

PHILIPS

deep fryer

adjustable thermostat



HD6122



PHILIPS

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IMPORTANT SAFEGUARDS

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

Read all instructions before using.

1. This appliance uses hot oil; it is very important to make sure the unit is placed in a safe place while in use or while the oil is still hot.
2. Extreme caution must be used when moving the Deep Fryer containing hot oil or other hot liquids. Do not move the Deep Fryer while cooking.
3. Close supervision is necessary when the appliance is in use or when the oil is hot.
4. Do not touch hot surfaces. Always use oven mitts when handling hot surfaces; and allow metal parts to cool before cleaning.
5. Let the Deep Fryer cool completely before moving it on or off the counter, before putting on or taking off parts, before cleaning or before putting away.
6. Unplug the Deep Fryer from electrical outlet when the unit is not in use and before cleaning. Make sure the temperature control is turned to "M" position, then remove plug from electrical outlet.
7. To protect against electrical shock, do not immerse the Deep Fryer, cord or plug in water or other liquids.
8. This appliance should not be used by children. Close supervision is always necessary when this or any other appliance is used by or near children.
9. Make sure the cord is not loose nor presents the possibility of someone tripping over it.

10. Do not operate this appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner; return the Deep Fryer to the retail location where it was purchased for examination, repair, or adjustment.
11. Use this appliance only for its intended use as described in this manual. Do not use accessory attachments not recommended by Philips Electronics North America Corporation as they may cause fire, electrical shock or injury.
12. Do not use outdoors or operate where oxygen is being administered or in the presence of explosive and/or flammable fumes.
13. Do not let cord hang over edge of table or counter, or contact hot surfaces.
14. Do not place on or near a hot gas or electric burner, or in a heated oven.
15. This appliance is intended for household use ONLY; it is not for commercial or industrial use.
16. Any service of the Deep Fryer should be performed by the retail location where it was purchased.
17. 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.
18. Do not place any flammable materials in or close to the Deep Fryer, such as paper, cardboard or plastic.
19. Oversized foods must not be inserted into the Deep Fryer as they may create a fire. Do not overfill the fry basket.
20. Do not use with an extension cord.

21. To disconnect Deep Fryer, turn Temperature Control Dial to "M", then remove plug from electrical outlet. Remove plug by gripping plug body and pulling it from the outlet. Never yank or twist cord to unplug.
22. Be sure basket handle is locked in place.
23. During frying, hot steam is released through vent openings in lid. Keep your hands and face at a safe distance from the steam. You should also be careful of the hot steam when you open the lid.

SAVE THESE INSTRUCTIONS

SPECIAL INSTRUCTIONS

The Deep Fryer has a short cord to reduce the hazards of becoming entangled in or tripping over a longer cord.

USE OF AN EXTENSION CORD IS NOT RECOMMENDED WITH DEEP FRYER.

Operating the Deep Fryer and another appliance at the same time from the same electrical circuit could cause an electrical overload condition, which would blow the fuse or trip the circuit breaker.

SPECIAL POLARIZED PLUG INSTRUCTIONS

This Philips Deep Fryer has a polarized plug for an added safety feature.

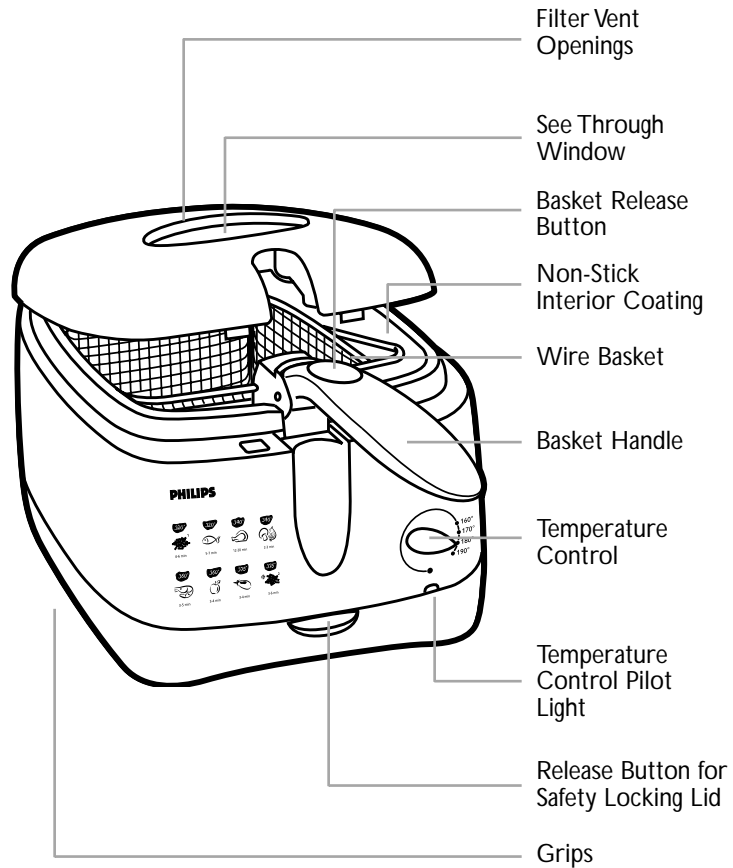
- Plug will fit into polarized outlet only one way.
- If plug does not properly fit outlet at first, reverse it.
- If plug still does not fit, contact a qualified electrician.

DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE

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Features

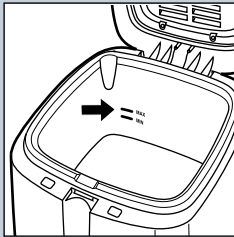


- Permanent Filter
- Cord Storage Compartment
- Steam Condensation Collector
- Cool Wall Exterior
- Non-slip Feet

Important:

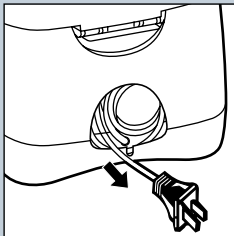
- Read the Instructions for Use and look at the Illustrations before you start using the appliance.
- Clean the fryer parts as described in the "Cleaning" section. Dry all parts thoroughly.
- Make sure all parts are completely dry before you fill the fryer with oil or liquid fat.
- After you have used the appliance, set the temperature control to the lowest setting "M" (turn it completely to the left). Remove the plug from the electrical outlet and let the oil or fat cool down. Do not move the fryer until it has cooled down sufficiently.
- Never overfill the food basket since too much food can cause the temperature of the oil to decrease below optimal temperature for frying and result in foods that are not as light and crispy as they could be. Basket should only be 1/2 full of food at the most for optimal results.

Frying

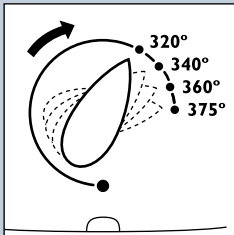


- 1 Place the appliance on a horizontal, level and stable surface out of the reach of children.
- 2 Fill the deep fryer with 2.5 qts. (2.3 liters) maximum, 1.5 qts. (1.5 liters) minimum of oil, liquid fat or melted solid fat up to the top indication mark on the inner pot.

Read the "Oil and Fat" section on how to do this.

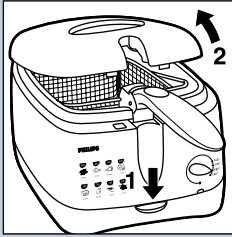


- 3 Remove the entire cord from the cord storage compartment and plug the cord into a 120V AC outlet.

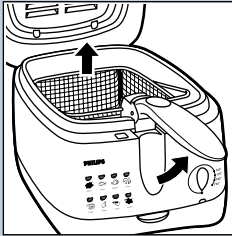


- 4 Set the temperature control to the correct temperature to preheat the oil.

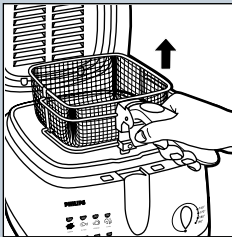
For information about which temperature to select, check the package of the food to be fried or the Preparation Time and Temperature Settings Table in these instructions for use. The pilot light will go on. While the fryer is heating up, the pilot light will go on and off a number of times. When it remains off for some time, the oil or fat has reached the selected temperature.



- 5** Open the lid by pressing the safety locking lid release button. The lid will spring open automatically. Keep face away from lid.



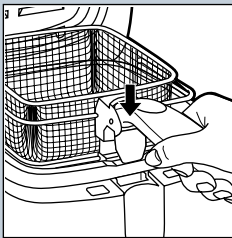
- 6** Lift the basket handle until it locks in horizontal position to raise the wire basket to its highest position.



- 7** Remove the wire basket from the fryer.

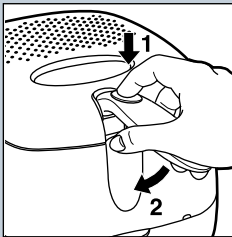
- 8** Put the food to be fried in the wire basket.

Never exceed the maximum amount of food to be fried in one batch (see the table about preparation times and temperature settings).



- 9** Carefully place the wire basket in the fryer.

- 10** Close the lid.



- 11** Press the basket release button of the basket handle and carefully lower the basket to its lowest position.

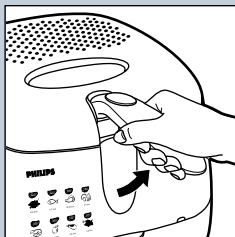
Stick to the preparation time indicated on the package or follow the preparation times mentioned in the table.

For a uniform golden frying result, lift the wire basket out of the oil or fat a few times during frying and gently shake the contents.

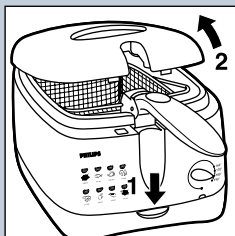
Be careful: hot steam will emerge from the filter vent openings in the lid during frying.

This is normal; however, keep away from this area during frying as steam is hot.

After Frying

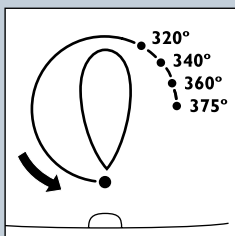


- 1 Lift the basket handle to locked position to raise the wire basket to its highest position.



- 2 Press the safety locking lid release button to open the lid.

Beware of the hot steam.



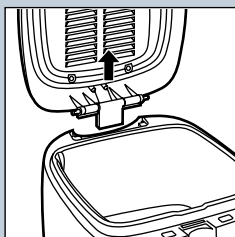
- 3 Carefully remove the wire basket from the fryer. If necessary, shake the basket over the fryer to remove excess fat or oil. Put the fried food in a bowl or colander containing grease-absorbing paper, e.g. paper towel.

- 4 After a batch has been fried, the pilot light will go on again. Wait until pilot light stays off for some time before frying the next batch.

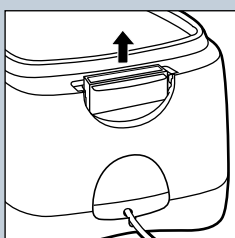
- 5 When finished, turn the temperature control all the way to the left to the "M" setting. Allow fat or oil to cool completely.

- 6 Unplug the cord from electrical outlet after each use. Oil can be poured out and strained when the fryer and oil have cooled.

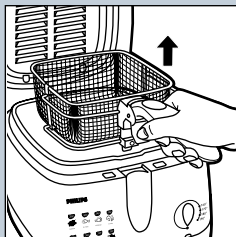
Cleaning



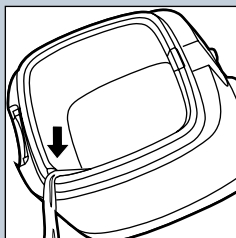
- 1 Remove the lid by gently and carefully pulling lid straight up.



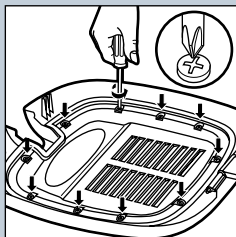
- 2 Remove the condensation collector from the back of the appliance.



- 3** Lift the basket handle to raise the wire basket to its highest position, let fat drip into pot and then remove the wire basket from the fryer.

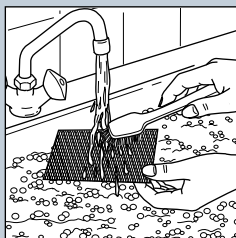


- 4** Pour out the oil or fat from the back left corner pour spout on inner pot into a suitable storage container if you plan on reusing it or to discard. Clean the housing and the inner pot with a moist cloth with non-abrasive dishwashing liquid and/or a paper towel to avoid damaging or scratching the non-stick coating.



- 5** Clean the lid, condensation collector and the wire basket in hot soapy water or in the dishwasher.

Do not use any abrasive cleaning agents or materials (e.g. scouring pads) to clean the appliance as to prevent damaging the non-stick coating interior.

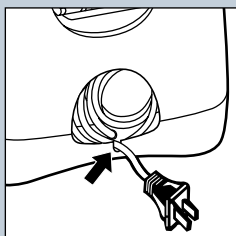


- 6** Rinse the parts with clean water afterwards and dry them thoroughly.

- 7** To clean the permanent anti-grease filter thoroughly as needed:

- Undo the screws on the inside of the lid.
- Remove the filter and clean it in hot soapy water. Let the filter dry thoroughly before you put it back into the lid and before you start using the appliance again.

Storing the Appliance



- 1** Put all parts back onto/into the fryer and close the lid.
- 2** Wind up the cord, push it back into the storage compartment and put the plug in the plug clip.
- 3** Lift the fryer by its grips.

Oil and Fat

It is recommended to use a good quality frying oil or liquid frying fat, preferably vegetable oil or fat. You can also use solid frying fat, but in that case you should melt it in a pan over low heat before using to prevent splattering or overheating of the fat. Using butter or margarine is not recommended due to lower smoking temperatures.

Only use types of oil or fat that are suitable for deep-frying and that contain an antifoam agent. You can find this information on the package or label of the oil or fat.

Never mix two different kinds of oil or fat!

Changing the oil or fat

As the oil or fat loses its favorable properties rather quickly, you should change the oil or fat regularly.

Disposing of used oil or fat

Allow oil or fat to cool completely. Pour used oil or liquid fat back into its original (resealable) plastic bottle. You can dispose of used solid fat by letting it solidify in the fryer (without the basket in it) and subsequently scooping it out of the fryer by means of a plastic or rubber spatula and wrapping it in a newspaper. Never use metal utensils as to prevent damaging non-stick coating.

Frying Tips

- Dry all foods before frying.
- Food should be as dry as possible before placing in basket.
- Do not add water or wet foods to cooking oils. Water will cause oil to splatter.

For preparation times and temperature settings, see the table at the end of this booklet.

Home-made French fries

You will make the tastiest and crispiest French fries in the following way:

Use firm potatoes and cut them into sticks. Rinse the sticks with cold water.

Fry the French fries twice:

- The first time for 4-6 minutes at a temperature of 320° F.
- The second time for 2-4 minutes at a temperature of 375° F.

Frozen food

Food from the freezer (+3.2° F to 0° F) will cool the oil or fat considerably when it is immersed in it. Because it does not sear right away, the food may also absorb too much oil or fat. Take the following measures to prevent this:

Preferably allow frozen food to partly defrost at room temperature and shake off as much ice and water as possible.

Do not fry very large quantities at one time (see the table with preparation times and temperature settings).

Getting rid of unwanted flavors

Certain types of food, particularly fish, can give the oil or fat an unpleasant flavor. To neutralize the taste of the oil or fat:

- Heat the oil or fat to a temperature of 300° F.
- Put two thin slices of bread or a few sprigs of parsley in the oil.
- Wait until no more bubbles appear and then scoop the bread or the parsley out of the fryer with a spatula.

The oil or fat will now have a neutral taste again.

Troubleshooting Guide

If your fryer does not function properly or if the frying quality is insufficient, consult the table below.

Problem	Possible cause	Solution
The fried food does not have a golden brown color and/or is not crispy.	The selected temperature is too low and/or the food has not been fried long enough.	Check on the package directions of the food or in the table in these instructions for use whether the temperature and/or preparation time you have selected is/are correct.
	There is too much food in the basket.	Never fry more food at one time than the quantities indicated in the table.
	The oil or fat does not get hot enough.	The fuse of temperature control may have blown, causing the thermal safety cut-out to switch the appliance off. Be sure you have set the Temperature Control to the proper setting.
The fryer gives off a strong unpleasant smell.	The permanent anti-grease filter is saturated.	Remove the lid and clean the lid and filter in hot soapy water or in the dishwasher.
	The oil or fat isn't clean anymore.	Change the oil or fat. Regularly strain the oil or fat to keep it fresh longer if you plan on reusing it.
	The type of oil or fat used is not suitable for deep-frying food.	Use frying oil or liquid frying fat of good quality. Never mix two different types of oil or fat.
Steam escapes from places other than the filter.	The lid has not been closed properly.	Check whether the lid has been closed properly.
	The permanent anti-grease filter is saturated.	Remove the lid and clean the lid and filter in hot soapy water or in the dishwasher.
	The sealing ring around the metal inside of the lid is dirty.	If the ring is dirty, clean the lid in hot soapy water or in the dishwasher.
During frying, the oil or fat spills over the edge of the fryer.	There is too much oil or fat in the fryer.	Make sure the oil or fat in the fryer does not exceed the top indication mark on the inner pot.
	The food contains too much liquid.	Dry the food thoroughly before you start frying it and fry the food in accordance with these instructions for use.
	There is too much food in the frying basket.	Do not fry more food at one time than the quantities indicated in the table.
The oil or fat foams too much during frying.	The food contains too much liquid.	Dry the food thoroughly before frying it.
	The type of oil or fat used is unsuitable for deep-frying food.	Never mix two different types of oil or fat and use oil or liquid fat that contains an antifoam agent.
	The inner pot has not been cleaned properly.	Clean the inner pot as described in these instructions for use.

Preparation Times and Temperature Settings

The table below indicates how much of a particular type of food you can prepare at one time and which temperature and preparation time you should select.

If the instructions on the package of the food to be prepared differ from those in the table, always follow the instructions on the package.

	Type of food	Advised quantity per session	Frying time (minutes) fresh or (partly) defrosted food	Frying time (minutes) frozen food	
320°F	Home-made French fries*) 1st frying cycle	600 g /21 Oz	4-6	-	
	Fresh fish	450 g /16 oz	5-7	-	
340°F	Chicken (drumsticks)	3-5 pieces	12-15	15-20	
	Cheese croquettes	5 pieces	4-5	6-7	
	Mini potato pancakes	4 pieces	3-4	4-5	
	Vegetable fritters (mushrooms, cauliflower)	8-10 pieces	2-3	-	
360°F	Chinese spring rolls	2-3 pieces	6-7	10-12	
	Vietnamese spring rolls	5-6 pieces	5-6	8-10	
	Chicken nuggets	8-10 pieces	3-4	4-5	
	Mini snacks	8-10 pieces	3-4	4-5	
	Meatballs (small)	8-10 pieces	3-4	4-5	
	Mussels	12-15 pieces	2-3	3-4	
	Squid rings in batter	8-10 pieces	3-4	4-5	
	Fish (pieces) in batter	8-10 pieces	3-4	4-5	
	Shrimp	8-10 pieces	3-4	4-5	
	Apple fritters	5 pieces	3-4	4-5	
	375°F	Home-made French fries*) 2nd frying cycle	600 g /21 Oz	3-4	-
		Frozen French fries	450 g / 16 oz	-	5-6
Crisps (very thin potato slices)		600 g /21 Oz	3-4	-	
Doughnuts		3-4 pieces	5-6	-	
Camembert (breadcrumbed)		2-4 pieces	2-3	-	
Wiener schnitzel		2 pieces	3-4	-	

*) See 'Frying tips' for the preparation of home-made French fries.

For assistance

For assistance call toll free:

**1-800-243-7884
or visit our website: www.philipsonline.com.**

FULL ONE YEAR WARRANTY

Philips Electronics North America Corporation warrants each new Philips product, model HD6122 (except cord), against defects in materials or workmanship for a period of one year from the date of purchase.

IMPORTANT: This warranty does not cover damage resulting from accident, misuse or abuse, lack of reasonable care, the affixing of any attachment not provided with the product or loss of parts or subjecting the product to any but the specified voltage.*

**PHILIPS ELECTRONICS NORTH AMERICA CORPORATION
WILL NOT PAY FOR UNAUTHORIZED SERVICE OF ANY
TYPE.**

**NO RESPONSIBILITY IS ASSUMED FOR ANY SPECIAL,
INCIDENTAL OR CONSEQUENTIAL DAMAGES.**

In order to address warranty issues, simply take or ship the product back to the retail location where it was purchased.

* Read enclosed instructions carefully.

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A Division of Philips Electronics North America Corporation
1010 Washington Blvd., Stamford, CT 06912-0015

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