

ITEMS INCLUDED



Unit Includes

- Lid
- Oil Container
- Base
- Power Cord
- Heating Element

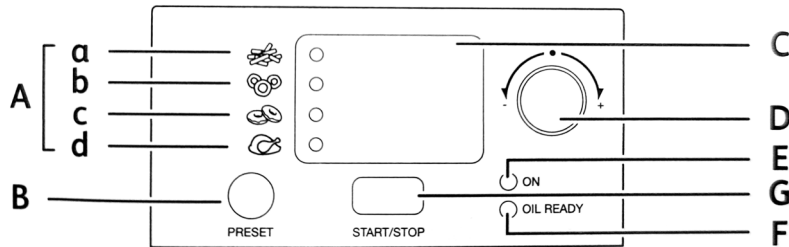


1 LARGE FRY BASKET



2 SMALL FRY BASKETS

FUNCTIONS/PARTS



A. **Presets**—recommended settings for the following foods:

- | | |
|-----------------|------------|
| a) French Fries | c) Donuts |
| b) Onion Rings | d) Chicken |

B. **PRESET Button:** Scroll and select preset options

C. **DUAL LEVEL DISPLAY:** Displays selected time and temperature

D. **TEMP/TIME Knob:** Adjust time and temperature by turning knob. Press knob to switch between time and temperature.

E. **ON Indicator:** Red Light indicates when heating element is on.

F. **OIL READY Indicator:** Green light indicates when oil has reached desired temperature.

G. **START/STOP Button:** Press to begin heating and countdown time. Press and hold button to stop heating anytime.

HOW TO OPERATE

1. Select your cooking temperature. The current temperature will flash indicating that the unit is in **SET TEMP** mode. To change the temperature, turn the knob to the desired number.
2. If required, select cooking time. Please & release knob to switch to **SET TIME** mode. The current time will flash. Turn knob to desired cooking time.
3. Press **START** to begin heating. **OIL READY** will illuminate once oil reaches set temperature.
4. Place food into the basket and gently submerge the basket into the hot oil.
5. If needed, change the settings with the **TIME/TEMP** knob and the unit will automatically adjust.
6. When timer reaches 00:00 the fryer will give an alert. Remove lid and lift the basket from the oil by hooking the basket onto the oil container rim to drain.
7. To put machine on standby press & hold **START/STOP** button for 3 sec. Unit will beep and display / heater will turn off. To turn on again, press any button.

TROUBLESHOOTING

PROBLEM	QUICK FIX
<i>Fryer is not heating</i>	<ul style="list-style-type: none"> • Ensure that the unit is plugged in. • Press the power button for 3 seconds, then select the desired temperature.
<i>Oil overflows</i>	<ul style="list-style-type: none"> • Check the oil level maximum and remove excess. • Food may be too wet and contains too much water. Dry food thoroughly if possible prior to frying. • Ensure that 1 type of oil is being used for frying.
<i>Food does not become golden, and remains soft</i>	<ul style="list-style-type: none"> • Dry food thoroughly prior to frying. • Fry food in small quantities, especially when frozen. • Try using a slightly higher temperature for frying.

BEFORE RETURNING

- Cleaning charges will be applied if unit is not returned in the same condition it was received.
- To avoid cleaning charges, dispose of any residue food. Dispose of oil once cooled. Clean fryer baskets with warm, soapy water. Wipe interior and exterior with a damp cloth.