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› [Rival](#) /

› [Rival CF105-B 1-Liter Cool Touch Deep Fryer User Manual](#)

Rival CF105-B

Rival CF105-B 1-Liter Cool Touch Deep Fryer User Manual

Model: CF105-B

Safety Information Product

[Overview](#) [Setup](#) [Operation](#) [Maintenance](#) [Troubleshooting](#) [Specifications](#) [Warranty & Support](#)

IMPORTANT SAFETY INFORMATION

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the deep fryer.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the deep fryer in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 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.
- Do not use appliance for other than intended use.
- A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer 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 extension cord should be at least as great as the electrical rating of the appliance.
- 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.

SAVE THESE INSTRUCTIONS.

PRODUCT OVERVIEW

The Rival CF105-B 1-Liter Cool Touch Deep Fryer is designed for convenient home frying. It features a compact design with a cool-touch exterior for safety.



This image shows the Rival CF105-B 1-Liter Cool Touch Deep Fryer. It is black with a clear viewing window on the lid and a control dial on the front. The cool-touch housing is visible, designed for safe handling during operation.

Key Components:

- **Cool-Touch Housing:** Exterior remains cool during operation.
- **Locking Lid:** Prevents splattering and opens with a button.
- **Viewing Window:** Allows monitoring of food without opening the lid.
- **Adjustable Thermostat:** For precise temperature control.
- **Filter:** Reduces heavy grease odor.
- **Removable Frying Basket:** For easy food handling.
- **Magnetic Power Cord:** Detaches automatically for safety.

SETUP INSTRUCTIONS

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Before first use, wash the frying basket and lid in warm, soapy water. Rinse thoroughly and dry completely. Wipe the interior and exterior of the fryer body with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the deep fryer on a stable, heat-resistant, and dry surface, away from the edge of the counter. Ensure there is adequate ventilation around the unit.
4. **Assemble:**
 - Insert the frying basket into the fryer.
 - Close the lid securely.
5. **Connect Power Cord:** Attach the magnetic power cord to the fryer's receptacle. Ensure it is firmly connected. Do not plug into a wall outlet yet.

OPERATING INSTRUCTIONS

- Add Oil:** Open the lid and carefully pour cooking oil into the fryer. Do not exceed the maximum fill line indicated inside the fryer. The oil capacity is 1 liter.
- Preheat:** Close the lid. Plug the magnetic power cord into a standard 120V AC electrical outlet. Turn the adjustable thermostat dial to the desired temperature setting. The indicator light will illuminate, signaling that the fryer is heating.
- Wait for Temperature:** Allow the fryer to preheat until the indicator light turns off, indicating that the set temperature has been reached. This may take several minutes.
- Load Food:** Carefully place food into the frying basket. Do not overload the basket, as this can lower oil temperature and result in soggy food.
- Lower Basket:** With the lid open, slowly lower the basket containing the food into the hot oil. Close the lid immediately to prevent splattering.
- Fry:** Fry for the recommended time, referring to your recipe or food packaging. The viewing window allows you to monitor the cooking process.
- Remove Food:** Once cooking is complete, open the lid. Carefully lift the frying basket out of the oil and hook it onto the edge of the fryer to drain excess oil.
- Serve:** Transfer the fried food to a plate lined with paper towels to absorb any remaining oil.
- Turn Off:** Turn the thermostat dial to the "OFF" position. Unplug the fryer from the wall outlet.

Tips for Best Results:

- Always pat food dry before frying to reduce splattering and ensure crispiness.
- Do not mix different types of oil.
- Change oil regularly for best flavor and performance.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and safe operation of your deep fryer.

- Cool Down:** Always allow the fryer and oil to cool completely before cleaning. This can take several hours.
- Drain Oil:** Once cooled, carefully pour the used oil into a suitable container for disposal. Do not pour oil down the drain.
- Clean Basket and Lid:** The frying basket and lid can be washed in warm, soapy water. Rinse thoroughly and dry completely.
- Clean Fryer Body:** Wipe the interior and exterior of the fryer body with a damp cloth and mild detergent. Do not immerse the main unit in water or any other liquid. Ensure no water enters the electrical components.
- Filter Replacement:** The built-in filter helps reduce odors. Replace the filter as needed, following instructions for filter replacement (if applicable, refer to specific filter instructions).
- Storage:** Store the clean and dry fryer in a cool, dry place.

Caution: Never use abrasive cleaners or scouring pads on any part of the fryer, as this can damage surfaces.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Fryer does not heat up.	Not plugged in. Magnetic power cord not properly connected. Thermostat set to "OFF" or too low. No power at outlet.	Ensure fryer is plugged into a working outlet. Check that the magnetic power cord is securely attached to the fryer and the outlet. Adjust thermostat to desired temperature. Check household circuit breaker or fuse.
Oil is not hot enough.	Thermostat set too low. Too much food added at once.	Increase thermostat setting. Fry food in smaller batches.
Food is soggy.	Oil temperature too low. Food not patted dry. Overloading the basket.	Ensure oil is at correct temperature before adding food. Pat food thoroughly dry before frying. Fry in smaller batches.
Excessive smoke.	Oil is old or dirty. Oil temperature too high.	Replace old or dirty oil with fresh oil. Reduce thermostat setting.

SPECIFICATIONS

- Model:** CF105-B
- Brand:** Rival
- Material:** Plastic
- Color:** Black
- Wattage:** 1700 watts
- Oil Capacity:** 1 Liter
- Product Dimensions:** 10.4 x 9.2 x 12.2 inches
- Item Weight:** 4 pounds
- UPC:** 048894675072

WARRANTY AND SUPPORT

Rival products are manufactured to high-quality standards. For specific warranty information, please refer to the warranty card included with your purchase or visit the official Rival website.

For customer support, service, or replacement parts, please contact Rival customer service. Contact information can typically be found on the product packaging or the manufacturer's website.

Please retain your proof of purchase for warranty claims.

