



Deep Fryer

CF106
CF106-W



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 electric shock, do not immerse unit, cord or plugs in water or other liquid.
4. Close supervision is necessary when any appliance is used near children. This appliance is not to be used by children.
5. 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.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Customer Service (see warranty) for examination, repair, or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
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. Always use oven mitts or hot pads.
12. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn control to "OFF," then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Periodically check the feet for looseness. If loose, retighten the screws using a Phillips screwdriver.

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

SAVE THESE INSTRUCTIONS

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

This Deep Fryer is equipped with Rival's exclusive 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.

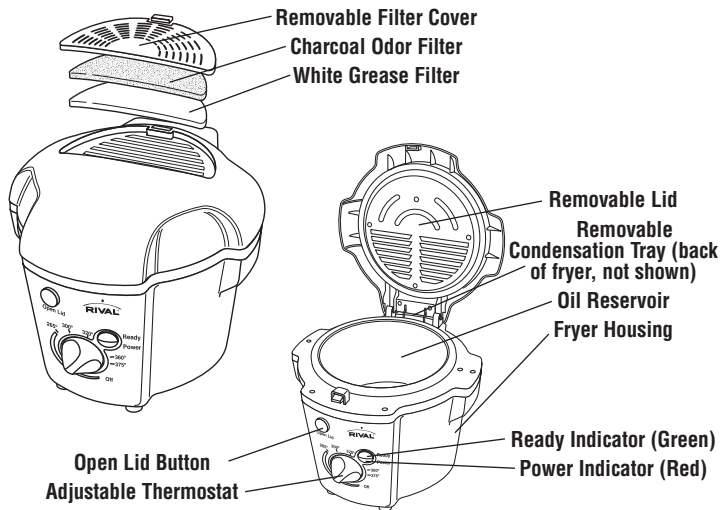
No user-serviceable parts inside. Do not attempt to service this product.



POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into 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 attempt to 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.

KNOW YOUR DEEP FRYER



- Serving spoon included.

PREPARING YOUR FRYER FOR USE

Prior to first use, remove all packaging materials from the exterior and interior of the fryer. Make sure fryer is unplugged and wipe the interior and exterior surfaces with a damp soapy cloth. Towel dry thoroughly. See CARE AND CLEANING.

CAUTION: Do not immerse fryer, cord, or plug in water.

TIPS FOR DEEP FRYING

- Fill the unit between the maximum and minimum capacity lines only.
- 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.
- 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.
- Before deep frying, remove ice crystals from food and blot dry with a towel. Excessive water and ice can cause the oil to splatter and/or overflow.
- For best results, defrost frozen foods for 20 minutes to create a crispier final product.
- 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.

HOW TO USE 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 (See Figure 1). **This should be done prior to plugging the cord into the wall outlet.** The magnetic end of the cord is designed to only go on one way. Be sure the side stating "THIS SIDE UP" is facing up.
2. Unlock LID by depressing OPEN LID BUTTON.
3. Pour cooking oil into Oil Reservoir until it reaches between the "MIN" and "MAX" marks on the inside of the reservoir. **DO NOT OVER OR UNDER FILL.**

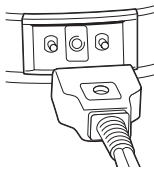


Figure 1

HOW TO USE YOUR DEEP FRYER (CONTINUED)

4. Make sure that fryer is off and insert plug into 120 volt AC outlet.
5. Turn fryer to desired temperature position. The Power Indicator will illuminate. The Ready Indicator will illuminate when the oil has reached the preset temperature.
6. Using your slotted spoon, place food inside the fryer (Do not over stack food). Close Lid until it snaps into place. Overloading will lower the oil temperature, causing food to absorb too much oil and cook improperly.
7. For cooking times, see chart on page 8, or use the recommended times in your recipe.
8. As your food fries, open lid and stir slowly with slotted spoon or other heat-resistant utensil to prevent foods from sticking together.
9. Once the food reaches desired brownness, using your spoon, lift and drain. Set the drained food on several layers of paper towels to absorb excess oil. Season if desired. To fry more servings, repeat steps 5, 6, 7, 8 and 9.

WARNING: DO NOT USE THE 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 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 and then to the wall outlet.

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 liquid.
- 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.

1. Turn unit OFF.
2. Unplug from outlet and allow unit to cool completely.
3. Remove **SureRELEASE™** magnetic cord from the fryer socket.
4. **When unit has cooled**, empty cooking oil. If you plan to reuse the oil, store fryer with lid closed. (See TIPS FOR OIL USE AND STORAGE on page 9.)
5. When changing the oil, take the opportunity to clean the inside of the fryer. Remove LID, pour out oil and discard properly; wipe the inside with paper towels to absorb excess grease. Wash interior of fryer with hot soapy water. Rinse and dry thoroughly. Do not use scouring pads or abrasive kitchen cleaners.

CAUTION: Never immerse the fryer in water, or wash in running water.

NOTE: A REMOVABLE CONDENSATION TRAY is located on the back of the fryer. The CONDENSATION TRAY will collect any water that has 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.

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 (See Figure 2). 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.



Figure 2

CARE AND CLEANING (CONTINUED)

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

1. Open the FILTER COVER.
2. WHITE GREASE FILTER may be washed in hot soapy water. Allow to air dry.
3. Clean the inside of the cover with a damp soapy sponge. Rinse and dry thoroughly.
4. Insert clean GREASE FILTER on the bottom of LID, followed by 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 mailing a check for \$7.99 plus \$6.00 for shipping and handling (CA, NY, MA, MI, MO, TX add appropriate sales tax) payable to:

Consumer Service
1605 George Dieter #688
El Paso, TX 79936

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.

FOOD	TEMP. SETTING	TIME (MINUTES)
CHICKEN STRIPS	375° F	5 to 8
CHICKEN PIECES, BONE-IN	360° F	15 to 20
FISH, BATTERED, FRESH	320° F - 340° F	8 to 10
FRENCH FRIES, FROZEN	375° F	3 to 5
FRITTERS	375° F	2 to 4
ONION RINGS	375° F	3 to 5
SHRIMP, BREADED	375° F	2 to 4

TIPS FOR OIL USE AND STORAGE

NOTE: 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 grapeseed (canola oil). These oils are safe for using in your deep fryer as they have a high smoke point. Peanut oil is not recommended because it greatly impacts the flavor.

- 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 an 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.
- Also, use the oil only once when frying fresh or frozen chicken. A great deal of moisture is released when frying the chicken, this breaks down the oil easily and can cause the oil to foam and lower the smoke point.
- Filtering the oil with a cooking oil filter or fine-mesh strainer can help keep it fresher. Although storing oil in a refrigerator may extend the life of the oil, this should never be done. The 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. Also check the oil before using for color, smell or excessive foaming. Discard the oil if it shows any of these qualities.

RECIPES

APPLE FRITTERS

3 cups all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
1 cup sugar
1 egg, lightly beaten

4 tablespoons cooking oil
1 teaspoon vanilla extract
juice of 1 orange (½ cup)
1 cup chopped apple

Preheat oil to 375° F. Combine flour, baking powder, salt and sugar; set aside. Combine egg, cooking oil and vanilla. Combine dry and liquid ingredients and stir to blend thoroughly. Add orange juice and apple and mix well. Drop from teaspoon into hot oil. Fry about 2 minutes or until crisp and very brown. Remove from oil and drain. Dust with powdered sugar or a mixture of granulated sugar and cinnamon; serve at once.

BEER BATTER FOR FISH OR CHICKEN

2 eggs (separated)
1 tablespoon oil or butter
1 teaspoon salt

¼ teaspoon ground black pepper
1½ cups all-purpose flour
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
1½ cups all-purpose flour
1 teaspoon seasoned salt

¼ teaspoon salt
1¼ cups milk

Preheat oil to 360° 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.

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

RECIPES

with wooden mallet to flatten to $\frac{1}{4}$ -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 to 8 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.

HUSH PUPPIES

$1\frac{1}{4}$ cups cornmeal
 $\frac{1}{2}$ cup all purpose flour
 $\frac{3}{4}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 teaspoon sugar

$\frac{1}{2}$ teaspoon garlic salt
 $\frac{1}{2}$ cup chopped onion
1 cup buttermilk
1 egg

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.

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 $\frac{1}{2}$ cup confectioner's sugar with 2 teaspoons hot milk and $\frac{1}{2}$ teaspoons vanilla. Drizzle over cooled doughnuts.

Cinnamon and Sugar: Combine 2 Tablespoons ground cinnamon with $\frac{1}{2}$ cup sugar. Serve warm.

Jelly Doughnut Rounds: Stir $\frac{1}{2}$ 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.

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

RIVAL
Jarden Consumer Solutions
CONSUMER SERVICE DEPARTMENT
303 NELSON AVENUE
NEOSHO, MO 64850

ONE (1) YEAR LIMITED WARRANTY

SAVE THIS WARRANTY INFORMATION

- A. This Warranty applies only to the original purchaser of this product.
- B. This Warranty applies ONLY to repair or replacement of any supplied or manufactured parts of this product that, upon inspection by Jarden Consumer Solutions authorized personnel, is shown to have failed in normal use due to defects in material or workmanship. Jarden Consumer Solutions will determine whether to repair or replace the unit. This Warranty does not apply to installation expenses.
- C. Operating this unit under conditions other than those recommended or at voltages other than the voltage indicated on the unit, or attempting to service or modify the unit, will render this WARRANTY VOID.
- D. Unless otherwise proscribed by law, Jarden Consumer Solutions shall not be liable for any personal injury, property or any incidental or consequential damage of any kind resulting from malfunctions, defects, misuse, improper installation or alteration of this product.**
- E. All parts of this product are guaranteed for a period of 1 year as follows:
 1. Within the first 30 days from date of purchase, the store from which you purchased your product should replace this product if it is defective in material or workmanship (provided the store has in-stock replacement.) * If you intend to assert any claim in connection with the product, please follow the instructions in paragraph F.
 2. Within the first twelve months from date of purchase, Jarden Consumer Solutions will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph G.
- F. If you have any other problem or claim in connection with this product, please write to our Consumer Service Department.
- G. **IMPORTANT RETURN INSTRUCTIONS.** Your Warranty depends on your following these instructions if you are returning the unit to Jarden Consumer Solutions:
 1. Carefully pack the item in its original carton or other suitable box to avoid damage in shipping.
 2. Before packing your unit for return, be sure to enclose:
 - a) Your name, full address with zip code and telephone number,
 - b) A dated sales receipt or PROOF OF PURCHASE,
 - c) Your \$10.00 check for return shipping and handling, and
 - d) The model number of the unit and the problem you are having. (Enclose in an envelope and tape directly to the unit before the box is sealed.)
 3. Jarden Consumer Solutions recommends you ship the package U.P.S ground service for tracking purposes.
 4. All shipping charges must be prepaid by you.
 5. Mark the outside of your package:

RIVAL
Jarden Consumer Solutions
303 NELSON AVENUE
NEOSHO, MO 64850

SHIPPING AND HANDLING CHARGES: \$10.00 (USD)

This Warranty gives you specific legal rights, and you may have other rights which vary by jurisdiction. The provisions of this Warranty are in addition to, and not a modification of, or subtraction from, the statutory warranties and other rights and remedies contained in any applicable legislation. To the extent that any provision of this Warranty is inconsistent with any applicable law, such provision shall be deemed voided or amended, as necessary, to comply with such law.

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