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Instructions for use. Keep these instructions  
Mode d'emploi . Conservez cette notice  
Repase y guarde estas instrucciones.  
Lea cuidadosamente este instructivo antes de usar su  
aparato.

## ELECTRIC DEEP FRYER FRITEUSE ELECTRIQUE FREIDORA ELECTRICA

D28533UX



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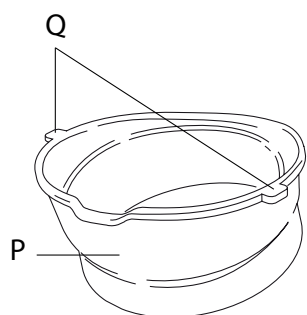
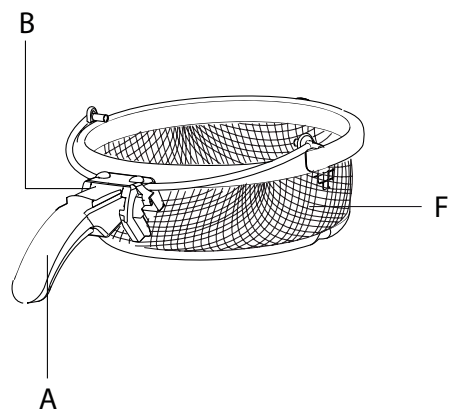
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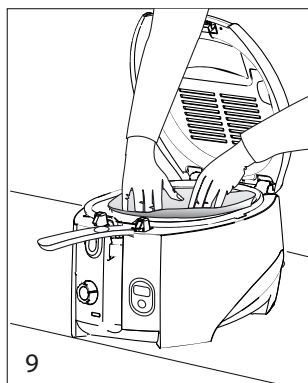
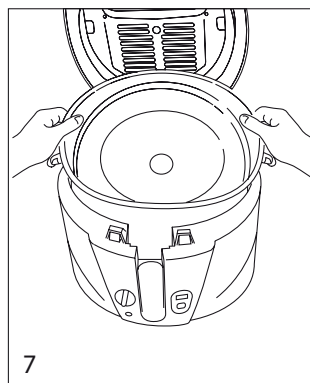
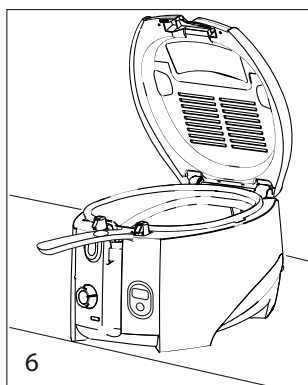
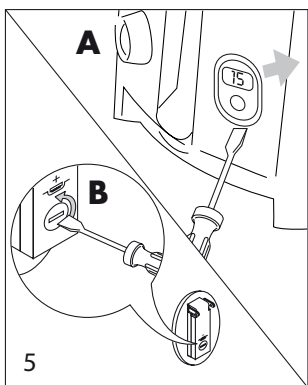
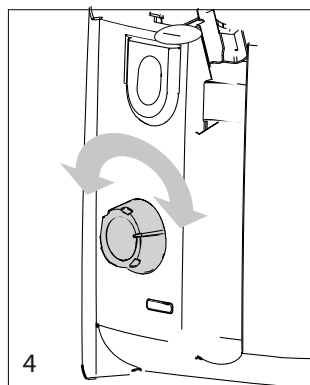
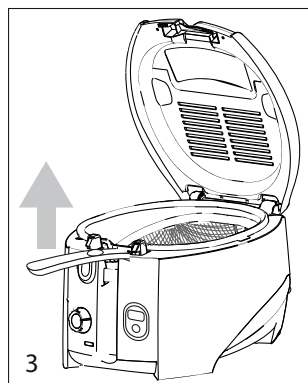
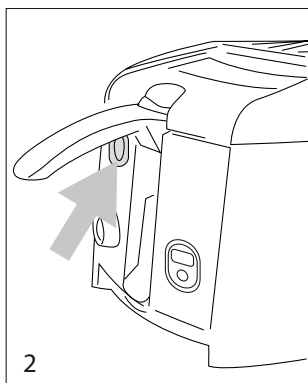
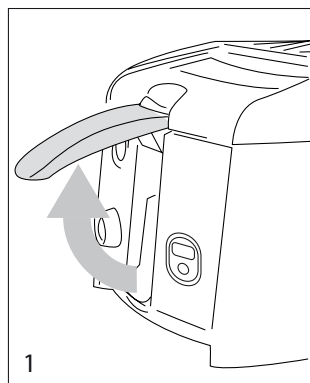
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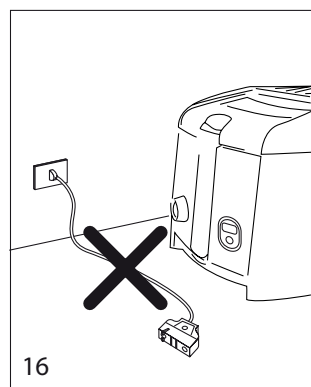
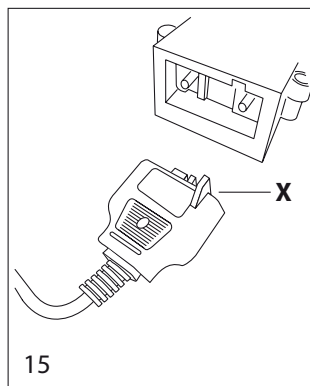
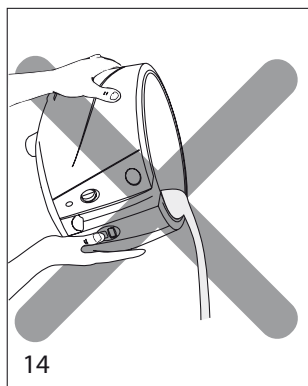
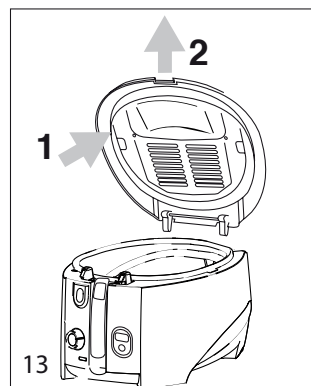
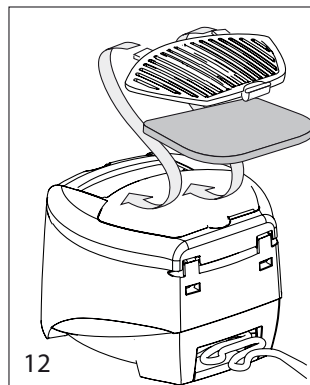
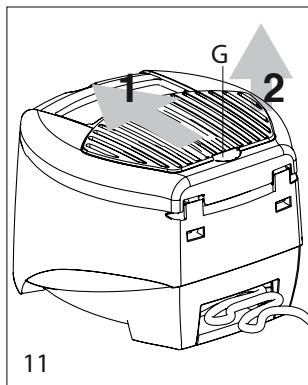
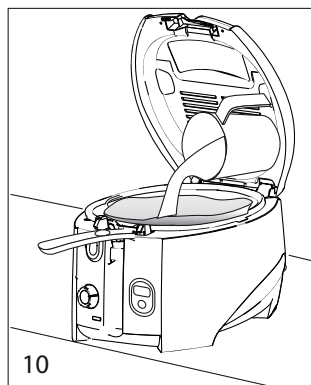
ELECTRIC CHARACTERISTICS  
CARACTÉRISTIQUES ÉLECTRIQUES  
CARACTERISTICAS ELECTRICAS:

120 V~ 60 Hz 1 650 W









## IMPORTANT SAFEGUARDS

The use of all electrical appliances implies the observance of some fundamental rules.

1. Read all the instructions.
2. Avoid contact with hot surfaces. Use the special handles.
3. To avoid electric shock, never immerse the cable, plug or deep fryer itself in water or other liquids.
4. Take maximum care when the appliance is being used by or near children.
5. When not in use and before cleaning, always unplug from the outlet. Allow to cool before installing or removing components and before cleaning.
6. Do not use the appliance if the plug or cable appear damaged or if the appliance appears to be malfunctioning or has been damaged in any way. Take the appliance to your nearest service center for advice or repair.
7. The use of accessories not recommended by the manufacturer could cause damage.
8. Do not use the appliance outdoors.
9. Do not leave the cord hanging from the edge, on top of the deep fryer or in contact with hot surfaces.
10. Do not place the appliance on or near hot plates or gas rings. Do not place in a hot oven.
11. Take particular care when moving the appliance while it contains hot oil or other liquids.
12. Plug the cable into the appliance first then into the wall socket. To turn the unit off press the ON/OFF button then unplug from the outlet.
13. Never use the appliance for purposes other than those for which it was specifically designed.
14. Make sure the handle is correctly assembled and attached to the basket.

## SAVE THESE INSTRUCTIONS

THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY

### WARNINGS

- Turn the deep fryer on only after filling it with oil or fat. Operating the appliance without oil or fat causes serious damage.
- If heated empty, a thermal cut-out device trips and shuts the appliance down.
- Connect the cable to an outlet rated at about 120 V.
- The appliance is fitted with a polarized safety plug (a plug with one blade larger than the other), to reduce the risk of electric shock, it can be inserted into the outlet in one direction only. This is a safety feature. If you cannot fully insert the plug into the outlet, try the other way. If the plug is not suitable for the socket, have the obsolete outlet replaced by a qualified electrician. Do not tamper with the polarized plug protection system.”
- Clean the pan, basket and cover of the appliance thoroughly with hot water and mild detergent before using for the first time. Dry thoroughly.
- If oil leaks from the appliance, contact an authorized technical service center.
- To guarantee safe use, do not attempt to insert excessively bulky food or utensils into the deep fryer.
- Do not allow the appliance to be used by children without supervision.
- Never allow children to play with the appliance.
- To avoid burns, do not touch metal parts as these could become extremely hot. Use oven mitts.
- The appliance may give off a “new” smell the first time you use it. This is completely normal. Ventilate the room.
- When the appliance is not in use and before cleaning, unplug from the outlet.

### Do not use extension cords

The appliance is fitted with a short power cord to avoid the risks associated with twisting of the cord.

## IF THE DEEP FRYER HAS A CORD WITH MAGNETIC CONNECTOR

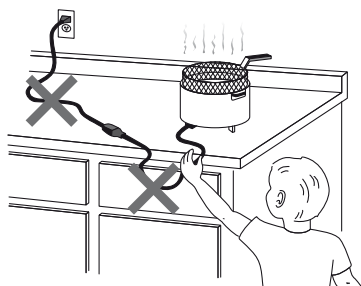
First, connect the magnetic connector to the appliance as shown in figure 15, making sure the protruding part of the connector (X) is correctly inserted into the corresponding outlet on the appliance. Then plug the cord into the outlet.

**WARNING:** Never leave the appliance plugged into the outlet if the magnetic connector is not fitted to the deep fryer, figure 16. If the magnetic connector does not remain in place, check that it has been inserted correctly, (see figure 15). If the problem persists, contact an authorized service center. When the appliance is in operation, always leave free space around the magnetic connector to prevent it from becoming detached. Only use a type TA-35PA or LT-512 cord set supplied by De'Longhi authorised service centres.

## IMPORTANT SAFEGUARD

A DEEP FRYER FALLING FROM A HIGH PLACE MAY CAUSE SERIOUS BURNS. NEVER LEAVE THE CORD HANGING FROM THE EDGE OF THE SURFACE THE DEEP FRYER IS RESTING ON WHERE IT COULD BE GRASPED BY A CHILD OR GET IN THE WAY OF THE USER. DO NOT USE EXTENSION CORDS.

KEEP OUT OF REACH OF CHILDREN



## DESCRIPTION OF THE APPLIANCE

(see diagram pag. 3)

- A. Basket handle
- B. Handle slide
- C. Lid
- D. Viewing window
- E. Filter cover
- F. Basket
- G. Filter cover hook
- H. Cable holder compartment
- I. Handle for lifting up the appliance
- J. Foot

- K. Minute timer (some models only)
- L. Minute timer button (some models only)
- M. Signal lamp
- N. Thermostat
- O. Opening button
- P. Removable pan
- Q. Pan lifting handles

## INSTRUCTIONS FOR USE

### FILLING WITH OIL OR FAT

- Raise the basket "F" to the highest position by pulling the special "A" handle upwards (fig.1).  
The lid should ALWAYS be closed when the basket is raised and lowered.
- Open lid "C" by pressing button "O" (fig.2).
- Remove the basket by pulling it upwards (fig.3).
- Pour into the container 1.2 litres/33oz. of oil (or 1 kg./2.2lb of fat).

**WARNING:** The level must always be between the maximum and minimum levels indicated.

Never use the deep fryer when the oil is below the "min" level as it could cause the thermal safety device to come into operation; to replace it you need to contact one of our service centres.

Best results are obtained by using a good peanut oil. Avoid mixing different types of oil. If you use lumps of solid fat, cut them into small pieces so that the deep fryer does not heat up in the first few minutes without a covering of fat. The temperature must be set to 150°C / 300°F until the fat has melted completely. The required temperature can then be set.

### STARTING TO FRY

1. Put the food which is to be fried into the basket, without ever overfilling it (max. 1 kg./ 2.2lb of fresh potatoes).  
In order to obtain a more even frying, we recommend concentrating the food especially around the perimeter of the basket, leaving the central part more sparingly filled.
  2. Put the basket into the boiler pan in a raised position (fig.3) and close the lid by pressing lightly down upon it until the hooks click. Always close the lid before lowering the basket in order to avoid hot oil from splashing out.
  3. Plug into the mains socket and set thermostat knob "N" to the required temperature (fig.4). When the temperature set has been reached, signal lamp "M" will go off.
  4. As soon as the signal lamp goes off, immerse the basket in the oil, lowering the handle slowly after sliding the handle's "B" slider back.
- It is completely normal for a considerable amount of very



hot steam to pour out of filter cover “E” immediately after this.

- At the start of cooking, immediately after the food has been immersed in the oil, the internal wall of viewing window “D” will steam up, before progressively clearing.
- It is normal for drops of condensation to form around the basket handle while the appliance is working.

### MODELS WITH ELECTRONIC MINUTE TIMER

- 1 Set the cooking time by pressing the “L” button. The display “K” will show the minutes set.
- 2 The numbers will straight away begin to flash. This shows that the cooking time has begun. The last minute is displayed in seconds.
- 3 If an error is made, the new cooking time can be set by holding the button down for more than 2 seconds. The display will reset and the process can then be repeated from point 1.
- 4 The minute timer will indicate the end of the cooking time with two series of beeps about 20 seconds apart. To turn the acoustic signal off, press the minute timer button “L”.

IMPORTANT: the minute timer does not turn the appliance off.

### REPLACING THE MINUTE TIMER BATTERY (FIG. 5)

- Remove the minute timer from its housing by prising it from the lower side (see fig. 5A).
- Turn the battery cover on the back of the battery anti-clockwise (fig. 5B) until it comes free.
- Replace the battery with another of the same type (L1131).

When replacing or disposing of the appliance, the battery must be removed and disposed of according to current legislation as it represents a hazard to the environment.

### AFTER FRYING

When the cooking time runs out raise the basket and check if the food has reached the required golden colour. In the models fitted with a viewing window this check can be carried out by looking through the window without opening the lid.

If cooking is complete, turn off the appliance by turning the thermostat knob to the “O” position until the internal switch clicks. Drain excess oil by leaving the basket inside the deep fryer for a while in the high position.

### FILTERING THE OIL OR FAT

We recommend that you carry out this procedure each time you have finished frying as, especially when the food has been bre-

aded or floured, the food particles tend to burn if they remain in the liquid thus causing much quicker deterioration in the oil or fat.

Check that the oil is cool enough (waiting about 2 hours).

1. Remove the lid (fig. 6) and the removable pan “P”, holding it by the handle “Q” (fig. 7). Empty the pan (fig. 8).
2. Remove any residues from the pan using a sponge or absorbent paper. Put the removable pan “P” back into the pan housing.
3. Place the basket in the high position and put the filter in the bottom (fig. 9). Filters can be obtained from your dealer or an authorised service centre.
4. Pour the oil or fat into the deep fryer very slowly to avoid the filter overflowing (fig. 10).

IMPORTANT: Once the oil has been filtered, it can be kept inside the deep fryer. However, if the deep fryer is not to be used again for some time, you are recommended to keep the oil in a closed container to avoid it deteriorating. It is good practice to keep oil used to fry fish separately from oil used to fry other foods. When using fat, do not allow it to cool excessively or it will solidify.

### MAINTENANCE OF THE ANTI-ODOUR FILTER

Removable filter: over time, the anti-odour filter inside the lid loses its efficiency. You are therefore recommended to replace it after every 10/15 frying sessions. To replace, remove the plastic filter grille (fig. 11/12).

### CLEANING

Before cleaning, always remove the plug from the electrical socket. Never immerse the deep fryer in water or hold it under the tap.

By getting inside the water would cause short circuiting.

Check that the oil is sufficiently cold (wait about 2 hours), then empty out the oil or fat as previously described in the paragraph headed “filtering the oil or fat”.

Remove the lid as shown in fig. 13.

The lid is removable, to take it off, proceed as follows: push the lid back (see arrow “1” fig. 13) and at the same time, lift it up (see arrow “2” fig. 13).

Always remove the filter before immersing the lid in water.

To clean the removable pan “P”, proceed as follows:

- Remove it from the pan housing and wash with hot water and washing up liquid or in a dish washer, use a soft cloth with a neutral detergent, never use objects or abrasive detergents.
- Rinse and dry thoroughly. If washed in a dish washer, make sure it is positioned in such a way as to avoid scratching the non-stick coating.

Never empty the deep fryer by tipping it or turning it upside down (fig. 14).

- You are recommended to clean the basket regularly, taking care to remove any residues which may have built up on the wheel guide ring.
- After removing the removable pan "P", dry the inside of the pan housing and the outside of the deep fryer with a soft damp cloth to eliminate any splashes or drips of oil or condensation.
- Clean and dry the seal to avoid it sticking to the pan while the appliance is not in use. If it does become stuck, to open the lid, just raise it with the hand while at the same time holding down the open button.

- Dry the food completely before immersing it in the oil or fat, as wet food becomes soggy after cooking (especially potatoes). It is advisable to bread or flour food which has a high water content (fish, meat, vegetables), being careful to remove the excess bread or flour before immersing it in the oil.

## COOKING HINTS

### HOW LONG THE OIL OR FAT LASTS

The oil or fat must never go below the minimum level. From time to time it is necessary to renew it completely.

The length of time the oil or fat lasts depends on what is fried. Breading, for example, dirties the oil more than simple frying. As for all types of deep fryer, the oil deteriorates if it is reheated several times! Therefore, even if it is used and filtered correctly, we recommend replacing it completely fairly often.

Since the deep fryer works with little oil, due to its rotating basket, there is the considerable advantage that you only have to get rid of about half the amount of oil that you would with the other deep fryers on the market.

### HOW TO FRY CORRECTLY

- It is important to follow the recommended temperature for every recipe. If the temperature is too low, the fried food absorbs oil. If the temperature is too high a crust quickly forms on the outside while the inside remains uncooked.
- The food which is to be fried must only be immersed when the oil has reached the right temperature, i.e. when the signal lamp goes off.
- Do not overfill the basket. This would cause the temperature of the oil to drop suddenly, resulting in fried food which is too greasy and not uniformly fried.
- When frying small quantities of food, the temperature of the oil must be set lower than the temperature indicated to avoid the oil boiling too violently.
- Check that the food is thinly sliced and of even thickness, as food which is too thick cooks badly on the inside, despite looking nice, while food of an even thickness reaches the ideal cooking point all at the same time.

## FRYING NON-FROZEN FOOD

Food	Max. quantity		Temperature		Time (minutes)
	gr	lb	°C	°F	
CHIPS					
Recommended quantity for excellent frying	500	1.1	190	370	7-8
MAX quantity (safety limit)	1000	2.2	190	370	14-16
FISH					
Squid	500	1.1	160	320	9-10
Canestrelli	500	1.1	160	320	9-10
Scampi tails	600	1.3	160	320	7-10
Sardines	500-600	1.1-1.3	170	340	8-10
Cuttlefish	500	1.1	160	320	8-10
Sole (n. 3)	500-600	1.1-1.3	160	320	6-7
MEAT					
Beef steak (n. 2)	250	0.5	170	340	5-6
Chicken steak (n. 3)	300	0.6	170	340	6-7
Meat balls (n. 8 - 10)	400	0.8	160	320	7-9
VEGETABLES					
Artichokes	250	0.5	150	300	10-12
Cauliflower	400	0.8	160	320	8-9
Mushrooms	400	0.8	150	300	9-10
Aubergines	300	0.6	170	340	11-12
Courgettes	200	0.4	170	340	8-10

Bear in mind that the cooking times and temperatures are approximate and must be regulated according to the amount of food which is to be fried and to personal taste.

## FRYING FROZEN FOOD

- Frozen foods have very low temperatures. As a result they inevitably cause a considerable drop in the temperature of the oil or fat. To achieve a good result, we advise you not to exceed the quantities recommended in the following table.
- Frozen foods are often covered in ice crystals which it is

necessary to remove before cooking by shaking the basket. Then immerse the basket very slowly into the frying oil to avoid the oil reboiling.

The cooking times are approximate and must be varied according to the initial temperature of the food which is to be fried and according to the temperature recommended by the frozen food producer.

Food	Max. quantity		Temperature		Time (minutes)
	gr	lb	°C	°F	
CHIPS Recommended quantity for excellent frying MAX quantity (safety limit)	180 (*)	0.4	190	370	4-6
	1000	2.2	190	370	16-18
POTATO STICKS	500	1.1	190	370	7-8
FISH Cod fingers Shrimps	300	0.6	190	370	4-6
	300	0.6	190	370	4-6
MEAT Chicken steak (n. 3)	200	0.4	180	350	6-8

**WARNING:** Before immersing the basket, check that the lid is firmly closed.

(\*) This is the recommended dose to achieve excellent frying. It is naturally possible to fry a larger amount of frozen chips, but you should bear in mind that in this case they will end up being a little greasier because of the sudden drop in the oil temperature at the time of immersion.

## OPERATING FAULTS

Fault	Cause	Remedy
Bad smell	The odour-eater filter is saturated. The oil has deteriorated. The cooking liquid is unsuitable.	Replace the filter. Replace the oil or fat. Use a good peanut oil.
The oil overflows	The oil has deteriorated and causes too much foam. You have immersed food which is not sufficiently dry in the hot oil. The basket has been immersed too quickly. The oil level in the deep fryer is over the maximum limit.	Replace the oil or fat.  Dry the food well.  Immerse it slowly. Reduce the amount of oil in the boiler pan.
The oil does not heat up	The deep fryer has previously been used without oil in the boiler pan, causing the thermal safety device to break.	Contact the Service Centre (the device must be replaced).
Only half of the basket has fried properly	The basket does not rotate during cooking.	Clean the bottom of the boiler pan. Clean the basket wheel guide ring.

## LIMITED WARRANTY

This warranty applies to all products with De'Longhi or Kenwood brand names.

### What does the warranty cover?

We warrant each appliance to be free from defects in material and workmanship. Our obligation under this warranty is limited to repair at our factory or authorized service center of any defective parts or part thereof, other than parts damaged in transit. In the event of a products replacement or return, the unit must be returned transportation prepaid. The repaired or new model will be returned at the company expense.

This warranty shall apply only if the appliance is used in accordance with the factory directions, which accompany it, and on an Alternating current ( AC ) circuit.

### How long does the coverage last?

This warranty runs for one year ( 1 ) from the purchase date found on your receipt and applies only to the original purchaser for use.

### What is not covered by the warranty?

The warranty does not cover defects or damage of the appliance, which result from repairs or alterations to the appliance outside our factory or authorized service centers, nor shall it apply to any appliance, which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damage resulting from the use of this product or arising out of any breach of contract or breach of this warranty are not recoverable under this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damage, so the above limitation may not apply to you.

### How do you get service?

If repairs become necessary, see contact information below:

#### U.S. Residents:

Please contact our toll free hotline at 01-800-322-3848 or log onto our website at [www.delonghi.com](http://www.delonghi.com).

#### Residents of Canada:

Please contact our toll free hotline at 01-888-335-6644 or log onto our website at [www.delonghi.com](http://www.delonghi.com).

#### Residents of Mexico:

Please contact our toll free hotline at 01-800-711-8805 or log onto our website at [www.delonghi.com](http://www.delonghi.com).

The above warranty is in lieu of all other express warranties and representations. All implied warranties are limited to the applicable warranty period set forth above. This limitation does not apply if you enter into an extended warranty with De'Longhi. Some states/countries do not allow limitations on how long an implied warranty lasts, so the above exclusions may not apply to you. De'Longhi does not authorize any other person or company to assume for it any liability in connection with the sale or use of its appliance.

### How does state law apply?

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state/country to country.