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You can read the recommendations in the user guide, the technical guide or the installation guide for DELONGHI F26237. You'll find the answers to all your questions on the DELONGHI F26237 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual DELONGHI F26237**  
**User guide DELONGHI F26237**  
**Operating instructions DELONGHI F26237**  
**Instructions for use DELONGHI F26237**  
**Instruction manual DELONGHI F26237**

**GB** Read this manual carefully before installing and using the appliance. This will ensure optimum results and maximum safety.

#### DESCRIPTION

(see drawing on cover)

- A. Lid
- B. Viewing window (not all models)
- C. Filter
- D. Removable bowl
- E. Release button
- F. Timer (not all models)
- G. Timer button (not all models)
- H. Timer display (not all models)
- I. Detachable control panel
- L. Thermostat slider
- M. Indicator light
- N. Cable compartment
- O. Pointer
- P. Handle slider
- Q. Basket handle
- R. Basket
- S. Filter cover
- T. Filter cover hook

#### IMPORTANT WARNINGS

- 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.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent in order to avoid a hazard.
- The appliance is hot when it is in use. **DO NOT LEAVE IT WITHIN THE REACH OF CHILDREN.**
- Do not move the deep fryer when the oil is hot, as there it could cause serious burns.
- The deep fryer must only be switched on after it has been filled with oil or fat. If it is heated up 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.
- If the deep fryer leaks oil, contact the technical service centre or staff authorised by the Company.
- The basket clips automatically into the central pin in the pan boiler. **Therefore, to avoid breaking it, do not turn it manually in order to seek the correct position.**
- Before using the deep fryer for the first time, wash the tank, the basket and the lid (removing the filters)

carefully with hot water and washing up liquid. When this has been done, dry carefully; remove any remaining water which has collected in the drainage pipe (where fitted).

Always use the oil drainage pipe to empty out the water as shown in fig. 17. After washing, dry thoroughly. Remove any water left in the bottom of the container and, in particular, inside the oil drainage pipe. This avoids dangerous spurts of hot oil during use.

- During use and when the oil is hot, the pipe compartment inspection door must always be closed.
- 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. Children should be supervised to ensure that they do not play with the appliance.
- Never move the appliance while the oil is still hot.
- To move the appliance, use the special lifting handles (I). (Never lift by the basket handle). **Check that the oil is cool enough (waiting about 2 hours).**
- The drainage pipe must always be closed and placed in its compartment while the appliance is in use.
- It is totally normal that, on first use, the refrigerator emits a "new appliance" smell. If this happens, aerate the room.
- 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.

#### OPERATING INSTRUCTIONS

**Before plugging into the mains, always make sure there is oil in the bowl.**

Pour the oil into the bowl: 2.3 litres maximum capacity (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 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 150°C until the fat has melted completely. The required temperature can then be set.



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### Manual abstract:

This will ensure optimum results and maximum safety. DESCRIPTION (see drawing on cover) A. Lid B. Viewing window (not all models) C. Filter D. Removable bowl E. Release button F. Timer (not all models) G. Timer button (not all models) H. Timer display (not all models) I.

Detachable control panel L. Thermostat slider M. Indicator light N. Cable compartment O. Pointer P.

Handle slider Q. Basket handle R. Basket S. Filter cover T. Filter cover hook **IMPORTANT WARNINGS** · 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. · If the supply cord is damaged, it must be replaced by the manufacturer, its service agent in order to avoid a hazard. · The appliance is hot when it is in use. **DO NOT LEAVE IT WITHIN THE REACH OF CHILDREN.** · Do not move the deep fryer when the oil is hot, as there it could cause serious burns. · The deep fryer must only be switched on after it has been filled with oil or fat. If it is heated up 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.

@@@When this has been done, dry carefully; remove any remaining water which has collected in the drainage pipe (where fitted). Always use the oil drainage pipe to empty out the water as shown in fig. 17. After washing, dry thoroughly. Remove any water left in the bottom of the container and, in particular, inside the oil drainage pipe. This avoids dangerous spurts of hot oil during use. During use and when the oil is hot, the pipe compartment inspection door must always be closed. 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. Children should be supervised to ensure that they do not play with the appliance. Never move the appliance while the oil is still hot.

To move the appliance, use the special lifting handles (I). (Never lift by the basket handle). Check that the oil is cool enough (waiting about 2 hours). The drainage pipe must always be closed and placed in its compartment while the appliance is in use. It is totally normal that, on first use, the refrigerator emits a "new appliance" smell.

If this happens, aerate the room. 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. **OPERATING INSTRUCTIONS** Before plugging into the mains, always make sure there is oil in the bowl. Pour the oil into the bowl: 2,3 litres maximum capacity (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 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 150°C until the fat has melted completely. The required temperature can then be set. 10

**STARTING FRYING 1.** Place the food to be fried in the basket. Never over fill (1 kg max.

of fresh potatoes). To obtain more even frying you should concentrate the food around the edge of the basket, with less food in the centre. 2. @@1). @@3.

@@Close the lid. @@@@MODELS WITH ELECTRONIC TIMER 1. Set the cooking time by pressing the button "G". The minutes set appear on the display..

2. Immediately afterwards, the numbers begin to flash. This means the cooking time has begun. During the last minute the remaining time is displayed in seconds. 3.

@@When the display has reset, repeat the operation from point 1. 4. @@To turn off the signal, just press the timer button "G". **IMPORTANT:** the timer does not turn the appliance off. @@@@Make sure the oil is sufficiently cool (wait about two hours).

@@1. @@4), Remove the lid as shown in Fig. 5. Empty the bowl (Fig. 6). 2. Remove residues from the bowl using a sponge or absorbent paper. 3. @@4. Replace the control panel "I" in its housing.

5. @@7). @@6. @@7). **IMPORTANT:** The filtered oil can be kept inside the deep fryer. @@@@REPLACING THE ANTI-ODOUR FILTER With time, the anti-odour filter inside the lid loses its efficiency. To replace, remove the plastic filter cover "S" by pressing the clip "T" in the direction of arrow 1, then lifting in the direction of arrow 2 (fig. 8 ). Replace the filters. **CLEANING** Before cleaning, always unplug from the mains socket.

Never immerse the deep fryer in water and never place it under running tap water. If water gets into the appliance, it could cause electric shock. Check the oil is sufficiently cool (wait about two hours). Empty the oil or fat as described above in the section "Filtering the oil or fat". Remove the lid as shown in Fig.

5. Never immerse the lid in water without removing the filter first. To clean the bowl "F", proceed as follows: - remove the control panel "I" and timer "F" as shown 11 - in the figure (F) and take out the removable bowl "D", holding it by the handles (Fig. 4). Wash it in a dishwasher or by hand in hot water and washing up liquid.

Rinse and dry thoroughly. When washing the bowl in a dishwasher, position it in such a way that the non-stick finish is not scratched. N.B.: when the control panel and timer have been removed, all remaining parts of the fryer are dishwasher safe. Never empty the fryer by tipping or overturning it (fig. 9). - Clean the basket regularly, making sure you remove any residues that may have built up. **REMOVABLE NON-STICK BOWL** Never use abrasive objects or detergents to clean the bowl. Clean with a soft cloth and neutral detergent only.

**COOKING HINTS HOW LONG THE OIL OR FAT LASTS** The oil or fat must never go below the minimum level. It must also be completely renewed at intervals. The length of time the oil or fat lasts depends on the foods fried. For example, breaded foods dirty the oil more than simple foods. As in any deep fryer, the oil deteriorates if heated up repeatedly! Even if used and filtered correctly, it should therefore be completely replaced regularly. The rotating basket allows this deep fryer to be operated with only a small amount of oil. This has the advantage that the quantity of oil thrown away is reduced by about 50% compared with the amount for other deep fryers on the market.



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**HOW TO FRY CORRECTLY** · It is important to follow the temperature recommended for each recipe. If the temperature is too low, the fried food absorbs oil. If it is too high, a crust forms immediately, leaving the inside raw.

· 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. @@ · Do not overfill the basket. @@ · Make sure the food is thin and of an even thickness. @@@@Moist food also becomes soggy after cooking (particularly potatoes). Food with a high water content (fish, meat, vegetables) should ideally be breaded or floured.

Make sure excess bread or flour is removed before immersing in oil. 12 FRYING NON-FROZEN FOODS Type of food CHIPS Quantity recommended for optimum frying MAX quantity (safety limit) Max. quantity (g) Temperature (°C) 500 1000 500 500 600 500-600 500 250 300 400 250 400 400 300 200 190 190 160 160 160 160 170 170 170 150 150 150 150 150 Time (minutes) 7-9 16-18 9-10 9-10 7-10 8-10 8-10 5-6 6-7 7-9 10-12 8-9 9-10 11-12 8-10 FISH

Squid Waffles Scampi tails Sardines Cuttlefish Beef cutlet Chicken cutlet Meat balls Artichokes Cauliflower Mushrooms Aubergines Courgettes MEAT VEGETABLE Cooking times and temperatures are approximate and should be adjusted according to the quantity and personal taste. FRYING FROZEN FOOD · Frozen foods are at very low temperatures. This produces a considerable drop in the temperature of the oil or fat.

For good results, you are therefore advised not to exceed the quantities recommended in the following table. · Frozen foods are often coated with ice crystals. Before cooking, these should be removed by shaking the basket. Immerse the basket in the frying oil very slowly to avoid the oil boiling. Cooking times are approximate and should be varied according to the initial temperature of the food to be fried an.



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