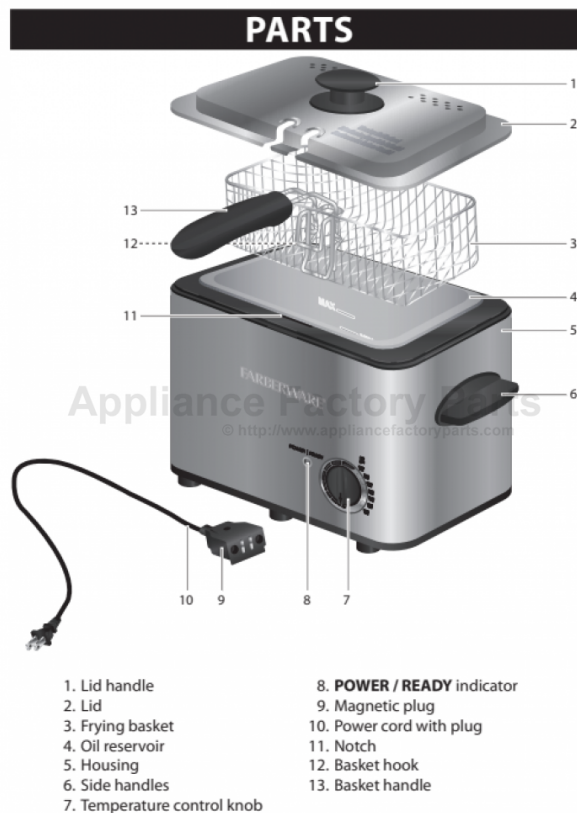


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Farberware WM-16116 Owner's Manual

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----- Manual continues below -----

FARBERWARE®

FW 1.1L DEEP FRYER

Model Number: WM-16116

UPC: 840146104169

Customer Assistance

1-855-451-2897 (US)



Please consider the option to recycle the packaging material and donate any appliance you are no longer using.



IMPORTANT SAFEGUARDS

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

- **Read all instructions before use.**
- **WARNING** - to protect against electric shock, fire and personal injury:
 - do not immerse cord or plug in water or other liquid;
 - 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 the appliance is not in use, before putting on or taking off parts, and before cleaning. Allow to cool before handling, putting on or taking off parts, and before cleaning the appliance.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries to persons.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- Do not use outdoors or in a damp area.
- Do not place the appliance close to the edge of the countertop.
- 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, electric burner or in a heated oven.
- Do not use appliance for other than intended use.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- Never leave the appliance unattended during operation.
- Always attach plug to appliance first, then connect plug to the wall outlet. To disconnect, turn temperature control knob to the lowest temperature setting, then remove plug from wall outlet.
- Do not touch hot surfaces. Use handles or knobs.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Be sure handles are properly assembled to basket and locked in place.
- Dry food to prevent oil splashing.
- Use only heat resistant tools. Do not use metal tools as they may become hot.

SAVE THESE INSTRUCTIONS!



ADDITIONAL SAFEGUARDS

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

CAUTION:

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

Periodically check for the looseness and retighten screws or nuts in accordance with manufacturer's instructions.

CAUTION:

- SERIOUS HOT-OIL BURNS MAY RESULT FROM A DEEP 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.
- DO NOT OPERATE THIS APPLIANCE, IF THE POWER CORD SHOWS DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

Polarized plug

- This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.
- A short detachable power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Do not let children handle or put the electrical cord into their mouths.

SAVE THESE INSTRUCTIONS!



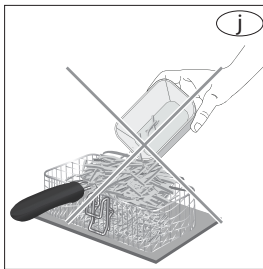
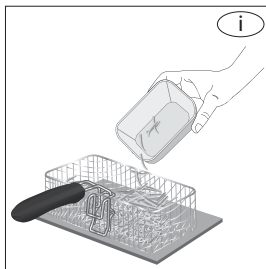
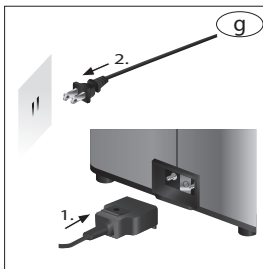
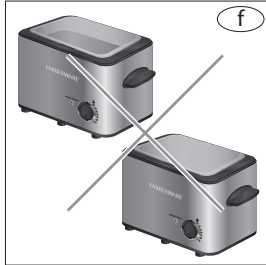
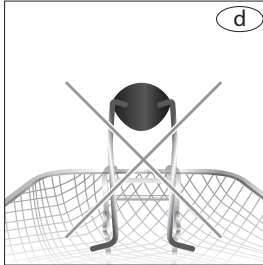
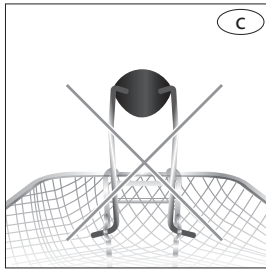
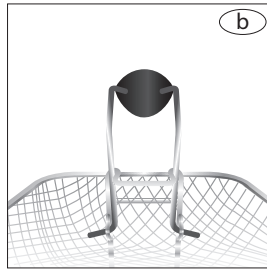
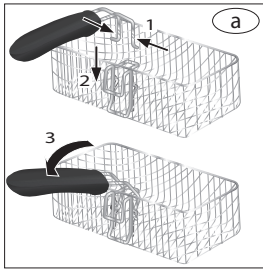
PARTS



- | | |
|-----------------------------|-----------------------------------|
| 1. Lid handle | 8. POWER / READY indicator |
| 2. Lid | 9. Magnetic plug |
| 3. Frying basket | 10. Power cord with plug |
| 4. Oil reservoir | 11. Notch |
| 5. Housing | 12. Basket hook |
| 6. Side handles | 13. Basket handle |
| 7. Temperature control knob | |



ILLUSTRATIONS





OPERATION

Before first use

- Remove all packaging materials, labels and/or stickers from your appliance.
- Check package contents for completeness and damage. Do not operate the appliance if package content is incomplete or appears damaged. Return it immediately to Wal-Mart.

Danger of suffocation!

- Packaging materials are not toys. Always keep plastic bags, foils and Styrofoam parts away from babies and children. Packaging material could block nose and mouth and prevent breathing.

NOTE:

- The appliance may produce an odor and emit smoke when switched on for the first time, as residues from the production process are eliminated. This is normal and does not indicate a defect or hazard.
- Clean your appliance thoroughly before using for the first time (↳ Cleaning and Maintenance).

Assembly

- Place the appliance on a clean, flat and heat resistant surface.
- Before using your appliance make sure:
 - the basket handle **(13)** is locked in place in the frying basket **(3)** (ill. **(a)**). To lock the basket handle **(13)** in place, press the bars together and slide them between the slots. Inserting the ends of the bars into the bracket on the frying basket **(3)** and push the handle **(6)** backwards (ill. **(b)**). Do not assemble any other way (ill. **(c)** and **(d)**).

NOTE:

- Incorrect assembly may lead to an unstable setup and might cause injuries.

CAUTION:

- Do not fill the frying basket **(3)** over half way. Too much food can cause excess foaming and could cause the oil to overflow during operation.



OPERATION

Using the appliance

Use the deep fryer for frying food such as French fries, chicken or fish pieces.

NOTE:

- The appliance has a rated power of 1200W. Before plugging it into the wall outlet, ensure that the electrical circuit is not overloaded with other appliances. This appliance should always be operated on a separate 120V~ 60Hz wall outlet.
- Make sure the appliance is set to the lowest temperature setting before connecting it to a wall outlet.
- Place the appliance on a clean, flat and heat resistant surface. Ensure a minimum distance around the appliance of at least 4 inches to other objects, cupboards and walls.
- Pour cooking oil into the oil reservoir **(4)** (ill. **(e)**).

CAUTION:

- DO NOT OVER OR UNDER FILL (ill. **(f)**). The minimum oil capacity is 0.8L, the maximum oil capacity is 1.1L.
- Place the lid **(2)** onto the housing **(5)**.
- Attach the magnetic plug **(9)** to the socket on the back side of the appliance. The magnetic plug **(9)** is designed to only fit one way. Be sure the side stating **THIS SIDE UP** is facing up (ill. **(g)**).
- Insert the plug **(10)** into a wall outlet (ill. **(g)**).

CAUTION:

- Only use accessories recommended by the manufacturer. Do not place any other materials in the appliance.
- Do not fry food without the frying basket **(3)** (ill. **(h)**).

Danger of burns!

- Always pay special attention when placing or removing accessories and food from the appliance. Never touch the housing when the appliance is plugged in and switched on. It is recommended to always use oven mitts.
- Escaping steam can burn.

OPERATION

- Turn the temperature control knob **(7)** to the required temperature (↳ Frying time and temperature). The **POWER / READY** indicator **(8)** will turn on to indicate the appliance is heating. Once the set temperature has been reached, the **POWER / READY** indicator **(8)** will turn off.

Approximate time durations until set temperature is reached:

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

- After the oil has been preheated, remove the lid **(2)**.
- Place the frying basket **(3)** on a clean, flat and heat resistant surface.
- Fill the frying basket **(3)** with food (ill. **(i)**). Do not place too much food into the frying basket **(3)** (ill. **(j)**).
- Carefully lower the frying basket **(3)** into the oil reservoir **(4)** (ill. **(k)**).
- Cover the appliance with the lid **(2)** (ill. **(l)**).

CAUTION:

- After immersing the frying basket **(3)** in the oil, immediately place the lid **(2)** on the appliance. Danger of hot oil splashing out.
- Food added to the appliance must be dry. If frying frozen foods such as French fries or chicken wings, remove all ice particles from the frozen foods prior to frying to prevent oil from overflowing.
- Always remove excess moisture from food by patting with paper towel before frying. Even a small amount of water can cause severe splattering of hot oil.

NOTE:

- When frying fresh cut potatoes and high moisture content food, lower the basket slowly into the oil. If the oil boils or foams too rapidly raise the basket for a few seconds and lower again. Do this until the basket can be lowered without excess foaming. Do not use the cover when frying fresh cut potatoes or other high moisture content foods.
 - For frying times, see ↳ Frying time and temperature or use the recommended times for your recipe.
-
- After the frying time has elapsed, remove the lid **(2)**.

OPERATION

- Lift out the frying basket (3) and hang it onto the basket hook (12) into the notch (11).
- Let the food drain in the frying basket (3) for a few seconds to remove excess oil and retain crispness.
- Carefully lift the frying basket (3) and pour the food onto a place that has been covered with a paper towel to collect remaining oil.
- After the cooking process is finished, turn the temperature control knob (7) to the lowest temperature setting and remove the plug (10) from the wall outlet.
- Always disconnect the plug (10) from the wall outlet before removing the magnetic plug (9) from the socket on the appliance.

CAUTION:

- The break-away power cord is for accidental disconnection. Do not remove during normal operation. If the cord becomes disconnected, immediately remove the plug (10) from the wall outlet. Turn the temperature control knob (7) to the lowest temperature setting and then reconnect the magnetic plug (9) to the appliance. Then reconnect the plug (10) 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 metal surfaces of the appliance become hot. Do not touch while in use. Allow the appliance to cool at least 30 minutes before handling.

Frying time and temperature

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

Food	Temperature setting (°F / °C)	Time (minutes)
Meat strips	375 / 190	8 - 12
Chicken wings	365 / 185	8 - 12
Fish (battered)	375 / 190	8 - 12
Frozen French fries	Follow food manufacturer's directions	
Fritters	375 / 190	2 - 4
Onion rings	375 / 190	5 - 8

HINTS AND TIPS

Choosing the right cooking oil

As a general rule, choose cooking oils with a high smoke point and avoid flavored oils.

- Suitable: Pure corn oil, blended vegetable oil, soybean oil, sunflower oil, grape seed oil
- Not suitable: Olive oil, peanut oil, walnut oil, lard

Cooking with oil

Cooking oil can enhance the food's flavor – or spoil its taste. As with any other food component, freshness and correct handling of the oil is the key to successful deep frying results.

The quality of the oil decreases with use at high temperatures. Food particles, water and other liquids will further lower its quality, therefore:

- Do not mix different cooking oils
- Only use fresh and clean cooking oils:
 - Regularly remove burnt food particles while frying. Always use utensils that are safe to immerse into hot oils without damaging the utensil or the appliance. Always wear oven mitts when removing any burnt food particles.
 - After use and before storage, filter oil with a fine-mesh filter to remove smaller particles.
 - Do not reuse oil that has been used to fry fish or other strongly flavored food.
 - Some meats, such as chicken wings, will release large amounts of liquids when frying, thus watering down the oil. Do not reuse this oil.

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

- Before use: oil smells rancid or its color has visibly darkened.
- While frying: oil is foaming strongly or smoke appears on the oil's surface at normal operating temperature.

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 month, once the bottle is opened. Please observe the oil manufacturer's storage directions as well.
- Smaller food normally requires less cooking time than larger food.



HINTS AND TIPS

- **It is recommended to only cook defrosted food and cook from a refrigerator temperature.**
- It is recommended to use a meat thermometer to check the cooking progress.
- **When the food you are cooking requires shaking, it is recommended to set the time to half the require time. This way a bell will ring and remind you to shake the frying basket (3).**

CLEANING AND MAINTENANCE

Proper maintenance will ensure many years of service from your appliance. Clean the appliance after every use. The appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.

CAUTION:

- Always turn the temperature control knob (7) to the lowest temperature setting. Disconnect the plug (10) from the wall outlet before disconnecting the magnetic plug (9) from its socket. Allow all parts of the appliance to cool completely.

NOTE:

- Do not immerse the power cord with plug (10) or appliance and magnetic plug (9) into water or any other liquid. Do not use abrasive cleaners, steel wool or scouring pads. Dry all parts thoroughly after cleaning, before using or storing the appliance. Ensure that no water enters the appliance housing.
- Do not attempt to attach the magnetic plug (9) permanently to the appliance.
- Clean the surface of the appliance, the lid (2) and the basket handle (13) with a damp cloth.
- Remove the frying basket (3).
- Remove the basket handle (13) from the frying basket (3).
- Wash the frying basket (3), basket handle (13) and lid (2) with hot soapy water. Rinse and dry carefully. The lid (2) can also be placed in a dishwasher.
- Carefully clean the oil reservoir (4) with a damp cloth.
- Dry all parts thoroughly after cleaning, before using the appliance.

NOTE:

- 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.

CLEANING AND MAINTENANCE

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	Solution
The appliance is not working	Appliance not plugged in.	Insert the magnetic plug into the socket, then the plug into the wall outlet
	Wall outlet not energized	Check fuses and circuit breaker
	Oil or heating element overheated	Wait for oil or the heating element to cool down
Oil is spilling over the rim	Oil reservoir overfilled	Switch off the appliance. Let the oil cool completely. Remove excess oil
	Food basket overfilled	Remove some food
Food tasting greasy or soggy	Temperature not suitable	Adjust the temperature
	Food basket overfilled	Remove some food
Food not fully cooked	Food parts too large	Remove food and chop to smaller pieces
	Cooking time too short	Continue frying and check process regularly
Cooking oil foaming or emitting smoke	Oil has been used too often or oil is not suitable	Switch off the appliance. Let the oil cool down completely. Remove oil and replace with new suitable oil

If additional assistance is needed, please contact our Customer Assistance at 1-855-451-2897(US).



TECHNICAL DATA

Rated voltage: 120V ~ 60Hz Rated power input: 1200W
Oil capacity: max. 1.1L.



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 (US)

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 WAL-MART store or call Customer Assistance at 1-855-451-2897 (US).

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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