needed.
- Lid odor filter is saturated. Remove lid and clean in hot, soapy water. The lid is dishwasher safe. For best results, remove lid (see Figure 5) from Deep Fryer and place in the top rack of dishwasher to clean. Always dry lid thoroughly and replace clean lid (see figure 6) before next use. Refer to Lid Removal section of Care & Cleaning Instructions for a detailed explanation.
- Used oil absorbs food odors. Do not fry desserts in oil that has been used to fry fish.

IMPORTANT SAFEGUARDS

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Close supervision is necessary when any appliance is used by or near children.
6. Turn the temperature dial to MIN and unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn the temperature dial to MIN. Then remove plug from wall outlet.
14. Do not leave this appliance unattended during use.
15. Do not use appliance for other than intended use.
16. Extreme caution must be used when moving the Deep Fryer containing hot oil.
17. Be sure handle is properly assembled to the frying basket. Lower lid, fit handle into handle grooves on the lid to lock into place while heating or frying

FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION, HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this instruction manual before operating or cleaning the appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
4. Do not immerse detachable power cord in any liquid. If the cord falls in water or other liquid, DISCARD IMMEDIATELY and replace it with a new cord. If the supply cord to this appliance is damaged, it must be replaced by contacting consumer service.
5. Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.
6. Use frying basket handle to raise and lower frying basket. Always raise frying basket out of hot oil and allow cooked food to rest for 5 to 10 seconds before removing food from frying basket.
7. Do not use this appliance if the viewing window is cracked.
8. Dry damp foods before placing into oil. When deep frying frozen foods, remove any excessive ice as it can cause hot oil to spatter.
9. Always keep lid closed while the appliance is frying foods.
10. Do not obstruct the filtered air outlet vent on top of lid with any objects. Avoid contact with escaping steam from the filtered air outlet during operation.
11. Keep appliance at least 4 inches away from walls or other objects during operation.
 - Do not place any objects on top of appliance while it is operating.
 - Place the appliance on a flat surface that is resistant to heat.
12. Be sure oil tank is filled with oil to a level above MIN as marked.
 - Do not operate appliance without oil or with an insufficient amount of oil.
 - Do not over-fill the tank with oil past the MAX mark.
 - **WARNING:** Under- or over-filling the oil tank may damage the Deep Fryer and could result in serious personal injury.

13. Always pour unheated oil into tank before plugging in and heating. Never pour oil into heated tank.
14. Ensure that there are no flammable objects on or near the appliance.
 - If the oil catches fire, unplug the appliance and replace the lid. Never use water to extinguish the fire.
15. Do not operate this appliance if the lid and the tank are not completely dry.
16. It is not recommended to move the Deep Fryer containing hot oil. Allow to cool before moving.
17. Do not use this Deep Fryer to boil water.

NOTES ON THE PLUG

This appliance has a polarized plug (one blade is wider than the other).

To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

NOTES ON THE CORD (DETACHABLE CORD INSTRUCTIONS)

CAUTION: A short detachable power-supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

The cord is designed to break away from the appliance quickly and smoothly to prevent the unit from tipping over when someone unintentionally pulls on the cord.

This detachable cord is designed for use with this appliance only. Do not try using it on any other appliance.

WARNING: Serious hot-oil burns may result from an appliance being pulled off a countertop. Do not allow the cord to hang over the edge of the counter where it may be grabbed by children or become entangled with the user. Do not use with an extension cord.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

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.

Document generated by [ManualsFile](#)