



3L STAINLESS STEEL DEEP FRYER

Care and Use Guide



Features:

- Large 3.0 Liter cooking tank is enamel coated steel for durability and easy cleanup.
- Removable 1700 Watt element heats oil faster and recovers to cooking temperature sooner.

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

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

- Read all instructions.
- DO NOT touch hot surface, use handles or knobs.
- To protect against electric shock DO NOT immerse cord, plug or fryer in water or other liquid.
- Close supervision is necessary when any appliance is used near children.
- DO NOT allow children to use appliance.
- DO NOT leave the appliance unattended at anytime.
- Unplug from outlet when not in use, and before cleaning. Allow cooling before putting on, or taking off, parts and before cleaning the appliance.
- DO NOT operate any appliance with a damaged cord or plug, should the appliance malfunction, or if it has been damaged in any manner, return appliance to the retailer where purchased if under warranty.
- The appliance is designed exclusively for private use and for the intended purpose. This appliance is not fit for commercial use. DO NOT use it outdoors. Keep it away from sources of heat, direct sunlight, sharp edges, and humidity (never dip it into any liquid).
- The use of accessories is not recommended by the appliance manufacturer as it may cause injuries.
- DO NOT use the appliance outdoors.
- DO NOT let cord hang over edge of a table, or touch hot surface.
- DO NOT place on, or near, a hot gas, electric burner, or in a heated oven.
- DO NOT move an appliance containing hot oil or other hot liquid.
- DO NOT use appliance for any purpose other than its intended use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
- The appliance is designed exclusively for private use and for the intended purpose. This appliance is not fit for commercial use. DO NOT use it outdoors. Keep it away from sources of heat, direct sunlight, sharp edges, and humidity (never dip it into any liquid). DO NOT use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.
- When cleaning or putting it away, switch off the appliance and always pull out the plug from the socket (pull the plug itself, not the cord) if the appliance is not being used, turn off, unplug, and remove the attached accessories.
- If you leave the room you should always turn the device off and remove the plug from the socket. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid a hazard.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.

OVERVIEW OF THE COMPONENTS

1. LID
2. POWER INDICATOR LIGHT (RED)
3. THERMOSTAT
4. TEMPERATURE INDICATOR LIGHT (GREEN)
5. COOKING TANK
6. FRYING BASKET
7. HOUSING
8. SAFETY BUTTON
9. RESTART - BUTTON
10. BREAKAWAY CONNECTOR



This appliance complies with UL - standard and engineered to the latest safety technical

CAUTION

SAVE THESE INSTRUCTIONS
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

ASSEMBLY INSTRUCTIONS

Before Using For The First Time

1. Remove the packaging. Then take the LID off the deep fat fryer. In the deep fat fryer you will find a FRYING BASKET. Take all objects out of the FRYER BASKET.
2. It is highly recommended to clean the LID, HOUSING, TANK and FRYING BASKET as described in the “Cleaning” section.
3. Please pull the magnetic power cord out of the cord compartment.

Fryer Basket Assembly:

1. Squeeze the handle slightly and insert both bent ends into the lower tab openings.
2. Tilt the handle back and lock into place. The handle will snap firmly into place.

FIGURE 1



GENERAL INFORMATION

Intended Use

This device is used for deep-frying food. It is intended exclusively for this purpose and may only be used as such. It may only be used in the manner described in these instructions. The device must not be used for commercial purposes. Any other use of this device is considered to be contrary to the intended use and may result in damage to materials or even personal injury.

Chard International LLC does not accept any liability for damage caused as a result of the use of this device contrary to its intended use.

Electrical Connection

- The magnetic power cord should only be inserted into a standard 120 volt electrical outlet.
- Plug directly into standard electrical outlet. DO NOT use an extension cord.

CLEANING & MAINTENANCE

CAUTION:

ALLOW APPLIANCE TO COMPLETELY COOL BEFORE CLEANING ANY COMPONENT.

- To change or remove the oil, first allow oil to cool. Then remove the COOKING TANK from HOUSING. Pour the oil out at the corner.
- To clean the deep frying fat container, wipe the LID and the HOUSING with a damp cloth and household detergent if necessary. DO NOT immerse in water.
- The FRYING BASKET can be cleaned with soapy water.
- Ensure that all moisture is removed prior to storage or use.
- Clean the HOUSING after use with a slightly damp cloth.

WARNING:

NEVER add water to the oil!

Oils and fats may burn when overheated. PLEASE BE CAREFUL!

DO NOT forget to switch the device off after use! First turn the thermostat to the lowest position and then remove the power cord.

WARNING:

Please note this important information if you intend to use fat!

If you use fat, please divide it up into small pieces. Turn the thermostat to a low temperature and add the pieces slowly. Once the fat has melted and the correct oil level is reached you can set the desired temperature on the thermostat.

Under no circumstances should you place the fat in the deep frying basket!

USEFUL HINTS

1. Before each use remove any food particles (e.g. pieces of french fries).
2. After the device has been used several times you should change the oil.
 - Use high quality frying oil or frying grease.
3. Fats and oils must be heatable to high temperatures. **DO NOT** use margarine, olive oil or butter: They are not fit for frying, because they start to smoke at low temperatures.
 - We recommend oil specifically designated as frying oil.
4. In order to reduce the acrylamide content of food containing starch (potatoes, cereals) the temperature during deep-fat frying should not exceed 340° F. Furthermore, the frying time should be kept as short as possible and the food only fried until it turns golden yellow.
5. **PLEASE NOTE** that the SAFETY BUTTON (8) is operated when the control element is inserted into the guide mechanism.
6. Choose the right frying temperature and check the conditions of the food to be fried. A rule of thumb is that pre-fried foods require a higher temperature than raw foods.
7. **DO NOT CARRY OR MOVE THE DEEP FRYER IF THE OIL OR GREASE IS STILL HOT.**
8. When frying dough-like foods, scrape off the excess dough and put the pieces carefully into the oil.
9. Please ensure that the handle of the deep fat frying basket has been correctly attached. (FIGURE 1 - Page 2)
10. The deep fat FRYING BASKET must not be more than 2/3 full. **DO NOT** overfill the frying basket.
11. Rub dry humid foods with a cloth before frying.
12. When frying high moisture foods keep LID off and allow oil to completely cool before replacing LID.

CAUTION:

In the case of foodstuffs which are too moist (e.g. frozen chips etc.) large amounts of foam may form, which under certain circumstances may cause the oil to overflow.

GENERAL USE

1. Make sure that the appliance is unplugged and switched off (The control lamps are off).
2. Take the LID off the deep fryer.
3. Remove the FRYING BASKET and fill the container with oil or fat (maximum 3 liters). For fat see caution on previous page. The filling level must be located between the minimum and the maximum level (maximum 3 liters).
4. Insert the plug into a standard 120 V AC outlet. The red control lamp lights up. Set the desired temperature by turning the temperature control knob (3).
5. The green control lamp lights up. Once the set temperature has been reached the green control lamp goes off. Place the frying basket containing the items to be fried slowly and carefully into the hot oil or fat.
6. The green control lamp switches ON and OFF several times during frying. This is normal and it indicates that the temperature is controlled by the thermostat and is being maintained. Once the frying time is over (the frying times are to be found on the packaging of the food or in the recipe), please take out the FRYING BASKET.
7. Let the oil drip from the food being fried.
8. In order to switch off the machine, please turn the THERMOSTAT to OFF and remove the plug from the socket. Allow unit to completely cool, then wind the main cord up in the form of a spiral in the cord compartment.

WARNING:

Always remove plug from outlet, and allow the unit to completely cool, before cleaning.

CAUTION:

- DO NOT use any wire brush or other abrasive objects.
- DO NOT use any acidic or abrasive detergents.
- UNDER NO CIRCUMSTANCES SHOULD THE DEVICE BE IMMERSSED IN WATER FOR CLEANING.

GENERAL INFORMATION



Meaning of the “Dustbin” Symbol

Protect our environment: DO NOT dispose of electrical equipment in the domestic waste.

Please return any electrical equipment that you will no longer use to the collection points provided for their disposal.

This helps avoid the potential effects of incorrect disposal on the environment and human health.

This will contribute to the recycling and other forms of reutilisation of electrical and electronic equipment.

Information concerning where the equipment can be disposed of can be obtained from your local authority.

TIME AND TEMPERATURES FOR COOKING

The frying time given in this chart is only for reference.

FOOD TYPE	TEMPERATURE(°F)	TIME(min)
Shrimp	275°F	2-4
Mushrooms	300°F	3-5
Crumbed chicken	350°F	12-14
Fish cakes	350°F	3-5
Fillets	350°F	5
Onions	375°F	2-4
French fries	375°F	8-10
Potato chips	375°F	10-15

TROUBLE SHOOTING

Device is Not Working

- Check that the magnetic power cord is properly connected.
- Check the position of the thermostat.
- The device is fitted with a SAFETY BUTTON (8). This prevents the heater being switched on accidentally. Check that the control element is correctly in place.

Overheating Protection

- If you should accidentally switch on your deep fat fryer when there is no oil or fat in it, the overheating protection is activated. The appliance will need to be unplugged and allowed to completely cool.
- Only after the device has been left to cool down completely should the RESTART BUTTON (9) on the rear of the control element be operated in order to use the deep fat fryer again. For this you should use a plastic or wooden object that is at least 4 cm long.

Technical Data

Model DF-3E

Power supply 120 V, 60 Hz

Power consumption 1700 Watts

Max Volume 3.0 Liters

Net weight 6 lbs. 2 oz.

This device has been tested according to all relevant current CE guidelines, such as electromagnetic compatibility and low voltage directives, and has been constructed in accordance with the latest safety regulations.

Subject to technical changes without prior notice!



WARRANTY

Your product is warranted for one year from date of purchase against all defects in material and workmanship. Should your product prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. Please package your product carefully in its original box and packing material to avoid damage in transit. We are not responsible for any damage caused to the product in return shipment. Under this warranty, we undertake to repair or replace any parts found to be defective.

This warranty is only valid if the product is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is dismantled or interfered with in any way or damaged through misuse.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase. Send warranty card to:

DF-3E / Chard 3L Stainless Steel Deep Fryer
C/O CI
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