

KENWOOD



DF470

Your Kenwood Deep Fryer

Your Kenwood Deep Fryer includes many features to enable safe and successful frying.

The variable thermostat allows the temperature to be adjusted to ensure that the food is fried to the exact degree of crispness required.

The DF470 is fitted with an automatic basket rise and fall mechanism and a function control. When the oil has heated and the function control is set to the required time, the basket carefully lowers itself automatically into the oil. Once the food has been fried for the selected time, the basket is automatically raised out of the oil.

IMPORTANT SAFEGUARDS

When using electrical appliances consideration should always be given to basic safety precautions including:-

1. Read all instructions.
2. Do not use the deep fryer for other than its intended use.
3. Do not leave the deep fryer unattended.
4. Do not immerse the fryer body, supply cord or plug in water or other liquids.
5. Do not use if there is any visible damage to the appliance or to the supply cord.
6. Do not allow the supply cord to hang over the edge of worktop or touch hot surfaces.
7. Close supervision is necessary when any appliance is used by or near children.
8. Unplug the appliance from the power supply before cleaning and immediately after use.
9. Do not touch hot parts.
10. Do not attempt to move or carry the fryer while the oil or fat is still hot.

SAVE THESE INSTRUCTIONS

Hints and Tips

- We recommend that you use a good quality corn or groundnut oil for deep frying. **DO NOT USE** vegetable oil, rapeseed oil, sunflower oil, butter or margarine.
- Never mix different fats or oils.
- The basket may be raised manually (fig. 3) out of the oil during the cooking time, but the function control will still continue to count down.
- To obtain the best fresh potato chips, use old potatoes cut into even sized chips. Wash and dry thoroughly before frying.
- 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 that are completely raw.
- Use only metal utensils with insulated handles in hot oil.
- When frying battered foods, drain off any excess batter from the food and carefully add to the heated oil with the basket already lowered into the oil. Close the lid and fry for the required time. When cooked, raise the basket by lifting the handle into the horizontal position (fig. 3)

Cooking Guide

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.

CHIPS			
Fresh chips - up to a maximum of 1kg	then	170°C	9-11 minutes
		190°C	1-2 minutes until golden brown
Frozen chips - up to a maximum of 800g		190°C	See manufacturers recommendations
FISH			
Scampi - frozen in crumbs (just enough to loosely cover the base of the basket)		170°C	3-5 minutes
Fresh whitebait - (just enough to loosely cover the base of the basket)		190°C	1-2 minutes
Fresh cod or haddock in batter		190°C	5-10 minutes
Frozen cod or haddock portions in crumbs or batter		170°C	10-15 minutes
Frozen plaice		190°C	5-6 minutes
MEAT			
Frozen hamburgers (50g)		150°C	3-5 minutes
Fresh Chicken portions in crumbs		170°C	15-20 minutes
Frozen veal escalopes		170°C	3-8 minutes

Conversion Table

The variable thermostat on your deep fryer is marked in degrees C. However, to enable you to cook recipes marked in degrees F, the following approximate conversion table is provided.

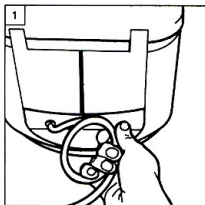
°C	°F	°C	°F
90	195	150	300
110	230	170	340
130	265	190	375

Before Use

Before using for the first time and after periods of prolonged storage your deep fryer should be thoroughly cleaned. Please refer to the Care and Cleaning section.

As steam is emitted from the deep fryer during use, it is recommended that your deep fryer is not positioned under any item (such as a wall cabinet) that may be damaged by water droplets or steam.



Your deep fryer has a cord stowage compartment at the rear. To prevent unwanted cord trailing across the worktop, place excess cord into this compartment (fig. 1).

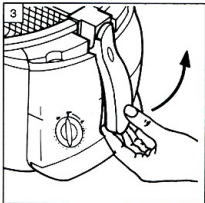
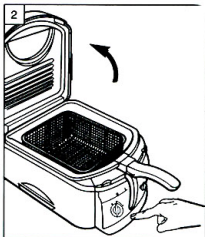


Using your Kenwood Deep Fryer

Automatic Operation

Your Deep Fryer has a function control that will automatically raise the basket out of the oil at the end of the cooking time. To use this feature, follow the steps below.

1. Open the removable lid by pressing the lid release bar (fig. 2).
2. Remove the basket by lifting the handle into a horizontal position (fig. 3). The basket may then be removed from the fryer by lifting out.
3. Pour in enough oil so that the oil level is between the min and max level markings on the fryer bowl.
4. Plug the deep fryer into the power supply and turn the function control anti-clockwise to the  position.
5. Replace the basket on to the fryer and lower it into the oil by pulling the latch towards you and lowering the handle back into the handle recess.
6. Set the variable thermostat to the required temperature (see the cooking guide at the end of this section). The indicator light will glow.
7. The indicator light will go out when the oil has reached the set temperature.
8. Once the indicator light has gone out, raise the basket by turning the function control to the  position. Once the basket has risen out of the oil, open the lid.
9. Place the food to be fried into the basket and close the lid.
10. Turning the function control clockwise, set the required cooking time (up to 15 minutes). The function control will start to count down and the basket will be slowly lowered into the oil. The indicator light may go off and come on again during cooking. This is normal and will not affect the quality of the fried food.
11. Once the time set has elapsed, the basket will automatically rise out of the oil.
12. Open the lid and lift the basket from the fryer and place the fried food onto absorbent paper.
13. If this is the end of cooking, turn the variable thermostat anti clockwise to its lowest position and disconnect the deep fryer from the power supply. If more food still needs to be fried, repeat the process from Step 6.



Manual Operation

Your deep fryer may also be used manually. To do this follow Steps 1-7 in the Automatic Operation section above. When the indicator light has gone out, raise the basket out of the oil by lifting the handle into the horizontal position (fig. 3). Open the lid by depressing the lid release bar.

Place the food to be fried into the basket and close the lid. Carefully lower the basket into the oil by pulling the latch towards you and lowering the handle back into the handle recess.

When the food is ready, raise the basket out of the oil and open the lid. Lift the basket up from the fryer and place the fried food onto absorbent paper. Turn the variable thermostat anti clockwise to its lowest setting and unplug from the power supply.

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.

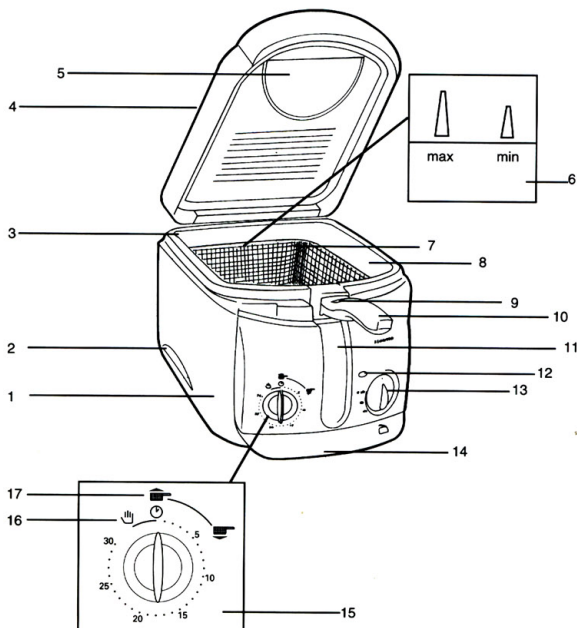
IMPORTANT (UK ONLY): The wires in the mains lead are coloured in accordance with the following code:

GREEN and YELLOW	EARTH
BLUE	NEUTRAL
BROWN	LIVE

WARNING - THIS APPLIANCE MUST BE EARTHED

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

Know your Kenwood Deep Fryer



- 1 Body
- 2 Carrying handles
- 3 Pouring lip
- 4 Removable lid
- 5 Viewing window
- 6 Min and max markings

- 7 Basket
- 8 Fryer bowl
- 9 Latch
- 10 Handle
- 11 Handle recess
- 12 Indicator light

- 13. Variable thermostat
- 14 Lid release bar
- 15. Function setting / Timer
- 16. Manual setting
- 17. Automatic setting

Care and Cleaning

It is recommended that the deep fryer is cleaned after every use. Leaving used, unstrained oil in the fryer will quickly cause the oil to go rancid.

Always ensure that the fryer is disconnected from the power supply and that any oil or fat in the fryer is cool before attempting to clean the fryer.

Remove the basket by lifting the handle into a horizontal position (fig. 3). The basket may then be removed from the fryer by lifting out.

Remove the lid of the fryer by depressing the lid release bar. Once the lid is in a vertical position, pull upwards, away from the fryer (fig. 4).

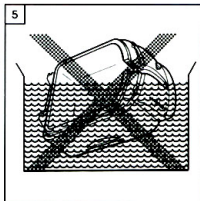
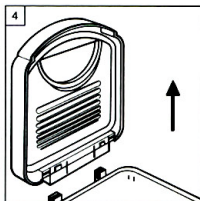
To clean the lid and basket, place them in a bowl of hot, soapy water. Allow them to soak for 15 minutes before cleaning them with a soft brush. Rinse and dry both the lid and basket thoroughly.

Using the pouring lip, empty the oil from the fryer into a suitable container.

The empty fryer bowl should then be wiped out with absorbent paper to remove any remaining oil. The bowl may be cleaned using a damp cloth and a little washing up liquid. Do not use any abrasive cleaning products as this could damage the non-stick coating. Once the bowl is clean, wipe round with a clean, dry cloth. **NEVER IMMERSE THE FRYER BODY IN WATER** (fig. 5).

The oil may be strained either through absorbent paper or a piece of fine muslin. Once strained, the oil may be stored in the fryer.

Replace the basket and lid onto the fryer and lower the basket.



Service

If the supply cord is damaged it must only be replaced by an Kenwood Authorised Repairer as special purpose tools are required.

UK

For any repairs in or out of guarantee, servicing or selected spare parts, contact your Kenwood Authorised Repairer in the **Yellow Pages** under **Electrical Appliance Repairs** or telephone Havant (01705) 476000 extension 2800 Service Department.

Eire

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

All Other Markets

Contact the dealer from whom you purchased your appliance.