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# DE'LONGHI D406DZ Owner's Manual

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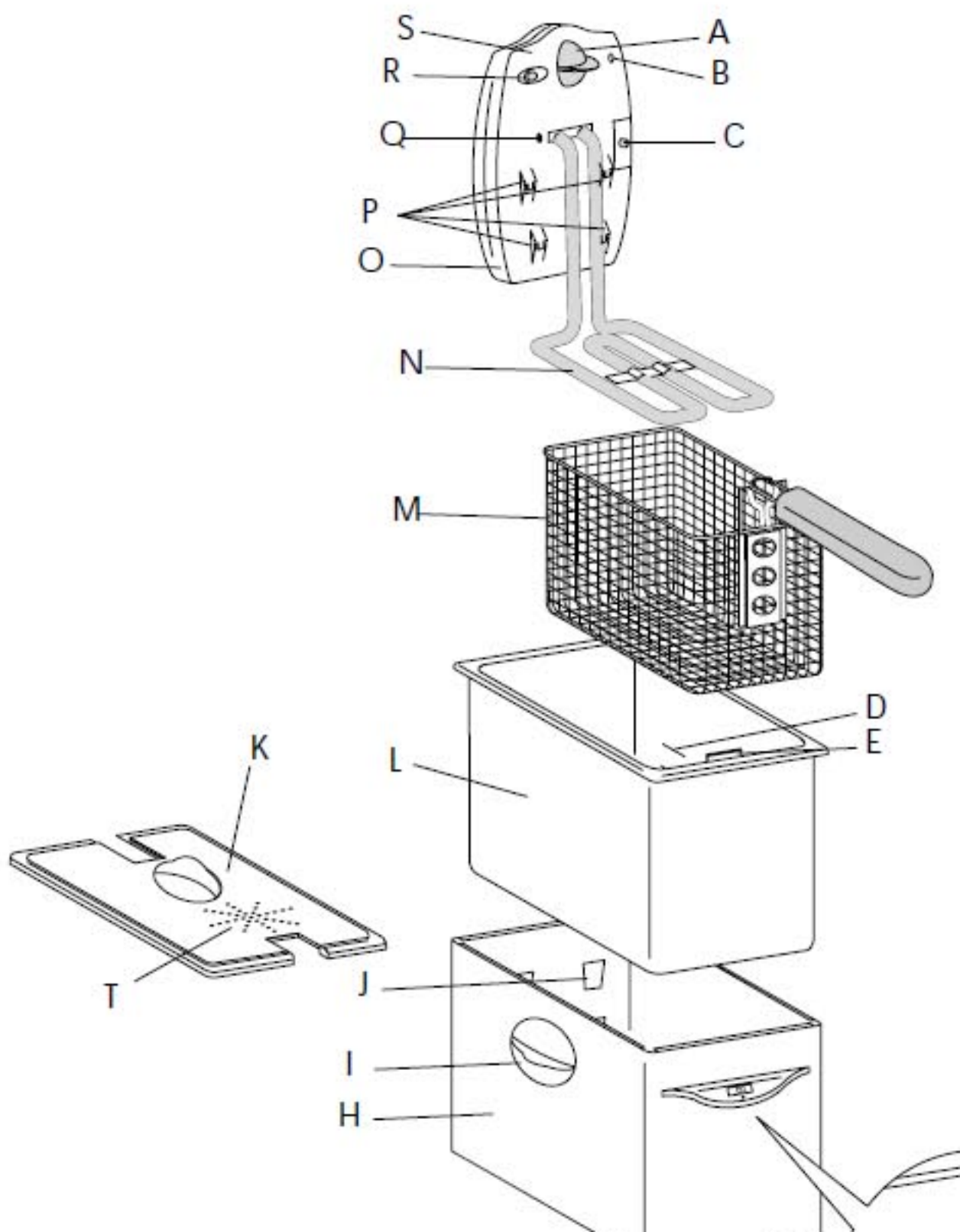
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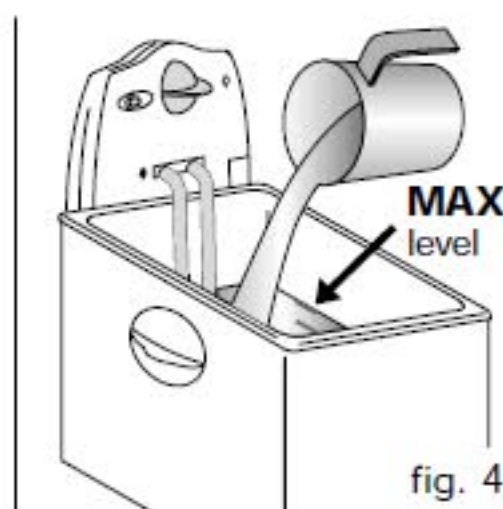
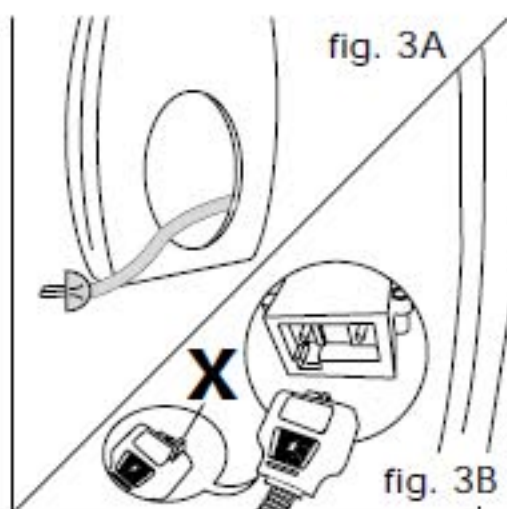
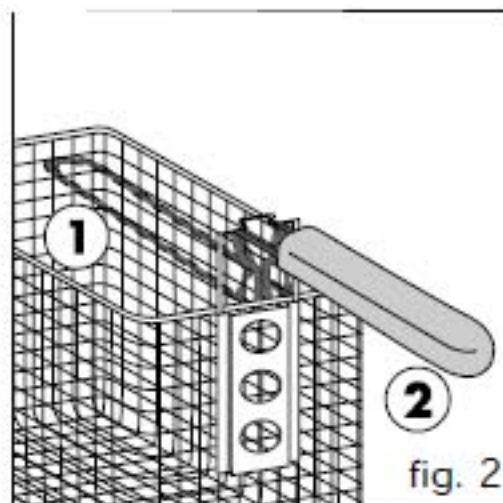
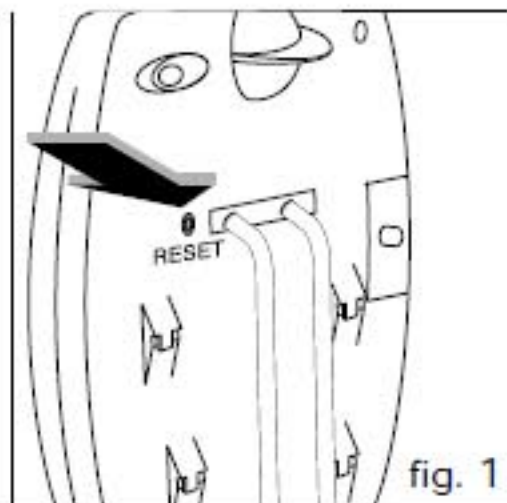
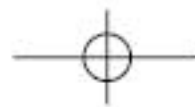


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**OWNER'S INSTRUCTION**  
**MODE D'EMPLOI**  
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**INSTRUÇÕES**









## 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 tools not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over the edge of counter, or touch hot surfaces.
10. Do not place on or near a gas or electric burner or in a heated oven.
11. Extreme caution must be exercised when using any appliance containing hot surfaces.
12. Always attach plug to outlet. Do not plug cord into the wall. Do not turn the thermostat to the "off" position then remove plug from outlet.
13. Do not use appliance if it has been damaged in any manner or used in an unsafe manner.
14. Be sure handle is properly attached to basket and locked in place.

## SAVE THESE INSTRUCTIONS THIS PRODUCT IS FOR HOUSEHOLD USE

### WARNING

- **Do not use the fryer without oil.** 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, basket and lid thoroughly with hot soapy water, carefully dry the pot to maintain its attractive finish.
- Should the fryer leak, contact your nearest authorized service facility for examination, repair or adjustment.
- To assure safe operation, only the recommended utensils must not be inserted into the fryer.
- Children or infirm persons should not be allowed to use this product unsupervised.
- Children should not be allowed to touch the appliance.
- In order to prevent possible electrical shock, do not touch any metal parts of the fryer because they may be hot. Use appropriate gloves.
- It is totally normal that, on the first use, the fryer emits a "new appliance" odor. This odor will aerate the room.
- Before cleaning and when not in use, the power plug is disconnected from the outlet.

### DO NOT USE AN EXTENDED POWER CORD

A short power supply cord is provided for your safety. Risks resulting from being energized are reduced by using the provided power cord.

**DO NOT DRAPE CORD!****KEEP FROM CHILDREN!****WARNI**

SERIOUS HOT-OIL RESULT FROM A FRYER OR CO BEING PULLED OF TERTOP. DO NOT CORD TO HANG OV OF THE COUNTER MAY BE GRABBED OR BECOME ENTA THE USER.

DO NOT USE WITH SION CORD.

**DESCRIPTION OF THE APPLIANCE:**

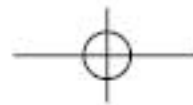
- A. Thermostat knob for setting the temperature
- B. Oil temperature light
- C. Safety micro-switch
- D. MIN- MAX level indicators
- E. Basket support
- F. Timer (not for all models)
- G. Timer button (not for all models)
- H. Casing
- I. Handles
- J. Slots for fitting the control unit
- K. Cover with handle
- L. Removable bowl
- M. Basket with folding handle
- N. Electrical heating element
- O. Cable compartment (not for all models)
- P. Hooks for fastening the control box to the appliance
- Q. Thermal safety device reset
- R. Switch with indicator light

**OPERATING INSTRUCTIONS:**

Before using the deep fryer for clean, using warm water and the basket, the bowl and the power cable and heating element a damp cloth. Check that water control unit and that there is no bottom of the removable bowl. Ca Check that the control unit is deep fryer body. The safety m allow the appliance to be opera is not correctly positioned in the The deep fryer is now ready for

**FILLING WITH OIL OR FAT**

- Remove the cover "K", lifting folding handle of the basket (pos. 2, Fig. 2). Remove the upwards.
- Remove the length of cable



- If lumps of fat are used, cut the lumps into pieces and melt them in another container, then pour the liquefied fat into the deep fryer bowl. **Never melt the fat in the basket or on the deep fryer heating element (see Fig. 5).**
- Close the cover "K".
- If the oil contains food residues on the bottom, these should be removed before heating the oil, to ensure that the oil lasts longer.

### PREHEATING

- Move the switch "R" to position 1 (see Fig. 6). The light on the switch will turn on.
- Place the food to be fried in the basket "M", without overfilling (max 1.3 kg - 3lb of fresh potatoes). Check that the handle of the basket is correctly positioned (pos. 2 in Fig. 2).
- Move the thermostat knob "A" (see Fig. 7) to the required temperature (see cooking table).
- When the set temperature is reached, the light "B" will turn off.

### STARTING FRYING

- As soon as the light goes off, place the basket "M" into the oil, lowering it very slowly to prevent the hot oil from spraying or overflowing.
- A significant amount of steam will be released: this is completely normal.
- It is normal during frying for steam to be released from the cover and condensate to drip from the edge of the cover.
- To avoid the risk of burns, never place your hands above the filter on the cover or above the deep fryer when frying. Before opening the cover completely, open it slowly to release the steam from the side.

### SETTING THE TIMER (IF FEATURED)

Press the button "G"; the display will show "00". Keep the button "G" pressed until the required time is shown on the display. The set time can range from 01 to 99 minutes.

Once the required time has been set, release the button "G". The display will start counting down:

- from 99 to 01 minutes, the display will count down minute by minute;

- Unscrew the two screws that
- Lever open the hatch using a
- Open the hatch on the rear o
- the battery with another of th
- the timer, perform the same o

When either replacing or disposing of the battery must be removed and disposed of according to the laws in force, in that it may contain

### END OF FRYING TIME

- When the set cooking time has elapsed, the light "M" and check that the food has reached the required colour.
- If the food is completely cooked, turn off by moving the thermostat knob to the "off" position, until it clicks.
- Turn off the switch "R". The light "B" will turn on.
- Allow the excess oil to drain from the basket "M" onto the support "E" on the deep fryer. Do not leave the basket too long in this position, as this will make the fried food less crisp.
- N.B. When cooking in two batches, the second batch needs to be cooked, at the end of the first batch, the basket "M" onto the basket "E" and wait for the light to go off again. Then place the basket "M" in the oil a second time.

### COOKING HINTS

#### HOW LONG THE OIL OR FAT LASTS

The level of oil or fat must never be allowed to fall. Every now and then it must be changed. The life of the oil or fat depends on the amount of food fried. Food coated in breadcrumb will use the oil more than simple frying. The oil deteriorates after being used several times! Therefore, even if used for simple frying, the oil must be completely changed after 8-10 days.

#### CORRECT FRYING

Fresh potatoes must be washed and thoroughly dried, to prevent them from becoming soggy and ensure they are crisp after frying. The recommended temperature



fectly 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 should be crumbed before frying to avoid excess flour or breadcrumbs being immersed in the oil. Do not fry potatoes more than

## FRYING NON-FROZEN FOOD

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	
		gr	lb	°C	°F
Fresh potato chips	Half portion	800	1,8	170	340
	Full portion	1300	3	170	340
Fish	Calamari	600	1,3	140	280
	Canestrelli	600	1,3	140	280
	Sardines	600	1,3	140	280
	Prawns	600	1,3	140	280
	Tongue-fish	500	1,1	140	280
Meat	Pork cutlets	500	1,1	160	320
	Chicken cutlets	500	1,1	160	320
	Meatballs	700	1,5	160	320
Vegetables	Artichokes	400	0,9	150	300
	Cauliflower	600	1,3	150	300
	Mushrooms	500	1,1	150	300
	Aubergines	200	0,4	150	300
	Courgettes	500	1,1	150	300

## FRYING FROZEN FOODS

Frozen foods are stored at very low temperatures. Consequently, they significantly lower the temperature of the oil used for cooking.

For best results, never exceed the maximum recommended quantity of food when frying. Frozen foods are often covered with a layer of ice; this ice should be removed before cooking. Fry the food 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 oil.

## CLEANING

Before cleaning, make sure that the power plug is disconnected.

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. Remove the deposits from the bowl using a sponge or absorbent paper.

Except for the control unit, power cable and heating ele-

ment, all the other parts can be washed with hot water and dishwashing detergent. Clean the oil filter "T" of the cover (if provided) with a brush. Never use abrasive sponges or brushes on the deep fryer.

When this procedure has been completed, dry all parts, to prevent hot spots or damage during operation.

The control unit can be cleaned with a soft cloth.

## OPERATING FAULTS

FAULT	CAUSE	REMEDY
Bad smell	The oil has deteriorated. The cooking liquid is unsuitable.	Replace the oil or fat. Use a good quality sunflower oil.
The oil overflows	The oil has deteriorated and causes too much foam. You have immersed food which is not sufficiently dry in the hot oil. The basket has been immersed too quickly. The oil level in the deep fryer is over the maximum limit.	Replace the oil or fat. Dry the food well. Immerse it slowly. Reduce the amount of oil in the fryer.
Food does not brown during cooking	Oil temperature is too low. The basket is over loaded	Select a higher temperature. Reduce the amount of food.
The oil does not heat up	The deep fryer has previously been used without oil in the fryer bowl, causing the thermal safety device to break. The magnetic connector is not correctly inserted	Press the safety device reset button. Insert the connector with the correct side. Contact the Service Centre if the problem persists.



## Limited Warranty

**What Does This Warranty Cover?** We warrant each Espresso Coffee Machine to be free from material and workmanship. Our obligation under this warranty is limited to replacement or repair, from our factory or authorized service centers, of any defective part or parts there of other than parts which shall be returned to us, transportation prepaid. This warranty shall apply only if the Espresso Coffee Machine is used in accordance with the factory directions which accompany it.

**How Long Does The Coverage Last?** This warranty runs for one year from the date of purchase, and is only to the original purchaser.

**What Does This Warranty Not Cover?** This warranty does not cover defects or damage of the Espresso Coffee Machine which result from repairs or alterations to the machine outside our factory or authorized service centers. It shall not apply to any Espresso Coffee Machine which has been subject to abuse, misuse, negligence, or accident. Also, consequential and incidental damages resulting from the use of this product or arising out of the 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.  
Park 80, West Plaza One, 4th floor  
Saddle Brook NJ 07663  
Tel. No. 1-800-322-3848

or visit our internet site [www.delonghiusa.com](http://www.delonghiusa.com)

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 agreement with De'Longhi. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you in connection with the sale or use of its Espresso Coffee Machine.

**How Does State Law Apply?** This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

## GARANTIE

Nous garantissons que tous les APPAREILS ELECTRIQUES DE' LONGHI sont exempts de défauts de matériaux et de manufacture. Notre obligation sous cette garantie est limitée au remplacement ou à la réparation gratuite dans notre usine de toutes les pièces défectueuses autre que les pièces endommagées durant le transport, qui nous seront retournées - transport pré-payé - en attendant la livraison à l'acheteur - utilisateur. Cette garantie ne sera applicable que si l'appareil est utilisé selon les instructions du fabricant qui accompagnent l'appareil, et sur courant alternatif. Cette garantie remplace toutes les autres garanties et représentations, exprimées ou implicites, et toute autre obligation ou responsabilité de notre part. Nous n'autorisons aucune autre pe