

FRYER

www.krups.com

Instructions for use

Mode d'emploi



KRUPS

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 handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or this appliance in water or other liquid.
4. Not intended for use by children. Close supervision is necessary for any appliance being used 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. Return appliance to the nearest 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 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 fryer containing hot oil.
12. Always attach plug to appliance first, then plug cord into 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. Be sure handles are properly assembled to basket and locked in place. See detailed assembly instructions (fig.3). Ensure the two metallic parts of the basket handle are correctly positioned before locking the handle on the basket.

15. SAVE THESE INSTRUCTIONS

IMPORTANT RECOMMENDATIONS

Read and follow the instructions for use. Keep them for future use.

- For your safety, this product conforms to all applicable standards and regulations.
- This appliance is not intended to be operated using an external timer or separate remote control system.
- Before use, check that your local voltage corresponds with the specifications shown on the appliance nameplate located under the appliance.
- This appliance is not intended for use by children /other persons whose physical, sensory, or mental capabilities prevents them from using the appliance safely. Supervision by a responsible adult is required to ensure that the appliance is used securely.
- Children should be supervised by a responsible person to ensure safe usage and prevent damage to the appliance.
- Electrical standards and regulations vary widely by country. If using the appliance in a country other than the country in which it was purchased, consult an approved Service Center.
- This appliance is designed for domestic use only. Do not use outdoors. In case of professional use, inappropriate use, or failure to comply with the instructions, the manufacturer accepts no responsibility and the warranty is voided.
- Be sure to also remove any packing materials from underneath the removable bowl before use.
- Do not place paper, cardboard or plastic in or on the appliance.
- Do not use the appliance if the appliance or the cord is damaged, if the appliance has fallen or shows visible damage or does not work properly. In the event of the above, the appliance must be sent to an appropriate Service Center. Do not attempt to repair or disassemble the appliance.
- For your own safety, use only those accessories or spare parts designated by the manufacturer.
- Disconnect the appliance if it shows any working abnormalities.
- The power cord is intentionally short to avoid tangling or hanging over the edge of counters, etc. The power cord must never be in close proximity to or in contact with those parts of the appliance that can become hot, any other source of heat, or sharp edges.
- Do not unplug the appliance by pulling on the cord. Always unplug the cord by holding the base of the plug.
- Always unplug the appliance: immediately after use, when moving it, prior to any cleaning or maintenance.
- Place on a flat, stable, heat-resistant surface, away from any sources of heat or water.

- This electrical equipment operates at high temperatures which may cause burns. Do not touch the apparent metal parts, filter or window, steam vents...
- Do not block steam vents and clean regularly to prevent grease accumulation.
- Do not operate the appliance near flammable materials (e.g. blinds or curtains) or close to an external heat source, or below wall-mounted cabinets.
- In the event of fire, never try to extinguish the flames with water. Close the lid and unplug the appliance. Smother with a wet cloth.
- Do not move the appliance when it is full of hot liquids or hot food.
- If you have a removable bowl, never take it out when the fryer is switched on.
- Ensure that the lid and bowl are completely dry after washing and before use.
- Never immerse the appliance or the electrical control unit in water!
- Before disposing of your appliance, the timer battery must be removed by an approved Service Center.
- It is essential that you wait until the oil has cooled down before storing the fryer.
- Do not store your fryer outside and store it in a dry and well-ventilated area.
- The cooking times are given as guidelines only.
- Never plug in the deep fryer without oil or fat inside. The oil level must always be between the min and max markers.
- If you use solid vegetable fat, cut it into pieces and melt it over a slow heat in a separate pan beforehand, then slowly pour it into the deep fryer bowl. Never put solid fat directly into the deep fryer bowl or fryer basket as this will lead to incorrect operation of the appliance.
- Do not mix different types of oil/fat.
- Never add water to the oil or fat.
- Do not overfill the basket, never exceed the maximum capacity.
- Never immerse the fryer basket into the hot oil - or drain it - without the fryer lid in place.
- Your appliance is equipped with a long lasting anti-odor carbon filter that should be replaced at least every 20 uses.
- The metal parts and the stainless steel housing on your fryer will get hot during cooking.
- Do not use a frying temperature higher than 374°F/190°C, especially for potatoes.
- Always use the basket when frying small items such as potato chips.
- Monitor the frying closely to avoid overcooking.
- Filter your oil after every use to remove burnt crumbs and change it completely at least every 8-10 uses. Some oils (e.g. sunflower oil) will need to be changed every 5 uses.
- For best results and faster cooking, we recommend that you limit the amount of potato chips to 1/2 the basket per batch.
- When frying large quantities of food or potatoes, the oil temperature will drop very quickly after food is dropped into the oil. In this case it is normal to take a while for the oil to return to the selected temperature.
- Always allow time for hot oil to cool before moving the fryer. Extreme caution must be used when moving fryer containing hot oil.
- Be sure handles are properly assembled to basket and locked in place.

POLARIZATION INSTRUCTIONS

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

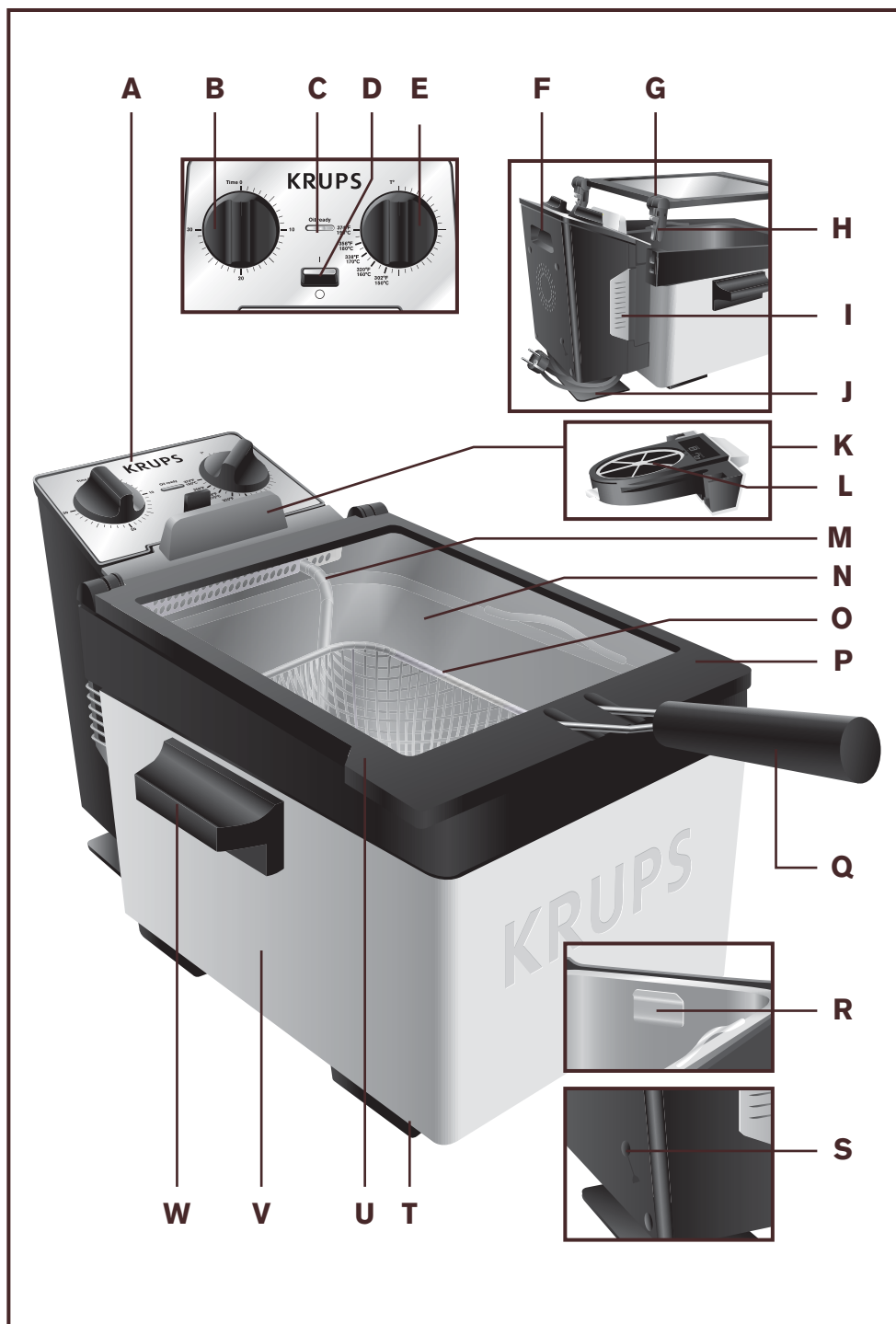
Do not use with an extension cord. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

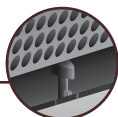
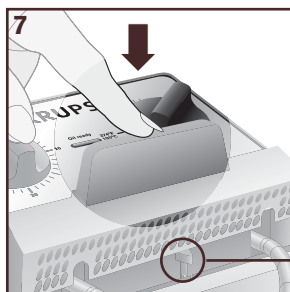
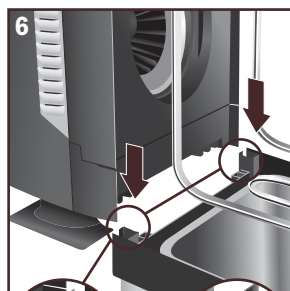
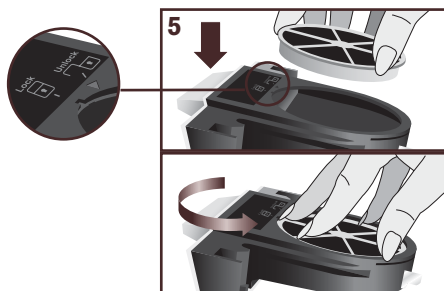
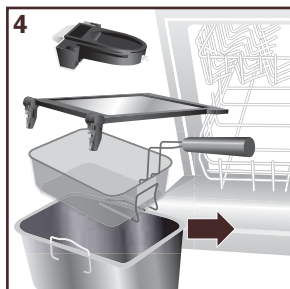
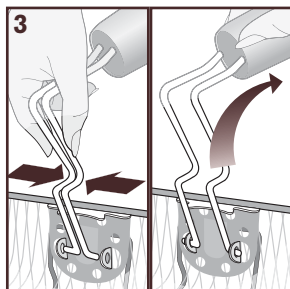
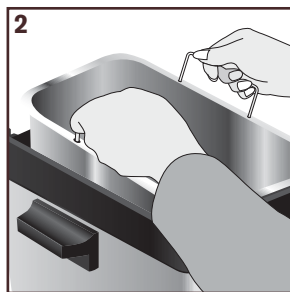
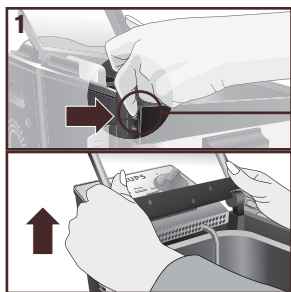
MAGNETIC CONNECTOR (DEPENDING ON MODEL)

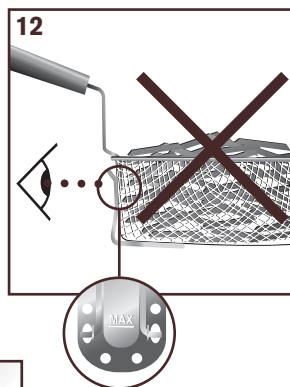
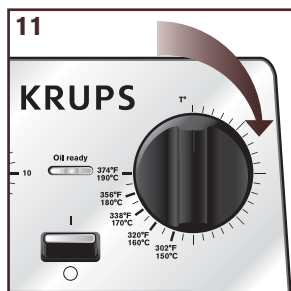
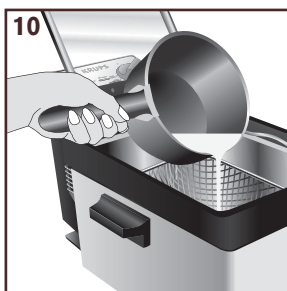
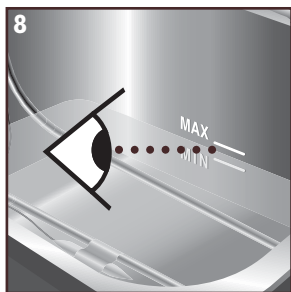
The cord is equipped with a detachable magnetic connector. The magnetic connector should be attached directly to the fryer. **THIS SHOULD BE DONE PRIOR TO PLUGGING THE CORD INTO THE WALL OUTLET.**

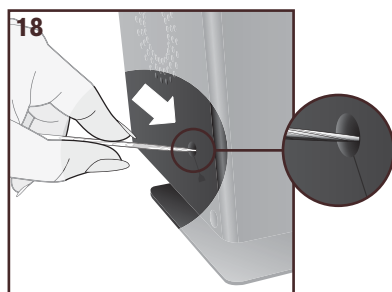
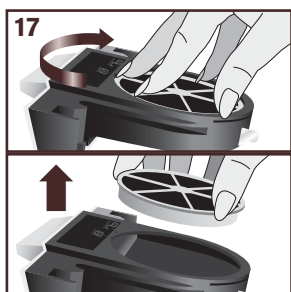
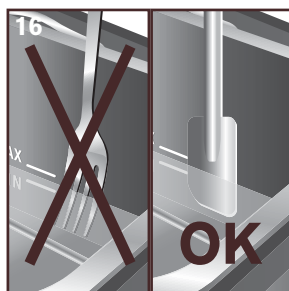
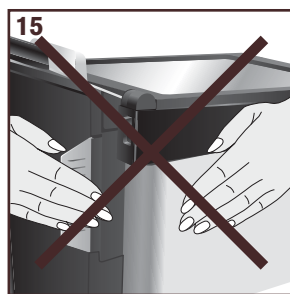
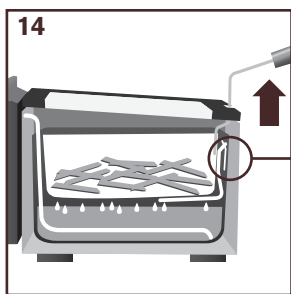
If you have additional questions, please call our Consumer Service Department or visit our website www.krups.com.

FOR HOUSEHOLD USE ONLY









DESCRIPTION

A Control panel	M Heating element
B Timer knob	N Stainless steel bowl with integrated carrying handles
C Temperature indicator light	O Basket
D On/Off button with indicator light.	P Removable lid
E Thermostat control knob	Q Basket handle
F Control panel handle	R Draining hook
G Lid hinge	S Reset button
H Back clip	T Foot
I Steam vent	U Lid handle
J Cord storage	V Stainless steel housing
K Filter support	W Fryer carrying handles
L Carbon filter	

PREPARATION

Before using for the first time

- Remove the lid: open the lid, press on the clips at the back of the lid, and lift up to release the lid - **1**.
- Remove the basket, the filter support by holding the support tab and pulling upwards, the control panel and the bowl. To remove the bowl, lift out by using the integrated carrying handles - **2**.
- The bowl, lid, filter support (with the anti-odor filter removed) and the basket can all be washed in the dishwasher - **4** - or cleaned with a non-abrasive sponge using warm water and dishwashing liquid.
- The control panel and the housing can be wiped clean with a damp cloth.
- Dry all parts thoroughly.
- To position the anti-odor filter, remove from the packaging, place the filter on the filter support, and turn the filter towards the left to the  position - **5**.
- Attach the basket handle; a "click" indicates that it is correctly positioned - **3**
- Replace the bowl, the control panel - **6**, slide the filter support - **7** into place, the basket, and the lid. To replace the lid, insert into the hinges until it clicks in place and close the lid.

Cautions

- Do not immerse the appliance in water.
- Your deep fryer must always be used indoors.
- The filter support is dishwasher-safe, the carbon filter cannot be washed. Always remove the carbon filter before washing the filter support.
- The control panel - **6** and the filter support - **7** must be correctly positioned or the appliance will not function.

Filling the bowl

If you use oil:

- Fill the bowl with oil.
- Never exceed the maximum level indicated in the bowl - **8**.
- Use an oil recommended for deep frying. For best results we recommend using a good quality blended vegetable oil.
- Some oils such as sunflower oil need to be changed more frequently for good results. Oils which should not be used under any circumstances because they may cause overflowing, smoking, or risk of fire are: ground nut oils, soy oil, olive oil, lard, or drippings.

If you use solid vegetable fat:

- Cut solid vegetable fat into pieces **and melt in a separate pan following the manufacturers instructions.** Then pour the melted fat carefully into the fryer.
Do not melt the blocks of fat directly in the basket or the bowl - 9 - 10.
Never use lard or drippings as this may cause overflowing, smoking, or risk of fire.

Quantities	Oil	Solid fat
Min	3.7 qt/3.5 L	6.87 lbs/3115 g
Max	4.75 qt/4.5 L	8.8 lbs/4005 g

Cautions

- Do not leave the basket in the fryer while filling the bowl with oil.
- Do not mix different types of oil or fat.
- The oil/fat level must always be between the minimum and maximum markers stamped inside the bowl. Check the level each time prior to cooking and add more oil/fat while cooking if necessary. Confirm the maximum oil/fat level is not exceeded once the basket is replaced in the fryer.

Preheating

- After the bowl has been filled with oil/fat, close the lid and plug in the appliance without the frying basket.
- Turn the fryer on by pressing the On/Off switch to I position, and adjust the temperature to the required setting (refer to the cooking tables on page 11) - **11.**
- The temperature indicator light will turn green when the selected temperature has been reached.

Cautions

- Place the fryer on a flat, stable, heat resistant surface, out of the reach of children, away from water or heat sources.
- For good ventilation and perfect visibility during cooking, take care not to block the front of the lid and the steam exits.
- Never operate your fryer without any oil or fat in the bowl.

Loading the basket

- Remove excess water, ice, or frost from frozen food before loading the basket. Use paper towels to absorb any excess water.
- Open the lid.
- Fill the basket before placing it in the deep fryer. Do not overfill the basket - **12.**
Reduce quantities for frozen foods.
- Fry in small quantities for better results, especially when using frozen foods. Cut food into similarly sized pieces before frying so that they cook evenly. Avoid frying thick pieces of food. For crispier frozen foods, rinse them in cold water to remove all ice or frost and dry them carefully on paper towels before loading the basket.
- Close the lid.

Caution

- When preparing fresh and frozen food, dry food carefully and thoroughly on paper towels before frying to avoid excess splattering.

COOKING

Lowering the basket

- When the oil has reached the selected temperature, the temperature indicator light will turn green to indicate that the oil is ready.
- Open the lid and lower the basket very slowly into the oil.
Dropping the basket quickly into the oil may cause excess splattering or overflowing.
- Close the lid and turn the timer knob to the desired time - **13**.

Cautions

- During cooking, it is normal for the temperature indicator light to cycle on and off.
- Regardless of the recipe, food must be dried thoroughly before frying. This will prevent the oil from splattering and/or overflowing and will extend the life of the oil.
- During cooking, it is normal for the left air vent to allow more steam to escape than the right air vent.

At the end of cooking time

Frying is complete when:

- The food is of the desired color and texture,
- The timer sounds, indicating the selected cooking time has elapsed.

Then:

- Allow excess oil to drain from the food by hooking the basket on its hook for a few minutes - **14**.
- Open the lid.
- Remove the basket.
- Serve the food.
- Close the lid when the fryer is not in use.
- Switch off the appliance.
- To fry a second batch, switch the appliance on again, and wait for the temperature indicator light to turn green again before lowering food into the oil/fat. Always turn the appliance off between batches.

Caution

- When the fryer is in use, the stainless steel housing and some of the metal parts become extremely hot and can cause severe burns - **15**. Steam coming from air vents is also extremely hot. Only touch the knobs and handles for your safety.
- Never leave the fryer unattended when in use. Monitor the frying closely to avoid over-frying and risk of fire.

Switching off the deep fryer

- When you have finished frying, turn the thermostat down to the lowest setting and turn the switch to the  position. The indicator light goes off.
- Unplug the deep fryer.
- Allow the oil/fat to cool completely in the fryer (approx. 3 hours).
- Move the fryer using carrying handles.

Caution

- Never move the fryer while the oil or fat is still hot.

TABLE OF COOKING TIMES

- The cooking times are a guide only. They may vary depending on the size of the food, individual preferences and the voltage.
- For crispier homemade chips, fry in two stages (see cooking table below for recommended times.) Fry during the first stage at 320°F/160°C, then raise the basket, increase the temperature to 374°F/190°C, wait for the temperature indicator light to turn green, then lower the basket again.
- When frying battered food or doughnuts, fry without the basket in place to avoid sticking.

Tips

- When frying battered foods, take great care when handling the food. Heat-safe tongs or slotted spoons are recommended.
- Avoid dropping foods into the hot oil. Gradually lower food to avoid splashing of hot oil.

Fresh food	Quantity	Temperature	Cooking time
French fries (maximum quantity)	2.2 lbs/1000 g	1 - 320°F/160°C 2 - 374°F/190°C	10-12 min 4-5 min
French fries (maximum quantity)	1.8 lbs/800 g	374°F/190°C	13-15 min
French fries (quantity recommended for best results)	1.8 lbs/800 g	374°F/190°C	13-15 min
French fries (quantity recommended for best results)	1.1 lbs/500 g	374°F/190°C	9-11 min
Fried chicken (leg portions)	3 pieces	356°F/180°C	16-18 min
Breaded plaice fillet	2 pieces	338°F/170°C	5-6 min
Breaded camembert	8 pieces	374°F/190°C	2-3 min
Fried whole mushrooms	10.5 oz/300 g	302°F/150°C	8-10 min
Appel fritters	8 pieces	356°F/180°C	5-6 min

Frozen food	Quantity	Temperature	Cooking time
French fries (maximum quantity)	1.6 lbs/750 g	374°F/190°C	10-12 min
French fries	1.1 lbs/500 g	374°F/190°C	8-9 min
French fries	13 oz /380 g	374°F/190°C	7-8 min
Chicken nuggets	3 lbs/1400 g	374°F/190°C	8-10 min
Fish fingers	8 pieces	374°F/190°C	6-8 min
Breaded scampi	1.1 lbs/500 g	374°F/190°C	5-6 min
Fried onion rings	14 oz /400 g	374°F/190°C	5-7 min

CLEANING

Filtering the oil

- Remove any small pieces of food with a non-metallic skimmer - **16**. Small crumbs that break off food tend to burn and affect the quality of the oil/fat quickly. Therefore, filter the oil/fat after each use to lengthen the frying life of the oil/fat.
- You may store the oil in the fryer, or in a separate airtight container.
- Solid vegetable fat should not be stored in the fryer.
- Do not pour used frying oil/fat down the drain. Allow to cool completely and dispose according to local waste regulations.

Notes

- Leave the fryer (and the oil/fat in the bowl) to cool completely before filtering the oil/fat (3 hours).
- We recommend changing the oil/fat after every 8 to 10 uses.

Cleaning your fryer

- Always unplug your fryer and allow it to cool completely before cleaning (at least 3 hours).
- Remove the lid by opening the lid, press on the clips at the back of the lid, and lift up to release - **1**.
- Remove the basket, the filter support, the control panel and the bowl. To remove the bowl, use the integrated carrying handles - **2**.
- To remove the filter support, hold the control panel with one hand and pull the filter support out with the other hand.
- Remove the anti-odor filter by turning the filter towards the right to the  position and pull it away - **17**.
- The bowl, the lid, the filter support (without the anti-odour filter) and the basket can be washed in the dishwasher - **4** - or with a sponge and warm water with washing-up liquid.
- The control panel and the housing can be washed with a damp cloth.
- Dry all parts thoroughly.
- To replace the anti-odour filter: place the filter on the filter support and turn it towards the left to the  position - **5**.
- Replace the bowl, the control panel - **6**, the filter support - **7**, the basket and the lid. To replace the lid, insert the hinges until you hear a "click" and close the lid.

Caution

- We recommend washing the lid after each use to maintain perfect visibility during frying.

RESET function

- Your appliance is equipped with a safety feature that shuts off the fryer if it is turned on without filling the bowl with oil. If the safety feature is activated, the fryer will shut off automatically and the power indicator light will turn off.
- If the safety feature is activated, unplug the appliance and let it cool. Fill the bowl with oil, then remove the control panel unit (**F**) and press the small RESET button (**S**) on the back of the control panel with a toothpick or similar non-metallic object. Plug in the appliance again and continue frying. If you continue to have issues with the safety feature, see page 13 for information on how to contact Customer Service.

Changing the anti-odour filter

- Your appliance is equipped with a long lasting anti-odor carbon filter. For efficient anti-odor filtration, change your filter at least every 20 uses.
- To change your filter:
 - Allow your fryer to cool completely.
 - Remove the lid by opening the lid, pressing on the clips at the back of the lid, and lift to release - **1**.
 - To remove the anti-odor filter, turn the filter on the right towards the  position and pull it away - **17**.
 - Dispose of the old filter.
 - Remove the new filter from the packaging, place the filter on the filter support, and turn towards the left to the  position - **5**.

Note: the model number for the replacement filter is XA500050.

IF YOUR FRYER DOES NOT WORK PROPERLY

Problems and possible causes	Solutions
The fryer is not heating	
The appliance is not plugged in.	Plug in the appliance.
The On/Off switch is not set to I .	Set the On/Off switch to I and check that the red power indicator light turns on.
The cooking temperature has not been selected.	Select the temperature required using the temperature dial. Refer to the table of cooking times on page 11.
The safety override has been activated.	Unplug the appliance and let it cool. Check the oil level, correct it if necessary. Press the RESET button (found on the back of the control panel). Plug in the appliance again. If the problem persists, please contact our Consumer Service Department.
The control panel is not correctly positioned.	Correctly position the control panel unit - 6 . Make sure that no parts are caught in between the control panel and body (i.e power cord).
The filter support is not correctly positioned.	Correctly position the filter support - 7 .
Oil overflows	
The bowl has been filled with oil/fat past the maximum marking.	Check the level of oil/fat. Allow the fryer to cool and then remove the excess oil.
The frying basket has been overfilled with food.	Check that the basket is not too full.
Food is wet or contains too much water (i.e. frozen food).	Remove any ice and dry the food thoroughly before frying.
Different types of oil/fat have been combined in the bowl.	Empty and clean the bowl. Refill the bowl with one type of oil/fat.
Oils/fats unsuitable for deep frying have been used.	Use a good quality vegetable oil/fat. See page 11 for more information about what oils/fats should not be used.
Unpleasant smells	
The anti-odor filter is saturated.	Change your anti-odor filter at least every 20 uses.
The oil/fat has been over-used.	Replace frying oil/fat at least every 10 uses.
Oil/fat unsuitable for deep frying has been used.	Use a good quality vegetable oil/fat. Refer to page 9 (Filling the bowl paragraph) for more information about what oils/fats should not be used.
Visibility through the lid is bad	
The lid is not clean.	To assure good visibility during cooking, wash the lid after each use.
The lid is not correctly positioned.	The control panel and/or the filter support are not correctly positioned. Take care to replace them correctly for optimal steam aspiration. Refer to page 5 - 1 for instructions on how to correctly position the control panel, filter support and lid.
The front lid and/or the air vents are blocked.	To maintain good ventilation and perfect visibility during cooking, do not block the front of the lid or the air vents.
Food does not become golden and remains soft	
Pieces are too thick and contain too much water.	Experiment by lengthening the cooking time or by slicing food smaller and thinner.
Too much food is being cooked at the same time and the cooking oil/fat is not at the right temperature.	Refer to page 11 to ensure that the recommended quantities of food are not exceeded.
The temperature of the frying oil/fat may not be high enough: the temperature is set incorrectly.	Set the thermostat control to the recommended temperature (see Table of cooking times page 11).
French fries stick together	
Potatoes have not been washed before immersed in hot oil/fat.	Cut the potatoes and wash them well to remove starch and then dry them thoroughly.
Food clumps together.	Refer to page 11 to ensure that the recommended quantities of food are not exceeded.

LIMITED WARRANTY

This Krups' product is warranted for 1 year from the date of purchase against defects in material and workmanship. During this period, the Krups' product that, upon inspection by Krups, is proved defective, will be repaired or replaced, at Krups' 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 Krups' instructions, use on current or voltage other than that stamped on the product, wear and tear, alteration or repair not authorized by Krups, or use for commercial purposes.

THE WARRANTIES SET FORTH HEREIN ARE EXCLUSIVE AND NO OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, ARE MADE BY KRUPS OR ARE AUTHORIZED TO BE MADE WITH RESPECT TO THE PRODUCT.

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 you believe your product is defective, take the product (or send it postage prepaid) along with proof of purchase to the nearest authorized Krups Service Center. (To find the nearest authorized Krups Service Center visit the Krups website or contact the Krups Consumer Service in your country indicated below). If you send the product, please include a letter explaining the nature of the claimed defect.

Krups Service Centre locations can be found by visiting the website
www.krupsusa.com in the USA or **www.krups.ca** in Canada.

When shipping the product to the service center please include a note explaining the issue, a copy of the sales receipt and provide a valid return address on the outside of the shipping box (no PO Boxes). If the product is out of warranty or warranty can't be validated, the service center will send an estimate of repair for your approval.

CONSUMER SERVICE

If you have additional questions, please call our Consumer Service Department. It is helpful to have the product available at the time of your call and to know the reference number that can generally be found on the base of the product.

USA

Phone 1-800-526-5377

Hours* Monday – Friday

from 8:00 a.m. – 11 p.m. (EST)

Saturday from 8:00 a.m. - 7:00 p.m. (EST)

Letters should be addressed to:

Krups USA

2121 Eden Road

Millville NJ 08332

CANADA

Phone 1-800-418-3325

Hours* Monday - Thursday

8:30 a.m. - 4:30p.m. (EST)

Friday 8:30 a.m.-1:30p.m.

Letters should be addressed to:

Groupe SEB Canada

345 Passmore Ave.

Scarborough, ON

M1V 3N8

Only letters can be accepted at this address. Packages without a return authorization number will be refused.

*Please note hours are subject to change.

ENVIRONMENTAL PROTECTION

Consider the environment: your appliance contains valuable materials which can be recovered or recycled. Consult your local waste collection agency for information on how to properly dispose of your appliance.

ENG 8 - 14

FRA 15 - 23