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# HAMILTON BEACH 35020 Owner's Manual

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# Hamilton Beach®

*Deep Fryer*

**READ BEFORE USE**

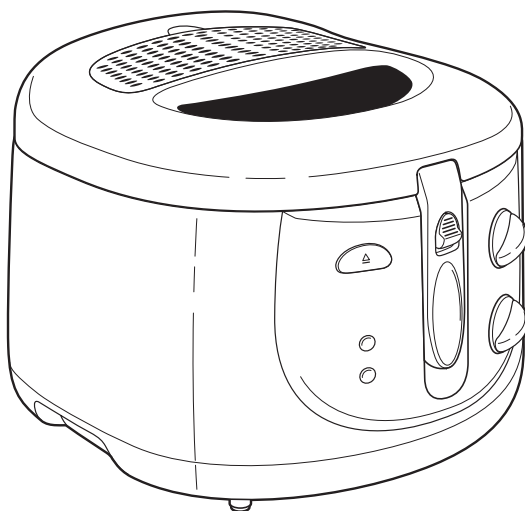
*Friteuse*

**LIRE AVANT UTILISATION**

*Freidora eléctrica*

Le invitamos a leer cuidadosamente este instructivo antes de usar su aparato.

**LEA ANTES DE USAR**



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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electric shock, do not immerse cord, plugs, or heating element assembly in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Be sure handle is properly assembled to basket and locked into place. See detailed assembly directions.
6. 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.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Call our toll-free customer service number for information on examination, repair, or adjustment.
8. The use of accessory attachments not recommended or sold by the appliance manufacturer for use with this model may cause injuries.
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. Extreme caution must be used when moving deep fryer containing hot oil.
13. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to OFF and remove plug from wall outlet.
14. Do not use appliance for other than intended purpose.
15. Be sure handle is properly assembled to basket and locked in place. See detailed assembly instructions.
16. To reduce the risk of injury, NEVER fill oil above MAX fill mark.
17. Always ensure removable pot is filled at least MIN level when using oil.
18. Never leave appliance unattended while in use.
19. Always dry foods and remove ice before frying.
20. Always dry deep fryer components thoroughly after cleaning and before frying.
21. Always fry with lid in place.
22. Do not use refrigerated oil.
23. Never block vent on lid. Be aware of steam emitting from vent.
24. Escaping steam may cause burns to hands or fingers. Open the lid carefully.
25. Always raise basket, rest on drain bracket, and allow food to drain before removing lid or food basket.

## SAVE THESE INSTRUCTIONS

### OTHER CONSUMER SAFETY INFORMATION

**This product is intended for household use only.**

This product is only intended for the preparation, cooking, and serving of foods. This product is not intended for use with any non-food materials or products.

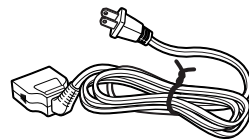
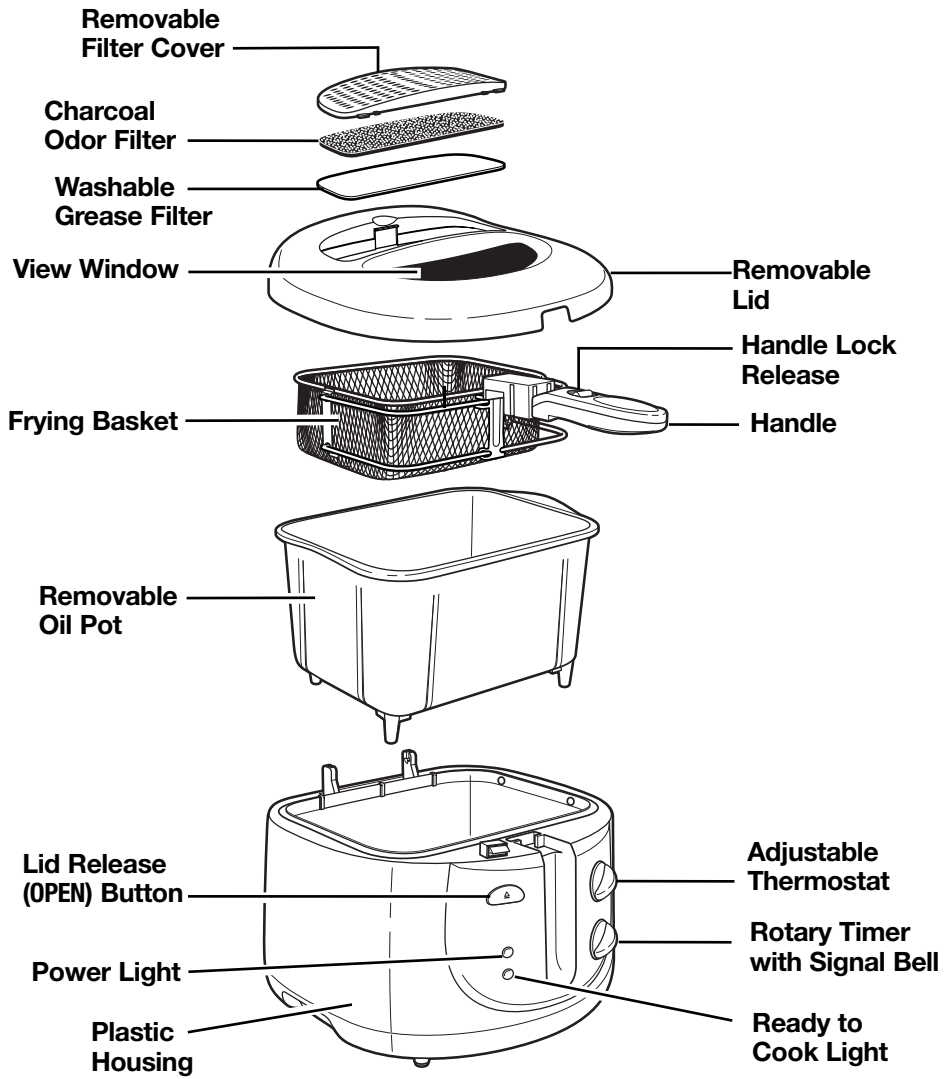
**WARNING! Shock Hazard:** This appliance has a polarized plug (one wide blade) that reduces the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or using an adaptor. If the plug does not fit, reverse the plug. If it still does not fit, have an electrician replace the outlet.

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**WARNING! Burn Hazards.**

- Serious hot-oil burns may result from a deep-fat fryer 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. Do not use with an extension cord.
- Hot liquid will splash if you miss the drain bracket and accidentally drop the frying basket into the hot liquid. Do not lean over the deep fryer when the lid is off.

# Parts and Features



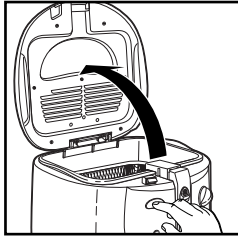
Magnetic Cord Assembly

# Frying

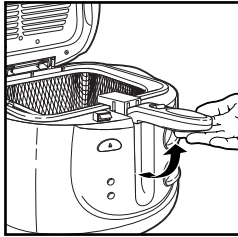
## **⚠ WARNING** Burn Hazard.

- Never fill oil above MAX fill mark.
- Never move fryer when it is in operation or when fryer contains hot oil.
- Never leave fryer unattended while in use.
- Escaping steam may cause burns to hands or fingers. Open lid carefully.
- Failure to follow these instructions may result in serious burns as hot oil may spill from fryer.

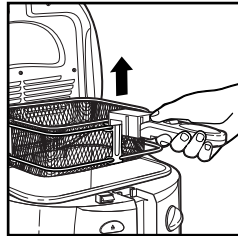
1. Place fryer on stable, level, heat-resistant surface out of reach of children.
2. Press Lid Release Button (**OPEN**) to open lid.



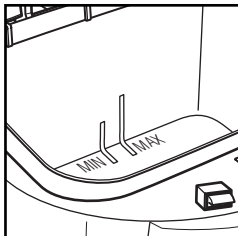
3. Lift handle to raise basket to highest position until **firmly locked** into place.



4. Remove basket from fryer.



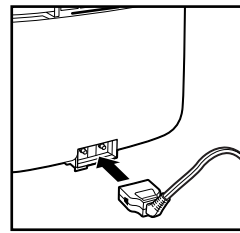
5. Fill fryer with at least 6 but no more than 8 cups of oil to top indicator mark on removable oil pot.



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**WARNING!** Never operate unit without oil in pot or unit will exceed temperature limit and will require resetting.

6. Make sure fryer is turned to OFF ( **O** ).



Attach magnetic end of cord assembly to fryer socket. Magnetic end of cord will only go in one way. Be careful not to disturb magnetic

connection when plugging cord into electrical outlet.

**NOTE: Magnetic force is relatively low to ensure that cord will break away in the event of being inadvertently pulled; thereby, preventing deep fryer from being pulled off a countertop.**

7. Close lid. Set temperature control to desired setting. Set timer to "Stay On" (counterclockwise) or to a specified time (clockwise). For specified times less than 5 minutes, turn timer clockwise past 5 minute mark then turn back to desired time less than 5 minutes. Preheat fryer until Ready to Cook Light comes on (10 to 15 minutes). For more information on temperature selection, check food package or Frying Chart.

Ready to Cook Light will come on when oil has reached preset temperature.

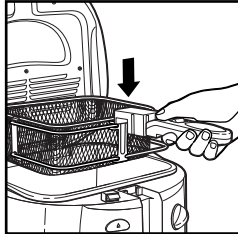
8. **To fry unbattered food**, place food in basket and proceed with step 9.

**To fry battered foods**, proceed with steps 9 and 10 to lower basket into oil, then carefully drop food directly into oil.

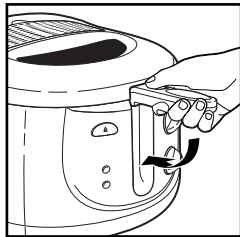
**NOTE:** Do not exceed maximum amount of food to be fried in one batch. See Frying Chart for more information.

## Frying (cont.)

9. Press Lid Release Button to open lid. Carefully place basket in fryer and close lid.



10. Press Handle Lock Release Button and carefully lower basket to lowest position. Set timer based on Frying Chart or recipe instructions.



11. Close lid.

**WARNING!** Never operate unit without oil in pot or unit will exceed temperature limit and will require resetting.

### FRYING TIPS:

- Ready to Cook Light may go out after frying a batch of food. When oil has reached selected temperature, Ready to Cook Light will come back on. Unit is now ready to fry next batch of food.
- Lift basket handle slightly when pushing Handle Lock Release Button. This will allow Button to push down more smoothly.

## Frying Chart

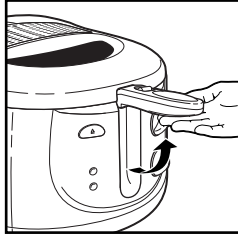
FOOD	FRYING TEMPERATURE	COOKING TIME	INTERNAL TEMP/ DONENESS
Vegetables	350°F (180°C)	2 to 3 minutes	Tender crisp
Frozen Fish Sticks	350°F (180°C)	2 to 3 minutes	145°F (63°C)
Beef (single layer)	375°F (190°C)	3 to 5 minutes	160°F (71°C) for medium
Chicken, Frozen (precooked)	375°F (190°C)	4 to 5 minutes	165°F (73°C)
Chicken, Fresh Pieces, Bone-In	375°F (190°C)	20 minutes	165°F (73°C)
French Fries, Frozen	375°F (190°C)	3 to 5 minutes	Brown & Crisp
French Fries, Fresh (single layer)	375°F (190°C)	15 minutes	Brown & Crisp
Onion Rings, Frozen	375°F (190°C)	5 to 7 minutes	Brown & Crisp

### NOTES:

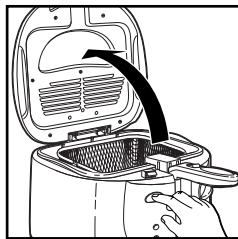
- Length of cooking time and temperature may vary based on batch size and weight.
- For best results, fry a single layer of food for each batch.
- Frozen, uncooked chicken should be thawed, excess water removed, and patted dry with paper towel prior to cooking.
- See "Frying Tips" for more information to obtain best results.
- Always follow package directions.
- When cooking meat, poultry or fish, use cooking thermometer to determine internal temperatures.
- Visit [foodsafety.gov](http://foodsafety.gov) for more information on safe internal cooking temperatures.

## After Frying

1. Lift handle to raise basket until it is **firmly** locked into place.



2. Press Lid Release (OPEN) Button to open lid.

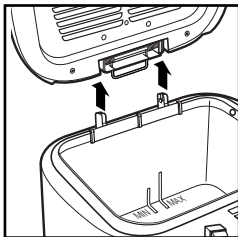


**WARNING!**  
Burn Hazard.  
Escaping steam may cause burns to hands or fingers. Open lid carefully.

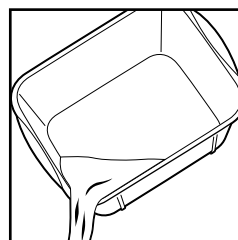
3. Carefully remove basket from fryer. **Do not** place thumb on Handle Lock Release Button. Shake basket over fryer to remove excess fat. Place fried food in a bowl or colander lined with paper towel.
4. Turn temperature control to OFF (O) and unplug appliance after use.

## Cleaning Your Fryer

1. Wait until oil has cooled.
2. Remove lid by grasping on each side and lifting straight up.

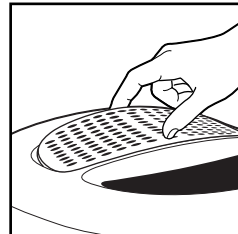


3. Remove basket and oil pot from fryer and pour out oil. Wipe all excess oil or oil film from removable oil pot.



4. Clean plastic housing with hot, soapy water. Do not immerse unit in water.

5. Remove filter cover then remove charcoal filter and set aside. Do not wash the charcoal filter.



6. Remove grease filter and wash it in hot, soapy water. Let filter dry thoroughly before putting it back in lid.
7. Clean lid, basket, and oil pot in hot, soapy water. Only oil pot may be washed in dishwasher.

## ***Fryer Tips***

### **Selecting/Changing Frying Oil**

- Use a good quality vegetable or peanut oil.
- Frying foods in butter, margarine, olive oil, or animal fat is NOT recommended because of low temperature smoke point.
- DO NOT mix two types of oil.
- Change oil regularly to maintain optimum frying and flavor quality.
- Oil used for french fries can be used 10 to 12 times before changing if oil is filtered after each use. Oil used for food that is high in protein (such as meat or fish) should be changed more often.
- To filter oil, allow oil to completely cool. Cheesecloth or paper towel may be used as a filter to strain oil.
- Always follow food package directions.
- DO NOT add fresh oil to used oil.
- Always change oil if it starts to foam when heated, when it has a strong smell or taste, or when it turns dark and/or syrupy.

### **Before Frying**

- Excess water or ice particles can cause hot oil to splatter or foam. Remove any excess water from fresh food by blotting with a paper towel. Remove any ice chunks or build up from frozen foods.

### **General Tips**

- DO NOT use plastic utensils in hot oil.
- Season food AFTER frying.
- If food is not as crisp as desired, reduce batch size.

### **Disposing of Oil**

- Pour cool oil into its original (resealable) empty plastic bottle.

### **Basket Usage with Freshly Battered Foods**

- Freshly battered foods should be carefully placed directly into oil. First, lower basket fully then carefully place each piece of battered food into hot oil. Use basket to remove fried battered foods.

### **Storage**

- Basket handle can be disengaged and rotated into basket. Place oil pot in base and then place basket and power cord in oil pot.
- It is best to store all oils in refrigerator or a cool, dark, dry place for up to six months.

## ***Troubleshooting***

<b>PROBLEM</b>	<b>Things TO CHECK</b>
Fried food does not have a golden brown color and/or is not crispy.	<ul style="list-style-type: none"> <li>• Selected temperature is too low or food has not been fried long enough. Check food package or Frying Chart for correct temperature or preparation time.</li> <li>• Too much food in basket. Never fry too much food at one time. See food package, Frying Chart, or recipe for correct frying amount. Food pieces may be too thick to fry adequately.</li> <li>• Volume of oil is too low.</li> </ul>

## ***Troubleshooting*** (continued)

<b>PROBLEM</b>	<b>Things TO CHECK</b>
Fryer gives off a strong, unpleasant odor.	<ul style="list-style-type: none"> <li>• Grease filter is saturated. Remove lid and clean lid and grease filter in hot, soapy water.</li> <li>• Oil isn't fresh. Change oil. Filter oil regularly to keep it fresh longer.</li> <li>• Type of oil is not suitable for deep-frying food. Use good quality frying oil. Do not mix two different types of oil.</li> </ul>
Unit does not heat.	<ul style="list-style-type: none"> <li>• Ensure magnetic cord assembly is properly attached to fryer socket.</li> <li>• Ensure electrical cord assembly is plugged into electrical outlet.</li> <li>• Ensure timer is set to Stay On or a set amount of time</li> </ul>
During frying, the oil spills over the edge of the fryer.	<ul style="list-style-type: none"> <li>• There is too much oil in fryer. Make sure that oil does not exceed maximum level mark.</li> <li>• Food contains too much liquid. Dry food thoroughly before placing it in fryer. Follow instructions in "Frying" section.</li> <li>• There is too much food in frying basket. Do not fry more food at one time than quantities indicated on food package or Frying Chart.</li> </ul>
The oil foams too much during frying.	<ul style="list-style-type: none"> <li>• Food contains too much liquid. Dry food thoroughly before placing it in fryer.</li> <li>• Type of oil is not suitable for deep-frying food. Use good quality frying oil. Do not mix two different types of oil or fat.</li> <li>• Oil pot has not been cleaned properly. See instructions in "Cleaning" section.</li> </ul>
Condensation forms on viewing window.	<ul style="list-style-type: none"> <li>• Water vapor from food collects on window. When unit is cold, wipe a small amount of oil on inside of viewing window to prevent condensation buildup.</li> </ul>

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