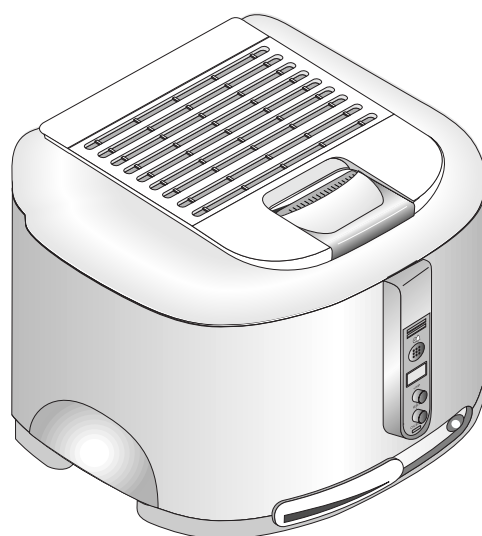


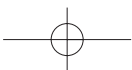
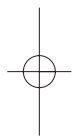
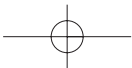
**OWNER'S INSTRUCTION
MODE D'EMPLOI
INSTRUCCIONES PARA EL USO**

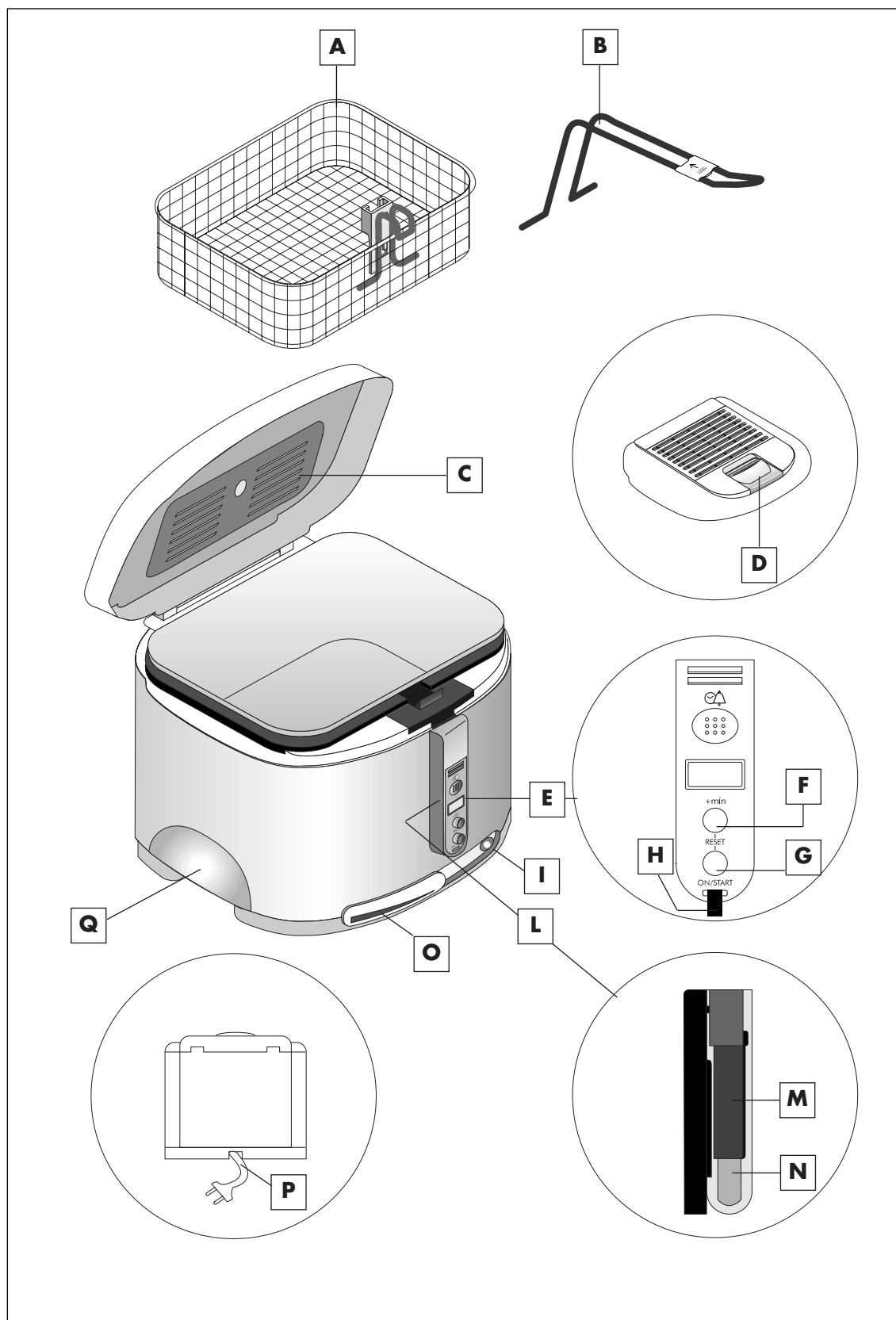


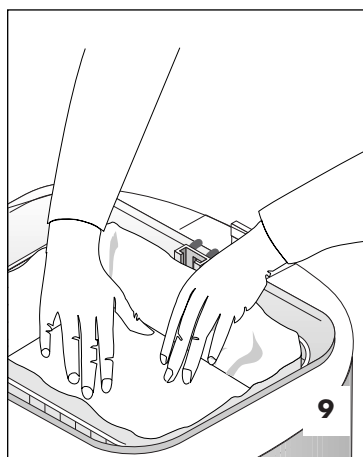
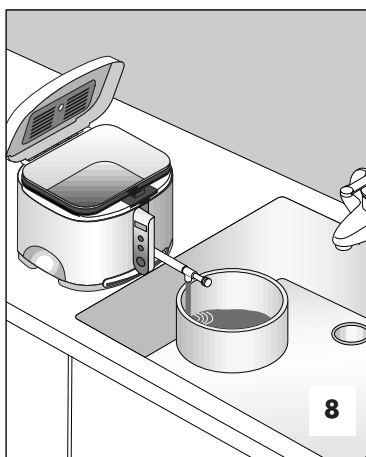
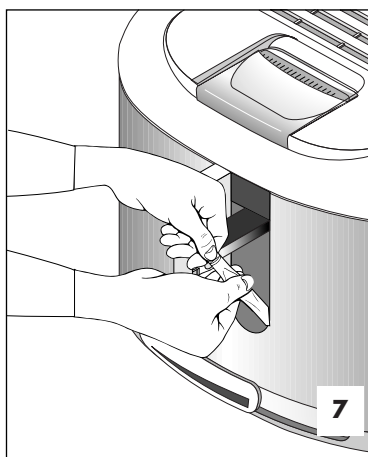
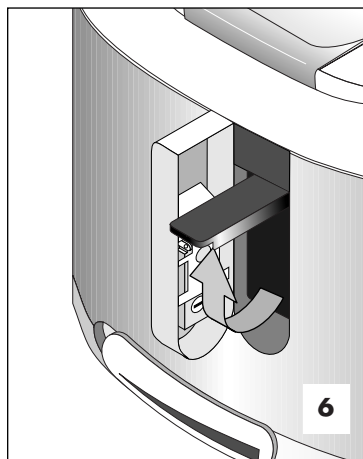
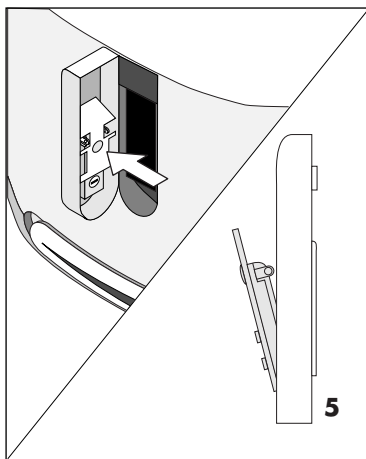
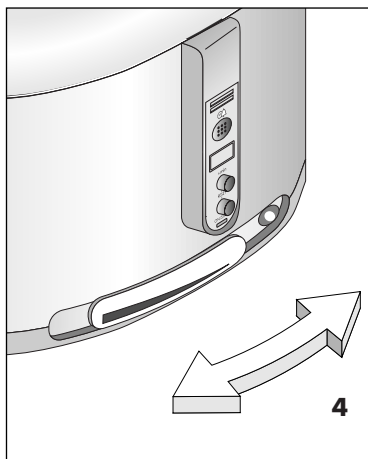
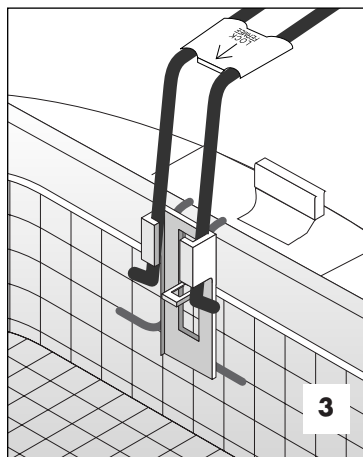
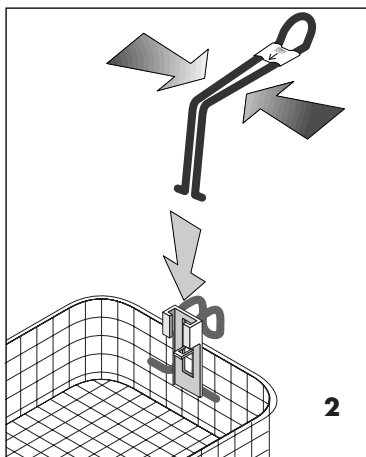
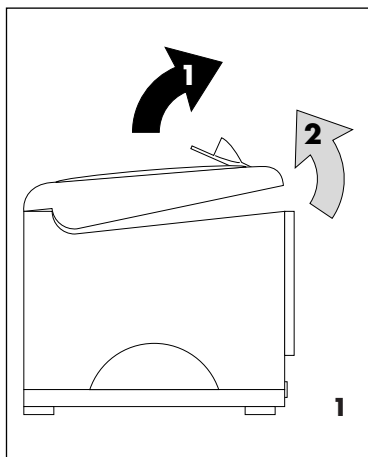
**ELECTRIC FRYER
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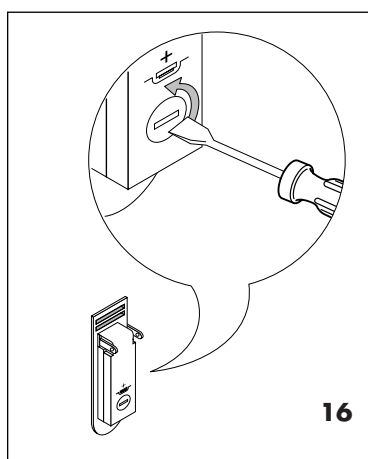
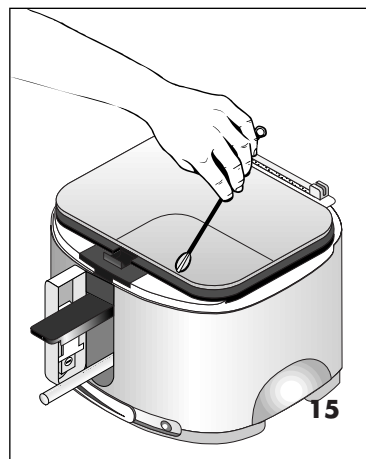
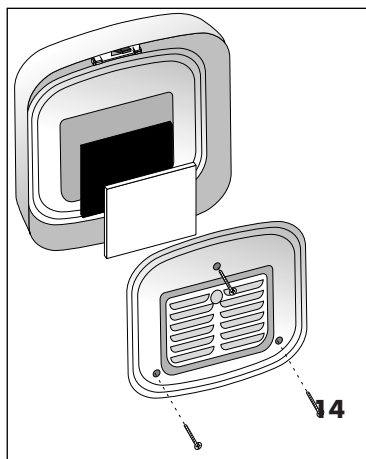
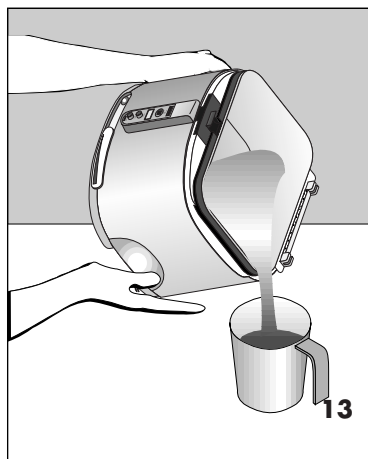
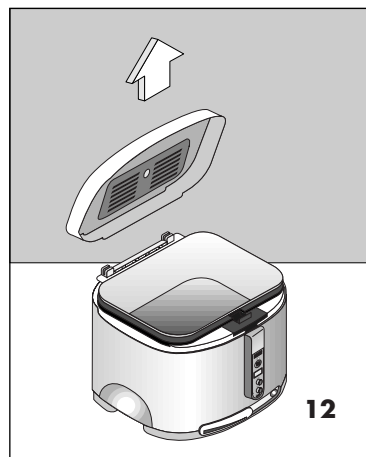
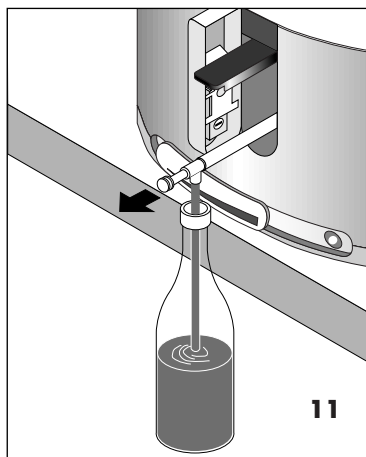
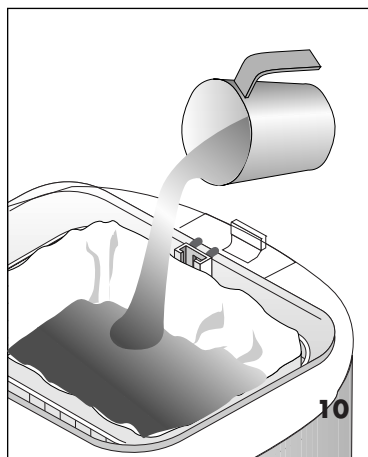


**READ AND SAVE THESE INSTRUCTIONS
LISEZ ET GARDEZ CES INSTRUCTIONS
REPASE Y GUARDE ESTAS INSTRUCCIONES**











IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles and knobs.
3. To protect against electric shock do not immerse cord, plug and fryer 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, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
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 liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the thermostat to the "OFF" position, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Extreme caution must be used when moving fryer containing hot oil.

Return appliance to the nearest authorized service facility for examination, repair or adjustment.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

NOTE

- **Do not use the fryer without oil.** The fryer will be severely damaged if heated dry.
- This fryer has a thermal cut-out, thus preventing overheating.
- Plug cord into a 120 volt AC outlet.
- If your product is provided with a polarized alternating current plug (a plug having one blade wider than the other), this plug will fit into the power outlet only one way. This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug.
- Before using the fryer for the first time, wash the aluminum pot and basket thoroughly with hot soapy water, carefully dry the aluminum pot to maintain its attractive finish.
- Should the fryer leak, contact your nearest Service Center or authorized Dealer for qualified assistance.
- To assure safe operation, oversized foods or utensils must not be inserted into the fryer.

DO NOT USE AN EXTENSION CORD

A short power supply cord is provided to reduce the risks resulting from being entangled in or tripping over a longer cord.

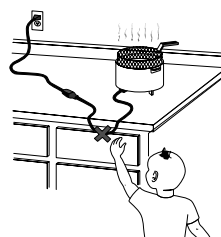
DESCRIPTION OF THE APPLIANCE (pag. 3)

- | | |
|---|--|
| <p>A Basket</p> <p>B Basket handle with lock</p> <p>C Inner lid</p> <p>D Lid opening handle</p> <p>E Electronic timer (if supplied)</p> <p>F Cooking time button</p> <p>G ON/START button</p> <p>H Battery protection tab</p> <p>I Indicator light</p> | <p>L Drainage tube panel (if provided)</p> <p>M Internal safety panel (if provided)</p> <p>N Drainage tube "easy clean system" (if provided)</p> <p>O Sliding thermostat control/OFF switch</p> <p>P Cord compartment access</p> <p>Q Handle for lifting appliance</p> |
|---|--|

WARNING

SERIOUS HOT-OIL BURNS MAY RESULT FROM A DEEP FRYER BEING PULLED OFF A COUNTERTOP. DO NOT ALLOW THE CORD TO HANG OVER THE EDGE OF THE COUNTER WHERE IT MAY BE GRABBED BY CHILDREN OR BECOME ENTANGLED WITH THE USER. DO NOT USE EXTENSION CORD.

**DO NOT DRAPE
CORD!**



**KEEP FROM
CHILDREN!**

OPERATING INSTRUCTIONS**FILLING THE BOWL**

- Remove the appliance from the package and open the lid by pulling on the relevant handle (fig. 1) then take the accessories out.
- Pour 1,3 lt. (1,2 qt.) of oil into the bowl (or approx. 1,2 kg./2,1 lb fat).

The level of oil in the bowl must always be between the minimum and maximum marks.

The maximum level mark should never be exceeded.

For best results use a good **peanut seed oil**. Olive oil is optimal due to its slower degradation, but prolonged use accentuates its flavour. Above all, avoid mixing different oils.

If using blocks of solid fat, cut into small pieces to avoid fryer heating dry in the first few minutes. It is also advisable to place thermostat on 150°C/300°F during initial heating-up phase.

Melt solid fat directly in pot. Only when completely melted, should the basket be lowered.

PRE-HEATING

Set the sliding thermostat control (O) (fig. 4) to the desired temperature (see enclosed table). When the selected temperature is reached, the indicator light will switch off.

FRYING

- As soon as the light goes off**, lower the basket into the oil by inserting the basket handle (B) in the basket (A) and locking it securely in place as shown in fig. 2. Remove the handle and close the lid. ***Always ensure that the handle lock is in place when lifting the basket in or out of the oil..***

- It is normal for a notable quantity of hot vapour to escape from the filter cover following the above process.**
- It is also normal for drops of condensation to fall from the lid onto the plastic sides while in use.**

2. Models with an electronic timer **(E)**, allow you to set the desired cooking time. If the timer comes with a battery protection tab **(H)**, pull the tab out slightly and then proceed as follows:

- Press the ON/START push-button **(G)**: the timer will come on and the figures will start to flash;
- Press the +min button **(F)** until the desired setting is obtained;
- By pressing the ON/START **(G)** button, the timer will start the count displayed. The figures will stop flashing and the decimal point will start to flash instead.
- If an error is made, the count is cancelled by pressing push-buttons **F** and **G** simultaneously: in this way the timer is reset at zero.
- Once the cooking time has elapsed, an audible signal is given (to stop the signal, simply press one of the two pushbuttons). The **audible signal** indicates that the programmed cooking time is over, **but the appliance is still operating.**
- The timer switches off automatically 20 seconds after the audible signal has been given.

The electronic timer may be removed from the equipment for other use (see fig. 5).

REPLACING THE TIMER BATTERY

(for those models so equipped)

- Remove the timer from its housing (see fig. 5)
- Turn the battery cover on the back of the timer in an anti-clockwise direction until it comes off (fig. 16).
- Replace the battery.

END OF FRYING TIME

When the selected frying time is elapsed, carefully hook the basket to the basket's rim ensuring that the handle is securely in place (fig. 3) and check that food is golden brown as desired. If more cooking is needed, lower the basket and keep on frying.

When the food is cooked, switch the appliance off by setting the thermostat control to "OFF" until the switch is heard to click off. Leave the contents to drain for a moment.

If frying is to be done in two phases (e.g. chips, potatoes), open the lid; hook the basket to the bowl, lower the lid without closing it, wait for the indicator light to go off and lower basket again - always ensure handle is locked securely in place

(see enclosed table).

FILTERING OF OIL OR FAT

It is advisable to filter the oil or fat after frying in order to remove any food particles, especially if the food is coated in breadcrumbs or flour. Food particles remaining in the oil tend to burn, which causes the oil to deteriorate more quickly.

For models fitted with a drainage tube

Proceed as follows:

1. Place the appliance so that the drainage tube is over a sink (fig. 7). For safety, do not place the fryer near the edge of a counter top but rather the edge of a sink.
2. Raise the lid of the fryer and remove the basket. **Check that the oil is completely cool** (about 2 hours).
3. Open the panel **(L)** as shown in fig. 5., raise the internal safety panel (fig. 6) and remove the drainage tube. **(N)**.
4. Pull the cap, allowing the oil to drain from the aperture on the underside of the tube (fig. 8)
5. Drain the oil into a suitable receptacle (fig. 8).
6. Use a sponge or a paper kitchen towel to remove any deposits from the bowl.
7. Replace the drainage tube in its compartment. **Do not forget to push the cap back.**
8. Hook the basket to the bowl and place the filter supplied with the appliance in the bottom of the basket (fig. 9). Spare filters can be obtained from your dealer or from our service centres.
9. Pour the oil very slowly into the basket, ensuring that it does not overflow from the filter (fig. 10).

Note: After filtering the oil, it can be left in the fryer. However, should a long period of time pass between one frying and the next, it is advisable to store the oil in a closed container, not exposed to direct light in order to avoid its deterioration.

To drain the oil into the receptacle, remove the drainage tube and proceed as shown in fig. 11.

Oil used for frying fish should be stored separately from oil used for other foods.

If fat is used for frying, this should not be allowed to cool too much, otherwise it may solidify.

For models without the drainage tube:

Proceed as follows:

1. Remove the lid (fig. 12) and carefully pour oil

- or fat into a container as shown in fig. 13.
2. Hook the basket to the bowl and place the supplied paper filter in the bottom of the basket (fig. 9). Spare filters can be obtained from your dealer or from our service centres.
 3. Pour the oil very slowly into the basket, ensuring that it does not overflow from the filter (fig. 10).

Note: After filtering the oil, it can be left in the fryer. However, should a long period of time pass between one frying and the next, it is advisable to store the oil in a closed container, not exposed to direct light in order to avoid its deterioration.

Oil used for frying fish should be stored separately from oil used for other foods.

If fat is used for frying, this should not be allowed to cool too much, otherwise it may solidify.

CHANGING THE ANTI-ODOUR FILTERS

After a while, the anti-odour filters fitted to the lid tend to lose their effectiveness. They should be changed after approximately 20 frying operations. To replace the filters, remove the screws from the inner lid as shown in fig. 14.

Replace the filters.

Refit the lid by fastening the three screws.

N.B: The black filter must be fitted by laying it on the plastic surface (see fig.14) while the white filter must rest over it.

CLEANING

Before cleaning, **ensure the appliance is unplugged.**

Never immerse the fryer in water or place under a tap, as water in contact with electrical components may cause electric shocks.

Always remove the filters before immersing the lid in water.

Proceed as follows to clean the bowl:

- **Allow the oil to cool for about two hours**, then drain the bowl as described in "drainage of oil".
- Remove any deposit from the bottom of the bowl using a sponge or a paper towel.
- Wash the bowl with hot water and a little washing-up liquid. Rinse and dry carefully.
- Use the special cleaning brush supplied with the appliance to clean the oil drainage tube (if fitted) (fig. 15).
- Clean the basket regularly, taking care to remove any particles that might have been accumulated.
- The basket can be washed in a dishwasher.
- After frying, wipe the outside of the fryer with a soft damp cloth in order to remove any oil smears and condensation.
- If your appliance is equipped with a sealing gasket, clean and dry it in order to prevent it sticking to the bowl when the fryer is not in use.

COOKING SUGGESTIONS

Duration of oil or fat

When the oil level falls below the minimum mark, add fresh oil. However, from time to time the oil should be changed completely. The number of times the oil can be used depends on the type of food you fry and the type of oil.

For example, the oil must be changed more often if food coated in breadcrumbs is fried frequently.

The oil must be changed when:

- there is unpleasant odour
- the oil smokes when frying
- the oil becomes dark in color
- the oil foams excessively when frying

For perfect frying

- The recommended temperature should be selected for each recipe. If the temperature is too low, the food will absorb oil. If the temperature is too high, the food will crisp too quickly, leaving the inside underdone.

- **The food to be fried should not be lowered into the oil until the correct temperature has been reached (i.e. when the indicator light switches off).**
- Do not overfill the basket. Too much food in the basket lowers the temperature of the oil suddenly, with the result that the food will be greasy and unevenly-fried.
- Check that the food is sliced thinly and evenly. Thick slices will not be fried throughout, although they will look very attractive on the outside. If the food is evenly sliced, each slice will be perfectly fried at the same time.
- **Be sure to dry the food carefully before frying.** Damp foods - especially potatoes - remain soggy after frying. Foods with a high water content (e.g. fish, meat and vegetables) should be dipped in breadcrumbs or flour. Remember to shake off any excess flour or breadcrumbs before frying.

SUGGESTIONS FOR BETTER DEEP-FRYING

1. Choose a good quality cooking oil.

Not all types of fat can be used for deep frying, as it must be resistant to high temperature. Butter burns long before reaches the temperature required for deep frying. Olive oil is generally considered to be too strongly flavored. You will obtain the best results by using a good quality corn oil or blended vegetable oil, as they are bland and do not burn easily. If you have a preference for cooking in a solid vegetable fat, this should be melted before placing food in the fryer.

2. Watch the oil level.

Each time you use the fryer, check the oil level carefully and strictly maintain this level between the maximum and minimum markers on the inside of the fryer container.

3. Make sure that the foods to be fried are not too thick and are of equal size

Cut food into even-sized pieces so that it all cooks at the same speed. If the pieces are too thick, the food does not cook properly on the inside even though it may look attractively browned on the outside.

4. Dry the surface of the food well.

If the food is left damp after preparing, it stays limp and will not turn crisp (especially french fries). Food containing large amounts of water (fish, meat, vegetables) should be coated in

seasoned flour or breadcrumbs before deep-frying.

5. Deep-fry at the correct temperature.

Always wait until the pilot light goes out before lowering the food into the oil. The cooking oil is then at the correct temperature, never deep-fry too much food at the same time (particularly if frozen), as the temperature falls dramatically and the food is not sealed.

6. Take care that the oil does not spill over.

Never load the basket with too much food. Lower the basket slowly into the oil. Do not drop - this could cause the oil to spill over.

7. Drain the food while hot.

Once the food has been deep-fried, it must always be carefully drained while it is still hot. Then place the food absorbent paper towels to absorb as much of the oil as possible.

8. Keep the cooking oil clean and change when necessary.

Each time you use the fryer, remove any scraps of food which flake off. This is particularly necessary when a breadcrumb coating has been used, because crumbs detach and then burn and darken the oil. Moreover, there is greater risk of the oil catching fire if the scraps are allowed to accumulate. Filter the oil carefully (see instructions on

TEMPERATURE AND COOKING TIMES

Remember that the foods listed in the table above have been fried as described in the recipes; the cooking temperatures and times are approximate, and will vary according to the quantity of food being fried and to individual tastes.

Food	Max. quantity		Temperature		Time (minutes)
	gr	lb	°C	°F	
FRIED POTATOES half portion	350	0,7	190	370	1 st phase 4 - 5 2 nd phase 1 - 2
whole portion	700	1,5	190	370	1 st phase 6 - 8 2 nd phase 4 - 5
APPETIZER AND SNACKS					
Crispy Shrimp Balls	500	1	160	320	6 - 8
Zesty Meatballs	350	0,7	170	340	5 - 7
Chicken and Vegetable Egg Rolls	200	0,4	170	340	3 - 5
Fried wontons	200	0,4	170	340	2 - 4
MAIN DISHES					
Crispy Fried Chicken Pieces	350 - 500	0,7-1	170	340	20 - 25
Sweet and Sour Chicken Balls	350	0,7	170	340	2 - 4
Clams, Oysters, Scallops, Shrimps	500	1	160	320	4 - 6
Veal Parmesan	350	0,7	170	340	5 - 7
Batter-Fried Fish	350	0,7	160	320	8 - 10
Crispy Fish Fillets	350	0,7	160	320	7 - 9
Chicken Fingers	350	0,7	170	340	2 - 4
Sesame-Nut Chicken	200	0,4	170	340	4 - 6
VEGETABLES AND SIDE DISHES					
Potato Puffs	250	0,5	190	370	3 - 5
Fried Potato Wedges	350	0,7	190	370	Phase 1 10 - 12 Phase 2 2 - 4
Vegetable Fritters Parmesan	200	0,4	150	300	3 - 5
Crispy Onion Rings	350	0,7	150	300	3 - 5
DESSERTS					
Yeast Doughnuts	350	0,7	190	370	3 - 5
Fruit Fritters	350	0,7	190	370	2 - 4

FRYING FROZEN FOODS

- Due to their low temperature, frozen foods inevitably lower the temperature of the oil. For best results, be sure not to exceed the recommended quantities.
- Follow the instructions on the frozen food package for cooking times and temperature.
- **Frozen foods are frequently covered with a coating of ice crystals, which should be removed before frying.** Lower the basket very slowly into the oil in order to ensure that the oil does not boil over.

TROUBLESHOOTING

Problem	Cause	Solution
Unpleasant odours	Anti-odour filter saturated The oil or fat has deteriorated The oil or fat is not suitable	Change the filter Change the oil (or fat) Use a good-quality peanut oil
The oil overflows	The basket has been lowered too quickly into the oil Too much oil in the fryer Food not dried sufficiently before immersing in the oil Recommended max. quantity exceeded The oil has deteriorated and foams excessively when frying	Lower the basket slowly Reduce quantity of oil in the fryer Dry the food thoroughly 700 gr (fresh potatoes) Change the oil
Oil does not heat	Fryer has been previously switched on without oil in pot causing the thermal cut-out failure.	Contact Service Centre (fuse change necessary)

The De'Longhi logo is enclosed in a dark oval with a white border. The text 'De'Longhi' is written in a bold, serif font, with the apostrophe in the middle of the 'e'.

Limited Warranty

What Does This Warranty Cover? We warrant each appliance to be free from defects in material and workmanship. Our obligation under this warranty is limited to replacement or repair, free of charge at our factory or authorized service centers, of any defective part or parts thereof other than parts damaged in transit, which shall be returned to us, transportation prepaid. 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 from the date of delivery and applies only to the original purchaser.

What Does This Warranty Not Cover? This warranty does not cover defects or damage of the appliance which result from repairs or alterations to the machine 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 damages 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 damages, so the above limitation may not apply to you.

How Do You Get Service? If repairs become necessary or spare parts are needed, please write to:

De'Longhi America Inc.

625, Washington Avenue

Carlstadt N.J. 07072

or call Service Tel. No. 800-322-3848

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 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 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.

