

T-fal®

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Triple Basket Deep Fryer

www.t-fal.com

IMPORTANT SAFEGUARDS

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

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse cord, plugs or fryer in water or other liquid.
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, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving fryer containing hot oil.
12. Always attach plug to appliance first (depending on model), then plug cord in the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Be sure handles are properly assembled to basket and locked in place. See detailed assembly instructions.

15. **SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY.**

16. **WARNING: POSSIBLE ERUPTION. WATER'S REACTION TO HOT OIL IS EXTREMELY VOLATILE. PLEASE ENSURE, NO MATTER WHAT THE RECIPE STATES, FOOD MUST BE DRIED THOROUGHLY BEFORE IMMERSING IN HOT OIL.**

17. Before use, check that your local voltage corresponds with the specifications shown on the appliance nameplate located under the appliance.
18. Only connect the appliance to electrical sockets which have a minimum load of 15A. If the sockets and the plug on the appliance should prove incompatible, get a professionally qualified technician to replace the socket with a more suitable one.
19. This electrical equipment operates at high temperatures which may cause burns. Do not touch the hot surfaces of the appliance (housing, plastic parts...).
20. To ensure safe operation, oversized foods must not be inserted into the appliance.
21. Do not overload the pan. For safety reasons never exceed the maximum quantity.
22. The cooking times are given as guidelines only.
23. Do not leave the cord hanging.
24. Do not unplug the appliance by pulling on the cord.
25. Always unplug the appliance immediately after use, when moving it and prior to any cleaning or maintenance.
26. In the event of fire, never try to extinguish the flames with water. Unplug the appliance. Close the lid, if it is not dangerous to do so. Smother the flames with a damp cloth.
27. Do not move the appliance when it is full of hot food.
28. Never immerse the appliance in water!
29. This appliance is not suitable for recipes with a high-liquid content (eg. soups, cooking sauces...).
30. Never turn on the appliance if the cooking pan is empty.
31. Do not overfill the cooking pan, never exceed the indicated quantities or maximum food level mark (for French fries only).
32. Ensure that the bowl is completely dry after washing and before use.
33. The oil level must always be between the Min. and Max. markings.
34. Never operate your fryer without any oil.
35. This appliance is not intended to be operated by means of an external timer or separate remote control system.
36. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

37. This appliance is intended to be used in households only. It is not intended to be used in the following applications, and the guarantee will not apply for:
- staff kitchen areas in shops, offices and other working environments;
 - Farms houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
38. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
39. Keep the appliance and its cord out of reach of children less than 8 years.
40. If you have any problems, contact the authorized after-sales service or the internet address www.t-fal.com.
41. To turn the power off turn the temperature knob to the MIN setting and unplug the breakaway power cord from the wall outlet.

POLARIZATION INSTRUCTIONS

This appliance has a polarized plug (one blade is wider than the other). 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 into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SHORT CORD INSTRUCTIONS

Do not use with an extension cord.

A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Magnetic connector

The cord is equipped with a detachable magnetic connector. The magnetic connector should be attached directly to the fryer. **THIS SHOULD BE DONE PRIOR TO PLUGGING THE CORD INTO THE WALL OUTLET.**

GUIDELINES FOR DEEP-FRYING

- Make sure the green ready light is on before lowering food into oil.
- Too much food will prevent the food from moving around and browning evenly. In addition, it may slow down the cooking time. Fry in smaller batches for faster, crispier fried food.
- When selecting oil to use in your Deep Fryer, choose a high quality brand of peanut oil, canola oil, or vegetable oil. These fats can withstand high temperatures well. Do not use butter, margarine, animal fats or olive oil because these smoke at lower temperatures. Do not mix different oils. Do not use shortening or lumps of fat as your Deep Fryer thermostat will overheat and could cause a flash fire.
- Cover and refrigerate the oil or fat between uses to maintain freshness.
- Change oil often and dispose of responsibly. Do not pour down the sink drain. Check with local regulations for proper disposal.
- Keep oil for frying seafood and fish separate from oil used for potatoes and other milder items.
- Before deep frying any foods, remove excess moisture by blotting well with a paper towel.
- Do not add water, wet foods, or icy frozen foods to hot oil, because this will cause the oil to spatter, which may result in injury.
- When frying battered foods, shake off any excess batter or coating before putting in the oil.
- Never pour salt into the oil. Instead, salt the food while it is hot and draining on a paper towel.
- Frozen foods can be cooked in the basket. Follow directions on food package. Use caution when lowering the basket in the oil, as the ice crystals can cause spattering. Always lower slowly into the oil.
- After cutting potatoes for French fries or potato chips, wash in cold water to remove starch. This will keep them from sticking together. Dry completely before frying.
- Never place any plastic utensils into hot oil. **Do not pour hot oil into plastic containers.**
- Never cover the food with storage lid.

DESCRIPTION

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|---|---------------------|----|----------------------|
| 1 | Storage lid | 7 | Oil pot |
| 2 | Lid handle | 8 | Heating element |
| 3 | Large basket | 9 | Breakaway power cord |
| 4 | Small baskets | 10 | Control panel |
| 5 | Housing side handle | 11 | Safety reset button |
| 6 | Housing | 12 | Temperature |

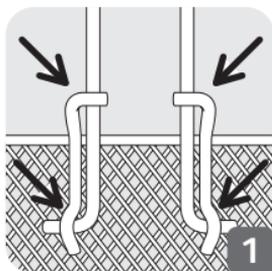
BEFORE THE FIRST USE

Carefully unpack the Deep Fryer and remove all packaging materials. Compare parts to the Deep Fryer Parts List to ensure that everything has been removed from the packaging. Clean your Deep Fryer according to the Care & Cleaning section of this manual.

PREPARING THE FRYER

1. Place the Deep Fryer housing on a stable and horizontal, level surface. Not on heating plate and/or Gas plate.
2. Ensure that all components of your Deep Fryer are completely dry prior to use to avoid risk of injury due to spattering.
3. Line up the control panel into the grooves on the rear of the Deep Fryer housing. Your Deep Fryer is equipped with a safety microswitch which will not allow the control panel to work unless it is properly seated into both grooves in the housing.
4. Add the appropriate amount of oil to the oil pot. Do not fill with oil above the maximum level or below the minimum level marked on the inside of the oil pot.
5. **WARNING:** To prevent your fryer from overheating never attach the magnetic breakaway power cord to the control panel until you have placed oil in the oil pot to at least the MIN level as marked on the oil pot, and the temperature knob is on the MIN setting.

6. Attach the handle to the basket by squeezing the handle rods together and placing the ends into the loop of the basket. Ensure the handle stem is placed beneath the locking bracket on the basket. **A serious burn injury can occur if your handle is not properly locked in place (See Figure 1).**
7. Place the desired basket into the oil pot.



FRYING PROCESS

1. Be sure you have read and have become familiar with the “Important Safeguards” section of this manual, along with the section “Additional Safety Information”.
2. Assemble your Deep Fryer according to the instructions in the section “Assembling Your Deep Fryer”.
3. Pour the desired amount of oil into the oil pot ensuring that the oil level is no less than the MIN marking on the oil pot, and no more than the MAX line of the oil pot. Ensure that your temperature knob is on the MIN setting.
4. Attach the magnetic breakaway power cord to the back of the Deep Fryer control panel and place the breakaway power cord into a standard 120V outlet.
5. When the Fryer is plugged in the red power light will illuminate indicating that the Deep Fryer is on.
6. Set the temperature control knob to the desired temperature. The green ready light will illuminate when the oil has reached the set temperature.
7. Place food into the basket.
8. Lower basket with food into the oil.

WARNING: When your food has finished cooking turn the temperature control knob to the MIN setting and unplug your Deep Fryer from the wall outlet before removing from the control panel.

WARNING: Do not attempt to clean your Deep Fryer or drain the oil while either the Deep Fryer or the oil is hot. Allow unit to completely cool. Use care when cleaning the Deep Fryer lid and housing and edges may be sharp.

1. Before cleaning, unplug the breakaway cord from the wall outlet first, and then from your Deep Fryer and wait for the Deep Fryer to cool completely.
2. Remove the control panel with heating element from the housing by lifting vertically.
3. Never immerse the control panel in any liquid. Clean the heating element with hot, soapy water, being careful not to wet the control panel.
4. Wash frying baskets, and oil pot in warm, soapy water and dry thoroughly or in the dishwasher.
5. Clean the exterior of the control panel with a slightly damp cloth. Wipe the deep fryer housing with a damp cloth. Always ensure that all components are dried thoroughly, as any residual water will cause spattering of oil.

IMPORTANT: Do not immerse the Deep Fryer control panel or breakaway power cord in water or other liquid. Always hand wash as described above and dry thoroughly. Any other servicing should be performed by an authorized service representative. Periodically check for looseness of screws on the feet of the housing and retighten them.

CAUTION: Overtightening can result in stripping of screws or nuts or cracking of handle or feet.

COOKING TABLES

Cooking times are suggestions. Adjust them according to your own preference and the amount of food being cooked. Do not overfill the frying basket or exceed 1.5 lbs in the small baskets, or 3 lbs in the large basket.

Food	Temperature	Time (min)
Chicken Breasts	350°F/176 °C	15-20 min
Chicken drumsticks	350°F/176 °C	12-15 min
Chicken fingers	350°F/176 °C	12-15 min
Doughnuts	350°F/176 °C	2-4 min
Eggplant	350°F/176 °C	5-7 min
Fish filets, breaded	350°F/176 °C	5-6 min
Fish in batter	325°F/162 °C	6-8 min
French fries	375°F/190 °C	5-7 min
Mushrooms	350°F/176 °C	3-5 min
Onion rings	350°F/176 °C	5-7 min
Pork chops, breaded	350°F/176 °C	7-10 min
Potato chips	375°F/190 °C	5-8 min
Shrimp	350°F/176 °C	2-4 min
Veal cutlets	340°F/170 °C	7-10 min

WARNING: Do not add water, wet foods or icy frozen foods to cooking oil, because this will cause the oil to splatter and may result in injury. Do not move the Deep Fryer while cooking, or at any time when the oil is hot. Do not attempt to empty the oil while the oil is hot. Do not touch any metal surfaces of your Deep Fryer as they are hot and can cause burns.

Do not store the product outside.

Store your appliance in a dry and ventilated place.

