

Cuisinart®

INSTRUCTION AND
RECIPE BOOKLET



Compact 2-Litre. Deep Fryer

CDF-130A

For your safety and continued enjoyment of this product, always read the Instruction Book carefully before using.

CONTENTS

Important Safeguards.....	2
Important Safety Tips	3
Parts and Features	4
Operating Instructions.....	5
Filtering and Changing the Oil.....	6
Cleaning and Maintenance.....	6
Safety Features.....	6
Tips and Hints	7
Frying Frozen Foods.....	7
Deep-Frying Guide	8
Recipes	9
Warranty.....	12

IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. 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. Extreme caution must be used when moving the Cuisinart® Compact 2-Litre. Deep Fryer if it contains hot oil or other liquids.
3. Do not touch hot surfaces. Use handles and knobs.
4. To protect against electric shock, do not immerse heating element, cord, plug or deep fryer in water or other liquids.
5. This appliance is not for use by children. Close supervision is necessary when any appliance is used near children or individuals with certain disabilities.
6. Never leave appliance unattended when it is connected to the power outlet.
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 the nearest Cuisinart Certified Consumer Service Centre for examination, repair or adjustment.
8. The use of attachments not recommended or sold by the manufacturer may result in fire, electric shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Do not operate under cabinets.
13. The appliance will automatically shut off if operation exceeds 12 minutes without oil. If this occurs, resetting of the appliance is required.
14. If appliance still does not function after following reset instructions, please contact a Cuisinart Certified Consumer Service Centre for assistance.
15. Be sure handles are properly attached to basket and locked in place. See detailed assembly instructions.
16. Do not use this appliance for other than its intended use.
17. Periodically check for looseness of screws or nuts and retighten them.
CAUTION: Overtightening can result in stripping of screws or nuts or cracking of handle or feet.
18. Do not exceed 60 minutes ON time within a period of 2 hours.
19. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
20. The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
21. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
22. Children should be supervised to ensure that they do not play with the appliance.
23. This appliance is intended to be used in

household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

CAUTION: To prevent damage to countertop or tabletop finish, use a nonflammable, heat-resistant coaster or placemat between the appliance and the countertop or tabletop surface. Never place on carpet, furniture, or other combustible materials.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY TIPS

1. Always keep lid closed while deep fryer is cooking food. Use basket handle to raise and lower basket. After removing lid, always raise basket out of hot oil, rest on basket hook and allow food to drain for 10 to 20 seconds.
2. BEWARE OF STEAM WHEN OPENING LID.
3. Wet food should be dried first with paper towels. Remove loose ice from frozen foods. Close the lid when frying. Beware of oil splattering when food is put into the oil.
4. Keep appliance at least 10cm away from walls or other objects during operation. Do not place any objects on top of appliance while it is operating.
5. Be sure oil container is filled to at least the minimum oil level. Do not fill above the maximum. Do not operate appliance without oil or with an insufficient amount of oil. Never pour oil into heated oil container.
6. Do not operate this appliance if the lid and the oil container are not completely dry.
7. Keep this fryer out of reach of children while in use and away from edges of countertops, where it could be pulled off or pushed over by children.
8. DO NOT use any solid/hydrogenated oil, olive oil, grapeseed oil, shortening or lard in this deep fryer. DO NOT MIX OILS as they may have different smoke points. USE GOOD QUALITY oil that has a smoke point of 200°C or higher.

PARTS AND FEATURES

- 1. Lid with Handle
- 2. Basket with Detachable Handle
- 3. Heating Element
- 4. Power ON Indicator Light
- 5. Oil Ready Indicator Light
- 6. Oil Container
- 7. Brushed Stainless Steel Body
- 8. Reset Button
- 9. Temperature Control Knob
- 10. Power ON Indicator Light



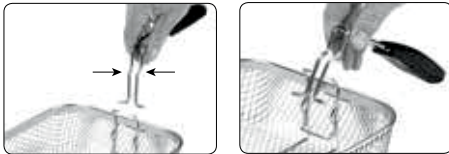
BEFORE THE FIRST USE

Remove all packaging materials and any promotional labels or stickers from your deep fryer. Be sure all parts (listed under, Parts and Features) of your new appliance have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

Before using your Cuisinart® Compact 2-Litre. Deep Fryer for the first time, remove any dust from shipping by wiping the base with a moist cloth. Thoroughly clean the oil container, lid, and basket. The oil container lid and basket are dishwasher safe. Never immerse the appliance in water; water must not be allowed to penetrate the interior of the appliance.

OPERATING INSTRUCTIONS

1. Lift off lid covering oil container.
2. Remove basket from oil container. Attach handle to basket by squeezing posts and assembling as in diagram.



3. Insert the control panel into the stainless steel body as seen below. **Note:** The immersion heating element will not heat up unless the control panel is correctly installed.



4. Pour approximately 2 litres of good quality vegetable, corn, canola, soybean, or peanut oil into reservoir until it reaches a level between the MIN and MAX marks inside the container. **DO NOT OVER- OR UNDER-FILL. DO NOT MIX OILS.**
5. Put lid on deep fryer.
6. When unit is plugged in, power light will turn on.
7. Set the temperature control knob to the desired temperature. The Oil Ready light will turn green once the oil has reached the desired temperature.
8. Lift lid and place basket onto hook in oil container. Put food into basket. Do not exceed the MAX fill line on the basket. Lower basket into oil and replace lid.

CAUTION: Oil is hot. Please use caution when putting food into hot oil.

9. When recommended frying time has elapsed, raise the basket to see if the food has reached the desired golden colour. If the food is done, carefully lift and hang basket on hook inside the oil container. Allow oil to drain 10 to 20 seconds. Open lid, remove basket, and place cooked food onto absorbent paper towels. **NOTE:** To preserve oil quality, do not add additional salt or spices to the food until after it has been removed from the fryer.
10. When cooking is finished, turn temperature control to Standby. Unplug from the wall outlet before detaching from the appliance.

FILTERING AND CHANGING THE OIL

- **WARNING:** Always remove the plug from wall socket before cleaning. Allow the Cuisinart® Compact 2-Litre. Deep Fryer and the oil to cool completely (approximately 2 hours) before cleaning or storing. Never immerse the control panel, cord or plug in water or any other liquids.
- The oil can be reused after your first frying session. In general, the oil will be tainted rather quickly when frying food containing a lot of protein (such as poultry, meat or fish). When oil is mainly used to fry potatoes and it is filtered after each use, it can be used an additional 4 to 6 times.
- Once the oil has cooled line a sieve with cheesecloth. Grasp each side of the removable oil container and lift upward. Pour the oil through the sieve and strain the used oil through it to remove food particles, crumbs and impurities. This process is safe to repeat 3 or 4 times without the oil deteriorating.
- Used oil can be successfully stored in a cool, dark place for up to a month in a clean, airtight container. Refrigeration or freezing increases the oil's lifespan by several months. However, do not use the oil for longer than 6 months. **DO NOT STORE THE OIL IN THE DEEP FRYER.** Add a little fresh oil each time you reuse the oil.

CLEANING AND MAINTENANCE

1. Always unplug appliance, let the oil cool down to room temperature before cleaning.
2. Remove lid.
3. Lift out basket.
4. The control panel should never be immersed in water or other liquids. Before first use, clean the outer surface of the heating element with a damp cloth containing mild soap solution or clean water.
5. Once the oil has cooled, line a sieve with cheesecloth. Grasp each side of the removable oil container and lift upward. Pour the oil through the sieve and strain the used oil through it to remove food particles, crumbs

and impurities. This process is safe to repeat after three or four frying sessions without the oil deteriorating.

6. The frying basket should be hand-washed before first use and should be seasoned with oil before going into the dishwasher for the first time. Lid, oil container and frying basket are dishwasher safe. Dry parts thoroughly after cleaning.
7. The stainless steel body is submersible and should be washed by hand with warm, soapy water.
8. Ensure that both the lid and the oil container are completely dry after washing and before use.
9. After cleaning, reassemble oil container, heating element, basket and lid onto deep fryer. The heating element must be seated properly or appliance will not operate.
10. Warning: When cleaning, use care – underside of deep fryer is sharp.
11. For storage, basket handle can be folded down to fit inside container.
12. Tip: For ease in cleaning, wipe control panel with a damp microfiber cloth. Microfiber cloths are available in most kitchenware stores.

NOTE: Oil staining on the heating element and oil container can be easily cleaned with a plastic scrubbing pad.

Any other servicing should be performed by an Authorised Service Representative.

SAFETY FEATURES

The Cuisinart® Compact 2-Litre. Deep Fryer is equipped with the following features to ensure safety:

- Safety Interlock – The control panel/heating element must be properly seated or deep fryer will not operate.
- Thermostat Overload Protection – Your Cuisinart® Compact 2-Litre. Deep Fryer is equipped with a thermostat overload protection. If the unit heats up beyond the recommended temperature level, the deep fryer will automatically turn off. To reset, unplug the unit from the wall outlet and allow it to cool down. Remove the control panel and heating element from the unit.

CAUTION: The heating element is extremely hot. Allow it to cool thoroughly before removing it. You will find a reset button on the front of the control panel below controls. Using a toothpick or another long, thin object, push the reset button and place the control panel back into its proper position.

NOTE: The unit will not work if the control panel is not properly mounted. Plug the unit back in, turn on and continue use. If the unit still does not operate, repeat the steps above or call a Cuisinart Consumer Customer Service Centre for assistance.

TIPS AND HINTS

- When cooking foods dipped in fresh batter, first lower basket. Using tongs, add food directly to oil. Use basket to lift out food when finished cooking.
- Do not exceed the MAX fill line in the basket. This helps maintain temperature of oil for better cooking results.
- Sort or cut food into pieces of uniform size. All the food will then be cooked in the same amount of time. To reduce splattering, remove excess moisture or ice from food.
- The oil does not need to be changed after each use. In general, the oil will be tainted rather quickly when frying food containing a lot of protein (such as poultry, meat or fish). When oil is mainly used to fry potatoes and it is filtered after each use, it can be used an additional 4 to 6 times.
- Once the oil has cooled, line a sieve with cheesecloth. Grasp each side of the removable oil container and lift upward. Pour the oil through the sieve and strain the used oil through it to remove food particles, crumbs and impurities. This process is safe to repeat 3 or 4 times without the oil deteriorating.
- It is important to follow the temperature recommendation for every recipe. If the temperature is too low, the fried food absorbs oil. If the temperature is too high, a crust quickly forms on the outside while the inside remains uncooked.
- For best results, drop freshly sliced food into basket one piece at a time.

Frying frozen foods

- Due to their extremely low temperature, frozen foods inevitably lower the temperature of the oil. For best results, do not overload the basket with frozen foods.
- Follow the instructions on the frozen food package for cooking time and temperature.
- Frozen foods are frequently covered with a coating of ice crystals, which should be removed before frying. Lower the basket very slowly into the oil in order to ensure that oil does not boil over.

Tips for Frying

Heat oil to 190°C unless recipe specifies otherwise. A cube of bread should brown in approximately 60 seconds. Correct temperature is extremely important. If the temperature is too high, bread will brown before the inside has cooked; if it is too low, the bread will absorb the fat and become soggy and greasy.

Cook only as much as will float easily in the oil. Too much added to the Cuisinart® Compact 2-Litre. Deep Fryer will cause the temperature to drop, and the pieces will be difficult to turn. Turn bread when it rises to the top of the oil, taking care not to pierce it. Lift cooked breads from the fryer; allow them to drain for a moment, then place on paper towels to drain.

DEEP-FRYING GUIDE – Fresh or Uncooked Foods

Fresh indicates food prepared from a recipe or purchased fresh, not precooked. Read package label to determine if prepared, packaged foods are NOT precooked. If frozen, do not thaw; place foods directly from package into preheated oil. If there are ice granules around prepared foods, set pieces on a paper towel and pat dry. Moist foods will cause the oil to splatter.

Frying times may vary because of food temperature, quantity and size of pieces. Best results are obtained when food is cooked in small batches and the size of pieces is uniform. Check deep-fried foods at the shortest times given; deep-fry until fully cooked.

Low heat 160°C

Turkey thighs, bone in, skin on	20–22 min.
Turkey breast, bone up, skin down	30–35 min.
Breaded eggplant	5–6 min.
Breaded portobello mushrooms	4½–5 min.

Medium heat 175°C

Frozen chicken nuggets	5½–6 min.
Breaded chicken tenders	3½–4½ min.
Breaded, boneless chicken breasts	5½–6 min.
Breaded bone-in pork chops	7½–8 min.
Egg rolls	5 min.
Chimichangas	7–7½ min.
Large	1–2 min.

High heat 190°C

Red potato chips	2–3 min.
Yam potato chips	2–2½ min.
American fries	5–6 min.
Thin french fries	3–3½ min.
Thick french fries	3½–4 min.
Curly french fries	4½–5 min.

DEEP-FRYING GUIDE – Precooked Foods

Precooked foods listed in this chart are breaded and cooked prior to packaging. If frozen, do not thaw; place foods directly from package into preheated oil. If there are frozen ice granules around Precooked foods, set pieces on a paper towel and pat dry.

Use this chart as a guide to deep-frying times. Best results are obtained when food is cooked in small batches and the size of pieces is uniform. Check deep-fried foods at the shortest times given; deep-fry until heated through.

Low heat 160°C

Onion rings	5–6 min.
-----------------------	----------

Medium heat 175°C

Chicken tenders	5½–6 min.
Chicken nuggets	3–4 min.
Chicken pieces	7–8 min.
Small mushrooms	2½–3 min.
Medium	2–2½ min.
Small pops	1–2 min.

High heat 190°C

Large or fantail prawns	1–2 min.
Mozzarella sticks	2–3 min.
Halibut fish fillets	3–3½ min.
Halibut fish balls	2–3 min.

RECIPES

Applesauce Spice Donuts	9
Hush Puppies.	9
Spicy Buffalo Wings	9
Blue Cheese Dressing	10
Fried Calamari	10
Herbed Beer-Batter Onion Rings	10
Better than Fast-Food French Fries	11
Crispy Chicken Fingers	11
Honey Mustard Sauce.	11

Applesauce Spice Donuts

Makes about 16

- 2²/₃ cups unbleached, all-purpose flour, divided**
- 2 teaspoons baking powder**
- ¼ teaspoon salt**
- ½ teaspoon cinnamon**
- ½ teaspoon ground allspice**
- Pinch freshly grated/ground nutmeg**
- ½ cup granulated sugar**
- 1 tablespoon, plus 1 teaspoon vegetable shortening**
- ¾ cup applesauce**
- 1 large egg**
- Vegetable oil for frying**
- Flour for dusting**
- Powdered or granulated sugar for dusting**

Using a whisk, blend together the flour, baking powder, salt and spices in a medium bowl; reserve. Put the sugar and shortening in a large bowl. With an electric mixer on low speed, beat to blend and break up the shortening. Add the applesauce and egg; beat until smooth. Add the flour mixture in two additions and blend on medium speed until mixed. Cover dough and chill for a least 1 hour.

Divide dough into two equal portions. Place one portion of dough on a generously floured surface

and dust with flour. Roll out to 1cm thickness. Cut dough with a floured donut cutter and place donuts on a waxed-paper-lined baking sheet or tray. Repeat with remaining dough. Re-roll scraps and repeat.

Heat vegetable oil in the Cuisinart® Compact 2-Litre. Deep Fryer until it reaches 190°C. Carefully lower 3 donuts into the hot oil – do not overcrowd! Fry on each side, about 1½ to 2 minutes, turning with a slotted spoon or wire skimmer. Remove and drain on layered paper towels. Pat gently to remove any excess oil, and sprinkle with desired amount of sugar.

Hush Puppies

Makes about 12 to 20

- Oil for frying**
- 1 cup cornmeal**
- ¼ teaspoon salt**
- ½ teaspoon baking soda**
- 2 tablespoons finely chopped white or green onion**
- 2 tablespoons, plus 2 teaspoons buttermilk**
- 3 tablespoons, plus 2 teaspoons water**

Heat oil in the Cuisinart® Compact 2-Litre. Deep Fryer until it reaches 190°C. While the oil is heating, make the Hush Puppy batter.

Combine cornmeal, salt and baking soda in a medium bowl. Stir in onion. Add buttermilk and water – stir just to moisten the dry ingredients. Make into rounded tablespoonfuls, drop carefully into the hot oil and fry until golden brown, turning once with a slotted spoon or wire skimmer. Remove from the oil. Drain on layers of paper towels. Serve immediately.

Spicy Buffalo Wings

Makes 16 pieces

- Oil for frying**
- 8 chicken wings**
- ½ cup unsalted butter, melted**
- 3–6 tablespoons hot sauce**
- 2 teaspoons cider vinegar**

Blue Cheese Dressing and celery sticks, carrot sticks, zucchini sticks

Cut wing tips from wings and discard or reserve for making chicken stock. Split each wing at the joint and cut through so there are 2 pieces from each wing. Rinse and dry completely. In a large bowl, combine the melted butter, hot sauce and cider vinegar and stir until completely blended.

Heat oil until it is 190°C. Put half the wings into the Cuisinart® Compact 2-Litre. Deep Fryer and cook until browned and crispy, about 12 to 15 minutes. Remove wings; drain briefly on layered paper towels. Then stir hot, crispy wings into the hot sauce mixture. Repeat with remaining wings. Serve hot with cold vegetable sticks and Blue Cheese Dressing.

Note: If you have some guests who do not appreciate hot and spicy, fry the wings as instructed and toss with your favourite BBQ sauce or honey mustard sauce.

Blue Cheese Dressing

- ½ cup mayonnaise (regular or lowfat)**
- ½ cup sour cream (regular or lowfat)**
- ½ cup crumbled blue cheese**
- 1 teaspoon finely chopped garlic**
- ¼ cup finely chopped parsley**
- 1–2 tablespoons finely chopped onion**
- 1 tablespoon fresh lemon juice**

Place all ingredients in a bowl and stir well to blend. Cover and refrigerate for at least 30 minutes before serving, to allow flavours to blend.

Fried Calamari

Makes about 3 servings

- Vegetable oil for frying**
- 600g cleaned calamari, including some tentacles**
- 1⅓ cups unbleached, all-purpose flour**
- 2 teaspoons finely chopped parsley**
- ¾ teaspoon granulated garlic powder**
- ¾ teaspoon each: kosher salt and freshly ground pepper**
- Marinara sauce for dipping**
- Fresh lemon wedges for garnish**

Rinse and drain the calamari; place on thick layers of paper towels, pressing and blotting them completely dry with another layer of paper towels on top. Cut the bodies into 1cm rings, and cut tentacles into halves or quarters if large.

Heat oil to 180°C in the Cuisinart® Compact 2-Litre. Deep Fryer. Preheat the oven to 260°C. Line two cookie sheets with parchment paper.

Place the flour, parsley, granulated garlic, salt, and pepper in a jumbo resealable food storage bag. Working with about a quarter of the calamari at a time, drop calamari into the bag, seal and shake. Squeeze the sides of the bag to completely coat the calamari. Take care that the pieces are individually coated and not stuck together. Remove from the bag and place on a baking sheet lined with plastic wrap. Repeat until all the calamari have been coated evenly with flour mixture.

Gently add calamari to hot oil, about 1 to 1½ cups at a time, trying to let all the pieces drop in separately. Do not crowd the calamari, because crowding will drop the temperature of the oil. The calamari will be pale golden and just cooked in about 40 to 60 seconds. Do not overcook – they will become tough. Lift the calamari out, using a slotted spoon or metal skimmer, and drain in a single layer on prepared cookie sheets. Repeat with the remaining calamari. When all the calamari have been fried, reheat them in the 260°C oven for several minutes. Sprinkle lightly with a little more salt, and serve with warm marinara sauce for dipping.

Herbed Beer-Batter Onion Rings

Makes 2 to 4 servings

- ¾ cup, plus 2 tablespoons lager or ale**
- 1 cup unbleached, all-purpose flour**
- ½ cup chopped fresh parsley**
- 1 tablespoon chopped fresh thyme**
- 1 teaspoon finely chopped fresh garlic**
- ¾ teaspoon kosher salt**
- 1–2 onions**
- Flour for dusting**
- Vegetable oil for frying**

Kosher salt for sprinkling

In a medium bowl, whisk the beer into the flour until smooth. Stir in the parsley, thyme and garlic. Let batter stand 30 minutes. Stir in salt.

Cut onion crosswise into 1cm thick slices. Remove and discard skin, stem and root ends. Separate slices into rings. Toss lightly with flour.

Heat the vegetable oil in the Cuisinart® Compact 2-Litre. Deep Fryer until it reaches 190°C. Working with about 4 or 5 rings at a time, dip each ring into batter, and allow excess to drip off. Carefully lower coated onion rings into deep fryer, one at a time. Fry until golden, turning as needed, about 1 to 2 minutes. Lift out with tongs and place on layered paper towels to drain. Sprinkle with kosher salt while hot, and serve.

Better than Fast-Food French Fries

Makes about 6 servings

Peanut or vegetable oil for frying

2 russet potatoes

Kosher salt and freshly ground pepper to taste

Heat the oil in the Cuisinart® Compact 2-Litre. Deep Fryer to 160°C.

Cut potatoes into french fry-cut uniform sticks (about 6mm x 6mm) or into slices 5 mm or less thick. As you cut, put the potatoes in a bowl of ice water to keep them from turning brown.

Drain and dry the potato strips completely and thoroughly. They cannot be at all wet, or the oil will spatter and spit. Fry the potatoes in small batches. Cook for about 3 minutes, remove and drain on layers of paper towels.

Increase temperature of oil to 190°C. In small batches again, fry the potatoes for a second time, this time about 4 minutes, until golden and crispy. Drain on fresh layers of paper towels. Season to taste and serve immediately.

Seasoning suggestions: herb blends, Cajun or Creole seasonings, and chili powder.

Crispy Chicken Fingers

Makes 6 servings

3 tablespoons kosher salt

3 tablespoons brown sugar

1 cup boiling water

12 ice cubes

4 skinless, boneless chicken breast halves

1 cup unbleached, all-purpose flour

½ teaspoon kosher salt

¼ teaspoon freshly ground pepper

¼ teaspoon paprika

¼ teaspoon granulated garlic powder

Oil for frying

¾ cup buttermilk or regular milk

Combine salt, sugar and boiling water in a medium-large, heatproof bowl. Stir until sugar and salt are completely dissolved. Add ice. Cut chicken into 1 x 5cm strips. Place cut chicken in the chilled brine mixture and refrigerate for 30 to 60 minutes.

Combine the flour with the salt, pepper, paprika and granulated garlic in a shallow bowl; reserve.

When ready to cook, drain chicken and pat completely dry. Heat oil in the Cuisinart® Compact 2-Litre. Deep Fryer to 190°C. Dip the drained and dried chicken strips in buttermilk and roll in flour mixture to coat well. Place the strips on a plate. Carefully place the chicken strips in the hot oil in batches. Cook, turning once, for about 3 to 4 minutes per side. Drain on layers of paper towels and serve with Honey Mustard Sauce.

Honey Mustard Sauce

½ cup honey

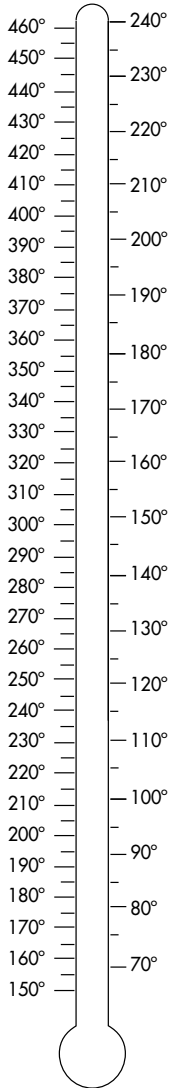
¼ cup Dijon mustard (regular or grainy)

Blend honey and mustard to make honey mustard sauce.

WEIGHTS, MEASURES AND CONVERSIONS

Temperature °F / °C

Fahrenheit Celsius



$$^{\circ}\text{F} = \frac{9 \times ^{\circ}\text{C}}{5} + 32$$

$$^{\circ}\text{C} = \frac{5(^{\circ}\text{F} - 32)}{9}$$

Metric cup & spoon sizes

cup		metric
¼ cup		60ml
⅓ cup		80ml
½ cup		125ml
1 cup		250ml
spoon		metric
¼ teaspoon		1.25ml
½ teaspoon		2.5ml
1 teaspoon		5ml
2 teaspoon		10ml
1 tablespoon (equal to 4 teaspoons)		20ml

Liquids

Metric	cup	imperial
30 ml		1 fl oz
60 ml	¼ cup	2 fl oz
80 ml		3 ½ fl oz
100ml	⅓ cup	2 ¾ fl oz
125ml	½ cup	4 fl oz
150ml		5 fl oz
180ml	¾ cup	6 fl oz
200ml		7 fl oz
250ml	1 cup	8 ¾ fl oz
310ml	1 ¼ cups	10 ½ fl oz
375ml	1 ½ cups	13 fl oz
430ml	1 ¾ cups	15 fl oz
475ml		16 fl oz
500ml	2 cups	17 fl oz
625ml	2 ½ cups	21 ½ fl oz
750ml	3 cups	26 fl oz
1L	4 cups	35 fl oz
1.25L	5 cups	44 fl oz
1.5L	6 cups	52 fl oz
2L	8 cups	70 fl oz
2.5L	10 cups	88 fl oz

WARRANTY

THREE-YEAR LIMITED WARRANTY

This warranty supersedes all previous warranties on Cuisinart® Deep Fryer.

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Deep Fryer that was purchased at retail for personal, family, or household use.

Except as otherwise required under applicable state law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Deep Fryer will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

Please visit our website, **www.cuisinart.com.au** for the fastest most efficient way to complete your product registration.

or

Call toll-free
1800 808 971 (AUST), 0800 435 000 (NZ),

or

Write to

Cuisinart® Australia
24 Salisbury Road
Asquith NSW 2077

or

Cuisinart® New Zealand
44 Apollo Drive Mairangi Bay
Auckland New Zealand

However, the above registration methods do not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Deep Fryer should prove to be defective within the warranty period, we will repair it(or, if we think it necessary, replace it) without charge to you.

This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorised by Cuisinart®.

This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use.

Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom

of product), original date of purchase, and any other information pertinent to the product's return.

Your Cuisinart® Deep Fryer has been manufactured to strict specification and has been designed for use with the Cuisinart® Deep Fryer accessories and replacement parts. These warranties expressly exclude any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorised by Cuisinart®. These warranties do not cover any damage caused by accident, misuse, shipment, or other than ordinary household use. These warranties exclude all incidental or consequential damages.

BEFORE RETURNING YOUR CUISINART PRODUCT

If you are experiencing problems with your Cuisinart product, we suggest that you call our Consumer Service Centre at Aust 1-800-808-971; Nz 0-800-435-000 before returning the product to be serviced. If servicing is needed, a representative can confirm whether the product is under warranty and direct you to the nearest service location.

NOTES:

©2016 Cuisinart
Cuisinart® is a registered trademark of Cuisinart,
East Windsor, NJ 08520
1-800-726-0190

Cuisinart Australia
24 Salisbury Road
Asquith, NSW 2077

Cuisinart New Zealand
44 Apollo Drive
Mairangi Bay, Auckland, New Zealand

Printed in China

Any other trademarks or service marks referred to herein are the trademarks
or service marks of their respective owners.

IB-16/231