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Delonghi roto deep fryer instructions

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Documents: - User Manual (English) - 1.24 MB - pdf- TSF01CRAU - Smeg - Specifications Sheet (English) Roto Fryer F28311 Please Keep these instructions for future reference Description of the device The following conditions are used throughout the operating instructions button to release the lid Indicator light Filter cover Rise and fall control Newest Added: FSK93807P L9FEC966R L7WEG841R L7WE7631BI RTB8152VAVAVAVaVa Cover hook Handle Handle Control Oil drainage pipe drainage pipe storage cable storage for pipe space Temperature control Song F28311 2 Safety warning • Before using the appliance check whether the mains voltage corresponds to the value indicated on the type plate of the appliance and whether the socket and power lines are suitable for the required load. • After removing the appliance from the packaging, make sure that the fryer is in complete and perfect condition. Make sure that all labels, plastic bags and packaging are removed from inside and around the deep fryer. • Connect the appliance to a grounded power supply and sockets with a minimum rated current of 10 A. (If the plug mounted on the appliance does not match the electrical outlet, replace the plug with a suitable type by a qualified specialist). • Never place the appliance near heat sources. • The power cord of this appliance must not be replaced by the user as this requires the use of special tools. If the power cord is damaged, it must be replaced by a manufacturer, an authorised service centre or a qualified specialist to avoid any risk. See the warranty leaflet for details. • The appliance heats up during operation. DO NOT LEAVE WITHIN REACH OF CHILDREN. • Do not move the fryer if the oil is hot as this may cause serious burns. • Never use the fryer without oil. • If oil escapes from the fryer, contact a technical service centre or a manufacturer's authorised personnel. • Wash the bowl, basket and lid in hot water and detergent before using the fryer for the first time. At the end of the operation, dry everything thoroughly and remo Delonghi F28311 | File type: PDF | File name: f28311.pdf | Size: 1.24 MB | Language: English | Other documents: 1 files. Download users Read these instructions carefully before installing and using the device. This is the only way to ensure the best results and maximum safety for users. DESCRIPTION (see figure on page 3) A. Filter espionage hole B. Lid C. Basket handle D. Handle is Slide E. Basket F. Observation window (only some models) G. Filter cover H. Cable tray I. Indicator L. Thermostat and OFF knob RECOMMENDATIONS • Before using the appliance, check that the mains voltage corresponds to the value indicated on the type plate of the device. • Connect the appliance to a grounded power supply and sockets with a minimum rated current of 10 A. (If the plug mounted on the appliance does not match the electrical outlet, replace the socket with a suitable type by a qualified specialist). • Never place the appliance near heat sources. • The power cord of this appliance must not be replaced by the user as operation requires the use of special tools. If the power cord is damaged, it must be replaced by the manufacturer, an authorised technical service centre or a qualified electrician to avoid any risk. • The appliance heats up during operation. DO NOT LEAVE WITHIN REACH OF CHILDREN. • The appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been supervised or instructed to use the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the device. • Do not move the fryer if the oil is hot as this may cause serious burns. • Never use the fryer without oil. • If oil escapes from the fryer, contact the technical service centre or the operator in charge. • The basket automatically fits on the centre pin in the bowl. To avoid damage, never rotate it manually to find the correct position. • Before using the fryer for the first time, wash the removable bowl (Z), basket (E), lid (B) (after moving filters) and oil saver set (O, P and Q) in hot water and detergent. To empty the water, use the oil drain hose (if available) as shown in Figure 14. At the end of the operation, dry everything thoroughly and remove all the water that remains at the bottom of the container and inside the oil drain hose. This will prevent dangerous splashes of hot oil during operation. • During operation, the drain hose must always be closed and in its area. • The appliance must not be used unattended by children or incapacitated persons. - Do not allow children to play with the device. • Never move the appliance if the oil is still hot. • Move the device behind the supplied handles. (Never move the appliance with the basket handle). • It is normal for the device to issue a new the first time you use it. Ventilate the room. • The device is not intended to be operated using an external timer or a separate remote control system. M. Oil container drawer (only some models) N. Drain hose cap (only some models) O. Oil container lid (some models only) P. Oil container (only some models) Q. Oil filter (only some models) R. Oil drain hose (only some models) S. Timer button (only some models) T. Timer display (only some models) U. Hose door (only some models) V. Release button Z. Removable bowl 5 4IMPORTANT ELECTRICAL CONSUMPTION , basic precautions should always be observed, including the following:1. Read all the instructions.2. Do not touch hot surfaces. Use handles and buttons.3. To protect against electric shock, do not immerse the cable, plug and fryer in water or other liquid.4. If any appliance is used by or near children, careful supervision is required.5. Unplug when not in use and before cleaning. Allow to cool before collecting or cleaning and cleaning the appliance.6. Do not use any device with a damaged cable or plug, or after the device has broken or damaged. Return the appliance to the nearest authorised service centre for examination, repair or adjustment.7. The use of accessories not recommended by the manufacturer may cause injury.8. Do not use outdoors.9. Do not let the cable hang over the edge of the table or counter, or touch hot surfaces.10. Do not place on or near hot gas or electric burner.11. Caution should be exercised when moving the appliance containing hot oil or other liquids.12. Always connect the plug to the appliance first, and then plug the cable into the wall socket. To disconnect the thermostat, turn the off position and then remove the plug from the socket.13. Do not use the appliance for use other than the intended use.14. Make sure that the handle is properly assembled in the trash and locked in the location. See detailed installation instructions. Save these instructionsThe product is for home use only Caution• Do not use the fryer without oil. The fryer will be completely damaged when heated dry. • This fryer has a heat cut-out to prevent overheating. • Plug the cable into a 120 V AC socket. • If your product is equipped with a polarized AC plug (plug with one knife wider than the other), this plug will only fit in one way. This is a security feature. If you are unable to fully send the plug to the socket, try turning the plug back. If the plug still does not fit, contact the elec-trician and replace the outdated socket. Do not violate the safety purpose of the polarized plug. • Wash the aluminium pot, basket and lid (remove the filter) with hot soapy soap before using the fryer for the first time dry the aluminium pot in such a way that it retains an attractive surface. • If the fryer escapes, contact your nearest service centre or authorised dealer to ensure safe operation, excessive food or utensils must not be inserted into the fryer. • Children or sick persons should not be able to use this product unattended. • Children should not use this appliance with this appliance. • During use and use, the oil should be hot. , the control door of the pipe area must always be closed. • It is perfectly normal that the appliance emits the smell of a new appliance when used for the first time. If this happens, aera-te room. • To avoid injury or burns, do not touch any metal parts of the fryer as they may be hot! DO NOT USE EXTENSION CORD The short power cord is available to reduce the risks of tangling or tripping on the longitudinal cord. Written by: Jeffrey Brian Airman Written: July 14, 2020 Burnt food particles accumulate in the oil tank of the fryer and change the taste of the oil, which ultimately affects the taste of cooked foods. The inner surfaces of the DeLonghi fryer container must be thoroughly cleaned to remove the taste of the burnt oil. Rinse the DeLonghi fryers before adding new oil to make the fried foods they are looking for and tasting their best. Burnt food particles accumulate in the oil tank of the fryer and change the taste of the oil, which ultimately affects the taste of cooked foods. The inner surfaces of the DeLonghi fryer container must be thoroughly cleaned to remove the taste of the burnt oil. Unplug the DeLonghi deep fryer. Allow the hot oil to cool for at least two hours before starting. Check the operating instructions for the specific Model DeLonghi fryer you are cleaning to fully understand the oil drainage process. Operating instructions for models in current production are available for download on the DeLonghi USA website. Some DeLonghi models require a standard screwdriver to start the oil flow from the tank. Place the tap or hose from the deep fryer over the edge of the sink. Place a large container or bath at the bottom of the sink to catch the oil used. Empty all oil from the tank according to the manufacturer's instructions in the operating instructions. Remove the container of old oil from the sink and leave the fryer in position with the spout open. Remove the cover plate and remove the filter or filters from the lid and set them aside. Place the tap or hose from the deep fryer over the edge of the sink. Remove the container of old oil from the sink and leave the fryer in position with the spout open. Wipe the inside, exterior and lid of the DeLonghi deep fryer with a slightly damp, soapy sponge. Avoid moisture in the area where the plug is attached to the deep fryer. Wring out the fungus and feed it soap several times to clean all the remnants of oil. Spin the pipe brush into the drainage hose or faucet to clean any trapped food particles. Tubular brushes are part of most DeLonghi fryers. Rinse the brush and repeat the

cleaning procedure until nothing comes out. Spin the pipe brush into the drainage hose or faucet to clean any trapped food particles. Rinse the soap from the sponge and wipe all soap foams from the surfaces of the fryer. Dryer fryer completely dryer with kitchen towel. Wash and dry the basket with sponge, soap and kitchen towel. Leave the DeLonghi deep fryer open and empty overnight, or at least for a few hours, so that all internal moisture evaporates. Oil added to the wet fryer will pop and spray when heated. Close the oil drain and reinsert the filter or filters into the lid according to the instructions. Replace the filters when they become sticky or begin to feel. Smell.

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