

# WEST BEND® DEEP FRYER

L 5179

TO PREVENT PERSONAL INJURY OR PROPERTY DAMAGE, READ AND FOLLOW THE INSTRUCTIONS AND WARNINGS IN THIS CARE AND USE INSTRUCTION MANUAL.

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

- Read all instructions
- Do not touch hot surfaces. Use oven mitts.
- To protect against electric shock, do not immerse fryer base, its cord or plug in water or other liquid.
- Close supervision is necessary when deep fryer is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow fryer to cool before putting on or taking off parts, and before cleaning.
- Do not operate deep fryer with a damaged cord or plug or if fryer fails, or has been damaged in any manner. Return fryer to West Bend Housewares for examination, repair or adjustment.
- The use of accessory attachments not recommended by West Bend Housewares may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table, countertop, or surface area or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving deep fryer containing hot oil.
- Do not use deep fryer for other than intended use.
- Secure cover onto fryer whenever oil is hot. See detailed assembly instructions.
- Always make sure temperature knob is at "0" before plugging cord into wall outlet. To disconnect, set temperature knob to "0", then remove plug from wall outlet.

**SAVE THESE INSTRUCTIONS:** Your deep fryer needs no special care other than cleaning. See Warranty section in this booklet for servicing details. Do not attempt to repair it yourself.

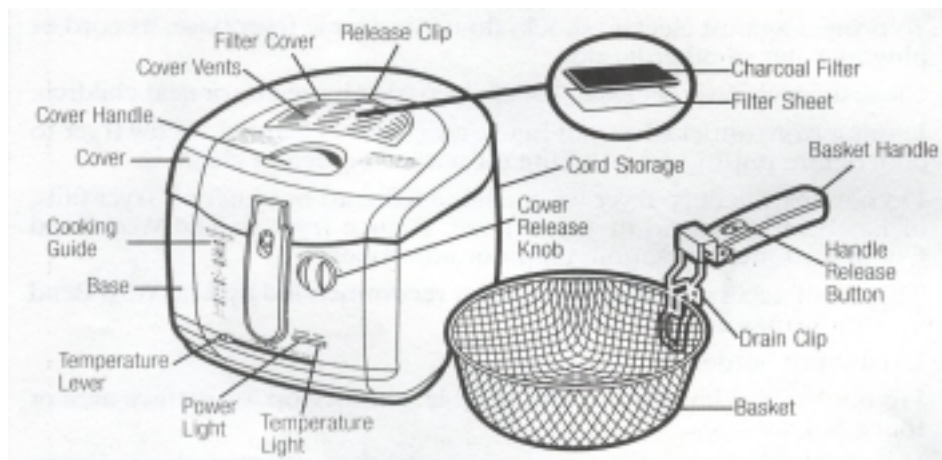
For Household Use Only

**WARNING:** To prevent personal injury or property damage caused by fire, always unplug this and other appliances when not in use.

**Electrical Cord and Plug Information:** WARNING: Your deep fryer has a short cord as a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with the cord. Do not allow children to be near or use this deep fryer without close adult supervision. Do not use with an extension cord. Serious hot-oil burns may result from a deep fryer being pulled off a table, countertop or surface area.

To avoid circuit overload, do not operate another high wattage appliance on the same circuit.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.



## CLEAN BEFORE USING

**CAUTION:** To prevent personal injury or electric shock, do not immerse fryer base, its cord or plug in water or other liquid.

Before using fryer, clean parts as follows:

Fill inside of fryer with hot soapy water to the MIN fill line. Wash inside with dishcloth, empty, rinse carefully and dry. Wipe outside with damp cloth and dry.

Wash basket and handle in hot soapy water with dishcloth, rinse and dry.

Wipe cover with a damp cloth and dry. **Do not put cover in water, as charcoal filter will become wet.**

Your deep fryer is now ready to use.

## FRYING GUIDELINES

Before using deep fryer, carefully review the following guidelines for safe use:

**WARNING:** To prevent severe personal injury or property damage, use caution when cooking with hot oil.

- Always use fryer on a stable, dry and level heat-resistant surface, away from any edge.
- Always make sure fryer is completely dry before adding vegetable oil for cooking.
- Fill fryer with vegetable oil to the MAX fill line, about 11 cups. Do not fill fryer beyond MAX fill line to prevent boil-over of hot oil when food is added.
- Use only good quality vegetable oil for frying. Do not use vegetable shortening, lard, butter, margarine or olive oil for frying as these are not suitable for high temperature frying.
- Never add water or any other liquid to oil for frying as any amount of liquid can cause eruption of hot oil.
- Always add oil to fryer before it is plugged in. Do not allow fryer to heat before oil is added to prevent damage to fryer or possible ignition of oil.
- Do not use fryer under a cabinet as excessive steam is emitted from cover vent which can cause damage.
- Always remove any excess moisture or ice crystals from foods before frying by blotting dry with paper toweling. This will help prevent excessive spattering and foaming of hot oil.
- For even cooking, fry similar-sized pieces of food and do not overfill basket. As a general rule, do not fill basket more than  $\frac{2}{3}$  full with food to ensure food is completely covered with oil when cooking.
- Food can be breaded or batter-coated before frying if desired. Follow recipe directions.
- Foods are normally done when they float to the surface and are nicely browned. Empty food from basket onto paper toweling to drain before serving.
- Always secure cover onto fryer whenever oil is hot.
- Hot steam escapes from cover causing burns. To prevent personal injury or steam burns use protective oven mitt when opening.
- Use only metal cook tools in fryer. Do not use plastic or rubber cook tools as they will be damaged from hot oil.
- It is best to use fresh oil each time the fryer is used to prevent transfer of flavor. Do not reuse oil more than two times as oil deteriorates with use.

- When finished frying, unplug cord from wall outlet, secure cover onto fryer and allow covered fryer to cool completely before removing oil and cleaning.
- Replace charcoal filter after every 10 to 12 uses to help reduce odor when frying and also to prevent oil from overflowing due to using a dirty filter. See Warranty section in this book for ordering replacement charcoal filters. Do not use fryer without charcoal filter.

## TO USE DEEP FRYER

1. Place fryer on a stable, dry and level heat-resistant surface, away from any edge. Open cover by turning cover release knob clockwise and then lifting cover handle. Lift basket handle up until handle locks in horizontal position. See Diagram 1. Lift basket out of fryer.
2. With basket removed, fill fryer base with vegetable oil to the MAX fill line, about 11 cups. See Diagram 2. Do not fill fryer with oil beyond the MAX oil level line to prevent boil-over when food is added. Do not operate fryer without oil as damage to fryer will occur.
3. Lower empty basket into oil and slide handle release button back to lower handle. **Basket handle must be lowered before closing cover.** See Diagram 3. Close cover to secure. To reduce oil spills, especially if fryer is tipped over, make sure cover is completely secured onto fryer. The cover temporarily reduces oil from spilling if fryer is tipped over; however, care should still be used when moving fryer.
4. With temperature lever at "0" setting, plug cord into a 120 volt AC electrical outlet ONLY. Power light will glow and remain on as long as fryer is plugged in.
5. Set temperature lever to desired setting. See guide on fryer or in this book for recommended temperature to use for food being prepared.



**WARNING: HOT OIL!** To prevent serious personal injury or property damage from spills, keep cover secure on fryer whenever oil is hot.

6. Preheat covered fryer until temperature light goes out, about 10 to 12 minutes. Temperature light will cycle on and off during frying indicating temperature is being maintained.
7. Open cover. Lift basket handle up to locked position. Lift basket and place in drain position by securing drain clip over edge of metal liner. See Diagram 4. Place food evenly into basket. Do not fill basket more than  $\frac{2}{3}$  full with food. Refer to cooking guide in this book for recommended amounts of food to cook at one time.



8. **SLOWLY** lower basket into oil. Slide handle release button back to lower basket handle. Close cover to secure. **Basket handle must be lowered before closing cover.**

**CAUTION:** To prevent personal injury or steam burns, use protective oven mitt when opening. Hot steam escapes from cover causing burns.

9. Fry food to desired doneness. Refer to guide on fryer or in this book for recommended times. Foods are usually done when they float to the surface and are nicely browned.

- When done, open cover by turning cover release knob clockwise and then lifting cover handle. Lift basket handle up to locked position. Lift basket and place in drain position. Allow food to drain briefly in drain position, then remove basket from fryer and empty food onto paper toweling to finish draining before serving. Season as desired.

If frying additional food, place empty basket back into oil, slide handle release button back to lower handle. Close cover to secure. Allow oil to heat until temperature light goes out, about 3 to 5 minutes. Continue frying following guidelines above.

If oil level falls below MIN line, add fresh vegetable oil to bring the level back to MAX line.

- When finished frying, set temperature lever to "0." Unplug cord from electrical outlet and allow fryer to cool completely before removing oil and cleaning.

**WARNING: HOT OIL!** To prevent serious personal injury or property damage from spills, keep cover secure on fryer whenever oil is hot.

## CARE AND CLEANING

Always unplug cord from electrical outlet and remove basket from fryer. Close cover to secure onto fryer and allow covered fryer to cool completely before removing oil and cleaning fryer.

**CAUTION:** To prevent personal injury or electric shock, do not immerse fryer base, its cord or plug in water or other liquid.

### Remove Cover and Condensation Cup

Open cover 90° and lift to remove from base. See Diagram 5. Lift condensation cup out of cover hinge area on backside of fryer. See Diagram 5.



Diagram 5  
Open cover 90°, lift to remove  
Lift condensation cup to remove

### Remove Oil

If oil is to be discarded, pour into a disposable container; discard. If oil is to be saved, strain into a dry, clean container by filtering through a sieve lined with paper toweling. Usually, oil may be reused once or twice. Oil should be stored in a covered container in refrigerator. Do not store oil in fryer at room temperature, as the oil will become rancid. Do not store fryer containing oil in refrigerator, as fryer is not designed to be stored in refrigerator.

### Clean Fryer Base

After oil is poured out, wipe inside of fryer with paper toweling to remove residue. Then fill inside of fryer with hot soapy water to the MIN line. Wash inside with a dishcloth or non-metal cleaning pad such as Scrunge® scrubber sponge, Dobie® or Scotch-Brite Cookware Scrub 'n Sponge®. Do not use metal scouring pads or harsh scouring powders on fryer. After washing inside, empty, rinse carefully and dry. Wipe outside of fryer with a damp soapy cloth and dry.

### Clean Basket and Handle

Wash basket and handle in hot soapy water with a dishcloth, rinse and dry. The basket and handle may be cleaned in dishwasher, **TOP RACK ONLY**. Handle is not removable from basket.

### Clean Condensation Cup

Wash cup in hot soapy water with dishcloth, rinse and dry. Cup may be cleaned in dishwasher: **TOP RACK ONLY**. Replace cup back into base after cleaning.

### Clean Cover

**NOTE: Cover contains charcoal filter. Cover is not immersible for cleaning nor is it dishwasher safe. Do not take cover apart for cleaning.**

**For regular cleaning,** wipe top and bottom sides of cover with a damp soapy cloth, wipe clean and dry. Replace cover on base.

**For more thorough cleaning,** remove charcoal filter from cover by pushing release clip on filter cover. Lift out and set aside. **Do not wash charcoal filter.** Wipe top and bottom sides of cover with a damp soapy cloth, wipe clean and dry. Filter cover may be washed in hot soapy water, rinsed and dried. **Do not wash cover parts in dishwasher.** Replace charcoal filter back into recess of plastic cover with thin filter sheet down first. Lock filter cover in place. See Diagram 6. Replace cover on base.

**Storing Fryer**

Make sure all parts of fryer are clean and dry before storing. Place basket into fryer, lower basket handle and store fryer covered. Wrap cord around storage bar on backside of fryer.

**Replacing Charcoal Filter**

The charcoal filter should be replaced after every 10 to 12 uses to help reduce odor during frying and also to prevent possibility of oil overflowing due to using a dirty filter. See Warranty section on ordering charcoal filters. **Do not use any other charcoal filter as a substitute and do not use fryer without a charcoal filter.**

**CAUTION:** To prevent personal injury or property damage from oil overflowing due to using a dirty charcoal filter, replace filter as recommended after every 10 to 12 uses. Do not use fryer without charcoal filter.

To replace charcoal filter, push in release clip on filter cover. Lift charcoal filter out and discard. Wipe recess area clean with a damp soapy cloth, wipe clean and dry. Wash filter cover in hot soapy water, rinse and dry. Place new charcoal filter into recess with thin filter sheet down first. Replace filter cover and close to lock in place. See Diagram 6.



**COOKING GUIDE**

The following are approximate times for maximum recommended amounts of food. If less food is cooked, times will be slightly shorter. Do not fill basket more than 2/3 full for best results. Foods are usually done when they float to the surface and are nicely browned.

<b>FOOD</b>	<b>AMOUNT</b>	<b>TEMPERATURE</b>	<b>TIME</b>
<b>Chicken</b>			
Frozen, precooked	3 pieces	375°	8-10 minutes
Frozen, nuggets	1 1/2 pounds	375°	5-6 minutes
Raw, parboiled, battered	3 pieces	350°	9-12 minutes
<b>Doughnuts</b>	3-4	375°	2-3 minutes
<b>Egg Rolls, frozen</b>	3-4	375°	8-9 minutes
<b>Fish</b>			
Frozen, fillets	3 pieces	375°	5-6 minutes
Raw, battered	3 pieces	350°	4-6 minutes
<b>French Fries</b>			
Frozen, crinkle cut	2 pounds	375°	12-15 minutes
Frozen, shoe string	2 pounds	375°	5-7 minutes
Frozen, wedges	1 1/2 pounds	375°	7-9 minutes
Raw Fries, see recipe	1 1/2 pounds	350°-375°	see recipe

<b>FOOD</b>	<b>AMOUNT</b>	<b>TEMPERATURE</b>	<b>TIME</b>
<b>Onion Rings</b>			
Frozen, battered	1½ pounds	375°	6-8 minutes
Raw, battered	4-5 rings	375°	3-4 minutes
<b>Shrimp</b>			
Frozen, battered	1½ pounds	375°	4-6 minutes
Fresh, battered	¾ pound	325°	3-5 minutes
<b>Vegetables</b>			
Frozen, battered	1½ pounds	375°	2-3 minutes
Raw, battered	¾ pound	350°	2-3 minutes

## **RECIPES**

Follow basic user instructions when making these recipes in deep fryer.

### **Raw Fries**

5-6 medium potatoes, peeled, if desired

1. Cut each potato into ¾-inch strips. Place in large bowl, cover with cold water. Allow to soak 15 minutes, or until ready to fry, to remove surface starch.
2. Rinse; drain and dry thoroughly with paper toweling before adding to basket.
3. To cook, choose either the double fry or single fry method from below.

### **Double Fry**

1. Fill fryer with oil to MAX Level. Preheat, covered fryer, with basket lowered, at 350° until temperature light goes out.
2. Open cover; lift basket to drain position, add raw fries. Do not add more than 1½ pounds of raw fries to basket to prevent boil-over when basket is lowered.
3. Slowly lower basket. Lower basket handle. Close cover to secure. Cook 3 to 4 minutes until fries are cooked through but not browned.
4. Open cover. Lift basket handle to locked position. Lift basket to drain position. Set temperature control to 375°F. When temperature light goes out, slowly lower basket. Lower basket handle. Close cover to secure. Continue to cook 8 to 10 minutes to brown and crisp fries.
5. When fries are done, open cover; lift basket to drain position to allow excess oil to drain off. Empty fries onto paper toweling to finish draining before serving. Season as desired. Makes 6 servings.

### **Single Fry**

1. Fill fryer with oil to MAX level. Preheat covered fryer with basket lowered, at 375°F until temperature light goes out.
2. Open cover; lift basket to drain position; add raw fries. Do not add more than 1½ pounds of raw fries to basket to prevent boil-over when basket is lowered.
3. Slowly lower basket. Lower basket handle. Close cover to secure. Cook 15 to 18 minutes until fries are browned and crisp.
4. When fries are done, open cover; lift basket to drain position to allow excess oil to drain off. Empty fries onto paper toweling to finish draining before serving. Season as desired. Makes about 6 servings.

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