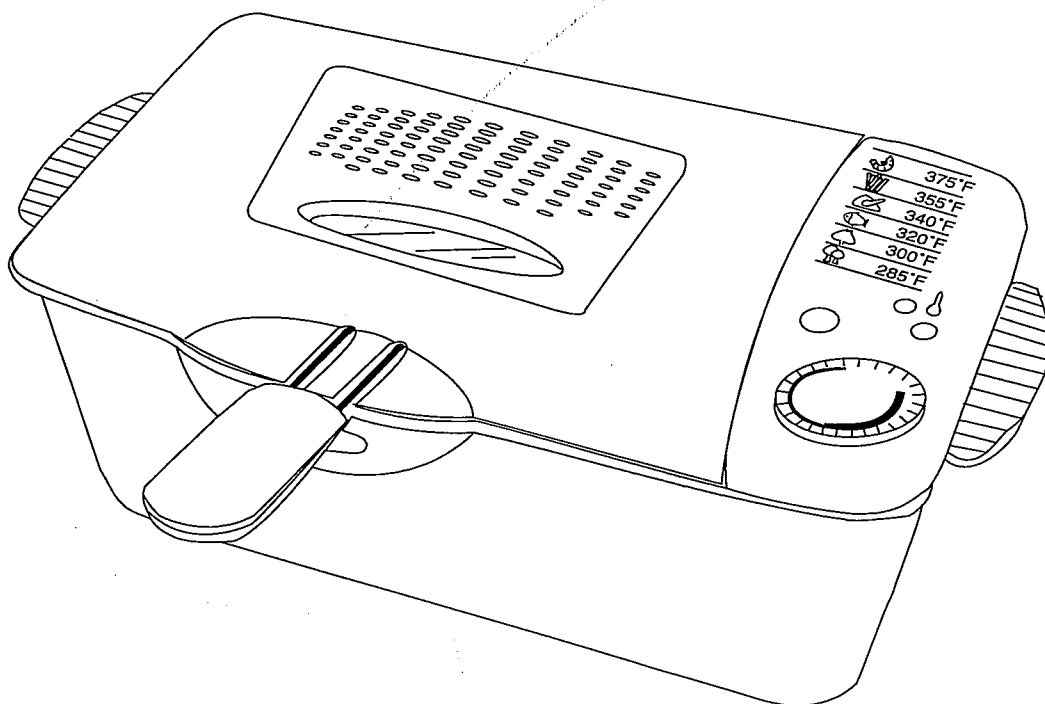


cook's essentials™

HIGH PERFORMANCE KITCHENWARE



DEEP FRYER WITH COOL ZONE

MODEL DF200

OWNER'S MANUAL & RECIPE GUIDE

IMPORTANT SAFEGUARDS

WARNING: A risk of fire and electric shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

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

- 1.** READ ALL INSTRUCTIONS BEFORE USING APPLIANCE.
- 2.** Do not touch hot surfaces. Use handles or knobs.
- 3.** Do not immerse Cord, Plug, Control Panel/Heater Assembly, or appliances with Control Panel/Heater Assembly attached in water or other liquid.
- 4.** This appliance is not for use by children.
- 5.** Close supervision is necessary when any appliance is used near children.
- 6.** Do not operate unattended.
- 7.** Unplug from outlet when not in use. Unplug and allow to cool before filling or emptying oil, before putting on or taking off parts, and before cleaning.
- 8.** Do not operate any damaged appliance. Do not operate with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner.
- 9.** The use of accessory attachments not recommended by the manufacturer may cause injuries.
- 10.** Do not use outdoors.
- 11.** Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 12.** Do not place on or near a hot gas or electric burner, or in a heated oven.
- 13.** To disconnect, switch Off, then remove plug from wall outlet.
- 14.** Extreme caution must be used when moving fryer containing hot oil. Allow to cool before moving.
- 15.** Do not use appliance except as indicated in these instructions.
- 16.** Be sure Handle is properly assembled to Basket and locked in place. See detailed assembly instructions.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

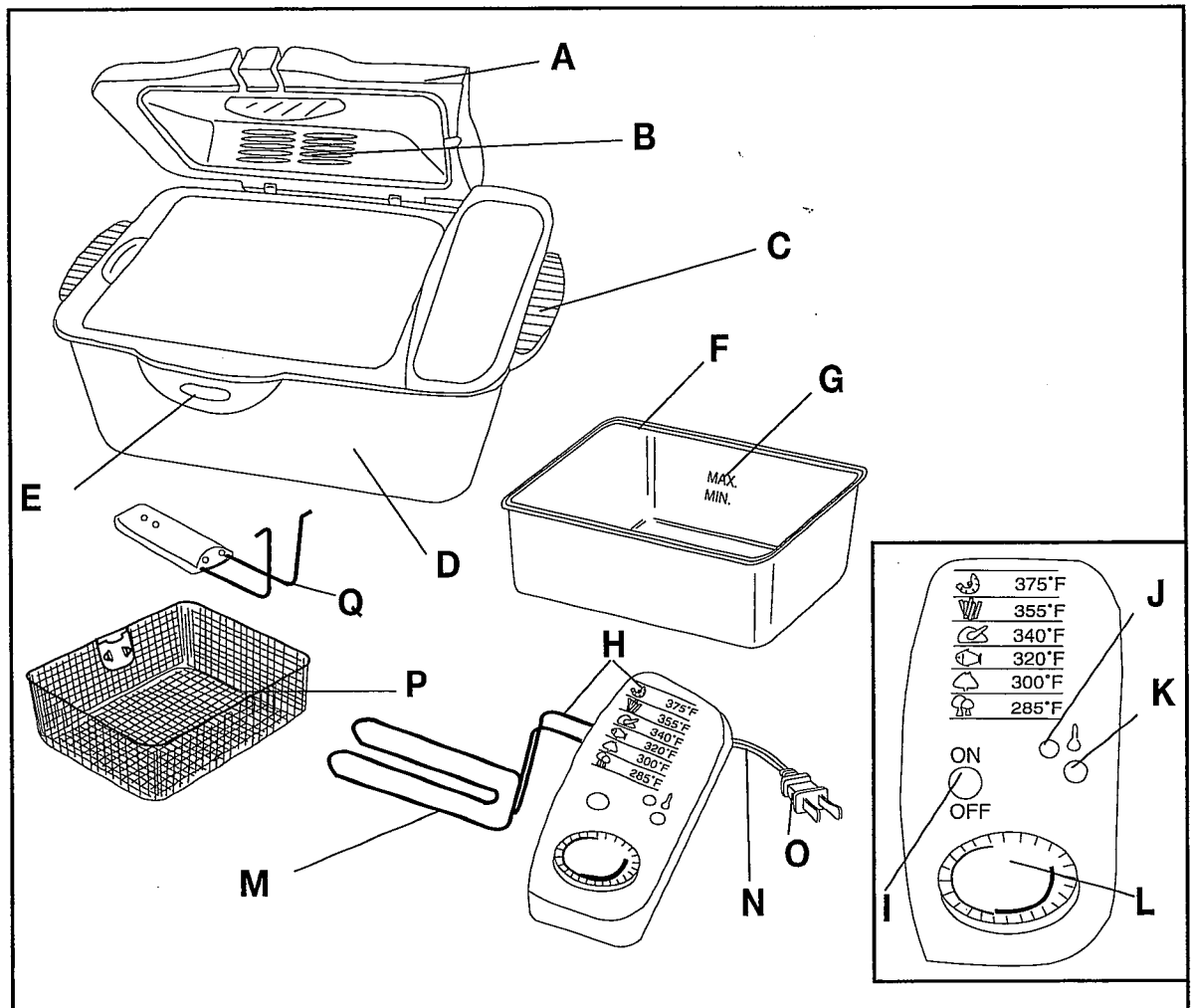
ADDITIONAL IMPORTANT SAFEGUARDS

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.

17. Use Basket Handle to raise and lower Basket. Always raise Basket out of hot oil and allow cooked food to rest for 5 - 10 seconds before opening lid.
18. Do not use this appliance if the Viewing Window is cracked.
19. Dry damp foods before placing into oil. When deep frying frozen foods, remove any excessive ice as it can cause hot oil to spatter.
20. Always keep lid closed while deep fryer is frying foods.
21. Do not obstruct the air outlet vent on top of lid with any objects. Avoid escaping steam from the air outlet during operation.
22. Keep appliance at least 4 inches away from walls or other objects during operation. Do not place any objects on top of appliance while it is operating.
23. Be sure oil tank is filled with oil to at least the 'MINIMUM' oil marking level. Do not operate appliance without oil or with an insufficient amount of oil.
24. Always pour oil into Tank before plugging in and heating up the appliance. Never pour oil into heated tank.

CAUTION: To prevent damage to countertop or table top finish, place *NON-PLASTIC* coasters or placemats between the appliance and the countertop or table top surface. Failure to do so may cause the finish to darken, permanent blemishes may occur, or stains can appear.

Getting to Know Your DF200 Deep Fryer



- | | |
|--|------------------------------------|
| A. Lid | I. ON/OFF Button |
| B. Air Outlet Vent | J. Green "Power On" Light |
| C. Handles | K. Red "Heating" Light |
| D. Deep Fryer Body | L. Temperature Control Dial |
| E. Lid Release Button | M. Heater Coils |
| F. Removable Oil Tank | N. Power Cord |
| G. Fill Marks (MIN/MAX) | O. Polarized Plug |
| H. Control Panel/Heater
Assembly (see inset for
close-up) | P. Basket |
| | Q. Basket Handle |

Getting to Know Your DF200 Deep Fryer (Cont.)

Short Cord Instructions

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

Extension Cord Use

An extension cord or longer detachable cord is not recommended for use with deep-fat fryers and cooker/fryers.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). As a safety feature 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 defeat this safety feature.

Electric Power

If the electric circuit is overloaded with other appliances, your appliance may not operate. It should be operated on a separate electrical circuit from other appliances.

Before Using for the First Time

Introduction

Your Deep Fryer is designed to cook a variety of foods in hot cooking oil. A rotary Temperature Dial allows you to choose a cooking temperature between 285°F and 375°F for precise temperature control. The convenient Basket is used to carefully lower food into the oil and provides a safe way to lift cooked foods from the oil. The removable Control Panel/Heater Assembly and Oil Tank provide for easy and thorough clean-up.

For healthier cooking, your Deep Fryer features a Cool Zone below the Heater Coils. See Figure 1. When the Deep Fryer is properly assembled, the area below the Heater Coils remains at a much lower cooking temperature. This prevents any food pieces and crumbs which have fallen to the bottom of the Oil Tank from burning and also encourages longer oil life.

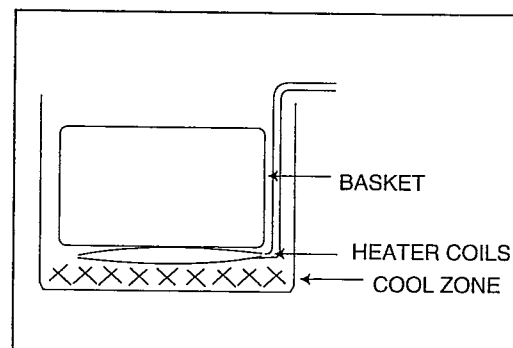


Figure 1

Assembling Basket Handle

The DF200 Deep Fryer features a unique Basket Handle which allows you to raise and lower the Basket (in and out of the oil).

To Attach Handle to Basket:

1. Hold Handle over Basket as shown. Gently squeeze the arms of the Handle so they fit into the eyelets on the Basket. See Figure 2.
2. Rotate the Handle toward the side of the Basket. Push Handle against side of Basket until it locks into place.

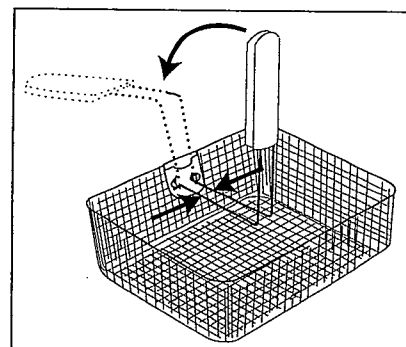


Figure 2

Before Using for the First Time (Cont.)

1. Press in firmly on Lid Release Button. Gently lift Lid open. See Figure 3. To remove Lid from Deep Fryer Body, lift Lid straight up and pull straight out.
2. Remove Basket from Oil Tank. See Figure 4.
3. Grasp Control Panel/Heater Assembly and firmly pull up to remove. See Figure 5. Both the plastic Control Panel and the Heating Element will lift off of the Deep Fryer Body. Carefully set Control Panel/Heater Assembly aside.

CAUTION: Do Not Remove Control Panel if oil is still hot.

4. Lift Oil Tank out of Deep Fryer Body.
5. Wash Lid, Basket, and Oil Tank in hot, soapy water. **DO NOT IMMERSE THE CONTROL PANEL/HEATER ASSEMBLY IN WATER.** Wipe Control Panel/Heater Assembly and Deep Fryer Body with a damp cloth. Dry all parts thoroughly.
6. Replace Oil Tank into Deep Fryer Body. Be sure MIN/MAX markings on inside of Tank are at rear of unit. Be sure Tank is seated properly.
7. Replace Control Panel/Heater Assembly onto Deep Fryer Body. As you seat the Control Panel into position, the Control Panel will snap into place.

NOTE: The Deep Fryer will not operate if the Control Panel/Heater Assembly is not properly assembled.

8. Replace Basket into Deep Fryer by hanging basket onto hook near the top of the Oil Tank.
9. Replace Lid onto Deep Fryer Body by pushing bottom of Lid into rectangular opening in back of Fryer Body. Close Lid. When closed properly, the Lid will lock into place.

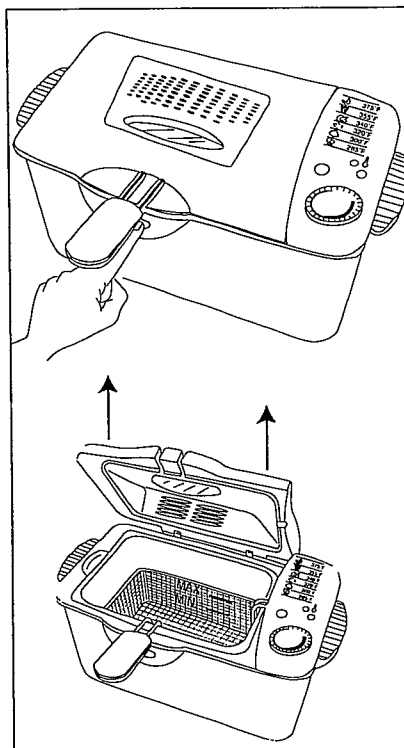


Figure 3

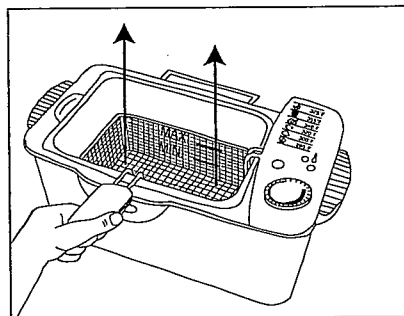


Figure 4

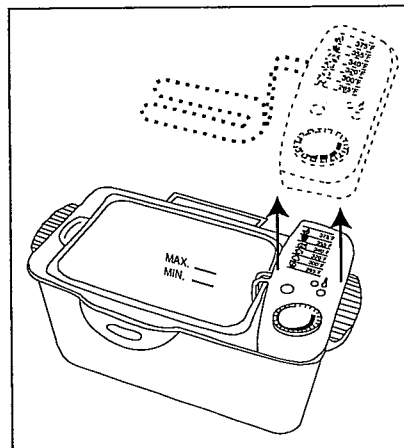


Figure 5

Instructions for Use

1. Press down firmly on Lid Release Button. See Figure 3 under “Before Using for the First Time.” Gently lift Lid open.

2. Lift Basket up and out of Tank. Set aside.

3. Be sure Oil Tank is properly seated inside Deep 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 6. DO NOT under fill or over fill Tank.

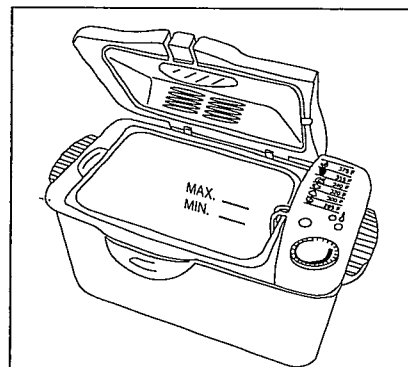


Figure 6

4. 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.
5. Replace Basket into Oil Tank. When cooking, the bottom of the Basket will “rest” on the Heater Coils.
6. Close Lid. Gently pull up on Lid to be sure it is locked securely.
7. Gently direct power cord out the cut-out on the back of the Deep Fryer Body. Allow only enough cord length to reach outlet. Check that the ON/OFF switch is in the “OFF” position. Plug the Cord into a standard 120V AC electrical outlet.
8. Press the ON/OFF switch to “ON.” The Green “Power On” Light will turn on as soon as the unit is receiving power.

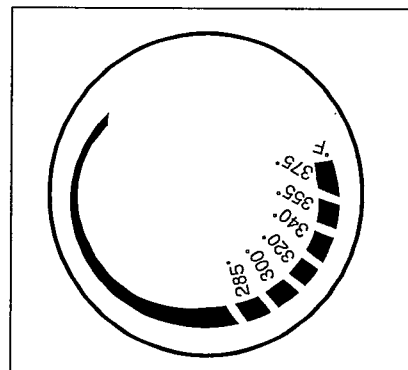


Figure 7

9. Turn the Temperature Control Dial to the desired cooking temperature. See Figure 7. The Red “Heating” Light will turn on as the Deep Fryer heats the oil. When the oil reaches the selected cooking temperature, the Red “Heating” Light will turn off and the Deep Fryer is ready for use.

NOTE: Oil may make a “popping” sound inside the Deep Fryer as the oil heats. This is normal.

Instructions for Use (Cont.)

10. Press Lid Release Button and lift up Lid. Grasp Basket Handle and lift Basket out of the oil. Carefully hang the Basket on the hook inside the Oil Tank. See Figure 8.

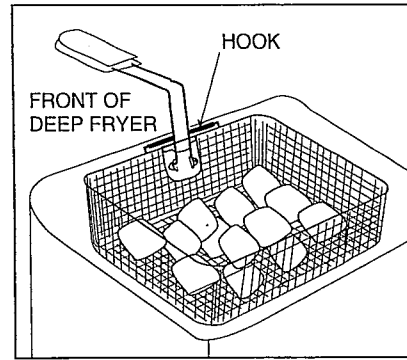


Figure 8

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

11. Carefully place food into the Basket, being careful not to touch the Basket as it may be hot. Do not put batter-coated foods into Basket for cooking (see "Cooking Batter-Coated Foods" for more information). Do not overfill Basket with food. Grasp Basket Handle and carefully lower Basket with food into the hot oil. Close the Lid.

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.

As the Deep Fryer cooks the food and the oil cools, the Heating Coils and the Red "Heating" Light will turn on as necessary to maintain the proper cooking temperature of the oil. See "Cooking Chart" for sample cooking time and temperatures.

12. 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.**

WARNING: Use caution when opening Lid, steam escapes as soon as the Lid is opened. Use oven mitts when handling hot materials.

13. When food is cooked to desired doneness, press Lid Release Button and lift up Lid. Grasp Basket Handle and lift Basket out of the oil. Carefully hang the Basket on the hook inside the Oil Tank. Allow cooked foods to drain for 5-10 seconds.

NOTE: To prevent early degradation of the oil, do not add salt or other spices to the food during frying or when the food is draining above the oil.

14. Use the Basket Handle to lift up and remove Basket containing food. **DO NOT touch Basket wires as they are very hot!**

Instructions for Use (Cont.)

15. Pour cooked foods from Basket onto absorbent paper towels.
16. Replace Basket. Continue to deep fry another batch of food, if desired.
17. When all cooking is complete, turn Temperature Control Dial to the lowest setting and turn the main ON/OFF switch to "OFF." Grasp plug and carefully unplug from wall outlet.

CAUTION: Oil will remain hot for an extended period of time. Be sure all parts of the Deep Fryer and the oil have cooled completely before discarding or storing oil and cleaning the unit. DO NOT pour oil from the deep fryer without first removing Basket, Control Panel/Heater Assembly and Tank from the Deep Fryer Body.

NOTE: DO NOT pour used oil down any household drain. Discard used oil in a container with a lid and dispose of in garbage.

Cooking Batter-Coated Foods

Batter-coated foods cook best when placed directly into the pre-heated oil rather than 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 to desired cooking temperature. See "Instructions for Use" steps 1-9.
2. Once oil is pre-heated, use Basket Handle to lower Basket into oil. If desired, you may also remove Basket from Deep Fryer and set aside.
3. Coat desired food with batter.
4. Press Lid Release Button and lift 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. Close Lid.
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 to desired doneness, press Lid Release Button and lift up Lid. Grasp Basket Handle and lift Basket out of the oil. Carefully hang the Basket on the hook inside the Oil Tank. Allow cooked foods to drain for 5-10 seconds.

WARNING: Use caution when opening Lid, steam escapes as soon as the Lid is opened.

8. If Basket was lowered before placing batter-coated foods into oil, use Basket to remove cooked foods. If Basket was not in oil, use metal tongs to remove cooked foods. Place cooked foods onto absorbent paper towels.
9. Follow steps 16-17 under "Instruction for Use."

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. Remember, frying smaller batches will result in better cooking times and a higher food quality. Adjust cooking temperature and cooking time as necessary to your taste.

<u>FOOD</u>	<u>TEMPERATURE</u>	<u>COOKING TIME</u>
Mushrooms	285°F	2-3 minutes
Onion Rings	300°F	3-5 minutes
Fish fillets	320°F	9-12 minutes
Chicken tenders	340°F	7-10 minutes
Chicken pieces	340°F	11-17 minutes
French fries (thin)	355°F	3-5 minutes
French fries (thick)	355°F	7-9 minutes
Shrimp (regular or jumbo)	375°F	3-5 minutes

IMPORTANT: The FDA recommends all meats be cooked to a minimum internal temperature of 165°F to reduce the risk of Salmonella and E-Coli bacteria.

NOTE: Frozen foods may require different cooking times and temperatures; follow package directions. Remember, never fill the Basket more than half full and remove ice crystals from frozen foods before placing in the hot oil.

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 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 placing foods into the oil or remove the Basket and then place foods into the oil. If the Basket is lowered into the oil, use the Basket to remove the cooked foods.

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 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.

User Maintenance Instructions

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

WARNING: Unplug Deep Fryer from wall outlet before cleaning.

Cleaning:

- 1. Be sure your Deep Fryer is unplugged and has cooled completely.**
2. Press down firmly on Lid Release Button. To remove Lid, lift Lid open and pull Lid straight out of Deep Fryer Body.
3. Remove Basket from Oil Tank.
4. Grasp Control Panel/Heater Assembly and gently pull up to remove. **Use extreme caution when removing the Control Panel/Heater Assembly as oil may splash out of the Tank.** Both the plastic Control Panel and the Heating Element will lift off of the Deep Fryer Body. Wipe Control Panel/Heater Assembly with a damp cloth and dry completely.

CAUTION: Do not immerse the Control Panel/Heater Assembly in water. Doing so could permanently damage the product.

5. Grasp rim of Oil tank and carefully lift Tank out of Deep Fryer Body. Be careful when there is oil in the Tank. Strain the oil from the tank into a suitable container.
6. Wash Lid, Basket, Oil Tank, and Deep Fryer Body in hot, soapy water. You may also wash the Basket and Oil Tank in the dishwasher. DO NOT allow the Fryer Body to soak in water; this could damage the internal components. Dry all parts thoroughly.
7. Reassemble Deep Fryer as indicated in steps 6-9 under "Before Using for the First Time."

Troubleshooting

Problem	Cause	Solution
Deep Fryer does not operate.	Control Panel/Heater Assembly is not seated properly.	Check that Control Panel/Heater Assembly is seated properly on Deep Fryer Body.
	Oil temperature too high (not enough oil; no oil in tank)	Unplug Deep Fryer and remove Control Panel/Heater Assembly. Turn Control Panel/Heater Assembly upside down and press red "reset" button on bottom.
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 or is not crisp	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—especially frozen foods.
	Frying temperature too low	Allow unit to pre-heat or reheat to desired temperatures prior to use.
Emitting unpleasant odors	Built-in Lid Filter is saturated	Wash Lid in hot, soapy water.
	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.

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 or lower Basket into oil before preheating. Combine all dry ingredients. Add liquid ingredients and mix well. Allow batter to chill in refrigerator for at 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 raised 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 at 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. Lower Basket into oil. Using a heat-resistant metal spoon, place doughnuts 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. Lower Basket into oil. Using a heat-resistant metal spoon, place doughnuts 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 raised 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 table-spoons 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 375°F. Combine dry ingredients, set aside. Combine liquid ingredients. Dip vegetables into liquid mixture and then coat with dry mixture. Place into raised Basket. Lower Basket into oil. Cook 3-5 minutes or until done. Serve with ranch-flavored dressing. Makes 2 1/2 cups.

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 300°F. Separate onion slices into rings. Combine liquid ingredients. Combine dry ingredients. Dip each onion ring into liquid then dry mixture. Lower Basket into oil. Using a heat-resistant metal spoon place onions into oil. Cook 3-5 minutes or until done. Makes 3-4 servings.

French Fries

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

Preheat oil to 355°F. Pat potatoes dry. Place potatoes in Basket. Lower Basket into oil. Cook 6-8 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 355°F. Pat potatoes dry. Place sliced potatoes in raised 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 raised Basket. Lower Basket into oil. Fry similar size pieces together. Cook 11-17 minutes or until done. Makes 8-10 pieces.

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

* Or 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 375°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 raised Basket. Lower Basket into oil. Cook 2-3 minutes or until done. Makes 24 balls.

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.

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 egg roll wrappers. Follow instructions (on previous page) 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 (on previous page) 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 Seafood

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

French Fried Jumbo Shrimp

2 lbs. jumbo shrimp in shells, fresh or frozen	1 egg, lightly beaten
2 cups all-purpose flour, divided	1 cup cold water
1/2 tsp. sugar	2 Tbl. cooking oil
1/2 tsp. salt	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 a paper towel. Stir together 1 cup flour, sugar and salt. Add liquid ingredients and use 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.

Crispy Fish Sticks

1 lb. fish fillets, skinless-fresh or frozen-thawed	1/4 tsp. pepper
1/2 cup all-purpose flour	2 eggs, lightly beaten
1 tsp. salt	1 cup bread crumbs, dry-fine

Preheat oil to 300°F. Cut fish into 1 inch strips. 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 3-5 minutes or until done. Makes 4 servings.

Fried Fish

1 lb. skinless fish fillets fresh or frozen-thawed	1/2 tsp. salt
1 cup all-purpose flour	1 egg, lightly beaten
1/2 tsp. sugar	3/4 cup cold water
	2 Tbl. vegetable oil

Preheat oil to 320°F. Remove or lower Basket from oil before preheating. 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 9-12 minutes or until done. Makes 4 servings.

COOK'S ESSENTIALS™ WARRANTY

This Cook's Essentials™ product warranty extends to the original consumer purchaser of the product.

Warranty Duration: All materials and workmanship are 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 Cook's Essentials™, 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 Cook's Essentials™ 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 Cook's Essentials™ option). 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 #DF200 when you call.

To contact consumer service by mail:

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

In-Warranty Service: for an appliance covered under the warranty period, no charge is made for service or postage. Please call for return authorization.

Out-of-Warranty Service: A flat rate charge by model is made for Out-of-Warranty service. Please include \$8.00 (U.S.) for return shipping and handling.

Cook's Essentials™ 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 the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

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