



EMERIL LAGASSE

# USER GUIDE

## SMART FRYER PRO



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# IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS BEFORE USE!
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, fire or personal injury, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children. As a rule, this appliance is not intended to be used by children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
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 the appliance to the 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 the cord hang over the edge of a 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. To disconnect, turn any control to "off" (or "0"), then remove the plug from wall outlet.
13. Do not use the appliance for anything other than intended use.
14. Oversize foods or metal utensils must not be inserted in the Smart Fryer as they may create a fire or risk of electric shock.
15. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
17. Extreme caution should be exercised when using containers constructed of other than metal or glass.
18. Do not store any materials, other than manufacturers recommended accessories, in this appliance when not in use.
19. Do not place any of the following materials in the appliance: paper, cardboard, plastic, and the like.
20. Do not cover the cooking basket or any part of the Smart Fryer with metal foil. This causes overheating of the Smart Fryer.
21. Do not leave unit unattended when in use.
22. Use extreme caution when removing the basket and disposing of hot grease.

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23. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
24. The Smart Fryer can be turned off while using any of the functions by turning the timer knob to the “0” or “Off” position.
25. During hot air frying, hot steam is released through air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the food basket from the appliance.
26. Some accessible surfaces may become hot during use.
27. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.
28. Do not place the appliance against a wall or against other appliance. Leave at least 4 in. free space on the back, sides and above the appliance.

### Caution!

- **Always place the appliance on a horizontal, level, heat resistant, and stable surface.**
- **This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms, or other work environments. It is not intended for use by clients in hotels, motels, bed and breakfasts, or other such residential environments.**
- **If the appliance is used improperly, for professional or semi-professional purposes, or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and we may refuse any liability for damage caused.**
- **Always unplug the appliance after use.**
- **Let the appliance cool down for approximately 30 minutes before handling or cleaning it.**
- **Make sure the ingredients prepared in this appliance come out golden-brown instead of dark brown. Remove burnt remnants.**
- **The appliance is equipped with a safety micro switch inside that will shut the appliance off automatically if the basket is removed during cooking.**

# HOUSEHOLD USE ONLY

# KEEP THESE INSTRUCTIONS

This appliance is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into the polarized outlet only one way. If the plug does not properly fit into the outlet at first, reverse it. If it still does not fit, contact a qualified electrician.

**Do not attempt to modify the plug in any way.**

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## **Short cord instructions**

A short power supply cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

- The electrical rating of the extension cord should be at least that of the appliance. If the electrical rating of the extension cord is too low, it could overheat and burn.
- The resulting extended cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

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## **Know Your Smart Fryer**

Prepare your favorite foods and snacks in a quick, healthy, and easy way with your new Emeril™ Smart Fryer Pro! With its specially-designed hot air technology, this fryer combines hot air with high-speed air circulation and a top grill to heat your ingredients from every angle! It also allows you to prepare a variety of delicious dishes without the addition of excess oils or fats. This Smart Fryer features:

- A temperature control range of 175°F – 400°F.
- A timer range from 0 to 30 minutes, which is equipped with an auto shut-off feature. Once the timer goes off, the unit will turn off on its own.

Other great advantages provided by your Smart Fryer include:

- Fast cooking, with little to no preheating required.
- Quick and easy clean-up: the non-stick coated parts are conveniently sized to fit in the dishwasher.
- Guiltless satisfaction—enjoy all of your favorite fried foods without the health risks of deep-fried food!
- Hassle-free frying—no spattering, no messes, and no frying oil smell!
- Versatility—with its frying, baking, grilling, and roasting capacities, this unit serves as a great cooking tool for a busy kitchen.
- No assembly required, very easy and safe to use!



1. Temperature
2. Timer
3. Power (green) and heating-up (orange) lights
4. Food basket
5. Handle

6. Main housing
7. Air inlet ring
8. Barrel pan
9. Pie pan
10. Trivet handle
11. Trivet silicone pads (4)

### Before The First Use

- Unpack the appliance and its accessories (food basket, trivet, barrel pan, pie pan). Wash the removable parts (food basket, trivet, barrel pan, pie pan) in hot, soapy water and then wipe them dry. Wipe the interior of the frying cavity with a damp cloth or sponge, and then dry with a paper towel. Make sure that the cavity is dry before operating the unit.
- Position the Emeril™ Smart Fryer Pro on a flat, level, and heat-resistant surface, making sure that it is also positioned at least 4 inches away from any surrounding objects.
- It is recommended to let the Smart Fryer heat for about 20 minutes without any food in it. This helps to eliminate grease that may have adhered during manufacturing and to eliminate the “new” appliance smell.
- Ventilate the room during this period. When your Smart Fryer is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your Smart Fryer.

**Note:** When moving the Smart Fryer, make sure that you hold it securely. Support the base—do not rely on the food basket handle when moving the fryer!

### AFTER SALES SUPPORT

☎ (USA) 888-525-6745

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📧 [service@kalorik.com](mailto:service@kalorik.com)  
REFERENCE: EML FT 43724

## 1. Preparing for use

- Place the appliance on a stable, horizontal and level surface. **Make sure that the surface is heat resistant** and that the Smart Fryer is also positioned at least 4 inches away from any surrounding objects.
- Make sure that the trivet (10) is securely placed inside the basket (4) This part is necessary to ensure a proper air circulation all around the food.
- Insert the power plug into a wall socket. Your Smart Fryer is now ready for use!

### **Caution!**

- **Do not fill the food basket with oil or any other liquid, as this may cause a fire hazard!**
- **Never use the Smart Fryer without the food basket in place.**
- **Keep all ingredients in the basket to prevent any contact with the appliance's heating elements. Do not overfill the food basket!**
- **Do not cover the air inlet on the top or the air outlet on the back while the appliance is in use.**
- **Do not touch the inside of the appliance while it is operating.**
- **Never immerse the unit's housing in water or rinse it under the tap!**

## 2. Using the appliance

The Smart Fryer can be used to prepare a large variety of foods. Please refer to the table in the section "Settings" hereinafter for basic cooking times, or refer to the included recipes.

- Pulling the handle (5), carefully remove the food basket (4) out of the Emeril™ Smart Fryer Pro (6).
- Put the ingredients that you will be air-frying into the food basket (4) on top of the trivet (10).

**Note:** Never fill the basket to capacity or exceed the recommended amount (see section 'Settings' in this chapter), as this could affect the quality of the cooking.

- Slide the basket back into the Emeril™ Smart Fryer Pro.

***Caution! Never attempt to use the Smart Fryer without the food basket in it!***

***Caution! Do not touch the food basket, or the inside of the Smart Fryer during and immediately after use, as they get very hot. Only hold the food basket by its handle. Always use oven mitts. Unit is hot!***

- Turn the temperature control dial (1) to the required cooking temperature (See section 'Settings' in this chapter to determine the right temperature).
- Determine the required preparation time for the ingredients (see section 'Settings' after this chapter).
- To switch the appliance on, turn the timer knob (2) to the required preparation time
- The green power-on light and the orange "Heating-up" light (3) will turn on and the fryer will quickly start generating hot air.

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- The timer will start counting down the set time.
- During the hot air frying process, the orange “heating-up” light will turn on and off from time to time. This indicates that the heating element is maintaining the set temperature. The orange light will turn off when this temperature is reached.
- During cooking, some excess oil and cooking juices from the ingredients will collect in the basket. This is normal.
- Some recipes require a shaking of the food in the basket halfway through the set time (see section ‘Settings’ in this chapter). To shake the ingredients, pull the basket out of the appliance using the handle and gently, but firmly, shake it. Slide the basket back into the Smart Fryer and continue to cook.

**Note:** Because the rapid hot air technology instantly reheats the air inside of the appliance, pulling the basket briefly out of the appliance during hot air frying will barely disturb the cooking process.

**Tip:** Sometimes, it is easier to divide cooking times into 2 phases for recipes that require the basket to be shaken mid-cooking. If you set the timer to half the required cooking time, you will hear the timer bell go off when you have to shake the ingredients. Please note that after shaking, you must set the timer again to the remaining preparation time.

**Tip:** If you set the timer to the full cooking time, the timer bell will not go off until cooking is completed. You can pull the basket out at any time to check the cooking condition of the ingredients. The power will shut down automatically and resume after you slide the basket back into the appliance. Note that the timer does not stop counting down in this situation.

- When you hear the timer bell, the set preparation time has elapsed. Using oven mitts and the handle (5), pull the basket out of the appliance and place it **on a heat-resistant surface**.

**Note:** You can also switch the appliance off at any time. To do this, set the timer to “0”.

- Check to see if the ingredients are ready. If they are not ready, simply slide the basket back into the appliance and set the timer for a few extra minutes.

**Caution!** After hot airfrying, the basket, the accessories and the ingredients will be hot! Depending on the type of the ingredients in the Smart Fryer, steam may escape out of the unit. Be mindful of scalding and wear kitchen gloves for safety.

- To remove the trivet from the food basket, wait for it to completely cool down and simply lift it up from the basket using the handle at the center of it.

**Caution! Always rest the basket on a flat, level, and heat resistant surface! The basket contains hot juices and fats after cooking, and might otherwise tip or fall, and spill the hot liquid on the user. Risk of severe scalding!**

- Holding the basket by the handle, empty the air-fried food into a bowl or onto a plate.

**Note:** The trivet is maintained firmly in place by its silicone pads. Please make sure your trivet is intact and with its 4 silicone pads for optimal performance.

**Tip:** To remove large or fragile ingredients, you may use a pair of tongs to lift the ingredients out of the basket. Use tongs or utensils with heat-resistant plastic tips, as metallic tips or utensils may scratch the coating of the basket.

- When a batch of food is ready, the Smart Fryer is instantly ready for preparing another batch.

## Settings

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The table below will help you select the basic settings for the ingredients you want to prepare.

**Note:** Keep in mind that these settings are suggestions.

### Tips

- Any food that can be prepared in a traditional oven can also be prepared in the Smart Fryer.
- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger quantity of ingredients only requires a slightly longer preparation time; a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly air-fried food.
- As a precaution non-stick cooking spray can be added to the pan to avoid sticking.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the Smart Fryer within a few minutes after adding the oil to them.
- Do not prepare extremely greasy or fatty ingredients, such as sausages, in the Smart Fryer as the grease could catch fire.
- For optimal results, use only up to 1.5 lbs of sliced potatoes to ensure crispy fries.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven-compatible dish in the Smart Fryer basket if you want to bake a cake or quiche or if you want to fry fragile or filled ingredients.
- You can also use the Smart Fryer to reheat food. To reheat ingredients, set the temperature to 290° F for up to 10 minutes.
- Please see enclosed Emeril™ recipes for some great ideas.

	Min-Max Amount (lb)	Time (min.)	Temp (°F)	Shake	Extra information
<b>Potatoes &amp; Fries</b>					
Thin frozen fries	0.6-1.9	9-16	400	Yes	
Thick frozen fries	0.6-1.9	11-20	400	Yes	
Home-made fries (8x8mm)	0.6-2.1	18-30	360	Yes	Add 1/2 tbsp. of oil
Home-made potato wedges	0.6-2.1	18-30	360	Yes	Add 1/2 tbsp. of oil
Home-made potato cubes	0.6-2	12-18	360	Yes	Add 1/2 tbsp. of oil
<b>Meat, Poultry &amp; Fish</b>					
Steak	0.2-1.5	8-12	360		
Pork chops	0.2-1.5	10-14	360		
Hamburger	0.2-1.5	7-14	360		
Chicken breast	0.2-1.5	10-15	360		
Chicken wings	0.3-1.9	13-15	400		
Drumsticks	0.2-1.5	18-22	360		
Fish	0.4-1.6	10-15	400		
<b>Snacks</b>					
Onion rings	0.6-2	12-16	400	Yes	Use oven-ready type
Frozen fish fingers	0.2-1.4	6-10	400		Use oven-ready type
Frozen cheese snacks	0.2-1.4	8-10	360		Use oven-ready type
Frozen vegetables	0.2-1.4	10	320	Yes	Use oven-ready type
Frozen chicken nuggets	0.2-1.5	6-10	400	Yes	Use oven-ready type
<b>Baking</b>					
Cake	0.7-1.1	20-30	320		Use pie pan
Quiche	0.8-1.2	20-22	360		Use pie pan
Muffins	0.7-1.1	15-18	400		Use pie pan

\*All data is indicative

- Make sure to clean the appliance after each use!
- Switch the appliance off by putting the knobs of the control panel into the OFF position. Before cleaning, unplug the appliance from the outlet and allow it to cool completely, for roughly 30 minutes.
- The pie pan, barrel pan, food basket and trivet can be cleaned in hot water with mild detergent/dish soap, or in the dishwasher. **Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.** Rinse and dry thoroughly after cleaning.
- To remove baked-on food, let the trivet and the basket soak in hot, soapy water for about 10 minutes.

### Cleaning Inside the Smart Fryer Cavity

- Wipe the cavity with a damp cloth or sponge. Dry with a paper towel.
- Never use abrasive products to clean the cavity!
- Make sure that no water or moisture penetrates through the upper part of the Smart Fryer.
- Clean the heating element inside the Smart Fryer with a cleaning brush to remove any food residues that may have stuck on.

### Cleaning the Smart Fryer Exterior

- Wipe the exterior clean with a damp sponge or cloth. Wipe dry.
- NEVER use steel wool, metal scouring pads, or abrasive cleaners, as they may damage the finish.

**DO NOT IMMERGE THE  
SMART FRYER IN WATER OR ANY  
OTHER LIQUID!**

**Note:** Any other servicing should be performed by an authorized service representative.

Problem	Possible Cause	Solution
The Smart Fryer does not work.	<ol style="list-style-type: none"> <li>1. The appliance is not plugged in.</li> <li>2. You have not set the timer.</li> <li>3. The basket is not properly locked.</li> </ol>	<ol style="list-style-type: none"> <li>1. Plug the power cord into an electrical wall socket.</li> <li>2. Turn the timer knob to the required preparation time to switch on the appliance.</li> <li>3. Push the basket back in the Smart Fryer properly.</li> </ol>
The ingredients fried with the Smart Fryer are not cooked thoroughly.	<ol style="list-style-type: none"> <li>1. There is too much food in the basket.</li> <li>2. The set temperature is too low.</li> <li>3. The preparation time is too short.</li> </ol>	<ol style="list-style-type: none"> <li>1. Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.</li> <li>2. Turn the temperature control knob to the required temperature setting (see section 'settings' in chapter 'Using the appliance').</li> <li>3. Turn the timer knob to the required preparation time (see section 'Settings' in chapter 'Using the appliance').</li> </ol>
Fried snacks are not crispy when they come out of the Smart Fryer.	You used a type of snack meant to be prepared in a traditional deep fryer.	Use snacks made to be prepared in the oven, or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the basket into the appliance properly.	1. There is too much food in the basket.	1. Do not fill the basket to capacity; refer to the "Setting" table above for maximum quantities.
White smoke comes out of the appliance.	<ol style="list-style-type: none"> <li>1. You are preparing greasy ingredients.</li> <li>2. The pan still contains grease residue from previous use.</li> </ol>	<ol style="list-style-type: none"> <li>1. When you fry greasy ingredients in the Smart Fryer, a large amount of oil will leak into the bottom of the basket. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.</li> <li>2. White smoke is caused by grease heating up in the basket, make sure you clean the pan properly after each use.</li> </ol>
French fries are fried unevenly in the Smart Fryer.	<ol style="list-style-type: none"> <li>1. You did not use the right type of potato.</li> <li>2. You did not rinse the potato sticks properly before you fried them.</li> </ol>	<ol style="list-style-type: none"> <li>1. Use fresh potatoes and make sure they stay firm during frying.</li> <li>2. Rinse the potato sticks properly to remove starch from the outside of the sticks.</li> </ol>
French fries are not crispy when they come out of the Smart Fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	<ul style="list-style-type: none"> <li>• Make sure you dry the potato sticks properly before you add the oil.</li> <li>• Cut the potatoes into thinner sticks for a crispier result.</li> <li>• Add slightly more oil for a crispier result.</li> </ul>

# WARRANTY

We suggest that you complete and return the enclosed Product Registration Card promptly to facilitate verification of the date of original purchase. However, return of the Product Registration Card is not a condition of these warranties. You can also fill out this warranty card online, at the following address: [www.KALORIK.com](http://www.KALORIK.com)

This EMERIL™ product is warranted in the U.S.A. for 1 year from the date of purchase against defects in material and workmanship. This warranty is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

During this period, if the EMERIL™ product is proven defective upon inspection, it will be repaired or replaced, at KALORIK's option, without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product.

This warranty does not apply to any defect arising from a buyer's or user's misuse of the product, negligence, failure to follow the instructions noted in the user's manual, use on current or voltage other than that stamped on the product, normal wear and tear, alteration or repair not authorized by KALORIK, or use for commercial purposes. There is no warranty for glass parts, glass containers, filter basket, blades and agitators, and accessories in general. There is also no warranty for parts lost by the user.

ANY WARRANTY OF MERCHANTABILITY OR FITNESS WITH RESPECT TO THIS PRODUCT IS ALSO LIMITED TO THE ONE YEAR LIMITED WARRANTY PERIOD.

Some states do not allow limitation on how long an implied warranty lasts or do not allow the exclusion of incidental or consequential damages, so the above limitations may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

If the appliance should become defective within the warranty period and more than 30 days after date of purchase, do not return the appliance to the store: often, our Customer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

If this is the case, bring the product, or send it, postage prepaid by the user (all EMERIL™ customers are responsible for the initial shipment back to the warranty center), along with proof of purchase and a return authorization number indicated on the outer package, given by our Customer Service Representatives. Send to the authorized KALORIK Service Center (please visit our website at [www.KALORIK.com](http://www.KALORIK.com) or call our Customer Service Department for the address of our authorized KALORIK Service Center).

When sending the product, please include a letter explaining the nature of the claimed defect.

If you have additional questions, please call our Customer Service Department (please see below for complete contact information), Monday through Thursday from 9:00am - 5:00pm (EST) and Friday from 9:00am - 4:00pm (EST). Please note hours are subject to change.

If you would like to write, please send your letter to:  
Emeril™ Customer Service Department  
Team International Group of America Inc. d.b.a. Kalorik  
1400 N.W. 159th Street, Suite 102  
Miami Gardens, FL 33169 USA

Or call:  
Toll Free: +1 888-521-TEAM / +1 888-KALORIK

Only letters can be accepted at this address above. Shipments and packages that do not have a return authorization number will be refused.