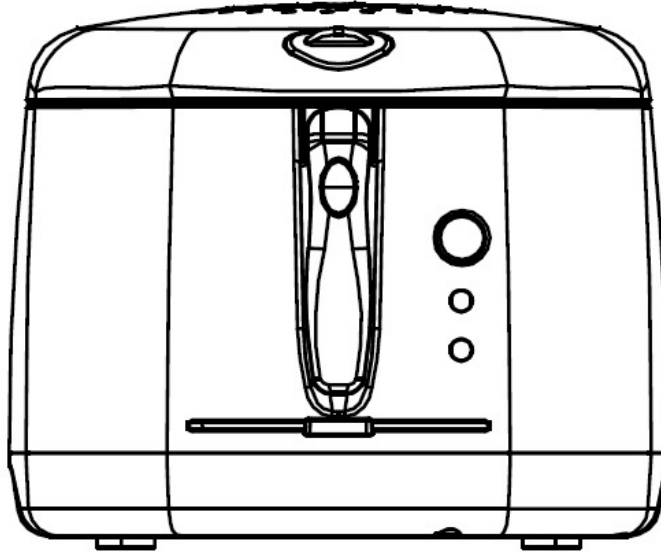




## DEEP FRYER

EWDF25W

**-HOUSEHOLD USE ONLY-**



**⚠ CAUTION:**

BEFORE USE, PLEASE READ AND FOLLOW ALL IMPORTANT SAFEGUARDS, PRECAUTIONS AND OPERATING INSTRUCTIONS.

## Table of Contents

<b>Safety Instructions</b> .....	<b>3-5</b>
<b>Parts and Features</b> .....	<b>6</b>
<b>Assembling &amp; Operating Instructions</b> .....	<b>7</b>
<b>Recipe</b> .....	<b>8-12</b>
<b>Cleaning and Maintenance</b> .....	<b>13</b>
<b>Warranty</b> .....	<b>14</b>

## What You Need to Know About Safety Instructions

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution and care must be exercised when installing, maintaining, or operating appliance.

Always contact your dealer, distributor, service agent or manufacturer about problems or conditions you do not understand.

### Recognize Safety Symbols, Words, Labels

#### **WARNING**

**WARNING**-Hazards or unsafe practices which **COULD** result in severe personal injury or death.

#### **CAUTION**

**CAUTION**-Hazards or unsafe practices which **COULD** result in minor personal injury.

### **IMPORTANT SAFEGUARDS**

#### **WARNING**

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

## **IMPORTANT SAFEGUARDS**

- 1) Read all instructions.**
- 2) This appliance is for household use only. Do not use outdoors.
- 3) Do not use this appliance for other than its intended use.
- 4) Before using for the first time, check if voltage indicated on the base of the appliance corresponds to the voltage in your home.
- 5) Do not turn the power on unless this appliance is properly assembled.
- 6) Close supervision is necessary when any appliance is used by or near children.

- 7) Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to authorized service center for examination, repair or adjustment.
- 8) The use of attachments or accessories not recommended or sold by the manufacturer may result in fire, electric shock or injury.
- 9) Unplug the appliance from the outlet when not in use, assembling and disassembling, and before cleaning. Make sure the appliance cools down completely before assembling, disassembling and cleaning.
- 10) Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 11) Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- 12) Never touch the hull before it cools down.
- 13) Do not remove the lid while steaming food.
- 14) Always keep the necessary amount of water in reservoir for use. Make sure not to go over maximum level and also not to go below minimum level.
- 15) Do not operate the appliance without any food or water.
- 16) Always clear the mixture of oil and water out of the tray every 35 min or so to stop the mixture from entering the reservoir.
- 17) Always put the lid on the steam container and make sure to match lid's handles to the steam container's handles.
- 18) Steam is hot. Handle carefully when removing the lid.



**WARNING:**

**To protect against electric shock, fire, and injury to persons, do not immerse main cord, plug or unit in water or any other liquid.**

 **WARNING:**

This product is equipped with a polarized plug (one blade is wider than the other blade) as a safety feature to reduce the risk of electrical shock. This three-pronged plug will fit into a polarized outlet only one way. This is a safety feature. If the plug does not fit, contact a qualified electrician.

Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the appliance or any extension cord used with this appliance. Do not attempt to defeat the safety purpose of the polarized plug.

## SAVE THESE INSTRUCTIONS



### CAUTION

To prevent burns or other personal injuries to children, read and follow all instructions and warnings.

#### PRECAUTIONS FOR USE AROUND CHILDREN

- Close supervision is necessary when this appliance is used by or near children.
- Do not allow children to operate or be near this appliance, as the outside surfaces are hot during use.
- Do not allow cord to hang over any edge where a child can reach it. Arrange cord to avoid pulling, tripping or entanglement.



- A- Removable Lid with see-through window
- B- Removable Frying Basket
- C- Removable Basket Handle
- D- Removable Non-Stick Cooking Pot
- E- The Body of the Fryer
- F- Temperature Control
- G- Temperature Indicator Light

**Specification:**

- Power Rating: 1600 Watts
- Voltage Rating: 120V~60Hz
- 2.5 L Oil Capacity
- Detachable & Non-stick Coated Oil Tank

- Cool Touch Base
- Adjustable Thermostat with Pilot Light

### ***Before First Use***

1. Remove all packing materials and literature.
2. If the appliance is being used for the first time, follow the cleaning instructions and clean the deep fryer first.

### ***How To Operate***

1. Place the unit on a flat sturdy surface.
2. Plug in the fryer.
3. Place approximately 2.5 qts of oil. NOTE: The level must always be between the min and max marks on the wall of the inner pot.
4. Set the temperature control to 300°F. Push the “On/Off” button to turn the fryer on. The “Power” and “Heat” indicator lights will illuminate.
5. When the oil has reached the appropriate temperature the “Heat” indicator will go off. (After approximately 5-7 minutes.)
6. Open the lid and unfold the basket handle. The handle should be straight out.
7. Set the temperature control to the desired temperature depending upon what you are cooking. The “Heat” indicator light will come on.
8. Put the food into the basket.
9. Slowly lower the basket into the oil, carefully watching that the oil does not overflow the inner pot.
10. Fold down the basket handle and close the lid.
11. As the temperature fluctuates inside the fryer, the “Heat” indicator light will go on and off.
12. When the food is done press the “On/Off” button. The “Power” indicator light will go off. Unplug the fryer.
13. Open the lid.
14. Raise the basket out of the oil and set on the edge of the inner pot to drain.

Fresh Cut Potatoes	350°F	10-13 Minutes
Frozen French Fries	350°F	8-12 Minutes
Chicken Pieces	325°F	15-20 Minutes
Fish Fillets	325°F	5-9 Minutes
Onion Rings	300°F	5-7 Minutes
Mushrooms	300°F	9-13 Minutes

## **RECIPES**

### *Almond Crusted Deep-Fried Mashed Potatoes*

#### *Ingredients:*

- 3 cups steamed and mashed potatoes
- 2 egg yolks
- 1 1/2 tbsp. flour
- 1 tbsp. grated parmesan cheese
- salt and pepper
- 2 egg whites combined with equal parts cold water
- 1 cup diced almonds

#### *Method:*

1. Fill the inner pot as directed. Preheat oil to 325°F. Place frying basket into oil.
2. Combine potatoes, egg yolk, parmesan cheese, flour, salt and pepper.
3. Roll mixture into 1 1/2 inch balls. Dip into egg white mixture and roll into almonds.
4. Fry in small batches. Place in frying basket and fry until golden brown for 2-3 minutes.

### **Apple Fritters**

#### *Ingredients:*

- 4 granny smith apples, core removed, peeled and cut into 1/4 " slices

#### *Dredging Mixture:*

- 1/2 cup powdered sugar + 1/2 cup cornstarch

#### *Batter:*

The batter should be the consistency of heavy pancake batter.

- 3/4 cup flour
- 1/4 tsp. vanilla extract dash of salt
- 1 whole egg + 1 yolk
- 3 tbsp. granulated sugar



*Method:*

1. Fill the inner pot as directed. Preheat oil to 300°F. Place frying basket into oil to preheat.
2. While preheating, combine all ingredients and mix well.
3. Dredge apples slices into mixture. Dip into batter, coating both sides. Batter should coat evenly and not run off.
4. Fry in small batches. Carefully place battered pieces into basket and lower into hot oil. Fry until batter is brown and crispy. Drain on paper towels.

***Banana Fritters***

*Ingredients:*

- 1 egg
- dash of salt
- 1 tsp. butter
- 1/2 tsp. vanilla
- 2 oz. orange juice
- 1 cup flour
- 4 oz. milk
- 2 oz. sugar
- 1 tsp. baking powder
- 2 ripe bananas (mashed and peeled)

*Method:*

1. Fill the inner pot as directed. Preheat oil to 300°F. Place frying basket into oil to preheat.
2. Combine egg, milk, butter, vanilla, juice, and banana into a bowl and mix well.
3. Add the flour and remaining dry ingredients to form a thick batter. The mixture should hold its shape when dropped into the hot oil.
4. Spoon batter into the hot oil, about 1 heaping tbsp. per fritter.
5. Fry in small batches until batter is golden. Lift basket and drain fritters on paper towels.

***Beer Battered Haddock***

*Ingredients:*

- 4-6 oz. haddock
- 1 quartered lemon
- 1 cup flour, seasoned with salt and pepper

*Batter:*

- 3/4 cup flour
- 1 tsp. salt

3/4 cup beer  
1 tbsp. shortening  
1/2 tsp. black pepper  
2 tsp. baking powder  
1 egg yolk

*Method:*

1. Make the batter by combining all the batter ingredients except the beer, in a shallow bowl and mix well. Add the beer 1/4 cup at a time, stirring well after each addition. Let the batter rest for about 20 minutes. Usually this causes the batter to thicken a bit. Thin with beer if needed.
2. Fill pot as directed. Place the fry basket in the oil to pre-heat. Set temperature to 325°F. When preheated, raise basket from oil and proceed.
3. Dredge fillets in seasoned flour. Dip both sides into batter. Place 2 fillets in the basket. Lower into oil and cook for 3-4 minutes until batter is golden and crispy.

***Breaded Onion Rings***

*Ingredients:*

2 medium Spanish onions, 1/4 inch rings  
1 cup flour seasoned with salt and pepper  
2 eggs beaten with 1 tsp. water  
2 cups bread crumbs  
1 tsp. salt  
1/2 tsp. black pepper  
1 clove garlic, finely minced  
3 tbsp. grated romano cheese  
2 tbsp. fresh parsley

*Method:*

1. Fill the inner pot as directed. Preheat as directed, turn on to 300°F and place frying basket into oil to preheat. Once preheated, raise basket from oil.
2. Dredge rings in flour. Dip into egg/water mixture. Press into seasoned crumbs to coat. Place rings into basket.
3. Lower the fryer basket into oil.
4. Fry in batches until golden and crispy.
5. Drain on paper towels and serve hot.

***Buffalo Style Chicken Wings***

*Ingredients:*

1 lb. chicken wings  
2 tbsp. melted butter or margarine  
1/2 cup chunky bleu cheese salad dressing  
1 cup Louisiana hot sauce  
2 tbsp. white vinegar  
celery and carrot sticks

*Method:*

1. Fill the inner pot as directed. Preheat oil to 325°F. Place frying basket into oil to preheat. Raise basket once preheated.
2. Combine hot sauce, vinegar, butter, and set aside.
3. Pat wings dry. Place wings in deep frying basket (fry in small batches) and carefully lower into the preheated oil.
4. Continue cooking until wings are well cooked and crispy. Turn the unit off.
5. Drain wings and transfer to a bowl, add enough sauce mixture to coat wings, place onto plate and serve with celery and bleu cheese on the side.

***Cinnamon-Raisin Doughnuts***

*Ingredients:*

2 1/2 cups flour  
1 1/4 cups sugar  
1/2 tbsp. salt  
1/2 cup milk  
1 package dry yeast  
3 eggs  
3/4 cup raisins  
1 tbsp. cinnamon

*Method:*

1. In a bowl, combine 1 cup flour, 1/2 cup sugar, and salt.
2. In a small saucepan, warm milk and 1tbsp. sugar to 85°F. If the liquid is too hot it will kill the yeast. Add yeast to warmed ingredients and allow to sit for 5 minutes.
3. Add yeast to flour and beat well for 3 minutes.
4. Add the eggs and oil and continue to beat for 2 more minutes. Stir in raisins and the remaining flour. Cover and allow to double in bulk for 45 minutes.
5. When almost doubled, prepare for frying. Fill and preheat according to directions.
6. After the dough has doubled, stir dough to release air.

7. Fry in small batches. Spoon 2 tbsp. of mix into the heated oil. Fry for 2- 3 minutes.
8. Drain on paper towels and roll into sugar and cinnamon mixture.

### **Corn Fritters**

#### *Ingredients:*

6 large corn on the cob, kernels removed

#### *Batter:*

3/4 cup flour

1/2 tsp. salt

1 egg + 1 yolk

1/4 tsp. white pepper

1/2 monterey jack cheese (shredded)

#### *Method:*

1. Fill the inner pot as directed. Preheat oil to 300°F. Place frying basket into oil.
2. Place corn into a bowl. Add the batter and mix well. The mixture should be very moist but not so fluid as to lose shape when placed into the oil.
3. Carefully spoon mixture into the hot oil. Deep fry in small batches until puffy and golden. Time will vary according to size, but 2" fritter should take about 3 minutes.
4. Test one to make sure the centers are completely cooked. Drain on paper towels.

## **Cleaning and Maintenance**

COMPLETELY CLEAN AND DRY ALL PARTS AFTER EVERY USE.

Be sure to unplug the appliance before cleaning. To protect against electrical shock, do not immerse cord, plug or unit in water or other liquid.

All plastic parts (other than the housing itself with control panel) are DISHWASHER SAFE. The user may do short cycle on their dish washer to clean these parts.

Never use harsh abrasives, caustic cleaners on the interior surface. Wipe dry with clean cloth. For stubborn stains, use a nylon or plastic scouring pad or a powdered, non-abrasive cleaner. Dry thoroughly before closing.

To clean the exterior finish, simply wipe with a clean damp, cloth. Re-fit the bowl after cleaning. This keeps the mechanism underneath covered. For all other parts, wash by hands and dry thoroughly.

# **SAVE THESE INSTRUCTIONS**

# **eWAVE**

## **Limited Warranty**

This **Ewave** product is warranted, to the original purchaser or gift recipient, to be free from any manufacturing defects under normal use and conditions for a period of one (1) year from the date of purchase as shown on retailer's receipt.

The obligation of **MC Appliance** under this warranty shall be limited to repair or replacement (at our option) during the warranty period, of any part that proves to be defective in material or workmanship under normal installation and use. The product is to be returned to **MC Appliance** or an Authorized Service Center **POSTAGE PREPAID**. A copy of the original receipt along with your name, address and phone number must accompany products returned. Include a description of the defect along with the date you purchased the product.

This warranty shall be invalid if the product is damaged as a result of misuse, abuse, negligence, defacement, destruction, accident, fire or other casualties or alterations in any manner. Improper repair, improper use of electrical voltages or currents, alteration of serial number, maintenance by any person or entity other than our own Service Facility or Center, or any use not in conformity with product instruction, shall render this warranty invalid.

**MC Appliance** assumes no responsibility for damage resulting from the use of this product in a manner or location other than that for which it was intended.  
**WARRANTY CONDITIONAL TO NORMAL AND NON-COMMERCIAL USE OF THIS APPLIANCE FOR DOMESTIC USE ONLY.**

For the nearest Authorized Service Center, contact:  
**Ewave** Customer Service: 1-888-775-0202  
Or visit our website at [www.mcappliance.com](http://www.mcappliance.com)