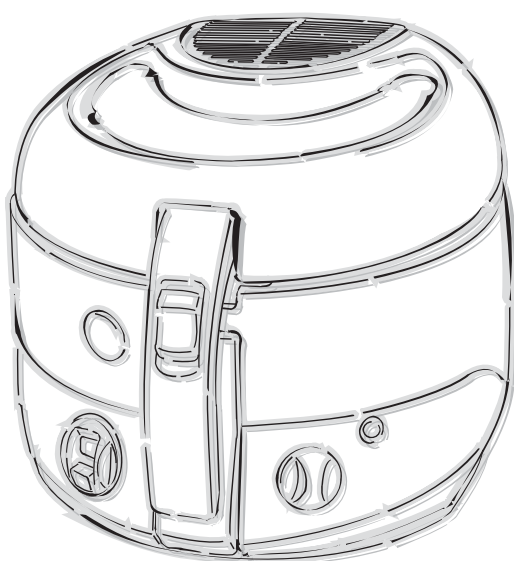


instructions

DeLonghi



Electric deep fryer

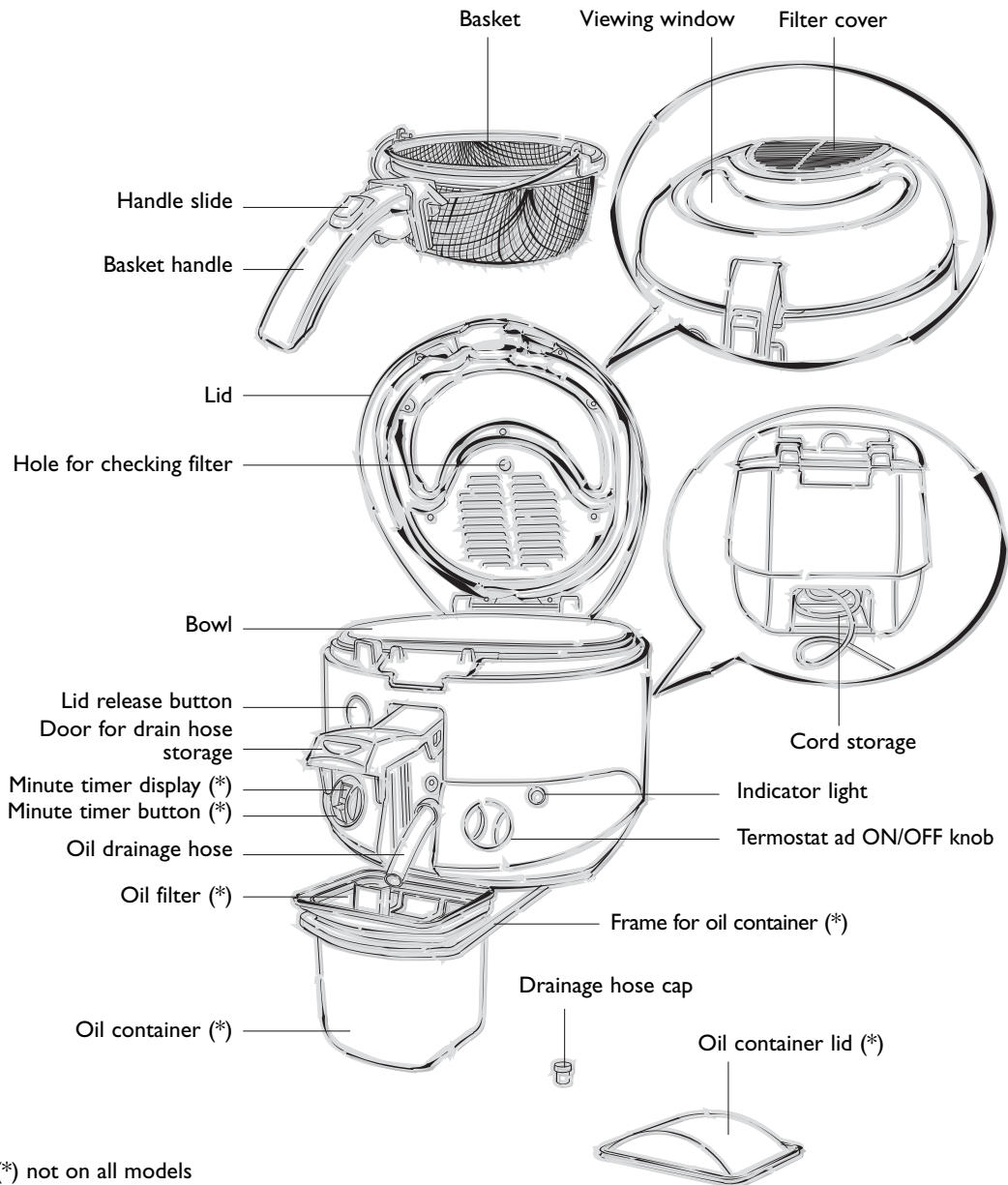
F18



Living innovation

Description of appliance

The following terms are used throughout the instruction manual



(*) not on all models

Thank you for choosing this electric 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.

Check that the mains power supply corresponds to the power supply indicated on the appliance.
Wash the bowl and the basket using hot water then carefully dry the bowl.

Never switch on the fryer before adding oil or fat, as it could cause the thermal safety device to come into operation, to replace it you need to contact one of our service centres.

The basket fits automatically onto the spindle in the centre of the bowl. To avoid breakage, do not turn the basket manually, in order to seek the correct position.

Filling with oil or fat

- Raise the basket to the highest position by pulling the special handle upwards (fig.1).
The lid should always be closed when the basket is raised and lowered.
- Open lid by pressing the lid release button (fig.2).
- Remove the basket by pulling it upwards (fig.3).
- Pour into the container between 1 litre and 1.4 litres of oil (or 1.2 kg. of fat).

Warning: The level must always be between the maximum and minimum levels indicated.

Never use the deep fryer when the oil is below the “min” level as it could cause the thermal safety device to come into operation; to replace it you need to contact one of our service centres.

Best results are obtained by using a good quality oil. Avoid mixing different types of oil. If you use lumps of solid fat, cut them into small pieces so that the deep fryer does not heat up in the first few minutes without a covering of fat. The temperature must be set to 150°C until the fat has melted completely. The required temperature can then be set.

Starting to fry

1. Put the food which is to be fried into the basket, without ever overfilling it (max. 1.2 kg. of fresh potatoes). In order to obtain a more even frying, we recommend concentrating the food especially around the perimeter of the basket, leaving the central part more sparingly filled.
2. Put the basket into the bowl in a raised position (fig.3) and close the lid by pressing lightly down upon it until the hooks

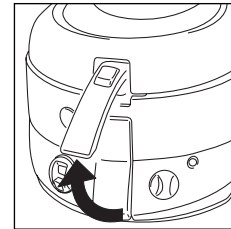


fig. 1

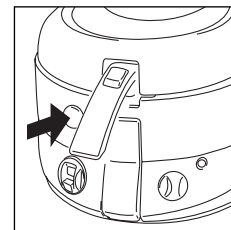


fig. 2

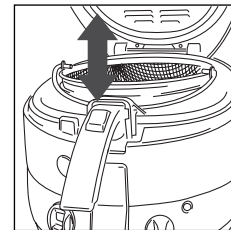


fig. 3

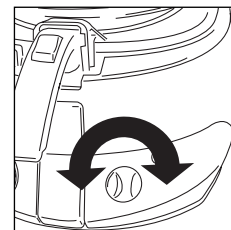


fig. 4

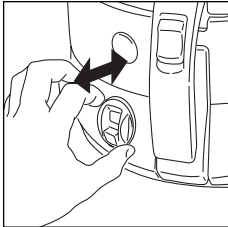


fig. 5

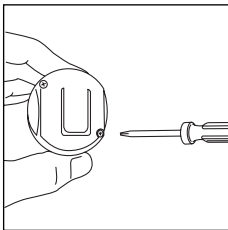


fig. 6

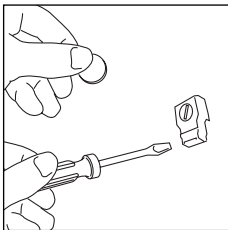


fig. 7

click. Always close the lid before lowering the basket in order to avoid hot oil from splashing out.

3. Set thermostat knob to the required temperature (fig.4). When the temperature set has been reached, indicator light will go off.
4. As soon as the indicator light goes off, immerse the basket in the oil, lowering the handle slowly by sliding the handle's slider back.
 - It is completely normal for a considerable amount of very hot steam to pour out of filter cover immediately after this.
 - At the start of cooking, immediately after the food has been immersed in the oil, the internal wall of viewing window (where present) will steam up, before progressively clearing.
 - It is normal for drops of condensation to form around the basket handle while the appliance is working.

In the models fitted with the electronic minute timer

1. Set the cooking time by pressing minute timer button; display will show the minutes set.
2. The figures will begin flashing immediately afterwards, signifying that the cooking time has started. The last minute will be visualised in seconds.
3. In the event of error, the new cooking time can be set by keeping the key pressed down for more than 2 seconds. The display will reset itself, then repeat as for point 1 (above).
4. The minute timer will show the end of the cooking time with two series of beeps at an interval of about 20 seconds. In order to switch off the audible alarm you only need press minute timer button.

The electronic minute timer can be easily attached to clothes using the special clip.

Warning: the minute timer does not switch the appliance off.

Replacing the minute timer battery

- Remove the minute timer from its compartment (fig. 5).
- Remove the back cover by screw driver (fig. 6).
- Turn the battery cover (fig. 7) placed on the back in an anti-clockwise direction until it is released.
- Replace the battery with another of the same type.
- Reassemble the minute timer.

If the appliance is to be replaced or thrown away, the battery must be removed and disposed of in accordance with the current laws as it represents an environmental hazard.

After frying

When the cooking time runs out raise the basket and check if the food has reached the required golden colour. In the models fitted with a viewing window this check can be carried out by looking through the window without opening the lid.

If you consider the cooking to be finished, switch off the appliance by turning the thermostat knob to the "0" position until you hear the click of the internal switch.

Allow the excess oil to drip off by leaving the basket in the deep fryer in the high position.

Filtering the oil or fat

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 (Fig. 8). **To prevent the appliance from falling while filtering the oil, make sure that the feet always remain on the work surface (Fig. 8).**

Models with oil drainage hose and without oil container

1. Open the lid of the deep fryer and remove the basket.
2. Open door for drain hose storage (as in fig. 12).
3. Extract drainage hose.
4. Remove drainage hose cap while at the same time squeezing the hose with two fingers to prevent the oil or fat from leaking out before the hose has been directed into a container (fig. 12).
5. Allow the oil or fat to drip into a container (fig. 13).
6. Remove any deposits from the tank using a sponge or absorbent paper.
7. At the end of the procedure fit the plug back onto the drainage pipe and reposition it in its compartment.
8. Put the basket back in the high position and place one of the filters supplied at the bottom of the basket (fig. 10). You can obtain the filters from your retailer or one of our service centres.
9. Next pour the oil or fat very slowly into the deep fryer so that it does not spill out of the filter (fig. 11).
10. The oil which has been filtered in this way can be preserved inside the deep fryer. However, if a long time elapses before it is next used, it is advisable to preserve the oil in a closed con-

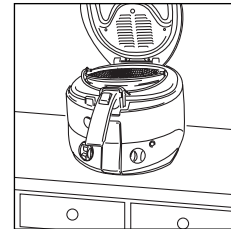


fig. 8

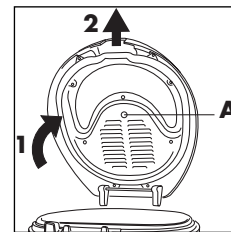


fig. 9

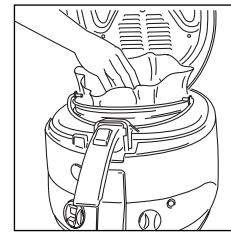


fig. 10

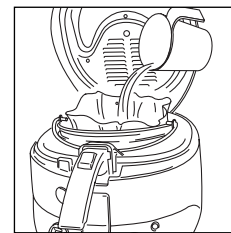


fig. 11

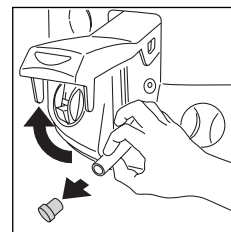


fig. 12

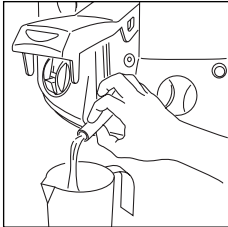


fig. 13

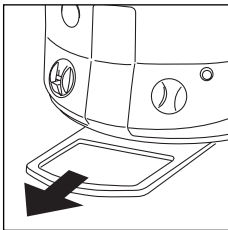


fig. 14

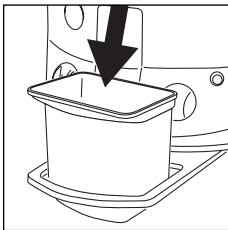


fig. 15

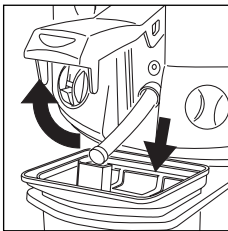


fig. 16

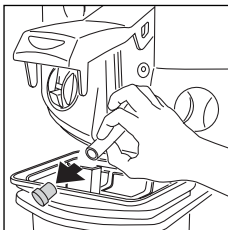


fig. 17

tainer in order to stop it deteriorating. It is good practice to keep oil used for frying fish separate from that used for frying other food.

In the event of solid fat or lard being used, be careful not to let it cool down too much or it will solidify.

Models with oil drainage hose and oil container

1. Pull the frame outwards (as in fig. 14).
2. Place oil container without the lid in the special compartment (fig. 15).
3. Remove the basket.
4. Open door for drain hose storage (as in fig. 16).
5. Insert oil filter onto the container (fig. 16)
6. Extract drainage hose, remove cap while at the same time squeezing the hose between two fingers to avoid the liquid coming out until it has been positioned above the filter (see fig. 17).
7. Flow the oil into the oil container. Pinch the oil drainage hose between two fingers to regulate the flow and avoid the oil leaking out of the openings "X" (see fig. 18). These openings are provided to prevent the oil overflowing from the filter tray if it drains too fast or the filter is clogged. In this case, filtering will not be optimum. If the oil is particularly "dirty", be careful to ensure that it does not overflow from the filter.
8. At the end of the procedure reposition the hose in its compartment after replacing the cap and close the inspection door.
9. Put down the container, stopping it with lid in order to ensure better preservation of the oil for future use.
10. Reposition the box as at the beginning.
11. Remove any deposits from the tank using a sponge or absorbent paper.

In the event of fat being used, be careful not to let it cool down too much or it will solidify.

Replacing the odour-eater filter

With time the odour-eater filters placed inside the lid lose their effectiveness. A change of colour in the filter, visible through hole "A" of fig. 9 on the inside lid, shows that the filter needs to be changed. To replace it, remove plastic filter cover (fig. 19). Replace the filters.

Warning: The white filter must rest on the metal part (fig. 20) and the coloured area must face upwards (or towards the black filter).

Reassemble the filter cover, being careful to insert the front hooks correctly (as shown in fig. 20).

Cleaning

Warning: Running the fryer with dirty filters can cause bad odours and obstruct the steam.

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

Never immerse the deep fryer in water or hold it under the tap. By getting inside the water would cause short circuiting.

After having appropriately allowed the oil to cool for about 2 hours, empty out the oil or fat as previously described in the paragraph headed "filtering the oil or fat".

Remove the lid as shown in fig. 9.

The lid is removable, to take it off, proceed as follows: push the lid back (see arrow "1" fig. 9) and at the same time, lift it up (see arrow "2" fig. 9).

Do not immerse the lid in water without having first removed the filters.

To clean the bowl, proceed as follows:

- Wash the bowl with hot water and washing up liquid. Always use the oil drainage hose (if fitted) to empty out the water as shown in fig. 21. Then rinse and dry carefully; remove any remaining water which has collected in the oil drainage hose.
- In order to clean the inside of the drainage hose, use the hose brush supplied (fig. 22).
- We advise regular cleaning of the basket, with care being taken to eliminate any deposits which might have accumulated in the basket's wheel guide ring.
- Dry the outside of the deep fryer with a soft, damp cloth in order to get rid of splashes and any little dribbles of oil or condensation.
- The basket is dishwasher safe.
- Clean and dry the washer as well in order to avoid it sticking to the bowl when the appliance is not in use. (To open the lid in the event of sticking, you only need to raise the lid by hand while at the same time keeping the opening button pressed down).

Model with non-stick bowl

To clean the bowl use a soft cloth with a neutral detergent never using objects or abrasive detergents.

Cooking hints

How long the oil or fat lasts

The oil or fat must never go below the minimum level.

From time to time it is necessary to renew it completely. The

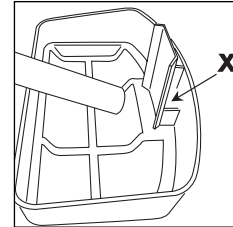


fig. 18

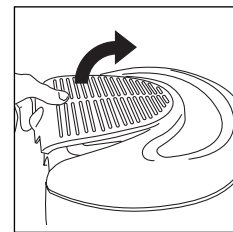


fig. 19

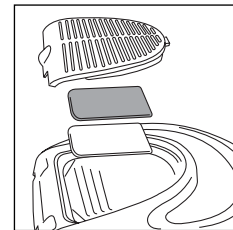


fig. 20

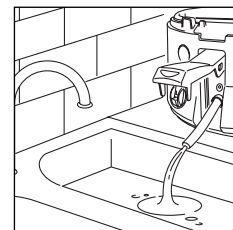


fig. 21

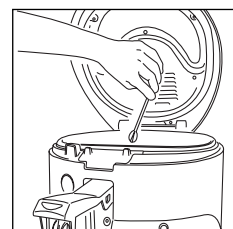


fig. 22

length of time the oil or fat lasts depends on what is fried. Breading, for example, dirties the oil more than simple frying. As for all types of deep fryer, the oil deteriorates if it is reheated several times! Therefore, even if it is used and filtered correctly, we recommend replacing it completely fairly often. We advise that the oil be completely changed after every 5/8 uses or it should be completely changed in the following circumstances:

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

Since the deep fryer works with little oil, due to its rotating basket, there is the considerable advantage that you only have to get rid of about half the amount of oil that you would with the other deep fryers on the market.

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.
- When frying small quantities of food, the temperature of the oil must be set lower than the temperature indicated to avoid the oil boiling too violently.
- **The food which is to be fried must only be immersed when the oil has reached the right temperature, i.e. when the signal lamp goes off.**
- Do not overfill the basket. This would cause the temperature of the oil to drop suddenly, resulting in fried food which is too greasy and not uniformly fried.
- Check that the food is thinly sliced and of even thickness, as food which is too thick cooks badly on the inside, despite looking nice, 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 wet food becomes soggy after cooking (especially potatoes). It is advisable to bread or flour food which has a high water content (fish, meat, vegetables), being careful to remove the excess bread or flour before immersing it in the oil.

Frying non-frozen food

Type of food		Max. Quantity (grms)	Temperature °C	Time in Minutes
CHIPS	Recommended quantity for excellent frying	600	190	10-12
	MAX quantity (safety limit)	1200	190	20-22
FISH	Squid	500	160	9-10
	Canestrelli	500	160	9-10
	Scampi tails	600	160	7-10
	Sardines	500-600	170	8-10
	Cuttlefish	500	160	8-10
	Sole (2 pieces)	500-600	160	6-7
MEAT	Beef cutlets (2 pieces)	250	170	5-6
	Chicken cutlets (3 pieces)	300	170	6-7
	Meat balls (8-10 pieces)	400	160	7-9
VEGETABLES	Artichokes	250	150	10-12
	Cauliflower	400	160	8-9
	Mushrooms	400	150	9-10
	Aubergines	300	170	11-12
	Courgettes	200	170	8-10

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

Frying frozen food

- Frozen foods have very low temperatures. As a result they inevitably cause a considerable drop in the temperature of the oil or fat. To achieve a good result, we advise you not to exceed the quantities recommended in the following table.
- **Frozen foods are often covered in ice crystals which it is necessary to remove before cooking by shaking the basket.** Then immerse the basket very slowly into the frying oil to avoid the oil reboiling.

The cooking times are approximate and must be varied according to the initial temperature of the food which is to be fried and according to the temperature recommended by the frozen food producer.

Type of food		Max. Quantity (grms)	Temperature °C	Time in Minutes
CHIPS	Recommended quantity for excellent frying	200 (*)	190	4-6
	MAX quantity (safety limit)	600	190	12-14
POTATO STICKS		500	190	7-8
FISH	Cod fingers	300	190	4-6
	Shrimps	300	190	4-6
MEAT	Chicken steak (3 pieces)	200	180	6-8

Warning: Before immersing the basket, check that the lid is firmly closed.

(*) This is the recommended dose to achieve excellent frying. It is naturally possible to fry a larger amount of frozen chips, but you should bear in mind that in this case they will end up being a little greasier because of the sudden drop in the oil temperature at the time of immersion.

Problem solving

Fault	Cause	Remedy
Unpleasant odours	The filters are saturated. The oil has deteriorated. The cooking liquid is unsuitable.	Replace the filters. Replace the oil or fat. Use a 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.	Replace the oil or fat. Dry the food thoroughly Lower the basket slowly. Reduce the amount of oil in the bowl.
The oil does not heat up	The thermal safety device has been activated.	Contact the Service Centre (thermal safety device will need to be replaced).
Only half of the basket has fried properly.	The basket does not rotate during cooking.	Clean the bottom of the boiler pan. Clean the basket wheel guide ring.

Safety warnings

- 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.
- Before use check that the voltage power supply corresponds to the one shown on the appliance data plate.
- Only connect the appliance to electrical sockets which have a minimum load of 10A and which are properly earthed. (If the socket and the plug on the appliance should prove incompatible, get a professionally qualified technician to replace the socket with a more suitable one).
- Do not place the appliance near heat sources.
- Do not immerse the deep fryer in water. The infiltration of water may cause electric shocks.
- The appliance is hot when it is in use. **DO NOT LEAVE IT WITHIN THE REACH OF CHILDREN.**
- Hot oil can cause serious burns. Do not move the deep fryer when the oil is hot.
- Never touch the viewing window when frying as it becomes very hot.
- To move the appliance, use the special lifting handles. (Never lift by the basket handle).
- 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 which stops it from working. In this case it is necessary to contact our nearest authorised service centre to replace the device.
- If the deep fryer leaks oil, contact the technical service centre or staff authorised by the Company.
- Wash the following carefully with hot water and washing up liquid before using the deep fryer for the first time: the fryer bowl, the basket and the lid (remove filters).
- The materials and objects likely to come into contact with food-stuffs conform to EEC Directive.
- The drainage hose must always be closed and placed in its compartment when the appliance is in use.
- Using the appliance for the first time may result in minimal smoke. This is normal and disappears in few minutes. The room must be ventilated.
- Children or infirm persons should not be allowed to use this product unsupervised.
- Children should not be allowed to play with this appliance.
- Do not allow the cord to hang over the edge of the worksurface where it may be grabbed by children or become entangled with the user. Do not use with an extension cord.
- If it is necessary to replace the power cable, contact a service centre approved by the manufacturer.

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.

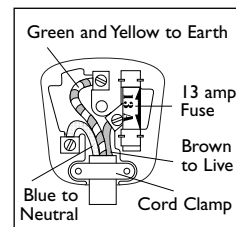
The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

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 asta 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





Electric deep fryer F18

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