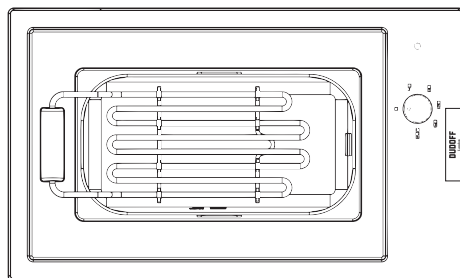


# INSTALLATION AND USER INSTRUCTIONS BUILT-IN ELECTRIC DEEP FAT FRYER DF-Z01



Dear Customer,  
thank you for purchasing one of our products. We are confident that this practical and modern appliance, made with top quality materials, will satisfy your needs in every way. This new piece of equipment is simple to use but, before operating it, please read this booklet carefully for best results.

***The manufacturer cannot be held liable for consequential damages to objects or persons resulting from faulty installation or misuse of this appliance.***

The manufacturer cannot be held responsible for any inaccuracies due to printing or reproduction errors contained in the present booklet. The features of the picture diagrams included are purely indicative. We reserve the right to make any changes to our products that are deemed necessary or useful and in the interest of the user that are not detrimental to essential operating and safety features. ***This cook top was designed to be used exclusively as a cooking appliance: any other use (such as heating rooms) it to be considered improper an dangerous.***

**WARNING:** The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements.

This appliance can not be used by children aged from 0 to 8 years.

This appliance can be used by children aged 8 years up if continuously supervised.

This appliance can be used from persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Keep the appliance and its cord out of the reach of children under the age of 8 years. Cleaning and user maintenance entrusted the user not be made by children.

The appliance for cooking must be positioned in a stable manner, with the handles (if present), positioned so as to prevent the escape of liquids that are very hot.

**WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

**WARNING:** Danger of fire: do not store items on the cooking surfaces.

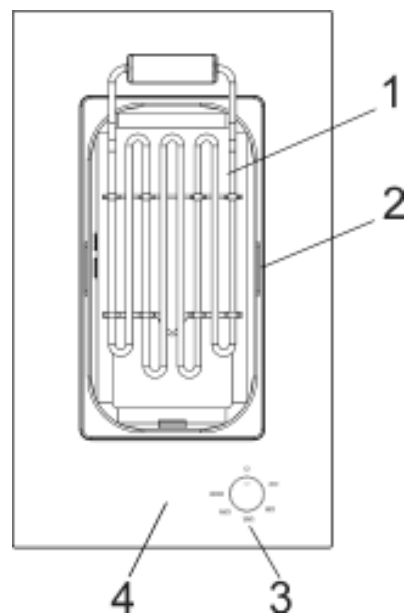
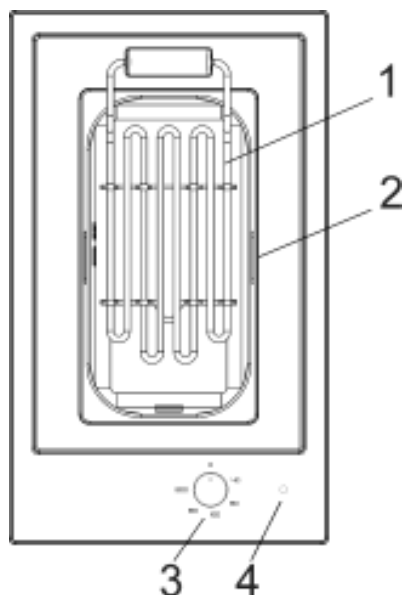
**WARNING:** If the surface is cracked, switch of the appliance to avoid the possibility of electric shock.

Not use an appliance for steam cleaning.

The appliance is not intended to be operated by means of an external timer or separate remote-control system.

# DEEP FAT FRYER DESCRIPTION

## FD 30



1 Heating resistance

2300 W

2 Fryer kettle

3 Fryer control knob

4 Appliance on/off indicator lamp

### **WARNING:**

***this appliance has been designed for domestic user or similar such as:***

- ***kitchen facilities inside shops, offices, working environments;***
- ***farm holidays facilities;***
- ***guest facilities in hotels, motels and other residential environments;***
- ***in the Bed & Breakfast.***

# USE

## 1) SWITCHING ON THE FRYER

The fryer is controlled by a thermostat and it can be switched on by turning the knob clockwise to the position desired (see fig. 1) A red indicator lamp indicates it is switched on.

### **Automatic cut-off switch**

The appliance is provided with a cut-off device which intervenes if the oil temperature exceeds the safety limit. This device stops the fryer from functioning. For the fryer to start functioning again, you must wait until the oil temperature drops; then release the cut-off switch manually to start the appliance again.

To carry out this procedure follow the instructions below:

- lift up the resistance and secure it in the vertical position;
- remove the kettle containing the oil taking care not to burn yourself;
- unscrew the tap situated in the rear of the interior casing (fig. 2);
- push the red button (fig. 3).

If the red button does not release, it means that the temperature sensor of the shut-down thermostat has not cooled down sufficiently. Wait for a few minutes then try again. If the problem persists even when the appliance is cool contact your nearest service centre.

**Warning: during operation the work surfaces of the cooking area become very hot: keep children away!**

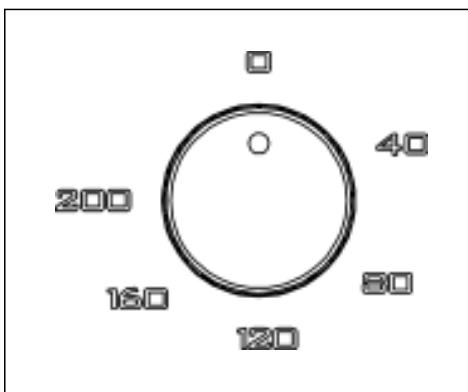


FIG. 1



FIG. 2



FIG. 3

# USE

## **CAUTIONS FOR FRYING**

Only oil or vegetable fat should be used for frying.

**Amount of oil / fat min. 2 - max. 2.5 l.**

Avoid mixing different types of oil / fat. It is important to fry at the right temperature for good results.

- Temperature too low: the food to be fried cooks too slowly and absorbs oil / fat.
- Temperature too high: the food forms a dark crust too quickly and the inside is not cooked.
- Do not use the fryer cover when cooking.

Almost all foods can be fried, e.g. chicken, fish, meat, vegetables, fruit, potatoes. Watery products are less suitable.

Dry the food to be fried well before cooking, shake off any excess flour, press down bread-crumbs well.

If you intend to fry large quantities at any one time, it is wise to remove the basket after a few minutes, so that the oil can return quickly to its initial temperature.

In this way food fried will be more crispy.

The oil must be changed when food no longer becomes crispy (even when the temperature is adjusted correctly) or when the oil turns slightly dark-coloured.

## **HOW TO FRY**

First of all set the desired temperature and wait until the oil has reached this temperature.

Put the frying basket into the oil with the food to be fried. When frying is done, lift the basket and shake it lightly to drain off the excess oil.

Hook the basket on the hanging device to drain the remaining oil.

### **CAUTION:**

***do not place the glass directly on the unit.  
The bottom of the hob must rest on  
the unit.***

### **CAUTION:**

***In case of hotplate glass breakage:***

- ***shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply;***
- ***do not touch the appliance surface;***
- ***do not use the appliance.***

# USE

## **IMPORTANT ADVICE**

- **Before frying for the first time**, wash the fryer kettle and basket with a sponge and soap and water (or use a product available on the market).
- Dry and polish with a clean dry cloth.
- Never leave the fryer unattended while in operation.
- As the surface of the fryer becomes hot during operation, children must be kept at a safe distance.
- Do not put plastic cutlery in the hot oil.
- Change dirty oil immediately as it is easily inflammable.

### **Warning!**

**At no time should the oil come in contact with water.**

**If in spite of all precautions taken the fryer should accidentally catch fire:**

- switch off the fryer (or pull out the plug).
- Remove the basket.
- Cover it with the lid provided.

### **Never put out a fire with water!**

- Do not place easily inflammable or deformable objects directly under the fryer.
- Make sure that the power cables of electric appliances do not come in contact with the hot fryer.

## **WARNINGS AND ADVICE FOR THE USER:**

- **do not attempt to change the technical characteristics of the product because it can be dangerous.**
- **If you should not to use this appliance any more (or replace an old model), before disposing of it, make it inoperative in conformity with current law on the protection of health and the prevention of environmental pollution by making its dangerous parts harmless, especially for children who might play on an abandoned appliance.**
- **Do not touch the appliance with wet or damp hands or feet.**
- **Do not use the appliance barefoot.**
- **The manufacturer will not be liable for any damage resulting from improper, incorrect or unreasonable use.**
- **During, and immediately after operation, some parts of the cooktop are very hot: avoid touching them.**
- **After using the cook top, make sure that the knob is in the closed position.**

**Warning: during operation the work surfaces of the cooking area become very hot: keep children away!**

# CLEANING

## 2) CLEANING THE FRYER

With the proper care the fryer will maintain its shine for a long time and will be easier to clean.

Use a sponge, water and soap (or a product available on the market) to clean stainless steel parts, but only when the appliance is cool. Then shine it with a clean dry cloth, or a chamois cloth for better results.

**Warning!** never empty oil into the water-pipe drainage system. Take it to a special collection centre for disposal.

After use wait until the oil has cooled down completely, then lift up the resistance, remove the kettle and pour the oil into a suitable container.

Do not scrape and scour the appliance to avoid scratching it permanently. Use a soft brush to loosen tough deposits. After cleaning the appliance apply a metal cleaner.

For **everyday cleaning** use a damp cloth or with a some hot water and detergent. Rinse in cold water to remove any remaining detergent and dry the surface.

Water spots should be removed with vinegar or lemon, or with a lime removal product.

In the case of **tough deposits** clean with "Sidel for stainless steel" or with "Cerafix". Apply the undiluted cleaner with a paper towel. Let the product take effect, then remove it completely with cold water and dry the parts with a dry cloth.

## GAS HOB CERAMIC GLASS

It is very important to clean the hob every time you use it, while the glass is still warm.

Do not clean using abrasive metal scourers, powder abrasives or corrosive sprays.

Depending on the degree of dirt, we recommend:

- for light stains, a damp sponge is sufficient.

- **Do not use jets of steam to clean the appliance.**

# INSTALLATION

## TECHNICAL DATA FOR INSTALLERS

**IMPORTANT:** a perfect installation, requires a **QUALIFIED INSTALLER:** a failure to follow this rule will void the warranty.

**Installation and maintenance listed in this section must only be carried out by qualified personnel.**

**A faulty installation can cause damage to persons, animals or objects, towards whom the manufacturer cannot be held responsible.**

**The cut-off or automatic control devices of the appliance can only be modified by the manufacturer or by a duly authorized supplier.**

## 3) INSTALLING THE FRYER

Remove outer packaging and inner packing of the various loose parts, then make sure the fryer is not damaged. In case of doubt do not use the appliance and contact a qualified technician.

**Packaging (cardboard, bags, expanded polystyrene, nails...) are potentially dangerous. Keep them out of the reach of children.**

An opening in the top of the piece of modular furniture must be made with the dimensions indicated in fig. 5, making sure that the minimum dimensions of the space required to install the appliance are observed (see fig. 6).

In order to avoid accidental touch with the overheating bottom of the hob, during the working, is necessary to put a wooden insert, fixed by screws, at a minimum distance of 170 mm from the top (see fig. 5/A).

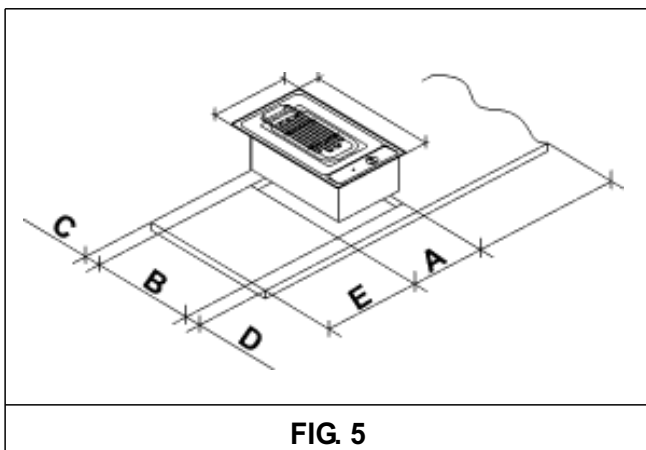


FIG. 5

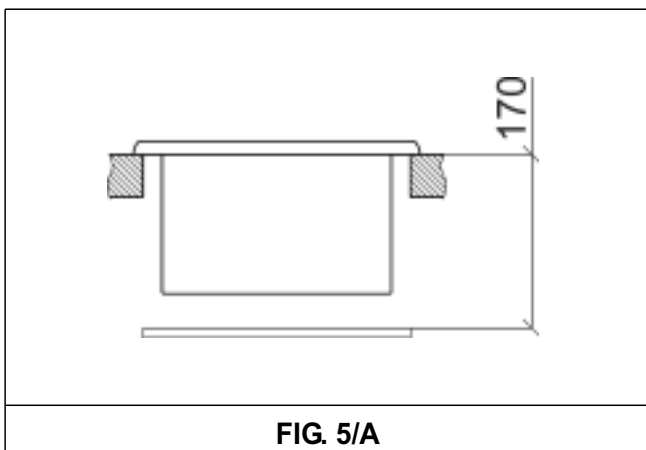


FIG. 5/A

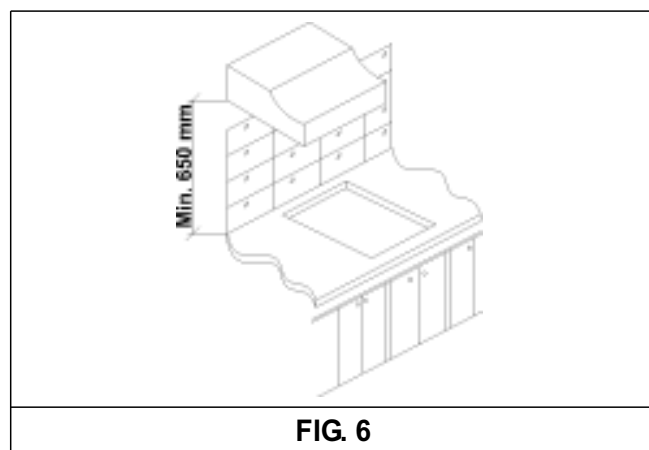


FIG. 6



# INSTALLATION

## 4) SECURING THE FRYER

To secure the fryer to the worktop the fastening clamps accompanying this booklet must be assembled. The following procedures must be carried out to do this:

- remove all movable parts from the fryer;
- turn the appliance over taking care to place it on a soft surface to avoid damaging the external surfaces;
- remove the clamps "G" from the package and install them as in the diagram in fig. 7.

After these steps have been carried out, the special gasket that prevents liquids from leaking can be installed. To fit this gasket correctly, please strictly follow the directions below:

- detach the gasket strips from their support taking care that the transparent protection remains attached to the gasket;
- put the gasket "E" (fig. 7) in the correct position under the edge of the worktop, so that the outer side of the gasket fits perfectly with the external perimeter of the worktop. The ends of the strips

must fit without overlapping;

- make sure the gasket adheres to the worktop evenly all around, press it down with your fingers, then remove the gasket's protection paper and position the fryer in the opening made in the worktop;
- secure the appliance by tightening the clamp screws "F" (see fig. 8).

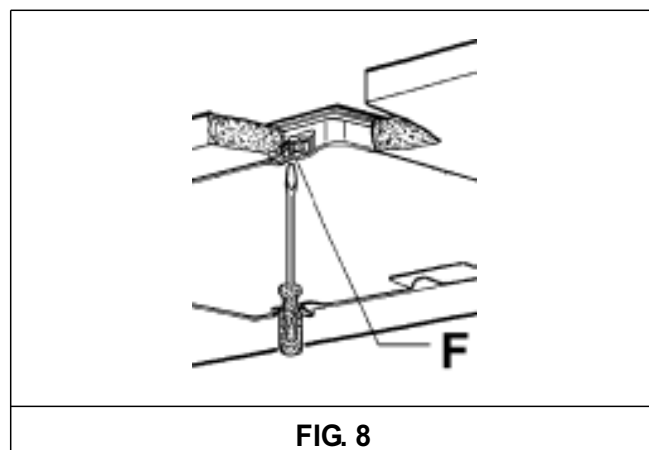
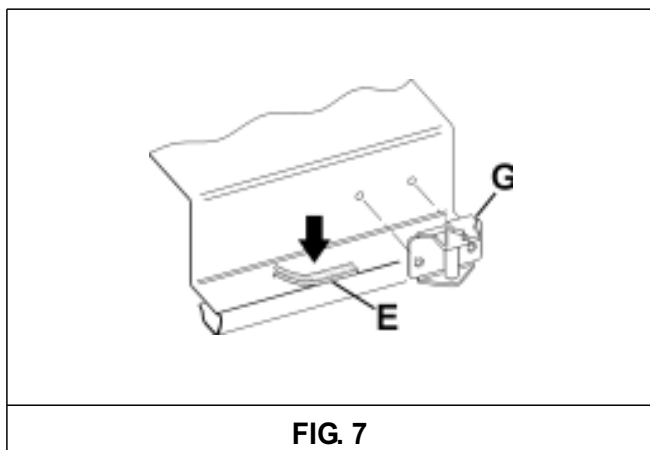
### WARNING:

***note that the adhesive which joins the plastic laminate to the worktop must be resistant to temperatures of no less than 150 °C to prevent the covering from detaching.***

***The installer is advised that the rear wall, adjoining and surrounding surfaces of the fryer must be resistant to a temperature of 90 °C.***

## USEFUL MEASUREMENTS (mm)

	A	B	C	D	E
<b>FRYER</b>	282	482	59	59	100 min.



# INSTALLATION

## 5) ELECTRICAL CONNECTIONS

**IMPORTANT:** the appliance must be installed following the manufacturer's instructions. The manufacturer will not be liable for injury to persons or animals or property damage caused by an incorrect installation.

**The electrical connection must be made in conformity with current rules and regulations.**

Before making a connection, check that:

- the capacity and outlets of the electrical installation are suitable for the maximum power output of the appliance (see the information label attached on the underside of the housing).
- The outlet or installation is provided with a good earth connection according to standards and provisions currently in force. All responsibility is declined for failure to comply with these provisions.
- If a power cord is not supplied with the appliance, connect a cable with a suitable section to the terminal board (see table in paragraph 6) keeping the earth wire longer than the lead wires, following the diagram in fig. 9.

**When connection to the power circuit is made through an outlet:**

- apply to power cable "C", if not provided, a standard plug suitable for the load indicated on the information label. Connect the wires as in the diagram in fig. 9 taking care to observe the responses listed below:

**letter L (phase) = brown cable;**

**letter N (neutral) = blue cable;**

**symbol  $\oplus$  (earth) = yellow-green cable.**

- The power cord must be placed in a way that it does not reach an excess temperature of 90 °C in any position.
- To connect, do not use adaptors or switches as they may cause false contacts resulting in dangerous overheating.
- The outlet must be accessible after the built-in.

**When connection is made directly to the power circuit:**

- place a switch between the appliance and the circuit of an appropriate size for the load of the appliance and with a minimum aperture between contacts of 3 mm.
- Remember that the earth cable must not be broken by the switch.
- The electrical connection may also be protected by a high sensitivity differential switch.

It is strongly recommended that the yellow-green earth cable provided be connected to a good earth

installation.

**Before performing any service on the electrical part of the appliance, it must absolutely be disconnected from the electrical network.**

**WARNINGS:**

**all our products are conform with the European Norms and relative amendments. The product is therefore conform with the requirements of the European Directives in force relating to:**

- **compatibility electromagnetic (EMC);**
- **electrical security (LVD);**
- **restriction of use of certain hazardous substances (RoHS);**
- **EcoDesign (ERP).**

**If the installation requires modifications to the home's electrical system or if the socket is incompatible with the appliance's plug, have changes or replacements performed by professionally-qualified person. In particular, this person must also make sure that the section of the wires of the socket is suitable for the power absorbed by the appliance.**

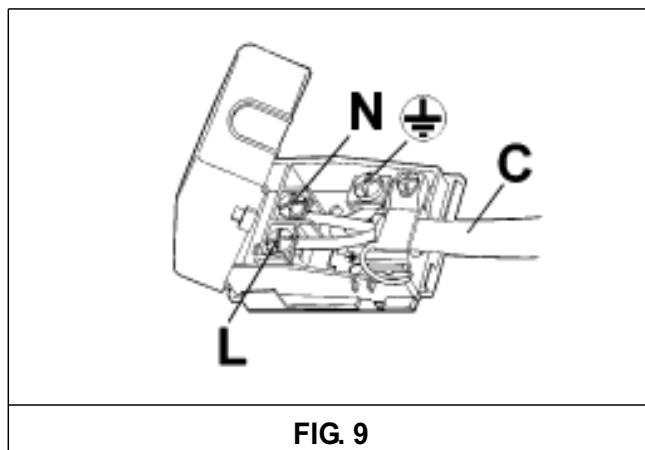


FIG. 9

**In case of failure or cut in the cable, please move away from the cable and do not touch it. Moreover the device must be unplugged and not switched on. Call the nearest authorized service center to fix the problem.**

# MAINTENANCE

**Before carrying out maintenance of any kind, disconnect the appliance from the mains. All maintenance must be carried out by authorized personnel only.**

## 6) PART REPLACEMENT

To replace components located inside the fryer the resistance should be lifted up and secured in the vertical position. Take out the oil kettle and loosen the four screws that are under it (see fig. 10). The work surface can now be detached from the worktop giving access to all internal components.

To reassemble the work surface of the appliance take care not to damage the power cables and make certain that they are well positioned in the

guides along the side of the appliance.

**Note: in the event the power cord is replaced, the ground wire must be left longer than the lead wires (fig. 11) and the instructions in the paragraph "ELECTRICAL CONNECTIONS" must be observed.**

To reassemble the appliance repeat the steps above in the reverse order.

## 7) TECHNICAL SPECIFICATIONS OF ELECTRICAL COMPONENTS

To facilitate the task of the installer a table with component specifications is included below.

**WARNING: MAINTENANCE MUST ONLY BE PERFORMED BY AUTHORIZED PERSONS.**

### ELECTRICAL COMPONENTS OUTPUT

Name	W
Heating resistance	2300

### TYPE AND SECTION OF POWER CABLES

TYPE OF CABLE	TOTAL OUTPUT OF APPLIANCE	SINGLE - PHASE POWER SUPPLY
Policloroprene H05 RN-F / H07 RN-F	2300 W	Section 3 x 1.5 mm <sup>2</sup>



FIG. 10



FIG. 11

# TECHNICAL SPECIFICATIONS

FRYER	
Voltage	220 - 240 V ~
Frequency	50/60 Hz
Total nominal power	2300 W

## TECHNICAL ASSISTANCE AND SPARE PARTS

Before leaving the factory, this equipment was tested and adjusted by skilled personnel so as to guarantee the best operating results.

Original spare parts can only be found at our technical service centres and authorized stores. Every repair or adjustment necessary thereafter must be carried out with the greatest care by qualified personnel.

For this reason we recommend you always contact the dealer you purchased it from or our nearest service centre stating the make, model, series and type of problem experienced with the equipment. The relevant specifications are stamped on the information label attached on the underside of the appliance and on the label attached to the packing box. This information will allow the technician to procure the appropriate spare parts and guarantee that the right action is taken promptly. It is recommended that you note these specifications below so that they are readily available at all times.

**MARK:** .....

**MODEL:** .....

**SERIES:** .....



This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

This guideline is the frame of a European-wide validity of return and recycling on Waste Electrical and Electronic Equipment.