



EMERIL LAGASSE

USER GUIDE

5.3 QT. DIGITAL SMART FRYER



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120V~60Hz 1700W (14.2)

IMPORTANT SAFEGUARDS

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

- 1. READ ALL INSTRUCTIONS BEFORE USE!**
2. Check that the voltage in your home corresponds to that stated on the rating label under the appliance.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electrical shock, fire or personal injury, do not immerse cord, plugs, or the appliance in water or other liquid.
5. 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.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
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 the 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 cause injuries.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, turn any control to "off" (or 0), then remove the plug from wall outlet.
14. Do not use the appliance for anything other than intended use.
15. Oversize foods or metal utensils must not be inserted in the Smart Fryer as they may create a fire or risk of electric shock.
16. 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.
17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
18. Extreme caution should be exercised when using containers constructed of other than metal or glass.
19. Do not store any materials, other than manufacturers recommended accessories, in this appliance when not in use.



20. Do not place any of the following materials in the appliance: paper, cardboard, plastic, and the like.
21. Do not cover the cooking basket or any part of the Smart Fryer with metal foil. This causes overheating of the Smart Fryer.
22. Do not leave unit unattended when in use.
23. Use extreme caution when removing the basket or basket holder and disposing of hot grease.
24. The Smart Fryer can be turned off while using any of the functions by pressing the on/off button.
25. During hot air frying, hot steam is released through the 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 pan from the appliance.
26. 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.
27. Do not place the appliance against a wall or against other appliances.
Leave at least 6 inches (15 cm) of 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 semiprofessional 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.
- **Never press the release button unless the basket holder is resting on a flat, level, and heat resistant surface!**

HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

Polarized Plug 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 competent qualified electrician.

Do not attempt to modify the plug in any way.

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.



Prepare your favorite foods and snacks in a quick, healthy, and easy way with your new 5.3qt. Emeril™ Digital Smart Fryer. This Smart Fryer combines heat with high-speed air circulation and a top grill to cook your ingredients from all sides, simultaneously! It also allows you to prepare a variety of tasty dishes without the addition of excess oils or fats to most ingredients. This Smart Fryer features:

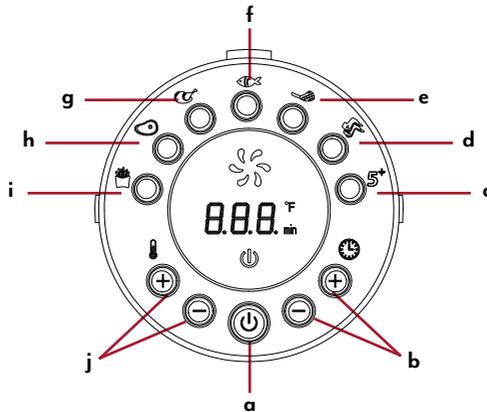
- A touch-sensitive control panel with 7 preset menus.
- Digital control of the cooking time and temperature.
- A temperature control range of 180°F – 400°F (82°C – 200°C)
- A timer range from 1 to 60 minutes, which is equipped with an auto shut-off feature. Once the timer reaches “0”, the unit will beep five times and turn itself off.
- Extra-large capacity of 5 L / 5.3 qt.

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 spatters, no mess, and no 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 to use!

Important: For golden, crispier results, similar to those obtained in a deep fryer, it is important to remember that leaner foods (fries, vegetables, chicken, fish, etc.) are best coated with just a tablespoon of oil. Simply add the ingredients in a bowl, add a tablespoon of oil, and toss until well coated.

You can also air-fry any food designed for being baked in the oven. The cooking times will likely need to be adjusted, because the Smart Fryer will bake food much faster than a traditional oven or toaster oven.



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|--|--------------------------------|
| 1. Main Housing | 5. Food basket |
| 2. Basket holder | 6. Digital control panel |
| 3. Baking pan | 7. Air inlet ring |
| 4. Basket Handle | |
| a. On/off button | f. Fish setting |
| b. Time control setting | g. Chicken thighs setting |
| c. "+5" setting (adds 5 minutes or can be used to preheat) | h. Steak setting |
| d. Chicken wings setting | i. French Fries setting |
| e. Pork chops setting | j. Temperature control setting |

- Unpack the appliance and its accessories (food basket, food basket holder, baking pan). Wash the accessories 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 the cavity is dry before operating the unit.
- Position the Emeril™ Smart Fryer on a flat, level and heat-resistant surface. **Make sure that it is also positioned at least 6 inches (15 cm) 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 appliance.

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

Operating instructions

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 6 inches (15 cm)** away from any surrounding objects.
- Make sure that the food basket is securely placed inside the basket holder.
- Insert the power plug into a wall socket. Your Smart Fryer is now ready for use.

Caution!

- **Do not fill the food basket or basket holder 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 or the baking pans to prevent any contact with the appliance’s heating element. Do not overfill the food basket.**
- **Do not cover the air inlet on the top or the air outlet on the back of the unit 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. Do not reach near the air exhaust at the back of the appliance when the unit is working. Risk of scalding!**

Using the appliance

The Emeril™ Smart Fryer can be used to prepare a large variety of foods. There are 7 preset menus: for French fries, chicken thighs, pork chops, steak, chicken wings and fish, and the "+5" function. Please refer to the table in the "Settings" section for basic cooking times, or refer to the included recipe book for delicious recipes specially designed for the Smart Fryer.

- Pull the handle to carefully remove the food basket holder from the Smart Fryer.
- Put the ingredients that you will be air-frying into the food basket and place the basket into the basket holder.

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

- Slide the basket back into the Smart Fryer.

Caution! Never use the Smart Fryer without the food basket and the food basket holder in it!

Caution! Do not touch the food basket, basket holder, 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!

- Determine the required preparation time and cooking temperature for the ingredients (see section 'Settings' after this chapter).
- Press the On/off key to start the unit and adjust the time and temperature settings as desired.
- Press the +/- time adjustment keys to increase or decrease the cooking time. A short press will increase or decrease the cooking time by 1 minute; a long press will increase or decrease the cooking time rapidly by increments of 1 minute, preventing the need to press repeatedly.
- Press the +/- temperature adjustment keys to increase or decrease the cooking temperature. A short press will increase or decrease the cooking temperature by 10 degrees (Fahrenheit); a long press will increase or decrease the temperature rapidly by increments of 10 degrees, preventing the need to press repeatedly.

- Press the On/off key again to start air frying.

WARNING: If you notice the fan is not operating once the product starts cooking (no noise or airflow after you press the on/off button for the second time), please discontinue usage immediately and contact Customer Service.

- The spinning “Fan” icon will turn on and the “Power(on/off)” light will start to blink and the fryer will quickly start generating hot air. The timer will start counting down the set time.
- The “Power(on/off)” light will stop blinking and turn solid when the set temperature is reached.
- During the air frying process, the “Power(on/off)” light will blink up again intermittently. This indicates that the heating element is maintaining the set temperature.
- During cooking, excess oil and cooking juices from the ingredients will collect in the basket holder. This is to be expected.

IMPORTANT: Some recipes require shaking the food in the basket halfway through the set time (see section ‘Settings’ in this chapter). To shake the ingredients, pull the basket and basket holder out of the appliance using the handle. Then gently, but firmly, shake it. Slide the basket holder 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 not 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.

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 holder back into the appliance. Note that the timer stops counting down automatically in this situation.

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

Important: At the end of the cooking time, the Smart Fryer will shut off automatically. A countdown timer is displayed while the fan cools down the unit for approximately 15 seconds, until the shut-off process is complete.

Note: You can also switch the appliance off at any time. To do this, simply press the On/Off key. The 15 seconds countdown will start, but you can remove the basket at any time.

- 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. If you are not satisfied or are having problems with how the food has been cooked, refer to the 'Troubleshooting' section for tips.

Caution! After hot air frying, the basket, the basket holder 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 oven mitts for safety. Risk of severe scalding!

- Place the basket holder on a flat and heat resistant surface, and detach the food basket from the basket holder by pressing on the release button on top of the basket handle.

Caution! Never press the release button unless the basket holder is resting on a flat, level, and heat resistant surface! The basket holder may contain hot liquid. Risk of severe scalding!

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

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 to prepare another batch.

Using the preset menus

7 “short-cut” preset functions are provided: FRIES, CHICKEN (bone-in thighs) PORK CHOPS, STEAK, CHICKEN WINGS and FISH, as well as the “+5” function. The preset functions stated above have the following settings:

Preset	Temp	Time	Setting based on:
Chicken	360°F	20 min	1” thick bone-in chicken thighs
Pork	350°F	9 min	¾” thick pork chop
Fish	380°F	10 min	1” thick filet
Wings	400°F	18 min	2 lbs. of wings
Fries	400°F	12 min	½ bag of frozen fries
Steak	400°F	9 min	1” thick steak
5+	-	5 min	To preheat or extend cooking time by 5 minutes.

The 5+ setting can be used to preheat the unit or to extend the current cooking time by five minutes. This applies when you feel that the food isn’t cooked to perfection and 5 more mins are required to be added on.

Note: Preheating is not required when using the preset menus. The above settings have been defined to avoid overcooking the food. In some cases, cooking time may need to be extended in order to reach the desired cooking results.

To select a preset, press the corresponding button on the control panel. Press the On/Off key to start air frying.

The time and temperature settings can be adjusted at any time when using the preset menus.

Using the baking pan



To use the Baking pan, follow the steps below:

- Brush the pan with cooking oil or spray with cooking oil spray.
- Add desired contents into the pan (cake ingredients, protein in sauce, soufflé, pot pie, etc.)
- Use the easily collapsible handle to lift and then carefully place the pan in the basket.
- Pull open the fryer and carefully remove the pan by grabbing collapsible handle.

Warning: the basket of the fryer and the tray will be hot. Make sure to wear heat-resistant kitchen gloves for removing the pan from the basket.

- Use utensils with wooden or heat-resistant plastic tips, as metallic tips or utensils may scratch the coating of the pan.
- The baking pan is dishwasher-safe or can be cleaned in hot water with mild detergent / dish soap. Do not use metal kitchen utensils or abrasive cleaning materials to clean, as this may damage the non-stick coating. Rinse and dry thoroughly after cleaning.

Settings

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

Note: Keep in mind that these settings are suggestions.

Tips:

- **For a crispy result, coat your fresh potatoes, or lean ingredients, with a tablespoon of oil.** Fry your ingredients in the Smart Fryer within a few minutes after you coat the food with oil.

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- Any food that can be prepared in a traditional oven can also be prepared in the Emeril™ Smart Fryer. We recommend reducing the cooking times from oven-based recipes as the Smart Fryer will likely cook the food faster.
- 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.
- Do not prepare very greasy ingredients, such as sausages, in the Smart Fryer as the grease accumulation could catch fire.
- For optimal results use only up to 3.6 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 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 290F 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
Potatoes & Fries					
Thin frozen fries	0.6-2.2	9-20	400	shake	
Thick frozen fries	0.6-2.2	11-20	400	shake	
Home-made fries (8x8mm)	0.6-2.6	15-23	400	shake	Add 1/2 tbsp. of oil
Home-made potato wedges	0.6-2.16	18-25	360	shake	Add 1/2 tbsp. of oil
Home-made potato cubes	0.6-2.4	12-20	360	shake	Add 1/2 tbsp. of oil
Hash brown	0.5-1.1	15-18	360	shake	
Potato au gratin	1.1	15-18	360		
Steak					
Rib-eye (1-1 ¼" thick)	1-1.2	10-12	400		
NY strip (1" thick)	1	8	400		
Skirt steak (1/4-1/2" thick)	1	8	380		
Flank steak (1/2 – ¾" thick)	1.5	15	400		

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Pork					
Boneless center cut chops (1 1/8" thick)	0.3-1.6	8-12	350		Turn midway for even browning of breading
Bone-in thin cut chops (1" thick)	0.5-1.5	7-10	350		
Tenderloin	1	12-15	350		
Tenderloin medallions	1-2	8-12	350		
Chicken					
Thighs (bone-in skin on)	0.4-2	20	360		
Boneless chicken breast	0.4-1.5	10-12	360		
Whole chicken	3-3.6	45-50	325		Let rest for about 15 min
Bone-in chicken breast	2	30	330		Let rest for about 15 min
Wings (individual joints)	1-2	15-24	400		Turn midway
Fish					
Halibut	0.4-1.5	6-8	380		Cook in pouch
Cod	0.3-2	5-7	380		
Salmon	0.3-1.2	6-10	380		
Snacks					
Frozen chicken nuggets	0.2-1.6	8-12	400	shake	Use oven-ready type
Frozen fish fingers	0.2-1.4	6-10	380		Use oven-ready type
Frozen cheese snacks	0.3-1.4	10-15	360		Use oven-ready type
Frozen vegetables	0.2-1.6	12	320	shake	Use oven-ready type
Baking					
Cake	1	20-25	330		
Quiche	1.3	20-22	360		
Muffins	1	15-18	390		

*All data is indicative



- Make sure to clean the appliance after each use.
- Switch the appliance off. Before cleaning, unplug the appliance from outlet and allow it to cool down completely, for roughly 30 minutes.
- The baking pan, basket, and basket holder 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, fill the basket holder with hot, soapy water. Put the food basket in the pan and let the pan and the basket soak for about 10 minutes before cleaning in the sink.

Cleaning inside the Emeril™ Smart Fryer cavity:

- Wipe the cavity with a damp cloth or sponge. Dry with a paper towel.
- Never use abrasive products in the cavity.
- Never immerse the appliance in water and make sure that no water or moisture penetrates the upper part of the Smart Fryer.
- Clean the heating element inside the Smart Fryer with a cleaning brush to remove any food residue.

Cleaning the Smart Fryer's exterior:

- Wipe 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 let any liquids enter the air inlet on the top of the Smart Fryer.

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

**DO NOT IMMERSE THE FRYER IN
WATER OR ANY LIQUID!**

**DO NOT LET ANY WATER POOL
UNDERNEATH THE SMART FRYER!**

Problem	Possible cause	Solution
The Smart Fryer does not work.	<ol style="list-style-type: none"> 1. The appliance is not plugged in. 2. You have not pressed the on/off button. 3. The basket holder is not properly inserted. 	<ol style="list-style-type: none"> 1. Put the main plug in a grounded wall socket. 2. Press the on/off button after selecting a preset or your own settings, to switch on the appliance. 3. Push the basket holder back in the Smart Fryer.
The ingredients fried with the Smart Fryer are not done.	<ol style="list-style-type: none"> 1. There is too much food in the basket. 2. The set temperature is too low. 3. The recipe or preset requires preheating 4. The cooking time is too short. 	<ol style="list-style-type: none"> 1. Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly. 2. Adjust the temperature to the required temperature setting (see section 'Settings') 3. Preheat the Smart Fryer to temperature for 3 minutes before starting the timer. 4. Adjust the timer settings to the required preparation time (see section 'Settings'), or press on "+5" to add 5 minutes cooking time.
Fried snacks are not crispy after air-frying	You used a type of snack meant to be prepared in a traditional deep fryer.	Use snacks designed 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.	<ol style="list-style-type: none"> 1. There is too much food in the basket. 2. The basket is not placed properly in the basket holder. 	<ol style="list-style-type: none"> 1. Do not fill the basket to capacity; refer to the "Setting" table above for maximum quantities. 2. Push the basket into the basket holder until you hear a slight click. Also, it helps to insert the basket holder with a slight angle instead of straight into the cavity.
White smoke comes out of the appliance.	<ol style="list-style-type: none"> 1. You are preparing greasy ingredients. 2. The pan still contains grease residues from previous use. 	<ol style="list-style-type: none"> 1. When you fry greasy ingredients, oil will drip into the basket holder. The oil produces white smoke This does not affect the appliance or the end result. 2. White smoke is caused by grease heating up in the basket holder; make sure you clean the basket and basket holder thoroughly after each use.
Fresh fries are fried unevenly in the Smart Fryer.	<ol style="list-style-type: none"> 1. You did not use the right type of potato. 2. You did not shake the basket during the cooking 3. You did not rinse the potato sticks properly before you fried them. 	<ol style="list-style-type: none"> 1. Use fresh potatoes and make sure they stay firm during frying. 2. Shake the food to ensure consistent and even browning results 3. Rinse the potato sticks thoroughly to remove starch from the outside of the sticks.
Fresh 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"> • Make sure you dry the potato strips properly before you add the oil. • Cut the potatoes into thinner strips for a crispier result. • Set temperature at the maximum setting • Add slightly more oil for a crispier result.

