

AROMA®

DeepFryer

ADF-122AN

The Munchables Series

IMPORTANT SAFEGUARDS

Basic safety precautions must be followed when using electrical appliances, including the following:

??? **Read Instructions**: All safety and operating instructions should be read before the appliance is operated.

??? Do not touch hot surfaces.

??? Do not move or carry the *deep fryer* if it contains hot oil, water, or other liquids.

??? Do not immerse cord, plug or *deep fryer* in water or other liquids.

??? Adult supervision is a must when the *deep fryer* is used by or near children. Never leave appliance unattended.

??? Do not let cord hang over table or counter edges.

??? Keep cord away from hot surfaces.

??? Do not use the *deep fryer* when the cord or plug is damaged, or if the unit malfunctions or has been damaged in any other way.

??? Always unplug the *deep fryer* prior to cleaning and when it is not in use.

???? Allow the unit to completely cool prior to cleaning.

???? Do not use outdoors.

???? The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

???? Do not place on or near a hot gas or electric burner or in a heated oven.

???? Be sure handle is properly secured to the basket.

???? To disconnect power, turn the control to ?OFF (model ADF-122A and ADF-122AN only) then remove plug from wall outlet.

???? Do not use the *deep fryer* for other than intended use.

BEFORE FIRST USE

Before using for the first time

CLEAN - Prior to using your new *deep fryer*, wash the basket and lid with a sponge or dishcloth in hot soapy water. Rinse thoroughly and dry.

The interior pot should be cleaned with a damp sponge or dishcloth (Do not immerse cord, plug or *deep fryer* in water).

For your protection: A short cord is provided to reduce the hazards resulting from becoming entangled or tripping over a longer cord. If it is necessary to use an extension cord, it must be rated no less than the electrical rating of this appliance. Longer detachable power supply cords or extension cords may be used if care is exercised in their use.

The Deep Fryer has a polarized plug as a safety feature to reduce the risk of shock. The plug on this appliance has one blade that is wider than the other, the plug is intended to fit in a polarized outlet only one way. If it does not fit properly into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to change the plug in any way.

FOR HOUSEHOLD USE ONLY

HOW TO USE

1. Fill the inner pot with proper amount of oil. Be sure the oil level is between the min. and max. lines imprinted on the inside of the inner pot.
2. We recommend the following oils for healthier deep frying: corn, canola, or blended vegetable oil. These oils are cholesterol-free and low in saturated fats.
3. We do not recommend using peanut oil, soy oil, sunflower oil, lard and drippings that may deteriorate more quickly when heated as well as olive oil and other heavy flavored oils
4. Pre-heat the oil in the deep-fryer and be sure the oil level is between the min. and max. lines. Plug into a wall-outlet and the indicator light will come on. Model (ADF-122A & ADF-122AN) should be set at (375^o F/190^o C); other models are automatically set at this temperature. When the unit has reached the frying temperature the indicator light will go out.
Note: The light may come on and off indicating the temperature is being maintained.
5. Clip the handle on to the basket. Be sure it fits securely.
6. Place food in the frying basket. Be sure not to overfill the basket, as this may cause food to not cook properly. Always shake frozen foods to remove ice particles prior to frying. Fresh-cut french fries and other damp foods must be dried before frying.
7. Slowly lower the frying basket into the oil, then remove the handle from the basket.
8. When frying is complete, re-attach the handle to the basket. The basket has been designed to rest on the edge of the inner pot. This allows excess oil to drain from food for healthier meals.
9. Unplug the deep fryer and allow the fryer to completely

cool.

FRYING TIME TABLE

FOOD SELECTION	QUANTITIES	FRYING TIME
French Fries (fresh)	10 oz.	12-15 min.
French Fries (frozen)	10 oz.	4-8 min.
Chicken Strips (fresh)	12 oz.	8-10 min.
Fish (fresh)	8 oz.	6-8 min.
Onion Rings (fresh)	6 oz.	4-5 min.
Zucchini	10 oz.	5-6 min.
Sweet Potato (slices)	8 oz.	5-6 min.
Egg Rolls (frozen)	12 oz.	5-6 min.
Doughnuts	2 pcs.	8-10 min.

The above frying times are given as a guide only. The actual times may vary.

BATTER SUGGESTIONS

Coatings your food with batter gives food a delicious taste as well as preserving their natural juices.

Egg Coating: Mix 2 whole eggs with 1 ? tsp of vegetable oil, and add a dash of salt and pepper.

Egg Batter: Mix 2 egg yolks, 3/4 cup flour, 1 ? tsp. oil, ? tsp salt and 1 cup milk. The amount of milk should be adjusted to create desired density of the batter. The egg white can be beaten to add to the batter.

NOTE: There are certain ingredients that can be added to the coating or batter for creating varieties of flavors. Examples of the additional ingredients are sugar, beer, syrup etc.

CHANGING THE OIL

The oil does not need to be changed after each use. We recommend changing the oil after approximately 8 to 10 uses but sooner when frying fish or heavily battered foods.

STORING THE OIL

1. Be sure the fryer has completely cooled and is unplugged prior to storing the oil and the deep fryer.
2. Before storing the oil, be sure to filter out any food particles that may be left in the oil.
3. To filter - pour the oil into a container, then wipe the inner pot with a paper towel to remove any food particles. Place paper filter in the frying basket and pour the oil through the paper filter back into the fryer or another container.
4. The oil may be stored in the fryer at room temperature (only if the fryer is used on a regular basis) or you may store the oil in a separate container in the fridge.

CLEANING INSTRUCTIONS

1. Be sure the fryer has completely cooled, then clean the body of the fryer with a damp cloth and let dry.
2. Wash the basket and lid with a sponge or dishcloth in warm soapy water. **Do not use dishwasher.**
3. To clean the inner pot, pour warm water and dish soap into the pot and use a sponge or dishcloth to remove grease. Empty the pot and rinse with warm water (repeat if necessary).

- ? **Do not** use abrasive cleaners or scouring pads.
- ? **Do not** immerse cord, plug or *deep fryer* in water.

Special fondue recipes for Models ADF-122A and ADF-122AN

BEEF FONDUE

Allow about 1/2 lb. for each serving of boneless sirloin or tenderloin cut into 1-inch cubes. Arrange cubes of meat in individual dishes lined with lettuce leaves (and/or sprinkle with green onions) and place at each setting. Prepare 3 or 4 sauces. (Make your own or try bottled steak sauces, horseradish sauce, cocktail dips, mustard sauce, teriyaki sauce or bleu cheese salad dressing.) Place fondue pot in center of table where it will be used. Heat cooking oil to 375 degrees. Each guest uses fondue fork to spear one cube of beef and gently place into hot oil. Rest forks on edge of fondue plate while cooking. Do not use more than 6 fondue forks at one time. (Be careful since the fondue fork becomes hot in the oil). Cook until meat is brown, allowing 30 - 35 seconds for rare, 45 seconds for medium and about 60 seconds for well-done. Caution, cooking times vary on thickness of each cube of meat. When cooked, remove forks and transfer to plate and serve with desired sauce. Repeat fondue procedure. After cooking, turn fondue pot off (model ADF-122A & ADF-122AN only) and unplug cord from wall outlet. Allow pot and oil to cool before moving.

Other types of fondue - cubes of lamb with chutney, sweet-n-sour and curry sauces; fresh or frozen shrimp, thawed and well drained, served with cocktail, sweet-n-sour and curry sauces; or cubes of boneless chicken breast served with sweet-n-sour, chive butter and curry sauces.

DESSERT FONDUE

Recipes for Chocolate, Butterscotch and Grand Marnier, are provided below. Arrange tray with cubes of cake, lady fingers or cookies, banana slices, seedless green grapes, fresh strawberries, pineapple chunks or other desired fresh fruits. Place fondue in the inner pot and set control to warm. Let each guest select a dessert and dip in warm sauce.

TIPS: For 6 to 8 servings, use about 1 ½ cups sauce.
Use leftover sauce for ice cream.

Chocolate Fondue

½ cup light cream

½ cup sugar

½ cup butter

Dash salt

1 to 2 squares or envelopes unsweetened chocolate

5 large marshmallows

In saucepan, combine milk, sugar, butter and salt. Stir in chocolate. Cook over medium heat until mixture comes to a boil; boil about 2 minutes, stirring occasionally. Stir in marshmallows. Serve in fondue inner pot on warm. Spear fondue fork with cubes of cake, vanilla wafers, banana slices, fresh raspberries, thick kiwi slices, pears, pineapple or oranges to dip in sauce. Makes 1 ½ Cups.

Butterscotch

1 ½ cups firmly packed brown sugar
½ cup light corn syrup
½ cup butter
½ cup light cream
1 teaspoon vanilla

In saucepan, combine brown sugar, corn syrup and butter. Cook over medium heat, stirring occasionally, to a soft boil. Blend in cream and vanilla. Serve in fondue inner pot setting on warm and let your guests select cubes their favorite fresh fruits to dip in sauce. Makes 1 ½ Cups.

Grand Marnier

½ cup sugar
1 tablespoon cornstarch
½ cup orange juice
2 to 4 tablespoons Grand Marnier

In small saucepan, combine sugar and corn starch. Stir in orange juice. Cook over medium heat until mixture boils, stirring constantly. Stir in liqueur. Serve warm or cool. Makes 1 cup.

TIP: For KAHLUA SAUCE, substitute strong coffee for orange juice and kahlua or coffee-flavored brandy for Grand Marnier.

Cheese Fondue

? cup dry white wine

1 clove garlic, minced

1 cup (4 oz.) shredded Swiss cheese

2 tablespoons flour

1 can (10 3/4 oz.) condensed cheddar cheese soup

In fondue pot, simmer wine and garlic over low heat. Combine cheese and flour; gradually blend into wine. Heat until cheese melts, stirring occasionally. Blend in soup; heat until smooth, stirring constantly. Spear your choice of food with fondue fork and dip into fondue pot. Makes 3 to 4 servings.

TIPS: Great with bite-size pieces of French or Italian bread, lobster, shrimp or artichoke hearts.

For children, substitute milk or apple juice for wine.

If desired, use half American and half Swiss cheese.

Leftovers can be reheated and served over vegetables or mashed potatoes.

LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Aroma Housewares Company will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$6.00 for shipping and handling charges to Aroma Housewares Company (Please call the toll free number below for a return authorization number). Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

AROMA HOUSEWARES COMPANY

6469 Flanders Drive
San Diego, California 92121
1-800-276-6286
1-619-587-8866

