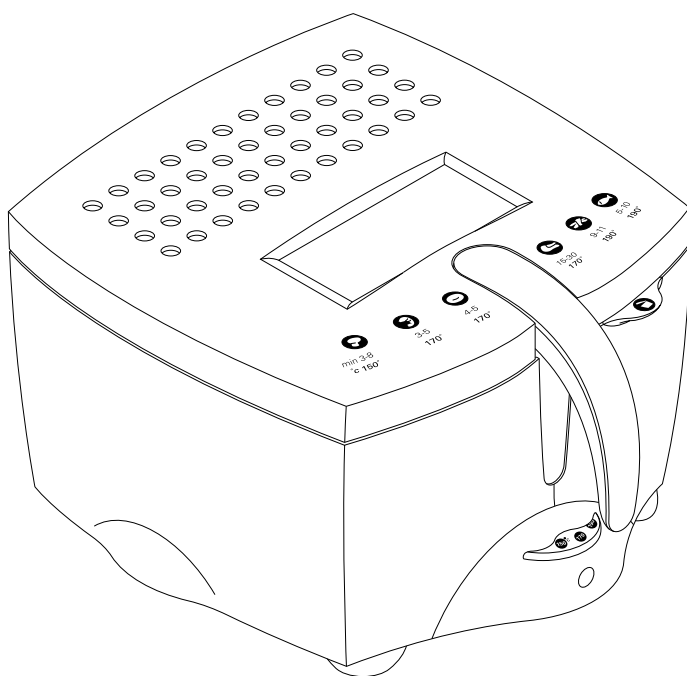
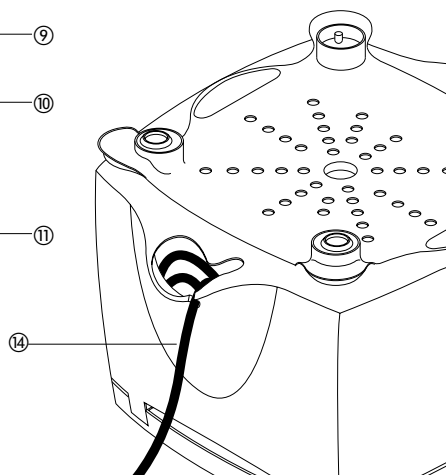
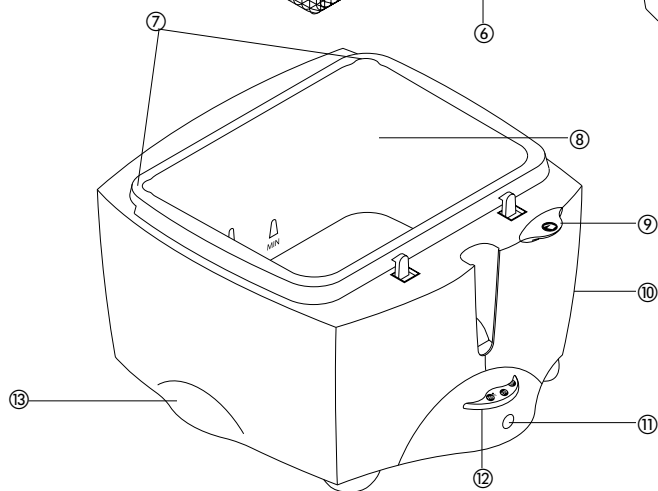
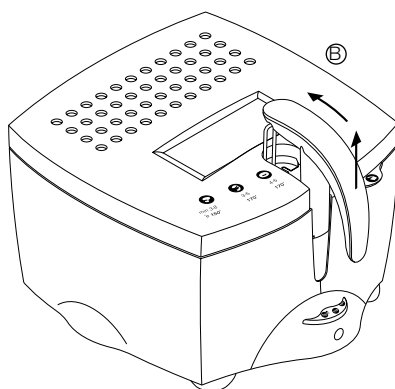
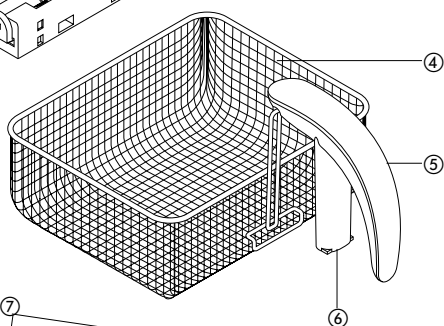
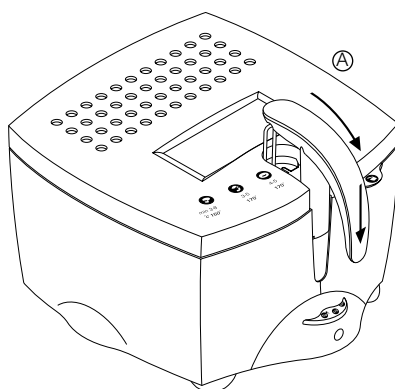
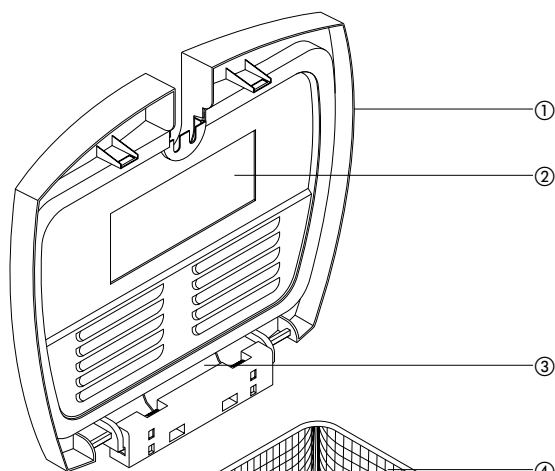


KENWOOD



DF250 series



know your Kenwood deep fryer

safety

- Never plug in the fryer before filling the bowl with oil.
- Keep children away during use and after - fat stays hot for a long time.
- Never let the cord touch hot surfaces or hang down over the worktop edge - a child could grab it and pull the fryer down. Place excess cord in cord storage area at the back of the fryer.
- Never touch the bowl, pour away oil or move your fryer while the oil's hot.
- After cleaning, ensure all parts are completely dry before use.
- Never leave your fryer on unattended.
- This fryer is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with this appliance.
- Do not use if there is any damage to the fryer, cord or plug. Get it checked or repaired: see 'service'.
- Watch out for steam during cooking and when you open the lid.
- Never put your fryer near or on cooker hot plates.
- This fryer is for domestic use only.
- **Always unplug the fryer after use.**

before plugging in

- Make sure your electricity supply is the same as the one shown on the underside of the fryer.

important - UK only

- The wires in the cord are coloured as follows:
Green & Yellow = Earth, Blue = Neutral, Brown = Live.
- This machine complies with European Economic Community Directive 89/336/EEC.

before using for the first time

- 1 Remove all packaging.
- 2 Dismantle: see 'to dismantle, assemble and use your fryer'.
- 3 Wash the parts: see 'cleaning'.
- 4 Use the cord storage at the back of the fryer to store any excess cord ⑭.

know your Kenwood fryer

- ① removable lid with permanent mesh filter
- ② viewing window
- ③ condensation trap
- ④ rise and fall basket
- ⑤ handle
- ⑥ handle stem
- ⑦ pouring spouts
- ⑧ fixed bowl
- ⑨ lid release
- ⑩ body
- ⑪ temperature light
- ⑫ temperature control
- ⑬ carrying handles
- ⑭ cord storage

to dismantle, assemble and use your fryer

to dismantle

- 1 Push the lid release ⑨ down to open the lid. Then lift the lid off.
- 2 Lift up the handle and remove the basket.

to assemble and use

- 1 Pour in the oil. The level must be between the 'MAX' and 'MIN' marks.
 - 2 Insert the basket, then close the lid.
 - 3 Plug in and select the required temperature ⑫.
 - 4 The light goes out when the oil reaches the right temperature to start frying. Fill the basket and lower into the oil ④. **Don't exceed the maximum food quantities stated.** The light will come on and off as the fryer maintains the temperature.
 - 5 When ready, raise the basket until the handle stem ⑥ rests securely ⑥. Allow the food to drain before opening the lid.
- To re-use oil, allow to cool then pour the oil through fine muslin or absorbent paper.
 - **Always unplug the fryer after use.**

hints

- We would recommend the use of a good quality oil for deep frying, such as corn oil or groundnut oil. A good quality solid fat may also be used. Other oils may be used if they are specifically recommended by the manufacturer for deep frying. Never mix different oils or fat and do not use olive oil, butter or margarine as they will smoke or bubble over.
- Pre-cooked food needs a higher temperature than raw food.
- Cook food thoroughly. The outside may look ready before the inside is cooked.
- Keep your fryer with oil (cooled and strained) inside it, ready for use. The lid keeps the dust out.
- Before frying battered food, drain off excess batter.
- To make chips, cut the potatoes up evenly, so they cook evenly. Rinse and dry before cooking. For best results use dry floury textured potatoes i.e. King Edwards or Maris Piper.
- To prolong the life of your fryer, filter the oil after each use and change it after 8 - 10 uses.
- Shake off any excess ice before frying frozen foods.

maximum food capacities

- **fresh chips** 800g/2 lb
- **frozen chips** 600g/1½ lb

oil and fat capacities

- **maximum oil** 2 litres/3 ½ pints
- **minimum oil** 1.5 litres/2 pints 13 fl.oz.
- **maximum solid fat** 1.8kg/4lb 3oz
- **minimum solid fat** 1.4kg/3lb 3oz

care and cleaning

- **Never start cleaning until the oil has cooled down.**
- Always unplug the fryer before cleaning.

fryer body/fixed bowl

- Fryer outer body - wipe with a damp cloth and dry thoroughly. **Never put it in water.**
- Inner bowl - after each use, fill with hot soapy water and soak for 20 minutes. Then use a non-abrasive cleaner.

lid

- After each use, remove and soak in hot soapy water for 20 minutes.

basket

- After each use, remove and soak in hot soapy water for 20 minutes. Then use a stiff brush.
- The lid and basket can alternatively be washed in your dishwasher.

service and customer care

- If the cord is damaged it must, for safety reasons, be replaced by Kenwood or an authorised Kenwood repairer.

UK

If you need help with:

- using your fryer or
 - servicing or repairs (in or out of guarantee)
- ☎ call Customer Care at Kenwood on **023 92392333**.

Have your model number ready - it's on the underside of the fryer.

Eire

- See our advertisement in Golden Pages.
- other countries**
- Contact the shop where you bought your fryer.

guarantee (UK only)

If your fryer goes wrong within one year from the date you bought it, we will repair or where necessary replace it free of charge provided:

- you have not misused, neglected or damaged it;
- it has not been modified (unless by Kenwood);
- it is not second-hand;
- it has not been used commercially;
- you have not fitted a plug incorrectly; and
- **you supply your receipt to show when you bought it.**

This guarantee does not affect your statutory rights.

recipes

swedish meat balls

oil temperature required 150°C

ingredients

- 200g (8oz) minced beef
- 200g (8oz) minced pork
- 25g (1oz) butter
- 25g (1oz) onion - finely chopped
- 50g (2oz) white breadcrumbs
- 1 egg
- 125ml (½ pt) milk
- 5ml (1 tsp) salt
- pinch of pepper

method

- 1 Melt the butter in a pan and fry the onions until soft.
- 2 Add the remaining ingredients and mix until smooth.
- 3 Shape the mix into 2.5cm (1 in) balls using floured hands.
- 4 Heat the oil and fry for 5 - 6 minutes.

Serves 6

chicken kiev

oil temperature required 170°C

ingredients

- 50g (2oz) butter
- 2.5ml (½ tsp) garlic powder
- 5ml (1tsp) chopped parsley
- 2 chicken breasts
- wooden cocktail sticks
- 1 egg
- 25g (1oz) flour seasoned with salt and pepper
- 25g (1oz) white breadcrumbs

method

- 1 Mix together the butter, garlic powder and parsley and roll into 2 log shapes.
- 2 Skin and bone the chicken breasts and flatten out.
- 3 Place a roll of the butter mix into each breast and roll up the breast, fold in the ends so that the butter is enclosed. Secure with a cocktail stick.
- 4 Beat the egg and dip the chicken pieces into the egg. Make sure that the chicken is fully coated with the egg.
- 5 Coat the chicken with flour and then roll in the breadcrumbs. Chill for at least 1 hour before frying.
- 6 Heat the oil and fry the chicken for 15 - 20 minutes. Ensure that you remove the cocktail sticks before serving.

basic batter for coating

oil temperature required 190°C

- suitable for coating fish, meat, vegetables and fruit.

ingredients

- 125g (5oz) plain flour
- pinch of salt
- 10ml (2tsp) baking powder
- 170ml (7fl oz) liquid (water, milk, beer or cider)

method

- 1 Place the flour, salt and baking powder in a bowl.
- 2 Make a well in the centre and add half the liquid and mix well. Then add the remaining liquid.
- 3 If the batter is left to stand, mix again before use.
- 4 Dip the food in flour seasoned with salt and pepper before coating with batter.
- 5 Lower the basket before adding the food to prevent the batter sticking to the basket.



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