

BAUMANN

professional style
deep fryer

Cook your fried-favorites in a snap

BM-DF5416CD



INSTRUCTIONS MANUAL

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IMPORTANT SAFEGUARDS

When using this electrical appliance, basic safety precautions should always be followed:

1. Read all instructions.
2. 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 are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. Do not touch hot surfaces. Use handles or knobs.
5. To protect against risk of electric shock, do not immerse cord, plugs, or removable control panel with heating element in water or other liquid.
6. Be sure handle is properly assembled to basket and locked into place. See detailed assembly instructions.
7. Unplug from wall outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
8. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
9. The use of accessory attachments not recommended or sold by the appliance manufacturer for use with this model may cause injuries.
10. Do not use outdoors.

11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Never move deep fryer containing hot oil.
14. Always attach plug to appliance first; then plug cord in the wall outlet. To disconnect, turn any control to MIN and remove plug from wall outlet.
15. Do not use appliance for other than intended purpose.
16. To reduce the risk of injury, NEVER fill oil above MAX fill mark.
17. Always ensure removable pot is filled to at least MIN level when using oil.
18. Never leave appliance unattended while in use.
19. Always dry foods and remove ice before frying.
20. Always dry deep fryer components thoroughly after cleaning and before frying.
21. Always fry with lid in place.
22. Do not use refrigerated oil.
23. Never block vent on lid. Be aware of steam emitting from vent.
24. Escaping steam may cause burns to hands or fingers. Open the lid carefully.
25. Always raise basket and allow food to drain before removing lid or food basket.
26. Do not use for more than 60 minutes in a 2-hour period.

SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY

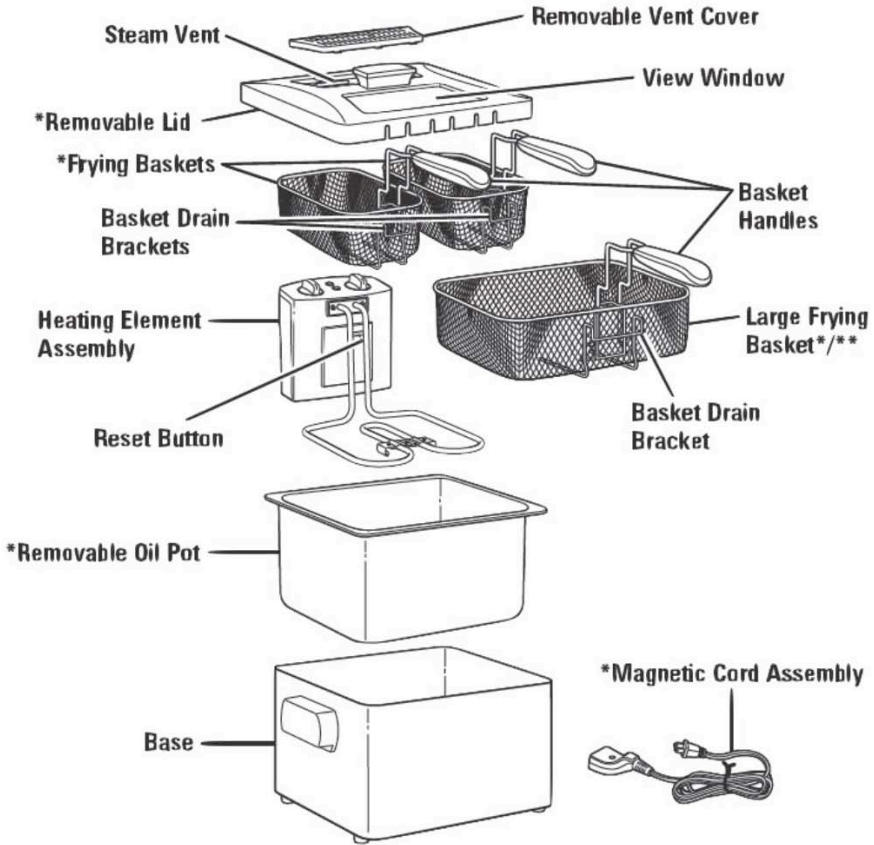
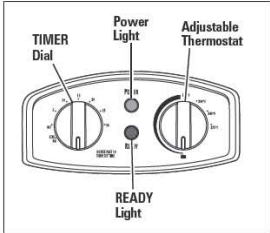
This product is only intended for the preparation, cooking, and serving of foods. This product is not intended for use with any nonfood materials or products.

WARNING! Shock Hazard: This appliance has a polarized plug (one wide blade) that reduces the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, have an electrician replace the outlet.

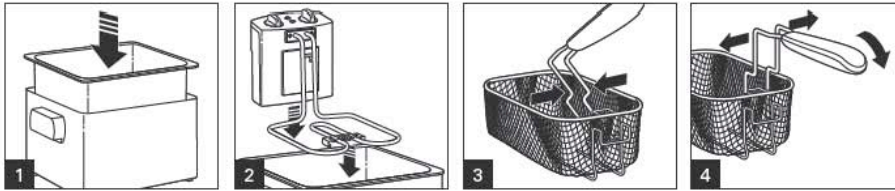
WARNING! Burn Hazards.

- Serious hot-oil burns may result from a deep-fat fryer being pulled off a countertop. Do not allow the cord to hang over the edge of the counter where it may be grabbed by children or become entangled with the user. Do not use with an extension cord.
- Hot liquid will splash if you miss the drain bracket and accidentally drop the frying basket into the hot liquid. Do not lean over the deep fryer when the lid is off.

PARTS AND FEATURES



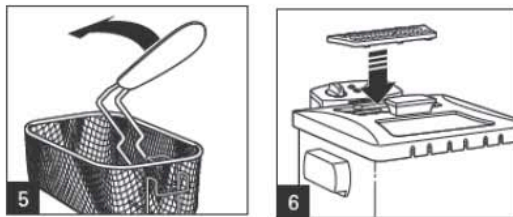
HOW TO ASSEMBLE



1. Place base on a stable, flat surface. Insert oil pot into base.
2. Align grooves of heating element assembly with grooves on base. Push down on heating element assembly to connect it to the base.

NOTE: *Heater cannot be turned on unless correctly installed on base.*

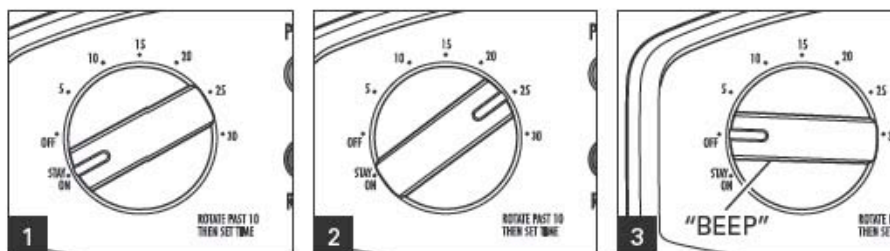
3. To assemble handle, squeeze tines of handle together. Align tines with round holes on metal bracket inside basket(s).
4. Release tines to allow them to spread and then pull handle back to lock into metal bracket.



5. For storage: Rotate handle into basket(s).
6. Align vent cover and vent of lid toward heating element assembly. Lid snaps into place.

USING THE TIMER

The timer counts down. It can be set for any time between 1 and 30 minutes.



1. To set timer, rotate past 10 minutes and then to desired frying time or rotate timer to STAY ON.
2. Timer will start counting down selected time shortly after you stop turning the TIMER knob.
3. Timer will beep when it reaches OFF and fryer turns off automatically.

NOTE: Do not use STAY ON for more than 60 minutes in a 2-hour period.

HOW TO FRY

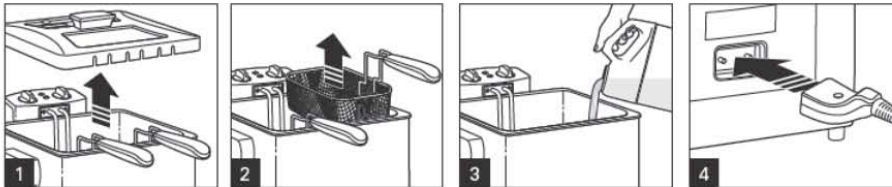
BEFORE FIRST USE: Thoroughly clean and dry fryer. See "Cleaning Your Fryer" section.

NOTE: Never operate unit without oil in tank or unit will exceed temperature limit and will require resetting. See "How to Reset" section for details.

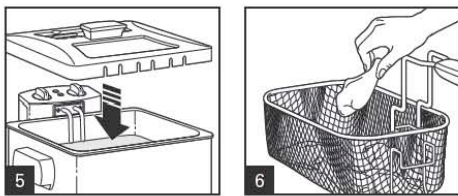
WARNING: BURN HAZARD!

- Never fill oil above MAX fill mark.
- Never move fryer when it is in operation or when fryer contains hot oil.
- Never leave fryer unattended while in use.
- Remove as much moisture from food as possible.

- Do not add water or ice to oil.
- Escaping steam may cause burns to hands or fingers. Open lid carefully.

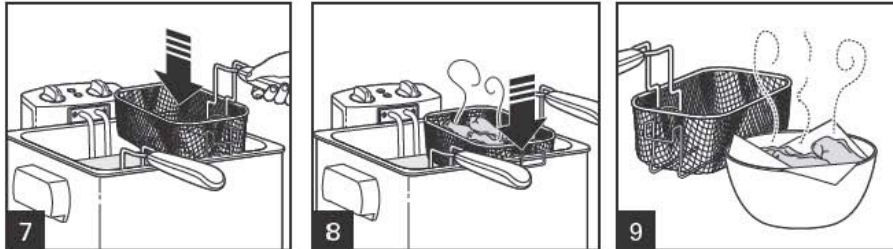


1. Place assembled fryer on a stable, level, heat-resistant surface out of reach of children. Lift lid to open.
2. Remove basket(s) from fryer.
3. Fill fryer with about 15 cups (3.5 L) but no more than about 19 cups (4.5L) of oil to top indicator mark on removable oil pot.
4. Make sure fryer is turned to MIN. Plug cord into electrical outlet.



5. Replace lid. Plug in unit. Set thermostat to desired setting. Preheat fryer until READY light comes on (10 to 15 minutes). For more information on temperature selection, check food package or Frying Chart. READY light will come on when oil has reached preset temperature. Remove lid before frying.
6. To fry food, place food in basket(s).
 TO FRY UNBATTERED FOOD: Place food in basket and proceed with Step 7.
 TO FRY BATTERED FOOD (such as tempura batter): Lower basket into oil; then carefully place food directly into oil.

NOTE: Do not exceed maximum amount of food to be fried in one batch.
See Frying Chart for more information.



7. Carefully place basket(s) in fryer. Replace lid.
NOTE: *Never operate unit without oil in pot or unit will exceed temperature limit and will require resetting.*
8. When frying is done, remove lid, raise basket(s), and hook over removable oil pot to drain.
NOTE: *Do not allow condensation to drain into oil pot while removing lid or while unit is off.*
9. Carefully empty food from basket(s) and place in a bowl, colander, or tray lined with paper towel. Fill basket(s) and repeat as needed to complete frying. Set thermostat to MIN and unplug appliance after use.

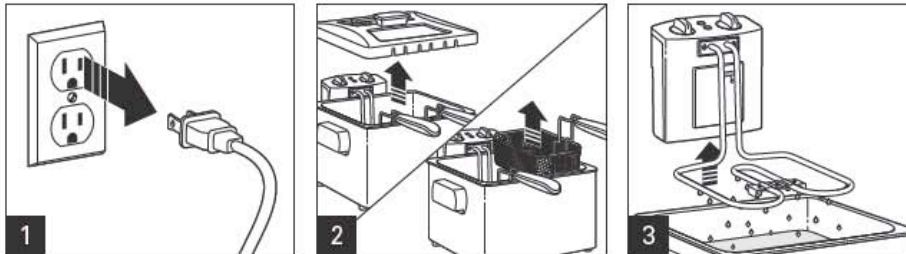
FRYING TIP: READY light may go out after frying a batch of food. When oil has reached selected temperature, READY light will come back on. Unit is now ready to fry next batch of food.

FRYING CHART

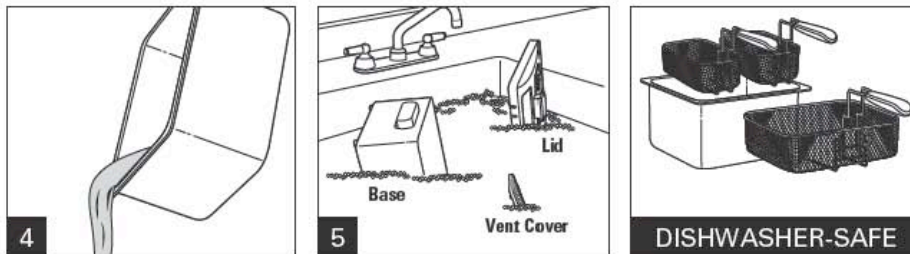
FROZEN FOODS	FRYING TEMPERATURE	QUANTITY (per small basket, double amounts for large basket)	SINGLE BASKET TIME	DOUBLE BASKET/ LARGE BASKET TIME	INTERNAL TEMP/ DONENESS
Cheese Sticks 350°F	(177°C)	8 oz (227 g)	1 1/2 to 2 1/2 minutes	1 1/2 to 2 1/2 minutes	Brown and crisp
Chicken Nuggets	375°F (191°C)	24 oz (680 g)	3 to 4 minutes	5 to 6 minutes	Brown and crisp
Chicken Strips	375°F (191°C)	20 oz (567 g)	6 to 7 minutes	8 to 9 minutes	Brown and crisp
Chicken Tenders	375°F (191°C)	22 oz (624 g)	5 to 6 minutes	8 to 9 minutes	Brown and crisp
Chicken Wings	375°F (191°C)	20 oz (567 g)	10 to 12 minutes	13 to 15 minutes	165°F (73°C), Brown
Fish Sticks	350°F (177°C)	10 oz (283 g)	2 to 3 minutes	2 1/2 to 3 1/2 minutes	Brown and crisp
French Fries	375°F (191°C)	18 oz (510 g)	10 to 12 minutes	13 to 14 minutes	Brown and crisp

Onion Rings	350°F (177°C)	16 oz (454 g)	1 1/2 to 2 1/2 minutes	2 1/2 to 3 1/2 minutes	Brown and crisp
Shrimp, butterflyed, breaded	350°F (177°C)	18 oz (510 g)	3 to 4 minutes	3 to 4 minutes	Brown and crisp
FRESH FOODS					
Broccoli, tempura battered	375°F (191°C)	8–10 pieces	1 to 2 minutes	1 to 2 minutes	Light brown and crisp
Chicken Wings	375°F (191°C)	16 oz (454 g)	8 to 9 minutes	9 to 10 minutes	165°F (73°C), Brown
French Fries	375°F (191°C)	16 oz (454 g)	7 to 9 minutes	12 to 14 minutes	Brown and crisp
Shrimp, tempura battered	375°F (191°C)	8–10 pieces	2 to 2 1/2 minutes	2 to 2 1/2 minutes	Light brown and crisp

CLEANING AND MAINTENANCE



1. Unplug from wall outlet. Wait until oil has cooled. This can take several hours.
2. Remove lid and remove basket(s) from fryer.
3. Lift heating element assembly from base and allow oil to drain into oil pot.



4. Lift oil pot from base and pour out oil. Wipe all excess oil or oil film from oil pot.
 5. Clean base, lid, and vent cover with hot, soapy water. Dry thoroughly. Position lid vertically to drain and allow to dry thoroughly.
- DO NOT use the "SANI" setting when washing in the dishwasher. "SANI" cycle temperatures could damage your product.

WARNING: BURN HAZARD!

To avoid eruptions and/or spatter of hot oil, dry all fryer components thoroughly before using.

Do not immerse heating element assembly in water.

NOTE: *To avoid damaging fryer, use care when cleaning heating element assembly. Gently wipe with soft cloth dampened with hot, soapy water.*

FRYING TIPS

SELECTING AND CHANGING THE FRYING OIL:

- Use a good quality vegetable or peanut oil.
- Frying foods in butter, margarine, olive oil, or animal fat is NOT recommended because of low temperature smoke point.
- DO NOT mix two types of oil.
- Change oil regularly to maintain optimum frying and flavor quality.
- Oil used for french fries can be used 10 to 12 times before changing if oil is filtered after each use. Oil used for food that is high in protein (such as meat or fish) should be changed more frequently.
- To filter oil, allow oil to cool completely. Cheesecloth or paper towel may be used as a filter to strain oil.
- Always follow food package directions.
- DO NOT add fresh oil to used oil.
- Always change the oil when it has a strong smell or taste, or when it turns dark and/or syrupy.

BEFORE FRYING:

- Remove any excess water from fresh food by blotting with a paper towel. Excess water or ice particles can cause hot oil to splatter or foam.

GENERAL TIPS:

- DO NOT use plastic utensils in hot oil.
- Season food AFTER frying.
- If food is not as crisp as desired, reduce batch size.

DISPOSING OF OIL:

- Pour cool oil into its original (resealable) empty plastic bottle.

BASKET USAGE WITH FRESHLY BATTERED FOODS:

- Freshly battered foods should be carefully placed directly into oil. First, lower basket completely and then carefully place each piece of battered food into hot oil. Use basket to remove fried battered foods.

STORAGE:

- Basket handle can be disengaged and rotated into basket. Place oil pot in base and then place basket and power cord in oil pot.
- It is best to store all oils in the refrigerator or a cool, dark, dry place for up to six months.

COOKING:

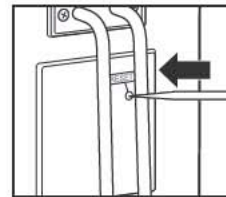
- Length of cooking time and temperature may vary based on batch size and weight.
- For best results, fry a single layer of food for each batch.
- Frozen, uncooked chicken should be thawed, excess water removed, and patted dry with paper towel prior to cooking.
- Always follow package directions.
- When cooking meat, poultry, or fish, use cooking thermometer to determine internal temperatures.

TROUBLESHOOTING

HOW TO RESET:

If your unit is not heating or will not turn on, your unit may need to be reset.

1. Make sure fryer and oil are cold.
2. Turn temperature control to MIN.
3. Unplug magnetic cord from the wall outlet.
4. Remove removable control panel and heater element.
5. Use a thin pointed object such as a wooden skewer or thin screwdriver to push in RESET button.



PROBLEM	PROBABLE CAUSE/SOLUTION
Fried food does not have a golden-brown color and/or is not crispy.	<ul style="list-style-type: none"> • Selected temperature is too low or food has not been fried long enough. Check food package or Frying • Chart for correct temperature or preparation time. • There is too much food in basket(s). Never fry too much food at one time. See food package, Frying Chart, • or recipe for correct frying amount. Food pieces may be too thick to fry adequately. • Volume of oil is too low.
Fryer gives off a strong, unpleasant odor.	<ul style="list-style-type: none"> • Oil isn't fresh. Change oil. Filter oil regularly to keep it fresh longer. • When frying food with a high moisture content (such as chicken or fries), change oil frequently. • Type of oil is not suitable for deep-frying food. Use good quality frying oil. Do not mix two different types of oil or fat.
Unit does not heat.	<ul style="list-style-type: none"> • Ensure magnetic cord assembly is properly attached to fryer socket. • Ensure electrical cord assembly is plugged into electrical outlet. • Heating element assembly not correctly assembled. Make sure heating element assembly is properly installed on base. See "How to Assemble the Fryer" section. • Press RESET button on heating element assembly by inserting a small pointed item (such as a wooden skewer) into the opening labeled RESET. Make sure fryer has recommended amount of oil in oil pot.