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› Elite Gourmet EDF1116 Electric Deep Fryer User Manual

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Model: EDF1116

1. INTRODUCTION

Thank you for purchasing the Elite Gourmet EDF1116 Electric Deep Fryer. This compact 1.2-quart deep fryer is designed for convenient and efficient frying of various foods. With its stainless steel construction and adjustable temperature control, it provides a reliable solution for preparing crispy dishes. Please read this manual thoroughly before initial use to ensure safe operation and optimal performance.



The Elite Gourmet EDF1116 Deep Fryer in a kitchen setting, demonstrating its use for preparing various fried foods.

2. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully.

- **DO NOT** touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, **DO NOT** immerse cord, plugs, or the appliance 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.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- The deep fryer features a magnetic, auto-release power cord designed to detach easily if pulled, preventing the unit from being accidentally knocked over. Ensure the magnetic connector is properly seated before operation.



The magnetic power cord provides a safety feature, detaching easily to prevent accidents.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your Elite Gourmet EDF1116 Deep Fryer:

- **Stainless Steel Housing:** The main body of the deep fryer.
- **Oil Reservoir:** Integrated container for frying oil.
- **Frying Basket:** With cool-touch handle and resting hook for draining.
- **Lid:** Stainless steel lid with cool-touch knob to minimize splatter.
- **Temperature Control Dial:** For adjusting frying temperature.
- **Power/Ready Indicator Lights:** Illuminates when heating and extinguishes when ready.
- **Magnetic Power Cord:** Detachable for safety.
- **Cool-Touch Handles:** On the sides of the unit for safe handling.



Restaurant Results at Home

Enjoy delicious & crispy foods
anytime with family & friends!

The deep fryer features a durable stainless steel housing.



The 1.2 quart capacity frying basket with a resting hook for easy draining.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Remove any protective films or stickers.
2. **Clean:** Before first use, wash the frying basket and lid in warm, soapy water. Wipe the interior and exterior of the deep fryer body with a damp cloth. Dry all parts thoroughly.
3. **Placement:** Place the deep fryer on a stable, heat-resistant, and dry surface, away from the edge of the counter and out of reach of children. Ensure there is adequate ventilation around the unit.
4. **Add Oil:** Pour cooking oil into the oil reservoir. Do not exceed the maximum fill line or go below the minimum fill line. The fryer has a 1.2-quart (4.8 cup) oil capacity.
5. **Connect Power:** Attach the magnetic power cord securely to the appliance, then plug the cord into a standard 120V AC electrical outlet.

5. OPERATING INSTRUCTIONS

1. **Preheat Oil:** Turn the temperature control dial to your desired frying temperature (adjustable from 265°F to 375°F). The Power indicator light will illuminate, and the Ready light will turn on during heating. The Ready light will turn off once the desired temperature is reached, indicating the oil is ready for frying.
2. **Prepare Food:** Ensure food items are dry before placing them in the basket. Excess moisture can cause oil to splatter.
3. **Load Basket:** Carefully place food into the frying basket. Do not overfill the basket, as this can lower oil temperature and result in soggy food.

4. **Lower Basket:** Slowly lower the frying basket into the hot oil. Use caution to avoid splattering.
5. **Fry Food:** Fry for the recommended time or until golden brown and cooked through.
6. **Drain Food:** Once cooked, carefully lift the basket and hook it onto the rim of the deep fryer to allow excess oil to drain.
7. **Serve:** Transfer fried food to a plate lined with paper towels to absorb any remaining oil.
8. **Turn Off:** When finished, turn the temperature control dial to the 'OFF' position and unplug the unit from the wall outlet.

Large Capacity **1.2QT BASKET**



Safe, Quick Release **MAGNETIC CORD**



The temperature control dial allows adjustment from 265°F to 375°F.

6. CLEANING AND MAINTENANCE

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

1. **Cool Down:** Always allow the deep fryer and oil to cool completely before cleaning. This can take several hours.
2. **Remove Oil:** Once cooled, carefully pour the used oil into a suitable container for disposal. Do not pour oil down the drain.
3. **Clean Basket and Lid:** The frying basket and lid are dishwasher safe. Alternatively, wash them in warm, soapy water and rinse thoroughly.
4. **Clean Housing:** Wipe the interior and exterior of the deep fryer body and oil reservoir with a warm, damp cloth and mild detergent. **DO NOT** immerse the main unit in water or any other liquid.
5. **Dry:** Ensure all parts are completely dry before reassembling or storing.
6. **Storage:** Store the deep fryer in a cool, dry place.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Deep fryer does not turn on.	Power cord not properly connected or unit not plugged in.	Ensure the magnetic power cord is securely attached to the unit and plugged into a working electrical outlet.
Oil is not heating up.	Temperature dial not set or unit not receiving power.	Check power connection. Ensure the temperature dial is set to a desired temperature above 'OFF'.
Food is soggy, not crispy.	Oil temperature too low or basket overloaded.	Allow oil to reach the correct temperature (Ready light off). Do not overload the basket; fry in smaller batches. Ensure food is dry before frying.
Excessive oil splattering.	Food contains too much moisture.	Pat food dry thoroughly before frying. Lower the basket slowly into the oil. Ensure the lid is properly placed during frying.

8. SPECIFICATIONS

- **Model:** EDF1116
- **Brand:** Elite Gourmet
- **Material:** Stainless Steel
- **Oil Capacity:** 1.2 Quarts (4.8 Cups / 1.1 Liters)
- **Wattage:** 1200 Watts
- **Adjustable Temperature:** 265°F to 375°F
- **Product Dimensions:** 7"D x 10"W x 8"H
- **Item Weight:** 1.73 kg
- **UPC:** 717056131649

9. WARRANTY AND SUPPORT

Elite Gourmet products are manufactured to the highest quality standards. For specific warranty information, product registration, or technical support, please refer to the warranty card included with your purchase or visit the official Elite Gourmet website. Keep your purchase receipt as proof of purchase for warranty claims. For further assistance, you may contact Elite Gourmet customer service through their official channels.

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and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question