

BAUMANN

professional style
deep fryer

Perfectly crisped fried
favorites in minutes

professionelle
fritteuse

Perfekt knusprig frittierte
Favoriten in wenigen Minuten



BM-DF7710AGS

**INSTRUCTIONS MANUAL/
GEBRAUCHSANWEISUNG**

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IMPORTANT SAFEGUARDS

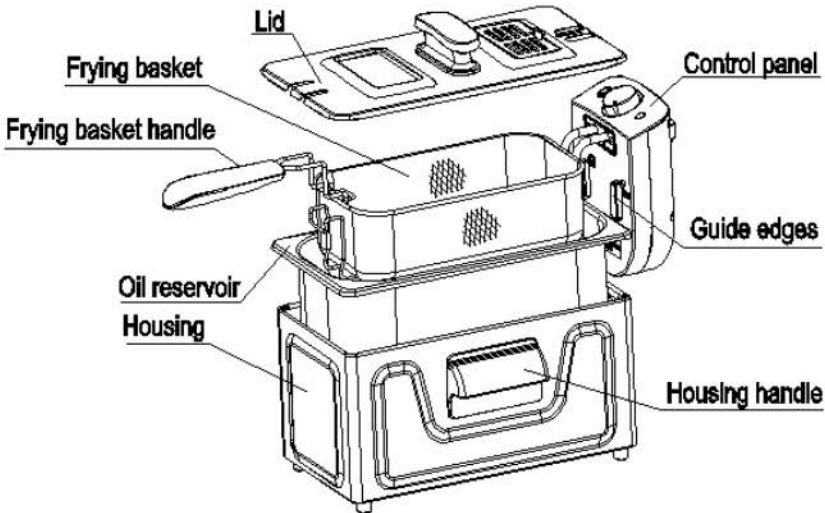
When using this appliance, basic safety precautions should always be followed, including the following:

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.
22. Never block vent on lid. Be aware of steam emitting from vent.
23. Escaping steam may cause burns to hands or fingers. Open the lid carefully.
24. Always raise basket and allow food to drain before removing lid or food basket.
25. Do not use for more than 60 minutes in a 2-hour period.

SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY

PARTS AND FEATURES



BEFORE FIRST USE

Remove all the packaging materials, labels and/or stickers from the deep fryer.

WARNING! Do not plug in the deep fryer when the control panel is not installed in the deep fryer body. Only plug in the deep fryer when the unit is fully assembled and the heating element is immersed in oil.

WARNING! Do not immerse the control panel, cord or plug in water.

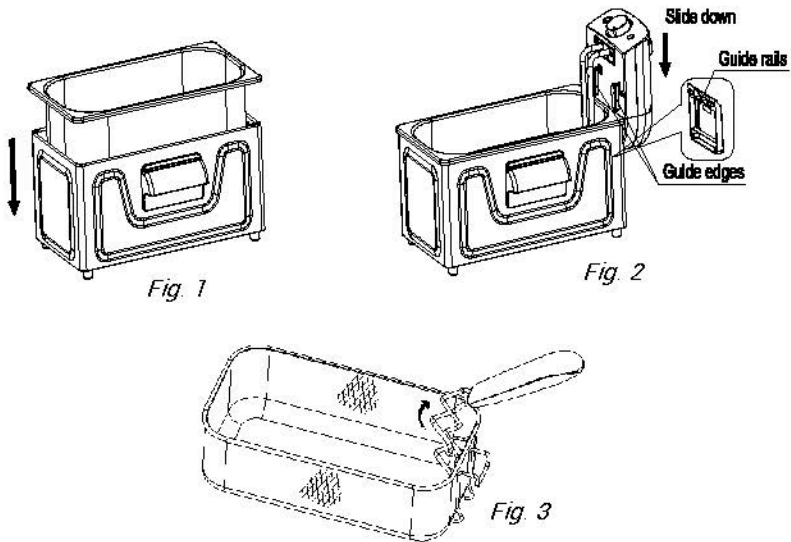
WARNING: This unit should not be used to boil water.

Thoroughly clean and dry fryer. See **"Cleaning and Maintenance"** section.

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

HOW TO ASSEMBLE

1. Place the oil reservoir into the deep fryer housing. *(Fig. 1)*
2. Insert the guide edges on the control panel into the guide rails mounted on the metal body. *(Fig.2)*
3. Slide the guide edges down as far as they can go.
NOTE: The deep fryer has an automatic safety switch to ensure that the unit will not operate unless the control panel has been inserted securely into the guide rails on the body of the deep fryer.
4. Attach the fryer basket handle to the fryer basket by squeezing the handle bars together and inserting them into the metal bracket on the basket. Make sure that the end of the bars are inserted into the bracket holes. Lift the handle up to lock in place. *(Fig. 3)*.



USING YOUR DEEP FRYER

WARNING! Never plug in the deep fryer before filling the oil reservoir with oil. Always make sure that the control panel is securely in place in the housing of the deep fryer and that the heating element is inside the oil in the oil reservoir before plugging in.

Filling the Oil Reservoir

Pour cooking oil into the oil reservoir making sure that it is between the "Min" and "Max" fill lines in the oil container. Do not underfill or

overfill. The oil levels must be maintained between the minimum (2.2 liters) and the maximum levels (3 liters) marked inside the oil container. (Fig. 4)

NOTE: You can use blended vegetable oil, corn oil, or canola oil. Do not use olive oil, margarine, lard or drippings. Never mix old and new oil together, or different oils and fat.

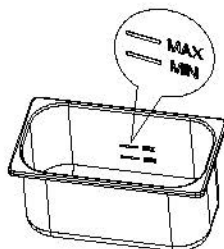


Fig. 4

Using Solid Fat

WARNING! Do not put solid shortening in the oil reservoir or the frying basket.

1. If using solid vegetable shortening, melt it first in a separate container, then very carefully pour the melted fat into the oil reservoir.
2. Previously used solid vegetable shortening which has curdled and hardened in the oil reservoir should be removed from the oil reservoir and melted in a separate pan before reusing.

WARNING! If you try to melt the solidified fat in the oil reservoir, there is a risk of hot melted fat suddenly sputtering from below through the solid top layer of fat.

Use only the following procedure when melting solid fat in your deep fryer:

1. Make sure the fat is at room temperature. If the fat is cold, then there is a greater risk of splashing.
2. Using a fork, carefully make some holes in the fat.
3. Make sure the lid is always securely closed while the fat is melting.
4. Set the temperature control to 170°C.

IMPORTANT: Setting the temperature will automatically turn the deep fryer "ON" while the ready light goes off. The ready light will come on when the fat or oil in the reservoir has reached the set temperature.

Preheating the Deep Fryer

WARNING! Never plug in the deep fryer before filling the oil reservoir with oil. Always unplug the appliance when it is not in use.

1. Make sure that the oil level in the oil reservoir is between the "MAX" and "MIN" fill lines inside the oil container.
2. Place the lid onto the deep fryer.
3. Insert the plug into the electrical wall outlet. The power on light will illuminate.
4. Turn the temperature control to the desired temperature.
5. The ready light will on when the set temperature is reached.

Filling the Frying Basket and Frying

WARNING! When frying frozen foods, remove the frying basket from the deep fryer before filling because oil will spatter and cause burns.

CAUTION: When frying frozen foods such as French Fries, you should not exceed 2/3 depth of the fryer basket. Clean off any ice from frozen food prior to frying. Failure to do so may cause fryer to overflow when food is placed in oil.

CAUTION: Never plug in the control panel when it is not assembled to the fryer body. Do not immerse the control panel, power cord or plug in water or any other liquid.

1. Do not fill the frying basket when it is immersed in hot oil.
2. Place the food in the frying basket. Do not drop the food into the hot cooking oil. Do not overfill it and never exceed 2/3 depth of the frying basket. For optimum results and shorter frying time fry in smaller quantities.
3. Immerse the frying basket into the oil reservoir carefully so that oil does not splatter.
4. Replace the lid on the deep fryer while it is in the process of frying.
5. When the cooking period is over, carefully remove the deep fryer lid, lifting it up away from you to allow the steam to escape before removing the lid completely. Keep your face away from the top of the appliance to avoid burns caused by escaping steam.
6. Turn the temperature control to the "MIN" position and remove the plug from the electrical wall outlet.
7. Lift the frying basket by the handle and place it on the hook to

allow the oil to drain. (*Fig. 5*)

8. Once the oil has drained from the frying basket, the basket may be lifted and the food served or placed on a dish.

WARNING! Always let the deep fryer cool completely (approximately 2 hours) before cleaning or storing. Never carry or move the appliance with hot oil inside.

CAUTION: The metal surfaces of the deep fryer become hot during use. Do not touch the sides of the appliance while it is use.

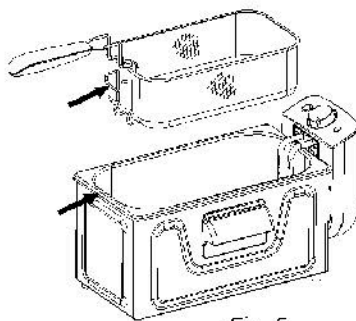
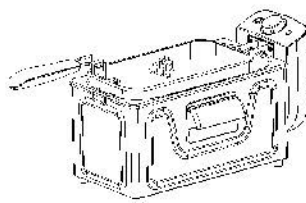


Fig. 5

FRYING TIPS

- Always use the frying basket to fry food.
- Always close the lid during frying.
- When the oil is pre-heated, the ready indicator light will on, indicating that the desired temperature is reached.
- Slowly lower the frying basket into the hot oil. Lowering the frying basket too quickly can result in the oil overflowing and splashing.
- Replace the lid carefully.

- It is normal for steam to escape through the sides of the lid while frying.
- Avoid standing too close to the deep fryer while it is working.
- Do not mix different oils or new and old oil together.
- Replace oil regularly. In general, oil will be tainted fast when frying food containing a lot of protein, (such as poultry, meat and fish). When oil is used mainly to fry potatoes and is filtered after each use, it can be used up to 8 to 10 times, but do not use the same oil for more than 6 months.
- Always replace all oil as soon as it starts foaming when heated or when color becomes dark or when it has a rancid smell or taste or becomes syrupy.
- Make sure that the food to be fried is dry.
- Remove loose ice from frozen food before frying.
- To cook evenly, pieces should be the same size and thickness.
- Thicker pieces will take longer to cook.

FRYING CHART

The following cooking times reflect only the approximate time needed to fry one basket. The exact time may be different depending on actual quantity, personal cooking preferences, size and thickness of pieces, etc.

In general, use lower settings for delicate foods (vegetables, fish) and higher settings for frozen foods, French Fries and chicken.

| FOOD | FRYING TIME | TEMPERATURE |
|-----------------|---------------|-------------|
| French fries | 8-10 minutes | 190°C |
| Fish fillets | 3-5 minutes | 150°C |
| Chicken fingers | 6-8 minutes | 170°C |
| Chicken legs | 13-20 minutes | 170°C |
| Fried Zucchini | 3 minutes | 150°C |
| Fried mushrooms | 3 minutes | 150°C |
| Onion rings | 3 minutes | 150°C |
| Donuts | 3-5 minutes | 170°C |
| Apple Beignets | 4 minutes | 170°C |
| Shrimp | 4-6 minutes | 150°C |

FILTERING AND CHANGING THE OIL

ATTENTION: Make sure the deep fryer is unplugged from the electrical

socket and the oil has cooled (approximately 2 hours) before

changing the oil, or cleaning and storing the deep fryer.

NOTE: The oil does not need to be changed after each use. In general, the oil will be tainted rather quickly when frying food containing a lot of protein (such as poultry, meat or fish). When oil is mainly used to fry potatoes and is filtered after each use, it can be used 8 to 10 times. However, do not use the same oil for longer than 6 months.

To Filter the Oil

1. Make sure the oil has cooled (approximately 2 hours) and then empty the oil from the oil reservoir into another container or bottle.
2. Wash and dry the oil reservoir and frying basket.
3. Refill the oil reservoir with the oil by pouring the oil through a wire strainer or paper filter.

CLEANING AND MAINTENANCE

To ensure many years of service from your appliance, clean your deep fryer after every use.

WARNING: Always remove the plug from the electrical wall outlet before cleaning. Allow the deep fryer and the oil to cool completely (approximately 2 hours) before cleaning. Never immerse the control panel, cord or plug in water or any other liquid.

- **Do not** place the control panel, cord or plug in the dishwasher.
- Clean the control panel with a damp cloth only.

- The body, oil reservoir, frying basket, frying basket handle and the lid can be washed in warm soap water. Dry thoroughly before use.

To wash the deep fryer:

1. Lift the control panel with heating element out of its slots by pushing it up from the bottom with one hand while holding the body of the deep fryer with your other hand.
2. Remove the oil reservoir from the body of the deep fryer.
3. Wash the oil reservoir and the frying basket with hot water, a nonabrasive sponge, and dishwashing liquid.

HOW TO RESET

Your deep fryer is equipped with a reset feature. If for some reason the deep fryer stops heating, the reason may be that the reset switch has tripped.

To reset the deep fryer:

1. Unplug the appliance from the electrical wall outlet.
2. Let the appliance and the oil in the oil reservoir cool completely.
3. After the appliance has cooled completely, lift the control panel and using the tip of a ball point pen or pencil, push the thermostat reset button that is located on

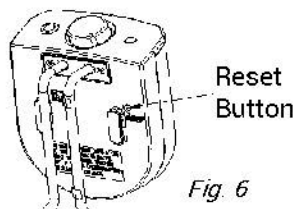


Fig. 6

the inside of the control panel (*Fig. 6*)

4. Re-assemble the control panel to the housing of the deep fryer and then you may resume frying.

TROUBLESHOOTING

| PROBLEM | POSSIBLE CAUSE | SOLUTION |
|---|---|--|
| The fryer is not operating. | <ol style="list-style-type: none">1. The control assembly is not installed correctly.2. The plug is not connected to the electrical wall outlet.3. The electrical outlet is not energized.4. The reset switch has tripped. | <ol style="list-style-type: none">1. Re-attach the control panel assembly2. Insert the plug into the electrical wall outlet.3. Reset circuit breaker or replace fuse.4. Turn the appliance off and let it cool completely, then remove the control panel and press the thermostat reset button. |
| Oil is spilling out of the deep fryer. | <ol style="list-style-type: none">1. Too much oil in the oil reservoir.2. The food basket is overfilled.3. Oil has been used too often and is foaming. | <ol style="list-style-type: none">1. Turn the deep fryer off. Let the oil cool completely and remove some of the excess oil.2. Remove some of the food from the basket.3. Turn the deep fryer off. Let the oil cool completely and |

| | | |
|--|--|--|
| | | refill the oil reservoir with new oil. |
| Food is soggy or tastes greasy. | <ol style="list-style-type: none"> 1. Oil is not hot enough. 2. The food basket is overfilled. | <ol style="list-style-type: none"> 1. Adjust the temperature control dial to appropriate temperature for food being fried. 2. Remove some of the food from the basket. |
| Food not cooked completely | <ol style="list-style-type: none"> 1. Food pieces too large. 2. Cooking time too short. 3. Oil temperature too hot. | <ol style="list-style-type: none"> 1. Cut the food into smaller pieces. 2. Continue frying and check the process continually. 3. Lower the temperature of the oil to allow the food to cook completely. |
| The cooking oil is foaming or emitting smoke. | <ol style="list-style-type: none"> 1. The oil has been used too often. | <ol style="list-style-type: none"> 1. Let the oil cool completely and replace with new oil. |