

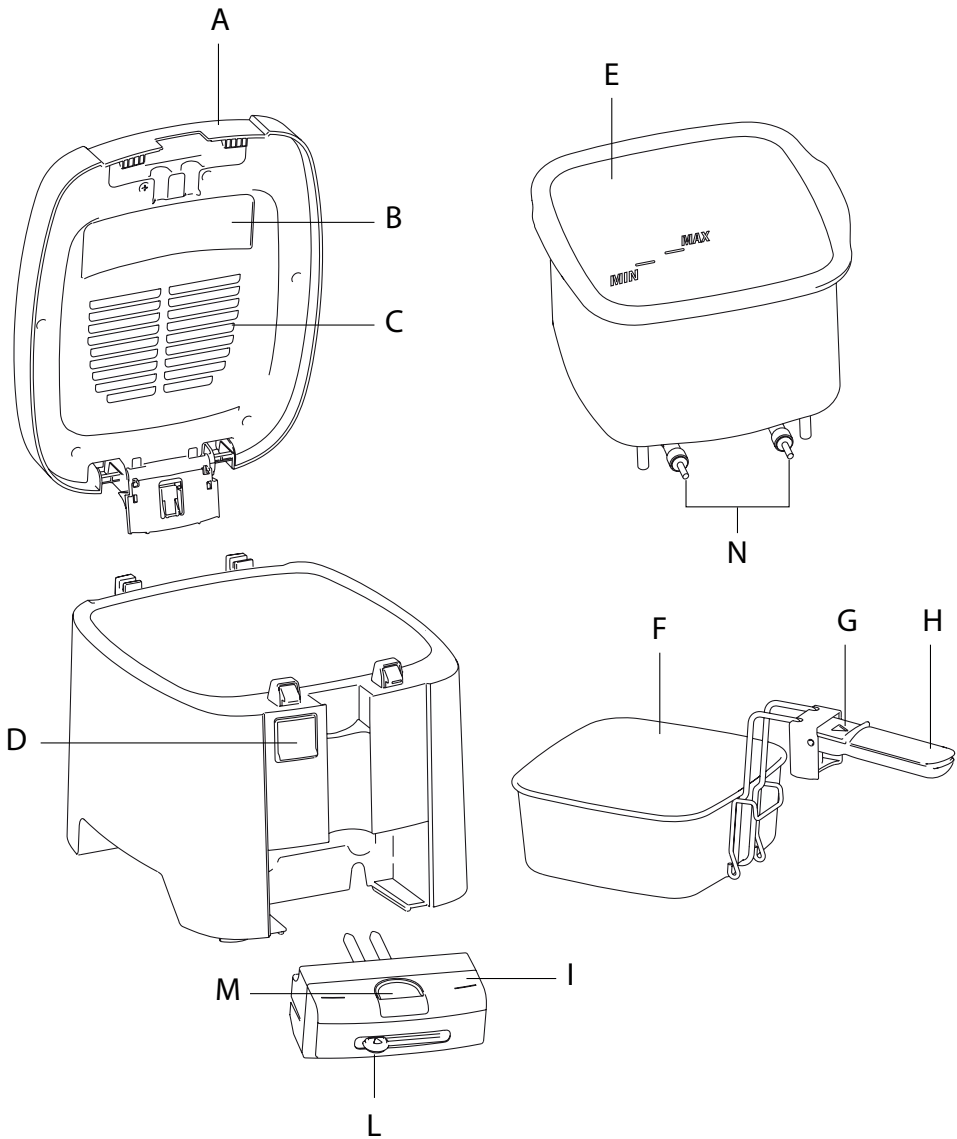


De'Longhi Appliances
via Seitz, 47
31100 Treviso Italia

Instructions for use

ELECTRIC DEEP FRYER





DESCRIPTION

- A. Lid
- B. Viewing window
- C. Filter
- D. Lid release button
- E. Removable bowl
- F. Basket
- G. Rise and fall control

- H. Basket handle
- I. Electrics unit
- L. Temperature control
- M. Indicator light
- N. Electrical connectors

- 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.
- Before using the appliance, check that the voltage of the mains power supply corresponds to the value indicated on the appliance rating plate and that the socket and power line are appropriate for the load required.
- After removing the appliance from the packaging, make sure that the fryer is in complete and perfect condition. Ensure all labels, plastic bags, and packaging have been removed from both inside and around the fryer.
- Connect the appliance to an earthed power supply and sockets with a minimum current rating of 10 A only. (If the plug fitted to the appliance does not match the power socket, have the plug replaced with a suitable type by a qualified professional).
- Never locate the appliance near sources of heat.
- The power cable of this appliance must not be replaced by the user as this requires the use of special tools.

If the power cable is damaged, it must be replaced by the manufacturer, an authorised service centre or a qualified professional in order to eliminate all risk. See guarantee leaflet for details.

- While in operation, the appliance becomes hot. **DO NOT LEAVE WITHIN REACH OF CHILDREN.**
- Do not move the deep fryer when the oil is hot as this may cause serious burns.
- Never use the deep fryer without oil.
- If oil leaks from the deep fryer, contact a technical service centre or personnel authorised by the manufacturer.
- Before using the deep fryer for the first time, wash the bowl, basket and lid in hot water and washing up liquid. At the end of the operation, dry everything thoroughly and remove any water left in the bottom of the bowl.
This prevents dangerous splashes of hot oil during operation.
- 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 recesses at the bottom on all sides. (Never move the appliance using the basket handle).
- Do not touch the appliance with wet or damp hands.
- Never leave the power cable dangling from the work surface as it could be grabbed by children or get in the way of the user.

- It is normal for the appliance to give off a “new” smell when used for the first time. Ventilate the room.
- When opening the lid, take great care to avoid hot steam and splashes of boiling oil.
- Never use homemade or very acid oils.
- Only use the electric unit supplied with F13235.
- 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.
- Appliance is not intended to be operated by means of an external timer or separate remote-control system.
- This is a household appliance only. It is not intended for use: in staff kitchen areas in shops, office and other working environments, farm houses, by clients in hotels, motels and other residential type environments, bed and Breakfast type environments.
- Keep these instructions.

DISPOSAL



In compliance with European directive 2002/96/EC, the appliance must not be disposed of with household waste, but taken to an authorised waste separation and recycling centre.

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.

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.

BEFORE USING FOR THE FIRST TIME

- 1 Remove all packaging.
- 2 Dismantle.
- 3 Wash the parts: see "Care and Cleaning".

To dismantle

- 1 Push the lid release button to open the lid. Then lift the lid off.
- 2 Lift up the basket handle and remove the basket.
- 3 Pull out the electrics unit and then remove the bowl.
Before removing the electrics unit check that the cord is released from the cord storage area at the back of the fryer.

To assemble

- 1 Insert the bowl with the electrical connectors (N) positioned in the front of the fryer.
- 2 Insert electrics unit.
- 3 Then insert the electric unit cord on the cord storage on the back of the fryer.

OPERATING INSTRUCTIONS

Before plugging into the mains, always make sure there is oil in the bowl. Pour the oil into the bowl: 1.3 litres maximum capacity (1.2 kg of fat).

WARNING: The level of oil should always be between the maximum and minimum marks indicated inside the bowl.

Never use the deep fryer with the oil below the "min" level as this could cause the thermal cutout to trip. To replace it, contact an authorised service centre. Best results are obtained using a good quality oil suitable for deep frying such as corn oil or groundnut oil. Never use butter or margarine as it will smoke or bubble over.

If you are using solid fat, cut into small pieces to avoid the deep fryer heating up without liquid for the first few minutes. The temperature must be set to 150°C until the fat has melted completely. You can then set the required temperature.

FRYING

Plug into the mains socket and slide the temperature control to the required temperature. When the indicator light goes out, lower the basket (containing the food, max 0.7 kg) slowly and carefully into the oil. Do not overfill. Immediately after the basket has been lowered, it is normal for a considerable quantity of very hot steam to be given off from the filter and drops of condensation to form near

the basket handgrip. At the end of cooking, remove the basket and unplug the appliance from the mains socket.

HOW LONG THE OIL OR FAT LASTS

Every now and then it must be completely changed. As with any deep fryer, the oil deteriorates after being heated a number of times. Even if used and filtered correctly, it should therefore be changed completely on a regular basis. You should ideally change the oil completely after frying 5/8 times and always in the event of: Unpleasant smell; smoke during frying; the oil becomes dark. Before cleaning or maintenance, turn the appliance off, unplug and allow to cool down. You should filter the oil or fat each time you fry, especially if you cook food in breadcrumbs or flour. Food particles left in the liquid tend to burn and may cause the oil or fat to deteriorate more rapidly. Make sure the oil is sufficiently cold (wait about two hours) before filtering. To filter the oil or fat, simply pour through fine muslin or absorbent paper.

FRYING NON-FROZEN FOOD

- The food being fried must not be immersed in the oil until the oil has reached the correct temperature and the light has gone off.
- Never over fill the basket This could cause a sudden drop in the temperature of the oil and therefore 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.
- When cooking food in batter, you should first immerse the empty basket. Then, when the set temperature has been reached (the indicator light goes out), immerse the food directly in the hot oil to avoid the batter sticking to the basket.
- Dry the food thoroughly before immersing it in the oil or fat as moist foods will be less crispy after cooking (especially potatoes). Foods with a high water content (fish, meat, vegetables) should ideally be coated in breadcrumbs or flour before frying. Make sure to remove excess flour or breadcrumbs before immersing the food in the oil.

Food		Max. quantity (g)	Temperature (°C)	Time (minutes)
CHIPS	Half portion	350	190°	5-7
	Whole portion	700	190°	10-14
FISH	Calamari	250	160°	6-7
	Canestrelli	250	160°	6-7
	Scampi tails	250	160°	5-6
	Sardines	250	170°	6-7
	Squid	250	160°	6-7
	Sole (1)	130	160°	5-6
MEAT	Beef cutlets (1)	120	160°	5-7
	Chicken cutlets (2)	240	180°	4-6
	Chicken drumsticks (2)	300	180°	20-25
	Meat balls (6)	250	160°	4-6
VEGETABLES	Artichokes	150	150°	5-6
	Cauliflower	200	160°	4-5
	Mushrooms	200	150°	4-5
	Aubergines (2 slices)	50	170°	3-4
	Courgettes	150	160°	5-6

Cooking times and temperatures are approximate and must be adjusted according to quantity and personal tastes.

FRYING FROZEN FOOD

Frozen foods are stored at very low temperatures. Consequently, they significantly lower the temperature of the oil or fat used for cooking. For optimum results, do not overfill the basket. Shake off any excess ice before frying frozen food. Immerse the basket in the oil very slowly to prevent the oil from boiling over. The cooking times indicated below are approximate and must be adjusted according to the initial temperature of the food being fried and the temperature indicated on the packaging of the food.

Food		Max. quantity (g)	Temperature (°C)	Time (minutes)
CHIPS		200 (*)	190	3-6
POTATO CROQUETTES		350	190	6-7
FISH	Cod fingers (6)	150	190	4-5
	Shrimps	150	190	4-5
MEAT	Chicken cutlets (n. 1)	120	190	3-5

Cooking times and temperatures are approximate and must be adjusted according to quantity and personal tastes.

(*) Recommended quantity for best frying results.

Before cleaning, always unplug from the mains socket and ensure that both the appliance and the oil are completely cool. Always remove the electric unit before cleaning.

ELECTRICS UNIT

Never immerse the electric unit in water and never place it under running tap water. If water gets into the electronic component, it could cause electric shock. Pull it out. Wipe with a damp cloth and dry thoroughly.

LID

To remove the lid, open it and lift upwards. After having removed the lid, remove the plastic filter grille and take out the filter then soak the lid in hot soapy water for 20 minutes, rinse and dry thoroughly. The lid can be washed in a dishwasher.

BASKET

After each use, remove and soak in hot soapy water for 20 minutes. then use a stiff brush.

FRYER BODY AND BOWL

- Soak in hot soapy water for 20 minutes. Then use a non-abrasive cleaner.
- If you have a dishwasher everything - except the electric unit - is dishwasher safe. Your dishwasher may darken the inside of the lid but it will still work perfectly. For baked on oil, we recommend soaking the bowl prior to dishwashing.

MAINTENANCE OF THE ANTI-ODOUR FILTER

Removable filter: Over time, the anti-odour filter inside the lid loses its efficiency. You are therefore recommended to replace it after every 10/15 frying sessions. To replace, remove the plastic filter grille.

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