For your safety and continued enjoyment of this product, always read the instruction book carefully before using.
5.1.3.1 LARGE ITEM – As applied to a Deep Fryer or Cooker/Fryer, an individual food item weighing 5 lbs (2.27 kg) or more intended to be cooked whole.

54.18 A deep fryer or cooker/fryer intended for use with large items shall be provided with the following marking, or the equivalent and shall not appear on the cord tag:
   a) Indoor, countertop use only.
   b) Read all instructions before using.

WARNING – Burn hazard. Remove moisture and ice before cooking

56.12 Use instructions for a deep fryer or cooker/fryer intended for large items shall be provided and indicate the food types, sizes, preparation, and cooking times intended.

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

• Read all Instructions.
• Do not touch hot surfaces. Use handles or knobs.
• To protect against electric shock do not immerse cord, plugs, or (state specific part or parts in question) 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, and before cleaning the appliance.
• 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 the nearest authorized service facility for examination, repair or adjustment.
• The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
• Do not use outdoors (this item may be omitted if the product is specifically designed for outdoor use).
• 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 in 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.
• SAVE THESE INSTRUCTIONS.

Indoor, countertop use only.

Extreme caution must be used when moving fryer containing hot oil.

Be sure handles are properly assembled to basket and locked in place. See detailed assembly instructions.

Follow all instructions for removal of moisture/ice and thawing before cooking. The manufacturer shall provide use instructions for removing moisture/ice and thawing food loads.

Always cook with lid in closed position, except when frying French fries and high moisture foods. Ensure both the lid and vessel are completely dry after washing and before use.

The manufacturer shall provide explicit instructions for proper draining of a cavity when the appliance is intended to cook food items with cavities, such as poultry.
OVERVIEW OF THE COMPONENTS

This appliance complies with the UL-standard.

1. HEATING ELEMENT WITH CONTROL DIALS
2. GLASS COVER
3. OUTER FRYER BODY
4. INNER COOK POT
5. CARRYING HANDLES
   CAUTION: NEVER MOVE UNIT WHEN HOT
6. BASKET SAFETY HANDLE
7. FRYER/STEAMING BASKET

TROUBLESHOOTING

• Never turn unit on without first adding oil for frying or water for steaming or boiling.
• Never mix oil and water in unit.
• Ensure INNER COOK POT is completely dry before adding any liquid.
ASSEMBLY

1. Ensure that all cords are unplugged. Remove magnetic breakaway cord from back of control panel and outlet.
2. Wash all parts thoroughly with soap and warm water and allow to air dry.
3. Install INNER COOK POT into OUTER FRYER BODY.
4. Install HEATING ELEMENT with control dials into receiver. See image below. **NOTE:** Ensure it is fully seated in mounting base or unit will not work.
5. Install FRYER/STEAMING BASKET into inner COOK POT.
6. Place GLASS COVER on top of outer frying body with notched area over notched area for HEATING ELEMENT.
7. Attach magnetic breakaway cord to back of CONTROL UNIT.

HOW TO CLEAN

**CAUTION**
Allow unit to fully cool (room temperature) before performing any cleaning.

- Individual components are not dishwasher safe.
- To remove oil: First - it is important to allow oil to cool. It is then recommended that a syphon pump, designed for oil removal, be used to remove oil from inner pot. As an alternative, a ladle may be used to bail the oil. Any remaining oil can be removed from inner pot and placed in an approved container.
- Never wash the control panel with dials. Instead, wipe with a dry cloth or food-safe degreaser. The stainless steel element can be cleaned with warm soap and water and allowed to air dry.
- All other components can be washed.
- Confirm that all components are completely dry before using or placing in storage.
- We recommend that the unit be thoroughly cleaned prior to every use.
- Store all components in inner cook pot in a dry location when not in use.
HELPFUL HINTS

• We recommend that the lid stays on during use.
• The best oil to use is one with highest smoke temperature. Cottonseed and peanut oil are considered the best, but vegetable and canola oil can also be used.
• Anticipate to use two to four gallons oil for frying. DO NOT fill above maximum fill line located on inner cook pot.
• DO NOT use an extension cord with this appliance. It may overload an electrical outlet and will create a tripping hazard.
• Anticipate 50-60 minutes for oil to reach its maximum temperature of 400°F, which is the recommended initial setting to fry turkey.
• Ensure that CONTROL PANEL is fully seated in mounting base or unit will not work.
• After, fully cooled (under 100°F) oil can be filtered and refrigerated for use at another time per manufacturer’s product guidelines.

BASIC USE INSTRUCTIONS

Fryer / Steaming Basket Safety Handle Instructions

• IMPORTANT: Use protective equipment such as gloves or mitts when handling hot surfaces.
• CAUTION: NEVER touch the STEAMING BASKET when hot. Always use the SAFETY HANDLE when removing the STEAMING BASKET from the INNER COOK POT.
• Position the SAFETY HANDLE near the top edge of the STEAMING BASKET near the two basket hooks. (IMAGE 1)
• Lower the SAFETY HANDLE underneath the hooks. Rotate SAFETY HANDLE clockwise so it connects with both of the STEAMING BASKET hooks. Continue rotating the handle. The STEAMING BASKET will turn slightly inside the INNER COOK POT once the handle is locked into place on both sides. (IMAGE 2)
• IMPORTANT: Make sure the SAFETY HANDLE is locked into place on both sides before attempting to lift the STEAMING BASKET out of the hot oil.
• To remove, rotate the SAFETY HANDLE counter clockwise so it disengages with the STEAMING BASKET hooks.
BASIC USE INSTRUCTIONS

Thermostat and Timer Instructions

• Set temperature dial to desired temperature per recipe.
• Turn timer to maximum setting. Heating element is now activated. Red power light will be on. See image below.
• When green ready light turns on, oil is at desired temperature.
• NOTE: The unit can also be used without the timer. Turn the knob counter clockwise approximately 1/8" of a turn. This will lock the unit in the ON position. WARNING: Special attention needs to be given because unit will not turn off automatically.

Frying:

• Assemble unit per instructions.
• Add cooking oil to inner pot, 2-4 gallons of oil, ensuring NOT to exceed maximum fill line on inner pot.
• Please follow Thermostat and Timer Instructions.
• With the fry basket removed from inner pot, add food to be cooked in the basket.
• Use SAFETY HANDLE to carefully and slowly lower basket into hot oil. CAUTION: High-moisture or frozen food will splatter hot oil. Appropriate safety equipment should be used such as: apron, oven mitts and eye protection.
• Adjust timer to desired setting according to recipe. Bell will ring when time has elapsed.
• NOTE: For items that require short cooking time (3-5 minutes), a kitchen timer is recommended.

Steaming:

• Assemble unit per instructions.
• Add water to inner pot, 2-4 gallons of water, ensuring NOT to exceed maximum fill line on inner pot.
• Please follow Thermostat and Timer Instructions.
• With the fry basket removed from inner pot, add food to be steamed in the basket.
• Use SAFETY HANDLE to carefully and carefully place basket above the water line. CAUTION: Appropriate safety equipment should be used such as: apron, oven mitts and eye protection.
• Adjust timer to desired setting according to recipe. Bell will ring when time has elapsed.
• NOTE: For items that require short cooking time (3-5 minutes), a kitchen timer is recommended.

Boiling:

• Assemble unit per instructions.
• Fill bottom of inner cook pot with approximately two to four gallons of water.
• Remove FRYER/STEAMER BASKET.
• Please follow Thermostat and Timer Instructions.
• With basket removed, put cover in place.
• When water reaches a rolling boil, remove cover and install fryer/steamer basket using safety hook on basket handles and place into inner cook pot.
• Replace cover and adjust timer to desired time. Bell will ring when time has elapsed.
• NOTE: For items that require short cooking time (3-5 minutes), a kitchen timer is recommended.
GETTING STARTED WITH YOUR ELECTRIC FRYER

Ready to enjoy your deep fryer? Chard puts YOU in charge!

It’s easy to make some of the most delicious foods you’ve ever tasted with your Chard Deep Fryer. The large capacity gives you flexibility to cook for a hungry group. We’ve included some tips on the basics of deep frying items like turkeys, as well as steaming and boiling in larger quantities using precisely controlled temperatures. You may want to try your own unique twists and techniques. OK…let’s get cooking!

Deep Frying:

It’s hard to find anything more moist and delicious than perfectly prepared fried foods. From meats to seafood to vegetables and even desserts, deep frying is a crowd pleasing way to enjoy a meal for a large gathering.

Chard continues to express the need for caution and safety. With that in mind, here are some helpful hints.

Temperature control is very important when frying correctly. Your Chard Deep Fryer features a temperature and automatic timer gauge to help put you in control. Pay careful attention to make sure the items are cooking thoroughly. Different foods have different cook times. The goal is a golden brown exterior and moist, thoroughly cooked interior.

Ideal Temperature for:

- French Fries - 350°F
- Fish - 325-350°F
- Doughnuts, etc. - 325°F

Deep Frying Turkeys:

This has become enormously popular, and why not? Your turkey can turn out moist and delicious in as little as 45 to 90 minutes. Here are some things to remember. The proper size turkey for this fryer is no larger than 18 pounds, otherwise you will risk spilling the hot oil. Too large a bird also risks an unevenly cooked product. Do not start frying with a bird that is still frozen, as that also leads to uneven cooking, and frozen water droplets may splatter. You can cook a whole turkey, or just a turkey breast. Heat the oil to 365°F. Place the turkey in the supplied basket and lower carefully using the supplied hook tool. Wearing protective gloves and glasses is always a good idea for safety. Cook times will vary on size of the bird. The internal temperature will be 175°F when fully cooked.
How can I tell if my oil shouldn’t be reused?

- If it smokes at a low temperature
- If it smells and/or tastes bad
- If it has darkened appreciably
- If it has thickened up or forms a froth

Other Hints:

- Don’t fry too much at a time: it causes the temperature to sink and the product to become limp or dry.
- If you have fried fish in the oil, you can expect other items fried in the same oil to acquire a fishy taste. Ideally you should use different oils for different products.
- Never salt food or add liquid flavorings over the oil.
- Clean the fryer after every use.
- Filter the oil at the end of the day and place in the refrigerator.

Using the Deep Fryer for Steaming:

What a delicious, healthy way to enjoy a complete seafood dinner and other great meals! Once again, our large capacity unit with temperature and time controls puts YOU in charge. Add approximately 8 to 12 liters of water (2-3 gallons) into the bottom of the cook pot. The heating mechanism will quickly heat the water to a perfectly prepared steam for cooking seafood, meats and vegetables—all at the same time. See instructions for properly affixing the cooking basket.

Using the Deep Fryer for Boiling:

This versatile unit can also be used for boiling a large quantity of items without using the cook basket. You can choose any vegetables, soups, even hard boiled eggs. Add sufficient water to boil desired products, being careful not to add past the fill line imprinted on the inner cook pot. You can preset the temperature for a rapid boil or slow boil. You can also use this product for slow simmer tasks like beer making. After use, let the unit cool and carefully wash per instructions noted earlier in this guide.
Deep Fried Turkey - Injected

Ingredients
- 10 to 14 lb. whole turkey
- 2/3 cup vinaigrette dressing
- 1/3 cup dry sherry
- 1 tablespoon lemon pepper seasoning
- 1 1/2 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon cayenne pepper

Preparation:
1. Remove the giblets and neck, rinse the turkey well with cold water and pat dry thoroughly with paper towels. It is very important to dry both outside and inside cavities.
2. In a medium mixing bowl, combine vinaigrette, dry sherry and seasonings together. Strain the marinade.
3. Inject the marinade in the turkey breast, thighs and legs using an injection syringe.
4. Marinade for at least 3 hours in a food-safe plastic bag in a refrigerator.
5. Drain the marinade completely from the turkey and discard marinade. Place the turkey in the fryer basket or on a rack, neck down.
6. Bring oil temperature to 375°F and very slowly lower the turkey into the hot oil.
7. The temperature will drop to approximately 350°F.
8. Fry about 3-4 minutes per pound, or about 35-42 minutes for a 10-14 lb. turkey.
9. Use a meat thermometer to ensure the turkey has an internal temperature of at least 170°F.
10. Carefully remove the turkey from the fryer and let sit for 15 minutes before carving.
Crawfish Boil

Ingredients

- 2 heads garlic, unpeeled
- 5 bay leaves
- 2 (3 ounce) packages dry crab boil
- 2 tablespoons kosher salt
- 2 tablespoons black pepper
- 2 large oranges, halved
- 4 large lemons, halved
- 2 large, whole artichokes
- 10-20 small red potatoes, washed
- 2 large white onions, sliced
- 2 lbs. of washed mushrooms
- 3/4 lb. fresh green beans, trimmed
- 2 lbs. smoked sausage, cut into 1/2 inch slices
- 4 lbs. live crawfish, rinsed

Preparation:

1. Add the garlic, bay leaves, salt, pepper, oranges, lemons, artichokes, and potatoes in the strainer basket and place into the water. Bring to a boil, then reduce to a simmer, and cook for 20 minutes. Stir in the onions, mushrooms, and green beans; cook 10 minutes more. Stir in the sausage; cook 10 minutes more. Carefully add the crawfish to the pot and return to boil, then simmer for about 5 minutes or until the crawfish shells are bright red and the tails pull out easily

2. Remove strainer basket from the pot and drain according to directions detailed earlier in this guide. Serve crawfish hot.
Steamed Lobster

Ingredients
- 4 live lobsters, 3/4 to 2 lbs.
- 4 wooden skewers
- Drawn butter

Preparation:
1. Please refer to instructions earlier in this manual that describe preparing the unit for steaming.
2. Add sea salt (to taste) to the water.
3. Bring the water to a boil and quickly add the lobsters, one at a time, to the pot and cover tightly. Steam the lobsters until cooked through, about 8 minutes for 3/4 to 1 lb. lobsters, about 10 minutes for 1 to 1 1/4 lb. lobsters, and about 11 minutes for 1 1/2 to 2 lb. lobsters. Lobsters are done when their shells are bright red and their meat is white.
4. Carefully remove the lobsters from the pot and let them sit for a few minutes before serving. Drawn butter is recommended.
WARRANTY

Your product is warrantied for one year from date of purchase against all defects in material and workmanship. Should your product prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. Please package your product carefully in its original box and packing material to avoid damage in transit. We are not responsible for any damage caused to the product in return shipment.) Under this warranty, we undertake to repair or replace any parts found to be defective.

This warranty is only valid if the product is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase. Send warranty card to:

EDF-15 / Chard 16 Quart Fryer
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