

Elite Gourmet EDF2100

Elite Gourmet EDF2100 Electric Immersion Deep Fryer User Manual

Model: EDF2100

1. IMPORTANT SAFEGUARDS

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 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 magnetic power cord is securely attached to the appliance before use.
- Always ensure the oil level is between the MIN and MAX marks.

2. PRODUCT OVERVIEW

The Elite Gourmet EDF2100 Deep Fryer is designed for convenient home frying. It features a compact stainless steel exterior and a 2-quart capacity.



Figure 2.1: Elite Gourmet EDF2100 Electric Immersion Deep Fryer.

Key Components:

- **Stainless Steel Housing:** Durable and easy to clean exterior.
- **Removable Enamel Coated Inner Container:** For easy cleanup and oil changes.
- **Frying Basket:** Dishwasher-safe stainless steel basket with a cool-touch handle.
- **Lid with Viewing Window and Odor Filter:** Prevents splatter and reduces odors.
- **Adjustable Temperature Control:** Thermostat knob for precise temperature settings (275°F to 375°F).
- **Power and Ready Indicator Lights:** Clearly indicates when the unit is powered on and when the oil has reached the set temperature.
- **1500W Heating Element:** Provides fast heat-up and maintains consistent oil temperature.
- **Cool-Touch Handles:** For safe handling and transport.
- **Anti-Slip Feet:** For increased stability during operation.

ALL YOU NEED TO DEEP FRY

- 1 Power Indicator Light
- 2 Adjustable 275° - 375°F Thermostat Control
- 3 Personal Sized Basket Cooks up to 1.4 lb. of Food
- 4 Cool Touch Basket Handle
- 5 Convenient Cool Touch Handles for Easy Transport
- 6 Brushed Stainless Steel Exterior
- 7 Removable Filter Compartment
- 8 Convenient Viewing Window
- 9 Cool Touch Lid Prevents Oil Splatter
- 10 Basket Clip for Easy Drainage of Oil



Figure 2.2: Diagram of the deep fryer components, including the power indicator light, adjustable thermostat, personal sized basket, cool touch basket handle, convenient cool touch handles for easy transport, brushed stainless steel exterior, removable filter compartment, convenient viewing window, cool touch lid, and basket clip for easy drainage of oil.

3. SETUP

Before first use, ensure all packaging materials are removed. Wash the frying basket, inner container, and lid in warm, soapy water. Wipe the exterior of the deep fryer with a damp cloth. Ensure all parts are completely dry before assembly.

Assembly:

1. Place the stainless steel housing on a stable, heat-resistant surface.
2. Insert the removable enamel coated inner container into the housing.
3. Attach the control panel with the heating element to the back of the deep fryer. Ensure it is securely seated.
4. Place the frying basket inside the inner container.
5. Position the lid on top of the deep fryer.

Adding Oil:

Pour cooking oil into the inner container. Ensure the oil level is between the MIN and MAX fill lines indicated on the inside of the container. Do not overfill or underfill.

Video 3.1: Product Overview and Setup. This video demonstrates how to set up the deep fryer, including placing the heating element and adding oil.

4. OPERATING INSTRUCTIONS

Follow these steps for safe and effective deep frying.

Preheating the Oil:

1. Plug the magnetic power cord into the deep fryer and then into a standard electrical outlet. The red POWER indicator light will illuminate.
2. Turn the TEMPERATURE dial to your desired frying temperature (e.g., 350°F for most foods).
3. The green HEATING indicator light will turn on, indicating the oil is heating.
4. Once the oil reaches the set temperature, the green HEATING light will turn off. The deep fryer is now ready for use.

ADJUSTABLE TEMPERATURE CONTROL FROM 275°F ~ 375°F



Figure 4.1: Close-up of the adjustable temperature control dial, showing settings from 275°F to 375°F, along with power and heating indicator lights.

Frying Food:

1. Carefully place food into the frying basket. Do not overload the basket to ensure even cooking and prevent oil temperature drops. The fryer can handle up to 1.4 lbs of food.
2. Lower the basket slowly into the hot oil.
3. Close the lid to prevent oil splatter and contain odors. Use the viewing window to monitor the cooking

process.

4. Fry until food is golden brown and cooked through. Cooking times vary by food type.
5. Once cooked, carefully lift the basket and hook it onto the side of the deep fryer to allow excess oil to drain.
6. Remove food from the basket and place on paper towels to absorb any remaining oil.



Figure 4.2: The deep fryer basket filled with food, ready for frying, highlighting the 2-quart capacity and 1500 watts of power for crispy results.

Video 4.1: Elite Gourmet Deep Fryer in action. This video shows the deep fryer being used to cook various foods, demonstrating the adjustable temperature, lid with viewing window, and the basket's resting hook for draining oil.

Tips for Best Results:

- For optimal crispiness, ensure food is dry before frying. Pat excess moisture off with paper towels.
- Do not overcrowd the basket; fry in small batches if necessary.
- Change oil regularly for best flavor and performance.
- Consider frying outdoors or in a well-ventilated area to minimize lingering odors.

5. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your deep fryer.

Draining and Storing Oil:

1. Allow the oil to cool completely before handling.
2. Carefully remove the lid and heating element.
3. Lift out the inner container and pour the cooled oil into a suitable container for storage or disposal.

Cleaning:

- The frying basket and inner container are dishwasher safe.
- Wipe the exterior stainless steel housing with a damp cloth. Do not immerse the housing or control panel in water.
- The lid can be washed in warm, soapy water. Replace the odor filter as needed.
- Ensure all parts are thoroughly dry before reassembling or storing.



Figure 5.1: Removable enamel coated inner container, dishwasher-safe stainless steel frying basket, and lid with charcoal air filter and viewing window, designed for easy cleaning.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Deep fryer does not turn on.	Power cord not securely connected.	Ensure magnetic power cord is firmly attached to the unit and plugged into a working outlet.
Oil is not heating.	Temperature dial not set.	Turn the TEMPERATURE dial to the desired setting. The green HEATING light should illuminate.
Food is not crispy.	Oil temperature too low or basket overloaded.	Increase oil temperature. Fry in smaller batches. Ensure food is dry before frying.
Excessive smoke.	Oil is old or temperature is too high.	Replace old oil. Lower the temperature setting.

7. SPECIFICATIONS

Feature	Specification
Model Name	EDF2100
Brand	Elite Gourmet
Material	Stainless Steel
Color	Grey
Product Dimensions	20"D x 10"W x 7.5"H
Item Weight	2.34 Kilograms
Wattage	1500 watts
Oil Capacity	1.89 Liters (2 Quart / 8.2 cup)
UPC	717056128243

8. WARRANTY AND SUPPORT

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

Protection Plans: Additional protection plans may be available for purchase. Please check with your retailer for details on 3-Year, 4-Year, or Complete Protect plans.

