

User Manual for De'Longhi D28313-UX.BK

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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 order to avoid hot oil from splashing out.
 3. Plug into the mains socket and set thermostat knob "N" to the required temperature (fig.4). When the temperature set has been reached, signal lamp "M" will go off.
 4. As soon as the signal lamp goes off, immerse the basket in the oil, lowering the handle slowly after sliding the handle's "B" slider back.
- It is completely normal for a considerable amount of very hot steam to pour out of filter cover "E" immediately after this.
 - At the start of cooking, immediately after the food has been immersed in the oil, the internal wall of viewing window "D" will steam up, before progressively clearing.

- It is normal for drops of condensation to form around the basket handle while the appliance is working.

MODELS WITH ELECTRONIC MINUTE TIMER

1 Set the cooking time by pressing the "R" button. The display "Q" will show the minutes set.

2 The numbers will straight away begin to flash. This shows that the cooking time has begun. The last minute is displayed in seconds.

3 If an error is made, the new cooking time can be set by holding the button down for more than 2 seconds. The display will reset and the process can then be repeated from point 1.

4 The minute timer will indicate the end of the cooking time with two series of beeps about 20 seconds apart. To turn the acoustic signal off, press the minute timer button "R".

IMPORTANT: the minute timer does not turn the appliance off.

Replacing the minute timer battery (fig. 16)

- Remove the minute timer from its housing by prising it from the lower side (see fig. 16A).
- Turn the battery cover on the back of the battery anticlockwise (fig. 16B) until it comes free.
- Replace the battery with another of the same type (L1131). When replacing or disposing of the appliance, the battery must be removed and disposed of according to current legislation as it represents a hazard to the environment.

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 cooking is complete, turn off the appliance by unplugging from the outlet. Drain excess oil by leaving the basket inside the deep 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 pipe

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

1. Open the lid of the deep fryer and remove the basket (fig. 3).
2. Open inspection door "O" as shown in fig. 6.

3. Remove drainage pipe "L".
4. Remove plug "J" while at the same time squeezing the pipe with two fingers to prevent the oil or fat from leaking out before the pipe has been directed into a container (fig. 7).
5. Allow the oil or fat to drip into a container (fig. 8).
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 (optional) at the bottom of the basket (fig. 9). 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. 10).
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 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

WARNING Never empty the deep fryer by tilting it or turning it upside down.

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.

CLEANING

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. 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 pipe.
- In order to clean the inside of the drainage pipe, use the pipe 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 deep fryer with a soft, damp cloth in order 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 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. 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.
- 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.
- 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.

IF THE DEEP FRYER HAS A CORD WITH MAGNETIC CONNECTOR

First, connect the magnetic connector to the appliance as shown in figure 17, making sure the protruding part of the connector (X) is correctly inserted into the corresponding outlet on the appliance. Then plug the cord into the outlet.

Warning

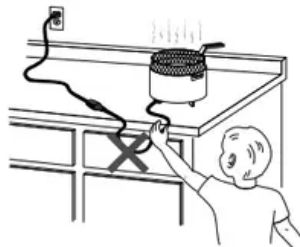
Never leave the appliance plugged into the outlet if the magnetic connector is not fitted to the deep fryer, figure 18.

If the magnetic connector does not remain in place, check that it has been inserted correctly, (see figure 17). If the problem persists, contact an authorized service center. When the appliance is in operation, always leave free space around the magnetic connector to prevent it from becoming detached. Only use a type TA-35PA or LT-512 cord set supplied by De'Longhi authorised service centres.

IMPORTANT SAFEGUARD

A DEEP FRYER FALLING FROM A HIGH PLACE MAY CAUSE SERIOUS BURNS. NEVER LEAVE THE CORD HANGING FROM THE EDGE OF THE SURFACE THE DEEP FRYER IS RESTING ON WHERE IT COULD BE GRASPED BY A CHILD OR GET IN THE WAY OF THE USER. DO NOT USE EXTENSION CORDS.

KEEP OUT OF REACH OF CHILDREN



DESCRIPTION OF THE APPLIANCE

(see diagram pag. 3)

- A. Basket handle
- B. Handle slide
- C. Lid
- D. Viewing window
- E. Filter cover
- F. Basket
- G. Filter cover hook
- H. Cable holder compartment
- I. Handle for lifting up the appliance
- J. Drainage pipe plug
- K. Foot
- L. Oil drainage pipe
- M. Signal lamp
- N. Thermostat
- O. Inspection door for pipe compartment
- P. Opening button
- Q. Minute timer display (some models only)
- R. Minute timer button (some models only)

INSTRUCTIONS FOR USE

Filling with oil or fat

- Raise the basket (F) to the highest position by pulling the special "A" handle upwards (fig.1).
The lid should ALWAYS be closed when the basket is raised and lowered.
- Open lid "C" by pressing button "P" (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.

Best results are obtained by using a good peanut 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 300°F until the fat has melted completely. The required temperature can then be set.

STARTING TO FRY

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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 order to avoid hot oil from splashing out.

3. Plug into the mains socket and set thermostat knob "N" to the required temperature (fig.4). When the temperature set has been reached, signal lamp "M" will go off.
4. As soon as the signal lamp goes off, immerse the basket in the oil, lowering the handle slowly after sliding the handle's "B" slider back.
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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).

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- **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.

TEMPERATURE AND COOKING TIME

Remember that the cooking temperatures and times are approximate, and will vary according to the quantity of food being fried and to individual tastes.

Food	Max. quantity		Temperature		Time (minutes)
	gr	lb	°C	°F	
FRIED POTATOES half portion	500	1	190	370	7 - 8
whole portion	1000	2	190	370	14 - 16
APPETIZER AND SNACKS					
Crispy Shrimp Balls	750	1.5	160	320	7 - 8
Zesty Meatballs	500	1	170	340	6 - 7
Chicken and Vegetable Egg Rolls	250	0.5	170	340	4 - 5
Fried wontons	250	0.5	170	340	3 - 4
MAIN DISHES					
Crispy Fried Chicken Pieces	500-750	1-1.5	170	340	20 - 25
Sweet and Sour Chicken Balls	500	1	170	340	3 - 4
Clams, Oysters, Scallops, Shrimps	750-1kg	1.5 - 2	160	320	5 - 6
Veal Parmesan	500	1	170	340	6 - 7
Batter-Fried Fish	500	1	160	320	9 - 10
Crispy Fish Fillets	500	1	160	320	8 - 9
Chicken Fingers	500	1	170	340	3
Sesame-Nut Chicken	250	0.5	170	340	5 - 6
VEGETABLES AND SIDE DISHES					
Potato Puffs	500	1	190	370	3 - 5
Fried Potato Wedges	500	1	190	370	12-15
Vegetable Fritters Parmesan	250	0.5	150	300	3 - 5
Crispy Onion Rings	500	1	150	300	3 - 5
DESSERTS					
Yeast Doughnuts	500	1	190	370	4 - 5
Fruit Fritters	500	1	190	370	4 - 6

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 peanut 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 boiler pan.
The oil does not heat up	The appliance is not turned on. The deep fryer has previously been used without oil in the boiler pan, causing the thermal safety device to break.	Make sure the appliance is on. Please contact our toll free hotline.
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.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.