

IMPORTANT WARNINGS

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 off, 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.

KEEP THESE INSTRUCTIONS THIS PRODUCT IS INTENDED FOR DOMESTIC 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 a socket rated at about 120 V.
- If the appliance is fitted with a polarized safety plug (a plug with one blade larger than the others), 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 round. 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 bowl, 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 or personnel.
- 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.
- Do not open the oil drain tap (if present) when the oil is still hot.
- 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 4B, making sure the projecting part of the connector (X) is correctly inserted into the corresponding outlet on the appliance. Then plug the cord into the outlet.

Important safeguard

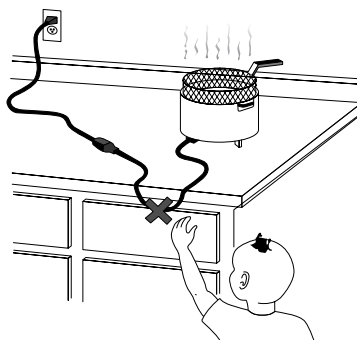
Never leave the appliance plugged into the outlet if the magnetic connector is not connected to the deep fryer, figure 3.

If the magnetic connector comes out of the outlet, make sure it is correctly inserted (see figure 4B). 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. Use type TA-35PA cords provided by a De'Longhi authorized service center only.

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 EXTENSIONS CORD.

KEEP OUT OF REACH OF CHILDREN



DESCRIPTION

- | | |
|---|---|
| A. Display | M. Handle |
| B. “-/+” buttons to increase/decrease time and temperature | N. Control unit guides |
| C. MODE button to select time/temperature modes | O. Cover with handle |
| D. START/STOP on/off button | P. Viewing window |
| E. Red "ON" light | Q. Filter (if present) |
| F. Green "at temperature" light | R. Removable bowl |
| G. Safety microswitch | S. Basket with folding handle |
| H. Min/max oil level indicator | T. Heating element |
| I. Basket support | U. Guides for attaching the control unit |
| L. Casing | V. Cord storage compartment |
| | Z. Thermal cut-out device reset button |

THERMAL CUT-OUT DEVICE

The appliance is fitted with a thermal cut-out device which interrupts heating in the event of incorrect use or faulty operation. Once the appliance has cooled down, use a toothpick to delicately press the thermal cut-out device reset button (Z) (see fig. 1). If the appliance is still not operational, contact a service center authorized by the manufacturer.

INSTRUCTIONS

Before using the deep fryer for the first time, clean the basket, bowl and cover thoroughly with hot water and detergent. The control unit with power cord and heating element can be cleaned with a damp cloth. Check that water does not enter into the control unit and that there is no water left in the bottom of the removable bowl. Dry all parts thoroughly.

Make sure the control unit is correctly fastened to the deep fryer body. The safety micro-switch (G) will prevent the appliance from operating unless the control unit is correctly positioned in the guides (N).

The deep fryer is now ready for use.

FILLING WITH OIL OR FAT

- Remove the cover (O), lifting it by the handle. Turn the basket handle until it locks into place (pos. 2, fig. 2). Remove the basket (S) by pulling upwards.
- From the cord storage (V), pull out the length of cord required to connect the appliance to the outlet (see

fig. 4A). "320°F" will appear on the display (A) and the deep fryer emits a beep when plugged into the outlet.

If the deep fryer has a cord with magnetic connector:

First, connect the magnetic connector to the appliance (fig. 4B) making sure the projecting part of the connector (X) is facing downwards. Then plug the cord into the outlet.

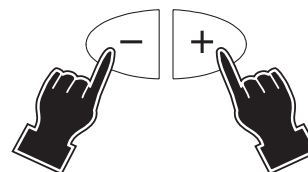
- If oil is used, pour it into the bowl (R) until it reaches the maximum level indicated (see fig. 5). Never exceed this limit as oil might overflow from the bowl.
The level of oil should always be between the maximum and minimum marks (H). For best results, use good quality peanut oil.
- If lumps of fat are used, cut the lumps into pieces and melt them in another container, then pour the melted fat into the deep fryer bowl. **Never melt the fat in the basket or on the deep fryer heating element (see Fig. 6).**
- Replace the cover (O).
- If traces of food are left in the oil, these should be removed before heating to prolong the life of the oil.

PREHEATING

Place the food to be fried in the basket (S), without overfilling (max. 1.3 kg). (3lb) of fresh potatoes. Make sure the handle of the basket is correctly positioned (position 2, fig. 2).

PROGRAMMING THE DEEP FRYER

Use the "-/+ " buttons (B) to set the temperature from 248°F to 347°F. Pressing the button once increases or decreases the temperature by 9°F (5°C).

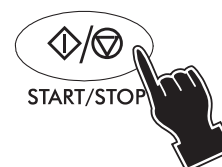


Use the MODE (C) button to access the temperature or time settings.



Use the "-/+ " buttons (B) to adjust cooking time from 0 to 60 minutes. Pressing the button once increases or decreases time by 1 minute.

After setting the temperature and time, press the START/STOP button (D) (if the time has not been set, the deep fryer will not begin the heating process). The deep fryer begins the heating process. The red light (E) comes on. During this process, you can still modify temperature and cooking time using the "-/+ " buttons (B) and the MODE (C) button to modify the selection.



When the appliance reaches the set temperature, the green light (F) comes on and the deep fryer emits two "beeps".

STARTING FRYING

- As soon as the green indicator light (F) comes on, lower the basket (M) into the oil very slowly to avoid the hot oil splashing or overflowing.
- Close the cover.
- Press the START/STOP button (D). The display (A) shows a countdown of the remaining cooking time. During this process, you can still modify temperature and cooking time using the “-/ +” buttons (B) and the MODE (C) button.
At the end of the countdown the deep fryer emits three beeps. Lights (E) and (F) go off. The temperature goes back to 320°F. If the ON/OFF button (D) is not pressed, the appliance does not begin the count-down and after 30 minutes the preset settings are restored.
- A significant amount of steam will be released. 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 deep 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 deep fryer emits three “beeps”. Lift the basket (S) and check that the food has been cooked to the required colour.
- Unplug from the outlet:
- Drain excess oil by hooking the basket (S) to the support (I) 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 (S) to the support on the bowl (I) and wait for the light to go out. Then slowly lower the basket (S) into the oil again.

COOKING TIPS

HOW LONG THE OIL OR FAT LASTS

The level of oil or fat must never fall below the minimum level. 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 breadcrumbs, for example, dirties the oil more than simple frying. As with any deep fryer, the oil deteriorates after being heated a number of times! Even if used correctly, it should therefore be completely changed on a regular basis.

CORRECT FRYING

The recommended temperature should be followed for all recipes. If the temperature is too low, the oil will be absorbed. If the temperature is too high, a crust will form immediately and the inside of the food will not be cooked. The food being fried must only be immersed in the oil when the light (F) comes on to indicate that the oil has reached the correct temperature. 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 cut into thin, even pieces. If the food is too thick, it will not be well cooked inside, despite its appearance. Even pieces on the other hand will all be perfectly cooked at the same time. Dry the food thoroughly before immersing it in the oil or fat to avoid the oil spitting. Wet food will also be less crisp after cooking (especially potatoes). Foods with a high water content (fish, meat, vegetables) should be breaded before frying, making sure to remove excess flour or breadcrumbs before immersing the food in the oil.

FRYING NON-FROZEN FOOD

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

| Food | | Max. quantity | | Temperature | | Time (minutes) |
|--------------------|-----------------|----------------------|-----------|--------------------|-----------|---------------------------------|
| | | gr | lb | °C | °F | |
| Fresh potato chips | Half portion | 800 | 1.8 | 170 | 340 | 1°Phase 8 - 10 2°Phase 1 - 2 |
| | Whole portion | 1300 | 3 | 170 | 340 | 1°Phase 11 - 13 2°Phase 2-4 |
| Fish | Sardines | 600 | 1.3 | 140 | 280 | 10-12 |
| | Shrimps | 600 | 1.3 | 140 | 280 | 8 - 10 |
| | Sole | 500 | 1.1 | 140 | 280 | 6 - 8 |
| Meat | Pork cutlets | 500 | 1.1 | 160 | 320 | 8 - 9 |
| | Chicken cutlets | 500 | 1.1 | 160 | 320 | 8 - 10 |
| | Meatballs | 700 | 1.5 | 160 | 320 | 8 - 10 |
| Vegetables | Artichokes | 400 | 0.9 | 150 | 300 | 15-17 |
| | Cauliflower | 600 | 1.3 | 150 | 300 | 10-11 |
| | Mushrooms | 500 | 1.1 | 150 | 300 | 8 - 10 |
| | Aubergines | 200 | 0.4 | 150 | 300 | 9 - 11 |
| | Courgettes | 500 | 1.1 | 150 | 300 | 13-15 |

FRYING FROZEN FOOD

Frozen foods are very cold. They therefore lower the temperature of the liquid used for cooking. For best results, never exceed the maximum recommended quantity of food when frying. Frozen foods are often covered with a layer of ice. This should be removed before cooking. Lower the basket into 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 | | Max. quantity (g) | Temperature (°C) | Time (minutes) |
|------------------------|---------------------|--------------------------|-------------------------|-----------------------|
| Precooked frozen chips | | 600 | 180 | 9 - 11 |
| Potato croquettes | | 700 | 180 | 9 - 11 |
| Fish | Fish fillets | 500 | 180 | 7 - 8 |
| Meat | Chicken cutlets (3) | 300 | 180 | 5 - 6 |

CLEANING

Before cleaning, make sure the appliance is unplugged from the outlet.

Never immerse the deep fryer in water and never place it under running tap water (see Fig. 7).

If water leaks into the control unit it could cause electric shock.

Check that the oil has cooled down, 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 cord and heating element, all other parts can be cleaned with hot water and mild detergent (see Fig. 8).

To preserve the efficiency of the filter (Q) (if present), wash thoroughly.

To avoid damaging the deep fryer, never use abrasive sponges.

When you have finished, dry all parts thoroughly to prevent splashes of hot oil when you use the appliance.

TROUBLESHOOTING

| PROBLEM | CAUSE | SOLUTION |
|------------------------------------|---|--|
| Bad smell | The oil has deteriorated. The cooking oil is unsuitable. | Replace the oil or fat. Use high quality peanut or vegetable oil. |
| Oil overflows | The oil has deteriorated and causes too much foam. You have immersed food which is not sufficiently dry. The basket has been lowered too quickly. The oil level in the deep fryer is over the maximum limit. | Replace the oil or fat. Dry the food well. Lower slowly. Reduce the amount of oil in the fryer bowl. |
| Food does not brown during cooking | Oil temperature is too low. The basket is excessively full. | Select a higher temperature. Reduce the quantity of food. |
| The oil does not heat up | The deep fryer has previously been used without oil in the fryer bowl, causing the thermal cut-out to activate. The magnetic connector is not inserted correctly. | Contact the Service Center (the device must be replaced). Insert the connector with the projecting part (X) downwards. Contact a service center. |
| "ERR" appears on the display | | Contact a service center. |

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 1-800-322-3848 or log onto our website at www.delonghi.com.

For all accessories, spare parts or replacement parts, please contact our parts division at 1-800-865-6330.

Residents of Canada: Please contact our toll free hotline at 1-888-335-6644 or log onto our website at www.delonghi.com.

Residents of Mexico: Please refer to the Limited Warranty statement for Mexico.

Please refer to the back page of the manual for De'Longhi addresses.

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 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.