

HS07567

3 Qt Deep Fryer

Assembly & Operation Instructions



READ ALL INSTRUCTIONS AND WARNINGS BEFORE USING THIS PRODUCT.

This manual provides important information on proper operation & maintenance. Every effort has been made to ensure the accuracy of this manual. These instructions are not meant to cover every possible condition and situation that may occur. We reserve the right to change this product at any time without prior notice.

IF THERE IS ANY QUESTION ABOUT A CONDITION BEING SAFE OR UNSAFE, DO NOT OPERATE THIS PRODUCT!

HAVE QUESTIONS OR PROBLEMS? DO NOT RETURN THIS PRODUCT TO THE RETAILER - CONTACT CUSTOMER SERVICE at 1-888-287-6981.

If you experience a problem or need parts for this product, visit our website for more information <http://www.buffalotools.com/> or call our customer help line at 1-888-287-6981, **Monday-Friday, 8 AM - 4 PM Central Time**. A copy of the sales receipt is required.

FOR CONSUMER USE ONLY – NOT FOR PROFESSIONAL USE.

KEEP THIS MANUAL, SALES RECEIPT & APPLICABLE WARRANTY FOR FUTURE REFERENCE.

HS07567 3 Qt Deep Fryer Assembly & Instructions

Features:

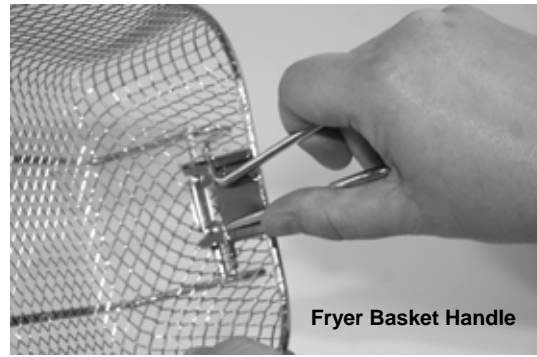
- Removable Power Cord
- Lid With Handle
- Removable 3-Quart Oil Capacity Oil Pan
- Removable Fry Basket With Draining Bracket & Removable Ergonomic Heat Resistant Handle
- Removable Heating Element
- Adjustable Thermostat
- Adjustable Timer Control
- Non-Slip Rubber Feet



Removable Oil Pan



Heating Assembly



Fryer Basket Handle

⚠ WARNING

READ AND UNDERSTAND ALL INSTRUCTIONS. Failure to follow all instructions listed below may result in electric shock, fire and/or serious personal injury.

CAUTION: This product is equipped with a polarized plug (one blade is wider than the other blade) as a safety feature to reduce the risk of electrical shock. This plug will fit into a polarized outlet in only one way. This is a safety feature. If you are unable to insert the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

NOTE: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

IMPORTANT SAFETY INSTRUCTIONS

Before and after use, wash the fry basket & oil pan with warm soapy water, and wipe the rest of the unit with a damp cloth. Dry all parts completely before using. Use care when handling the product and when cleaning the product to prevent injury.

Basic safety precautions should always be followed when using electrical products, especially when children are present.

WARNING

TO AVOID THE RISK OF ELECTRICAL SHOCK, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE ASSEMBLING, DISASSEMBLING, RELOCATING, SERVICING, OR CLEANING.

- Do not use the product for anything other than its intended purpose.
- Keep the product out of the reach of children and pets. This product is not intended for use by children.
- Close supervision is necessary when this product is used near children.
- Do not leave the product unattended while it is in use. Always unplug the product from the electrical outlet when it is not in use.
- Place the product on a flat, steady, stable, scratch-resistant surface.
- Use the product in a well-ventilated area.
- Do not place the product on or near gas or electric burners. Do not place the product inside or on top of a heated conventional oven, microwave oven, or other heat source.
- Keep the power cord and appliance away from hot and heated surfaces.
- Do not submerge or expose the electrical components of this product to water or other liquids.
- Do not use attachments not recommended or sold by the product manufacturer, as a risk of fire, electrical shock, or serious personal injury may result.
- Plug the product into a standard 120V AC electrical outlet.
- Do not plug or unplug the product from the electrical outlet with a wet hand.
- Never operate the product while you are standing/sitting in a damp or wet area.
- To avoid a circuit overload, do not operate another electrical product on the same electrical circuit as this product.
- Do not allow the power cord to hang (i.e., over the edge of a table or counter) where it may be tripped over or pulled.
- Disconnect the plug (do not pull on power cord) from the electrical outlet. Do not put any stress on the power cord where it connects to the product, as the power cord could fray and break.
- Never operate this product if it has a damaged power cord or plug, is not working properly, has been dropped or damaged, or the power cord or handle exposed to water or other liquids. Do not attempt to examine or repair this product yourself. Return the product to a service center for examination & repair.
- This product is intended for indoor, non-commercial, non-industrial, household use only. Do not use this product outdoors.
- Disconnect the power cord after use and before attempting to clean up. Always allow the heating elements and frying oil to cool completely before attempting to clean or putting away.
- Do not place the any parts of the deep fryer in the dishwasher.
- Do not use plastic or rubber utensils in the fryer. Use only metal cooking utensils. Rubber or plastic utensils will become damaged from the hot oil. Do not leave metal utensils in the fryer as they will become very hot and could cause personal injury.
- During use, the fryer will become very hot. Do not touch the hot surfaces. Use the heat resistant handles and knobs.
- Do not place oversized food into the fryer. Doing so could create a hazardous situation.

How To Deep Fry Foods

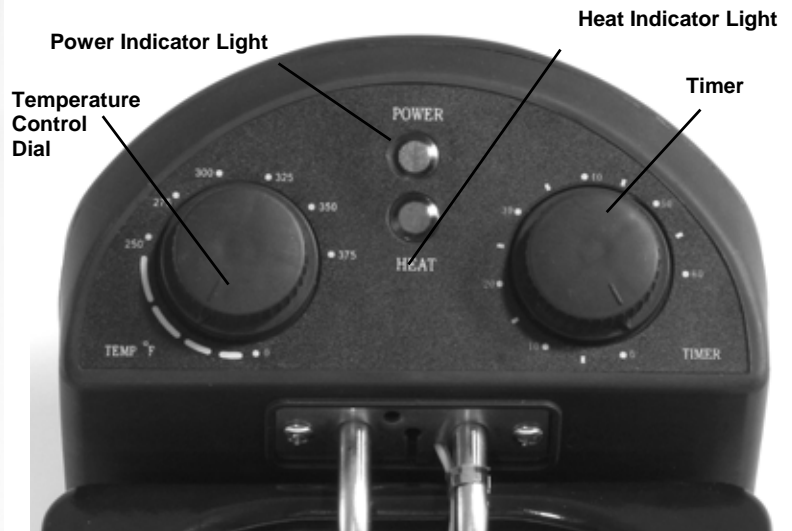
Place the fryer on a level surface.

⚠ WARNING

OPERATING THIS DEEP FRYER POSES A BURN HAZARD IF NOT HANDLED PROPERLY!

This deep fryer can heat oil and fried foods to up to 375°, which will cause severe burns and injury to bare skin. To avoid serious injury and hazardous situations follow these instructions closely:

- Do not fill oil above the max fill line.
- **NEVER** move the fryer while it is plugged in, during operation, or while the fryer contains hot oil.
- **NEVER** leave this fryer unattended while in use.
- Open the lid carefully while fryer is in use. Steam escaping can cause mild burns to face, hands and fingers. Use caution when opening the lid.
- Carefully add food to hot oil. Do not drop food into the fryer carelessly, or without caution. The splashing hot oil can cause severe injury.
- **NEVER** reach into the fryer with your bare hands! Always use metal kitchen tongs to retrieve food, or lift the fryer basket out of the hot oil, and allow the food to drain. Hot oil can cause severe injury and burns.



The power cord connects to the heating element assembly with a magnetic connection. The magnetic plug will only attach to the appliance in one direction. One side of the power cord is marked "this side up". The power cord will only fully connect with the power cord installed correctly. The power cord does not make a "firm" connection with the heating element assembly, the connection is correct when the power cord will stay parallel with the tabletop on its own. Finding the correct position may take some trial and error. The magnetic connection allows the power cord to disconnect from the fryer, helping to prevent hot oil from being spilled if the power cord becomes entangled. The fryer will not operate if the magnetic connection between the power cord and the heating element assembly is not correct. Always attach the magnetic plug to the appliance first and then, to the wall outlet. After use, unplug from the wall outlet first, and then remove the magnetic plug from the appliance.

Remove the lid, and the fry basket from the fryer. Fill the fryer with enough oil (vegetable, corn or canola oil are recommended) to reach the minimum fill line, but not more oil than will exceed the maximum fill line. The fryer oil pan will hold approximately 10 cups of oil at the minimum fill line and 14 cups of oil at the maximum fill line.

CAUTION! Only use oil that is at room temperature before adding to the fryer. Using oil that is too cold will cause the oil to splatter. Replace the lid.

NEVER turn on the heating element without sufficient oil in the oil pan. NEVER allow the oil to boil in the oil pan without food. Set the temperature to the desired setting, which will “turn on” the fryer. The green “power” indicator light will turn on when the temperature control dial has been turned past 0°. Preheat the fryer for 10 to 15 minutes. The red “heat” indicator light will turn on when the oil has reached the set temperature.

To fry foods covered in batter: carefully remove the lid and carefully lower the fryer basket into the hot oil. Then, carefully drop the food directly into the oil and close the lid

To fry unbuttered foods: place the food directly into the basket and carefully place the basket into the fryer, and close the lid

Set the timer to the estimated number of minutes required for cooking (based on the information on the food package, the recipe being followed, or the Recommended Frying Times chart in this manual. The timer will countdown from the selected time, a maximum of 60 minutes. The timer will chime when the time has completed counting down.

THE TIMER DOES NOT TURN OFF THE FRYER. Keep an eye on the timer to determine when the countdown is complete. **DO NOT** rely solely on the timer to determine when the food is done. For most foods achieving a golden brown color on the outside will determine when the food is thoroughly cooked.

Only turn the timer dial clockwise. **Forcing the dial to turn counter clockwise could break the timer.**



When the food is finished frying, remove the lid, carefully raise the fryer basket, and hook the fryer basket on the front edge of the oil pan and base to drain.

CAUTION! Do not allow the condensation that has built up on the lid to drain into the oil. Oil and water do not mix, and adding water to the hot oil will create a violent splattering reaction that could cause injury and burns to your hands, arms and face.

After the food has drained, carefully empty the food from the fryer basket onto a plate or bowl lined with paper towels. **CAUTION! The food will still be very hot, and should not immediately be eaten or handled with bare hands!**

Add more oil as needed, and allow the fryer to reheat to the set temperature by watching the indicator light between batches.

The fryer is equipped with a safety thermostat that will automatically shut down the unit in the event that it overheats. If the fryer overheats, follow the steps in Troubleshooting section of this manual.

To turn off the deep fryer, turn the temperature control dial to the “0°” position and unplug the power cord from the wall outlet. Allow the oil to cool completely before moving or cleaning the deep fryer, roughly 3-4 hours.

Recommended Frying Times

Food	Quantity	Temperature	Cooking Time
Chicken Tenders, Fresh	12 oz	375°	9-11 min
Chicken Tenders, Frozen	10 oz	375°	4-5 min
Donuts	2-3	325°	2-3 min
Egg Rolls, Frozen	4	375°	3 min
Fish, Fresh	8 oz	375°	4-6 min
Fish, Frozen	8 oz	350°	5-7 min
French Fries, Fresh	10 oz	375°	5-7 min
French Fries, Frozen	10 oz	350°	6-8 min
Onion Rings, Fresh	6 oz	350°	3-4 min
Shrimp, Frozen	8 oz	375°	4-5 min
Vegetables, Fresh	10 oz	350°	2-3 min

Cooking times may vary; this chart is only a guide. Consult the food packaging or recipe for the most accurate information, and adjust cooking times as needed.

Frying Tips

- Most foods should be cooked until they reach a golden brown color.
- Do not overfill the fryer basket. Frying less food per batch will allow the foods to cook more quickly and evenly.
- The food will begin to float at the top of the oil when it is done.
- Frozen food will cool the temperature of the hot oil. Adding lots of cold, frozen food at one time will slow down cooking and could cause the food to become too greasy. To prevent this, allow the frozen food to partially defrost at room temperature. Before frying the food, remove as much of the water from the outside of the food as possible by shaking it off, or absorbing it with a paper towel or clean cloth.
- Prepare foods in equal size and thickness for the most even frying and cooking speed.
- Always keep the oil filled to the minimum fill line while the fryer is heating up and while cooking food. Using too little oil, or old and thick oil, could cause the fryer to overheat. If your fryer overheats, see the Troubleshooting section of this manual for instruction on resetting the heating element.

Changing & Caring For The Frying Oil

- For best results DO NOT mix two types of frying oil.
- Oils low in saturated fats like vegetable, corn or canola oil, will achieve the most desirable color and flavor. Strong and flavorful oil such as olive oil are not recommended. Peanut oil, sunflower oil, soy oil and lard are NOT recommended for use in this fryer, as the fats will deteriorate more quickly when heated to high temperatures.
- Do not mix old and new oil together. This could cause the new oil to spoil more quickly.
- Oil should be changed for the best fryer performance and flavor. Straining the oil through a cheese-cloth to remove the impurities after each use can extend the life of your oil. Once the oil is strained, place it in a container that can be sealed tightly and store it in the refrigerator. CAUTION! Allow the oil to return to room temperature before adding it to the fryer.
- The oil should be changed when the oil foams when heated, if it has an unpleasant or strong smell, or has become dark and thick in appearance. When frying foods with a high moisture content (like chicken or french fries) or food that are high in protein (like meat or fish), the oil should be changed more often.

Cleaning & Storing the Deep Fryer

The power cord, fryer basket, heating element and oil pan can all be disassembled from the fryer for easy cleaning.

To dispose of the used oil, pour it back into the original and resalable plastic container and discard.

Before and after use, wash the fry basket & oil pan with warm soapy water, and wipe the rest of the unit with a damp cloth. Dry all parts completely before using. Use care when handling the product and when cleaning the product to prevent injury. DO NOT immerse the heating element in water. Wipe clean with a warm wet soft cloth. Use only dishwashing liquid as a cleaning agent on the heating element.

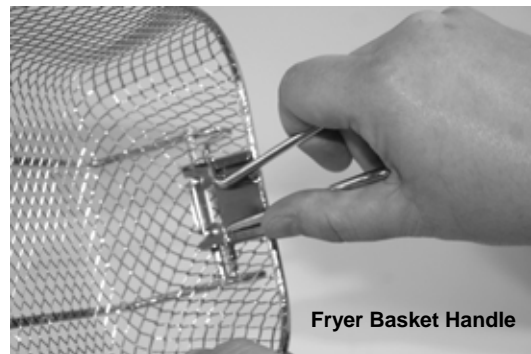
Occasionally, the oil pan may need a stronger degreasing. A household degreaser can be used if the oil pan is thoroughly cleaned with warm soapy water after the degreaser has been applied and before the fryer is used again.



Removable
Oil Pan



Heating Assembly



Fryer Basket Handle

After cleaning the fryer parts separately, reassemble the fryer for easy storage by placing the oil pan into the fryer base, sliding the heating element and control panel assembly into the grooves at the back of the base, and pushing the heating element firmly to the bottom of the oil pan. The fryer will not operate unless the heating element assembly has been inserted correctly into the fryer base. Place the fryer basket all the way down into the oil pan.

The handle can be separated from the fryer basket to accommodate a smaller storage space. To remove the handle, squeeze the metal tines of the handle together and rotate to disengage from the fryer basket.

Troubleshooting

Symptom	Potential Cause & Solution
I cannot achieve a golden brown color or crispy texture on the food I am frying	<ul style="list-style-type: none"> • Check the temperature of the oil. The temperature may be set too low, or the food has not been fried long enough. Check the food package, recipe, or the recommended frying times chart for recommendations of frying time and temperature • You may have too much food in the fryer. Adding too much food at one time can lower the temperature of the oil, and result in uneven and unreliable frying. Try again adding less food to the fryer. No more than a single layer of food, or the amount recommended on the Frying Times Chart should be added at one time. • More oil may need to be added to the fryer. Check that the fryer has enough oil in the oil pan.
The fryer will not turn on, or heat up the oil.	<ul style="list-style-type: none"> • Check the power cord connection at both the fryer base, and at the wall plug. The power cord must be securely and correctly attached at the fryer base for the fryer to operate. • Make sure that the temperature dial has been set to the desired temperature. Give the fryer at least 10 minutes to heat up the oil. • Check that the heating element has been correctly and completely set into the fryer base. Incorrect assembly could cause the fryer to not function properly. • Try resetting the fryer. This fryer is equipped with a sensor feature that will automatically shut down the heating element if it overheats. Using old thick oil, or frying without enough oil in the oil pan can cause the appliance to overheat. Turn the temperature control dial back down to 0°, unplug the unit from the wall and allow the fryer to cool completely (this could take 3-4 hours). Add the correct amount of oil to the oil pan, and trip the reset button on the back of the heating element assembly, by inserting a small pointed item, such as a paper clip.

<p>While my food is frying, the oil spills over the top of the oil pan.</p>	<ul style="list-style-type: none"> • Too much oil has been added to the oil pan. Turn off and unplug the fryer, and allow the oil to cool completely. Empty some of the oil from the oil pan. Do not fill oil over the max fill line. • Too much food was added to the fryer. Carefully remove some of the food from the fryer. • The food or fryer basket was submerged too quickly. Carefully raise the fryer basket, and SLOWLY lower the food/fryer basket back into the frying oil. • The food being fried contains too much liquid. Blot and dry the food thoroughly before adding it to the deep fryer. For more information, see the Frying Tips Section. • Only add oil that is at room temperature to the fryer. Using oil that is too cold will cause the oil to splatter. • Condensation from the lid is spilling into the fryer. Condensation in the form of water vapor that is released from the cooking food will collect on the lid. If the lid is not carefully removed, the water will spill back into the hot oil causing a violent splattering that could cause injury and burns to bare skin. To prevent this from happening, carefully remove the lid and set aside if the food has finished cooking. If the food as a longer cooking time, occasionally remove the lid drain the condensation into a sink or cup away from the fryer.
<p>The oil is foaming while my food is frying.</p>	<ul style="list-style-type: none"> • The food being fried contains too much liquid. Blot and dry the food thoroughly before adding to the deep fryer. For more information see the Frying Tips Section. • The type of oil being used is not suitable for deep frying foods. Change to a recommended oil type, and do not mix two types of oil. • Too much food was added to the fryer. Carefully remove some of the food from the fryer. • The frying oil has become contaminated and needs to be changed. • Condensation from the lid is spilling into the fryer. Condensation in the form of water vapor that is released from the cooking food will collect on the lid. If the lid is not carefully removed, the water will spill back into the hot oil causing a violent splattering that could cause injury and burns to bare skin. To prevent this from happening, carefully remove the lid and set aside if the food has finished cooking. If the food as a longer cooking time, occasionally remove the lid drain the condensation into a sink or cup away from the fryer.
<p>There is a lot of oil build-up on the oil pan and fryer base.</p>	<ul style="list-style-type: none"> • Use soapy water to clean the oil pan and fryer base. • A household degreaser can be used if the oil pan is thoroughly cleaned with warm soapy water after the degreaser has been applied and before the fryer is used again. • For additional cleaning information see the Cleaning & Storing the Deep Fryer Section.
<p>The oil gives off an unpleasant or strong odor.</p>	<ul style="list-style-type: none"> • The frying oil has become contaminated and needs to be changed. • The type of oil being used is not suitable for deep frying foods. Change to a recommended oil type, and do not mix two types of oil.