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Elite Gourmet EDF-401T

Elite Gourmet EDF-401T Electric 4.5 Qt. / 17 Cup Immersion Deep Fryer Instruction Manual

Brand: Elite Gourmet | Model: EDF-401T

Introduction

This manual provides essential information for the safe and efficient operation of your Elite Gourmet EDF-401T Electric Deep Fryer. Please read all instructions carefully before use and retain for future reference.
The Elite Gourmet EDF-401T is a 4.5-quart (17 cup) immersion deep fryer designed for home use. It features a 1700-watt heating element, adjustable temperature control, a timer, and a lid with a viewing window and odor filter. It includes three frying baskets: one 4-quart basket and two 2-quart baskets, allowing for versatile frying options.

Important Safety Information

- Always operate the deep fryer on a stable, heat-resistant surface.
- Do not immerse the control panel or heating element in water.
- Ensure the oil level is between the minimum and maximum fill lines to prevent overflow or insufficient heating.
- Use only liquid oil or liquid fat. Do not use solid fat, as it can trap water and cause splattering.
- Exercise caution when frying foods with high water content (e.g., frozen foods) as they can cause oil to splatter.
- The exterior of the fryer will get hot during operation. Use cool-touch handles and heat-resistant gloves or potholders when handling.
- This appliance is intended for indoor use only. Do not use outdoors.
- Always allow the deep fryer to cool completely before cleaning or storing.
- Keep out of reach of children.
- Do not use on unfinished wood surfaces.

Product Components

Your Elite Gourmet EDF-401T Deep Fryer includes the following components:

- **Main Body:** Stainless steel exterior with cool-touch side handles.
- **Oil Tank:** Removable 4.2-liter enamel container for oil.
- **Control Panel & Heating Element:** Detachable unit with adjustable temperature (up to 375°F), timer (up to 30 minutes), power and ready indicator lights, and a fully detachable magnetic 120V power cord.
- **Lid:** Stainless steel lid with a viewing window, cool-touch handle, and removable anti-odor filter.
- **Frying Baskets:** One large 4-quart basket and two smaller 2-quart baskets, each with a detachable handle and basket clip for oil

drainage.

Figure 1: Elite Gourmet EDF-401T Deep Fryer with its three baskets.

Figure 2: Detailed diagram of the deep fryer components, including temperature control knob, timer control knob, power cord inlet, safety switch, viewing window, filter compartment, lid, wire basket, main body, and basket clip.

Setup

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the oil tank, baskets, and lid in warm soapy water. Wipe the stainless steel exterior and control panel with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Assemble Heating Element:** Slide the control panel with the attached heating element onto the back of the main body, ensuring it is securely seated in the designated slots.
4. **Attach Basket Handles:** To attach a handle to a basket, squeeze the tips of the handle together and insert them through the small loops on the basket. Release to secure.
5. **Fill with Oil:** Place the oil tank into the main body. Fill the oil tank with cooking oil, ensuring the level is between the minimum and maximum fill lines (3.4 to 4 quarts).
6. **Place Basket(s):** Insert the desired frying basket(s) into the oil tank.
7. **Secure Lid:** Place the lid on top of the deep fryer.
8. **Connect Power:** Plug the magnetic power cord into the back of the control panel, then plug the other end into a 120V electrical outlet.

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Video 1: This video demonstrates the assembly of the deep fryer components, including the heating element, oil tank, and baskets. It also shows how to attach the basket handles.

Operating Instructions

1. **Power On:** Once assembled and plugged in, the red power indicator light will illuminate.
2. **Set Temperature:** Turn the temperature control knob to your desired frying temperature (up to 375°F). The green heating indicator light will turn on.
3. **Preheat:** Allow the oil to preheat. The green "Heating" light will turn off once the set temperature is reached, indicating the fryer is ready.
4. **Set Timer (Optional):** Use the timer knob to set the desired frying duration (up to 30 minutes). The fryer will automatically shut off when the timer counts down to zero.
5. **Load Food:** Carefully lower the basket(s) containing your food into the hot oil. Do not overload the baskets.
6. **Monitor Frying:** Use the viewing window on the lid to monitor the cooking process without opening the lid, which helps maintain oil temperature and reduce splatter.
7. **Remove Food:** Once food is cooked, carefully lift the basket(s) and use the basket clip to rest them on the edge of the oil tank, allowing excess oil to drain.
8. **Power Off:** Turn the temperature and timer knobs to the "OFF" position and unplug the unit from the wall outlet.

Figure 3: Close-up of the control panel showing temperature and timer knobs, and indicator lights.

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Video 2: This video demonstrates the operation of the deep fryer, including setting the temperature and timer, and lowering food into the hot oil.

Maintenance and Cleaning

1. **Cool Down:** Always ensure the deep fryer has completely cooled prior to cleaning.
2. **Remove Oil:** Carefully remove the oil reservoir and pour out the used oil. It is recommended to filter the oil after each use if you plan to reuse it.
3. **Disassemble:** The fryer can be divided into separate components for thorough cleaning. Detach the control panel/heating element. Remove the oil tank, baskets, and lid.
4. **Wash Components:** Wash the oil tank, baskets, and lid in warm soapy water. These parts are generally dishwasher safe, but hand washing is recommended for longevity.
5. **Clean Exterior:** Use a damp soft cloth to clean the stainless steel exterior and the control panel unit. Do not immerse the control panel in water.
6. **Filter:** The anti-odor filter inside the lid is removable for easy cleaning.

7. **Dry Thoroughly:** Ensure all components are completely dry before reassembling and storing.

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Video 3: This video illustrates the disassembly of the deep fryer for cleaning, showing how to remove the heating element and oil tank.

Troubleshooting (Q&A)

- **Q: What can I deep fry in the EDF-401T?**
  A: You can cook almost anything in the EDF-401T. Use caution when placing wet or frozen foods into the basket(s) as water can cause oil to splatter.
- **Q: Does the EDF-401T automatically shut off after cooking?**
  A: Yes, the EDF-401T will shut off automatically once the cooking cycle/timer has counted down to zero.
- **Q: Can I use solid Crisco or a solid lard in the EDF-401T?**
  A: The EDF-401T is only suitable for use with oil or liquid fat and NOT solid fat. Using solid fat will allow water to become trapped inside of the hot fat and may spew out with considerable force.
- **Q: Can I use the EDF-401T Deep Fryer outdoors?**
  A: The EDF-401T is intended for indoor use. We do not recommend for use outdoors.
- **Q: How do I clean the EDF-401T?**
  A: Be certain the deep fryer has completely cooled prior to cleaning. Remove the oil reservoir and pour out the oil. It is recommended to filter the oil after each use if you are to re-use the oil. After removing the oil, the fryer can be divided into separate components to clean. Simply use a damp soft cloth to clean the stainless-steel exterior and power control unit of EDF-401T. To clean the baskets & oil reservoir, use warm soapy water.
- **Q: What is the minimum and maximum amount of oil I can put in my deep fryer?**
  A: The EDF-401T oil reservoir should have a Minimum of 3.4 quarts of oil and Maximum of 4 quarts of oil to cook.
- **Q: What is the highest cooking temperature of the EDF-401T?**
  A: The adjustable temperature for the EDF-401T reaches 375°F.
- **Q: Can I reuse the oil for my deep fryer?**
  A: Yes, it is recommended to filter the oil after each use if you are to re-use the oil.
- **Q: Does the outside of the EDF-401T get hot?**
  A: Yes, the exterior of the EDF-401T will get hot. The temperature and timer controls and fry basket handles are safe to touch while in operation, however, we recommend that you always use potholders or heat resistant gloves when cooking.
- **Q: Will the EDF-401T burn my countertop?**
  A: No, the EDF-401T is designed to be used without incident on most kitchen countertops. We do not recommend using on unfinished wood surfaces.

Specifications

Model Name	Elite Gourmet EDF-401T 1700-Watt Triple Basket, Timer Control
Brand	Elite Gourmet
Material	Stainless Steel
Color	Stainless Steel and Black
Product Dimensions	22"D x 9"W x 14"H
Item Weight	9.17 pounds (4.17 Kilograms)
Wattage	1700.0 Watts
Oil Capacity	4.5 Quarts
Manufacturer	Maxi matic
Item Model Number	EDF-401T

Date First Available	August 27, 2014

Warranty and Support

The Elite Gourmet EDF-401T carries a 1-Year Limited Warranty.
For further assistance or questions, please contact Elite's customer service team:

- Toll-free: 800-365-6133 ext. 120/105
- Visit: shopelitegourmet.com for Live Chat & Contact Us Form.

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