



INSTALLATION and SERVICE INSTRUCTIONS
USE and CARE INSTRUCTIONS

DOMINO
ELECTRIC FRYER
ELECTRIC BARBECUE



distributed by
DèLonghi
Pty Ltd

Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please keep this booklet in a safe place. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance or by faulty installation.

PRODUCT LABEL



IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- Never touch the appliance with wet hands or feet;
- do not operate the appliance barefooted;
- do not allow children or other incapable people to use the appliance without supervision.
- Before any cleaning or maintenance, switch off the electricity to the cooktop.

TIPS FOR THE USER

- During and after use of the cooktop, certain parts will become very hot. Do not touch hot parts.
- Keep children away from the cooking hob when it is in use.
- Before any cleaning or maintenance, switch off the electricity to the cooktop.

Risk of fire!


- Do not bring naked lights close to the fryer when it is ON because the oil or fat could easily catch fire.
- Make sure that the electrical cables of other appliances installed nearby cannot come into contact with the cooktop.
- When using the barbecue, the extractor hood should be switched on or a window opened.

This cooktop has been designed and constructed in accordance with the following codes and specifications:

AS/NZS 3350-1	General Requirements for Domestic electrical appliances
AS/NSZ 3350-2-6	Particular Requirements for Domestic electrical cooking appliances
AS/NSZ 1044	Electromagnetic Compatibility Requirements.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

After having unpacked the appliance, check to ensure that it is not damaged. In case of doubt, do not use it and consult your supplier or a professionally qualified technician.

- For best use of these appliances, read the instructions for use carefully and keep them in a safe place.
- These appliances must only be used for the purpose for which they were designed, i.e. for cooking foods.
Any other use should be considered incorrect and therefore dangerous.
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- The packaging material is 100% recyclable and is marked with the recycling symbol  to identify the type of material which must be taken to the local collection centres.
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- The manufacturer cannot be considered responsible for damage caused by unreasonable, incorrect or rash use of the appliance.
- The cooktop has been manufactured with recyclable material. Dispose of it following the local regulations for the disposal of waste.
Before disposing of it make it unusable by cutting off the supply cable.
- The appliance should be installed and all the electrical connection made by a qualified engineer in compliance with local regulations in force and following the manufacturer's instructions.

INSTALLATION

TECHNICAL INFORMATION FOR THE INSTALLER

Before installing the cooktop, remove the protective film.

This cooktop can be built into a working surface 30 to 40 mm thick and 600 mm deep.

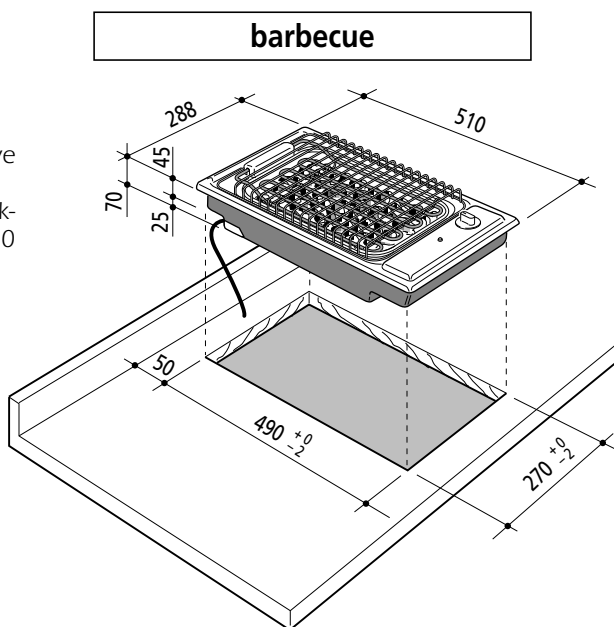


Figure 1

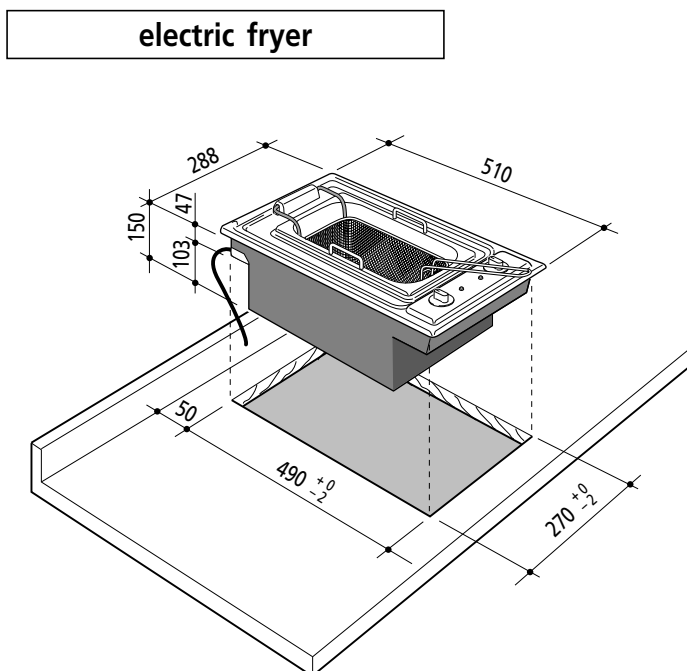


Figure 2

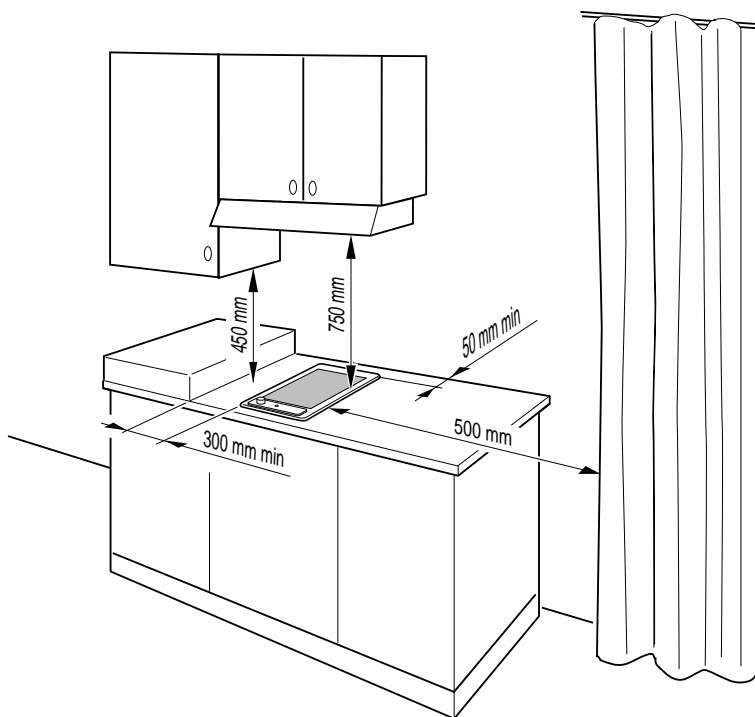
To fit the cooktop into the unit make an opening of the dimensions given in the figure, remembering that:

- inside the unit there must be a space of at least 30 mm between the bottom of the cooktop and the top of an appliance or bracket.
- any wall to the side and above the cooktop must be at least 300 mm away.
- the wall behind the cooktop must be at least 50 mm away.
- when there is a wall unit or hood above the cooktop there must be at least 650 mm between the cooktop and the unit or hood.

- the coatings of the walls of the unit or appliances near the cooktop must be heat resistant.

Do not install the cooktop near inflammable materials (e.g. curtains).

Figure 3



FASTENING THE APPLIANCE

Each cooktop is supplied with a set of tabs and screws fasten it on units.

- ✓ Cut the unit (as shown in figures 1-2).
- ✓ Stretch gasket "D" over the edge of the hole made, being careful to overlay the junction edges.
- ✓ Turn the ceramic griddle over and put tabs "A" into the mountings, only tighten screws "B" a few turns (fig. 5).
Make sure that the tabs are mounted correctly as shown in the figures. Turn the tabs so that the cooktop can be put into the hole.

- ✓ Put the cooktop into the hole cut into the unit and position it correctly.
- ✓ Put tabs "A"; into place, tooth "C" of the tabs should go into the hole (fig. 5).
- ✓ Tighten screws "B" until the cooktop is completely secured.
- ✓ Using a sharp tool cut off the part of gasket "D" which protrudes from the cooktop.

Figure 4

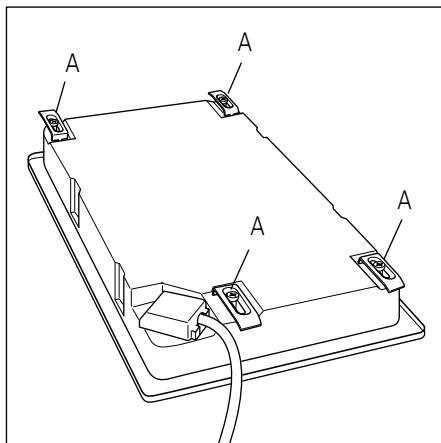
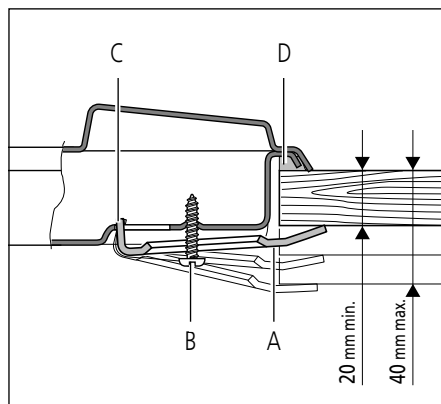


Figure 5



ELECTRICAL SECTION

ELECTRICAL REQUIREMENTS

- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- The plug must be connected to an earthed socket in compliance with safety standards.
- If the appliance is supplied without plug, fit a standard plug which is suitable for the power consumed by the appliance.
- The wires in the power cable are coloured in accordance with the following code: Green/Yellow = Earth, Blue = Neutral, Brown = Active.
If the colours of the wires in the power cable to the appliance do not correspond with the coloured markings identifying the terminals in the junction terminal, proceed as follows:
 1. The wire which is coloured green and yellow must be connected to the terminal marked E (Earth) or coloured Green.
 2. The wire which is coloured blue must be connected to the terminal marked N (Neutral) or coloured Black.
 3. The wire which is coloured brown must be connected to the terminal marked L (Live) or A (Active) or coloured Red.
- The appliance must be connected directly to the mains placing a two pole switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 50°C above ambient.
- Once the appliance has been installed, the switch or socket must always be accessible.
- If the supply cord is damaged it must be replaced by the manufacturer or its Service Agent or a similarly qualified person in order to avoid a hazard.

N.B. The connection of the appliance to earth is mandatory.

If the installation requires alterations to the domestic electrical system call a qualified electrician.

He should also check that the socket cable section is suitable for the power drawn by the appliance.

Replacing the power cord must be done by a qualified electrician in accordance with the instructions supplied by the manufacturer and in compliance with established electrical regulations.

Before carrying out any work on the electrical section of the appliance, it must be disconnected from the mains.

REPAIRS

Replacing the supply cable

Turn the cooktop over and unhook the terminal board cover by inserting a screwdriver into the two hooks "A".

Open the cable gland by unscrewing screw "F", unscrew the terminal screws and remove the cable.

The new supply cable, of suitable type and section, is connected to the terminal board following the diagrams shown below.

SECTION OF THE SUPPLY CABLES

The external diameter of the supply cable must not be more than 9 mm.

Cable section:

230-240 V ~ 50/60 Hz 3x1,5 mm²

For the FRYER use cables type:

H05VV-F

or **H05V2V2-F** resistant up to 90°C

or **H05RN-F**

For the BARBECUE use cables type:

H05RR-F

Connection to a good earth wiring system is absolutely essential.

The manufacturer accepts no responsibility for any inconvenience caused by failure to comply with this rule.

Figure 6

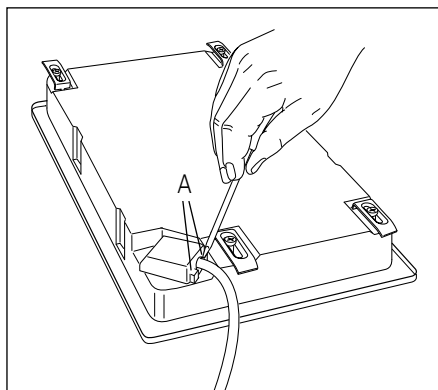


Figure 7

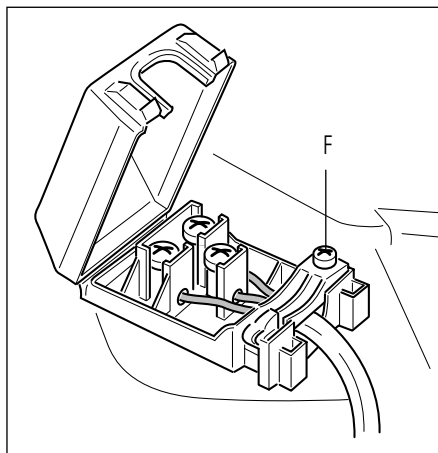
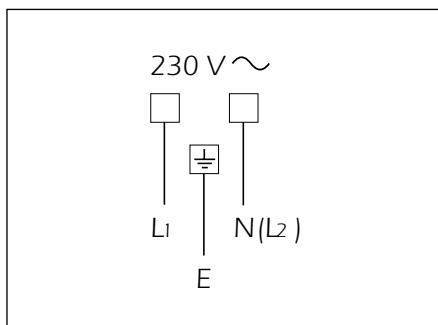
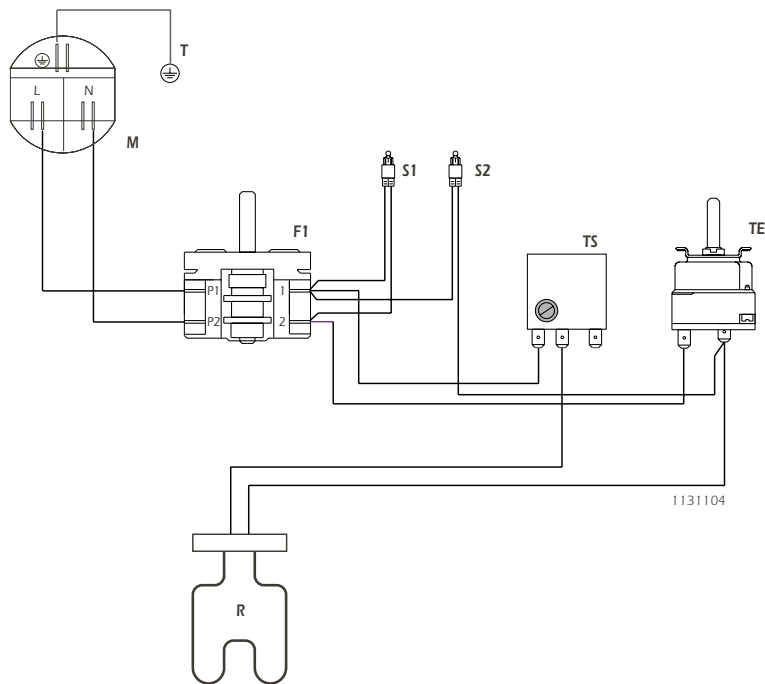


Figure 8



ELECTRIC DIAGRAM - Fryer

Figure 9

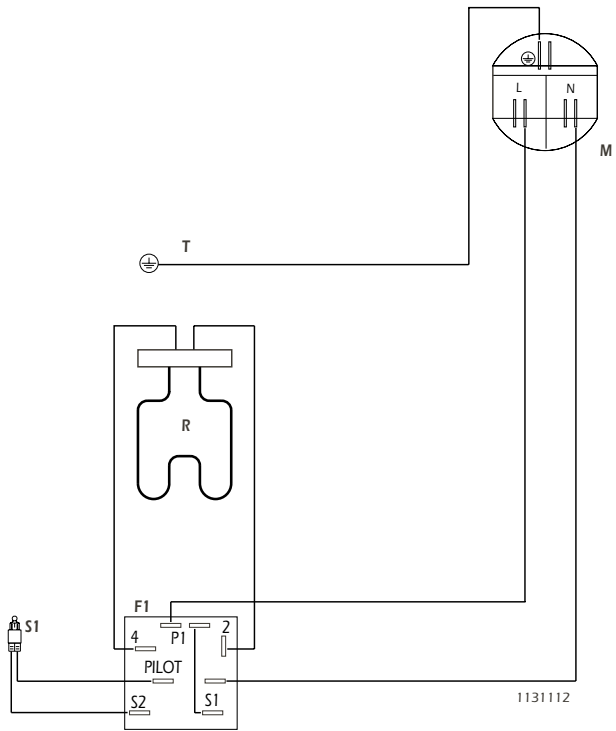


ELECTRIC DIAGRAM KEY

F1	Switch
R	Resistance
S1	Pilot lamp
S2	Thermostat lamp
TS	Safety thermostat
TE	Thermostat
M	Terminal block
T	Earth connection

ELECTRIC DIAGRAM - Barbecue

Figure 10

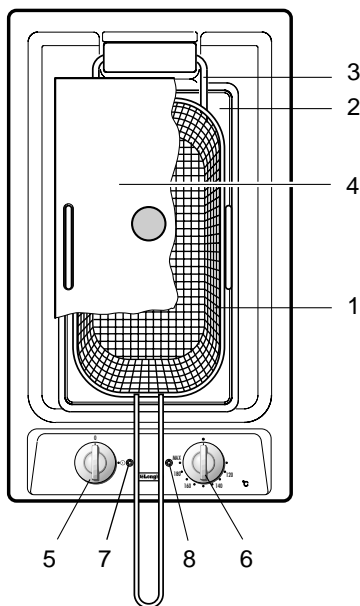


ELECTRIC DIAGRAM KEY

- F1 Energy regulator
- R Heating element
- S1 Line pilot lamp
- M Terminal block
- T Earth connection

ELECTRIC FRYER FEATURES

Figure 11



FEATURES

- Electrical insulation Class I.

1. Basket with draining hook and handle which can be turned inwards
2. Oil tray
3. Tiltable electrical heating element - 1460 W (230V) - 1600 W (240V)
4. Pan cover

CONTROL PANEL DESCRIPTION

5. ON-OFF knob
6. Oil thermostat knob
7. Fryer ON indicator light
8. Oil temperature indicator light

IMPORTANT SAFETY REQUIREMENTS

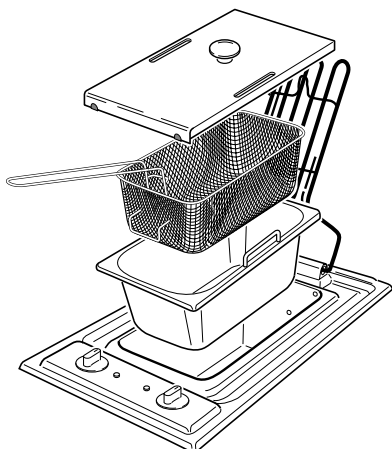
- Do not introduce wet food to the fryer at any time.
- Before use of the product ensure no water residue is present within the OIL CONTAINER or LID.
- Frozen Foods are frequently covered with a coating of crystal which should be removed prior to frying. Lower the basket slowly to ensure no boilover occurs.
- Never allow water near the fryer during use to prevent the risk of oil/water eruption.
- In the event of ignition, immediately douse the flames using the fryer cover and a dry towel (do not use wet cloths).

How to use your Electric Fryer

USING THE FRYER FOR THE FIRST TIME

- Remove the adhesive film which protects certain parts.
- Carefully remove all the glue residues without using abrasive substances, to avoid scratching the surfaces.
- Remove the pan cover and the basket, raise the heating element and remove the oil pan.
- Wash and dry the tray and the basket carefully (better if in the dishwasher).
- Put the tray back into the fryer and lower the heating element.
- Fill the tray with 3 litres of water.
- Switch the fryer on by turning the changeover switch knob and turn the thermostat knob to about 150°C. This operation will clean the working residues from the electric heating element.
- Leave the fryer ON until the water boils, then leave it to cool down.
- Empty out the water and dry the tray and heating element carefully.
- The fryer is ready for use.

Figure 12



FILLING WITH OIL

- Remove the pan cover and basket.
 - Fill the tray with about 2 litres of oil or fat for frying, already partly melted. The level must be between the minimum and maximum marks printed on the tray.
 - Make sure that the heating element is completely lowered.
- IMPORTANT:** The heating element must never be switched on when it is out of the oil.

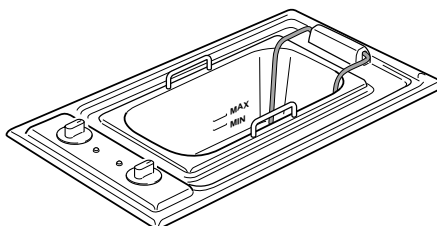
COLD AREA

The appliance is so constructed as to allow an ample cold area under the heating element for the solid particles to settle. This helps the oil to last longer and improves the frying which will appear uniform, without burnt spots.

SAFETY THERMOSTAT

The appliance has a manually reset safety thermostat which turns the appliance off when the temperature, because of a fault, exceeds the set temperature. If this happens call the After-Sales Service.

Figure 13



USING THE FRYER

- Check the level of oil or fat, it must be between the minimum and maximum mark.
- Make sure that the heating element is completely lowered.
- Move the basket handle outwards (fig. 17) and hook it (fig 18).
- Turn the changeover switch knob to the ON position (ⓘ); the power indicator light comes on.
- Turn the thermostat knob to the temperature required; the temperature indicator light comes on.
- When the temperature indicator light goes out, the oil or fat have reached the set temperature and the appliance is ready for cooking. This indicator will come on and go out intermittently during cooking.
- Before putting food into the basket dry it thoroughly because the contact between the water and the hot oil can lead to very dangerous splashes.
- Fill the basket with the food to be fried and lower it slowly into the oil.

WARNING: If the food is too wet there will be violent and dangerous foaming.

- As soon as the food is cooked, take out the basket and rest it on the support until all the excess oil has drained off (fig. 16).
- Always dry off any overflows.

IMPORTANT NOTE FOR YOUR SAFETY

When finished cooking turn off both controls, remove basket and place lid firmly back into position for your safety.

Figure 14

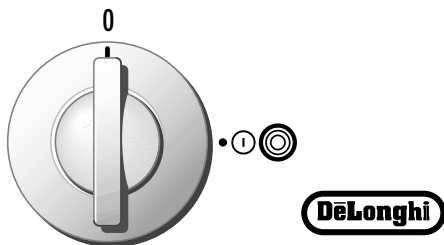
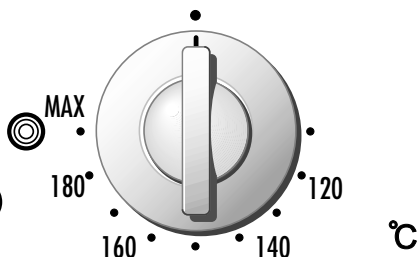


Figure 15



PRECAUTIONS WHEN USING SOLID FAT

Some frying fats solidify when they cool. Melt them as follows:

- Make a hole in the fat down to the heating element.
- Switch the fryer on at 160°C for about a minute, then turn it off by turning the thermostat knob to 0.
- Repeat this operation until the fat is completely melted.

WARNING: Make absolutely sure that when dissolving the fat the heating element does not become red hot because the fat could catch fire.

IMPORTANT:

- While using the fryer the pan cover must always be removed.
- Never switch the fryer on with the heating element raised. If this happens by accident, never put the heating element into the oil or fat before it has cooled down.

Figure 16

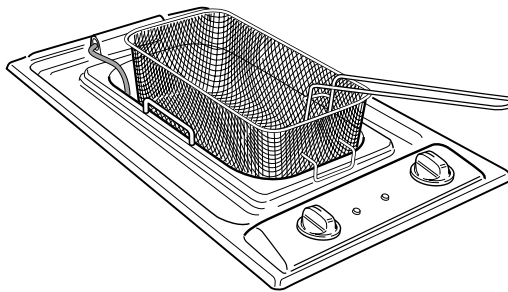


Figure 17

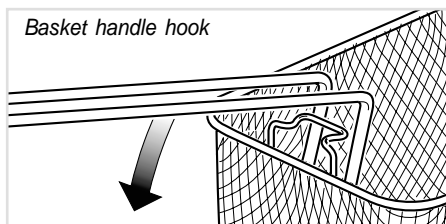


Figure 18

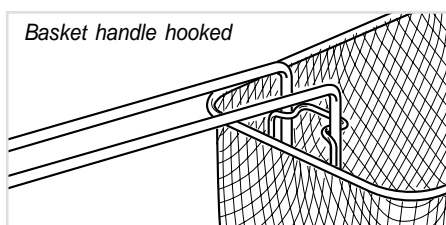
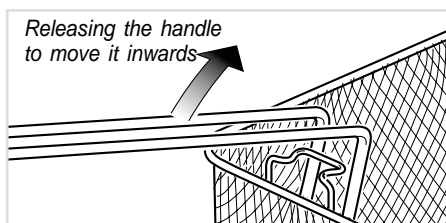


Figure 19



WARNING

The fryer and the adjacent surfaces become very hot during use and also there might be splashes of boiling oil. Keep children away and be careful of oil splashes.

TIPS FOR CORRECT FRYING

- Each food has a recommended frying temperature which should be respected, because if the temperature is too low the frying will be oily, while if it is too high the food will be too crispy on the outside and raw inside.
- Use a good special oil for frying.
- Put the basket with the food to be fried into the oil only when the oil is at the correct temperature (after the temperature indicator light has gone out).
- Do not overfill the basket otherwise the oil temperature will drop suddenly and the frying will be greasy and uneven.
- If possible the food should be of the same thickness and not too thick.
- When the food is cut too thick it cooks badly in the middle, even if it looks good. If it is of the same thickness cooking will be ideal and uniform.
- Large items of food (chicken, whole fish, etc.) which remain partly uncovered must be turned half way through cooking.
- Before putting the food into the basket dry it thoroughly, otherwise the food, especially potatoes, will be soft after cooking.
- Fish, meat, vegetables and all other food which contains a lot of water should be coated with breadcrumbs or flour. Make sure to shake off the excess of breadcrumbs or flour.
- Never salt the food in the fryer.
- At the end of frying do not leave the food in the basket inside the fryer: the fatty vapours given off in fact made the fried food soft, so that it loses that crispiness which is the sign of good frying.
- For best results filter the oil after cooking a few times and change it frequently.

OIL FIRE

- IMPORTANT: If the oil catches fire suffocate the flames immediately using the fryer cover.
- Never use water, because this would cause the flames to become worse.

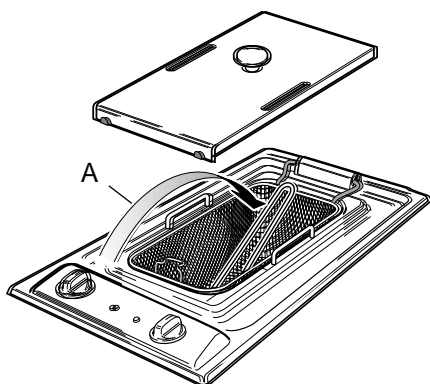
USE OF THE COVER

- To position the cover correctly fold the basket handle inwards (fig. 19 and 20 - arrow "A").

CHANGING THE FRYING OIL

- Keep an eye on the oil level, which must never drop below the minimum.
- The oil should be changed regularly.
- The length of time the frying oil lasts depends on the type of food to be fried; as compared with normal frying, if the food is floured, for example, there will be more deposits in the oil and it should therefore be changed more frequently.
- If during cooking the oil smokes or smells bad it should be changed completely.

Figure 20



EMPTYING THE TRAY

- The tray is emptied when the oil is cold.
- To take out the tray raise the heating element and lift the tray by pressing with the fingers inside where studs are provided.
- For easier oil emptying hold the tray tightly and tip the oil out at one corner.

If you use frying fats which solidify raise the heating element before the fat solidifies.

Look out for drops of hot oil when raising the heating element and dry them off immediately.

Figure 21

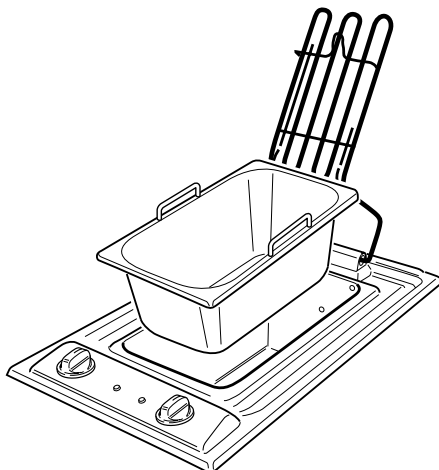


TABLE OF COOKING TIMES

The values given below are indicative, in fact times and temperatures can also vary depending on the quality of the food.

Food to fry	Quantity [grams]	Temp. [°C]	Time [min]
Fresh food			
Fried potato slices	800	180	10

Fresh breadcrumbed food

Cauliflower pieces	400/450	160	8/10
Aubergine slices	250/350	170	8/10
Courgette slices	250/300	160	9/11
Meatballs (about 7)	400	160	6/8
Chops	220	160	7/9

Fresh floured food

Squid	500	160	10/12
Sardines	500	160	10/12
Cuttlefish	500	160	10/12
Scallops	400	160	7/9
Sole	200	160	5/7

Frozen food

Potato croquettes	400	180	9
Fried potato slices	600	180	8
Floured cauliflower pieces	600	180	8
Floured aubergines	300	180	7
Floured courgettes	300	180	12
Floured mushrooms	350	180	7
Fish fingers	300	180	7
Breadcrumbs chops	300	180	12

After you have used the appliance for a short time, you will learn by experience the cooking times for each food.

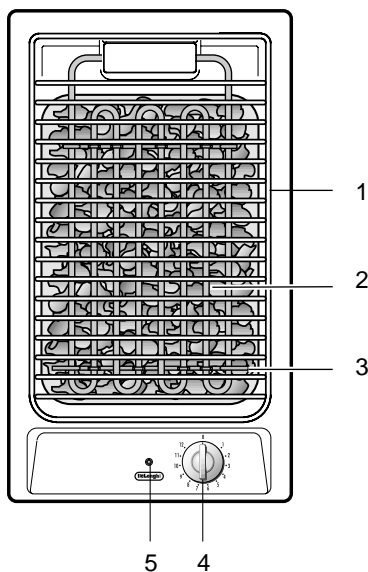
CLEANING THE FRYER

- Before cleaning the fryer switch it off and wait for it to cool down.
- Clean the outside with a cloth wetted with hot water and soap or water and liquid detergent, being careful not to dirty the tray oil. To make cleaning operations easier remove the oil tray.
- Stainless steel surfaces can be cleaned with special products available on the market.
- All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products.
- Do not use steel pads or products which are abrasive, corrosive or chlorine based.
- Do not leave acid or alkaline substances (vinegar, salt, lemon juice etc.) on the fryer surfaces.
- The oil tray and the basket can be washed in the sink, but they are better washed in the dishwasher.
- Clean the heating element very carefully using a dry cloth or a cloth damped just with water. Be very careful not to move the temperature probe.
- Be very careful that no water penetrates inside the appliance.

Do not use steam jet cleaners because the humidity could infiltrate into the appliance making it dangerous.

ELECTRIC BARBECUE

Figure 22



FEATURES

- **Electrical insulation Class 1.**

1. Grill
2. Tiltable electric heating element - 2200 W (230V) - 2400 W (240V)
3. Tray with pumice stone

DESCRIPTION CONTROL PANEL

4. Heating element adjuster knob
5. Heating element ON indicator light

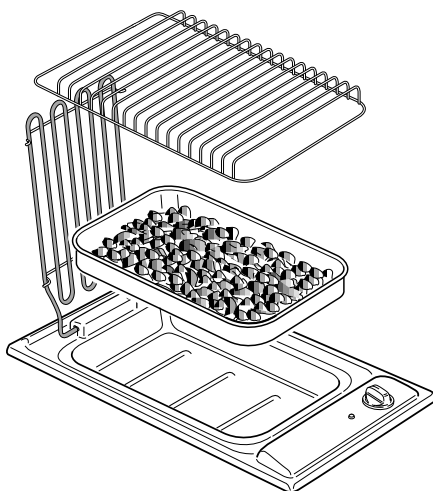
BARBECUE FEATURES

- This appliance grills meat and fish without fat and oil.
- Under the heating element there is a tray with pumice stone, which guarantees a constant temperature of about 250°C.
- All the parts, grill, tray and stones, can easily be removed for cleaning.

USING THE BARBECUE FOR THE FIRST TIME

- Remove the adhesive film which protects certain parts.
- Carefully remove all the glue residues without using abrasive substances, to avoid scratching the surfaces.
- Wash and dry the grill carefully (better if in the dishwasher).
- Raise the heating element, make sure that the tray is positioned correctly and spread out the pumice stone well.
- Lower the heating element and put the grill on top.
- Switch the barbecue on by turning the energy regulator knob to the maximum position (11 - 12) for about 15 minutes to remove the fatty working residues.

Figure 23

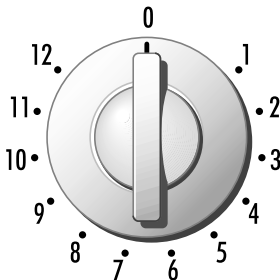


USING THE BARBECUE

- Before cooking, check that the removable parts are in their correct position (tray with well distributed pumice stone, heating element completely lowered, grill in position).
- Switch on the barbecue by turning the knob to position 12.
- The indicator light shows that the barbecue is ON.
- Preheat for about 5 minutes.
- Turn the knob to the position desired. The numbers from 1 to 12 indicate the operating positions with temperature increasing with the number.
- Put the food on the grill and check the cooking.
- To switch the barbecue off turn the knob to position "0".
- When using the barbecue, the extractor hood should be switched on or a window opened.

WARNING
The barbecue becomes very hot during use.
Keep children away.

Figure 24



TIPS FOR GRILLING

- Preheat for about 5 minutes.
- The hotter the pumice stone, the quicker and more uniform the cooking.
- Do not pour water onto the hot or working barbecue.
- After grilling is finished, leave the barbecue switched on for a few minutes so that the fats absorbed by the pumice stone are burnt.

TABLE FOR GRILLING ON PUMICE STONES

Foods	Regulator position	Total tim [minutes]
Beef fillet	12	8
Steaks	12	12
Hamburgers	12	14
Sausages	12	13
Liver	12	5
Lamb chop	12	8
Chicken steak	12	9
Chicken thigh	11-10	17
Salmon steak	11-10	10
Trout	11-10	12
Trout baked in greaseproof paper	11	30

The times given are purely indicative and refer to the barbecue preheated to the maximum.

CLEANING THE BARBECUE

- Before cleaning the barbecue switch it off.
- When cleaning the appliance must always be cold.
- Clean the outside with a cloth wetted with hot water and soap or water and liquid detergent. To make cleaning operations easier remove the grill and the pumice stone tray.
- All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products.
- Stainless steel surfaces can be cleaned with special products available on the market.
- Do not use steel pads or products which are abrasive, corrosive or chlorine based.
- Do not leave acid or alkaline substances (vinegar, salt, lemon juice etc.) on the barbecue surfaces.
- The pumice stone tray and the grill can be washed in the sink, but they are better washed in the dishwasher.
- After each cooking empty the residual fats from the pumice stone tray and wash it carefully. This is to prevent unpleasant smells during cooking.
- Every 2 or 3 cookings wash the pumice stone with water.
- Clean the heating element very carefully using a dry cloth or a cloth damped just with water.
- Be very careful that no water penetrates inside the appliance.

Do not use steam jet cleaners because the humidity could infiltrate into the appliance making it dangerous.

Descriptions and illustrations in this booklet are given as simply indicative. The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.



Living innovation

cod. 1101929 B5