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You can read the recommendations in the user guide, the technical guide or the installation guide for DELONGHI F34512CZ. You'll find the answers to all your questions on the DELONGHI F34512CZ in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual DELONGHI F34512CZ
User guide DELONGHI F34512CZ
Operating instructions DELONGHI F34512CZ
Instructions for use DELONGHI F34512CZ
Instruction manual DELONGHI F34512CZ

GB READ THIS INSTRUCTION BOOKLET CAREFULLY BEFORE INSTALLING AND USING THE APPLIANCE.
THIS IS THE ONLY WAY TO ENSURE THE BEST RESULTS AND MAXIMUM SAFETY FOR THE USER.

DESCRIPTION OF THE APPLIANCE

| | |
|--|--------------------------------------|
| A. Thermostat knob for setting the temperature | M. Handles |
| B. Power on light (red) | N. Slot for fitting the control unit |
| C. Oil temperature light (green) | O. Cover with handle |
| D. Safety micro-switch | P. Viewing window (if present) |
| E. Maximum food quantity indicator | Q. Filter cover (if present) |
| F. Oil MIN-MAX levels | R. Removable bowl |
| G. Basket support | S. Basket with folding handle |
| H. Oil drain tap cover | T. Electrical heating element |
| I. Oil drain tap (if fitted) | U. Control unit |
| J. Filter oil | V. Cable compartment |
| L. Casing | Z. Thermal safety device reset |

IMPORTANT WARNINGS

- This appliance has been designed to fry foods exclusively for household use; it must not be used for other purposes and must not be modified or tampered with in any way.
- Do not turn the appliance on if it is damaged (e.g. after having been dropped) or if operating problems arise. Contact a service centre authorised by the manufacturer.
- Before using the appliance check that the mains voltage corresponds to the value specified on the appliance rating plate.
- Only connect the appliance to power points with a minimum rating of 10A that are properly earthed.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent in order to avoid a hazard.
- Do not remove the plug by tugging the power cable: always use the plug itself.
- The power cable must not be placed near or against the hot parts of the appliance, sources of heat or sharp edges.
- Do not position the appliance near sources of heat or where water may be present.
- Serious burns may be caused by the deep fryer falling. Do not leave the cable hanging from the edge of the surface the deep fryer rests on, where it may be within the reach of a child or represent an obstacle to the user. Do not use extension cords.
- During operation the appliance is hot; as a consequence, only use the handles and knobs.
DO NOT LEAVE THE APPLIANCE WITHIN THE REACH OF CHILDREN.
- Do not move the deep fryer when the oil is hot, as this risks causing serious burns. The appliance must only be moved when cold, using the handles.
- The deep fryer must be operated only after having correctly filled it with oil or liquefied fat; if heated when empty, a thermal safety device is activated to stop operation. If kardi is being used, you must always activate the "Lard Function".
- Always respect the MIN and MAX levels indicated inside the removable container.
- The safety micro-switch ensures that the heating element operates only if the control unit is correctly positioned.
- Always keep the appliance disconnected during cleaning operations and when not in use.
- Never immerse the control unit, the cable and the electrical plug in water or other liquids.
- 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.

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Manual abstract:

THIS IS THE ONLY WAY TO ENSURE THE BEST RESULTS AND MAXIMUM SAFETY FOR THE USER. DESCRIPTION OF THE APPLIANCE A. B. C. D.

E. F. G. H. I.

J. L. Thermostat knob for setting the temperature Power on light (red) Oil temperature light (green) Safety micro-switch Maximum food quantity indicator Oil MIN-MAX levels Basket support Oil drain tap cover Oil drain tap (if fitted) Filter oil Casing M. N. O.

P. Q. R. S. T.

U. V. Z. Handles Slot for fitting the control unit Cover with handle Viewing window (if present) Filter cover (if present) Removable bowl Basket with folding handle Electrical heating element Control unit Cable compartment Thermal safety device reset **IMPORTANT WARNINGS** · This appliance has been designed to fry foods exclusively for household use; it must not be used for other purposes and must not be modified or tampered with in any way. · Do not turn the appliance on if it is damaged (e.g. after having been dropped) or if operating problems arise. Contact a service centre authorised by the manufacturer. · Before using the appliance check that the mains voltage corresponds to the value specified on the appliance rating plate. · Only connect the appliance to power points with a minimum rating of 10A that are properly earthed.

· If the supply cord is damaged, it must be replaced by the manufacturer, its service agent in order to avoid a hazard. · Do not remove the plug by tugging the power cable: always use the plug itself. · The power cable must not be placed near or against the hot parts of the appliance, sources of heat or sharp edges. · Do not position the appliance near sources of heat or where water may be present. · Serious burns may be caused by the deep fryer falling. @@Do not use extension cords. @@DO NOT LEAVE THE APPLIANCE WITHIN THE REACH OF CHILDREN. @@The appliance must only be moved when cold, using the handles. @@If lard is being used, you must always activate the "Lard Function". · Always respect the MIN and MAX levels indicated inside the removable container.

· The safety micro-switch ensures that the heating element operates only if the control unit is correctly positioned. · Always keep the appliance disconnected during cleaning operations and when not in use. · Never immerse the control unit, the cable and the electrical plug in water or other liquids. · 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. Childre should be supervised to ensure that they do not play with the appliance.

8 · The oil and fat are inflammable; if these substances catch fire, immediately disconnect the appliance from the power point and dampen the fire using the lid or a blanket. Never use water to extinguish the flames. · When removing the bowl, always wait for the oil or fat to cool completely. · Materials and accessories coming into contact with food conform to EC regulation 1935/2004. · When opening the lid, take great care to avoid hot steam and splashes of boiling oil.

· Appliance is not intended to be operated by means of an external timer or separate remote-control system. · Keep these instructions. **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 (Z) marked RESET (see Fig. 1). If the appliance does not start operating again, contact a service centre authorised 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. @@Carefully dry all the parts. @@@@2, Fig.

2). Remove the basket (S) by lifting it upwards. @@3). Never exceed this limit, as oil may overflow from the container. @@For best results, use good quality peanut oil. @@@@8). Check that the handle of the basket is correctly positioned (pos. 2 in Fig. 2). · Connect to the mains supply.

Both lights (B) and (C) come on. · Move the thermostat knob (A) (see fig. @@@@). · Unplug from the mains socket. · N.B.

@@@Every now and then it must be completely changed. The life of the oil or fat depends on what foods are being fried. @@@@Check that the food is sliced into thin, even pieces. @@@@Then, when the set temperature has been reached, immerse the food directly in the hot oil to avoid the batter sticking to the basket. 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 Fresh potato chips full portion Fish Calamari Canestrelli Sardines Prawns Tongue-fish Pork cutlets Chicken cutlets Meatballs Artichokes Cauliflower Mushrooms Aubergines Courgettes Temperature (°C) 170° 140° 140° 140° 140° 160° 160° 160° 150° 150° 150° 150° Time (minutes) 11-15 9-13 10-14 10-14 8-12 6-10 8-12 9-13 9-13 13-18 10-14 8-12 9-13 13-18 Meat Vegetables **FRYING FROZEN FOODS** Frozen foods are stored at very low temperatures. Consequently, they significantly lower the temperature of the liquid used for cooking. For optimum results, do not overfill the basket. 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. 10 Food Temperature (°C) Time (minutes) Pre-cooked frozen potato chips Potato croquettes Fish Meat Fish-fingers Fish fillets Chicken cutlets 190° 180° 180° 180° 180° 10-14 7-10 3-6 2-5 3-6 **MODELS FITTED WITH 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 (H). 3. Open the tap (I) by turning it anticlockwise. 4. Run the liquid into a container (see the figure below), making sure it doesn't overflow. 5. Remove any deposits form the bowl using a sponge or tissue paper. 6. Close the tap by turning it clockwise. 7.

Close the cover (H). 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. N.B.

: the bowl is fitted with a removable filter which retains coarse frying residues. After emptying the oil from the bowl completely, remove the filter by pulling as shown in the figure 9.



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Wash with washing up liquid then replace in the appliance. N.B.

: when the control panel and timer have been removed, all remaining parts of the fryer are dishwasher safe. CLEANING Before cleaning, make sure that the power plug is disconnected. @@6). @@@@Remove the deposits from the bowl using a sponge or absorbent paper. @@7). 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.

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. 11 .



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