

EURO-PRO X

2 Liter Deep Fryer

OWNER'S MANUAL

Model F1052

120V., 60Hz., 1500 Watts



EURO-PRO Operating LLC

U.S.: 94 Main Mill Street, Door 16
Plattsburgh, NY 12901

Canada: 4400 Bois-Franc
St-Laurent, QC H4S 1A7

Tel.: 1 (800) 798-7398
www.euro-pro.com

ONE (1) YEAR LIMITED WARRANTY

EURO-PRO Operating LLC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase, when utilized for normal household use, subject to the following conditions, exclusions and exceptions. If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to:

U.S.: **EURO-PRO Operating LLC**, 94 Main Mill Street, Door 16, Plattsburgh, NY 12901
Canada: **EURO-PRO Operating LLC**, 4400 Bois Franc, St. Laurent, QC H4S 1A7

If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date and \$ 5.95 to cover the cost of return shipping and handling must be included. *

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alterations to the product or any of its parts, which have been performed by a repair person not authorized by **EURO-PRO Operating LLC**.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event is EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states/provinces do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

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

***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach a tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**



OWNERSHIP REGISTRATION CARD FOR CANADIAN CONSUMERS ONLY

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

EURO-PRO Operating LLC, 4400 Bois Franc, St. Laurent, QC H4S 1A7

Model F1052

Appliance model

Date purchased

Name of store

Owner's name

Address

City

Prov.

Postal Code

OPERATING INSTRUCTIONS

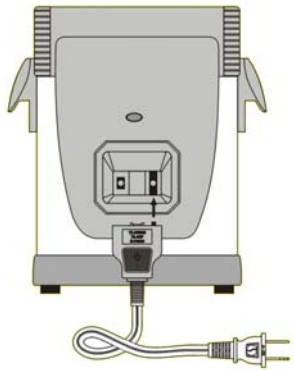
Detachable Power Cord

Your deep fryer has been specifically designed with your safety in mind. EURO-PRO has incorporated a detachable power supply cord. This power supply cord is designed to "Break Away" from the fryer body in the event that the supply cord is inadvertently pulled. This is intended to prevent the tipping of the appliance and hazardous spilling of hot oil. The female receptacle portion of the power supply cord is permanently attached to the rear of the control panel.

To connect the male power cord plug to the female receptacle on the appliance, orient the male plug so that it mates with the female receptacle. The male plug can only be inserted one way. If the male plug will not go into the receptacle on the appliance, rotate the male plug 180°.

IMPORTANT: Should the male plug become detached from the appliance during use, it is important to:

1. Unplug the power cord from the wall outlet.
2. Turn off the appliance at the control panel.
3. Re-attach the power cord to the appliance.
4. Re-connect to power outlet.
5. Turn the appliance back on.



Cleaning Instructions

Warning: Always remove the plug from the wall socket before cleaning. Allow the deep fryer and the oil to cool completely (approximately 2 hours) before cleaning. Never immerse the control panel, cord or plug in water or any other liquid.

- Follow the cleaning instructions. (Prior to First Use)
- Never immerse the control panel, cord or plug in water or any other liquid.
- Do not place the control panel, cord or plug in the dishwasher.
- Clean the control panel only with a damp cloth.
- The oil container, frying basket, lid cover and filter can be washed in the dishwasher.
- The body of the deep fryer can be washed in warm soapy water. **Do not** put the body of the deep fryer in the dishwasher.

How To Reset the Deep Fryer

If for some reason the deep fryer stops heating, the reason might be that the safety reset switch has tripped. To reset the the deep fryer, follow the instructions listed below:

- Push the thermostat reset button located on the back of the control panel with the back of a ball point pen. (Fig. 6) The unit will beep to indicate that it has reset.

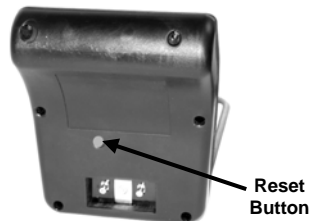


Fig. 6

IMPORTANT SAFETY INSTRUCTIONS

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

1. Read all instructions carefully before use.
2. **Do not** touch hot surfaces, always use handles or knobs.
3. To protect against electrical shock, do not immerse cord or plug in water or other liquids.
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, has been dropped or damaged in any manner. Return the appliance to EURO-PRO Operating LLC for examination, repair or adjustment. (See warranty.)
7. **Never** plug in before unit is assembled and before oil is added to the oil reservoir.
8. **Never** overfill the fryer with oil. Fill only between the minimum and maximum levels, as indicated inside the oil reservoir.
9. Be sure the basket handle is properly assembled to the basket and locked in place. (See assembly instructions.)
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Always insert heating element in the appliance first, then plug into the wall outlet. To disconnect, remove plug from wall outlet then wait for the unit to cool completely before removing the heating element.
12. Extreme caution must be used when moving any appliance containing hot oil or other hot liquids.
13. **Do not** leave appliance unattended while in use.
14. **Do not** use outdoors.
15. **Do not** let cord hang over the edge of the table, counter or touch hot surfaces.
16. **Do not** place on or near a hot gas or electric burner, or in a heated oven.
17. **Do not** use appliance for other than intended household use.

SPECIAL SAFETY INSTRUCTIONS

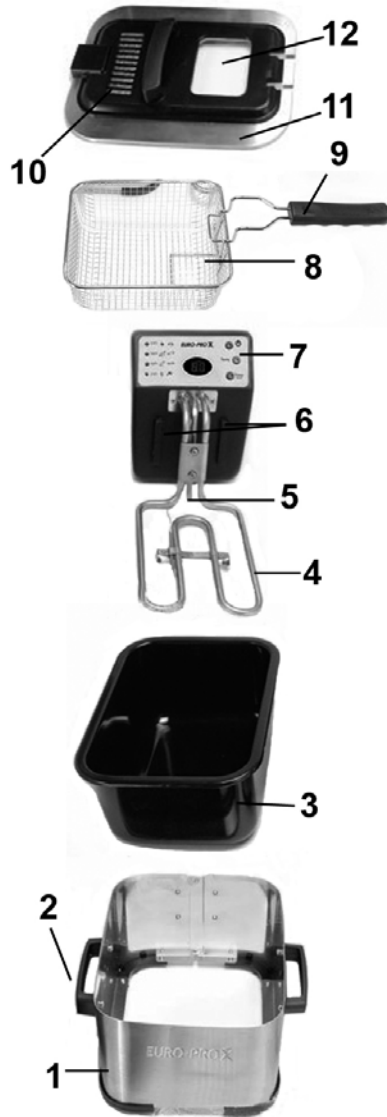
- A detachable magnetic power cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. **An extension cord (or longer detachable cord) is not recommended for use with deep fryers.**
- **Never** plug in the unit to an electrical outlet before the oil reservoir has been filled with oil.
- **Do not** immerse the deep fryer or the power cord in water.
- When opening the lid after frying, lift it slowly and wait a moment to allow the steam inside to escape before opening fully.
- To avoid a 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). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the 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.

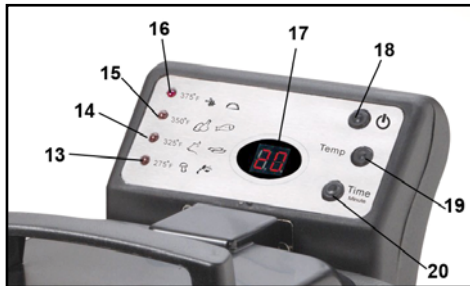
**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

GETTING TO KNOW YOUR DEEP FRYER

1. Body (Housing)
2. Body Handle
3. Oil Reservoir
4. Heating Element
5. Temperature Sensor
6. Guide Rail (x2)
7. Control Panel
8. Frying Basket
9. Frying Basket Handle
10. Built-in Filter
11. Lid Cover
12. Viewing Window
13. 275° Indicator Light
14. 325° Indicator Light
15. 350° Indicator Light
16. 375° Indicator Light
17. LED Display
18. Power Button
19. Temperature Select Button
20. Timer Select Button



Control Panel



Technical Specifications

Voltage: 120V., 60Hz.
Power: 1500 Watts

*Illustrations may differ from actual product

OPERATING INSTRUCTIONS

The following cooking times reflect only the approximate time needed to fry one basket filled only to the MAX line. The exact time may be different depending on actual quantity, personal cooking preferences, size and thickness of pieces, etc...

Temperature Settings

In general, use lower settings for delicate foods (vegetables, fish) and higher settings for frozen foods, French Fries and Chicken.

Food	Cooking Time	Temperature
French Fries	6-9 minutes	375°F
Fish Fillets	3-5 minutes	325°F
Chicken Fingers	6-8 minutes	350°F
Chicken Pieces	13-20 minutes	350°F
Fried Zucchini	3 minutes	325°F
Fried Mushrooms	3 minutes	325°F
Onion Rings	3 minutes	325°F
Donuts	3-5 minutes	350°F
Apple Beignets	4 minutes	350°F
Shrimp	4-6 minutes	325°F

Filtering & Changing The Oil

- Make sure the deep fryer is unplugged and the oil has cooled before cleaning or storing the deep fryer.
- The oil does not need to be changed after each use. In general, the oil will be tainted rather quickly when frying food containing a lot of protein (such as poultry, meat or fish). When oil is mainly used to fry potatoes and is filtered after each use, it can be used 8 to 10 times. However, do not use the same oil for longer than 6 months.
- To filter the oil first make sure the oil has cooled and then empty the oil from the oil container into another container or bottle. Fig. 4
Wash and dry the oil container and basket. Refill the oil container with the oil, pouring the oil through a wire strainer or paper filter. Fig. 5

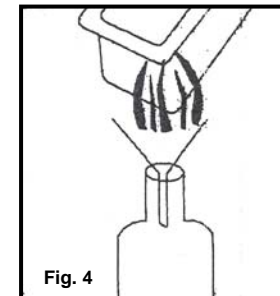


Fig. 4

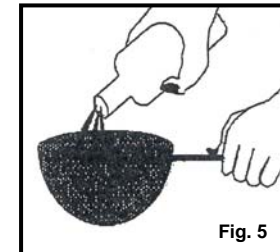


Fig. 5

OPERATING INSTRUCTIONS

Warning: In order to avoid injury or burns, never touch any metal parts on the deep fryer because they may be hot.

Filling the Frying Basket

- Do not fill the frying basket when it is immersed in oil.
- Place the food in the frying basket. Do not overfill it and never exceed the maximum quantities. For optimum results and shorter frying time, basket should be only 1/2 full.
- **Do not** fill the basket higher than the MAX line on the basket with frozen food.

Warning: When frying foods, remove the frying basket from the deep fryer before filling with frozen food because oil will spatter and cause burns.

Caution: Never exceed "MAX" line when filling the basket with food. It is recommended that food is at the 3/4 level, below the MAX line when frying frozen food. Clean off any ice from frozen food prior to frying. Failure to do so may cause fryer to overflow when food is placed in oil.

Frying Food

- Always use the frying basket to fry food.
- Always close the lid cover during frying.
- When the oil is pre-heated, the temperature indicator light will stop flashing and stay lit.
- Slowly lower the frying basket into the hot oil. Lowering the frying basket too quickly can result in the oil overflowing and splashing.
- Replace the lid carefully.
- It is normal for steam to escape through the sides of the lid while frying.
- Avoid standing too close to the deep fryer while it is working.

Warning: When opening the lid cover after frying, lift up the lid slightly, then wait to allow steam to escape before opening the lid completely. Keep face away from unit to avoid burns caused by escaping steam.

At the End of Cooking

- Press the power button and the power off.
- Unplug the main cord from the wall socket.
- Lift up the lid cover slowly and wait to allow steam to escape before opening the lid cover completely.
- Lift up the frying basket by the handle. Place it on the oil container and allow the food to drain for a minute.
- Once the oil has drained from the frying basket, the basket may be lifted off and the food served.

Warning: Always let the deep fryer cool completely (approximately 2 hours) before cleaning or storing. Never carry or move the deep fryer with hot oil inside.

Frying Tips

- Do not mix different oils or new and old oil together.
- Replace oil regularly. In general, oil will be tainted fast when frying food containing a lot of protein, (such as poultry, meat and fish). When oil is used mainly to fry potatoes and is filtered after each use, it can be used up to 8 to 10 times, but do not use the same oil for more than 6 months.
- Always replace all oil as soon as it starts foaming when heated, when color becomes dark, when it has a rancid smell, taste or becomes syrupy.
- Make sure that the food to be fried is dry.
- Remove loose ice from frozen food before frying.
- To cook evenly, pieces should be the same size and thickness.
- Thicker pieces will take longer to cook.

OPERATING INSTRUCTIONS

Using for the First Time

Warning: Never plug in the control panel when it is not installed in the fryer body with heating element in the oil container. Do not immerse the control panel, cord or plug in water.

Warning: This unit should not be used to boil water

Prior To First Use, Clean The Unit Thoroughly

Warning: Always let the fryer cool completely for 2 hours before taking it apart for cleaning. Never carry or move the deep fryer with hot oil inside. Before cleaning, always make sure the plug is not in the wall socket.

- All components with the exception of the electrical parts, can be washed in warm soap water. Dry thoroughly before use.
- Use basket handle to remove the frying basket. Always make sure the basket handle is securely attached to the basket. Attach the handle to the frying basket, insert the metal part of the handle inside the metal bracket on the frying basket. (Fig. 1)
- Lift the control panel with heating element out of its slots by pushing it up from the bottom with one hand while holding the body of the deep fryer with your other hand.
- Remove the oil container.
- Clean the oil container and the frying basket with hot water, dishwashing liquid or other non-poisonous detergent and non-abrasive sponge.

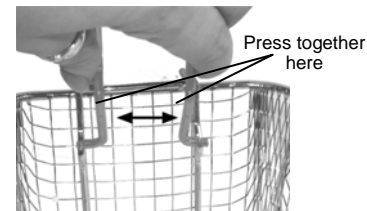


Fig. 1

Warning: Never immerse the control panel in water or any other liquids.

Warning: All components must be completely dry before filling with oil or using. Special care must be taken to ensure the washable oil filter in the lid is completely dry, otherwise the filter will not function properly and may lead to steam being trapped within the fryer during use.

Warning: Never exceed "MAX" line when filling the basket with food.

Filling the Oil Reservoir

- Warning:** Never plug in the deep fryer before filling with oil to specified level. Always make sure control panel is securely in place in the body and the heating element is inside the oil in the container before plugging in.
- Use blended vegetable oil, peanut oil, pure corn oil or canola (rapeseed) oil. Do not use olive oil, margarine, lard or drippings.
 - The oil level must always be maintained between the minimum and the maximum levels marked inside the oil container. Check the oil level before each use. For best results, keep the oil close to the maximum level (8 cups / 2 liters). (Fig. 2)
 - Never mix different oils and fats together. Do not mix old and new oil.

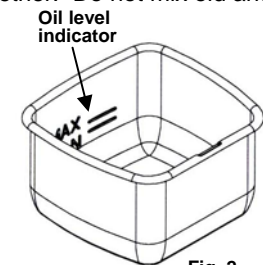


Fig. 2

OPERATING INSTRUCTIONS

Using Solid Fat

Warning: Do not put solid shortening in the oil container or the frying basket.

- If using solid vegetable shortening, melt it first in a separate pan and then very carefully pour the melted fat into the oil container.
- Previously used solid vegetable shortening which has curdled and hardened in the oil container should be removed from the oil container and melted in a separate pan before reusing.

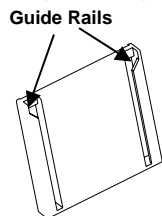
Warning: If you try to melt the solidified fat in the oil container, there is a risk of warm melted fat suddenly sputtering from below through the still solid top layer of fat. Therefore use only the following procedure:

- Make sure the fat is at room temperature. If the fat is very cold, there is a greater risk of splashing.
- Using a fork, carefully make some holes in the fat. Make sure the lid is securely closed while the fat is melting. Press the temperature select button two (2) times to select the second temperature setting of 325° F. The unit will display “_ _” to indicate a constant boil. Press power button to turn unit off when fat has melted.

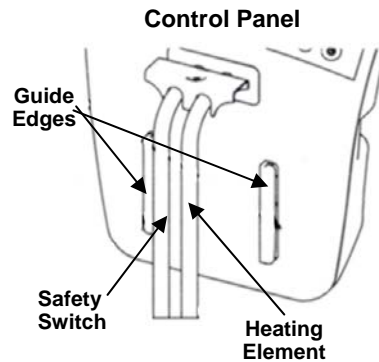
Installing the “Control Panel With the Heating Element” Into its Place

- Lift up the control panel with heating element.
- Insert the “guide edges” on the control panel into the “guide rails” mounted on the metal body.
- Slide the “guide edges” down till the end.

Important Notice: The automatic safety switch ensures that the unit will not operate unless the control panel has been inserted into the “guide rails” on the metal body correctly.



Back of Main Body



Using the Electronic Deep Fryer

Warning: Never plug in the deep fryer before filling with oil to specified level. Always make sure control panel is securely in place in the body and the heating element is inside the oil in the container before plugging in.

Important: Ensure the control panel is fitted correctly to the main unit otherwise the unit will not function. This is not a defect. This product is fitted with a safety switch to prevent the unit from turning on accidentally.

OPERATING INSTRUCTIONS

Pre-Heating

Warning: Never plug in the deep fryer before filling with oil. (See "Filling" instructions.) Always unplug the appliance when not in use.

- Make sure the oil level in the oil container is between the "minimum" and "maximum" lines inside the oil container.
- The frying basket should not be immersed in the oil during the pre-heating.
- Replace the lid cover.
- Plug the appliance into a 120-volt outlet. The LED display will flash "OF".
- Press the power button. The unit will default to a continuous boil displayed on the LED display as “_ _”. The 275° indicator light will flash until the fryer has reached the pre-set temperature. Then the light will stop flashing and stay lit.

- Set the required temperature. The deep fryer has four (4) pre-set temperatures. They are 275 °F, 325°F, 350° and 375°F. Each time you press the temperature select button the appropriate indicator light will flash. (Fig. 3) The light will stop flashing and stay lit when the temperature selected has been reached.

- Timer: The MAX timer time is 30 minutes. If you want to add time or decrease time, please press timer select button. The time will change in one (1) minute increments up to a maximum of 30 minutes. The timer will begin count down from selected time as soon as a time has been set.

NOTE: It is recommended that you allow the oil to reach the desired temperature before you set a desired time.

- If you press the timer button to pass 30 minutes you will see “_ _”, this indicates that it is in constant boil with no time set to turn the unit off.



Fig. 3

- 13. 275° F Indicator Light
- 14. 325° F Indicator Light
- 15. 350° F Indicator Light
- 16. 375° F Indicator Light

- 17. LED Display
- 18. Power Button
- 19. Temperature Select Button
- 20. Timer Select Button

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