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Hamilton Beach 35036

Hamilton Beach Deep Fryer User Manual

Model: 35036
Brand: Hamilton Beach

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 dropped or damaged in any manner. Contact manufacturer for examination, repair, or adjustment.
- 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 breakaway cord is properly seated before operation to prevent accidental disconnections.

Parts and Features

Familiarize yourself with the components of your Hamilton Beach Deep Fryer for optimal use and maintenance.



Figure 1: Overview of the Hamilton Beach Deep Fryer, showing the main unit, two frying baskets, the lid, and the detachable control panel with heating element.

- **Control Panel:** Houses temperature and timer controls, and the heating element.
- **Heating Element:** Immersed in oil to heat it to the desired temperature.
- **Oil Pot:** Removable container for holding frying oil.
- **Frying Baskets (x2):** Chrome-plated baskets with handles for holding food during frying.
- **Lid with View Window:** Covers the oil pot during frying, preventing splatter and allowing observation.
- **Breakaway Power Cord:** Magnetic cord designed to detach easily for safety.



Figure 2: The breakaway power cord, designed for safety to prevent tipping and spills if snagged.

Setup

Before first use, ensure all packaging materials are removed and the unit is properly assembled.

1. **Unpack Components:** Carefully remove all parts from the packaging.
2. **Clean Before First Use:** Wash the oil pot, frying baskets, and lid in warm, soapy water. Rinse thoroughly and dry completely. The heating element and control panel should only be wiped with a damp cloth; do not immerse in water.
3. **Assemble Oil Pot:** Place the clean and dry oil pot securely into the main deep fryer housing.
4. **Insert Heating Element:** Carefully slide the heating element with the attached control panel into the designated slots on the back of the deep fryer housing, ensuring it is fully seated and the heating coils are submerged in the oil pot.
5. **Place Baskets:** Insert the frying baskets into the oil pot.
6. **Connect Power Cord:** Attach the breakaway power cord to the magnetic receptacle on the control panel. Ensure a secure connection.



Figure 3: The deep fryer components laid out, illustrating how easily they can be assembled and disassembled for cleaning.

Operating Instructions

Follow these steps for safe and effective deep frying.

1. **Add Oil:** Fill the oil pot with cooking oil suitable for deep frying. Do not exceed the maximum fill line (approximately 4.7 quarts / 4.5 liters) and ensure the heating element is fully submerged.



Figure 4: The deep fryer's generous 4.7 quart oil capacity allows frying up to 12 cups of food.

2. **Set Temperature:** Plug the power cord into a grounded electrical outlet. Turn the temperature control knob to your desired frying temperature. The "Power" light will illuminate.
3. **Preheat Oil:** Allow the oil to preheat. The "Ready" light will illuminate when the oil has reached the set temperature. This typically takes 15-20 minutes.
4. **Prepare Food:** While oil is heating, prepare your food. Ensure food is dry to minimize splattering.
5. **Load Baskets:** Place food into the frying baskets. Do not overload the baskets; fry in small batches for best results. The deep fryer supports two baskets for frying different foods simultaneously.



Figure 5: The dual basket design allows for cooking two different types of food at the same time, such as french fries and chicken nuggets.

6. **Lower Baskets:** Carefully lower the baskets into the hot oil. Place the lid on the deep fryer. The lid's view window allows you to monitor cooking without opening, reducing splatter.



Figure 6: The vented lid with a view window helps prevent messy splatter while allowing you to observe the food as it cooks.

7. **Set Timer:** Use the timer knob to set the desired frying time. The timer will alert you when cooking is complete.
8. **Remove Food:** Once frying is complete, carefully lift the baskets and hook them onto the edge of the oil pot to allow excess oil to drain.
9. **Serve:** Transfer fried food to a paper towel-lined plate to absorb any remaining oil before serving.



Figure 7: Enjoy restaurant-quality fried food prepared quickly and evenly with the powerful 1800-watt heating element.

Cleaning and Maintenance

Regular cleaning ensures the longevity and performance of your deep fryer.

1. **Cool Down:** Always allow the oil and the deep fryer to cool completely before cleaning. This may take several hours.
2. **Remove Oil:** Once cooled, carefully pour the oil from the oil pot into a suitable container for disposal or reuse.
3. **Disassemble:** Remove the control panel with the heating element, oil pot, frying baskets, and lid from the main housing.
4. **Wash Parts:** The oil pot, frying baskets, and lid are dishwasher safe for easy cleaning. Alternatively, wash them by hand in warm, soapy water.
5. **Clean Heating Element/Control Panel:** Wipe the heating element and control panel with a damp cloth. Do NOT immerse these parts in water or any other liquid.
6. **Clean Housing:** Wipe the exterior of the deep fryer housing with a damp cloth.
7. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing the deep fryer.

Troubleshooting

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Fryer does not heat up.	Power cord not properly connected; unit not plugged in; temperature knob not set.	Ensure breakaway cord is securely attached to the unit and plugged into a working outlet. Turn temperature knob to desired setting.
Food is not crispy.	Oil temperature too low; baskets overloaded; food too wet.	Allow oil to fully preheat (Ready light on). Fry in smaller batches. Pat food dry before frying.
Excessive splattering.	Food contains too much moisture; oil level too high.	Ensure food is as dry as possible before frying. Do not overfill oil past the MAX line. Use the lid during frying.
Timer not working.	Timer mechanism issue.	If the timer does not function, use an external kitchen timer. Contact customer support if this is a critical issue.

Specifications

- **Model Number:** 35036
- **Brand:** Hamilton Beach
- **Capacity:** 4.5 Liters / 19 Cups (Oil)
- **Power/Wattage:** 1800 Watts
- **Material:** Stainless Steel
- **Color:** Silver
- **Product Dimensions:** 36.83 cm (D) x 33.53 cm (W) x 26.67 cm (H)
- **Item Weight:** 5.13 kg
- **Special Features:** Manual controls, Breakaway cord, View window lid, Two frying baskets



Figure 8: Key dimensions of the Professional-Style Deep Fryer.

Warranty and Support

This product is covered by a limited warranty. For detailed warranty information, product registration, or customer support, please refer to the official Hamilton Beach website or contact their customer service department.

Website: www.hamiltonbeach.com

Customer Service: Refer to the contact information provided on the Hamilton Beach website or product packaging for your region.

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