



5 Qt. Multifunction Cooker & Deep Fryer



Model EDF-1300M

Instruction Manual

Before operating your new appliance, please read all instructions carefully and keep for future reference

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SHORT CORD PURPOSE

NOTE: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

POLARIZED PLUG

If this appliance is equipped with a *polarized plug* (one blade is wider than the other), please follow the below instructions:

To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

IMPORTANT SAFEGUARDS

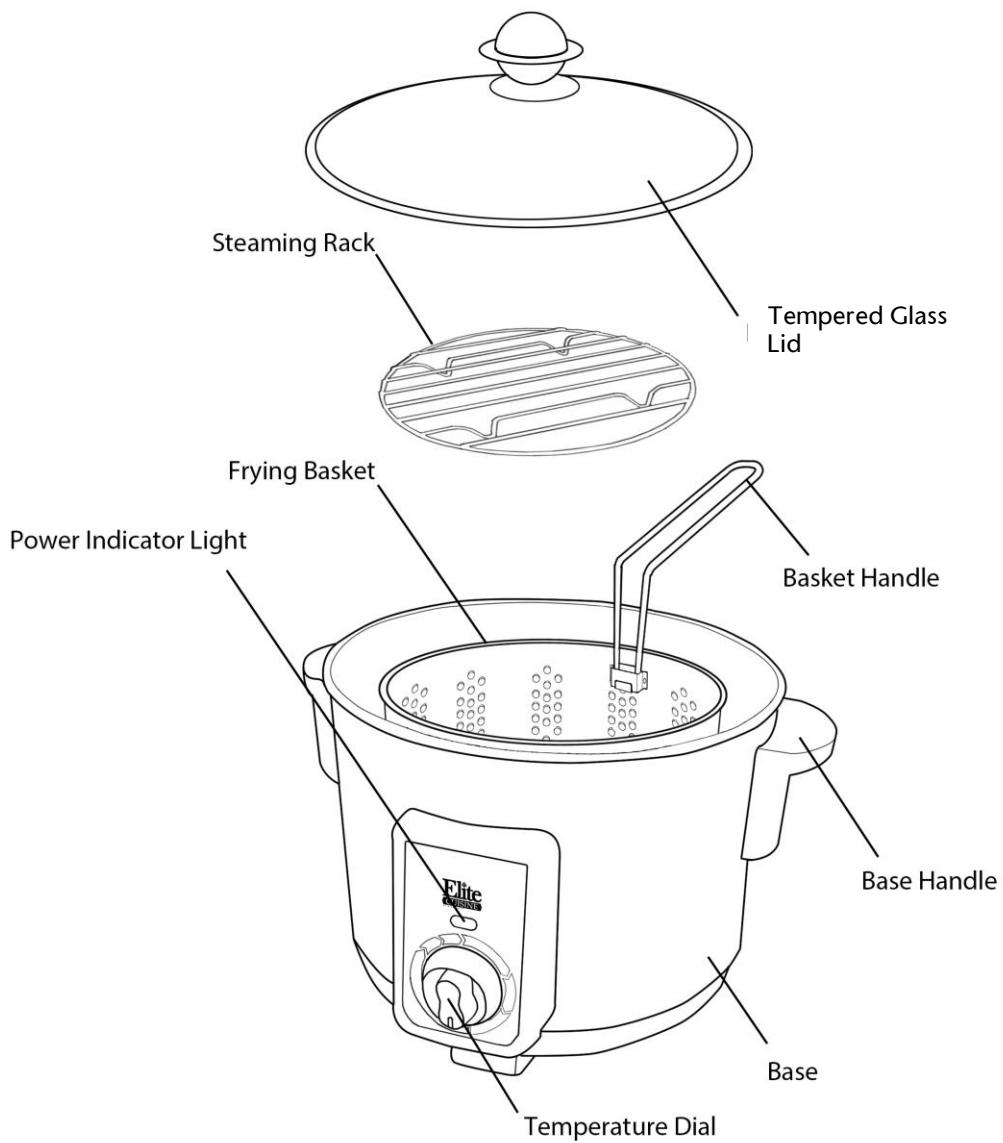
When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric hazard and injury to persons, including the following:

1. Read all instructions before operating.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug or appliance in water or other liquids.
4. Close supervision is necessary when appliance is used by or near children.
5. Unplug from wall outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any control to OFF position, then remove plug from wall outlet.
12. Oversized foods or metal utensils must not be inserted in the appliance as they may cause a fire or risk of electrical shock.
13. A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls and the like when in operation.
14. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.
15. Extreme caution should be exercised when using containers constructed of other material other than metal or glass.
16. Do not place any of the following materials on the unit: Paper, cardboard, plastic and the like.

CAUTION: DO NOT IMMERSE IN WATER.

SAVE THESE INSTRUCTIONS
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

Parts Identification



Before First Use

- Read instructions carefully.
- Remove all packaging materials; make sure all parts are included and are in good condition.
- Wash any accessories with warm soapy water, rinse and dry thoroughly
- Use a damp cloth to clean the exterior of the base; do not immerse the unit in water.

PLEASE NOTE: The initial 15 minutes of use may result in minimal smell and smoke. This is normal and harmless and comes from the protective substance applied to the heating elements during manufacturing.

How to Assemble the Frying Basket

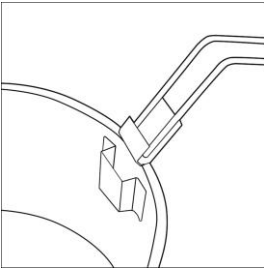


Figure 1

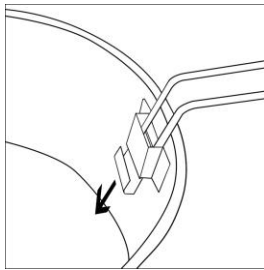


Figure 2

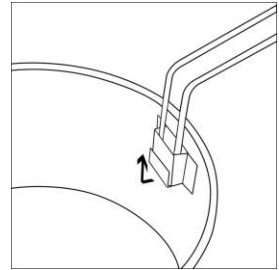


Figure 3

- Insert the basket handle into the bracket found on the inside of the frying basket (see figure 2).
- Once the basket handle is inserted, pull up to secure basket handle to the frying basket (see figure 3).

WARNING: Please use extreme caution when submerging or removing the frying basket from hot oil. **Please use oven mitts when handling the basket and basket handle.**

How to Use

FRYING:

Filling the container with oil

- Use only blended vegetable oil. DO NOT use groundnut oil, sunflower oil, soy bean oil, olive oil, lard or dripping.
- Never mix different oils and fats together
- Do not mix old and new oil together as this will only spoil the new oil in a short time.
- The oil can be stored in the fryer with the lid closed, which keeps it fresh and clean, but the appliance must be unplugged from the socket.
- Check the oil before each use, and make sure maximum oil level is not more than 1/3 of the pots capacity.
- Set the temperature dial to “FRY” setting.

Filling the frying basket

- Place the food in the frying basket. Do not overfill it and never exceed the maximum capacity
- Damp food, such as chipped potatoes, must be dried thoroughly before frying.
- Before putting frozen foods into the fryer, shake over the sink to remove any loose ice. Follow the instruction on the frozen food packet on whether to cook the food from frozen or thawed.
- To avoid deterioration of the oil, add seasonings to the food after it is removed from the fryer and basket.

Using your fryer

- Gently lower the frying basket into the oil.
- Carefully place lid over the fryer to prevent oil splatter.
- When done frying, wait for the steam to escape, then carefully remove the glass lid.
- Using an oven mitt, gently lift the frying basket out of the oil.
- Mount the frying basket by hanging the bracket onto the base (See Figure 4).
- Allow frying basket contents to drain excess oil and cool.
- Empty the contents of the frying basket on to a plate lined with a paper towel to soak up excess oil.
- After removing the basket, skim the oil and remove any small pieces of food.
- To remove any fine food debris, such as breadcrumbs, follow the instructions on filtering the oil. If solid vegetable oil is used, you need to do this before the oil hardens.
- Store the oil in the fryer with the lid closed, which keeps it fresh and clean. If the fryer is not to be used for long time, store the oil in a separate container, and clean the inside of the fryer as instructed.
- Unplug the fryer after every use

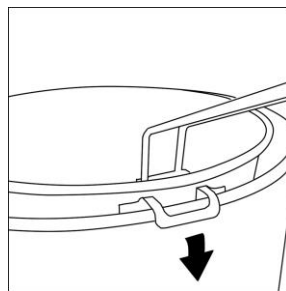


Figure 4

Filtering the oil

- After frying, always check to see if the oil needs filtering to remove any food debris.
- Remove the lid and pour the oil into another container. Hold the fryer using the carrying handles.
- Line the frying basket with filter paper.
- Mount the frying basket by hanging the bracket onto the base.
- Pour the oil carefully through the filter paper back into the fryer.
- Throw away the filter paper and wash the basket in hot soapy water.
- Discard the oil after 8-12 uses.

Frying hints

- Do not fill the basket more than three quarters full with frozen foods.
- Always dry food well, especially chipped potatoes. If left damp they will not turn crisp.
- All foods, except those with a high starch content (chips, doughnuts), should be coated before frying. Typical coatings used are seasoned flour, breadcrumbs or batter. When frying, carefully time foods to avoid overcooking. The cooking time may vary according to the quantity and thickness of the food being fried. Remember, a difference of one or two minutes can result in over cooked food.

FOOD	APPROX. TIME (Min.)	TEMPERATURE
Fresh Chicken Legs/Wings	10	375°F
Fresh Fish with Batter	5 – 7	375°F
Frozen Shrimp	3	350°F
Frozen Onion Rings	3	375°F
Frozen Fish Sticks	5	375°F
Frozen French Fries	5	375°F
Frozen Chicken Nuggets	5	375°F
Fresh Vegetables	6	370°F

WARM SETTING

- Set the temperature dial to the “WARM” setting.
- Never keep or warm foods lower than 165 - 180° as dangerous bacteria can grow.
- Food that has been cooked and then cooled can be reheated again. Reheat quickly to 165° and keep at this safe temperature.

COOK SETTING

- Set the temperature dial to “COOK” setting.
- In the "COOK" setting the unit can be used to cook a variety of foods. This setting is similar to stovetop cooking.
- Boil water for cooking pasta.
- Make soups and stews.
- Sauté vegetables.
- Brown meats.

COOKING RICE

- Put uncooked rice into the container according to the plastic cup with marking levels.
- Add enough water to the rice so it overlaps the rice by half an inch to one inch.
- Turn the unit on. Set the temperature dial to 300°F. Water will start boiling and evaporating to steam the rice. Once it comes to a boil, bring the temperature down to 200°F to simmer.
- Stir occasionally. Take caution when lifting the lid due to hot steam escaping.
- After water has completely evaporated, stir rice and cover to keep warm for up to 5 minutes before serving.

SLOW COOKING

- Thaw completely and cut ingredients for recipe before slow cooking.
- **Always defrost meat or poultry before putting into the slow cooker.
- High moisture recipes cook best.
- Vegetables should be put in first at the bottom and around the sides of the cooker. Then add the meat and liquids such as broth or barbecue sauces.
- Set the temperature dial to “STEAM” setting.
- During the slow cooking process, limit the amount of times of removal of the lid for this may lower the internal temperature and may increase the cooking time.

Care and Maintenance

1. Always make sure the unit is turned OFF and unplugged when not in use.
2. Always allow the appliance to cool down completely before cleaning.
3. Use a damp wash cloth to clean the base of the deep fryer. Use a dry cloth to clean the interior of the deep fryer. Never use abrasive cleansers or products that cause scratching.
4. The frying basket is dishwasher safe.
5. **NEVER IMMERSE THE ENTIRE UNIT IN WATER.**

Recipes - Slow Cooking

ITALIAN MEATBALLS

1 lb. ground beef	1/2 lb. Italian sausage
2 eggs	1/4 C. milk
1/2 C. dry breadcrumbs	3 T. grated parmesan cheese
1/2 t. garlic powder	salt and pepper

In a bowl, beat eggs and add milk. Add beef and Italian sausage. Mix together. Add rest of ingredients and mix until combined. Shape the mixture into 1 inch balls and place on a greased cookie sheet. Bake at 350°F for 15 minutes. Set dial to "Slow Cooker" and cook for 4-6 hours.

Sauce

1 1/2 oz. can tomato sauce	1 6 oz. can tomato paste
1 small onion chopped	1/2 C. green pepper
1/2 C. beef broth	1/3 C. water
2 garlic cloves minced	1 t. oregano
1 t. salt	1 t. sugar
1 2 t. pepper	

Mix all ingredients in a bowl and pour over the meatballs. Cover and set dial to "Slow Cooker" for 4 - 5 hours.

SLOPPY JOES

3 lbs. ground beef	1 C. onions diced
1 C. celery diced	1 C. green pepper diced
1 1/2 C. ketchup	2 T. Worcestershire sauce
1 6 oz. can tomato paste	3/4 C. water
1/2 t. paprika	3 T. vinegar
3 T. brown sugar	1 t. dry mustard
salt and pepper	

Brown ground beef in a skillet and break up into small pieces. Add to slow cooker. Add the rest of the ingredients and mix well. Set dial to "Slow Cooker" and cook for 8 hours. Serve on hamburger buns.

CHILI DIP

1 lb. ground beef	1 16 oz. jar mild picante sauce
2 cans refried beans	8 oz. sour cream
1/2 t. chili powder	1/2 C. chopped onion
8 oz. cheddar cheese shredded	Jalapenos or mild chilies to taste

Brown ground beef and onion in a pan. Drain and add to pot. Add beans, picante sauce, jalapenos (if using) and chili powder. Set dial to "Slow Cooker" and cook for 2 - 3 hours. Add cheese and sour cream last 1/2 hour. Serve with tortilla chips.

BEEF STROGANOFF

1-1/2 – 2 lbs	Cut up Stew Meat
1 Cup	Chopped Onions
10-3/4 oz.	Can Condensed Cream Mushroom Soup
10-3/4 oz.	Can Condensed Cream Onion Soup
6 oz.	Jar Slice Mushrooms, drained
8 oz.	Pkg. Cream Cheese, cubed
8 oz.	Sour Cream

Cooked Noodles or Rice

Combine all ingredients except cream cheese and sour cream into slow cooker. Cover and set dial to “Slow Cooker” for 7-8 hours, or until beef is tender.

Before serving, stir in cream cheese and sour cream. Stir until cheese is melted and well blended and mixture is hot for serving.

Serve over hot noodles or rice.

POT ROAST

3 - 4 lb. pot roast	large onion cut up
1 C. beef broth	1 lb. carrots cut in 2 inch pieces
4 - 5 potatoes cut up	salt and pepper

Brown pot roast in a pan on top of the stove. Add vegetables to bottom of slow cooker. Top with roast and pour beef broth over it. Salt and pepper to taste.

Set dial to “Slow Cooker” and cook for 8 hours.

BBQ MEATLOAF

2 - 2 1/2 lbs. ground beef	3/4 C. barbecue sauce
1 egg	1 C. crushed soda crackers
2 t. Worcestershire sauce	1/2 C. diced onion
1/2 t. salt	1/4 C. water
2 t. prepared mustard	2 T. brown sugar
1 T. vinegar	

Mix all ingredients in a large bowl. Form into a meatloaf shape that will fit into your slow cooker. Cut a strip of foil to go under the meatloaf in the slow cooker, leaving it long enough so that you can use it to lift the meatloaf out when it is finished cooking.

After placing the meatloaf in slow cooker, top the meatloaf with an additional 1/3 C. barbecue sauce. Set dial to “Slow Cooker” cook for 8 - 10 hours.

Recipes - Deep Frying

BEIGNETS:

Vegetable oil for frying
1 c. all-purpose flour
4 tsp. sugar
1/4 tsp. nutmeg
1 c. water or milk

1/3 c. butter
1/4 tsp. salt
1 tsp. vanilla extract
4 eggs, at room temp.

- Set the temperature dial to “Deep Fryer” and pre-heat for 5-10 min.
- Meanwhile, combine flour, sugar and nutmeg, set aside. In medium saucepan heat water or milk, butter and salt over medium heat until boiling and butter is melted. Add vanilla, then add flour mixture all at once.
- Stir briskly with a wooden spoon until mixture leaves sides of pan and forms a ball. Continue stirring a few minutes more to dry.
- Remove from heat and beat until slightly cooled.
- Add eggs, one at a time, beating well after each addition. Using 2 spoons, shape a generous tablespoon of dough into an oblong shape and drop into hot oil.
- Fry 3 or 4 at a time, turning beignets as they rise to the surface. Fry 3 to 4 minutes, until golden brown.
- Drain on paper towels and sprinkle immediately with powdered sugar. Repeat with remaining batter.
- Makes about 2 dozen beignets

FUNNEL CAKE:

2 c. flour
1 tsp. baking powder
1/2 tsp. salt
2 eggs
1 1/2 c. milk

- Combine all the above ingredients in order. Mix thoroughly.
- Fill container with oil and set dial to “Deep Fryer” and pre-heat for 5-10 min.
- Put batter in funnel (be sure to cover hole with one finger), then, holding the funnel over hot oil (be very careful!), release some of the batter in circular motion, then criss-crossing motions to form one funnel cake.
- The funnel cake will rise quickly and expand - so be careful how much batter you use.
- Cook to light golden brown on both sides.
- Remove from oil and place on paper towels.
- Sprinkle with powdered sugar and serve warm.

GOLDEN FRIED ONION RINGS:

6 med. mild white onions
1 1/8 c. sifted flour
1/2 tsp. salt
1 egg, slightly beaten
1 c. milk

- Slice onion 1/4 inch thick and separate into rings.
- Combine remaining ingredients in a bowl and stir just until dry ingredients are moistened.
- Fill container with oil and set dial to “Deep Fryer” and pre-heat for 5-10 min.
- Dip onion rings into flour mixture.
- Fry several at a time in a deep fryer until golden brown. Drain on paper towel and sprinkle with salt.

BUFFALO WINGS:

24 wings (4 lbs.)
Salt & pepper (optional)
4 c. cooking oil
1/4 c. butter
2 to 5 tsp. hot sauce
1 tsp. white vinegar

- Cut off tips and separate wings at joint; sprinkle with salt and pepper, to taste.
- Fill container with oil and set dial to “Deep Fryer” and pre-heat for 5-10 min.
- Add 12 wings and cook 10 minutes, stirring occasionally.
- When wings are golden brown and crisp, remove and drain well. Add rest of wings; repeat process.
- Meanwhile, melt butter in saucepan; add hot sauce, to taste and vinegar. Pour sauce over wings and mix well to cover.
- Serve with Blue Cheese Dressing and celery sticks.

**LIMITED WARRANTY* ONE (1) YEAR
WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE**

1. Your small kitchen appliance is built with precision, inspected and tested before leaving our factory.
2. It is warranted, to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. This Warranty applies only to the original purchaser of this product.
3. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are past the stores allowed return policy period, please see the enclosed Warranty.
4. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.
5. During the one-year warranty period, a product with a defect will be either repaired or replaced with a new or reconditioned comparable model (at our option) when the product is returned to our Service Center. (See the "Returns" section below).
6. The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.
7. **This limited warranty covers appliances purchased and used within the 50 contiguous states plus the District of Columbia and does NOT cover:**
 - Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
 - Damages caused in shipping.
 - Damages caused by replacement or resetting of house fuses or circuit breakers.
 - Defects other than manufacturing defects.
 - Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
 - Lost or missing parts of the product. Parts will need to be purchased separately.
 - Damages of parts that are not electrical; for example: cracked or broken plastic or glass.
 - Damage from service or repair by unauthorized personnel.
 - Extended warranties purchased via a separate company or reseller.
 - Consumer's remorse is not an acceptable reason to return a product to our Service Center.

*One Year Limited Warranty valid only in the **50 contiguous states plus the District of Columbia, excluding** Puerto Rico and the Virgin Islands.

This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty.

For international warranty, please contact the local distributor.

**Any instruction or policy included in this manual may be subject to change at any time.

MAXI-MATIC, USA

18401 E. Arenth Ave. City of Industry, CA 91748

Customer Service Dept: (626) 912-9877 Ext: 120/107 MON-FRI 8am-5pm PST

Website: www.maxi-matic.com email: info@maxi-matic.com

RETURN INSTRUCTIONS

RETURNS:

A. Any return of defective merchandise to the manufacturer must be processed accordingly by first contacting customer service (contact information shown below) to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.

B. IMPORTANT RETURN INSTRUCTIONS. Your Warranty depends on your following these instructions if you are returning the unit to Maxi-Matic USA:

1. Carefully pack the item in its original carton or other suitable box to avoid damage in shipping.
2. Before packing your unit for return, be sure to enclose:
 - a) Your name, full address with zip code, daytime telephone number and RA#,
 - b) A dated sales receipt or PROOF OF PURCHASE,
 - c) The model number of the unit and the problem you are having
(Enclose in an envelope and tape directly to the unit before the box is sealed,) and
 - d) Any parts or accessories related to the problem.
3. Maxi-Matic USA recommends you ship the package U.P.S ground service for tracking purposes. We cannot assume responsibility for lost or damaged products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. C.O.D shipments cannot be accepted.

4. All return shipping charges must be prepaid by you.

5. Mark the outside of your package:

MAXI-MATIC USA
18401 E. ARENTH AVE.
CITY OF INDUSTRY, CA 91748

6. Once your return has been received by our warehouse, Maxi-Matic USA will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph B.

7. Maxi-Matic will pay the shipping charges to ship the repaired or replacement product back to you.