



CZF530

## Professional Cool Touch Deep Fryer



### Owner's Guide

**READ AND SAVE THESE INSTRUCTIONS**

# 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 risk of fire, electric shock, and personal injury do not immerse control panel assembly, cord or plugs in water or other liquids.
4. Close supervision is necessary when Deep Fryer is used by or near children. Children should not use this appliance.
5. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Contact Customer Service (see warranty) for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by Rival® may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or countertop, or touch hot surfaces including the stove.
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. Always use oven mitts or hot pads.
12. Always attach plug to appliance first, then plug AC cord into the wall outlet. To disconnect, turn control to OFF, then remove AC cord from wall outlet.
13. Do not use appliance for other than intended use.
14. Be sure handle is properly assembled to basket and locked in place. (See detailed assembly instructions)

# SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY**. This Deep fryer is equipped with Rival's exclusive SureRELEASE™ Power Cord System, which includes a detachable magnetic cord designed to separate from the unit when certain amounts of force are applied. (See details on pg.6 for instructions on proper usage of the SureRELEASE™ magnetic cord.)

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. **WARNING:** Do not use an extension cord.

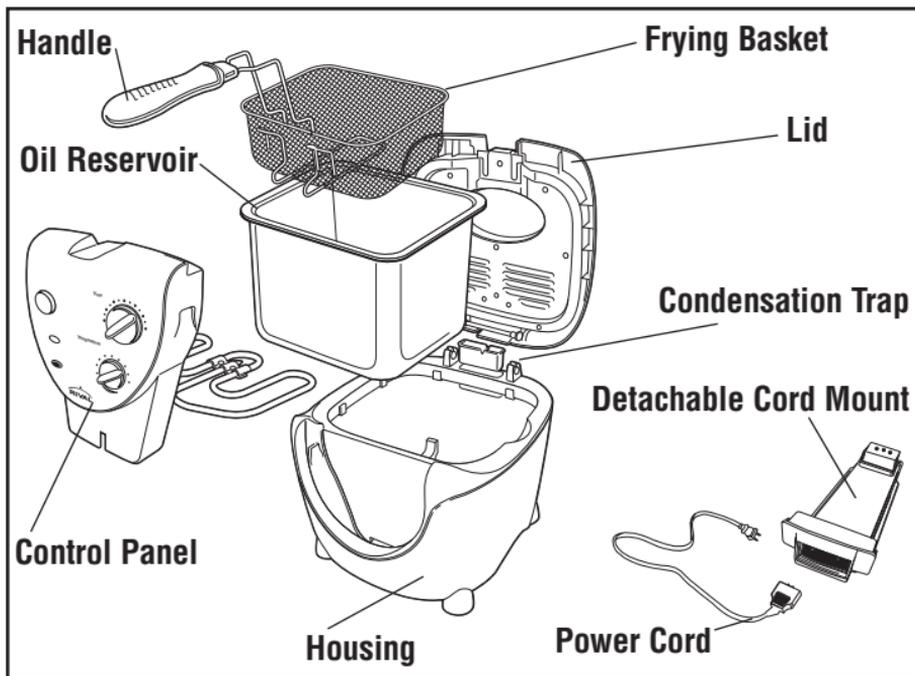
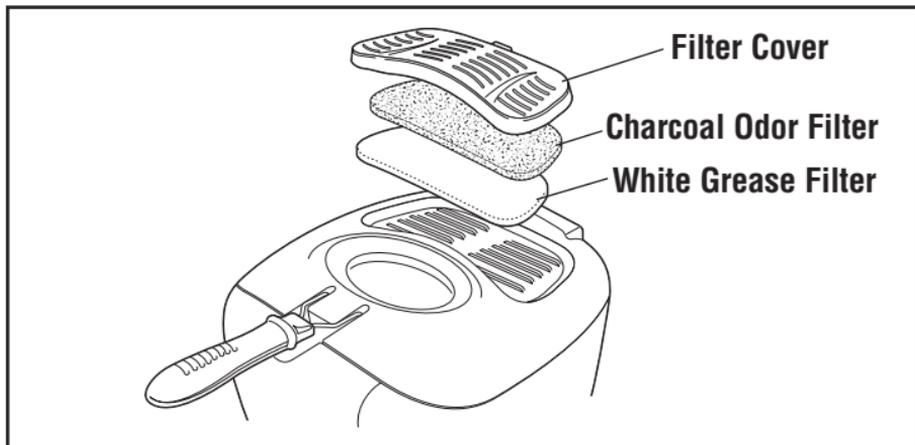
No user-serviceable parts inside. Do not attempt to service this product.

## **POLARIZED PLUG**



This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to 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 or modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

## KNOW YOUR DEEP FRYER



## PREPARING YOUR DEEP FRYER FOR USE

Prior to first use, remove all packaging materials from the exterior and interior of the fryer. Make sure the fryer is unplugged. Wash the Frying Basket and removable Oil Reservoir in hot soapy water. Gently wipe the Cool-Zone Heating Element with a damp cloth. Dry all parts thoroughly. See CARE AND CLEANING section.

**CAUTION:** Do not immerse cord, plugs or control panel assembly in water.

## TIPS FOR DEEP FRYING

- Fill the unit with oil between the maximum and minimum capacity lines only.
- Do not over fill the basket. To achieve quality results deep frying food needs to be surrounded by oil. Too much food causes the oil temperature to drop, resulting in “soggy” food. Food should be no higher than the top of the basket.
- Be sure that all ice crystals are removed from the food and food is completely dry. Excessive water and ice can cause the oil to splatter and/or overflow.
- Coated foods (bread crumbs, batters, etc.) are best for deep frying. The coating acts as a protective layer keeping food moist on the inside and crisp on the outside.
- For best results, defrost frozen foods for 20 minutes prior to frying.
- Fry foods at the correct temperature for best results. This will prevent burning and give you even colored, crispy food.
- Prepackaged frozen, cooked chicken, may cook faster than uncooked food.
- For even cooking, shake basket half way through cooking time.

## USING YOUR DEEP FRYER

**NOTE:** Never turn on the fryer with an empty Oil Reservoir. Always use your fryer on a flat, heat resistant surface.

1. Attach magnetic end of SureRELEASE™ cord assembly directly to the fryer. **This should be done prior to plugging the cord into the wall outlet.** The magnetic end of the cord is designed only to go on one way. Be sure the side stating "THIS SIDE UP" is facing up.
2. Open Lid by pressing Open Lid.
3. Remove Frying Basket by pulling Basket Handle up.
4. Make sure the Oil Reservoir is seated in place with the basket hook on the side opposite of the Control Panel. Pour cooking oil into Oil Reservoir until it reaches between "MIN" and "MAX" marks inside reservoir. **DO NOT OVER OR UNDER FILL.**
5. Place Lid onto the unit by placing it on the hinge guides at the back of the fryer.
6. Make sure that fryer is OFF and insert plug into 120 volt AC outlet.
7. Turn fryer to desired temperature position.
8. Turn Timer knob to "ON" position. Power Light will turn on.
9. Ready light will turn on when oil is pre-heated. Press the Open Lid button and place Frying Basket onto basket hook inside Oil Reservoir behind Control Panel.
10. Place food inside Frying Basket (Do not over stack food). Place Lid back onto the unit and close. Lower Frying Basket into Oil Reservoir.  
**CAUTION:** Always replace and close Lid before immersing food in oil. Do not immerse or drain food with Lid removed or open.
11. Turn timer knob to desired time.
12. After time is up a bell with sound. Lift Frying Basket and hang basket onto basket hook in Oil Reservoir. To remove excess grease and retain crispness, let food drain in Frying Basket at least 10-20 seconds. Open Lid, then lift Frying Basket by handle and pour contents onto plate covered with paper towels before serving.

## USING YOUR DEEP FRYER (CONT.)

- When finished cooking, make sure fryer is in OFF position.

**WARNING: DO NOT USE SureRELEASE™ POWER CORD SYSTEM TO DISCONNECT THE FRYER. ALWAYS DISCONNECT PLUG FROM WALL OUTLET FIRST TO DISCONNECT FRYER.** Use only Model #PL1215 magnetic cord set with this product. The use of any other magnetic cord set may cause fire, electric shock, or injury.

**CAUTION:** The SureRELEASE™ Power Cord is only for accidental disconnection and is not to be removed during normal operation. If the cord becomes disconnected, the user should immediately unplug the cord set from the wall outlet, then reconnect the magnetic cord to the deep fryer.

## CARE AND CLEANING

**WARNING:** Always turn control to OFF then disconnect plug from wall outlet BEFORE disconnecting BREAK-AWAY CORD.

**CAUTION:**

- Do not immerse cord sets in water or any liquids.
- Do not attempt to defeat the detachable magnetic SureRELEASE™ Cord system by trying to permanently attach cord set to product.
- Do not stick pins or other sharp objects in holes on magnetic cord set.
- Do not use any type of steel wool to clean magnetic contacts.

**NOTE:** Make sure fryer has cooled before cleaning.

1. Turn unit off.
2. Unplug from outlet and allow unit to cool completely.
3. Remove SureRELEASE™ magnetic cord from the fryer socket.
4. Remove the Lid.
5. Open the Filter Cover and remove the Filters.
6. Remove Frying Basket. Wash the Frying Basket in the dishwasher with hot soapy water. Rinse and towel dry carefully.
7. Lift Control Panel up from the front of the fryer.

## CARE AND CLEANING (CONT.)

- Carefully lift Oil Reservoir straight up out of the exterior housing by holding the rim of the bowl. Store in an airtight container. See Tips for Oil Use and Storage. Oil Reservoir is also dishwasher safe.  
**WARNING:** Do not remove Oil Reservoir until the unit has cooled and is unplugged.
- Remove power strip from the interior of the back of the fryer.
- Remove Condensation Trap from the back of the fryer.  
**NOTE:** This trap will collect any water that has been condensed on the inside of the Lid when the Lid is opened after frying. Remember to empty and clean the Condensation Trap after each use. To clean simply rinse with warm water and dry.
- The Basket, Lid, Oil Reservoir, Housing and Condensation Trap are dishwasher safe. Dry all parts thoroughly after cleaning.
- The Control Panel and Power Strip should never be immersed in water or other liquids. Gently clean the outer surface of the Control Panel with a damp cloth containing mild soap solution or plain water.
- Ensure that both the Lid and Oil Reservoir are completely dry after washing and before use.
- Insert the Power Strip back into fryer Housing.
- Insert Bowl back into housing.
- Insert Control Panel into front of the unit.
- Place Basket into Bowl.
- Put Filters back into Lid and put Cover on.
- Replace and close lid.

## REPLACING AND CLEANING FILTERS

- Open the Filter Cover and remove filters.
- Foam White Grease Filter may be washed in hot soapy water. Allow to air dry.
- Clean the inside of the cover with a damp soapy sponge. Rinse and dry thoroughly.

## REPLACING AND CLEANING FILTERS (CONT.)

- Place clean white Grease Filter on Lid, followed by Black Charcoal Odor Filter, then replace Filter Cover.

**NOTE:** For replacement Charcoal Odor or Grease Filter, order through our website at [www.rivalproducts.com](http://www.rivalproducts.com) or by mailing a check for \$7.99 plus \$6.00 for shipping and handling (MA add 5% sales tax and TX add appropriate sales tax) payable to:

**Rival**  
**P.O Box 769**  
**Milford, MA 01757-0769**

## FRYING TIME AND TEMPERATURE

The frying times in this chart are a guide and should be adjusted to suit the different quantities or thickness of food and to suit your own taste.

Preheat time is 7-10 minutes for fryer to reach desired temperature. (Ready light will cycle On/Off during frying as temperature fluctuates due to food load.)

FOOD	TEMP. SETTING	TIME (MINUTES)
Chicken Strips	375°F	5-8
Chicken Pieces, Bone-In	360°F	15-20
Fish, Battered	340°F	8-10
French Fries, Frozen	375°F	3-5
Fritters	375°F	2-4
Onion Rings	375°F	3-5
Shrimp, Breaded	375°F	2-4

**NOTE:** Prepackaged frozen cooked chicken may cook faster than above time.

## TIPS FOR OIL USE AND STORAGE

- Do not use seasoned or flavored oil such as walnut, olive oil, lard or drippings because they have a low smoke point. Use blended vegetable oil, pure corn oil, sunflower oil, soybean oil or grape seed oil (canola oil) because these oils have a high smoke point. Peanut oil is not recommended because it impacts the flavor greatly.
- Oils should never be mixed when deep frying.
- High heat, water and burnt food particles break down the oil's smoke point.
- Replace oil if you notice:
  - Excessive smoking at normal temperatures
  - Strong oil discoloration
  - A rancid smell
  - Excessive foaming around the frying food
- Oil darkens with use because the oil and food molecules burn when subjected to high/prolonged heat. The more you use an oil, the more slowly it will pour. Its viscosity changes because of changes to the oil's molecular structure. When smoke appears on the oil's surface before the temperature reaches 375°F, your oil will not longer deep-fry effectively.
- When frying foods with strong flavor and/or aroma like fish or chicken, use the oil only once.
- Filtering the oil with a cooking oil filter or fine-mesh strainer can keep it fresher. Although storing oil in a refrigerator may extend the life of the oil, this should never be done. This process of chilling oil then brining the oil to room temperature causes excessive splattering during the heat up process.
- Store the covered oil in a cool dark place, for up to three months. Check the oil before using for color, smell, or excessive foaming. Discard the oil if it shows any of these qualities.

## TROUBLE SHOOTING

<b>PROBLEM</b>	<b>CAUSE</b>	<b>SOLUTION</b>
Fryer not operating	Control Panel Assembly not seated Power Strip not in correctly Not turned ON Not plugged in Outlet not energized  Over heat device activated	Reinstall Control Panel Assembly Reinstall Power Strip  Turn to ON Insert plug into outlet Check fuses or circuit breaker  Unplug unit and allow to cool. Then press the reset button on the back of CONTROL PANEL
Oil spills over	Oil reservoir over filled Too much water in food Food batches too large	Remove excess oil (when cool) Dry food with towel Use less food in basket
Food greasy or not crisp	Food batches too large Oil temperatures too low Using wrong type of oil	Use less food in basket Increase oil temperature Use good vegetable oil (See Tips for Oil Use)
Unpleasant smell	Oil not fresh	Replace oil

# RECIPES

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## APPLE FRITTERS

3 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1 cup sugar  
1 egg, lightly beaten

4 tablespoons cooking oil  
1 teaspoon vanilla extract  
Juice of 1 orange (1/3 cup)  
1 cup chopped apple

Preheat oil to 375° F. Combine flour, baking powder, salt and sugar; set aside. Combine egg, cooking oil and vanilla. Combine dry and liquid ingredients and stir to blend thoroughly. Add orange juice and apple and mix well. Add teaspoon of combined mixture to raised frying basket. Close Lid and lower basket into oil. Fry for about 2 minutes until crisp and brown. Remove basket from oil and drain. Open Lid and place on a plate covered with paper towel to absorb the excess oil. Dust with powdered sugar or a mixture of granulated sugar and cinnamon; serve at once.

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## BEER BATTER FOR FISH OR CHICKEN

2 eggs (separated)  
1 tablespoon oil or butter  
1 teaspoon salt

1/4 teaspoon ground black pepper  
1 1/3 cup all-purpose flour  
3/4 cup flat beer

Preheat oil to 375° F. Beat egg yolks with oil/butter, salt and pepper. Alternately add the beer and flour to mixture. Beat ingredients well and refrigerate for 3 to 12 hours. When you are ready to use mixture, carefully fold in 2 stiffly beaten egg whites. Pat fish or boneless chicken breasts. Coat lightly with flour then dip into beer batter. Place fish in raised fryer basket. Close Lid and lower basket into oil. Fry for 3 minutes or until golden brown. Fry chicken 5 - 8 minutes until brown and fully cooked. Remove basket from oil and drain. Open Lid and place on a plate covered with paper towels to absorb excess oil.

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## DEEP FRIED CHICKEN

1 fryer chicken (2 1/2 lbs.), cut up  
1 1/2 cup all-purpose flour  
1 teaspoon seasoned salt

1/4 teaspoon salt  
1/4 cup milk

Preheat oil to 375° F. Combine flour and seasonings. Dip chicken pieces in flour, then milk, then flour again. Fry for 20 minutes or until golden brown and done.

# RECIPES

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## CHICKEN KIEV

4 whole boneless, skinless chicken breasts  
1 tablespoon chopped onion  
1 tablespoon chopped parsley  
1 1/2 teaspoon salt

1 stick butter or margarine  
1/2 cup flour  
1 egg, beaten  
1 cup fine, dry bread crumbs

Preheat oil to 375° F. Place chicken breasts between two pieces of plastic wrap. Pound with wooden mallet to flatten to 1/4-inch thick. Remove plastic. Combine onion, parsley and salt and sprinkle on chicken. Cut butter into 8 pieces. Place a piece of butter on seasoned chicken toward one end. Roll as jelly roll, starting at end with butter, tucking in sides of meat. Press to seal well. Secure with toothpicks. Dust with flour, dip in beaten egg, then roll in bread crumbs. Chill rolls of chicken thoroughly (at least one hour). Place rolled chicken in a single layer in fry basket. Lower and cook 5 minutes or until brown. To test for doneness, remove a piece of chicken from the oil. When fork can be inserted with ease, chicken is done.

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## QUICK DOUGHNUTS

Refrigerated can of biscuits  
2 tablespoons ground cinnamon

1/2 cup sugar

Preheat oil to 375° F. Take each biscuit and flatten slightly with palm of hand. With finger, punch holes in center of each biscuit to shape into doughnuts. Place into raised frying basket. Close Lid and lower basket into oil. Fry for 2 minutes turning once. Remove basket from oil and drain. Open Lid and place on a plate covered with paper towels to absorb excess oil. doughnut in mixture of cinnamon and sugar. Serve warm.

## NOTE

## NOTE

## LIMITED ONE-YEAR WARRANTY

The manufacturer warrants this product to be free from defects in materials or workmanship for one (1) year from date of original purchase. If you have a claim under this warranty please follow these procedures:

1) Within the first 45 days from date of original purchase, defective product should be returned to original place of purchase for replacement (with proof-of-purchase).

2) Within the first 12 months from date of purchase the manufacturer will repair or replace (at no charge) the defective product if it is delivered freight prepaid during that period to an authorized service station. To obtain warranty service visit:

**[www.rivalproducts.com](http://www.rivalproducts.com)**

Or, you may write to Rival c/o The Holmes Group, attention: Consumer Returns, 32 B Spur Drive, El Paso, TX 79906. Proof of purchase is required when requesting warranty service - SAVE YOUR SALES RECEIPT. This warranty is extended only to the original purchaser and does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer.

**The manufacturer disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product.** Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.



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