



salton®

**cool touch
deep fryer**



Instruction Booklet

Model DF1240

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. DO NOT touch areas around opening and vents that may become hot.
3. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Do not allow children to operate this appliance. Close supervision is necessary when any appliance is used by or near children. Children should not play with this appliance.
5. 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 the use of the appliance by a person responsible for their safety.
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 Salton for examination, repair or adjustment. See Warranty section.
8. The use of accessories or attachments not recommended by Salton may cause hazards.
9. DO NOT use outdoors.
10. DO NOT let cord hang over edge of 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 an appliance containing hot liquids or hot oil. Hot oil is very dangerous and can cause serious burns.
13. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
14. This appliance is for Household Use Only. DO NOT use appliance for other than intended use.
15. NEVER leave the appliance unattended while in use.
16. This product is for oil deep frying food only. It should not be used for any other task such as heating wax or cooking soups or casseroles.

17. To avoid personal injury, always position your fryer well back from the edge of the counter or table. Always use your fryer on a dry flat, stable, heat resistant surface.
18. This appliance is not intended to be operated by means of an external timer or a separate remove-control system.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

POLARIZED 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 in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

SAFETY RELEASE POWER CORD

The Safety Release power cord attaches to the appliance with a magnetic connector. This magnetic connector will detach from the appliance if the cord is pulled on accidentally. **DO NOT** allow the cord to hang over the edge of the counter. **DO NOT** use this appliance with an extension cord.

The magnetic end fits into the socket of the fryer in only one direction. Always attach the magnetic end of the cord directly to the fryer socket prior to plugging into a wall outlet. When disconnecting, always remove the plug from the wall outlet first.

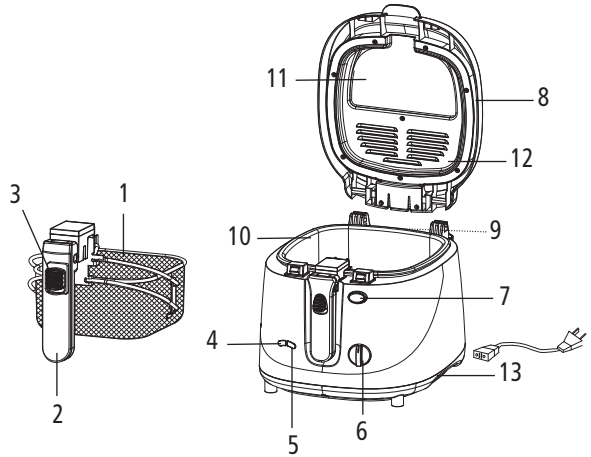
Should the magnetic plug become detached from the appliance during use, it is important to:

1. Unplug the power cord from the wall outlet
2. Turn off the appliance at the temperature knob or control panel
3. Reattach the power cord to the appliance
4. Reconnect to the wall outlet
5. Turn the appliance back on

If the magnetic power cord becomes damaged in any way, contact Salton Canada at the address listed at the end of this booklet for a replacement. **DO NOT** attempt to permanently attach the power cord to this appliance. **DO NOT** use any other power cord on this appliance.

DESCRIPTION OF PARTS

1. Frying Basket
2. Frying Basket Handle
3. Frying Basket Handle Release/Lock Button
4. Power Light (Red)
5. Ready Light (Green)
6. Temperature Control Knob
7. Cover Opening Button
8. Removable Cover
9. Condensation Collector (not shown)
10. Frying Bowl
11. Viewing Window
12. Filter Cover (not shown)
13. Base



BEFORE FIRST USE AND ASSEMBLY

1. Open the Cover by pushing the Cover Opening Button and the Cover will be in a vertical position. Remove the Cover by lifting upward.
2. To remove any residue that may be left over from the manufacturing process, fill the Frying Bowl with 2 cups (500 ml) of warm soapy water. Wash with a dishcloth or sponge. Empty, being careful that water does not drip down the exterior wall of the Fryer.

IMPORTANT: DO NOT IMMERSE THE FRYER, CORD OR PLUG IN WATER OR ANY OTHER LIQUID.

3. Rinse with about 2 cups (500 ml) of clear water. Empty.
4. Dry thoroughly.
5. Wipe the exterior wall with a damp cloth. Dry.
6. Remove the Filters.
7. The Cover, Frying Basket and Handle may be immersed in hot soapy water. Rinse and dry thoroughly. NOTE: Do not use the Fryer until all parts are completely dry.
8. Replace the Filters. (see the Replacing the Filter section)

HOW TO USE

1. Place the Fryer on a flat heatproof surface, close to a 120 volt wall outlet.
2. Open the Cover by pressing the Cover Opening Button.
3. Remove the Frying Basket by lifting the Basket Handle to the raised position. They lift the Basket Handle and Frying Basket out of the Fryer. If it is a little tight, gently wiggle the handle left to right and the Basket Handle and Frying Basket will lift out.
4. Pour between 1.9 – 2.5 litres/ quarts of oil into fryer. Peanut, soya or other high quality vegetable oil is recommended. Ensure that the oil level is maintained between the MIN and MAX markings on the inside of the Fryer. IMPORTANT: DO NOT USE THE FRYER WITHOUT OIL. The Fryer will be damaged if heated dry.
5. Smear the Viewing Window with a little oil to reduce condensation during frying.
6. Close the Cover.
7. Plug the Magnetic Power Cord into the back of the Fryer. The red power indicator light will illuminate.
8. Turn the Temperature Control Knob to the desired temperature. The green ready indicator light will go out when the Fryer has reached the correct temperature. NOTE: The Indicator Light will cycle on and off during the cooking cycle to maintain the optimum temperature.
9. Place dry food into Frying Basket. Do not exceed 2/3 of the Frying Basket capacity. If using frozen food, do not use more than 1/2 the Frying Basket capacity.

NOTE:

- All foods should be patted dry before frying.
 - Use uniform size pieces of food so they will cook evenly.
 - Do not add wet foods to cooking oil as even small amounts of water will cause oil to splatter.
10. Open the Cover and replace the Frying Basket and Handle by placing the grooves in the handle hinge area (black section) over the tabs in the handle slot on the Fryer.
 11. Close the Cover.
 12. Lower the Basket into the oil by sliding the Frying Basket Handle Release/Lock Button toward you and folding the handle down.
 13. Take note of the time and refer to the Frying Guide on the exterior wall of the Fryer or the Frying Table in this booklet.

NOTE: These are guidelines only and the cooking time will depend on the size of pieces being cooked and the temperature of the food.

14. The Basket should be placed in the raised position out of the oil to check food. Do not allow food to remain in the basket over hot steam for an extended period of time. Food will lose its crispness.
NOTE: Use caution when opening the Cover as steam may escape as the Cover is opened.
15. Once cooking is done, turn the Temperature Control Knob to '0' and remove plug from wall outlet.
16. Remove food from Basket and place on absorbent paper.

FRYING TIME TABLE AND TEMPERATURE CHART

FOOD	TEMPERATURE F° / C°	APPROXIMATE FRYING TIME (MINUTES)
Cheese, breaded	340 / 170	1 - 2
Donuts	340 / 170	Until golden brown
Mushrooms	300 / 150	4 - 6
Chicken, breaded	340 / 170	12 - 14
Chicken strips	340 / 170	3 - 4
Shrimps	265 / 130	3 - 4
Fish cakes or balls	340 / 170	5 - 7
Fish fillets	300 / 150	5 - 7
Fish fillet in batter	340 / 170	5 - 7
Frozen fish	340 / 170	10 - 11
Onion rings	375 / 190	2 - 4
French fries, thin	375 / 190	5 - 7
French fries, thick	375 / 190	10 - 11

As a general rule, food that has been pre-cooked in some way may need a higher temperature and less cooking time than food that is raw.

HELPFUL HINTS

- Use only good quality oil when frying. Deep frying foods in butter or margarine is not recommended because of the low smoking temperatures.
- Oil must be filtered regularly and changed after 8 – 12 uses. If the oil is dirty it can overheat at a much lower temperature. This can cause the oil to catch fire.
- The Cover is fitted with a 2 part filtering system to reduce frying odour. Do not use the Fryer without the Filters in place.
- Remove excess water, ice or frost from food. Shake frozen foods to detach pieces of ice.
- The Basket Handle allows you to raise or lower the basket when the Fryer Cover is closed. Move the Handle up to raise the Frying Basket and slide the Basket Handle Button and the Handle down to lower the Basket.
- Fill the Frying Basket before placing it in the Fryer.
- Steam which exits from the filter compartment may, after several uses, discolour the slotted filter lid. This will not affect the operation of the Fryer.
- DO NOT use the Fryer without oil. The Fryer will be severely damaged if heated dry.

CARE AND CLEANING

1. Unplug cord from wall outlet. Allow oil to cool. NOTE: Oil retains its temperature for a long time after use. Do not attempt to empty the fryer until the oil has cooled sufficiently. Do not move or carry the Fryer while it is still hot.
2. Once oil is cooled, remove the Cover by opening then lifting upward.
3. Empty the Condensation Container by absorbing the water with a paper towel.
4. Pour the oil into a container that holds at least 3 litres. Pour the oil from the Base by one of the back corners. Place the container in the sink and pour the oil quickly with the fryer tilted at least 90°. Make sure that the fryer is completely empty before turning the Fryer upright to prevent oil from dripping down the exterior wall of the fryer.

5. When the Base is empty, use a paper towel to absorb any excess oil. Then add about 2 cups (500 ml) of warm soapy water and let stand for a few minutes. Use a nylon pad or brush, that is safe for a non-stick cooking surface, to remove heavy oil stains. Empty. Rinse with about 2 cups (500 ml) of clean water. Empty and dry. NOTE: Be careful not to let water drip down exterior wall of Fryer.
6. Filter oil through either absorbent paper or a large coffee filter into another container or back into the cleaned Fryer. Oil should retain its properties for approximately 12 uses.
7. Wipe exterior wall with a damp cloth and dry.
8. The Cover, Frying Basket and Handle can be washed in hot soapy water. Rinse and dry.
9. Put the Frying Basket back into the Fryer, replace the Cover and store in a cool dry place. NOTE: Ensure that all parts are completely dry before storing the Fryer.

NOTE:

- DO NOT IMMERSE FRYER, CORD OR PLUG IN WATER OR ANY OTHER LIQUID.
- DO NOT USE STEEL WOOL OR ABRASIVE CLEANERS ON ANY PART OF YOUR APPLIANCE.

REPLACING THE FILTER

The Filters collect drops of oil from the steam as it passes through the Filters. The Filters can be washed in warm, soapy water then rinsed and dried. The Filters should be replaced after 60 uses or sooner if they become blocked or dirty.

To remove or replace the Filters, remove the white plastic Filter Cover by pushing the tab towards the Filter Cover. Lift off. Remove the filters and either wash or replace them. The 2 part Filter should be replaced with the white filter first then the grey. Reposition the plastic Filter Cover by sliding the two tabs on the Filter Cover into the two slots in the filter compartment and gently push down until the Filter Cover snaps into place.

NOTE: Do not use the Fryer without the Filter Cover in place.

RECIPES

Deep Fried Fish

3/4 cup (180 ml)	corn starch
1/4 cup (60 ml)	flour
1 tsp. (5 ml)	baking powder
1/2 tsp. (3 ml)	salt
1/4 tsp. (1.5 ml)	pepper
1/3 cup (125 ml)	beer
1	egg, slightly beaten
2 lbs. (900 g)	white fish

Add all dry ingredients to a bowl and mix. Add beer and egg, stir until smooth. Cut fish into 7.5cm (3") lengths.

Set the temperature according to the Temperature Chart and follow the directions in the How to Use section.

Cook until batter is golden brown. Drain then place on paper towels.

Chicken Fingers

1 lb. (450 g)	boneless chicken breasts
2 cups (500 ml)	milk
2	eggs
1-1/2 cups (375 ml)	all purpose flour
2/3 cup (170 ml)	parmeasan cheese
1 tsp. (5 ml)	chili spice
2 tsp. (10 ml)	oregano
2 tsp. (10 ml)	basil
2 tsp. (10 ml)	garlic powder

Cut chicken into strips. Combine milk and egg. Place chicken strips in mixture and soak for 30 minutes. Combine flour and remaining ingredients in a plastic bag. Remove chicken strips from mixture and let excess moisture drip off. Add a few chicken strips at a time to the plastic bag and shake. Place chicken strips on a platter and chill in the refrigerator for several hours.

Set the temperature according to the Temperature Chart and follow the directions in the How to Use section.

Place chicken strips a few at a time into the hot oil. Fry until golden brown and crispy. Drain then place on paper towels.

Fried Cheese

½ lb. (225 g)	Gruyère or Mozzarella Cheese
½ cup (125 ml)	all purpose flour
2	eggs, beaten
1 cup	seasoned breadcrumbs

Cut cheese into ½" (2.5 cm) cubes. Dust with flour then dip in beaten egg and then into breadcrumbs. Press breadcrumbs onto the cheese then dip again into egg and breadcrumbs. Place in the refrigerator until ready to cook. Cheese must be kept cold or it will melt too quickly.

Set the temperature according to the Temperature Chart and follow the directions in the How to Use section.

Cook for 1 – 2 minutes, turning once until golden brown. Drain then place on paper towels.

'Restaurant Style' French Fries

Peel or scrub potatoes. Cut into strips of equal size and thickness, approximately ½" (1.5 cm). Place in a bowl of cold water until ready to use. When ready to cook, drain thoroughly and dry on paper towels.

Set the temperature according to the Temperature Chart and follow the directions in the How to Use section.

Cook for 6 – 7 minutes. Raise Basket and wait until the 'ready' light goes out. Lower basket into oil for a second time and fry for another 4 – 6 minutes or until potatoes are golden brown. Drain then place on paper towels.

Donuts

3 tbsp. (45 ml)	vegetable shortening
2/3 cup (170 ml)	sugar
1	egg, beaten
2/3 cup (170 ml)	milk
1 tsp. (5 ml)	cinnamon
3/4 tsp. (4 ml)	salt
3 cups (750 ml)	flour
5 tsp. (25 ml)	baking powder
	powdered sugar

Cream shortening and sugar. Add the beaten egg then stir in milk. Add the cinnamon, salt, flour and baking powder. Make the dough stiff enough to be rolled out on a floured surface to about 1/4" (6 mm). Cut out with doughnut cutter.

Set the temperature according to the Temperature Chart and follow the directions in the How to Use section.

Fry until golden brown. Drain and place on paper towels. Sprinkle with powdered sugar.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

LIMITED WARRANTY

****The original sales receipt is the only acceptable proof of purchase****

Salton Canada warrants that this appliance shall be free from defects in material and workmanship for a period of two (2) years from the date of original purchase. Salton Canada, at its sole discretion during this warranty period, will repair or replace a defective product or issue a refund. Any refund to the purchaser will be at a pro-rated value based on the remaining period of the warranty. All liability is limited to the amount of the purchase price. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, improper maintenance, use contrary to the operating instructions or commercial use. This warranty is not available to retailers or other commercial purchasers or owners.

This warranty does not include the cost of shipping, which is to be borne by the customer.

TO OBTAIN PROMPT WARRANTY SERVICE:

Contact one of our many Service Centers found on our website
www.salton.com/customer-care

or

Securely package and return the appliance to us. Please enclose:

- Original proof of purchase
- The completed form below with a \$12.50 Return Shipping & Handling fee – either a cheque, money order or credit card (A personal cheque will delay return shipping by 2-3 weeks)

For added protection, we suggest that you use an insured delivery service with tracking information when returning your product. Salton Canada will not be held responsible for in-transit damage or for packages that are not received.

This warranty does not include the cost of shipping, which is to be borne by the customer.

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Name _____

Address _____

City _____ Prov/State _____ Postal/Zip Code _____

Daytime Phone No. _____ Email _____

Product defect: _____

Type of payment Cheque/Money Order Visa MasterCard

Name on card _____ Expiry Date _____ CSV No _____

Card No. _____

To contact our Customer Service Department:

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