

Oster®

User Manual

Manual de Instrucciones

Manuel d'Instructions

Deep Fryer

Freidora

Friteuse

**MODEL/MODELO
MODÈLE**

ODF540



IMPORTANT SAFEGUARDS

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

READ ALL INSTRUCTIONS BEFORE USE

Failure to follow these warnings and safety instructions may result in death, serious personal injury and/or property damage.

WARNING – Failure to follow these warnings and safety instructions may result in burns or serious injury:

- DO NOT MOVE THE DEEP FRYER WHEN OIL IS HOT OR DURING COOKING. Extreme caution must be used when moving an appliance containing hot oil.
- This appliance uses hot oil. Ensure the unit is placed in a safe place while in use or while the oil is still hot. Ensure the cord is not loose nor presents the possibility of someone tripping over it.
- Close supervision is necessary when the appliance is in use or when the oil is hot.
- This appliance must not be used by children. Close supervision is always necessary when this or any other appliance is used near children.
- Do not use attachments not recommended by the manufacturer.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts when handling hot surfaces; and allow metal parts to cool before cleaning.
- 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.
- Do not operate this appliance without the Removable Cooking Pot in place.
- Do not use with an extension cord.
- Handles must be properly assembled to basket and locked in place. See detailed instructions.

WARNING – Failure to follow these warnings and safety instructions may result in fire:

- 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 or contact Customer Service at 1-800-334-0759 for examination, repair or adjustment.
- Do not use attachments not recommended by the manufacturer.
- Do not place the appliance near a hot gas or electric burner or in a heated oven.

- Do not place any items on top or next to this appliance at any time. To prevent a fire, keep this appliance clear of contact with any flammable materials including curtains, draperies, walls, plastic materials, etc., at all times.
- Do not place any flammable materials in or close to the Deep Fryer, such as paper, cardboard, plastic or flammable substances.
- Oversized foods must not be inserted into the Deep Fryer as they may create a fire.

WARNING – Failure to follow these warnings and safety instructions may result in electric shock and may result in death or personal injury.

- Disconnect the Deep Fryer from the wall outlet when the unit is not in use and before cleaning. Note: To disconnect, turn the control to OFF, then remove plug from wall unit.
- Do not immerse the appliance or plug in water or any other liquid.
- Do not use attachments not recommended by the manufacturer.
- Do not use outdoors or for commercial purposes.
- Do not use this appliance for other than intended use.
- Do not clean with metal scouring pads or any abrasive materials. (*Pieces can break off the pad and touch electrical parts resulting in the risk of electrical shock.*)

POLARIZED PLUG INFORMATION

This appliance has a polarized plug (*one blade is wider than the other*). To reduce the risk of electric shock this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse it. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature by modifying the plug in any way.

SAVE THESE INSTRUCTIONS

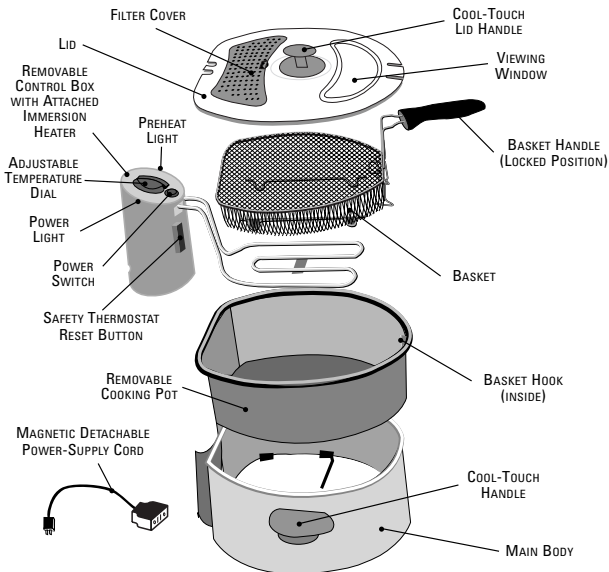
THIS UNIT IS FOR HOUSEHOLD USE ONLY

WELCOME

Congratulations on your purchase of an OSTER® Deep Fryer! To learn more about OSTER® products, visit us at www.oster.com. Your Deep Fryer includes the following technology and features:

- Immersion heater for faster heating than conventional deep fryers.
- Fryer Basket allows you to raise and lower the basket from the oil and keep food warm without further cooking.
- Fryer Basket Handle provides a safe way to remove the basket from the Deep Fryer.
- Fully removable, stainless steel Cooking Pot and immersion heater for easy cleaning.

FEATURES OF YOUR DEEP FRYER



AUTOMATIC SAFETY SWITCH

The automatic safety switch ensures that the unit will not operate unless the control box has been inserted correctly into the stainless steel base.

RESETTING THE SAFETY THERMOSTAT

- Resetting the safety thermostat may be necessary if unit will not turn on at start up (*power switch "ON" and temperature dial set to selected temperature*) or if unit appears to have stopped working.
- Unplug the unit from the wall electric outlet.
- Allow the unit to cool down.
- Check the oil level in your unit. If it is below the minimum level, oil should be added before resetting the unit and resuming cooking cycle.
- Remove the control box with heater.
- Using a narrow slotted screwdriver, press the recessed reset button on the front of the control box, located about midway along the mounting slide rails to the left and behind the heat tube.

OPERATING THE BASKET HANDLE

- If handle is loose and not connected to the basket; hold handle upside down and squeeze the ends together of the metal rods. While squeezing, bring ends between the two metal loops at the front of the basket and release the ends allowing them to engage the loops. Now you can fold up the handle into the locked position. (See Figure 1)
- Lift handle from the storage position and pull back until handle is easily locked into position. The handle will not be able to be moved forward if it is locked properly. (See Figure 2)
- To store the basket, the basket handle can be moved back into the storage position by pushing the black handle forward until it has snapped out of the locked position. It will rest upside down on the basket floor. (See Figure 2)
- It is very important that you lock the handle into place before using the Fry Basket.

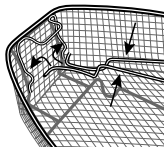
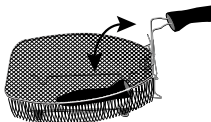


FIGURE 1

LOCKED POSITION



STORAGE POSITION

FIGURE 2

BEFORE USING FOR THE FIRST TIME

- Read all the sections of this fold-out manual carefully.
- Remove the fryer from the packaging.
- Open the lid by lifting up on the lid handle.
- Remove all accessories and printed documents from the basket.
- Take out the basket.
- Take out the control box (with heater) by grasping and sliding upward.
- Clean the lid, filter cover, metal mesh filter, basket, cooking pot and the main body with hot water, a little dishwashing liquid and a sponge or put these parts into the dishwasher to clean.
- Clean the heater with hot water. **Never immerse the control box in water.** Dry thoroughly, being careful not to bend wires leading to thermostat.

FILLING THE COOKING POT WITH OIL

- Make sure the cooking pot is correctly positioned in the main body.
- Fill pot with oil. The oil level must be maintained between the minimum and maximum level marks indicated on the inside of the pot. Check the level before each use and add oil if necessary.
- For healthier, crispier fried foods, we recommend you use a good quality vegetable oil, pure corn oil, sunflower oil or canola oil.
- Wipe inside of viewing window with a small amount of vegetable oil to help prevent condensation which can obstruct your view through the window while cooking.

PRE-HEATING

WARNING: For your safety, do not use your fryer under wall cupboards and keep away from curtains and similar fittings. Never leave the appliance unattended while in use. This appliance is not intended to be used by children.

- During the first use, the fryer may give off a slight odor. This is normal and is due to the newness of the product.
- Always check before each use that the oil level is between the MINIMUM and MAXIMUM lines on the inside of the non-stick pot.
- Do not use the fryer without the cooking pot, without oil or with an insufficient level (below the minimum level).

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- Always unplug the fryer when not in use.
- Put the control box on the main body. Grasp the control box and slide down the tracks at the back of the main body. The heater will be positioned in bottom of cooking pot.
- Cover the cooking pot with the lid. Make sure filter is in place.
- Attach magnetic cord to back of control box and plug into outlet. The proper position is with the cord angled upward where it attaches at the control box. The cord is held in place magnetically. Turn on the power switch on the control box. The power indicator red light will come on.
- Turn the thermostat knob to the desired frying temperature. (265°F, 300°F, 340°F, 375°F) The amber pre-heat indicator light will come on.
- When the oil temperature has risen to the desired setting, the amber pre-heat indicator light will go out. Pre-heating takes approximately 10-12 minutes.
- Fill the basket with food. **DO NOT FILL THE BASKET MORE THAN 2/3 FULL FROM BOTTOM OF BASKET.**

FRYING FOODS

- Remove lid by grasping the cool touch handle and slowly lower the basket with food into the oil and begin to fry the food.

WARNING: Do not touch any metal parts of the fryer as they may be hot.

- Replace the lid on the cooking pot.
- Always use the basket to fry foods.
- The preheat indicator light will cycle on and off during use.

NOTE: During frying, you may hear a slight clicking noise. This is normal.



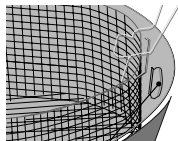
FRYING POSITION



DRAINING POSITION

AT THE END OF THE COOKING TIME

- When the frying time is up, lift the basket up slowly and out of the oil. Place the basket support clip (*at the base of the basket handle*) onto the Basket-hook in the cooking pot to allow excess oil to drain from the food.
- Let the food drain for a minute, remove basket and lay food out onto a paper towel lined baking sheet to allow any remaining oil to drain away.
- For best results, if you are frying more than one load, you will want to give the oil a chance to heat up to the proper temperature before placing another load into the fryer. The pre-heat indicator light will go out.
- Always turn off the power switch and turn the adjustable temperature dial all the way to the left, or until you hear a click, or the preheat light goes out. Unplug the deep fryer when you have finished frying.
- Let the fryer cool completely (1 to 2 hours) before storing or cleaning.
- Never carry or move the deep fryer with hot oil inside.



BASKET HOOK

FILTERING AND CHANGING THE OIL

- Make sure the fryer is unplugged and the oil has cooled down before cleaning or storing your fryer.

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- The oil does not need to be changed after each use. On average, oil can be used for 8 to 12 uses. You will need to change it more often when frying fish or heavily battered foods.
- We recommend filtering the oil if you see any food debris left in the oil or on the bottom of the pot. You may do this by performing the following:
- Remove the basket. Carefully pour the clear oil into another large pot or saucepan (*minimum of 3 to 5 liters*), leaving food debris in bottom of cooking pot. Discard this small amount of oil with food debris.

HOW TO CLEAN

- Prior to washing, wipe oil residue and food debris from cooking pot with paper towels.
- Wipe heater with dry paper towels until it is free from oily residue. Take care not to bend thermostat wires on heater.
- To clean the control box and heater, use a damp dishcloth that has been dipped in water and mild dish soap. Completely wipe down all parts of the control box. Wipe off all residual dish soap with a damp cloth. Do not reassemble the deep fryer until all the parts are thoroughly dry.
- To remove metal mesh filter, push back on filter cover locking tab and lift up on cover.
- Clean the lid, filter cover, metal mesh filter, basket, bowl and the main body with hot water, a little dishwashing liquid and a sponge or put these parts into the dishwasher to clean. The filter can be soaked in warm water with dishwashing liquid. Be sure to rinse well and allow to dry completely.

Place the bowl as vertically as possible in the dishwasher, while ensuring it will not hinder the spray arms. Dry thoroughly before reassembling all parts.

STORING YOUR APPLIANCE

- Do not store appliance that still contains oil in the oil tank or that has not been cleaned and dried thoroughly.
- For best results in storing your appliance, fold fry basket handle back into basket, also, place the control box on the stainless steel base and oil tank.
- Store metal mesh filter under filter cover on lid.
- Store in a dry area. Unit can be stored in its box. Do not place heavy items on top of the deep fryer or the box, as this could result in damage to your appliance.

COOKING GUIDE

The frying times given in this chart are only a guide and should be adjusted accordingly to suit the quantity fried.

FOOD	TEMPERATURE	APPROXIMATE COOKING TIME (MINUTES)
Mushrooms	300°F / 150°C	3 – 4
Breaded Chicken	350°F / 175°C	15 – 21
Chicken Strips	350°F / 175°C	3 – 4
Shrimp	350°F / 175°C	4 – 5
Fish Cakes or Balls	300°F / 150°C	4 – 6
Fish Fillets	375°F / 190°C	6 – 7
Fish Fillets in batter	375°F / 190°C	4 – 6
French Fries, thin	375°F / 190°C	4 – 6
French Fries, thick	350°F / 175°C	8 – 10

One-Year Limited Warranty

Sunbeam Products, Inc., or if in Canada, Sunbeam Corporation (Canada) Limited (collectively “Sunbeam”) warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. Sunbeam, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty.

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This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A. –

If you have any question regarding this warranty or would like to obtain warranty service, please call 1.800.334.0759 and a convenient service center address will be provided to you.

In Canada –

If you have any question regarding this warranty or would like to obtain warranty service, please call 1.800.667.8623 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc., located in Boca Raton, Florida 33431.

In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited, located at 5975 Falbourn Street, Mississauga, Ontario L5R 3V8.

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For product questions contact:
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