



XL Digital Deep Fryer

QUICK START GUIDE

Model HE380DF

BEFORE FIRST USE

- Place on level surface near a suitable outlet.
- Remove packing materials.
- Wash, rinse, and dry bowl, frying basket and cover.



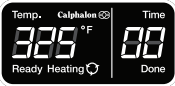
GETTING STARTED

- Insert bowl into deep fryer base, making sure basket hook is aligned to the front of the deep fryer (same side as Calphalon logo).
- Lower control assembly into base.
- Fill with oil to designated level marked on side of bowl.
- Attach handle to basket by squeezing handle bars and inserting.
- Attach the cord to the deep fryer and plug into outlet.

BEGIN COOKING



- Power on.
- The default settings are displayed.
- Select the desired temperature by pressing the **Temp. Select** button.



Temp.

- Press **Start/Cancel** to preheat oil.
- Deep fryer beeps when oil is ready.
- Fill basket 2/3 full.



Time

- Set the time, if desired, by pressing the **Time Select** button.
- Place basket on hooks over hot oil.
- Start the timer, if desired, by pressing the **Time Start/Cancel** button.
- Place cover over basket (cover can be placed on with basket in position for added safety).
- Lower basket of food into hot oil.
- When food is done, lift basket handle and hook basket onto the fryer rim.
- Allow hot oil to drain from foods prior to removal from deep fryer.
- Remove and drain cooked food.

TURNING OFF

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 - Press and hold the **power** button for 2 to 3 seconds.
 - Before storing, unplug the cord from both the wall outlet and the deep fryer.
 - Allow oil to **cool completely** before removing control assembly and before cleaning.
- After each use, strain oil through a filter or a double thickness of cheesecloth to remove the accumulated food residue.

FRYING TIMETABLE

Food Item	Approximate Time	Approximate Temperature
Chicken tenders (frozen)	3 to 5 minutes	375°F
Chicken (raw) Serving size pieces, battered	7 to 10 minutes	350°F
Donuts*	2 to 3 minutes	375°F
Egg Rolls (frozen)	5 to 6 minutes	375°F
Fish (frozen), battered	7 to 8 minutes	375°F
Fish (raw), battered	3 to 4 minutes	350°F
Onion rings (frozen), battered	4 to 5 minutes	375°F
Onion rings (raw), battered*	1 1/2 to 2 1/2 minutes	375°F
Potatoes (frozen) French fries	8 to 10 minutes	375°F
Potatoes (raw), French fries Remove and drain, then	3 to 4 minutes 3 to 4 minutes	325°F 375°F
Shrimp (frozen), battered	5 to 7 minutes	350°F
Shrimp (raw), battered	3 to 5 minutes	350°F
Vegetables (raw), battered	1 to 3 minutes	350°F

* These foods are best when fried in small quantities.

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QUICKSTART GUIDE TRI-FOLD (US)

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