

INSTRUCTION Deep Fryer

PARTS AND FEATURES

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

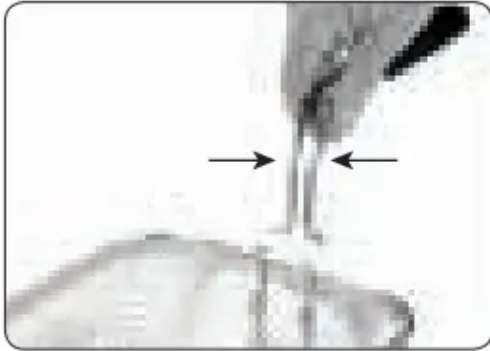


BEFORE THE FIRST USE

- Remove all packaging materials and any promotional labels or stickers from your deep fryer. Be sure all parts (listed under, 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® Compact 2-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 2 quarts 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.
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. Lift lid and place basket onto hook in oil container. Put food into basket. Do not exceed the MAX fill line on the basket. Lower basket into oil and replace lid.

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

10. 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 hook inside the oil container. Allow oil to drain 10 to 20 seconds. Open lid, 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.

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

FILTERING AND CHANGING THE OIL

- **WARNING:** Always remove the plug from wall socket before cleaning. Allow the Cuisinart® Compact 2-Quart. Deep Fryer and the oil to cool completely (approximately 2 hours) before cleaning or storing. Never immerse the control panel, cord or plug in water or any other liquids.
- The oil can be reused after your first frying session. 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 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.

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 after three or four frying sessions 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 a 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.

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

SAFETY FEATURES

The Cuisinart® Compact 2-Quart. Deep Fryer is equipped with the following features to ensure safety:

- Safety Interlock – The control panel/heating element must be properly seated or deep fryer will not operate.

- Breakaway Cord – The cord is designed to quickly disconnect from the appliance when a pulling force is applied.
- Thermostat Overload Protection – Your Cuisinart® Compact 2-Quart. Deep Fryer is equipped with a thermostat overload protection. If the unit heats up beyond the recommended temperature level, the deep fryer will automatically turn off. To reset, unplug the unit from the wall outlet and allow it to cool down. Remove the control panel and heating element from the unit.

CAUTION: The heating element is extremely hot. Allow it to cool thoroughly before removing it. You will find a reset button on the front of the control panel below controls. Using a toothpick or another long, thin object, push the reset button and place the control panel back into its proper position.

NOTE: The unit will not work if the control panel is not properly mounted. Plug the unit back in, turn on and continue use. If the unit still does not operate, repeat the steps above or call a Cuisinart Consumer Customer Service Center for assistance

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.
- Do not exceed the MAX fill line in the basket. This helps maintain temperature of oil for better cooking results.
- 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.
- 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.

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, bread will brown before the inside has 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® Compact 2-Quart. Deep Fryer will cause the temperature to drop, and the pieces 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 for a moment, then place on paper towels to drain.

IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS.
2. 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. Extreme caution must be used when moving the Cuisinart® Compact 2-Quart. Deep Fryer if it contains hot oil or other liquids.
3. Do not touch hot surfaces. Use handles and knobs.
4. To protect against electric shock, do not immerse heating element, cord, plug or deep fryer in water or other liquids.
5. This appliance is not for use by children. Close supervision is necessary when any appliance is used near children or individuals with certain disabilities.
6. Never leave appliance unattended when it is connected to the power outlet.
7. Always attach breakaway cord to appliance first, then plug into wall outlet.
8. 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 Cuisinart Certified Consumer Service Center for examination, repair or adjustment.
9. The use of attachments not recommended or sold by the manufacturer may result in fire, electric shock or injury.
10. Do not use outdoors.

11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Do not operate under cabinets.
14. The appliance will automatically shut off if operation exceeds 12 minutes without oil. If this occurs, resetting of the appliance is required.
15. If appliance still does not function after following reset instructions, please contact a Cuisinart Certified Consumer Service Center for assistance.
16. Be sure handles are properly attached to basket and locked in place. See detailed assembly instructions.
17. Do not use this appliance for other than its intended use.
18. Periodically check for looseness of screws or nuts and retighten them. CAUTION: Overtightening can result in stripping of screws or nuts or cracking of handle or feet.
19. Do not exceed 60 minutes ON time within a period of 2 hours.
20. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

IMPORTANT SAFETY TIPS

1. Always keep lid closed while deep fryer is cooking food. Use basket handle to raise and lower basket. After removing lid, always raise basket out of hot oil, rest on basket hook and allow food to drain for 10 to 20 seconds.
2. BEWARE OF STEAM WHEN OPENING LID.
3. Wet food should be dried first with paper towels. Remove loose ice from frozen foods. Close the lid when frying. Beware of oil splattering when food is put into the oil.
4. 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.
5. Be sure oil container is filled to at least the minimum oil level. Do not fill above the maximum. Do not operate appliance without oil or with an insufficient amount of oil. Never pour oil into heated oil container.
6. Do not operate this appliance if the lid and the oil container are not completely dry.
7. Keep this fryer out of reach of children while in use and away from edges of countertops, where it could be pulled off or pushed over by children.
8. DO NOT use any solid/hydrogenated oil, olive oil, grapeseed oil, shortening or lard in this deep fryer. DO NOT MIX OILS as they may have different smoke points. USE GOOD QUALITY oil that has a smoke point of 400°F or higher.

CAUTION: To prevent damage to countertop or tabletop finish, use a nonflammable, heat-resistant coaster or placemat between the appliance and the countertop or tabletop surface. Never place on carpet, furniture, or other combustible materials.

BREAKAWAY CORD AND POLARIZED PLUG

- This appliance features a breakaway cord and polarized plug (one blade is wider than the other). The breakaway cord is designed to quickly disconnect from the appliance when a pulling force is applied. NOTE: The breakaway cord can fit into the appliance in only one direction. Please refer to printing on the cord connector that states “This Side Up.” To reduce the risk of electric shock, a polarized plug is featured. This plug is intended to fit only into a polarized outlet. If the plug does not fit into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any manner.
- Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to “off,” then remove plug from wall outlet.

SHORT CORD INSTRUCTIONS

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

- EXTENSION CORD USE: An extension cord or longer detachable cord is not recommended for use with deep fryers.
- ELECTRIC POWER: If the electrical circuit is overloaded with other appliances, your appliance may not operate. It should be operated on an electrical circuit that is free from other appliances. If you are not sure of the reason for overloading or cannot find a separate circuit, contact a qualified electrician. This appliance is for 120 volts only and should not be used with a converter.

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.