

WEST BEND DEEP FRYER L5262

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To prevent personal injury or property damage, read and follow the instructions and warnings in this care and use instruction manual.

IMPORTANT SAFEGUARDS

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

- Read all instructions.
- Do not touch hot surfaces. Use oven mitts.
- To protect against electric shock, do not immerse fryer base, its cord or plug in water or other liquid.
- Close supervision is necessary when deep fryer is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow fryer to cool before putting on or taking off parts, and before cleaning.
- Do not operate deep fryer with a damaged cord or plug or if fryer fails, or has been damaged in any manner.
- The use of accessory attachments not recommended by The West Bend Company may cause injuries or property damage.
- Do not use outdoors
- Do not let cord hang over edge of table, counter or surface areas, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving deep fryer containing hot oil.
- Do not use deep fryer for other than intended use.
- Be sure handle is properly assembled to basket and securely locked in place. See detailed assembly instructions.
- Secure cover onto fryer whenever oil is hot. See detailed assembly instructions.

SAVE THESE INSTRUCTIONS

Your deep fryer needs no special care other than cleaning. See Warranty section in this booklet for servicing details. Do not attempt to repair it yourself.

For Household Use Only.

WARNING: To prevent personal injury or property damage caused by fire, always unplug this and other appliances when not in use.

Electrical Cord and Plug Information

WARNING: Your deep fryer has a short cord as a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with the cord. Do not allow children to be near or use this deep fryer without close adult supervision. Do not use an extension cord. Serious hot oil burns may result from a deep fryer being pulled off a countertop, table or surface area.

To avoid circuit overload, do not operate another high wattage appliance on the same circuit.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will 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.

CLEAN BEFORE USING

CAUTION: To prevent personal injury or electric shock, do not immerse fryer base, its cord or plug in water or other liquid.

Before using fryer, clean parts as follows:

Fill inside of fryer with hot soapy water to the MIN fill line. Wash inside with dishcloth, empty, rinse carefully and dry. Wipe outside with damp cloth and dry.

Wash basket and handle in hot soapy water with dishcloth, rinse and dry.

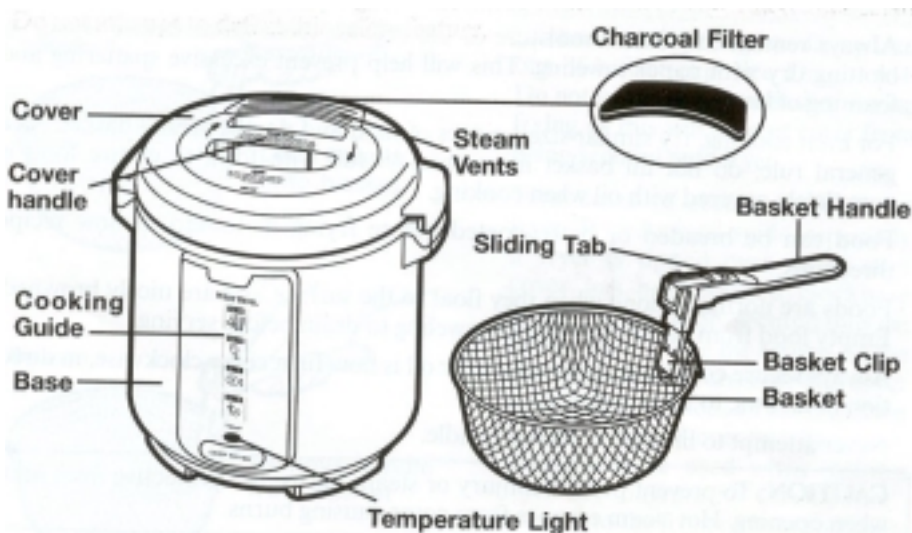
Wipe cover with a damp cloth and dry. **Do not put cover in water, as charcoal filter will become wet.**

Your deep fryer is now ready to use

FRYING GUIDELINES: Before using deep fryer, carefully review the following guidelines for safe use:

WARNING: To prevent severe personal injury or property damage, use caution when cooking with hot oil.

- Always use fryer on a stable, dry and level heat-resistant surface, away from any edge.
- Always make sure fryer is completely dry before adding vegetable oil for cooking.
- Fill fryer with vegetable to the MAX fill line, about 8 cups. Do not fill fryer beyond MAX fill line to prevent boil-over of hot oil when food is added.
- Use only good quality vegetable oil for frying. Do not use vegetable shortening, lard, butter, margarine or olive oil for frying as these are not suitable for high temperature frying.
- Never add water or any other liquid to oil for frying as any amount of liquid can cause eruption of hot oil.
- Always add oil to fryer before it is plugged in. Do not allow fryer to heat before oil is added to prevent damage to fryer or possible ignition of oil.
- Do not use fryer under a cabinet as excessive steam is emitted from cover vent which can cause damage.
- Always remove any excess moisture or ice crystals from foods before frying by blotting dry with paper toweling. This will help prevent excessive spattering and foaming of hot oil.
- For even cooking, fry similar-sized pieces of food and do not overfill basket. As a general rule, do not fill basket more than 2/3 full with food to ensure food is completely covered with oil when cooking.
- Food can be breaded or batter-coated before frying if desired. Follow recipe directions.
- Foods are normally done when they float to the surface and are nicely browned. Empty food from basket onto paper toweling to drain before serving.
- Always secure cover onto fryer whenever oil is hot. Turn cover clockwise, in direction of arrows to secure in place.
- Never attempt to lift fryer by cover handle.

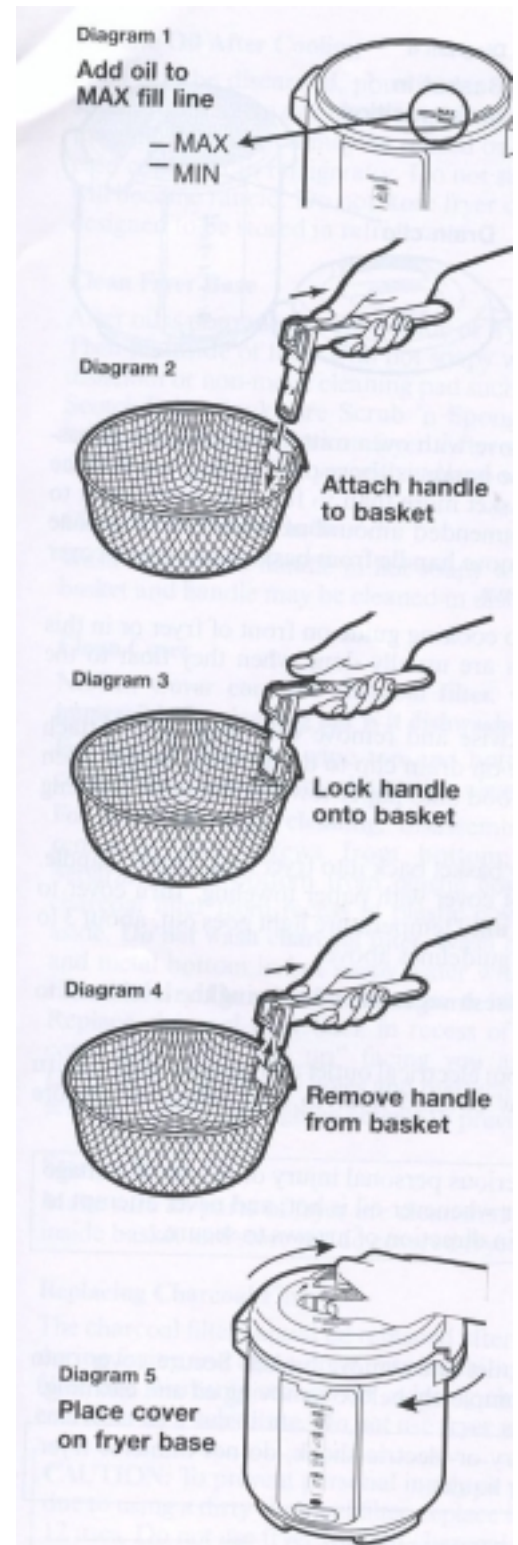


CAUTION: To prevent personal injury or steam burns, use protective oven mitt when opening. Hot steam escapes from cover causing burns.

- Always remove moisture from underside of cover with paper towel after each time cover is removed. This will help prevent oil from splattering when cover is replaced.
- Use only metal cook tools in fryer. Do not use plastic or rubber cook tools as they will be damaged from hot oil.
- It is best to use fresh oil each time the fryer is used to prevent transfer of flavor. Do not reuse more than two times as oil deteriorates with use.
- When finished frying, unplug cord from wall outlet, secure cover onto fryer and allow covered fryer to cool completely before removing oil and cleaning.
- Replace charcoal filter after every 10 to 12 uses to help reduce odor when frying and also to prevent oil from overflowing due to using a dirty filter. See Warranty section in this book for ordering replacement charcoal filters. Do not use fryer without charcoal filter.

TO USE DEEP FRYER

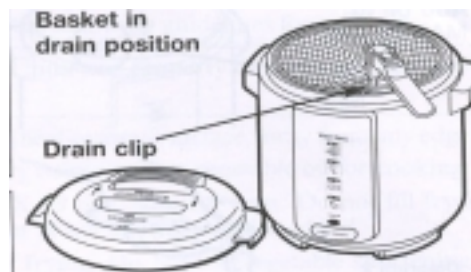
1. Place fryer on a stable, dry and level heat-resistant surface, away from any edge.
2. With basket removed, fill fryer base with vegetable oil to the MAX fill line, about 8 cups. See Diagram 1. Do not fill fryer with oil beyond the MAX fill line to prevent boil-over of hot oil when food is added. Do not operate fryer without oil as damage to fryer will occur.
3. Attach handle to basket by sliding top plastic tab back while inserting metal end of handle through clip on inside of basket. See Diagram 2. Release tab to lock handle on basket. See Diagram 3. Lower empty basket into oil and remove handle by sliding tab back while lifting handle up and out of basket clip. See Diagram 4. **Do not leave handle on basket during frying as this will prevent cover from being secured onto fryer.**
4. Turn cover to secure in place on fryer. To reduce oil spills, especially if fryer is tipped over, make sure cover has been turned clockwise until it is completely secured into the handle slots. (Note the arrows on the cover for correct turning). The cover temporarily reduces oil from spilling if fryer is tipped over, however, care should still be used when moving fryer. See diagram 5. "Cover Front" must be to the front of fryer for proper securement of cover onto fryer. Steam vents must be to the back.
5. Plug cord into a 120 volt AC electrical outlet ONLY. Temperature light in base will glow when oil is heating. Preheat cover fryer until temperature light goes out, about 10 to 12 minutes. Oil temperature will be 375°F. Temperature light will cycle on and off during frying indicating temperature is being maintained.



WARNING: HOT OIL! To prevent serious personal injury or property damage from spills, keep cover secure on fryer whenever oil is hot, and never attempt to lift fryer by cover handle. Turn cover in direction of arrows to secure.

CAUTION: To prevent personal injury or steam burns, use protective oven mitt when opening. Hot steam escapes from cover causing burns.

6. Turn cover counterclockwise and remove with oven mitt. Attach handle to basket, and place on drain clip so basket is above oil. See diagram 6. Place food evenly into basket. Do not fill basket more than 2/3 full with food. Refer to cooking guide in the book for recommended amount of food to cook at one time. **Slowly** lower basket into oil. Remove handle from basket and secure cover onto fryer, turning in directions of arrows.



7. Fry food to desired doneness. Refer to cooking guide on front of fryer or in this book for recommended times. Foods are usually done when they float to the surface and are nicely browned.
8. When done, turn cover counterclockwise and remove with oven mitt. Attach handle to basket, lift basket and place on drain clip to drain foods briefly. Then remove basket from fryer and empty food onto paper toweling to finish draining before serving. Season as desired.

If frying additional food, place empty basket back into fryer and remove handle. Wipe any moisture from underside of cover with paper toweling. Turn cover to secure onto fryer and allow oil to heat until temperature light goes out, about 3 to 5 minutes. Continue frying following guidelines above.

If oil level falls below MIN line, add fresh vegetables to bring the level back to MAX line.

9. When finished frying, unplug cord from electrical outlet and remove basket. Turn cover to secure onto fryer and allow covered fryer to cool completely before removing oil and cleaning.

WARNING: HOT OIL! To prevent serious personal injury or property damage from spills, keep cover secure on fryer whenever oil is hot, and never attempt to lift fryer by cover handle. Turn cover in direction of arrows to secure.

CARE AND CLEANING

Always unplug cord from electrical outlet and remove basket. Secure cover onto fryer and allow covered fryer to cool completely before removing oil and cleaning.

CAUTION: To prevent personal injury or electric shock, do not immerse fryer base, its cord or plug in water or other liquid.

Remove Oil After Cooling: If oil is to be discarded, pour into a disposable container; discard. If oil is to be saved, strain into a dry, clean container by filtering through a sieve lined with paper toweling. Usually, oil may be reused once or twice. Oil should be stored in a covered container in refrigerator. Do not store oil in fryer at room temperature, as oil will become rancid. Do not store fryer-containing oil in refrigerator, as fryer is not designed to be stored in refrigerator.

Clean Fryer Base: After oil is poured out, wipe inside of fryer with paper toweling to remove residue. Then fill inside of fryer with hot soapy water to the MIN line. Wash inside with a dishcloth or non-metal cleaning pad such as Scrunge® scrubber sponge, Dobie® or Scotch-

Brite Cookware Scrub'n Sponge®. Do not use metal scouring pads or harsh scouring powders on fryer. After washing inside, empty, rinse carefully and dry. Wipe outside of fryer with a damp soapy cloth and dry.

Clean Basket and Handle: Wash basket and handle in hot soapy water with a dishcloth, rinse and dry. The basket and handle may be cleaned in dishwasher. TOP RACK ONLY.

Clean Cover

NOTE: Cover contains charcoal filter. Cover is not immersible for cleaning nor is it dishwasher safe.

For regular cleaning, wipe top and bottom sides of cover with a damp soapy cloth, wipe clean and dry.

For more thorough cleaning, disassemble cover by removing four screws from bottom; set aside. Separate metal bottom from plastic cover. Lift out charcoal filter from recess in plastic cover; set filter aside. **Do not wash charcoal filter.** Wash plastic cover and metal bottom in hot soapy water with dishcloth, rinse and dry. **Do not wash cover parts in dishwasher.** Replace charcoal filter back in recess of plastic cover. Place metal bottom into cover this “this side up” facing you and vent slots over charcoal filter. See Diagram 7. Align screw holes and reattach metal bottom to plastic cover using four screws. Do not over tighten screws to prevent stripping of threads.



Storing Fryer: Make sure all parts of fryer are clean and dry before storing. Place basket handle inside basket and store inside covered fryer.

Replacing Charcoal Filter: The charcoal filter should be replaced after every 10 to 12 uses to help reduce odor during frying and also to prevent possibility of oil overflowing due to using a dirty filter. See Warranty section on ordering charcoal filter. **Do not use any other charcoal filter as a substitute. Do not use fryer without a charcoal filter.**

CAUTION: To prevent personal injury or property damage from oil overflowing due to using a dirty charcoal filter, replace filter as recommended after every 10 to 12 uses. Do not use fryer without charcoal filter.

To remove charcoal filter, remove four screws from bottom side; set aside. Separate metal bottom from plastic cover. Lift out charcoal filter and discard. Wash plastic cover and metal bottom in hot soapy water with a dishcloth, rinse and dry. Place new charcoal filter in recess of plastic cover. Place metal bottom into cover with “this side up” facing you and vent slots over charcoal filter. See Diagram 7. Align screw holes and reattach metal bottom to plastic cover using four screws. Do not over tighten screws to prevent stripping of threads.

COOKING GUIDE: The following are approximate times for recommended amounts of food. If less food is cooked, times will be slightly shorter. Do not fill basket more than 2/3 full for best results. Foods are usually done when they float to the surface and are nicely browned.

FOOD	AMOUNT	TIME
Chicken		
Frozen, precooked	3 pieces	8-10 minutes
Frozen, nuggets	1 pound	4-5 minutes
Raw, parboiled, battered	3 pieces	9-12 minutes
Doughnuts	3-4	2-3 minutes
Egg Rolls, frozen	3 large	8-9 minutes

FOOD	AMOUNT	TIME
Fish		
Frozen, fillets	3 pieces	5-6 minutes
Raw, battered	3 pieces	4-6 minutes
French Fries		
Frozen, crinkle cut	1-1/2 pounds	10-12 minutes
Frozen, she string	1-1/2 pounds	5-7 minutes
Frozen, wedges	1 pound	7-9 minutes
Raw Fries, see recipe	1 pound	8-11 minutes
Onion Rings		
Frozen, battered	1 pound	6-8 minutes
Raw, battered	4-5 rings	3-4 minutes
Shrimp		
Frozen, battered	1 pound	4-6 minutes
Fresh, battered	½ pound	3-5 minutes
Vegetables		
Frozen, battered	1 pound	2-3 minutes
Raw, battered	½ pound	2-3 minutes

RECIPES

Follow basic user instructions when making these recipes in deep fryer.

Raw Fries

3-4 medium potatoes, peeled, if desired

1. Cut each potato into 3/8-inch strips. Place in large bowl, cover with cold water. Allow to soak 15 minutes, or until ready to fry, to remove surface starch.
2. Rinse; drain and dry thoroughly with paper toweling before adding to basket.
3. To cook, choose either the double fry or single fry method from below.

Double Fry

1. Fill fryer with oil to MAX level. Preheat covered fryer with basket lowered, until temperature light goes out.
2. Lift basket to drain position; add raw fries. Do not add more than 1 pound of raw fries to basket to prevent boil-over when basket is lowered.
3. Slowly lower basket. Secure cover onto fryer and cook 2 to 3 minutes until fries are cooked through, but not browned.
4. Lift basket to drain position; allow oil to heat until temperature light goes out.
5. Slowly lower basket. Secure cover onto fryer and cook 6 to 8 minutes or until fries are brown and crisp.
6. When fries are done, lift basket to drain position to allow excess oil to drain off. Empty fries onto paper toweling to finish draining before serving. Season as desired. Makes 4 servings.

Single Fry

1. Fill fryer with oil to MAX level. Preheat covered fryer with basket lowered, until temperature light goes out.
2. Lift basket to drain position; add raw fries. Do not add more than 1 pound of raw fries to basket to prevent boil-over when basket is lowered.
3. Slowly lower basket. Secure cover onto fryer and cook 12 to 15 minutes or until fries are brown and crisp.

4. When fries are done, lift basket to drain position to allow excess oil to drain off. Empty fries onto paper toweling to finish draining before serving. Season as desired. Makes about 4 servings.

90 DAY WARRANTY

Your West Bend® Warranty covers failures in the materials and workmanship of the Deep Fryer for 90 days from the date of original purchase. Any failed part of the Deep Fryer will be repaired or replaced with charge.

This warranty gives you specific legal rights and you may also have other rights, which vary from state to state. This warranty does not cover alleged damage caused by misuse, abuse, accidents or alterations for the Deep Fryer.

Retain sales slip or proof of purchase in order to assure warranty coverage.

REPLACEMENT PARTS AVAILABLE

Replacement parts including charcoal filters may be ordered by writing directly to West Bend Housewares at the address below. **Or order on line at www.westbend.com. Be sure to include catalog number of your Deep Fryer, description and quantity of what you want,** along with your name, mailing address and your Visa, MasterCard or Discover credit card number for the billing of the part(s) to you. Your state's sales tax (if applicable) and a handling fee will be added to your total charge. Or, to send a check or money order, call 262-334-6949 to obtain amount. Please allow 2 weeks for delivery.

West Bend Housewares
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West Bend, WI 53095-2780

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