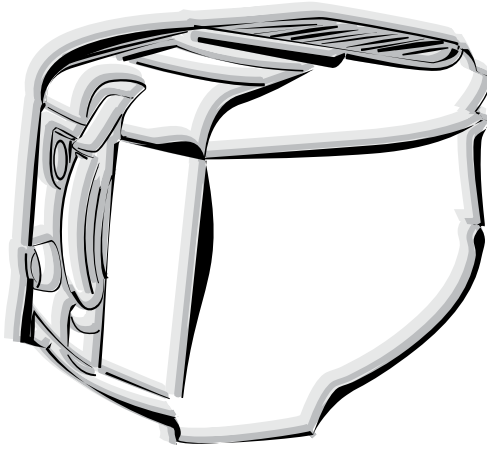


# DeLonghi

instructions



## Roto Fryer

F28311

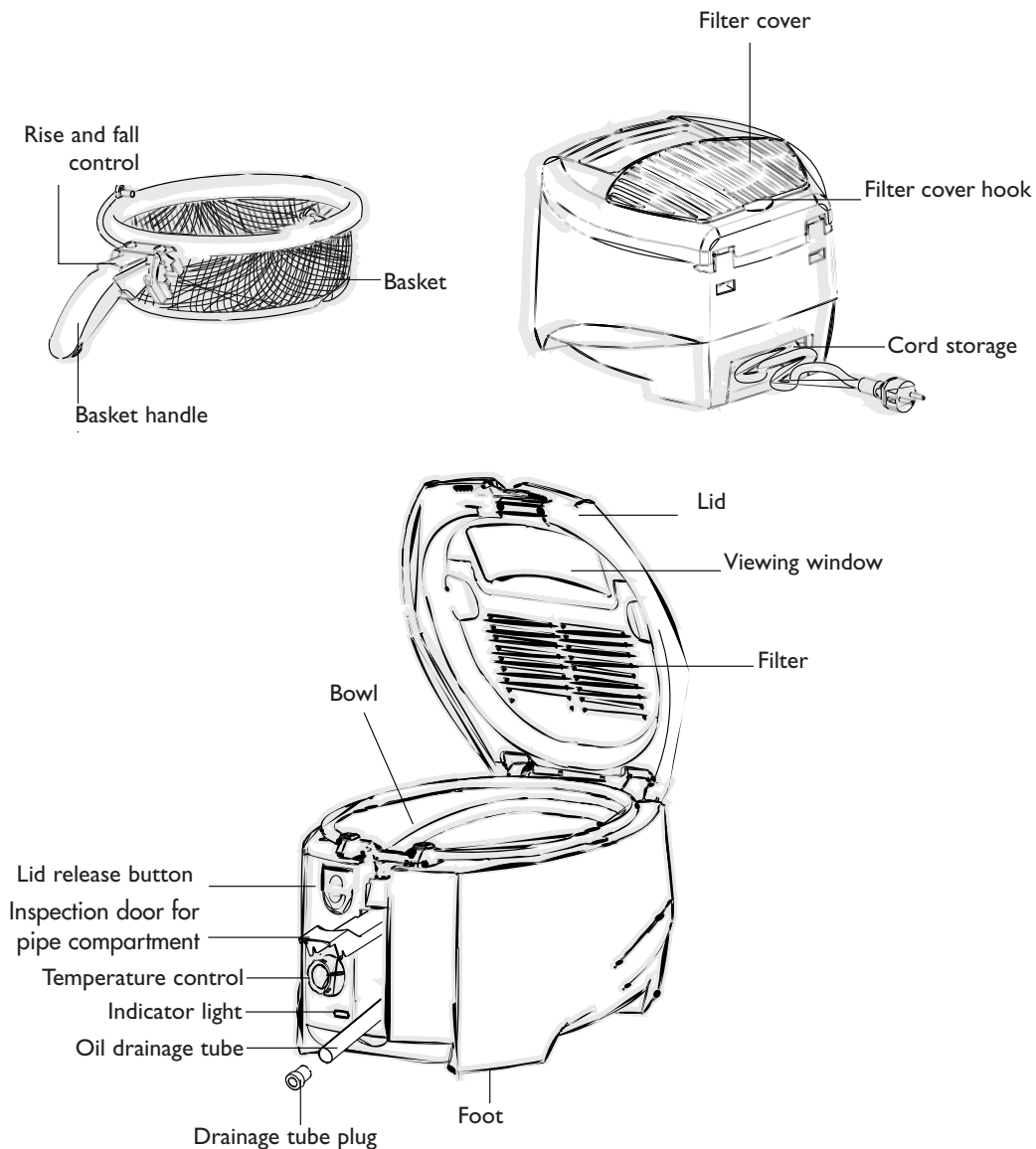
**Please retain these instructions for future reference**



*Living innovation*

## Description of appliance

The following terms are used throughout the instruction manual



## Safety warnings

- Before using the appliance, check that the voltage of the mains power supply corresponds to the value indicated on the appliance rating plate and that the socket and power line are appropriate for the load required.
- After removing the appliance from the packaging, make sure that the fryer is in complete and perfect condition. Ensure all labels, plastic bags, and packaging have been removed from both inside and around the fryer.
- Connect the appliance to an earthed power supply and sockets with a minimum current rating of 10 A only. (If the plug fitted to the appliance does not match the power socket, have the plug replaced with a suitable type by a qualified professional).
- Never locate the appliance near sources of heat.
- The power cable of this appliance must not be replaced by the user as this requires the use of special tools.  
If the power cable is damaged, it must be replaced by the manufacturer, an authorised service centre or a qualified professional in order to eliminate all risk. See guarantee leaflet for details.
- While in operation, the appliance becomes hot. **DO NOT LEAVE WITHIN REACH OF CHILDREN.**
- Do not move the deep fryer when the oil is hot as this may cause serious burns.
- Never use the fryer without oil.
- If oil leaks from the fryer, contact a technical service centre or personnel authorised by the manufacturer.
- Before using the fryer for the first time, wash the bowl, basket and lid in hot water and washing up liquid. At the end of the operation, dry everything thoroughly and remove any water left in the bottom of the bowl.  
This prevents dangerous splashes of hot oil during operation.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.  
Young children should be supervised to ensure that they do not play with the appliance.
- To move the appliance, use the recesses at the bottom on all sides. (Never move the appliance using the basket handle).
- Do not touch the appliance with wet or damp hands.
- Never leave the power cable dangling from the work surface as it could be grabbed by children or get in the way of the user.
- It is normal for the appliance to give off a "new" smell when used for the first time. Ventilate the room.
- When opening the lid, take great care to avoid hot steam and

- splashes of boiling oil.
- Never use homemade or very acid oils.
- This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility and EC regulation no. 1935/2004 of 27/10/2004 on materials intended for contact with food.
- Appliance is not intended to be operated by means of an external timer or separate remote-control system.
- This is a household appliance only.  
It is not intended to be used in: in staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- Keep these instructions.

**Important information for correct disposal of the product in accordance with EC Directive 2002/96/EC.**



At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

**Electrical requirements**

**Important - UK only**

- The wires in the cord are coloured as follows:  
Green and Yellow = Earth  
Blue = Neutral  
Brown = Live.
- The appliance must be protected by a 13A approved (BS1362) fuse.
- warning: this appliance must be earthed.

**Note:**

- For non-rewireable plugs the fuse cover **MUST** be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover is identified by colour and a replacement may be obtained from your De'Longhi Authorised Repairer (see guarantee leaflet).
- If a non-rewireable plug is cut off it must be destroyed immediately. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.

## Introduction

*Thank you for choosing this rotofryer. To get the very best out of your new rotofryer it is advisable to read these instructions before using the appliance. This is the only way to ensure optimum results and maximum safety. The manufacturer is not liable for damage deriving from the failure to comply with the user instructions.*

## Before using for the first time

- 1 Remove all packaging.
- 2 Wash the parts: see “Cleaning”.

## Instructions for use

### 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 the lid by pressing button (fig.2).
- Remove the basket by pulling it upwards (fig.3).
- Pour into the container 1.2 litres of oil (or 1 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: See enclosed guarantee leaflet.**

**Important:** Oil and water mixing can cause hot oil to spray out during operation.

Best results are obtained using a good quality oil suitable for deep frying such as corn oil or groundnut oil. Avoid mixing different types of oil. Do not use olive oil, butter or margarine as they could smoke and bubble over. If you use lumps of solid fat, cut them into small pieces so that the 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 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 boiler pan in a raised position (fig.3) and close the lid by pressing lightly down upon it until the hooks click. Always close the lid before lowering the basket in

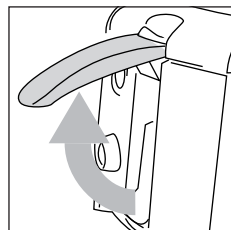


fig. 1

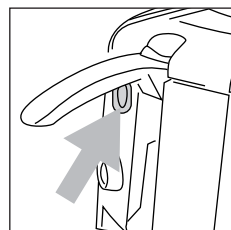


fig. 2

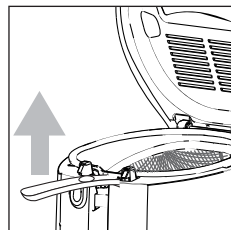


fig. 3

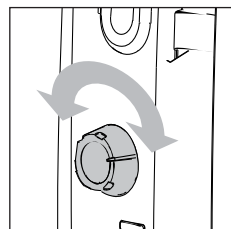


fig. 4

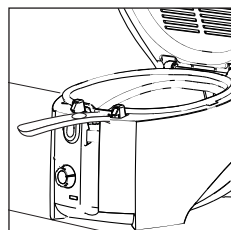


fig. 5

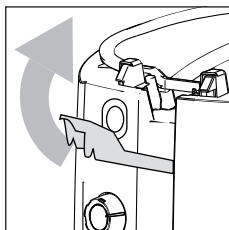


fig. 6

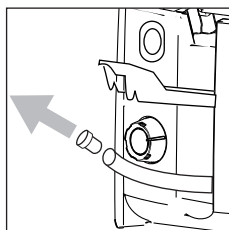


fig. 7

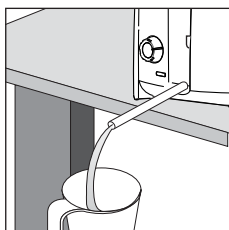


fig. 8

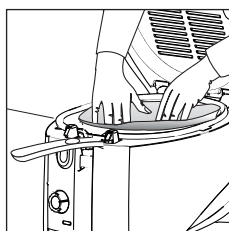


fig. 9

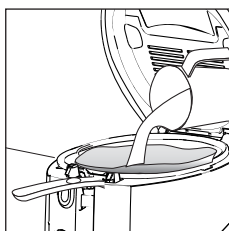


fig. 10

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

### After frying

When the cooking time runs out raise the basket and check if the food has been cooked thoroughly as required. In the models fitted with a viewing window this check can be carried out by looking through the window without opening the lid. If cooking is complete, turn off the appliance by turning the thermostat dial to the "0" position until the internal switch clicks. Drain excess oil by leaving the basket inside the fryer for a while in the high position.

### Filtering the oil or fat

We recommend that you carry out this procedure each time you have finished frying as, especially when the food has been breaded or floured, the food particles tend to burn if they remain in the liquid thus causing much quicker deterioration in the oil or fat.

**Check that the oil is cool enough (waiting about 2 hours).**

### Models with drainage tube

**Bring the front part of the fryer to the edge of the work surface, taking care that the feet never protrude over the edge (fig. 5).**

1. Open the lid of the fryer and remove the basket (fig. 3).
  2. Open inspection door as shown in (fig. 6).
  3. Extract drainage tube.
  4. Remove plug while at the same time squeezing the tube with two fingers to prevent the oil or fat from leaking out before the tube has been directed into a container (fig. 7).
  5. Allow the oil or fat to drip into a container (fig. 8).
- WARNING: Never empty the fryer by tilting it or turning it upside down.**
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 draina-

- ge tube and reposition it in its compartment.
8. Put the basket back in the high position and place one of the filters (optional) at the bottom of the basket (fig. 9). You can obtain the filters from your retailer or one of our service centres. See enclosed guarantee leaflet.
  9. Next pour the oil or fat very slowly into the deep fryer so that it does not spill out of the filter (fig. 10).
  10. The oil which has been filtered in this way can be preserved inside the fryer. However, if a long time elapses before it is next used, it is advisable to preserve the oil in a closed container 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.

**If fat is used, be careful not to let it cool down too much or it will solidify.**

### Maintenance of the anti-odour filter

**Removable filter:** Over time, the anti-odour filter inside the lid loses its efficiency. You are therefore recommended to replace it after every 10/15 frying sessions. To replace, remove the plastic filter grille (fig 11-12).

### Cleaning

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

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

**Check that the oil is sufficiently cold (wait about 2 hours),** then 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. 13).**

The lid is removable, to take it off, proceed as follows: push the lid back (see arrow "1" fig. 13) and at the same time, lift it up (see arrow "2" fig. 13). Do not immerse the lid in water without having first removed the filter.

To clean the boiler pan, proceed as follows:

- Wash the tank with hot water and washing up liquid, then rinse and dry everything carefully. In the models fitted with oil drainage pipe, always use it to empty out the water (fig. 14); then remove any remaining water which has collected in the oil drainage tube.
- In order to clean the inside of the drainage tube, use the tube brush supplied (fig. 15).
- 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 fryer with a soft, damp cloth in order

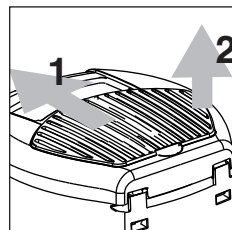


fig. 11

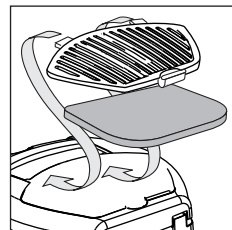


fig. 12

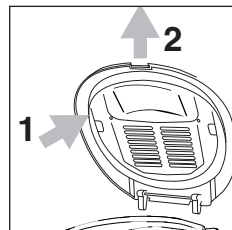


fig. 13

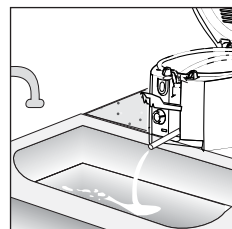


fig. 14

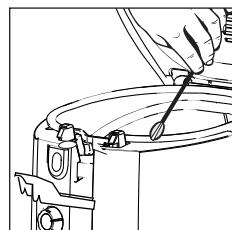


fig. 15

to get rid of splashes and any little dribbles of oil or condensation.

### **Model with non-stick boiler pan**

To clean the boiler pan 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 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 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.

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**

**Important:** Oil and water mixing can cause hot oil to spray out during frying.

- 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.
- **The food which is to be fried must only be immersed when the oil has reached the right temperature, i.e. when the indicator light 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.
- 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.
- 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	Temperature °C	Time in Minutes
CHIPS	Half portion	500	190	7-8
	Whole portion (safety limit)	1000	190	14-16
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 (n. 3)	500-600	160	6-7
MEAT	Breaded veal cutlets (n. 2)	250	170	5-6
	Chicken cutlets (n. 3)	300	170	6-7
	Meat balls (n. 8 - 10)	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

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

## 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 is necessary to remove before cooking by shaking the basket safely away from the fryer.** Then immerse the basket very slowly into the frying oil to avoid the oil reboiling.

**Important:** Oil and water mixing can cause hot oil to spray out during operation.

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	Temperature °C	Time in Minutes
CHIPS	Recommended quantity for excellent frying	180 (*)	190	4-6
	MAX quantity (safety limit)	1000	190	16-18
POTATO CROQUETTES		500	190	7-8
FISH	Fish fingers	300	190	4-6
	Shrimps	300	190	4-6
MEAT	Chicken cutlets (n. 3)	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.

## Operating faults

Fault	Cause	Remedy
Bad smell	The odour-eater filter is saturated. The oil has deteriorated. The cooking liquid is unsuitable.	Replace the filter.  Replace the oil or fat. Use a good quality oil suitable for deep frying.
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 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 boiler pan.
The oil does not heat up	The deep fryer has previously been used without oil in the boiler pan, causing the thermal safety device to break.	Contact the Customer Services Department (see enclosed guarantee leaflet).
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.

## Service and Customer Care

- If the cord is damaged it must, for safety reasons, be repaired by De'Longhi or an authorised De'Longhi repairer in order to avoid any risk.
- Please refer to the guarantee leaflet enclosed for service and assistance details



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