



digital deep fryer

Owner's Manual

Lot No. 2140

Model CKDF050



cooks

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used near children.
5. This appliance is not for use by children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service 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. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, press the "OFF" button, then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. Extreme caution must be used when moving Deep Fryer containing hot oil.

SAVE THESE INSTRUCTIONS

For Household Use Only

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. Do not immerse detachable power cord in any liquid. If the cord falls in water or other liquid, DISCARD IMMEDIATELY and replace it with a new cord. If the supply cord of this appliance is damaged, it must be replaced by contacting Consumer Service.
6. Risk of electric shock and choking, keep the cord out of reach from children and infants.
7. Use basket handle to raise and lower fryer basket. Always raise fryer basket out of hot oil and allow cooked food to rest for 5-10 seconds before opening lid.
8. Do not use this appliance if the viewing window is cracked.
9. Dry damp foods before placing into oil. When deep frying frozen foods, remove any excessive ice as it can cause hot oil to spatter.
10. Always keep lid closed while Deep Fryer is frying foods.
11. Do not obstruct the air outlet vent on top of lid with any objects. Avoid escaping steam from the air outlet during operation.
12. 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. Place the appliance on a surface that is resistant to heat.
13. Be sure oil tank is filled with oil to at least the "MIN" oil marking level. Do not operate appliance without oil or with an insufficient amount of oil.
14. Always pour oil into oil tank before plugging in and heating up the appliance. Never pour oil into heated oil tank.
15. Ensure that there are no flammable objects on or near the appliance. If the oil catches fire, unplug the appliance and close the Lid.
NEVER USE WATER TO EXTINGUISH THE FIRE.
16. Do not operate this appliance if the lid and the oil tank are not completely dry.
17. It is not recommended to move fryer containing hot oil. Allow to cool before moving.

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.

DETACHABLE CORD INSTRUCTIONS

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

The cord is designed to break away from the Deep Fryer quickly and smoothly to prevent the unit from tipping over when someone unintentionally pulls on the cord.

This detachable cord is designed for use with this designated Deep Fryer only. Do not try using it on any other appliance.

WARNING: Serious hot-oil burns may result from a deep fryer being pulled off a countertop. Do not allow the cord to hang over the edge of the counter where it may be grabbed by children or become entangled with the user.

Do not use with an extension cord.

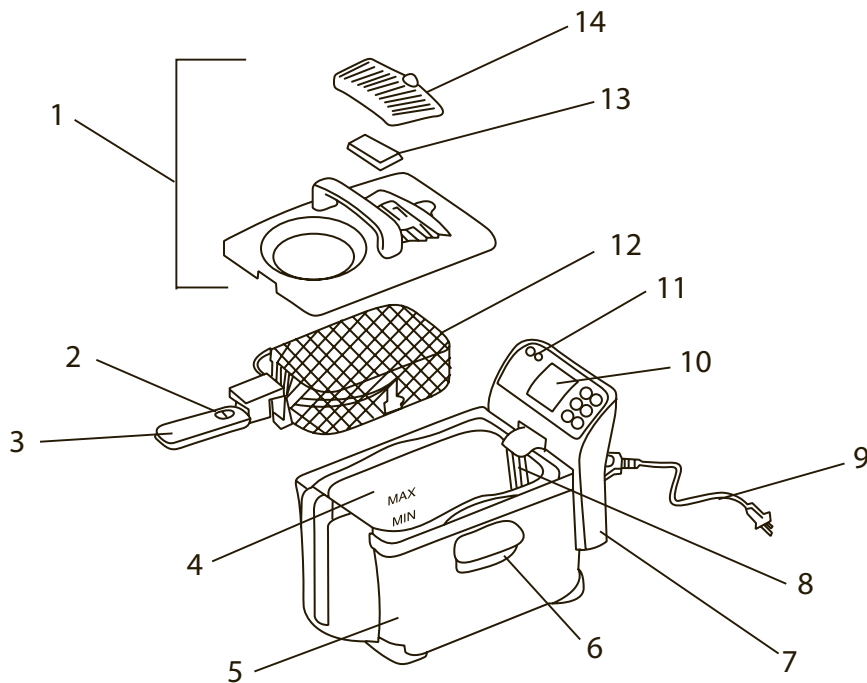
ELECTRIC POWER

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

GETTING TO KNOW YOUR DEEP FRYER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS

1. Lid Assembly (P/N 22924)
2. Basket Handle Latch
3. Basket Handle
4. Removable Oil Tank (P/N 22927)
5. Main Housing (P/N 22926)
6. Side Handle
7. Control Panel Assembly (P/N 22925)
8. Heating Element
9. Detachable Power Cord (P/N 22931)
10. Display
11. Indicator Lights
12. Frying Basket (P/N 22928)
13. Filter (P/N 22929)
14. Filter Cover (P/N 22930)



BEFORE FIRST USE

Prior to first use, remove all packing materials. Thoroughly clean the unit according to the “User Maintenance Instructions” section of this manual.

WARNING: Never plug in the control panel assembly when it is not installed in the outer housing with heating element in the oil tank. Do not immerse the control panel assembly, cord or plug in water.

WARNING: This unit should not be used to boil water.

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

1. Remove the lid assembly from the main housing. Separate the filter cover from the lid by pulling back on the tab until it is released. Remove the washable filter. Wash the lid, filter cover and filter in warm, soapy water. Dry all parts of the lid thoroughly before reassembling. **IMPORTANT:** Special care must be taken to ensure the washable filter in the lid is completely dry; otherwise the filter will not function properly and may lead to steam being trapped within the fryer during use.
2. Lift the basket handle up until it locks in the horizontal position, and then remove the frying basket from inside the oil tank. Wash the frying basket in warm, soapy water and dry thoroughly.
3. Lift up vertically on the control panel assembly until it slides apart from the main housing. **DO NOT IMMERSE THE CONTROL PANEL ASSEMBLY IN WATER OR OTHER LIQUIDS.** Wipe the control panel and heating element with a slightly damp cloth. Dry all parts thoroughly.
4. Remove the oil tank and wash it in warm, soapy water. Dry thoroughly.
5. Wipe the main housing with a clean, damp cloth. Dry thoroughly. **Do not use steel wool, scouring pads or abrasive cleaners, as these may cause the surface to scratch.**

WARNING: All components must be completely dried before filling with oil or using.

OPERATING INSTRUCTIONS

1. Place the oil tank into the main housing, then slide the control panel assembly onto the back of the main housing until it is securely mounted into place.

NOTE: The Deep Fryer will not operate if the control panel assembly is not properly seated on the main housing.

2. Place the Deep Fryer on a table or counter, approximately 2 feet from a standard 120V AC electrical outlet.
3. With the lid and frying basket removed, pour fresh cooking oil (corn, vegetable, peanut, etc.) into the oil tank until it reaches a level between the “MIN” marking and the “MAX” marking (as indicated on the oil tank). **DO NOT under-fill or over-fill the oil tank.**
4. Position the frying basket over the oil tank so that the basket handle slides into the top of the main housing. To lower the frying basket, slide back the basket handle latch to release the handle; then fold the basket handle down into the main housing.
5. Place the lid on the oil tank so that the filter faces the control panel.
6. Connect the power cord into the back of the control panel assembly. Be sure to have the correct side facing up (as indicated on the plug).
7. Plug the polarized plug into the wall outlet. A beep will sound and the red POWER light will begin flashing. (The default settings for Frozen French Fries will be displayed.)
8. Press the “MENU” button to select the desired cooking program.

NOTE: The default time and temperature settings for each program will automatically show in the display.

*****Refer to the “Cooking Chart” at the end of this section for further instruction.*****

9. Adjust the settings according to package directions. If the temperature or time needs to be adjusted, press the “TIMER/TEMP” button until the corresponding symbol is flashing in the display. Use the “+” and “-” buttons to select the desired setting.

NOTE: The maximum temperature setting is 385°F; the minimum temperature setting is 140°F. The maximum timer setting is 30 minutes.

10. Once the correct settings have been entered, press the “ON” button to begin the preheating process. The red POWER light will remain on, indicating that the oil is heating.

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

The “MENU” button may be pressed at any time to temporarily illuminate the display.

11. Once the oil has reached the selected cooking temperature, the red POWER light will turn off and the green READY light will illuminate, indicating that the Deep Fryer is ready for use.

BE PREPARED TO ADD FOOD AS SOON AS THE “READY” LIGHT ILLUMINATES.

12. As soon as the green “READY” light is illuminated, remove the lid and set it aside. Raise the frying basket out of the oil by lifting up on the basket handle and locking it into the horizontal position.

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

Carefully place food into the frying basket. DO NOT FILL THE FRYING BASKET MORE THAN HALF-FULL. Always remove ice crystals from frozen foods before placing in the hot oil.

IMPORTANT: Food must be added promptly after the green “READY” light goes on; otherwise the cooking timer may start prematurely.

13. Place the lid back on the oil tank. Release the basket handle by sliding back the basket handle latch; then fold the handle down into the main housing to lower the food into the oil.

Soon after the food is placed in the oil, the cooking timer will automatically start counting down in the display. THE TIMER MAY TAKE A FEW MINUTES TO START.

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

NOTE: The “POWER” and “READY” lights will cycle on and off during use as the heating element maintains the proper cooking temperature.

14. Use the viewing window to monitor food as it cooks. **DO NOT REMOVE THE LID DURING COOKING! Hot oil could splatter out of the Deep Fryer causing burns or other injuries.**

If food reaches desired doneness before cooking time is complete, press the “OFF” button at any time to immediately end the cooking process. (Proceed to step #16.)

15. Once the cooking timer finishes counting down in the display, the unit will beep and the display will flash to indicate that the food is done. Press the “OFF” button to stop beeping and reset the display.

16. Make sure the Deep Fryer is in standby mode (with the red “POWER” light flashing), then carefully remove the lid and set it aside.

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

17. Using oven mitts, raise the food out of the oil by lifting up on the basket handle until it locks in the horizontal position. Allow the cooked food 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.

18. Using the basket handle, remove the frying basket from the main housing and pour the cooked food onto absorbent paper towels.

DO NOT touch the basket wires as they are very hot!

19. Replace the frying basket and lid. Repeat steps #5 through #18 if additional cooking is required.

20. Once all cooking is complete, press the “OFF” button and unplug the power cord from the wall outlet. Then, detach the power cord from the back of the unit.

NOTE: Oil should be changed after no more than ten uses.

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 the frying basket, control panel assembly and oil tank from the main housing.

COOKING CHART

The default settings listed below are intended as a guide only. The quantity of food being cooked at one time may alter the total cooking time necessary. Remember, cooking smaller batches will result in better cooking times and higher food quality. Adjust cooking temperature and cooking time as necessary.

	<u>PROGRAM</u>	<u>TEMP.</u>	<u>TIMER</u>
	French Fries (frozen)	375°F	7 min.
	Chicken	340°F	11 min.
	Onion Rings	375°F	4 min.
	Fish	320°F	6 min.

PLEASE NOTE: The United States Department of Agriculture recommends that meat and poultry be cooked to the following internal temperatures to be sure any harmful bacteria have been killed. Ground turkey and chicken should be cooked to an internal temperature of 165° F and ground beef, veal, lamb and pork be cooked to an internal temperature of 160° F. Chicken and turkey should be cooked to an internal temperature of 170° F for white meat and 180° F for dark meat. Goose and duck should be cooked to an internal temperature of 180° F. Fresh beef, veal and lamb, etc. should be cooked to an internal temperature of at least 145° F. Fresh pork should be cooked to an internal temperature of at least 160° F. When re-heating meat and poultry products, they should also be cooked to an internal temperature of 165° F.

NOTE: Frozen foods may require different cooking times and temperatures; follow package directions. Use 375°F for all foods that have package instructions for a higher temperature and adjust times as necessary.

IMPORTANT: Remember, never fill the Basket more than half full and remove ice crystals from frozen foods before placing in the hot oil.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly must be performed by a qualified appliance repair technician.

WARNING: Unplug Deep Fryer from wall outlet before cleaning.

1. Make sure that the Deep Fryer is unplugged and has cooled completely.
2. Remove the Lid. Separate the filter cover from the lid by pulling back on the tab until it is released. Take out the washable filter.
3. Remove Basket from Oil Tank.
4. Grasp control panel assembly and gently pull up to remove. Use extreme caution when removing the control panel assembly as oil may splash out of the oil tank. Wipe the control panel and heating element with a damp cloth and dry completely.

CAUTION: Do not immerse the control panel assembly in water. Doing so could permanently damage the product.

5. Grasp rim of oil tank and carefully lift it out of main housing. Take extra caution when there is oil in the oil tank. Strain the oil from the tank into a suitable container.

NOTE: Do not pour used oil down any household drain. Discard used oil into a container with a lid and dispose in garbage.

6. Wash the lid, frying basket, oil tank, and main housing warm, soapy water. Dry all parts thoroughly before reassembling.

IMPORTANT: Special care must be taken to ensure the washable filter in the lid is completely dry; otherwise the filter will not function properly and may lead to steam being trapped within the fryer during use.

HELPFUL HINTS

FRYING

- Cook 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 dough or foods dipped in a liquid batter, either lower the frying basket into the hot oil before placing foods into the oil. Use the frying basket to remove the cooked foods.

OIL

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

COOK'S

Limited Warranty

Limited One (1) Year Warranty

J. C. Penney Corporation, Inc. (JCPenney) warrants this product to be free of defects in material and workmanship for a period of one (1) year from the date of original purchase (the "Warranty Period"). Dated proof of purchase such as a bill of sale is required to establish warranty eligibility. If the product fails to perform due to a defect in materials or workmanship during the Warranty Period, JCPenney will repair or, at JCPenney's option, replace the merchandise with the same or comparable item at no charge to you for parts or labor. In the event that the product can not be repaired and a suitable replacement item is not available, JCPenney will refund the original purchase price shown on your proof of purchase.

To Obtain Warranty Service

In the event that your product requires repair during the Warranty Period, contact your nearest JCPenney retail store or call JCPenney Product Service Dept. (800) 933-7115 for information regarding where to obtain warranty service.

What This Warranty Does Not Cover

This warranty does not cover (a) damage due to acts of nature, including but not limited to, lightning, wind, or flood; (b) damage due to accident; (c) damage due to neglect, abuse, misuse, improper installation, mishandling, or failure to follow instructions provided in the product's Owners Guide; (d) damage resulting from alteration, improper maintenance, or repair by other than JCPenney authorized agent; (e) labor charges for installation, or for removal and reinstallation of the item for servicing; (f) non-rechargeable batteries, consumables, normal wear parts; and/or (g) items used in commercial applications.

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Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damage so the above limitations or exclusions may not apply to you.

This Warranty gives you specific legal rights and you may also have other rights which vary from state to state.

J. C. Penney Corporation, Inc.
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Plano, Texas 75024

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