



# 1.6QT DEEP FRYER

## Instruction Manual



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# 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. 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.
5. Close supervision is necessary when any appliance is used by or near 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. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Indoor, countertop use only. Do not use the appliance outdoors.

10. Do not let the cord hang over edge of the 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 the deep fryer containing hot oil
13. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, slide the temperature control to OFF or lower temperature setting. Then remove plug from wall outlet.
14. Do not leave this appliance unattended during use
15. Do not use appliance for other than intended use
16. Be sure handle is properly assembled to fry basket and locked in place. See detail assembly instructions.
17. Follow all instructions for removal of moisture/ice and thawing before cooking.
18. Always cook with lid in closed position, except when frying French fries and high moisture foods. Ensure both lid and vessel are completely dry after washing and before use.

**FOR HOUSEHOLD USE ONLY**

**SAVE THESE INSTRUCTIONS**

# 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 instruction manual before operating or cleaning the 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 immerse detachable power cord in any liquid. If the cord falls in water or other liquid, DISCARD IMMEDIATELY and replace it with a new cord. If the supply cord to this appliance is damaged, it must be replaced by contacting consumer service.
5. Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.
6. Use frying basket handle to raise and lower frying basket. Always raise frying basket out of hot oil and allow cooked food to rest for 5 to 10 seconds before removing food from frying basket.

7. Do not use this appliance if the viewing window is cracked.
8. Dry damp foods before placing into oil. When deep frying frozen foods, remove any excessive ice as it can cause hot oil to spatter.
9. Always keep lid closed while the appliance is frying foods.
10. Do not obstruct the filtered air outlet vent on top of lid with any objects. Avoid contact with escaping steam from the filtered air outlet during operation.
11. 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 flat surface that is resistant to heat.
12. Be sure oil tank is filled with oil to a level above MIN as marked. Do not operate appliance without oil or with an insufficient amount of oil. Do not over-fill the tank with oil past the MAX mark.  
**WARNING:** Under- or over-filling the oil tank may damage the Deep Fryer and could result in serious personal injury.
13. Always pour unheated oil into tank before plugging in and heating. Never pour oil into heated tank.
14. Ensure that there are no flammable objects on or near the appliance. If the oil catches fire, unplug the appliance and replace the lid. Never use water to extinguish the fire.
15. Do not operate this appliance if the lid and the tank are not completely dry.
16. It is not recommended to move the Deep Fryer containing hot oil. Allow to cool before moving.
17. Do not use this Deep Fryer to boil water.

## **NOTES ON THE PLUG**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

## **NOTES ON THE CORD (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 appliance 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 appliance only. Do not try using it on any other appliance.

**WARNING:** Serious hot-oil burns may result from an appliance 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.

## **PLASTICIZER WARNING**

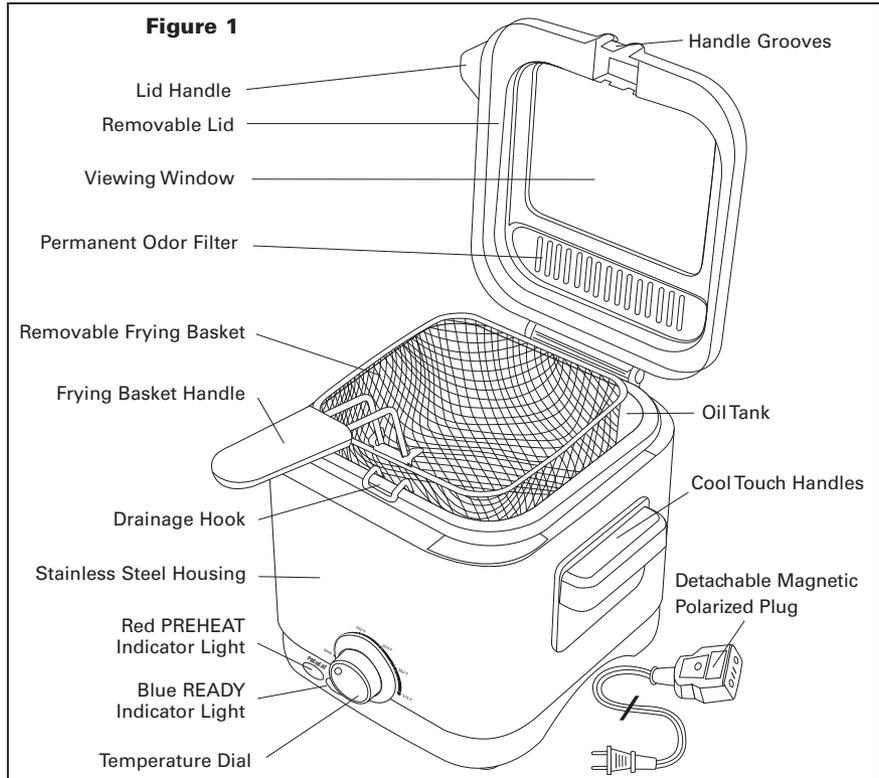
**CAUTION:** To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

## **ELECTRIC POWER**

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

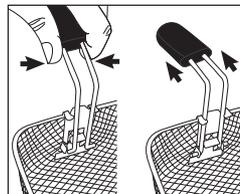
# Getting To Know Your 1.6QT Deep Fryer

Product may vary slightly from illustration



## Assembling the Frying Basket Handle

1. Your Deep Fryer will be shipped with the frying basket handle in the storage position. To attach a handle to a frying basket, hold the arms of the handle inside frying basket as shown. Gently squeeze the arms of the handle so they fit into the eyelets on the frying basket (see Figure 2).
2. Release the handle arms and push handle against the back of the frying basket until it locks into place (see Figure 3).



**Figure 2**      **Figure 3**

## Before Using for the First Time

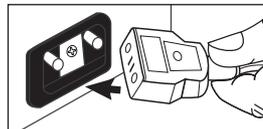
1. Remove all packing material and labels from the inside and outside of the Deep Fryer.
2. Use a damp cloth to clean the oil tank; then wipe dry with a paper towel.  
**Warning: Never immerse the appliance in water.**
3. Wash lid and frying basket in dishwasher or in hot soapy water.
4. Wipe the stainless steel housing with a damp cloth.
5. Dry the oil tank and frying basket thoroughly before deep frying.

## Operating Instructions

**WARNING! This unit should not be used to boil water.**

1. See the Deep Frying Chart for suggested temperatures and cooking times.
2. Place the appliance on a clean, dry, flat, heat-resistant surface close to an electrical outlet.
3. Open the lid and remove the frying basket from the oil tank.
4. Secure the frying basket handle to the frying basket (refer to “Assembling Frying Basket Handles” section of this instruction manual).
5. Pour 1.5 liters (6 cups) cooking oil into the tank between MIN and MAX level and close the lid. **WARNING:** Under- or over-filling the oil tank may damage the appliance and could result in serious personal injury.
6. Set the temperature dial to MIN.

7. Connect the detachable magnetic power cord to the appliance receptacle, with the "THIS SIDE UP" topside (see Figure 4.).
8. Make sure the cord is firmly in place. Then connect the polarized plug to the wall outlet. The PREHEAT light will illuminate as the appliance heats the oil.



**Figure 4**

**CAUTION:** Do not let the cord hang over the edge of table or counter.

9. Turn the temperature dial to the desired frying temperature. Allow 7 to 10 minutes for preheat time.
10. When the oil reaches the selected cooking temperature, the PREHEAT light will turn off and the READY light will illuminate, indicating the appliance has reached the set temperature.
11. Carefully place food into the frying basket. Do not overfill frying basket with food.
12. Use the lid handle to open the lid. Carefully and gently lower frying 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, fires, or other injury to persons or damage to property.

13. As the appliance cooks the food, the PREHEAT and READY light will cycle on and off as proper cooking temperature of the oil is maintained.
14. When food is done, using oven mitts, open the lid and hook the frying basket on the oil tank rim to drain oil for 5 to 10 seconds.

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

15. Use a heat-resistant long-handled fork or tongs to remove cooked food or pour cooked foods from frying basket onto absorbent paper towels or clean brown grocery bags to soak up excess oil.
16. To deep fry another batch of food, always check oil level. Make sure oil tank is filled at least to MIN. Add oil as necessary.

17. When the oil reaches the selected cooking temperature, follow the instructions previously described and continue deep frying.
18. When all cooking is complete, turn the temperature control to MIN. Unplug the plug from the wall outlet, then detach the cord from the appliance receptacle.
19. Close the lid and allow oil and the Deep Fryer to cool.
20. **WARNING! 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.**

## Helpful Hints

- Never over-fill the frying basket with food.
- 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.
- To prevent contamination of the oil, do not add salt or other spices to the food during frying or when the food is draining above the oil.
- Space out coated foods so they do not touch while cooking.
- For best results when frying doughs or foods dipped in a liquid batter, place the foods into the frying basket first and then lower the frying basket into the hot oil.
- Always use the frying basket to lift food out of the oil; hook the frying basket to the rim and allow oil to drain. Then remove fried food from the frying basket.
- Place fried foods on brown grocery bags to drain oil and keep fried foods crispy.

## Frying Oil

- Never over-fill or under-fill the fryer with oil. Both the MIN and MAX oil levels are marked on the inside of the tank.  
**WARNING: Under- or over-filling the oil tank may damage the appliance and could result in serious personal injury.**
- Always use oil with low water content like sunflower oil, grapeseed oil, vegetable oil or corn oil. Never use hard fats, olive oil or oil with a high water content.  
**WARNING! Never, under any circumstances, add water or any other liquid to the oil.**
- Never mix different oils together to fry foods.
- Never use butter or margarine to fry foods.
- When frying fish or seafood, the oil may absorb a “fishy” taste or odor. To eliminate transferring this “fishy” taste or odor to other foods, we suggest changing the oil before frying other foods.

## Draining & Recycling Oil

**WARNING! Be careful around hot parts and hot spitting oil. Remember that the oil is actually hotter than boiling water! Never put hands in the oil. Always keep hands and face away from rising steam or spitting oil.**

- Oil should be drained and recycled regularly.
- DO NOT pour oil from the appliance without first removing frying basket from the appliance body.  
**NOTE: DO NOT pour used oil down any household drain. Discard used oil into a container with a lid and dispose in garbage.**
- Filter the cooled oil through a fine sieve into a wide-neck, airtight, covered container. Use a funnel to avoid oil spillage.  
**NOTE: Neatly arranged paper towels or piece of clean cotton material can be placed in the frying basket to filter used oil.**

- As oil will absorb food flavors and odors, it's a good idea to label the container with the type of food that was cooked in the oil. For example: sweet desserts, vegetables, chicken, fish, etc.

## Deep Frying Chart

**WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT AND FISH ARE COOKED THOROUGHLY BEFORE EATING.** 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 shorter cooking times and higher food quality. Adjust frying temperature and times as necessary to suit your taste.

FOOD	TEMP	FRY TIME
Donuts	350°F	4 - 6 minutes
Mushrooms	300°F	3 - 4 minutes
Eggplant	350°F	5 - 8 minutes
Broccoli	350°F	3 - 5 minutes
Onion Rings (fresh)	350°F	3 - 5 minutes
Onion Rings (frozen)	375°F	3 - 5 minutes
<b>French Fried Potatoes (fresh, hand cut, 1/4 to 1/3-in. thick)</b>		
Blanch	300°F	6 - 8 minutes
Deep Fry	350°F	3 - 4 minutes
French Fried Potatoes (Frozen)	375°F	7 - 10 minutes
Chicken Wings	350°F	8 - 10 minutes
Chicken Tenders/Fingers	350°F	3 - 6 minutes
Chicken Pieces	375°F	12 - 15 minutes
Chicken Nuggets (frozen)	350°F	6 - 7 minutes
Shrimp (fresh, thawed) regular or jumbo	350°F	4 - 8 minutes
Shrimp (frozen) regular or jumbo	375°F	3 - 5 minutes

## PLEASE NOTE:

The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°F/63°C. Pork should be cooked to an internal temperature of 160°F/71°C and poultry products should be cooked to an internal temperature of 170°F/77°C - 180°F/82°C to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 165°F/74°C.

**NOTE:** Frozen foods may require different cooking times and temperatures; follow package directions. Use 375°F/191°C for all foods that have package instructions for a higher temperature and adjust times as necessary.

**IMPORTANT:** Remove ice crystals from frozen foods before placing in the hot oil.

**CAUTION:** NEVER fill any frying basket more than 2/3 full.

## User Maintenance Instructions

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

## Care & Cleaning Instructions

**WARNING!** Allow the Deep Fryer to cool fully before emptying the oil and cleaning the appliance.

1. Detach the cord from the appliance receptacle and unplug the Deep Fryer. Make sure the oil/oil tank has cooled completely.
2. Remove the frying basket from the oil tank. Use caution when removing the frying basket as oil may drip from the basket.
3. The frying basket and lid are dishwasher-safe.
4. **For best results,** remove lid from Deep Fryer and place in the top rack of your dishwasher to clean.
5. **Lid Removal:** Open the lid to a 20° angle. Firmly pull the lid pin up and out of the hinge. (See Figure 5.)

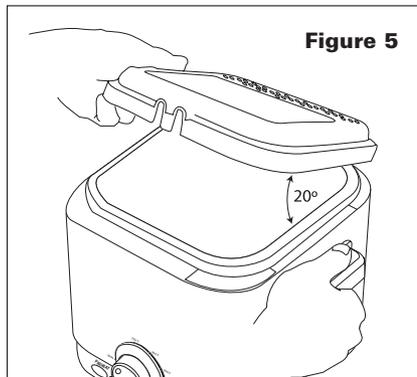
- To replace, tilt the lid at a 20° angle. Press firmly on one side until the lid pin snaps into the hinge. (See Figure 6.)

**IMPORTANT:** Always dry lid thoroughly and replace clean lid (see Figure 6) before next use.

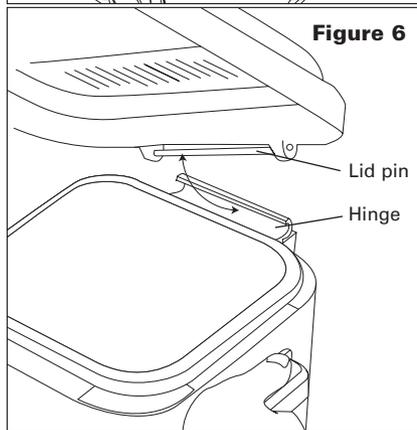
- Drain & Recycle Oil:** Grasp housing and slowly pour used oil from the tank into a wide mouth bottle or container for recycling. (Refer to the Draining & Recycling Oil section of this instruction manual for detailed instructions.)
- Oil Tank Cleaning:** Fill empty tank with hot, soapy water and allow to soak for 10 minutes. Use a stiff nylon brush to remove stubborn or burned-on residue. Wipe dry with a clean kitchen rag or paper towels. Do not use harsh or abrasive cleaning products as they may damage the surface of the tank.

**WARNING:** Never immerse the appliance housing in water or other liquids.

**CAUTION:** Make sure the oil tank is completely dry after cleaning and before next use.



**Figure 5**



**Figure 6**

## Storing Instructions

1. Make sure your Deep Fryer is unplugged and all parts are clean and dry before storing.
2. Never store the Deep Fryer while it is hot or wet.
3. Fold the clean frying basket handle into the storage position.
4. Store the detachable cord in the frying basket and close the lid.
5. Store appliance in its box or in a clean, dry place.

## Trouble Shooting

### Appliance does not operate

- Make sure the detachable power supply cord is properly attached to the receptacle.
- **WARNING: Always check to make sure there is sufficient oil in the oil tank before plugging in the Deep Fryer. Dry frying will cause damage to the Deep Fryer.**

### Oil temperature is too high

- Not enough oil in oil tank. Unplug Deep Fryer and check oil level. Oil level should be between MIN and MAX fill lines. Add oil as necessary.
- **WARNING: Always check to make sure there is sufficient oil in the oil tank before plugging in the Deep Fryer.**

### Oil bubbles over

- Too much oil in Deep Fryer oil tank. Never fill with oil above the MAX fill line.
- Too much food added to frying basket. Fry smaller quantities at a time.
- Food is too wet. Pat dry with paper towels before placing in frying basket.

**Food tastes greasy or not crisp**

- The wrong type of oil has been used. Use a high-quality oil such as vegetable, canola or corn.
- Too much food added to frying basket. Fry smaller quantities at a time - especially frozen foods.
- Frying temperature is too low. Allow unit to preheat or reheat to the recipe temperature prior to use. Adjust recipe temperature if needed.

**Food or Deep Fryer emits unpleasant odors**

- Oil has deteriorated. Change oil as needed.
- Lid odor filter is saturated. Remove lid and clean in hot, soapy water. The lid is dishwasher safe. For best results, remove lid (see Figure 5) from Deep Fryer and place in the top rack of dishwasher to clean. Always dry lid thoroughly and replace clean lid (see figure 6) before next use. Refer to Lid Removal section of Care & Cleaning Instructions for a detailed explanation.
- Used oil absorbs food odors. Do not fry desserts in oil that has been used to fry fish.

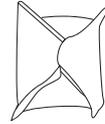
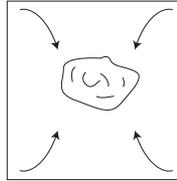
# RECIPES

## FRIED ASIAN BEEF DUMPLINGS

### Makes 40 – 48 dumplings

- 1 lb. (2 cups) ground beef (may substitute ground turkey, chicken, or pork)
  - 1/2 cup onions, finely chopped
  - 1/2 cup water chestnuts, finely chopped
  - 2 tablespoons soy sauce
  - 2 cloves garlic, minced
  - 3 tablespoons freshly grated ginger
  - 1 tablespoon sesame oil
  - 1 tablespoon Sriracha sauce (optional)
  - egg roll wraps, 2" x 3" (may substitute gyoza wrappers)
  - alfalfa sprouts (may substitute bean sprouts)
  - ponzu sauce (for dipping)
  - egg wash (for sealing)
  - corn starch (for dusting)
  - 1/2 cup chopped green onions
1. Preheat oil to 350°F.
  2. Prepare Filling: In a medium sized mixing bowl, add onions, water chestnuts, soy sauce, garlic, ginger, sesame oil, and Sriracha sauce. Mix well.
  3. Add ground beef. Use your hands to blend, taking care not to overwork the mixture.  
**NOTE:** Filling can be prepared ahead. Store in airtight container and refrigerate until ready to assemble dumplings.
  4. Prepare a work area:
    - Small bowl with eggwash (whisk egg with a splash of water) and pastry brush
    - Small bowl of cornstarch
    - Large plate or cutting board dusted with cornstarch
    - Egg roll wraps
    - Dumpling filling.
  5. Dust a clean, dry work surface with corn starch. Work 3 to 6 wonton wraps at a time.

6. Place 1/2 teaspoon ground beef mixture into the center of the egg roll wrap. Top with a pinch of alfalfa sprouts. Brush the edges of the wrap with egg wash. Bring all four corners up into the middle and press to seal.



7. Place 1 layer of dumplings into the frying basket, do not crowd the frying basket.
8. Fry the beef dumplings for 3 minutes, or until golden brown and crispy. Remove to a plate lined with paper towels or brown paper bags to drain.
9. Garnish with chopped green onions. Serve with a small bowl of Ponzu sauce for dipping.

## FRIED ASIAN TURKEY MEATBALLS

### Makes 24 meatballs

1. Prepare the Fried Beef Dumplings recipe above using ground turkey in place of beef.
2. Add one egg. Mix lightly, do not over-mix.
3. Roll meat into 1-inch balls; roll balls in panko bread crumbs.
4. Refrigerate 30 minutes to 1 hour to firm.
5. Preheat oil to 350°F.
6. Fry the breaded meatballs, 6 at a time, for 3 minutes until golden brown and crispy. Remove to a plate lined with paper towels or brown paper bags to drain.
7. Garnish with Sriracha and chopped green onions. Place Ponzu sauce in a small bowl for dipping.

# RECIPES

## FINGER CHICKEN FLAUTAS WITH AVOCADO CREAM

A great finger-food hit at any party

**Makes 24 finger flautas, serves 6 - 8**

- 1 tablespoon butter
  - 1/2 small red onion, diced
  - 2 jalapeno peppers, diced (remove seeds and ribs)
  - 1 garlic clove, minced
  - 1 teaspoon ground cumin
  - 1/2 teaspoon cayenne pepper
  - 2 cups finely shredded rotisserie chicken
  - 1 cup shredded white Mexican cheese
  - 1-1/2 cups fresh salsa
  - 12 corn tortillas
  - 2 tablespoons roughly chopped fresh cilantro
  - 6 radishes, thinly sliced
  - 1/2 lime, juiced + 1 lime cut into wedges
  - 1 cup shredded white Mexican cheese (may substitute any melting cheese or cheeses) toothpicks to secure flautas
1. Saute onion and jalapeno in butter until tender, about 5 minutes. Add garlic, cumin, and cayenne pepper and cook until fragrant, another 2 minutes. Allow onion/jalapeno mixture to cool.
  2. Toss the chicken with 3/4 cup salsa in a medium bowl. Add the onion/jalapeno mixture.
  3. Wrap the tortillas in paper towels and microwave until pliable, about 30 seconds. Spoon chicken filling down the center of each tortilla. Roll each tortilla tightly around the filling; secure with 2 toothpicks, left and right of center. Cut each flauta in half; make sure toothpicks in flautas are secure.
  4. Preheat oil to 375°F.
  5. Place 5 to 6 flautas in the frying basket and lower into oil. Fry 2 to 3 minutes until golden brown. Remove with tongs; drain on paper towels and remove the toothpicks.
  6. In a small bowl, squeeze the remaining lime half over the radish slices and sprinkle with 1/4 teaspoon salt.
  7. To serve, arrange flautas on a platter of shredded lettuce and drizzle with avocado cream (see recipe following). Top with radishes, cilantro, lime wedges. Serve remaining 3/4 cup salsa on the side.

### **Avocado Cream**

- 1 ripe Hass avocado, halved and pitted
  - 1/4 cup sour cream
  - 1/4 cup non-fat yogurt
  - 1/2 lime, juiced
  - Kosher salt, to taste
1. Using a blender, slowly blend avocado, sour cream, yogurt and lime juice until smooth. Add salt to taste.
  2. Refrigerate until ready to use.

### **DOUBLE FRIED POTATOES**

#### **Serves 4 - 8**

- 4 (4 to 5-inches long) russet potatoes (about 2 lbs.)
  - 1 teaspoon freshly ground black pepper
  - 1 tablespoon fine-grain sea salt (to taste)
1. Peel potatoes. Cut into 1/3-inch slices and then slice into 1/3-inch sticks.
  2. Soak potatoes in a large bowl of water, for at least 30 minutes, up to 24 hours. This helps to remove excess starch from the potatoes and prevents them from oxidizing.
  3. Preheat oil to 300°F.
  4. Remove potatoes from the water, and pat dry to remove excess water.
  5. Add raw fries to the deep frying basket in batches, do not crowd. Lower raw potatoes into preheated oil. Blanch until potatoes are light brown, 6 to 8 minutes.
  6. Remove potatoes, gently shaking off excess oil and let drain on a rack or wire grate. This allows all sides of the potatoes to dry.
  7. Repeat until all of the potatoes are par cooked.
  8. Allow blanched potatoes to rest until cooled, at least 40 minutes.
  9. Raise heat of oil to 350° F.
  10. Double fry potatoes until golden brown, about 3 to 4 minutes. Remove from oil, shake off excess, toss fries onto brown paper bags.
  11. Season warm potatoes with salt and pepper. Repeat until all potatoes are fried.

# RECIPES

## FRIED CHICKEN STRIPS WITH BBQ SAUCE

### Makes 4 entrée servings

- 2 lbs. boneless, skinless chicken breasts or chicken tenders
- 1.5 liters canola oil for frying
- 3 eggs
- 1 cup all-purpose flour
- 2 cups panko bread crumbs
- 1 teaspoon garlic powder
- 1 teaspoon lemon-pepper
- 1/2 teaspoon cayenne
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

### Marinade:

- 1 quart buttermilk
- 1/2 tablespoons salt
- 1/2 tablespoons sugar
- 2 cloves garlic peeled and crushed

1. Cut the chicken breasts into long strips and set aside.
2. Place flour in gallon-size locking plastic bag.
3. Combine the buttermilk and marinade ingredients in a large nonreactive bowl. Mix well.
4. Immerse the chicken strips in the marinade, mix well, cover tightly, and refrigerate for at least 2 hours or up to 24 hours.
5. Preheat oil to 350° F.
6. Beat the 3 eggs in a shallow bowl.
7. Add the panko to a pie plate or shallow bowl and season with garlic powder, lemon-pepper, cayenne, salt and pepper.
8. Place the chicken strips into the flour bag, shake well to coat. Remove from bag and shake off excess flour.
9. Dip floured chicken strips into the beaten eggs.
10. Dredge egg-dipped chicken strips into the seasoned panko.
11. Using oven mitts and heat-resistant tongs, place 4 to 5 pieces of battered chicken into the frying basket.  
**NOTE:** Never over-fill the frying basket. Frying basket should never be more than 2/3 full of food to be fried.
12. Fry 3 to 5 minutes, watching the browning process through the viewing window.

13. Using the tongs, turn chicken. Allow to cook for another 4 to 5 minutes until done.
14. Always use the fry basket to lift chicken out of the oil; hook the basket to the rim and allow oil to drain. Then remove chicken from the frying basket and onto a plate of absorbent paper towels.
15. Serve with your favorite BBQ sauce.

## **OMG EZ DOUGHNUTS**

**Makes 10 doughnuts.**

- 1.5 liters vegetable oil for frying
  - 1 can of 10 refrigerated biscuits
  - powdered sugar or cinnamon sugar mixture
  - honey
1. Preheat oil to 350° F.
  2. Separate dough into biscuits. Using a cookie cutter\*, cut a hole in center of each.
  3. Using oven mitts and a heat-resistant metal spoon, place 3-4 doughnuts into the frying basket.
  4. Lower fryer basket into oil and add lid.
  5. Cook 2 to 3 minutes, watching the browning process through the viewing window.
  6. Using the oven mitts and metal spoon, turn each doughnut over. Allow to cook for another 2 to 3 minutes until done.  
**NOTE:** Keep all of the dough holes until the end and fry as a separate batch.
  7. Always use the frying basket to lift doughnuts out of the oil; hook the basket to the rim and allow oil to drain. Then remove donuts from the frying basket onto a plate lined with absorbent paper towels.
  8. Soften honey in microwave for 10 seconds. Remove fried doughnuts to serving platter. Drizzle honey over the tops of the doughnuts, dust with powdered sugar or cinnamon sugar mixture.
  9. Best eaten while warm.

**VARIATIONS: Drizzle with honey and top with: sweetened coconut, party sprinkles, grated chocolate, mini chips, chopped nuts.**

**\*NOTE: Use the bottle top (of the oil bottle) or any small round top to cut a donut hole.**

## Limited Two-Year Warranty

SENSIO Inc. hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

### Exclusions:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

### **How To Obtain Warranty Service:**

You must contact Customer Service at our toll-free number: 1-866-832-4843. A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem.

Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.



**For customer service questions or comments**  
**1-866-832-4843**  
**[bellahousewares.com](http://bellahousewares.com)**

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