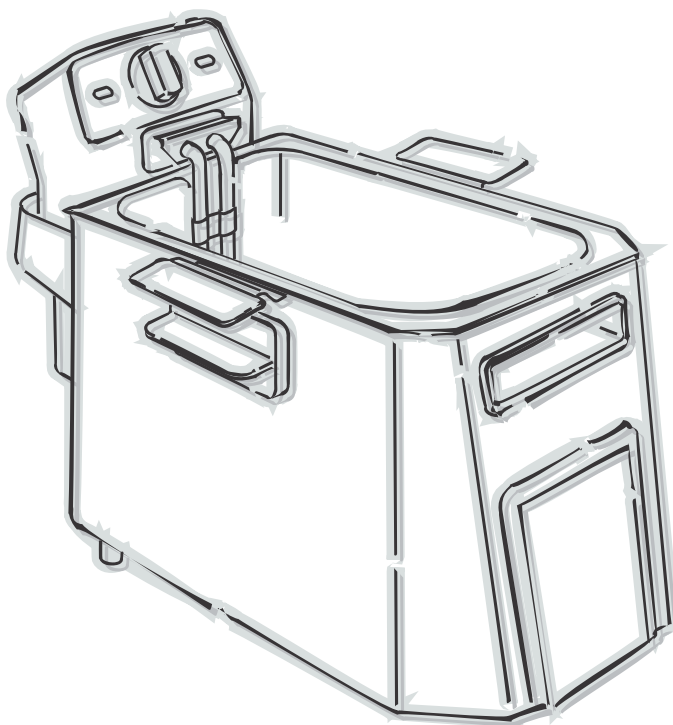


instructions

DeLonghi



Electric Deep Fryer

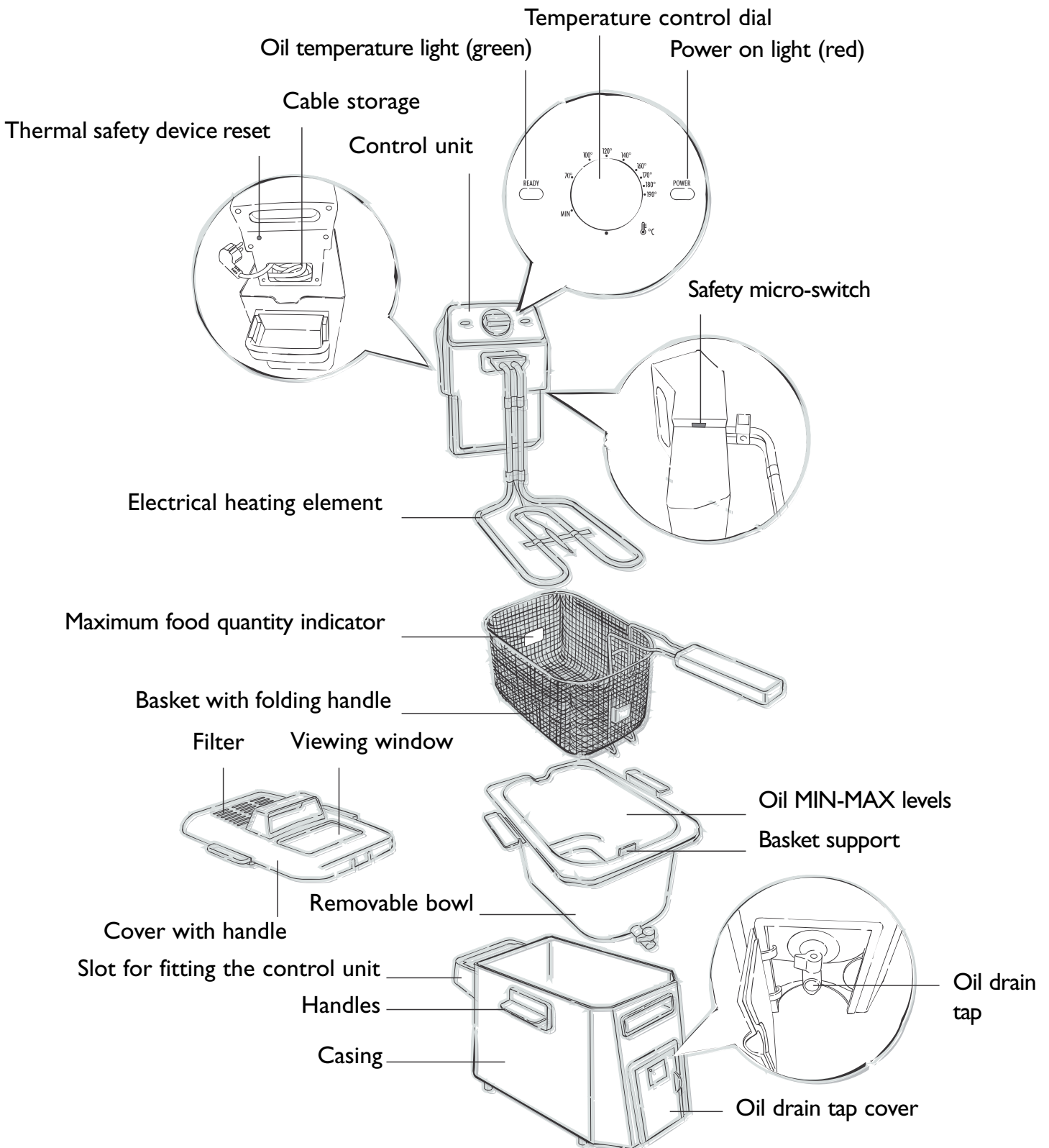
F24502



Living innovation

Description of appliance

The following terms are used throughout the instruction manual



Safety warnings

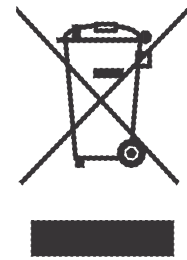
- This appliance has been designed to fry foods exclusively for household use; it must not be used for other purposes and must not be modified or tampered with in any way.
- Do not turn the appliance on if it is damaged (e.g. after having been dropped) or if operating problems arise. Contact a service centre authorised by the manufacturer. Please see enclosed guarantee leaflet for details.
- Before using the appliance check that the mains voltage corresponds to the value specified on the appliance rating plate.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. Please see enclosed guarantee leaflet for details.
- Do not remove the plug by tugging the power cable: always use the plug itself.
- The power cable must not be placed near or against the hot parts of the appliance, sources of heat or sharp edges.
- Do not position the appliance near sources of heat or where water may be present.
- Serious burns may be caused by the deep fryer falling. Do not leave the cable hanging from the worktop edge where it may be within the reach of children or represent an obstacle to the user. Place excess cord inside the cord storage area. Do not use extension cords.
- **DO NOT LEAVE THE APPLIANCE WITHIN THE REACH OF CHILDREN.**
- Never leave your fryer on unattended.
- Do not move the deep fryer when the oil is hot, as this risks causing serious burns. The appliance must only be moved when cold, using the handles.
- Watch out for steam during cooking and when opening the cover.
- The deep fryer must be operated only after having correctly filled it with oil or liquefied fat; if heated when empty, a thermal safety device is activated to stop operation.
- Always respect the MIN and MAX levels indicated inside the removable bowl.
- The safety micro-switch ensures that the heating element operates only if the control unit is correctly positioned.
- Always keep the appliance disconnected during cleaning operations and when not in use.
- Never immerse the control unit, the cable and the electrical plug in water or other liquids.
- The appliance is not intended for use by persons (including chil-

- dren) 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.
- The oil and fat are inflammable; if these substances catch fire, immediately disconnect the appliance from the power point and dampen the fire using the lid or a fire blanket. Never use water to extinguish the flames.
 - When removing the bowl, always wait for the oil or fat to cool completely.
 - 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.
 - Keep these instructions.

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.



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.

Operating instructions

Before using the deep fryer for the first time, carefully clean the basket, bowl, and cover in warm soapy water. The control unit, power cable and heating element may be cleaned using a damp cloth. Check that water does not enter into the control unit and that there is no residual water in the bottom of the removable bowl. Carefully dry all the parts.

Check that the control unit is properly fastened to the deep fryer body. The safety micro-switch will prevent the appliance from operating unless the control unit is correctly positioned

Filling with oil or fat

- Turn the folding handle of the basket until it locks into place (pos. 2, Fig. 1). Remove the basket by lifting it upwards.
- If oil is used, pour it into the bowl until reaching the maximum level indicated (see Fig. 2). Never exceed this limit, as oil may overflow from the container. The level of oil must always be between the maximum and minimum limits. For best results, use a good quality frying oil such as corn oil or groundnut oil.
- A good quality solid fat may also be used. Cut the fat into pieces and melt them in suitable container such as a saucepan, then pour the liquefied fat into the deep fryer bowl. Never melt the solid fat in the basket or on the deep fryer heating element (see fig 3). Never mix different oils or fats and do not use butter or margarine as they will smoke and bubble over

Preheating

- Fill with oil as previously described and replace the cover for faster heat-up.
- Connect the fryer to the mains supply. Both lights will come on. Move the temperature control dial (see fig. 5) to the required temperature (see cooking table). The oil temperature light (green) goes off.
- While the oil is heating up, start to fill the removed basket with food, without exceeding the maximum level indicated on the basket (fig 4). Check that the handle of the basket is correctly positioned (pos. 2 in fig 1).

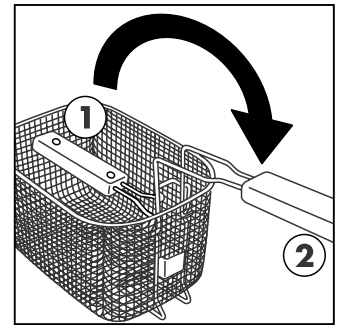


fig. 1

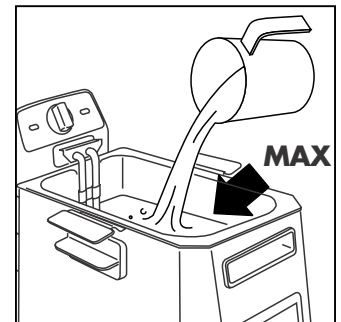


fig. 2

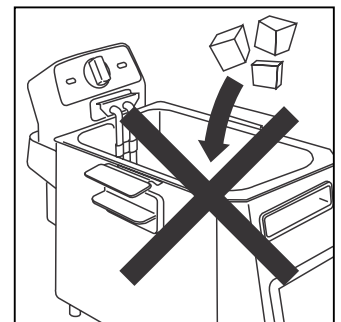


fig. 3

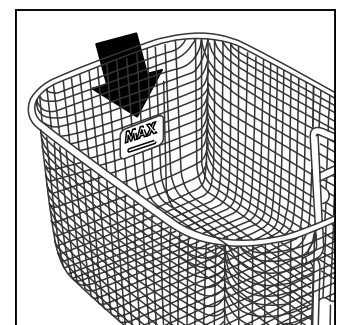


fig. 4

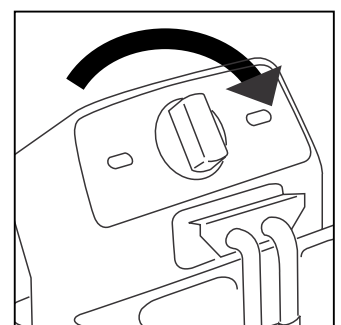


fig. 5

Frying

- As soon as the green light comes on, the fryer is ready for use. Lower the basket slowly into the bowl to avoid the hot oil splashing or overflowing
- A significant amount of steam may be released: this is completely normal.
- Note: the temperature light will come on and off as the fryer maintains the temperature.
- When the set cooking time has elapsed, lift the basket and check that the food has been cooked.
- If the food is completely cooked, turn the appliance off by moving the temperature control dial to the “•” position.
- Unplug from the mains socket.
- Allow the excess oil to drain by hooking the basket onto the support on the bowl.
- N.B. To cook more than one batch of food, wait until the green light comes on, indicating that the oil is again at the set temperature. Then slowly place the basket in the oil a second time.

How long the oil or fat lasts

The level of oil or fat must never fall below the minimum. Every now and then it must be completely changed. The life of the oil or fat depends on what foods are being fried. Food coated in breadcrumbs, for example, dirties the oil more than simple frying. As for any deep fryer, the oil deteriorates after being heated a number of times. Therefore, even if used correctly, it should be completely changed on a regular basis.

Oil drain tap

CAUTION! To avoid getting burnt do not drain oil when oil is hot. Allow to cool completely.

Proceed as follows:

1. Remove the basket.
 2. Open the oil drain cover.
 3. Open the tap by turning it anticlockwise.
 4. Run the liquid into a container (see fig. 6), making sure it doesn't overflow.
 5. Wipe any deposits from the bowl using a soft cloth or kitchen paper.
 6. Close the tap by turning it clockwise.
 7. Close the cover.
- The cool, drained oil can be reused. Simply pour through fine muslin or absorbant paper to filter it.
- It is a good idea to keep the oil used to fry fish separate from that used to fry other food. If lard or fat is used, make sure it does not cool down too much, otherwise it will solidify.

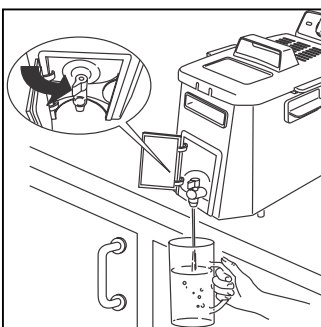


fig. 6

Frying non-frozen food

Never overfill the basket, as this may cause a sudden drop in the temperature of the oil and thus greasier and less uniform frying. Check that the food is sliced into thin, even pieces. If the slices are too thick, the food will not be well cooked inside, despite its appearance, while even slices will be perfectly cooked at the same time. Carefully dry the food before immersing it in the oil or fat, to avoid oil being sprayed; furthermore, wet food will be less crisp after cooking (especially potatoes). Foods with a high water content (fish, meat, vegetables) should be crumbed or battered before frying, making sure the excess flour or breadcrumbs are removed before immersing the food in the oil. When cooking food in batter, you should first immerse the basket empty. Then, when the set temperature has been reached, immerse the food directly in the hot oil to avoid the batter sticking to the basket. When referring to the following table, please keep in mind that the cooking times and temperatures are approximate, and must be adjusted according to the quantity of food and personal tastes.

Food		Temperature (°C)	Time (minutes)
Fresh potato chips full portion		170°	11-15
Fish	Calamari	140°	9-13
	Sardines	140°	10-14
	Prawns	140°	8-12
	thin fish fillets such as plaice or lemon sole	140°	6-10
Meat	Pork cutlets	160°	8-12
	Chicken cutlets	160°	9-13
	Meatballs	160°	9-13
Vegetables	Artichokes	150°	13-18
	Cauliflower	150°	10-14
	Mushrooms	150°	8-12
	Aubergines	150°	9-13
	Courgettes	150°	13-18

Frying frozen food

Frozen foods are stored at very low temperatures. Consequently, they significantly lower the temperature of the liquid used for cooking. For optimum results, do not overfill the basket. Shake off any excess ice before frying frozen foods. Immerse the

basket in the oil very slowly to prevent the oil from boiling over. The cooking times are approximate and must be adjusted according to the initial temperature of the food being fried and the temperatures indicated on the packaging of the food.

Food		Temperature (°C)	Time (minutes)
Pre-cooked frozen potato chips		190°	10-14
Onions rings		190°	3-5
Potato croquettes		180°	7-10
Fish	Fish-fingers	180°	3-6
	Fish fillets	180°	2-5
Meat	Chicken nuggets	190°	6-8

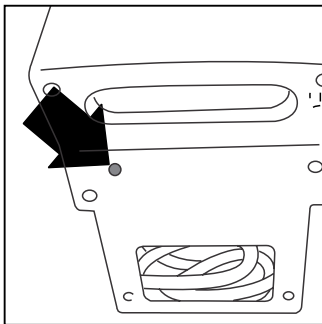


fig. 7

Thermal safety device

The appliance is fitted with a thermal safety device that stops the appliance from heating in the event of incorrect use or irregular operation. Once the appliance has cooled, using a toothpick or similar, delicately press the safety device reset button marked RESET (see Fig. 7). If the appliance does not start operating again, contact a service centre authorised by the manufacturer. Please refer to enclosed guarantee leaflet for details.

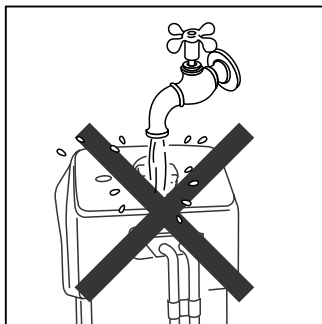


fig. 8

Care and Cleaning

Before cleaning, unplug from the mains and make sure that both the oil and the appliance are completely cool.

Never immerse the deep fryer in water and never place it under running tap water (see Fig. 8). The infiltration of water into the control unit may cause electrocution. Check that the oil has cooled down, and then remove the control unit and drain the oil using the tap. Remove the deposits from the bowl using a sponge or absorbent paper. Except for the control unit, power cable and heating element, all the other parts can be cleaned with hot soapy water. The cover, basket, and removable bowl can be soaked for 20 minutes to remove stubborn dirt if necessary. The basket can be scrubbed with a stiff brush, but ensure that all other parts such as the cover and bowl are only cleaned with non-abrasive cloths (see Fig. 9). Never use abrasive sponges, to avoid damaging the deep fryer. When this procedure has been completed, carefully dry all parts, to prevent hot oil from spraying out during operation.

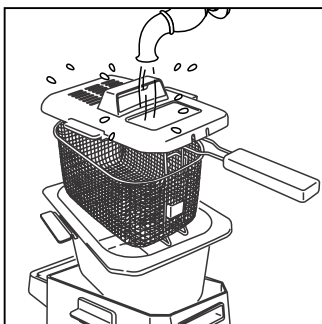


fig. 9

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.

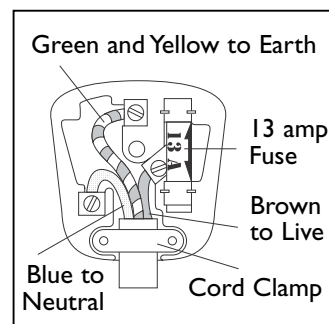
The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

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 asta 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





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