



8 Cup Cool-Touch Deep Fryer

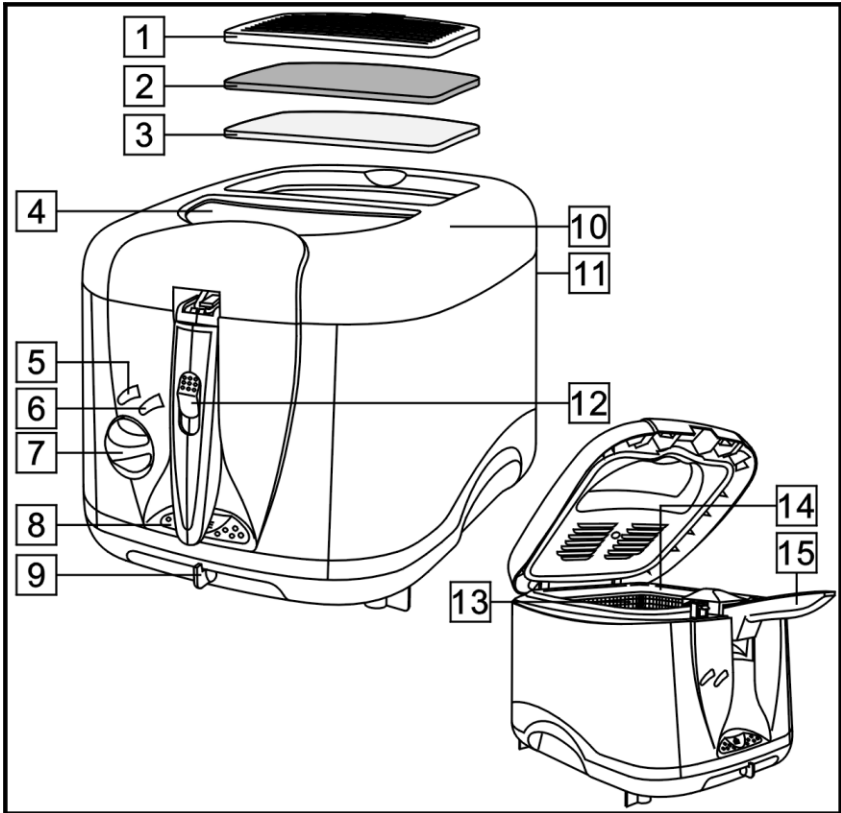


Model EDF-888XT

Instruction Manual

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

PARTS



1. Removable Filter Cover
2. Carbon Filter
3. Foam Grease Filter
4. Viewing Window
5. Power Light
6. Heating Light
7. Rotary Timer
8. Open Button
9. Adjustable Thermostat
10. Removable Lid
11. Removable Condensation Trap (on back of fryer)
12. Handle Lock Release
13. Frying Basket
14. Oil Tank
15. Basket Handle

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, 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 itself in water or any other liquids.
4. Never move the deep fryer while the unit is on and the container is filled with hot oil.
5. Close supervision is necessary when appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. 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.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do NOT use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. 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.
13. Oversized foods or metal utensils must not be inserted in the appliance as they may cause a fire or risk of electrical shock.
14. A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls and the like when in operation.
15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.
16. Do not store any materials other than manufacturers recommended accessories in this unit when not in use.
17. Do not use this appliance for anything other than its intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

USING YOUR FRYER

BEFORE USING FOR THE FIRST TIME:

- 1) Always place the deep fryer on a stable and leveled surface when using.
- 2) Wipe the non-stick interior with a soft damp cloth.
- 3) Wash the fry basket with warm soapy water and rinse thoroughly.
- 4) Wipe the exterior of the unit clean with a soft damp cloth.

WARNING: Do not use abrasive cleaners or scouring pads to clean any parts of the deep fryer.

Never immerse the unit in water at any time.

SELECTING FRYING OIL:

- 1) For healthy deep-frying oils, we suggest the following:
 - Corn Oil
 - Canola Oil
 - Mixed Vegetable Oil

* These oils are all low in fat and cholesterol free.
- 2) Below is a list of oils that are unhealthy and highly not recommended:
 - Peanut Oil
 - Soy Oil
 - Sunflower Oil
 - Olive Oil
 - Lard
- 3) It is highly recommended not to use old and new oil mixed together. This deteriorates the new oil quicker.
- 4) The number of times the oil can be reused depends on the type of food that is being fried. For example, foods that are heavily coated with batter, bread crumbs will need to be frequently changed

PREHEATING:

Make sure that the fryer is unplugged. Set the temperature control of the deep fryer to the lowest setting.

- 1) Fill the non-stick inner oil tank with oil making sure it fills enough between the MIN (32oz.) and MAX (64oz.) levels.
- 2) Plug the fryer into a wall outlet and the indicator light will automatically light ON.
- 3) **NOTE: DO NOT PLACE FOOD INTO THE BASKET YET!**
- 4) Close lid gently by pressing down and snapping it closed.
- 5) Set the temperature setting to desired degree. The fryer will begin to heat up the oil for frying.

USING YOUR FRYER (CONT.)

FRYING:

- 1) When the oil has reached the correct temperature, the indicator light will shut off. **USE EXTREME CAUTION** when opening the lid, the oil will be very hot.
- 2) Carefully place food into the frying basket. Slide the basket into place using the plastic guides located in the front of the unit. **DO NOT LOWER BASKET INTO THE OIL YET!**
- 3) When frying foods that are coated with batter, simply place the foods directly into the non-stick inner oil tank. It is recommended not to use the basket with battered foods for the batter may catch on the wiring of the basket and create a mess when removing the foods from the basket.
- 4) Make sure not to over fill the basket or the inner oil tank, this will cause the foods to be sometimes over-cooked or under-cooked.
- 5) **Note: Make sure to shake frozen foods to remove any ice particles that may have collected before you place foods into the deep fryer. Pat dry any damp foods prior to frying. Water condensation may sometimes result in splashing of the oil.**
- 6) Close the lid gently by pressing down and snapping it closed.
- 7) Use the frying chart on the next page for recommended cooking times.
- 8) Once the lid is shut, you can gently press down on the handle of the frying basket to lower the basket into the oil while the lid is closed. This will prevent any splattering of oils getting in contact with your skin or clothing.
- 9) When the frying cycle has completed, lift the fry basket handle up and out while the lid is still shut, this will lift the basket out of the oil and let it sit for 3-5 minutes to drain off any excess oils.
- 10) Press down on the Push Button to open the lid. *The lid will rise slowly for safety precautions.*
- 11) Carefully remove the food from the frying basket. **DO NOT LIFT BASKET OUT OF THE FRYER YET!** Be cautious of the hot oil that may splatter from beneath the basket.
- 12) Use a slotted wooden spoon or heat resistant slotted spoon to remove and foods that were fried directly in the fryer w/o using the basket.
- 13) To turn off the unit, you must unplug the fryer from the wall outlet.
- 14) Allow the oil and the fryer to cool down before moving it around or cleaning.

NOTE: The maximum capacity for the food basket is approximately 2LBS!

FRYING TIME CHART

**The following Frying Chart is for reference only.*

FOOD	QTY.	TEMP.	TIME
Frozen French Fries	10oz.	350°	5 Minutes
Fresh French Fries	10oz.	375°	8 Minutes
Frozen Chicken Nuggets	10oz.	375°	5 Minutes
Chicken Drummettes / Wings	15oz.	375°	8 Minutes
Frozen Fish	8 oz.	350°	5 Minutes
Fresh Fish	8 oz.	325°	5 Minutes
Shrimp	8 oz.	375°	5 Minutes
Fresh Vegetables	10oz.	350°	3 Minutes
Fresh Onion Rings	6 oz.	375°	5 Minutes
Doughnuts	3 PCS	375°	1 Minute per side
Egg Rolls / Spring Rolls	4 PCS	350°	5 Minutes
Chicken	4 PCS	375°	10 Minutes
Taquitos	6 PCS	350°	8 Minutes

HELPFUL FRYING TIPS:

- We recommend using the proper oils for safe and good cooking.
- Foods that have been pre-cooked in some way need a higher temperature and less cooking time than those foods which are raw.
- During the first use the unit may give off a slight odor. This is normal and due to the newness of the product.
- Always check if the oil level is between MIN. and the MAX. line on the inside of the cooker.
- **NEVER leave the fryer unattended while in use.**
- Always close the lid while cooking.
- When straining **cooled oil**, place a filter in the fry basket and pour the oil through into a storage container. We recommend filtering the oil if you see any food debris left in the oil.
- **NEVER carry or move the fryer with hot oil inside.**
- The oil does not need to be changed after every use. On average the oil can be use for 8 – 12 frying operations depending on the types of food u are frying.

CARE & CLEANING

The oil does not necessarily need to be changed after each use. We recommend changing the oil after using approximately 8-12 times or sooner depending on if you are frying heavily flavored or battered foods. The oil should be completely changed if the following symptoms are present: Unpleasant odor, smoke when frying, oil color becomes darker or oil foams excessively during frying.

- Clean the unit **ONLY** after you have unplugged it for 2 – 3 hours. Oil maintains high temperatures for a long time, so care and caution have to be taken when removing the oil.
- Make sure the fryer is turned “off” position remove the oil and strain into a storage container. **Never carry or move the fryer with hot oil inside.**
- Wipe the inside the fry chamber with a paper towel.
- Next, wipe the fry chamber with a damp wet cloth.
- Wipe the inside of the fry chamber with a dry cloth next to dry it off.
- **Do not scour the non-stick oil chamber of fry basket.**
- **Do not immerse the unit in water.**
- Clean the outside with a soft damp cloth.
- Empty removable condensation trap from the back of the unit, rinse then dry and replace back into the unit.
- Store the unit in a dry location.
- The lid can be washed in warm soapy water. Open the lid and pull it forward until it comes off. Remove the filter cover and filter and then clean the lid. To reattach the lid hold it slightly titled backwards and press it firmly back down into the rear casing making sure the spring is fitted into the grove until it clicks into place.

OIL STORAGE:

- 1) Make sure that the fryer has cooled sufficiently (approximately 4 hours) and the unit is unplugged.
- 2) Before storing the oil, filter out any food particles or unwanted residue that may have been left behind from your previous cooking cycle.
- 3) **FILTERING:** To store the oil in the deep fryer, first you must filter the oil. To do so, pour the oil into a container first, wipe the interior of the fryer thoroughly with a paper towel. Next, place a paper towel into the bottom of the fry basket. Pour the oil into the fryer through the basket with the paper towel filter. This will filter out any unwanted particles.
- 4) The oil can be stored inside the deep fryer at room temperature only if the fryer is used frequently. If not used regularly, it is recommended to store the oil in a separate container and refrigerated.

CARE & CLEANING (CONT.)

CHANGING THE BUILT-IN FILTER:

NOTE: A new filter can be purchased from the manufacturer by simply contacting their customer service line at (626) 912-9877 ext. 120 MON-FRI 9am-5pm PCT.

- The built-in filter can be easily removed and replaced with a new one from the vent located on the top of the lid.

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.

THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE ONLY

RECIPES

BATTER VARIETY:

The following are a few quick recipes for different kinds of batter to use with a variety of foods to fry up in the deep fryer for a delicious meal.

Beer Batter:

Mix together 1 ½ cups of flour and 1 ½ cups of any kind of beer in a large mixing bowl. Cover the bowl after mixing and allow the batter to sit at room temperature for approximately 3 hours. When ready to fry, dip desired food into the batter and follow the directions for frying battered foods in this booklet.

Egg Batter:

Combine 2 egg yolks, ¾ cup of flour, 1-½ teaspoons of vegetable oil, ½ teaspoon of salt and 1 cup of milk. Mix thoroughly. Add more milk if desired to adjust the density of the mixture. When ready to fry, dip desired food into the batter and follow the directions for frying battered foods in this booklet.

Egg Coating:

Combine 2 whole eggs with 1-½ teaspoons of vegetable and a pinch of salt and pepper to taste. When ready to fry, dip desired food into the mixture and follow the directions for frying foods in this booklet.

Extra Crispy Coating:

Beat together ½ cup milk and one whole egg in a small mixing bowl. In a separate bowl, mix together ½ cup of flour and any of your favorite seasonings such as salt, pepper, chili powder, garlic powder, etc. When read to fry, dip desired food into the wet mixture first, then dip into the dry flour mixture. Then follow the directions for frying foods in this booklet.

Bread Crumb Coating:

Beat together 1 ½ teaspoons of vegetable oil and 2 egg yolks in a small mixing bowl. IN a separate bowl, mix together ½ cup of bread crumbs, 1/3 cup of flour plus any of your favorite seasonings such as salt, pepper, chili powder, garlic powder, etc. When read to fry, dip desired food into the wet mixture first, then dip into the dry bread crumb mixture. Then follow the directions for frying foods in this booklet.

TIPS FOR FRYING FOOD WITH BATTER COATING:

- Make sure food is always sliced thinly and evenly. This helps the food to be fried evenly.
- Shake off any excess flour or bread crumb coating to prevent any clumps to form when frying.
- If you wish to use the basket when frying foods coated with batter, it is recommended to lower the basket into the hot oil first and then gently and carefully place battered foods into the oil directly. This will prevent the batter from catching and sticking to the wiring of the basket. Never fill the basket more than 2/3 full. In order to cook evenly, the food needs space for the frying oil to fry each side.

BEIGNETS:

Vegetable oil for frying	1/3 c. butter
1 c. all-purpose flour	1/4 tsp. salt
4 tsp. sugar	1 tsp. vanilla extract
1/4 tsp. nutmeg	4 eggs, at room temp.
1 c. water or milk	

- In a large heavy skillet or deep-fat fryer, heat 3 inches oil to 350 degrees.
- 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 dough into an oblong 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 sifted confectioners' sugar. Repeat with remaining batter.
- Makes about 2 dozen beignets

SHRIMP EGG ROLLS:

1 c. sifted flour	1/4 c. minced water chestnuts
3 eggs	1 tbsp. finely chopped onion
2 c. minced cooked shrimp	1 qt. corn oil
1 c. finely chopped celery	1/2 tsp. salt
1/4 c. minced bamboo shoots	1/4 tsp. Accent

- Combine flour, 1-cup water and 2 eggs. Beat at low speed of electric mixer for 5 minutes. Set aside for at least 15 minutes.
- Mix shrimp, celery, bamboo shoots, water chestnuts, onion, 2 tablespoons corn oil and seasonings thoroughly.
- Heat heavy 6-inch skillet until drop of water will sizzle. Grease lightly with corn oil before cooking each skin. Hold skillet off heat; pour 2 to 3 tablespoons batter into pan, moving and tilting pan while pouring. Pour excess back into bowl of batter; return skillet to heat. Batter will set quickly.
- Cook just until set and edge curls slightly. Turn out onto dry dishtowel until ready to roll.
- Place about 2 tablespoons filling in center of each skin; brush edge with beaten egg. Fold nearest edge over filling; fold over sides about 1 inch. Roll skin; seal with beaten egg. Pour enough of remaining corn oil into deep fryer or skillet to fill 1/3 full.
- Heat over medium heat to 375 degrees or until 1-inch square of bread turns brown in 10 seconds.

- Add several egg rolls slowly; fry until lightly browned on all sides, turning as needed. Drain on paper towel. Repeat with remaining rolls. Yield: 15 egg rolls.

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.
- Heat cooking oil in deep fryer until hot.
- 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.
- 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.
- Heat oil in deep fat fryer or large heavy pot. When quite hot, 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.

CORN DOGS:

1/2 c Yellow corn meal	6 ea Skewers or sticks
1/2 c Flour	1 tbsp Sugar
1 tsp Honey	1 tsp Baking powder
1/2 tsp Salt	1/2 c Milk
1 ea Egg, lightly beaten	1 tbsp Melted shortening
6-8 Hot Dogs / Frankfurters	

- Combine the cornmeal, flour, sugar, mustard, baking powder and salt, mixing well.
- Add the milk, egg and shortening, mixing until very smooth.
- Pour the mixture into a tall glass. Put the frankfurters on sticks.
- Dip them into the cornmeal batter to coat them evenly.
- Deep fry in oil heated to 375 degrees until golden brown, about two minutes.
- Drain on paper towels.

FRIED GREEN TOMATOES:

3-4 lg. green tomatoes	1 tbsp. seasoning salt
2 c. flour	2 eggs
1 tbsp. salt	2 c. milk
1 tbsp. pepper	Oil for frying

- Cut tomatoes into almost 1/2-inch thick slices.
- Mix flour, salt, pepper and seasoning salt in one bowl.
- Mix eggs and milk in another bowl. Dip each tomato slice into the milk mixture, then into the flour, back to the milk and then to the flour again, coating well.
- Heat oil in a deep fryer to 350 degrees and add battered tomato slices a few at a time, and cook for 5 minutes or until golden brown.

CHURROS:

Vegetable for frying	1 cup all-purpose flour
1 cup water	3 eggs
1/2 cup margarine or butter	1/4 cup sugar
1/4 teaspoon salt	1/4 teaspoon ground cinnamon

- Prepare to fry the churros by heating oil in deep fryer to 360 degrees F.
- To make churro dough, heat water, margarine and salt to rolling boil in 3-quart saucepan; stir in flour.

- Stir vigorously over low heat until mixture forms a ball, about 1 minute; remove from heat.
- Beat eggs all at once; continue beating until smooth and then add to saucepan while stirring mixture.
- Spoon mixture into cake decorator's tube with large star tip (like the kind use to decorate cakes).
- Squeeze 4-inch strips of dough into hot oil. Fry 3 or 4 strips at a time until golden brown, turning once, about 2 minutes on each side. Drain on paper towels.
- Mix Sugar and the optional cinnamon; roll churros in sugar mixture.

SWEET & SOUR CHICKEN:

MARINADE:

1/2 tsp. salt
 1 1/2 tsp. soy sauce
 1 tbsp. cornstarch
 1 tbsp. cold water

BATTER:

1/2 c. chicken coating mix
 1/2 c. ice water
 1 egg yolk

SWEET AND SOUR SAUCE:

1/2 c. Kraft Sweet and Sour Sauce
 1/4 c. chicken broth
 1/4 c. water
 1/2 tsp. cornstarch
 1 green pepper, cut into 1 inch pieces
 1 med. carrot, sliced inch long then lengthwise
 1/2 c. sliced water chestnuts
 1 can chunk pineapple

- Combine marinade ingredients in a small bowl. Add chicken, mix well. Let stand 30 minutes.
- Combine batter ingredients in a medium bowl until just mixed. Do not stir to blend.
- Combine Sweet and Sour Sauce, chicken broth, water and cornstarch in a small bowl, set aside.
- Heat oil in deep fryer to 350 degrees
- While oil is heating, coat each piece of chicken with batter. Reduce heat to medium.
- Carefully lower coated chicken into hot oil with fryer basket.
- Deep fry chicken 3 minutes or until browned. Remove from oil.
- Turn heat up to high and heat oil to 400 degrees.
- Carefully place chicken all at once in hot oil and deep-fry until crisp, about 30 seconds.

- Remove chicken, draining well. Place on platter.
- Using a fry pan, place 2 tablespoons oil. Heat to medium. Stir-fry green peppers, carrots and water chestnuts 2 minutes.
- Add Sweet and Sour Sauce mixture. Stir in pineapple. Stir-fry until sauce has thickened. Remove from heat.
- Stir in chicken and serve immediately. Makes 4 servings.

**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

18401E. 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.

Importantes medidas de seguridad

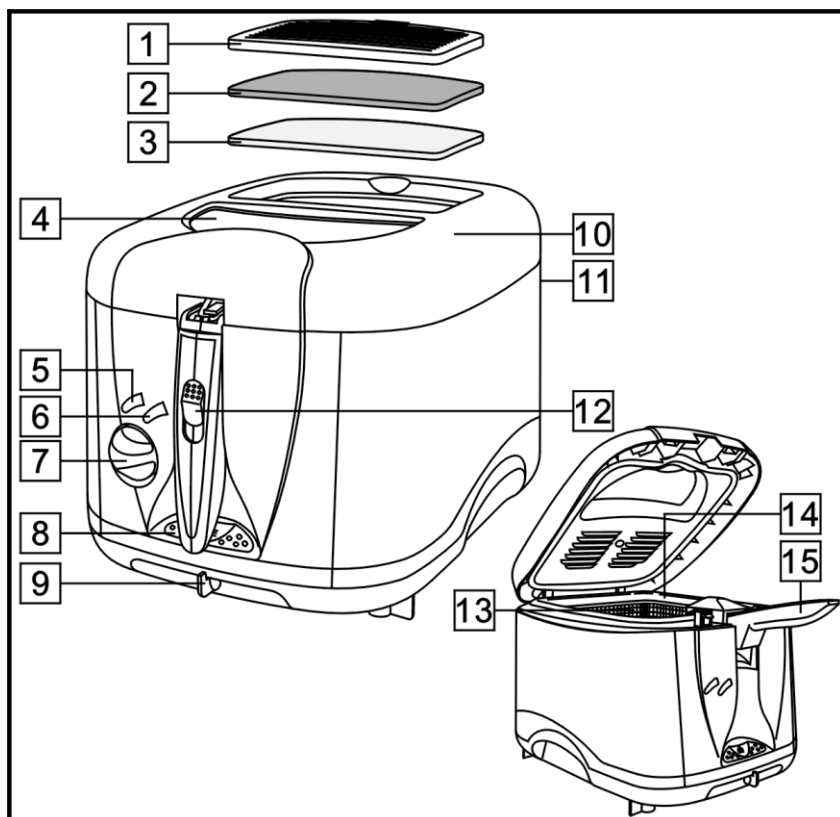
Cuando use aparatos eléctricos, precauciones básicas de seguridad deberán seguirse, incluyendo las siguientes.

18. Lea todas las instrucciones cuidadosamente, antes de usar el aparato
19. No toque las superficies calientes, use el mango o las agarraderas.
20. Remueva todo material de empaque, antes de usar el aparato
21. Lave todas las partes o accesorios removibles, antes de usar por vez primera.
22. Para protegerse, de una descarga eléctrica, no sumerja el cordón, enchufe eléctrico o aparato en agua o ningún otro líquido.
23. Cercana supervisión es necesaria, cuando el aparato sea usado por o cerca de niños
24. Desconecte el aparato, cuando no esté en uso y antes de limpiarlo. Permita que se enfríe, para remover las partes o accesorios.
25. Nunca use ningún aparato con el cordón dañado, enchufe, mal funcionamiento o dañado en alguna otra forma.
26. El uso de accesorios no recomendados por el fabricante, pueden causar daños personales o al aparato.
27. No lo use a la intemperie o en lugares húmedos.
28. No deje que el cordón cuelgue de la orilla de la mesa, mostrador o toque cualquier superficie caliente.
29. No lo ponga sobre o cerca de superficies calientes como estufas y hornos
30. Siempre deberá conectar el cordón eléctrico al aparato y después al toma corriente eléctrica, si aplica.
31. Siempre deberá de apagar el aparato antes de desconectar del toma corriente.
32. Nunca introduzca alimentos muy grandes o utensilios de metal en el aparato, podría causar fuego, descarga eléctrica o daños personales
33. Fuego podría ocurrir, si el aparato es cubierto o toca material inflamable como cortinas alfombras y paredes cuando esté en uso.
34. Extrema precaución deberá tener cuando use depósitos construidos de otro material que no sean de metal o vidrio, si aplica.
35. No guarde ni ponga ningún material dentro del aparato, únicamente los accesorios recomendados por el fabricante, cuando no esté en uso.
36. No ponga dentro o en la superficie exterior del aparato los siguientes materiales, papel, cartón, plásticos o algún otro material parecido.

GUARDE ESTAS INSTRUCCIONES

ESTE PRODUCTO ES PARA USO DOMÉSTICO ÚNICAMENTE.

Descripción de partes



1. Filtro removible
2. Filtro de carbón
3. Filtro para grasa
4. Ventanilla para observar
5. Luz indicadora de encendido
6. Luz indicadora de caliente
7. Temporizador
8. Boton para destapar la olla
9. Control de temperatura ajustable
10. Tapadera removible
11. Deposito recolector de vapor de agua
12. Mango
13. Canasta
14. Deposito para aceite
15. Mangos ajustables

Como usar su freidora

ANTES DE USAR POR VEZ PRIMERA:

- 5) Siempre coloque su freidora en una superficie plana y estable.
- 6) Limpie la superficie antiadherente de la freidora con un trapo húmedo.
- 7) Lave la canasta freidora con jabón y agua tibia
- 8) Limpie el exterior de la freidora con un trapo húmedo.

PRECAUCIÓN: Nunca use limpiadores abrasivos o estropajos de metal para limpiar la freidora.

Nunca sumerja la freidora en agua o ningún otro líquido.

SELECCIONANDO EL ACEITE DE COCINA:

- 5) Le sugerimos los siguientes aceites de cocina saludables para freír:
 - Aceite de elote (Corn oil)
 - Aceite de canola (Canola oil)
 - Aceite vegetal (Mixed Vegetable oil)

* Estos aceites están libres de colesterol y son bajos en grasas.
- 6) Abajo se menciona una lista de aceites no recomendados
 - Aceite de cacahuete(Peanut oil)
 - Aceite de soya(Soy oil)
 - Aceite de jirasol(Sunflower oil)
 - Aceite de oliva(Olive oil)
 - Manteca de puerco(Lard)
- 7) Se recomienda no mezclar aceite previamente usado con nuevo. Si lo hace esto va a deteriorar el aceite rápidamente.
- 8) El número de veces que usted podrá usar el mismo aceite depende del tipo del producto que está freiendo. Ejemplos, alimentos con una capa muy gruesa de grasa o residuos de pan, necesita cambiar el aceite frecuentemente.

PRECALENTADO:

- 6) Coloque el control de temperatura en la posición mas baja,asegurandose de que la freidora este desconectada del toma corriente.
- 7) Llene la olla de la freidora con aceite asegurandose de que esté entre los niveles MIN y MAX .
- 8) Conecte la freidora al toma corriente y la luz indicadora encenderá..
- 9) **NOTA: NO COLOQUE ALIMENTOS DENTRO DE LA OLLA TODAVIA!**
- 10) Cierre la freidora.
- 11) Seleccione la temperatura deseada. La freidora empezará a calentar el aceite rápidamente.

Recomendaciones para freir

- 1) Cuando el aceite haya alcanzado la temperatura correcta, La luz indicadora se apagará. Tenga precaución al habrir la freidora el aceite va estar muy caliente.
- 2) Cuidadosamente coloque los alimentos a freír en la canasta. Introduzca la canasta en la olla usando las guías de plástico localizados en el frente de la freidora. **NO BAJE LA CANASTA TODAVIA!**
- 3) Cuando fría alimentos cubiertos de huevo, simplemente colóquelos directamente en la olla . Se recomienda no usar la canasta con alimentos cubiertos de huevo, podrían tapar o ensuciar la malla de la canasta freidora.
- 4) Asegurese de no sobrellenar la olla y canasta freidora de aceite, esto causará que algunas veces los alimentos se sobrecocinen o no se cocinen .
- 5) **Nota: Antes de colocar alimentos congelados en la freidora asegurese de sacudirlos y así remover cualquier partícula de hielo, . Remueva la humedad o rocío de los alimentos. La humedad y rocío podría resultar en salpicaduras al introducir los alimentos al aceite caliente.**
- 6) Cierre la freidora.
- 7) Use la tabla de tiempos sugeridos para cocinar.
- 8) Una vez que la freidora este cerrada, presione el botón de la agarradera de la canasta y doble la agarradera para bajar los alimentos en el aceite, Asegurese que la freidora este cerrada para prevenir salpicaduras de aceite en su piel y ropas.
- 9) Cuando el ciclo de cocinado haya terminado, levante la agarradera de la canasta freidora sin destapar la freidora todavía, esto levantara la canasta fuera del aceite. Permita que escurra el exceso de aceite de 3 a 5 minutos.
- 10) Presione el botón de seguridad para habrir la freidora. *La tapadera se habrirá lentamente.*
- 11) Cuidadosamente remueva los alimentos de la canasta. **Todavía no remueva los alimentos de la freidora!** cuidese de que la parte inferior de la canasta no le salpique de aceite.
- 12) Use cucharas o cucharones de Madera o plástico resistente al calor para remover los alimentos que fueron fritos directamente en la olla sin utilizar la canasta freidora.
- 13) **Para apagar la freidora,** deberá desconectar del toma corriente.
- 14) Permita que el aceite y la freidora enfríe antes de limpiar o mover de un lugar a otro.

NOTA: La maxima capacidad de la canasta es de 1 Kg de alimentos!

Tabla de tiempos

**La tabla de tiempos recomendada es dada como referencia unicamente.*

ALIMENTO	CANTIDAD	TEMP.	TIEMPO
Papas a la Francesa congeladas	285gms.	350°	5 Minutos
Papas a la francesa frescas	285gms.	375°	8 Minutos
Trozos de pollo	285gms.	375°	5 Minutos
Piernas y alitas de pollo	425gms.	375°	8 Minutos
Filete de pescado congelado	227gms.	350°	5 Minutos
Filete de pescado	227gms.	325°	5 Minutos
Camarón	227gms.	375°	5 Minutos
Vegetales	285gms.	350°	3 Minutos
Rebanadas de cebolla	170gms.	375°	5 Minutos
Roscas de pan	85gms	375°	1 Minuto por lado
Burritos y egg rolls	113gms	350°	5 Minutos
Pollo	113gms	375°	10 Minutos
Táquitos	170gms	350°	8 Minutos

Sugerencias para freír:

- Recomendamos usar el aceite apropiado por bienestar y el buen cocinar.
- Alimentos que han sido precocidos necesitan temperaturas mas altas y menos tiempo para cocinar que los alimentos frescos.
- Durante el primer uso la olla podrá despedir olores. Esto es normal debido a que la freidora es nueva.
- Siempre compruebe la cantidad de aceite que esté entre la línea de MIN. y MAX en la olla freidora.
- **Nunca deje la olla desatendida cuando esté en uso.**
- Siempre cierre la freidora cuando esté cocinando.
- Recomendamos filtrar el aceite cuando usted vea residuos de alimentos en el aceite. Cuando este colando el aceite, coloque el filtro en la canasta freidora filtre el aceite y coloque en un recipiente.
- **Nunca mueva la freidora de un lugar a otro con aceite caliente.**
- No necesita reemplazar el aceite cada vez que use la freidora, en promedio el aceite puede ser usado de 8 a 12 veces de acuerdo al tipo de alimento que esta friendo.

Cuidados y limpieza

No es necesario cambiar el aceite diariamente, Recomendamos cambiar el aceite despues de usarlo aproximadamente de 8 a 10 veces o mas pronto, dependiendo en alimentos muy condimentados o cubiertos de batido de huevo . El aceite deberá de ser cambiado si percibe olores desagradables, humo cuando este friendo o el aceite cambia a color obscuro.

- Limpie la unidad unicamente si la a desconectado por 2 o 3 horas. El aceite permanece caliente por un largo periodo de tiempo. Mucho cuidado deberá tener cuando remueva el aceite de la olla freidora.
- Asegurese de que la freidora este desconectada del toma corriente antes de remover, colar y guardar el acite. **Nunca lleve la freidora de un lugar a otro con aceite caliente .**
- Limpie el interior de la freidora con una toalla de papel.
- Luego limpie con una toalla húmeda con agua y jabón.
- Enjuague y seque perfectamente con una toalla de papel.
- **No raspe el interior de la olla .**
- **No sumerja la unidad en agua o ningún otro liquido.**
- Limpie el exterior de la freidora con un trapo suave y húmedo.
- Vacie el deposito de vapor, enjuague, seque y vuelva a colocar en la parte posterior de la freidora.
- Guarde la unidad en un lugar seco.
- La tapadera puede ser lavada con agua caliente y jabón. Destape la freidora jale la tapadera hacia arriba. Remueva la cubierta, filtro y lave la tapadera. Para colocar la tapadera a su lugar original incline hacia atras e inserte el resorte asegurandose que entre en la ranura.
- Mantenga limpia regularmente la ventanilla para una buena visibilidad. Limpie la ventanilla con líquido para limpiar ventanas.

PARA GUARDAR EL ACEITE

- 5) Asegurese que la freidora este desconectada del toma corriente y se haya enfriado por 3 o 4 horas (aproximadamente).
- 6) Filtre el aceite de particulas de alimentos. Antes de guardar el aceite.
- 7) **FILTRANDO:** Para guardar el aceite en la olla freidora, primero deberá de filtrar el aceite. Para hacerlo, vacie el aceite en un contenedor, limpie el interior de la olla freidora con una toalla de papel. Luego ponga otra toalla de papel dentro de la canasta freidora, vacie el aceite en la freidora a travez de la canasta. De esta manera se filtrarán particulas indeceables.
- 8) El aceite podra ser guardado dentro de la freidora a temperatura ambiente si se usa continuamente. Si no se usa continuamente, es muy recomendado que lo guarde en otro contenedor y lo guarde en el refrigerador.

CAMBIANDO EL FILTRO INTEGRADO:

Un filtro nuevo podra ser adquirido facilmente, simplemente contacte al centro de servicio al cliente del fabricante.

- El filtro integrado puede ser remplazado con uno nuevo y facilmente removido, de la parte superior de la tapa.

GARANTÍA LIMITADA * UN (1) AÑO
GARANTIA ES VALIDA CON UNA PRUEBA DE COMPRA FECHADA

1. Su aparato de cocina está construido con precisión, inspeccionados y probados antes de salir de nuestra fábrica.
2. Se garantiza, al comprador original, de estar libres de defectos de fabricación en condiciones de uso normales y las condiciones para un (1) año, cordones excluidos. Esta garantía se aplica sólo al comprador original de este producto.
3. Si necesita cambiar la unidad, devuélvala en su caja original, con el recibo de compra, a la tienda donde lo compró. Si usted está más allá del plazo concedido para el retorno por la política de la tienda, por favor consulte la garantía incluida.
4. Si utiliza el aparato para uso doméstico y de acuerdo con las instrucciones, debería ofrecerle años de servicio satisfactorio.
5. Durante el período de garantía de un año, un producto con un defecto será reparado o reemplazado por un modelo nuevo o reacondicionado (a nuestro criterio) cuando el producto sea devuelto a nuestro Centro de Servicio. (Consulte la sección "Devoluciones" a continuación).

6. El producto reparado o reemplazado estará garantizado por el saldo restante del período de garantía de un año y un plazo adicional de un mes.

7. Esta garantía limitada cubre los aparatos comprados y usados en los 50 estados contiguos y el Distrito de Columbia, y no cubre:

- Los daños causados por el uso excesivo, negligencia, uso y desgaste normal, uso comercial, montaje o instalación incorrecta del producto.
- Los daños causados durante el envío.
- Los daños causados por la sustitución o reposición de fusibles o disyuntores.
- Defectos que no sean defectos de fabricación.
- Rotura causada por mal uso, abuso, accidente, alteración, falta de cuidado y mantenimiento, o incorrecta de corriente o voltaje.
- Pérdida o falta alguna pieza del producto. Las piezas se deben comprar por separado.
- Daños de piezas que no sean eléctricos; por ejemplo: agrietado o roto de plástico o de vidrio.
- Daños por servicio o reparación por personal no autorizado.
- Las garantías extendidas compradas a través de una empresa independiente o revendedor.
- Remordimiento del consumidor no es una razón aceptable para devolver un producto a nuestro Centro de Servicio.

*** Un año de garantía limitada válida solamente en los 50 estados contiguos y el Distrito de Columbia, excluyendo Puerto Rico y las Islas Vírgenes.**

Esta garantía es válida sólo si el producto es comprado y operado en los EE.UU., el uso del producto que se encuentra en violación de las instrucciones escritas proporcionadas con la unidad anulará esta garantía.

Para la garantía internacional, por favor póngase en contacto con el distribuidor local.

** Cualquier instrucción o política incluida en este manual puede estar sujeta a cambios en cualquier momento.

MAXI-MATIC, EE.UU.

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

Departamento de Atención al Cliente: (626) 912-9877 Ext: 120/107 Lunes a viernes 8am-5pm PST

Sitio web: www.maxi-matic.com email: info@maxi-matic.com

INSTRUCCIONES DE DEVOLUCIÓN

DEVOLUCIONES:

A. Cualquier devolución de mercancía defectuosa al fabricante deben ser procesados apropiadamente contactando primero al servicio al cliente (información de contacto se muestra a continuación) para obtener un # RA (Número de autorización de devolución). No se aceptará ninguna devolución de mercancía sin un # RA aplicable.

B. INSTRUCCIONES IMPORTANTES DE RETORNO. Su garantía depende que usted siga estas instrucciones si va a devolver la unidad a Maxi-Matic EE.UU.:

1. Empaque cuidadosamente el producto en su caja original o en otra caja adecuada para evitar daños durante el envío.
2. Antes del envío de la devolución unidad, asegúrese de adjuntar:
 - a) Su nombre, dirección completa con código postal, número de teléfono durante el día, y #RA
 - b) Un recibo de compra fechado o COMPROBANTE DE COMPRA,
 - c) El número de modelo de la unidad y el problema que tiene (Encierre en un sobre y pegue directamente a la unidad antes de sellar la caja) y
 - d) Todas las piezas o accesorios relacionados con el problema.
3. Maxi-Matic EE.UU. recomienda enviar el paquete de servicio terrestre de UPS para fines de seguimiento. No podemos asumir la responsabilidad por productos perdidos o dañados devueltos a nosotros durante el transporte entrante. Para su protección, siempre cuidadosamente empaquetar el producto para su envío y asegurarlo con la compañía. Envíos C.O.D no puede ser aceptado.

4. Todos los gastos de envío de devolución debe ser pagado por usted.

5. Marque el exterior del paquete:

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

6. Una vez que su devolución ha sido recibida por nuestro almacén, Maxi-Matic EE.UU. se compromete a reparar o sustituir el producto si presenta defectos de materiales o mano de obra, sujeto a las condiciones del apartado B.

7. Maxi-Matic pagará los gastos de envío para enviar el producto reparado o reemplazado de nuevo a usted.