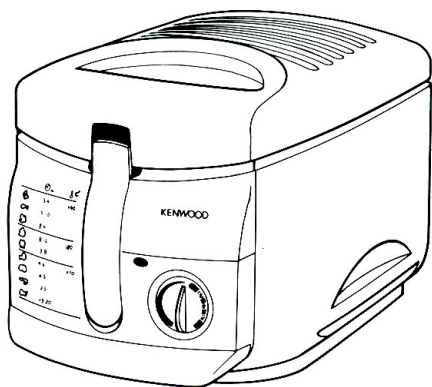


KENWOOD

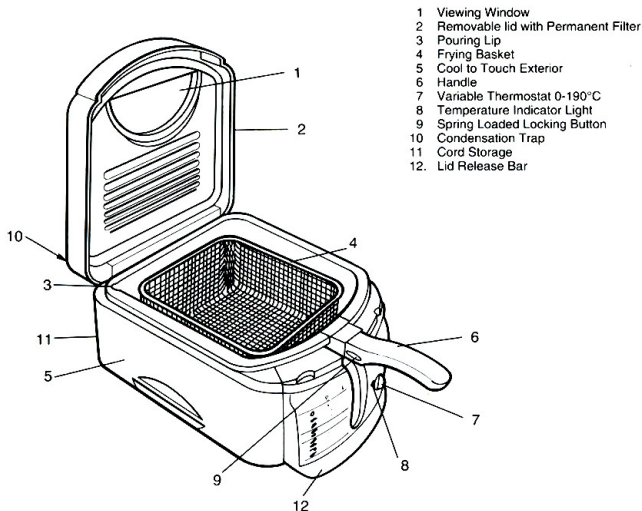


DF450

Welcome to Kenwood Deep Frying

Your Kenwood Deep Fryer includes many new features to enable safe and successful frying. The lockable lid and cool to touch exterior have been designed for additional safety. The variable thermostat allows the temperature to be adjusted to ensure that food is fried to the exact degree of crispness required. Read these instructions carefully to ensure you obtain good results.

Know your Deep Fryer



IMPORTANT SAFEGUARDS

When using electrical appliances basic safety precautions should always be followed including the following:-

1. Read all instructions.
2. Because of high temperatures involved in frying, some surfaces will get hot, do not touch these hot surfaces.
3. To protect against electrical shock do not immerse cord or plugs in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning.
6. Appliance should not be used if the supply cord is damaged or dropped causing visible damage.
7. Do not let the cord hang over the edge of worktop or touch hot surfaces.

SAVE THESE INSTRUCTIONS

Banana Fritters

Oil temperature required 190°C

4 bananas
4oz/100g plain flour
pinch of salt
¼ pt/125 ml milk
1 egg
1oz/25g flour
caster sugar for sprinkling

Preheat the oil.

Make a smooth batter by beating the egg and milk into the 4oz/100g flour and salt.

Peel the bananas and cut in half. Cut each half again, by slicing lengthwise. Coat the bananas in the 1oz/25g flour then dip into the batter.

With the basket already in the fat, allow the excess batter to drip from the bananas and the gently drop several banana pieces into the fat. Fry for 3 minutes and then using the basket remove them onto absorbent paper. Keep warm while frying the remaining bananas and finally sprinkle them all with sugar before serving.

Serves 4-6

Blackcurrant Slices

Oil temperature required 190°C

8 slices of bread (preferably fruit loaf but either white or brown is suitable)
2 eggs
4fl.oz/100ml milk
blackcurrant jam
caster sugar
whipped cream (optional)

Preheat the oil.

Beat the egg and milk together in a shallow dish. Trim the crusts off the bread and dip the slices into the egg, allowing the bread to absorb the mixture.

With the basket already in the fat, fry 2 slices at a time for 2-3 minutes until golden brown, turning once. Using the basket remove them on to absorbent paper and continue frying the other slices.

Spread blackcurrant jam onto 4 of the slices and make into sandwiches with the remaining 4 slices. Cut each one diagonally and sprinkle with caster sugar. Serve with cream.

Serves 4

Fried Peach Pies

Oil temperature required 190°C

Pastry

12oz/300g plain flour
pinch of salt
5oz/125g margarine
6tbsp/120ml water (approx)

Filling

1lb/400g fresh peaches
2oz/50g sugar
1½ level tbsp/30ml cornflour
1tsp/5ml lemon juice
pinch of nutmeg
pinch of cinnamon
caster sugar for sprinkling

Skin, stone and finely chop the peaches. Place the chopped peaches into a saucepan and add all the filling ingredients. Over a low heat, with constant stirring, cook the mixture until it gently boils and become thick and clear. Remove from the heat and cool.

Make up the pastry by rubbing the margarine into the flour and salt until it resembles breadcrumbs. Add sufficient water to form a stiff dough. On a lightly floured surface roll the pastry out thinly. Using a pastry cutter, cut into 3 inch/7 cm circles. Preheat the oil.

Place some of the peach filling on one half of each circle. Damp the edge of the other half of the pastry with water. Fold the pastry over the filling and seal the edges together. Crimp using a fork.

Place several pies into the basket and fry for about 4 minutes, until golden brown. Remove on to absorbent paper and continue to fry the remaining pies. Sprinkle with sugar before serving.

Makes 30-35

French Fried Onions

Oil temperature required 190°C

2 large onions
¼ pt/250ml milk
2oz/50g plain flour
½ tsp/2.5ml salt

Slice the onions to 1/4 inch/0.5cm thick rings. Separate the rings and leave to soak in the milk for at least 20 minutes.

Preheat the oil.

Drain the milk from the onions. This milk may be used to make a savoury sauce.

Combine the flour and salt together in a small polythene bag. Add the onion rings to the flour and shake together until well coated.

Sprinkle half the onion rings into the basket and shake, to remove any loose flour. Fry the onions for 3-4 minutes, until golden brown. Remove onto absorbent paper while frying the second batch of onion rings.

Serves 4

Fish Cakes

Oil temperature required 190°C

12oz/300g white fish
1½ lb/600g potatoes
knob of butter
salt and pepper
2tbsp/40ml chopped parsley
1oz/25g seasoned flour
1 egg
2oz/50g raspings

Steam the fish in a little milk until the flakes are tender. Drain and cool. Peel the potatoes and boil in boiling salted water until soft. Drain and mash together with butter and seasoning. Remove the skin and bones from the fish and then flake.

Add the fish and parsley to the potato and mix together well. Divide into 8 portions and shape each portion into a flat cake, using a little flour if necessary. Dust each cake with flour and chill for ½-1 hour until the mixture is firm.

Preheat the oil.

Beat the egg and brush onto each cake, then coat with raspings.

Place 4 cakes into the basket and fry for 3-4 minutes until the outside is crisp. Drain on absorbent paper and keep warm while frying the second batch of cakes.

Serves 4

Potato and Cheese Croquettes

Oil temperature required 190°C

1lb/400g peeled old potatoes
6oz/150g mature cheddar cheese
2oz/50g plain flour
pinch of salt
pinch of pepper
pinch of cayenne pepper
pinch of mustard
1 egg
2-3oz/50-75g raspings

Cook the potatoes in boiling salted water until soft. Grate the cheese. Drain the potatoes and mash. While the potato is still hot add the cheese and beat in well. Then add flour and seasonings and mix in. A little milk may be necessary, this will depend on the potatoes, the mixture should bind together but still remain stiff.

Preheat the oil.

Form the mixture into 16 croquettes by taking a large spoonful of the mixture and rolling it in floured hands.

Beat the egg and dip each croquette in the egg and coat with raspings. Place half the croquettes in the basket and fry for 3-4 minutes. Drain on absorbent paper while frying the second batch. Serve hot.

Serves 4-5

Deep Fried Savoury Pancakes

Oil temperature required 190°C

Pancakes

4oz/100g plain flour
pinch salt
1 egg
½ pt/250ml milk and water mixed
fat for frying

Filling

10oz/250g cooked chicken
4oz/100g mushrooms
½ oz/15g butter
1oz/25g margarine
1oz/25g plain flour
1/2 pt/250ml chicken stock and milk
salt and pepper
a little beaten egg

Finely chop the chicken and mushrooms. Melt the butter in a saucepan and add the mushrooms. Lightly fry them for 5 minutes. Melt the margarine in a saucepan and add the flour. Stir over a low heat for 1 minute until the roux leaves the sides of the pan. Add the stock and milk and stir until the sauce boils and thickens. Add the chicken, mushrooms and seasoning. Leave to cool.

Beat the egg and milk into the flour and salt to make a smooth batter. Heat the fat in an omelette pan and fry the batter to make about 16 thin pancakes, about 6inch/15cm in diameter.

Preheat the oil.

Place a spoonful of the filling in the centre of each pancake and roll up, turning the sides of the pancake over the filling, to completely enclose it. Brush the edge of the pancake with a little beaten egg to seal the edge. Place about 4 pancake rolls into the basket and fry for 3-4 minutes until crisp and golden brown. Remove onto absorbent paper and keep warm while frying the remaining rolls.

Serves 6-8

Sweetcorn Fritters

Oil temperature required 190°C

1 large tin sweetcorn
4 eggs separated
½ tsp/2.5ml salt
1tsp/5ml Tabasco sauce
2oz/50g plain flour

Preheat the oil.

Beat the egg yolks and mix in the salt, Tabasco sauce, flour and drained sweetcorn. Whisk the egg whites until soft peaks are formed and fold into the flour mixture.

With the basket already in the fat, gently drop large spoonfuls of the mixture into the fat. Fry for about 5 minutes or until golden brown.

Using the basket remove onto absorbent paper while continuing to fry the rest of the mixture.

Serve hot

Makes about 20 fritters

Service UK Only

For any repairs in or out of guarantee, servicing or selected spare parts please contact your Kenwood authorised Repairer in **Yellow Pages** under the heading of **ELECTRICAL APPLIANCE REPAIRERS** or telephone (0705) 476000 extension 28000 Service Department.

Eire

Contact local repairer from advertisement in the **Golden Pages**.

All other markets

Contact the dealer from whom you purchased your appliance.

Note: If the supply cord of this appliance is damaged it must only be replaced by an authorised Kenwood repairer, as special purpose tools are required.

Conversion Table

The temperature control of your Kenwood Fryer is calibrated in degrees C. However, to enable you to cook recipes marked in degrees F, the following approximate table is provided.

°C	°F	°C	°F
90	195	150	300
110	230	170	340
130	265	190	375

Recipes Using your Kenwood Fryer

Prawn Balls

Oil temperature required 170°C

8oz/200g shelled prawns
1 onion
1 clove garlic
3oz/75g white breadcrumbs
1 egg
1tsp/5ml Worcestershire sauce
pinch of salt
pinch of pepper
1oz/25g plain flour

Finely chop the prawns, onion and garlic. Combine all ingredients together except the flour. Shape into 1in/2.5cm balls and coat in the flour. Chill for at least 1 hour.

Heat the oil. Place half the prawn balls into the basket and fry for 4-5 minutes, turning to allow even browning. Drain on absorbent paper while frying the second batch.

Serves 3-4

Sweet and Sour Pork

Oil temperature required 170°C

1 ½lb/600g lean pork
(shoulder or hand)
½tsp/2.5ml salt
pinch of pepper
2tsp/10ml soy sauce
2tsp/10ml vinegar
For batter
2oz/50g plain flour
pinch of salt
1 egg made up with
water to 4fl.oz/100ml
For sauce
½pt/250ml stock from meat
1 small can diced pineapple
1½tbsp/30ml vinegar
3tsp/15ml soy sauce
3tsp/15ml brown sugar
2tbsp/40g cornflour

Cut the pork into approximate 1in/2.5cm cubes. Toss in the seasoning, soy sauce and vinegar, then leave to stand for 1 hour. Place in an ovenproof dish with ¼pt/125ml water and cover. Stew for 1-1½ hours in a low oven (325°F/170°C/Reg 3). Combine all the batter ingredients together to form a smooth batter. Preheat the oil.

Drain the stock from the meat, and using ½pt/250ml, combine all the sauce ingredients together. Bring to the boil over a low heat stirring continuously, until the sauce thickens. Leave to one side while frying the meat.

Dip the pork cubes into the batter, drain off excess batter, and with the basket already in the fat, fry several of the cubes at one time. Fry for 4-5 minutes, shaking the basket occasionally or turning the cubes if necessary. Using the basket, remove the pork and drain on absorbent paper. Keep warm while frying the remainder of the meat. Re-heat the sauce and pour over the fried pork, serve with rice.

Serves 4-5

Scotch Eggs

Oil temperature required 170°C

4 grade 3 or 4 eggs
1lb/400g pork sausage meat
1oz/25g plain flour
1 egg
2oz/50g raspings

Hard boil the eggs, cool and shell.

Divide the sausage meat into 4 and taking one portion flatten into a thin circle. Place 1 hard boiled egg in the centre of the sausage meat and carefully mould the meat over the egg until the egg is completely enclosed in an even covering of sausage meat. This is best done with lightly floured hands.

Repeat with the other 3 eggs. Preheat the oil.

Beat the egg and first lightly dust each scotch egg in flour, then dip into the beaten egg. Coat with raspings.

Place the 'eggs' into the basket and fry for about 10 minutes turning occasionally to evenly cook the sausage meat. Drain on absorbent paper before serving. Serve hot or cold.

Makes 4 scotch eggs

Chicken Kiev

Oil temperature required 170°C

2 chicken breasts
2oz/50g butter
½tsp/2.5ml garlic powder
1tsp/5ml chopped parsley
1 egg
1oz/25g seasoned flour
1oz/25g white breadcrumbs
wooden cocktail sticks

Mix together the butter, garlic powder and parsley and form into 2 log shape rolls. Allow to chill if necessary. Skin and bone the chicken breasts and flatten out using a wet knife or mallet.

Place a butter roll into each breast and roll up the breasts so that the butter is completely enclosed. Secure with cocktail sticks.

Beat the egg and dip the chicken rolls into the egg, ensuring that the egg penetrates into the joints of the chicken. Coat with flour and then in the breadcrumbs. Chill for at least 1 hour before frying.

Heat the oil. Place the chicken into the basket and fry for about 15 minutes or until tender. Drain on absorbent paper and before serving, carefully remove the cocktail sticks.

Serves 2

Cleaning

Filter Lid

Your Kenwood fryer is fitted with a permanent filter system which collects drops of oil from the steam as it passed through. After several cooking sessions the filter lid should be removed from the fryer (refer to paragraph below), plunged into hot sudsy water and left to soak for 15-20 minutes. It should then be rinsed thoroughly and dried.

To Remove the Lid

To remove lid, unlock, lift to a vertical position and remove with a straight pull upwards. Reverse the above sequence to secure (see Fig. 3).

Cleaning Fryer

As with any cooking vessel your fryer should be cleaned after every use.

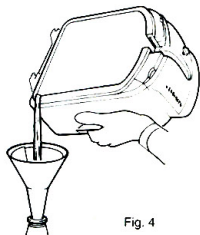
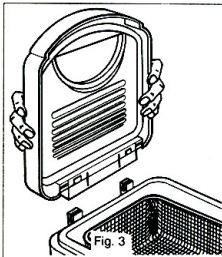
After the oil has cooled remove the lid and pour out the oil. The fryer is equipped with a safety pouring lip which should

be used when emptying the oil (see Fig. 4). The oil should be filtered through fine muslin or absorbent paper placed in a suitable funnel. Excessively discoloured oil should be discarded. After draining the oil, the bowl should be wiped out with absorbent paper then with a damp cloth and a little washing up liquid, and finally with a dry cloth. The strained oil may be stored in the fryer. We recommend that you discard the oil after about 10 uses.

The outside and lid should be wiped with a damp cloth and dried thoroughly. In order to keep your frying basket in good working order, we recommend that it is thoroughly cleaned in hot sudsy water after every use.

CAUTION

The interior of the fryer bowl is coated with a P.T.F.E. non stick coating. To avoid damage no abrasives or sharp instruments should be used.



Frying Times and Temperature Chart

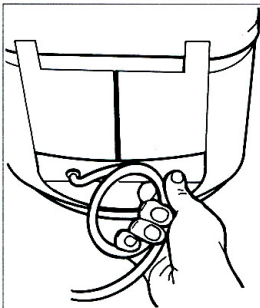
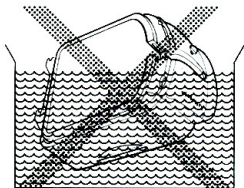
The frying times given in this chart are a guide only and should be adjusted to suit the different quantities or thickness of food and to suit your own taste.

Fresh Chips - maximum basket capacity 1kg	170°C	9-11 minutes
Frozen Chips	then 190°C	1-2 minutes until golden brown See manufacturers recommendations
FISH		
Scampi - frozen in crumbs (just enough to loosely cover the base of basket)	170°C	3-5 minutes
Fresh Whitebait - (just enough to cover base of basket)	190°C	1-2 minutes
Fresh Cod or Haddock in batter	190°C	5-10 minutes (depending on fish thickness)
Frozen Cod or Haddock portions in crumbs or batter	170°C	10-15 minutes (depending on fish thickness)
Frozen Plaice	190°C	5-6 minutes
MEAT		
Frozen Hamburgers (2 oz 50g)	150°C	3-5 minutes
Chicken portions in crumbs	170°C	15-20 minutes small/medium size
Chicken portions in crumbs	170°C	20-30 minutes large size
Frozen Veal Escalopes	170°C	3-8 minutes (depending on thickness)
Fresh Chicken Drum Sticks in crumbs	170°C	15 minutes

Preparing your Kenwood Fryer for Use

Check that your Fryer is disconnected from the electricity supply. Wash the basket in hot sudsy water and wipe dry thoroughly. Wipe the interior, exterior surfaces and lid with a damp cloth plug a little washing up liquid. Dry thoroughly. Your Kenwood Fryer is now ready for use.

**THE FRYER MUST NOT BE IMMERSED
IN WATER**



Note

Your fryer has a cord storage box on the rear. To prevent unwanted cord trailing across the worktop, unwrap cord to connect to the nearest power point. When not in use all the cable can be easily stored in the stowage compartment.

Using your Kenwood Fryer

1. Unlock the lid - see diagrams.
2. Remove the basket and pour in 2.5 litres of oil into the bowl. The level must be between the max and min marks (Fig. 1).
3. Smear the inner face of the viewing window with the oil to prevent condensation forming and enable cooking process to be checked.
4. Put the basket back into the fryer and lower into the oil. To unlock handle slide locking button back. Close lid.
5. Plug in at the mains and set the thermostat to required temperature (see cooking guide). The indicator light will go out when the set temperature is reached.
6. Open the lid - see diagrams. Raise the basket.
7. Place the food to be fried (which should be as dry as possible) in the basket, close the lid and lower the basket.
8. After the expected cooking time, raise the basket handle.
9. Turn out the contents of the basket onto absorbent paper before serving to absorb excess grease and retain crispness.

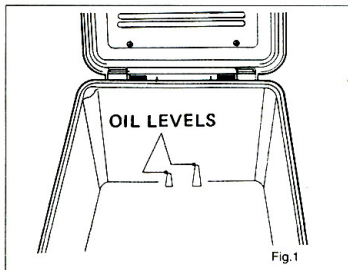
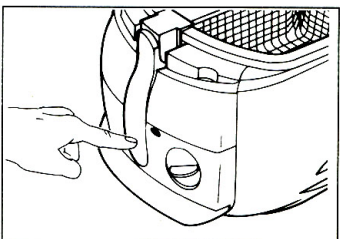
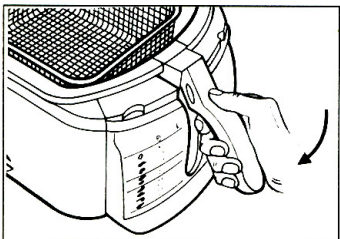
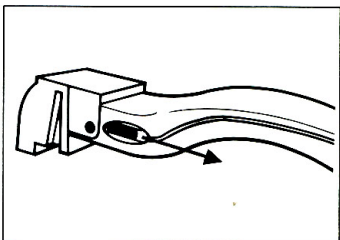
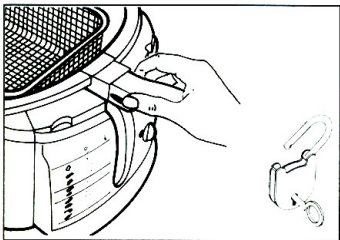
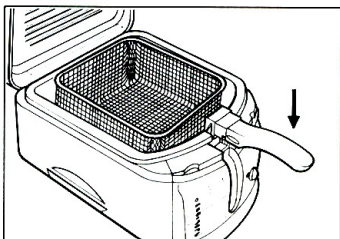
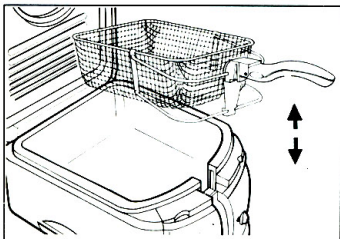
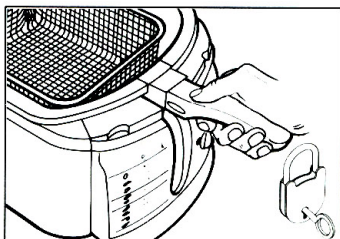
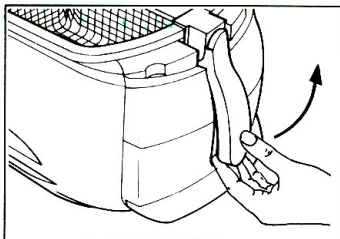
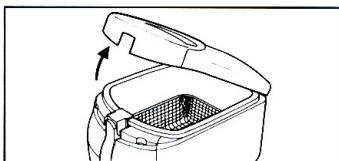
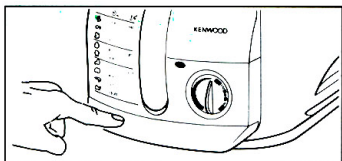


Fig.1

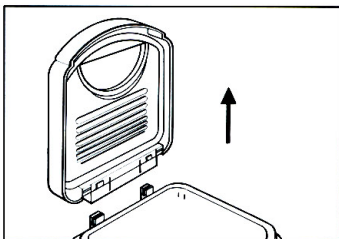
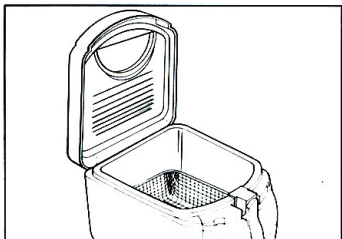
Basket Operation



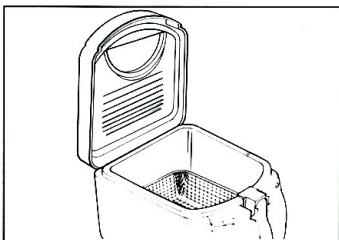
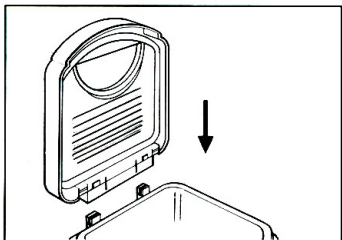
Opening



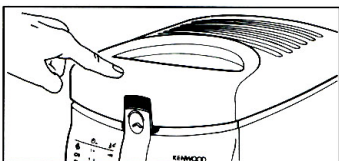
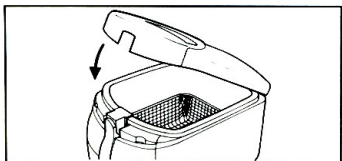
Removing Lid



Replacing Lid



Closing



Connecting to Power

Before switching on make sure that the voltage of your electricity supply is the same as that indicated on the rating plate.

IMPORTANT (UK ONLY): The wires in the mains lead are coloured in accordance with the following code:

GREEN and YELLOW	EARTH
BLUE	NEUTRAL
BROWN	LIVE

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured green and yellow must be connected to the terminal which is marked with the letter 'E' or by the 'Earth' symbol \perp or coloured green or green and yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter 'N' or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter 'L' or coloured red.

The appliance must be protected by a 13A ASTA approved (BS1362) fuse if a 13A (BS1363) plug or a non-rewireable plug is used or if any other type of plug is used by a 15A fuse either in the plug or adaptor or at the distribution board.

WARNING - THIS APPLIANCE MUST BE EARTHED

If your appliance has been fitted with a mains lead terminated in a factory fitted plug you must comply with the following regulations:

1. The plug fitted to the lead contains a fuse. For replacement use only a 13A ASTA approved (BS1362) fuse.
2. For non-rewireable plugs the fuse cover **MUST** be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover for the plug is identified by colour and replacements may be obtained from your Kenwood Authorised Repairer (see detail under SERVICE).
3. If the socket outlets in your home are not suitable for the plug fitted then the plug should be removed. Non-rewireable plugs must be cut off and **IMMEDIATELY DESTROYED**. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.
4. Fit a suitable plug to the appliance taking note of the information contained in the plug wiring instructions above.

This appliance complies with European Economic Community Radio Interference Directive 82/499/EEC.

Hints for Using your Kenwood Fryer

1. Use good quality lard or frying oil for deep frying i.e. corn or groundnut oil, avoid using margarine, olive oil or butter. These are not recommended as they have a lower smoking temperature.
2. Select the temperature for frying taking into account the food to be cooked. As a general guide, foods that have been pre-cooked in some way need a higher temperature than those foods which are completely raw, i.e. potato croquettes made from pre-cooked potato need a higher temperature than doughnuts which are raw bread dough.
3. Use only metal utensils with insulated handles in hot oil.
4. As is usual practice care should be exercised when frying especially when children are about.
5. Care should be taken to cook foods through thoroughly as the exterior may show signs of turning golden brown before the interior is cooked.
6. Oil or fat retains its temperature for a long while after use. Do not attempt to move or carry the fryer while it is still hot.
7. Get the maximum use from your fryer by always having it ready for use. One way of doing this is to keep the cooled and strained oil inside ready for the next frying session with the lid acting as a dust cover.
Note: If you do wish to remove oil from the bowl it is recommended that the pouring lip be used to reduce spillage.
8. In the Recipe Section reference is made to 'raspings' for coating certain foods. Raspings are made by drying scraps of crusts of bread in a slow oven. These are then liquidised or crushed. Alternatively purchase 'golden' breadcrumbs. 'Breadcrumbs' are stale scraps of bread either grated or liquidised.
9. When frying battered food, drain off excess batter, carefully add to the oil with the basket already lowered in oil. Close lid and fry for the required time.
10. All foodstuffs, particularly potatoes and frozen food, have a moisture content. When lowered into hot fat or oil this turns into steam and escapes through the filter lid.
11. Always use old potatoes for making chips. Cut the potatoes into even sized chips to ensure that they are evenly cooked. Rinse the potato chips and dry thoroughly before frying.
12. When cooking is complete lock the basket handle, shake the basket over the oil if necessary. Remove the basket and turn the contents onto absorbent paper before serving to absorb excess grease and retain crispness.

CAUTION

LIKE ALL FRYING WHERE THE FOOD HAS A HIGH WATER CONTENT YOUR KENWOOD FRYER CAN EMIT STEAM WHEN THE LID IS OPENED.

KENWOOD LIMITED

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