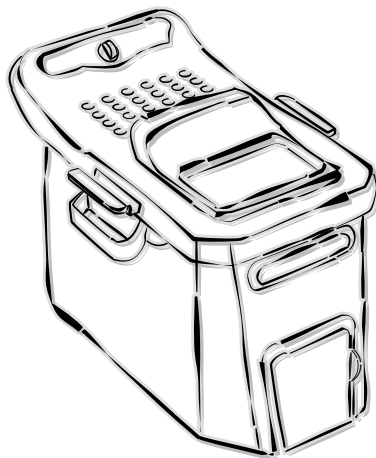


DēLonghi

instructions



Coolzone Fryer

F34528CZ

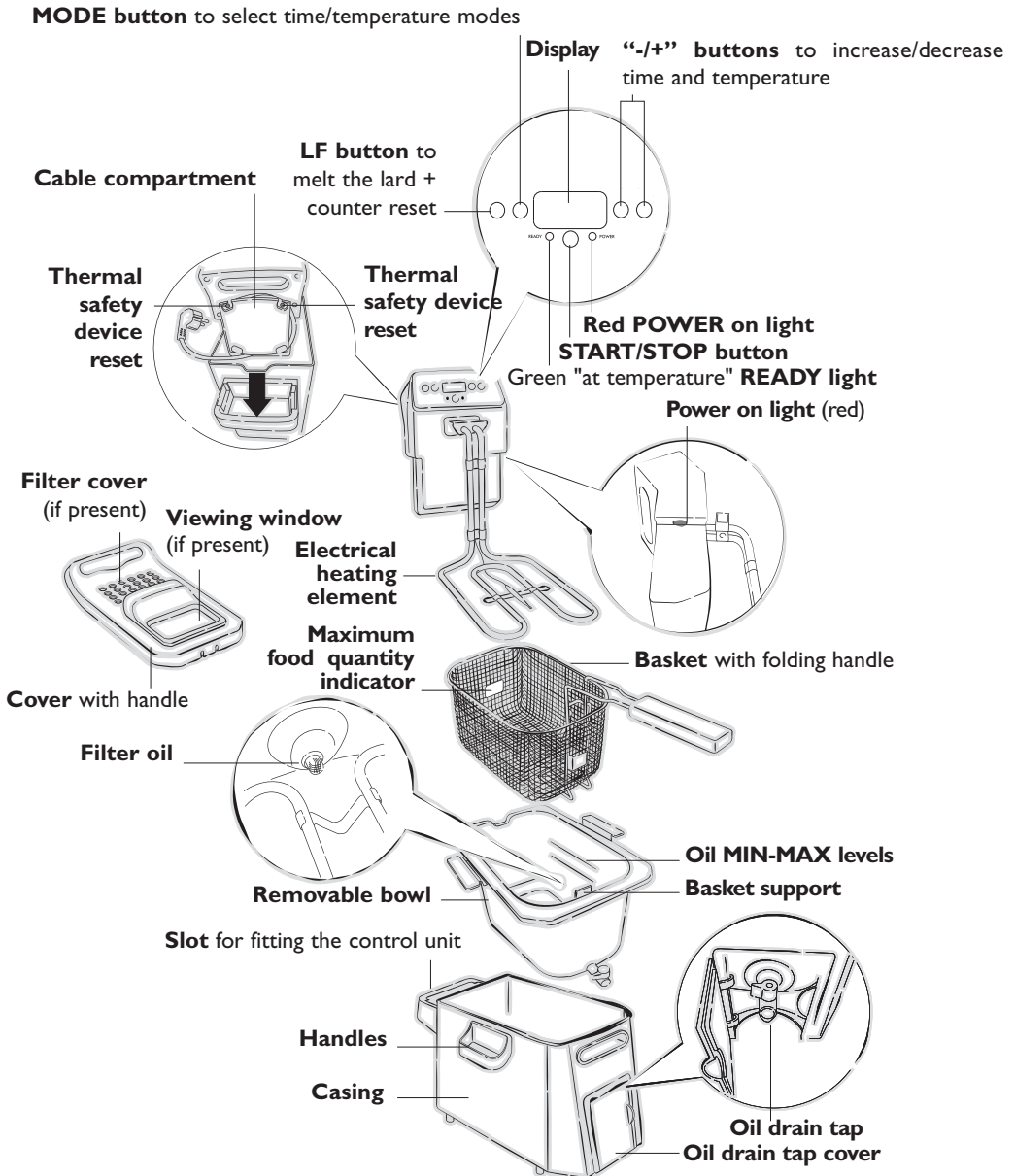
Please retain these instructions for future reference



Living innovation

Description of appliance

The following terms are used throughout the instruction manual



Safety warnings

- This appliance has been designed to fry foods exclusively for household use; it must not be used for other purposes and must not be modified or tampered with in any way.
- Do not turn the appliance on if it is damaged (e.g. after having been dropped) or if operating problems arise. Contact Customer Services (see enclosed guarantee leaflet).
- Before using the appliance check that the mains voltage corresponds to the value specified on the appliance rating plate.
- Only connect the appliance to power points with a minimum rating of 10A that are properly earthed.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent in order to avoid a hazard.
- Do not remove the plug by tugging the power cable: always use the plug itself.
- The power cable must not be placed near or against the hot parts of the appliance, sources of heat or sharp edges.
- Do not position the appliance near sources of heat or where water may be present.
- Serious burns may be caused by the fryer falling. Do not leave the cable hanging from the edge of the surface the deep fryer rests on, where it may be within the reach of a child or represent an obstacle to the user. Do not use extension cords.
- During operation the appliance is hot; as a consequence, only use the handles and knobs.

DO NOT LEAVE THE APPLIANCE WITHIN THE REACH OF CHILDREN.

- Do not move the fryer when the oil is hot, as this risks causing serious burns. The appliance must only be moved when cold, using the handles.
- The fryer must be operated only after having correctly filled it with oil or liquefied fat; if heated when empty, a thermal safety device is activated to stop operation. If lard is being used, you must always activate the "Lard Function".
- Always respect the MIN and MAX levels indicated inside the removable container.
- The safety micro-switch ensures that the heating element operates only if the control unit is correctly positioned.
- Always keep the appliance disconnected during cleaning operations and when not in use.
- Never immerse the control unit, the cable and the electrical plug in water or other liquids.
- 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.
- The oil and fat are inflammable; if these substances catch fire, immediately disconnect the appliance from the power point and dampen the fire using the lid or a blanket. Never use water to extinguish the flames.
- When removing the bowl, always wait for the oil or fat to cool completely.
- Materials and accessories coming into contact with food conform to EC regulation 1935/2004.
- When opening the lid, take great care to avoid hot steam and splashes of boiling oil.
- Appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Keep these instructions.

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.



Electrical requirement 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.

Introduction

Thank you for choosing this Coolzone fryer. To get the very best out of your fryer it is advisable to read these instructions before using the appliance. This is the only way to ensure optimum results and maximum safety. The manufacturer is not liable for damage deriving from the failure to comply with the user instructions.

Thermal safety device

The appliance is fitted with a thermal safety device that stops the appliance from heating in the event of incorrect use or irregular operation. Once the appliance has cooled, using a toothpick or similar, delicately press the safety device reset button marked RESET (Fig. 1). If the appliance does not start operating again, contact a service centre authorised by the manufacturer see enclosed guarantee leaflet.

Operating instructions

Using for the first time

Before using the fryer for the first time, carefully clean, using warm water and dishwashing detergent, the basket, the bowl and the cover. The control unit, power cable and heating element may be cleaned using a damp cloth. Check that water does not enter into the control unit and that there is no residual water in the bottom of the removable bowl.

Important: Oil and water mixing can cause hot oil to spray out during operation.

Carefully dry all the parts.

Check that the control unit is properly fastened to the fryer body. The safety micro-switch will prevent the appliance from operating unless the control unit is correctly positioned.

Filling with oil or fat

- Turn the folding handle of the basket until it locks into place (pos. 2, Fig. 2). Remove the basket by lifting it upwards.
- If oil is used, pour it into the bowl carefully not to exceed the maximum level indicated (Fig. 4). Never exceed this limit, as oil may overflow from the container. The level of oil must always be between the maximum and minimum limits. For best results, use a good quality oil such as corn oil or ground nut oil. Never use olive oil, butter, or margarine as it will smoke or bubble over.

Preheating

- Place the food to be fried in the basket, without exceeding the

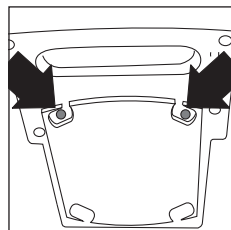


fig. 1

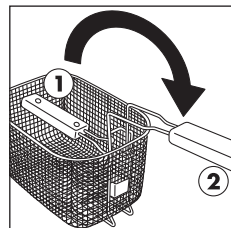


fig. 2

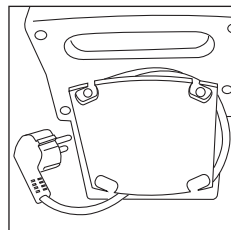


fig. 3



fig. 4

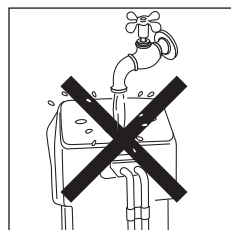


fig. 5

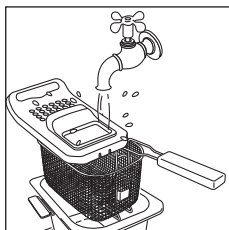


fig. 6

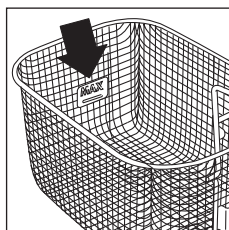


fig. 7

maximum level indicated on the basket (fig. 7). Check that the handle of the basket is correctly positioned (pos. 2 in Fig. 2).

- Connect to the mains supply. Both lights come on.

Programming the fryer

Use the “-/” buttons to set the temperature from 120°C - 190°C. Pressing the button once increases or decreases the temperature by 5°C.

Use the MODE button to access the temperature or time settings. Use the “-/” buttons to adjust cooking time from 0 to 60 minutes. Pressing the button once increases or decreases time by 30 seconds. After setting the temperature and time, press the START/STOP button (if the time has not been set, the fryer will not begin the heating process). The fryer begins the heating process. The red light comes on. During this process, you can still modify temperature and cooking time using the “-/” buttons and the MODE button to modify the selection.

When the appliance reaches the set temperature, the green light comes on and the deep fryer emits two “beeps”.

Frying

- As soon as the green indicator light comes on, lower the basket into the oil very slowly to avoid the hot oil splashing or overflowing.
- Close the cover.
- Press the START/STOP button. The display shows a countdown of the remaining cooking time. During this process, you can still modify temperature and cooking time using the “-/” buttons and the MODE button. At the end of the countdown the fryer emits three beeps and lights go off. The temperature returns to the value set previously. If the START/STOP button is not pressed, the appliance does not begin the countdown and after 30 minutes the preset settings are restored.
- A significant amount of steam may be released during operation. This is completely normal.
- It is normal for steam to be given off from the cover and condensation to drip from the edge of the cover.
- To avoid burns, never put your hands above the cover filter or fryer itself while in use. Before opening the cover, lift it slightly to allow steam to escape from one side.

End of frying

- At the end of the cooking time, the fryer emits three “beeps”. Lift the basket and check that the food has been cooked thoroughly as required.

- Unplug from the outlet:
- Drain excess oil by hooking the basket to the support on the bowl.
- **Note:** If cooking requires two phases or more than one cooking cycle is to be performed, at the end of the first phase, hook the basket to the support on the bowl and wait for the light to go out. Then slowly lower the basket into the oil again.

"Oil Counter" function

This function monitors the length of time the oil has been used and automatically indicates when it should be replaced.

After about 5 hours of operation, "OIL" blinks on the display and the appliance emits a beep.

Replace the oil and reset the device by holding the "counter reset" button down for at least 3 seconds.

When the appliance is reset, it emits a beep.

The appliance is now ready for the new oil countdown.

Please Note:

- When "OIL" is displayed, this does not prevent normal operation of the appliance.
- The life of the oil depends on what foods are being fried. For example, coating with breadcrumbs accelerates deterioration of the frying oil. In this case, you are recommended to replace it before "OIL" is displayed and the appliance emits a beep.
- Use of the Lard Function automatically resets the oil counter.

Lard function

This function is useful when you want to use lard instead of oil.

- Cut the lard into pieces and place them directly in the bowl.
You are recommended to use the following quantities: MIN 3.2Kg; MAX 3.65Kg
- Set the required temperature and cooking time, then press the button. "LF" appears on the display and the fryer starts melting the fat and bringing it to a temperature of 140°C. After about 15 minutes, the lard will be completely melted.
- The temperature now rises to the level set previously.
- As soon as the green light comes on, lower the basket into the melted fat very slowly to avoid it splashing or overflowing.
- Close the cover.
- Press the START/STOP button. The display shows a countdown of the remaining cooking time.

During this process, you can still modify temperature and cooking time using the "-/+ " buttons and the MODE button.

At the end of the countdown the fryer emits three beeps.

Lights goes off. The temperature returns to the value set previously. If the START/STOP button is not pressed, the appliance does not begin the countdown and after 30 minutes the preset settings are restored.

- A significant amount of steam will be released during operation. This is completely normal.
- During frying, it is normal for steam to escape from the cover and condensate to drip from the edge.
- To avoid burns, never put your hands above the cover filter or deep fryer itself while in use. Before opening the cover, lift it slightly to allow steam to escape from one side.

Please Note: Use of the "lard function" automatically resets the oil counter

How long the oil or fat lasts

The level of oil or fat must never fall below the minimum. Every now and then it must be completely changed. The life of the oil or fat depends on what foods are being fried. Food coated in bread-crumbs, for example, dirties the oil more than simple frying. As with frozen food residual water can mix with the oil and cause hot oil to spray out during operation. As with any deep fryer, the oil or fat deteriorates after being heated a number of times. Therefore, even if used correctly, it should be completely changed on a regular basis.

Frying non-frozen food

Never overfill the basket, as this may cause a sudden drop in the temperature of the oil and thus greasier and less uniform frying. Check that the food is sliced into thin, even pieces. If the slices are too thick, the food will not be well cooked inside, despite its appearance, while even slices will be perfectly cooked at the same time. Carefully dry the food before immersing it in the oil or fat, to avoid oil being sprayed; furthermore, wet food will be less crisp after cooking (especially potatoes).

Foods with a high water content (fish, meat, vegetables) should be crumbed before frying, making sure the excess flour or bread-crumbs are removed before immersing the food in the oil.

When cooking food in batter, you should first immerse the basket empty. Then, when the set temperature has been reached, immerse the food directly in the hot oil to avoid the batter sticking to the basket.

When referring to the following table, please keep in mind that the cooking times and temperatures are approximate, and must be adjusted according to the quantity of food and personal tastes.

| Food | | Temperature (°C) | Time (minutes) |
|--------------------|-------------------|------------------|----------------|
| Fresh potato chips | | | |
| | half portion | 170° | 6-9 |
| | full portion | 170° | 11-15 |
| Fish | Squid | 140° | 9-13 |
| | Sole | 140° | 5-7 |
| | Sardines | 140° | 10-14 |
| | Scampi tails | 140° | 8-12 |
| | Tongue-fish | 140° | 6-10 |
| | | | |
| Meat | Bread vealcutlets | 160° | 8-12 |
| | Chicken cutlets | 160° | 9-13 |
| | Meatballs | 160° | 9-13 |
| Vegetables | Artichokes | 150° | 13-18 |
| | Cauliflower | 150° | 10-14 |
| | Mushrooms | 150° | 8-12 |
| | Aubergines | 150° | 9-13 |
| | Courgettes | 150° | 13-18 |

Frying frozen food

Frozen foods are stored at very low temperatures. Consequently, they significantly lower the temperature of the liquid used for cooking. For optimum results, do not overfill the basket.

Frozen foods are often covered with a layer of ice; this ice should be removed before cooking, as this can mix with oil and cause hot oil to spray out during operation. Immerse the basket in the oil very slowly to prevent the oil from boiling over.

The cooking times are approximate and must be adjusted according to the initial temperature of the food being fried and the temperatures indicated on the packaging of the food.

| Food | | Temperature (°C) | Time (minutes) |
|--------------------------------|-----------------|------------------|----------------|
| Pre-cooked frozen potato chips | | 190° | 10-14 |
| Potato croquettes | | 180° | 7-10 |
| Fish | Fish-fingers | 180° | 3-6 |
| | Shrimps | 180° | 2-5 |
| Meat | Chicken cutlets | 180° | 3-6 |



fig. 8

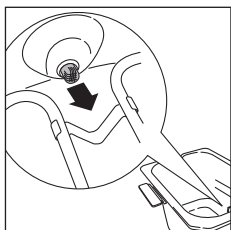


fig. 9

Models fitted with oil drain tap

CAUTION: To avoid the risk of burns, do not drain the oil or fat while it is hot.

Proceed as follows:

1. Remove the basket.
 2. Open the cover.
 3. Open the tap by turning it anticlockwise.
 4. Run the liquid into a container (fig. 8), making sure it doesn't overflow.
 5. Remove any deposits from the bowl using a sponge or tissue paper.
 6. Close the tap by turning it clockwise.
 7. Close the cover.
- It is good practice to separate the oil or fat used for frying fish from that used for frying other food.
8. If lard or fat is used, make sure it does not cool down too much, otherwise it will solidify.

Please Note: The bowl is fitted with a removable filter which retains coarse frying residues. After emptying the oil from the bowl completely, remove the filter by pulling as shown in (fig. 9). Wash with washing up liquid then replace in the appliance.

Please Note: When the control panel and timer have been removed, all remaining parts of the fryer are dishwasher safe.

Cleaning

Before cleaning, make sure that the power plug is disconnected. Never immerse the fryer in water and never place it under running tap water (Fig. 5). The infiltration of water into the control unit may cause electrocution. Check that the oil has cooled down, and then remove the control unit and drain the oil. Remove the deposits from the bowl using a sponge or absorbent paper.

Except for the control unit, power cable and heating element, all the other parts can be cleaned with warm water and dishwashing detergent (Fig. 6). Never use abrasive sponges, to avoid damaging the fryer. When this procedure has been completed, carefully dry all parts, to prevent hot oil from spraying out during operation.

Service and customer care

- If the cord is damaged it must, for safety reasons, be repaired by De'Longhi or an authorised De'Longhi repairer in order to avoid any risk.
- Please refer to the guarantee leaflet enclosed for service and assistance details



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