

COSTWAY®



USER'S MANUAL

**Deep Fryer
EP24459US**

THIS INSTRUCTION BOOKLET CONTAINS **IMPORTANT** SAFETY INFORMATION. PLEASE READ AND KEEP FOR FUTURE REFERENCE.

Please give us a chance to make it right and do better!

Contact our friendly customer service department for help first.

Replacements for missing or damaged parts will be shipped ASAP!

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5 Star Rating



We would like to extend our heartfelt thanks to
all of our customers for taking time to assemble
this product and giving us valuable feedbacks.



Contact Us!

Do NOT return this item.

Contact our friendly customer service department for help first.



Before You Start

- ⚠ Please read all instructions carefully.
- ⚠ Retain instructions for future reference.
- ⚠ Separate and count all parts and hardware.
- ⚠ Read through each step carefully and follow the proper order.
- ⚠ We recommend that, where possible, all items are assembled near to the area in which they will be placed in use, to avoid moving the product unnecessarily once assembled.
- ⚠ Always place the product on a flat, steady and stable surface.
- ⚠ Keep all small parts and packaging materials for this product away from babies and children as they potentially pose a serious choking hazard.

IMPORTANT SAFEGUARDS

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

1. Read all instructions before operating.
2. Do not touch hot surfaces. Use handles or knobs if applicable.
3. Remove all packaging plastics and other materials from unit before operating.
4. Wash all removable accessories before using for the first time.
5. To protect against electrical shock, do not immerse cord, plug or appliance itself in water or other liquids.
6. Close supervision is necessary when appliance is used by or near children.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any control to OFF position, then remove plug from wall outlet.
14. Oversized foods or metal utensils must not be inserted in the appliance as they may cause fire or increase the risk of electric shock.
15. A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls and the like when in operation.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
17. Extreme caution should be exercised when using containers constructed of other material other than metal or glass.
18. Do not store any materials other than manufacturer's recommended accessories in this unit when not in use.
19. Do not place any of the following materials in the unit: Paper, cardboard, plastic and / or similar non-food materials.

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

CLEANING THE DEEP FRYER

1. Remove the lid and basket.
WARNING: Before cleaning the deep fryer, make sure that it is disconnected from the power outlet, make sure the unit and the oil has completely cooled. Oil retains its temperature for a long period after use. Do not attempt to carry or move the deep fryer while the oil is hot.
2. Wait for the fryer to cool, lift out the Control Box Assembly & Heating element.
3. Remove the oil pot and pour out the oil. It is recommended to filter the oil after each use if you are to re-use the oil again.
4. After removing the oil pot, the fryer can be divided into several separate assemblies for cleaning.
5. The oil pot and the basket and the oil container can be immersed in water for cleaning.
6. The Control Box & Heating Element should be wiped clean with absorbent paper towels. Then use a damp cloth and a mild soap to clean.
WARNING: Do not immerse the Control Box & Heating Element into water to clean.
7. Thoroughly dry all parts.
Note: Do not use abrasive scrubbing brushes or chemical cleaners to clean the unit.

FRYING GUIDE

The frying times given in the chart are only a guide and should be adjusted accordingly to the quantity of food being fried.

FOOD	Temp. °F/°C	Weight (ounces)	Estimated Time
Shrimp	302°/150°	8	3-5 minutes
Onion	302°/150°	5	3-4 minutes
Mushrooms	302°/150°	10.5	6-8 minutes
Fish Fillet	302°/150°	8	5-6 minutes
Fish Fillet in batter	302°/150°	14	6-8 minutes
Fish Cakes or Balls	302°/150°	14	6-8 minutes
Sliced Meat	338°/170°	14	7-10 minutes
Steak	338°/170°	14	7-10 minutes
Chicken Strips	356°/180°	18	7-10 minutes
French Fries (1 st time)	374°/190°	18	6-10 minutes
French Fries (2 nd time)*	374°/190°	8	3-5 minutes

*French Fries being fried a 2nd time will be lighter and crispier.

AFTER THE FOOD IS FRIED:

1. Make sure to turn the temperature control knob to the OFF position and unplug the deep fryer.
2. Once food is done cooking, remove the lid, and hang the basket on the hook and let excessive oil drip into the oil pot.
Warning: Removing the lid will release hot steam. Take extreme care when handling. Keep face and bare skin clear of the steam.
3. Take out the basket after the excess oil has drained. **Do not touch the basket while it is still hot. Always use the cool handle.**
4. Place the food on a paper towel lined baking sheet to allow any remaining oil to drain away.
5. Place the basket into the deep fryer.
6. Do not move the deep fryer until it has cooled entirely.
7. Make sure the unit has completely cooled, then clean it up and store it away.

KNOW YOUR DEEP FRYER

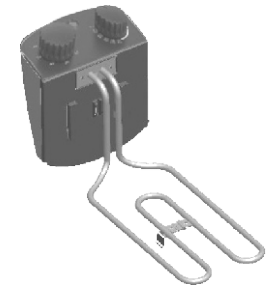
- Lid with viewing window



- Frying Basket with cool-touch handle.
- Drain Support.
- Do not fill the basket more than halfway



- Submergible heating element with temperature control knob.
- RED Power light.
- Do not immerse water.



- Enameled oil tank container.
MAX and MIN level markings are marked on the inside of the tank.



DEEP FRYER CONTROL

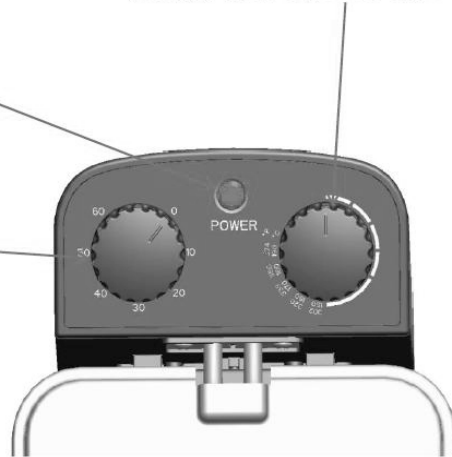
Ready Indicator Light:

NOTE: This light will cycle ON and OFF as the thermostat cycle to maintain the correct temperature of the oil

Temperature Control Knob:
Setting from 302°F to 374°F

Timer Control Knob:

Setting from 0 to 60 minutes



RECOMMENDATIONS

1. Always place the deep fryer on a stable surface and keep all flammable materials away from the unit during operation.
2. Make sure that the deep fryer is never near or on a switched-on stove or cooking surface.
3. Before you use the deep fryer, it must be filled with the required amount of oil or fat. ****Never use the deep fryer without oil or fat because this could damage the unit.****
4. **Never move the deep fryer during use.** The oil becomes very hot. Wait until the unit and the oil have cooled down completely before moving.
5. This deep fryer is protected with a thermal safety device which switches the machine off automatically if it overheats.
6. Never immerse the appliance in water.
7. Never leave the deep fryer unattended while in use.
8. Always ensure the safety of children if they are near the deep fryer.
9. If the deep fryer and/or cord are damaged, they must be repaired by a professional service department. Do not try to repair the unit yourself or replace the damaged cord. This requires special tools.
10. Be sure not to damage the heating element. (Do not bend or dent.)
11. The electrical component is equipped with a safety heat switch, which ensures that the heating element can only function when the element is correctly placed on the fryer.
12. In the case of overheating, the thermal protective device will switch off the fryer automatically. This device is a small red button found either on the underside of the electrical component, or in the cord storage compartment. It can be re-activated by pushing the button in again with a pointed object (e.g. a pen).
****Disconnect from power outlet before re-activating!**

OPERATING INSTRUCTIONS

- Make sure the Deep Fryer is UNPLUGGED.
- Place the control box into the oil pan. Make sure the control box is secured properly and the small **black safety switch** is activated. Otherwise the fryer will not power on properly.
- Remove the frying basket and allow it to hang and rest on the backside of the oil pan.
- Use only good quality frying oil such as Peanut oil, Vegetable oil, pure Corn oil, Sunflower oil, Canola oil, or Light Olive oil. (Do not mix oils.)
- Fill oil into the oil container approximately between the MIN marking and the MAX marking.
- **Do not fill over the MAX marking or lower than the MIN marking.**
- Make sure the temperature control knob and timer control knob are set to the OFF or 0 position.
- PLUG the power cord into an outlet.
- Move the Thermostat knob to desired temperature and move the Timer knob to desired time setting according to the particular recipe you are using. The RED indicator light will turn on.
- While the oil is preheating, prepare the food that is to be fried.
- When the oil has reached the set temperature, the RED light will turn off.
NOTE: The red ready light will cycle On and Off with the thermostat to maintain the preset temperature.
- When placing the food into the basket, make sure it is as dry as possible. Do not add moist, frozen, iced, or wet food, it may cause HOT OIL SPLATTER.
- When frying Frozen food, clear off any ice particles and thaw food thoroughly.
- Do not overfill the basket.
- Lower basket of food into hot oil and cover fryer with lid.

WARNING: DO NOT TOUCH THE CONTROL KNOB DURING THE FRYING PROCESS. HOT STEAM MAY BE RELEASED AND MAY CAUSE INJURY.

- When food has finished drying, remove the lid. Lift the basket up slowly out of the hot oil and place the basket on the drain support located on the back of the fry basket.
- After the excess oil has drained, place the food on a paper towel lined baking sheet to allow any remaining oil to drain away.
- If you are frying more than one load, ensure the oil re-heats to the required temperature.