

AROMA[®]

Stainless Steel Deep Fryer



Instruction Manual

Model ADF-196

Congratulations!

Your **AROMA** Stainless Steel Deep Fryer will give your kitchen a professional look, while providing you with delicious meals night after night.

Please read the following instructions carefully before your first use.



Published By:

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IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, 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 appliance in water or other liquid.
4. This appliance is not intended to be used by children. Close supervision is necessary when the appliance is used near children.
5. Do not leave appliance unattended while in use.
6. 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.
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 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 cord hang over the edge of counter or table, 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 using or moving an appliance containing hot oil or other hot liquids.
13. 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.
14. Do not use appliance for other than intended use.
15. Use only metal cooking utensils in the fryer as rubber or plastic utensils will become damaged from the hot oil. Do not leave metal utensils in the fryer as they will become HOT and may cause injuries.
16. Never plug in the power cord without having oil in the oil pot, otherwise, damage to the heating element may occur.
17. Do not put oversized food in the deep fryer as the oil might overflow and create a fire.
18. Water or ice must never be put into oil, they will cause hot oil splatter and may cause a fire.
19. Do not place the deep fryer on a damp surface or where there is flammable gas or the like.

SAVE THESE INSTRUCTIONS

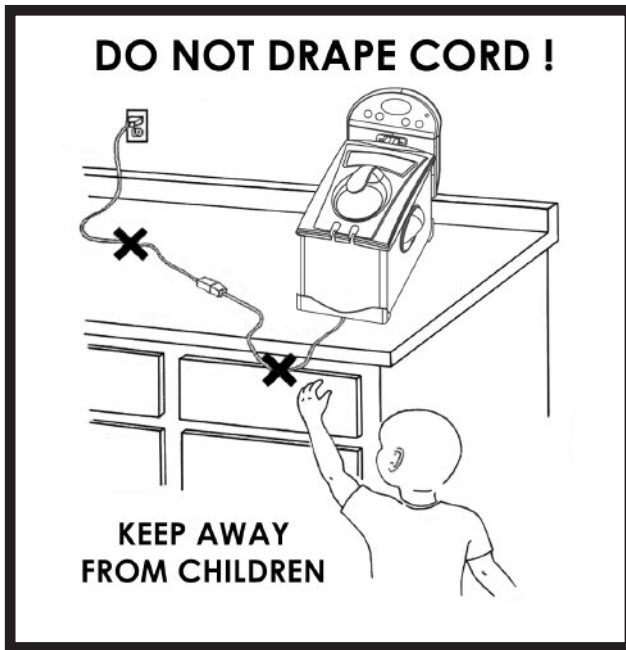
SHORT CORD INSTRUCTIONS

1. A short power-supply cord is provided to reduce risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised.
3. If a longer extension cord is used:
 - a. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - b. The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.

POLARIZED PLUG

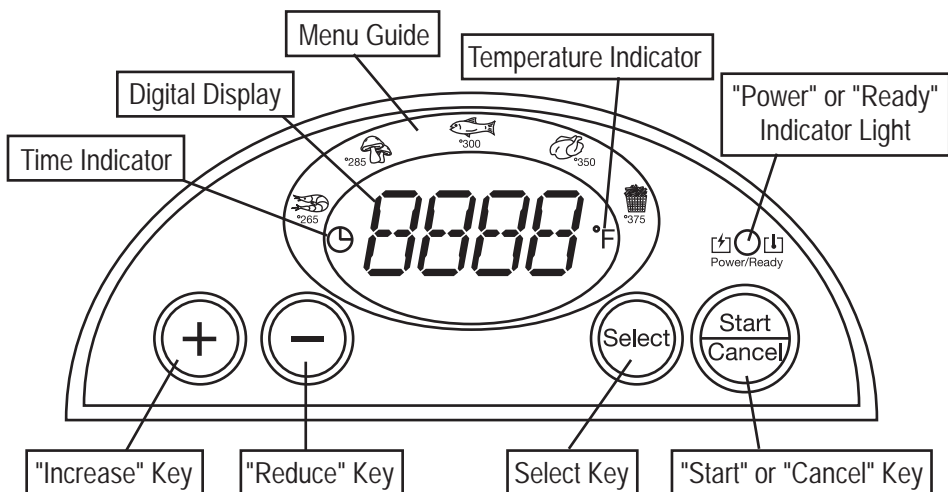
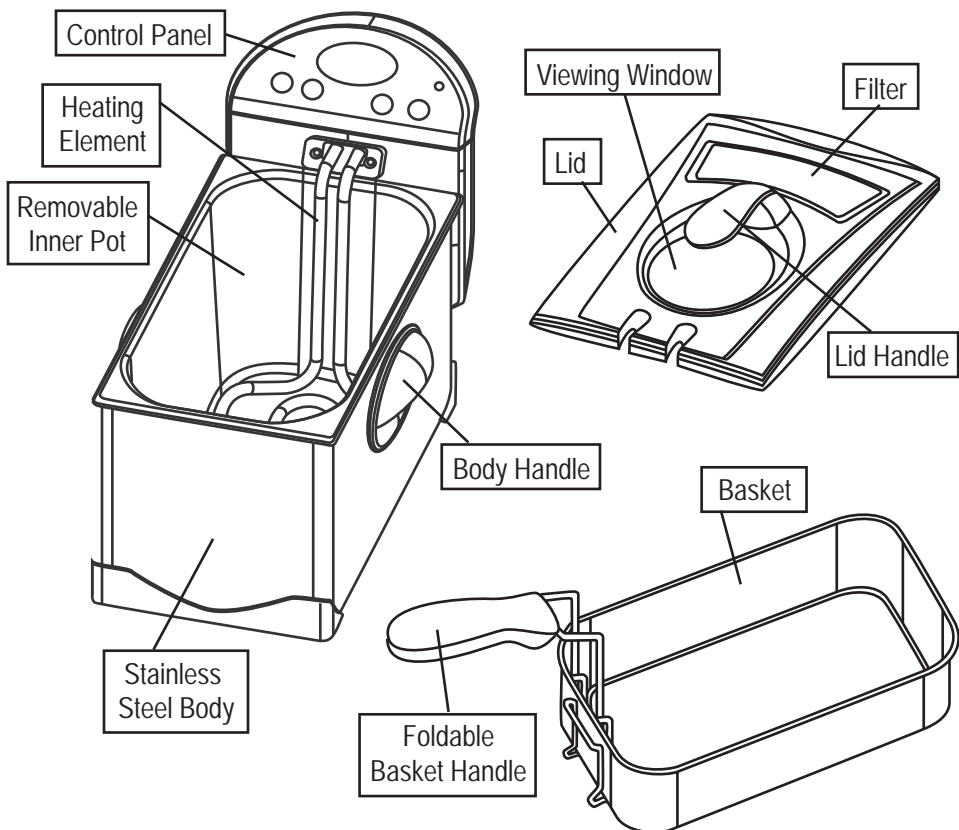
This appliance has a **polarized plug** (one blade is wider than the other); follow the instructions below:

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If 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.



This appliance is for household use only.

PARTS IDENTIFICATION



HOW TO USE

Before First Use:

1. Read all instructions and important safeguards.
2. Remove all documents from the frying baskets.
3. Pull out control box assembly and clean the frying basket, oil pot, the lid and the body with hot, soapy water. DO NOT immerse the control box in water.
4. Dry all parts thoroughly.
5. Place on flat surface where the cord can easily reach an outlet.

Using Your Deep Fryer

1. Remove the frying basket and snap the basket handle securely into the basket clip.
2. Using only good quality peanut oil, vegetable oil, pure corn oil, sunflower oil, canola oil or light olive oil, fill the pot between the MIN and MAX markings.
3. DO NOT fill beyond the MAX marker or below the MIN marker.
4. DO NOT overfill the basket. For best results, only fill up 2/3 of the basket.
5. Wipe inside of viewing window with a small amount of oil to prevent condensation.
6. Plug the appliance into the outlet. The Power and Ready indicator lights will turn red.
7. Press the "Select" button, then press the "+" or "-" buttons to set the desired temperature
8. After the temperature has been set, press the "Select" button, then press "+" or "-" to set desired cooking time according to the COOKING GUIDE.
9. When the desired temperature is reached, the indicator light will turn green.
10. Place basket back in the oil pot and cover with the lid.
11. When the timer runs out, the unit will turn off automatically.
12. Food will cause the oil temperature to decrease, illuminating the red light. There is no need to increase temperature when this happens.
13. DO NOT touch control panel when food is frying. Escaping steam could burn you.
14. Replace oil every 20 uses or whenever oil appears to become thick or cloudy.
15. For re-cooked food: Higher temperature and a shorter cooking time.
For raw food: Lower temperature and longer cooking time.

CAUTION:

- DO NOT immerse unit in water.
- DO NOT use deep fryer with less oil than the MIN marker recommends.
- DO NOT touch control panel when food is frying.

HOW TO USE (CONT)

After Food is Fried

1. Turn the temperature control knob to the OFF position and unplug the deep fryer.
2. Remove the lid and hang the basket on the pot hook and allow the oil to drip back into the oil pot. **Warning:** removing the lid will release hot steam, so use extreme care in keeping your hands and face clear from where the steam releases.
3. Remove the basket and place the food on a plate. A paper towel on the plate aids in the absorption of excess oil. **Warning:** Basket is extremely hot. Only carry basket by its handle.
4. Place the basket back into the deep fryer.
5. Do not move the deep fryer until everything has completely cooled.

Replacing the Filters

- Your carbon filter should last about 6 months while your oil filter should last about a year.
1. Unclip and remove the filter cover.
 2. Take out both the white and black filter.
 3. Place new filters in, making sure that the white filter oil rests on the metal surface below the carbon activated filter (black filter).

Storing Your Deep Fryer

1. Allow the appliance to fully cool before storing.
2. Store in a dry place.
3. Keep the cord out of child's reach.

Troubleshooting

Problem	Potential Causes	Solution
Release of unpleasant odors.	The charcoal filter is saturated.	Replace the filter.
	The oil has deteriorated.	Change the oil every 5 to 6 uses or after 2 weeks.
Release of steam from under the edge of the lid.	A little steam release is normal. If there is excessive steam, the lid is not closed.	Make sure the lid is closed properly.
Food remains soft and is not crispy on the outside.	Too much food has been fried at the same time.	Fry food in smaller quantities (especially frozen food).
French fries are sticking.	The cut potatoes have not been washed with clean water.	Wash and dry thoroughly before frying.

HOW TO CLEAN

1. Before cleaning, make sure the unit is unplugged and everything is completely cool. Do not attempt to move the unit when the oil is hot.
2. Remove the lid, basket and control box assembly.
3. Remove the oil pot and pour out remaining oil. If the oil is to be reused, it should be filtered and placed in an appropriate container.
4. After removing the oil pot, the unit can be disassembled into several parts for easy cleaning.
5. Wash the oil pot and fryer body with soapy water and a soft sponge or dishcloth. Be sure to rinse and dry thoroughly.
6. Both filters need to be cleaned before cleaning the lid. To remove the filters, pull off the plastic lid that covers them. Wash the lid with soapy water and a soft sponge or dishcloth. Dry thoroughly and replace both filters and the lid that covered them.
7. The control box assembly should be wiped with a paper towel, then cleaned with a damp cloth and some mild soap.
8. At the end, use a dry cloth to completely dry the unit.
9. Reassemble the unit, making sure that the control box assembly fits into the correct position.

LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase in the continental United States.

Within this warranty period, Aroma Housewares Company will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$8.00 for shipping and handling charges payable to Aroma Housewares Company. Before returning an item, please call the toll free number below for return authorization number. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on the part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights which may vary from state to state and does not cover areas outside the United States.

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