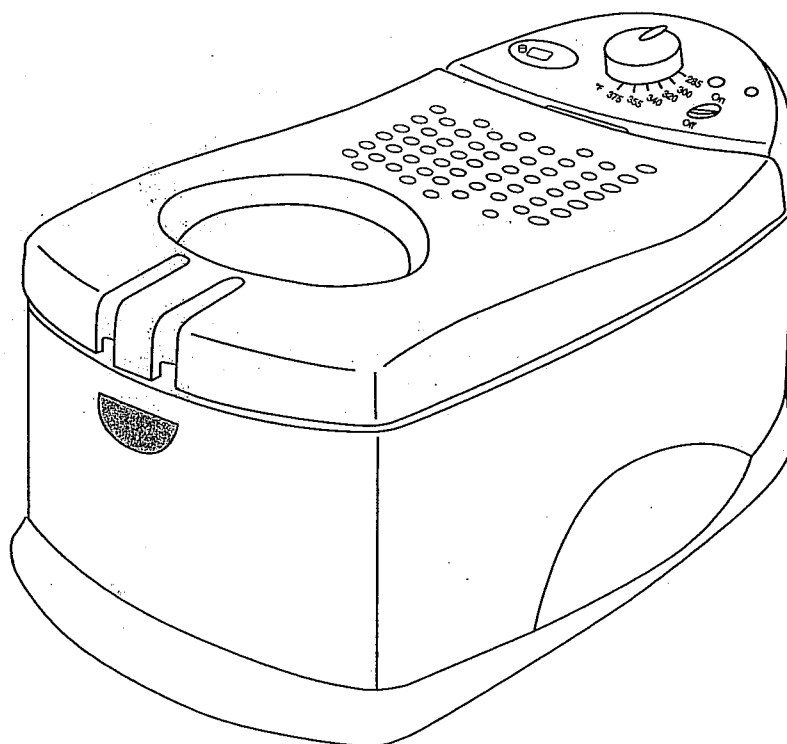


cook's essentials®

HIGH PERFORMANCE KITCHENWARE



2.5 QT. COOL TOUCH DEEP FRYER

WITH COOL ZONE

MODEL CEDF202T

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, including the following:

1. Read all instructions before using appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse Cord, Plugs or Control Panel/Heater Assembly 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 leave appliance unattended while in operation.
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 the appliance.
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. Contact Consumer Service for return authorization, examination, repair or adjustment.
9. The use of accessory attachments not recommended by the manufacturer may cause injuries.
10. Be sure Handle is properly assembled to Basket and locked in place. See detailed assembly instructions.
11. Do not use outdoors or while standing in a damp area.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, switch Off, then remove plug from wall outlet.
15. Hot oil can cause very serious burns. The appliance is hot during operation and retains heat for some time after being switched off. Do not touch hot surface such as oil tank and metal surface. Never move the appliance during use.
16. Do not move fryer containing hot oil. Allow to cool before moving.
17. Do not use appliance for other than its intended use.

SAVE THESE INSTRUCTIONS

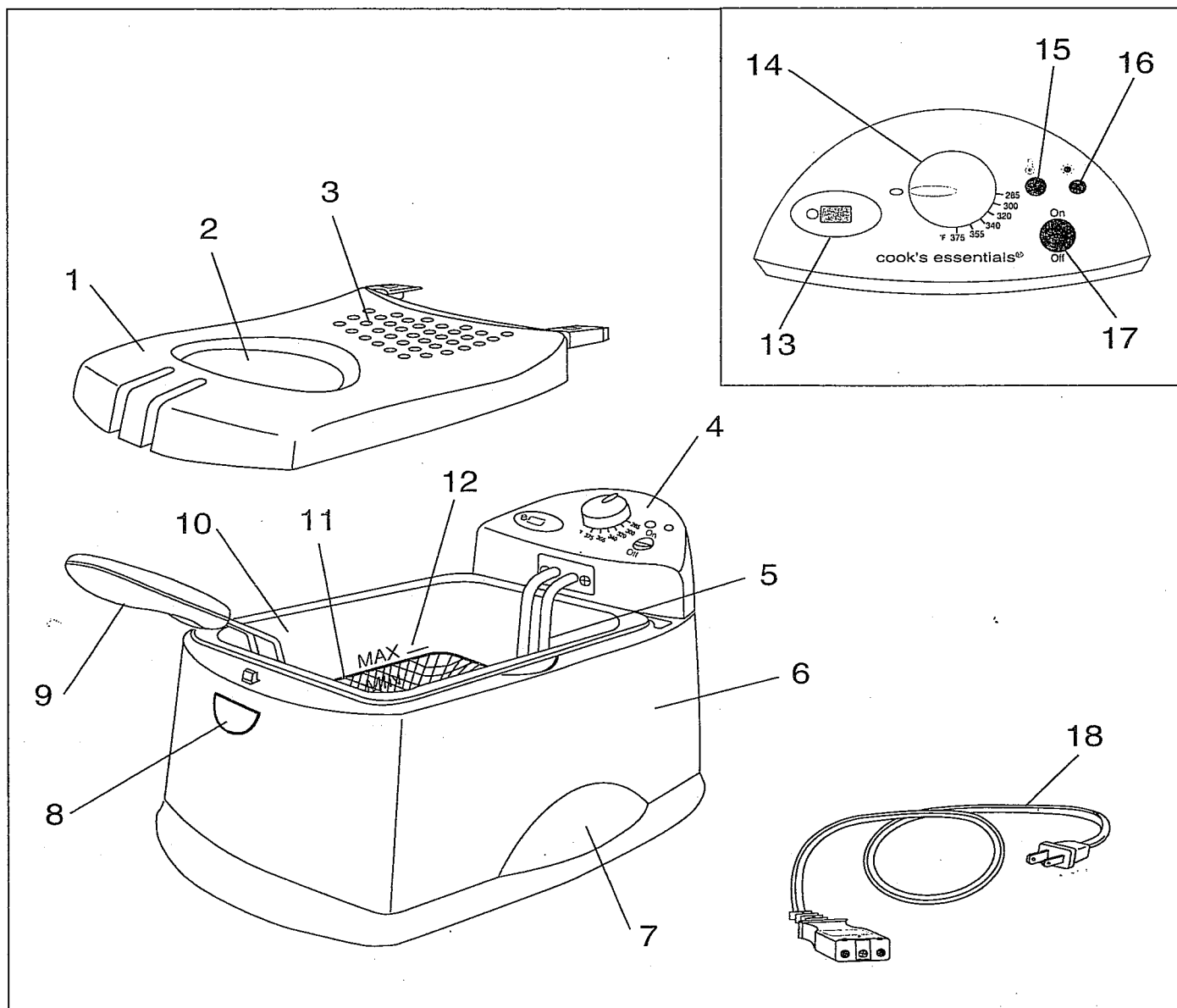
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

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.

- 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 only be replaced by an authorized service center.
- Risk of electric shock and choking, keep the cord out of reach from children and infants.
- 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.
- Do not use this appliance if the Viewing Window is cracked.
- Dry damp foods before placing into oil. When deep frying frozen foods, remove any excessive ice as it can cause hot oil to spatter.
- Always keep lid closed while deep fryer is frying foods.
- Do not obstruct the air outlet vent on top of lid with any objects. Avoid escaping steam from the air outlet during operation.
- 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.
- 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.
- Always pour oil into Tank before plugging in and heating up the appliance. Never pour oil into heated tank.
- 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.
- 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.

Getting to Know Your cook's essentials® CEDF202T Deep Fryer



- | | |
|--|--|
| 1. Lid (P/N 21737) | 10. Removable Oil Tank (P/N 21740) |
| 2. Viewing Window | 11. Basket (P/N 21741) |
| 3. Air Outlet Vents | 12. Fill Marks (MIN/MAX) |
| 4. Control Panel/Heater Assembly (P/N 21738) (see inset for close-up) | 13. Removable Timer (P/N 21742) |
| 5. Heater Element | 14. Temperature Control Dial |
| 6. Deep Fryer Body | 15. Red "Heating" Light |
| 7. Handle | 16. Green "Power On" Light |
| 8. Lid Release Button | 17. ON/OFF Button |
| 9. Basket Handle (P/N 21739) | 18. Detachable Power Cord with Polarized Plug (P/N 21515) |

Getting to Know Your CEDF202T Deep Fryer (Cont.)

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, and from young children pulling on the power cord, tipping over the deep fryer and its hot contents. 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.

The Detachable Cord is designed for use with this designated Deep Fryer **only**. Do not try using it on any other appliances.

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 or be placed where children or others may pull on it or become entangled in it.

Do not use with an extension cord. 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.

Introduction

Your cook's essentials® Deep Fryer contains a durable stainless steel Oil Tank for long-lasting use. It 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.

Your cook's essentials® 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.

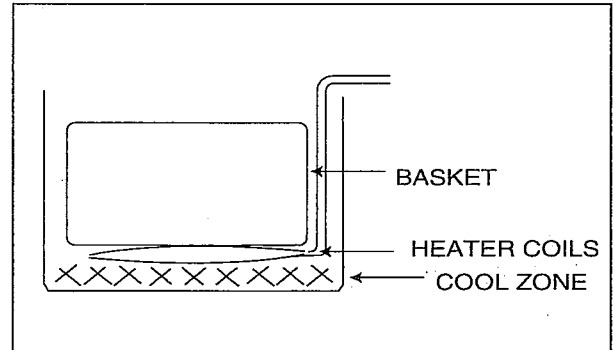


Figure 1

Assembling Basket Handle

The cook's essentials® CEDF202T 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 end of the Basket. Push Handle against the end of the Basket until it locks into place.
3. Slide plastic part of Handle out on arms before use. Plastic part of Handle may be slid in and Handle folded for storage in Basket.

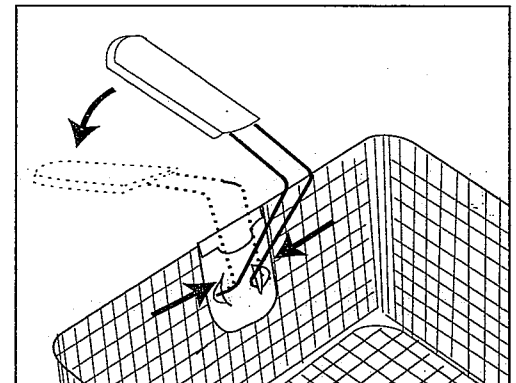


Figure 2

Before Using for the First Time

1. Press in on Lid Release Button. See Figure 3. Lid is spring-loaded and will rise on its own. To remove the Lid from the Deep Fryer Body, lift the Lid straight up and off the Body.
2. Remove the Basket from the 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.

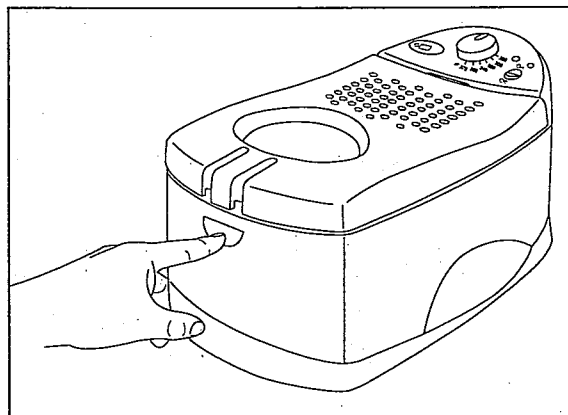


Figure 3

4. Lift the Oil Tank out of the Deep Fryer Body.
5. Wash Lid, Basket, and Oil Tank in warm, soapy water. Please refer to the "User Maintenance Instructions" for proper cleaning guidelines. **DO NOT IMMERSE THE CONTROL PANEL/HEATER ASSEMBLY IN WATER OR OTHER LIQUID.** Wipe Control Panel/Heater Assembly and Deep Fryer Body with a damp cloth. Dry all parts thoroughly.

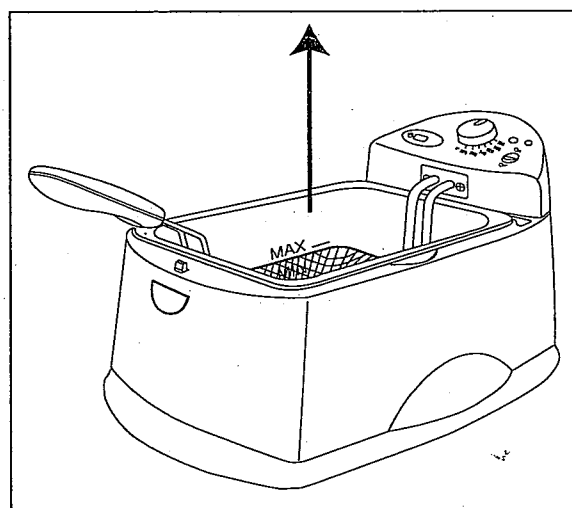


Figure 4

6. Return the Oil Tank to the Deep Fryer Body. Be sure MIN/MAX markings on inside of Tank are at the left side of the unit. Be sure Tank is seated properly.
7. Place the Control Panel/Heater Assembly onto the Deep Fryer Body. As you seat the Control Panel into position, the Control Panel will gently snap into place.

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

8. Place the Basket in the Deep Fryer and hang the Basket on the hook near the top of the Oil Tank.
9. Place Lid on Deep Fryer Body by aligning the hinge extensions on the Lid with the corner openings at the rear of Fryer Body. Push down and rotate forward to close the Lid. When closed properly, the Lid will lock into place.

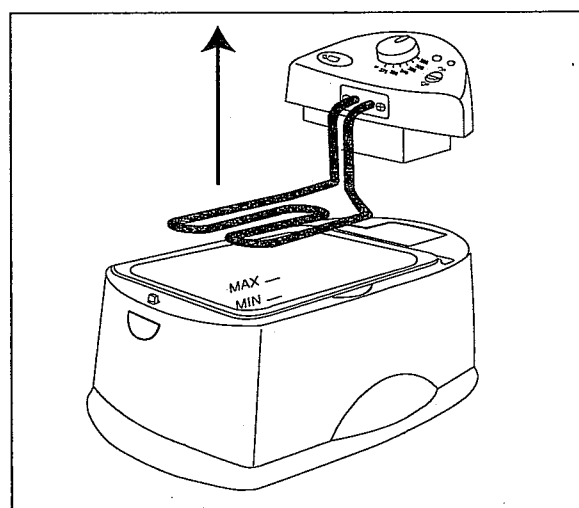


Figure 5

Instructions for Use

1. Press in on Lid Release Button. Spring-loaded Lid will rise on its own.
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 MIN and MAX markings. See Figure 6. DO NOT under fill or over fill Tank.
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. Pull up gently on the Lid to be sure it is securely locked.
7. Remove the Detachable Power Cord from the Cord Storage area at the back of the Control Panel/Heater Assembly. Connect the Detachable Power Cord into the Appliance Receptacle with the white dot facing up. See Figure 7. Make sure the ON/OFF switch is in the “OFF” position, then connect the Polarized Plug to 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.
9. Turn the Temperature Control Dial to the desired cooking temperature. See Figure 8. The Red “Heating” Light will turn on as the Deep Fryer begins heating the oil. When the oil reaches the selected cooking temperature, the Red “Heating” Light turns off and the Deep Fryer is ready for use.

NOTE: There is a Safety Limiter Switch (red button) located in the Cord Storage area that prevents the oil from overheating. The Safety Limiter Switch will be triggered if there is insufficient oil in the Oil Tank 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 Oil Tank then press the Safety Limiter Switch to reset. See Figure 9.

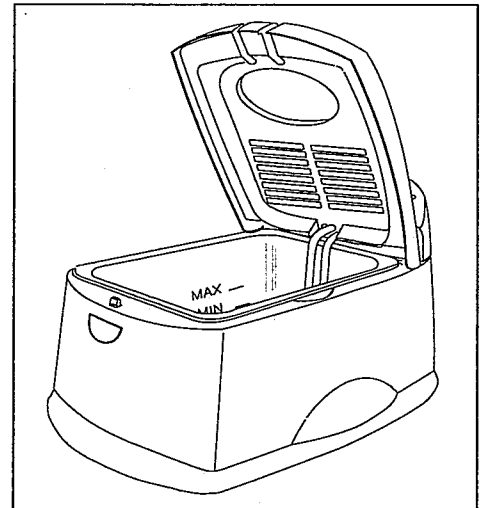


Figure 6

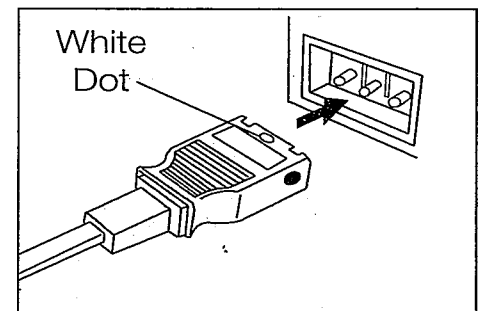


Figure 7

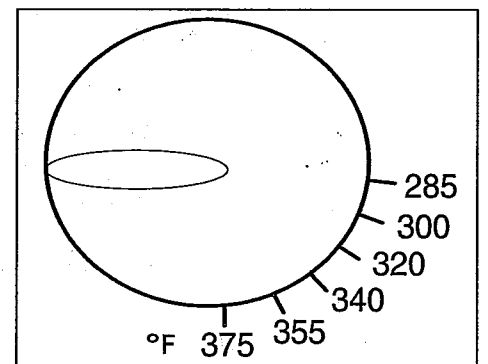


Figure 8

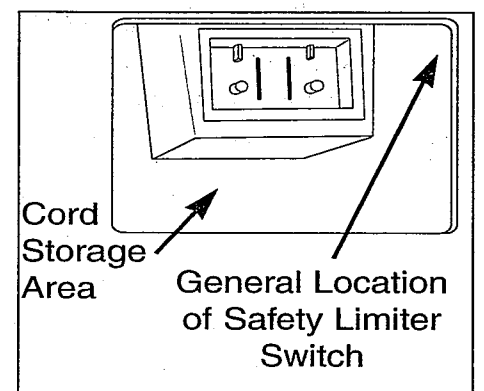


Figure 9

Instructions for Use (Cont.)

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

- 10.** Press the Lid Release Button to raise the Lid. Grasp Basket Handle and lift the Basket out of the hot oil. Carefully hang the Basket on the hook inside the Oil Tank. See Figure 10.

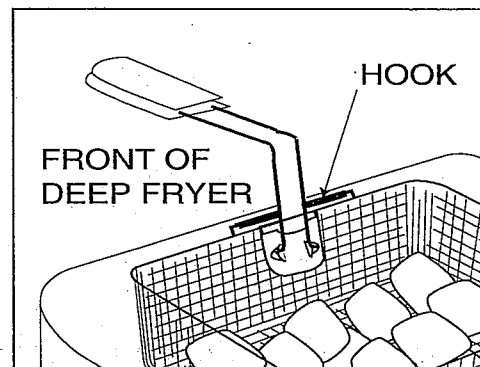


Figure 10

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 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, 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 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, grasp the Basket Handle and lift the Basket with the food from the oil. Carefully hang the Basket on the hook inside the Oil Tank. Allow cooked foods to drain for 5-10 seconds before pressing the Lid Release Button to open the Lid.

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.

Instructions for Use (Cont.)

14. Grasp the Basket Handle and lift the Basket of food from the hook. Pour the cooked foods from the Basket onto absorbent paper towels.
15. Replace Basket. Continue to deep fry another batch of food, if desired.
16. When all cooking is complete, turn Temperature Control Dial to the lowest setting and turn the ON/OFF switch to "OFF." Grasp plug and carefully unplug from wall outlet then remove the Detachable Cord from the rear of the Control Panel/Heater 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/Heater Assembly and 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.

TIMER

1. The Timer is a count-down timer. Its range is 1 to 99 minutes.
2. To start the Timer, press the reset button once. The LCD will display a "0". Press in on the reset button again to increase the duration. The duration will increase in one minute increments
3. When the desired duration has been set, the counter will begin to count down after a 2 second period of inactivity. Note that the Timer will display remaining time in minutes. When the Timer is counting down the last minute, the display changes to seconds.
4. When time runs out, the Timer will beep for 5 seconds, pause for 20 seconds then beep again for another 5 seconds. Press in on the reset button to return the Timer to "0". The Timer will automatically turn itself off if no additional time is entered.

BATTERY REPLACEMENT

1. The battery must be replaced whenever the LCD becomes dim or the alarm volume declines.
2. Slide the battery compartment cover off the lower end of the Timer. Lift out the old LR44 battery and insert a new one. Make sure the + mark is facing up.
3. Close the Battery Compartment Cover and return the Timer to its compartment in the Heater Assembly.
4. The old battery must be disposed of properly. Do not dispose of in fire, as the battery may explode.

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 foods 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 1-9.
3. Coat desired food with batter.
4. Open Lid. **Use metal tongs** to CAREFULLY place batter-coated foods 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. 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, grasp the Basket Handle and raise the Basket to lift the cooked food from the hot oil. Carefully hang the Basket on the hook inside the Oil Tank. Allow cooked foods to drain for 5-10 seconds before opening Lid.

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

8. Use metal tongs to remove cooked foods from the Basket. Place cooked foods onto absorbent paper towels.
9. Follow steps 15-16 under "Instruction for Use."

User Maintenance Instructions

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

WARNING: *Unplug Deep Fryer from wall outlet before cleaning.*

Cleaning:

1. **Always unplug the appliance and let the appliance and oil cool down to room temperature before cleaning.**
2. Press the Lid Release Button. To remove Lid, allow Lid to rise then pull the Lid straight out of the 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.** Wipe Control Panel/Heater Assembly with a damp cloth and dry completely.

CAUTION: *Do not immerse any part of the Control Panel/Heater Assembly in water or other liquid. 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. Dry all parts thoroughly.
7. Reassemble Deep Fryer as indicated in steps 6-9 under "Before Using for the First Time."
8. Ensure both the Lid and Tank are completely dry after washing and before use. The best position for draining water from the lid is shown in Figure 11.
DO NOT wash Lid in dishwasher.

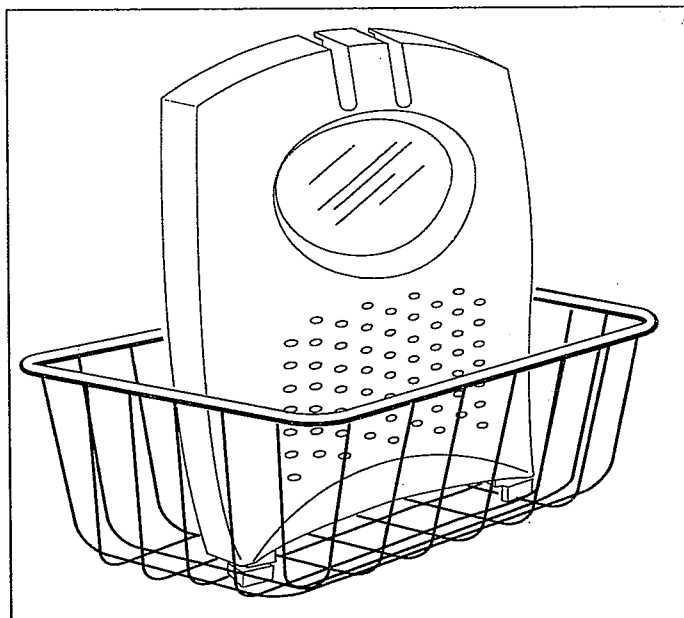


Figure 11

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 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.

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 check oil level. Add oil as necessary. Press red "reset" button located in the Cord Storage area
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.

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)	285°F	9-13 minutes
Onion Rings (Frozen)	375°F	2-4 minutes
Fish fillets (Fresh)	375°F	4-7 minutes
Chicken pieces (Fresh)	340°F	12-18 minutes
French fries (Frozen)	375°F	3-6 minutes
French fries (Fresh)	355°F	7-12 minutes

IMPORTANT: The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°F. Pork should be cooked to an internal temperature of 160°F and poultry products should be cooked to an internal temperature of 170° - 180°F to be sure any harmful bacteria has been killed. When re-heating meat/poultry products, they should be cooked to an internal temperature of 165°F.

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.

Recipes

Beer Batter

A light batter good on fish and chicken.

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

3/4 cup flat beer
2 eggs, lightly beaten
2 Tbls. vegetable oil

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
1/4 cup cornstarch
2 tsp. baking powder
1 tsp. salt

1 cup water
dry bread crumbs, fine-dry
(plain or seasoned)

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
1/4 tsp. pepper

1 tsp. salt

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
2 tsp. baking powder
1/2 cup sugar
1/2 tsp. salt
1 cup milk
1 egg, lightly beaten

4 tsp. butter, melted
1 tsp. vanilla extract
1/3 cup orange juice
1 cup apples, chopped
powdered sugar

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
1/2 cup sugar
1 Tbls. butter, melted
1/2 cup milk
2 1/2 cups all-purpose flour

1/4 tsp. salt
1/4 tsp. nutmeg
1/2 tsp. cinnamon
2 tsp. baking powder
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 Tbls. milk

Preheat oil to 340°F. Mix all ingredients together until a batter is formed. Lower Basket into oil. Using a heat-resistant metal spoon, drop batter by tablespoons into oil. Cook 3-5 minutes or until done. Makes 14 pieces.

Vegetable Fritters

3/4 cup bread crumbs, fine-dry	2 1/2 cups fresh vegetables
2 Tbls. 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 Tbls. 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 tsp. seasoning salt
1/4 cup cornstarch	3/4 cup flat beer
1/4 tsp. cayenne pepper	2 eggs, lightly beaten
1/4 tsp. 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 3-5 minutes or until done. Makes 4-5 servings.

Onion Rings

1 large onion	1/2 cup bread crumbs, fine-dry
1 egg, lightly beaten	1/2 cup flour
1 Tbls. water	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 2-5 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 7-10 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 12-18 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 Tbls. 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 Tbls. dried parsley	2 eggs, lightly beaten
1 tsp. lemon juice	2 Tbls. 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

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

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. 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	

Lower Basket into oil before pre-heating. 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 Tbls. 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
2 cups all-purpose flour, divided
1/2 tsp. sugar
1/2 tsp. salt

1 egg, lightly beaten
1 cup cold water
2 Tbls. cooking oil
1 cup bread crumbs, optional
(optional)

Lower Basket into oil before pre-heating. 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. 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
1/2 cup all-purpose flour
1 tsp. salt

1/4 tsp. pepper
2 eggs, lightly beaten
1 cup bread 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 bread crumbs. Using a heat-resistant metal spoon, place fish into oil. Cook 2-5 minutes or until done. Makes 4 servings.

Fried Fish

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

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

Lower Basket into oil before pre-heating. Preheat oil to 320°F. Combine flour, salt, and pepper. Dip seafood in flour mixture, then into eggs. Coat with bread crumbs. Using a heat-resistant metal spoon, place fish into oil. Cook 6-10 minutes or until done. Makes 4 servings.

LIMITED ONE YEAR WARRANTY

Warranty: This cook's essentials® product is warranted by the manufacturer to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This manufacturer's 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, normal wear and tear, improper assembly, installation or maintenance abuse 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 with the product 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.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year manufacturer's warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. 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 9:00 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 number when you call.

In-Warranty Service (USA): For an appliance covered under the manufacturer's warranty period, no charge is made for service or postage. Call for return authorization (1 800 233-9054).

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$8.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty/brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty/brokerage fees to us in advance of our performing any service.

Risk During Shipment: We 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 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.

To Return the Appliance, ship to:

Attn: Repair Center
708 South Missouri Street
Macon, MO 63552

To Contact us, please write to or call:

Repair Department
P.O. Box 7366
Columbia, MO 65205-7366
1(800) 233-9054

Limitation of Remedies: No representative or person is authorized to assume for the manufacturer any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product 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. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and **in no event shall the manufacturer be liable for any incidental or consequential damages, losses or expenses.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This manufacturer's warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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