

WEST BEND® DEEP FRYER

L5263

To prevent personal injury or property damage, read and follow the instructions and warnings in this care and use instruction manual.

Register this and other West Bend® products through our website: www.westbend.com

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

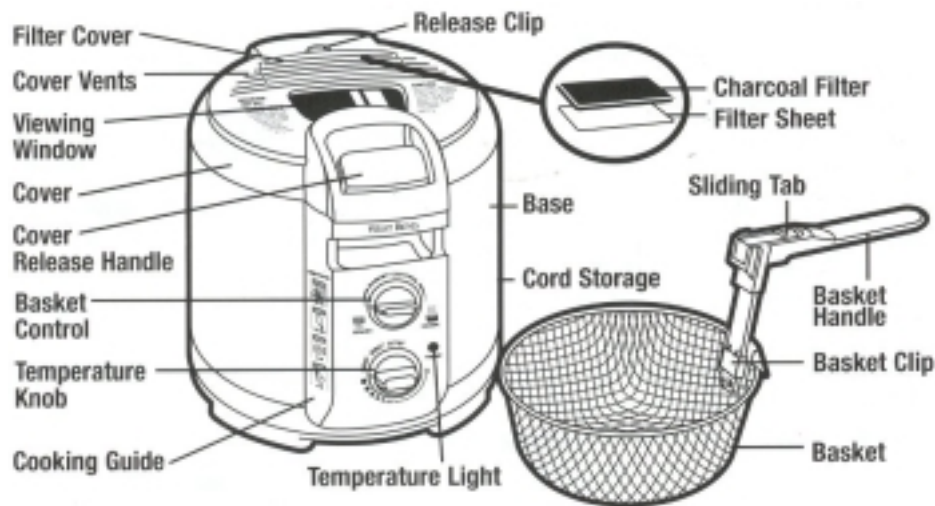
- Read all instructions.
- Do not touch hot surfaces. Use oven mitts.
- To protect against electric shock, do not immerse fryer base, its cord or plug in water or liquid.
- Close supervision is necessary when deep fryer is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow fryer to cool before putting on or taking off part, and before cleaning.
- Do not operate deep fryer with a damaged cord or plug or if fryer fails, or has been damaged in any manner.
- The use of accessory attachments not recommended by The West Bend Company may cause injuries or property damage.
- Do not use outdoors.
- Do not let cord hang over edge of table, countertop or surface areas 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 deep fryer containing hot oil.
- Do not use deep fryer for other than intended use.
- Be sure handle is properly assembled to basket and securely locked in place. See detailed assembly instruction.
- Always make sure temperature knob is at “0” before plugging cord into wall outlet. To disconnect, set temperature knob to “0”, then remove plug from wall outlet.
- Secure cover onto fryer whenever oil is hot. See detailed assembly instructions.

SAVE THESE INSTRUCTIONS: Your deep fryer needs no special care other than cleaning. If servicing becomes necessary, return your deep fryer to The West Bend Company. See Warranty section in this booklet for servicing details. Do not attempt to repair it yourself.

For Household Use Only

Electrical Cord and Plug Information: WARNING: Your deep fryer has a short cord as a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with the cord. Do not allow children to be near or use this deep fryer without close adult supervision. Do not use with an extension cord. Serious hot-oil burns may result from deep fryer being pulled off a table, countertop or surface area.

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.



CLEAN BEFORE USING

CAUTION: To prevent personal injury or electric shock, do not immerse fryer base, its cord or plug in water or other liquid.

Before using fryer, clean parts as follow:

Fill inside of fryer with hot soapy water to the MIN fill line. Wash inside with dishcloth, empty, rinse carefully and dry. Wipe outside with damp cloth and dry.

Wipe cover with a damp cloth and dry. **Do not put cover in water, as charcoal filter will become wet.**

Your deep fryer is now ready to use.

FRYING GUIDELINES: Before using deep fryer, carefully review the following guidelines for safe use:

WARNING: To prevent severe personal injury or property damage, use caution when cooking with hot oil.

- Always use fryer on a stable, dry and level heat-resistant surface away from any edge.
- Always make sure fryer is completely dry before adding vegetable oil for cooking.
- Fill fryer with vegetable oil to the MAX line, about 11 cups. Do not fill fryer beyond MAX fill line to prevent boil-over of hot oil when food is added.
- Use only good quality vegetable oil for frying. Do not use vegetable shortening, lard, butter, margarine or olive oil for frying as these are not suitable for high temperature frying.
- Never add water or any other liquid to oil for frying as any amount of liquid can cause eruption of hot oil.
- Always add oil to fryer before it is plugged in. Do not allow fryer to heat before oil is added to prevent damage to fryer or possible ignition of oil.
- Do not use fryer under a cabinet as excessive steam is emitted from cover vent which can cause damage.
- Always remove any excess moisture or ice crystals from foods before frying by blotting dry with paper toweling. This will help prevent excessive spattering and foaming of hot oil.
- For even cooking, fry similar-sized pieces of food and do not overfill basket. As general rule, do not fill basket more than 2/3 full of food to ensure food is completely covered with oil when cooking.
- Food can be breaded or batter-coated before frying if desired. Follow recipe directions.

- Foods are normally done when they float to the surface and are nicely browned. Empty food from basket onto paper toweling to drain before serving.
- Always secure cover onto fryer whenever oil is hot.
- Hot steam escapes from cover causing burns. To prevent personal injury or steam burns, use protective oven mitt when opening.
- Use only metal cook tools in fryer. Do not use plastic or rubber cook tools as they will be damaged from hot oil.
- It is best to use fresh oil each time the fryer is used to prevent transfer of flavor. Do not reuse oil more than two times as oil deteriorates with use.
- When finished frying, unplug cord from wall outlet, secure cover onto fryer and allow covered fryer to cool completely before removing oil and cleaning.
- Replace charcoal filter after every 10 to 12 uses to help reduce odor when frying and also to prevent oil from overflowing due to using a dirty filter. See Warranty section in this book for ordering replacement charcoal filters. Do not use fryer without charcoal filter.

TO USE DEEP FRYER

1. Place fryer on a stable, dry and level heat-resistant surface, away from any edge.
2. Open cover by lifting cover release handle. Turn basket control knob to DRAIN position. See Diagram 1.
3. Attach handle to basket by sliding top plastic tab back while inserting metal end of handle through clip on inside of basket. See Diagram 2. Release tab to lock handle on basket. See Diagram 3. Lift basket out of fryer.
4. With basket removed, fill fryer base with vegetable oil to the MAX fill line, about 11 cups. See Diagram 4. Do not fill fryer with oil beyond MAX oil level line to prevent boil-over when food is added. Do not operate fryer without oil as damage to fryer will occur.
5. Place basket in drain clip. See Diagram 4. Remove handle by sliding tab back while lifting handle up and out of basket clip. See diagram 5. **Do not leave handle on basket during frying as this will prevent cover from being secured onto fryer.**
6. Lower basket by turning basket control knob to COOK position. See Diagram 6. Close cover to secure. To reduce oil spillage especially if fryer is tipped over, make sure cover is completely secured onto fryer. The cover temporarily reduces oil from spilling if fryer is tipped over; however, care should still be used when moving fryer.
7. With temperature knob at "0" setting, plug cord into a 120 volt AC electrical outlet ONLY. Set temperature knob to desired setting. See guide on fryer or in this book for recommended temperature to use for food being prepared. Preheat covered fryer until temperature light goes out, about 10 to 12 minutes. Temperature light will cycle on and off during frying indicating temperature is being maintained.

WARNING: HOT OIL! To prevent serious personal injury or property damage from spills, deep cover secure on fryer whenever oil is hot.

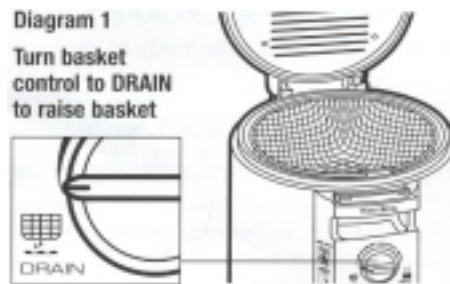


Diagram 2
Attach handle to basket



Diagram 3
Lock handle onto basket



Diagram 4
Add oil to MAX fill line



Diagram 5
Remove handle from basket



Diagram 6
Turn basket control to COOK to lower basket



CAUTION: To prevent personal injury or steam burns, use protective oven mitt when opening. Hot steam escapes from cover causing burns.

8. Turn basket control knob to DRAIN position and open cover using oven mitt. Place food evenly into basket. Do not fill basket more than 2/3 full with food. Refer to cooking guide in this book for recommended amounts of food to cook at one time.
9. Close cover to secure. SLOWLY turn basket control knob to COOK position to lower basket into oil.
10. Fry food to desired doneness. Refer to guide on fryer or in this book for recommended times. Foods are usually done when they float to the surface and are nicely browned.
11. When done, turn basket control knob to DRAIN position to raise basket out of oil. Using oven mitt, open cover by lifting cover release handle. Allow food to drain briefly in drain position. Attach handle securely to basket, remove basket from fryer and empty food onto paper toweling to finish draining before serving. Season as desired.

If frying additional food, place empty basket back in drain clip, remove handle and turn basket control knob to COOK position. Close cover to secure. Allow oil to heat until temperature light goes out, about 3 to 5 minutes. Continue frying following guidelines above.

If oil level falls below MIN line, add fresh vegetable oil to bring the level back to MAX line.

12. When finished frying, set temperature knob to "0" setting. Unplug cord from electrical outlet, close cover and allow covered fryer to cool completely before removing oil and cleaning.

WARNING: HOT OIL! To prevent serious personal injury or property damage from spills, keep cover secure on fryer whenever oil is hot.

CARE AND CLEANING: Always unplug cord from electrical outlet and remove basket from fryer. Close cover to secure onto fryer and allow covered fryer to cool completely before removing oil and cleaning. fryer.

CAUTION: To prevent personal injury or electrical shock, do not immerse fryer base, its cord or plug in water or other liquid.

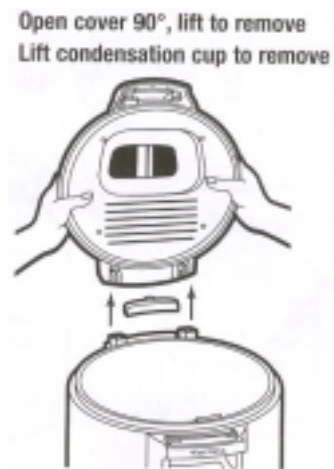
Remove Cover and Condensation Cup: Open cover 90° and lift to remove from base. See Diagram 7. Lift condensation cup out of cover hinge area on backside of fryer. See Diagram 7.

Remove Oil: If oil is to be discarded, pour into a disposable container; discard. If oil is to be saved, strain into a dry, clean container by filtering through sieve lined with paper toweling. Usually, oil may be reused once or twice. Oil should be stored in a covered container in refrigerator Do not store fryer containing oil in refrigerator as fryer is not designed to be stored in refrigerator.

Clean Fryer Base: After oil is poured out, wipe inside of fryer with paper toweling to remove residue. Then fill inside of fryer with hot soapy water to the MIN line. Wash inside with a dishcloth or non-metal cleaning pad such as Scrunge® scrubber sponge, Dobie® or Scotch-Brite Cookware Scrub 'n Sponge®. Do not use metal scouring pads or harsh scouring powders on fryer. After washing inside, empty, rinse carefully and dry. Wipe outside of fryer with a damp soapy cloth and dry.

Clean Basket and Handle: Wash basket and handle in hot soapy water with a dishcloth, rinse and dry. The basket and handle may be cleaned in dishwasher, TOP RACK ONLY.

Clean Condensation Cup: Wash cup in hot soapy water with a dishcloth, rinse and dry. The basket and handle may be cleaned in dishwasher, TOP RACK ONLY. Replace cup back into base after cleaning.



Clean Cover: **NOTE:** Cover contains charcoal filter. Cover is not immersible for cleaning nor is it dishwasher safe.

For regular cleaning, wipe top and bottom sides of cover with a damp soapy cloth, wipe clean and dry. Replace cover on base.

For more thorough cleaning, remove charcoal filter from cover by pushing release clip on filter cover. Lift filter out and set aside. **Do not wash charcoal filter.** Disassemble cover by removing 4 screws from bottom; set aside. Separate metal bottom from plastic cover, lift out glass window. Handle glass window carefully. Wash filter cover, plastic cover, window and metal bottom in soapy water with dishcloth, rinse and dry. **Do not wash cover parts in dishwasher.**

Replace window in plastic cover, aligning corners in tabs. Place metal bottom into cover with “this side up” facing you and recess area over window. See Diagram 8. Align screw holes and reattach metal bottom to plastic cover using four screws. Do not overtighten screws to prevent stripping of threads. Replace charcoal filter back into recess of plastic cover with thin filter sheet down first. Lock filter cover in place. See Diagram 9. Replace cover on base.

Storing Fryer: Make sure all parts of fryer are clean and dry before storing. Place basket handle inside basket and store inside covered fryer. Push cord into cord storage area in back of fryer.

Replacing charcoal Filter: The charcoal filter should be replaced after every 10 to 12 uses to help reduce odor during frying and also to prevent possibility of oil overflowing due to using a dirty filter. See warranty section on ordering charcoal filter. **Do not use any other charcoal filter as a substitute. Do not use fryer without a charcoal filter.**

CAUTION: To prevent personal injury or property damage from oil overflowing due to using a dirty charcoal filter, replace filter as recommended after every 10 to 12 uses. Do not use fryer without charcoal filter.

To replace charcoal filter, push in release clip on filter cover. Lift charcoal filter out and discard. Wipe recess area clean with a damp soapy cloth, wipe clean and dry. Wash filter cover in hot soapy water, rinse and dry. Place new charcoal filter into recess with thin filter sheet down first. Replace filter cover and close to lock in place. See Diagram 9.

COOKING GUIDE: The following are approximate times for maximum recommended amounts of food. If less food is cooked, times will be slightly shorter. Do not fill basket more than 2/3 full for best results. Foods are usually done when they float to the surface and are nicely browned.

FOOD	AMOUNT	TEMPERATURE	TIME
Chicken			
Frozen, precooked	3 pieces	375°	8-10 minutes
Frozen, Nuggets	1½ pounds	375°	5-6 minutes
Raw, parboiled, battered	3 pieces	350°	9-12 minutes
Doughnuts	3-4	375°	2-3 minutes
Egg Rolls, frozen	3-4 large	375°	8-9 minutes
Fish			
Frozen, fillets	3 pieces	375°	5-6 minutes
Raw, battered	3 pieces	350°	4-6 minutes



FOOD	AMOUNT	TEMPERATURE	TIME
French Fries			
Frozen, crinkle cut	2 pounds	375°	12-15 minutes
Frozen, shoe string	2 pounds	375°	5-7 minutes
Frozen, wedges	1½ pounds	375°	7-9 minutes
Raw Fries, see recipe	1½ pounds	350°	3-4 minutes
		375°	8-10 minutes
Onion Rings			
Frozen, battered	1½ pounds	375°	6-8 minutes
Raw, battered	4-5 rings	375°	3-4 minutes
Shrimp			
Frozen, battered	1½ pounds	375°	4-6 minutes
Fresh, battered	¾ pound	325°	3-5 minutes
Vegetables			
Frozen, battered	1½ pounds	375°	2-3 minutes
Raw, battered	¾ pound	350°	2-3 minutes

RECIPES: Follow basic user instruction when making these recipes in deep fryer.

Raw Fries

5-6 medium potatoes, peeled if desired

1. Cut each potato into ¾-inch strips. Place in large bowl, cover with cold water. Allow to soak for 15 minutes, or until ready to fry, to remove surface starch.
2. Rinse; drain and dry thoroughly with paper toweling before adding to basket.
3. To cook, choose either the double fry or single fry method from below.

Double Fry

1. Fill fryer with oil to MAX level. Preheat covered fryer at 350° F with basket lowered until temperature light goes out.
2. Raise basket to DRAIN position. Open cover using oven mitt. Add raw fries. Do not add more than 1½ pounds of raw fries to basket to prevent boil-over when basket is lowered. Close cover and secure.
3. Slowly lower basket to COOK position. Cook 3 or 4 minutes until fries are cooked through, but not browned.
4. Raise basket to DRAIN position. Set temperature control to 375° F. When temperature light goes out, slowly lower basket to COOK position. Continue to cook 8 to 10 minutes to brown and crisp fries.
5. When fries are done, raise basket to DRAIN position to allow excess oil to drain off. Open cover using oven mitt. Attach handle securely to basket. Empty fries onto paper toweling to finish draining before serving. Season as desired. Makes 6 servings.

Single Fry

1. Fill fryer with oil to the MAX level. Preheat covered fryer at 375° F with basket lowered until temperature light goes out.
2. Raise basket to DRAIN position. Open cover using oven mitt. Add raw fries. Do not add more than 1½ pounds of raw fries to basket to prevent boil-over when basket is lowered. Close cover to secure.
3. Slowly lower basket to COOK position. Cook 15 to 18 minutes until fries are browned and crisp.
4. When fries are done, raise basket to DRAIN position to allow excess oil to drain off. Open cover using oven mitt. Attach handle securely to basket. Empty fries onto paper toweling to finish draining before serving. Season as desired. Makes 6 servings.

90 DAY WARRANTY

Your West Bend® Warranty covers failures in the materials and workmanship of this Deep Fryer for 90 days from the date of original purchase. Any failed part of the Deep Fryer will be repaired or replaced without charge.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state. This warranty does not cover damage caused by misuse, abuse, accidents or alterations to the Deep Fryer.

If you think the Deep Fryer has failed or requires service within the warranty period, please carefully package, and return the Deep Fryer prepaid and insured with a description of the difficulty to:

West Bend Housewares
Attn: Customer Service
1100 Schmidt Road
West Bend, WI. 53095-1961
(262)334-6949

Please ensure that you enclose the sales slip or proof of date of purchase in order to assure warranty coverage. Return shipping fees are non-refundable.

REPLACEMENT PARTS AVAILABLE

Replacement parts, including charcoal filters, may be ordered by writing directly to West Bend Housewares at address above. Or, order online at www.westbend.com.

Be sure to include catalog number of your Deep Fryer, description and quantity of what you want. Along with this information include your name, mailing address and your Visa, MasterCard or Discover credit card number for the billing of the part(s) to you. Your state's sales tax and a handling fee will be added to your total charge. Or, to send a check or money order call 262-334-6949 to obtain purchase amount. Please allow 2 weeks for delivery.

This booklet contains important and helpful information on your new product. Please file it for handy reference to instructions for proper use and care, warranty and service information.

For your personal reference, attach dated sales receipt for warranty proof of purchase and record the following information:

Date purchased or received as a gift: _____

Where Purchased and price, if known: _____

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