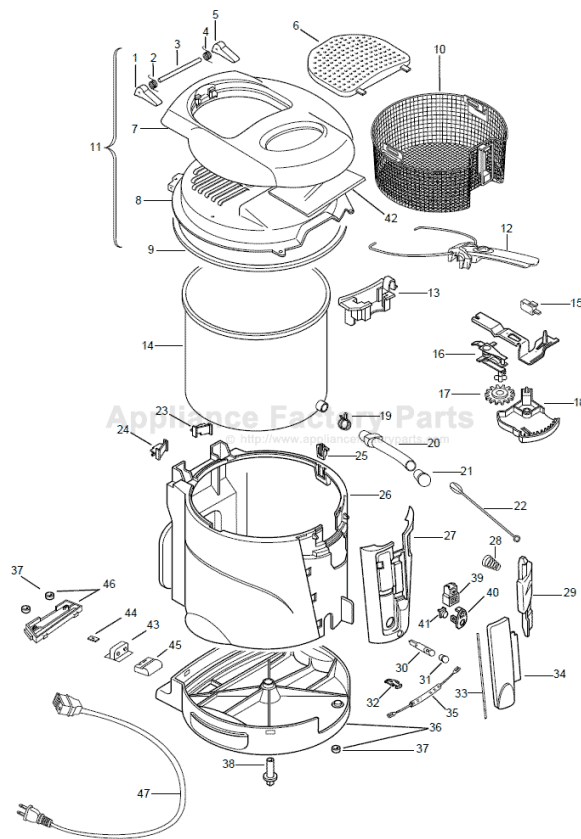


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DE'LONGHI D685-UX Owner's Manual

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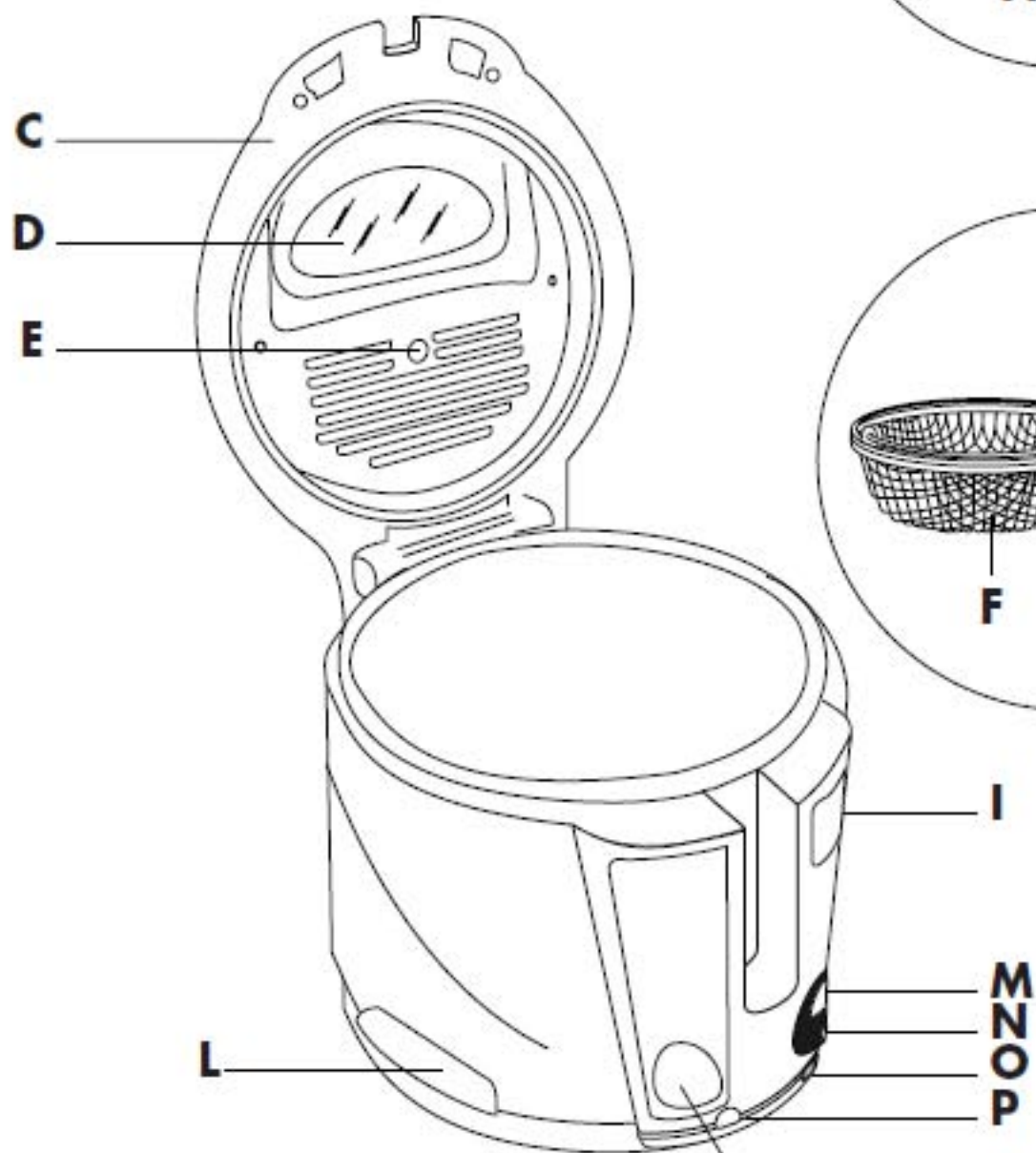
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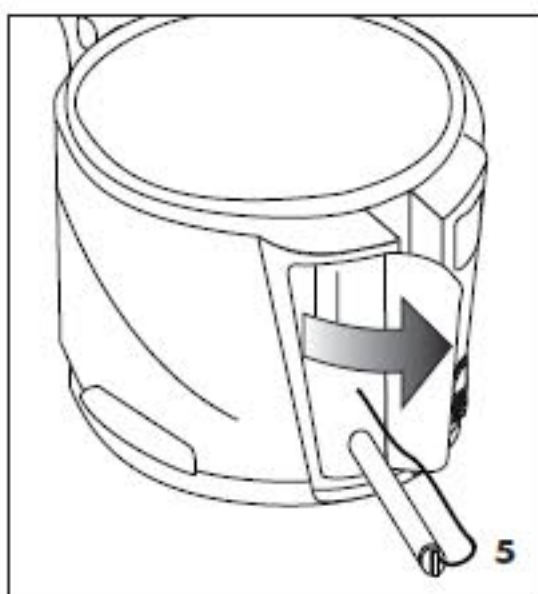
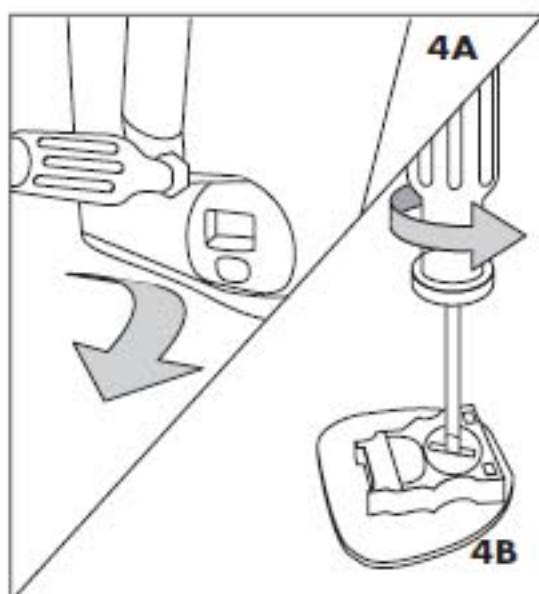
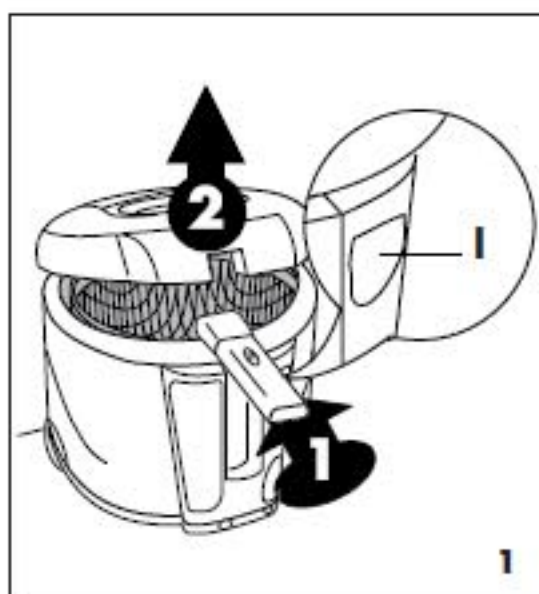
----- Manual continues below -----

A decorative graphic on the left side of the page, featuring a vertical grey bar with several overlapping white circles of varying sizes and positions, creating a modern, abstract design.

ELECTRIC DEEP FRYER
FRITEUSE ELECTRIQUE
FREIDORA ELECTRICA
FRITADEIRA ELECTRICA









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 attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over the edge of a counter, or touch hot surfaces.
10. Do not place on or near a gas burner or in a heated area.
11. Extreme caution must be exercised when using any appliance containing hot surfaces.
12. Always attach plug to the wall outlet before turning the thermostat to the desired setting, then remove plug from the outlet after use.
13. Do not use appliance for anything other than its intended use.
14. Be sure handle is properly secured in the basket and locked in place according to assembly instructions.

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

- Should the fryer leak, contact your local Service Center or authorized dealer for assistance.
- To assure safe operation, all accessories and utensils must not be inserted into the fryer.
- Children or infirm persons should not be allowed to use this product.
- Children should not be allowed to clean this appliance.
- During use and when the fryer is open, the compartment inspection





DESCRIPTION OF THE APPLIANCE (pag. 2)

- | | |
|---|--|
| <ul style="list-style-type: none"> A Filter cap fastening hook B Anti-odour filter cap C Lid D Inspection window (if provided) E Filter inspection opening F Basket G Handle slider H Basket handle I Lid opening button | <ul style="list-style-type: none"> L Handle for lifting appliance M Minute timer (if supplied) N Minute timer key (if supplied) O Pilot lamp P Sliding thermostat control Q Drainage tube panel (if provided) R Drainage tube "easy clean" (if provided) S Cord holder (if provided) |
|---|--|

WARNING

SERIOUS HOT-OIL BURNS MAY RESULT FROM A DEEP FRYER BEING PULLED OFF A COUNTERTOP. DO NOT ALLOW THE CORD TO HANG OVER THE EDGE OF THE COUNTER WHERE IT MAY BE GRABBED BY CHILDREN OR BECOME ENTANGLED WITH THE USER. DO NOT USE EXTENSION CORD.

**DO NOT D
CORD!**



**KEEP FROM
CHILDREN**

IF YOUR DEEP FRYER IS SUPPLIED WITH A CORD SET WITH MAGNETIC CONNECTOR:

First fit the magnetic connector to the appliance, as seen in Figure 13, making sure that the protruding part of the connector "X" is correctly inserted in the corresponding slot on the appliance, and then plug the cable into the power outlet.

Warning

Never leave the appliance plugged into the power outlet if the magnetic connector is not fitted to the deep fryer, Figure 14.

If the magnetic connector does not fit, check that it has been inserted correctly. If the problem persists, contact the service centre.

When the appliance is powered on, leave free space around the magnetic connector to prevent it from becoming detached. Only use a type TA-35PA cord set. For more information, contact your authorised service centre.





OPERATING INSTRUCTIONS

FILLING THE BOWL

- Raise the basket into its upper position by lifting upwards on the handle (Fig. 1).
- Push on the I button (Fig. 1) and open the lid.
- Remove the basket by pulling it up (Fig. 2).
The cover must **ALWAYS** be closed whenever the basket is raised or lowered.
- Pour 2 lt. of oil into the bowl (or approx. 1,8 kg./3,6 lb fat).

The level of oil in the bowl must always be between the minimum and maximum marks.

The maximum level mark should never be exceeded.

For best results use a good peanut seed oil. Olive oil is optimal due to its slower degradation, but prolonged use accentuates its flavour. Above all, avoid mixing different oils.

If using blocks of solid fat, cut into small pieces to avoid fryer heating dry in the first few minutes.

The temperature must be set to 150°C/300°F until the fat has melted completely. The required temperature can then be set.

Melt solid fat directly in pot. Only when completely melted, should the basket be lowered.

PRE-HEATING

1. Place the food to be fried in the basket. Do not overfill the basket (maximum 1 kg/2lb of fresh potatoes).
2. Replace the basket in the bowl in the raised position and close lid by lightly pushing down until catch snaps shut.
3. Set the sliding thermostat control (P) (fig. 3) to the desired temperature (see enclosed table). When the selected temperature is reached, the control light will switch off.

- When basket is lowered the inspection window immediately become steam up. It will clear gradually as the fat heats. For models with viewing glass door with a little oil on the glass to prevent the accumulation of steam to improve visibility.
- **Never move the appliance when it is hot.**
- **To move the appliance use the lifting handles (L). (Never lift by the handles.)**

IN THE MODELS FITTED WITH A MINUTE TIMER

1. Set the cooking time by pressing the "M" button. "M" will show the minutes.
2. The figures will begin to flash. Afterwards, signifying that the timer is set. The last minute will be 00.
3. In the event of error, the timer will not be set by keeping the button pressed for more than 2 seconds. The display will flash and repeat as for point 1 (above).
4. The minute timer will show time with two series of beeps of 2 seconds. In order to switch off the timer, you only need press minute timer button.

WARNING: the minute timer will switch the appliance off.

Replacing the minute timer battery

- Remove the minute timer battery cover by prying it from the upper surface.
- Turn the battery cover (fig. 4) in an anticlockwise direction.
- Replace the battery with a new one.





until the switch is heard to click off. Leave the contents to drip for a moment and then open the lid and remove the basket without shaking it too vigorously.

For two-stage frying (e.g. potatoes), lift the basket at the end of the first stage, wait for the indicator light to go off and then lower the basket into the oil a second time (see enclosed table).

FILTERING OF OIL OR FAT

It is advisable to filter the oil or fat after frying in order to remove any food particles, especially if the food is coated in breadcrumbs or flour. Food particles remaining in the oil tend to burn, which causes the oil to deteriorate more quickly.

FOR MODELS FITTED WITH A DRAINAGE TUBE

Proceed as follows:

1. Raise the lid of the fryer and remove the basket. **Check that the oil is sufficiently cool** (about 2 hours).
2. Open the panel (Q) and remove the drainage tube (R) as shown in fig. 5.
3. Remove the cap (fig. 6). Take care to pinch the end of the tube with two fingers so that the oil does not drain until the tube has been placed in a receptacle.
4. Drain the oil into a suitable receptacle (fig. 6)
5. Use a sponge or a paper kitchen towel to remove any deposits from the bowl.
6. Replace the drainage tube in its compartment. **Do not forget to replace the cap.**
7. Place the filter supplied with the appliance in the bottom of the basket (fig. 7). Spare filters can be obtained from your dealer or from our service centres.
8. Pour the oil very slowly into the basket, ensuring that it does not overflow from the filter (fig. 8).

Note: After filtering the oil, it can be left in the fryer. However, should a long period of time pass between one frying and the next, it is advisable to store the oil in a closed container, not exposed to direct light in order to avoid its deteriora-

CHANGING THE ANTI-ODOUR FILTERS

With time the odour-eater filters lose their effectiveness. A change is visible through hole (E) on the filter. The filter needs to be changed. To change the plastic filter cover (fig. 11) by pushing in arrow 1, then raise it in the direction of arrow 2. Replace the filters.

Note: The white filter must be inserted on top. The filter cover must be placed on the filter (fig. 12).

CLEANING

Before cleaning, always remove the fryer from the electrical socket.

• *Never immerse the deep fryer in water under the tap. By getting water into the fryer, you cause short circuiting.*

Do not immerse the lid in water until you have removed the filters.

To clean the boiler pan, proceed as follows:

- **Check that the oil is sufficiently cool** (about 2 hours), then empty out the tank. Wash the tank with hot water and detergent. "Remove any deposit from the tank using a sponge or a paper kitchen towel".
- Wash the tank with hot water and detergent. Wash the tank with hot water and detergent, then rinse.
- We advise regular cleaning of the fryer, being taken to eliminate any deposits.
- The basket can be washed with hot water and detergent.
- After frying, wipe the outside of the fryer with a damp cloth in order to remove any condensation.
- Remove the lid by pushing in arrow "1" (fig. 10) and pull out arrow "2" (fig. 10).
- After washing, dry thoroughly.





COOKING HINTS

HOW LONG THE OIL OR FAT LASTS

When oil goes below minimum level mark, add new oil. It is advisable to remove the oil from time to time in order to preserve not only the quality of its flavour, but also the digestibility of the fried food.

The number of times the oil can be used depends on the type of food you fry. For example, the oil must be changed more often if food coated in breadcrumbs is fried frequently.

We advise that the oil be completely changed every 5/8 times or it should be completely changed in the following circumstances:

- unpleasant odour
- smoke when frying
- becomes dark in colour.

FOR PERFECT FRYING

- **The food to be fried should be added to the oil until the the pilot light goes out.**
- Do not overfill the basket. Too much food lowers the temperature of the oil. The result that the food will be greasy.
- When frying small quantities, the temperature of the oil must be set to the temperature indicated to avoid the food becoming soggy.
- Check that the food is evenly sliced. Thick slices will not be fried evenly. They will look very attractive if the food is evenly sliced, evenly fried at the same time.
- **Be sure to dry the food before frying.** Damp foods - especially vegetables - will be soggy after frying. Foods with a thick coating of fish, meat and vegetables should be dried in breadcrumbs or flour. Remove any excess flour or breadcrumb before frying.

FRYING NON-FROZEN FOOD

Bear in mind that the cooking times and temperatures are approximate and must refer to the amount of food which is to be fried and to personale taste.

Type of food		Max. Quantity	Temperature	
			(°C)	(°F)
Fried potatoes	half portion	1.1 lb / 500 gr	190	370
	whole portion	2.2 lb / 1000 gr	190	370
Fish	Squid	1.1 lb / 500 gr	160	320
	"Canestrelli"	1.1 lb / 500 gr	160	320
	Scampi	1.1 lb / 500 gr	160	320
	Sardines	1.1 lb / 500 gr	170	340
	Baby cuttlefish	1.1 lb / 500 gr	170	340





FRYING FROZEN FOODS

1. 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 don't exceed the maximum quantities set out in the following table.
2. Frozen foods are frequently covered with a coating of ice crystals, which should be removed

before frying. Lower the basket in the oil in order to ensure that the lid is securely closed.

3. To obtain best results, do not exceed the max. quantity of food.

The cooking time shown in this table are approximate, and may vary according to the food and to the cooking temperature recommended on the packet.

Food		Max. quantity	Temperature	
			(°C)	(°F)
Pre-cooked frozen potatoes		0.7 lb / 300 gr (*)	190	370
Potato croquettes		1.1 lb / 500 gr	190	370
Fish	Fish-fingers	0.7 lb / 300 gr	190	370
	Prawns	0.7 lb / 300 gr	190	370
Meat	Chicken cutlets (2)	0.4 lb / 200 gr	190	370

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

TROUBLESHOOTING

Anomaly	Cause	Solution
Unpleasant odours	Anti-odour filter saturated The oil or fat has deteriorated The oil or fat is not suitable	Change the filter Change the oil or fat Use a different oil or fat
The oil overflows	The basket has been lowered too quickly into the oil	Lower the basket more slowly



Limited Warranty

What Does This Warranty Cover? We warrant each appliance to be free from defects in material and obligation under this warranty is limited to replacement or repair, free of charge at our factory or authorized service centers, of any defective part or parts thereof other than parts damaged in transit, which shall be returned to the factory at the original purchaser's expense. This warranty shall apply only if the appliance is used in accordance with the factory instructions that accompany it, and on an Alternating Current (AC) circuit.

How Long Does The Coverage Last? This warranty runs for one year from the date of delivery and is void if the appliance is not purchased by the original purchaser.

What Does This Warranty Not Cover? This warranty does not cover defects or damage of the appliance resulting from repairs or alterations to the machine outside our factory or authorized service centers, nor shall we be responsible for any appliance which has been subject to abuse, misuse, negligence or accidents. Also, consequential damages resulting from the use of this product or arising out of any breach of contract or breach of this warranty are excluded and 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 N.J. 07663

or call Service Tel. No. 1-800-322-3848

www.delonghiusa.com

The above warranty is in lieu of all other express warranties and representations; All implied warranties are excluded to the extent that they conflict with the applicable warranty period set forth above. This limitation does apply if you enter into an extended warranty program with De'Longhi. Some states do not allow limitations on how long an implied warranty lasts, so the above exclusion may not apply to you. This warranty is given with the sale or use of its appliance.

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.

