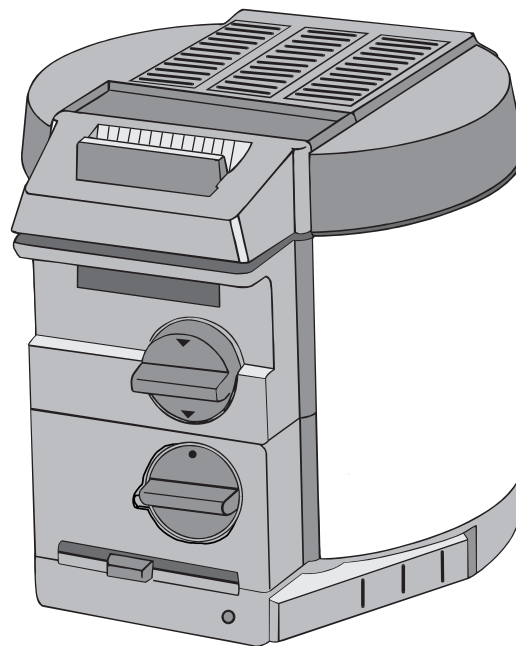
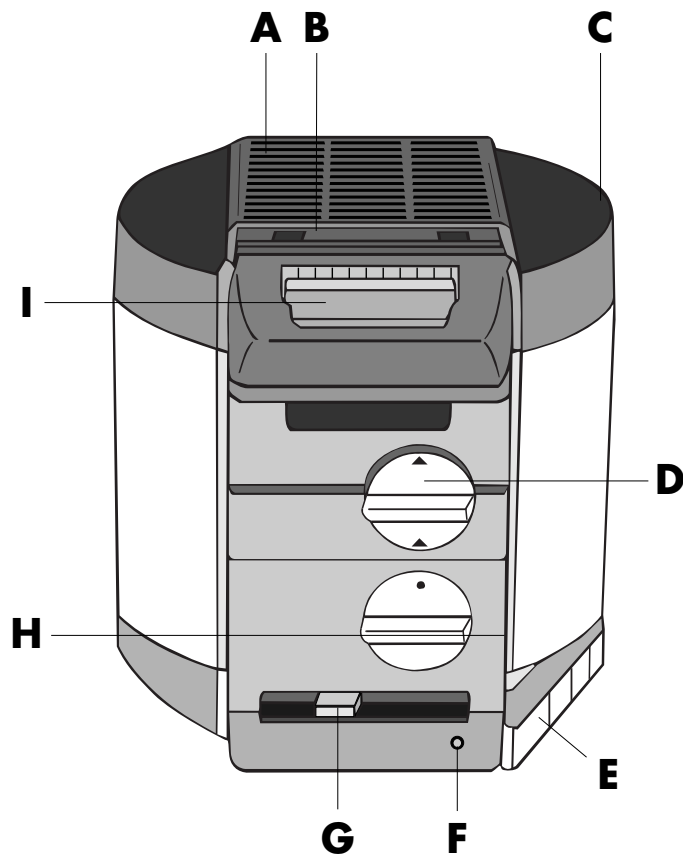
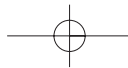


Electric fryer

Instructions for use



READ THESE INSTRUCTIONS CAREFULLY



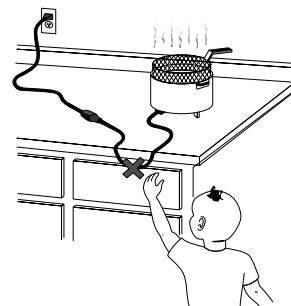
DESCRIPTION OF THE APPLIANCE

- | | |
|--|---|
| A Filter cover | F Control light |
| B Inspection window (if provided) | G Sliding thermostat |
| C Lid | H Timer control knob (if provided) |
| D Basket raising knob | I Lid clip |
| E Basket handle | |

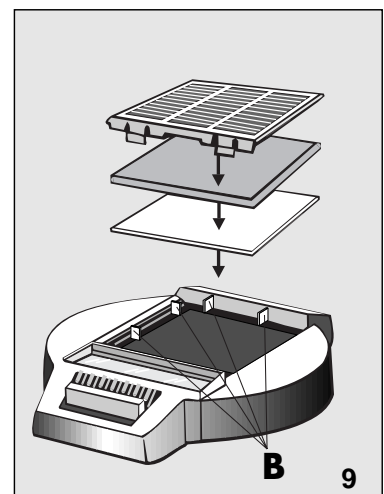
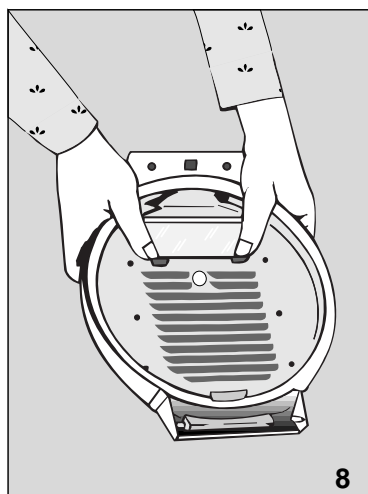
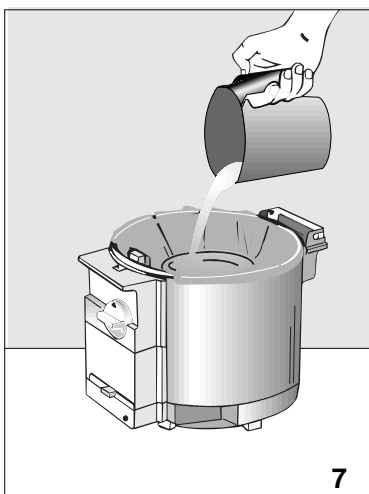
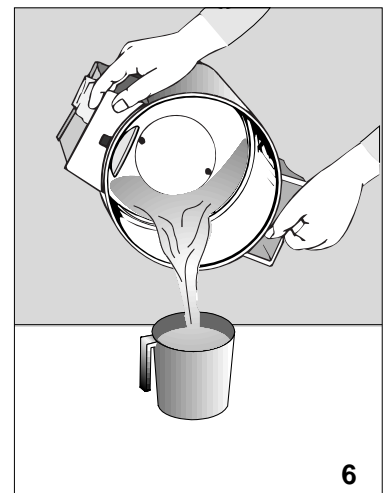
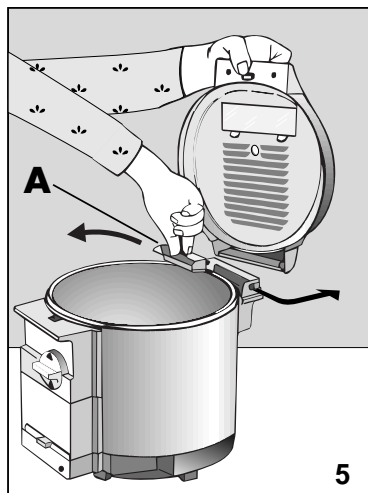
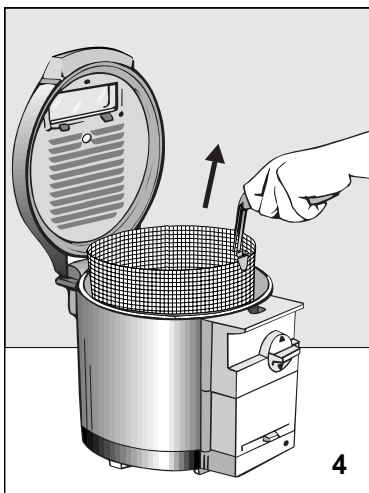
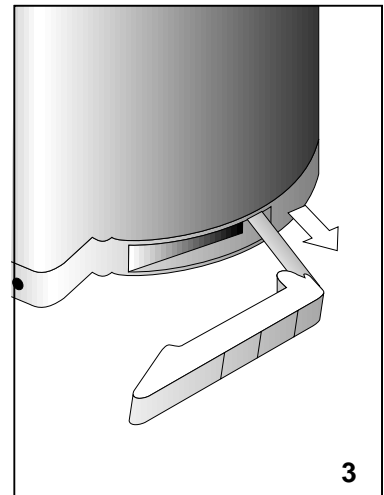
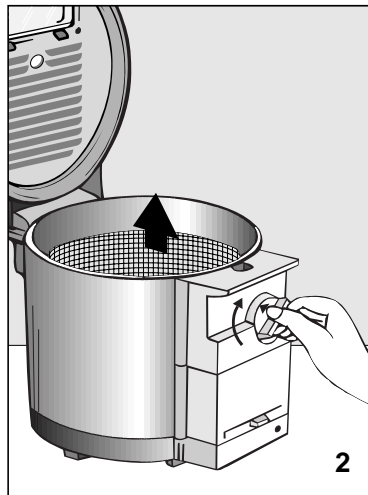
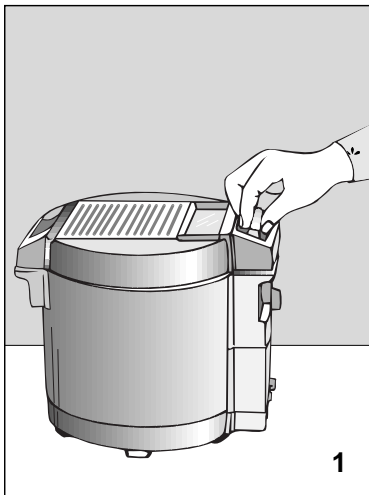
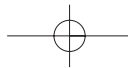
WARNING

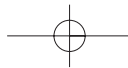
SERIOUS HOT-OIL BURNS MAY RESULT FROM A DEEP FAT FRYER BEING PULLED OFF A COUNTERTOP. DO NOT ALLOW THE CABLE TO HANG OVER THE EDGE OF THE COUNTER WHERE IT MAY BE GRABBED BY CHILDREN OR BECOME ENTANGLED WITH THE USER. DO NOT USE EXTENSION CABLE.

DO NOT DRAPE CORD!



KEEP FROM CHILDREN!





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 the thermostat to the minimum 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.
15. Be sure handles are properly assembled to basket and locked in place. See detailed assembly instructions.

SAVE THESE INSTRUCTIONS

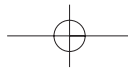
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

NOTE

- **When the fryer is plugged in, the appliance is operating.**
- **Never plug the fryer in before adding oil or fat.** 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.
- **Always unplug cord from wall outlet when the food is cooked and when the unit is not in use.**

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.



OPERATING INSTRUCTIONS

FILLING

- Push button (fig. 1) and open the lid.
- Raise basket to the high position by rotating lifting knob clockwise until arrow points upwards (fig. 2). Remove the basket using handle as shown in fig. 3-4.
- Pour 2,2 lt (2 qt.) of oil into pot (or approx. 2 kg./4 lb. fat).

The level of oil or fat in the bowl should always be between the maximum and minimum marks. The maximum level mark should never be exceeded.

For best results use a good **peanut seed oil**. Above all, avoid mixing different oils. If using blocks of solid fat, cut into small pieces so that the fryer does not run "dry" during the first few minutes of operation; it is also advisable to place thermostat on minimum position during initial heating up phase.

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

PRE-HEATING

1. Place the food to be fried in the basket. Do not overfill the basket (maximum 1 kg. fresh potatoes).
2. Replace the basket in the bowl in the raised position (fig. 2) and close the lid by pressing down gently until it clicks into position.
3. Plug in: the control light will switch on.
4. Set the sliding thermostat control to the desired temperature (see enclosed table). When the selected temperature is reached, the control light will switch off.

FRYING

1. **As soon as the control light switches off**, lower the basket into the oil, rotating the knob anticlockwise slowly until the arrow points downwards.

Note: Each time before immersing the basket **wait** for the control light to go OFF.

- **A considerable quantity of steam will escape from the filter cover, when the basket is lowered into the oil. This is perfectly normal.**
 - **It is also normal for drops of condensation to fall from the lid onto the metal or plastic sides of the appliance while in use.**
 - When the basket is lowered into the oil, the inside of the inspection window (if provided) will immediately become steamed up. This steam will disappear gradually as the food is cooked.
2. If your appliance is provided with timer, the desired cooking time can be set by turning the knob (H) clockwise to maximum and then subsequently rotating it backwards to the desired time (consult chart).

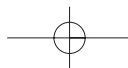
An acoustic signal indicates when programmed cooking time is over. **The acoustic signal indicates that the programmed cooking time is over, but the appliance is still operating.**

END OF FRYING TIME

When the selected frying time is elapsed, raise the basket and check that food is golden brown as desired. This can be done without opening the lid in models with window.

When the food is cooked, **unplug the appliance**. Leave the contents to drip for a moment and then open the lid and remove the basket without shaking it too vigorously.

If frying is to be done in two phases (e.g. potatoes), do not open lid; wait for indicator light to go off and lower basket again (see enclosed table).



STORAGE

Allow the fryer to cool down for about two hours before storage.

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.

Proceed as follows:

1. Raise the lid of the fryer and remove the basket. **Check that the oil is sufficiently cool** (about 2 hours).
2. Remove the small container (**A** - fig. 5), intended to collect the moisture, and empty if necessary. Remove the lid.
3. Carefully pour oil or fat into a container (fig. 6) and clean fryer thoroughly.
4. Replace basket in highest position (fig. 2) and place the supplied paper filter in the bottom of the basket. Pour the oil or fat (heat it slightly if it is not liquid enough) through the basket (fig. 7). Pour the oil very slowly into the basket, ensuring that it does not overflow from the filter. Spare filters are available from your dealers or from our Service Centres.
5. Lastly, replace and secure the lid by inserting the small container (**A** - fig. 5) into position.

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.

CHANGING THE ANTI-ODOR FILTERS

The life of the anti-odor filter depends on the frequency of use. The filter should be replaced after approx. 20 uses of the fryer. To change it, remove the plastic filter cover, unclipping the hooks inside the lid (fig. 8), and replace both layers, ensuring that the white one rests on the metal surface (fig. 9). The filters should be positioned at the centre of the guide wings **B** (fig. 9), situated on the sides of the filter-holder.

Note: the surface with colored marks must face the black filters (pointing upwards).

CLEANING

Before cleaning, **ensure the appliance is unplugged and the oil has cooled down** (wait approx. 2 hours).

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

After use, clean external housing of fryer with a soft damp cloth in order to remove any oil or condensation splashes and smears.

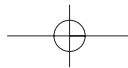
For thorough cleaning of fryer pot, use hot soapy water. Rinse and dry thoroughly.

Clean the under-side of the lid and the filter-holder with hot soapy water and then rinse and dry thoroughly.

The basket can be washed in a dishwasher.

Abrasive sponges or alcohol should not be used to clean the small window (if provided).





COOKING SUGGESTIONS

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.

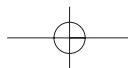
8. Keep the cooking oil clean and change when necessary

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 page 6) when necessary. Change the oil after using the fryer 5 to 8 times, or as soon as it begins to show signs of deterioration (e.g. browning, smoke or a pronounced flavor). Order replacement filter kit from your dealer.

POTATO CHIPS

To obtain well-cooked and crisp fried potatoes:

1. If the potatoes being used are not frozen, it is advisable to choose old, rather than new, ones; they have a lower water content than new ones. Whatever their shape, the potatoes should be cut into pieces of equal size and thickness in order to obtain uniform cooking and golden-brown colour. Any one of the many chopping or cutting appliances on the market may be used. **In order to avoid pieces sticking together during frying, soak pieces immediately on cutting, then rinse thoroughly in cold water.** Leave to drain and then dry with a clean cloth.
2. Cook the potatoes (fresh or frozen) in two phases of immersion. At the end of the first phase (consult cooking and temperature guide), raise the basket to the highest position, without opening the lid. Wait for the control light to switch off and then immerse the basket again for the time indicated for the second phase.



- After cooking, open lid, raise basket and shake it over the fryer, tilting basket slightly to help maximum drain-

ing of fried potatoes. Put fried potatoes on plate covered with paper toweling, sprinkle with salt and serve.

TEMPERATURE AND COOKING TIMES

COOKING GUIDE CHART FOR FRYING NON-FROZEN FOODS

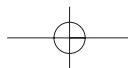
Consult the following chart taking into account that the cooking times and temperatures are approximative and should be varied according to the quantities required and personal taste.

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 3 - 4
	whole portion	1000	2	190	370	1 st phase 8 - 10 2 nd phase 6 - 8
Fish	Squid	500	1	160	320	11 - 13
	"Canestrelli"	500	1	160	320	11 - 13
	Scampi	500	1	160	320	9 - 11
	Sardines	500	1	170	340	11 - 13
	Baby cuttlefish	500	1	160	320	12 - 14
	Soles (2)	400	0,8	160	320	7 - 9
Meat	Beef cutlets (2)	300	0,6	170	340	7 - 9
	Chicken cutlets (2)	300	0,6	170	340	6 - 8
	Meatballs (13)	550	1,1	160	320	6 - 8
Vegetables	Artichokes	250	0,5	140	280	11 - 13
	Cauliflower	400	0,8	160	320	8 - 10
	Mushrooms	400	0,8	150	300	8 - 10
	Aubergines (4 slices)	100	0,2	170	340	6 - 8
	Courgettes	300	0,6	160	320	10 - 12

FRYING FROZEN FOODS

- Due to their extremely low temperature, frozen foods inevitably lower the temperature of the oil. For good

results each time you fry, we recommend you don't exceed the maximum quantities set out in the following table.



2. **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.

Before lowering the basket into the oil, ensure that the lid is securely closed.

COOKING GUIDE CHART FOR FRYING FROZEN FOODS

The cooking times shown in this table are approximate, and may vary according to the initial temperature of the food and to the cooking temperature recommended on the packet.

Food		Max. quantity		Temperature		Time (minutes)
		gr	lb	°C	°F	
Pre-cooked frozen potatoes		500	4	190	370	1 st phase 3 - 4 2 nd phase 6 - 7
Potato croquettes		500	1	190	370	9 - 10
Fish	Fish-fingers	300	0,6	190	370	7 - 8
	Prawns	300	0,6	190	370	7 - 8
Meat	chicken cutlets (2)	300	0,6	190	370	8 - 9

TROUBLESHOOTING

Anomaly	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 oil has deteriorated and produces too much foam The basket has been lowered too quickly into the oil Food not dried sufficiently before immersing in the oil Too much oil in the fryer Recommended max. quantity exceeded	Change the oil (or fat) Lower the basket slowly Dry the food thoroughly Reduce the quantity of oil in the fryer 1 kg (fresh potatoes)
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)

De'Longhi**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 for use.

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 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 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. 1-800-322-3848

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 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 may also have other rights which vary from state to state.

