

# AROMA<sup>®</sup>

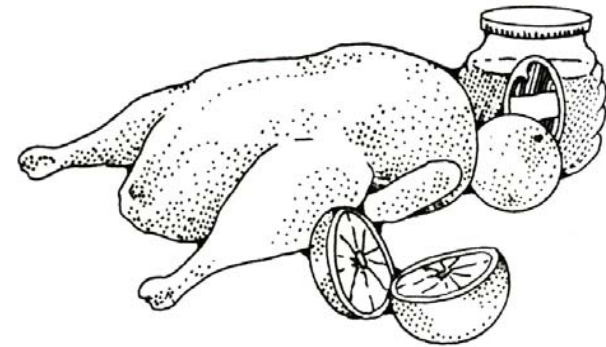
## *QuikChef<sup>™</sup> Plus*



## **Instruction Manual**

**Model - ADF-135**

**Congratulations!**  
**You will find the AROMA® Quik Chef Plus to be one  
the most useful and versatile appliances in your home.**



**Published By:**

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6469 Flanders Drive  
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# IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

1. Read all Instructions before using.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse the appliance or electrical cord in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Do not leave appliance unattended while in use.
6. 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.
7. 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.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury.
9. Do not use outdoors.
10. Do not let cord touch hot surfaces or hang over the edge of a counter or table.
11. Do not place on or near a hot burner or in a heated oven.
12. Extreme caution must be used when using or moving an appliance containing hot oil or other hot liquids.
13. Do not use the appliance for other than intended use.
14. To disconnect power cord, turn the control to "OFF" then remove plug from wall outlet.
15. Never overfill the pot with oil that exceeds 1.5 quart or make sure oil level is no greater than 1/3 of the pot capacity.

**This appliance is intended for Household Use Only.**

## SAVE THESE INSTRUCTIONS

## SHORT CORD INSTRUCTIONS

1. A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
  - a. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
  - b. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

## POLARIZED PLUG

If this appliance has a **polarized plug** (one blade is wider than the other) follow the instructions below:

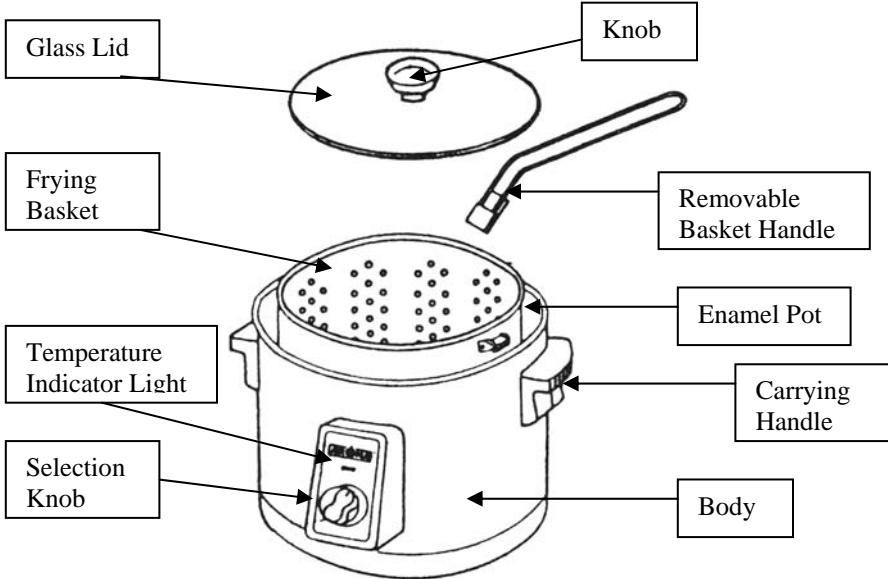
To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## BREAKAWAY CORD

A breakaway power cord is provided for this deep fryer. The built-in magnetism helps connect the cord easily plug in and pull out, which reduce the risk of accident.

ONLY the breakaway cord provided in this package can be used for this deep fryer. Do not attempt to use any other breakaway cord which is NOT provided by the manufacturer or it may cause serious damage. Do not let the cord come in contact with water or any liquid.

# PARTS IDENTIFICATION



# BEFORE FIRST USE

## Before Using For The First Time

1. Wash the Frying Basket and Glass Lid with a sponge or dishcloth in warm soapy water.
2. Rinse and dry thoroughly.
3. The interior pot should be cleaned with a damp sponge or dishcloth. Do not immerse cord, plug, or Deep Fryer in water.
4. Wipe body clean with a damp cloth.
  - ( Do not use abrasive cleaners or scouring pads.
  - ( Do not immerse the appliance in water at any time

# DEEP FRYING

## Oil Selection

1. We recommend the following oils for healthier deep frying: corn, canola, or blended vegetable oil. These oils are cholesterol-free and low in saturated fats.
2. We do not recommend using peanut oil, soy oil, sunflower oil, lard and drippings that may deteriorate quickly when heated. Heavy flavored oils such as olive oil should also be avoided.
3. We do not recommend mixing old and new oil together as this spoils new oil quicker.

## Pre-Heat Oil

- 1 Fill the Enamel Pot with oil.
- 2 Be sure oil level is no greater than 1/3 of the pot capacity.
- 3 Plug into a wall-outlet.
- 4 Place Glass Lid on the unit.
- 5 Set the Selection Knob to the “FRY” position.
  - The temperature indicator light will come on.
  - When the unit has reached the frying temperature the temperature indicator light will shut off.
  - **Note:** The light may come on and off during operation indicating the temperature is being maintained.

**Note:** The fryer may give off a slight odor and smokey haze during the first use. This is normal and is due to the newness of the product.

Figure 1

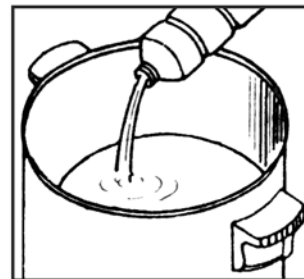
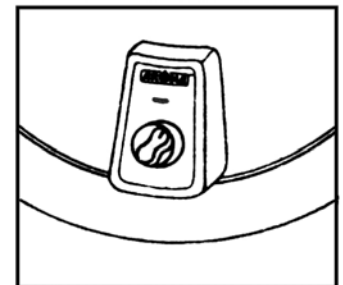


Figure 2



## Frying Foods

- 1 Place food in the frying basket. Be sure not to overfill the basket, as this may cause food not to cook properly.
- 2 Always shake frozen foods to remove ice particles prior to frying. Fresh-cut French fries and other damp foods must be dried before frying.
- 3 Slide the basket handle into the groove of the handle. (Figure 3)
- 4 When the temperature light goes out, carefully remove the glass lid so steam escapes away from you.
- 5 Slowly lower the frying basket into the oil, then remove the handle from the basket.
- 6 Replace Glass Lid
- 7 When frying is complete, re-attach the handle to the basket. The basket has been designed to rest on the edge of the deep fryer body. This allows excess oil to drain from food for healthier meals.
- 8 Turn the Selection Knob to the “OFF” position.
- 9 Unplug the deep fryer and allow the fryer to completely cool before moving or cleaning the appliance.

### CAUTION:

- Do not drop the frying basket quickly into the hot oil because it could overflow or splash hot oil.
- During frying hot steam will escape through the edge of the glass lid. This is normal. Avoid this area when the fryer is in use.

Figure 1

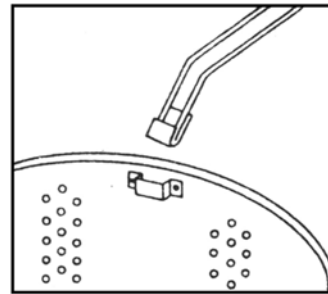
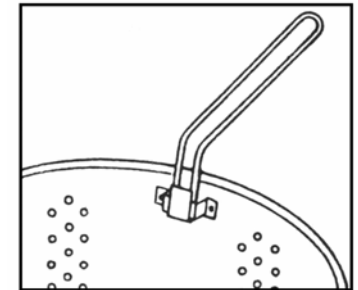


Figure 2



# CLEANING INSTRUCTIONS

## Changing The Oil

The oil does not need to be changed after each use. We recommend changing the oil after approximately 8 to 10 uses but sooner when frying heavily flavored or battered foods.

## Storing The Oil

1. Be sure the fryer has completely cooled (approximately 4 hours) and is unplugged prior to storing the oil.
2. Before storing the oil, be sure to filter out any food particles that may be left in the oil.
3. To filter - pour the oil into a container, then wipe the inner pot with a paper towel to remove any food particles. Place paper filter in the frying basket and pour the oil through the paper filter back into the fryer or another container.
4. The oil may be stored in the fryer at room temperature (only if the fryer is used on a regular basis) or you may store the oil in a separate container in the fridge.

## How To Clean

1. Be sure the fryer is unplugged and has completely cooled before cleaning.
2. Wash the basket and lid with a sponge or dishcloth in warm soapy water.
3. To clean the inner pot, pour warm water and dish soap into the pot and use a sponge or dishcloth to remove grease. Empty the pot and rinse with warm water.
4. Clean the body of the fryer with a damp cloth and dry.

## CAUTION:

- **Do not** immerse cord, plug or *deep fryer* in water.
- **Do not** use abrasive cleaners or scouring pads.



## SLOW COOKING

1. Remove the cover and basket. Place the food directly into the enameled pot. Cover the cooker.
2. Set the control to COOK or the desired temperature. When the food starts to boil, reduce the temperature where the liquid just-slightly bubbles.
3. Check occasionally to see if bubbling.
4. After cooking, test the food. Additional cooking can be done if required. Additional time will make very little difference for slow cooking.
5. During cooking it is best not to remove the lid to retain heat and moisture.
6. Food can be served directly from the cooker.
7. Frozen food should be defrosted before cooking.
8. Most foods being slow cooked do not require stirring as the natural action of the simmering juices keep everything moist.
9. If meat is very fatty, trim the fat or brown the meat first so the food does not simmer in fat.
10. Make sure that there is sufficient liquid to cover any vegetables.

## STEWING

1. When making soups, stews, sauces, chili and other similar liquid or semi-liquid recipes, never fill higher than 2 inches from the top of the enameled pot to allow for expansion during cooking.
2. Set the temperature control to WARM-STEAM.
3. Replace the lid.
4. Do not remove the lid during cooking or heat and moisture will escape.

## STEAMING

For steaming fresh and frozen vegetables, all actual cooking time will be affected by the moisture content of the vegetables. Also, personal preferences should be considered. If you like more crispiness, use less time and adjust the amount of water, for softer vegetables, use a longer time and more water.

1. All vegetables should be thoroughly cleaned and washed before steaming.
2. Thin, leafy vegetables such as cabbage do not require as much water as root vegetables such as carrots or turnips.
3. You might want to use a steamer basket to hold the items being steamed.
4. Add sufficient water and set the temperature control to STEAM.
5. Wait for a few minutes. Put the vegetables into the basket and place the basket into the enameled pot, without the handle, then put the lid in place.
6. Do not remove the lid during steaming as moisture will escape and the cooking time will have to be extended.
7. If the lid is lifted add about 1/4 cup of boiling water to replace the lost moisture.
8. If you wish to retain the juices from the food being steamed, you can line the lower quarter of the basket with aluminum foil to form a pan.

# LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase in continental United States.

Within this warranty period, Aroma Housewares Company will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$6.00 for shipping and handling charges to Aroma Housewares Company. Please call the toll free number below for return authorization number. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state and does not cover areas outside the United States.

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