



# PADERNO<sup>TM/MC</sup>

## **User Manual** **3.5-LITRE AUTO-DRAIN DEEP FRYER**

Model No. DEF012

Product No. 043-5268-2



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The Paderno™ 3.5-litre Auto-Drain Deep Fryer with user-friendly features and optimal cooking performance makes deep-frying easy and delicious!

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# IMPORTANT SAFETY INSTRUCTIONS

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**WARNING:** A risk of fire and electric shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions. When using electrical appliances, basic safety precautions should always be followed, including the following:

## IMPORTANT SAFETY INSTRUCTIONS

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1. Read all instructions before using. Save these instructions for future reference.
2. Hot oil can cause very serious burns. The appliance is hot during operation and retains heat for some time after being switched off. DO NOT touch hot surface such as oil tank and metal surface. Use handles or knobs after they are cooled down. Never move the appliance during use.
3. DO NOT operate this appliance if it has a damaged cord or plug, is not working properly, has been dropped or damaged, or is dropped into water. The appliance should not be repaired or opened by an unlicensed person. Refer to the "Our Guarantee" section regarding the product's warranty before returning the appliance to the point of purchase.
4. This appliance is not for use by children.
5. Close supervision is necessary when the appliance is used by or near children or by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
6. DO NOT operate unattended, and never leave the appliance unattended when connected to power outlet.
7. Unplug the appliance from power outlet after use, before filling and emptying oil, and before cleaning. Allow deep fryer to cool before attaching or removing parts, and before cleaning the appliance.
8. DO NOT operate appliance if supply cord is damaged. The appliance should not be repaired or opened by an unlicensed person.
9. The use of accessory attachments not recommended by the manufacturer may cause injuries and may damage the appliance.
10. DO NOT use outdoors.
11. DO NOT let the 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. Place the appliance on a surface that is resistant to heat.
14. Always attach the plug to appliance first, then plug cord in the wall outlet.
15. To disconnect, switch OFF, then remove plug from power outlet.
16. DO NOT use the appliance for other than its intended use.

17. Ensure the Handle is properly assembled to the Basket and locked in place. See detailed assembly instructions.
18. Extreme caution must be used when moving fryer containing hot oil or other hot liquids.
19. To protect against electric shock, DO NOT immerse the heater assembly, the cord or the plug in water or other liquid.
20. Damp food should be dried first. Remove any loose ice from frozen food. Close the lid during cooking of the food. Lower the basket with food into the oil gently. Beware of oil splattering when food is put into the oil.
21. Never obstruct the air outlet vent on top of the lid with any objects. Beware of the hot steam being released from the air outlet vent.
22. The oil in the oil tank must always be above the minimum oil level. Never operate the appliance without or insufficient oil in the oil tank.
23. Ensure that there is no flammable objects put over or close to the appliance. If the oil catches fire, unplug the appliance and close the lid. Never use water to extinguish the fire.
24. DO NOT operate this appliance if the lid and the tank are not free from water completely. Refer to the Cleaning Instructions for the best draining position of the lid.
25. SERIOUS HOT OIL BURNS MAY RESULT FROM A DEEP FRYER (COOKER/ FRYER, SKILLET, OR FRY PAN) BEING PULLED OFF A COUNTERTOP. DO NOT ALLOW THE CORD TO HANG OVER THE EDGE OF THE COUNTER WHERE IT MAY BE GRABBED BY CHILDREN OR BECOME ENTANGLED WITH THE USER.

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

## Technical Information

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### Polarized Plug

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This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, the plug will fit in a polarized outlet only one way. If the plug does not fully fit the outlet, reverse the plug and reinsert. If it still does not fit, contact a qualified electrician. DO NOT modify the plug in any way.

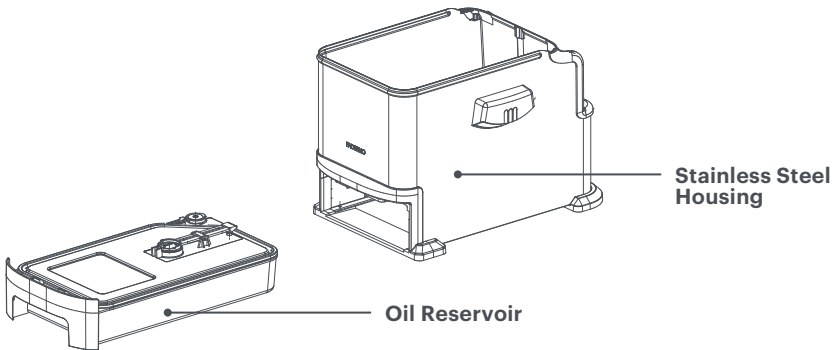
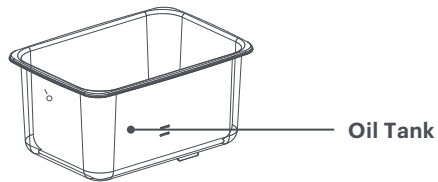
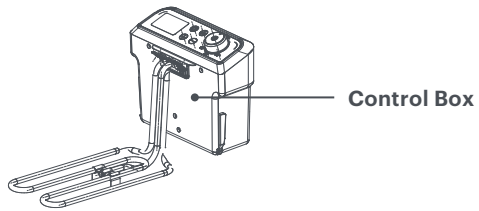
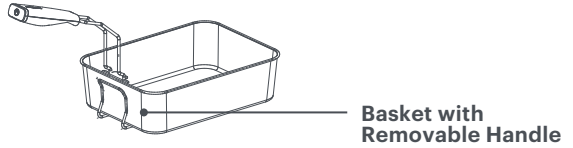
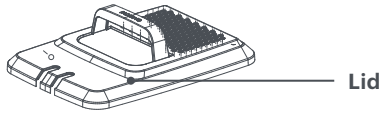
**NOTE:** A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

CAUTION: DO NOT use an extension cord.

### Electric Power

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If the electric circuit is overloaded with other appliances, your appliance may not operate. It should be operated on a separate electrical circuit from other appliances. If you are not sure the reason of overloading or cannot find a separate circuit, contact a qualified electrician.



**Note:** Product may vary slightly from illustration.

## Using Your Deep Fryer

Easily fry delicious, crispy foods with your Paderno™  
3.5-litre Auto-Drain Deep Fryer.

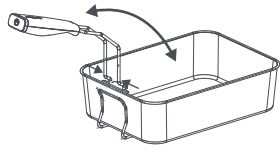
### Before First Use

Refer to the Cleaning & Maintenance section of this manual. Clean the appliance thoroughly before first use.  
**NOTE:** This deep fryer is designed for household and indoor use only. It is not intended for commercial use.

### ASSEMBLING THE BASKET HANDLE

This appliance features a Basket handle, which allows you to raise and lower the basket into and out of the oil. To attach handle to basket:

1. Hold handle over the basket as shown in the figure below. Gently squeeze the arms of the handle so they fit into the eyelets on the basket.
2. Rotate the handle towards the side of the basket. Push handle against side of the basket until it locks into place.



### HOW TO USE

1. Ensure that the Deep Fryer is unplugged from the power supply.
2. Place the Deep Fryer on a flat, dry surface such as a kitchen counter.
3. Remove the Lid.
4. Lift up the Basket and remove it from the fryer.
5. Pour oil into the oil tank until it reaches between 'MIN' and 'MAX' oil level mark indicated on the tank, approx. 3.5 litres (approx. 12 cups). Use a high quality oil with a high smoke point, such as canola oil or peanut oil. Never operate the fryer without oil or insufficient oil in the oil tank.
6. Put the Basket back into the oil tank and close the lid of the fryer.
7. Plug the Deep Fryer into an electrical outlet with the alternating current and voltage supply specified for the appliance: 120VAC 60Hz 1700W.
8. Layout of Control Panel:

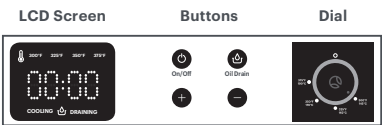


Fig. 8



**9. Power-on Mode:**

When power button is pressed and held for 1 second, the power button and "0:00" light up. All other buttons and icons light up for 1 second. Deep Fryer is then ready to use. If temperature setting is already selected using the dial prior to plugging the appliance in, proceed to preheating process.

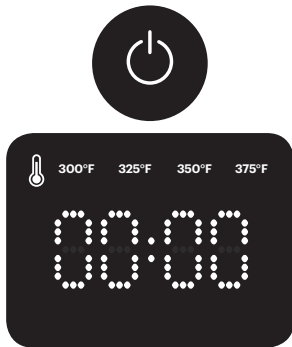


Fig. 9

**10. Setting the Temperature:**

Turn the Dynamic Control Dial to select a temperature setting. The temperature icon appears when the dial is turned from 0. The user can choose from 4 temperature settings: 300, 325, 350 and 375°F. The temperature will blink for 5 seconds and then proceed to preheating process.

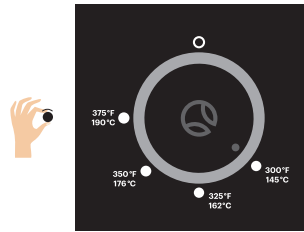


Fig. 10

**11. Preheating:**

The deep fryer will begin preheating the oil to the selected temperature 5 seconds after the selection is made. The thermometer icon will blink and the selected temperature (Fahrenheit) will remain steady. The segments will read "PRE" to indicate that the deep fryer is in the process of preheating. During heating, thermometer icon is solid and preset temperature value flashes.



Fig. 11

Once the desired temperature is reached, the thermometer icon will remain steady.

The segments will return to showing the timer. The fryer will beep 3 times.

**12. Frying:**

Place the food (ensure it is dry as possible) into the basket. Put the basket into the oil gently for cooking and close the lid. Do not cover the lid when frying fresh French fries and foods with high moisture content.

**13. Setting the Time:**

Press the "Plus"/"Minus" buttons to set the desired cooking time. "Plus" button increases cooking time in increments of 30 seconds. To increase time in increments of 1 minute, press and hold the button. "Minus" button decreases cooking time in increments of 30 seconds. To decrease time in increments of 1 minute, press, and hold the button. To go back to 0:00, continue press and hold the "Minus" button for 5 seconds. Timer can be set before or after you set the temperature. If the timer is

being set during preheating, the segments will switch back to timer as user clicks "Plus"/"Minus" and then switch back to "PRE" after 5 sec. User can also choose not to set the timer.

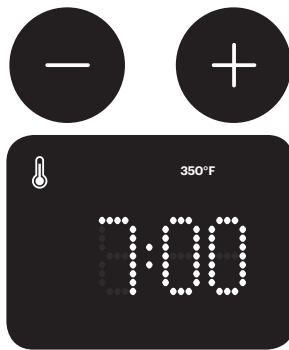


Fig. 13

- 14.** The timer countdown will start only when the oil has reached the chosen temperature for the first time. The countdown will commence 5 sec after the preheating process is completed and the alarm beeps 3 times. The user can increase or decrease the time after the countdown has started by pressing the "+" or "-" buttons. The time will change in increments of 30 seconds.



Fig. 14

15. "0:00" will appear on the display after timer countdown is completed. The fryer will beep three times. Press any button to turn off beeping. If the fryer is left on Power-on mode for 30 minutes after the time countdown is completed, the fryer will power off. If the time was not set, the fryer will retain 0:00 displayed until the dial is turned back to 0 or until the fryer has been in Power-on mode

for 3 hours before automatically powering off. If the user wishes to turn the power back on they must press the Power Button.

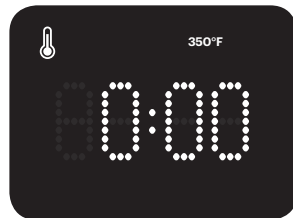


Fig. 15

16. Oil temperature and countdown time can be adjusted anytime.
17. When the cooking process is finished, open the lid and lift up the basket to rest on the hook. This allows the excessive oil to drop into the oil tank. The food is then ready to serve. To avoid early degradation of oil, do not add salt or spices to food is sitting in basket above the oil or during frying.
18. When the cooking is finished, turn off the fryer by holding power button for 2 seconds.
19. Unplug the appliance to disconnect the power supply.
20. The digital controller of this appliance prevents oil temperature from rising too high. If the fryer does not heat up, it is possible that the oil is overheated, and an error code will be displayed on the LCD screen. One situation is that the fryer has been operated without oil or insufficient oil in the

oil tank. Unplug the appliance and cool down the oil before using the appliance again. Check the error code table for troubleshooting. Call service centre if the error remains after unplugging and plugging in the power cord.

21. There is also a protection device on the heater assembly to ensure that the fryer operates only when the heater assembly is positioned properly in the fryer. Check the position of the heater assembly if the fryer does not operate.

22. Change cooking oil in your appliance after frying 8 times.
23. During operation, deep fryer can be turned off by holding the power button for 2 seconds.

**Frying Guidelines**

The frying time and temperature chart below is for reference only and should be adjusted for different quantities of food and your own taste:

| Food          | Quantity           | Frying Temperature | Frying Time (minutes) |
|---------------|--------------------|--------------------|-----------------------|
| Fresh Fries   | 1000 g (2 lb 3 oz) | 375°F (191°C)      | 10-13                 |
| Frozen Fries  | 800 g (1 lb 8 oz)  | 375°F (191°C)      | 8-12                  |
| Chicken Piece | 600 g (1 lb 5 oz)  | 375°F (191°C)      | 12-20                 |
| Shrimp        | 600 g (1 lb 5 oz)  | 350°F (177°C)      | 3-5                   |
| Onion Rings   | 600 g (1 lb 5 oz)  | 350°F (177°C)      | 2-3                   |
| Donuts        | 500 g (1 lb 2oz)   | 350°F (177°C)      | 2-4                   |
| Mushrooms     | 500 g (1 lb 2oz)   | 350°F (177°C)      | 2-3                   |
| Fish Fillet   | 600 g (1 lb 5 oz)  | 325°F (163°C)      | 5-7                   |

### Safe Frying Information

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To ensure a safe and enjoyable frying experience, please read carefully before using your deep fryer and observe all instructions. Here is a list of **important safeguards relating to water content in the oil** and how to avoid oil splattering, overflow and/or popping resulting from excess water trapped in the oil:

1. Read and follow **all** important safeguards and operating instructions before using your deep fryer.
2. Ensure the lid, heater assembly and oil tank are **completely dry** after washing and before use.
3. **Dry wet foods with paper towels and remove loose ice** from frozen foods before frying.
4. Always use the fryer on a **stable counter top** and keep it stationary during frying, cooling and the draining process.
5. **Do not move the fryer around or agitate the hot oil** inside immediately after frying.
6. Adding or removing foods from the oil should be handled with care to avoid oil splattering.
7. When the lid is removed, **do not let condensation drip back** into the oil tank.
8. Oil picks up water with use, so **drain the oil regularly**, such as after every 3 uses.
9. **Drain the oil immediately after frying foods with a lot of water content**, such as fresh or frozen chicken or potatoes, and if lots of food residues are left in the bottom of the oil.
10. **Frying foods with the lid off** under the hood minimizes water content trapped in oil.
11. **Replace oil** if one of the following conditions occurs:
  - Excessive smoking at normal temperature
  - Strong oil discoloration
  - A rancid smell
  - Excessive foaming around the frying foods
12. The filtered oil should be stored in a **cool dark place** but **never in a refrigerator**.

## Oil "Auto-Drain" System

1. If the dial is at 0, the user can press the "Auto Drain" button, which will light up.



Fig. 1

2. Once the "Auto Drain" button has been pressed, the word "COOLING" will appear on the screen and the temperature icon and preset temperature (Fahrenheit) will disappear. "COOLING" will remain on the screen until the oil has reached a cool enough temperature for draining into the reservoir. This process may take up to 1 hour.

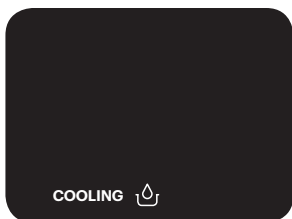


Fig. 2

3. Once the draining process starts, the word "DRAINING" appears on the screen and the Auto Drain icon flashes. This process may take up to 1 hour.

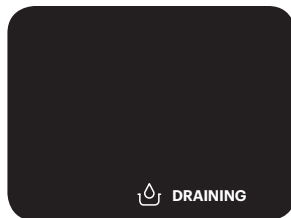


Fig. 3

4. When the draining process is done, the word "DRAINING" will disappear, the alarm will beep, and the deep fryer will turn off. If the user wishes to turn the power back on, they must press the Power Button.
5. Never use the handle to overturn oil tank to drain oil.

## Cleaning and Maintenance

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**Note:** Stainless Steel Oil Tank, Lid and Oil Reservoir are dishwasher safe.

### Cleaning

1. Always unplug the appliance and let the appliance and oil cool down to room temperature before cleaning.
2. Remove the lid and basket from oil tank.
3. Lift up the heater assembly from the fryer. Then lift up the oil tank by holding the rim of the tank. Be careful when there is oil in the tank. Drain the oil from the tank to a suitable container.
4. The basket, lid, oil tank, oil reservoir and main body can be washed in warm water with soap. Dry the parts thoroughly after cleaning. Never use sharp object to remove the dirt as it will damage the surface of the part.
5. Never immerse the heater assembly into water. Clean the outer surface of the heater assembly including the heating element only by a damp cloth.
6. After cleaning, reassemble the components for the deep fryer. Make sure the heater assembly is positioned properly in the deep fryer otherwise it will not operate.
7. Ensure both the lid and oil tank are free from water after washing and before use.

The appliance should not be repaired or opened by an unlicensed person. Refer to the "Our Guarantee" section regarding the product's warranty before returning the appliance to the point of purchase.

### Disposal of Appliance

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DO NOT dispose of this product in household waste. Many parts of this product are recyclable. Dispose of as per the requirements of your local municipality.

Troubleshooting

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Use the error code table below to troubleshoot issues with your Deep Fryer. When these errors occur, the Deep Fryer will not operate. If the issue continues to occur, contact customer service as outlined in the warranty terms. The appliance should not be repaired or opened by an unlicensed person.

| Error Code | Cause                    | Solution  |
|------------|--------------------------|---|
| E1         | Fryer Malfunction Error  | Contact Paderno Customer Service<br>1-800-263-9768 or<br>email: customer.service@padinox.ca   |
| E2         | Fryer Malfunction Error  |   |
| E3         | Oil Temperature Overheat | 1. Turn the fryer OFF. Unplug the power cord from the receptacle.<br>2. Check to ensure oil tank has sufficient oil & fill if necessary.<br>3. Plug power cord back in, turn fryer ON, and try using the fryer again.<br>4. If the error code re-appears after following these steps, please contact Paderno Customer Service 1-800-263-9768. |



## Our Guarantee

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If you experience any issues with your Paderno™ 3.5-Litre Auto-Drain Deep Fryer, please refer to the warranty terms below to determine the corrective course of action.

### 2-Year Limited Warranty

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Padinox Inc. ("Paderno") has been fuelling your passion for cooking since 1979. This iconic Canadian brand gives you outstanding durability and performance, so you can concentrate on the important things, like what to make next.

That's why we stand by all our products! Starting from the date of purchase, Paderno warrants that your Kitchen Appliance is free from any manufacturing defects in materials or workmanship for a period of 2 years.

This warranty is only offered on Paderno appliances sold and used in Canada. The Paderno warranty covers all costs related to restoring the proven defective product through the repair or replacement of any defective part and necessary labour so that it conforms to its original specifications. A replacement product may be provided instead of repairing a defective product at Paderno's discretion.

The Paderno warranty does not apply to appliances that have been used commercially or in non-household applications. The warranty does not cover damages resulting from misuse or abuse of the product and/or uses inconsistent with this Use and Care manual, attempts at repair, theft, use with unauthorized attachments or failure to follow the instructions provided with the product. This warranty becomes void if attempts at repair are made by non-authorized third parties and/or if spare parts, other than those provided by Paderno, are used. You may also arrange

for service after the warranty expires at an additional cost. **There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness (or those provided for by law) are limited in duration to the period of coverage of this express written limited warranty.**

#### CONTACT:

If you have any trouble with the product during the warranty period, please visit us online at **www.Paderno.com** or contact us at: **1-800-263-9768** or via email **customer.service@padinox.ca**

Padinox Inc. Toronto Canada M4P 2V8

**A receipt indicating the purchase date is required for any claims, so please keep it in a safe place.** We recommend that you register your product on our website **<https://www.paderno.com/pages/product-registration>**

Although greatly appreciated, the product registration is not required to activate any warranty and product registration does not eliminate the need for the original proof of purchase.



Cook. For life.

Valued by professional chefs and passionate home cooks alike, PADERNO™ offers an exceptional level of durability and performance guaranteed.

Connect with us at [paderno.com](http://paderno.com) to learn more and register your product.

For questions and concerns, please contact:  
[Customer.service@padinox.ca](mailto:Customer.service@padinox.ca)  
1-800-263-9768