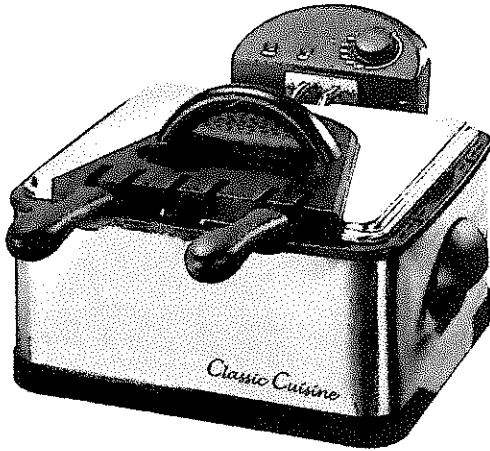


# *Classic Cuisine*

## 4 Liter Deep Fryer



82-KIT1014

### **INSTRUCTION MANUAL**

Before operating your new appliance, please read all instructions carefully and keep for future reference.

## **IMPORTANT SAFEGUARDS**

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

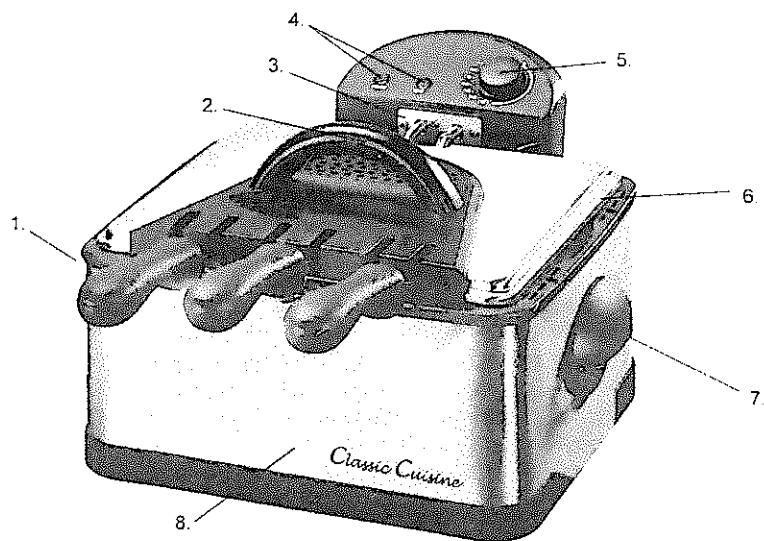
1. Read all instructions before operating.
2. Do not touch hot surfaces. Use handles or knobs if applicable.
3. Remove all packaging plastics and other materials from unit before operating.
4. Wash all removable accessories before using for the first time.
5. To protect against electrical shock, do not immerse cord, plug or appliance itself in water or other liquids.
6. Close supervision is necessary when appliance is used by or near children.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
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 the appliance to the nearest authorized service facility for examination, repair or adjustment.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
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. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any control to OFF position, then remove plug from wall outlet.
14. Oversized foods or metal utensils must not be inserted in the appliance as they may cause a fire or risk of electrical shock.
15. A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls and the like when in operation.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.
17. Extreme caution should be exercised when using containers constructed of other material other than metal or glass.
18. Do not store any materials other than manufacturer's recommended accessories in this unit when not in use.
19. Do not place any of the following materials in the unit: Paper, cardboard, plastic and / or similar non-food materials.

### **SAVE THESE INSTRUCTIONS**

**THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!**

## KNOW YOUR DEEP FRYER

1. 3 fry baskets
2. Cool touch lid with double filter and window
3. Heating element with temperature controls
4. Power and Heat Lights
5. Temperature control
6. Removable enameled oil tank
7. Handles
8. Cool touch base



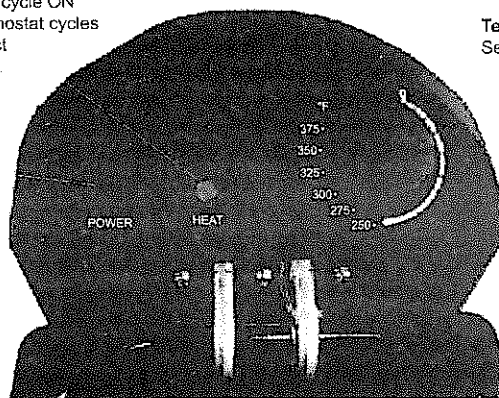
## DEEP FRYER CONTROL

### Ready Indicator Light:

NOTE - This light will cycle ON and OFF as the thermostat cycles to maintain the correct temperature of the oil.

Temperature Control Knob:  
Settings from 250 F to 375 F

Power Indicator  
Light



## RECOMMENDATIONS

1. Always place the deep fryer on a stable surface and keep all flammable materials away from the unit during operation.
  2. Make sure that the deep fryer is never near or on a switched-on stove or cooking surface.
  3. Before you use the deep fryer it must be filled with the required amount of oil or fat. \*\*Never use the deep fryer without oil or fat because this could damage the unit.
  4. **Never move the deep fryer during use.** The oil becomes very hot. Wait until the unit and the oil has completely cooled down before moving.
  5. This deep fryer is protected with a thermal safety device which switches the machine off automatically if it over heats.
  6. Never immerse the appliance in water.
  7. Never leave the deep fryer unattended while in use.
  8. Always ensure the safety of children if they are near the deep fryer.
  9. If the deep fryer and/or cord are damaged, they must be repaired by a professional service department. Do not try to repair the unit yourself or replace the damaged cord. This requires special tools.
  10. Be sure not to damage the heating element. (Do not bend or dent)
  11. The electrical component is required with a safety heat switch, which ensures that the heating element can only function when the element is correctly placed on the fryer.
  12. In the case of overheating, the thermal protective device will switch off the fryer automatically. This device is a small red button found either on the underside of the electrical component, or in the cord storage compartment. It can be re-activated by pushing the button in again with a pointed object (e.g. a pen).
- \*\*Disconnect from power outlet before re-activating!**

## **PREPARING YOUR FRYER**

### **BEFORE USING FOR THE FIRST TIME:**

- Remove all printed documents and any other packaging materials.
- Pull out all removable parts and wash gently with hot water.

**Do not immerse the power cord and Control Box Assembly & Heating Element of the deep fryer into any liquids.**

- Dry all parts thoroughly before assembling.
- Do not operate the fryer without enough oil in the oil tank.
- The Deep Fryer should always be placed on a flat and stable surface where the power cord is out of reach from children and away from accidental entanglement.

### **Tips:**

- When you fry several different kinds of food, always fry the food that uses the lowest temperature setting first.
- Do not mix different types of oil for frying.
- Frying already pre-cooked foods may take less time to fry than completely raw food.
- Replace the oil after each 10-15 uses; or earlier if the oil becomes brown and thick.

## **SAFETY TIPS**

- **THIS DEEP FRYER IS ONLY SUITABLE FOR USE WITH OIL OR LIQUID FAT AND NOT FOR USE WITH SOLID FAT. IF SOLID FAT IS USED, WATER CAN BECOME TRAPPED INSIDE AND THE HOT FAT MAY SPURT OUT WITH CONSIDERABLE FORCE.**
- Never switch on the deep fryer without oil or liquid fat, as this could damage the machine. Also, do not place any other liquids such as water or other substances in the pan.
- Place the deep fryer on a dry, stable surface. Since the deep fryer becomes hot during use, make sure that it is not too close to other objects.

## OPERATING INSTRUCTIONS

- Make sure the Deep Fryer is **UNPLUGGED**.
- Assemble the control box into the oil pan. Make sure the control box is secured properly and the small **red safety switch** is activated. Otherwise the fryer will not power on properly.
- Remove the frying basket and allow it to hang and rest on the backside of the oil pan.
- Use only good quality frying oil such as Peanut oil, Vegetable oil, pure Corn oil, Sunflower oil, Canola oil, or Light Olive oil. (Recommended not to mix oil)
- Fill oil into the oil container approximately between the MIN marking and the MAX marking.
- **Do not fill over the MAX marking or lower than the MIN marking.**
- Make sure the temperature control knob is set to the OFF or 0 position.
- **PLUG** the power cord into an outlet.
- Move the Thermostat knob to desired temperature setting according to the particular recipe you are using. The RED and the GREEN indicator light will turn on.
- While the oil is preheating, prepare the food that is going to be fried.
- When the oil has reached the set temperature, the GREEN light will turn off.  
**NOTE:** The GREEN ready light will cycle On and Off with the thermostat to maintain the set temperature. The RED power light will remain illuminated throughout use.
- When placing the food into the basket, make sure it is as dry as possible. Do not add water, ice or wet food, it may cause **HOT OIL SPLATTER**.
- When frying Frozen food, clear off any ice particles and thaw food thoroughly.
- Do not overfill the basket.
- Lower basket of food into hot oil and cover fryer w/ lid.
- Cover with lid.

**WARNING: DO NOT TOUCH THE CONTROL KNOB DURING THE FRYING PROCESS. HOT STEAM MAY BE RELEASED AND MAY CAUSE INJURY.**

- When food has finished drying, remove the lid. Lift the basket up slowly out of the hot oil and place the basket on the drain support located on the back of the fry basket.
- After the excess oil has drained, place the food on a paper towel lined baking sheet to allow any remaining oil to drain away.
- If you are frying more than one load, ensure the oil re-heats to the required temperature.

## FRYING GUIDE

The frying times given in the chart are only a guide and should be adjusted accordingly to the quantity of food being fried.

FOOD	Temp. °F	Weight (ounces)	Estimated Time
Shrimp	285°	8	3-5 minutes
Onion	285°	5	3-4 minutes
Mushrooms	285°	10.5	6-8 minutes
Fish Fillet	300°	8	5-6 minutes
Fish Fillet in batter	300°	14	6-8 minutes
Fish Cakes or Balls	300°	14	6-8 minutes
Sliced Meat	340°	14	7-10 minutes
Steak	340°	14	7-10 minutes
Chicken Strips	360°	18	7-10 minutes
French Fries (1 <sup>st</sup> time)	375°	18	6-10 minutes
French Fries (2 <sup>nd</sup> time)	375°	8	3-5 minutes

\*French Fries being fried a 2<sup>nd</sup> time will be lighter and crispier.

### AFTER THE FOOD IS FRIED:

1. Make sure to turn the temperature control knob to the OFF position and unplug the deep fryer.
2. Once food is done cooking, remove the lid, and hang the basket on the hook and let excessive oil drip into the oil pot.  
**Warning: Removing the lid will release hot steam. Take extreme care when handling. Keep face and bare skin clear of the steam release.**
3. Take out the basket and place the food on paper towels to absorb excess oil.  
**Do not touch the basket while it is still hot. Always use the handle.**
4. After the excess oil has drained, place the food on a paper towel lined baking sheet to allow any remaining oil to drain away.
5. Place the basket into the deep fryer.
6. Do not move the deep fryer until it is cooled entirely.
7. Unplug the power cord and store away.

## CLEANING THE DEEP FRYER

1. Remove the lid and basket.

**WARNING:** Before cleaning the deep fryer, make sure that it is disconnected from the power outlet, make sure the unit and the oil has completely cooled. Oil retains its temperature for a long period after use. Do not attempt to carry or move the deep fryer while the oil is hot.

2. Wait for the fryer to cool, lift out the Control Box Assembly & Heating element.
3. Remove the oil pot and pour out the oil. It is recommended to filter the oil after each use if you are to re-use the oil again.
4. After removing the oil pot, the fryer can be divided into several separate assemblies to clean.
5. The oil pot and the body can immerse into water to clean.
6. The Control Box & Heating Element should be wiped clean with absorbent paper towels. Then use a damp cloth and a mild soap to clean.

**WARNING:** Do not immerse the Control Box & Heating Element into water to clean.

7. Dry thoroughly all parts.

**Note:** Do not use abrasive scrubbing brushes or chemical cleaners to clean the unit.

### How to replace the filters:

Your carbon filter should be changed every 6 months. The oil filter should be changed every 12 months.

- 1) Unclip and remove the filter cover.
- 2) Take out both white and black filter pieces.
- 3) Throw out old filters and replace with new filters. Make sure the White filter piece rests on the metal surface BELOW the carbon filter (black piece).