



Deep Fryer

CF154



Owner's Guide

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of fire, electric shock, and personal injury do not immerse control panel assembly, cord or plugs in water or other liquids.
4. Close supervision is necessary when Deep Fryer is used near children. Children should not use this appliance.
5. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Contact Customer Service (see warranty) for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the manufacturer may result in injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or countertop, or touch hot surfaces including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving fryer containing hot oil or other hot liquids. Always use oven mitts or hot pads.
12. Always attach plug to appliance first, then plug AC cord into the wall outlet. To disconnect, turn control to OFF, then remove AC cord from wall outlet.
13. Do not use appliance for other than intended use.
14. Be sure basket handle is properly locked in place before using.
15. Periodically check the handle and feet for looseness. If loose, retighten the screws using a Phillips screwdriver.

CAUTION: Overtightening can result in stripping of screws or cracking of handle and feet.

SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY**.

This Deep Fryer is equipped with Rival® brand's SureRELEASE™ Power Cord System, which includes a detachable magnetic cord designed to separate from the unit when certain amounts of force are applied. (See details on pg.6 for instructions on proper usage of the SureRELEASE™ magnetic cord.)

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. **WARNING:** Do not use an extension cord.

No user-serviceable parts inside. Do not attempt to service this product.

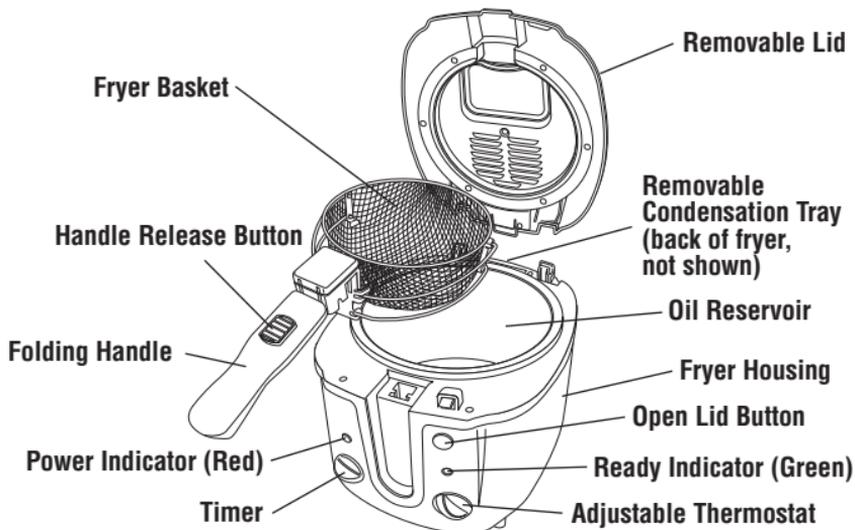
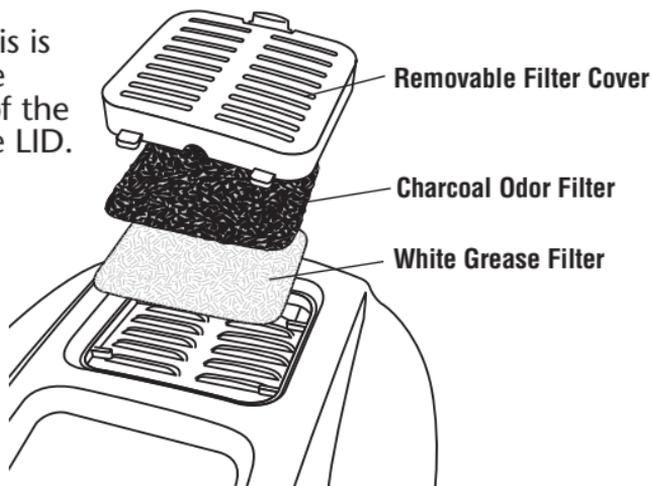
POLARIZED PLUG



This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in 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 or modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

DIAGRAM OF PARTS

NOTE: This is an enlarge diagram of the removable LID.



PREPARING YOUR DEEP FRYER FOR USE

Prior to first use, remove all packaging materials from the exterior and interior of the fryer. Make sure the fryer is unplugged. Wash the Frying Basket and Oil Reservoir in hot soapy water. Dry all parts thoroughly. See CARE AND CLEANING.

CAUTION: Do not immerse cord or plugs in water.

TIPS FOR DEEP FRYING

- Fill the unit with oil between the maximum and minimum capacity lines only.
- Do not over fill the basket. To achieve quality results deep frying food needs to be surrounded by oil. Too much food causes the oil temperature to drop, resulting in “soggy” food. Food should be no higher than the top of the basket.
- Be sure that all ice crystals are removed from the food and food is completely dry. Excessive water and ice can cause the oil to splatter and/or overflow.
- Coated foods (bread crumbs, batters, etc.) are best for deep frying. The coating acts as a protective layer keeping food moist on the inside and crisp on the outside.
- For best results, defrost frozen foods for 20 minutes prior to frying.
- Fry foods at the correct temperature for best results. This will prevent burning and give you even colored, crispy food.
- Prepackaged frozen cooked chicken may cook faster than uncooked food.
- For even cooking, shake basket half way through cooking time.

USING YOUR DEEP FRYER

NOTE: Never turn on the fryer with an empty Oil Reservoir. Always use your fryer on a flat, heat resistant surface.

1. Attach magnetic end of SureRELEASE™ cord assembly directly to the fryer. **This should be done prior to plugging the cord into the wall outlet.** The magnetic end of the cord is designed only to go on one way. Be sure the side stating "THIS SIDE UP" is facing up (See Figure 1).
2. Open Lid by pressing the Open Lid Button.
3. Remove Frying Basket by pulling the Handle up until it clicks in the horizontal position, then lift out of the fryer.
4. Pour cooking oil into Oil Reservoir until it reaches between "MIN" and "MAX" marks inside reservoir. **DO NOT OVER OR UNDER FILL.**
5. Replace Frying Basket and close Lid.
6. Press Handle Release Button to lower Frying Basket into oil.
7. Make sure the fryer is OFF and insert plug into 120 volt AC outlet.
8. Turn fryer to desired temperature position.
9. Turn Timer Knob counter clockwise to the "ON" position. The Power light will come on. The Ready light will turn on when the oil is pre-heated. (Turn it in clockwise direction for setting the 30-min cooking time.)
10. After the Ready light has illuminated, press the Open Lid button and place Frying Basket into upper position, by lifting handle up until it clicks into horizontal position.
11. Place food into Frying Basket (Do not over stack food). Close Lid. Lower Frying Basket into Oil Reservoir.
CAUTION: Always replace and close Lid before immersing food in oil. Do not immerse or drain food with Lid removed or open.
12. Turn timer knob to desired time.
13. After time is up, a bell will sound. Lift Frying Basket out of Oil Reservoir. To remove excess grease and retain crispness, let food drain in Frying Basket at least 10-20 seconds. Open Lid, then lift Frying Basket by handle and pour contents onto plate covered with paper towels before serving.
14. When finished cooking, make sure fryer is in the OFF position.

Figure 1



USING YOUR DEEP FRYER (CONT.)

WARNING: DO NOT USE SureRELEASE™ POWER CORD SYSTEM TO DISCONNECT THE FRYER. ALWAYS DISCONNECT PLUG FROM WALL OUTLET FIRST TO DISCONNECT FRYER. Use only Model #PL1215 magnetic cord set with this product. The use of any other magnetic cord set may cause fire, electric shock, or injury.

CAUTION: The SureRELEASE™ Power Cord is only for accidental disconnection and is not to be removed during normal operation. If the cord becomes disconnected, the user should immediately unplug the cord set from the wall outlet, then reconnect the magnetic cord to the deep fryer.

- 15. Correct operation of the basket:** Lift handle to lock basket in raised position. Slide the Handle Release Button backwards to lower the basket into oil.

CARE AND CLEANING

WARNING: Always turn control to OFF then disconnect plug from wall outlet BEFORE disconnecting SureRELEASE™ CORD.

CAUTION:

- Do not immerse cord sets in water or any liquids.
- Do not attempt to defeat the detachable magnetic SureRELEASE™ Cord system by trying to permanently attach cord set to product.
- Do not stick pins or other sharp objects in holes on magnetic cord set.
- Do not use any type of steel wool to clean magnetic contacts.

NOTE: Make sure fryer has cooled completely before cleaning.

1. Turn unit OFF.
2. Unplug from outlet and allow unit to cool completely.
3. Remove SureRELEASE™ magnetic cord from the fryer socket.
4. Remove the Lid.
5. Open the Filter Cover and remove the Filters.
6. Clean the outside of the Deep Fryer with a damp cloth and wipe dry.
7. Remove Frying Basket. Wash the Frying Basket and Lid in the dishwasher or with hot soapy water. Rinse and dry thoroughly.

CARE AND CLEANING (CONT.)

- Carefully pour oil into an airtight container. See Tips for Oil Use and Storage. **NOTE:** Do not remove oil until the Deep Fryer has cooled completely.
- Wipe the Oil Reservoir with paper towels to absorb excess grease. Wash with hot soapy water. Rinse and dry thoroughly.
CAUTION: Never immerse the fryer in water or wash in running water.
- A Removable Condensation Tray is located on the back of the Fryer. This Tray will collect any water that has been condensed on the inside of the Lid when the Lid is opened after frying. Remember to empty and clean the Condensation Tray after each use. To clean, simply rinse with warm water and dry thoroughly.
- Ensure that both the Lid and Oil Reservoir are completely dry after washing and before use.
- Place Frying Basket into Oil Reservoir.
- Replace and close Lid.

TO REMOVE AND REPLACE LID

- To remove lid, depress OPEN LID BUTTON and lift LID to a vertical position. Remove LID by pulling firmly upwards. Reverse the sequence to secure lid back into position. Be sure to push down firmly on lid from the vertical position to secure back in place. When replacing LID, the spring on LID must be inserted down in front of the metal clip that is located on the fryer housing. **NOTE:** Always remove LID before emptying the OIL RESERVOIR or cleaning.
CAUTION: Ensure that lid is in place and secure prior to operation of unit.

REPLACING AND CLEANING FILTERS

NOTE: Replace every 3 months or after 12 uses.

- Open the Filter Cover and remove filters.
- White foam Grease Filter may be washed in hot soapy water. Allow to air dry.
- Charcoal filters are not meant to be washed. It is recommended to

REPLACING AND CLEANING FILTERS (CONT.)

replace every 3 months or after 12 uses.

4. Clean the inside of the cover with a damp soapy sponge. Rinse and dry thoroughly.
5. Insert clean white Grease Filter on the bottom of Lid, followed by black Charcoal Odor Filter, then replace Filter Cover.

NOTE: For replacement charcoal odor or grease filters, order through our website at www.rivalproducts.com or by calling us at 800-557-4825.

FRYING TIME AND TEMPERATURE

The frying times in this chart are a guide and should be adjusted to suit the different quantities or thickness of food and to suit your own taste. Preheat time is 7-10 minutes for the fryer to reach desired temperature. (Ready light will cycle On/Off during frying as temperature fluctuates due to food load.)

FOOD	TEMP. SETTING	TIME (MINUTES)
Chicken Strips	375°F	5-8
Chicken Pieces, Bone-In	360°F	15-20
Fish, Battered	320°F - 340°F	8-10
French Fries, Frozen	375°F	3-5
Fritters	375°F	2-4
Onion Rings	375°F	3-5
Shrimp, Breaded	375°F	2-4

NOTE: Prepackaged frozen cooked chicken may cook faster than above time.

TIPS FOR OIL USE AND STORAGE

- Do not use seasoned or flavored oil such as walnut, olive oil, lard or drippings because they have a low smoke point. Use blended vegetable oil, pure corn oil, sunflower oil, soybean oil or grape seed oil (canola oil) because these oils have a high smoke point. Peanut oil is not recommended because it impacts the flavor greatly.
- Oils should never be mixed when deep frying.
- High heat, water and burnt food particles break down the oil's smoke point.

Replace oil if you notice:

- Excessive smoking at normal temperatures
- Strong oil discoloration
- A rancid smell
- Excessive foaming around the frying food
- Oil darkens with use because the oil and food molecules burn when subjected to high/prolonged heat. The more you use the oil, the more slowly it will pour. Its viscosity changes because of changes to the oil's molecular structure. When smoke appears on the oil's surface before the temperature reaches 375° F, your oil will no longer deep-fry effectively.
- When frying fish or chicken, use the oil only once.
- Filtering the oil with a cooking oil filter or fine-mesh strainer can keep it fresher. Although storing oil in a refrigerator may extend the life of the oil, this should never be done. This process of chilling oil then bringing the oil to room temperature causes excessive splattering during the heat up process.
- Store the covered oil in a cool dark place, for up to three months. Check the oil before using for color, smell, or excessive foaming. Discard the oil if it shows any of these qualities.

TROUBLESHOOTING

PROBLEM	CAUSES	SOLUTION
Fryer not operating	Not turned ON Not plugged in Outlet not energized	Turn to ON Insert plug into outlet Check fuses or circuit breaker
Oil spills over	Oil reservoir over filled Too much water in food	Remove excess oil (when cool) Dry food with paper towel
Food greasy or not crisp	Food batches too large Oil temperatures too low Using wrong type of oil	Use less food in basket Increase oil temperature Use good vegetable oil (See Tips for Oil Use)
Unpleasant smell	Oil not fresh	Replace oil

RECIPES

BEER BATTER FOR FISH OR CHICKEN

2 eggs (separated)	¼ teaspoon ground black pepper
1 tablespoon oil or butter	1½ cups all-purpose flour
1 teaspoon salt	¾ cup flat beer

For fresh fish, preheat oil to 320° F. For boneless chicken breasts, preheat oil to 375° F. Beat egg yolks with oil/butter, salt and pepper. Alternately add the beer and flour to mixture. Beat ingredients well and refrigerate for 3 to 12 hours. When you are ready to use mixture, carefully fold in 2 stiffly beaten egg whites. Pat fish or boneless chicken breasts. Coat lightly with flour then dip into beer batter. For fish, place fish in hot oil and fry for 10 minutes, or until golden brown. For chicken, place boneless chicken breasts into hot oil and fry for 8 minutes or until golden brown.

DEEP FRIED CHICKEN

1 fryer chicken (2½ lbs.), cut up	¼ teaspoon salt
1 teaspoon seasoned salt	1½ cups all-purpose flour
	1¼ cups milk

Preheat oil to 375° F. Combine flour and seasonings. Dip chicken pieces in flour, then milk, then flour again. Fry for 20 minutes or until golden brown and done.

HUSH PUPPIES

1¼ cups cornmeal	½ teaspoon garlic salt
½ cup all purpose flour	½ cup chopped onion
¾ teaspoon baking soda	1 cup buttermilk
½ teaspoon salt	1 egg
1 teaspoon sugar	

Preheat oil to 375° F. Sift together cornmeal, flour, baking soda, salt, sugar and garlic salt. Add onions. Combine egg and buttermilk, then add to dry ingredients, stirring until mixture is moist. Drop batter by teaspoonfuls into deep hot oil, frying only a few at a time. Turn hush puppies once and cook until golden brown. Remove and drain on paper towels.

RECIPES

CHICKEN KIEV

4 whole boneless, skinless chicken breasts
1 tablespoon chopped onion
1 tablespoon chopped parsley
1½ teaspoons salt

1 stick butter or margarine
½ cup flour
1 egg, beaten
1 cup fine, dry bread crumbs

Preheat oil to 375° F. Place chicken breasts between two pieces of plastic wrap. Pound with wooden mallet to flatten to ¼-inch thick. Remove plastic. Combine onion, parsley and salt and sprinkle on chicken. Cut butter into 8 pieces. Place a piece of butter on seasoned chicken toward one end. Roll as jelly roll, starting at end with butter, tucking in sides of meat. Press to seal well. Secure with toothpicks. Dust with flour, dip in beaten egg, then roll in bread crumbs. Chill rolls of chicken thoroughly (at least one hour). Place rolled chicken in a single layer in fry basket. Lower and cook 5 minutes or until brown. To test for doneness, remove a piece of chicken from the oil. When fork can be inserted with ease, chicken is done.

QUICK AND EASY DOUGHNUTS

1 can refrigerated buttermilk biscuit dough

Preheat oil to 375° F. Take each biscuit and flatten slightly with palm of hand. With finger, punch holes in center of each biscuit to shape into doughnuts. If desired, break biscuits into parts and roll dough between palms into balls to make bite size doughnut rounds. One by one, place dough onto slotted spoon and then into fryer. Fry for 2 minutes turning once. Remove doughnuts from oil with spoon. Place on a plate covered with paper towels to drain.

Variations:

Powdered Sugar: Dust with confectioner's sugar. Serve warm.

Glazed: Combine ½ cup confectioner's sugar with 2 teaspoons hot milk and ½ teaspoon vanilla. Drizzle over cooled doughnuts.

Cinnamon and Sugar: Combine 2 Tablespoons ground cinnamon with ½ cup sugar. Serve warm.

Jelly Doughnut Rounds: Stir ½ cup jelly of your choice until smooth. Transfer jelly to a plastic baggie and snip off one corner to squeeze out jelly. Poke cooked doughnut round with end of a pointed knife and squirt in jelly.

QUESTIONS?

Visit our website www.rivalproducts.com.
Call 1-800-557-4825.

NOTE

SERVICE INSTRUCTIONS

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.
2. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed Warranty.
3. If you have any questions or comments regarding this unit's operation or believe any repair is necessary, please write to our Consumer Service Department or visit our website at www.rivalproducts.com.

Sunbeam Products, Inc. d/b/a Jarden Consumer Solutions
303 NELSON AVENUE
NEOSHO, MO 64850

1 YEAR LIMITED WARRANTY

Sunbeam Products, Inc. d/b/a Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-557-4825 and a convenient service center address will be provided to you.

In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-557-4825 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. d/b/a Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 5975 Falbourne Street, Mississauga, Ontario L5R 3V8. If you have any other problem or claim in connection with this product, please write our Consumer Service Department. **PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.**

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