

instructions



Electric Fryer

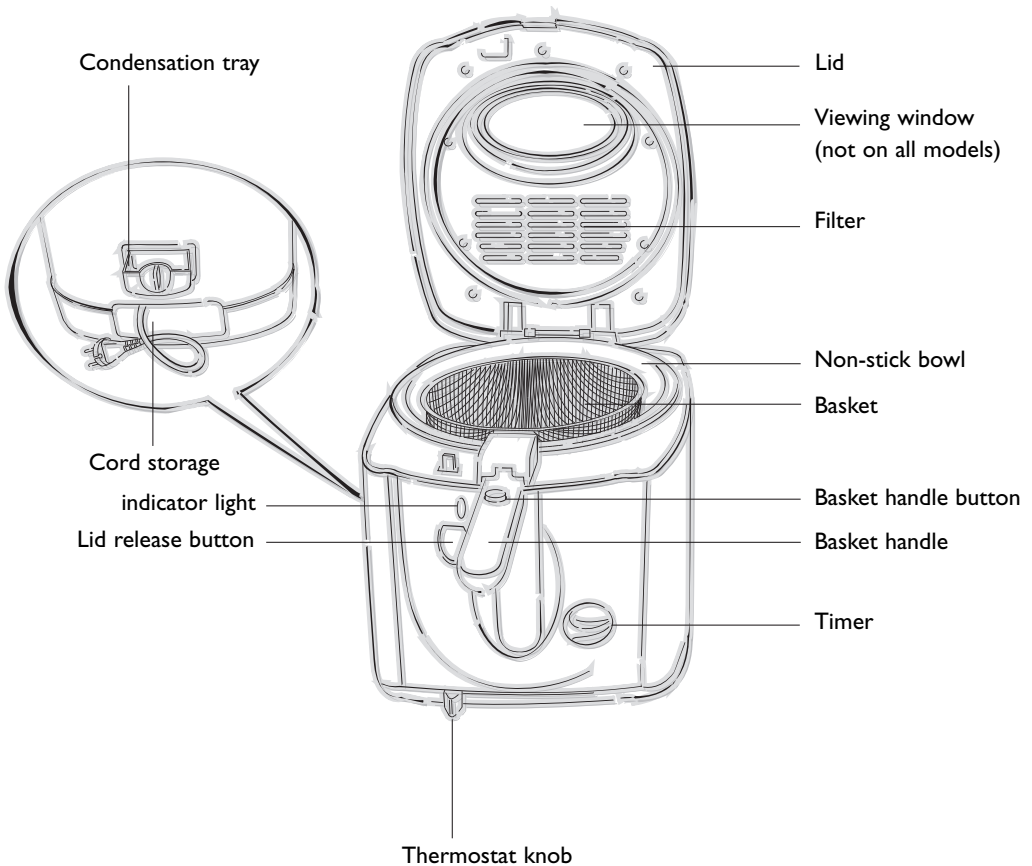
F603



Living innovation

Description of appliance

The following terms are used throughout the instruction manual



Thank you for choosing this electric fryer. To get the best results from your deep fryer it is advisable to 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

- Read all the sections of this booklet carefully.
- Remove the fryer from the packaging.
- Open the lid by pressing the automatic lid button (fig. 1).
- Raise the basket handle until it locks horizontally (fig. 2).
- Remove all accessories and printed documents from the basket.
- Clean the bowl (and the frying basket) with hot water, a little dishwashing liquid and a non-abrasive sponge. Never immerse the appliance in water. Dry thoroughly.

Operating the basket handle

The frying basket can be controlled from the outside with the lid closed. To raise the basket, lift the handle upward until it clicks horizontally. You can remove the basket when it is in the locked (fig. 3) position by simply lifting it out.

When the basket is filled, close the lid, lower the basket by pressing the button on the handle and folding down gently.

Pre-heating

WARNING: for your safety, do not use your fryer under wall cupboards and keep away from curtains and similar fittings. Never leave the appliance unattended while in use. This appliance is not to be used by children.

Note:

1. The oil level must be maintained between the minimum and maximum level marks indicated on the inside of the non-stick bowl. This is approximately 2.2 litres oil. Check the level before each use and add oil if necessary.
2. Do not use the fryer without oil or equivalent substance or with an insufficient level (below the minimum level). Always unplug the fryer when not in use.
3. Select the temperature by sliding the thermostat knob to the desired temperature (fig. 4). The graphics on the fryer and the table attached on cooking times will help you in determining the ideal frying temperature.
4. Plug in the fryer. The red light "power" will come on indicating the fryer is heating up only after the timer has been set (fig. 5).
5. Pre-heat 15 minutes.
6. Raise the basket to the "up" position.
7. Open the lid.
8. Fill the basket with food with minimum water or ice content.
DO NOT OVERFILL THE FRYER.

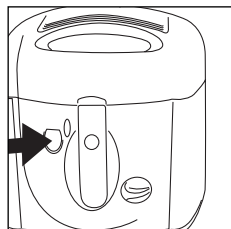


fig. 1

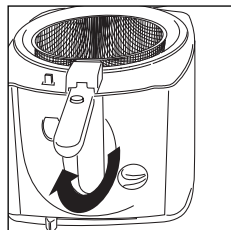


fig. 2

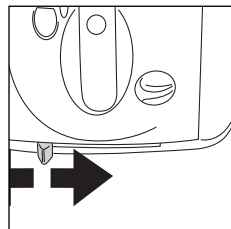


fig. 3

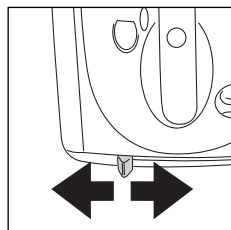


fig. 4

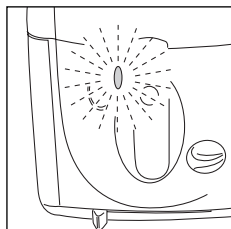


fig. 5

9. Close the lid.
10. Set the desired cooking timer using the timer
11. Slowly lower the basket into the hot oil by folding down the handle. Lowering the basket too quickly may result in the overflowing of hot oil.

Frying foods

1. Do not touch any metal parts of the fryer as they may be hot.
2. Once the oil is at the correct temperature, slowly lower the basket into the hot oil by folding down the handle. Lowering the basket too quickly may result in overflowing of the oil.
3. Always use the frying basket to fry foods. Always close the lid during frying.
4. When frying, the viewing window enables you to monitor the food cooking without opening the lid.
5. It is normal for steam to appear on the window during the first few minutes of use and this will gradually disappear during cooking.
6. During frying hot steam may escape through the filters in the lid. This is normal.

At the end of the cooking time

When cooking time is ended:

1. Lift the handle to its horizontal position and open the lid.
2. Let the food drain for a minute, then lift the basket out to serve, making sure not to press the button on the handle.
3. Always unplug the deep fryer when you have finished frying.
4. Let the fryer cool completely (1 or 2 hours) before storing or cleaning.
5. Never carry or move the deep fryer with hot oil or fat inside.
6. The deep fryer has a little condensation tray on the back of the appliance. This needs to be checked and emptied occasionally.

Filtering and changing the oil

1. Make sure the fryer is unplugged and the oil has cooled down before cleaning or storing your fryer.
2. The oil does not need to be changed after each use. On average, oil can be used for 8 to 12 fryings. You will need to change it more often when frying fish or heavily battered foods.
3. We recommend filtering the oil if you see any food debris left in the oil or on the bottom of the non-stick bowl. You can do this as follows:
4. Remove the basket. Carefully pour the oil into another large pot or saucepan.
5. Clean the frying basket and the non-stick bowl with hot water, a little dishwashing liquid and a non-abrasive pad or sponge.
6. Over time, the non-stick coating of the bowl may become slightly darker or scratched due to usage. This is normal.

Cleaning the non-stick bowl

1. Thanks to the non-stick coating, the bowl will be easy to clean by hand with hot water and a non-abrasive sponge or soft cloth.
2. NEVER immerse or pour water into the fryer.

Cleaning the basket lifting system

Brush the metal parts of the lifting system with hot water and dishwashing liquid as soon as you have finished frying.

Cleaning the fryer body

Clean the outside of the fryer with a damp, soft cloth.

The lid is removable for easy cleaning: Open the lid and pull it firmly upward until it comes off. Remove the filters and clean the lid with soapy water. Dry thoroughly and put the filters back into its compartment. To reattach the lid hold it slightly tilted backwards and press it firmly back down into the rear casing making sure the spring is fitted into the groove until it clicks into place. Clean the viewing window with dishwashing liquid. Clean regularly to maintain good visibility during cooking. (TIP: brushing the inside of the window with a little lemon juice or vinegar helps preventing condensation build-up.)

IMPORTANT: never immerse the fryer, cord or plug in water or any other liquid. Do not wash the lid in a dishwasher. Never use abrasive cleaners or abrasive scouring pads to clean your fryer. We recommend cleaning the fryer after each use.

Storing the oil

The sealed lid of your fryer allows you to store the oil inside the appliance. The fryer must be stored at room temperature.

Changing the filters

The life of the filters depends on the type of food fried.

The mesh filters will absorb unpleasant frying odors for about 15 fryings. Close the lid of the fryer and open the filter cover. Unpack the filters and insert them in the filter compartment with the thick white layer underneath.

Close the filter cover by pressing gently until it clicks shut.

Warning: do not use the appliance with over used filters as this could cause bad odours and obstruct the steam.

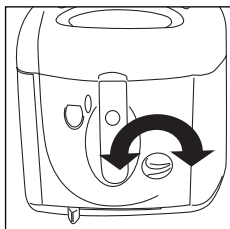


fig. 6

Setting the timer (fig. 6)

Set the timer to start the fryer and to pre-heat. Set the timer again before the fryer basket and food are lowered into the hot oil according to the food cooking time.

A bell sounds when the timer has finished.

The frying time is intended as frying guide and should be adjusted to suit quantity or thickness of food.

Note: If the timer has not been set, the fryer does not work.

Fry guide time and temperature chart

These frying times are intended as a guide only and should be adjusted to suit quantity or thickness of food as per your own tastes.

Type of food	Temperature °C	Time in Minutes
Fresh chips 1 kg Frozen chips 500 g	190	10-15 minutes
Fish	170	9-12 minutes
Whitebait-just enough to Cover the basket area	190	5-8 minutes
Fresh cod or haddock in batter	190	10-8 minutes
Frozen cod or haddock in batter	170	18-25 minutes
Frozen plaice	190	10-6 minutes
MEAT		
Frozen hamburgers	150	5-8 minutes
Chicken portions in crumbs small/medium size	170	5-20 minutes
Chicken portions in crumbs large size	170	20-30 minutes
Frozen veal escalopes	170	5-8 minutes
Fresh chicken drumsticks in crumbs	170	15 minutes

The timer will not switch the fryer off or affect the cooking temperature.

Frying frozen food

- 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 do not exceed the maximum quantities set out in the following table.
- **Frozen foods are frequently covered with a coating of ice crystals which must be removed before cooking. This can be done by shaking the basket.** Lower the basket very slowly into the oil, to ensure that the oil does not boil over. Close the fryer lid after the basket has been placed inside the fryer.

The cooking times are approximate and must be varied according to the initial temperature of the food which is to be fried and according to the temperature recommended by the frozen food producer.

Type of food		Max. Quantity (grms)	Temperature °C	Time in Minutes
CHIPS (*)		500	190	8-11
POTATOES CROQUETTES		500	190	10-11
FISH	Cod fingers	500	190	6-8
	Shrimps	500	190	6-8
MEAT	Chicken cutlets (n. 2)	300	190	7-9

WARNING: Before immersing the basket, check that the lid is firmly closed.

(*) This is the recommended quantity for excellent results. Naturally a larger quantity of frozen potatoes can be fried, taking into consideration that they will be a little more greasy due to the sudden drop in the temperature of the oil upon immersion.

Problem solving

Fault	Cause	Remedy
Unpleasant odours	The filters are saturated. The oil has deteriorated. The cooking liquid is unsuitable.	Replace the filters. Replace the oil or fat. Use a good quality sunflower or vegetable oil.
The oil overflows	The oil has deteriorated and causes too much foam. Food not dried sufficiently before immersing in the oil. The basket has been immersed too quickly. Recommended max oil quantity exceeded. The basket is over loaded	Replace the oil or fat. Dry the food thoroughly Lower the basket slowly. Reduce the amount of oil in the bowl. Reduce the amount of food.
Food does not brown during cooking	The oil temperature is too low. The basket is over loaded	Set a higher temperature. Reduce the amount of food.
The oil does not heat up	Fryer has been previously switched on without oil in bowl causing the thermal cutout to operate.	Contact the Service Centre (thermal safety device will need to be replaced).

Important information for correct disposal of the product in accordance with EC Directive 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste.

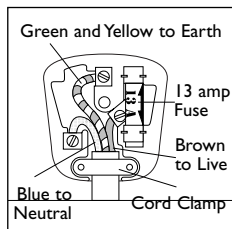
It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



Safety warnings

- As with any electrical appliance, whilst the instructions aim to cover as many eventualities as possible, caution and common sense should be applied when operating your fryer, particularly in the vicinity of young children.
- 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 10A 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).
- The power cable must never be replaced by the user. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent in order to avoid a hazard.
- Do not place the appliance near heat sources.
- Do not immerse the deep fryer in water. The infiltration of water may cause electric shocks.
- The appliance is hot when it is in use. **DO NOT LEAVE IT WITHIN THE REACH OF CHILDREN.**
- Hot oil can cause serious burns. Do not move the deep fryer when the oil is hot.
- Never touch the viewing window when frying as it becomes very hot.
- To move the appliance, use the special lifting handles. (Never lift by the basket handle).
- The deep fryer must only be switched on after it has been filled with oil or fat. If it is heated 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 to replace the device.
- If the deep fryer leaks oil, contact the technical service centre or staff authorised by the Company.
- Wash the following carefully with hot water and washing up liquid before using the deep fryer for the first time: the fryer bowl, the basket and the lid (remove filters).
- Using the appliance for the first time may result in minimal smoke. This is normal and disappears in few minutes. The room must be ventilated.
- 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.
- Do not allow the cord to hang over the edge of the worksurface where it may be grabbed by children or become entangled with the user. Do not use with an extension cord.
- If it is necessary to replace the power cable, contact a service centre approved by the manufacturer.
- Materials and accessories coming into contact with food conform to EC regulation 1935/2004.



Electrical requirements

Before using this appliance ensure that the voltage indicated on the product corresponds with the main voltage in your home, if you are in any doubt about your supply contact your local electricity company. The flexible mains lead is supplied connected to a B.S. 1363 fused plug having a fuse of 13 amp capacity. Should this plug not fit the socket outlets in your home, it should be cut off and replaced with a suitable plug, following the procedure outlined below.

Note: Such a plug cannot be used for any other appliance and should therefore be properly disposed of and not left where children might find it and plug it into a supply socket - with the obvious consequent danger.

N.B. We recommend the use of good quality plugs and wall sockets that can be switched off when the machine is not in use.

important: the wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

green and yellow	earth
blue	neutral
brown	live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol or coloured green or green and yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. If your electricity supply point has only two pin socket outlets, or if you are in doubt, consult a qualified electrician. Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord of the same size.

After replacement of a fuse in the plug, the fuse cover must be refitted. If the fuse cover is lost, the plug must not be used until a replacement cover is obtained. The colour of the correct replacement fuse cover is that of the coloured insert in the base of the fuse recess or elsewhere on the plug. Always state this colour when ordering a replacement fuse cover. Only 13amp replacement fuses which are approved to B.S. 1362 should be fitted.

This appliance conforms to the Norms EN 55014 regarding the suppression of radio interference.

warning - this appliance must be earthed



De'Longhi S.p.A - Via L. Seitz, 47 - 31100 Treviso Italia

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