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FH1173 FH1373

MULTIFRY



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**De'Longhi**



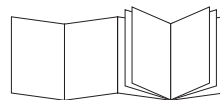
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For more recipes:  
(free download)



De'Longhi Recipes [multifry.delonghi.com](http://multifry.delonghi.com)

## ELECTRICAL CONNECTION (UK ONLY)

- A) If your appliance comes fitted with a plug, it will incorporate a 13 Amp fuse. If it does not fit your socket, the plug should be cut off from the mains lead, and an appropriate plug fitted, as below.

**WARNING:** Very carefully dispose of the cut off plug after removing the fuse: do not insert in a 13 Amp socket elsewhere in the house as this could cause a shock hazard.

With alternative plugs not incorporating a fuse, the circuit must be protected by a 15 Amp fuse. If the plug is a moulded-on type, the fuse cover must be re-fitted when changing the fuse using a 13 Amp Asta approved fuse to BS 1362. In the event of losing the fuse cover, the plug must NOT be used until a replacement fuse cover can be obtained from your nearest electrical dealer. The colour of the correct replacement fuse cover is that as marked on the base of the plug.

- B) If your appliance is not fitted with a plug, please follow the instructions provided below:


### WARNING - THIS APPLIANCE MUST BE EARTHED IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

Green and yellow:	Earth
Blue:	Neutral
Brown:	Live

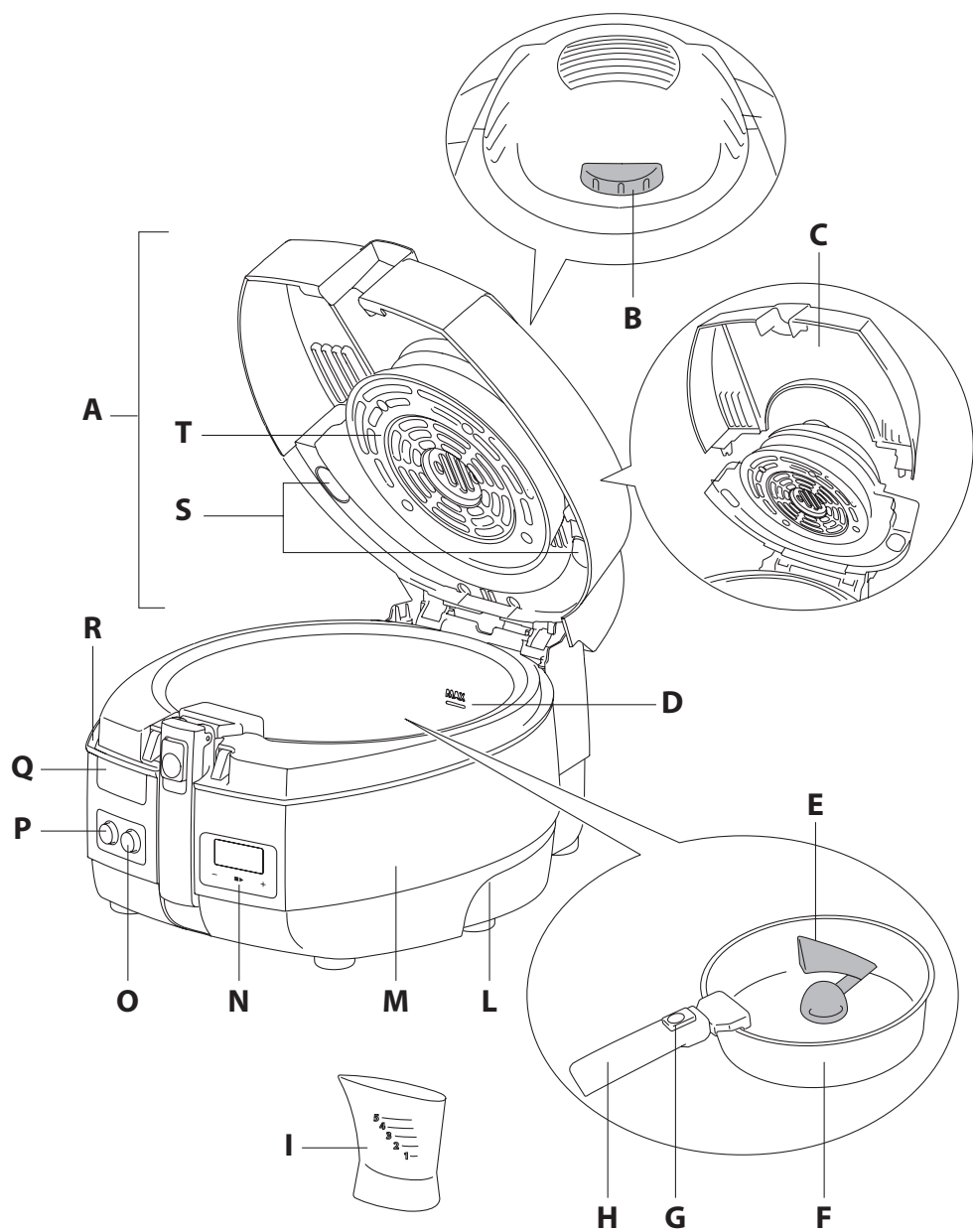


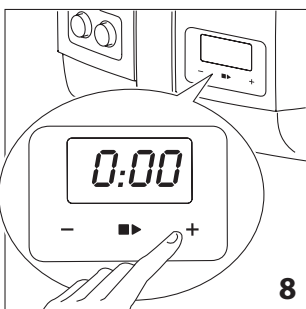
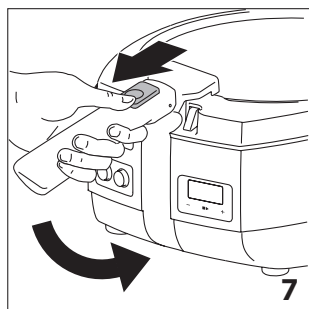
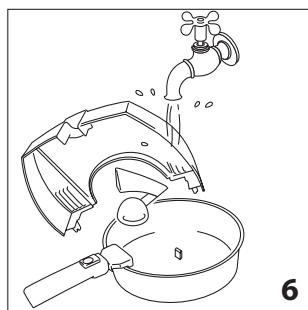
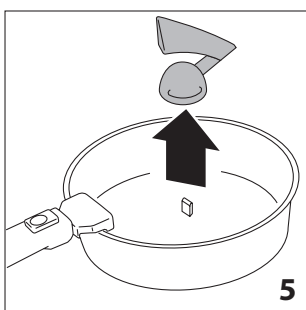
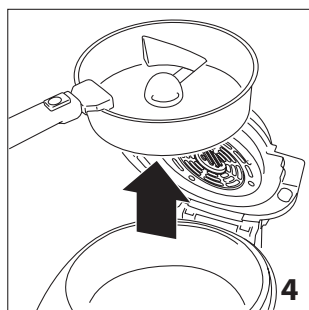
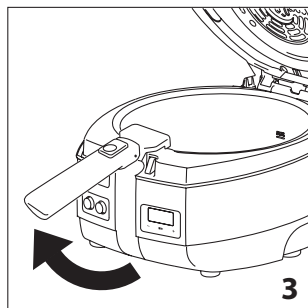
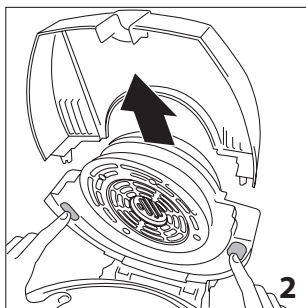
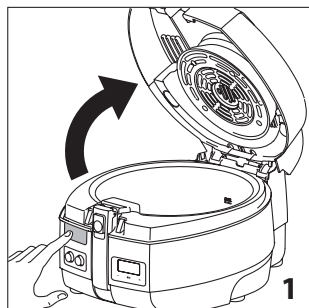
As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The green and yellow wire must be connected to the terminal in the plug marked with the letter E or the earth symbol  or coloured green or green and yellow.

The blue wire must be connected to the terminal marked with the letter N or coloured black.

The brown wire must be connected to the terminal marked with the letter L or coloured red.





## IMPORTANT SAFEGUARDS

Read all the Instruction for Use carefully before using the appliance. Keep this Instruction for Use.

- If the power cable is damaged, it must be replaced by the manufacturer or the manufacturer's Customer Experience in order to avoid all risk.
- 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.
- This appliance shall not be used by children from 0 year to 8 years.

This appliance can be used by children aged from 8 years and above if they are continuously supervised.

This appliance can be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children.

- Do not preheat the appliance when empty.
- Do not use the appliance without food, you might damage it.
- This is an household appliance only.

It is not intended to be used 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.

- The appliance must not be operated by a timer or a separate remote control system.



### **Danger!**

Failure to observe the warning may result in life threatening injury by electric shock.

- Before using the appliance, check that the voltage of the mains power supply corresponds to the value indicated on the appliance rating plate.
- Connect the appliance to an efficiently earthed socket with a minimum current rating of 10A only.  
The manufacturer declines all liability in the event that this important accident-prevention rule is not respected.



### **Danger of burns!**

Failure to observe the warnings could result in scalds or burns.

- 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!



### **Important!**

Failure to observe the warnings may result in life threatening injury or damage to the appliance.

- 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 (R).
- Do not put more oil in the bowl than the maximum level on the oil measure (level 5)



### **Please note:**

This symbol identifies important advice or information for the user.

- 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 20 cm from the mains power socket to which it is connected.

## TECHNICAL DATA

	FH1173	FH1373
size (LxHxD):	400X325X270mm	400X325X290mm
weight:	5,1kg	5,3kg

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

The appliance complies with the following EU directives:



This appliance conforms to EC Regulation 1935/2004 on materials and articles intended to come into contact with food.

- European Stand-by Regulation 1275/2008.

## DISPOSAL



The appliance must not be disposed of with household waste, but taken to an authorised waste separation and recycling centre.

## DESCRIPTION OF APPLIANCE

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

## SETTING UP THE APPLIANCE



**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.





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





**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.
- Adjust the thermostat dial (B) to the required position (see cooking tables/recipes).
- Press the lower heating element button (O) if required for the selected type of cooking (see cooking/recipes tables).
- Press the on/off button (P).
- To set the desired cooking time, press the two icons on the timer (N), ‘+’ to increase and ‘-’ to decrease. The display will default to 0:30 (fig. 8).
- Press the  icon to start cooking. The cooking starts. The last 10 minutes are shown in minutes and seconds. To momentarily interrupt cooking, press the  icon. Press the icon  again and the appliance will restart cooking.
- Holding down the  icon for a few seconds interrupts cooking and the display shows the default time 0:30.
- A signal will indicate the end of cooking time.




 **Please note:** The timer shuts the appliance off.









 **Please note:** During cooking, the lid (A) can be opened to add ingredients or to check cooking progress. The ventilation and paddle rotation are interrupted momentarily and will restart when the lid is closed.

 **Please note:** With the power button activated, removing the bowl will shut down the appliance, which will restart once it has been reinserted.

- When cooking has finished, press the lower heating element button (O) again to turn off the function, if previously activated.
- Turn off the appliance by pressing the on/off button (P).

## COOKING WITHOUT PADDLE


 **Please note:** This type of cooking is especially suited to treats, cakes, and pizza.


- Replace the bowl (F) inside the appliance body (M) positioning it correctly.
- Lower the bowl handgrip (H) using the slide (G) (fig. 7).
- Pour the ingredients to be cooking inside the bowl (L) following the quantities indicated in the cooking/recipes table.
- Add the oil if applicable for the desired cooking referring to the quantities indicated in the cooking/recipes table and using the measure (I).
- Close the lid (A).
- Plug the appliance in.
- Adjust the thermostat dial (B) to the desired position (see cooking/recipes table).
- Press the lower heating element button (O) if required for the selected type of cooking (see cooking/recipes tables).
- Press the on/off button (P).
- To set the desired cooking time, press the two icons on the timer (N), '+' to increase and '-' to decrease. The display will default to 0:30 (fig. 8).
- Press the   icon to start cooking.  
The cooking starts. The last 10 minutes are shown in minutes and seconds.  
To momentarily interrupt cooking, press the   icon. Press the icon   again and the appliance will restart cooking.
- Holding down the   icon for a few seconds interrupts cooking and the display shows the default time 0:30.
- A signal will indicate the end of cooking time.

 **Please note:** The timer shuts the appliance off.

 **Please note:** When cooking without the paddle, the pin


in the bottom of the bowl still turns.

 **Please note:** During cooking, the lid (A) can be opened to add ingredients or to check cooking progress. The fan and rotation of the pin stops momentarily and then restarts when the lid is closed.


 **Please note:** With the power button activated, removing the bowl will shut down the appliance, which will restart once it has been reinserted.

- When cooking has finished, press the lower heating element button (O) again to turn off the function, if previously activated.
- Turn off the appliance by pressing the on/off button (P).

## CLEANING AND MAINTENANCE

 **Danger!** Before any cleaning operation, always unplug the appliance and allow it to cool. Never submerge the appliance in water and do not place it under the tap. Any water infiltrations could cause shocks.

- Wash the bowl (F), paddle (E), and viewing window (C) thoroughly with hot water and washing up liquid. The bowl may be washed in the dishwasher but frequent washes could reduce the properties of the ceramic coating.
- Clean the hot air discharge grille (T) without removing it using a slightly abrasive sponge dampened with washing up liquid. Dry thoroughly without leaving any detergent residues.

 **Please note:** To clean the bowl (F) do not use any sharp, abrasive or metallic utensils or harsh detergents but only a soft cloth with washing up liquid.

## OPERATIONAL ANOMALIES

Anomaly	Cause/solution
The appliance does not heat up	The thermal safety device may have tripped Contact the Help Centre (the appliance must be replaced)
The bowl is not positioned well and the appliance does not work.	Position the bowl correctly.
The lid is not closed well and the appliance does not work.	Close the lid.
Food is uncooked in the lower part.	Make sure you have pressed the lower heating element button (0).
The display shows 'E1'	Turn the device off and back on. If the problem persists, contact the Help Centre
The display shows 'E2'	Contact the Help Centre
The display shows 'E3'	Contact the Help Centre

## COOKING TABLE

### Potatoes

Recipe	Type	Quantity	Oil	Cooking time (min)		Paddle	Bottom heating element	Thermostat dial	Tips
				FH1173	FH1373				
Standard potatoes cut to 1x1cm thick chips	Fresh	1.7 kg (*)	level 5	-	40-43	YES	on	4	-
		1.5 kg (*)	level 4	37-40	37-40	YES	on	4	-
		1.25 kg(*)	level 3	32-35	35-38	YES	on	4	-
		1 kg (*)	level 2	27-30	25-28	YES	on	4	-
		750 gr (*)	level 1	23-25	21-23	YES	on	4	-
	Frozen	1.5 kg	without	-	42- 45	YES	on	4	-
		1.25 kg	without	33-36	35-38	YES	on	4	-
		1 kg	without	27-30	29-32	YES	on	4	-
		750 gr	without	24-26	24-26	YES	on	4	-
		500 gr	without	18-20	18-20	YES	on	4	-
Roast potatoes	Fresh	1 kg	level 3	35	35	YES	on	4	-
Potato wedges	Frozen	1 kg	without	30	32	YES	on	4	-
New potatoes	Frozen	1 kg	without	38	40	NO	on	4	-
Croquettes	Frozen	750 gr	without	24	26	NO	off	4	turn 2-3 times

(\*) un-peeled potato weight

## Meat - poultry

Recipe	Type	Quantity	Oil	Cooking time (min)		Paddle	Bottom heating element	Thermostat dial	Tips
				FH1173	FH1373				
Chicken nuggets	Frozen	750 g	without	18	18	YES	ON	4	-
Chicken drumsticks	Fresh	650 g	without	35	35	NO	OFF	4	turn 2-3 times
Chicken breast	Fresh	300 g	without	15	15	NO	ON	4	-
Braised veal	Fresh	600 g	level 2	25	25	YES	ON	4	-
Veal chops	Fresh	3 pcs	without	25	28	NO	OFF	4	turn over after 15 min
Veal spare ribs	Fresh	1200 g	without	35	38	NO	OFF	4	turn 2-3 times
Kebabs	Fresh	800 g	without	22	25	NO	OFF	4	turn 2-3 times
Hamburger	Fresh	4 pcs	without	25	28	NO	OFF	4	turn over after 15 min
Meatballs	Fresh	450 g	without	25	25	YES	ON	4	-

## Fish - shellfish

Recipe	Type	Quantity	Oil	Cooking time (min)		Paddle	Bottom heating element	Thermostat dial
				FH1173	FH1373			
Fish fingers	Frozen	18 pcs	without	20	23	NO	ON	4
Salmon steak	Fresh	400 g	without	20	20	NO	ON	3
Salmon fillet	Fresh	350 g	without	15	18	NO	ON	3
Scallops	Fresh	4 pcs	without	17	20	NO	OFF	3
Cuttlefish	Fresh	8 pcs	level 1	20	20	NO	ON	3
Tiger prawns	Fresh	600 g	level 1	20	20	YES	ON	3
Prawns	Fresh	800 g	level 1	20	20	YES	ON	3

## Vegetables

Recipe	Type	Quantity	Oil	Cooking time (min)		Paddle	Bottom heating element	Thermostat dial
				FH1173	FH1373			
Courgettes	Fresh	600 g	level 5	20-25	20-25	YES	ON	4
Aubergines	Fresh	600 g	level 3	20-25	20-25	YES	ON	4
Mushrooms	Fresh	600 g	level 2	15-20	15-20	YES	ON	4
Asparagus	Fresh	800 g	level 5	25-30	25-30	YES	ON	4

## Snacks - Frozen

Recipe	Type	Quantity	Oil	Cooking time (min)		Paddle	Bottom heating element	Thermostat dial	Tips
				FH1173	FH1373				
Pizza	Fresh	300 g	level 1	32	35	NO	ON	2	oil the pan and turn it through 180° after 20 min
	Frozen	450 g	without	20	25	NO	ON	2	turn through 180° after 15 min
Savoury pies and quiches	Fresh	600 g	without	23	27	NO	ON	3	use greaseproof paper and turn through 180° after 15 min
	Frozen	700 g	without	45	50	NO	ON	2	use greaseproof paper and turn through 180° after 30 min
Mini-pizzas	Frozen	14 pcs	without	20	20	NO	ON	3	use greaseproof paper
Mini-savouries	Frozen	14 pcs	without	25	25	NO	ON	3	use greaseproof paper
Paella	Frozen	600 g	without	15	15	YES	ON	4	mix once
Gnocchi alla sorrentina	Frozen	550 gr	without	13	13	YES	ON	4	mix once
Onion rings	Frozen	12/15 pcs	without	15	15	NO	ON	4	spread evenly on the bottom of the bowl

## Desserts, cakes and pastries

Recipe	Type	Quantity	Oil	Cooking time (min)		Paddle	Bottom heating element	Thermostat dial	Tips
				FH1173	FH1373				
Tarts	Fresh	700 g	without	50	50	NO	ON	2	butter and flour the pan and turn the bottom heating element off after 40 min
Brioches	Frozen	4 pcs	without	35	35	NO	ON	2	use greaseproof paper and turn through 180° after 12-13 min
Biscuits	Fresh	8 pcs	without	18	18	NO	ON	3	use greaseproof paper and turn through 180° after 15 min
Fruit	Fresh	300 g	without	18	18	NO	ON	4	-