

RICARDO

DEEP FRYER

*user care and instruction manual,
recipes & warranty*



Thank you for purchasing the **RICARDO** deep fryer. Before using this product, please read the user care and instruction manual carefully.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent fire, electric shock, serious personal injury and/or property damage, including the following.

READ ALL INSTRUCTIONS CAREFULLY BEFORE FIRST USE.

- ::: This appliance is not a toy and should not be used by children. Keep appliance and its cord out of the reach of children and pets. Close adult supervision is necessary when any appliance is used near children.
- ::: Always place the appliance on a flat, stable and heat-resistant surface. Do not use the appliance on temperature sensitive surfaces.
- ::: Do not use this appliance in an unstable position. The unit may tilt and cause the oil and food to fall or spill and potentially burn the hands or limbs of the user.
- ::: Do not place the appliance on or near a hot gas or electric burner or in a heated oven or microwave oven.
- ::: Use the product in a well-ventilated area. Keep the product away from kitchen cabinets, curtains, wall coverings, dishtowels, clothing or other flammable materials.
- ::: Do not place anything on top of the appliance or on the built-in metal filter.
- ::: Always ensure the deep fryer is properly assembled before use. Follow the instructions provided in this manual.
- ::: Be careful not to damage the heating element – do not bend or dent it.
- ::: This appliance is intended for household use only. Do not use outdoors.
- ::: **ATTENTION** Burn hazard! The appliance becomes hot during use. Do not touch hot surfaces. Use protective oven mitts to avoid burns or serious personal injury. Always use the basket handle and the cool-touch handles located on each side of the unit.
- ::: **CAUTION** This appliance generates heat and steam during use. Take proper precautions to prevent burns, fire, personal or property damage.
- ::: Extreme caution must be used when the deep fryer contains hot oil. Do not move the appliance while cooking. Allow it to cool down before moving, cleaning or removing the oil.
- ::: Always close the lid when frying. Use caution, as oil may splatter when adding food.
- ::: Be careful of steam when opening lid. Lift and open the lid carefully to avoid scalding.
- ::: Do not use the appliance for anything other than its intended use. Do not use attachments or accessories that are not recommended or sold by the manufacturer.
- ::: Always add the required amount of oil before plugging the appliance into the power outlet. Never turn on the deep fryer without oil, as this can damage the appliance. Do not pour water or any other liquids into the oil vessel.
- ::: Make sure the vessel is filled to at least the minimum oil level. Do not fill above the maximum. MIN and MAX marks inside the vessel are provided for reference. Do not operate appliance without oil or with an insufficient amount. Never pour oil into a heated vessel.

MARKS	OIL
MIN	3 QT / 2.8 L
MAX	3.7 QT / 3.5 L

- ::: Ensure the deep fryer is completely dry and free of water before adding any oil.
- ::: To ensure safe operation, oversized foods must not be inserted in the appliance.
- ::: Only use oils that are suitable for frying. Do not use solid or hydrogenated oils, shortening or lard in this deep fryer. Solid fats such as butter, margarine or animal fats of any kind should not be used, as they may overheat and create a fire hazard.
- ::: Never overheat the oil, as it can catch fire. In the event of fire, never use water to extinguish the flames.
- ::: Do not place the hot cooking basket on a countertop, as it will stain or burn the countertop. Use a protective trivet.
- ::: Do not leave the appliance unattended. Always unplug the appliance from the electrical outlet when not in use.
- ::: Do not let the power cord hang (over the edge of a table or counter) to avoid tripping or cause the heated contents to spill and possibly cause burns or injuries. Do not let the power cord touch hot surfaces.
- ::: Do not operate the appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Do not attempt to repair this product yourself. If there is a problem, please call 1-866-226-9222.
- ::: To protect against electric shock, do not immerse power cord, plug, control box or heating element in water or any other liquid.
- ::: Do not plug or unplug the product into/from the electrical outlet with wet hands.
- ::: Use the provided plug only.
- ::: Connect the power plug to an easily accessible outlet so that the appliance can be unplugged immediately in the event of an emergency.
- ::: Always attach breakaway cord to appliance first, and then plug into a 120 V AC electrical wall outlet. To disconnect, turn the temperature control knob to OFF and unplug from outlet. To unplug, grasp the plug and pull it from the electrical outlet. Never pull the cord.
- ::: Unplug the appliance and allow all parts to cool down completely before handling or attempting to clean.
- ::: The device must not be operated via an external timer or remote control.
- ::: Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

NOTES ON THE PLUG

For safety reasons, this appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug can only be inserted one way into the electrical outlet. If the plug does not fit correctly into the outlet, reverse the plug and insert into the outlet. If it still does not fit, contact a qualified electrician for further assistance. Do not attempt to modify the plug in any way.

NOTE: This product features a special “quick release” magnetic breakaway cord. For increased safety and injury prevention, the cord is designed to detach from the heating element when accidentally tripped over or pulled on.

NOTES ON THE CORD

The short power-supply cord provided should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this appliance.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, the appliance may not operate properly. It should be plugged into a separate electrical circuit.

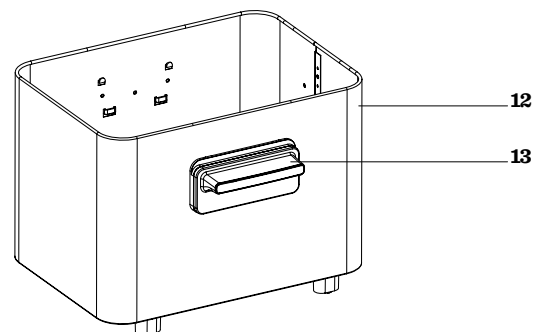
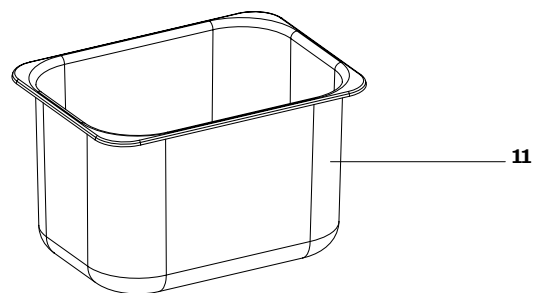
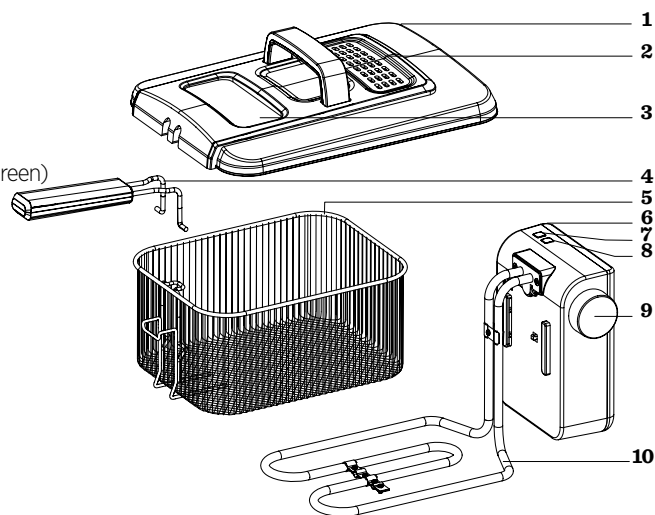
TECHNICAL DATA

Main voltage: 120 V / Frequency: 60 Hz / Power consumption: 1800 watts

PARTS IDENTIFICATION

Product may vary slightly from diagram.

1. lid
2. built-in filter
3. viewing window
4. cooking basket handle
5. cooking basket
6. control box
7. power light (red)
8. preheating indicator light (green)
9. side-mounted control knob
10. heating element
11. vessel
12. body
13. side handles



BEFORE FIRST USE

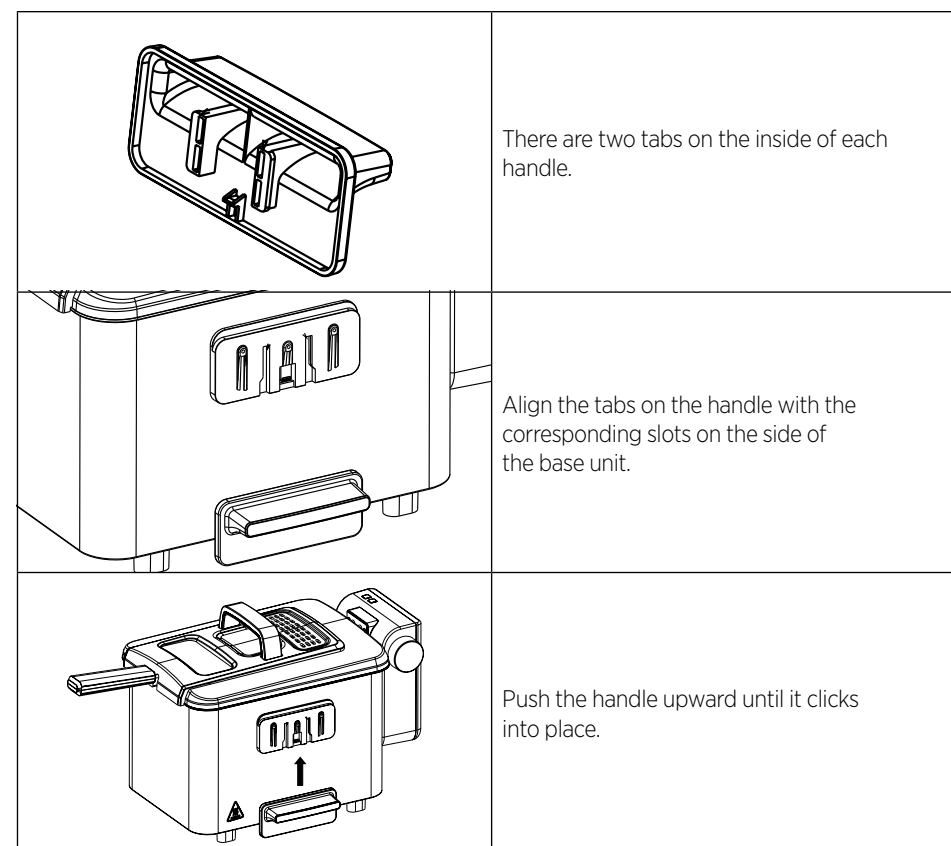
- 1- Read all instructions and important safeguards.
- 2- Remove all packaging materials and ensure that all items have been received in good condition.
- 3- Tear up all plastic bags as they can pose a risk to children.
- 4- Do not plug the appliance into an electrical outlet before it is ready to be used.
- 5- Wash the lid, cooking basket and vessel in hot soapy water. Dry thoroughly.

NOTE: ONLY the cooking basket and vessel are dishwasher safe.

- 6- Wipe the control box, heating element and base with a soft damp cloth. Dry thoroughly.
NEVER IMMERSE the control box, the heating element, the power cord, or the power plug in water or any liquid.

NOTE: Do not use abrasive cleaners or scouring pads or any other object that could scratch.

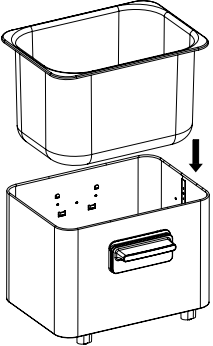
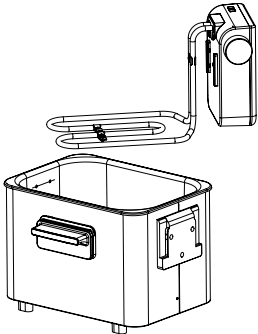
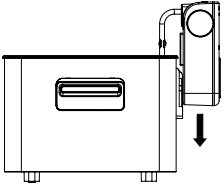
- 7- Before first use, install the side handles onto the base unit

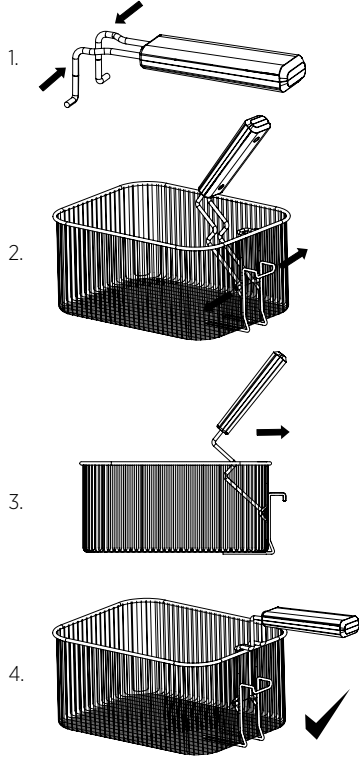
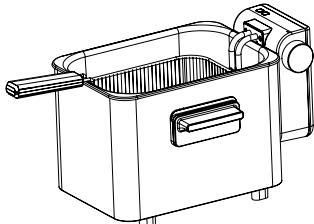
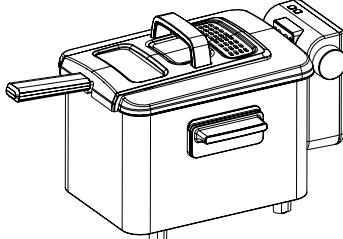


Repeat the process to install the second handle on the opposite side of the base

ASSEMBLING

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	<p>Insert the removable vessel into the base unit.</p>
	<p>Align the heating element and control box unit with the guides on the base.</p>
	<p>Slide it gently into position until it clicks in place.</p>

	<p>Attach the cooking basket handle.</p> <ol style="list-style-type: none"> 1. Squeeze the handle prongs together. 2. Insert the ends of the handle into the two metal loops inside the basket. 3. Pull the handle back to lock it in place. <p>NOTE: the prongs must be placed around the slot at the top of the basket, not inside it.</p> <ol style="list-style-type: none"> 4. The cooking basket is ready for use.
	<p>Place the cooking basket inside the vessel.</p>
	<p>Close the lid.</p>

USING THE DEEP FRYER

CAUTION: Do not touch hot surfaces. Use protective oven mitts or gloves to avoid burns or serious personal injury.

- 1- Place the appliance on a stable, flat, heat-resistant surface.
- 2- Open the lid and remove the cooking basket from the vessel.
- 3- Fill the vessel with oil.

WARNING: Never fill the vessel below the MIN level line or above the MAX mark indicated inside the vessel.

- 4- Close the lid.
- 5- Connect the magnetic end of the detachable power cord into the connector on the back of the control box, then plug the other end into a standard 120-volt AC electrical outlet. The red power light will illuminate.

NOTE: Make sure the temperature control knob is set to the OFF position.

CAUTION: Do not connect the power plug to the outlet if the vessel is empty.

- 6- Turn the knob clockwise to desired temperature. The green preheat light will illuminate.
- 7- When the appliance has reached cooking temperature, the green light will extinguish.
- 8- Place food into the cooking basket. Open the lid and use the cool-touch handle to slowly lower the basket into the hot oil, taking care to prevent excessive bubbling and splattering.
- 9- Cook food until golden brown or cooked through. Check the cooking process through the viewing window located on lid.

NOTE:

- ::: The green preheat light may cycle on and off during cooking. This is normal and it indicates that the temperature is being regulated.
- ::: The cool zone beneath the heating element extends oil life by preventing food particles from burning at the bottom of the vessel.
- 10- When cooking is done, remove the lid, lift the basket and hook it on the edge of the fryer to allow excess oil to drain.
- 11- Turn the temperature control to OFF. Unplug the power cord from the wall outlet, then disconnect the magnetic plug from the appliance.

NOTE: Close the lid and let the appliance completely cool down before moving, cleaning or storing away.

HELPFUL TIPS

- ::: Choose oils with a high smoke point such as canola, peanut, vegetable or sunflower oil. Avoid butter, olive oil, or unrefined oils.
- ::: Never use different types of oil at the same time as this may cause the oil to overflow.
- ::: Do not use solid frying oil, only use liquid oils.
- ::: Always keep the oil between the MIN and MAX lines. Too little or too much oil can affect performance and safety.
- ::: Pat food dry with paper towels to reduce splattering and ensure crispier results.
- ::: Do not overfill the cooking basket—never fill it more than two-thirds full. Overloading may cause the oil to bubble excessively and overflow.
- ::: Smaller foods usually require a slightly shorter preparation time than larger foods.
- ::: Avoid pieces of food that are too thick.
- ::: Best results are obtained when food is cooked in small batches, and the size of pieces is uniform.
- ::: When deep frying frozen food, do not thaw. Place the food directly from the package into preheated oil. If there are visible ice crystals on the food, place the pieces on a paper towel and pat them dry before frying.
- ::: Due to their extremely low temperature, frozen foods will inevitably lower the temperature of the oil. For best results, avoid overloading the basket with frozen items.
- ::: Oil temperature is crucial for deep frying. Always preheat the oil to the recommended temperature to ensure safe, crispy, and evenly cooked results.

CLEANING

IMPORTANT: Unplug the appliance and detach the breakaway cord. Allow oil and all parts to cool down completely before handling or attempting to clean. Note that oil retains heat for a long time after use. Never attempt to move or carry the deep fryer while hot.

- ::: DO NOT IMMERSE the control box and heating element, the power cord or the power plug in water or any liquid.
- ::: Remove cooled oil from the vessel after each use. Strain the oil through a coffee filter or through paper towels placed in a colander to remove food particles. Store the filtered oil in a clean, airtight container in a cool, dry place. Replace the oil regularly – especially if it becomes dark or develops an unusual odor. In any case, the oil must be changed after a maximum of 8 uses. Do not dispose used oil into the sink. Discard used oil in a sealed container with household waste according to the local community regulations.
- ::: After each use, wash the lid in hot soapy water, rinse and dry thoroughly.

NOTE: The lid features a built-in metal filter that is permanent and requires no replacement.

::: Wash the cooking basket and vessel in hot soapy water or in the dishwasher. Dry thoroughly.

::: Wipe the control box, heating element and base with a soft damp cloth. Dry thoroughly.

NOTE: Do not use abrasive cleaners or scouring pads or any other object that can scratch the surface.

STORAGE

Reassemble the deep fryer for storage. Ensure all pieces are clean and dry before storing. Store appliance in a dry, clean place. Do not place anything on top of the deep fryer during storage.

SAFETY FEATURES

The **RICARDO** deep fryer is equipped with several important safety features designed to ensure safe and reliable operation:

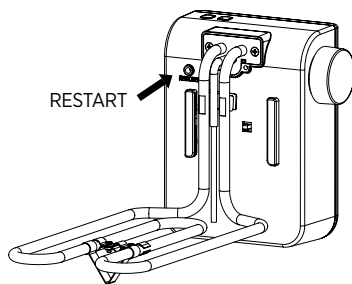
::: Breakaway Cord: The power cord is designed to detach quickly from the appliance if it is accidentally pulled, helping prevent tipping or spills.

::: Safety Interlock: The control box and heating element must be securely seated for the fryer to operate. If not properly installed, the unit will not turn on. For proper installation instructions, please refer to the ASSEMBLY section of this manual.

::: Thermostat Overload Protection: The deep fryer is equipped with an automatic safety shut off. If the temperature exceeds the recommended limit, the unit will shut off automatically.

::: Dry Heating Protection: If the appliance is turned on without oil or if the oil level drops below the minimum line, the temperature limiter will activate to prevent overheating.

In case of shut off, a manual reset is required. Unplug the appliance and allow it to cool down completely. Remove the control box and heating element. Using a toothpick or another long, thin object gently press the reset button located on the front of the control box to restore operation. Then reattach the control box and heating element to the base unit.



TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Appliance does not turn on.	1- Breakaway cord is not properly attached.	1- Connect the magnetic end of the breakaway power cord into the connector on the back of the control box.
	2- Power cord is not plugged in.	2- Plug the power cord into a 120V AC polarized wall outlet.
	3- Overheating protection (reset function) has been activated.	3- Let the unit cool completely, then press the reset button located on the front of the control box.
Heating element not working.	1- Control box not properly seated.	1- Ensure the control box is securely in place. Follow the assembling instructions provided in this manual.
	2- Temperature limiter activated.	2- Let the unit cool completely, then press the reset button located on the front of the control box.
Oil is not heating properly.	1- Thermostat not set correctly.	1- Adjust temperature control knob.
	2- Lid not closed during heating.	2- Close the lid while preheating.
	3- Appliance is overloaded.	3- Avoid overfilling the cooking basket.
Excessive smoke during frying.	1- Oil is old or overheated.	1- Replace oil.
	2- Food is too moist or wet.	2- Pat food dry before frying.
	3- Oil level too high.	3- Reduce oil to below MAX level.
Food is too greasy.	1- Oil temperature too low.	1- Increase temperature setting.
	2- Food left in oil too long.	2- Avoid over-frying food.
Food is not crispy.	1- Oil not hot enough.	1- Allow oil to fully heat before frying.
	2- Fryer overloaded.	2- Fry smaller batches.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Appliance emits strange odor.	Old or contaminated oil.	Replace oil and clean the vessel.
Oil splatters when frying.	1- Food contains too much moisture.	1- Dry food thoroughly before frying.
	2- Oil level too high.	2- Reduce oil to below MAX level.
	3- Different types of oil have been mixed.	3- Empty and clean the vessel. Refill with one type of oil.

2-YEAR LIMITED WARRANTY

This warranty covers any defects in materials and workmanship for a period of two (2) years from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product including failure to clean the product regularly, use for commercial purposes, accident, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than a **RICARDO** authorized service agent. Stains, discoloration and minor scratches on the inside and outside of the appliance constitute normal use, do not affect performance and are not covered by this warranty.

For assistance or general information regarding this product and the warranty, please contact our customer service:

::: by e-mail: kitchenproducts@ricardocuisine.com

::: by phone: 1-866-226-9222

fried chicken (the best)

PREPARATION 30 minutes

COOKING 45 minutes

MARINATING 12h

SERVING 6

marinade

2 cups (500 ml) buttermilk

1 ½ tsp (7,5 ml) salt

1 ½ tsp (7,5 ml) onion powder

1 ½ tsp (7,5 ml) garlic powder

1 tsp cayenne pepper

½ tsp (5 ml) allspice

8 bone-in chicken drumsticks with skin

8 bone-in chicken thighs with skin

coating

3 cups (450 g) unbleached all-purpose flour

1 ½ tsp (7,5 ml) sweet smoked paprika

1 ½ tsp (7,5 ml) cayenne pepper

1 ½ tsp (7,5 ml) onion powder

1 ½ tsp (7,5 ml) garlic powder

1 ½ tsp (7,5 ml) dry mustard

1 ½ tsp (7,5 ml) salt

spicy mayonnaise

1 cup (250 ml) mayonnaise

1 tbs (15 ml) sambal oelek

1 tsp (5 ml) honey

marinade

1 In a bowl, combine the buttermilk, salt and spices. Add the chicken and toss to coat. Cover and refrigerate for 12 hours.

coating

2 In a large bowl, combine the flour, spices and salt.

3 Preheat the oil in a deep fryer to 325 °F (165 °C). Line a baking sheet with paper towels.



4 Remove the chicken from the marinade without letting it all drip off. Dredge the chicken in the flour mixture. Dip for a second time in the marinade and dredge again in the flour mixture, shaking off any excess. Set aside on a baking sheet.

5 Fry 4 to 5 pieces at a time for 15 minutes. Watch out for splattering. A kitchen thermometer inserted in the centre of a piece of chicken without touching bone should read 180 °F (82 °C). Drain on the paper towel. Repeat with the remaining chicken.

spicy mayonnaise

6 Meanwhile, in a bowl, combine all of the ingredients. Serve with the fried chicken.



homemade fries (the best)

PREPARATION 20 minutes

CHILLING 1h

COOKING 20 minutes

MAKES 4

- 5 to 6** large white-fleshed potatoes, peeled or not
- vegetable oil, for frying**
- 6** slices bacon

- 1** Using a knife or a French fry cutter, cut the potatoes into sticks about ½ inch (1 cm) thick for large fries or ¼ inch (½ cm) thick for thinner fries.
- 2** In a large bowl, soak the potatoes in cold water for 30 minutes or up to 24 hours in the refrigerator. Drain and pat very dry with a clean dishcloth.
- 3** Preheat the oil in the deep fryer to 300°F (150 °C). Line a baking sheet with paper towels.
- 4** Place the bacon slices in the hot oil around the fryer basket. Blanch half of the potatoes at a time in the oil for 8 minutes. Watch out for splattering. Drain on the baking sheet. Let cool. Refrigerate for 30 minutes or until the potatoes are chilled. Remove the bacon slices and set aside for another use.
- 5** Increase the temperature of the fryer to 350 °F (180 °C). Line another baking sheet with paper towels. Preheat the oven to 200°F (95 °C).
- 6** Fry half of the blanched potatoes at a time in the hot oil for 2 to 3 minutes or until golden and crispy. Watch out for splattering. Drain on the second baking sheet. Season with salt. Keep the fries warm in the oven while you fry the remaining potatoes.

classic fish and chips

PREPARATION 25 minutes

COOKING 25 minutes

MAKES 4

- 6** medium-sized potatoes, each cut into 8 wedges
- 1 ½ cups** (375 ml) unbleached all-purpose flour
- 2 tbsp** (30 ml) cornstarch
- 1 tsp** (5 ml) salt
- ½ tsp** (2.5 ml) baking powder
- 1 cup** (250 ml) light beer
- 1 ½ lb** (675 g) haddock fillets, cut in half lengthwise, if necessary (or cod or turbot)
- salt and pepper**
- oil, for frying**

- 1** Preheat the oil, setting the deep fryer to 350 °F (180 °C). Place a wire rack on a baking sheet. Preheat the oven to 200 °F (100 °C) to keep the fries warm in the oven while cooking the fish.
- 2** Dip the potatoes in warm water to remove the starch. Drain and pat the potatoes dry in a clean cloth.
- 3** Fry the potatoes for about 8 minutes or until tender and lightly browned. Drain the fries and place on the rack. Let cool.
- 4** In a bowl, combine 1 cup (250 ml) of flour with the cornstarch, salt, and baking powder. Gradually add the beer, whisking until the mixture is smooth. Set aside.
- 5** Put the potatoes back in the deep fryer and cook for 3 to 4 minutes or until golden brown. Remove from the fryer and drain on the baking sheet. Sprinkle with salt and keep warm.



- 6** Season the fish pieces with salt and pepper and dredge in the remaining flour. Shake to remove any excess. Dip each piece in the batter and coat well. Drain and fry while shaking the basket for a few seconds to prevent them from sticking to the bottom. Cook for about 5 minutes. Remove the fish and drain on a wire rack.



tempura shrimp

PREPARATION 25 minutes
COOKING 15 minutes
MAKES 4 à 6

1 ½ cups (180 g) pastry flour (see note)
½ tsp (2.5 ml) salt
½ tsp (2.5 ml) baking soda
1 cup (250 ml) ice water
½ tsp (2.5 ml) rice vinegar
1 lb (454 g) large frozen shrimp, 16-20, peeled with tail intact, thawed and patted dry
3 cups (90 g) Rice-Krispies style rice cereal
paprika, to taste
salt, to taste
canola oil, for frying

- 1** Preheat the oil in the fryer to 350 °F (180 °C). Place a wire rack on a baking sheet or line it with paper towel. Preheat the oven to 200 °F (100 °C), to keep the shrimp warm as you cook them.
- 2** In a bowl, combine 1 cup (120 g) of the flour with the salt and baking soda. Gradually whisk in the water and vinegar, whisking just until the batter is smooth.
- 3** In a large shallow bowl, place the remaining ½ cup (60 g) of flour. In another shallow bowl, place the rice cereal.
- 4** Dredge the shrimp in the flour, shaking off any excess. Dip the shrimps in the batter, one at a time, holding them by the tail. Immediately dredge them in the rice cereal. Place them in the fryer, shaking the basket lightly so they do not stick. Fry 5 shrimp at a time for 2 to 3 minutes, until golden brown. Drain on the baking sheet.
- 5** Sprinkle the shrimp with paprika and salt.

| NOTE | Pastry flour contains less gluten and results in a crispier tempura batter.

lemon and ricotta doughnuts

PREPARATION 25 minutes
COOKING 18 minutes
MAKES 45
*** FREEZES ***

canola oil, for frying
1 ½ cups (375 ml) unbleached all-purpose flour
2 tsp (10 ml) baking powder
3 eggs
1 lemon, grated zest only
½ cup (125 ml) sugar
½ lb (225 g) ricotta cheese
icing sugar

- 1** Preheat oil in the deep fryer to 375 °F (190 °C). Line a baking sheet with paper towels.
- 2** In a bowl, combine flour and baking powder. Set aside.
- 3** In another bowl, beat eggs, lemon zest and sugar with an electric mixer for about 1 minute or until frothy. Add ricotta and mix thoroughly. With a spatula, gently fold in dry ingredients until batter is just moistened.
- 4** With a 15 ml (1 tablespoon) ice cream scoop, gently drop 8 balls of batter at a time in hot oil. Beware of splattering. Fry for 2 to 3 minutes or until doughnuts are golden brown. Drain on paper towel. Let cool.
- 5** To serve, generously dust with icing sugar.

| NOTE | Doughnuts are best eaten at room temperature and ideally the same day.



