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DEEP FRYER
FRITEUSE
FREIDORA



DeLonghi

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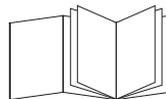
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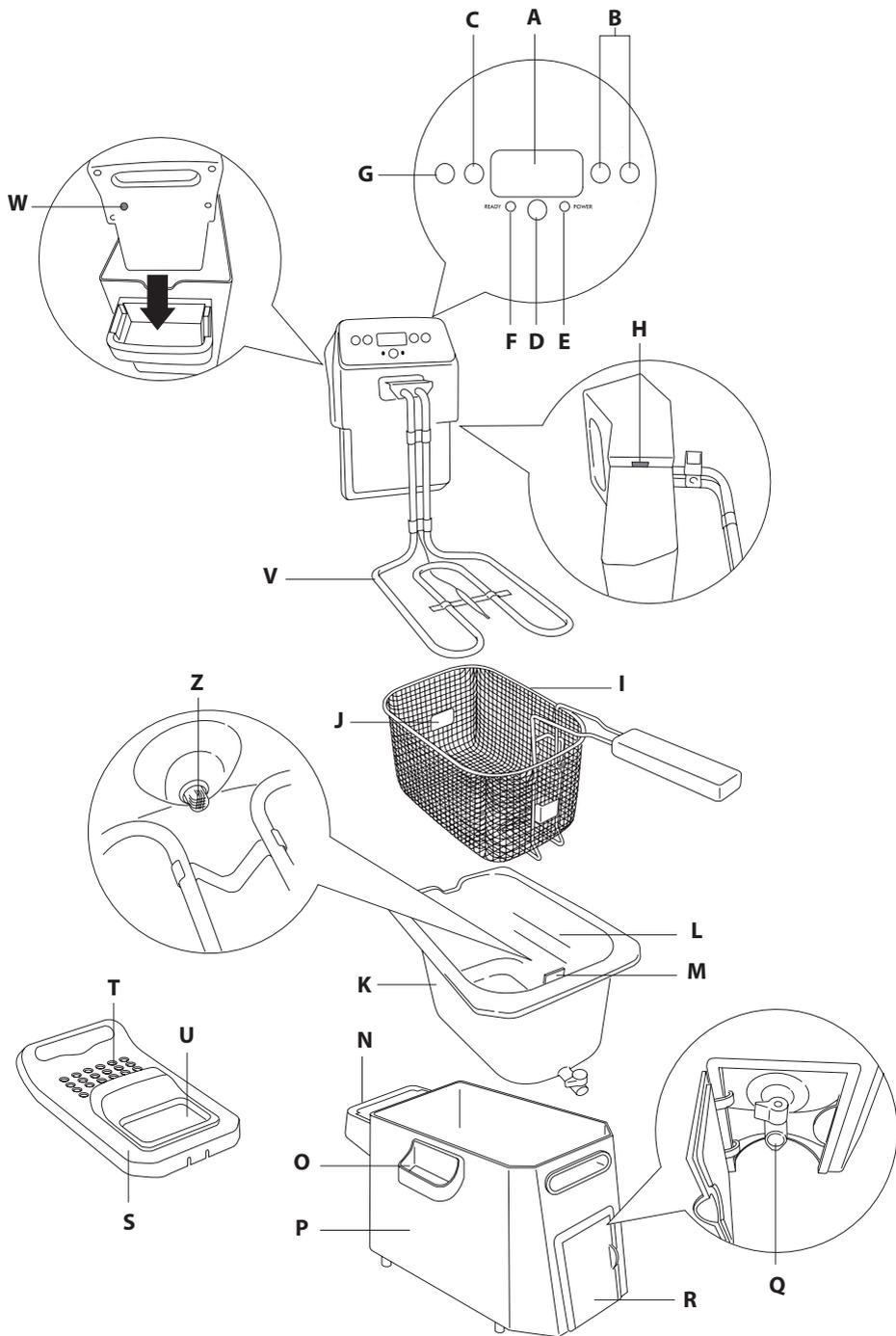
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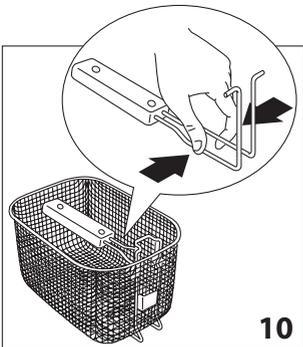
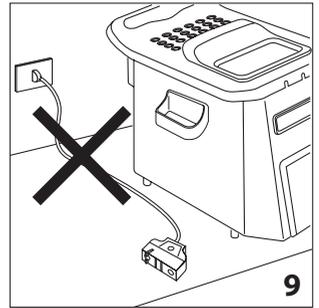
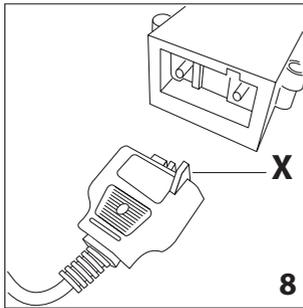
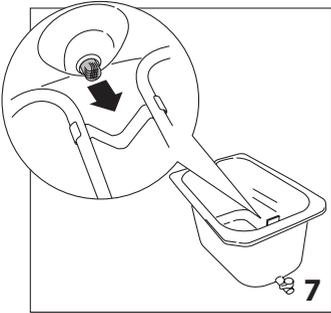
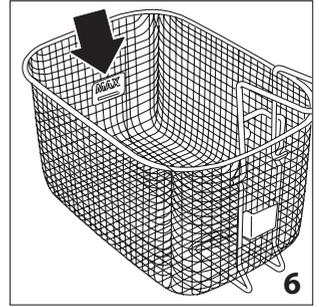
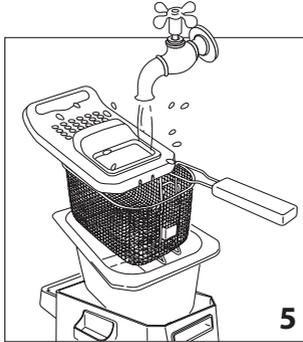
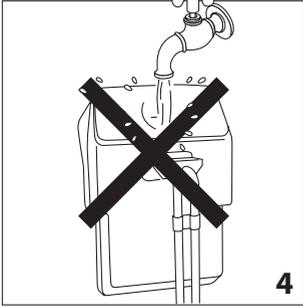
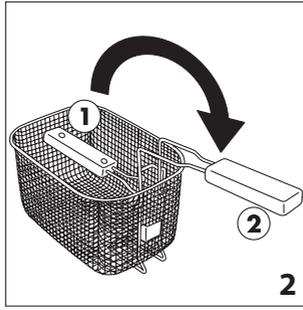
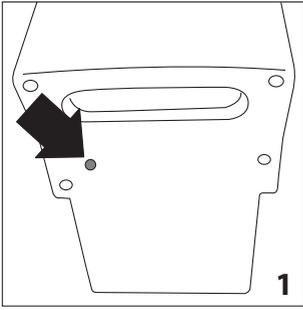
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IMPORTANT SAFEGUARDS

The use of all electrical appliances implies the observance of some fundamental rules.

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or deep 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.
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 (this item may be omitted if the product is specifically intended for outdoor use).
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 hot 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. Be sure that the handle is assembled and fastened properly and attached to the basket.
15. Do not exceed 60 minutes ON time within a period of 2 hours.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS INTENDED FOR HOUSHOLD USE ONLY

WARNINGS

- Turn the deep fryer on only after filling it with oil or fat. Operating the appliance without oil or fat causes serious damage.
- If heated empty, a thermal cut-out device trips and shuts the appliance down.
- Connect the cable to an outlet rated at about 120 V.
- The appliance is fitted with a polarized safety plug (a plug with one blade larger than the other), to reduce the risk of electric shock, it can be inserted into the outlet in one direction only. This is a safety feature. If you can not fully insert the plug into the outlet, try the other way. If the plug is not suitable for the socket, have the obsolete outlet replaced by a qualified electrician. Do not tamper with the polarized plug protection system."
- Clean the bowl, basket and cover of the appliance thoroughly with hot water and mild detergent before using for the first time. Dry thoroughly.
- If oil leaks from the appliance, contact an authorized technical service center.
- To guarantee safe use, do not attempt to insert excessively bulky food or utensils into the deep fryer.
- Do not allow the appliance to be used by children without supervision.
- Never allow children to play with the appliance.
- To avoid burns, do not touch metal parts as these could become extremely hot. Use oven mitts.
- Do not open the oil drain tap (if present) when the oil is still hot.
- The appliance may give off a "new" smell the first time you use it. This is completely normal. Ventilate the room.
- When the appliance is not in use and before cleaning, unplug from the outlet.

Do not use extension cords

A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

TECHNICAL DATA

absorbed power: 1800 W
bowl capacity: 152 oz (4.5 l)

For further information, see the rating plate on the appliance.

IF THE DEEP FRYER HAS A CORD WITH MAGNETIC CONNECTOR

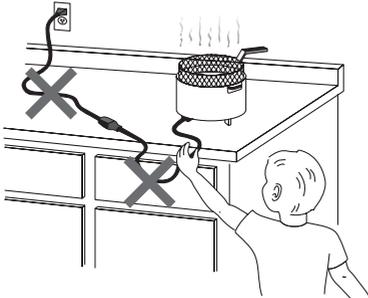
First, connect the magnetic connector to the appliance as shown in figure 8, making sure the protruding part of the connector (X) is correctly inserted into the corresponding outlet on the appliance. Then plug the cord into the outlet.

Warning

Never leave the appliance plugged into the outlet if the magnetic connector is not fitted to the deep fryer, figure 9. If the magnetic connector does not remain in place, check that it has been inserted correctly, (see figure 8). If the problem persists, contact an authorized service center. When the appliance is in operation, always leave free space around the magnetic connector to prevent it from becoming detached. Use type MC-316 cords provided by a De'Longhi authorized service center only.

IMPORTANT SAFEGUARD

A DEEP FRYER FALLING FROM A HIGH PLACE MAY CAUSE SERIOUS BURNS. NEVER LEAVE THE CORD HANGING FROM THE EDGE OF THE SURFACE THE DEEP FRYER IS RESTING ON WHERE IT COULD BE GRASPED BY A CHILD OR GET IN THE WAY OF THE USER. DO NOT USE EXTENSION CORDS.



KEEP OUT OF REACH OF CHILDREN

DESCRIPTION OF THE APPLIANCE

- A. Display
- B. “-/ +” buttons to increase/decrease time and temperature
- C. MODE button to select time/temperature modes
- D. START/STOP button
- E. Red POWER on light
- F. Green “at temperature” READY light
- G. LF button to melt the lard + counter reset
- H. Safety micro-switch
- I. Basket with folding handle

- J. Maximum food quantity indicator
- K. Removable bowl
- L. Oil MIN-MAX levels
- M. Basket support
- N. Slot for fitting the control unit
- O. Handles
- P. Casing
- Q. Oil drain tap (if fitted)
- R. Oil drain tap cover (if fitted)
- S. Cover with handle
- T. Filter (if present)
- U. Viewing window (if present)
- V. Electrical heating element
- W. Thermal safety device reset
- Z. Filter oil

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 tooth pick or similar, delicately press the safety device reset button (W) marked RESET (see Fig. 1). If the appliance does not start operating again, contact a service centre authorised by the manufacturer.

OPERATING INSTRUCTIONS

Before using the deep fryer for the first time, carefully clean, using warm water and dishwashing detergent, the basket, the bowl and the cover. 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 (H) will prevent the appliance from operating unless the control unit is correctly positioned (N).

FILLING WITH OIL OR FAT

- Hook the handle as shown in fig. 10. Be careful to fix well the handle with the basket.
- Turn the folding handle of the basket until it locks into place (pos. 2, Fig. 2). Remove the basket (I) by lifting it upwards.
- Before pouring the oil, make sure that the oil drain tap (Q) is well-shut.
- If oil is used, pour it into the bowl (K) until reaching the maximum level indicated (see fig. 3). Never exceed this limit, as oil may overflow from the container. The level of oil must always be between the maximum and minimum

limits (L). For best results, use good quality peanut oil.

PREHEATING

- Place the food to be fried in the basket (I), without exceeding the maximum level indicated on the basket (fig. 6). Check that the handle of the basket is correctly positioned (pos. 2 in Fig. 2).
- Connect to the mains supply. Both lights (E) and (F) come on.

PROGRAMMING THE DEEP FRYER

Use the “-/+” buttons (B) to set the temperature from 248°F to 374°F (120°C to 190°C). Pressing the button once increases or decreases the temperature by 9°F (5°C).

Use the MODE (C) button to access the temperature or time settings. Use the “-/+” buttons (B) to adjust cooking time from 0 to 60 minutes. Pressing the button once increases or decreases time by 30 seconds. After setting the temperature and time, press the START/STOP button (D) (if the time has not been set, the deep fryer will not begin the heating process). The deep fryer begins the heating process. The red light (E) comes on. During this process, you can still modify temperature and cooking time using the “-/+” buttons (B) and the MODE (C) button to modify the selection.

When the appliance reaches the set temperature, the green light (F) comes on, the red light (E) goes off and the deep fryer emits two “beeps”.

STARTING FRYING

- As soon as the green indicator light (F) comes on, lower the basket (I) into the oil very slowly to avoid the hot oil splashing or overflowing.
- Close the cover.
- Press the START/STOP button (D). The display (A) shows a countdown of the remaining cooking time. During this process, you can still modify temperature and cooking time using the “-/+” buttons (B) and the MODE (C) button. At the end of the countdown the deep fryer emits three beeps. Green lights (F) go off. The temperature returns to the value set previously. If the START/STOP button (D) is not pressed, the appliance does not begin the countdown and after 30 minutes the preset settings are restored.
- A significant amount of steam will be released. This is completely normal.
- It is normal for steam to be given off from the cover and condensation to drip from the edge of the cover.
- To avoid burns, never put your hands above the cover filter or deep fryer itself while in use. Before opening the cover, lift it slightly to allow steam to escape from one side.

END OF FRYING

- At the end of the cooking time, the deep fryer emits three “beeps”. Lift the basket (I) and check that the food has been cooked to the required colour.
- Unplug from the outlet:
- Drain excess oil by hooking the basket (I) to the support (M) on the bowl.
- Note: If cooking requires two phases or more than one cooking cycle is to be performed, at the end of the first phase, hook the basket (I) to the support on the bowl (M) and wait for the light to go out. Then slowly lower the basket (I) into the oil again.

“OIL COUNTER” FUNCTION

This function monitors the length of time the oil has been used and automatically indicates when it should be replaced. After about 5 hours of operation, “OIL” is displayed and the appliance emits a beep. The intermittent message is displayed at three minute intervals. Replace the oil and reset the device by holding the “counter reset” button (G) down for at least 3 seconds. When the appliance is reset, it emits a beep. The appliance is now ready for the new oil countdown.

N.B.:

- When “OIL” is displayed, this does not prevent normal operation of the appliance.
- The life of the oil depends on what foods are being fried. For example, coating with bread crumbs accelerates deterioration of the frying oil. In this case, you are recommended to replace it before “OIL” is displayed and the appliance emits a beep.
- Use of the Lard Function automatically resets the oil counter.

LARD FUNCTION

This function is useful when you want to use lard instead of oil.

- Before pouring the oil, make sure that the oil drain tap (Q) is well-shut.
- Cut the lard into pieces and place them directly in the bowl (K). You are recommended to use the following quantities: MIN 8 lb (3750 g) - MAX 9 lb (4200 g).
- Set the required temperature and cooking time, then press the button (G). “LF” appears on the display and the deep fryer starts melting the fat and bringing it to a temperature of 284°F (140°C). After about 15 minutes, the lard will be completely melted.
- The temperature now rises to the level set previously.
- As soon as the green light (F) comes on, lower the basket (I) into the melted fat very slowly to avoid it splashing or overflowing.

- Close the cover.
- Press the START/STOP button (D). The display (A) shows a countdown of the remaining cooking time. During this process, you can still modify temperature and cooking time using the “-/+” buttons (B) and the MODE (C) button. At the end of the countdown the deep fryer emits three beeps. Green lights (F) go off. The temperature returns to the value set previously. If the START/STOP button (D) is not pressed, the appliance does not begin the countdown and after 30 minutes the preset settings are restored.
- A significant amount of steam will be released. This is completely normal.
- During frying, it is normal for steam to escape from the cover and condensate to drip from the edge.
- To avoid burns, never put your hands above the cover filter or deep fryer itself while in use. Before opening the cover, lift it slightly to allow steam to escape from one side.

N.B.: Use of the “lard function” automatically resets the oil counter.

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 with any deep fryer, the oil or fat deteriorates after being heated a number of times! Therefore, even if used correctly, it should be completely changed on a regular basis.

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 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		Max. quantity		Temperature		Cooking time (min)
		gr	lb	°C	°F	
Fresh potato chips	Half portion	800	1.8	174	347	9-12
	Whole portion	1300	3	174	347	13-17
Fish	Sardines	600	1.3	140	284	10-12
	Shrimp	600	1.3	140	284	8-10
	Sole	500	1.1	140	284	6-8
Meat	Pork cutlets	500	1.1	163	329	8-9
	Chicken cutlets	500	1.1	163	329	8-10
	Meatballs	700	1.5	163	329	8-10
Vegetables	Artichokes	400	0.9	152	302	15-17
	Cauliflower	600	1.3	152	302	10-11
	Mushrooms	500	1.1	152	302	8-10
	Eggplant	200	0.4	152	302	9-11
	Zucchini	500	1.1	152	302	13-15

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.

Frozen foods are often covered with a layer of ice; this ice should be removed before cooking.

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	Max. quantity		Temperature		Cooking time (min)
	gr	lb	°C	°F	
Precooked frozen fries	600	1.3	180	356	9-11
Potato croquettes	600	1.3	180	356	9-11
Fish fillets	500	1.1	180	356	7-8
Chicken cutlets (3)	300	0.6	180	356	5-6

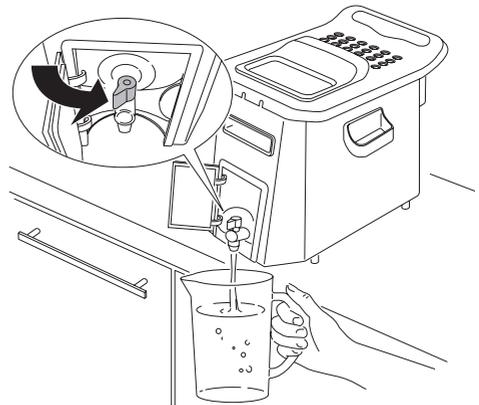
MODELS FITTED WITH OIL DRAIN TAP

CAUTION: to avoid the risk of burns, do not drain the oil or fat while hot.

Proceed as follows:

1. Remove the basket.
2. Open the cover (R).
3. Open the tap (Q) by turning it anticlockwise.
4. Run the liquid into a container (see the figure below), making sure it doesn't overflow.
5. Remove any deposits from the bowl using a sponge or tissue paper.
6. Close the tap by turning it clockwise.
7. Close the cover (R). It is good practice to separate the oil or fat used for frying fish from that used for frying other food.
8. If lard or fat is used, make sure it does not cool down too much, otherwise it will solidify.

N.B.: the bowl is fitted with a removable filter (Z) which retains coarse frying residues. After emptying the oil from the bowl completely, remove the filter by pulling as shown in the figure 7. Wash with washing up liquid then replace in the appliance.



CLEANING

Before cleaning, make sure the appliance is unplugged from the mains. Never immerse the deep fryer in water and never place it under running tap water (see fig. 4). If water leaks into the control unit it could cause electric shock. Check that the oil has cooled down, then remove the control unit and drain the oil. Remove residues from the removable bowl using a sponge or absorbent paper. Apart from the control unit, power cable and heating element, all other parts are dishwasher safe (see fig.5). Never use abrasive pads as they would ruin the deep fryer. After cleaning, carefully dry all parts to prevent splashes of hot oil during operation.

TROUBLESHOOTING

Problem	Cause	How to solve
Power cord does not stay on the product	Wrong side	Try to rotate the plug as fig. 8
Product does not turn on	Plug not inserted	Insert the plug as shown on fig. 8
	The control panel is not insert well	Fully insert the control panel
	Product work without oil or has been covered	Press the button 'RESET' as shown at fig. 1
Product does not start the frying process	Time did not set up	Set up the timer as mention on page 7