

**OWNER'S INSTRUCTION
MODE D'EMPLOI
INSTRUCCIONES PARA EL USO**

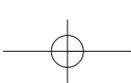
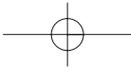


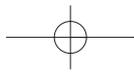
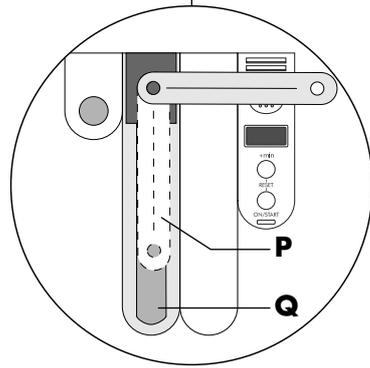
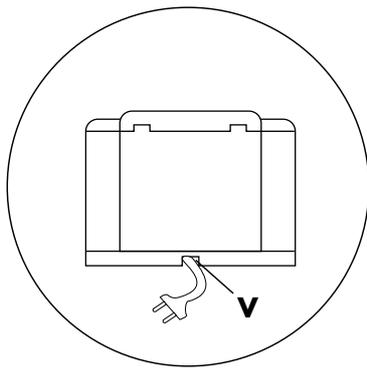
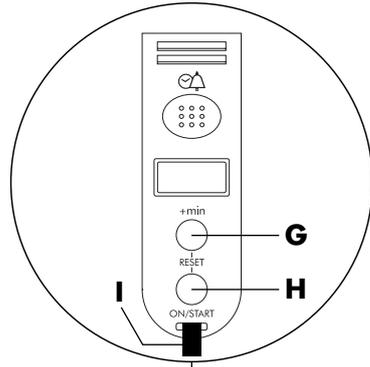
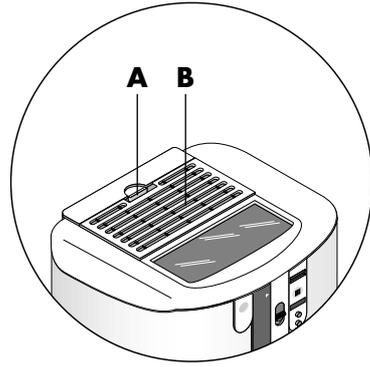
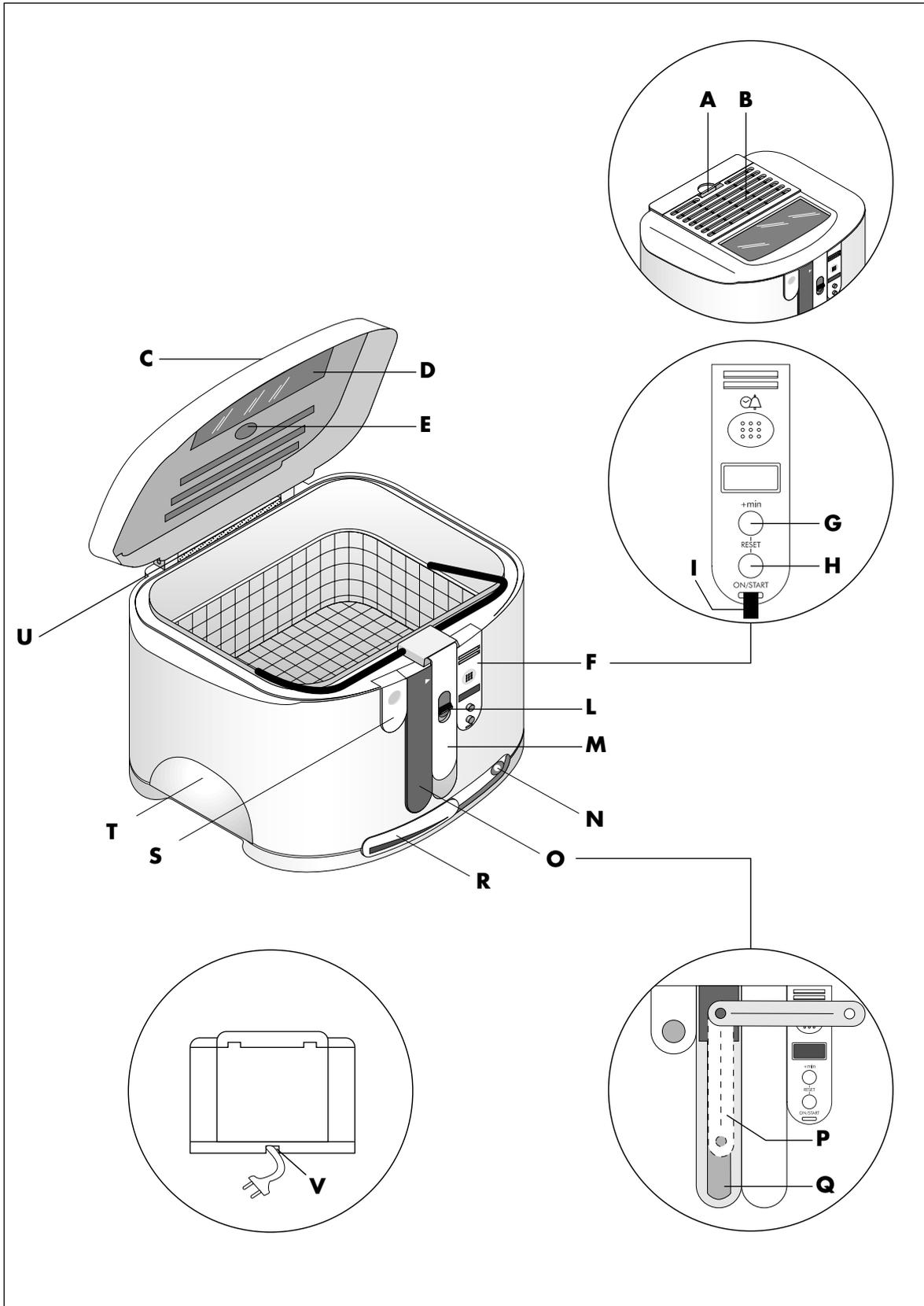
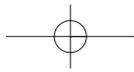
**ELECTRIC FRYER
FRITEUSE ELECTRIQUE
FREIDORA ELECTRICA**

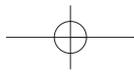
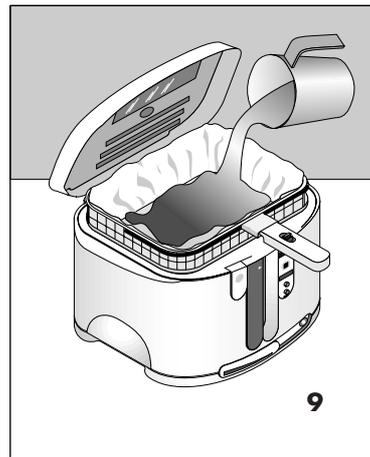
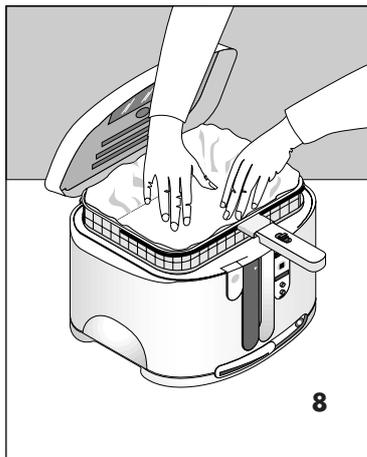
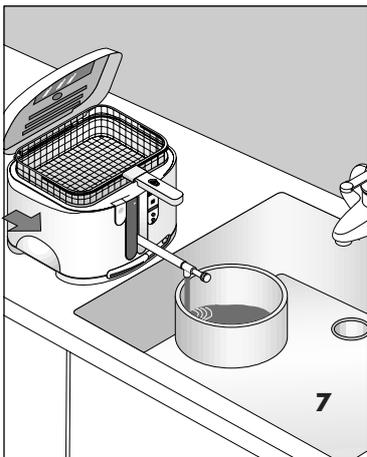
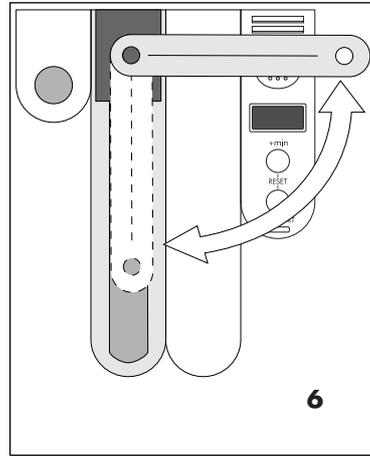
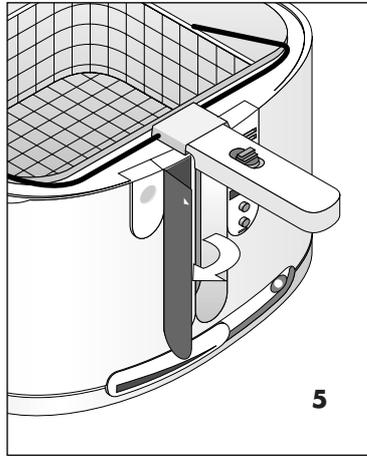
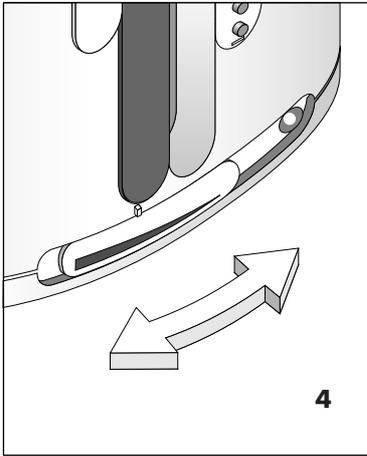
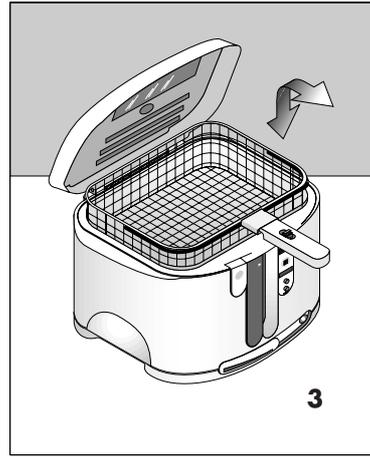
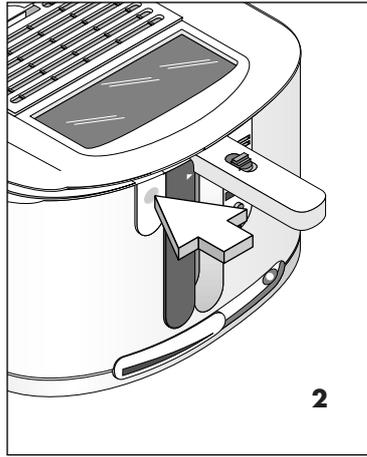
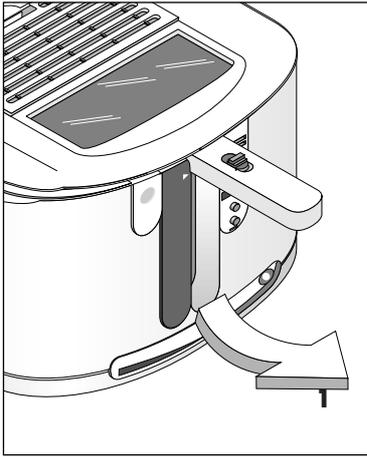
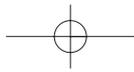


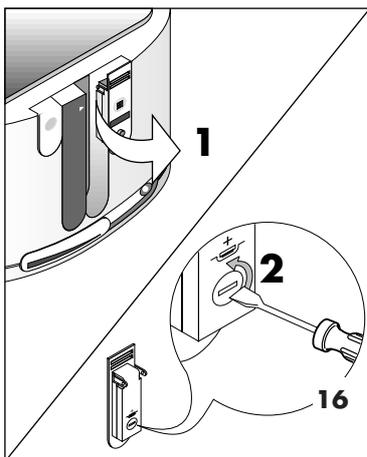
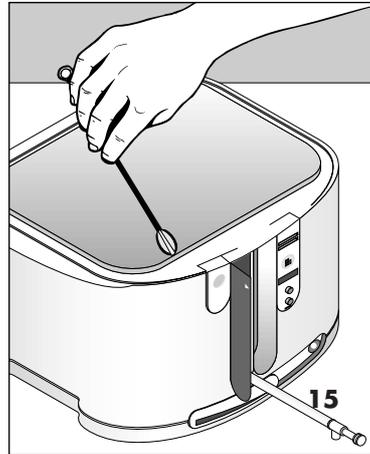
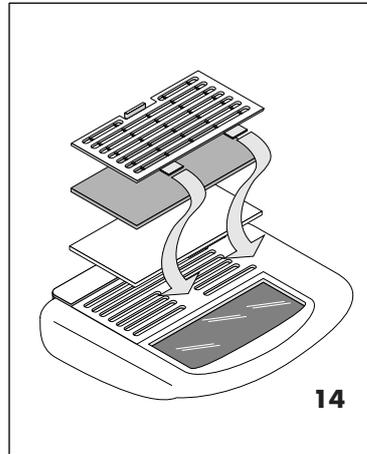
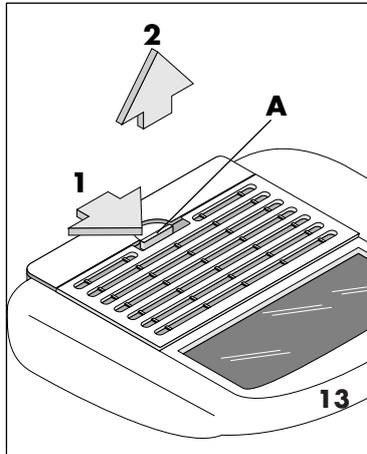
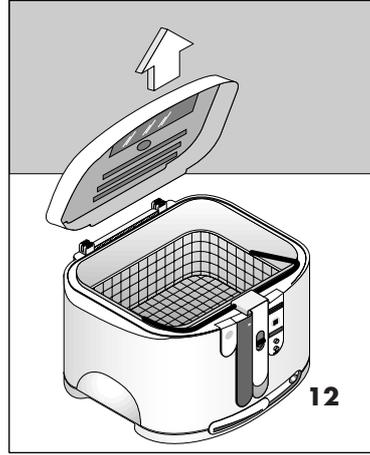
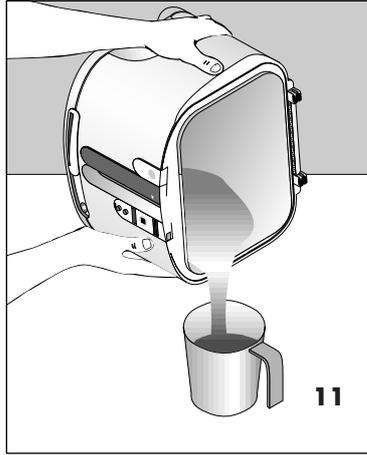
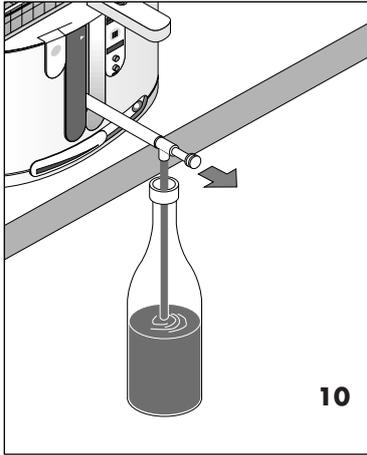
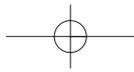
**READ AND SAVE THESE INSTRUCTIONS
LISEZ ET GARDEZ CES INSTRUCTIONS
REPASE Y GUARDE ESTAS INSTRUCCIONES**













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 and knobs.
3. To protect against electric shock do not immerse cord, plug and fryer 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.
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 liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the thermostat to the "OFF" position, 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.

Return appliance to the nearest authorized service facility for examination, repair or adjustment.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

NOTE

- **Do not use the fryer without oil.** The fryer will be severely damaged if heated dry.
- This fryer has a thermal cut-out, thus preventing overheating.
- Plug cord into a 120 volt AC outlet.
- If your product is provided with a polarized alternating current plug (a plug having one blade wider than the other), this plug will fit into the power outlet only one way. This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug.
- Before using the fryer for the first time, wash the aluminum pot and basket thoroughly with hot soapy water, carefully dry the aluminum pot to maintain its attractive finish.
- Should the fryer leak, contact your nearest Service Center or authorized Dealer for qualified assistance.
- To assure safe operation, oversized foods or utensils must not be inserted into the fryer.

DO NOT USE AN EXTENSION CORD

A short power supply cord is provided to reduce the risks resulting from being entangled in or tripping over a longer cord.

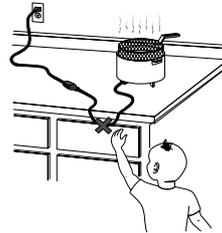
DESCRIPTION OF THE APPLIANCE (pag. 3)

- | | |
|--|--|
| A Filter cap fastening hook | N Control light |
| B Anti-odour filter cap | O Drainage tube panel (if provided) |
| C Lid | P Internal safety panel (if provided) |
| D Inspection window (if provided) | Q Drainage tube "easy clean system" (if provided) |
| E Filter inspection opening | R Sliding thermostat control/OFF switch |
| F Electronic timer (if supplied) | S Lid opening button |
| G Cooking time button | T Handle for lifting appliance |
| H ON/START button | U Moisture absorber |
| I Battery protection tab | V Cord compartment access |
| L Handle slider | |
| M Basket handle | |

WARNING

SERIOUS HOT-OIL BURNS MAY RESULT FROM A DEEP FRYER BEING PULLED OFF A COUNTERTOP. DO NOT ALLOW THE CORD TO HANG OVER THE EDGE OF THE COUNTER WHERE IT MAY BE GRABBED BY CHILDREN OR BECOME ENTANGLED WITH THE USER. DO NOT USE EXTENSION CORD.

**DO NOT DRAPE
CORD!**



**KEEP FROM
CHILDREN!**

OPERATING INSTRUCTIONS**FILLING THE BOWL**

- Raise the basket into its upper position by lifting upwards on the handle (Fig. 1).
- Push down on the **S** button (Fig. 2) and open the lid.
- Remove the basket by pulling it up (Fig. 3).

The cover must ALWAYS be closed whenever the basket is raised or lowered.

- Pour 2 lt. (1,8 qt.) of oil into the bowl (or approx. 1,8 kg./3,6 lb fat).

The level of oil in the bowl must always be between the minimum and maximum marks.

The maximum level mark should never be exceeded.

For best results use a good **peanut seed oil**. Olive oil is optimal due to its slower degradation, but prolonged use accentuates its flavour. Above all, avoid mixing different oils.

If using blocks of solid fat, cut into small pieces to avoid fryer heating dry in the first few minutes. It is also advisable to place thermostat on 150°C/300°F during initial heating-up phase. Melt solid fat directly in pot. Only when completely melted, should the basket be lowered.

PRE-HEATING

1. Place the food to be fried in the basket. Do not overfill the basket (maximum 1 kg/2lb of fresh potatoes).
2. Replace the basket in the bowl in the raised position and close lid by lightly pushing down until catch snaps shut.
3. Set the sliding thermostat control (**R**) (fig. 4) to the desired temperature (see enclosed table). When the selected temperature is reached, the control light will switch off.

FRYING

1. **As soon as the pilot lamp switches off**, move the handle slider in the handle (**L**) backwards, then move the handle downwards to lower the basket into the oil.
 - **A considerable quantity of steam will escape from the filter cover, when the basket is lowered into the oil. This is perfectly normal.**
 - **It is also normal for drops of condensation to fall from the lid onto the plastic sides and around the basket handle while in use.**
 - When basket is lowered into the oil, the inside of the inspection window (if provided) will immediately become steam up. This steam will disappear gradually as the food is cooked.
Grease the glass door with a little oil before cooking to reduce the accumulation of condensate and thereby improve visibility.
2. With models having an electronic timer (**F**), you may set whatever cooking time you desire. If the timer comes with a battery protection tab (**I**), pull the tab out slightly to allow the equipment to operate and then proceed as follows:
 - Press the ON/START push-button (**H**): the timer will come on and the figures will start to flash;
 - Press the +min button (**G**) until the desired setting is obtained;
 - By pressing the ON/START (**H**) button, the timer will start the count displayed. The figures will stop flashing and the decimal point will start to flash instead.
 - If an error is made, the count is cancelled by pressing push-buttons **G** and **H** simultaneously: in this way the timer is reset at zero.
 - Once the cooking time has elapsed, an audible signal is given (to stop the signal, simply press one of the two pushbuttons).
The **audible signal** indicates that the programmed cooking time is over, **but the appliance is still operating.**
 - The timer switches off automatically 20 seconds after the audible signal has been given.

The electronic timer may be removed from the equipment for your easy use (see fig. 16).

END OF FRYING TIME

When the selected frying time is elapsed, raise the basket and check that food is golden brown as desired. This can be done without opening the lid in models with window.

When the food is completely cooked, switch the appliance off by setting the thermostat control to "Off" until the switch is heard to click off. Leave the contents to drip for a moment and then open the lid and remove the basket without shaking it too vigorously.

If frying is to be done in two phases (e.g. potatoes), do not open lid; wait for indicator light to go off and lower basket again (see enclosed table).

FILTERING OF OIL OR FAT

It is advisable to filter the oil or fat after frying in order to remove any food particles, especially if the food is coated in breadcrumbs or flour. Food particles remaining in the oil tend to burn, which causes the oil to deteriorate more quickly.

For models fitted with a drainage tube

Proceed as follows:

1. Place the appliance so that the drainage tube is over a sink (fig. 7). For safety, do not place the fryer near the edge of a counter top but rather the edge of a sink.
2. Raise the lid of the fryer and remove the basket. **Check that the oil is sufficiently cool** (about 2 hours).
3. Open the panel (**O**) as shown in fig. 5.
4. Turn the internal safety panel as shown in fig. 6, and remove the drainage tube.
5. Pull the cap, allowing the oil to drain from the aperture on the underside of the tube (fig. 7)
6. Drain the oil into a suitable receptacle (fig. 7).
7. Use a sponge or a paper kitchen towel to remove any deposits from the bowl.
8. Push the cap back into position in order to close the aperture on the underside of the tube.
9. Replace the drainage tube in its compartment.
Do not forget to replace the cap.
10. Place one of the filters supplied with the appliance in the bottom of the basket (fig. 8). Spare filters can be obtained from your dealer or from our Service Centres.
11. Pour the oil very slowly into the basket, ensuring that it does not overflow from the filter (fig. 9). Remove the paper filter and dispose.

Note: After filtering the oil, it can be left in the fryer. However, should a long period of time pass between one frying and the next, it is advisable to store the oil in a closed container, not exposed to direct light in order to avoid its deterioration.

To drain the oil into the receptacle, remove the drainage tube and proceed as shown in fig. 10.

Oil used for frying fish should be stored separately from oil used for other foods.

If fat is used for frying, this should not be allowed to cool too much, otherwise it may solidify.

For models without the drainage tube:

Proceed as follows:

1. Remove the lid (fig. 12) and carefully pour oil or fat into a container as shown in fig. 11.
2. Replace basket in highest position and place one of the supplied paper filters in the bottom of the basket (fig. 8). Spare filters can be obtained from your dealer or from our service centres.
3. Pour the oil very slowly into the basket, ensuring that it does not overflow from the filter (fig. 9).

Note: After filtering the oil, it can be left in the fryer. However, should a long period of time pass between one frying and the next, it is advisable to store the oil in a closed container, not exposed to direct light in order to avoid its deterioration.

Oil used for frying fish should be stored separately from oil used for other foods.

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CHANGING THE ANTI-ODOUR FILTERS

After a time, the anti-odour filters fitted to the lid tend to lose their effectiveness. When the filter changes colour, this indicates that it must be replaced (the filter may be inspected through the opening **E** in the lid). To replace the filter, remove the anti-odour filter cap **B**, pushing on the filter cap fastening hook **A**, as shown by the arrows **1** and **2**. (fig. 13).

Proceed as follows to change the filters:

N.B.: The white filter must be fitted, resting on the metal surface (see fig.14). The colored section must face upwards (or face the black filter).

Refit the cap **B**, making sure that the hook fastenings at the back have been fitted correctly, as shown in fig.14.

CLEANING

Before cleaning, **ensure the appliance is unplugged.**

Never immerse the fryer in water or place under a tap, as water in contact with electrical components may cause electric shocks.

Always remove the filters before immersing the lid in water.

Proceed as follows to clean the bowl:

- **Allow the oil to cool for about two hours**, then drain the bowl as described in "drainage of oil".
- Remove any deposit from the bottom of the bowl using a sponge or a paper towel.
- Wash the bowl with hot water and liquid detergent. Rinse and dry carefully.
- Use the special cleaning brush supplied with the appliance to clean the oil drainage tube (if fitted) (fig. 15).
- Clean the basket regularly, taking care to remove any particles that might have been accumulated.
- The basket can be washed in a dishwasher.
- After frying, wipe the outside of the fryer with a soft damp cloth in order to remove any oil smears and condensation.
- Also, clean and dry the sealing gasket in order to prevent it sticking to the bowl when the fryer is not in use. (If the gasket sticks to the bowl, open the cover with one hand while pressing the aperture button with the other).
- Abrasive sponges or alcohol should not be used to clean the small window (if fitted).
- Wash the moisture absorber (**U**) with warm water at least every 5-6 times the fryer is used. If the fryer is not used for some time, make sure that the sponge is clean before the appliance is stored away, thereby avoiding unpleasant odours.

REPLACING THE TIMER BATTERY (fig. 16)

(for those models so equipped)

- Remove the timer from its housing by pressing firmly on the left side (1).
- Turn the battery cover on the back of the timer (2) in an anti-clockwise direction until it comes off.
- Replace the battery.

COOKING SUGGESTIONS

Duration of oil or fat

When the oil level falls below the minimum mark, add fresh oil. However, from time to time the oil should be changed completely. The number of times the oil can be used depends on the type of food you fry.

For example, the oil must be changed more often if food coated in breadcrumbs is fried frequently.

The oil must be changed when:

- there is unpleasant odour
- the oil smokes when frying
- the oil becomes dark in color
- the oil foams excessively when frying

For perfect frying

- The recommended temperature should be selected for each recipe. If the temperature is too low, the food will absorb oil. If the temperature is too high, the food will crisp too quickly, leaving the inside underdone.

- **The food to be fried should not be lowered into the oil until the correct temperature has been reached (i.e. when the pilot lamp switches off).**
- Do not overfill the basket. Too much food in the basket lowers the temperature of the oil suddenly, with the result that the food will be greasy and unevenly-fried.
- Check that the food is sliced thinly and evenly. Thick slices will not be fried throughout, although they will look very attractive on the outside. If the food is evenly sliced, each slice will be perfectly fried at the same time.
- **Be sure to dry the food carefully before frying.** Damp foods - especially potatoes - remain soggy after frying. Foods with a high water content (e.g. fish, meat and vegetables) should be dipped in breadcrumbs or flour. Remember to shake off any excess flour or breadcrumbs before frying.

SUGGESTIONS FOR BETTER DEEP-FRYING

1. Choose a good quality cooking oil.

Not all types of fat can be used for deep frying, as it must be resistant to high temperature. Butter burns long before reaches the temperature required for deep frying. Olive oil is generally considered to be too strongly flavored. You will obtain the best results by using a good quality corn oil or blended vegetable oil, as they are bland and do not burn easily. If you have a preference for cooking in a solid vegetable fat, this should be melted before placing food in the fryer.

2. Watch the oil level.

Each time you use the fryer, check the oil level carefully and strictly maintain this level between the maximum and minimum markers on the inside of the fryer container.

3. Make sure that the foods to be fried are not too thick and are of equal size

Cut food into even-sized pieces so that it all cooks at the same speed. If the pieces are too thick, the food does not cook properly on the inside even though it may look attractively browned on the outside.

4. Dry the surface of the food well.

If the food is left damp after preparing, it stays limp and will not turn crisp (especially french fries). Food containing large amounts of water (fish, meat, vegetables) should be coated in seasoned flour or breadcrumbs before deep-frying.

5. Deep-fry at the correct temperature.

Always wait until the pilot light goes out before lowering the food into the oil. The cooking oil is then at the correct temperature, never deep-fry too much food at the same time (particularly if frozen), as the temperature falls dramatically and the food is not sealed.

6. Take care that the oil does not spill over.

Never load the basket with too much food. Lower the basket slowly into the oil. Do not drop - this could cause the oil to spill over.

7. Drain the food while hot.

Once the food has been deep-fried, it must always be carefully drained while it is still hot. Then place the food absorbent paper towels to absorb as much of the oil as possible.

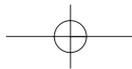
8. Keep the cooking oil clean and change when necessary.

Each time you use the fryer, remove any scraps of food which flake off. (This is particularly necessary when a breadcrumb coating has been used, because crumbs detach and then burn and darken the oil. Moreover, there is greater risk of the oil catching fire if the scraps are allowed to accumulate. Filter the oil carefully (see instructions on page 8) when necessary. Change the oil after using the fryer 5 to 8 times, or as soon as it begins to show signs of deterioration (e.g. browning, smoke or a pronounced flavor).

TEMPERATURE AND COOKING TIMES

Remember that the foods listed in the table above have been fried as described in the recipes; the cooking temperatures and times are approximate, and will vary according to the quantity of food being fried and to individual tastes.

Food	Max. quantity		Temperature		Time (minutes)
	gr	lb	°C	°F	
FRIED POTATOES half portion	500	1	190	370	1 st phase 6 - 7 2 nd phase 3 - 4
whole portion	1000	2	190	370	1 st phase 5 - 7 2 nd phase 9 - 11
APPETIZER AND SNACKS					
Crispy Shrimp Balls	750	1.5	160	320	8 - 10
Zesty Meatballs	500	1	170	340	7 - 9
Chicken and Vegetable Egg Rolls	250	0.5	170	340	5 - 7
Fried wontons	250	0.5	170	340	4 - 6
MAIN DISHES					
Crispy Fried Chicken Pieces	500-750	1-1.5	170	340	20 - 25
Sweet and Sour Chicken Balls	500	1	170	340	4 - 6
Clams, Oysters, Scallops, Shrimps	750-1kg	1.5 - 2	160	320	6 - 8
Veal Parmesan	500	1	170	340	7 - 9
Batter-Fried Fish	500	1	160	320	10 - 12
Crispy Fish Fillets	500	1	160	320	9 - 11
Chicken Fingers	500	1	170	340	3 - 5
Sesame-Nut Chicken	250	0.5	170	340	6 - 8
VEGETABLES AND SIDE DISHES					
Potato Puffs	500	1	190	370	5 - 7
Fried Potato Wedges	500	1	190	370	Phase 1 12 - 14 Phase 2 3 - 5
Vegetable Fritters Parmesan	250	0.5	150	300	5 - 7
Crispy Onion Rings	500	1	150	300	5 - 7
DESSERTS					
Yeast Doughnuts	500	1	190	370	5 - 7
Fruit Fritters	500	1	190	370	4 - 6



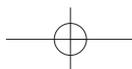
FRYING FROZEN FOODS

- Due to their extremely low temperature, frozen foods inevitably lower the temperature of the oil. For best results, be sure not to exceed the recommended quantities.
- Follow the instructions on the frozen food package for cooking times and temperature.

- **Frozen foods are frequently covered with a coating of ice crystals, which should be removed before frying.** Lower the basket very slowly into the oil in order to ensure that the oil does not boil over.

TROUBLESHOOTING

Problem	Cause	Solution
Unpleasant odours	Anti-odour filter saturated The oil or fat has deteriorated The oil or fat is not suitable	Change the filter Change the oil (or fat) Use a good-quality peanut oil
The oil overflows	The basket has been lowered too quickly into the oil Too much oil in the fryer Food not dried sufficiently before immersing in the oil Recommended max. quantity exceeded The oil has deteriorated and foams excessively when frying	Lower the basket slowly Reduce quantity of oil in the fryer Dry the food thoroughly 1 kg (fresh potatoes) Change the oil
Oil does not heat	Fryer has been previously switched on without oil in pot causing the thermal cut-out failure.	Contact Service Centre (fuse change necessary)



RECIPES

Coatings

Seasoned flour

Coat the meat, fish or chicken with seasoned flour for a very thin crust. For frying instructions see the individual recipes.

- 1/2 cup all-purpose flour
- 1/8 tsp pepper
- 1 tsp salt

Combine the flour, salt and pepper and place in a shallow bowl. Wipe the meat, fish or chicken dry and dip into the seasoned flour. Gently remove excess flour. For added flavor, combine 1/2 tsp. dried leaf thyme, tarragon, basil or poultry seasonings, or 1 tsp curry powder with the flour.

For a crispier, more golden crust, lightly dust the meat, fish or chicken with all-purpose flour. Dip the pieces in milk. Roll in the seasoned flour and place on the wire rack. Allow to stand for 30 minutes so that the coating dries. Roll in flour again in the coating is still moist.

Crispy batter

A very popular batter with more body-good on meat, fish, chicken and vegetables.

- 3/4 cup all-purpose flour
- 1 tsp salt
- 1/4 cup cornstarch
- 1 cup water
- 2 tsp baking powder
- Dry breadcrumbs (optional)

Combine and mix the first four ingredients in a bowl. Add water and beat with a wooden spoon until smooth. Dip the food, ensuring that all surfaces are covered. Coat with breadcrumbs if desired.

Sweet fritter batter

- 1 cup all-purpose flour
- 2 eggs
- 2 tbsp sugar
- 2/3 cup milk
- 1/2 tsp salt
- 1 tbsp vegetable oil
- 1 tsp baking powder
- 1 tbsp vegetable oil

Combine the first four ingredients in a medium-sized bowl. Beat the eggs until light, and add the milk and oil. Combine the liquid and dry ingredients; mix well until blended.

Breadcrumbs coating

Breadcrumbs make a rich, attractive coating for meat, chicken, fish and vegetables. If a light golden color is desired, use breadcrumbs made from sliced white bread. Remove the crust. Dry in a very low oven, taking care not to let the bread brown. When the bread is dry and crisp, crush into crumbs. For a darker coating, do not remove the crust or allow the bread to brown lightly before crushing it into crumbs.

Prepare three shallow dishes: one containing seasoned flour, one containing beaten egg mixed with 1 tsp of oil, and one containing dried breadcrumbs. Dry the food well before coating. Dust lightly with seasoned flour and shake gently to remove excess. Dip the flour-coated food into the egg mixture, ensuring that the food is entirely coated. Allow any excess to drip off. Cover with dry breadcrumbs, ensuring that all surfaces are entirely coated.

Place on the rack to dry for about 20 minutes before frying.

Sweet fritter batter

- 1 cup all-purpose flour
- 2 eggs
- 2 tbsp sugar
- 2/3 cup milk
- 1/2 tsp salt
- 1 tbsp vegetable oil
- 1 tsp baking powder
- 1 tbsp vegetable oil

Combine the first four ingredients in a medium-sized bowl. Beat the eggs until light, and add the milk and oil. Combine the liquid and dry ingredients; mix well until blended.

Appetizers and Snacks

Zesty meatballs

- | | |
|--|--|
| <ul style="list-style-type: none"> • 1 lb lean ground beef • 1 egg, lightly beaten • 1/4 cup dry breadcrumbs • 1/4 cup finely chopped green onion • 1 tbsp soy sauce • 1/2 tsp salt • 1/4 tsp sugar | <p style="text-align: center;">Coating</p> <ul style="list-style-type: none"> • 1/2 cup plain flour • 1 egg, lightly beaten • 1/4 cup dry breadcrumbs |
|--|--|

Combine all the ingredients in a large bowl. Shape the mixture into 1-inch balls (rounded teaspoonfuls). Roll the meatballs in the flour, dip into the egg and then coat with breadcrumbs. After they are coated in breadcrumbs, the meatballs can be covered and refrigerated for up to one day or frozen for as long as one month. If frozen, thaw before frying. Place several meatballs in the frying basket and fry for 7 - 9 minutes at 340°F according to the general instructions. Drain and serve warm with dipping sauce.

Crispy shrimp balls with sweet and sour dipping sauce

- | | |
|---|---|
| <ul style="list-style-type: none"> • 1 tsp finely minced ginger • 3 finely minced green onions (white part only) • 12 water chestnuts, minced • 1 1/2 lbs fresh/frozen shrimps (finely chopped) | <ul style="list-style-type: none"> • 2 egg whites • 1 tbsp dry sherry • 1 1/2 tsp salt • 1/4 cup cornstarch • 1 1/4 cups dry breadcrumbs (divided) |
|---|---|

Combine the first four ingredients. Blend in the egg whites, sherry, salt cornstarch and 1/4 cup breadcrumbs. Chill for 2 hours. Spread the remaining breadcrumbs on a large plate. shape the shrimp mixture into small balls (1 tsp each). Roll in the breadcrumbs, coating thoroughly*. Place the shrimp balls in the frying basket. Following the general instructions, fry for 8 - 10 minutes at 320°F. Drain well and serve hot with Sweet and Sour Dipping Sauce.

Note: Shrimp balls may be made earlier in the day and reheated.

Sweet and sour dipping sauce

- | | |
|--|---|
| <ul style="list-style-type: none"> • 1/3 cup pineapple juice • 1/4 cup red wine vinegar • 1/3 cup ketchup | <ul style="list-style-type: none"> • 1/3 cup sugar • 1 tsp cornstarch |
|--|---|

Combine all the ingredients in a small saucepan. Stirring constantly, bring to the boil over a medium heat. Continue to stir until the sauce thickens (about 2 minutes). Serve warm. Makes 1 cup.

* Can be prepared a day ahead. Cover and refrigerate. Bring to room temperature before serving.

Chicken and vegetable egg rolls

- | | |
|--|--|
| <ul style="list-style-type: none"> • 1 tbsp cornstarch • 1 tsp grated ginger root (optional) • 1/2 tsp sugar • 2 tsp corn oil • 1/4 tsp salt • 1 whole large chicken breast, skinned, split and boned • 1 clove garlic (minced) • 1 cup shredded cabbage • 3 tbsp soy sauce | <ul style="list-style-type: none"> • 2 cups shredded spinach • 1/2 cup chopped fresh mushrooms • 2 cups fresh bean sprouts • 1/2 cup chopped green onions • 1/2 cup thinly sliced bamboo shoots • 1 pkg (1 lb) egg roll skins (24 skins) |
|--|--|

Blend the soy sauce into the cornstarch. Stir in the ginger root, sugar and salt. Set aside. Finely dice the chicken and stir-fry with the garlic in oil for 2 minutes. Add the cabbage and spinach and stir-fry for 3 minutes. Add the remaining vegetables and stir-fry for 2 minutes. Stir the soy sauce mixture into the chicken mixture. Cook and stir until thickened. Allow to cool. Place 1 heaped tbsp of the filling in the middle of each egg roll skin. Moisten the edges of the skin with water and fold one third of the skin over the filling. Repeat with the opposite side, pressing down on the ends and the centre seam to seal the egg roll. Place the egg rolls, 3 - 4 at a time, in the frying basket. Fry the egg rolls for 5 - 7 minutes at 340°F. Raise the basket, carefully open the lid and turn the egg rolls. Fry for another 2 minutes. Raise the basket and allow to drain for 1 minute before opening the lid. Serve hot.

Mini egg rolls

Cut each roll skin in half and proceed as for regular egg rolls. This recipe makes enough filling for 75 mini egg rolls (1 1/2 pkgs egg roll skins).

Note: These egg rolls can be cooked ahead and frozen until needed. Place the frozen egg rolls in a 400°F oven for 15/20 minutes or until heated through.

Fried wontons

- | | |
|--|---|
| <ul style="list-style-type: none"> • 1/2 lb ground lean pork • 1/4 cup fresh or frozen shrimp, chopped • 1/4 cup finely chopped water chestnuts | <ul style="list-style-type: none"> • 1/4 cup finely chopped green onions • 2 tsp soy sauce • 1/4 tsp salt • 1 pkg (1 lb) wonton |
|--|---|

Mix the pork and the shrimps in a medium-sized bowl. Add the remaining ingredients and blend together well. Place 1 heaped teaspoon of the mixture in the middle of each wonton skin. Moisten the corners of the wonton wrapper with water and gather the four corners in the middle of the wonton skin. Press well to seal. Place 5/6 wontons in the frying basket. According to the general instructions, fry for 4 - 6 minutes at 340°F or until golden brown.

Main Dishes

Crispy fried chicken parts

- 1 1/2 lb chicken pieces (legs and thighs)
- 1 recipe Beer Batter (see page 13)

Rinse the chicken pieces under running water and dry well with paper towels. Dip into the batter, coating well. With the basket in the lowered position, place the coated pieces in the oil. Gently move the pieces around to ensure that they do not stick to the basket. Lower the lid. Following the general instructions, fry for 20/25 minutes at 340°F. Makes 4 servings.

Note: Chicken pieces may also be fried using breadcrumb coating. Place the coated pieces in the frying basket and fry for 20/25 minutes at 340°F according to the general instructions.

Deep-fried clams, oysters, scallops or shrimps

- 1 1/2 - 2 lbs shucked clams, oysters, fresh or frozen scallops(thawed)
- 1/8 tsp pepper
- 2 tsp vegetable oil
- 3/4 cup fine, dry breadcrumbs
- 1/2 tsp salt
- 2 beaten eggs
- 1/3 cup all-purpose flour

Rinse and drain the clams, oysters, scallops or shrimps. If the scallops are large, cut them in half. Gently pat dry with paper towels. Stir the flour, salt and pepper together in a shallow dish. Roll the seafood in the seasoned flour and dip into the egg mixture. Allow any excess egg to drip off, then roll in breadcrumbs. Place on the rack to dry for about 20 minutes before frying. Place 8/10 pieces at a time in the frying basket. Following the general instructions, fry until golden 6 - 8 minutes

Sweet and sour chicken balls

- 1 lb chicken breasts (boned and skinned)
- 1/4 cup cornstarch
- 2 tsp baking powder
- 1 tsp salt
- 3/4 cup all-purpose flour
- 1 cup water

Using a wooden spoon, beat the batter ingredients in a medium-sized pieces and dip the pieces in the batter. Place the frying basket in the lowered position and gently drop the coated pieces into the oil. Fry for 4 - 6 minutes at 340°F or until crisp and golden. Turn the pieces if necessary. Raise the basket and drain well. Serve hot with Sweet and Sour sauce (see recipe below).

Sweet and sour sauce

- 1 can (14 oz) pineapple tidbits packet in juice
- 1/4 cup white vinegar
- 1/2 cup water
- 1/4 cup brown sugar
- 1 tbsp soy sauce
- 2 tbsp cornstarch
- 1 green pepper (diced)

Drain the pineapple juice into a saucepan. Add the sugar, cornstarch, vinegar, water and soy sauce. Bring to the boil, stirring constantly. Reduce the heat and simmer for 5 minutes. Add the pineapple tidbits and green pepper cubes. Simmer for 2 minutes. Serve warm.

Veal parmesan

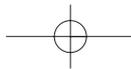
- 1 lb veal cutlets (1/4 inch thick)
- 1/4 tsp salt
- 3/4 tsp dried basil leaves
- 1/2 tsp sugar

Sauce:

- 1/8 tsp pepper

- 2 Tbsp vegetable oil
- 1 small onion, thinly sliced and separated into rings
- 1/2 cup chopped green pepper
- 1 clove garlic, minced
- 1 can (14 oz) tomato sauce
- 2 tbsp dry white wine
- Coating:
- 1 cup seasoned dry breadcrumbs
- 3/4 cup grated Parmesan cheese, divided
- 1/4 tsp pepper
- 2 eggs

For the sauce, heat 2 tbsp of oil in a medium-sized saucepan. Add the onion, green pepper and garlic. Sauté over a moderate heat until tender. Stir in the remaining ingredients and heat to boiling. Reduce the heat and simmer, uncovered, for 30 minutes or until the sauce thickens. Mix the breadcrumbs, 1/4 cup of Parmesan cheese and the pepper in a shallow dish. In another shallow dish, beat the eggs lightly. Dip the veal into the eggs, then coat in the breadcrumbs. Place on the rack to dry for about 20 minutes before frying. Place 2/3 coated cutlets in the frying basket and, following the general instructions, fry for 7 - 9 minutes at 340°F. Drain well and arrange in a 13x9 inch baking dish. Pour the sauce over the veal and sprinkle with the remaining 1/2 cup of Parmesan cheese. Bake at 340°F for 15/20 minutes or until the cheese melts.



Batter-fried fish

- 1 lb fish fillets, fresh or frozen (thawed)
- 1/4 tsp salt
- 1 recipe beer Batter or Crispy batter (page 13)

Cut the fillets into serving-sized pieces and sprinkle lightly with salt. If the fillets are more than 1/2 inch thick, cut 3 or 4 slits on the sides to ensure more even cooking. Dip the fish into the batter and, with the basket in the lowered position, gently place the coated pieces in the oil. Fry for 10 - 12 minutes at 320°F or until golden brown, turning once. Raise the basket and drain well. Makes 4 servings.

Note: if the fillets stick slightly to the basket, use a long-handled utensil to dislodge them gently.

Chicken fingers with lemon

- 2 large, whole chicken breasts (skinned and boned)
- 2 eggs, lightly beaten
- 1 cup fine, dry breadcrumbs
- 1/2 cup freshly-grated Parmesan cheese (optional)
- Lemon wedges

Cut the chicken breasts into strips 4 inches long and 1/2 inch wide. Dip each strip into the beaten eggs, then into the breadcrumbs. Place on the rack to dry for 20 minutes before frying. Place 5/6 fingers in the frying basket and fry for 3 - 5 minutes at 340°F according to the general instructions. Drain well. Serve with lemon wedges.

Note: If not using Parmesan cheese in the coating, increase the amount of breadcrumbs to 1 1/4 cups.

Crispy fish fillets

- 1/2 cup all-purpose flour
- 1 tsp salt
- 1/8 tsp pepper
- 1 egg, beaten
- 1 tsp vegetable oil
- 1/2 cup dry breadcrumbs
- 1 lb fish fillets, fresh or frozen thawed and cut into serving-sized pieces

Prepare three shallow dishes, one containing flour, salt and pepper, one containing beaten egg mixed with oil, and one containing dry breadcrumbs. Coat the fish with the seasoned flour, then dip into the egg mixture. Allow excess moisture to drip off, then coat with breadcrumbs. Place on the rack to dry for 20 minutes before frying. Place 2/3 fillets in the frying basket. Following the general instructions, fry for 9 - 11 minutes at 320°F or until golden brown. serve hot with lemon or tartar sauce. Makes 4 servings.

Sesame-nut chicken

- 1 egg white, lightly beaten
- 3 tbsp medium dry sherry
- 1 tbsp soy sauce
- 2 tbsp cornstarch
- 1 whole chicken breast, skinned, boned and cut into 1 inch pieces
- 1 cup finely chopped branched almonds or walnuts
- 1/4 cup sesame seeds
- salt

In a medium-sized bowl, combine the egg white, sherry, soy sauce and 1 tbsp cornstarch. Mix until smooth. Add the chicken pieces, tossing to coat well. Cover and marinate at room temperature for 30 minutes, turning the pieces occasionally. In a shallow dish, mix together the nuts, sesame seeds and the remaining 1 tbsp cornstarch. Coat the chicken pieces with the nut mixture. Following the general instructions, fry for 6 - 8 minutes at 340°F. Drain well, sprinkle with salt and serve immediately.



Vegetable and Side Dishes

The secret of great fries

For beautiful, evenly-browned and properly-cooked chips, deep-fried potatoes should be of equal size and thickness, whatever style of cut you choose. The use of a vegetable cutter or food processor can help to produce more uniform shapes and sizes. Cover the potato slices with cold water until ready to fry, drain well and pat dry with paper towels. This will prevent the slices from sticking together and ensure crispness.

Crispy french fries

- 2 lb baking potatoes
- salt

Peel the potatoes and cut into julienne strips of equal size and thickness (3/8 to 1/2 inch). Cover with cold water until ready to use. Placing the potatoes in water helps to reduce starch contents, this preventing from sticking when frying. Drain thoroughly **and dry well on paper towels**. Place in the basket in small batches. Following the general instructions, lower the basket **slowly** into the oil. Do not plunge in suddenly fry for 5 - 7 minutes at 370°F. Raise the basket and wait until the pilot light goes out. Lower the basket into the oil again and fry for 9 - 11 minutes at 370°F. Raise the basket and allow to drain. Turn the fries onto paper towels and sprinkle with salt.

Potato puffs

- 2¹/₂ cups cold mashed potatoes
- 1 tsp salt
- 1 tsp baking powder
- 1/8 tsp pepper
- 1 egg
- 1/4 cup milk
- 1/2 cup all-purpose flour
- 1 tbsp finely-minced onion
- tsp chili powder
- 1/4 tsp Tabasco sauce

Beat all the ingredients together until thick and fluffy. Place rounded teaspoonfuls of potato batter in the basket (do not crowd). The batter may also be shaped into balls if preferred. Following the general instructions, fry for 5 - 7 minutes at 370°F. Raise the basket and allow to drain for one minute, then carefully open the lid. Remove the basket and turn the puffs onto paper towels. If the puffs stick to the basket, invert the basket and gently press on the bottom of the puffs to loosen and remove. Serve hot with chili sauce as hors d'oeuvres or plain as a side dish. Makes about 4 dozen. To make ahead: Cook then freeze the puffs. Reheat by placing on a baking sheet and heating for 20/30 minutes at 400°F.

Fried potato wedges

- 1 lb medium-sized potatoes
- salt

Peel the potatoes and cut into 6 wedges. Cover with cold water until ready to use. Drain thoroughly and dry on paper towels. Place in the frying basket in small batches. Following the general instructions, fry the potatoes for 12 - 14 minutes at 370°F, then raise the basket. Wait until the pilot light goes out, then lower the basket into the oil again. Fry for 3 - 5 minutes at 370°F. Raise the basket and drain well. Turn the potatoes onto paper towels and sprinkle with salt. If unable to serve immediately, keep warm in a 300°F oven or inside the closed fryer. Makes 4 servings.

Vegetable fritters parmesan with creamy curry dip

- 3/4 cup fine dry breadcrumbs
- 2¹/₂ cups fresh vegetable pieces (carrot sticks, mushroom halves, green and red peppers strips, parsley sprigs, onion rings, zucchini strips, cauliflower florets)
- 2 tbsp Parmesan cheese
- 1 tsp onion salt
- 1/4 tsp garlic powder
- 2 egg whites, lightly beaten
- 2 tsp water

Combine the first four ingredients in a shallow dish. Stir the egg whites and the water in a small bowl. Dip the vegetable pieces into the egg white mixture, then coat with breadcrumbs. Place in the frying basket, a few at a time. Following the general instructions, fry for 5 - 7 minutes at 300°F. Transfer the fritters to a baking dish lined with paper towels and keep warm in a 200°F oven until all the vegetables are fried. Arrange the fritters on a hot platter, sprinkle with salt and garnish with lemon wedges and parsley. Serve immediately with Creamy Curry Dip.

Creamy curry dip

- 1 cup mayonnaise
- 1 tsp tarragon vinegar
- 2 tbsp chili sauce
- 1/2 tsp curry powder
- 1 tsp grated onion

Stir all the ingredients together in a small bowl. Cover and chill. Serve with vegetable fritters. Makes about 1 cup.

Crispy onion rings

- 2 - 3 large onions
- 1 recipe Crispy batter

Peel the onion and cut into regular slices approximately 3/8 inches thick. Gently separate the slices into rings. Cover with cold water until ready to use. Dry the rings well with paper towels. Dip into the batter, coating well. With the basket in the lowered position, place the coated pieces in the oil. Gently move the pieces around to ensure that they do not stick to the frying basket. Close the lid and fry for approximately 5 - 7 minutes at 300°F, according to the general instructions. Drain well. If unable to serve immediately, keep warm in a 300°F oven. Makes 6 servings.

Desserts

Yeast doughnuts

- 1/2 cup lukewarm water (105 - 115°F)
- 1 tsp sugar
- 1 pkg (2¹/₂ tsp) active yeast
- 1/2 cup sugar
- 1/4 cup shortening
- 1 tsp salt
- 1 egg, lightly beaten
- 3¹/₄ cups all-purpose flour
- 1/2 cup milk
- 1/4 cup sugar

In a bowl, dissolve 1 tsp sugar in warm water. Sprinkle the yeast over the water and set aside. Combine the shortening, milk, 1/4 cup of sugar and salt in a medium-sized saucepan. Heat to dissolve the sugar and melt the shortening, then cool to lukewarm (105 - 115°F). Stir the yeast until completely dissolved, then add to the warm milk mixture. Beat in the egg. Add 2 cups of flour and beat until the mixture is very smooth. Stir in enough of the remaining flour to make a soft dough. Knead the dough on a lightly floured surface until smooth and elastic, adding additional flour as necessary. Place in a lightly greased bowl, turning to coat the dough. Cover, and allow to rise in a warm place for 40 - 45 minutes or until doubled. Punch down the dough and place on a lightly floured surface. Divide the dough into two equal portions. Roll each portion to a thickness of 1/2 to 1/3 inch. Cut into 3 inch rounds using a doughnut cutter. Place on a greased baking sheet. Cover and allow to rise in a warm place for 30 minutes or until doubled. Place the doughnuts in the frying basket. Fry until golden brown (for 5 - 7 minutes at 370°F). Drain. To sugar-coat, shake the cooled doughnuts in a bag containing 1/2 cup sugar and, if desired, a sprinkle of cinnamon. Makes 1 dozen doughnuts.

Jelly doughnuts

Roll the doughnut dough to a thickness of 1/4 inch and allow to rest for 5 minutes. Cut out with a round floured cutter and allow to stand for a further 5 minutes. Place 2 tsp of jelly or jam in the centre of half the rounds, top with the remaining rounds and seal the edges firmly. Leave the doughnuts to rise for 25/30 minutes. Fry, drain and sugar as above.

Honey glaze doughnuts

Add 1¹/₂ tbsp honey to 3¹/₂ tbsp boiling water and 1 cup icing sugar. Stir until blended. Dip the warm doughnuts, into the warm glaze and let dry on the cake rack.

Fruit fritters

- 1 cup all-purpose flour
- 2 tbsp sugar
- 1/2 tsp salt
- 1 tsp baking powder
- 2 eggs
- 2/3 cup milk
- 1 tbsp vegetable oil
- 1 tbsp brandy or rum
- Sweet wafer crumbs (optional)

Combine the first four ingredients in a medium-sized bowl. Beat the eggs until light, add the milk, oil and brandy (or rum). combine the liquid and dry ingredients and mix well until blended. Stir in the fruit. With the basket in the lowered position, gently place the coated fruit in the oil. Fry at 370°F until golden brown. Sprinkle with sugar and cinnamon or dust with kirsch. Batter-coated fruit may also be rolled into sweet crumbs (vanilla or graham wafer) before frying for a crisper

Fruit for fritters

- Apples:** Pare, core and cut into wedges or 1/2 inch slices.
- Peaches:** Pit and slice into 1/2 inch wedges.
- Nectarines:** Peel, pit and slice.
- Strawberries:** Wash, hull and dry on paper towels.
- Kiwi fruit:** Peel and slice.
- Bananas:** Peel and cut into 3 or 4 diagonal pieces.
- Mandarin Oranges:** Drain well and dry on absorbent paper.

The De'Longhi logo is enclosed in a stylized oval border with a decorative, leaf-like pattern on the sides.

Limited Warranty

What Does This Warranty Cover? We warrant each appliance to be free from defects in material and workmanship. Our obligation under this warranty is limited to replacement or repair, free of charge at our factory or authorized service centers, of any defective part or parts thereof other than parts damaged in transit, which shall be returned to us, transportation prepaid. This warranty shall apply only if the appliance is used in accordance with the factory directions which accompany it, and on an Alternating Current (AC) circuit.

How Long Does The Coverage Last? This warranty runs for one year from the date of delivery and applies only to the original purchaser.

What Does This Warranty Not Cover? This warranty does not cover defects or damage of the appliance which result from repairs or alterations to the machine outside our factory or authorized service centers, nor shall it apply to any appliance which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damages resulting from the use of this product or arising out of any breach of contract or breach of this warranty are not recoverable under this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you.

How Do You Get Service? If repairs become necessary or spare parts are needed, please write to:

De'Longhi America Inc.

625, Washington Avenue

Carlstadt N.J. 07072

or call Service Tel. No. 800-322-3848

The above warranty is in lieu of all other express warranties and representations; All implied warranties are limited to the applicable warranty period set forth above. This limitation does apply if you enter into an extended warranty with De'Longhi. Some states do not allow limitations on how long an implied warranty lasts, so the above exclusions connection with the sale or use of its appliance.

How Does State Law Apply? This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.