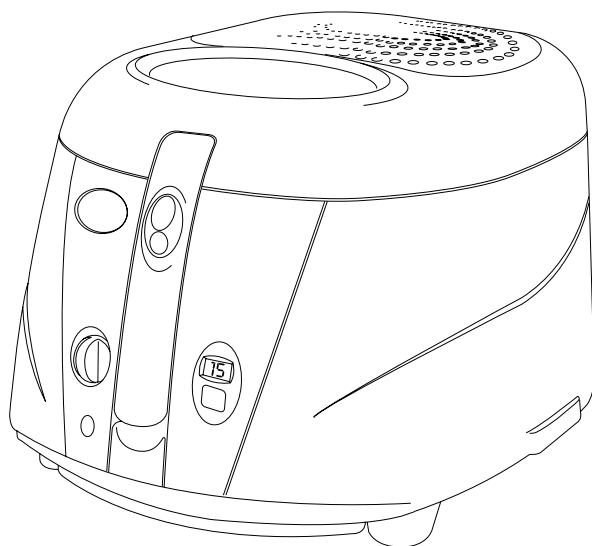


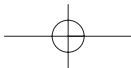
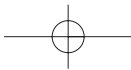
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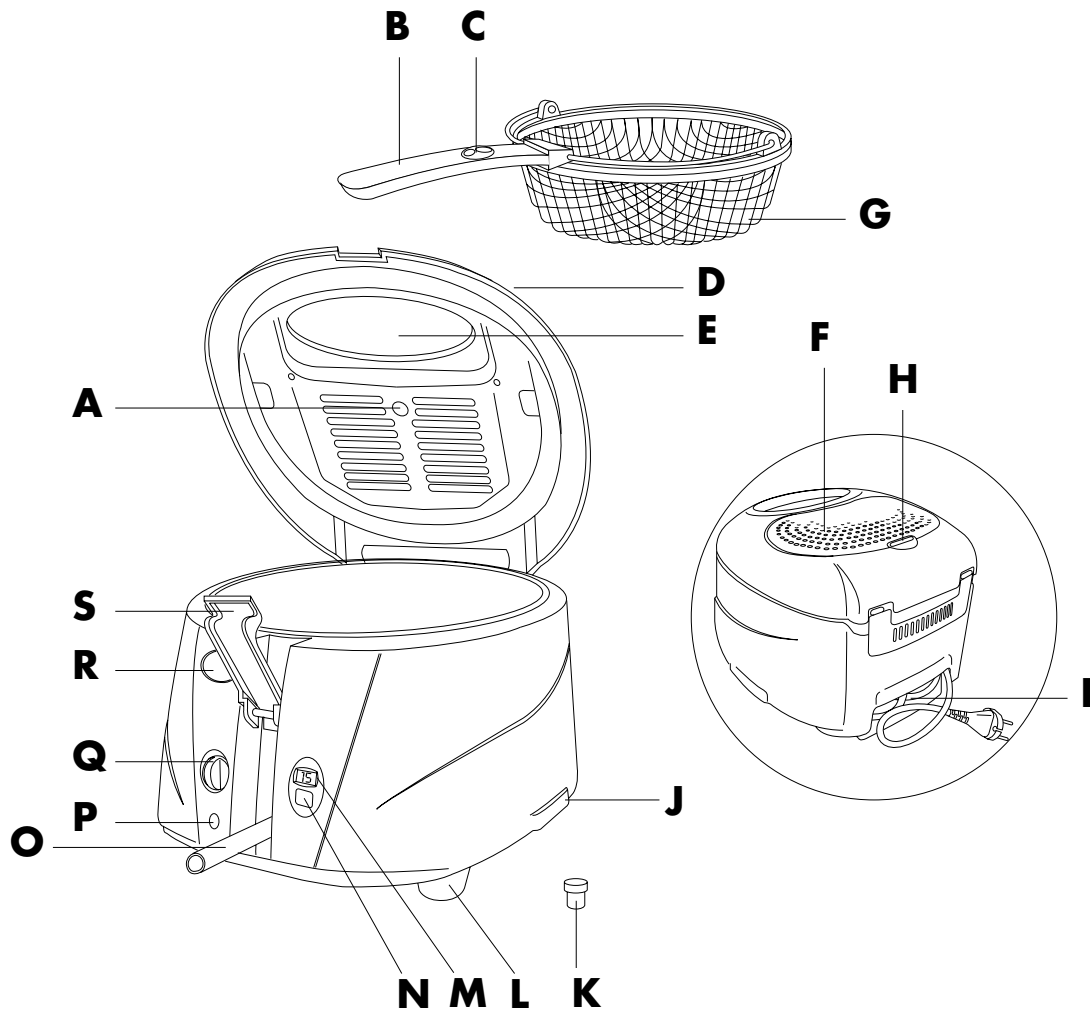
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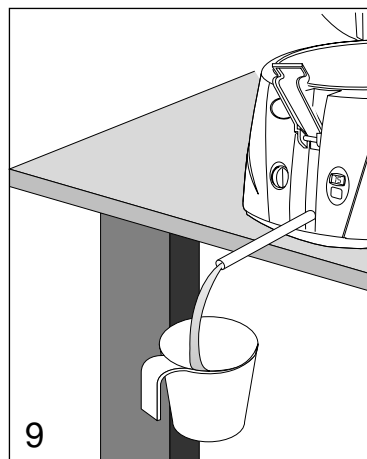
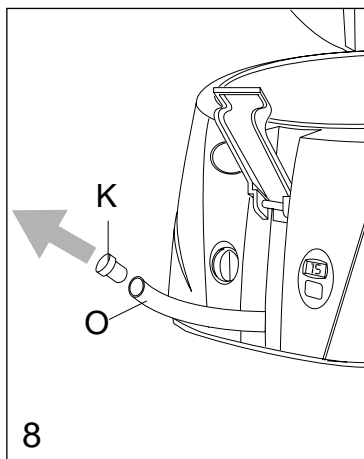
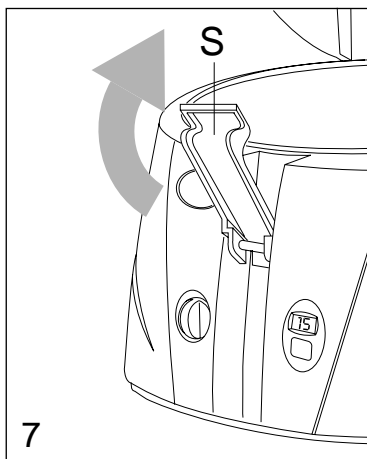
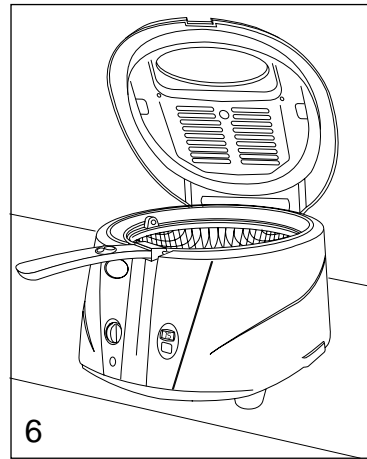
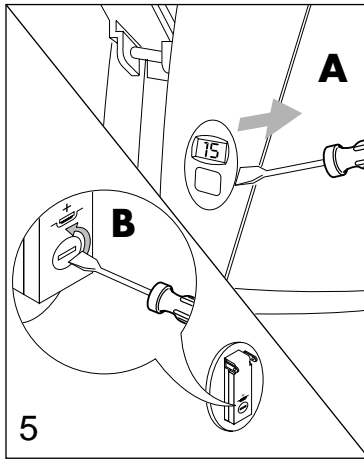
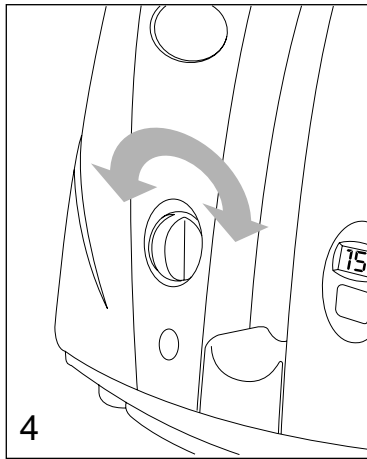
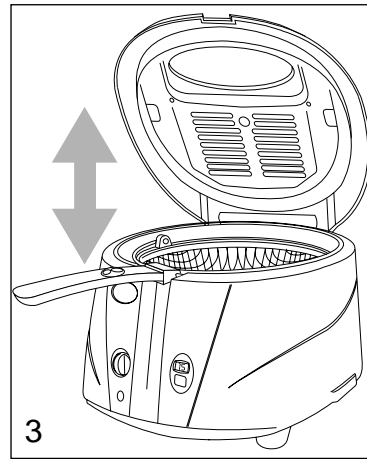
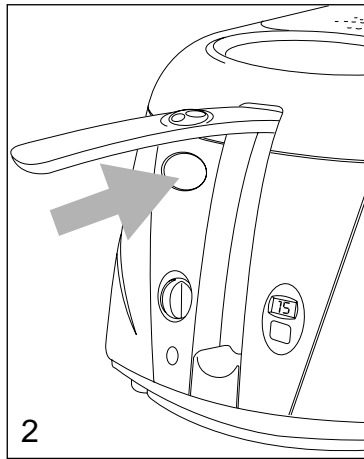
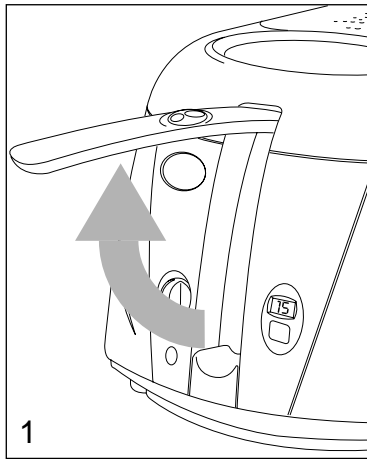
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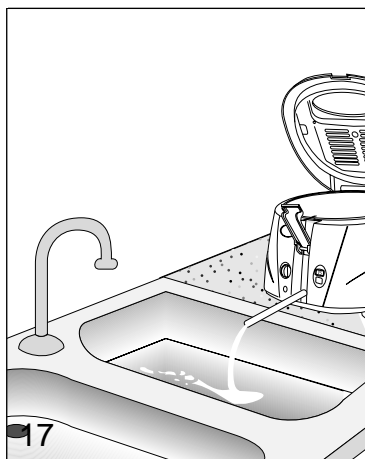
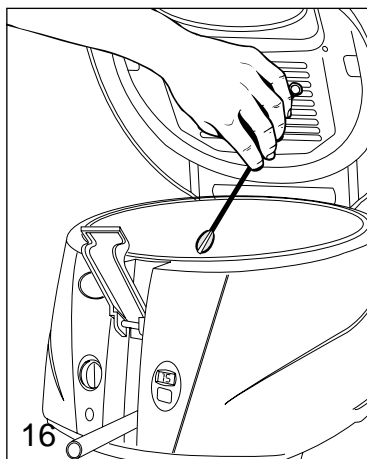
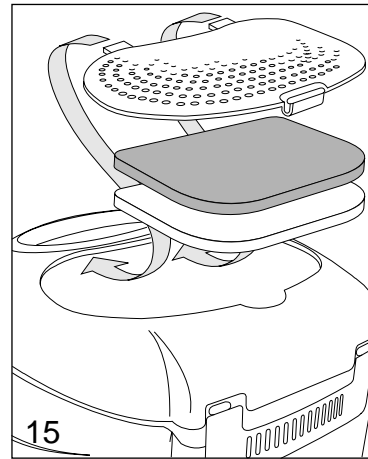
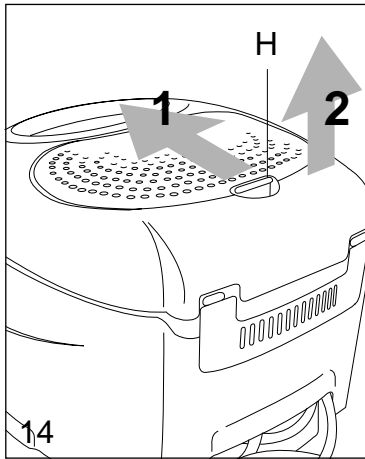
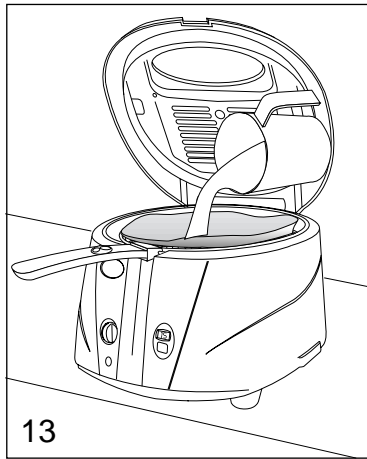
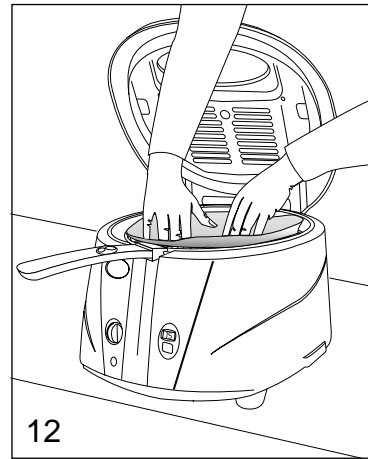
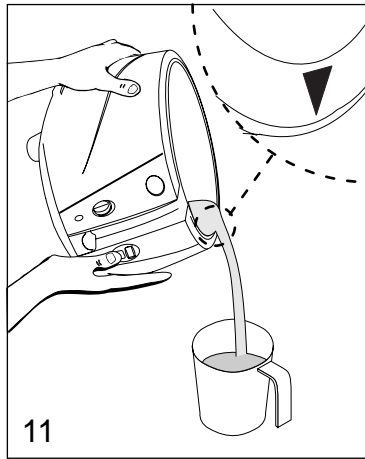
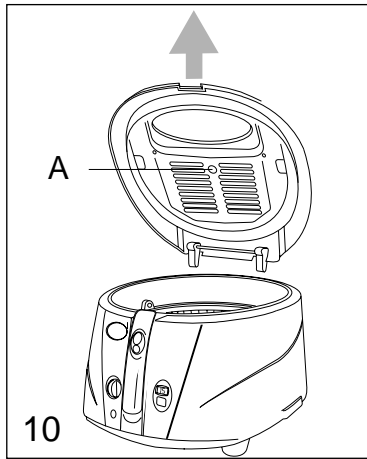


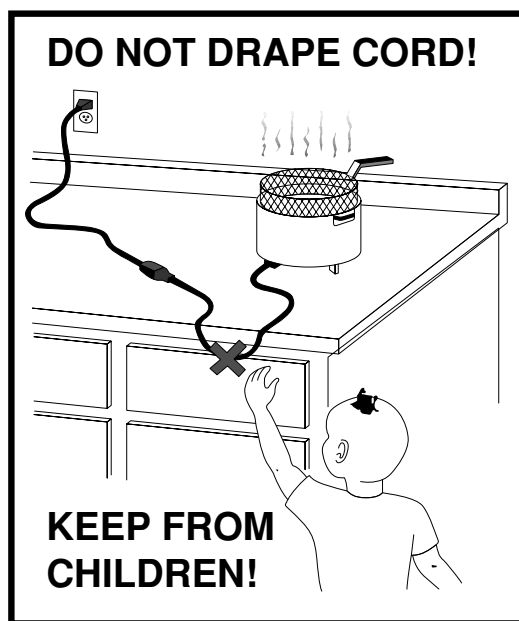
Instructions for use
Mode d'emploi
Instrucciones para el uso











WARNING

SERIOUS HOT-OIL BURNS MAY RESULT FROM A DEEP FAT FRYER OR COOKER/FRYER BEING PULLED OFF OF 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 WITH AN EXTENSION CORD.

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. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
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 any control to "OFF", 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.
15. Be sure handles are properly assembled to basket and locked in place. See detailed assembly instructions.

SAVE THESE INSTRUCTIONS THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

NOTE

- Plug cord into a 120 volt AC outlet.
- 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 the good aesthetic of aluminum.
- Do not use the fryer without oil or fat. The fryer will be severely damaged if heated dry.
- This fryer has a thermal safety device. In case of thermostat failure, the electrical circuit has an automatic cut-out, thus preventing overheating.
- Should the fryer leak, contact your nearest Service Center or authorized Dealer for qualified assistance.
- The basket reaches automatically the central position in the aluminum pot, therefore do not rotate it manually to position it.
- To assure safe operation, oversized foods or utensils must not be inserted into the fryer.
- The first use of the appliance, may result in minimal smoke. This is normal and will disappear within few minutes. The room must be ventilated.

Read this instructions booklet carefully before installing and using the appliance. It is the only way to ensure the best results and maximum user safety.

DESCRIPTION OF THE APPLIANCE

(see diagram on the cover)

- A. Filter viewing window
- B. Basket handle
- C. Handle slide
- D. Lid
- E. Viewing window (not for all models)
- F. Filter cover
- G. Basket
- H. Filter cover latch
- I. Cord storage compartment
- J. Hand grips for lifting up the appliance
- K. Drainage pipe plug
- L. Foot
- M. Minute timer (not for all models)
- N. Minute timer button (not for all models)
- O. Oil drainage pipe
- P. Signal lamp
- Q. Thermostat and on/off knob
- R. Opening button
- S. Inspection door for pipe compartment

RECOMMENDATIONS

- Before use check that the voltage power supply corresponds to the one shown on the appliance data plate.
- Only connect the appliance to electrical sockets which have a minimum load of 15A and which are properly earthed. (If the socket and the plug on the appliance should prove incompatible, get a professionally qualified technician to replace the socket with a more suitable one).
- Do not place the appliance near heat sources.
- The supply cord for this appliance must not be replaced by the user, as special tools are required to replace it. In the event of damage, contact only a service centre authorised by the maker.
- The appliance is hot when it is in use. **DO NOT LEAVE IT WITHIN THE REACH OF CHILDREN.**
- Do not move the deep fryer when the oil is hot, as there it could cause serious burns.
- The deep fryer must only be switched on after it has been filled with oil or fat. If it is heated up while

empty, a thermal safety device comes into operation which stops it from working. In this case it is necessary to contact our nearest authorised service centre.

- If the deep fryer leaks oil, contact the technical service centre or staff authorised by the Company.
- The basket clips automatically into the central pin in the bowl. **Therefore, to avoid breaking it, do not turn it manually in order to seek the correct position.**
- Before using the deep fryer for the first time, wash the tank, the basket and the lid (removing the filters) carefully with hot water and washing up liquid. When this has been done, dry carefully; remove any remaining water which has collected in the drainage pipe (where fitted). Always use the oil drainage pipe to empty out the water as shown in fig. 17.
- It is totally normal that, on first use, the refrigerator emits a "new appliance" smell. If this happens, aerate the room.
- The drainage pipe must always be closed and placed in its compartment while the appliance is in use.

INSTRUCTIONS FOR USE

Filling with oil or fat

- Raise the basket (G) to the highest position by pulling the special "B" handle upwards (fig.1).

The lid should ALWAYS be closed when the basket is raised and lowered.

- Open lid "D" by pressing button "R" (fig.2).
- Remove the basket by pulling it upwards (fig.3).
- Pour into the container 1.2 litres of oil (or 1 kg. of fat).

WARNING

The level must always be between the maximum and minimum levels indicated.

Never use the deep fryer when the oil is below the "min" level as it could cause the thermal safety device to come into operation; to replace it you need to contact one of our service centres.

Best results are obtained by using a good peanut oil. Avoid mixing different types of oil. If you use lumps of solid fat, cut them into small pieces so that the deep fryer does not heat up in the first few minutes without a covering of fat.

STARTING TO FRY

1. Put the food which is to be fried into the basket, without ever overfilling it (max. 2,2 lb. of fresh potatoes). In order to obtain a more even frying, we recommend concentrating the food especially around the perimeter of the basket., leaving the central part more sparingly filled.
2. Put the basket into the bowl in a raised position (fig.3) and close the lid by pressing lightly down upon it until the hooks click.
3. Set thermostat knob "Q" to the required temperature (fig.4). When the temperature set has been reached, signal lamp "P" will go off.
4. As soon as the signal lamp goes off, immerse the basket in the oil, lowering the handle slowly after sliding the handle's "C" slider back.
 - It is completely normal for a considerable amount of very hot steam to pour out of filter cover "F" immediately after this.
 - At the start of cooking, immediately after the food has been immersed in the oil, the internal wall of viewing window "E" (where present) will steam up, before progressively clearing.
 - It is normal for drops of condensation to form around the basket handle while the appliance is working.

IN THE MODELS FITTED WITH THE ELECTRONIC MINUTE TIMER

Set the cooking time by pressing key "N"; display "M" will show the minutes set.

The figures will begin flashing immediately afterwards, signifying that the cooking time has started. The last minute will be visualised in seconds.

In the event of error, the new cooking time can be set by keeping the button pressed down for more than 2 seconds. The display will reset itself, then repeat as for point 1 (above).

The minute timer will show the end of the cooking time with two series of beeps at an interval of about 20 seconds. In order to switch off the audible alarm you only need press minute timer key "N".

WARNING: the minute timer does not switch the appliance off.

Replacing the minute timer battery (fig.5)

- Remove the minute timer from its compartment by prying it from the right side (see fig.5A).
- Turn the battery cover (fig.5B) placed on the back in an anticlockwise direction until it is released.
- Replace the battery with another of the same type.

If the appliance is to be replaced or thrown away, the battery must be removed and disposed of in accordance with the current laws as it represents an environmental hazard.

AFTER FRYING

When the cooking time runs out raise the basket and check if the food has reached the required golden

colour. In the models fitted with a viewing window this check can be carried out by looking through the window without opening the lid.

If you consider the cooking to be finished, switch off the appliance by turning the thermostat knob to the "●" position until you hear the click of the internal switch.

Allow the excess oil to drip off by leaving the basket in the deep fryer in the high position.

P.S. If the cooking needs to be done in two phases (e.g. potatoes) raise the basket at the end of the first phase and wait for the signal lamp to go off again. Then immerse the basket back in the oil for a second time (see enclosed tables).

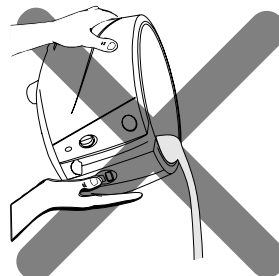
Models with drainage pipe

Bring the front part of the deep fryer to the edge of the work surface, taking care that the feet (L) never protrude over the edge.

1. Open the lid of the deep fryer and remove the basket (fig. 3).
2. Open inspection door "S" as shown in fig. 7.
3. Remove drainage pipe "O".
4. Remove plug "K" while at the same time squeezing the pipe with two fingers to prevent the oil or fat from leaking out before the pipe has been directed into a container (fig. 8).
5. Allow the oil or fat to drip into a container (fig. 9).

WARNING

Never empty the deep fryer by tilting it or turning it upside down.



6. Remove any deposits from the tank using a sponge or absorbent paper.
7. At the end of the procedure fit the plug back onto the drainage pipe and reposition it in its compartment.
8. Put the basket back in the high position and place one of the filters supplied at the bottom of the basket (fig. 12). You can obtain the filters from your retailer or one of our service centres.
9. Next pour the oil or fat very slowly into the deep fryer so that it does not spill out of the filter (fig. 13).
10. The oil which has been filtered in this way can be preserved inside the deep fryer. However, if a long time elapses before it is next used, it is advisable to

preserve the oil in a closed container in order to stop it deteriorating. It is good practice to keep oil used for frying fish separate from that used for frying other food.

☛ **If fat is used, be careful not to let it cool down too much or it will solidify.**

Models without drainage pipe

1. Remove the lid (fig.10) and empty the tank from the side shown by the arrow (fig.11) right front edge of the tank.
2. Remove any deposits from the tank using a sponge or absorbent paper.
3. Put the basket back in the high position and place one of the filters supplied at the bottom of the basket (fig. 12). You can obtain the filters from your retailer or one of our service centres.
4. Next pour the oil or fat very slowly into the deep fryer so that it does not spill out of the filter (fig. 13).
5. The oil which has been filtered in this way can be preserved inside the deep fryer. However, if a long time elapses before it is next used, it is advisable to preserve the oil in a closed container in order to stop it deteriorating. It is good practice to keep oil used for frying fish separate from that used for frying other food.

☛ **If fat is used, be careful not to let it cool down too much or it will solidify.**

REPLACING THE ODOR-PROTECTION FILTER

With time the odor-protection filters placed inside the lid lose their effectiveness. A change of colour in the filter, visible through hole "A" of fig.10 on the inside cover, shows that the filter needs to be changed. To replace it, remove plastic filter cover "F" (fig.14) by pressing latch "H" in the direction of arrow 1, then raise it in the direction of arrow 2. Replace the filters.

P.S. The white filter must rest on the metal part (fig.15) and the coloured area must face upwards (or towards the black filter). Reassemble the filter cover, being careful to insert the front latches correctly (as shown in fig.15).

CLEANING

Before cleaning, always remove the plug from the electrical socket.

☛ **Never immerse the deep fryer in water or hold it under the tap. By getting inside the water would cause short circuiting.**

Check that the oil is sufficiently cold (wait about 2 hours), then empty out the oil or fat as previously described in the paragraph headed "filtering the oil or fat".

REMOVE THE LID AS SHOWN IN FIG.10

Do not immerse the lid in water without having first removed the filters.

To clean the bowl, proceed as follows:

- Wash the bowl with hot water and washing up liquid, then rinse and dry everything carefully. In the models

fitted with oil drainage pipe, always use it to empty out the water (fig. 17); then remove any remaining water which has collected in the oil drainage pipe.

- In order to clean the inside of the drainage pipe, use the pipe brush supplied (fig. 16).
- We advise regular cleaning of the basket, with care being taken to eliminate any deposits which might have accumulated in the basket's wheel guide ring.
- Dry the outside of the deep fryer with a soft, damp cloth in order to get rid of splashes and any little dribbles of oil or condensation.
- Clean and dry the washer as well in order to avoid it sticking to the bowl when the boiler is not in use. (To open the lid in the event of sticking, you only need to raise the lid by hand while at the same time keeping the opening button pressed down).

MODEL WITH NON-STICK BOWL

To clean the bowl use a soft cloth with a neutral detergent never using objects or abrasive detergents.

COOKING HINTS

HOW LONG THE OIL OR FAT LASTS

The oil or fat must never go below the minimum level.

From time to time it is necessary to renew it completely. The length of time the oil or fat lasts depends on what is fried. Breading, for example, dirties the oil more than simple frying. As for all types of deep fryer, the oil deteriorates if it is reheated several times! Therefore, even if it is used and filtered correctly, we recommend replacing it completely fairly often. This depends on how often it is used.

Since the deep fryer works with little oil, due to its rotating basket, there is the considerable advantage that you only have to get rid of about half the amount of oil that you would with the other deep fryers on the market.

HOW TO FRY CORRECTLY

- It is important to follow the recommended temperature for every recipe. If the temperature is too low, the fried food absorbs oil. If the temperature is too high a crust quickly forms on the outside while the inside remains uncooked.
- **The food which is to be fried must only be immersed when the oil has reached the right temperature, i.e. when the signal lamp goes off.**
- Do not overfill the basket. This would cause the temperature of the oil to drop suddenly, resulting in fried food which is too greasy and not uniformly fried.
- Check that the food is thinly sliced and of even thickness, as food which is too thick cooks badly on the inside, despite looking nice, while food of an even thickness reaches the ideal cooking point all at the same time.
- **Dry the food completely before immersing it in the oil or fat,** as wet food becomes soggy after cooking (especially potatoes). It is advisable to bread or flour food which has a high water content (fish, meat, vegetables), being careful to remove the excess bread or flour before immersing it in the oil.

TEMPERATURE AND COOKING TIMES

Remember that 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	500	1	190	370	1 st phase 6 - 7 2 nd phase 1 - 2
whole portion	1000	2	190	370	1 st phase 10 - 12 2 nd phase 2 - 2,5
APPETIZER AND SNACKS					
Crispy Shrimp Balls	750	1.5	160	320	7 - 8
Zesty Meatballs	500	1	170	340	6 - 7
Chicken and Vegetable Egg Rolls	250	0.5	170	340	4 - 5
Fried wontons	250	0.5	170	340	3 - 4
MAIN DISHES					
Crispy Fried Chicken Pieces	500-750	1-1.5	170	340	20 - 25
Sweet and Sour Chicken Balls	500	1	170	340	3 - 4
Clams, Oysters, Scallops, Shrimps	750-1 kg	1.5 - 2	160	320	5 - 6
Veal Parmesan	500	1	170	340	6 - 7
Batter-Fried Fish	500	1	160	320	9 - 10
Crispy Fish Fillets	500	1	160	320	8 - 9
Chicken Fingers	500	1	170	340	3
Sesame-Nut Chicken	250	0.5	170	340	5 - 6
VEGETABLES AND SIDE DISHES					
Potato Puffs	500	1	190	370	3 - 5
Fried Potato Wedges	500	1	190	370	Phase 1 10 - 12 Phase 2 3
Vegetable Fritters Parmesan	250	0.5	150	300	3 - 5
Crispy Onion Rings	500	1	150	300	3 - 5
DESSERTS					
Yeast Doughnuts	500	1	190	370	4 - 5
Fruit Fritters	500	1	190	370	4 - 6

FRYING FROZEN FOODS

- Due to their extremely low temperature, frozen foods inevitably lower the temperature of the oil. For best results, do not overload the basket with frozen foods.
- 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

FAULT	CAUSE	REMEDY
Bad smell	The odor-protection filter is saturated. The oil has deteriorated. The cooking liquid is unsuitable.	Replace the filter. Replace the oil or fat. Use a good peanut oil.
The oil overflows	The oil has deteriorated and causes too much foam. You have immersed food which is not sufficiently dry in the hot oil. The basket has been immersed too quickly. The oil level in the deep fryer is over the maximum limit.	Replace the oil or fat. Dry the food well. Immerse it slowly. Reduce the amount of oil in the bowl.
The oil does not heat up	The deep fryer has previously been used without oil in the bowl, causing the thermal safety device to break.	Contact the Service Centre (the device must be replaced).
Only half of the basket has fried properly.	The basket does not rotate during cooking.	Clean the bottom of the bowl. Clean the basket wheel guide ring.

The DeLonghi logo is enclosed in a decorative oval frame with a leaf-like border. The text "DeLonghi" is written in a bold, sans-serif font.

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.