

**DEEP FRYER
FRITEUSE
FREIDORA
FRIGGITRICE**

D14522DZ

Register this product on-line and receive a free trial issue of Cook's Illustrated. Visit www.delonghiregistration.com.
Visit www.delonghi.com for a list of service centers near you. (U.S. and Canada Only)

Enregistrez ce produit en ligne et recevez un numéro gratuit de Cook's Illustrated. Visitez www.delonghiregistration.com.
Visitez www.delonghi.com pour y voir une liste des centres de réparation proches de chez vous. (É.-U. et Canada uniquement)

Registre este producto en línea y reciba un ejemplar gratis de Cook's Illustrated. Visite www.delonghiregistration.com.
Visite www.delonghi.com para ver la lista de centros de servicios cercanos a usted. (Solamente en los Estados Unidos y Canada)

Registra questo prodotto "on-line" per ricevere una copia omaggio della rivista Cook's Illustrated. Visita www.delonghiregistration.com
Visita www.delonghi.com per una lista dei centri di servizio a te più vicini. (Solo negli Stati Uniti e Canada)

Instructions for use

Keep these instructions

Mode d'emploi

Conservez cette notice

Instrucciones para el uso

Repase y guarde estas instrucciones

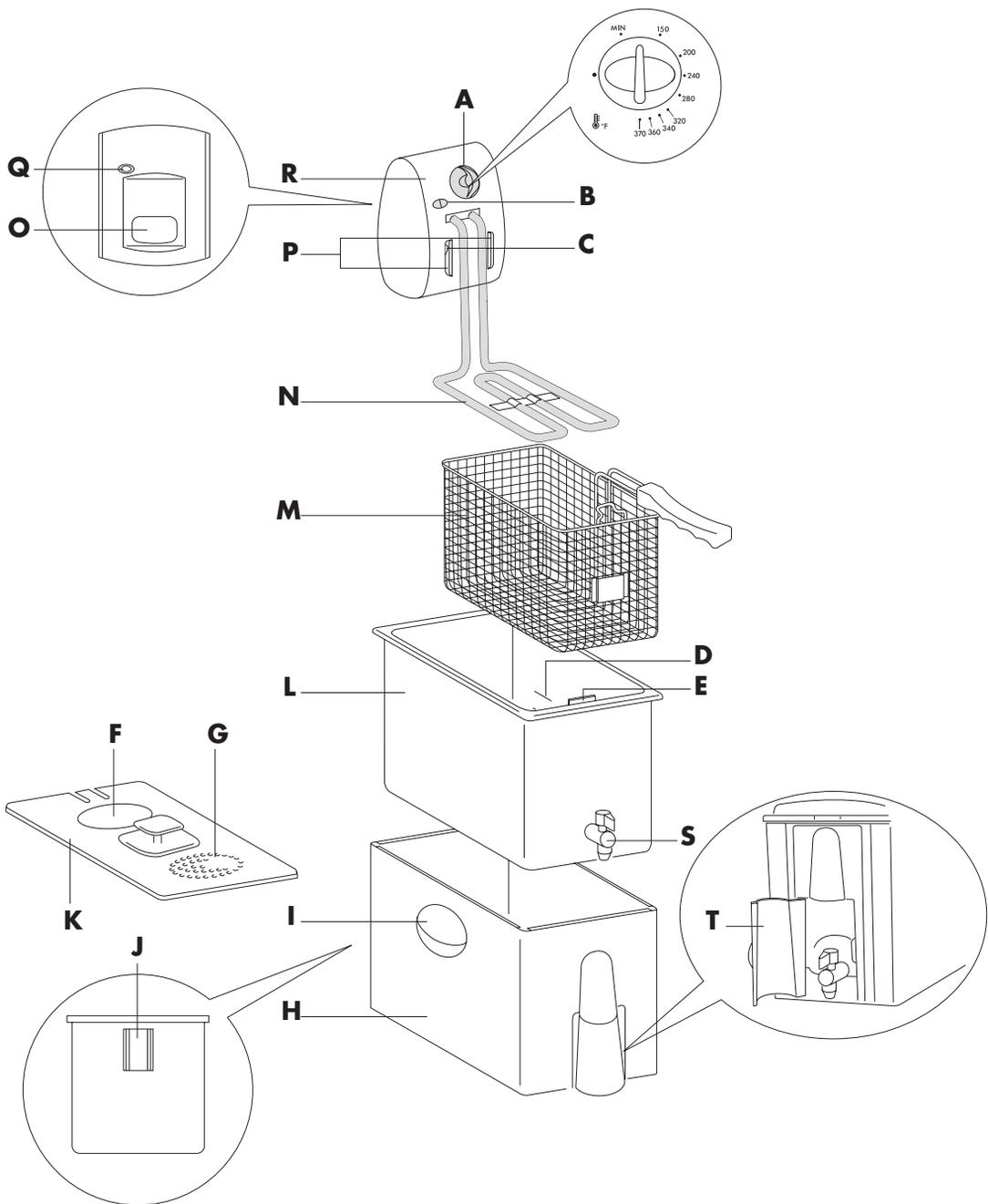
Lea cuidadosamente este instructivo antes de usar su aparato.

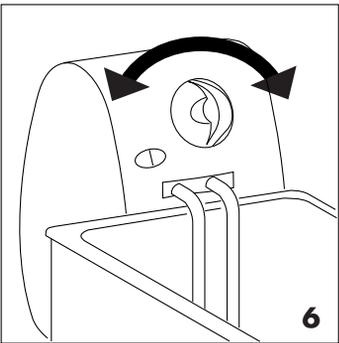
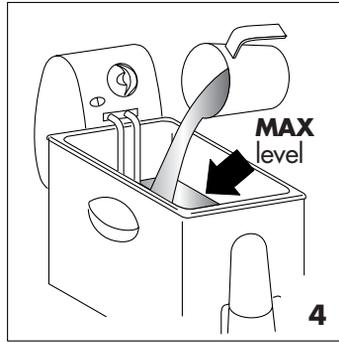
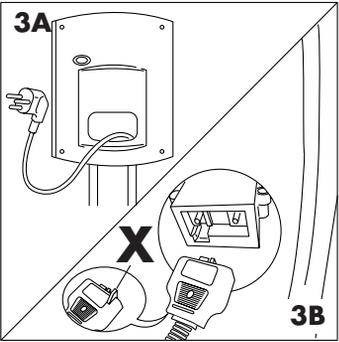
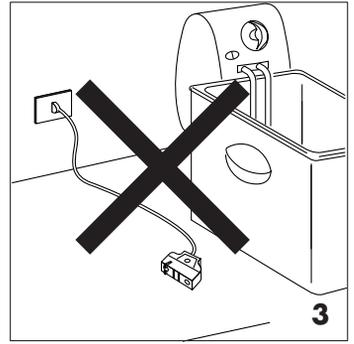
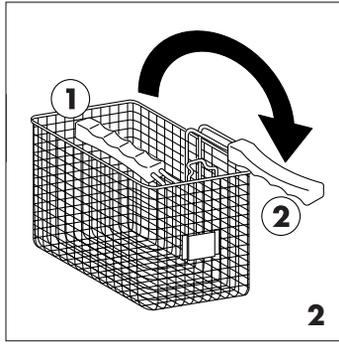
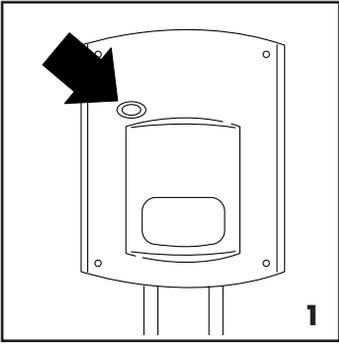
Istruzioni per l'uso

Leggere e conservare queste istruzioni

ELECTRONIC CHARACTERISTICS: CARACTÉRISTIQUES ÉLECTRIQUES:
CARACTERISTICAS ELECTRICAS: CARATTERISTICHE ELETTRICHE:
120V~60Hz 1500W

DeLonghi





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.
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 avoid 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.

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.

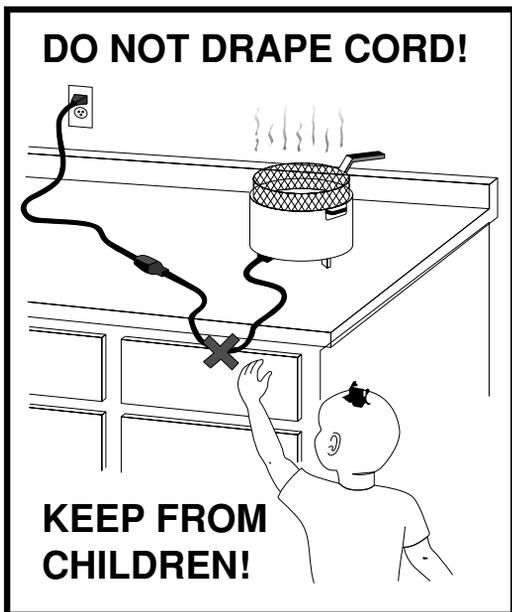
Warning

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 authorized service center.

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 authorized service centers.



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 (red, green)
- C. Safety micro-switch
- D. MIN- MAX level indicators
- E. Basket support
- F. Viewing window
- G. Filter
- H. Housing
- I. Handles
- J. Slots for fitting the control unit
- K. Cover with handle slots
- L. Removable bowl
- M. Basket with folding handle
- N. Electrical heating element
- O. Cable compartment
- P. Hooks for fastening the control box to the appliance
- Q. Thermal safety device reset
- R. Control unit
- S. Oil drain tap
- T. Oil drain tap cover

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" (see Fig. 1). If the appliance does not start operating again, contact a service center authorized 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 "R" is not correctly positioned in the housing "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). The oil temperature light "B" becomes green.

If your fryer is supplied with magnetic connector:

- First connect the magnetic connector (see fig. 3B) keeping attention to place the connector with the jet (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, canola or vegetable 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).**
- If the oil contains food residues on the bottom, these should be removed before heating the oil, to ensure that the oil lasts longer.
- Close the cover "K".

PREHEATING

- Place the food to be fried in the basket "M", without overfilling; max 3 lb 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. 6) to the required temperature (see cooking table). The oil temperature light "B" becomes red.
- When the set temperature is reached, the oil temperature light "B" will become green.

STARTING FRYING

- As soon as the light becomes green, 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.

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 color.
- If the food is completely cooked, turn the appliance off by moving the thermostat knob "A" to the "●" position, until it clicks. The oil temperature light "B" will become green.
- Unplug the appliance.

- 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.
- Note: 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 uses.

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" becomes green. 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 perfectly 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 coated with flour or breadcrumbs 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.

When cooking food in batter, you should first immerse the basket empty. Then, when the set temperature has been reached, immerse the food directly in the hot oil to avoid the batter sticking to the basket.

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	8 - 10
	Full portion	1300	3	170	340	12 - 14
Fish	Calamari	600	1.3	140	280	9 - 11
	Scallops	600	1.3	140	280	10-12
	Sardines	600	1.3	140	280	10-12
	Prawns	600	1.3	140	280	8 - 10
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
	Eggplant	200	0.4	150	300	9 - 11
	Zucchini	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

OIL DRAIN TAP

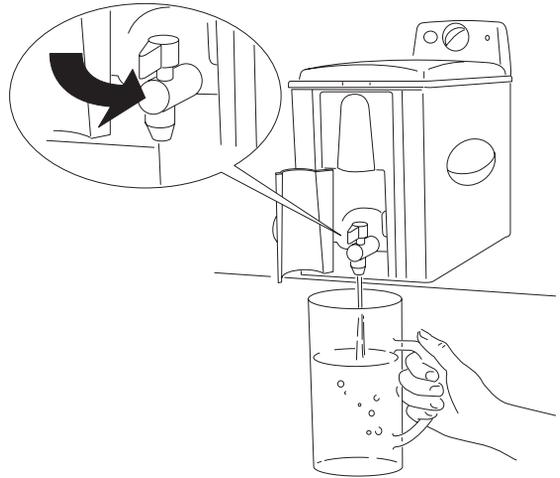
CAUTION! To avoid getting burnt do not drain oil when oil is hot.

Proceed as follows:

1. Remove the basket.
2. Open the cover "T".
3. Open the tap "S" by turning it counterclockwise.
4. Run the liquid into a container (see figure), making sure it doesn't overflow.
5. Remove any deposits from the bowl using a sponge or paper towel.
6. Close the tap by turning it clockwise.
7. Close the cover "T".

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, 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. 7). 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 paper towel.

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

ment, all the other parts can be cleaned with warm water and dishwashing detergent. Carefully wash the filter "G" of the cover to maintain its efficiency. Never use abrasive sponges, to avoid damaging the deep fryer.

When this procedure has been completed, carefully dry all parts, to prevent hot oil from spraying out during operation.

The control unit can be cleaned with a damp 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 peanut, canola or vegetable 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 bowl.
Food does not brown during cooking	Oil temperature is too low. The basket is over loaded.	Select a higher temperature. Reduce the food quantity.
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 jut (X) on the bottom side.

This warranty applies to all products with De'Longhi or Kenwood brand names.

Limited Warranty

What does the warranty cover?

We warrant each appliance to be free from defects in material and workmanship. Our obligation under this warranty is limited to repair at our factory or authorized service center of any defective parts or part thereof, other than parts damaged in transit. In the event of a products replacement or return, the unit must be returned transportation prepaid. The repaired or new model will be returned at the company expense.

This warranty shall apply only if the appliance is used in accordance with the factory directions, which accompany it, and on an Alternating current (AC) circuit.

How long does the coverage last?

This warranty runs for one year (1) from the purchase date found on your receipt and applies only to the original purchaser for use.

What is not covered by the warranty?

The warranty does not cover defects or damage of the appliance, which result from repairs or alterations to the appliance outside our factory or authorized service centers, nor shall it apply to any appliance, which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damage 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 damage, so the above limitation may not apply to you.

How do you get service?

If repairs become necessary, see contact information below:

U.S. Residents:

Please contact our toll free hotline at 1-800-322-3848 or log onto our website at www.delonghi.com. For all accessories, spare parts or replacement parts, please contact our parts division at 1-800-865-6330.

Residents of Canada: Please contact our toll free hotline at 1-888-335-6644 or log onto our website at www.delonghi.com.

Residents of Mexico: Please refer to the Limited Warranty statement for Mexico.

Please refer to the back page of the manual for De'Longhi addresses.

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 not 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 may not apply to you. De'Longhi does not authorize any other person or company to assume for it any liability in connection 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.

De'Longhi America, Inc.

Park 80 West, Plaza One
Saddle Brook, NJ 07663
1-800-322-3848

De'Longhi Canada, Inc.

6150 McLaughlin Road
Mississauga, Ontario
L5R 4E1 Canada
1-888-335-6644

Fiducia Italiana S.A. de C.V.

Pestalozzi #814
Col. Narvarte
Del. Benito Juarez
C.P. 03100
tels: 5543 1447
lada sin costo: 01 800 711 8805

www.delonghi.com