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Elite Gourmet EDF-3500GW

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Model: EDF-3500GW

INTRODUCTION

Thank you for purchasing the Elite Gourmet EDF-3500GW 3.5 Quart Deep Fryer. This manual provides important information for the safe and efficient operation of your appliance. Please read it thoroughly before use and retain it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before operating.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the 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.
- 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 deep fryer is placed on a stable, heat-resistant surface away from walls and cabinets during operation.

- Never overfill the oil container.
- Always ensure the heating element is properly seated before adding oil and operating.

SAVE THESE INSTRUCTIONS.

PRODUCT OVERVIEW AND COMPONENTS

The Elite Gourmet EDF-3500GW Deep Fryer is designed for home use, featuring a 3.5-quart capacity and adjustable temperature and timer controls.



Figure 1: Elite Gourmet EDF-3500GW Deep Fryer with basket and prepared food.

This image displays the complete deep fryer unit, including the main body, the frying basket with a cool-touch handle, and the control panel. Adjacent to the fryer are plates of fried onion rings, chicken wings, and celery sticks, demonstrating its cooking capabilities.

Key Components:

- **Main Housing:** Brushed stainless steel exterior.
- **Oil Container:** Enamel non-stick removable inner container.
- **Heating Element:** Fully immersible for even heating.
- **Control Panel:** Features temperature and timer knobs, power and ready indicator lights.
- **Frying Basket:** With a cool-touch handle for safe lowering and lifting.
- **Lid:** Vented cool-touch lid with a replaceable charcoal filter.
- **Cool-Touch Handles:** For safe transport when the fryer is empty.



Figure 2: Detailed features of the deep fryer.

This image highlights several key features: the cool-touch basket handle for safe operation, convenient cool-touch handles on the fryer body for transport (when empty), the fully immersible heating element for consistent frying, and the lid with a cool-touch handle and charcoal air filter to reduce odors.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or disposal.
2. **Cleaning:** Before first use, wash the frying basket, oil container, and lid in warm, soapy water. Rinse thoroughly and dry completely. The heating element and control panel should be wiped with a damp cloth; never immerse them in water.
3. **Assembly:**
 - Place the main housing on a stable, heat-resistant surface.
 - Insert the enamel non-stick oil container into the main housing.

- Position the heating element securely into the designated slots within the oil container. Ensure it is fully seated.
 - Place the frying basket into the oil container.
4. **Adding Oil:** Fill the oil container with cooking oil suitable for deep frying. Do not exceed the maximum fill line or go below the minimum fill line. Approximately 3.5 quarts of oil are needed.
 5. **Power Connection:** Ensure the appliance is turned off (timer knob set to OFF). Connect the magnetic power cord to the appliance, then plug it into a standard electrical outlet.



DEEP FRY!
Fry up restaurant
quality snacks and
entrees right at home!

Figure 3: Deep fryer with the lid removed, showing the frying basket and the heating element.

This image illustrates the internal setup of the deep fryer, with the lid removed to reveal the metal frying basket resting within the oil container. The heating element is visible at the back, indicating its position for proper assembly and operation.

OPERATING INSTRUCTIONS

Follow these steps for safe and effective deep frying:

1. **Prepare Food:** Ensure food items are dry before frying to prevent oil splattering. Do not overload the basket; fry in small batches for best results. The fryer can handle up to 2.3 lbs of food per batch.
2. **Set Temperature:** Turn the Temperature knob to your desired frying temperature (up to 375°F). The red "Power" indicator light will illuminate.
3. **Set Timer:** Turn the Timer knob to the "ON" position to begin heating the oil. The green "Ready" indicator light will illuminate once the oil reaches the set temperature. You can then set the timer for up to 30 minutes.
4. **Preheating:** Allow the oil to preheat until the green "Ready" light illuminates. This indicates the oil has reached the selected temperature.
5. **Frying:** Carefully lower the frying basket containing the food into the hot oil. Use the cool-touch handle. Close the lid if desired, ensuring the vent is clear.
6. **Monitoring:** Monitor the cooking process. The timer will alert you when the set time has elapsed.
7. **Removing Food:** Once cooking is complete, carefully lift the frying basket using the cool-touch handle. Hook the basket onto the rim of the oil container using the basket clip to allow excess oil to drain.
8. **Serving:** Transfer fried food to a plate lined with paper towels to absorb any remaining oil.
9. **Shutting Down:** Turn both the Temperature and Timer knobs to the "OFF" position. Unplug the appliance from the wall outlet. Allow the oil and fryer to cool completely before cleaning.



ADJUSTABLE TIME & TEMPERATURE CONTROLS

NOTE: Timer knob must be set to Power On the deep fryer

Figure 4: Adjustable Time and Temperature Controls.

This image provides a close-up view of the deep fryer's control panel. It clearly shows the "Temperature" knob on the left, adjustable up to 375°F, and the "Timer" knob on the right, which can be set for up to 30 minutes. The "Heating" (red) and "Power" (green) indicator lights are also visible, along with the Elite brand logo. A note indicates that the timer knob must be set to "Power On" for the deep fryer to operate.

THE FRYING HERO TO THE RESCUE

1500W of Power

With the full immersible heating element and a charcoal air filtration system, the deep fryer will always provide clean and crisp delicious frying

Large Capacity

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



Figure 5: Deep fryer capacity and power features.

This image highlights the deep fryer's specifications: 1500W of power with a fully immersible heating element and charcoal air filtration system for clean and crisp frying. It also emphasizes the large 14-cup capacity, allowing up to 2.5 pounds of food per batch. An inset shows a close-up of the basket clip, designed for easy oil drainage.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your deep fryer.

1. **Cool Down:** Always allow the oil and the entire appliance 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.
3. **Disassembly:** Remove the frying basket, oil container, and heating element/control panel assembly.
4. **Dishwasher Safe Parts:** The lid, oil pan (removable inner container), and frying basket are dishwasher-safe for easy cleaning.

5. **Non-Dishwasher Safe Parts:** The heating element and control panel assembly should never be immersed in water. Wipe them clean with a damp cloth and mild detergent, then dry thoroughly. The main housing can be wiped clean with a damp cloth.
6. **Filter Replacement:** The charcoal air filter in the lid should be replaced periodically to maintain odor reduction effectiveness. Refer to the manufacturer's website for replacement filters.
7. **Reassembly:** Ensure all parts are completely dry before reassembling the fryer.



Figure 6: Dishwasher-safe components of the deep fryer.

This image shows the lid, oil pan, and frying basket of the deep fryer placed inside a dishwasher, illustrating their dishwasher-safe nature for convenient cleaning.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Fryer does not turn on.	Not plugged in. Timer knob not set to "ON". Magnetic power cord not properly connected. Heating element not properly seated.	Ensure power cord is securely plugged into outlet. Turn Timer knob to "ON" position. Check magnetic power cord connection to the appliance. Ensure heating element is fully seated in the oil container.
Oil not heating up.	Temperature knob not set. Timer knob not set to "ON". Insufficient oil.	Adjust Temperature knob to desired setting. Turn Timer knob to "ON" position. Ensure oil level is between MIN and MAX lines.
Food is not crispy.	Oil temperature too low. Basket overloaded. Food too moist.	Increase oil temperature. Wait for "Ready" light. Fry in smaller batches. Ensure food is patted dry before frying.
Excessive smoke.	Oil temperature too high. Old or dirty oil.	Reduce temperature. Replace old oil with fresh oil.

SPECIFICATIONS

Model Name:	EDF-3500GW
Brand:	Elite Gourmet
Material:	Plastic (control panel), Brushed Stainless Steel (housing), Enamel (oil container)
Color:	White
Item Weight:	10.5 Pounds
Product Dimensions:	16.14 x 10.12 x 8.86 inches
Capacity:	3.5 Quarts (14 cups)
Max Temperature:	375°F
Timer:	Up to 30 minutes
UPC:	717056122043, 717056122050
Manufacturer:	Maximatic



Figure 7: Deep fryer dimensions.

This image shows the Elite Gourmet Deep Fryer on a kitchen counter with its approximate dimensions indicated: 10 inches in height, 9 inches in width, and 22 inches in length, providing a visual reference for its size.

WARRANTY AND CUSTOMER SUPPORT

For warranty information, product registration, or customer support, please refer to the official Elite Gourmet website or contact their customer service department. Keep your purchase receipt as proof of purchase for any warranty claims.

Manufacturer: Maximatic

Brand: Elite Gourmet

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