



Electric Deep Fryer

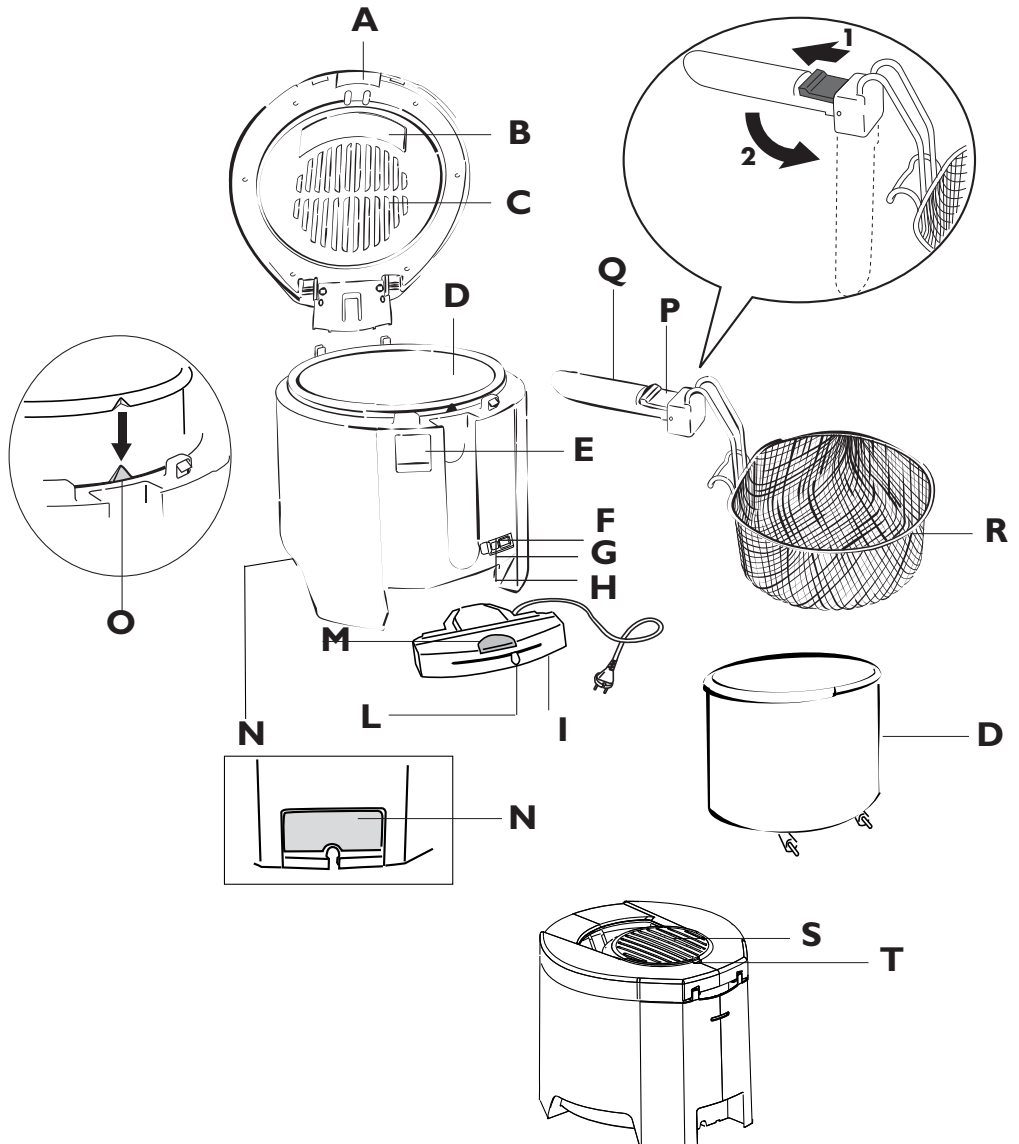
F26

Please retain these instructions for future reference



The following terms are used throughout the instruction manual

The following terms are used throughout the instruction manual



Safety warnings

- Before use check that the voltage power supply corresponds to the one shown on the appliance data plate.
- Only connect the appliance to electrical sockets which have a minimum load of 10A and which are properly earthed. (If the socket and the plug on the appliance should prove incompatible, get a professionally qualified technician to replace the socket with a more suitable one).
- Do not place the appliance near heat sources.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent in order to avoid a hazard.
- The appliance is hot when it is in use. **DO NOT LEAVE IT WITHIN THE REACH OF CHILDREN.**
- Do not move the deep fryer when the oil is hot, as there it could cause serious burns.
- The deep fryer must only be switched on after it has been filled with oil or fat. If it is heated up while empty, a thermal safety device comes into operation which stops it from working. In this case it is necessary to contact our nearest authorised service centre.
- If the deep fryer leaks oil, contact the technical service centre or staff authorised by the Company.
- Before using the deep fryer for the first time, wash the pan, the basket and the lid (removing the filter) carefully with hot water and washing up liquid. When this has been done, dry carefully. After washing, dry thoroughly. Remove any water left in the bottom of the container. This avoids dangerous spurts of hot oil during use.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- To move the appliance, use the special lifting handles (I). (Never lift by the basket handle). Check that the oil is cool enough (waiting about 2 hours).
- It is totally normal that, on first use, the appliance emits a “new appliance” smell. If this happens, aerate the room.
- Never leave the power cable 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.
- When opening the lid, take great care to avoid hot steam and splashes of boiling oil.
- Never use homemade or very acid oils.
- Appliance is not intended to be operated by means of an exter-

- nal timer or separate remote-control system.
- Only use the control panel supplied with F26237.
- This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility and EC regulation no. 1935/2004 of 27/10/2004 on materials intended for contact with food.
- This is a household appliance only.
It is not intended to be used in: in staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

Important information for correct disposal of the product in accordance with EC Directive 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



Important - UK only

- The wires in the cord are coloured as follows:
Green and Yellow = Earth
Blue = Neutral
Brown = Live.
- The appliance must be protected by a 13A approved (BS1362) fuse.
- warning: this appliance must be earthed.

Note:

- 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 is identified by colour and a replacement may be obtained from your De'Longhi Authorised Repairer (see guarantee leaflet).
- If a non-rewireable plug is cut off it must be destroyed immediately. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.
- This appliance complies with European Economic Community Directive 2004/108/EEC.

Thank you for choosing this electric fryer. To get the best results from your deep fryer please read these instructions before using the appliance. This is the only way to ensure optimum results and maximum safety.

DESCRIPTION

(see drawing on cover)

- A.** Lid
- B.** Viewing window (not all models)
- C.** Filter
- D.** Removable bowl
- E.** Release button
- F.** Timer
- G.** Timer button
- H.** Timer display (not all models)
- I.** Detachable control panel
- L.** Thermostat slider
- M.** Indicator light
- N.** Cable compartment
- O.** Pointer
- P.** Handle slider
- Q.** Basket handle
- R.** Basket
- S.** Filter cover
- T.** Filter cover hook

OPERATING INSTRUCTIONS

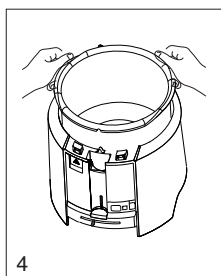
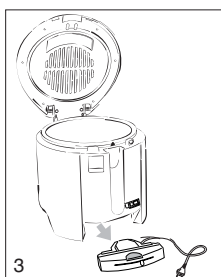
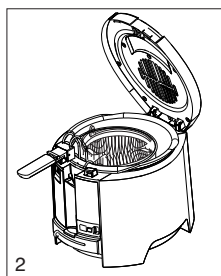
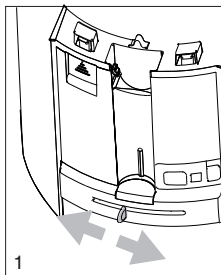
Before plugging into the mains, always make sure there is oil in the bowl.

Pour the oil into the bowl: 2,3 litres maximum capacity (2 kg 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 until the fat has melted completely. The required temperature can then be set.



STARTING FRYING

1. Place the food to be fried in the basket. Never over fill (1 kg max. of fresh potatoes).
To obtain more even frying you should concentrate the food around the edge of the basket, with less food in the centre.
2. Move the thermostat slider "L" to the required temperature (Fig. 1). When the set temperature is reached, the indicator light "M" goes out.
3. As soon as the light has gone out, immerse the basket slowly in the oil by pushing the slider "P" on the basket handle backwards then slowly lowering the basket itself. Close the lid.
 - It is normal for a considerable quantity of very hot steam to be released from the filter cover immediately after the basket has been lowered.
 - When cooking begins immediately after immersing the food in the oil, the inside surface of the viewing window "B" (if present) mists up then clears gradually.
 - It is normal for drops of condensation to form near the basket handle while the appliance is in operation.

MODELS WITH ELECTRONIC TIMER

1. Set the cooking time by pressing the button "G". The minutes set appear on the display..
2. Immediately afterwards, the numbers begin to flash. This means the cooking time has begun. During the last minute the remaining time is displayed in seconds.
3. If you make a mistake, you can set the new cooking time by holding the button down for more than two seconds. When the display has reset, repeat the operation from point 1.
4. The timer indicates the end of cooking time with two series of beeps separated by a 20 second gap. To turn off the signal, just press the timer button "G".

IMPORTANT: the timer does not turn the appliance off.

REPLACING THE TIMER BATTERY

To replace the battery, contact your nearest customer service centre.

END OF FRYING

When the set cooking time has elapsed, lift the basket and check that the food is cooked to the required colour. In models with viewing window, you can check the food by looking through the window without lifting the lid.

If you decide the food is sufficiently cooked, turn the appliance off by placing the thermostat slider "L" in position "0" until you hear the

internal switch click.

Drain excess oil by leaving the basket in the raised position inside the deep fryer (fig. 2).

FILTERING THE OIL OR FAT

You are recommended to filter the oil or fat after each frying session as, particularly if coated in breadcrumbs or flour, the particles of food remaining in the liquid tend to burn, causing the oil or fat to alter more rapidly.

Make sure the oil is sufficiently cool (wait about two hours). If you are using fat, make sure it does not cool down excessively or it will solidify.

1. Open the fryer lid, remove the control panel "I" as shown in figure 3 then take out the removable bowl "D", holding it by the handles (Fig. 4), Remove the lid as shown in Fig. 5. Empty the bowl (Fig. 6).
2. Remove residues from the bowl using a sponge or absorbent paper.
3. Replace the removable bowl "D", making sure the pointer on the bowl lines up with the pointer on the appliance.
4. Replace the control panel "I" in its housing.
5. Put the basket back in the raised position and place a filter in the bottom of the basket (Fig. 7). Filters are available from your local dealer or one of our service centres.
6. Then pour the oil or fat back into the deep fryer very slowly to avoid it overflowing from the filter (Fig. 7).

IMPORTANT: The filtered oil can be kept inside the deep fryer. However, if you will not be frying again for some time, you should keep the oil in the dark in a closed container to avoid it deteriorating. It is good practice to separate oil used for frying fish and oil used for frying other food.

REPLACING THE ANTI-ODOUR FILTER

With time, the anti-odour filter inside the lid loses its efficiency. To replace, remove the plastic filter cover "S" by pressing the clip "T" in the direction of arrow 1, then lifting in the direction of arrow 2 (fig. 8).

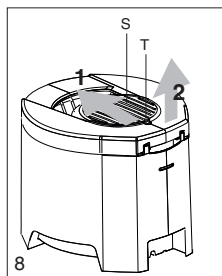
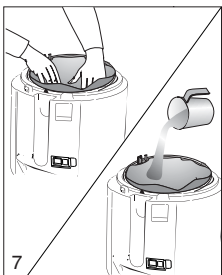
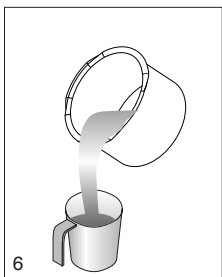
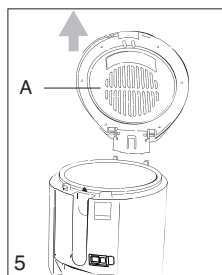
Replace the filters.

CLEANING

Before cleaning, always unplug from the mains socket.

Never immerse the deep fryer in water and never place it under running tap water. If water gets into the appliance, it could cause electric shock.

Check the oil is sufficiently cool (wait about two hours). Empty the



oil or fat as described above in the section "Filtering the oil or fat". Remove the lid as shown in Fig. 5.

Never immerse the lid in water without removing the filter first.

To clean the bowl "D", proceed as follows:

- remove the control panel "I" and timer "F" as shown in the figure (F) and take out the removable bowl "D", holding it by the handles (Fig. 4). Wash it in a dishwasher or by hand in hot water and washing up liquid.
- Rinse and dry thoroughly. When washing the bowl in a dishwasher, position it in such a way that the non-stick finish is not scratched.

N.B.: when the control panel and timer have been removed, all remaining parts of the fryer are dishwasher safe.

Never empty the fryer by tipping or overturning it (fig. 9).

- Clean the basket regularly, making sure you remove any residues that may have built up.

REMOVABLE NON-STICK BOWL

Never use abrasive objects or detergents to clean the bowl. Clean with a soft cloth and neutral detergent only.

COOKING HINTS

HOW LONG THE OIL OR FAT LASTS

The oil or fat must never go below the minimum level. It must also be completely renewed at intervals. The length of time the oil or fat lasts depends on the foods fried.

For example, breaded foods dirty the oil more than simple foods.

As in any deep fryer, the oil deteriorates if heated up repeatedly! Even if used and filtered correctly, it should therefore be completely replaced regularly.

HOW TO FRY CORRECTLY

- It is important to follow the temperature recommended for each recipe. If the temperature is too low, the fried food absorbs oil. If it is too high, a crust forms immediately, leaving the inside raw.
- 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.
- Wait until the oil has reached the right temperature (when the light goes out) before immersing the food to be fried.
- Do not overfill the basket. This would lead to a sudden drop in the temperature of the oil and the food would be excessively greasy and unevenly fried.
- Make sure the food is thin and of an even thickness. Despite

their attractive appearance, thick pieces cook badly inside, while if the thickness is uniform, all pieces cook perfectly at the same time.

- To avoid splashes of oil, make sure the food is completely dry before immersing it in the oil or fat. Moist food also becomes soggy after cooking (particularly potatoes). Food with a high water content (fish, meat, vegetables) should ideally be breaded or floured. Make sure excess bread or flour is removed before immersing in oil.

FRYING NON-FROZEN FOODS

Type of food		Max. quantity (g)	Temp. (°C)	Time (minutes)
CHIPS	Quantity recommended for optimum frying	500	190	7-9
	MAX quantity (safety limit)	1000	190	16-18
FISH	Squid	500	160	9-10
	Waffles	500	160	9-10
	Scampi tails	600	160	7-10
	Sardines	500-600	160	8-10
	Cuttlefish	500	160	8-10
MEAT	Beef cutlet	250	170	5-6
	Chicken cutlet	300	170	6-7
	Meat balls	400	170	7-9
VEGETABLE	Artichokes	250	150	10-12
	Cauliflower	400	150	8-9
	Mushrooms	400	150	9-10
	Aubergines	300	150	11-12
	Courgettes	200	150	8-10

Cooking times and temperatures are approximate and should be adjusted according to the quantity and personal taste.

FRYING FROZEN FOOD

- Frozen foods are at very low temperatures. This produces a considerable drop in the temperature of the oil or fat. For good results, you are therefore advised not to exceed the quantities recommended in the following table.
- Frozen foods are often coated with ice crystals. Before cooking, these should be removed by shaking the basket. Immerse the basket in the frying oil very slowly to avoid the oil boiling.

Cooking times are approximate and should be varied according to the initial temperature of the food to be fried and the temperature recommended by the frozen food manufacturer.

Type of food		Max. quantity (g)	Temp. (°C)	Time (minutes)
CHIPS	Quantity recommended for optimum frying	350 (*)	190	6-8
	MAX quantity (safety limit)	800	190	16-18
POTATO CROQUETTES		500	190	9-11
FISH	Cod fingers	300	190	4-6
	Shrimps	300	190	4-6
MEAT	Chicken cutlet	200	190	6-8

(*) This is the quantity recommended for optimum frying. Greater quantities of frozen chips can, of course, be fried. However, they will be more greasy as a result of the sudden drop in oil temperature on immersion.

TROUBLESHOOTING

FAULT	CAUSE	REMEDY
Gives off unpleasant smell	The odour-eater filter is saturated The oil has deteriorated The cooking liquid is unsuitable	Replace the filter Replace oil or fat Use a good quality peanut oil
Oil overflows	The oil has deteriorated and causes excessive foam The food immersed in the hot oil is not dry enough Over-rapid immersion of basket The level of oil in the deep fryer exceeds the maximum limit	Replace oil or fat Dry the food well Immerse slowly Reduce the amount of oil in the boiler pan
The oil does not heat up	Previously, the deep fryer has been heated without oil in the pan, causing the thermal cutout to trip	Contact the technical service centre (the device must be replaced)



De' Longhi Appliances

via L. Seitz, 47
31100 - Treviso - Italia

5712510431/01.12