
FH1130

MULTIFRY



De'Longhi



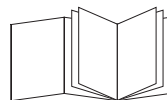
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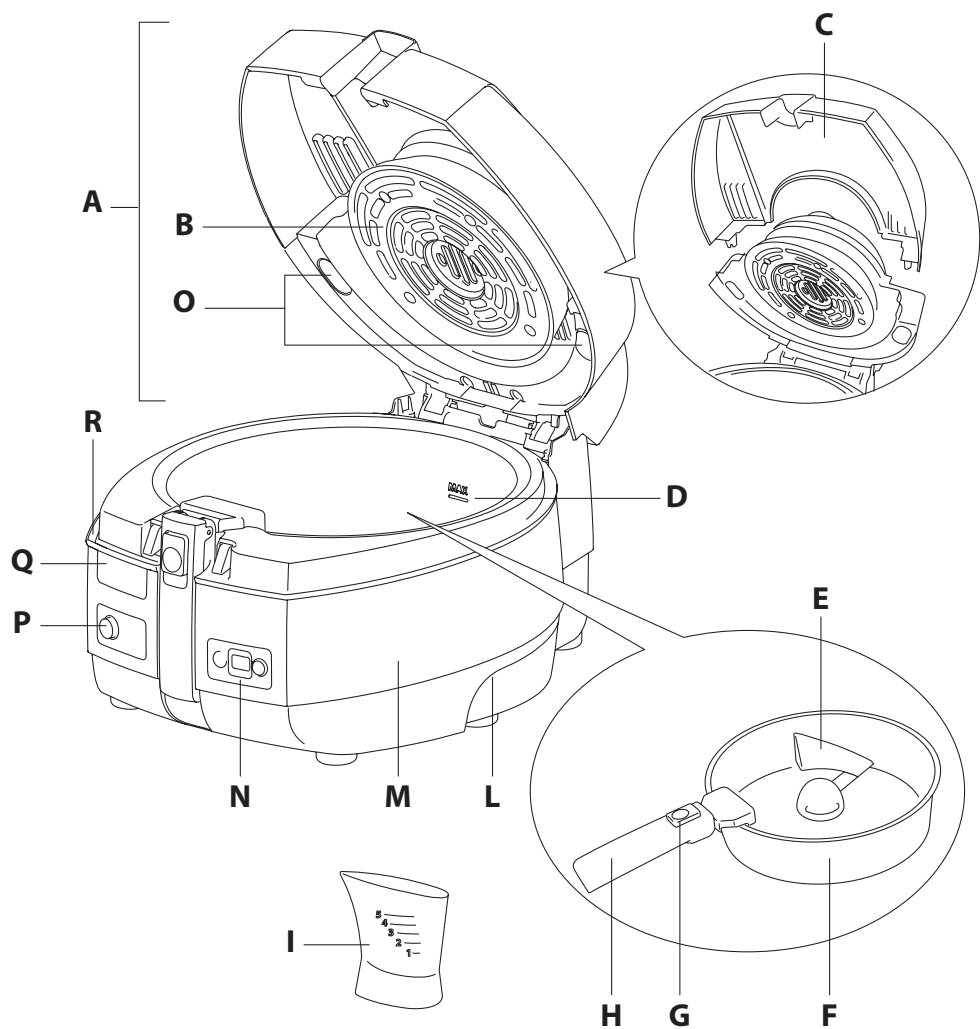


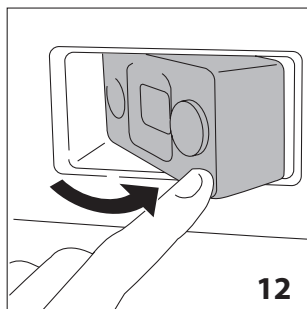
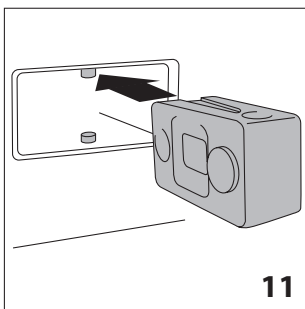
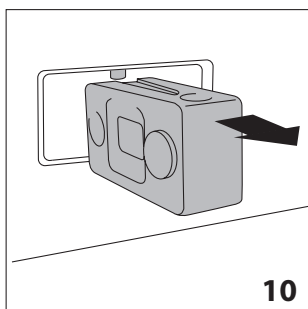
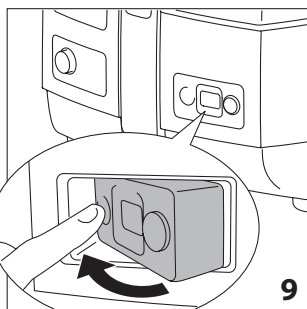
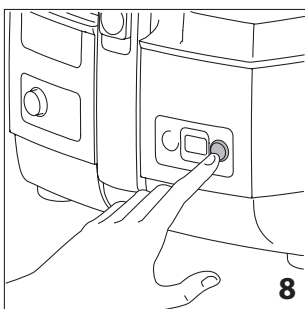
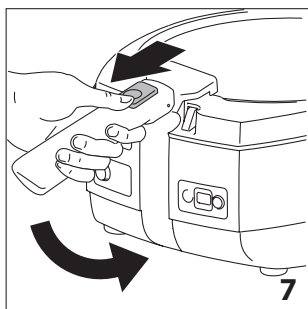
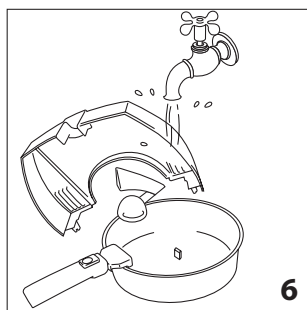
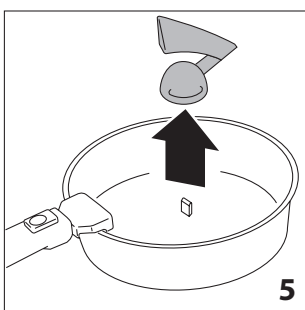
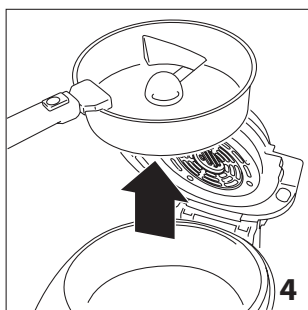
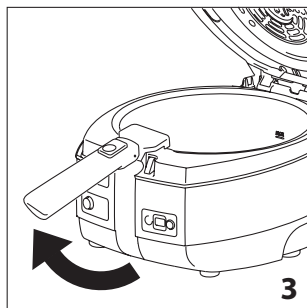
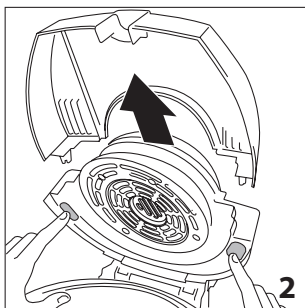
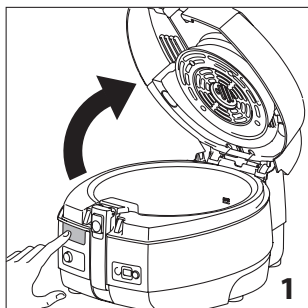
For more recipes:
(free download)



De'Longhi Recipes

multifry.delonghi.com





IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or (state specific part or parts in question) in water or other liquid.
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. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors (this item may be omitted if the product is specifically intended for outdoor use).
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY

WARNINGS

- Never immerse the appliance in water.
- When in operation, accessible external surfaces and the lid could become very hot. Always use the handgrip, handles and buttons.
Use oven gloves if necessary.
- This electrical appliance operates at high temperatures which could cause burns.
- Do not preheat the appliance when empty.
- Do not use the appliance without food, you might damage it.
- While in operation, the appliance becomes hot.
DO NOT LEAVE WITHIN REACH OF CHILDREN.
- Move the appliance by the handles only.
Never move the appliance using the bowl handgrip.
- Never leave the power cable hanging from the edge of the surface the appliance is resting on where it could be grasped by a child or get in the way of the user.
- Hot steam may come out of the vents. Take great care!
- Never locate the appliance near sources of heat.
- The bowl fits automatically onto the central pin.
To avoid damage, never rotate it manually to find the right position.
- Never insert anything into the ventilation openings.
Make sure they are unobstructed.
- Do not fill the bowl with liquid above the MAX level (D).
- Do not put more oil in the bowl than the maximum level on the oil measure (level 5).
- Before using the appliance for the first time, remove any paper and other material inside the oven such as protective cardboard, booklets, plastic bags, etc.
- Before using the appliance for the first time, wash the bowl, paddle and lid in hot water and washing up liquid.
At the end of the operation, dry all components thoroughly and remove any water left in the bottom of the bowl.
- It is normal for the appliance to give off a "new" smell when used for the first time. Ventilate the room.
- The appliance must be kept at a distance of at least 7.8 in from the mains power socket to which it is connected.

TECHNICAL DATA

size (DxLxH):	15.5 x 12.8 x 10.6in
weight:	10.1 lbs

For further information, see the rating plate on the appliance.

Frozen Potatoes:
2.6lbs

Total Liquid Capacity:
52 oz

DESCRIPTION OF APPLIANCE

A	Lid
B	Hot air discharge grille
C	Removable viewing window
D	Maximum level MAX
E	Paddle
F	Ceramic coated bowl
G	Handgrip slide
H	Bowl handgrip
I	Oil measurer (level from 1 to 5)
L	Handle for lifting the appliance
M	Appliance body
N	Removable timer
O	Viewing window release buttons
P	ON/OFF button with light
Q	Lid open button
R	Condensate tray

SETTING UP THE APPLIANCE

i Please note: Before using the appliance for the first time, wash the bowl (F), paddle (E) and removable viewing window (C) in hot water and neutral washing up liquid.

i Please note: Don't turn the unit on if empty.

Proceed as follows:

- Open the lid (A) by pressing button (Q) (fig. 1).
- Release the removable viewing window (C) by pressing the two buttons (S) (fig. 2).
- Lift the bowl handgrip (H) until you hear a "click" (fig. 3).
- Extract the bowl (F) by pulling upwards (fig. 4).
- Extract the paddle (E) from its housing (fig. 5).
- Wash the bowl (F), paddle (E) and removable viewing window (C) (fig. 6).
- At the end of the operation, dry all components thoroughly and remove any water left in the bottom of the bowl (F).

COOKING WITH THE PADDLE

i Please note: This type of cooking is particularly suitable for cooking potatoes.

- Put the bowl (F) back in the appliance body (M), making sure it is correctly positioned.
- Lower the bowl handgrip (H) using the slide (G) (fig. 7).
- Insert the paddle (E), making sure it is correctly positioned on the pin at the bottom of the bowl.
- Place the ingredients to be cooked in the bowl (F), respecting the quantities given in the cooking tables/recipes.
- If required by the cooking procedure, add oil, referring to the quantities indicated in the cooking tables/recipes and using the measure (I).
- Close the lid (A).
- Plug the appliance into the mains socket.
- Press the ON/OFF button (P). The light in the button comes on.
- Set the cooking countdown by pressing the button on the timer (N) (fig. 8). The minutes set appear on the display.
- Immediately afterwards, the numbers begin to flash. This means the cooking time has begun. The last minute is displayed in seconds.
- 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.
- 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.

i Please note: the timer does not turn the appliance off.

i Please note: To guarantee best results, the paddle (E) begins to turn a few minutes after cooking begins.

i Please note: During cooking, you can lift up the lid (A) to add ingredients or check cooking progress. Ventilation stops briefly, then starts again when you close the lid.

i Please note: If the ON/OFF button is on, extracting the bowl turns the appliance off. It starts working again when the bowl is reinserted.


- Turn the appliance off by pressing the ON/OFF button (P) again;


COOKING WITHOUT THE PADDLE


- Put the bowl (F) back in the appliance (M), making sure it is correctly positioned.
- Lower the bowl handgrip (H) using the slide (G) (fig. 7).
- Place the ingredients to be cooked in the bowl (F), respecting the quantities given in the cooking tables/recipes.
- If required by the cooking procedure, add oil, referring to

the quantities indicated in the cooking tables/recipes and using the measure (I).


- Close the lid (A).
 - Plug the appliance into the mains socket.
 - Press the ON/OFF button (P). The light in the button comes on.
 - Cooking begins.
 - Set the cooking time by pressing the button on the timer (N) (fig. 8). The minutes set appear on the display.
 - Immediately afterwards, the numbers begin to flash. This means the cooking time has begun. The last minute is displayed in seconds.
 - 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.
 - 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.

 **Please note:** The timer does not turn the appliance off.

 **Please note:** When cooking without the paddle, the pin on the bottom of the bowl still turns a few minutes after cooking begins.

 **Please note:** During cooking, you can lift up the lid (A) to add ingredients or check cooking progress.


Ventilation stops briefly, then starts again when you close the lid.

 **Please note:** If the ON/OFF button is on, extracting the bowl turns the appliance off. It starts working again when the bowl is reinserted.


- Turn the appliance off by pressing the ON/OFF button (P) again;

EXTRACTING THE TIMER

- To extract the timer (N) from its housing, press the left side of the display, then turn (fig. 9) and pull off (fig. 10).
- To put the timer back, thread it onto the pins in the housing and push as far as it will go until it catches (fig. 11), then turn as shown in fig. 12.

 **Please note:** To replace the timer battery, contact the manufacturer's authorised Customer Experience.

CLEANING AND MAINTENANCE

 **Danger!** Before cleaning the appliance, always unplug from the mains socket and allow to cool.


Never immerse the appliance in water and never place under running tap water.

If water gets into the appliance, it could cause electric shock.

- Wash the bowl (F), paddle (E) and viewing window (C)

thoroughly with hot water and neutral washing up liquid. The bowl is dishwasher safe. Frequent washing could reduce the properties of the ceramic coating.

- Clean the hot air discharge grille (B) without removing it.

 **Please note:** *Do not use sharp, abrasive or metallic utensils to remove food from the bowl as this can damage the ceramic coating. Clean with a soft cloth and neutral detergent only.*

TROUBLESHOOTING

Fault	Cause/solution
The appliance does not heat up	The thermal cutout may have tripped. Contact the manufacturer's Customer Experience (the device must be replaced).
The bowl is not positioned correctly and the appliance does not work	Position the bowl correctly
The lid is not properly closed and the appliance does not work	Close the lid
The paddle (E) does not turn	Wait for a few minutes after cooking begins

COOKING TABLES

Potatoes

Recipe	Type	Quantity	Oil	Cooking time (min)	Paddle
Standard potatoes cut to 1x1cm thick chips	Fresh	3.3 lbs (*)	level 4	40-42	YES
		2.8 lbs (*)	level 3	35-37	YES
		2.2 lbs (*)	level 2	30-32	YES
		1.7 lbs (*)	level 1	25-27	YES
	Frozen	2.8 lbs	without	36-38	YES
		2.2 lbs	without	30-32	YES
		1.7 lbs	without	26-28	YES
		1.1 lbs	without	20-22	YES
Roast potatoes	Fresh	2.2 lbs	level 3	37	YES
Potato wedges	Frozen	2.2 lbs	without	32	YES
New potatoes	Frozen	2.2 lbs	without	40	YES
Croquettes	Frozen	1.7 lbs	without	26	YES

(*) un-peeled potato weight

Meat - poultry

Recipe	Type	Quantity	Oil	Cooking time (min)	Paddle	Tips
Chicken nuggets	Frozen	1.7 lbs	without	20	YES	-
Chicken drumsticks	Fresh	1.5 lbs	without	35	NO	turn 2-3 times
Chicken breast	Fresh	3 pcs	without	20	YES	-
Braised veal	Fresh	1.25 lbs	level 2	27	YES	-
Veal chops	Fresh	3 pcs	without	25	NO	turn over after 15 min
Veal spare ribs	Fresh	2.5 lbs	without	35	NO	turn 2-3 times
Kebabs	Fresh	1.7 lbs	5-6 pieces	22	NO	turn 2-3 times
Hamburger	Fresh	4 pcs	without	25	NO	turn over after 15 min
Meatballs	Fresh	1 lbs	without	27	YES	-

Fish - shellfish

Recipe	Type	Quantity	Oil	Cooking time (min)	Paddle	Tips
Fish fingers	Frozen	18 pz	without	19-22	NO	turn over after 12 min
Salmon steak	Fresh	27 oz	without	17-20	NO	turn over after 11 min
Salmon fillet	Fresh	26 oz	without	12-15	NO	turn over after 9 min
Scallops	Fresh	4 pcs	without	12-15	NO	-
Cuttlefish	Fresh	8 pcs	level 1	17-20	NO	-
Tiger prawns	Fresh	1.3 lbs	level 1	17-20	YES	-
Prawns	Fresh	1.7 lbs	level 1	17-20	YES	-

Vegetables - Fruit

Recipe	Type	Quantity	Oil	Cooking time (min)	Paddle
Zucchini	Fresh	4 cups	level 5	20-25	YES
Eggplant	Fresh	4 cups	level 3	20-25	YES
Mushrooms	Fresh	4 cups	level 2	15-20	YES
Asparagus	Fresh	6 cups	level 5	25-30	YES
Fruit	Fresh	2 cups	without	15-18	NO

Other

Recipe	Type	Quantity	Oil	Cooking time (min)	Paddle	Tips
Paella	Frozen	1.3 lbs	without	15-17	YES	mix once
Gnocchi alla sorrentina	Frozen	1 lbs	without	13-15	YES	mix once
Onion rings	Frozen	12/15 pcs	without	15-17	NO	spread evenly on the bottom of the bowl. Turn over after 10 min

For more recipes download the Delonghi fryer app.