



## INSTRUCTION MANUAL



### Deep Fryer

Model: XJ-5K123DO

Voltage: 120V~60Hz

Wattage: 1000W

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## IMPORTANT SAFETY INSTRUCTIONS

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

1. Read all instructions carefully before use.
2. DO NOT touch hot surfaces, always use handles or knobs.
3. To protect against electrical shock, do not immerse cord or plug in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. 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.
6. DO NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner.
7. Never plug in before unit is assembled and before oil is added to the oil reservoir.
8. Never overfill the fryer with oil. Fill only between the minimum and maximum levels, as indicated inside the oil reservoir.
9. Be sure the basket handle is properly assembled to the basket and locked in place. (See assembly instructions.)
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Extreme caution must be used when moving any appliance containing hot oil or other hot liquids.
12. DO NOT leave appliance unattended while in use.
13. DO NOT use outdoors.
14. DO NOT let cord hang over the edge of the table, counter or touch hot surfaces.
15. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
16. DO NOT use appliance for other than intended household use.

## SPECIAL SAFETY INSTRUCTIONS

- A detachable magnetic power cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord (or longer detachable cord) is not recommended for use with deep fryers.
- Never plug in the unit to an electrical outlet before the oil reservoir has been filled with oil.
- DO NOT immerse the deep fryer or the power cord in water
- When opening the lid after frying, lift it slowly and wait a moment to allow the steam inside to escape before opening fully.
- To avoid a circuit overload, **DO NOT** operate another high wattage appliance on the same circuit.

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

### Knowing about your deep fryer

1. Lid Release
2. 30-Minute Timer
3. Heating Indicator Light
4. Stainless Steel Exterior
5. Oil Reservoir
6. Detachable Basket Handle
7. Removable Lid
8. Viewing Window
9. Removable Frying Basket
10. Cool Touch Handles
11. Break Away Safety Cord (Not Shown)



## OPERATING INSTRUCTIONS

**Before Using Your Deep Fryer:** DO NOT immerse the deep fryer in water. **Make sure the fryer is unplugged. Wash the fryer basket and cover in hot, soapy water. Wipe dry thoroughly. Wipe the inside of the oil reservoir with a damp cloth and wipe dry thoroughly before adding the oil.**  
**Warning:** All components must be completely dried before filling with oil or using.

### Assembling Your Deep Fryer

**Caution:** Never turn on the deep fryer when the oil reservoir is empty. Always ensure the deep fryer is out of the reach of children. Always use the deep fryer on a flat, heat resistant surface.

1. Make sure the timer is in the "Off" position.
2. Attach the "break-away" safety cord. The top of the cord can be identified by the "THIS SIDE UP" raised print. When attaching cord - you will feel a magnetic pull on the cord when attaching cord correctly.
3. Pour cooking oil into the oil reservoir until the oil level is between the "MIN" and "MAX" marking on the inside of the oil reservoir. **DO NOT** exceed the "Max" level for cooking oil.
4. To attach the handle to the fryer basket, pinch the two handle ends together to insert the metal part of the handle inside the basket handle bracket on the fryer basket. (Fig. 1)

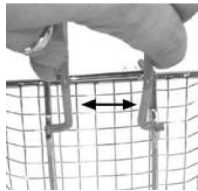


Fig. 1

### Filling the Oil Reservoir With Oil

**Warning:** Never plug in the deep fryer before filling with oil to specified level.

- Use blended vegetable oil, pure corn oil or canola (rapeseed) oil. **DO NOT** use olive oil, margarine, lard or drippings.
- The oil level must always be maintained between the minimum and the maximum levels marked inside the oil reservoir. Check the oil level before each use. For best results, keep the oil close to the maximum level. **Never** mix different oils and fats together. **DO NOT** mix old and new oil.

**Using Solid Fat Warning:** It is NOT RECOMMENDED to put solid shortening in the oil reservoir or the fryer basket.

- If using solid vegetable shortening, melt it first in a separate pan and then very carefully pour the melted fat into the oil reservoir.
- Previously used solid vegetable shortening which has curdled and hardened in the oil reservoir should be removed from the oil reservoir and melted in a separate pan before reusing.  
**Caution:** If you try to melt the solidified fat in the oil reservoir, there is a risk of warm melted fat suddenly sputtering from below through the still solid top layer of fat. Therefore use only the following procedure:
  1. Make sure the fat is at room temperature. If the fat is very cold, there is a greater risk of splashing.
  2. Using a fork, carefully make some holes in the fat. Make sure the cover is securely closed while fat is melting.

### Filling the Frying Basket

- **Do not** fill the frying basket when it is immersed in oil.
- Place the food in the frying basket.  
For optimum results and shorter frying time, basket should be only 1/2 full.
- **Warning:** When frying foods, remove the frying basket from the deep fryer before filling with frozen food because oil will spatter and cause burns.

**Caution:** It is recommended that food is at the 1/2 level. Clean off any ice from frozen food prior to frying. Failure to do so may cause fryer to overflow when food is placed in oil.

**Using Your Deep Fryer Warning:** All Components must be completely dried before filling the oil reservoir with oil and using the fryer. Special care must be taken to ensure the filter compartment and removable lid are dry, otherwise steam may become dangerously trapped inside the fryer during use.

**Caution: Never turn on the deep fryer when the oil reservoir is empty. Always ensure the deep fryer is out of the reach of children. Always use the deep fryer on a flat, heat resistant surface.**

1. Place the basket in the deep fryer.
2. Close the lid of the deep fryer.  
**Note: Setting the timer will automatically turn “On” the deep fryer.** The heating indicator light will also illuminate, indicating that the unit is “On”.
3. The timer will ‘ding’ when it finished heating. The unit will automatically turn “Off” and the heating indicator light will also go “Off”.
4. Press the lid release to open the deep fryer lid.
5. Lift the fryer basket onto the fryer basket holder mount. (Fig. 2) Place food into the fryer basket, carefully lower the fryer basket into the heated oil and close the lid.

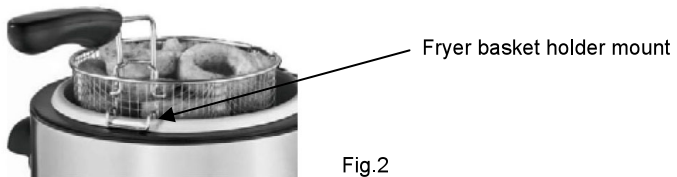


Fig.2

6. Set the timer for the desired frying time.  
**Note:** If you find that the food is cooked to your satisfaction before the pre-set time period ends, you can switch off the timer by turning it counter clockwise. To extend the cooking time, turn the timer clockwise.
7. When cooking is complete, press the one touch pop-up lid release and step away from the unit to allow the hot steam to escape.
8. Lift the frying basket by the detachable basket handle and hook the basket onto fryer basket holder mount to allow the food to drain. (See Fig 2.)  
**Caution: Oil is very hot and can cause severe injury.**
9. Remove the food from the fryer basket by lifting basket by its handle. **CAREFULLY** pour the food onto either a plate covered with paper towels or into a serving container. You may wish to use tongs to remove the food.
10. Repeat procedure for remaining food.
11. When you have finished using your deep fryer, turn timer off by turning the dial counter clockwise. You will hear a “ding” indicating that the unit is turned off. The heating indicator light will also go out.
12. Unplug the fryer, and allow the oil to cool for approximately two (2) hours before attempting to remove the oil or clean the fryer.  
**Important:** Always replace or remove the frying basket carefully when cooking.  
**Warning:** Never use the break-away safety cord to turn the deep fryer “Off”. Always turn unit off by using the timer. Disconnect the power cord from the wall outlet. Use only the power cord provided with the deep fryer. Use of any other magnetic cord could cause fire, electric shock or injury. **Warning: This unit should never be used to boil water.**  
**Warning:** It is recommended that food is at the 1/2 level of fryer basket.

**Warning:** To avoid possible injury or burns, never touch any metal parts on the deep fryer because they may be hot. The use of oven mitts or a pot holder is recommended when handling the basket.

- Do not fill the fryer basket when it is immersed in oil
- Place the food in the fryer basket.
- Do not drop food into hot cooking oil.

- For optimum results and shorter frying time, basket should be only 1/2 full.

### **Frying Food**

**Note:** To preheat the oil, switch the timer to 5~10 minutes for the oil to heat. The heating indicator light will turn “Off” when it reached the pre-set cooking time.

**Warning:** When adding food to the frying basket, remove the basket from the deep fryer before filling, especially with frozen food because oil will spatter and cause burns.

**Caution:** When frying frozen foods such as French Fries, you should not exceed the 1/2 level of the fryer basket. Clean off any ice from frozen food prior to frying. Failure to do so may cause fryer to overflow when food is placed in the oil.

#### **For best results when frying:**

1. Always use the fryer basket to fry food.
2. Always close the cover on the deep fryer during frying.
3. Always slowly lower the fryer basket into the hot oil. Lowering the fryer basket too quickly can result in the oil overflowing and splashing.
4. It is normal for steam to escape through the sides of the cover while frying.
5. Avoid standing too close to the deep fryer while it is cooking.
6. Press the lid release and step back to avoid the hot steam.
7. Always turn the unit “off” by turning the timer counter clockwise until you hear the “ding”, indicating that the unit is off.
8. Unplug the power cord from the wall socket.
9. Always lift up the fryer basket by the handle and place it on the fryer basket holder mount and allow the food to drain for a minute.
10. Once the oil has drained from the frying basket, the basket may be emptied into a plate and the food served.
11. Always let the deep fryer cool completely (approximately 2 hours) before cleaning or storing. **Never** carry or move the deep fryer with hot oil inside.

### **Frying Tips**

- To avoid condensation buildup on the viewing window - rub a little cooking oil on the window.
- **DO NOT** mix different oils or new and old oil together
- Replace oil regularly. In general, oil used to fry food with protein, (such as poultry, meat and fish) should not be reused. When oil is used mainly to fry potatoes and is filtered after each use, it can be used up to 8 to 10 times, but **DO NOT** use the same oil for more than 6 months
- Always replace all oil as soon as it starts foaming when heated or when color becomes dark or when it has a rancid smell or taste or becomes syrupy.
- Make sure that the food to be fried is dry. Dab food with paper or clean dish towel if necessary
- Remove loose ice from frozen food before frying
- To cook evenly, pieces should be the same size and thickness.
- Thicker pieces will take longer to cook.

### **Cooking time Settings**

The following cooking times reflect only the approximate time needed to fry one basket 1/2 full. The exact time may be different depending on actual quantity, personal cooking preferences, size and thickness of pieces, etc. In general, use lower settings for delicate foods (vegetables, fish) and higher settings for frozen foods, French Fries and chicken.

<b>Food</b>	<b>Cooking Time</b>
French fries	6-9 minutes
Fish fillets	2-4 minutes
Chicken fingers	4-7 minutes
Chicken pieces	10-18 minutes
Fried mushrooms	1-2 minutes
Onion rings	1-2 minutes
Donuts	2-4 minutes
Apple beignets	3 minutes
Shrimp	2-4 minutes

### **Storing or Reusing Cooking Oil**

**Note:** The oil does not need to be changed after each use but can be used until it gets dark or there are bits of food in it such as batter or bread crumbs.

- We do not recommend storing and reusing oil that was used for frying high protein foods such as poultry, fish or other meats. When oil is mainly used to fry potatoes and is filtered after each use, it can be used 8 to 10 times. However, do not use the same oil for longer than 6 months.
- Make sure the deep fryer is unplugged and the oil has cooled (approximately 2 hours) before emptying the oil into a container and storing the fryer.
- Remove the fryer cover.
- To empty the oil, first make sure the oil has cooled and then empty the oil from the oil reservoir into a storage container or bottle from the back corner. Please note that the oil reservoir is not removable from the deep fryer.

### **The Detachable Break-away Cord**

Your deep fryer has been specifically designed with your safety in mind. Your deep fryer has a unique detachable power supply cord. This power supply cord is designed to “break-away” from the fryer in the event that the power cord or fryer is inadvertently pulled or tugged.

**Warning:** This is intended to prevent the tipping of the appliance and hazardous spillage of hot oil. It is **NOT** intended to disconnect the fryer during normal use. To connect the power cord - note the instructions on the cord plug area - “**THIS SIDE UP**”. Place plug into opening - you will feel the magnetic pull. Slide the plug into the slot until it connects.

If the cord should be disconnected from the unit during operation, the user should **immediately unplug the power cord** from the electrical wall outlet before any attempt to reconnect the magnetic cord back to the deep fryer unit.

**Warning:** **DO NOT** come in contact with the magnetic connection of the power cord while it is plugged into electrical wall outlet. Injury can occur.

**Warning:** **DO NOT** attempt to defeat the magnetic cord connection by attempting to permanently attach the power cord to the deep fryer.

### **Cleaning Instructions**

**Warning:** Always turn unit “Off” and remove the plug from the wall socket and the deep fryer before cleaning. Please allow the deep fryer and the oil to cool completely (approximately 2 hours) before cleaning. Never immerse the break-away safety cord, plug, filter or deep fryer in water or any other liquid.

### **Please read and follow all instructions in this manual for best results with your deep fryer:**

- To reuse, refill the oil reservoir with the oil, pouring the oil through a wire strainer or paper filter.
- Never immerse the break-away cord plug, or deep fryer in water or any other liquid or in dishwasher
- Wipe the oil reservoir with a damp, soapy cloth. To rinse, wipe the reservoir with a cloth dampened with water only.
- The fryer basket, detachable handle, and removable lid can be washed on the top rack of the dishwasher.
- NEVER place the deep fryer in the dishwasher.
- DO NOT use any type of abrasive pad or steel wool to clean the power cord magnetic socket.
- DO NOT use alcohol or cleaning solutions to clean the deep fryer.





**Model  
XJ-5K123DO**

**TWO YEAR LIMITED WARRANTY**

U.S. PRO APPLIANCES, INC warrants this product to be free from defects in material and workmanship for a period of two (2) year from the date of the original purchase. If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to:

**U.S. PRO APPLIANCES, INC  
14317 E DON JULIAN RD, CITY OF INDUSTRY, CA 91746**

If the appliance is found to be defective in material or workmanship, U.S. PRO APPLIANCES will repair or replace it at free of charge to you. Should U.S. PRO APPLIANCES determine that the product is not defective, is not covered by warranty or is outside of the warranty term, U.S. PRO APPLIANCES shall return the product to you at your expense without being repaired or replaced. The liability of U.S. PRO APPLIANCES is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alterations to the product or any of its parts, which have been performed by a repair person not authorized by U.S. PRO APPLIANCES.

**\*Important: Carefully pack item to avoid damage in shipping. Be sure to include original sales receipt as proof of purchase with product in either original packaging or packaging affording an equal degree of protection along with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**