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Elite Gourmet EDF-3500

Elite Gourmet EDF-3500 Electric Immersion Deep Fryer

Model: EDF-3500 | Brand: Elite Gourmet

INTRODUCTION

Thank you for choosing the Elite Gourmet EDF-3500 Electric Immersion Deep Fryer. This appliance is designed to provide a convenient and efficient way to prepare a variety of fried foods in your home kitchen. With its 3.5-quart (14-cup) capacity, you can fry up to 2.3 lbs of food per batch. The unit features an adjustable thermostat, a 30-minute timer, and a removable enamel-coated inner container for easy cleaning. Please read this manual thoroughly before first use to ensure safe and optimal operation.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, 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 heating element 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, and before cleaning the appliance.
- 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 for assistance.
- The magnetic power cord is designed to detach easily if pulled, preventing the fryer from tipping over and spilling hot oil. Ensure the magnetic plug is securely attached during operation.
- Always ensure the heating element is properly seated in the unit to activate the safety switch and allow operation.
- 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.
- Ensure oil levels are between the MIN and MAX indicators inside the oil container.

PARTS AND FEATURES

Familiarize yourself with the components of your Elite Gourmet Deep Fryer:

- **Brushed Stainless Steel Exterior:** Durable and easy to clean housing.
- **Removable Enamel-Coated Inner Container:** Non-stick for easy food release and cleaning.
- **Professional Sized Basket:** Holds up to 2.3 lbs of food, with a cool-touch handle.
- **Immersible Heating Element:** For quick and even heating of oil up to 375°F.
- **Adjustable Temperature Control Knob:** Allows precise temperature selection.
- **30-Minute Timer with Indicator Bell:** For precise cooking times.
- **Power and Ready Indicator Lights:** Clearly show when the unit is on and when the oil has reached the set temperature.
- **Vented Cool-Touch Lid:** Features a viewing window and replaceable odor filter.
- **Basket Clip:** Allows the basket to hang above the oil for draining.



The Elite Gourmet EDF-3500 Electric Immersion Deep Fryer, ready for use with a basket of fries.



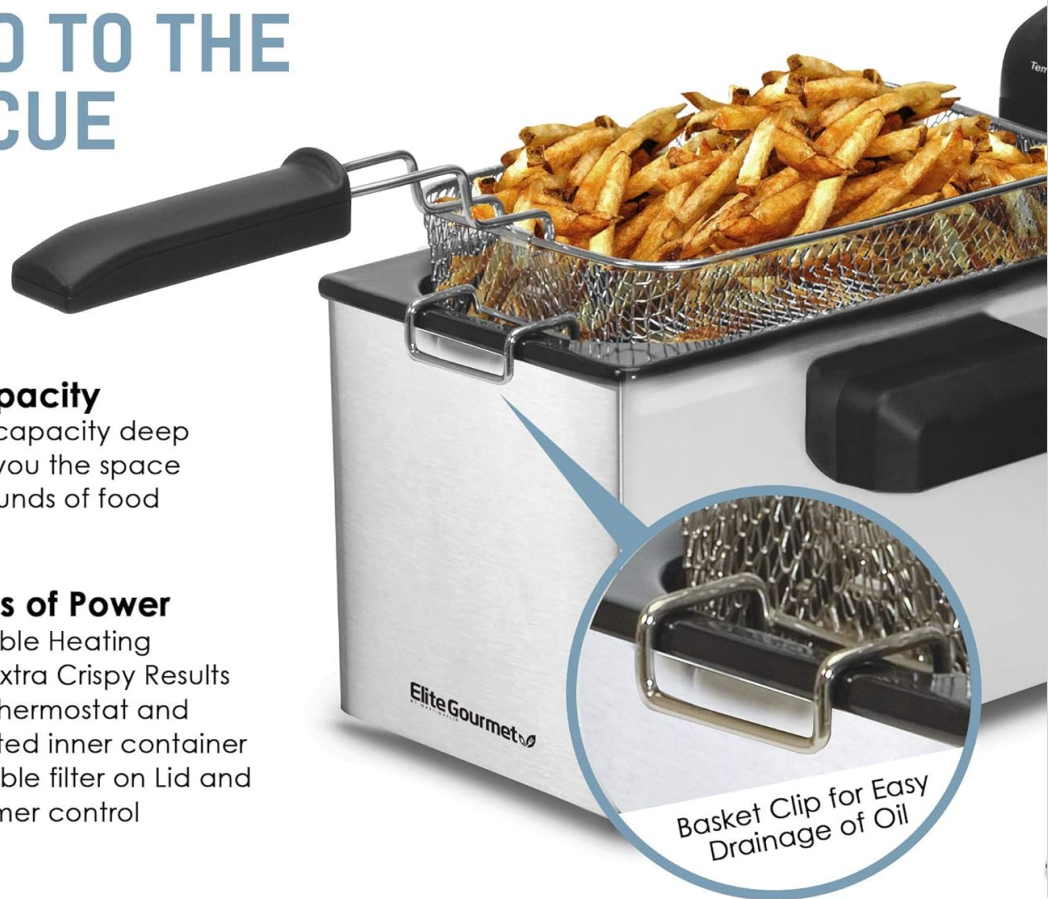
Close-up of the control panel showing the adjustable temperature and timer knobs, along with power and heating indicator lights.



ADJUSTABLE TIME & TEMPERATURE CONTROLS

The deep fryer's removable enamel-coated inner container, stainless steel frying basket, and lid with viewing window and odor filter, highlighting ease of cleaning.

THE FRYING HERO TO THE RESCUE



Large Capacity

Our 14 cup capacity deep fryer allows you the space to fry 2.5 pounds of food

1500 Watts of Power

Fully Immersible Heating Element for Extra Crispy Results
Adjustable Thermostat and Enamel coated inner container with removable filter on Lid and 30-minute timer control

The frying basket features a convenient clip that allows it to rest on the edge of the fryer, facilitating oil drainage after cooking.



The compact dimensions of the deep fryer are shown, measuring approximately 15 inches in length, 7 inches in width, and 9.6 inches in height, making it suitable for various kitchen spaces.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the removable inner container, frying basket, and lid in warm, soapy water. Wipe the exterior of the fryer with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Assemble:** Place the enamel-coated inner container securely into the main unit. Insert the heating element assembly into the designated slots on the back of the fryer, ensuring it clicks into place and activates the safety switch.
4. **Add Oil:** Pour cooking oil (vegetable oil recommended) into the inner container. Ensure the oil level is between the MIN and MAX indicators marked inside the container. Do not overfill or underfill.
5. **Attach Basket:** Place the frying basket into the oil container.
6. **Connect Power:** Attach the magnetic power cord to the back of the heating element assembly, then plug the cord into a standard electrical outlet.

OPERATING INSTRUCTIONS

1. **Set Temperature:** Turn the temperature control knob to your desired frying temperature (e.g., 350°F for most items, up to 375°F).
2. **Set Timer:** Turn the timer knob to the desired cooking duration. The fryer will not heat unless the timer is set. The red 'POWER' light will illuminate, and the green 'HEATING' light will turn on.
3. **Preheat:** Allow the oil to preheat. The green 'HEATING' light will turn off when the oil reaches the set temperature, indicating it's ready for frying.
4. **Add Food:** Carefully lower the food-filled frying basket into the hot oil. Do not overload the basket to ensure even cooking and maintain oil temperature.
5. **Monitor:** Close the lid to minimize splattering and odors. Use the viewing window to monitor the cooking process.
6. **Remove Food:** Once cooking is complete and the timer bell sounds, carefully lift the basket and hook it onto the side clip to allow excess oil to drain.
7. **Serve:** Transfer fried food to a plate lined with paper towels to absorb any remaining oil.

Helpful Video: Deep Fryer Overview and Operation

Your browser does not support the video tag.

This video provides a general overview of a similar Elite Gourmet deep fryer (EDF-401T), demonstrating assembly, filling with oil, frying, and cleaning. While the model number differs, the operational principles and features are largely applicable to the EDF-3500.

CLEANING AND MAINTENANCE

1. **Cool Down:** Always unplug the deep fryer and allow it to cool completely before cleaning. Hot oil can remain hot for a long time.
2. **Remove Oil:** Once cooled, carefully remove the inner container and pour out the used oil. The oil can be filtered and stored for future use if desired.
3. **Disassemble:** Remove the frying basket, heating element assembly, and lid.
4. **Clean Parts:** The enamel oil container and mesh basket are dishwasher safe. The heating element assembly and lid should be hand-washed with warm, soapy water. Do not immerse the heating element assembly in water.
5. **Wipe Exterior:** Wipe the exterior of the fryer with a damp cloth. Do not use abrasive cleaners or scouring pads.
6. **Replace Filter:** The lid contains a replaceable charcoal odor filter. Replace it periodically for optimal odor filtration.
7. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling and storing the fryer.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Fryer does not turn on.	<ol style="list-style-type: none"> 1. Power cord not properly connected. 2. Heating element not correctly seated. 3. Safety reset button needs to be pressed. 	<ol style="list-style-type: none"> 1. Ensure magnetic power cord is firmly attached to the unit and plugged into outlet. 2. Re-seat the heating element assembly until it clicks into place. 3. Unplug the unit, locate the small red reset button on the heating element assembly, press it firmly, then re-plug the unit.

Problem	Possible Cause	Solution
Oil not heating.	<ol style="list-style-type: none"> 1. Temperature knob not set. 2. Timer not set. 	<ol style="list-style-type: none"> 1. Turn the temperature knob to the desired setting. 2. Turn the timer knob to the desired duration.
Food is soggy or not crispy.	<ol style="list-style-type: none"> 1. Oil temperature too low. 2. Overloading the basket. 3. Food not dry enough. 	<ol style="list-style-type: none"> 1. Allow oil to fully preheat. Increase temperature if necessary. 2. Fry in smaller batches. 3. Pat food dry thoroughly before frying.

SPECIFICATIONS

- **Model Name:** EDF-3500
- **Brand:** Elite Gourmet
- **Material:** Stainless Steel
- **Color:** Stainless Steel
- **Product Dimensions:** 11"D x 9.15"W x 17.25"H
- **Item Weight:** 6.42 pounds (2.92 Kilograms)
- **Wattage:** 1500.0 W
- **Oil Capacity:** 14 Cups (3.5 Quarts)
- **Manufacturer:** Elite Gourmet
- **UPC:** 717056117032
- **ASIN:** B0006A0GTY

WARRANTY AND SUPPORT

The Elite Gourmet EDF-3500 Electric Immersion Deep Fryer comes with a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions. For technical support, troubleshooting assistance, or to inquire about replacement parts, please contact Elite Gourmet customer service. Contact information can typically be found on the manufacturer's website or on the warranty card.