

Emeril™

DEEP FRYER



Instructions for Use
T-fal

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use the handles or knobs.
3. To protect against electric shock do not immerse cord, plugs, or this appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. 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.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
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 an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Extreme caution must be used when moving fryer containing hot oil.
15. Be sure handles are properly assembled to basket and locked in place. See detailed assembly instructions.

SAVE THESE INSTRUCTIONS.

16. The oil level must always be between the MIN and MAX markings.
17. Do not overload the basket. For safety reasons never exceed the maximum quantity.
18. Never operate your fryer without any oil or fat.
19. The cooking times are given as guidelines only.
20. The oil must be filtered regularly and changed after 8 to 12 uses.
21. Do not mix different types of shortening or oils.
22. If you use solid vegetable shortening, cut it into pieces and melt it over slow heat in a separate pot beforehand, then slowly pour it into the deep fryer pot. Never pour shortening directly into the deep fryer pot or basket as this will lead to deterioration of the appliance.
23. If the fryer has a removable pot, never remove it while the deep fryer is on.
24. If you have any problems, contact the Consumer Service Department or visit internet address www.t-falusa.com.

Polarization instructions

If this appliance has a polarized plug (one blade is wider than the other) it is 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.

Short Cord instructions

Do not use with an extension cord. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Magnetic connector

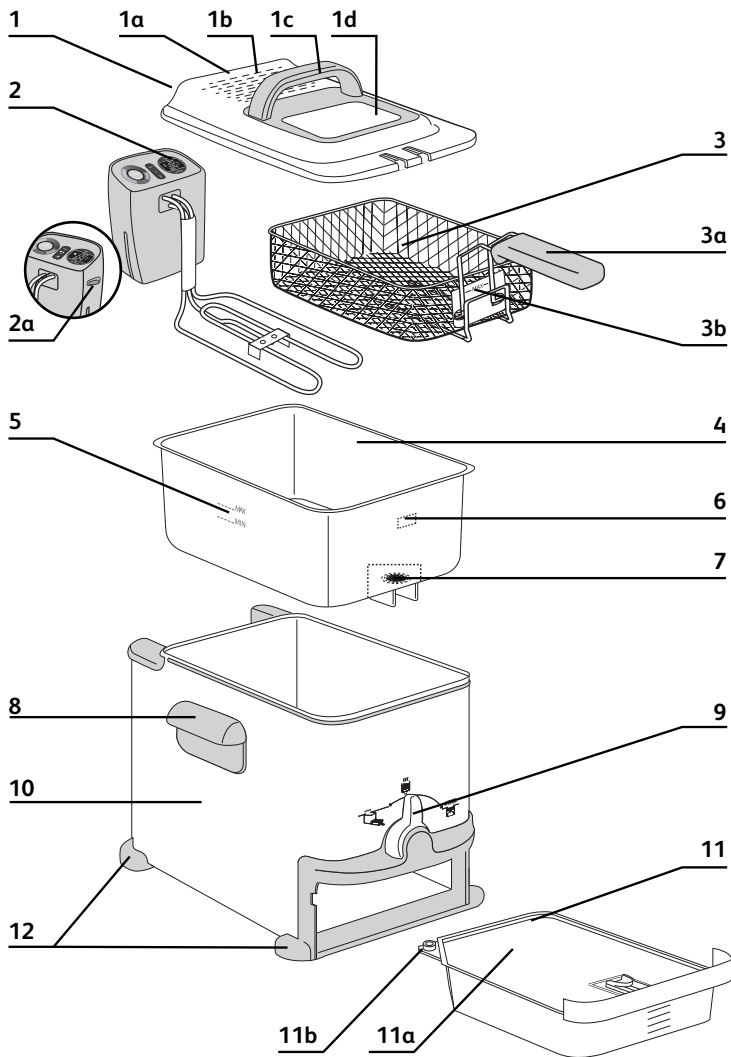
The cord is equipped with a detachable magnetic connector. The magnetic connector should be attached directly to the fryer. **THIS SHOULD BE DONE PRIOR TO PLUGGING THE CORD INTO THE WALL OUTLET.**

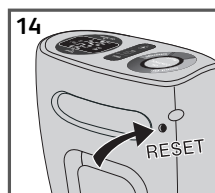
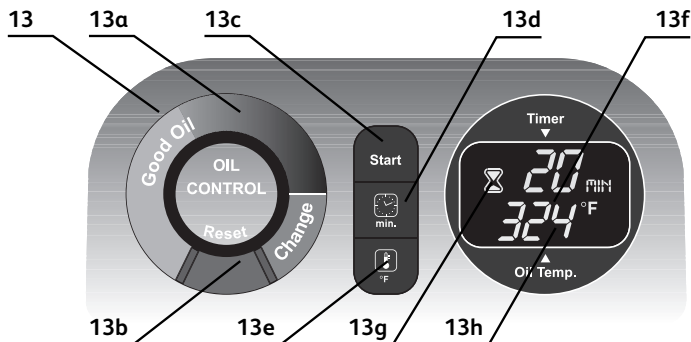
FOR HOUSEHOLD ONLY



The packaging of your appliance is made of recyclable materials, please recycle. Do not throw it in your usual garbage. Check your local recycling center for recycling the used appliance.

The approved after sales service centers will accept your used appliance in order to dispose of it in an environmentally friendly manner or you can take it to a specialized collection center provided for this purpose.





RESET function: your appliance is equipped with safety features. If the safety cut off is activated, the appliance will shut off automatically and an error code will appear on the display. Unplug the appliance, let it cool and follow the instructions for use. If the error code still appears, push the safety cut-off RESET button (found on the back of the control unit) with a toothpick or similar non-metallic object. If the problem with the safety cut-off persists, please contact our Helpline see details on Page 13.

Description

- | | |
|---|--|
| <p>1 Lid</p> <p>a. Permanent filter</p> <p>b. Filter cover</p> <p>c. Handle</p> <p>d. Viewing window</p> <p>2 Removable control unit</p> <p>a. On/off button (O/I)</p> <p>3 Frying basket</p> <p>a. Handle</p> <p>b. MAX. food level marking</p> <p>4 Removable bowl</p> <p>5 Min. and Max. oil level markers</p> <p>6 Basket high position</p> <p>7 Fixed oil filter grid</p> <p>8 Safety carrying handles</p> | <p>9 Oil box control lever</p> <p>10 Body</p> <p>11 Oil box</p> <p>a. Lid</p> <p>b. Oil box cap</p> <p>12 Feet</p> <p>13 Electronic Control Unit</p> <p>a. Change oil indicator: Oil control</p> <p>b. Oil control Reset</p> <p>c. Start button - ready light</p> <p>d. Timer touchpad</p> <p>e. Temperature touchpad</p> <p>f. Digital timer (Timer)</p> <p>g. Clock pictogram</p> <p>h. Digital oil temperature (Oil Temp)</p> <p>14 Safety cut-off reset button</p> |
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1 - Using your fryer

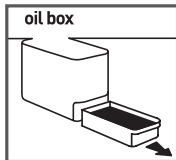
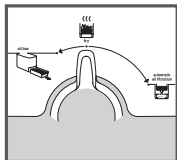
Using the Oil box container control lever

The Oil box control lever has 3 positions.

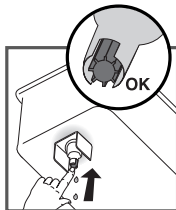
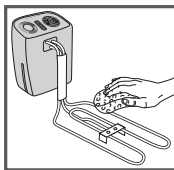
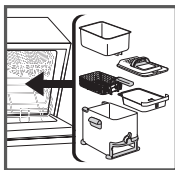
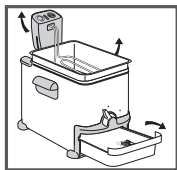
Fry Position: to fry.

Automatic Oil Filtration Position: to filter and drain the oil into the oil box.

Oil box Position: to allow for removal of the oil box container.



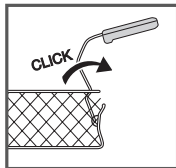
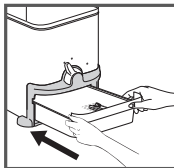
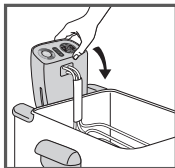
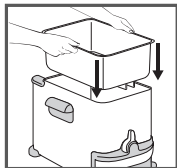
Before first use



- The fryer can be completely dismantled. Remove the lid. Remove the frying basket, control unit and bowl. Remove the oil box by positioning the Oil box control lever on the Oil box position.
- Clean the lid, the bowl, the housing, the frying basket and the Oil box with soap and water or put them in the dishwasher.
- Clean the control unit and the heating element with a damp cloth.
- Dry thoroughly.
- After cleaning, press on the red button under the fryer to release any water in the bowl.

NOTE: do not immerse the control unit with the heating element in water.

Check that the red button has gone back to its original position.



- Place the bowl and the heating element in position.
- Place the Oil box control lever on the Oil box position and insert the empty Oil box into the fryer.
- Completely unfold the basket handle; a "click" indicates that it is correctly positioned.

NOTE: make sure that the control unit is correctly positioned otherwise the fryer cannot function.

Getting Started

- Fill the bowl with oil.

The oil level should always be between the MIN and MAX level of the bowl.

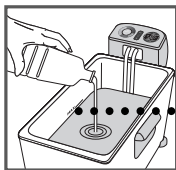
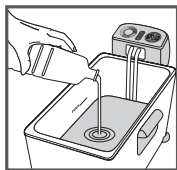
Do not exceed the maximum fill line as boiling oil may overflow during frying and can cause severe burns.

- For best results we recommend vegetable oil.

NOTE: never use different types of oil at the same time as this may cause the oil to overflow.



MAX	14 cups / 3.3 L
MIN	12 cups / 2.8 L



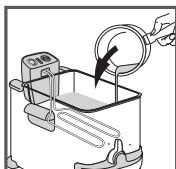
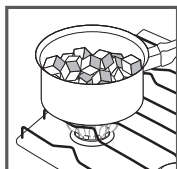
- If you use solid vegetable shortening:

Cut the shortening into small pieces and melt it in a separate pan. Pour the melted shortening into the fryer bowl.

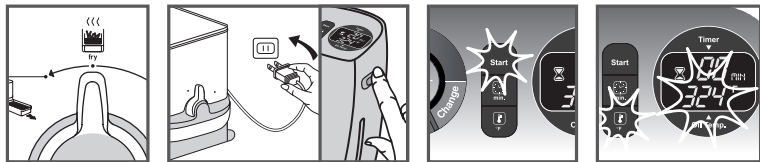
NOTE: never melt the shortening on the heating element or in the frying basket. If you melt the shortening on the heating element or in the frying basket, the safety cut-off will be activated. Press the “reset” button, which is located at the back of the fryer.



MAX	6.55 lbs / 2970 g
MIN	5.55 lbs / 2520 g



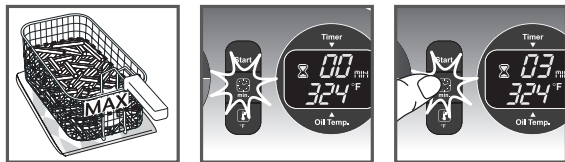
2 - Fryer process



- Place the Oil Box control lever on the Fry position.
- After the bowl has been filled with oil, plug in the fryer without the frying basket, switch on the on/off button.; the Power indicator light will come on.
- Press  until « 00 » shows on the display. The temperature is automatically set on 320°F.
- Press . Start button will stop flashing and become fixed.
You can adjust the temperature from 320° to 374°F by pressing the temperature touchpad .
- The fryer will heat the oil to the set temperature. Once the temperature is set the start button will turn green.

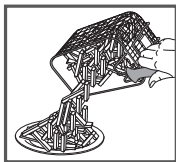
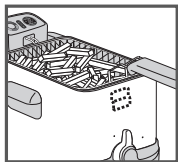
NOTE: do not plug in the fryer without oil.

	Fresh potato or French fries	Frozen potato or French fries
Maximum safety capacity	2.65 lbs / 1.2 kg (in 2 batches)	2 lbs / 900g
Recommended capacity	1.3 lbs / 600 g	1 lb / 450g



- Place food in the basket without overfilling. Notice the Max. food level marking on the basket. Reduce the quantity for frozen foods.
- After the Ready light switches on, press the timer touchpad  to set the time minute by minute. Once you have removed your finger from the touchpad, the selected time (in minutes) is displayed and the countdown will start. In case of mistake or to delete the selected time, hold the touchpad down for 2 seconds.
- Place and lower the basket slowly into the oil. Plunging the basket too quickly into the oil may cause it to overflow.
- Put the lid on the fryer.

NOTE: no matter what the recipe, food must be dried thoroughly before frying. This will prevent the oil overflowing and extend the life of the oil. During cooking, it is normal for the temperature light to go on and off. You can also start the frying process without using timer.



- Frying is complete when:
 - The timer sounds, indicating the cooking time has elapsed.
 - The food is of the desired color and texture.
- To stop the signal, press the touchpad .
- Remove the lid.
 - Allow excess oil to drain by hooking the basket on the elevated support on the inner bowl.
- Serve.
- To turn the fryer off press the on/off button on the side of the unit.
 - Unplug the appliance and let it cool for about 3 hours.
- For filtering and draining the oil or fat, see the chapter on Maintenance, page 11.

NOTE: *do not touch the fryer when it is in use as it will be extremely hot and can cause severe burns. Steam coming from the filter is also extremely hot. The timer signals the end of cooking but does not switch off the appliance.*

3 - Cooking tables

The cooking times are a guide only. They could vary depending on quantity, taste, electricity supply etc...

- For best results and to prevent overflowing, use the traditional method of frying hand made French fries
 - first cycle at 320 °F
 - second cycle at 374 °F
- For safety and for the crispiest results, dry food items thoroughly before frying, especially frozen foods and freshly made fries.
- Large pieces of chicken or large fries need a longer cooking time.
- Set the temperature thermostat according to the table, or follow the instructions on food packaging.

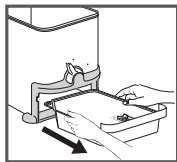
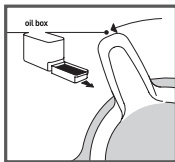
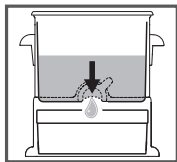
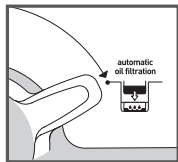
Cooking tip: to prevent food from sticking together, do not use the basket when cooking battered foods or doughnuts.

Fresh foods	Quantity	Temperature	Time
French fries (MAX safety capacity)	2.65 lbs / 1200 g 1st frying 2nd frying	320°F 374°F	12~15 min 6~8 min
French fries (MAX recommended capacity)	1.3 lb / 600 g	374°F	9~11 min
Chicken nuggets	8	356°F	18~20 min
Apple fritters	8~9	338°F	6~7 min
Mushrooms	0.9 lb / 400 g	302°F	10~12 min
Fish fillets	0.9 lb / 400 g	320°F	5~6 min

Frozen foods	Quantity	Temperature	Time
French fries (MAX safety capacity)	2 lbs / 900 g	374°F	14~16 min
French fries (MAX recommended capacity)	1 lb / 450 g	374°F	7~9 min
Fish fillets	0.75 lb / 350 g	374°F	7~8 min
Fish nuggets	12	374°F	5~6 min
Frozen shrimp	15	374°F	4~5 min

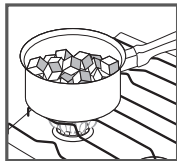
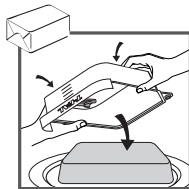
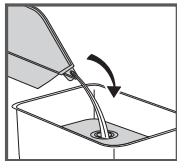
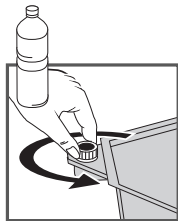
- It is recommended that you:
 - clean your oil after each use to avoid burnt food particles
 - change your oil regularly.
- For quality and fast cooking, limit the quantity of French fries to 1/2 a basket at a time.

4 - Cleaning and maintenance



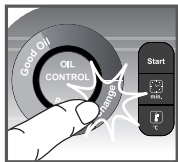
- For your safety, the appliance automatically drains all kinds of oils (or solid shortenings) when it is cool enough (approximately 3 hours after the last cooking).
- When you are finished cooking, turn the Oil box control lever to the Automatic oil filtration position.
- Once filtration is finished, you can store the container in or out of the appliance:
 - In the appliance: Turn the Oil box control lever to the Fry position to lock the drawer into place. The appliance must be carried and transported flat.
 - Out of the appliance : Turn the Oil box control lever to the Oil box position and then remove the container. Transport it with care.

NOTE: Make sure that the oil container is empty before draining the fryer. Carry the container with both hands. Store it in a cool dry place away from the light.



- To re-use the oil, remove the container with care.
Unscrew the oil box cap and empty the oil in the fryer bowl.
- For the solid shortening, remove the lid from the container. Turn the container over and press it to loosen the shortening. Cut shortening into pieces and melt in a separate pan.
Once melted, pour shortening into the bowl.
- Insert the empty container in the fryer, with the lid and cap. Place the Oil box control lever on the Fry position.

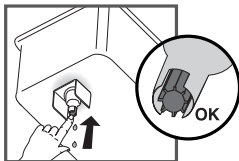
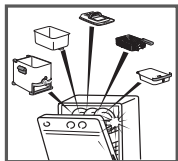
NOTE: Never put the Oil box in the microwave oven. Do not pour used oil in the sink.



Change oil:

Your fryer is equipped with an oil change indicator.

- After 10 uses, the light will flash to indicate that the oil should be changed in the near future. At 15 uses, the light will remain on. Oil should be changed regularly for best frying results and to prevent overflowing.
- Change the oil/fat and press the Reset button on the panel until the light goes off.



Dishwasher Safe: very easy to clean.

- The lid, bowl, housing, frying basket and the Oil Box are dishwasher safe.
- The oil filter grid located in the removable bowl is fixed. Do not try to dismantle it.
- After cleaning, press on the red button under the fryer to release any water in the bowl.

NOTE: before filling the fryer bowl, always check to ensure the red button under the fryer is in the correct position.

- Any other servicing should be performed by authorized service department.

5 - If your fryer does not work properly

Problems and possible causes	Solutions
The fryer is not heating	
The appliance is not plugged in. The cooking temperature is not indicated.	Plug in the appliance. Press Start the button for 3 seconds then select the desired temperature.
Oil overflows	
The Max. marker for filling the bowl has been exceeded. The Max. marker for filling the frying basket has been exceeded. Food is wet or contains too much water (frozen food). Different types of oil/fat have been mixed.	Check the oil level (Max.) and remove the excess. Check the Max. level of the frying basket and remove the excess. Remove any ice and dry the food thoroughly. Lower the basket slowly. Empty and clean the bowl. Refill the bowl with one type of oil.
Bowl does not drain	
The oil temperature is still too high. The Oil Box control lever is not on the Automatic Oil Filtration position. The filter grid is blocked or clogged. The fat is set or solidified.	Wait for the temperature to go down (approximately 3 hours). Turn the Oil Box control lever to the Automatic Oil Filtration position. Empty the bowl into a container and clean the filter grid with warm water, liquid dish soap and a non-metallic brush. Press on the red button under the fryer to release any water. Warm the fryer for 4 to 5 min.
Oil leaks	
The max (3.3 l) fill mark for the bowl has been exceeded. There is some oil left in the container or it is full.	Respect the oil level (3.3 l). Clean the fryer before any use. Place the Oil Box control lever to the Oil Box position, take out the container and empty it.
Emits unpleasant smells	
The fat/oil has deteriorated. The fat/oil is unsuitable.	Renew the frying oil (after 15 uses max), more frequently depending on the oil. Use a good quality blended vegetable oil.
Food does not become golden, and remains soft	
Pieces are too thick and contain too much water. Too much food is being cooked at the same time and the cooking oil is not at the right temperature. The temperature of the frying oil may not be high enough: the temperature is set incorrectly.	Try drying the food thoroughly prior to cooking, lengthening the cooking time or cutting food into thinner pieces. Fry food in small quantities (especially when frozen). Set to the recommended temperature or try using a slightly higher temperature.
French Fries stick together	
Unwashed food immersed in hot oil.	Wash potatoes well and dry them thoroughly.
The safety cut-off is activated: error codes (from 81 to 85)	
The oil level is not sufficient. Solid fat has been put directly in the fryer.	Unplug the appliance, let it cool and follow the instructions for use. If the error code still appears, press the Safety cut-off Reset button, which is located at the back of the fryer. If the problem persists, please contact our Customer Relations Team.

If you have any product problems, please contact our Consumer Service Department for expert help and advice: at US 1-800-395-8325. Consult our website: www.t-falusa.com
Any repairs must only be carried out by an Approved Service Center with the manufacturer's own replacement parts.

MANUFACTURER'S WARRANTY

 : www.t-falusa.com

With a strong commitment to the environment, most of T-fal products are repairable during and after the warranty period. Before returning any defective products to the point of purchase, please call T-fal consumer service directly at the phone number below for repair options. Your help to sustain the environment is appreciated!

The Warranty

This product is guaranteed by T-fal for 1 year against any manufacturing defect in materials or workmanship, starting from the initial date of purchase. The manufacturer's warranty by T-fal is an extra benefit which does not affect consumer's Statutory Rights.

The T-fal warranty covers all costs related to restoring the proven defective product so that it conforms to its original specifications, through the repair or replacement of any defective part and the necessary labor. At T-fal's choice, a replacement product may be provided instead of repairing a defective product. T-fal's sole obligation and your exclusive resolution under this warranty are limited to such repair or replacement.

Conditions & Exclusions

The T-fal warranty only applies within USA, Canada & Mexico, and is valid only on presentation of a proof of purchase. The product can be taken directly in person to an authorized service center or must be adequately packaged and returned, by recorded delivery (or equivalent method of postage), to a T-fal authorized service center. Full address details for each country's authorized service center are listed on the T-fal website (www.tefal.com) or by calling the appropriate telephone number listed below to request the appropriate postal address.

T-fal shall not be obligated to repair or replace any product which is not accompanied by a valid proof of purchase.

This warranty will not cover any damage which could occur as a result of misuse, negligence, failure to follow T-fal instructions, use on current or voltage other than as stamped on the product, or a modification or unauthorized repair of the product. It also does not cover normal tear and wear, maintenance or replacement of consumable parts, and the following:

This warranty does not apply to any product that has been tampered with, or to damages incurred through improper use and care, faulty packaging

- using the wrong type of water or consumable
- scaling (any de-scaling must be carried out according to the instructions for use);
- ingress of water, dust or insects into the product;
- mechanical damages, overloading
- damages or bad results due to wrong voltage or frequency
- accidents including fire, flood, lightning, etc
- professional or commercial use
- damage to any glass or porcelain ware in the product.

by the owner or mishandling by any carrier.

The T-fal manufacturer's warranty applies only for products purchased and used in USA, Canada & Mexico. Where a product purchased in one country and then used in another one:

- a) The T-fal guarantee duration is the one in the country of usage of the product, even if the product was purchased in another listed country with different guarantee duration.
- b) The T-fal guarantee does not apply in case of non conformity of the purchased product with the local standards, such as voltage, frequency, power plugs, or other local technical specifications
- c) The repair process for products purchased outside the country of use may require a longer time if the product is not locally sold by T-fal
- d) In cases where the product is not repairable in the new country, the T-fal guarantee is limited to a replacement by a similar product or an alternative product at similar cost, where possible.

Consumer Statutory Rights

This T-fal manufacturer's warranty does not affect the statutory rights a consumer may have or those rights that cannot be excluded or limited, nor rights against the retailer from which the consumer purchased the product. This warranty gives a consumer specific legal rights, and the consumer may also have other legal rights which vary from State to State or Country to Country or Province to Province. The consumer may assert any such rights at his sole discretion.

Additional information

Accessories, Consumables and end-user replaceable parts can be purchased, if locally available, as described in T-fal internet site.

GROUPE SEB USA
2121 Eden Road
Millville, NJ 08332

800-395-8325

 : www.t-falusa.com

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