



INSTRUCTIONS FOR USE



Deep Fryer

Model : XJ-5K110

Voltage: 120V~60Hz

Wattage: 1200W

**THIS PRODUCT IS ONLY FOR
HOUSEHOLD USE ONLY.
READ AND SAVE THESE SAFETY
INSTRUCTIONS BEFORE USE**

IMPORTANT SAFEGUARDS

When using this electrical appliance, safety precautions should always be observed, including the following:

- Read all of the instructions before using.
- Close adult supervision must be provided when this appliance is used by or near children
- Do not operate with a damaged cord or plug. If the appliance is not working as it should, has been dropped or damaged, left outdoors or dropped into water, do not use it and return it to the manufacturer for proper service and replacement or repair.
- For indoor use only.
- Do not use outdoors.
- Do not use the appliance for other than intended use.
- Do not place near hot gas or electric burner. Do not let cord contact hot surface, including the stove.
- Portable—Do not let cord hang over edge of table or counter.
- Hot oil can cause very serious burns. The appliance is hot during operation and retains heat for some time after being switched off. Do not touch hot surface such as oil tank and metal surface. Never move the appliance during use.
- Do not operate unattended, and never leave the appliance unattended when connected to power outlet.
- Unplug the appliance from power outlet after use, before filling and emptying oil, and before cleaning.

- If the power cord of this appliance is damaged, it must only be replaced by an authorized service center.
- The use of accessory attachments not recommended by the manufacturer may cause injuries and may damage the appliance.
- Place the appliance on a surface that is heat resistant.
- Always attach plug to the appliance first, then plug cord into the wall outlet. To disconnect, switch OFF, then remove plug from power outlet.
- Do not open the lid when frying.
- Damp food should be dried first. Remove any loose ice from frozen food. Lower the basket with food gently into the oil. Cover with lid during cooking of the food.
- Beware of oil spattering when food is put into the oil. Never obstruct the air outlet vent on top of the lid with any objects. Beware of hot steam escaping from the air outlet vent.
- Be sure handle is properly assembled to basket and locked in place.
- Never obstruct the air outlet vent on top of the lid with any objects. Beware of hot steam escaping from the air outlet vent.
- The surface is hot when frying. Never touch the fryer before it's cool to avoid scalding.
- Be sure oil tank is filled with oil to at least the marked MIN level. Do not operate appliance without oil or with an insufficient amount of oil. Do not over-fill the tank with oil past MAX mark.
- Ensure that there are no inflammable objects put over or close to the appliance. If the oil catches fire, unplug the appliance and cover with the lid. Never use water to extinguish the fire.
- Do not operate this appliance if the lid and the oil tank are not free from water completely.
- Do not clean with metal scrubbing pads. Pieces can break off the pad and short-circuit electrical parts, creating a possibility of an electrical shock.
- To protect against electrical shock, do not immerse plug, cord or housing in water or any other liquid.
- Do not use an extension cord with this deep fryer. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
- The deep fryer is for household use only.
- The deep fryer should not be used for other than the intended use.

Short Cord Instructions: CAUTION: A short power cord is provided to reduce the risk of personal injury from entanglement in or tripping over a longer cord. Extension Cord Use An extension cord or longer detachable cord is not recommended for use with deep-fat fryers and cooker/fryers.

Polarized Plug: This appliance has a polarized plug (one blade is wider than the other), as a safety feature to reduce the risk of electric shock. This plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Electric Power: If the electric circuit is overloaded with other appliances, your appliance may not operate. It should be operated on a separate electrical circuit from other appliances. If you are not sure the reason of overloading or cannot find a separate circuit, contact a qualified electrician.

SAVE THESE INSTRUCTIONS

Before First Use

1. Remove all packing materials and literature.
2. If the appliance is being used for the first time, follow the cleaning instructions and clean the deep fryer first.

How To Operate

1. Place the unit on a flat sturdy surface.
2. Plug in the fryer.
3. Place approximately 2.0 L of oil. NOTE: The level must always be between the min and max marks on the wall of the inner pot.
4. Set the temperature control to 300°F. Push the "On/Off" button to turn the fryer on. The "Heat" indicator lights will illuminate.
5. When the oil has reached the appropriate temperature the "Heat" indicator will go off. (After approximately 5-7 minutes.)
6. Open the lid and unfold the basket handle. The handle should be straight out.
7. Set the temperature control to the desired temperature depending upon what you are cooking. The "Heat" indicator light will come on.

8. Put the food into the basket.
9. Slowly lower the basket into the oil, carefully watching that the oil does not overflow the inner pot.
10. Fold down the basket handle and close the lid.
11. As the temperature fluctuates inside the fryer, the "Heat" indicator light will go on and off.
12. When the food is done press the "On/Off" button. The "Power" indicator light will go off. Unplug the fryer.
13. Open the lid.
14. Raise the basket out of the oil and set on the edge of the inner pot to drain.

Fresh Potatoes	Cut	350°F	10-13 Minutes
Frozen Fries	French	350°F	8-12 Minutes
Chicken Pieces		325°F	15-20 Minutes
Fish Fillets		325°F	5-9 Minutes
Onion Rings		300°F	5-7 Minutes
Mushrooms		300°F	9-13 Minutes

Cleaning

1. Unplug the unit and allow the oil to cool down to room temperature before cleaning.
2. Drain and strain the oil through a cheesecloth or strainer and put oil into a suitable container.
3. Wash the basket and lid in warm soapy water. Dry the parts thoroughly after cleaning.
4. Never immerse the oil tank. Clean the inside with a soft soapy cloth. Rinse and dry thoroughly. Wipe the outer surface of the deep fryer with a soft damp cloth. Never use abrasive pads or alcohol.
5. Be sure all parts are dry after washing and before use.

Troubleshooting

Fryer is on, but is not heating up.

- * Check to see that it is properly plugged in.
- * Check to see that the thermostat is set at the proper temperature.
- * There is not sufficient oil in the oil tank. Make sure to fill between min and max line.

Food is not golden.

- * Use good frying oil not, butter, margarine, olive oil or animal fats.
- * The food is too thick.
- * The thermostat is at the wrong temperature.
- * Too much food. Try smaller batches.

Hints and Tips

- Always use oil and fats that can withstand high temperatures.
- Do not mix different types of oil or fat.
- When frying, oil may take on the flavor of other foods that are being fried. Therefore, fry strong flavor foods such as fish after such foods as french fries to avoid crossing flavors.
- Fry foods of similar size at once to avoid under or over cooking foods.
- Food for frying should be completely dry to avoid over flowing and to help make the oil last longer.
- When preparing potato based food (chips, fries, etc.) cut them up and wash them in cold water to remove the starch. This will prevent them from sticking. Dry carefully.
- Do not over fill basket, oil temperature will drop making the food greasy and not crispy.
- Do not keep oil at high temperatures for long periods of time, it will lose its properties.
- Set the temperature dial to the lowest setting between batches.
- Do not leave cooked food in the basket to drain for too long. The vapors could cause the food to lose its crispness and go soft.
- Frozen food can be cooked in the basket without being defrosted.
- Only metal utensils can be used, do not use plastic as they will melt.

- Use caution when frying items such as flour tortillas for tortilla chips and deep fried enchiladas. Oil can become trapped in bubbles and if not properly drained will burst and burn. Allow oil to drain for a minute after frying.
- Seasoning right after frying is recommended for seasoning to adhere to the food and to conserve oil quality.
- Beware of steam. It is normal for steam to come out from the vents and when opening. Keep distance from hands and face.
- Fryer needs to cool completely with cover on before removing oil and cleaning.
- Reusing oil can be done, provided that it is properly strained through a cheesecloth or strainer and it is tightly sealed and unexposed to light and air. Refrigerating the oil is an option.
- Change the oil regularly, after approximately 20 batches.
- Replace oil if it changes color, smells rancid, smokes when heated, or starts to foam.
- Food is crispiest in small batches.
- Do not pour used oil down the sink. Check with your local waste disposal regulations.