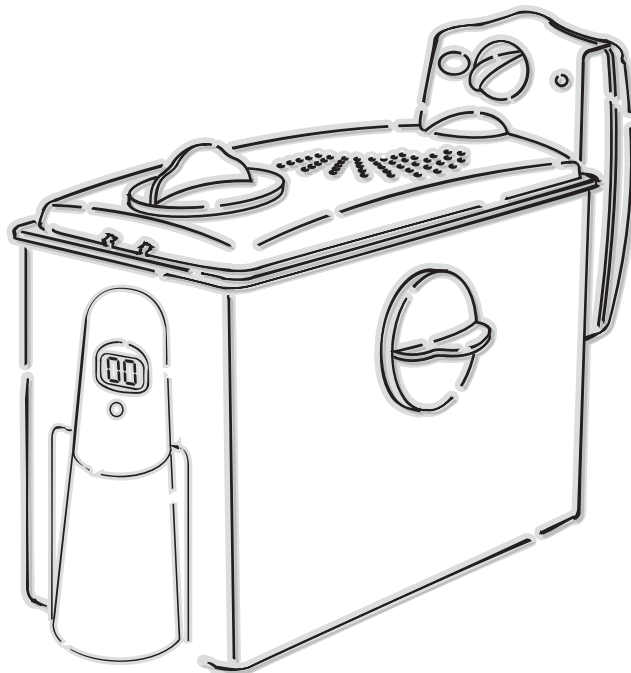


instructions

DeLonghi



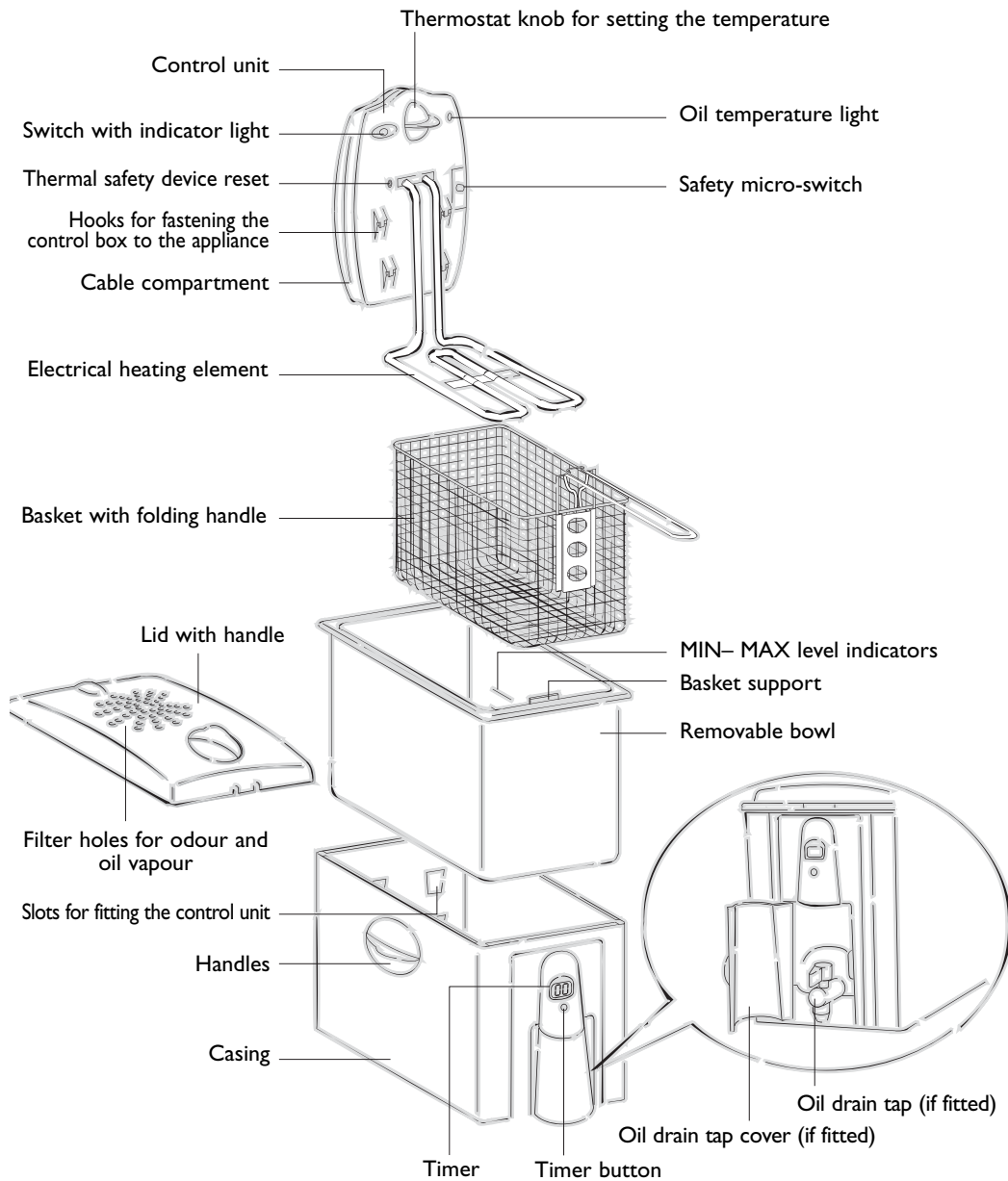
Electric Deep Fryer F455 CZ



Living innovation

Description of appliance

The following terms are used throughout the instruction manual



Thank you for choosing this deep 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.

Installation

- Before use, check that the appliance has not been damaged during transport.
- Remove the appliance from the packaging, including any p.o.s.
- Before use, check that the power supply voltage corresponds to the value shown on the appliance rating plate. The appliance must always be connected to a well earthed socket rated at 10A minimum. The manufacturer is not liable for damage caused by inadequate earthing of the appliance.
- Before using the deep fryer for the first time, carefully clean the basket, the bowl, the casing and the lid, using warm water and dish-washing detergent. 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 not allow the appliance to be operated if the control unit is not correctly positioned in the casing.
- Place the fryer on a flat work surface at a safe distance from taps and sinks.
- The deep fryer is now ready for use.

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

Using the fryer

- Remove the lid lifting it by the handle. Turn the folding handle of the basket until it locks into place (pos. 2, Fig. 2). Remove the basket by lifting it upwards.
 - Remove the length of cable required to connect the appliance to the mains, from the cable compartment (see Fig. 3).
 - Pour 4 litres of oil into the bowl until reaching the maximum level indicated (see Fig. 4). For best results, use good quality oil. Avoid mixing different types of oil.
- If using lumps of solid fat, cut them into small pieces so that the deep

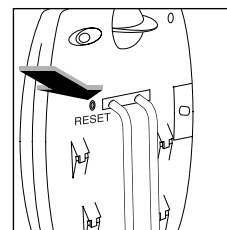


fig. 1

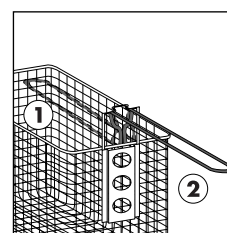


fig. 2

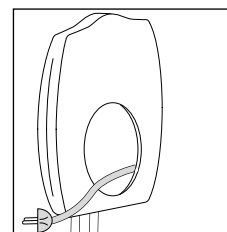


fig. 3

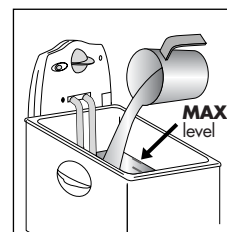


fig. 4

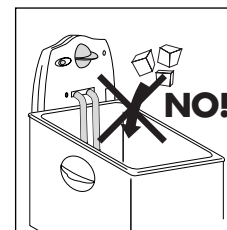


fig. 5

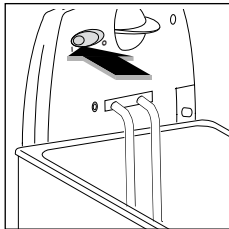


fig. 6

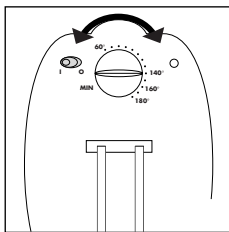


fig. 7

fryer does not heat up in the first few minutes without an even covering of fat (see fig. 5).

Warning:

the level of oil must always be between the maximum and minimum levels (max. 4 lt. - min. 2,850 lt.) as indicated on the inside of the bowl. Never exceed this limit, as oil may overflow from the bowl. Do not use the deep fryer when the level of oil is below the 'min' mark as this may trip the thermal safety device (see thermal safety device paragraph to reset the device).

- Place the lid on the fryer

Pre-heating

- Move the switch to position I (see Fig. 6). The light on the switch will be lit.
- Place the food to be fried in the basket, without overfilling (max 1.3 kg of fresh potatoes). When frying ensure the food is evenly distributed in the basket. If cooking from frozen remove as much ice as possible by shaking the basket before placing it in the oil (see Frying Frozen Foods paragraph). Check that the handle of the basket is correctly positioned (pos. 2 in Fig. 2).
- Turn the thermostat knob (see Fig. 7) to the required temperature (see cooking table).
- When the set temperature is reached, the temperature light will go out.

Frying

- As soon as the temperature light goes out remove the lid and place the basket into the oil, lowering it very slowly to prevent the hot oil from spraying or overflowing. Replace the lid.
- *It is completely normal for a significant quantity of hot steam to be released after placing the basket in the fryer and for condensation to drip from the edge of the lid.*
- To avoid the risk of burns, never place your hands above the filter on the lid or above the deep fryer when frying. Before removing the lid completely lift the lid slowly to release steam from the side.

After frying

- When the set cooking time has elapsed, remove the lid slowly, lift the basket and make sure the food has reached the required colour.
- If the food is completely cooked, turn the appliance off by moving the thermostat knob to the "MIN" position, until it clicks.
- Turn off the switch. The light on the switch will go out.
- Allow the excess oil to drain by hooking the basket onto the support in the bowl.
- N.B. When cooking in two phases (eg. potatoes) or if more food

needs to be cooked, at the end of the first phase hook the basket onto the basket support and wait for the light to go off again. Then slowly place the basket in the oil a second time.

Filtering the oil or fat

Before performing cleaning or maintenance operations, turn the machine off, allow it to cool down and unplug from the mains socket. This procedure should be carried out each time you have finished frying, especially when the food has been coated in crumbs or flour. The food particles tend to burn if they remain in the liquid, thus causing much quicker deterioration of the oil or fat.

Check that the oil is cool enough (wait around two hours). Move the deep fryer towards the edge of the work surface. To prevent the appliance from falling while filtering the oil, make sure that the feet always remain on the work surface.

Models fitted with oil drain tap (if fitted)

Proceed as follows:

1. Remove the basket and lid.
2. Open the oil tapcover.
3. Open the tap by turning it anticlockwise.
4. Run the liquid into a container (see figure 8), 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.

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.

Cleaning

Before cleaning, always unplug the appliance from the electrical socket.

Never immerse the deep fryer in water or under running tap water (see Fig. 9). The infiltration of water into the control unit may cause electrical shocks and short circuiting.

Check that the oil has cooled down, and then remove the control unit and drain the oil as previously described in the paragraph "filtering the oil or fat". In the models without the oil drain tap, remove the bowl and empty it by tilting it. 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 warm water and dishwashing detergent.

Never use abrasive sponges, as this may damage the deep fryer.

When this procedure has been completed, carefully dry all parts thoroughly. This will prevent hot splashes of oil.

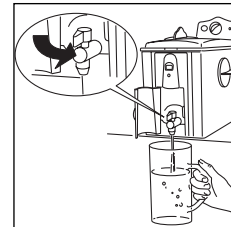


fig. 8

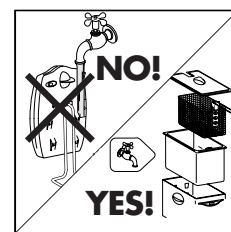


fig. 9

Cooking hints

Changing the oil or fat

The oil or fat must never fall below the minimum level, when this occurs top up with new oil. It is advisable to change the oil regularly to maintain the quality and taste of the food. The length of time the oil or fat will last depends on what is fried.

For example, the oil must be changed more often if food coated in breadcrumbs is fried frequently.

Oil deteriorates if constantly reheated, we advise that the oil be completely changed every 5/8 times or in the following circumstances:

- unpleasant odours
- smoke when frying
- the oil becomes dark in colour

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 being fried must only be immersed when the oil has reached the right temperature, i.e. when the indicator light switches off.
- Too much food in the basket lowers the temperature of the oil quickly, resulting in unevenly fried and greasy food.
- Check that the food is sliced thinly and of even thickness, food which is too thick cooks badly on the inside, despite looking cooked, 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 damp food becomes soggy after cooking (especially potatoes). Food with a high water content (fish, meat, vegetables) should be coated in crumbs or flour, ensuring that any excess breadcrumbs or flour is removed before immersing it in the oil.

Frying non-frozen food

Type of food		Maximum quantity	Temperature °C	Time in minutes
CHIPS	half portion	700g	190	1st phase 8-10 2nd phase 1-2
	full portion	1300g	190	1st phase 11-13 2nd phase 2-4
FISH	Scampi tails	600g	140	10-12
	Squid	600g	140	9-11
	Sole (3)	500g	140	6-8
	Sardines	600g	140	10-12
	Prawns	600g	140	8-10
MEAT	Pork cutlets	500g	160	8-9
	Chicken cutlets	500g	160	8-10
	Meat balls	700g	160	8-10
VEGETABLES	Artichokes	400g	150	15-17
	Cauliflower	600g	150	10-11
	Mushrooms	500g	150	8-10
	Aubergines	200g	150	9-11
	Courgettes	500g	150	13-15

Please remember that the cooking times and temperatures are approximate, and must be adjusted according to the quantity of food and personal tastes.

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 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.
Place the fryer lid on the fryer 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 being fried and according to the temperature recommended by the frozen food producer.

Type of food		Maximum quantity	Temperature °C	Time in minutes
CHIPS		600 g	180	9 - 11
POTATO CROQUETTES		700 g	180	9 - 11
FISH	Fish-fingers	500 g	180	7 - 8
	Fish fillets	500 g	180	6 - 7
MEAT	Chicken cutlets	300 g	180	5 - 6

Problem solving

FAULT	CAUSE	REMEDY
Unpleasant odors	The anti-odour filter is saturated. The oil has deteriorated. The cooking liquid is unsuitable.	Replace the filters. Replace the oil or fat. Use 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 overloaded	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 overloaded.	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).

Safety warnings

- Carefully read this instruction booklet before installing and operating the appliance. This is the only way to ensure the best results and maximum safety for the user.
- 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.
- 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. if the appliance has been dropped).
- Before use, check that the power supply voltage corresponds to the value shown on the appliance rating plate.
- Only connect the appliance to electrical sockets with a minimum rating of 10A and that are properly earthed. (If the socket and the plug on the appliance are incompatible, have a professionally qualified technician replace the socket with a more suitable one).
- Do not remove the plug by tugging the power cable: always use the plug itself.
- Do not place the appliance near sources of heat.
- The power cable must not be placed near or against the hot parts of the appliance, sources of heat or sharp edges.
- Do not immerse the deep fryer in water. The infiltration of water may cause electric shocks.
- During operation the appliance is hot. **DO NOT LEAVE THE APPLIANCE WITHIN THE REACH OF CHILDREN.**
- Hot oil can cause serious burns. Do not move the deep fryer when the oil is hot.
- To move the appliance, use the special lifting handles. (Never lift the appliance using the basket handle).
- When the deep fryer is in operation, touch handles and knobs only as other parts could become extremely hot.
- 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 and stops it from working. In this case, contact our nearest authorised service centre to replace the device.
- Always respect the MIN and MAX levels indicated inside the removable container.
- The safety micro-switch ensures that the heating element operates only if the control unit is correctly positioned.
- If the deep fryer leaks oil, contact the technical service centre or personnel authorised by the manufacturer.
- Before using the deep fryer for the first time, carefully clean, using warm water and dishwashing detergent, the bowl, the basket and the lid.
- The materials and objects likely to come into contact with foodstuffs conform to EEC Directive.
- When used for the first time, the appliance may release some smoke. This is normal and disappears in a few minutes. The room must be ventilated.
- Children and incapable persons must not use this appliance without careful supervision.
- Children should not be allowed to play with this 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 blanket. Never use water to extinguish the flames.
- When removing the bowl, always wait for the oil or fat to cool completely.
- Do not allow the cord to hang over the edge of the work surface where it may be grabbed by children or become entangled with the user. Do not use extension cords.
- If the power cord needs to be replaced, only use a H05VVF cable with three x 1mm² wires. The replacement cord must be in compliance with current safety legislation and must have the same diameter as the original.
- Do not open the tap of oil drain system (if fitted) when the oil is hot.

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.

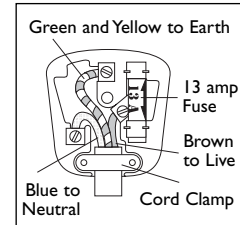
The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

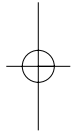
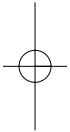
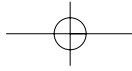
When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. If your electricity supply point has only two pin socket outlets, or if you are in doubt, consult a qualified electrician. Should the mains lead ever 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



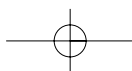


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Electric Deep Fryer F455CZ

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