

EMERILWARE™

Fryer



Instructions for Use

T-fal

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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. Call our Consumer Service Department for examination.
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.
25. Caution: Overtightening can result in stripping of screws or nuts or cracking of handle or feet.
26. Please check the tightening of the handles and feet screws every 25 uses or 4 times per year.

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 USE ONLY

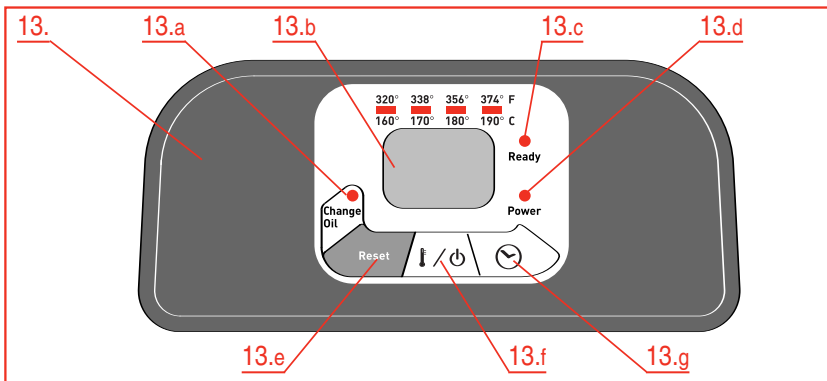
INTRODUCTION

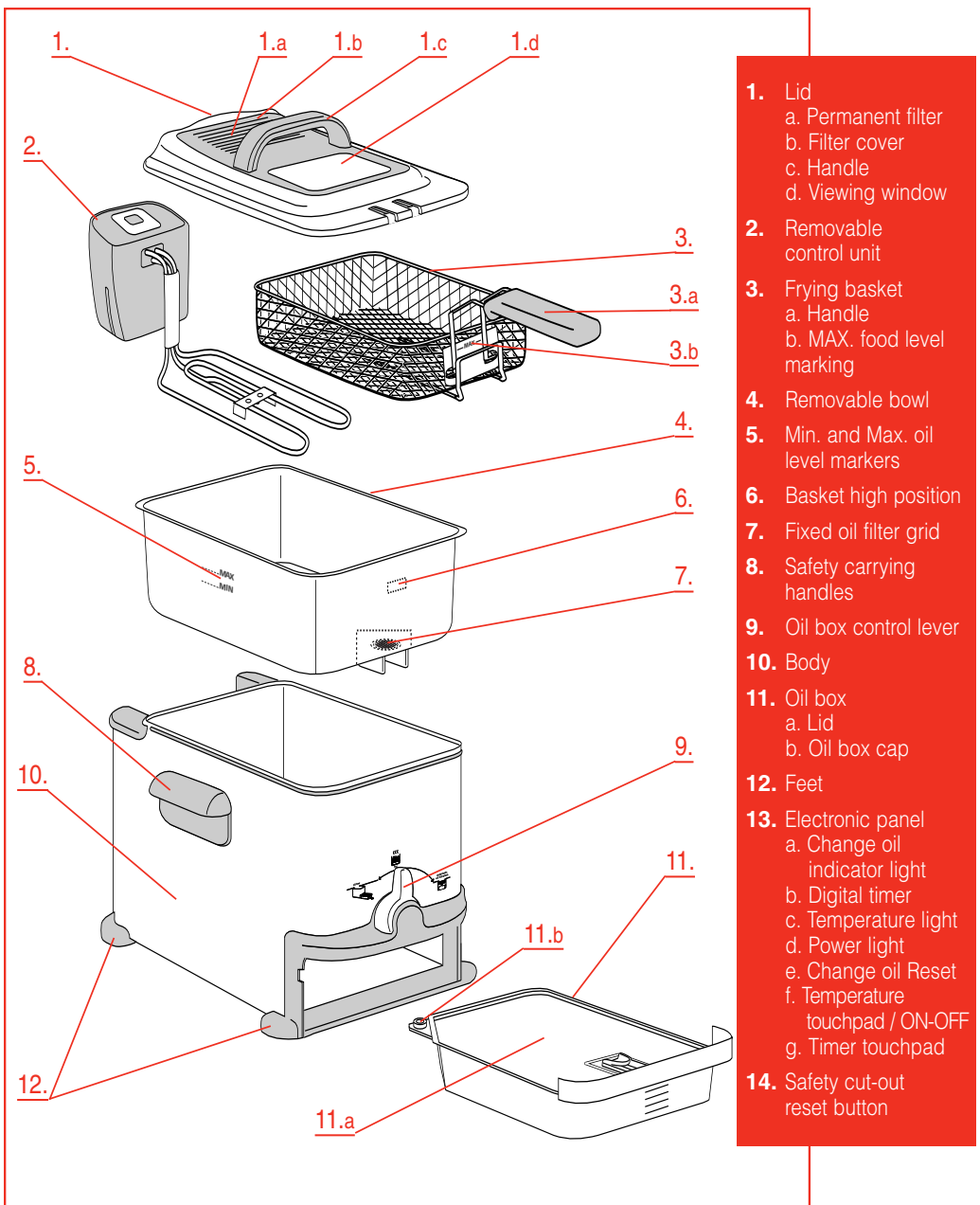
Emeril's fryer is something you've never seen before. Designed to out-fry all others, the Emerilware™ Fryer by T-fal® heats oil super hot for foods crispier than you ever dreamed.

Your new Fryer has a system that automatically filters, drains and stores the oil. Your oil will stay clean and last longer, for healthier frying. Plus, you'll be able to use the oil, again and again. An indicator light will even tell you when it's time for a change.

Your Fryer is easy to handle and take apart. All the parts, except the heating element, are dishwasher safe. So when you're done frying, you can simply throw it in the dishwasher or sink for fast, easy cleanup.

All of your favorite foods – French fries, chicken nuggets, jalapeno poppers – will pop out of the oil with unbelievable crispness and taste. Enjoy top-quality frying and irresistibly crispy foods with your new Emerilware™ Fryer by T-fal®.





1. Lid
 - a. Permanent filter
 - b. Filter cover
 - c. Handle
 - d. Viewing window
2. Removable control unit
3. Frying basket
 - a. Handle
 - b. MAX. food level marking
4. Removable bowl
5. Min. and Max. oil level markers
6. Basket high position
7. Fixed oil filter grid
8. Safety carrying handles
9. Oil box control lever
10. Body
11. Oil box
 - a. Lid
 - b. Oil box cap
12. Feet
13. Electronic panel
 - a. Change oil indicator light
 - b. Digital timer
 - c. Temperature light
 - d. Power light
 - e. Change oil Reset
 - f. Temperature touchpad / ON-OFF
 - g. Timer touchpad
14. Safety cut-out reset button



RESET function: Your appliance is equipped with safety features. If the safety cut-out 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-out 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-out persists, please contact our Helpline see details on Page 13.

USING YOUR FRYER

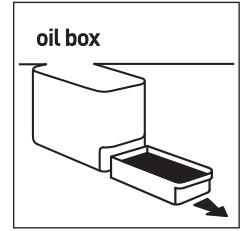
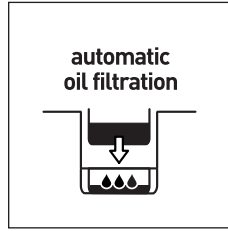
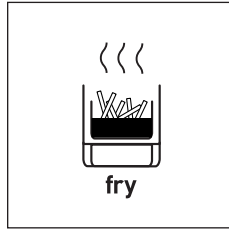
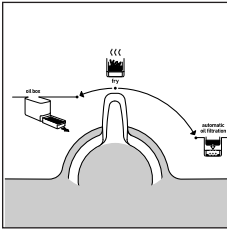
Using the Oil box control lever

The Oil box control lever has 3 positions.

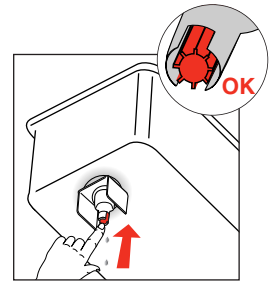
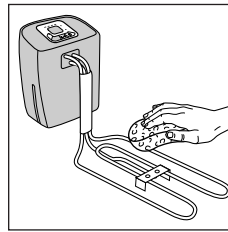
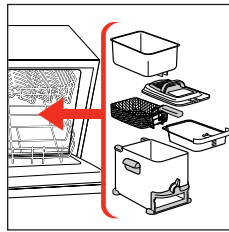
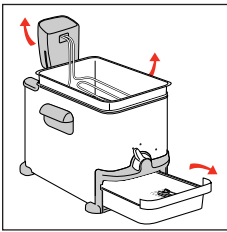
Fry Position: to fry.

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

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

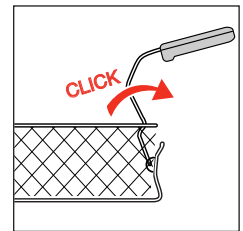
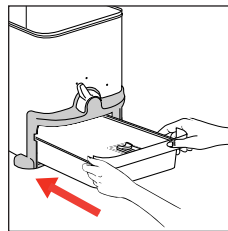
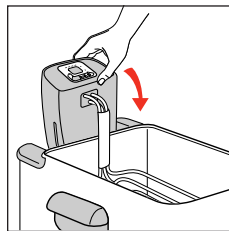
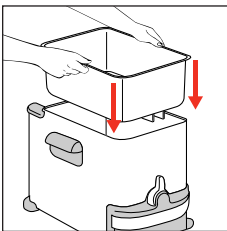


Before first use



- 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.

USING YOUR FRYER

Getting Started

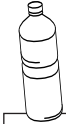
- Fill the bowl with oil.

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

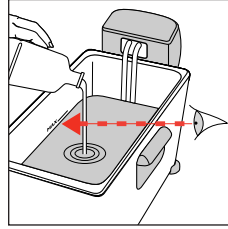
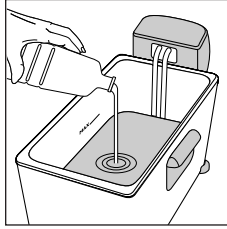
Do not exceed the maximum fill line as boiling oil may overflow during frying and can cause severe burns.

- 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



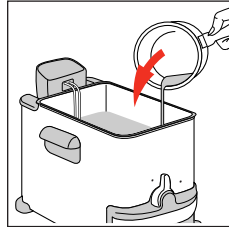
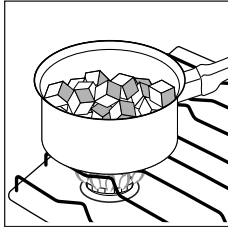
- If you use solid vegetable shortening:

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-out will be activated. Press the "reset" button, which is located at the back of the fryer.

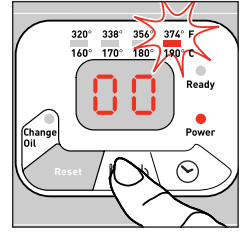
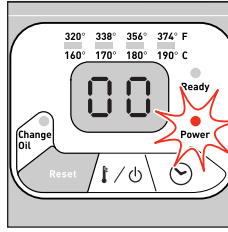
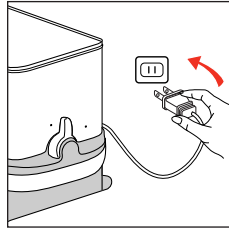
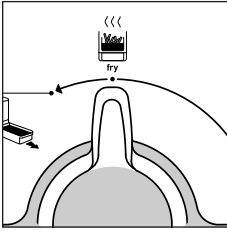


MAX	6.55 lbs / 2970 g
MIN	5.55 lbs / 2520 g



FRYING PROCESS

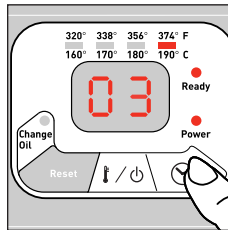
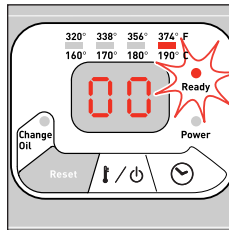
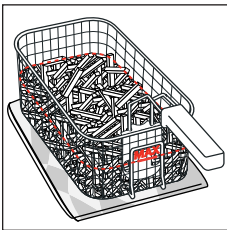
Frying process



- 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; the Power indicator light will come on.
- Press until the (« 00 ») shows on the display. The temperature is automatically set on 320°F. 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.

NOTE: Do not plug in the fryer without oil.

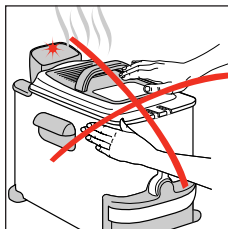
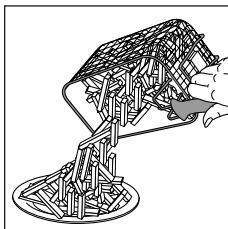
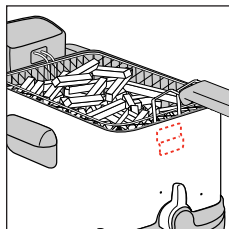
	Fresh potato or French fries	Frozen potato or French fries
Maximum safety capacity	2.65 lbs / 1.2 kg (in 2 batches)	2 lbs / 900g
Recommended capacity	1.3 lbs / 600 g	1 lb / 450g





- 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.

FRYING PROCESS



- 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 off, press  until display goes off.
 - 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.

COOKING TABLES

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

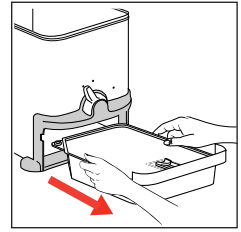
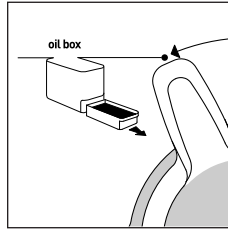
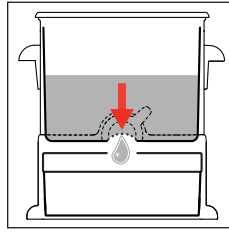
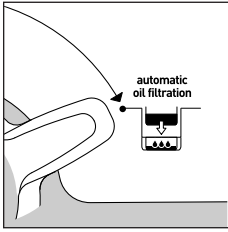
- For best results and to prevent overflowing, use the traditional method of frying hand made French fries
 - first cycle at 320 °F/160 °C
 - second cycle at 374 °F/190 °C
- For safety and for the crispiest results, dry food items thoroughly before frying, especially frozen foods and freshly made fries.
- 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 160°C / 320°F 2nd frying 190°C / 374°F	12~15 min 6~8 min
French fries (MAX recommended capacity)	1.3 lb / 600 g	190°C / 374°F	9~11 min
Chicken nuggets	8	180°C / 356°F	18~20 min
Apple fritters	8~9	170°C / 338°F	6~7 min
Mushrooms	0.9 lb / 400 g	150°C / 302°F	10~12 min
Fish fillets	0.9 lb / 400 g	160°C / 320°F	5~6 min

FROZEN FOODS	Quantity	Temperature	Time
French fries (MAX safety capacity)	2 lbs / 900 g	190°C / 374°F	14~16 min
French fries (MAX recommended capacity)	1 lb / 450 g	190°C / 374°F	7~9 min
Fish fillets	0.75 lb / 350 g	190°C / 374°F	7~8 min
Fish nuggets	12	190°C / 374°F	5~6 min
Frozen shrimp	15	190°C / 374°F	4~5 min

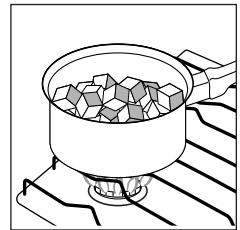
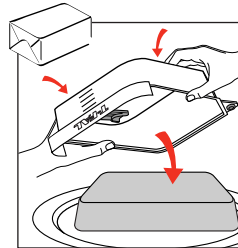
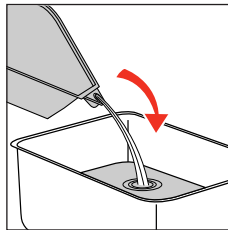
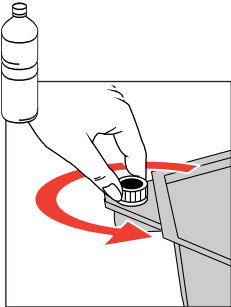
- It is recommended that you:
 - clean your oil after each use to avoid burnt food particles
 - change your oil regularly.
- For quality and fast cooking, limit the quantity of French fries to 1/2 a basket at a time.

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.

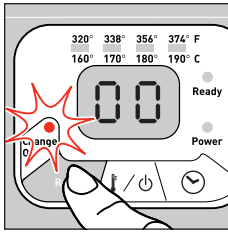
NOTE: Make sure that the oil container is empty before draining the fryer. Carry the container with both hands. Store it in a cool dry place away from the light.



- 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.

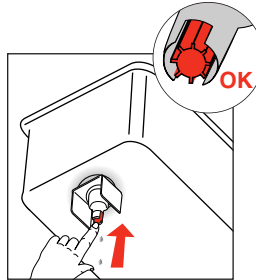
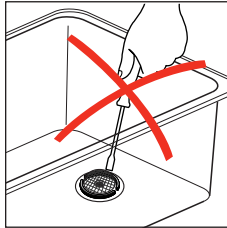
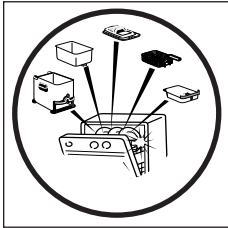
CLEANING AND MAINTENANCE



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 permanent filter in the lid can be cleaned by removing the filter cover.
- 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.

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 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-out 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-out 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.

ONE YEAR LIMITED WARRANTY

The manufacturer warrants this product to be defect-free in material and workmanship for a period of one year from the date of purchase. Defective products may be returned by the original purchaser or any subsequent owner within the warranty period, postage pre-paid together with proof of purchase (register receipt) to a T-fal return facility. If product is returned without proof of purchase it will be renewed based on the manufacturing production week and year to determine warranty coverage. Defective products will be replaced at no charge including return postage if it falls within the warranty timeframe. The warranty does not apply to any unit that has been tampered with, nor to damages incurred through improper use and care, faulty packing or mishandling by any common carrier. Manufacturer's sole obligation and your exclusive remedy under this warranty are limited to such replacement. This is a limited warranty and is in lieu of all other warranties, express or implied, including merchantability. This warranty gives you specific legal rights. You may also have other legal rights varying from state to state.

If you have a claim:

- 1) Do not return the product to the retailer from which it was purchased.
- 2) Please contact our consumer service department (1-800-395-8325 M -Th 8:30 - 5 pm & Fr 8:30 - 4 pm EST) for assistance and to ensure the fastest possible resolution to the problem. Please have the model or type number of your product on hand.
- 3) If it is determined that you should return your product for replacement - you will be asked to send the product along with the original proof of purchase and a description of the nature of the defect to the closest T-fal authorized return facility.
- 4) Be sure to include your name, address and home telephone number with your shipment.
- 5) Returns must be sent with all shipping charges pre-paid. We suggest that you carefully wrap your package for shipping and send it by insured or by traceable means.

What happens to my return?

If the inspection shows that the product is defective, under our Limited Warranty, the return facility will notify T-fal to replace the defective part or product at no cost to you. Comparable substitutions are based on replacement product availability and at the sole discretion of the Manufacturer.

If the inspection shows that the product is not defective under our Limited Warranty we will notify you. Shipping charges may apply to product not covered under warranty.

Please allow 5 - 10 business days to process your return. You will be notified if a repair will take longer.

If problem persists, or for any other problem. Contact T-fal Customer Service :
in the U.S. (1-800-395-8325) or www.t-falusa.com

