



salton®

compact deep fryer



Instruction Booklet

Model: DF1539

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 the manufacturer for examination, repair or electrical or mechanical adjustment. All servicing other than cleaning, should be performed by an authorized service representative. 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 remote-control system.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

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. The small black tabs must be placed on the left side of the socket. 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.

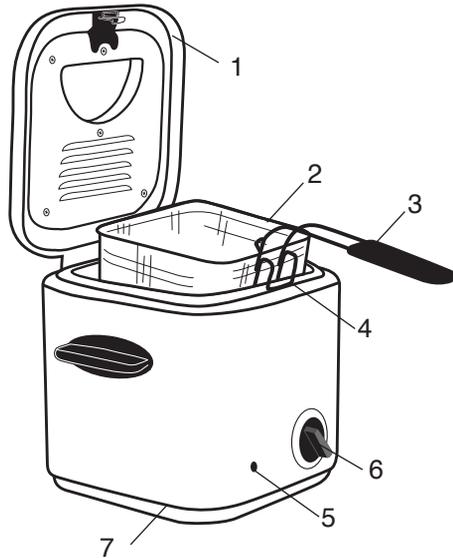
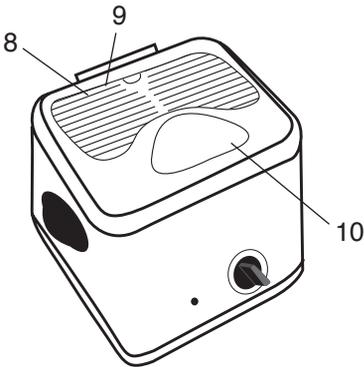
If the magnetic power cord becomes damaged in any way, contact Toastess International at the address listed at the back of this booklet for a replacement. **DO NOT** attempt to permanently attach the power cord to this appliance. **DO NOT** use any other power cord on this appliance.

GROUNDING PLUG

To reduce the risk of electric shock this appliance has a grounded plug. (2 blades and 1 pin) If the plug does not fit fully into the electrical outlet contact a qualified electrician. Do not modify the plug in any way or use an adaptor.

DESCRIPTION OF PARTS

1. Lid
2. Frying Basket
3. Removable Basket Handle
4. Basket Support Bracket
5. Indicator Light
6. Temperature Control Knob
7. Base
8. Filter Cover
9. Anti-odor Filter
10. Viewing Window



BEFORE FIRST USE

1. To remove any residue that may be left from the manufacturing process, fill the Deep Fryer Base with approximately 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 of the Fryer.
IMPORTANT: DO NOT IMMERSE FRYER, CORD OR PLUG IN WATER OR ANY OTHER LIQUID.
2. Rinse with about 2 cups (500 ml) of clear water. Empty and dry thoroughly.
3. Wipe the exterior Base with a damp cloth. Dry.
4. The Frying Basket, Handle and Lid may be immersed in hot soapy water. Rinse and dry thoroughly.

HOW TO USE

1. Place the Fryer on a flat heatproof surface, close to a 120 volt wall outlet.
2. Smear the inner face of the Viewing Window with a small amount of vegetable oil to prevent condensation forming and to enable the cooking process to be checked.
3. Pour 800 ml – 1.2 litres 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. **NOTE: Do not use the Fryer without oil. The Fryer will be damaged and the warranty will be voided, if heated dry.**
4. Place the Lid on the Fryer.
5. Connect the magnetic end of the cord into the Deep Fryer socket (see the instructions on page 3 “Safety Release Power Cord”, paragraph 2) then plug into the wall outlet.
6. Adjust the Temperature Control Knob to the required temperature and the Indicator Light will come on.
7. Preheat until the Indicator Light goes out. NOTE: the Indicator Light will turn on and off during the cooking cycle to maintain the preset temperature.
8. Prepare the food to be cooked. Cut food into uniform size pieces so they will cook evenly. Pat food dry before cooking. NOTE: Adding wet foods to cooking oil will cause oil to splatter or foam.
9. Open the Lid.
10. Attach the Basket Handle to the Wire Mesh Basket (see Care & Cleaning section)
11. Place food to be cooked in the Basket. NOTE: Do not exceed 2/3 of the Frying Basket capacity. If using frozen food, do not use more than ½ the Frying Basket capacity.
12. Lower the Frying Basket into the oil, with the Handle facing the front of the Fryer.
13. Place the Lid on the Fryer. The Basket Handle will fit into the grooves on the Lid so that it closes properly.
14. Take note of the time and refer to the Frying Time Table. Please note that these cooking times are only a guide and the exact cooking time will depend on the size of pieces being cooked and the temperature of the food.
15. Check food from time to time by looking through the Viewing Window.

16. Once cooking is done, turn the Temperature Control Knob to the 'OFF' position and remove plug from wall outlet. Using oven mitts, open the Lid away from you to avoid escaping steam. Place the Basket Support Bracket on the edge of the Deep Fryer and allow food to drain. Do not allow food to remain in the Basket over hot steam for an extended period of time. Food will lose its crispness.
17. Remove food from Basket and place on absorbent paper.

FRYING TIME TABLE

FOOD	APPROX. FRYING TIME (MIN.)
Chicken, breaded	9-11
Chicken Strips	3-4
French fries, thin	4-6
French fries, medium	6-7
French fries, frozen	8-10
Fish cakes or balls	4-6
Fish fillets	4-6
Fish fillet in batter	5-7
Frozen fish	10-11
Shrimps	4-5
Onion rings	3-4
Mushrooms	4-6
Donuts	3-4

HELPFUL HINTS

- Use only good quality oil when frying. Deep frying foods in butter or margarine is dangerous because of the low smoking temperatures.
- Oil can be reused 8 – 12 times if cleaned after each use. See #3 in the Care and Cleaning section.
- The Lid is fitted with a Filter to reduce frying odour. Do not use the Fryer without the Filter and Filter Cover in place.
- DO NOT heat the Fryer without oil. The Fryer will be severely damaged if heated dry and the warranty will be voided.

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 completely. Do not move or carry the Fryer while it is still hot.
2. Once oil has cooled, remove the Lid. Pour the oil, into a container that has a wide mouth and deep enough so that oil does not splash up over the sides. Pour quickly and make sure that the fryer is completely empty before turning the Fryer upright so oil does not drip down the exterior wall of the Fryer Base. When Base is empty, add about 2 cups (500 ml) of warm soapy water and let stand for a few minutes. 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 Base.
3. 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 another 8 - 12 uses. NOTE: If oil has been used for cooking seafood, it should be discarded.
4. The Lid, Frying Basket and Handle can be washed in hot soapy water, rinsed then dried.
5. Replace the Lid on the Fryer and place the Frying Basket back in the Fryer. Store in a cool dry place.

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.

Assembling the Basket Handle

Squeeze the handle together and release so that the prongs are fitted through the loops (inside the basket) and the handle is locked in place by the brackets at the top of the basket.

Cleaning the Filter

The Filter should be washed every 2 – 3 uses. To remove the filter, pull the small tab on the Filter Cover towards the front of the Fryer. Lift off the Filter Cover. Wash the Filter in warm soapy water, rinse and shake dry. Make sure that the Filter is completely dry before replacing.

NOTE: Do not use the Fryer without the Filter and 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 3" (7.5 cm) lengths.

Follow directions in the How to Use section and turn the Temperature Control Knob to approximately 160°C/325°F.

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) parmesan 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 of 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.

Follow directions in the How to Use section and turn the Temperature Control Knob to 180°C/350°F.

Follow 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 crumbs onto 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.

Follow directions in the How to Use section and turn the Temperature Control Knob to approximately 180°C/350°F.

Cook for 2 – 3 minutes, turning once until 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
¾ 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 ¼" (6 mm). Cut out with doughnut cutter.

Follow directions in the How to Use section and turn the Temperature Control Knob to approximately 170°C/325°F.

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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Dollard-des-Ormeaux, Quebec H9B 2J5
Canada

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