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HAMILTON BEACH 35030 Owner's Manual

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Hamilton Beach®

Deep Fryer

READ BEFORE USE

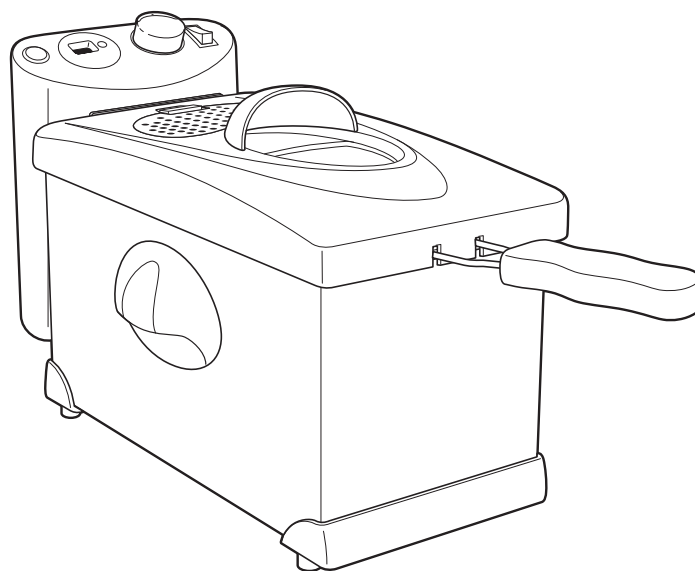
Friteuse

LIRE AVANT UTILISATION

Freidora eléctrica

LEA ANTES DE USAR

Le invitamos a leer cuidadosamente este instructivo antes de usar su aparato.



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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electric shock, do not immerse cord, plugs, or heating element assembly in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Be sure handle is properly assembled to basket and locked into place. See detailed assembly directions.
6. 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.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Call our toll-free customer service number for information on examination, repair, or adjustment.
8. The use of accessory attachments not recommended or sold by the appliance manufacturer for use with this model may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving deep fryer containing hot oil.
13. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to OFF and remove plug from wall outlet.
14. Do not use appliance for other than intended purpose.
15. Be sure handle is properly assembled to basket and locked in place. See detailed assembly instructions.
16. To reduce the risk of injury, NEVER fill oil above MAX fill mark.
17. Always ensure removable pot is filled at least MIN level when using oil.
18. Never leave appliance unattended while in use.
19. Always dry foods and remove ice before frying.
20. Always dry deep fryer components thoroughly after cleaning and before frying.
21. Always fry with lid in place.
22. Do not use refrigerated oil.
23. Never block vent on lid. Be aware of steam emitting from vent.
24. Escaping steam may cause burns to hands or fingers. Open the lid carefully.
25. Always raise basket, rest on drain bracket, and allow food to drain before removing lid or food basket.

SAVE THESE INSTRUCTIONS

OTHER CONSUMER SAFETY INFORMATION

This product is intended for household use only.

This product is only intended for the preparation, cooking, and serving of foods. This product is not intended for use with any non-food materials or products.

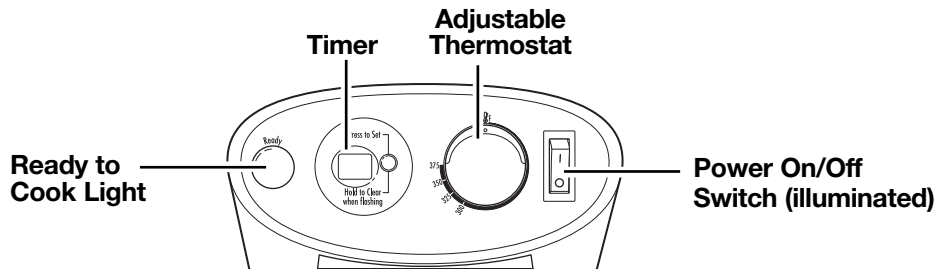
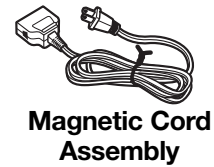
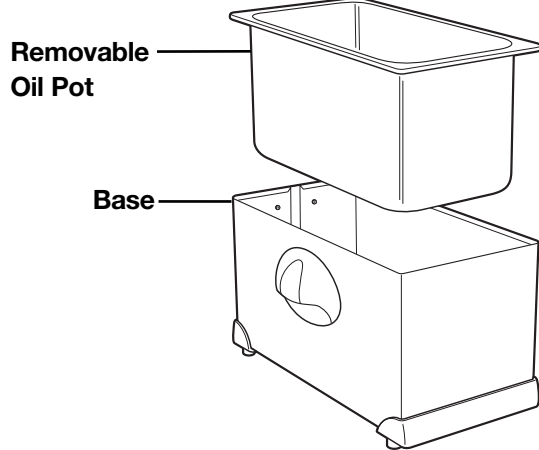
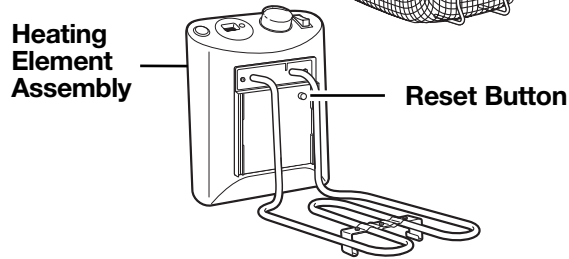
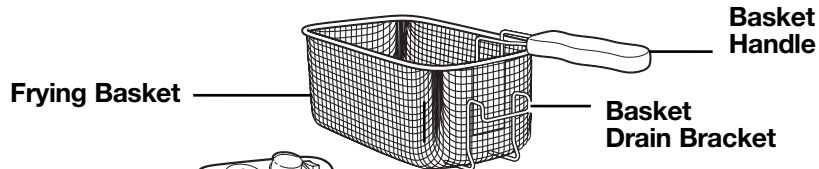
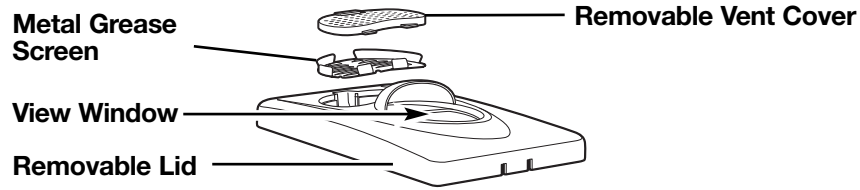
WARNING! Shock Hazard: This appliance has a polarized plug (one wide blade) that reduces the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or using an adaptor. If the plug does not fit, reverse the plug. If it still does not fit, have an electrician replace the outlet.

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WARNING! Burn Hazards.

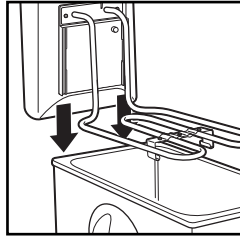
- Serious hot-oil burns may result from a deep-fat fryer being pulled off a countertop. Do not allow the cord to hang over the edge of the counter where it may be grabbed by children or become entangled with the user. Do not use with an extension cord.
- Hot liquid will splash if you miss the drain bracket and accidentally drop the frying basket into the hot liquid. Do not lean over the deep fryer when the lid is off.

Parts and Features



How to Assemble the Fryer

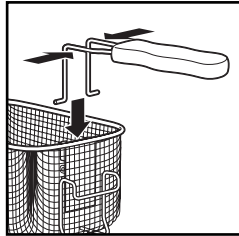
1. Place base on a stable, flat surface.
2. Insert oil pot into base.
3. Align grooves of Heating Element Assembly with grooves on base. Push down on Heating Element Assembly to connect it to base.
5. Align tines with round holes on metal bracket of basket.
6. Release tines to allow them to spread and lock into metal bracket.



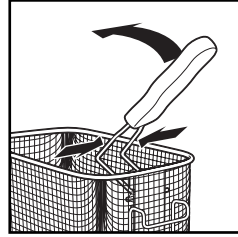
Assembly with grooves on base. Push down on Heating Element Assembly to connect it to base.

NOTE: Heater cannot be switched on unless correctly installed on base.

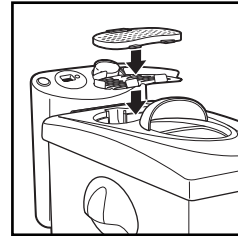
4. To assemble handle, squeeze tines of handle together.



For storage: squeeze tines together and then rotate handle into basket.



7. Align grease screen and vent of lid toward Heating Element Assembly.



toward Heating Element Assembly.

8. Make sure that grease screen is in vent. Lid snaps into place.

How the Timer Works

1. The timer counts down. It can be set for any time between 1 to 99 minutes.
2. To set timer, press timer button until display shows "00." Continue pressing button to advance timer by one minute per press. To advance timer faster, press and hold button down.
3. Timer will start counting down selected time shortly after you stop pressing button. During countdown time, display will flash.
4. Timer can be reset to zero or be turned off while it counts down. Press button to reset LCD display until it shows "00."
5. Timer will beep when it reaches zero and will beep again after approximately 30 seconds. Timer will turn off automatically.

NOTE: Timer DOES NOT turn off fryer.

Frying

⚠ WARNING Burn Hazard.

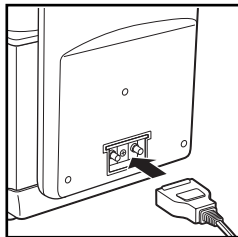
- Never fill oil above MAX fill mark.
- Never move fryer when it is in operation or when fryer contains hot oil.
- Never leave fryer unattended while in use.
- Escaping steam may cause burns to hands or fingers. Open lid carefully.
- Failure to follow these instructions may result in serious burns as hot oil may spill from fryer.

BEFORE FIRST USE: Thoroughly clean and dry fryer. See “Cleaning Your Fryer” section.

1. Place assembled fryer on stable, level, heat-resistant surface out of reach of children.
2. Lift lid to open.
3. Remove basket from fryer.
4. Fill fryer with not less than 10 to not more than 12 cups of oil to top indicator mark on the removable oil pot.

WARNING! Never operate unit without oil in pot or unit will exceed temperature limit and will require resetting.

5. Attach magnetic end of cord assembly to fryer socket.



Magnetic end of cord will only go in one way. Be careful not to disturb magnetic connection when plugging cord into electrical outlet.

ing cord into electrical outlet.

NOTE: The low magnetic force allows the cord to “break away” which prevents unit from accidentally being pulled off a countertop.

6. Close lid. Set temperature control to desired setting. Set Power Switch to **ON/I**. Preheat fryer until Ready to Cook Light comes on (10 to 15 minutes). For more information on temperature selection, check food package or Frying Chart.

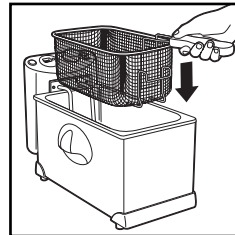
Ready to Cook Light will come on when oil has reached preset temperature.

7. To fry unbattered food, place food in basket and proceed with step 8.

To fry battered foods (such as tempura batter), lower basket into oil, then carefully drop food directly into oil.

NOTE: To ensure that all food is properly cooked, do not exceed maximum amount of food to be fried in one batch. See Frying Chart.

8. Carefully place basket in fryer. Close lid.



WARNING! Never operate unit without oil in pot or unit will exceed temperature limit and will require resetting.

9. When frying is done, remove lid, raise basket and hook over removable oil pot to drain.

NOTE: Do not allow condensation to drain into oil pot while removing lid or while unit is off.

10. Carefully empty food from basket and place in a bowl or colander lined with paper towel. Fill and repeat as needed.

11. Set power switch to **OFF/O** and unplug appliance after use.

FRYING TIP: Ready to Cook Light may go out after frying a batch of food. When oil has reached selected temperature, Ready to Cook Light will come back on. Unit is now ready to fry next batch of food.

Frying Chart

FOOD	FRYING TEMPERATURE	COOKING TIME	INTERNAL TEMP/DONENESS
Vegetables	350°F (180°C)	2 to 3 minutes	Tender crisp
Frozen Fish Sticks	350°F (180°C)	2 to 3 minutes	145°F (63°C)
Beef (single layer)	375°F (190°C)	3 to 5 minutes	160°F (71°C) for medium
Chicken, Frozen (precooked)	375°F (190°C)	4 minutes	165°F (73°C)
Chicken, Fresh Pieces, Bone-In	375°F (190°C)	18 to 20 minutes	165°F (73°C)
French Fries, Frozen	375°F (190°C)	3 to 5 minutes	Brown & Crisp
French Fries, Fresh (single layer)	375°F (190°C)	15 minutes	Brown & Crisp
Onion Rings, Frozen	375°F (190°C)	5 to 7 minutes	Brown & Crisp

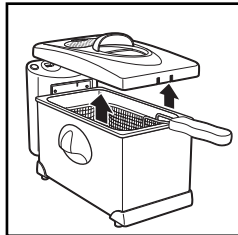
NOTES:

- Length of cooking time and temperature may vary based on batch size and weight.
- For best results, fry a single layer of food for each batch.
- Frozen, uncooked chicken should be thawed, excess water removed, and patted dry with paper towel prior to cooking.
- See “Frying Tips” for more information to obtain best results.
- Always follow package directions.
- When cooking meat, poultry or fish, use cooking thermometer to determine internal temperatures.
- Visit foodsafety.gov for more information on safe internal cooking temperatures.

Cleaning Your Fryer

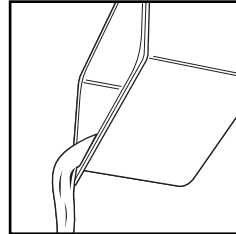
WARNING! Burn Hazard. To avoid eruptions and/or splatter of hot oil, dry all fryer components thoroughly before using.

1. Wait until oil has cooled. This can take several hours.
2. Remove lid then remove basket from fryer.



3. Remove Heating Element Assembly from base and hook onto oil pot to drain.
4. Do not immerse Heating Element Assembly in water.
NOTE: To avoid damaging fryer, use care when cleaning Heating Element Assembly. Gently wipe with soft cloth dampened with hot, soapy water.
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5. Lift oil pot from base and pour out oil. Wipe all excess oil or oil film from oil pot.



6. Clean base and oil pot with hot, soapy water. Base and oil pot may be washed in a dishwasher.
7. Remove vent cover then remove grease screen and wash it in hot, soapy water. Dry thoroughly before putting grease screen back into lid.
8. Clean lid and basket in hot, soapy water. Position lid vertically to drain and allow to thoroughly dry.

Frying Tips

Selecting and Changing the Frying Oil

- Use a good quality vegetable or peanut oil.
- Frying foods in butter, margarine, olive oil, or animal fat is NOT recommended because of low temperature smoke point.
- DO NOT mix two types of oil.
- Change oil regularly to maintain optimum frying and flavor quality.
- Oil used for french fries can be used 10 to 12 times before changing if oil is filtered after each use. Oil used for food that is high in protein (such as meat or fish) should be changed more often.
- To filter oil, allow oil to completely cool. Cheesecloth or paper towel may be used as a filter to strain oil.
- Always follow food package directions.
- DO NOT add fresh oil to used oil.
- Always change the oil if it starts to foam when heated, when it has a strong smell or taste, or when it turns dark and/or syrupy.

Before Frying

- Excess water or ice particles can cause hot oil to splatter or foam. Remove any excess water from fresh food by blotting with a paper towel. Remove any ice chunks or build up from frozen foods.

General Tips

- DO NOT use plastic utensils in hot oil.
- Season food AFTER frying.
- If food is not as crisp as desired, reduce batch size.

Disposing of Oil

- Pour cool oil into its original (resealable) empty plastic bottle.

Basket Usage with Freshly Battered Foods

- Freshly battered foods should be carefully placed directly into oil. First, lower basket fully then carefully place each piece of battered food into hot oil. Use basket to remove fried battered foods.

Storage

- Basket handle can be disengaged and rotated into basket. Place oil pot in base and then place basket and power cord in oil pot.
- It is best to store all oils in refrigerator or a cool, dark, dry place for up to six months.

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Troubleshooting

PROBLEM	Things TO CHECK
Fried food does not have a golden brown color and/or is not crispy.	<ul style="list-style-type: none"> • Selected temperature is too low or food has not been fried long enough. Check food package or Frying Chart for correct temperature or preparation time. • There is too much food in basket. Never fry too much food at one time. See food package, Frying Chart, or recipe for correct frying amount. Food pieces may be too thick to fry adequately. • Volume of oil is too low.
Fryer gives off a strong, unpleasant odor.	<ul style="list-style-type: none"> • Oil isn't fresh. Change oil. Filter oil regularly to keep it fresh longer. • When frying food with a high moisture content (such as chicken, fries, etc.) change oil frequently. • Type of oil is not suitable for deep-frying food. Use good quality frying oil. Do not mix two different types of oil.
Unit does not heat.	<ul style="list-style-type: none"> • Ensure magnetic cord assembly is properly attached to fryer socket. • Ensure electrical cord assembly is plugged into electrical outlet. • Ensure Power ON/OFF Switch is set to ON. • Heating Element Assembly not correctly assembled. Make sure Heating Element Assembly is properly installed on base. See "How to Assemble" section. • Press Reset on Heating Element/Control Panel by inserting a small pointed item (such as a paper clip) into the opening labeled RESET. Make sure fryer has recommended amount of oil in oil pot.
During frying, the oil spills over the edge of the fryer.	<ul style="list-style-type: none"> • There is too much oil in fryer. Make sure that oil does not exceed maximum level mark. • Basket/food immersed too quickly. Carefully raise basket out of oil. • Food contains too much liquid. Dry food thoroughly before placing it in fryer. Follow instructions in "Frying" section. • When frying food with a high moisture content (such as chicken, fries, etc.) change oil frequently. • There is too much food in frying basket. Do not fry more food at one time than quantities indicated on food package or Frying Chart.

Troubleshooting (continued)

PROBLEM	Things TO CHECK
Oil foams too much during frying.	<ul style="list-style-type: none">• Food contains too much liquid. Dry food thoroughly before placing it in fryer.• When frying food with a high moisture content (such as chicken, fries, etc.) change oil frequently.• Type of oil is not suitable for deep-frying food. Use good quality frying oil. Do not mix two different types of oil or fat.• Basket/food immersed too quickly. Carefully raise basket into air.• The use of refrigerated oil may cause excessive splat-tering. Use room temperature oil.• Oil pot has not been cleaned properly. See instructions in the "Cleaning" section.
Condensation forms on viewing window.	<ul style="list-style-type: none">• Water vapor from food collects on window. When unit is cold, wipe a small amount of oil on inside of viewing window to prevent condensation buildup.
Oil film buildup on oil pot	<ul style="list-style-type: none">• Use plastic scouring pad to clean.• To clean oil residue from oil pot, use a household degreaser.

This warranty applies to products purchased in the U.S. or Canada.

LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase, except as noted below. During this period, we will repair or replace this product at our option. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY OR CONDITION, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING, WITHOUT LIMITATION, ANY STATUTORY WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product, including without limitation: glass parts, glass containers, cutter/strainers, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect including failure to clean product regularly in accordance with manufacturer's instructions, use for commercial purposes, or any use not in conformity with the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you. If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

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In Canada 1-800-267-2826

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