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**OWNER'S INSTRUCTION  
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INSTRUCCIONES  
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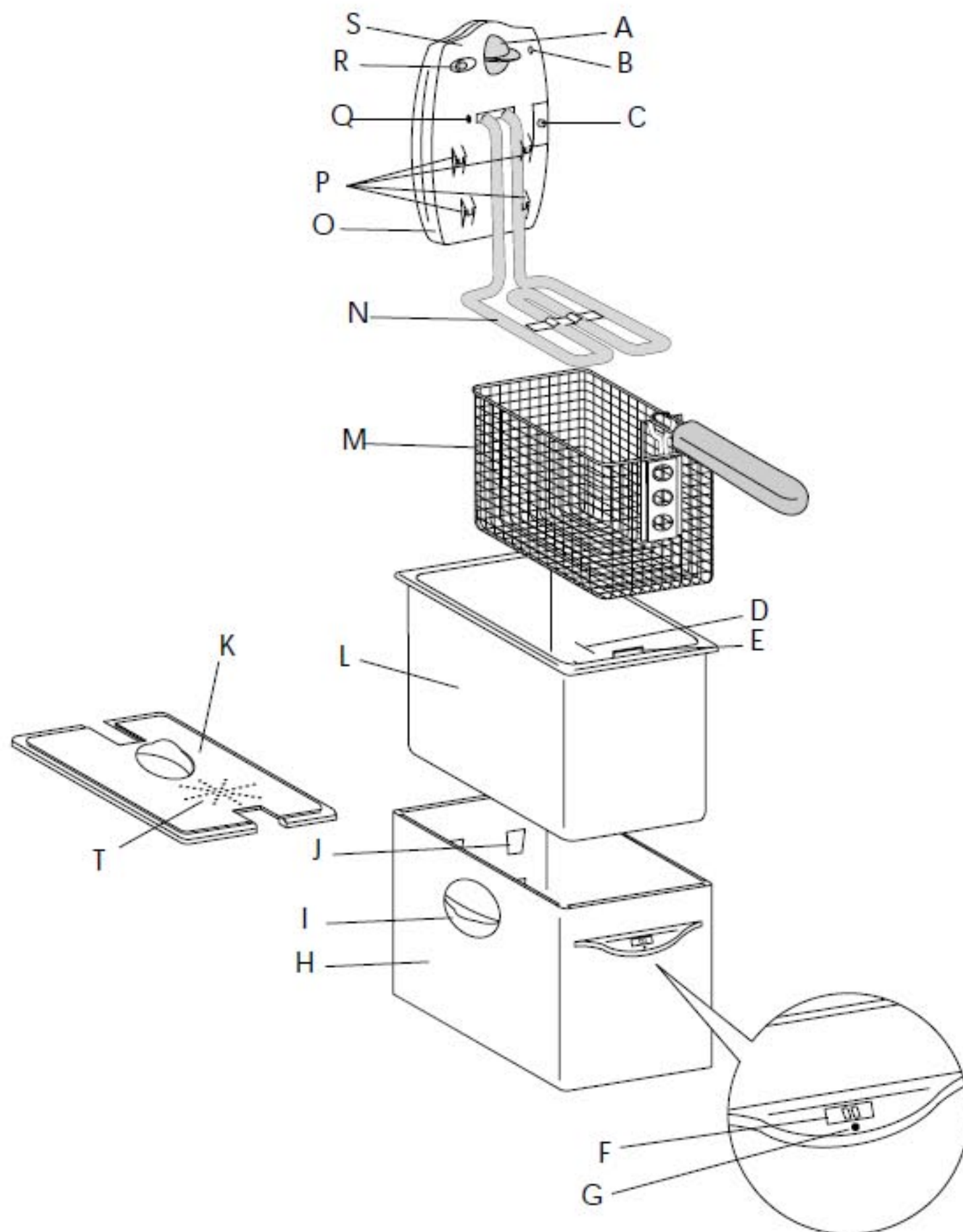
**DeLonghi**

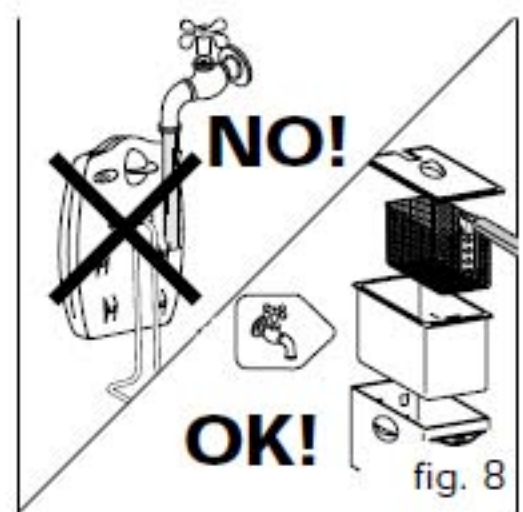
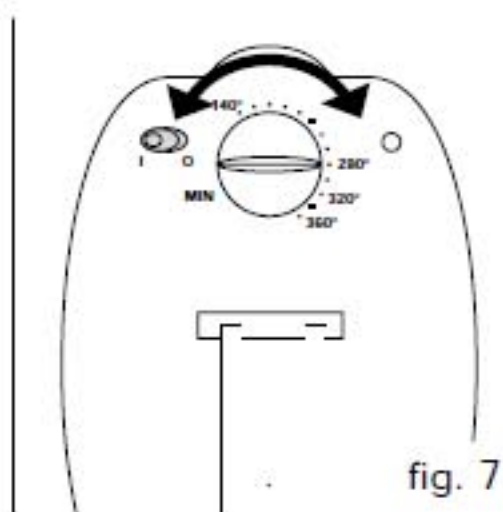
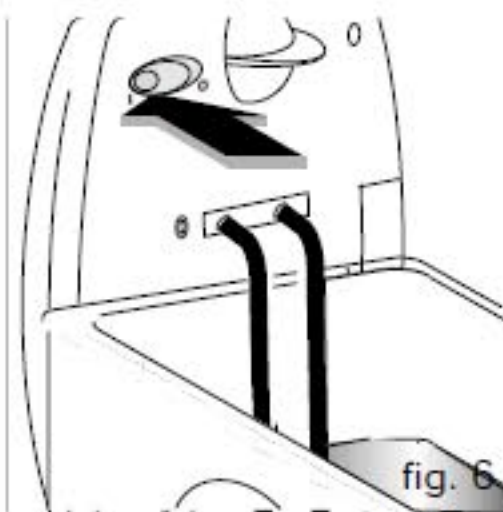
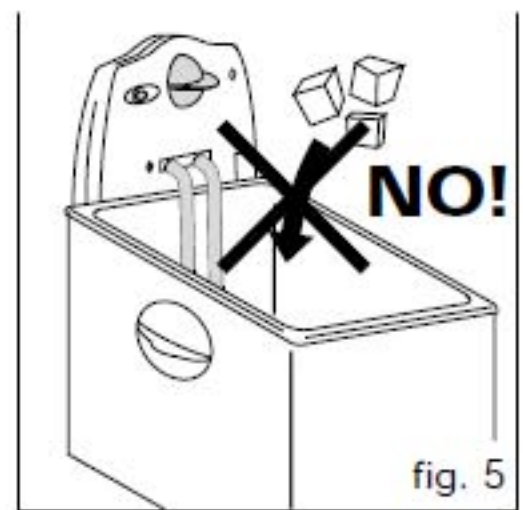
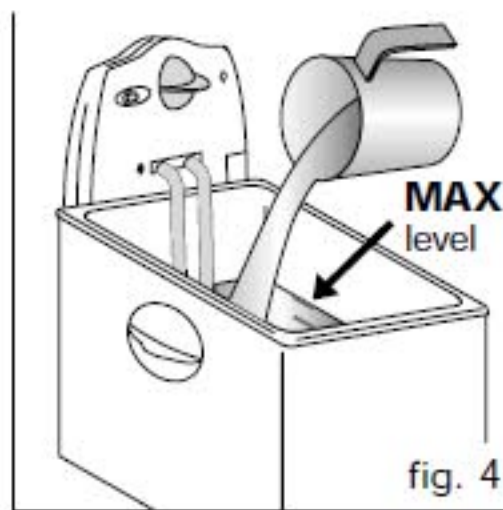
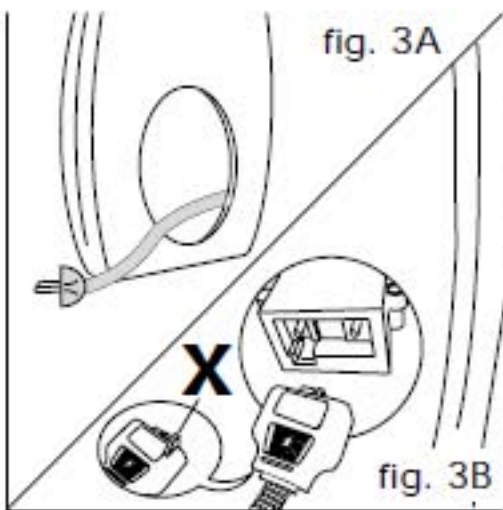
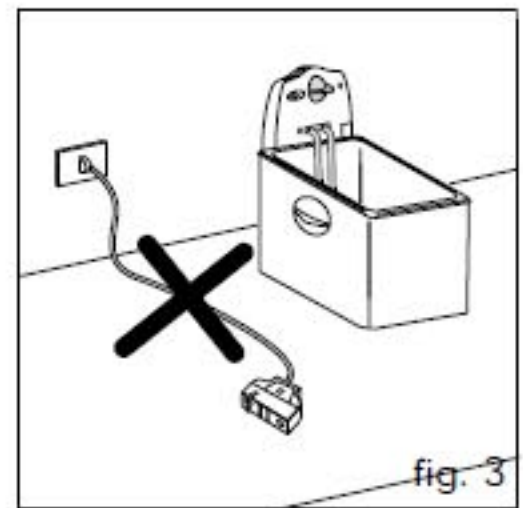
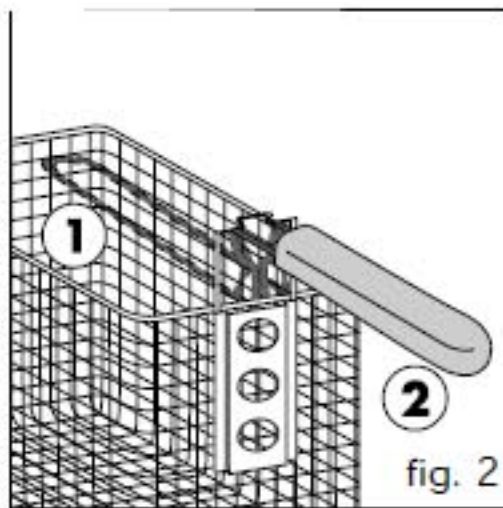
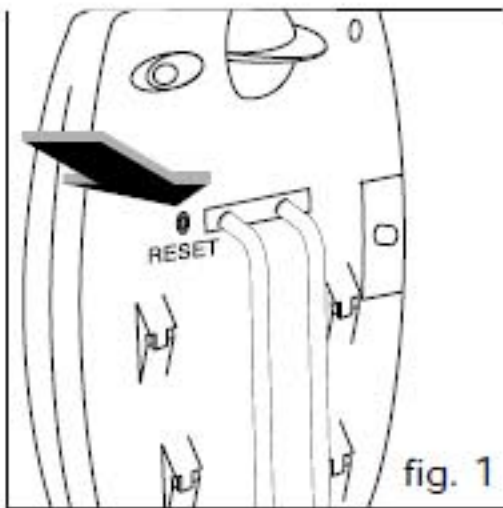
***Deep fryer  
Friteuse  
Freidora  
Fritadeira***

**READ AND SAVE THESE INSTRUCTIONS  
LISEZ ET GARDEZ CES INTRUCTIONS  
GUARDE ESTAS INSTRUCCIONES  
LEIA E GARDE ESTAS INSTRUÇÕES**

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## 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 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 liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the thermostat to the "OFF" position, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Be sure handle is properly assembled to basket and locked in place.

## SAVE THESE INSTRUCTIONS

### THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

#### 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 Service Center or authorized Dealer for qualified assistance.
- To assure safe operation, oversized foods or 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 play with this appliance.
- In order to prevent possible injuries or burns, do not touch any metal parts on the deep fryer because they may be very hot, use always appropriate gloves.
- It is totally normal that, on first use, the appliance emits a "new appliance" smell. If this happens, aerate the room.
- Before cleaning and when not in use, make sure that the power plug is disconnected.

#### DO NOT USE AN EXTENSION CORD

A short power supply cord is provided to reduce the risks resulting from being entangled in or tripping over a longer cord.

#### 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 3B, 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.

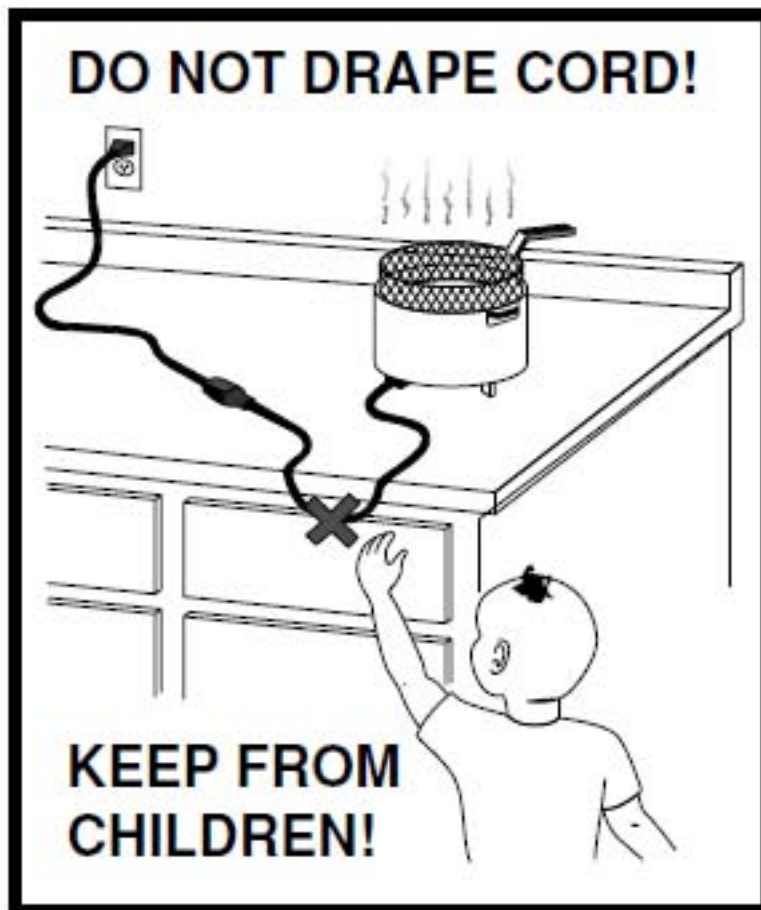
#### Warning

Never leave the appliance plugged into the power outlet if the magnetic connector is not fitted to the deep fryer, Figure 3.

If the magnetic connector does not remain in place, check that it has been inserted correctly, see Figure 3B. If the problem persists, contact an authorised service centre.

When the appliance is powered, always leave some free space around the magnetic connector, so as to prevent it from becoming detached.

Only use a type TA-35PA cord set supplied by De'longhi authorised service centres.



## WARNING

SERIOUS HOT-OIL BURNS MAY RESULT FROM A DEEP FAT FRYER OR COOKER/FRYER BEING PULLED OFF OF 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 WITH AN EXTENSION 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
- S. Control unit
- T. Filter (not for all models)

### 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 "Q" 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 "C" will not allow the appliance to be operated if the control unit "S" is not correctly positioned in the casing "H". The deep fryer is now ready for use.

### FILLING WITH OIL OR FAT

- Remove the cover "K", lifting it by the handle. Turn the folding handle of the basket until it locks into place (pos. 2, Fig. 2). Remove the basket "M" by lifting it upwards.
- Remove the length of cable required to connect the appliance to the mains, from the cable compartment "O" (see Fig. 3A).

**If your fryer is supplied with magnetic connector:**

First connect the magnetic connector (see fig. 3B) keeping attention to place the connector with the jut (X) on the bottom side, then connect the plug.

- If oil is used, pour it into the bowl "L" until reaching the maximum level indicated (see Fig. 4). Never exceed this limit, as oil may overflow from the container. The level of oil must always be between the maximum and minimum limits, "D". For best results, use good quality peanut oil.



- 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;
- from 01 minutes on, the countdown will be in seconds.

An audible signal will indicate the end of the set time; to switch off the audible signal, simply press the timer button "G".

To change the setting of the timer, reset it by holding the button "G" for a number of seconds.

The timer signals the end of the set time, but does not stop the appliance.

**To replace the battery, access the inside of the casing (H), proceeding as follows:**

- Remove all the deep fryer components;

- Unscrew the two screws that support the timer;
- Lever open the hatch using a screwdriver and remove the timer, being careful not to let go of the button;
- Open the hatch on the rear of the timer and replace the battery with another of the same type; to re-insert the timer, perform the same operations in reverse.

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

### END OF FRYING TIME

- When the set cooking time has elapsed, lift the basket "M" and check that the food has been cooked to the required colour.
- If the food is completely cooked, turn the appliance off by moving the thermostat knob "A" to the "MIN" position, until it clicks.
- Turn off the switch "R". The light on the switch will go off.
- Allow the excess oil to drain by hooking the basket "M" onto the support "E" on the bowl; never leave the basket too long in this position, as the steam may make the fried food less crispy.
- N.B. When cooking in two phases or if more food needs to be cooked, at the end of the first phase hook the basket "M" onto the basket support "E" and wait for the light to go off again. Then slowly lower 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 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 after 8-10 times.

#### CORRECT FRYING

Fresh potatoes must be washed in cold water and thoroughly dried, to prevent them from sticking together and ensure they are crisp after frying.

The recommended temperature should be followed for all recipes. If the temperature is too low, the oil will be absorbed. If the temperature is too high, a crust will form immediately and the inside of the food will not be cooked.

The food being fried must only be immersed in the oil when the oil has reached the correct temperature, that is when the light "B" has turned off.

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 per-



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 (fish, meat, vegetables) should be crumbed before frying, making sure the excess flour or breadcrumbs are removed before immersing the food in the oil.

Do not fry potatoes more than 3 times consecutively.

### 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		Time (minutes)	
		gr	lb	°C	°F		
Fresh potato chips	Half portion	800	1,8	170	340	phase1	8 - 10
						phase 2	1-2
Full portion		1300	3	170	340	phase 1	11 - 13
						phase 2	2-4
Fish	Calamari	600	1,3	140	280		9 - 11
	Canestrelli	600	1,3	140	280		10-12
	Sardines	600	1,3	140	280		10-12
	Prawns	600	1,3	140	280		8 - 10
	Tongue-fish	500	1,1	140	280		6 - 8
Meat	Pork cutlets	500	1,1	160	320		8 - 9
	Chicken cutlets	500	1,1	160	320		8 - 10
	Meatballs	700	1,5	160	320		8 - 10
Vegetables	Artichokes	400	0,9	150	300		15-17
	Cauliflower	600	1,3	150	300		10-11
	Mushrooms	500	1,1	150	300		8 - 10
	Aubergines	200	0,4	150	300		9 - 11
	Courgettes	500	1,1	150	300		13-15

### FRYING FROZEN FOODS

Frozen foods are stored at very low temperatures. Consequently, they significantly lower the temperature of the liquid 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. 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		Time (minutes)
		gr	lb	°C	°F	
Pre-cooked frozen potato chips		600	1,3	180	360	9 - 11
Potato croquettes		700	1,5	180	360	9 - 11
Fish	Fish-fingers	500	1,1	180	360	7 - 8
	Fish fillets	500	1,1	180	360	6 - 7
Meat	Chicken cutlets	300	0,7	180	360	5 - 6

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## Limited Warranty

**What Does This Warranty Cover?** We warrant each Espresso Coffee Machine to be free from defects in material and workmanship. Our 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 there of other than parts damaged in transit, 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 delivery and applies 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, nor shall it apply to any Espresso Coffee Machine which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damages resulting from the use of this product or arising out of any breach of 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 extended warranty with De'Longhi. Some states do not allow limitations on how long an implied warranty lasts, so the above exclusions 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 tout défaut 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 dedans d'un an après la livraison à l'acheteur - utilisateur. Cette garantie ne sera applicable que si l'appareil a été utilisé selon les instructions du fabricant qui accompagnent l'appareil, et sur courant alternatif (AC). Cette garantie remplace toutes les autres garanties et représentations, exprimées ou impliquées, et toute autre obligation ou responsabilité de notre part. Nous n'autorisons aucune autre personne ou compagnie à assumer pour nous une quelconque responsabilité en relation avec la vente ou l'utilisation de nos appareils.

Cette garantie ne s'appliquera ni aux appareils qui seront réparés ou endommagés hors de notre usine, ni aux appareils qui auront été sujets à une mauvaise utilisation, à une négligence ou à un accident.

Si des réparations ou des pièces de rechange sont nécessaires, vous êtes priés d'écrire à:

De'Longhi America Inc.  
Park 80, West Plaza One, 4th floor  
Saddle Brook NJ 07663  
Tel. No. 1-800-322-3848

ou bien contacter notre site internet [www.delonghiusa.com](http://www.delonghiusa.com)

