

Hamilton Beach 35030

Hamilton Beach 3 Liter Deep Fryer Model 35030 Instruction Manual

Model: 35030

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1. INTRODUCTION

This manual provides instructions for the safe and efficient use of your Hamilton Beach 3 Liter Deep Fryer, Model 35030. Please read all instructions carefully before operating the appliance to ensure proper function and to prevent injury or damage.



Image: The Hamilton Beach 3 Liter Deep Fryer, Model 35030, featuring a stainless steel exterior, black lid, and control panel with a digital timer.

2. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or 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, 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.
- 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.
- Ensure the magnetic power cord is securely attached before operation.

3. PARTS AND FEATURES

Familiarize yourself with the components of your deep fryer:

- **Control Panel:** Includes temperature dial, digital timer, power switch, and indicator lights.
- **Heating Element:** Immersed design for direct contact with oil, ensuring fast heating.
- **Oil Reservoir:** Holds up to 3 liters of cooking oil. Features MIN and MAX fill lines.
- **Frying Basket:** Used to lower and lift food. Dishwasher safe.
- **Basket Handle:** Detachable for compact storage.
- **Lid:** Features a viewing window and helps contain splatters during frying.
- **Magnetic Breakaway Cord:** Safety feature designed to detach easily if pulled.

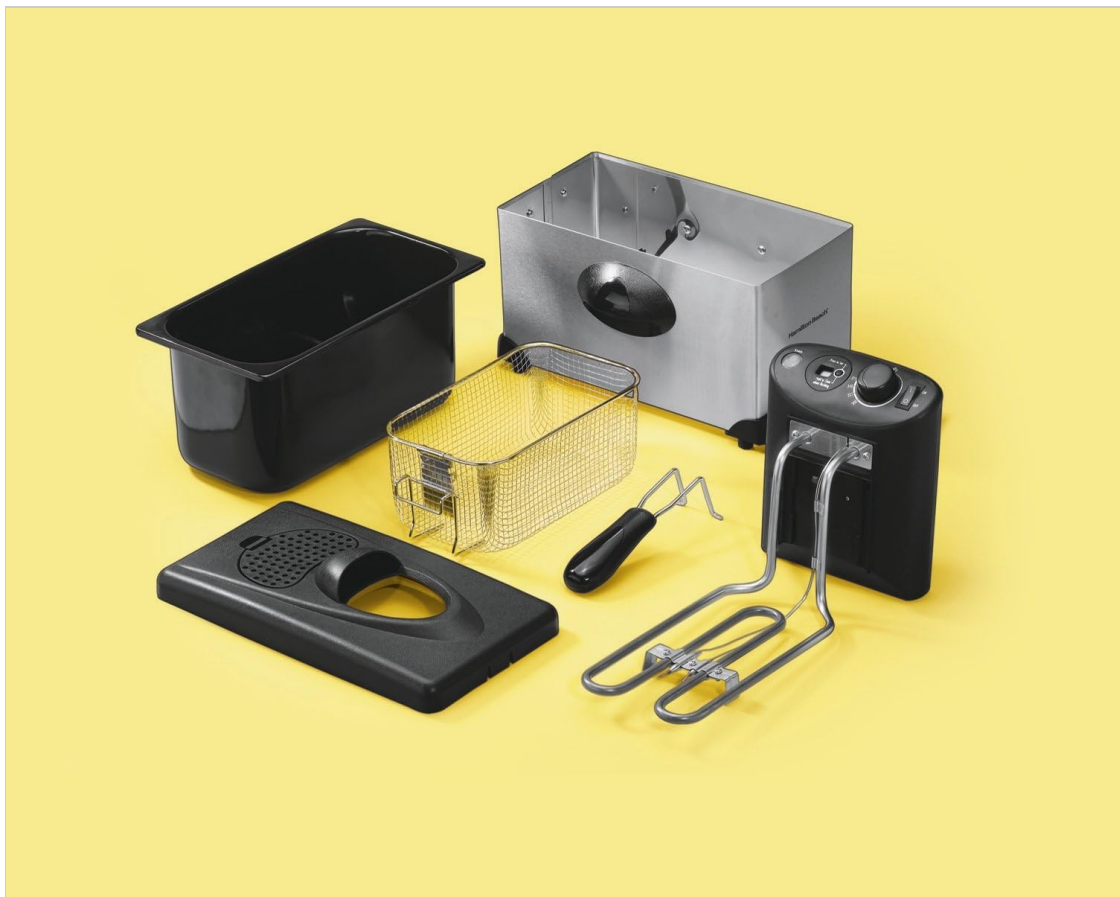


Image: An exploded view showing all individual components of the Hamilton Beach Deep Fryer, including the outer stainless steel housing, black oil reservoir, heating element with attached control panel, frying basket, and lid.

4. SETUP

1. **Unpack:** Remove all packaging materials and accessories.
2. **Clean:** Wash the oil reservoir, frying basket, and lid in warm, soapy water. Rinse thoroughly and dry

completely. The control panel and heating element should only be wiped with a damp cloth; never immerse them in water.

3. **Assemble:** Place the oil reservoir into the outer housing. Insert the heating element assembly into the designated slots on the back of the housing, ensuring it is securely seated.
4. **Add Oil:** Pour cooking oil into the reservoir, ensuring the oil level is between the MIN and MAX fill lines. Do not overfill or underfill.
5. **Attach Cord:** Connect the magnetic breakaway power cord to the appliance, then plug it into a standard electrical outlet.



Image: The Hamilton Beach Deep Fryer with its lid closed, showcasing the control panel on the left side and the frying basket handle extended from the front.

5. OPERATING INSTRUCTIONS

5.1. Preheating

1. Ensure the fryer is properly assembled and filled with oil.
2. Turn the temperature dial to your desired frying temperature (e.g., 350°F / 175°C or 375°F / 190°C).
3. The power light will illuminate, and the preheat light will indicate when the oil has reached the set temperature. This typically takes less than 10 minutes due to the immersed heating element.

5.2. Frying Food

1. Place food items into the frying basket. Do not overload the basket; fry in small batches for best

results.

2. With the lid closed, carefully lower the basket into the hot oil. This design helps minimize splatters.
3. Set the digital timer for the recommended cooking duration. The timer will alert you when cooking is complete.
4. Once frying is complete, lift the basket out of the oil while the lid is still closed. Allow excess oil to drain from the food.
5. Carefully remove the lid and empty the fried food into a serving dish.



Image: A metal frying basket filled with golden french fries is shown partially submerged in the hot oil of the Hamilton Beach Deep Fryer.



Image: A white woven basket overflowing with a mix of crispy golden french fries and seasoned curly fries, ready for serving.

5.3. Temperature Control and Digital Timer

- The adjustable temperature dial allows precise control over cooking heat. Refer to recipes for recommended temperatures for various foods.
- The digital timer can be set for up to 30 minutes. Press the 'Press to Set' button to adjust the time. The timer will beep when the set time has elapsed.
- The 'Ready' light indicates when the oil has reached the desired temperature. The 'Power On' light indicates the unit is receiving power.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your deep fryer.

1. **Cool Down:** Always allow the oil and fryer to cool completely before cleaning. This may take several hours.
2. **Oil Disposal/Storage:** Once cooled, carefully pour the oil into a suitable container for disposal or storage. If storing, strain the oil through a fine-mesh sieve or cheesecloth to remove food particles.
3. **Disassemble:** Remove the control panel/heating element assembly. Remove the oil reservoir, frying basket, and lid.
4. **Wash Components:** The oil reservoir, frying basket, and lid are dishwasher safe. Alternatively, wash them by hand in warm, soapy water.
5. **Clean Control Panel:** Wipe the control panel and heating element with a damp cloth. Do not immerse these parts in water.
6. **Exterior:** Wipe the exterior housing with a damp cloth.
7. **Dry:** Ensure all parts are completely dry before reassembling or storing.
8. **Storage:** The detachable basket handle can be stored inside the fryer for compact storage.

7. TROUBLESHOOTING

If you encounter issues with your deep fryer, refer to the following common solutions:

- **Fryer not heating:** Ensure the magnetic power cord is securely attached to both the fryer and the wall outlet. Check if the power switch is in the 'ON' position and the temperature dial is set.
- **Food not crispy:** Ensure the oil has reached the correct temperature before adding food. Do not overload the basket; fry in smaller batches. Ensure food is dry before frying.
- **Oil overflowing:** Do not fill oil above the MAX fill line. Ensure food is not excessively wet, as water can cause oil to splatter or overflow.
- **Digital timer not working:** Check if the unit is powered on. Ensure the timer has been set correctly by pressing the 'Press to Set' button.
- **Steam from vent:** This is normal during operation, especially with high-moisture foods. Exercise caution around the steam vent.

8. SPECIFICATIONS

Model Name	35030
Brand	Hamilton Beach
Material	Stainless Steel
Item Weight	8.7 Pounds (3.95 kg)
Wattage	1500.00 W
Oil Capacity	3 Liters
Product Dimensions	10.25 x 11.5 x 17.38 inches (26.04 x 29.21 x 44.15 cm)

9. WARRANTY AND SUPPORT

For warranty information or customer support, please refer to the warranty card included with your product or visit the official Hamilton Beach website. Keep your purchase receipt as proof of purchase for any warranty claims.

Hamilton Beach Customer Service: For assistance, please visit hamiltonbeach.com/customer-service or contact their support line.