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Farberware 563865679 Owner's Manual

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FARBERWARE®

Deep Fryer with Oil Filtration

Model Number: 563865679

UPC: 848052004184

Customer Assistance

1-855-451-2897 (US)



Please consider the option to recycle the packaging material.



IMPORTANT SAFEGUARDS

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

- **Read all instructions before use.**
- Do not touch hot surfaces. Use handles or knobs.
- **WARNING** - to protect against electric shock, fire and personal injury:
 - do not immerse cord, plug or motor unit in water or other liquids;
 - do not immerse the appliance or any electrical components in water or any other liquids;
 - always switch off and unplug the appliance before cleaning.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from wall outlet when not in use and before cleaning. Allow to cool before handling, putting on or taking off parts, and before cleaning the appliance.
- 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 assistance number for information on examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries to persons.
- Do not use outdoors or in a damp area.
- Do not let power cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Extreme caution must be used when moving a fryer containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn the temperature control knob to 0, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Be sure handles are properly assembled to basket and locked in place.
- Remove excess surface moisture from foods prior to cooking to prevent heated oil from foaming out when food is added.
- Ensure both the lid and oil reservoir are completely dry after washing and before use.
- Never leave the appliance unattended during operation.
- A fire may occur if the appliance is covered or touches flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.

SAVE THESE INSTRUCTIONS!

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IMPORTANT SA

- In the event of fire, **never try to exti**
Unplug the appliance from the wall outlet if it can be done safely. Smother the flame with a fire extinguisher.
- Use only heat resistant tools. Do not use tools that get hot.
- Never pull on the power cord to disconnect from the wall outlet; instead, grasp the plug and pull it out.
- Do not clean with metal scouring pads. Do not touch electrical parts involving a risk of fire or electric shock.
- Do not attempt to defeat the safety switch or the sealing plate.
- **WARNING!** Always wait 3 to 4 hours after cooking completely, before draining or filtering. Do not touch the deep fryer.

ADDITIONAL SA

This appliance is for **HOUSEHOLD USE ONLY**.

WARNING:

- Over tightening can result in stripping of the handle, lid or control panel assembly.

Periodically check for looseness and retighten with manufacturer's instructions.

WARNING:

- **SERIOUS HOT OIL BURNS MAY RESULT IF OIL IS PULLED OFF A COUNTERTOP. DO NOT MOVE THE APPLIANCE OVER THE EDGE OF THE COUNTER OR OVER CHILDREN OR BECOME ENTANGLED.**
- **DO NOT USE WITH AN EXTENSION CORD.**
- **DO NOT OPERATE THIS APPLIANCE IF THE LID IS DAMAGED OR IF APPLIANCE WORKS WITHOUT WORKING ENTIRELY.**

SAVE THESE INS

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ADDITIONAL SAFEGUARDS

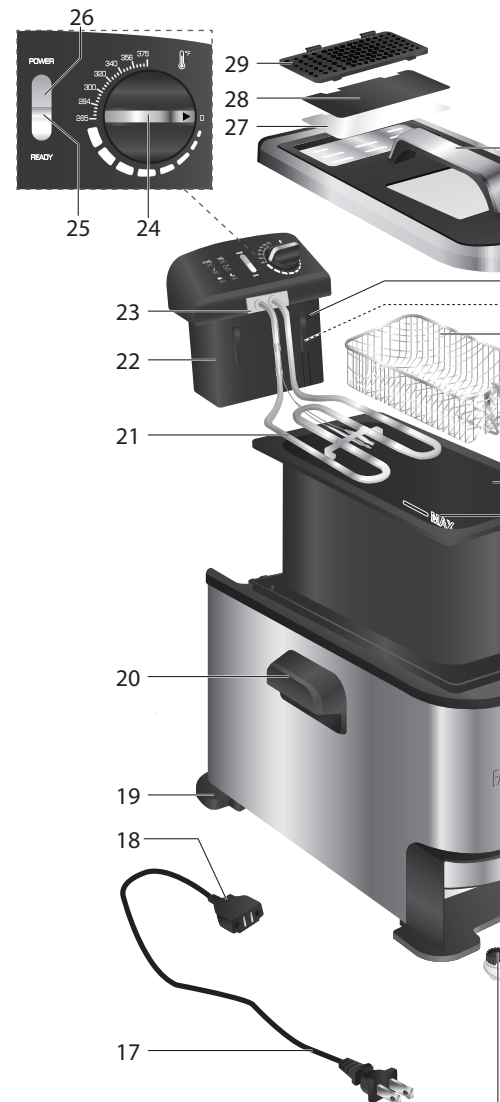
- A short detachable power-supply cord is provided to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

Polarized plug

- 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.
- Do not let children handle or put the electrical cord into their mouths.

SAVE THESE INSTRUCTIONS!

PART



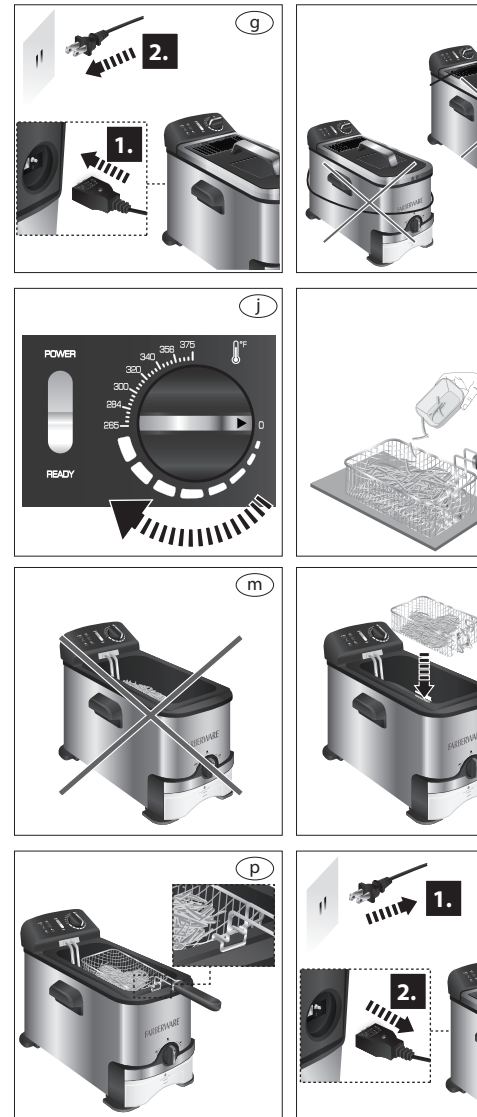
PARTS

- | | |
|--------------------------------------|------------------------------------|
| 1. Lid handle | 16. Cap |
| 2. View window | 17. Power cord with plug |
| 3. Lid | 18. Magnetic plug |
| 4. Reset button | 19. Anti-slip feet |
| 5. Safety switch | 20. Side handles |
| 6. Frying basket | 21. Immersion heater |
| 7. Basket handle | 22. Control panel assembly |
| 8. Basket hook | 23. Silicon rubber sealing plate |
| 9. Oil reservoir | 24. Temperature control knob |
| 10. Oil level marking MIN MAX | 25. READY indicator (green) |
| 11. Oil filter cover | 26. POWER indicator (blue) |
| 12. Oil valve | 27. White grease filter |
| 13. Housing | 28. Charcoal odor filter |
| 14. Oil filtration control knob | 29. Filter cover |
| 15. Oil container | |

ILLUSTRATIONS





ILLUSTRATIONS




USING THE APPLIANCE


WARNING:

- DO NOT OVER OR UNDER FILL (ill. ). The minimum oil capacity is 1.9L (**MIN**), the maximum oil capacity is 3L (**MAX**). Ensure the oil level always remains between the **MIN** and **MAX** marking (**10**).
- Spread a little oil on the inside of the view window (**2**) to prevent condensation.
- Place the lid (**3**) onto the housing (**13**).
- Ensure the temperature control knob (**24**) is on the **0** position before attaching the magnetic plug (**18**) to the socket on the back side of the control panel assembly (**22**) (ill. ).



NOTE:

- The magnetic plug (**18**) is designed to only fit one way. Ensure the side stating **THIS SIDE UP** is facing up and the magnetic plug (**18**) is properly attached.
- Insert the plug (**17**) into a wall outlet (ill. ).

WARNING:

- Only use accessories recommended by the manufacturer. Do not place any other materials in the appliance.
- Never let the power cord (**17**) come in contact with the lid (**3**) or appliance housing (**13**) during use (ill. ).


Danger of burns!

- Do not touch the lid (**3**) or appliance housing (**13**) during or after use (ill. ). Only use the handles (**2, 7, 20**) provided.
- Always pay special attention when adding or removing accessories and food from the appliance. Never touch the lid (**3**) or appliance housing (**13**) when the appliance is plugged in and switched on or immediately after use. It is recommended to always use oven mitts.
- Escaping steam can burn.
- Turn the temperature control knob (**14**) to the required temperature (↳ Recommended frying times and temperatures) (ill. ). The **POWER** indicator (**26**) will turn on to indicate the appliance is heating. Once the set temperature has been reached, the **READY** indicator (**25**) will turn on.


Approximate time durations until set temperature is reached:


Temperature setting (°F / °C)	Time (minutes)
265 / 130	about 7
300 / 150	about 8
340 / 170	about 10
375 / 190	about 13

USING THE APPLIANCE

- After the oil has been preheated, remove the lid (**3**).
- Place the basket (**6**) on a clean, flat and heat resistant surface.
- Fill the basket (**6**) with food (ill. ). Do not overfill.


WARNING:

- Do not fry food without the basket (**6**) (ill. ).
- Do not fill the basket (**6**) over half way. Overfilling can cause oil to overflow, foaming and could cause the oil to overflow.
- Food added to the appliance must be dry. For example, if you are frying french fries or chicken wings, remove all ice particles from the food before frying to prevent oil from overflowing.
- Always remove excess moisture from food before frying. Even a small amount of water can cause oil to splatter.
- After immersing the basket (**6**) in the oil, do not touch the basket (**6**) or the appliance. Danger of hot oil splashing out.

- Carefully lower the basket (**6**) into the oil reservoir.
- Cover the oil reservoir (**9**) with the lid (**3**) (ill. ). The lid (**3**) fit properly over the basket handle (**7**).

NOTE:

- When frying fresh cut potatoes and high moisture content foods, lower the basket slowly into the oil. If the oil boils over, turn the burner off for a few seconds and lower again. Do not touch the basket (**6**) or the appliance without excess foaming.
- Do not place the lid (**3**) on the appliance when frying high moisture content foods.
- For frying times, see Recommended frying times and temperatures in the instructions from the food manufacturer.

- After the frying time has elapsed, remove the lid (**3**).
- Use the handle (**7**) to lift out the basket (**6**) and place it on the rim of the oil reservoir (**9**) (ill. ).
- Let the food drain in the basket (**6**) for a few minutes to allow excess oil to drain and retain crispness.
- Use the handle (**7**) to carefully lift the basket (**6**) and place it on a heat resistant dish that has been covered with a paper towel.

WARNING:

- Never place the hot basket (**6**) directly on a surface. It is recommended to use a heat resistant board.

USING THE APPLIANCE

- Place the basket (6) on a clean, flat and heat resistant surface.
- After the cooking process is finished, turn the temperature control knob (24) to the 0 position and remove the plug (17) from the wall outlet. Then, remove the magnetic plug (18) from the socket on the back side of the control panel assembly (22) (ill. 9).

WARNING:

- Always disconnect the plug (17) from the wall outlet before removing the magnetic plug (18) from the control panel assembly (22).
- The break-away power cord is for accidental disconnection. Do not remove during normal operation. If the magnetic plug (18) is disconnected, immediately remove the plug (17) from the wall outlet. Turn the temperature control knob (24) to the 0 position. Reconnect the magnetic plug (18) to the control panel assembly (22) and then reconnect the plug (17) to the wall outlet.
- This appliance generates heat and steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injuries to persons or damage to property. Do not leave the appliance unattended while in use.
- The surfaces of the appliance become hot. Do not touch while in use. Allow the appliance to cool at least 30 minutes before handling.

RECOMMENDED FRYING TIMES AND TEMPERATURES

NOTE:

- The frying times in the chart below are approximate and should be adjusted to suit your own tastes, different food quantities and food manufacturer's instructions.

Food	Temperature setting (°F/°C)	Time (minutes)
Frozen French fries	375 / 190	8 - 12
French fries	375 / 190	8 - 10
Meat strips	375 / 190	10 - 14
Chicken wings	375 / 190	10 - 14
Fish (battered)	340 / 170	3 - 5
Seafood	340 / 170	3 - 5

CHOOSING THE RIGHT OIL

As a general rule, choose cooking oils with neutral flavored oils.

Suitable: Pure corn oil, blended vegetable oil, sunflower seed oil, peanut oil

Not suitable: Olive oil, walnut oil, lard

COOKING WITH OIL

Cooking oil can enhance the food's flavor – or detract from it. The quality of the oil decreases with use at high temperatures. Other components, such as water, and other liquids will further lower its quality, thus affecting frying results.

The quality of the oil decreases with use at high temperatures. Other components, such as water, and other liquids will further lower its quality, thus affecting frying results.

- Do not mix different cooking oils.
- Only use fresh and clean cooking oils:
 - Regularly remove burnt food particles which are not safe to immerse into hot oils without damage and always wear oven mitts when removing.
 - After use and before storage, filter oil with a mesh strainer (↳ Oil Filtration)
 - Do not reuse oil that has been used to fry breaded meats.
 - Some meats, such as chicken wings, will release moisture during frying, thus watering down the oil. Do not reuse.

Do not use the cooking oil anymore if you notice any of the following:

Before use: oil smells rancid or its color has visibly changed.

While frying: oil is foaming strongly or smoke is produced at normal operating temperature.

OIL FILTRATION

NOTE:

- Filter the oil after each use. Store filtered oil in a clean, dry container.
- Discard oil on a regular basis depending on the amount of use.
- After switching off the appliance, wait at least 10 minutes for the oil to reach a cool temperature, depending on the settings selected during use.
- Filtering the oil after each use will help prolong its life. However, oil that should still be discarded if the oil is deteriorated. In normal use, oil should be changed after 3-4 uses.

OIL FILTRATION

- Ensure the oil container (15) is assembled, empty and in place inside the appliance.
- Once the oil has cooled down to room temperature, turn the oil filtration control knob (14) to the **FILTER OIL** (▲) position (ill. (r)). The oil will start dripping inside the oil container (15). The oil filter cover (11) will keep food residues from being transferred to the oil container (15).
- When all oil has been filtered:
 - Turn the oil filtration control knob (14) to the **LOCK** (Ⓐ) position if the container will remain inside the appliance.
 - Turn the oil filtration control knob (14) to **UNLOCK** (Ⓡ) position if the container is to be removed from the appliance.

NOTE:

- Always wait 3 to 4 hours until the oil has cooled down completely, before draining or filtering.
- Extreme caution must be used when moving the appliance while the oil reservoir (9) and oil container (15) are not both empty.
- When removing the oil container (15) from the appliance, handle with care. Keep the oil container (15) flat and hold it with both hands.

Emptying the oil container

Filtered oil can be stored in a suitable container (↳ Storing oil) or re-used for frying a new batch of food (↳ Cooking with oil).

- Unscrew the cap (16) on top of the oil container (15) (ill. (s)).
- Slowly pour the oil container (15) content into a suitable container or the oil reservoir (9), if required.

NOTE:

- Ensure the oil filtration control knob (14) is on **UNLOCK** (Ⓡ) position before pouring oil into the oil reservoir (9).
- Tilt the oil container (15) upwards (vertical position) gradually to avoid leaks from the side of the container.
- Oil can be stored in the oil reservoir (9), inside the deep fryer or in another cool dry place (↳ Storing oil).
- Screw the cap (16) back on top of the oil container (15).
- Insert the oil container (15) back into the appliance and turn the oil filtration control knob (14) to the **LOCK** (Ⓐ) position to secure the oil container (15) in place (ill. (t)).

STORING OIL

- Do not store used cooking oil in the refrigerator. Choose a cool place that is not subject to sunlight. Generally, oil may be stored for a period of 3 months, once the bottle is opened. Please observe the oil manufacturer's storage directions as well.

HINTS AND

- Smaller quantities of food normally require larger quantities of food.
- To reduce cooking time, defrost food prior to cooking. Some foods should not be thawed/defrosted and frozen French fries.
- It is recommended to use a meat thermometer.
- In the event of food flare-ups, do not remove the basket (6); turn the temperature control knob (14) to the appliance.
- When the food you are cooking requires a timer set for half of the suggested cooking time, the timer will remind you to shake the basket (6).
- It is recommended to only use nylon, heat-resistant utensils. Metal utensils may become hot during use. Always remove utensils from the appliance during use.

CLEANING AND M

Proper maintenance will ensure many years of use of the appliance after every use. The appliance cleaning requires little maintenance. Leave any servicing

WARNING:

- Always turn the temperature control knob (14) to the **LOCK** (Ⓐ) position, unplug the plug (17) from the wall outlet and the control panel assembly (22) before cleaning. Allow the appliance to cool down completely.

NOTE:

- Do not immerse the power cord with the appliance into water or any other liquids. Do not use abrasive pads, wool or scouring pads. Dry all parts thoroughly before storing the appliance. Ensure that no water is left inside the appliance.
- Do not attempt to attach the magnetic plug (17) to the wall outlet.
- Do not attempt to remove the silicon rubber feet (18).
- Ensure the oil container (15) is in place, and turn the oil filtration control knob (14) to **FILTER OIL** (▲) position to empty the oil container (15).
- Place the basket (6) on a clean, flat and heat-resistant surface.

CLEANING AND MAINTENANCE

Danger of burns!

- Ensure the basket (6) cooled down completely before touching its surface and attempting to remove the basket handle (7).
- Ensure the oil cooled down completely before emptying the oil reservoir (9) into the oil container (15).
- Remove the basket handle (7) from the basket (6).
- Remove the control panel assembly (22) from the oil reservoir (9). Carefully clean the control panel assembly (22) and immersion heater (21) with a damp cloth.
- Pull the oil filter cover (11) from the oil reservoir (9) and then remove the oil reservoir (9) from the housing (13).
- Open the lid filter cover (29) and remove both black and white filters (27, 28) (ill. (u)).
- Clean the appliance housing (13) with a damp cloth.
- Wash the lid (3), basket (6), basket handle (7), oil reservoir (9) and oil filter cover (11) with hot soapy water or in a dishwasher. Rinse and dry carefully.
- Dry all parts thoroughly after cleaning and before using the appliance again.

NOTE:

- If the oil container (15) needs to be cleaned, ensure it is empty before attempting to clean (↳ Emptying the oil container). Wash with hot soapy water or in a dishwasher. Rinse and dry carefully.
- Clean the filters (27, 28) every 3 months or after every 12 uses with hot soapy water. Do not clean in a dishwasher.
- Dry all parts and surfaces thoroughly before use. Make sure that all parts and surfaces are completely dry before connecting the appliance to a wall outlet. Even a small amount of water can cause severe splattering of hot oil.

STORAGE

- Before storage, always make sure the appliance is completely cool, clean and dry.
- It is recommended to store the appliance in a dry place.
- Store the appliance on a stable shelf or in a cupboard. To avoid accidents, ensure that both the appliance and its power cord are beyond reach of children or pets.

TROUBLESHOOTING

Problem	Cause
The appliance is not working	Magnetic plug not properly fitted
	Control panel assembly not installed correctly
	Appliance not plugged in
	Wall outlet not energized
Oil is spilling over the rim	Malfunctioning appliance
	Overheated oil or appliance
Oil is spilling over the rim	Overfilled oil reservoir
	Overfilled basket
The appliance is working but the POWER indicator does not light up	Damaged POWER indicator

TROUBLESHOOTING

Problem	Cause	Solution
The POWER indicator lights up but the appliance does not heat up	Preheat time too short Malfunctioning appliance	Allow the appliance to preheat for a longer time Unplug the appliance from the wall outlet and contact qualified personnel to check and repair the appliance
The appliance heats up but the temperature control knob is on the 0 position	Malfunctioning temperature control knob	Unplug the appliance from the wall outlet and contact qualified personnel to check and repair the appliance
The basket cannot be removed from the oil reservoir	Basket handle not attached properly	Remove fried food using suitable utensils and allow the appliance / oil to cool down completely before removing the basket
The appliance produces an odor and emits smoke	Oil has been overused or oil is not suitable Malfunctioning appliance	Unplug the appliance from the wall outlet and allow the appliance / oil to cool down. Then, remove oil and replace with fresh, new suitable oil Unplug the appliance from the wall outlet and contact qualified personnel to check and repair the appliance
Cooking oil is foaming	Overfilled basket Excess moisture in the food Remaining ice particles not removed from frozen foods	Lift out the basket by its handle and hang it onto the basket hook into the notch. Remove excess of food with suitable utensils Raise the basket for a few seconds and lower again. Repeat until the basket can be lowered without excess foaming Raise the basket for a few seconds and lower again. Repeat until the basket can be lowered without excess foaming

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TROUBLESHOOTING

Problem	Cause
Oil is leaking from the appliance	Oil filtration control knob in the FILTER OIL position without oil container in place Overfilled oil container Damaged oil container Damaged oil filter assembly

If additional assistance is needed, please contact 1-800-451-2897 (US).

TECHNICAL SPECIFICATIONS

Rated voltage: 120V ~ 60Hz
Rated current: 14.2A

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CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

Model Number: _____ Product Name: _____

Customer Assistance Number 1-855-451-2897

Keep these numbers for future reference!

Two-year limited warranty

What does your warranty cover?

- Any defect in material or workmanship.

For how long after the original purchase?

- Two years.

What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar FARBERWARE branded product of equal or greater value.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest Walmart store or call Customer Assistance at 1-855-451-2897.

What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This 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.
- WAL-MART, FARBERWARE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

What if you encounter a problem with this product while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

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