

# KITCHEN *Living*

## 14 Cup Deep Fryer USER GUIDE



Now that you have purchased a Kitchen Living product you can rest assured in the knowledge that as well as your 2 year parts and labor guarantee you have the added peace of mind of dedicated helplines and web support.

### AFTER SALES SUPPORT



800-365-6133  
ext. 107/120



[info@maxi-matic.com](mailto:info@maxi-matic.com)

MODEL EDF-3507, 8893-14

# 2

YEAR WARRANTY

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# Welcome

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Congratulations!

You have made an excellent choice with the purchase of this quality Kitchen Living product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of ALDI.

We want you to be completely satisfied with your purchase so this Kitchen Living product is backed by a comprehensive manufacturer's 2 year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 2 year warranty period will be repaired or replaced free of charge provided that you have a satisfactory proof of purchase (keep your till receipt safe!). This does not affect your statutory rights. However, be aware that the warranty will become null and void if the product is found to have been deliberately damaged, misused or disassembled.

# General Information & Safety Instructions

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. This appliance produces heat. Do not use appliance on any surface that may be sensitive to heat damage.
4. Remove all packaging plastics and other materials from unit before operating.
5. Wash all removable accessories before using for the first time.
6. To protect against electrical shock, do not immerse cord, plug or appliance itself in water or other liquids.
7. Close supervision is necessary when appliance is used by or near children.
8. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
9. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Do not place any of the following materials in the unit: Paper, cardboard, plastic and / or similar non-food materials.
12. Some countertop and table surfaces, such as Corian®, wood, stone and/ or laminates, are not designed to withstand prolonged heat generated by certain appliances. It is recommended by countertop manufacturers and Maxi-Matic that a hot pad or trivet be placed under your Elite deep fryer to prevent possible damage to the surface.
13. Do not use outdoors.
14. Do not let cord hang over edge of table or counter or touch hot surfaces.
15. Do not place on or near a hot gas or electric burner, or in a heated oven.
16. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn control(s) to OFF position, then remove plug from wall outlet.
17. Oversized foods or metal utensils must not be inserted in the appliance as they may cause a fire or risk of electrical shock.
18. A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls and the like when in operation.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.
20. Extreme caution should be exercised when using containers constructed of a material other than metal or glass.
21. Always place the deep fryer on a stable surface and keep all flammable materials away from the unit during operation.
22. Make sure that the deep fryer is never near or on a switched-on stove or cooking surface.
23. 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.**
24. 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. Always contact our Customer Service Department for replacement parts.
25. Be sure not to damage the heating element. (Do not bend or dent.)
26. 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.
27. Do not overload the basket. For safety reasons never exceed the maximum quantity.
28. The oil level must always be between the MIN and MAX markings.
29. If the fryer has a removable pot, never remove it while the deep fryer is on.
30. The cooking times are given as guidelines only.
31. The oil must be filtered regularly and changed after 8 to 12 uses.
32. If you use solid vegetable shortening, cut it into pieces and melt it over slow heat in a separate pot beforehand, then slowly pour it into the deep fryer pot. Never pour shortening directly into the deep fryer pot or basket as this will lead to deterioration of the appliance.
33. **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.**
34. **Never move the deep fryer during use.** The oil becomes very hot. Wait until the unit and the oil has completely cooled down before moving.
35. This deep fryer is protected with a thermal safety device which switches the machine off automatically if it over heats.
36. Extreme caution must be used when moving fryer containing hot oil.
37. Be sure handles are properly assembled to basket and locked in place. See detailed assembly instructions.
38. Never immerse the appliance in water.
39. Never leave the deep fryer unattended while in use.
40. Always ensure the safety of children if they are near the deep fryer.
41. **In the case of overheating, the thermal protective device will switch off the fryer automatically. This device is a small reset 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 resetting!**

**SAVE THESE INSTRUCTIONS  
THIS PRODUCT IS FOR  
HOUSEHOLD USE ONLY**

## Short Cord Purpose

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**NOTE:** A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

## Polarized Plug

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This appliance has a *polarized plug* (meaning one blade is wider than the other one), please follow the below instructions:

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only in one direction. 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.

This Appliance is intended for Household Use Only.

## Before First Use

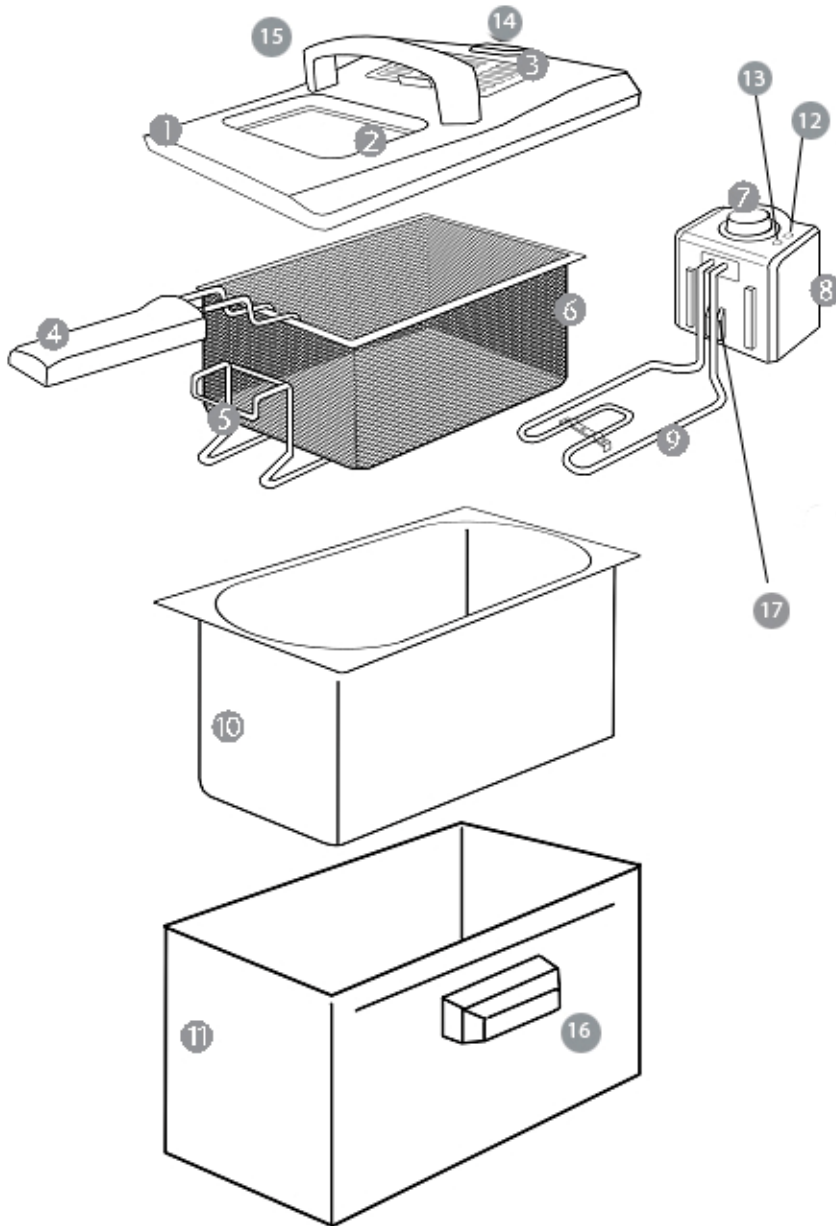
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- Remove all printed documents and any other packaging materials.
- Pull out all removable parts and wash gently with hot water.  
**Do not immerse the power cord and Control Box Assembly & Heating Element of the deep fryer into any liquids.**  
Dry all parts thoroughly before assembling.
- Do not operate the fryer without enough oil in the oil tank.
- The Deep Fryer should always be placed on a flat and stable surface where the power cord is out of reach from children and away from accidental entanglement.
- When you fry several different kinds of food, always fry the food that uses the lowest temperature setting first.
- Do not mix different types of oil for frying.
- Frying already pre-cooked foods may take less time to fry than completely raw food.
- Replace the oil after each 10-15 uses; or earlier if the oil becomes brown and thick.



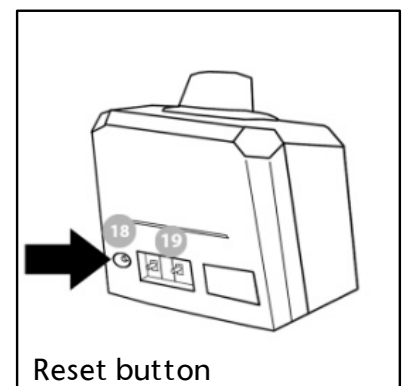
# Assembly & Parts List

In order to enjoy the features of your new Deep Fryer please take a few moments to go over these important features. It will help you understand and utilize your appliance to its full cooking potential.



- 1) Lid
- 2) Viewing Window
- 3) Filter Compartment
- 4) Basket Handle
- 5) Basket Drain Support
- 6) Wire Basket
- 7) Temperature Control Knob
- 8) Control Box
- 9) Heating Element
- 10) Removable Oil Tank
- 11) Main Body
- 12) Power Indicator Light(Red)
- 13) Temperature Ready Light(Green)
- 14) Filter Compartment Latch
- 15) Lid Handle
- 16) Main Body Handle
- 17) Safety Switch

**Reset Function:** Your appliance is equipped with safety features. To prevent overheating, the thermal protective device will switch off the fryer automatically. This device is a small reset button found either on the backside or underside of the electrical component, or in the cord storage compartment. It can be re-activated by pushing the button in again with a toothpick or non-metal object.



Reset button

# How to Use Your Deep Fryer

## ASSEMBLING/PREPPING YOUR DEEP FRYER FOR USE:

1. Make sure the Deep Fryer is UNPLUGGED when assembling.
2. Make sure the Temperature Control Knob is set to the OFF position.
3. Place main body (11) on a flat, stable surface.
4. Insert oil tank (10) into main body (11).
5. Align grooves of Control Box (8) with grooves found on the main body (11). This will properly engage the small Safety Switch and ensure proper activation. Push down firmly to secure. If Safety Switch is not properly engaged, the unit will not power on. (Figure A)
6. Fill Oil Tank with Vegetable oil.  
**NOTE:** The oil level should always be between the MIN and MAX level of the Oil Tank. (Figure B)  
Do not exceed the maximum fill line as boiling oil may overflow during frying and can cause severe burns.  
For best results we recommend vegetable oil.
7. To assemble handle (4), squeeze tines of handle together and insert into bracket of the wire basket.
8. Place wire basket (6) into oil tank (10) and allow it to hang and rest on the backside of the oil tank (10).

**NOTE:** Never use different types of oil at the same time as this may cause the oil to overflow.

MAX	14 CUPS/3.5Qt.
MIN	12 CUPS/2.9Qt.

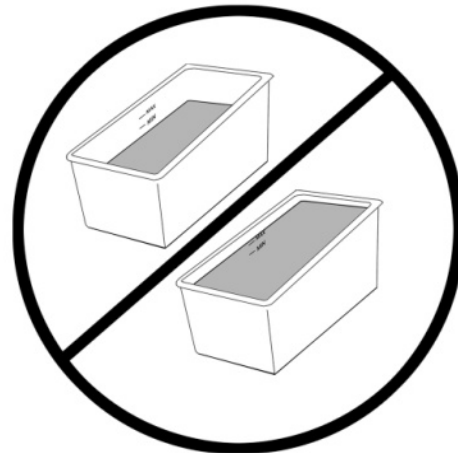


Figure B

## MAKE SURE TO ENGAGE THE SAFETY SWITCH:

During assembly, make sure the control box is secured properly to the slots on the back of the body frame. This will properly engage the small safety switch and ensure proper activation. Otherwise the fryer will not power on.

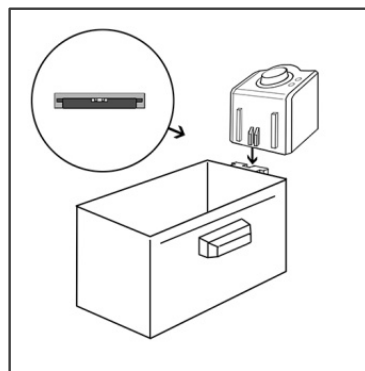


Figure A  
Safety Switch Alignment

# How to Use Your Deep Fryer

1. Attach the magnetic power cord to the inlet on the back of the control box.
  2. PLUG the power cord into an outlet.
  3. Move the Thermostat knob to desired temperature setting according to the particular recipe you are using. The RED and the GREEN indicator light will turn on.
  4. While the oil is preheating, prepare the food that is going to be fried.
  5. When the oil has reached the set temperature, the GREEN light will turn off.
- NOTE:** The GREEN ready light will cycle On and Off with the thermostat to maintain the set temperature. The RED power light will remain illuminated throughout use.*
6. When placing the food into the basket, make sure it is as dry as possible. Do not add water, ice or wet food, it may cause HOT OIL SPLATTER or FOAMING.
  7. When frying frozen food, clear off any ice particles and thaw food thoroughly.
  8. Do not overfill the basket. Reduce the quantity for frozen foods.
  9. Slowly lower basket of food into hot oil. Plunging the basket too quickly into the oil may cause it to overflow.

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

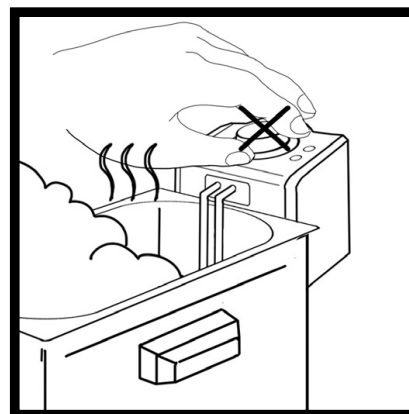


Figure C



# How to Use Your Deep Fryer

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## FRYING GUIDE:

FOOD	Temp. (°F)	Weight (ounces)	Estimated Time
Shrimp	285	8	3-5 minutes
Onion	285	5	3-4 minutes
Mushrooms	285	10.5	6-8 minutes
Fish Fillet	300	8	5-6 minutes
Fish Fillet in batter	300	14	6-8 minutes
Fish Cakes or Balls	300	14	6-8 minutes
Sliced Meat	340	14	7-10 minutes
Steak	340	14	7-10 minutes
Chicken Strips	360	18	7-10 minutes
French Fries (1 <sup>st</sup> time)	375	18	6-10 minutes
French Fries (2 <sup>nd</sup> time)	375	8	3-5 minutes

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

**NOTE: No matter what the recipe, food must be dried thoroughly before frying. Otherwise, the moisture may cause foaming of the oil and overflowing.**

# How to Use Your Deep Fryer

## AFTER FOOD IS FRIED

- Make sure to turn the temperature control knob to the OFF position and unplug the deep fryer.
- Once food is done cooking, remove the lid, and hang the basket on the hook and let excess 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 RELEASE. (FIGURE D)**

- Remove the basket and place the food on paper towels to absorb excess oil. **Do not touch the basket while it is still hot. Always use the handle.**
- After the excess oil has drained, place the food on a paper towel lined baking sheet to allow any remaining oil to drain away.
- Place the basket into the deep fryer.
- Do not move the deep fryer until it is cooled entirely.
- Unplug the power cord and place into storage if necessary.

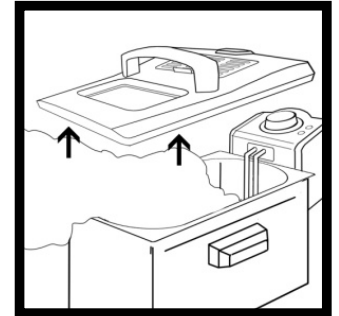


Figure D

## Care and Cleaning

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 separate components to clean.
5. The oil pot and the main body can be immersed into water to clean.  
**Note: Do not use abrasive scrubbing brushes or chemical cleaners to clean the unit.**
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: NEVER immerse the Control Box & Heating Element into water to clean**
7. Dry all parts thoroughly.



## HOW TO REPLACE THE FILTERS:

Your carbon filter (black piece) should be changed every 6 months.

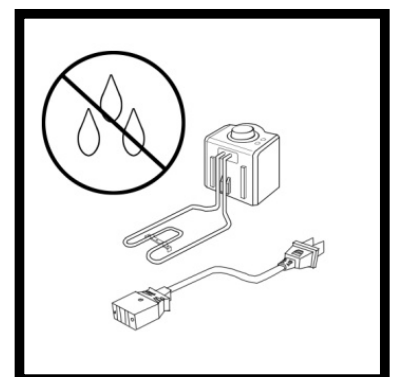
The oil filter (white piece) should be changed every 12 months.

- 1) Unclip and remove the filter cover.
- 2) Take out both white and black filter pieces.
- 3) Throw out old filters and replace with new filters. Make sure the White filter piece rests on the metal surface BELOW the carbon filter (black piece).

**NOTE:** Filters can be gently rinsed in warm soapy water as well and reused again. But it will need to be replaced after considerable amount of usage.

## STORING YOUR DEEP FRYER:

Always allow the appliance to cool completely before storing. Store the appliance in a dry location. Keep the power cord out of reach of children.



# KITCHEN *Living*

## 14 Cup Deep Fryer

**Your details:**

Name \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

 \_\_\_\_\_ E mail \_\_\_\_\_

Date of purchase\* \_\_\_\_\_

\* We recommend you keep the receipt with this warranty card

Location of purchase \_\_\_\_\_

**Description of malfunction:**

Return your completed warranty card to:

**MAXI-MATIC, USA**  
Attn: Customer Service Dept. (ALDI)  
18401 E. Arenth Ave.  
City of Industry, CA 91748  
info@maxi-matic.com

### AFTER SALES SUPPORT

  **800-365-6133**  [info@maxi-matic.com](mailto:info@maxi-matic.com)  
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Phone lines available Monday to Friday, 11am-8pm EST

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YEAR WARRANTY