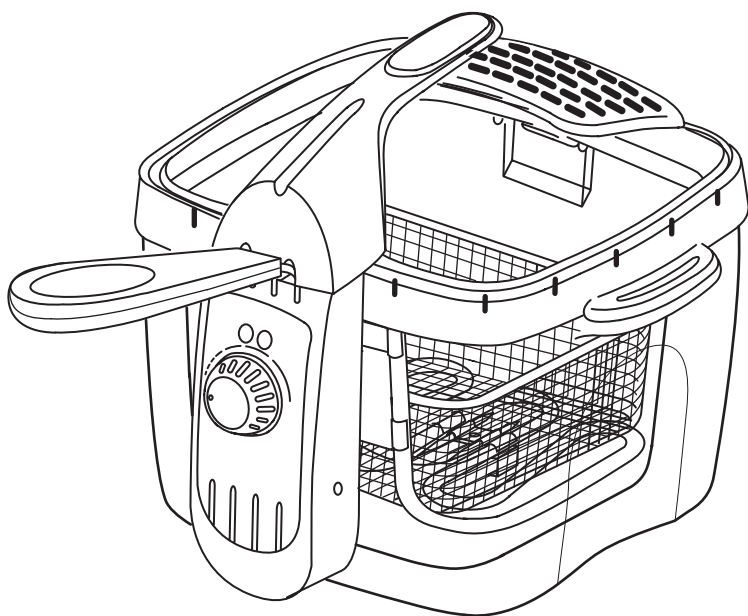




**SEE-THRU
DEEP FRYER
WITH COOL ZONE**
MODEL RODF709



OWNER'S MANUAL
& RECIPE GUIDE

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 return 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. Extreme caution must be used when moving fryer containing hot oil.
14. Be sure handle is properly assembled to basket and locked in place. See detailed assembly instructions.
15. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
16. Do not use appliance for other than intended use.

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 the 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. When removing Lid do not allow the steam condensation (water) to drip into the hot oil.
8. Use Basket Handle to raise and lower Basket. Always raise Basket out of hot oil and allow cooked food to rest for at least 5-10 seconds before emptying Basket.
9. Do not use this appliance if the Lid or the Glass Oil Tank are cracked or chipped.
10. Dry damp foods before placing into oil. When deep frying frozen foods, remove any excessive ice as it can cause hot oil to spatter.
11. Always keep lid closed while deep fryer is frying foods.
12. Do not obstruct the air outlet vent on top of lid with any objects. Avoid escaping steam from the air outlet during operation.
13. 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.

Additional Important Safeguards (Cont.)

14. Be sure Glass 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.
15. Always pour oil into Tank before plugging in and heating up the appliance. Never pour oil into heated Tank.
16. 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.
17. Do not operate this appliance if the Lid and the Tank are not completely dry. Refer to the "User Maintenance Instructions" for the best draining position of the Lid.
18. 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.

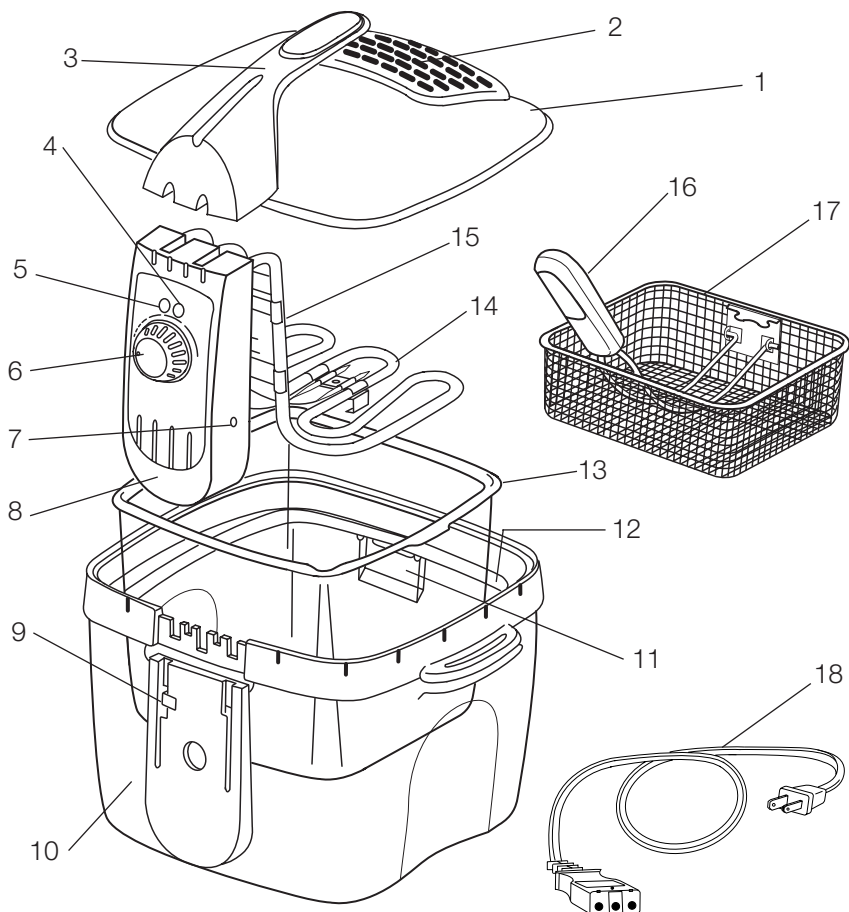
WARNING: Serious hot-oil burns may result from a deep fat fryer being pulled off a countertop. Do not allow the cord to hang over the edge of the counter where it may be grabbed by children or become entangled with the user.

Do not use with an extension cord.

Electric Power

If the electric 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 Rocco RODF709 See-Thru Deep Fryer

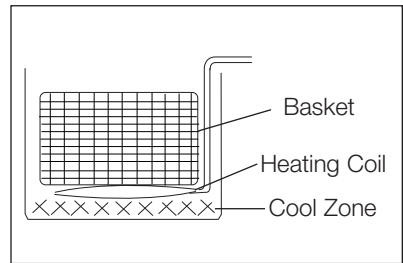


- | | |
|---|---|
| 1. Lid (P/N 22731) | 11. Condensation Drip Cup (P/N 22734) |
| 2. Air Outlet Vent | 12. Condensation Channel |
| 3. Lid Handle | 13. Glass Oil Tank (P/N 22735) |
| 4. Green Ready Indicator | 14. Heating Element |
| 5. Red Power On Indicator | 15. Fill Marks (MIN/MAX) |
| 6. Temperature Control Dial | 16. Basket Handle (P/N 22736) |
| 7. Reset Button | 17. Basket (P/N 22737) |
| 8. Control Panel/Heating Element Assembly (P/N 22732) | 18. Detachable Power Cord with Polarized Plug (P/N 21515) |
| 9. Safety Interlock Arm | |
| 10. Deep Fryer Body (P/N 22733) | |

Introduction

Your Rocco See-Thru Deep Fryer features a heavy, tempered, Glass Oil Tank for long-lasting use and an unobstructed view of all the cooking action. This 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 275°F and 375°F for precise temperature control. The convenient Basket is used to carefully lower food into the oil and provides a safe and efficient way to remove and drain cooked food from the oil. When cooking is complete, the removable Control Panel/Heating Element Assembly and Glass Oil Tank provide for easy and thorough clean-up.

Your Rocco See-Thru Deep Fryer has been designed with a Cool Zone beneath the Heating Coils. When properly assembled, the area under the Heating Coils remains at a much lower temperature. This prevents food pieces and crumbs that have fallen to the bottom of the Glass Oil Tank from burning. This feature also encourages longer oil life.

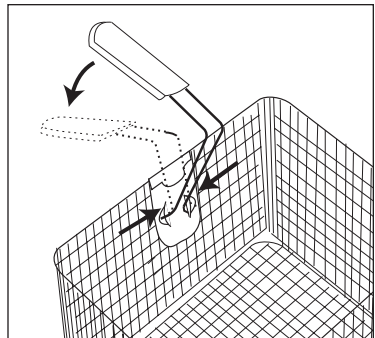


Assembling Basket Handle

The Rocco RODF709 See-Thru Deep Fryer features a unique Basket Handle that allows you to safely 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.
2. Rotate the Handle toward the end of the Basket and push the Handle against the end of the Basket until it locks into place.



Before Using for the First Time

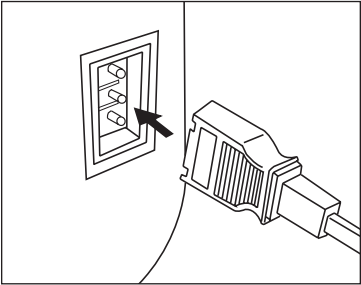
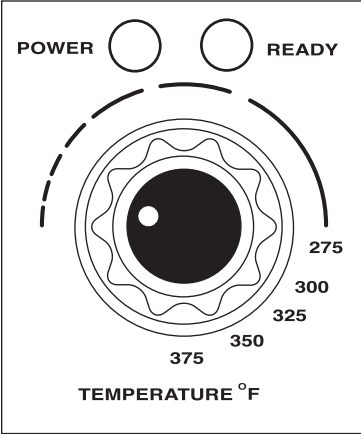
1. Lift the Lid from the Deep Fryer Body and remove the Basket from the Glass Oil Tank.
2. Grasp Control Panel/Heating Element Assembly and firmly pull up to remove. Carefully set Control Panel/Heating Element Assembly aside.
3. Lift the Glass Oil Tank out of the Deep Fryer Body.
4. Wash Lid, Basket, Basket Handle and Glass Oil Tank in warm, soapy water. Please refer to the *User Maintenance Instructions* for proper cleaning guidelines. **DO NOT IMMERSE THE CONTROL PANEL/HEATING ELEMENT ASSEMBLY IN WATER OR OTHER LIQUID.** Wipe Control Panel/Heating Element Assembly and Deep Fryer Body with a damp cloth. Dry all parts thoroughly.
5. Return the Glass Oil Tank to the Deep Fryer Body. **Align Glass Oil Tank handles with the handles of the Fryer Body.**
6. To attach the Control Panel/Heating Element Assembly, slide the tabs on the back of the Control Panel into the notches on the Deep Fryer Body. When properly seated the safety interlock switch will be tripped.



NOTE: The Deep Fryer will not operate if the Glass Oil Tank and the Control Panel/Heating Element Assembly are not aligned and seated properly.

7. Assemble the Basket Handle to the Basket. Refer to *Assembling Basket Handle* instructions, then place the Basket into the Glass Oil Tank with the handle resting in the slotted openings on the Control Panel.
8. Place the Lid on the Deep Fryer Body.
9. Make sure the Condensation Drip Cup is properly attached to its mounting pins at the rear of the Deep Fryer Body.

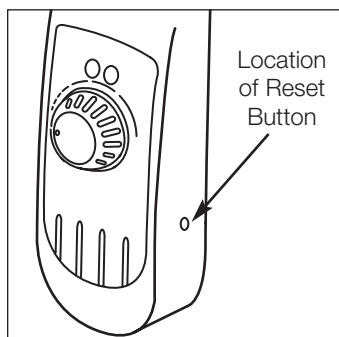
Instructions for Use

1. Lift the Lid from the Deep Fryer. Raise the Basket and set to the side.
2. Be sure the Glass Oil Tank is properly seated, then pour liquid cooking oil (corn, vegetable, peanut, etc.) into the Tank. Fill with oil to a level between the MIN and MAX markings. DO NOT under fill or over fill Oil Tank.
3. Place the Basket into the Oil Tank. The bottom of the Basket will "rest" on the Heating Coils.
4. Place the Lid on the Deep Fryer.
5. Connect the Detachable Power Cord to the Appliance Receptacle with the white dot facing the front of the unit. Make sure the Temperature Control Dial is turned to the lowest possible position, then connect the plug to a standard 120V AC electrical outlet.
6. The Red Power On Indicator and the Green Ready Indicator will illuminate to indicate that the unit is receiving power. Turn the Temperature Control Dial to your desired cooking temperature. As you turn the Dial clockwise, the Green Ready Indicator will turn off. The Red Indicator will remain illuminated until the power cord has been disconnected.
7. When the oil reaches the selected cooking temperature, the Green Ready Indicator will illuminate. The Deep Fryer is ready for use.

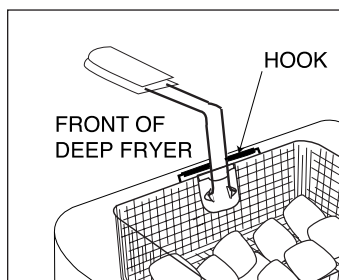
NOTE: Oil may make a “popping” sound inside the Deep Fryer as the oil heats. This is normal.

Instructions for Use (Cont.)

NOTE: There is a Safety Limiter Switch (Reset button) located on the right-hand side of the Control Panel/Heating Assembly. This switch prevents the oil from overheating if there is insufficient oil in the Glass Oil Tank. The Safety Limiter Switch will be triggered and power to the unit will be shut off. Allow oil and appliance to cool thoroughly. Make sure the proper amount of oil is in the Glass Oil Tank then use a small screwdriver to push and reset the Safety Limiter Switch.



8. Raise the Lid. Grasp the Basket Handle and lift the Basket out of the hot oil. Carefully rest the hooks on the Basket on the metal plate of the Heating Element.



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

9. Carefully place food into the Basket, being careful not to touch the Basket as it may be hot. Do not overfill Basket with food. Grasp Basket Handle and carefully lower Basket with food into the hot oil. Place the Lid back in place.

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

As the Deep Fryer cooks the food and the temperature of the oil decreases, the Heating Coils and the Green Ready Indicator will turn on as necessary to maintain the proper cooking temperature of the oil. See *Cooking Chart* for sample cooking times and temperatures.

10. Allow foods to cook. **DO NOT RAISE LID DURING COOKING!** Hot oil could spatter out of the Deep Fryer causing burns or other injuries.

Instructions for Use (Cont.)

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

11. When food is cooked to desired doneness, remove the Lid, tilting it to allow steam condensation to drain off Lid and into Condensation Channel on the Deep Fryer Body. Do not allow the steam condensation (water) to drip into the hot oil. Grasp the Basket Handle and lift the Basket with the food from the oil. Carefully rest the hooks of the Basket on the metal plate of the Heating Element. Allow cooked foods to drain for at least 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.

12. Grasp the Basket Handle and lift the Basket of food from the hook. Pour the cooked food onto absorbent paper towels.
13. Replace Basket. Continue to deep fry another batch of food, if desired.
14. When all cooking is complete, turn Temperature Control Dial to the lowest setting. Grasp plug and carefully unplug from wall outlet then remove the Detachable Cord from the side of the Control Panel/Heating Element Assembly.

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/Heating Element Assembly and Glass Oil Tank from the Deep Fryer Body.

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

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 spoon to place and remove food from hot oil.

1. Make sure the Basket has been lowered into the oil before pre-heating.
2. Pre-heat oil to desired cooking temperature. See *Instructions for Use* steps 1-7.
3. Coat desired food with batter.
4. Remove Lid. **Use metal tongs** to CAREFULLY place batter-coated food into hot oil inside Tank. Allow enough room around each piece to cook the food properly.

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!

5. Replace the Lid.
6. Allow food to cook. See *Cooking Chart* for more information.
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.

7. When food is cooked to desired doneness, remove the Lid, tilt-
ing it to allow steam condensation to drain off Lid and into
Condensation Channel on the Deep Fryer Body. Do not allow
the steam condensation (water) to drip into the hot oil. Grasp
the Basket Handle and lift the Basket with the food from the oil.
Carefully rest the hooks of the Basket on the metal plate of the
Heating Element. Allow cooked foods to drain for at least 5-10
seconds.
8. Use metal tongs to remove cooked foods from the Basket.
Place cooked foods onto absorbent paper towels.
9. Follow steps 13 and 14 under *Instructions for Use*.

User Maintenance Instructions

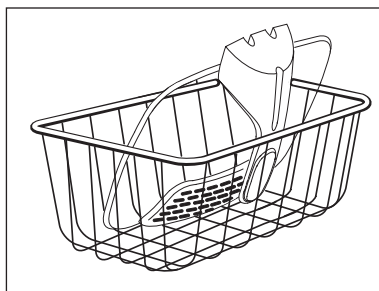
This Deep Fryer requires little maintenance. It contains no user-serviceable parts inside the Control Panel/Heating Element Assembly. Any service requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

WARNING: Unplug Deep Fryer from wall outlet before cleaning.

1. **Always unplug the appliance and let the appliance and oil cool down to room temperature before cleaning.**
2. Remove the Lid.
3. Remove the Basket from the Glass Oil Tank.
4. Grasp the Control Panel/Heating Element Assembly and gently pull up to remove. **Use extreme caution when removing the Control Panel/Heating Element Assembly as oil may splash out of the Tank.** Wipe Control Panel/Heating Element Assembly with a damp cloth and dry completely.

CAUTION: Do not immerse any part of the Control Panel/Heating Element Assembly in water or other liquid. Doing so could permanently damage the product.

5. Grasp the handles of the Glass Oil tank and carefully lift it from the Deep Fryer Body. Use care when there is oil in the Tank. Strain the oil from the tank into a suitable container.
6. Remove the Condensation Drip Cup by sliding it directly out and away until it "snaps" free from the Deep Fryer Body. Empty any accumulated condensation.
7. Wash Lid, Basket, Glass Oil Tank, Condensation Cup and Deep Fryer Body in hot, soapy water. You may also wash the Basket and Glass Oil Tank in the dishwasher. Dry all parts thoroughly.
8. Ensure both the Lid and Tank are completely dry after washing and before use. See the next view for the best position for draining water from the lid.
DO NOT wash Lid or Deep Fryer Body in dishwasher.
DO NOT wash any parts other than the Basket or Glass Oil Tank in the dishwasher.
9. Reassemble Deep Fryer as indicated in steps 5-9 under *Before Using for the First Time*.



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, make sure the Basket has been lowered into the hot oil before placing foods into the oil. This will prevent any foods from sinking below the Heating Element, from where they would be hard to retrieve.

Oil:

- Never over fill or under fill the fryer with oil. Minimum and maximum oil amounts are marked on the Heating Coil Assembly.
- 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.

Troubleshooting

Problem	Cause	Solution
Deep Fryer does not operate.	Control Panel/Heating Element Assembly is not seated properly.	Check that Control Panel/Heating Element Assembly is seated properly on Deep Fryer Body. Make sure the Glass Oil Tank is oriented properly inside the Deep Fryer Body (the handles of both pieces line up).
	Oil temperature too high (not enough oil; no oil in tank).	Unplug Deep Fryer and check oil level. Add oil as necessary. Press red "reset" button located on side of Control Panel/Heating Element Assembly.
	Glass Oil Tank is not in proper position.	Check that Oil Tank handles are aligned with handles of Fryer Body.
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.		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 temperature 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 properly seated.	The Lid needs to be repositioned. Check for obstructions on rim of Oil Tank.

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 (Fresh)	275°F	9 to 13 minutes
Onion Rings (Frozen)	375°F	3 to 6 minutes
Chicken pieces (Fresh)	350°F	15 to 20 minutes
French fries (Fresh)	350°F	7 to 10 minutes
French fries (Frozen)	375°F	3 to 6 minutes

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

Recipes



This recipe has been specially created by the Rocco Kitchen for this appliance.

Zucchini Chips

3 large zucchini squash
2 tablespoons salt
1 cup all-purpose flour

sea salt, season to taste
2 lemons, sliced into wedges

1. Preheat deep fryer cooking oil to 350°F.
2. Use a food processor or knife to slice the zucchinis into very thin rounds.
3. Toss the rounds with 2 tablespoons of salt in a colander and shake to coat all the zucchini.
4. Spread the salted zucchini on paper towels to draw out the excess moisture. Pat dry from the top side. This will make for a crunchy zucchini chip. Skipping this step will mean soggy fried zucchini, because it has so much water in it that the dusting of flour on the outside would otherwise be wet immediately.
5. Toss the zucchini with the flour in a dry strainer or colander to shake off any excess flour.
6. Lower Basket into oil. Using a heat-resistant metal spoon, place the zucchini chips into the hot oil and fry until they are golden brown, about 2 to 4 minutes. Fry only a small handful at a time.
7. Spread out the chips on a cooling rack to drain excess oil. Taste and season with sea salt, if needed. Serve immediately with lemon wedges.

Makes 4 to 6 servings



**This recipe has been specially created
by the Rocco Kitchen for this appliance.**

Fried Shrimp

12 large shrimp, deveined and butterflied
1/2 cup all-purpose flour
sea salt

1. Preheat deep fryer cooking oil to 375°F.
2. Spread the shrimp out on paper towels and pat dry from top side.
3. In a colander, shake the shrimp with a few sprinkles of flour until only a very thin dusting clings to them.
4. Lower Basket into oil. Using a heat-resistant metal spoon, place the shrimp into the hot oil a few at a time. Do not crowd the fryer.
5. Fry for approximately 2 to 3 minutes or until the shrimp are light golden brown.
6. Remove from oil and place on a cooling rack to drain the excess oil. Sprinkle with a few pinches of sea salt. Serve immediately.

Makes 12 shrimp

Recipes (Cont.)



This recipe has been specially created by the Rocco Kitchen for this appliance.

Calamari Fritti / Fried Calamari

2 1/2 pounds clean, whole squid	2 lemons, sliced into wedges
2 cups all-purpose flour	1 cup Mama's Marinara Sauce,
pinch of sea salt	or your favorite marinara

1. Preheat deep fryer cooking oil to 375°F.
2. Pull the tentacles off the calamari, leaving them in bunches. Slice the calamari into 1/4 inch wide rings.
3. Spread the squid out on paper towels and pat dry from the top side.
4. Toss the calamari with the flour in a dry strainer or colander to shake off any excess flour.
5. Carefully drop the calamari in the oil and fry until golden brown, 2 to 3 minutes.
6. Remove from oil and place them on a rack or plate covered with paper towels to drain the excess oil. Sprinkle with sea salt. Serve immediately.

Makes 3 to 5 servings



This recipe has been specially created by the Rocco Kitchen for this appliance.

Mama's Marinara Sauce

3 cloves garlic, crushed	1 tablespoon tomato paste
1/2 yellow onion, finely chopped	1 teaspoon sugar
3 tablespoons olive oil	1 cup chicken stock
chili flakes to taste	2 1/2 cups water
2 (28 ounce) cans tomato puree	red pepper flakes to taste
1 (28 ounce) can crushed tomatoes	salt to taste

1. Cook the garlic and onion in the olive oil in a sauce pot over medium low heat, about 10 minutes or until garlic is tender and onions translucent, not brown. Add the chili flakes.
2. Stir in the tomato puree, crushed tomatoes, tomato paste, sugar, chicken stock and water. Stir and bring to a simmer.
3. Taste and season with red pepper flakes and salt then cover.
4. Simmer for 1 hour. The sauce should be smooth and fairly thin, but not watery. If the sauce is too thin, uncover and simmer for 3 minutes. If it is too thick, add a little water.

Makes 12 cups

Recipes (Cont.)



This recipe has been specially created by the Rocco Kitchen for this appliance.

Mocha Cannoli Shells

2 cups all-purpose flour, sifted	1 1/2 teaspoons instant coffee granules
1 large egg	2 tablespoons granulated sugar
1 large egg yolk	1/4 to 1/3 cup Sauterne or white wine of your choice
1 tablespoon olive oil	
1/4 lemon, rind only, grated	
1/8 teaspoon ground cinnamon	2 large egg yolks

1. Combine the flour, egg, first measure of egg yolk, oil, lemon rind, cinnamon, coffee and the sugar.
2. Mix ingredients with your hands, adding just enough of the Sauterne to hold the ingredients together and form dough.
3. Turn out onto a floured board and knead until smooth and elastic. Cover and chill for several hours.
4. Preheat deep fryer cooking oil to 350°F to fry cannoli shells.
5. Roll dough flat until 1/4 inch thick. Cut into 3 inch squares.
6. Wrap a square around a Cannoli Shell Form with opposite corner slightly overlapping. Seal by brushing egg yolk glaze between corners and press together. Brush additional egg yolk glaze on outside of cannoli dough.
7. Fry each cannoli shell for 2 to 3 minutes or until golden brown. Remove from heat and cool slightly before removing from form.
8. Repeat for remaining cannoli shells. Allow to cool thoroughly before filling.

Note: If shells are filled too far in advance, they will become soggy.

Makes 12 to 14 cannolis



**This recipe has been specially created
by the Rocco Kitchen for this appliance.**

Cannoli Filling

- | | |
|--|-----------------------------|
| 1 pound ricotta cheese | 1/4 teaspoon fresh squeezed |
| 1 1/2 teaspoons vanilla | lemon juice |
| 1 cup Confectioner's powdered
sugar | semi-sweet chocolate chips |

1. Place ricotta cheese in strainer or colander and drain off excess liquid in refrigerator overnight.
2. Use an electric mixer to cream the ricotta cheese, vanilla, Confectioner's powdered sugar and lemon juice together.
3. Fill the cooled cannoli shells right before serving.
4. Cover filling on each end of cannoli with chocolate chips and serve.

Fills 12 to 14 cannolis

Recipes (Cont.)

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 teaspoon cayenne pepper	2 tablespoons vegetable oil
1 teaspoon garlic salt	

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 teaspoons baking powder	(plain or seasoned)
1 teaspoon 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 teaspoon salt
1/4 teaspoon pepper	

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

Apple Fritters

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

Preheat oil to 350°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 to 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 teaspoon salt
1/2 cup granulated sugar	1/4 teaspoon nutmeg
1 tablespoon butter, melted	1/2 teaspoon cinnamon
1/2 cup milk	2 teaspoons baking powder
2 1/2 cups all-purpose flour	Confectioner's powdered sugar

Preheat oil to 350°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 to 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
Confectioner's powdered sugar or cinnamon sugar mixture

Preheat oil to 350°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 to 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

Recipes (Cont.)

Smoochies

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

Preheat oil to 350°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 to 3 minutes or until done. Dust with powdered sugar while still warm.

Makes 20 pieces

Hush Puppies

1 egg, lightly beaten	2 teaspoons dehydrated onions
1 (8 ounce) package corn muffin mix	1/2 teaspoon minced garlic
1 cup all-purpose flour	1/2 cup + 3 tablespoons milk

Preheat oil to 350°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 to 5 minutes or until done.

Makes 14 pieces

Vegetable Fritters

3/4 cup bread crumbs, fine-dry	2 1/2 cups fresh vegetables
2 tablespoons Parmesan cheese	sliced into 1/4 inch thick
1 teaspoon onion salt	pieces - carrots, mushrooms,
1/4 teaspoon garlic powder	green and red peppers,
2 egg whites, lightly beaten	zucchini
2 tablespoons 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 to 5 minutes or until done. Serve with ranch-flavored dressing.

Makes 2 1/2 cups

Onion Haystacks

1 cup all-purpose flour	1 teaspoon seasoning salt
1/4 cup cornstarch	3/4 cup flat beer
1/4 teaspoon cayenne pepper	2 eggs, lightly beaten
1/4 teaspoon garlic powder	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 to 5 minutes or until done.

Makes 4 to 5 servings

Onion Rings

1 large onion	1/2 cup bread crumbs, fine-dry
1 tablespoon water	1/2 cup all-purpose flour
1 egg, lightly beaten	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 2 to 5 minutes or until done.

Makes 3 to 4 servings

French Fries

10 potatoes, peeled and sliced into 3/8 inch wide strips
salt to taste

Preheat oil to 350°F. Pat potatoes dry. Place potatoes in Basket. Lower Basket into oil. Cook 7 to 10 minutes or until done. Season with salt while still warm.

Makes 4 servings

Cottage Fries

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

Preheat oil to 350°F. Pat potatoes dry. Place sliced potatoes in raised Basket. Lower Basket into oil. Cook 5 to 7 minutes or until done. Sprinkle with seasoned salt while still warm.

Makes 4 servings

Recipes (Cont.)

Southern Fried Chicken

2 teaspoons seasoned salt	2-3 pounds chicken pieces
1 cup all-purpose flour	1/4 cup milk
1/4 teaspoon pepper	

Preheat oil to 350°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 12 to 18 minutes or until done.

Makes 8 to 10 pieces

Chicken Croquettes

1 (16 to 18 ounce) can cooked chicken*, drained	1/4 teaspoon salt
1 cup onion, finely chopped	1/4 teaspoon pepper
3 tablespoons butter	1/8 teaspoon nutmeg
1/4 cup all-purpose flour	1/8 teaspoon paprika
1/2 cup chicken broth	
1/3 cup milk	1 cup bread crumbs, dry-fine
1 tablespoon dried parsley	2 eggs, lightly beaten
1 teaspoon lemon juice	2 tablespoons 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 to 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 to 3 minutes or until done.

Makes 24 balls

Chicken Fried Chicken

1 1/4 cups all-purpose flour
2 teaspoons salt
1/2 teaspoon pepper

2 eggs, lightly beaten
1/4 cup milk
4 chicken breasts, boneless-skinless

Lower Basket into oil before pre-heating. 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. Fry two at a time for best results. Cook 8 to 12 minutes or until done. Serve with milk gravy.

Makes 4 servings

Pork Chops

3/4 cup all-purpose flour
1/4 cup cornstarch
2 teaspoons baking powder
1 teaspoon salt

1 cup water
6 pork chops
2 cups bread crumbs, dry-fine

Lower Basket into oil before pre-heating. Preheat oil to 350°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 to 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.

Recipes (Cont.)

Mini Egg Rolls

- | | |
|--|---------------------------------------|
| 1/2 pound ground lean pork | 2 teaspoons soy sauce |
| 1/4 pound shrimp, fresh or frozen, chopped | 1/4 teaspoon salt |
| 1/4 cup water chestnuts, finely chopped | 1 (12 ounce) package won ton wrappers |
| 1/4 cup green onions, finely chopped | |

Preheat oil to 350°F. Combine pork and shrimp. Add remaining ingredients, except wrappers 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 and lower into oil. Cook 4 to 5 minutes or until done.

Makes 30 egg rolls

Samosas

- | | |
|-----------------------------|--|
| 2 tablespoons vegetable oil | 1 medium tomato, chopped |
| 1/2 cup onion, chopped | 1 teaspoon salt |
| 1 teaspoon ginger, grated | 1/2 cup peas, cooked |
| 1 teaspoon garlic powder | 1 (16 ounce) package egg roll wrappers |
| 1 teaspoon curry powder | |
| 1/2 pound ground beef | |

Preheat oil to 350°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 wrappers. Follow instructions (on previous page) for rolling egg roll wrappers. Place in Basket and lower into oil. Cook 5 to 6 minutes or until done.

Makes 18 egg rolls

French Fried Seafood

1 pound shrimp, 3/4 pound scallops, or 1 pound fish fillets	1/4 teaspoon pepper
1/2 cup all-purpose flour	2 eggs, lightly beaten
1 teaspoon 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 to 8 minutes or until done.

Makes 4 servings

Recipes (Cont.)

French Fried Jumbo Shrimp

2 pounds jumbo shrimp in shells, fresh or frozen	1 egg, lightly beaten
2 cups all-purpose flour, divided	1 cup cold water
1/2 teaspoon granulated sugar	2 tablespoons cooking oil
1/2 teaspoon salt	1 cup bread crumbs, dry-fine (optional)

Lower Basket into oil before pre-heating. Preheat oil to 375°F. Peel shrimp leaving last section and tail intact. 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 cup of flour and then into batter. Coat with bread crumbs for darker browning. Using a heat-resistant metal spoon, place shrimp into oil. Cook 4 to 8 minutes or until done.

Makes 6 to 8 servings

Crispy Fish Sticks

1 pound cod or other firm fish fillets, skinless-fresh or frozen-thawed
1/2 cup all-purpose flour
1 teaspoon salt
1/4 teaspoon pepper
2 eggs, lightly beaten
2 cups cornflake crumbs, dry-fine

Lower Basket into oil before pre-heating. 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 cornflake crumbs. Using a heat-resistant metal spoon, place fish into oil. Cook 2 to 5 minutes or until done.

Makes 4 servings



Thank you for purchasing my Rocco RODF709 See-Thru Deep Fryer. I have incorporated electrics in my line that I feel will save you time, solve a cooking hassle, and of course . . . make your cooking even more fun! While you may know me from the restaurant world, these products are designed for your kitchen and mine. So, go ahead . . . unleash . . . your inner chef!

What is your inner chef? No, it's not some guy with a big white toque lurking in your kitchen closet – it's that style of cooking out there that has your name written all over it – your flavor favorites; your preference for specific ingredients; those dishes you enjoy cooking more than others; your family recipes; your ancestry; your culture; and so on. Add some of mine. Cook in hours or in five minutes!

It's all in you.

GRAB THE GOOD LIFE!

A stylized, handwritten-style signature logo for Rocco DiSpirito, featuring a large, bold 'R' and 'D'.

Rocco DiSpirito