

## **2 1/2 Qt. Rectangular Deep Fryer**

**Model DF7**

**Instructions and Warranty**

# **MAXIM®**

# IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS BEFORE USE.
2. Do not touch hot surfaces. Use handles or knobs. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning.
3. To protect against electric shock, do not immerse cord, plug, or fryer body in water or any other liquid.
4. Close supervision is always necessary when this or any appliance is used by or near children.
5. Unplug product from wall outlet when not in use and before cleaning. Allow to cool thoroughly before putting on or taking off parts and before cleaning.
6. Do not operate this or any appliance with a frayed or damaged cord, or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination and repair.
7. Do not use attachments not recommended by the manufacturer; they may damage the appliance and/or cause personal injury.
8. This appliance is intended for household use only. Do not use outdoors or for commercial purposes.
9. Do not allow cord to hang over the edge of a table or counter, or allow it to touch hot surfaces.
10. Do not place the appliance near a hot gas or electric burner or in a heated oven.
11. DO NOT attempt to move an appliance containing hot liquids. Allow appliance to cool completely before moving.
12. Place appliance on a flat, hard surface only. Do not place on an unsteady or cloth-covered surface.
13. Keep the appliance at least 2 inches away from walls or any other objects during operation.
14. Do not use appliance for other than its intended use.
15. Be sure Handle is properly assembled to Basket and locked in place. Do not attempt to lower or raise Basket any other way. See detailed handle instructions in "Getting to Know Your MAXIM DF7 Deep Fryer."
16. To disconnect the appliance, grip the plug and pull the plug from the wall outlet. Never pull on the cord.

## SAVE THESE INSTRUCTIONS

# ADDITIONAL IMPORTANT SAFEGUARDS

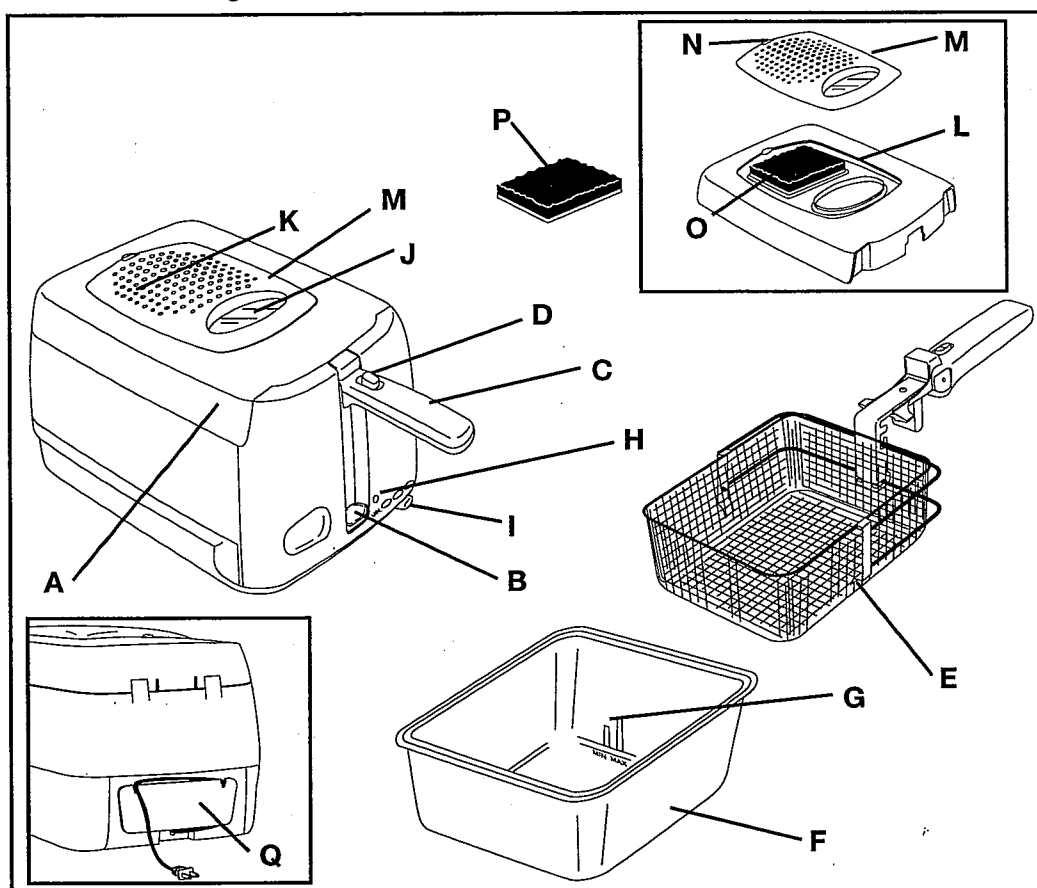
***WARNING: This appliance generates heat and escaping steam during use. Use proper precautions to prevent the risk of burns, fires, or other injury to persons or damage to property.***

1. To reduce the risk of burns or other injuries, do not touch hot surfaces. Use handles or knobs cautiously during use. Use protective oven mitts or gloves when touching hot parts of the appliance.
2. To reduce the risk of fire, do not leave this appliance unattended during use.
3. Do not use this appliance if the Viewing Window is cracked. Heat generated by the appliance could cause the Viewing Window to shatter.
4. Do not operate this appliance without the Filter and Filter Cover properly locked into place.
5. Always use Basket Handle to raise and lower Basket. Always raise Basket out of hot oil and allow cooked food to rest for approximately 5-10 seconds before opening Lid.
6. When deep frying frozen foods, remove any excessive ice as it can cause hot oil to spatter and cause burns.
7. Always keep Lid closed while the Deep Fryer is frying foods. Opening the Lid during operation could cause hot oil to escape and cause burns.
8. Do not mix any other type of liquids or seasonings in the Tank with the oil. This can cause the oil to "spatter" when heated to high temperatures.
9. Provide adequate air space around all sides of the appliance during use. Do not operate this appliance while it is touching curtains, wall coverings, clothing, dish towels, or other flammable materials.
10. Always pour oil into Tank before plugging in and heating up the appliance. Never pour oil into a heated Tank.
11. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. *DO NOT reach into the water!*
12. Do not allow oil to come into contact with an open flame or hot burner coils.

***FOR HOUSEHOLD USE ONLY.***

# Getting to Know Your MAXIM® DF7 Deep Fryer

Your MAXIM® Deep Fryer is designed to deep fry foods in cooking oil. It will deep fry many types of foods including chicken, fish, onion rings, potato chips, french fries, vegetables, cubed meat, etc. A convenient Temperature Lever allows you to choose a cooking temperature between 300°F and 375°F. A handy Basket carefully lifts and lowers the food into and out of the oil. A Lock-Tite Lid keeps oil droplets from escaping while deep frying. The non-stick, removable Tank allows for easy clean-up and prevents food particles from sticking to the surface.



- |                                    |                              |
|------------------------------------|------------------------------|
| <b>A.</b> Lock-Tite Lid            | <b>J.</b> Viewing Window     |
| <b>B.</b> Lid Release              | <b>K.</b> Steam Vent Holes   |
| <b>C.</b> Basket Handle            | <b>L.</b> Filter Reserve     |
| <b>D.</b> Handle Release Lever     | <b>M.</b> Filter Cover       |
| <b>E.</b> Basket                   | <b>N.</b> Filter Cover Latch |
| <b>F.</b> Non-stick Removable Tank | <b>O.</b> Filter             |
| <b>G.</b> Fill Marks (MIN/MAX)     | <b>P.</b> Replacement Filter |
| <b>H.</b> Ready Light              | <b>Q.</b> Cord Wrap          |
| <b>I.</b> Temperature Lever        |                              |

# Getting to Know Your MAXIM® DF7 Deep Fryer (Cont.)

## Polarized Plug

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 in 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.

## Short Cord Instructions

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

## Operating the Deep Fryer's Basket Handle

The DF7 Deep Fryer features a unique Basket Handle which allows you to raise and lower the basket (in and out of the oil). The Handle also provides a safe way to remove the Basket from the Deep Fryer.

### ***To Raise Basket:***

1. Grasp bottom of Basket Handle and lift upwards until Handle locks into a horizontal position. See Figure 1. Raise the Basket when you want to place foods in Basket or to remove cooked foods.

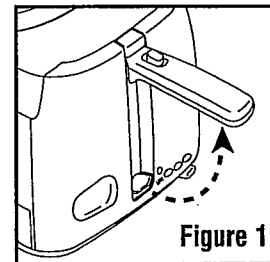


Figure 1

### ***To Lower Basket:***

1. Slide Handle Release Lever down toward bottom of Handle while lowering Handle. See Figure 2. Lower Handle until it fits into the body of the fryer. Lower Basket when you want to lower foods into hot oil.

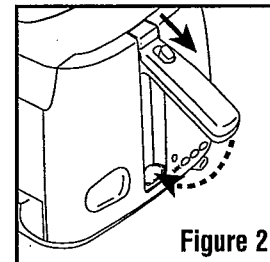


Figure 2

# Before Using for the First Time

1. Grasp bottom of Basket Handle and lift upwards until Handle locks into a horizontal position. See Figure 3.
2. Press down firmly on Lid Release. See Figure 4. Lid will gently lift up and swing open.
3. Lift Basket up and out of Tank. Set aside.
4. Carefully lift Tank out of fryer body. Set aside being careful not to damage the electronic probes on the bottom of the Tank.
5. Lift Lid straight up and out of hinges on back of Deep Fryer. Set aside.
6. Press in Filter Cover Latch and lift to remove Filter Cover. See Figure 5. REMOVE SQUARE FILTER AND SET ASIDE.
7. Wash Basket, Tank, Lid, and Filter Cover in hot, soapy water. DO NOT IMMERSE THE BODY OF THE FRYER IN WATER.
8. Dry all parts thoroughly. Be certain electronic probes on underside of Tank are completely dry.
9. Replace Tank into fryer body. Be sure MIN/MAX markings on inside of Tank are at rear of unit. Press down firmly to "lock" Tank into position. Be sure Tank is seated properly.
10. Place Basket into Tank and set large, gray tab on Basket Handle into cut-out on inside rim of fryer body. See Figure 6.
11. Replace Lid onto fryer body (be sure metal wire goes into rectangular opening on back edge of fryer body). Close Lid.
12. Replace Filter over slotted vents with black side of Filter facing up. Replace Filter Cover by aligning tabs on Filter Cover with slots in top of Lid. Lower Filter Cover into place until Filter Cover Latch locks into place.

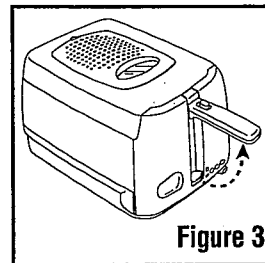


Figure 3

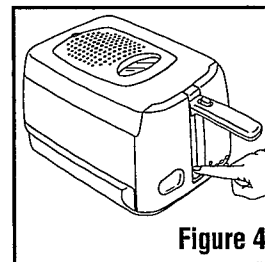


Figure 4

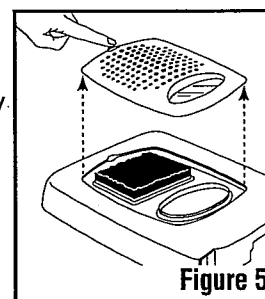


Figure 5

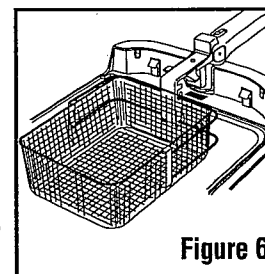


Figure 6

# Instructions for Use

1. Grasp bottom of Basket Handle and lift upwards until Handle locks into a horizontal position. See Figure 1 under "Before Using for the First Time."
2. Press down firmly on Lid Release. See Figure 4 under "Before Using for the First Time." Lid will gently lift up and swing open.
3. Lift Basket up and out of Tank. Set aside.
4. Be sure Tank is properly seated inside fryer body and pour liquid cooking oil (corn, vegetable, peanut, etc.) into the Tank. Fill with oil to a level between the marking for MIN and the marking for MAX. See Figure 7. DO NOT under or overfill Tank. Be sure not to fill Tank past the MAX level marking on inside of Tank.
5. To prevent condensation from fogging Viewing Window, use a paper towel or napkin to spread a thin layer of cold cooking oil onto inside of Viewing Window.
6. Replace Basket into Tank by setting large, gray tab on Handle into cut-out on inside rim of fryer body.

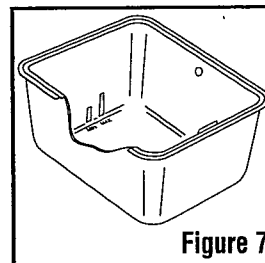


Figure 7

- NOTE:** KEEP BASKET HANDLE HORIZONTAL (BASKET IN RAISED POSITION) DURING PREHEATING.
7. Press down firmly on both sides of Lid to close and lock it into position.
  8. Unwind Cord from Cord Wrap on back of unit to desired length. Allow only enough cord length to reach outlet. Secure Cord by placing Cord into notched area on Cord Wrap. See Figure 8. Plug the Cord into a standard 120V AC electrical outlet. The "Ready Light" will turn on as soon as the unit is receiving power.
  9. Move the Temperature Lever to 375°F for preheating. See Figure 9. Allow your Deep Fryer to preheat the oil (approximately 25 minutes). Oil may make a "popping" sound inside Deep Fryer as the oil heats. This is normal. The "Ready Light" will turn OFF when the oil reaches the set temperature.

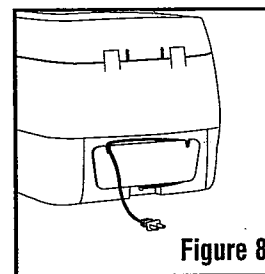


Figure 8

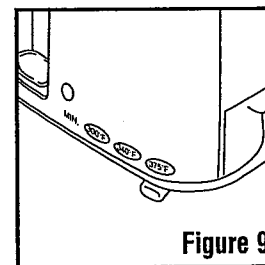


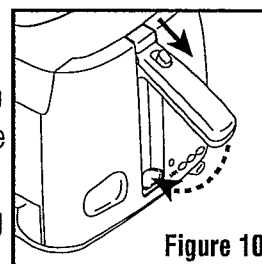
Figure 9

## Instructions for Use (Cont.)

10. Select your desired frying temperature 300°F- 375°F by moving the Temperature Lever to desired setting. The Indicator Light on the front of the Deep Fryer will light as the Deep Fryer is adjusting to the cooking temperature and turn off when it is ready.
11. Once desired cooking temperature is reached, press Lid Release and open Lid. Carefully fill Basket with your desired food. Do not put batter-coated foods into Basket for cooking (see "Cooking Batter-Coated Foods" for more information). Do not overfill Basket.

**CAUTION: Do not touch any interior parts of the Deep Fryer or the oil during use as they are hot!**

12. Press down on both sides of Lid to close. Be sure Lid is firmly closed. Slide Handle Release Lever down toward bottom of Handle while lowering Handle. See Figure 10. Lower Handle until it fits into the body of the fryer. This lowers the Basket into the hot cooking oil.



**WARNING: This appliance generates heat and escaping steam during use through the vent holes in the Filter Cover. Use proper precautions to prevent the risk of burns, fires, or other injury to persons or damage to property.**

13. Allow foods to cook. See "COOKING CHART" for more information. Look through Viewing Window to see food cooking or to determine when food is cooked. DO NOT RAISE LID DURING COOKING! Hot oil could spatter out of the Deep Fryer causing burns or other injuries.
14. Grasp bottom of Basket Handle and lift Handle upwards until it locks into a horizontal position.
15. Allow cooked foods to drain for approximately 5-10 seconds.
16. Press down firmly on Lid Release. **WARNING: Use caution when opening Lid; steam escapes as soon as the Lid is opened.** Allow steam to escape and open Lid fully.
17. Use the Basket Handle to lift up and remove Basket containing food. **DO NOT touch Basket wires as they are very hot!**
18. Pour cooked foods from Basket onto absorbent paper towels.
19. Replace Basket. You may continue to deep fry another batch of food, if desired.



## Instructions for Use (Cont.)

20. Once all food is cooked, slide the Temperature Lever to "MIN." and then unplug unit from wall outlet and allow to cool completely. Oil will remain hot for an extended period of time. Be sure all parts of the unit and the oil have cooled before discarding or storing oil and cleaning the unit. DO NOT pour oil from Deep Fryer without first removing Tank from Deep Fryer body.

**NOTE: Do not pour used oil down any household drain. Discard used oil in a container with a lid, and throw away in garbage.**

## Cooking Batter-Coated Foods

Batter-coated foods cook best when placed carefully into the pre-heated oil rather than directly into the Basket.

**CAUTION: Always use metal tongs or a wire mesh strainer to place and remove foods from hot oil.**

1. Pre-heat oil. See "Instructions for Use" steps 1-5 and 7-10.
2. Once oil is pre-heated, lower Basket into oil by pressing Lever Release down toward bottom of Handle while lowering Handle. If desired, you may also remove Basket from Deep Fryer and set aside.
3. Coat desired food with batter.
4. Press Lid release and open Lid. **Use metal tongs** to CAREFULLY place batter-coated foods into hot oil inside Tank. **CAUTION: Take care to avoid any spattering oil which may result from the food being placed into the hot oil. Do not touch any interior parts of the Deep Fryer or the oil as they are hot!** Allow enough room around each piece to cook the food properly.
5. Press down on both sides of Lid to close.
6. Allow foods to cook. See "COOKING CHART" for more information. Look through Viewing Window to see food cooking or to determine when food is cooked. **DO NOT RAISE LID DURING COOKING!** Hot oil could spatter out of the Deep Fryer causing burns or other injuries.
7. When food is cooked, lift Handle to raise Basket out of oil. Let cooked foods stand 5-10 seconds. Press Lid release and open Lid. **WARNING: Use caution when opening Lid, steam escapes as soon as the Lid is opened.**
8. Remove cooked foods and place onto absorbent paper towels.

# Helpful Hints

## **Frying:**

- Fry more batches of smaller amounts of food. Best results are obtained when the hot oil can freely circulate all around the food.
- In general, pre-cooked foods require higher temperatures and less cooking time.
- Cut or sort food into uniform sizes. Cook same-size pieces together so they will be cooked in the same amount of time.
- Be sure foods are free from ice crystals and excess moisture before frying. Water on the surface of the food can cause the oil to spatter and foam.
- When using a breading, evenly coat the food to be fried. Fine, uniform crumbs stick better than coarse, uneven ones. Shake off all extra breading to help keep oil clean.
- Space coated foods in Basket so they do not touch while cooking.
- For best results when frying doughs or foods dipped in a liquid batter, either lower the Basket into the hot oil before using metal tongs to place foods into the oil or remove it and place foods directly into the oil. If the Basket is lowered into the oil, use the Basket to remove the cooked food.

## **Oil:**

- Never over fill or under fill the fryer with oil. Minimum and maximum oil amounts are marked on the inside of the Tank.
- Store clean or strained oil in fryer for only short amounts of time. Transfer oil to a covered container for storing once cooled. Store oil in the refrigerator.
- When frying fish or seafood, the oil may absorb a "fishy" taste. To eliminate transferring this "fishy" taste to other foods, we suggest changing the oil before frying other foods.

# Cooking Chart

The following chart is intended as a guide only. The quantity of food fried at one time may alter the total cooking time necessary. Use the Viewing Window to see if food is fully cooked before removing from Deep Fryer. Adjust cooking temperature and cooking time as necessary to your taste.

Food	Cooking Temperature	Cooking Time
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**FISH**

Fresh	375°F	1-2 minutes
Fresh in batter	375°F	5-10 minutes
Frozen	340°F	3-5 minutes
Frozen in batter	340°F	10-15 minutes

**MEAT**

Chicken pieces (sm.)	340°F	15-20 minutes
Chicken pieces (lg.)	340°F	20-30 minutes
Chicken in batter	375°F	12-15 minutes
Chicken wings	340°F	15 minutes
Frozen beef (2 oz.)	300°F	3-5 minutes
Frozen veal (2 oz.)	340°F	3-8 minutes

**POTATOES**

French Fries (Fresh)	375°F	10-12 minutes
French Fries (Frozen)	See package directions	
Potato Chips (Fresh)	300°F	3-5 minutes

## Troubleshooting

Problem	Cause	Solution
Oil smokes	Failure to strain oil after use	Strain oil through a paper towel or cheesecloth after oil cools and before storing.
	Temperature too high	Lower temperature
Oil bubbles over	Too much oil in fryer	Do not fill above MAX fill line.
	Too much food added to fryer at one time	Fry smaller quantities at a time.
	Food too wet	Pat dry with paper towels before placing in Basket.
Food tastes greasy	Using wrong type of oil	Use a high-quality oil such as vegetable, canola or corn
	Too much food cooked at same time	Cook smaller amounts of food.
	Frying temperature too low	Allow unit to pre-heat or reheat prior to use.
Emitting unpleasant odors	Filter is saturated	Replace Filter
	Oil is deteriorated	Change oil as needed.
Steam escaping from under edge of Lid	Lid is not closed	The Lid needs to be closed securely.
Food is not crisp	Too much has been fried at same time	Fry food in small batches, especially frozen foods.

# User Maintenance Instructions

This Deep Fryer requires little maintenance. It contains no user-serviceable parts inside the fryer body. Do not remove the fryer body cover. Contact qualified personnel if the product requires servicing.

## Maintenance

### *Replacing the Filter:*

Your Deep Fryer uses a charcoal Filter to absorb grease and other particles associated with deep frying. You must check the Filter regularly and when the white side is completely blackened (after about 15 cooking sessions), replace with another charcoal Filter. There are two Filters included with your Deep Fryer. You may order replacement filters by calling our Consumer Department toll free at 1-800-233-9054, email us at [maxim@saltonusa.com](mailto:maxim@saltonusa.com) or write to:

Salton, Inc.

550 Business Center Drive

Mt. Prospect, Illinois 60056

1. Be sure your Deep Fryer is unplugged and has completely cooled.
2. Press in Filter Cover Latch and remove Filter Cover from Lid.
3. Remove used Filter and discard properly.
4. Replace old Filter with a new Filter—black side up.
5. Replace Filter Cover onto Lid.

### *Cleaning:*

**CAUTION: ALWAYS REMOVE THE CHARCOAL FILTER BEFORE CLEANING THE FILTER COVER.**

1. Be sure your Deep Fryer is unplugged and has completely cooled.
2. Remove the Filter Cover and remove charcoal Filter. Set charcoal Filter aside on a paper towel or napkin.
3. Remove and wash Lid, Filter Cover, Basket, and Tank in warm, soapy water. DO NOT IMMERSE THE FRYER BODY IN WATER OR ANY OTHER LIQUID. Dry all parts thoroughly. DO NOT use abrasive cleaners or sharp instruments to clean the Tank as this could damage the non-stick surface.
4. Wipe inside and outside of the fryer body with a soft, damp cloth. Dry all parts thoroughly with a soft cloth.
5. Be sure all parts are thoroughly dry before reassembling your Deep Fryer.

# Recipes

## Beer Batter

A light batter good on fish and chicken.

1 cup all-purpose flour	3/4 cup flat beer
1/4 cup cornstarch	2 eggs, lightly beaten
1/4 tsp. cayenne pepper	2 Tbl. vegetable oil
1 tsp. garlic salt	

Remove Basket before preheating. Combine all dry ingredients. Add liquid ingredients and mix well. Allow batter to chill in refrigerator for a least 1 hour before coating fish or chicken. Dip food in batter and place into oil using a heat-resistant metal spoon.

## Crispy Batter

A thicker batter good on meats, fish, poultry and vegetables.

3/4 cup all-purpose flour	1 cup water
1/4 cup cornstarch	dry bread crumbs, fine-dry
2 tsp. baking powder	(plain or seasoned)
1 tsp. salt	

Combine all dry ingredients, except bread crumbs. Add water and mix until smooth. Dip food in batter and then coat with bread crumbs. Place into fryer Basket. Lower Basket into oil.

## Flour Coating

A plain coating good on meats, fish and poultry.

1/2 cup all-purpose flour	1 tsp. salt
1/4 tsp. pepper	

Combine all ingredients together. Coat food and place in Basket. Lower Basket into oil. For flavor variation, add 1/2 tsp. of dried thyme, tarragon, basil, poultry seasoning, or 1 tsp. of curry powder to flour mixture.

## Apple Fritters

3 cups all-purpose flour	4 tsp. butter, melted
2 tsp. baking powder	1 tsp. vanilla extract
1/2 cup sugar	1/3 cup orange juice
1/2 tsp. salt	1 cup apples, chopped
1 cup milk	powdered sugar
1 egg, lightly beaten	

Preheat oil to 340°F. Sift dry ingredients together. Using an electric mixer, add remaining ingredients, except apples. Stir in apples. Lower Basket into oil. Using a heat-resistant metal spoon, place 1 teaspoon of batter a time into oil. Cook in Deep Fryer 3-5 minutes or until done. Turn halfway through cooking time. Dust with powdered sugar while still warm. Makes 18 fritters.

## Doughnuts

1 egg, lightly beaten	1/4 tsp. salt
1/2 cup sugar	1/4 tsp. nutmeg
1 Tbl. butter, melted	1/2 tsp. cinnamon
1/2 cup milk	2 tsp. baking powder
2 1/2 cups all-purpose flour	powdered sugar

Preheat oil to 340°F. Using an electric mixer, mix all ingredients forming a dough. Roll to 1/4 inch thick on a lightly floured surface. Cut with a floured 2 1/2 inch doughnut cutter. Place doughnuts into Basket. Lower Basket into oil. Cook 3-4 minutes or until done. Turn halfway through cooking time. Dust with powdered sugar or a cinnamon sugar mixture while still warm. Makes 18 doughnuts.

## Quick 'N Easy Doughnuts

1 can of 10 refrigerated biscuits  
powdered sugar or cinnamon sugar mixture

Preheat oil to 340°F. Separate dough into 10 biscuits and cut hole in center of each. Place doughnuts into Basket. Lower Basket into oil. Cook 2-4 minutes or until done. Turn halfway through cooking time. Dust with powdered sugar or sugar and cinnamon mixture while still warm. Makes 10 doughnuts.

## **Smoochies**

1 can of 10 refrigerated biscuits  
20 pieces chocolate candy kiss  
1/2 cup powdered sugar

Preheat oil to 340°F. Separate dough into 10 biscuits. Cut each biscuit in half and flatten. Place 1 chocolate kiss in the center of each and pull edges up and around candy kiss to seal tightly. Roll between palms until all seams are sealed, making a ball. Place smoochies into Basket. Lower Basket into oil. Cook 2-3 minutes or until done. Dust with powdered sugar while still warm.

Makes 20 pieces.

## **Hush Puppies**

1 egg, lightly beaten	2 tsp. dehydrated onions
1 8 oz. pkg. corn muffin mix	1/2 tsp. garlic, minced
1 cup all-purpose flour	1/2 cup + 3 Tbl. milk

Preheat oil to 340°F. Mix all ingredients together until a batter is formed. Lower Basket into oil. Using a heat-resistant metal spoon, drop batter by tablespoons into oil. Cook 3-5 minutes or until done.

Makes 14 pieces.

## **Vegetable Fritters**

3/4 cup bread crumbs, fine-dry	2 1/2 cups fresh vegetables
2 Tbl. Parmesan cheese	sliced into 1/4 inch thick
1 tsp. onion salt	pieces - carrots, mushrooms,
1/4 tsp. garlic powder	green and red peppers,
2 egg whites, lightly beaten	zucchini
2 Tbl. water	

Preheat oil to 340°F. Combine dry ingredients, set aside. Combine liquid ingredients. Dip vegetables into liquid mixture and then coat with dry mixture. Place into Basket. Lower Basket into oil. Cook 3-5 minutes or until done. Serve with ranch-flavored dressing.



## **Onion Haystacks**

1 cup all-purpose flour  
1/4 cup cornstarch  
1/4 tsp. cayenne pepper  
1/4 tsp. garlic powder

1 tsp. seasoning salt  
3/4 cup flat beer  
2 eggs, lightly beaten  
1 large onion, cut into slivers

Preheat oil to 375°F. Combine dry ingredients. Add remaining ingredients, except for onions and mix well. Stir onions into batter. Lower Basket into oil. Use heat resistant metal tongs to place onion stacks into oil. Cook 3-5 minutes or until done.

Makes 4-5 servings.

## **Onion Rings**

1 large onion  
1 egg, lightly beaten  
1 Tbl. water

1/2 cup bread crumbs, fine-dry  
1/2 cup flour  
salt and pepper to taste

Preheat oil to 375°F. Separate onion slices into rings. Combine liquid ingredients. Combine dry ingredients. Dip each onion ring into liquid then dry mixture. Lower fryer Basket into oil. Using a heat-resistant metal spoon place onions into oil. Cook 3-4 minutes or until done.

Makes 3-4 servings.

## **French Fries**

10 potatoes, peeled - 3/8 inch wide strips  
salt to taste

Preheat oil to 375°F. Place potatoes in Basket. Lower Basket into oil. Cook 12-15 minutes or until done. Season with salt while still warm.

Makes 4 servings.

## **Cottage Fries**

10 potatoes, thinly sliced (1/16 - 1/8 inch)  
seasoned salt to taste

Preheat oil to 375°F. Place sliced potatoes in Basket. Lower Basket into oil. Cook 5-7 minutes or until done. Sprinkle with seasoned salt while still warm.

Makes 4 servings.

## **Southern Fried Chicken**

2 tsp. seasoned salt	2-3 lbs. chicken pieces
1 cup all-purpose flour	1/4 cup milk
1/4 tsp. pepper	

Preheat oil to 340°F. Combine dry ingredients. Dip chicken in milk, then coat with dry mixture and place in Basket. Lower Basket into oil. Fry similar size pieces together. Cook 11-17 minutes or until done.

Makes 8-10 pieces.

## **Chicken Fried Chicken**

1 1/4 cups all-purpose flour	2 eggs, lightly beaten
2 tsp. salt	1/4 cup milk
1/2 tsp. pepper	4 chicken breasts, boneless-skinless

Remove Basket from Deep Fryer before preheating. Preheat oil to 375°F. Combine all dry ingredients together. Combine all liquid ingredients together. Dip chicken breast into liquid mixture and then flour mixture. Repeat. Using a heat-resistant metal spoon, place chicken into oil. Cook 8-12 minutes or until done. Serve with milk gravy.

Makes 4 servings.

## Chicken Croquettes

16-18 oz. can cooked chicken*, drained	1/4 tsp. salt
1 cup onion, finely chopped	1/4 tsp. pepper
3 Tbl. butter	1/8 tsp. paprika
1/4 cup all-purpose flour	1/8 tsp. nutmeg
1/2 cup chicken broth	
1/3 cup milk	1 cup bread crumbs, dry-fine
1 Tbl. dried parsley	2 eggs, lightly beaten
1 tsp. lemon juice	2 Tbl. water

\* May substitute any other pre-cooked meat or seafood.

Combine chicken and onion, set aside. In a saucepan, melt butter, add flour and blend until smooth. Add chicken broth and milk. Cook until thick. Remove from heat. Stir in parsley, lemon juice, salt, pepper, nutmeg and paprika. Add chicken mixture and mix well. Chill at least 1 hour.

Preheat oil to 340°F. Roll chicken mixture into 1-1 1/2 inch balls. Mix egg and water. Dip each ball into egg mixture and roll in bread crumbs. Place in Basket. Lower Basket into oil. Cook 2-3 minutes or until done.

Makes 24 balls.

## Pork Chops

3/4 cup all-purpose flour	1 cup water
1/4 cup cornstarch	6 pork chops
2 tsp. baking powder	2 cups bread crumbs, dry-fine
1 tsp. salt	

Remove Basket from Deep Fryer before Preheating. Preheat oil to 340°F. Combine first 5 ingredients until smooth. Dip pork chops into batter, coating thoroughly. Then, coat with bread crumbs. Use a heat-resistant metal spoon to place pork chops into oil. Cook 8-10 minutes or until done.

Makes 6 servings.

## Rolling Egg Roll or Won Ton Wrappers

1. Place wrapper on counter in a diamond shape.
2. Moisten all corners with water.
3. Spoon filling onto the center of the wrapper.
4. Fold top of diamond over just enough to cover filling.
5. Fold side corners toward center over top corner.
6. Moisten bottom corner with water; roll top down until sealed.

## Mini Egg Rolls

1/2 lb. ground lean pork	2 tsp. soy sauce
1/4 lb. shrimp, fresh or frozen, chopped	1/4 tsp. salt
1/4 cup water chestnuts, finely chopped	12 oz. pkg. won ton wrappers
1/4 cup green onions, finely chopped	

Preheat oil to 340°F. Combine pork and shrimp. Add remaining ingredients and mix well. Place 2 teaspoons of mixture in the middle of won ton wrappers. Follow instructions (above) for rolling egg roll. Place in Basket. Lower Basket into oil. Cook 4-5 minutes or until done.

Makes 30 egg rolls.

## Samosas

2 Tbl. vegetable oil	1 medium tomato, chopped
1/2 cup onion, chopped	1 tsp. salt
1 tsp. ginger, grated	1/2 cup peas, cooked
1 tsp. garlic powder	16 oz. pkg. egg roll wrappers
1 tsp. curry powder	
1/2 lb. ground beef	

Preheat oil to 340°F. Sauté onion in oil until browned. Add ginger, garlic and curry powder. Cook for 2 minutes. Add ground beef, tomato and salt, cook until beef is done. Stir in peas and allow to cool. Place 2 teaspoons of mixture in the middle of egg roll wrapper. Follow instructions (above) for rolling egg roll wrappers. Place in Basket. Lower Basket into oil. Cook 5-6 minutes or until done.

Makes 18 egg rolls.

## French Fried Jumbo Shrimp

2 lbs. jumbo shrimp in shells,  
fresh or frozen  
2 cups all-purpose flour, divided  
1/2 tsp. sugar  
1/2 tsp. salt

1 egg, lightly beaten  
1 cup cold water  
2 Tbl. cooking oil  
1 cup bread crumbs, dry-fine  
(optional)

Preheat oil to 375°F. Peel shrimp leaving last section and tail in tact. With a sharp knife, remove the sandy, black vein. Cut the shrimp down the middle to butterfly and pat dry with paper towels. Stir together 1 cup flour, sugar and salt. Add liquid ingredients using an electric mixer to blend until smooth. Dip shrimp in remaining 1 cup of flour and then into batter. Coat with bread crumbs for darker browning. Lower Basket into oil. Using a heat-resistant metal spoon, place shrimp into oil. Cook 4-8 minutes or until done.

Makes 6-8 servings.

## French Fried Seafood

1 lb. shrimp, 3/4 lb. scallops,  
or 1 lb. fish fillets  
1/2 cup all-purpose flour  
1 tsp. salt

1/4 tsp. pepper  
2 eggs, lightly beaten  
1 cup bread crumbs, dry-fine

Preheat oil to 375°F. Combine flour, salt, and pepper. Dip seafood in flour mixture, then into eggs. Coat with bread crumbs. Lower Basket into oil. Using a heat-resistant metal spoon, place fish into oil. Cook 2-8 minutes or until done.

Makes 4 servings.

## **Crispy Fish Sticks**

1 lb. fish fillets, skinless-  
fresh or frozen-thawed  
1/2 cup all-purpose flour  
1 tsp. salt

1/4 tsp. pepper  
2 eggs, lightly beaten  
1 cup bread crumbs, dry-fine

Preheat oil to 340°F. Cut fish into 1 inch strips. Combine flour, salt, and pepper. Dip fish sticks into flour mixture, then into eggs. Coat with bread crumbs. Place fish into Basket and lower into oil. Cook 3-5 minutes or until done.

Makes 4 servings.

## **Fried Fish**

1 lb. skinless fish fillets,  
fresh or frozen-thawed  
1 cup all-purpose flour  
1/2 tsp. sugar

1/2 tsp. salt  
1 egg, lightly beaten  
3/4 cup cold water  
2 Tbl. vegetable oil

Remove Basket before preheating oil. Preheat oil to 375°F. Cut fish into 4 inch x 4 inch pieces. Combine dry ingredients. Combine liquid ingredients. Using an electric mixer, blend liquids and dry ingredients together until smooth. Dip fish into batter. Using a heat-resistant metal spoon, place fish into oil. Cook 4-9 minutes or until done. Makes 4 servings.



# ONE-YEAR LIMITED WARRANTY

This Salton, Inc. product warranty extends to the original consumer purchaser of the product.

**Warranty Duration:** This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

**Warranty Coverage:** This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by Salton, Inc., or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Warranty Disclaimers:** This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at Salton, Inc. option) when the product is returned to the Salton, Inc. facility. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

## Service and Repair

Should the appliance malfunction, you should first call toll-free 1-800-233-9054 **between the hours of 8:00 am and 5:00 pm Central Standard Time** and ask for **CONSUMER SERVICE** stating that you are a consumer with a problem. Please refer to Model #DF7 when you call.

**In-Warranty Service (USA):** For an appliance covered under the warranty period, no charge is made for service or postage. Call Consumer Service at the above number for a pre-paid return-mailing label. (U.S. Customers Only.)

**In-Warranty Service (Canada):** For an appliance covered under the warranty period, no charge is made for service or postage. Please return the product insured, packaged with sufficient protection and postage, and insurance prepaid to the address below. **Customs duty/brokerage fee, if any, must be paid by the consumer.**

**Out-of-Warranty Service:** A flat rate charge by model is made for Out-of-Warranty service. Please include \$6.00 (U.S.) for return shipping and handling.

Salton, Inc. cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem; your full name and return address and daytime phone number; a note describing your problem, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

Return the appliance to:

ATTN: Repair Department  
Salton, Inc.  
550 Business Center Drive  
Mt. Prospect, Illinois 60056

For more information on Salton, Inc. products visit our website:

<http://www.salton-maxim.com>, or you can E-Mail us at: [maxim@saltonusa.com](mailto:maxim@saltonusa.com)

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