



INSTRUCTIONS FOR USE



4.0Q Stainless Steel Deep Fryer

Model: XJ-7K120

Voltage: 120V~60Hz

Wattage: 1600W

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IMPORTANT SAFETY INSTRUCTIONS

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

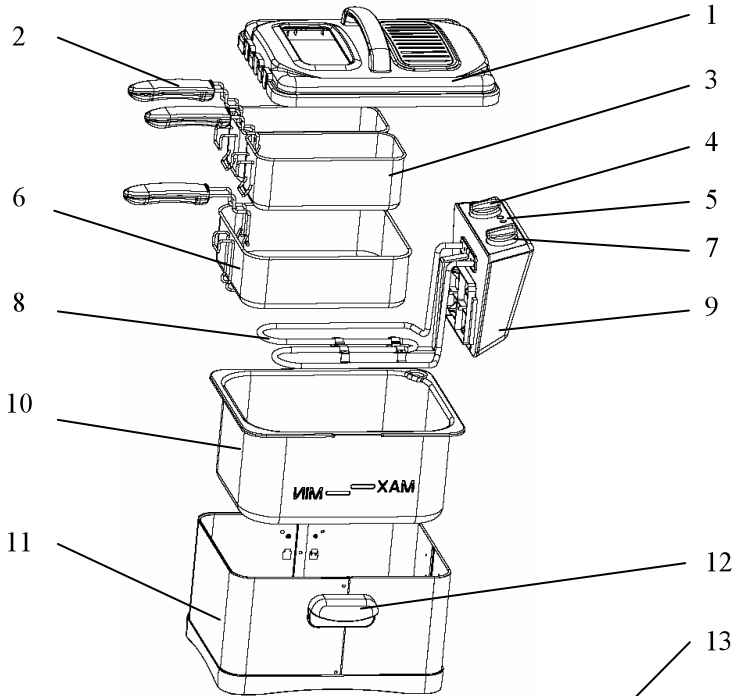
1. Read all instructions carefully before use.
2. DO NOT touch hot surfaces, always use handles or knobs.
3. To protect against electrical shock, do not immerse cord or plug in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet 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.
17. Make sure that the power switch is on the "OFF" position before plugging.

SPECIAL SAFETY INSTRUCTIONS

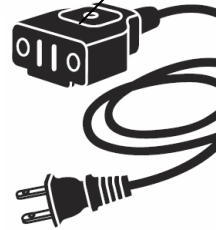
- A detachable magnetic power cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord (or longer detachable cord) is not recommended for use with deep fryers.
- Never plug in the unit to an electrical outlet before the oil reservoir has 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 Your Deep Fryer:



1. Lid
2. Handles for frying basket
3. Small frying baskets
4. Thermostat control
5. Indicator lights: Red indicator light signals power on; green indicator light signals ready to cook
6. Big frying basket
7. 30 minutes timer
8. Heater
9. Control panel
10. Oil container. Minimum oil capacity is 2 qt./65 oz (about 1.5lb food). The maximum oil capacity is 4 qt./130 oz (about 2.8 lb food)
11. Stainless steel housing
12. Handles
13. Detachable power cord



ASSEMBLING YOUR DEEP FRYER

1. Place base on a clean, flat surface where you intend to cook.
2. Insert the removable bowl with the Min/Max marker towards the rear of the fryer; basket clip in front . This is the only orientation that assures the heating element joins the connector
3. To attach the handle to the fry basket, hold handle inside fry basket as shown. Gently squeeze the arms of the handle so they fit into the eyelets on the fry basket. (See Figure 1). Unfold the handle toward the back of the fry basket. Push handle against back of the fry basket until it locks into place. (See Figure 2).
4. Make sure unit is turned off at thermostat dial.

5. Connect the magnetic power cord to the base unit (Fig. 3). Never plug cord into outlet unless magnetic end is attached to deep fryer.
6. Plug the cord into a standard electrical outlet.
7. Oil must be added before turning on fryer. Never operate deep fryer without oil at least to the Min marker in bowl.

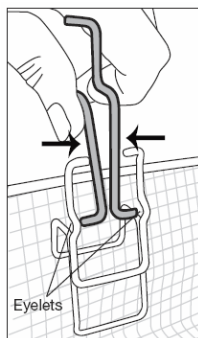


Figure 1

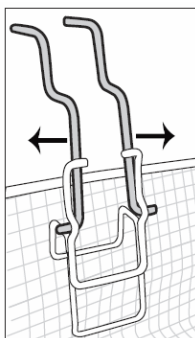


Figure 2

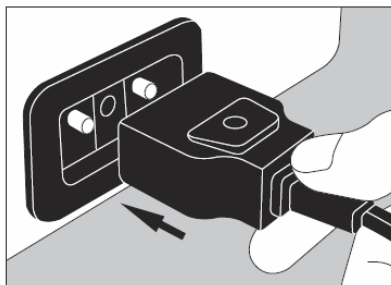


Figure 3

BEFORE USING FOR THE FIRST TIME

1. Remove all packing material and labels from the inside and outside of the Deep Fryer. Check that there is no packaging underneath and around the oil tank and control panel/heater assembly.
2. Set the lid and the fry basket aside.
3. Grasp the sides of the control panel/ heater assembly firmly and lift up and off the Deep Fryer body. Carefully set control panel/ heater assembly aside.
4. Lift the oil tank up and out of the deep fryer body.
5. Wash lid, fry baskets, and oil tank in hot, soapy water. **DO NOT IMMERSE THE CONTROL PANEL/HEATER ASSEMBLY IN WATER.** Wipe control panel/heater assembly and deep fryer body with a damp cloth. Dry all parts thoroughly.
6. Insert oil tank into deep fryer body. Be sure tank is centered and resting properly on top of the stainless steel body.
7. Attach the control panel/heater assembly. Slide the 2 brackets located on the inside wall of the heater assembly down into the 2 retaining slots on the back of the deep fryer body. Make sure the brackets are fitted securely in the 2 slots. **IMPORTANT:** The Deep Fryer will not operate if the heater assembly brackets are not fully inserted and properly attached to the deep fryer body.
8. Fold the fryer basket handle over into the basket. Place folded basket into the oil tank to store.
9. Replace lid on top of oil tank. Store until ready to use.

Operation Instruction

WARNING! This unit should not be used to boil water.

1. Place the deep fryer on a stable, flat and dry surface.
2. Ensure the deep fryer is switched off.
3. Be sure the oil tank is properly seated inside deep fryer body. Pour liquid cooking oil (corn, vegetable, peanut, etc.) into the tank. Fill with oil to a level between the MIN and MAX marks. **NOTE:** The minimum oil capacity is 2 qt./65 oz (about 1.5lb food). The maximum oil capacity is 4 qt./130 oz (about 2.8 lb food) . **WARNING:** Under- or over-filling the oil tank may damage the Deep Fryer and could result in serious personal injury.
4. To prevent condensation from fogging the viewing window on lid, use a paper towel or napkin to spread a thin layer of cold cooking oil onto inside of viewing window.
5. Place the fry basket into oil tank. When cooking, the bottom of the fry basket will rest on the heater coils. You can place the big one or 2 small one for different food together.
6. Add the lid. The large cutout will fit over the heater coils. The double cutouts in the lid will fit over the fry basket handle.

7. Turn the ON/OFF temperature control dial to OFF.
8. Connect the detachable power cord into the appliance receptacle, with the "THIS SIDE UP" topside. Make sure the cord is firmly in place. Then connect the polarized plug to the wall outlet. The red POWER light will illuminate.
9. Turn the temperature control dial to the desired cooking temperature. The green WORKING light will illuminate as the Deep Fryer heats the oil. When the oil reaches the selected cooking temperature, the green WORKING light will turn OFF indicating the Deep Fryer is ready for use. **NOTE:** Allow 10 to 15 minutes for the oil to preheat.
10. Remove lid and set aside. Wearing an oven mitt, grasp the fry basket handle and lift fry basket out of the oil. Carefully rest the fry basket on the back of the oil tank. **CAUTION:** Do not touch any interior parts of the Deep Fryer or the oil during use as they are hot! **WARNING!** Be careful around hot parts and hot spitting oil. Remember that the oil is actually hotter than boiling water! Never put hands in the oil. Always keep hands and face away from rising steam or spitting oil.
11. Carefully place food into the fry basket, being careful not to touch the fry basket as it may be hot. Do not overfill fry basket with food.
12. Grasp fry basket handle and carefully lower fry basket with food into the hot oil. Replace the lid. **WARNING:** This appliance generates heat and escaping steam during use. Use proper precautions to prevent the risk of burns, fires, or other injury to persons or damage to property.
13. As the Deep Fryer cooks the food and the oil cools, the heater coils and the green WORKING light will cycle on and off as proper cooking temperature of the oil is maintained.
14. Allow foods to cook. Gently move the basket from side to side once or twice during cooking to encourage even browning on all sides. Check the food's cooking progress through the viewing window. **CAUTION: Do not raise lid during cooking!** Hot oil could spatter out of the Deep Fryer causing burns or other injuries. **WARNING:** Use caution when opening lid; steam escapes as soon as the lid is opened. Use oven mitts when handling hot materials.
15. Remove lid and turn food as needed. When food is cooked to desired doneness, using oven mitts, grasp fry basket handle and lift fry basket out of the oil. Carefully rest the fry basket on the back of the oil tank. Allow cooked foods to drain for 5-10 seconds. **NOTE:** To prevent early degradation of the oil, do not add salt or other spices to the food during frying or when the food is draining above the oil.
16. Use the fry basket handles to lift up and remove fry basket containing food. DO NOT touch fry basket as they are very hot!
17. Use a heat-resistant long-handled fork or tongs to remove cooked food or pour cooked foods from fry basket onto absorbent paper towels to soak up excess oil.
18. Replace fry basket into the oil. Replace lid, allow unit to reheat to desired temperature and continue to cook another batch of food, if desired.
19. When all cooking is complete, turn the ON/OFF temperature control dial to OFF; finish removing all fried food from the oil onto absorbent paper towels.
20. Unplug the polarized plug from the wall outlet, then detach the cord from the appliance receptacle.
21. Replace the lid and allow oil and Deep Fryer to cool.
22. There is a RESET button for the Safety Limiter Switch located in the back of the Control Panel unit that prevents the oil from overheating. This Safety Limiter Switch will be triggered with the key if there is insufficient oil in the Oil Tank and power to the unit will be shut off. Allow oil and appliance to cool thoroughly. Make sure the proper amount of oil is in the Oil Tank then use the RESET button with the key together with the unit to reset. (See Figure 4)

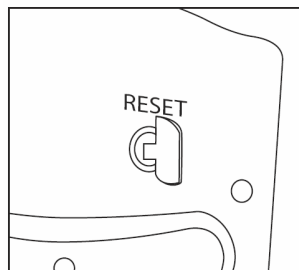


Figure 4

Frying Guide

FRYING GUIDE		
FOOD	TEMPERATURE	APPROX. COOKING TIME
Mushrooms	320°F	3-4 Minutes
Chicken Pieces (battered)	350°F	12-15 Minutes
Chicken Strips	355°F	3-4 Minutes
Shrimp (raw, battered)	350°F	3-4 Minutes
Fish Cakes or pieces	375°F	4-6 Minutes
Fish Fillets (battered)	350°F	5-7 Minutes
Onion Rings	375°F	2-4 Minutes
French Fries (thick)	375°F (Blanching; 320°F)	12-15 Minutes
French Fries (thin)	375°F (Blanching; 320°F)	7-10 Minutes
Potato Wedges	355°F (Blanching; 320°F)	4-6 Minutes
Egg Rolls (small)	355°F	4-5 Minutes
Fruit Fritters	355°F	2-4 Minutes

The cooking times given in this chart are a guide only and should be adjusted to suit the quantity of food being deep fried and your personal preferences.

HELPFUL HINTS

Frying

- Fry more batches of smaller amounts of food. Best results are obtained when the hot oil can freely circulate all around the food.
- In general, pre-cooked foods require higher temperatures and less cooking time.
- Cut or sort food into uniform sizes. Cook same-size pieces together so they will be cooked in the same amount of time.
- Be sure foods are free from ice crystals and excess moisture before frying. Water on the surface of the food can cause the oil to spatter and foam.
- To prevent contamination of the oil, do not add salt or other spices to the food during frying or when the food is draining above the oil.
- Space coated foods so they do not touch while cooking.
- For best results when frying dough or food dipped in a liquid batter, place the food into the basket first and then lower the fry basket into the hot oil.
- Always use the fry basket to lift food out of the oil; hook the basket to the rim and allow oil to drain. Then remove fried food from the fry basket.

Oil

- Always use sunflower oil, vegetable oil or corn oil. Never use hard fats, olive oil or oil with a high water content.
- Never mix different oils together to fry foods.
- Never use butter or margarine to fry foods.
- When frying fish or seafood, the oil may absorb a "fishy" taste or odor. To eliminate transferring this "fishy" taste or odor to other foods, we suggest changing the oil before frying other foods.

Draining and Recycling Oil

WARNING! Be careful around hot parts and hot spitting oil. Remember that the oil is actually hotter than boiling water! Never put hands in the oil. Always keep hands and face away from rising steam or spitting oil.

- Oil should be filtered regularly.
- DO NOT pour oil from the Deep Fryer without first removing fry basket, control panel/heater assembly and tank from the Deep Fryer body.

NOTE: DO NOT pour used oil down any household drain. Discard used oil into a container with a lid and dispose in garbage.

- Filter the cooled oil through a fine sieve into a wide-neck, airtight, covered container. If necessary, use a funnel to avoid oil spillage.

NOTE: A coffee filter or piece of clean cotton material can be placed in a colander and used to filter used oil.

- As oil will absorb food flavor and odor, it's a good idea to label the container with the type of food the oil was used to cook in. For example: desserts, chicken, fish, etc.
- Store oil in the refrigerator until next use.

CARE & CLEANING INSTRUCTIONS

WARNING! Allow the fryer to cool fully before emptying the oil and cleaning the appliance.

1. Make sure your Deep Fryer is unplugged and the filled oil tank has cooled completely.
2. Remove the lid.
3. Remove the fry basket from the oil tank.
4. Grasp control panel/heater assembly and gently pull up to remove. Use caution when removing the control panel/heater assembly as oil may splash out of the tank. Wipe control panel/heater assembly with a damp cloth and dry completely. Handle the heater coils and assembly with care.
5. **CAUTION:** Do not immerse the control panel/heater assembly in water. Doing so could permanently damage the Deep Fryer.
6. Grasp rim of oil tank and carefully lift tank out of deep fryer body. Carefully strain the oil from the tank into a suitable container. (See Draining and Recycling Oil for complete details.) **NOTE:** It is best to work over a sink or garbage can in case of any spillage.
7. Wash lid, fry basket, oil tank, and deep fryer body in hot, soapy water. Dry all parts thoroughly.
8. **Oil Tank Cleaning:** Soak in hot, soapy water. Use a stiff nylon brush to remove stubborn or burned-on residue. Do not use harsh or abrasive cleaning products they may damage the surface of the tank.
9. Make sure the lid and oil tank are completely dry after washing and before use.
10. Reassemble Deep Fryer as described in Before Using for the First Time.

Model

XJ-7K120

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.**