
WARRANTY INFORMATION

This warranty supersedes all previous warranties on the Cuisinart™ Compact Deep Fryer. This warranty is available to consumers only. You are a consumer if you own a Cuisinart™ Compact 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™ Compact Deep Fryer will be free of defects in material or workmanship under normal home use for three years from the date of original purchase. We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration. However, product registration does 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 Compact Deep Fryer should prove to be defective within the warranty period, we will repair it or, if we think it necessary, replace it. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190, or write to:

Cuisinart
7811 North Glen Harbor Blvd.
Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product. Please also be sure to include a return address, daytime phone number, description of the product defect, product serial number (stamped on bottom of product base), and any other information pertinent to the product's return.

Please pay by check or money order. California residents need only supply proof of purchase and should call 1-800-720-0190 for shipping instructions.

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart™ Compact Deep Fryer has been manufactured to strict specifications and has been designed for use with the Cuisinart™ Compact 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 authorized 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. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the foregoing limitation may not apply to you.

California Residents Only

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Cuisinart brand products of the same type. The retail store shall then, according to its preferences, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above options do not result in appropriate relief to the consumer, consumer may then take the product to an independent repair facility if service or repair can be economically accomplished.*

Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

Before Returning Your Cuisinart Product

If you are experiencing problems with your Cuisinart® product, we suggest that you call our Consumer Service Center at 1-800-726-0190 before returning the product for servicing. Often, our Consumer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a representative can confirm whether the product is under warranty and direct you to the nearest service location.

*Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

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Apple Fritters

Serves 4 to 6

1	large egg, separated
1/2	tablespoon granulated sugar
3	tablespoons whole milk
1/2	teaspoon pure vanilla extract
1/2	cup unbleached all-purpose flour
1/2	teaspoon baking powder
1-2	firm apples, about 8 ounces
	(preferably Granny Smith), sliced
	cinnamon sugar for dusting

In a mixing bowl, stir together the egg yolk and sugar. Whisk in the milk and vanilla extract and then whisk in the dry ingredients slowly, 1/4 cup at a time, until batter is smooth. Whip the egg whites to firm but not dry peaks. Carefully fold the whites with a large rubber spatula into the batter base in three separate additions.

Fill the Cuisinart™ Deep Fryer with vegetable oil to the maximum line. Preheat to 375°F. When oil is ready, lower the basket into the oil. Dip the fruit slices into the batter allowing any excess to drip back into the bowl. Carefully lower fruit slices into the oil. Fry for 1½ to 2 minutes total, turning once so that the fritters are golden and crispy. Lift basket and let the oil drain out. With a pair of tongs, place fritters on layered paper towels to drain and dust with cinnamon sugar. Repeat with remaining fritters and serve immediately.

Banana Chocolate Purses

Makes 12 to 15 wontons

1	chocolate bar (4 ounces) like Hershey's
1	medium ripe banana
15	wonton wrappers
	water and cornstarch for sealing wontons

Slice the banana into 12 to 15 slices. Break the chocolate into the same number of pieces as slices of bananas.

Prepare a work area equipped with a small bowl of water and pastry brush, small bowl of cornstarch, large plate or cutting board dusted with cornstarch, package of wonton wrappers*, and filling. On a clean surface, line up 3 to 6 wonton wrappers at a time. Place a piece of banana in the middle of each wrapper. Place a piece of chocolate on the top of the banana slice. Brush the edges of the wrapper with water. Then fold the wrappers in half. If using square wrappers fold into a triangle and then press the edges tightly with your fingers in order to seal the wonton. Reserve finished wontons on a clean plate dusted with cornstarch.

Fill Cuisinart™ Deep Fryer with vegetable to the maximum line. Preheat to 375°F. When oil is ready place 3 to 4 wontons in the fryer basket in the up position. Lower into oil and fry for 1½ to 2 minutes, until golden and crispy. Lift basket and let the oil drain out. With a pair of tongs, place wontons on layered paper towels to drain. Repeat with remaining wontons.

Dust with powdered or cinnamon sugar and serve immediately.

***Note:** when using wonton wrappers, it is important to keep them in their package or wrapped in plastic until you use them, as they can easily dry out.

For Beer Battered Chicken

Use the same amount of chicken and also cut into strips about 1 inch wide.

Dip into rested Beer Batter (page 4), allowing excess batter to drip off the chicken. Fry in batches at 375°F for about 4 to 6 minutes until golden and crispy. Drain on layered paper towels and season with salt and pepper. Continue with the remaining batches.

Serve immediately.

Try the beer battered chicken with Honey Mustard Sauce (page 6).

Sopapillas

Makes eighteen ½-ounce sopapillas

1	cup unbleached all-purpose flour
½	teaspoon baking powder
½	teaspoon granulated sugar
¼	teaspoon salt
1	tablespoon unsalted butter, cut into 4 pieces
2	tablespoons tepid water
3	tablespoons whole milk
¼	teaspoon pure vanilla extract

In the work bowl of a food processor, place the flour, baking powder, sugar and salt. Process to combine for about 10 seconds. Add butter to the bowl and pulse until the mixture resembles cornmeal. With the machine running, pour the water, milk, and vanilla into the feed tube and process until a dough ball forms.

Remove the dough from the work bowl (it may be sticky), and transfer to a clean mixing bowl dusted with flour. Cover with plastic and allow to rest for an hour.

Fill the Cuisinart™ Deep Fryer with vegetable oil to the maximum line. Preheat to 375°F. While the oil is heating, remove dough from mixing bowl and transfer to a clean surface dusted with flour. Cut the dough round in half. Roll out dough in a rectangular shape to about ⅛" thick or less. Cut dough into 2- to 3-inch rectangles or triangles with a knife or pizza cutter. Allow to rest for 5 to 10 minutes.

When oil is ready, lower basket into the oil. Add dough strips in batches, about 4 to 5 at a time; do not crowd. Sopapillas are ready when they reach a golden brown and puff, about 4 minutes total. Lift basket and let the oil drain out. With a pair of tongs, remove sopapillas and rest on layered paper towels to drain.

To serve: either roll the sopapillas in cinnamon sugar or serve dusted with powdered sugar and drizzled with honey.

Note: Sopapilla dough will last in the refrigerator for a week.

Falafel

Makes 8 falafel balls (1/4 cup each)

1 cup dried garbanzo beans

1/4 teaspoon baking soda

1 tablespoon water

1 clove garlic

2 ounces onion

1 teaspoon kosher salt

1/4 teaspoon freshly ground pepper

1 teaspoon cumin

3/4 teaspoon ground coriander

1/4 packed cup parsley

Place garbanzo beans in a mixing bowl and cover them with water by 2 inches and leave to soak overnight.

Drain the beans and place in the work bowl of a food processor fitted with the metal S-blade. Grind the beans until smooth, about 30 seconds.

Dissolve the baking soda in the water and reserve.

Add the garlic, onion, salt, pepper, cumin and coriander to the beans and process until the vegetables are finely chopped. Pulse in the parsley. With the machine running, add the baking soda and water and continue to process until the falafel batter is a smooth consistency.

Form patties of 1/4 cup size. Place patties on a plate, wrap with plastic, and reserve in refrigerator for an hour.

Fill Cuisinart™ Deep Fryer with vegetable oil to the maximum line. Preheat to 375°. When oil is ready, lower the basket into the oil. Very carefully lower the falafel patties into the hot oil. Fry for 5 to 6 minutes, turning once, until deep golden.

Serve Falafel with pita bread, hummus, chopped tomatoes, cucumbers, and onions.

Sesame Chicken Fingers

Makes 2 entrée servings

1 pound boneless, skinless chicken breast halves

3/4 cup buttermilk

1 tablespoon fresh lemon juice

1/2 tablespoon soy sauce

1/2 tablespoon Asian sesame oil

1/2 teaspoon kosher salt

1/2 teaspoon hot sauce

1 cup panko

1 1/2 tablespoons white sesame seeds

1 1/2 tablespoons black sesame seeds

1/2 teaspoon sweet paprika

Trim chicken of excess fat. Cut chicken lengthwise into strips about 1 inch wide. Place buttermilk, lemon juice, soy sauce, sesame oil, salt, and hot sauce in a medium bowl and stir. Add cut chicken and stir to coat. Cover, refrigerate for at least 30 minutes and up to 8 hours. Combine panko, sesame seeds, and paprika in a medium bowl.

Drain chicken from buttermilk marinade. Coat each piece with panko/ sesame seed mixture and place on baking sheet or tray lined with plastic wrap. Fill Cuisinart™ Deep Fryer with vegetable oil to the maximum line. Preheat to 375°F. When oil is ready, lower basket into oil. Carefully add about 3 to 4 coated chicken fingers to oil and cook until crispy and deep golden brown, about 4 to 6 minutes, turning as necessary. Lift basket, let drain, then remove using tongs to drain on layered paper towels.

Continue to make the remaining ravioli. Keep prepared ravioli on a clean tray or cutting board and dust them with plenty of cornstarch. Once finished, cover in plastic.

Fill the Cuisinart™ Deep Fryer to the maximum line with vegetable oil. Preheat to 375°F. When oil is ready, fry ravioli 2 at a time. Do not overcrowd. Lower basket into oil and fry for about 1 to 2 minutes, until golden and crispy. Drain ravioli on layered paper towels and season lightly with salt. Repeat with remaining ravioli and serve immediately.

Serve ravioli with your favorite marinara or pasta sauce.

***Note:** when using wonton wrappers, it is important to keep them in their package or wrapped in plastic until you use them, as they can easily dry out.

Shrimp and Leek Ravioli

Makes 8 ravioli

½	tablespoon olive oil
2-3	ounces leeks, cleaned and sliced thin (about 2 small leeks)
½	cup heavy cream
¼	teaspoon salt
3	tablespoons peas, fresh or frozen
½	pound large shrimp, cooked and sliced in ¼" pieces (about 8 shrimp)

16 wonton wrappers
water and cornstarch for sealing wontons

Place the olive oil in a medium skillet and place over medium heat. Add the sliced leeks and cook slowly until the leeks are very soft. Simmer until cream is reduced to at least half and is very thick.

Stir in salt and peas and remove from heat and reserve to cool before preparing ravioli.

Prepare work area equipped with small bowl of water and pastry brush, small bowl of cornstarch, large plate or cutting board dusted with cornstarch, package of wonton wrappers*, and ravioli filling. On a clean surface, line up 3 to 6 wonton wrappers at a time.

Place ½ tablespoon of filling in the middle of each wrapper. Then place 3 to 4 pieces of the shrimp on top of the filling. Brush the edges of the wrapper with water. Then place another wrapper on top, lining up the edges. Press edges together with your fingers to completely seal the ravioli. Using a fork, press the times around the edges of the ravioli to further create a seal. Continue to fill the remaining ravioli. Keep prepared ravioli on a clean tray or cutting board and dust them with plenty of cornstarch. Once finished, cover in plastic.

Fill the Cuisinart™ Deep Fryer to the maximum line with vegetable oil. Preheat to 375°F. When oil is ready, fry ravioli 2 at a time. Do not overcrowd. Lower basket into oil and fry for about 1 to 2 minutes, until golden and crispy. Lift basket and let the oil drain out. With a pair of tongs, place ravioli on layered paper towels and season lightly with salt. Repeat with remaining ravioli and serve immediately.

***Note:** when using wonton wrappers, it is important to keep them in their package or wrapped in plastic until you use them, as they can easily dry out.

For an extra special treat replace the shrimp with cooked lobster meat.