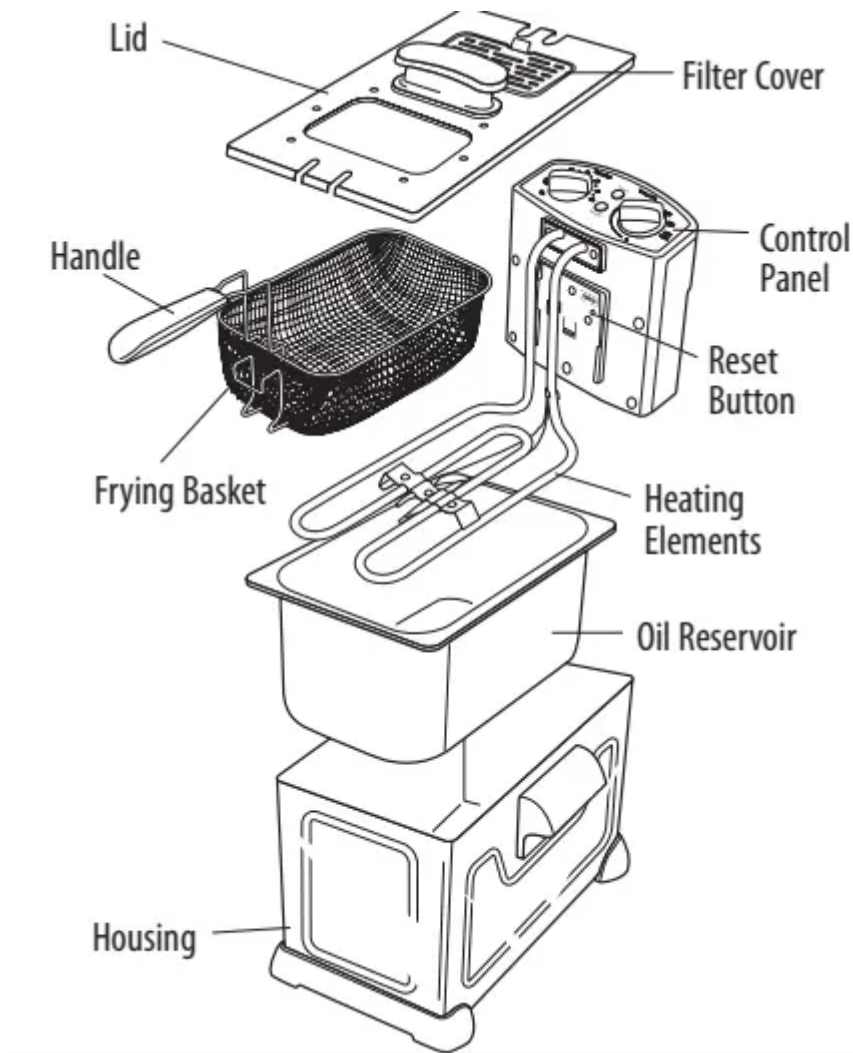


KNOW YOUR DEEP FRYER



PREPARING YOUR FRYER FOR USE

Prior to first use, remove all packaging materials from the exterior and interior of the fryer. Make sure the fryer is unplugged. Wash the Frying Basket and removable Oil Reservoir in hot soapy water. Gently wipe the Heating Element with a damp cloth. Dry all parts thoroughly. See the Care and Cleaning section for details.

CAUTION: Do not immerse cord, plugs or control panel assembly 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.

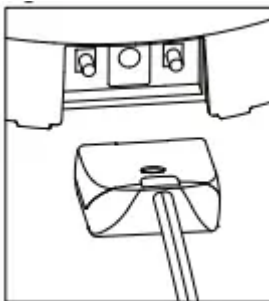
TIPS FOR DEEP FRYING

- Fill the unit with oil between the maximum and minimum capacity lines only.
- Do not over fill the basket. 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. Food should be no higher than the top of the basket.
- Be sure that all ice crystals are removed from the food and food is completely dry. Excessive water and ice can cause the oil to splatter and/ or overflow.
- 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.
- For best results, defrost frozen foods for 20 minutes prior to frying.
- 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.
- For even cooking, shake basket half way through cooking time.

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.

- 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 Figure 1 on one way. Be sure the side stating "THIS SIDE UP" is facing up.



- Remove Frying Basket by pulling the Basket Handle up.

- Make sure the Oil Reservoir is seated in place. Pour cooking oil into Oil Reservoir until it reaches between “MIN” and “MAX” marks inside reservoir. DO NOT OVER OR UNDER FILL.
- Make sure that fryer is OFF and insert plug into 120 volt AC outlet.
- Turn fryer to desired temperature position.
- Turn Timer knob to “ON” position. Power Light will turn on.
- Ready light will turn on when oil is pre-heated. Remove the lid and place Frying Basket onto basket hook inside Oil Reservoir.
- Place food inside Frying Basket (Do not over stack food). Lower Frying Basket into Oil Reservoir. **CAUTION:** Always replace Lid after immersing food in oil.
- Turn timer knob to desired time.
- After time is up a bell with sound and the power and power light will turn off. Remove the lid and lift Frying Basket and hang basket onto basket hook in Oil Reservoir. To remove excess grease and retain crispness, let food drain in Frying Basket at least 10–20 seconds. Then lift Frying Basket by handle and pour contents onto plate covered with paper towels before serving.
- When finished cooking, make sure fryer is in OFF position.

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 #MI-10/15 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.

TO REMOVE AND REPLACE LID

- Remove Lid by pulling firmly upwards. Reverse the sequence to secure Lid from the vertical position to secure back in place.

NOTE: Always remove Lid before emptying the Oil Reservoir or cleaning.

CAUTION: Ensure that Lid is in place prior to operation of unit.

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.

Preheat time is 7–10 minutes for fryer to reach desired temperature. (Ready light will cycle On/Off during frying as temperature fluctuates due to food load.)

Food	Temp. Setting	Time (minutes)
Chicken Strips	375°F/190°C	5–8
Chicken Pieces, Bone-In	360°F/180°C	15–20
Fish, Battered	340°F/170°C	8–10
French Fries, Frozen	375°F/190°C	3–5
Fritters	375°F/190°C	2–4
Onion Rings	375°F/190°C	3–5
Shrimp, Breaded	375°F/190°C	2–4

NOTE: Prepackaged frozen cooked chicken may cook faster than above time.

TIPS FOR OIL USE AND STORAGE

- 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 grape seed oil (canola oil) because these oils have a high smoke point. Peanut oil is not recommended because it impacts the flavor greatly.
- 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:

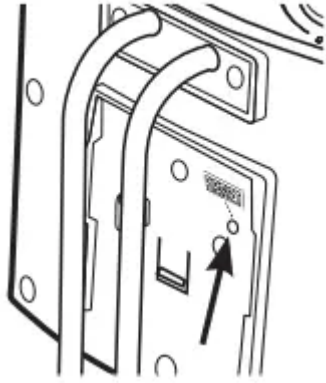
- Excessive smoking at normal temperatures
 - Strong oil discoloration
 - A rancid smell
 - Excessive foaming around the frying food
- Oil darkens with use because the oil and food molecules burn when subjected to high/ prolonged heat. The more you use an oil, the more slowly it will pour. Its viscosity changes because of changes to the oil's molecular structure. When smoke appears on the oil's surface before the temperature reaches 375°F/190°C, your oil will no longer deep-fry effectively.
- When frying foods with strong flavor and/or aroma like fish or chicken, use the oil only once.
- Filtering the oil with a cooking oil filter or fine-mesh strainer can keep it fresher. Although storing oil in a refrigerator may extend the life of the oil, this should never be done. This 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. 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 (power indicator light illuminated and temperature dial set to selected temperature) 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. Check the oil level in your unit. If it is below the minimum level, oil should be added before resetting the unit and resuming cooking cycle.
4. Remove the control box with heater.
5. Using a narrow slotted screwdriver or pen, gently press the recessed reset button on the back of the control box, located on the lower right hand side as indicated by the

Figure 2



TROUBLE SHOOTING

Problem	Cause	Solution
Fryer not operating	Not turned ON Not plugged in Outlet not energized Over heat device activated	Turn to ON Insert plug into outlet Check fuses or circuit breaker Unplug unit and allow to cool. Then follow the instructions in RESETTING THE OVERHEAT PROTECTION BUTTON section
Oil spills over	Oil reservoir over filled Too much water in food Food batched too large	Remove excess oil (when cool) Dry food with towel Use less food in basket
Food greasy or not crisp	Food batches too large Oil temperatures too low Using wrong type of oil	Use less food in basket Increase oil temperature Use good vegetable oil (See TIPS FOR OIL USE AND STORAGE)
Unpleasant smell	Oil not fresh	Replace oil

CARE AND CLEANING

WARNING: Always turn control to OFF then disconnect plug from wall outlet. Remove cord from appliance.

CAUTION:

- Do not immerse cord sets in water or any liquids
- 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.

- Turn unit OFF.
- Unplug from outlet and allow unit to cool completely.
- Remove magnetic cord from the fryer socket.
- Remove the Lid.
- Open the Filter Cover and remove the Filters.
- Remove Frying Basket. Wash the Frying Basket with hot soapy water. Rinse and towel dry carefully.
- Carefully lift Oil Reservoir straight up out of the exterior housing by holding the rim of the bowl. Empty cooking oil and store in an air tight container. See TIPS FOR OIL USE AND STORAGE. Oil Reservoir is dishwasher safe.

WARNING: Do not remove Oil Reservoir until the unit has cooled and is unplugged.

- The Basket, Lid, Oil Reservoir and Housing are dishwasher safe. Dry all parts thoroughly after cleaning.
- The Control Panel should never be immersed in water or other liquids. Gently clean the outer surface of the Control Panel with a damp cloth containing mild soap solution or plain water.
- Ensure that both the Lid and Oil Reservoir are completely dry after washing and before use.
- Insert Oil Reservoir back into housing.
- Place Basket into Oil Reservoir.
- Put Filters back into Lid and put Cover on.
- Place lid on top.

REPLACING AND CLEANING FILTERS

- Open the Filter Cover, and remove filters.
- Grease Filters may be washed in hot soapy water. Rinse thoroughly and allow to air dry.
- Clean the inside of the cover with a damp soapy sponge. Rinse and dry thoroughly.
- Place clean White Grease Filter on Lid, followed by Black Charcoal Odor Filter, then replace Filter Cover.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

READ AND SAVE THESE INSTRUCTIONS

1. **Read all instructions before using.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of fire, electric shock, and personal injury do not immerse control panel assembly, cord or plugs in water or other liquids.
4. Close supervision is necessary when Deep Fryer is used near children. Children should not use this appliance.
5. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Contact Customer Service (see warranty) to return for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the manufacturer may result in injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or countertop, or touch hot surfaces including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving fryer containing hot oil. Always use oven mitts or hot pads.
12. Always attach plug to appliance first, then plug AC cord into the wall outlet. To disconnect, turn control to OFF, then remove AC cord from wall outlet.
13. Do not use appliance for other than intended use.
14. Periodically check the handle for looseness. If loose, retighten the screws using a Phillips screwdriver. **CAUTION:** Over tightening can result in stripping of screws or cracking of handle.
15. Use only Model #MI-10/15 magnetic cord set with this product. The use of any other magnetic cord set may cause fire, electric shock, or injury.

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.

