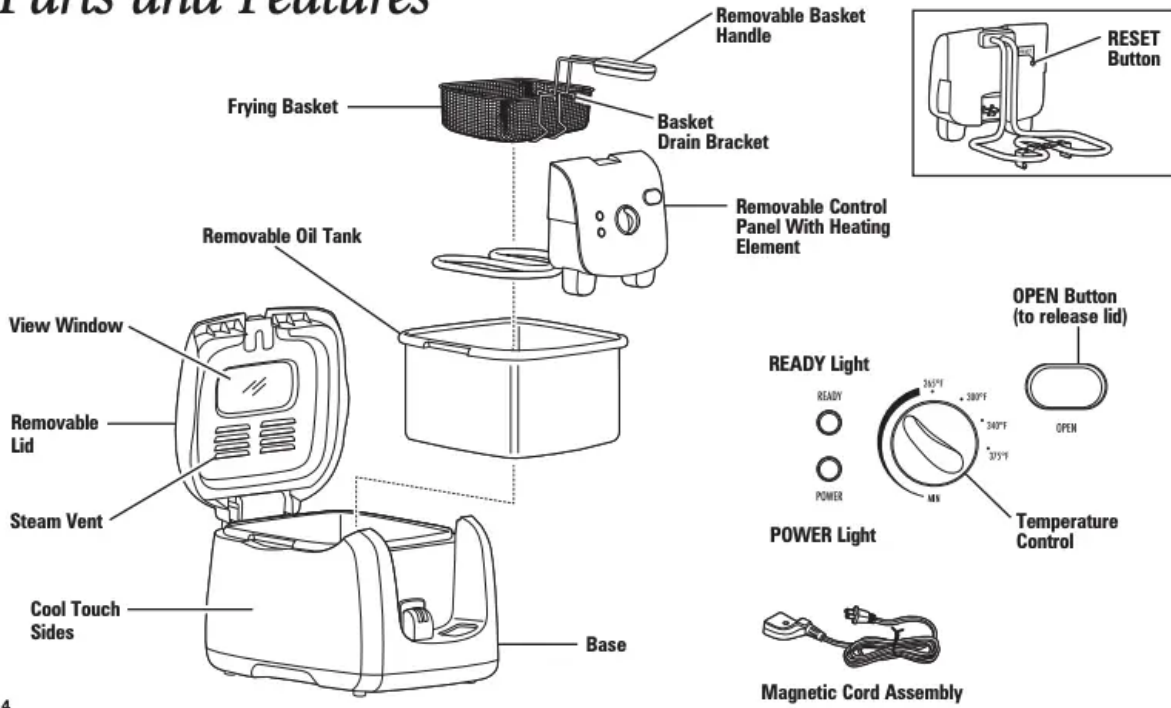
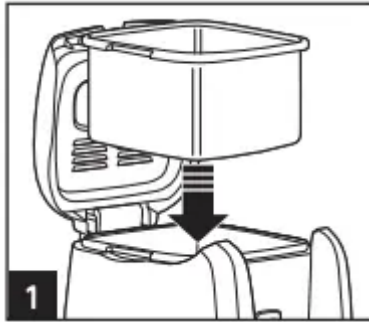


Parts and Features

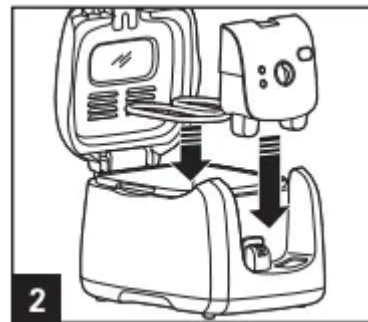
Parts and Features



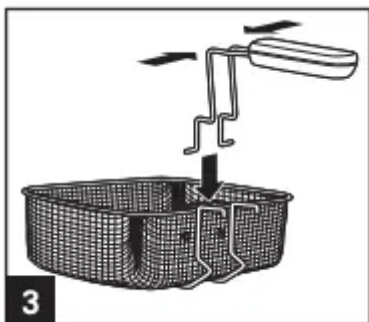
How to Assemble the Fryer



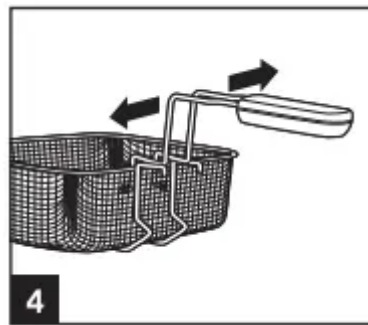
Place base on a stable, flat surface.
Insert oil tank into base.



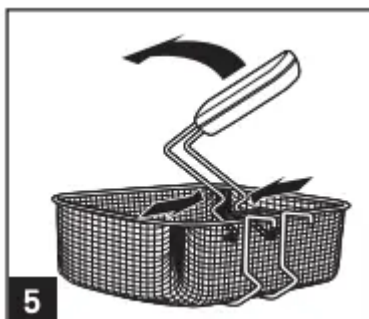
Slide control panel with heating element
into base; making sure it is in place.
NOTE: Heater cannot be turned on
unless correctly installed on base.



To assemble handle, squeeze tines of
handle together. Align tines with round
holes on metal bracket of basket.



Release tines to allow them to spread
and then pull handle back to lock into
metal bracket.



For storage: Push handle into basket
and squeeze tines together to remove
handle.

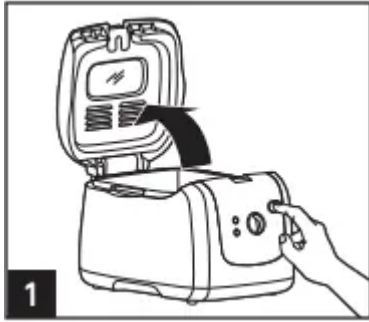
Frying

BEFORE FIRST USE: Thoroughly clean and dry fryer. See “Cleaning Your Fryer” section.

NOTE: Never operate unit without oil in tank or unit will exceed temperature limit and will require resetting. See “How to Reset” section for details.

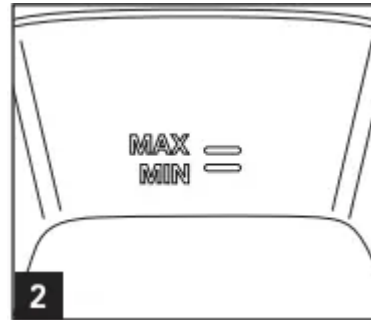
⚠ WARNING Burn Hazard

- Never fill oil above MAX fill mark.
- Never move fryer when it is in operation or when fryer contains hot oil.
- Never leave fryer unattended while in use.
- Remove as much moisture from food as possible. Do not add water or ice to oil.
- Escaping steam may cause burns to hands or fingers. Open lid carefully.
- Failure to follow these instructions may result in serious burns since hot oil may spill from fryer.



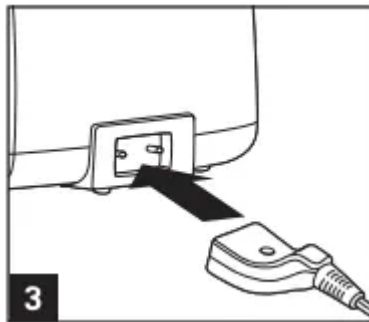
Place assembled fryer on a stable, level, heat-resistant surface out of reach of children.

Press OPEN button to open lid.

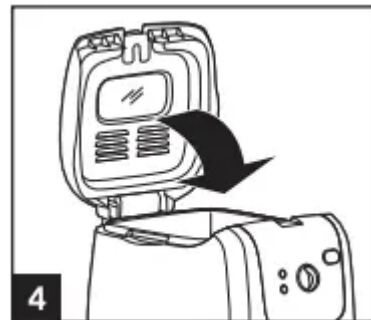


Fill fryer with at least 6 but no more than 8 cups of oil to MAX indicator mark on removable oil tank.

NOTICE: Never operate unit without oil in tank or unit will exceed temperature limit and will require resetting. (See “How to Reset” on page 11.)



Make sure fryer is turned to MIN. Attach magnetic end of cord assembly to fryer socket. Magnetic end of cord will only go in one way. Be careful not to disturb magnetic connection when plugging cord into electrical outlet. **NOTE:** Magnetic force is relatively low to ensure that the cord will break away in the event of being inadvertently pulled, thereby preventing deep fryer from being pulled off a countertop.

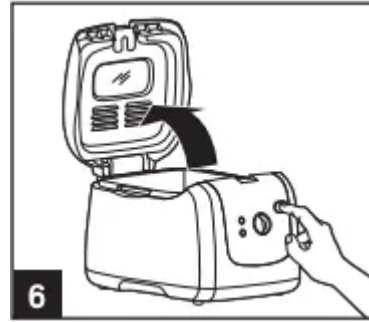


Close lid. Set temperature control to desired setting. Preheat fryer until READY Light comes on (6 to 10 minutes). For more information on temperature selection, check food package or Frying Chart. READY Light will come on when oil has reached preset temperature.

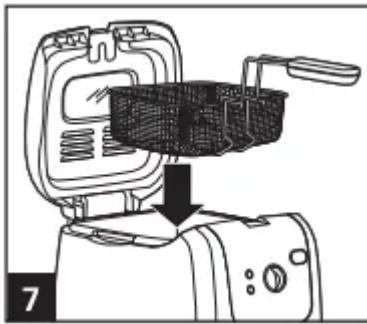


To fry food, place food in basket.

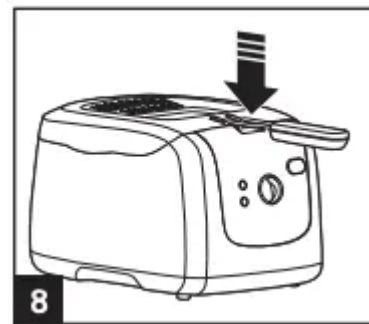
NOTE: Do not exceed maximum amount of food to be fried in one batch. See Frying Chart for more information.



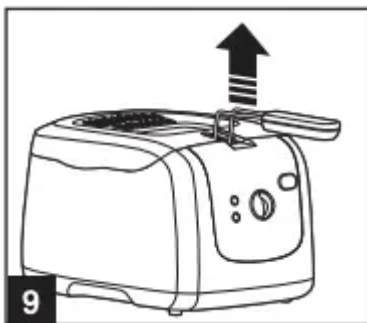
Press OPEN button to open lid.



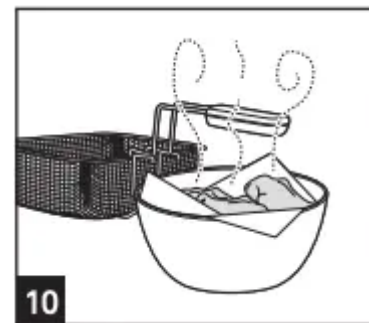
Carefully hang basket on oil tank. Close lid.



Lower basket into tank. Set time based on Frying Chart or package directions.

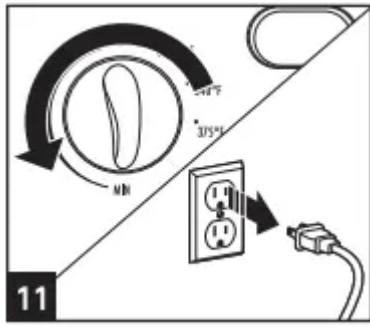


To drain food, leave lid closed, pull up basket handle until it hooks on edge of oil tank.



To remove food, press OPEN button to open lid. Line a bowl or colander with paper towels. Carefully, empty food from basket onto paper towels. Fill basket and repeat frying as desired.

FRYING TIP: READY Light may go out after frying a batch of food. When oil has reached



Turn temperature control to MIN and unplug appliance after use.

selected temperature, READY Light will come back on. Unit is now ready to fry the next batch of food.

Frying Chart

FOOD (FULL BASKET)	FRYING TEMPERATURE	COOKING TIME	INTERNAL TEMP/ DONENESS
Frozen French Fries	375°F (190°C)	8 to 10 minutes	Brown and crisp
Fresh-Cut French Fries	375°F (190°C)	7 to 9 minutes	Brown and crisp
Frozen Onion Rings	375°F (190°C)	6 to 8 minutes	Brown and crisp
Frozen Fish Sticks	350°F (180°C)	4 to 6 minutes	145°F (63°C)
Frozen Butterflied Shrimp	350°F (180°C)	3 to 5 minutes	145°F (63°C)
Frozen Chicken Tenders	375°F (190°C)	3 to 5 minutes	165°F (73°C)

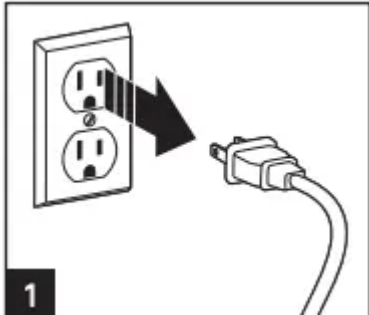
FOOD (SINGLE LAYER)	FRYING TEMPERATURE	COOKING TIME	INTERNAL TEMP/ DONENESS
Frozen Chicken Wing Pieces	375°F (190°C)	8 to 10 minutes	165°F (73°C)
Fresh Chicken Wing Pieces	375°F (190°C)	7 to 9 minutes	165°F (73°C)

NOTES:

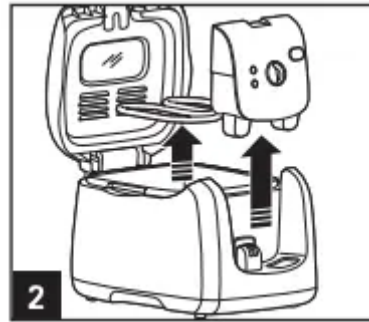
- Length of cooking time and temperature may vary based on batch size and weight.
- For best results, fry a single layer of food for each batch.
- Frozen, uncooked chicken should be thawed, excess water removed, and patted dry with paper towel prior to cooking.
- See “Frying Tips” for more information to obtain best results.
- Always follow package directions.
- When cooking meat, poultry, or fish, use cooking thermometer to determine internal temperatures.
- Visit [foodsafety](#) for more information on safe internal cooking temperatures.

Cleaning Your Fryer

⚠ WARNING **Burn Hazard.** To avoid eruptions and/or spatter of hot oil, dry all fryer components thoroughly before using.

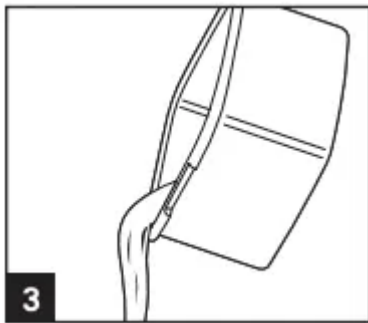


Make sure fryer is turned to MIN. Unplug from wall outlet. Wait until oil has cooled. This can take several hours.

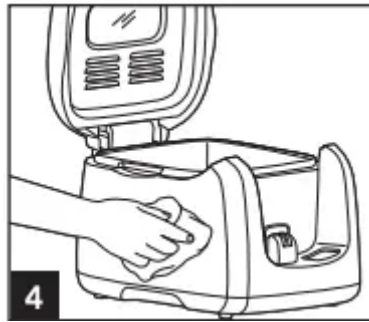


Lift control panel up and out of base. Do not drip oil on base.

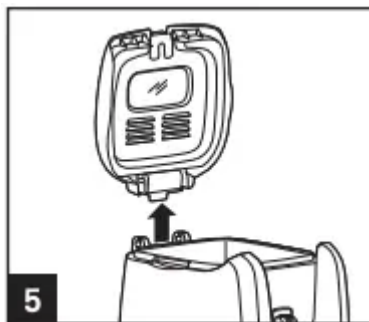
Do not immerse heating element assembly in water. **NOTE:** To avoid damaging fryer, use care when cleaning heating element assembly. Gently wipe with soft cloth dampened with hot, soapy water.



Lift oil tank from fryer and pour out oil. Wipe all excess oil or oil film from oil tank.



Clean outside of base with hot, soapy water. Do not immerse unit in water.



Press OPEN button to release and open lid. Hold base with one hand; use other



TO REINSERT LID: Place lid on the lid hinge, making sure the silver spring lines up with the opening on the back of the

hand to slightly tilt lid towards the control panel and pull lid up.

base. Slightly tilt lid towards control panel; gently press lid down into place.

Frying Tips

SELECTING AND CHANGING THE FRYING OIL:

- Use a good quality vegetable or peanut oil.
- Frying foods in butter, margarine, olive oil, or animal fat is
- NOT recommended because of low temperature smoke point.
- DO NOT mix two types of oil.
- Change oil regularly to maintain optimum frying and flavor quality.
- Oil used for french fries can be used 10 to 12 times before changing if oil is filtered after each use. Oil used for food that is high in protein (such as meat or fish) should be changed more frequently.
- To filter oil, allow oil to cool completely. Cheesecloth or paper towel may be used as a filter to strain oil.
- Always follow food package directions.
- DO NOT add fresh oil to used oil.
- Always change the oil when it has a strong smell or taste, or when it turns dark and/or syrupy.

BEFORE FRYING:

- Excess water or ice particles can cause hot oil to splatter or foam. Remove any excess water from fresh food by blotting with a paper towel. Remove any ice chunks or buildup from frozen foods.

GENERAL TIPS:

- DO NOT use plastic utensils in hot oil.
- Season food AFTER frying.
- If food is not as crisp as desired, reduce batch size.

DISPOSING OF OIL:

- Pour cool oil into its original (resealable) empty plastic bottle.

BASKET USAGE WITH FRESHLY BATTERED FOODS:

- Freshly battered foods should be carefully placed directly into oil. First, lower basket completely and then carefully place each piece of battered food into hot oil. Use basket to remove fried battered foods.

STORAGE:

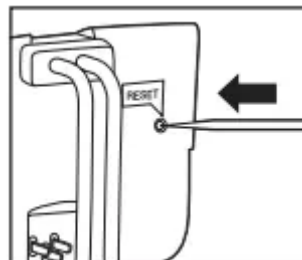
- Basket handle can be disengaged and rotated into basket. Place oil tank in base and then place basket and power cord in oil tank.
- It is best to store all oils in the refrigerator or a cool, dark, dry place for up to six months.

Troubleshooting

HOW TO RESET:

If your unit is not heating or will not turn on, your unit may need to be reset.

1. Make sure fryer and oil are cold.
2. Turn temperature control to MIN.
3. Unplug magnetic cord from the wall outlet.
4. Remove removable control panel and heater element.
5. Use a thin pointed object such as a wooden skewer or thin screwdriver to push in RESET button



PROBLEM	PROBABLE CAUSE
<p>Fried food does not have a golden-brown color and/ or is not crispy.</p>	<ul style="list-style-type: none"> • Selected temperature is too low or food has not been fried long enough. Check food package or Frying Chart for correct temperature or preparation time. • There is too much food in basket. Never fry too much food at one time. See food package, Frying Chart, or recipe for correct frying amount. Food pieces may be too thick to fry adequately. • Volume of oil is too low.
<p>Fryer gives off a strong, unpleasant odor.</p>	<ul style="list-style-type: none"> • Oil isn't fresh. Change oil. Filter oil regularly to keep it fresh longer. • When frying food with a high moisture content (such as chicken or fries), change oil frequently. • Type of oil is not suitable for deep-frying food. Use good quality frying oil. Do not mix two different types of oil or fat.
<p>Unit does not heat.</p>	<ul style="list-style-type: none"> • Ensure magnetic cord assembly is properly attached to fryer socket. • Ensure electrical cord assembly is plugged into electrical outlet. • Heating element assembly not correctly assembled. Make sure heating element assembly is properly installed on base. See "How to Assemble the Fryer" section. • Press RESET button on heating element assembly. Make sure fryer has recommended amount of oil in oil tank.
<p>During frying, the oil spills over the edge of the fryer.</p>	<ul style="list-style-type: none"> • There is too much oil in fryer. Make sure that oil does not exceed maximum level mark. • Basket/food immersed too quickly. Carefully raise basket out of oil. • Food contains too much liquid. Dry food thoroughly before placing it in fryer. Follow instructions in "Frying" section.



	<ul style="list-style-type: none"> • When frying food with a high moisture content (such as chicken or fries), change oil frequently. • There is too much food in frying basket. Do not fry more food at one time than quantities indicated on food package or Frying Chart. • Type of oil is not suitable for deep-frying food. Use good quality frying oil. Do not mix two different types of oil or fat. • The use of refrigerated oil may cause excessive splattering. Use room-temperature oil. • Oil tank has not been cleaned properly. See instructions in the “Cleaning Your Fryer” section.
Condensation forms on viewing window.	<ul style="list-style-type: none"> • Water vapor from food collects on window. When unit is cold, wipe a small amount of oil on inside of viewing window to prevent condensation buildup.
Oil film buildup on oil tank.	<ul style="list-style-type: none"> • Use plastic scouring pad to clean. • To clean oil residue from oil tank, use a household degreaser.

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.

