

DF-036

- Instruction Manual
- ColdZone Deep Fat Fryer



IMPORTANT SAFEGUARD

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles or knobs
3. To protect against risk of fire, electric shock, and personal injury do not immerse control panel assembly, cord or plugs in water or other liquids.
4. Close supervision is necessary when Deep Fryer is used near children. Children should not use this appliance.
5. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Contact Customer Service (see warranty) for examination, repair, or electrical or mechanical adjustment.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or countertop, or touch hot surfaces including the stove.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Extreme caution must be used when moving fryer containing hot oil. Always use oven mitts or hot pads.
11. Always attach plug to appliance first, then plug AC cord into the wall outlet. To disconnect, turn control to OFF, then remove AC cord from wall outlet.
12. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY**.

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

No user-serviceable parts inside. Do not attempt to service this product.



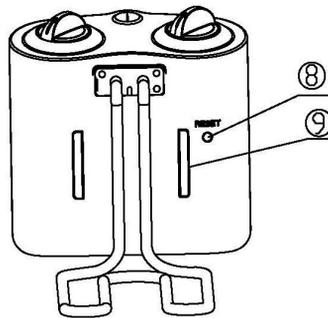
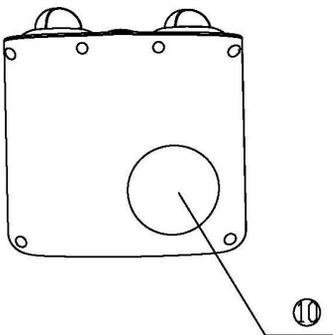
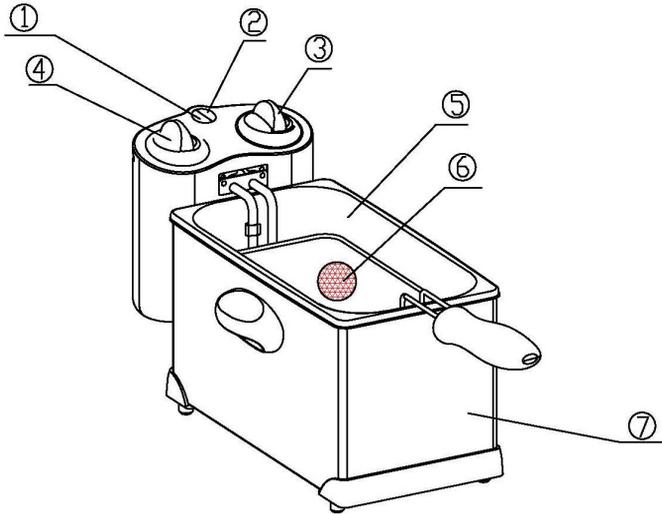
POLARIZED PLUG

This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature or modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet

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Overview of the Components



General Safety Instructions

Read the operating instructions carefully before putting the appliance into operation and keep the instructions including the warranty, the receipt and, if possible, the box with the internal packing. If you give this device to other people, please also pass on the operating instructions.

- The appliance is designed exclusively for private use and for the envisaged purpose. This appliance is not fit for commercial use. Do not use it outdoors. Keep it away from sources of heat, direct sunlight, humidity (never dip it into any liquid) and sharp edges. Do not use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.
- When cleaning or putting it away, switch off the appliance and always pull out the plug from the socket (pull the plug itself, not the lead) if the appliance is not being used and remove the attached accessories.
- Do **not** operate the machine without supervision. If you leave the room you should always turn the device off. Remove the plug from the socket.
- The device and the mains lead have to be checked regularly for signs of damage. If damage is found the device must not be used.
- Do not try to repair the appliance on your own. Always contact an authorized technician. To avoid the exposure to danger, always have a faulty cable be replaced only by the manufacturer, by our customer service or by a qualified person and with a cable of the same type.
- Use only original spare parts.
- Pay careful attention to the following "Special Safety Instructions":

Children and Frail Individuals

- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.

WARNING!

Caution! Do not allow small children to play with the foil as there is a **danger of suffocation!**

- This device is not intended to be used by individuals (including children) who have restricted physical, sensory or mental abilities and/or insufficient knowledge and/or experience, unless they are supervised by an individual who is responsible for their safety or have received instructions on how to use the device.
- Children should be supervised at all times in order to ensure that they do not play with the device.

Symbols in these Instructions for Use

Important information for your safety is specially marked. It is essential to comply with these instructions in order to avoid accidents and prevent damage to the machine:

WARNING:

This warns you of dangers to your health and indicates possible injury risks.

CAUTION:

This refers to possible hazards to the machine or other objects.

NOTE: This highlights tips and information.

Special Safety Instructions for this Device

WARNING:

- Never add water to the oil!
- Oils and fats may burn when overheated. Please be careful! Do not forget to switch the device off after use! First turn the thermostat to the lowest position and then remove the mains plug.
- Please do not operate the device with an external timer or a separate remote control system.

Overview of the Components

- 1 Power indicator light (red)
- 2 Temperature indicator light (green)
- 3 Thermostat
- 4 Timer knob
- 5 Oilpot
- 6 Frying basket
- 7 Housing
- 8 RESTART – button
- 9 Safety button
- 10 Cable compartment

Intended Use

This device is used for deep-frying food.

It is intended exclusively for this purpose and may only be used as such. It may only be used in the manner described in these instructions for use. The device must not be used for commercial purposes.

Any other use of this device is considered to be contrary to the intended use and may result in damage to materials or even personal injury.

The firm ETV Elektro-Technische Vertriebsgesellschaft mbH does not accept any liability for damage caused as a result of the use of this device contrary to its intended use.

Putting into use

Before using for the first time

1. Remove the packaging. Then take the lid off the deep fat fryer. In the deep fat fryer you will find a frying basket. Take all objects out of the fryer.

- It is highly recommended to clean the lid, casing, container and frying basket as described in **Cleaning**.
- Please pull the connecting cable out of the cable compartment.

Electrical connection

- Make sure that the iron voltage (see name plate) and the line voltage match.
- The mains plug should only be inserted into a correctly installed 230 V ~ 50 Hz socket with earthing contact.

Connected Wattage

The total power consumption of this device can be up to 2000W. With this connected load a separate supply line protected by a 10 A household circuit breaker is recommended.

CAUTION: OVERLOAD:

- If you use extension leads, these should have a cable cross-section of at least 1.5 mm².
- Do not use any multiple sockets, as this device is too powerful.

Useful hints for use

- Always remove the food remaining in the oil (e.g. pieces of French fries). After the device has been used several times you should change the oil.

Use high quality frying oil or frying grease.

- Fats and oils must be heatable to high temperatures. Do not use margarine, olive oil or butter: they are not fit for frying, because they start to smoke already at low temperatures.

We recommend the use of liquid frying oil.

WARNING:

Please note this important information if you intend to use fat!

If you use fat, please divide it up into small pieces. Turn the thermostat to a low temperature and add the pieces slowly. Once the fat has melted and the correct oil level is reached you can set the desired temperature on the thermostat.

Under no circumstances should you place the fat in the deep frying basket!

- In order to reduce the acrylamide content of food containing starch (potatoes, cereals) the temperature during deep-fat frying should not exceed 170° C (or possibly 175° C). Furthermore, the frying time should be kept as short as possible and the food only fried until it turns golden yellow.
- Please note** that the safety switch (7) is operated when the control element is inserted into the guide mechanism.

- Choose the right frying temperature and check the conditions of the food to be fried. A rule of thumb is that pre-fried foods require a higher temperature than raw foods.
- Do not carry or move the deep fryer if the oil or grease is still hot.
- When frying dough-like foods scrape off the excess dough and put the pieces carefully into the oil.
- Please ensure that the handle of the deep fat frying basket has been correctly attached.
 - Press the ends of the wire together at the free end of the handle.
 - Insert the brackets into wire hoops inside the basket.
- The deep fat frying basket must not be more than 2/3 full. Do not overfill the frying basket.
- Rub dry humid foods with a cloth before frying.

CAUTION:

In the case of foodstuffs which are too moist (e.g. frozen chips etc.) large amounts of foam may form, which under certain circumstances may cause the oil to overflow.

Use

- Make sure that the appliance is unplugged and switched off (The control lamps are off.).
- Take the lid off the deep fryer.
- Remove the frying basket and fill the container with oil or grease (maximum 3 l). The filling level must be located between the minimum and the maximum level.
- Insert the plug into a 230V, 50 Hz power socket. The red control lamp lights up. Set the desired temperature by turning the temperature control (2).
- The green control lamp lights up. Once the set temperature has been reached the green control lamp goes off. Place the frying basket containing the items to be fried carefully into the hot fat.
- The green control lamp switches on and off several times during frying. This is normal and it indicates that the temperature is controlled by the thermostat and is being maintained. Once the frying time is over (the frying times are to be found on the packaging of the food or in the recipe), please take out the frying basket.
- Let the oil drip from the food being fried.
- In order to switch off the machine, please turn the temperature regulator to **OFF** and remove the plug from the socket. Wind the mains lead up in the form of a spiral in the cable compartment.

⚠ WARNING:

Always pull out the plug from the mains socket before cleaning and wait until the unit has cooled down.

⚠ CAUTION:

- Do not use any wire brush or other abrasive objects.
- Do not use any acidic or abrasive detergents.
- Under no circumstances should the device be immersed in water for cleaning.

Deep frying fat container

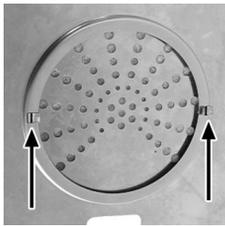
- In order to change the oil, pull out the deep frying fat container and pour the oil out at the side.
- Clean the deep frying fat container, the lid and the housing with a damp cloth and household detergent if necessary. Please do not immerse in water.
- The deep frying basket can be cleaned in the usual way in soapy water.

Housing

Clean the housing after use with a slightly damp cloth.

Changing the Odour and Fat Vapour Filter

The filter in the lid can be replaced.



- Unlatch the filter from the inside of the lid by pressing in the catches. You can use tongs if necessary.
 - Remove the inner cover.
 - Replace the filter.
- Then reassemble the cover. Please note the position of the holes. The holes of the inner cover must be positioned accurately over those of the filter cover.

NOTE:

When these filters have been used up it is possible to cut universal filters to size, e.g. from cooker hoods.

Troubleshooting

Device is not working

Troubleshooting:

- Check the mains connection.
- Check the position of the thermostat.

Other possible causes:

The device is fitted with a **safety switch (7)**.

This prevents the heater being switched on accidentally.

Check that the control element is correctly in place.

Overheating Protection

- If you should accidentally switch on your deep fat fryer when there is no oil or fat in it the overheating protection is automatically turned on. The appliance is no longer ready to be used. Unplug the deep fryer.
- Only after the device has been left to cool down completely should the „RESTART“ button (8) on the rear of the control element be operated in order to use the deep fat fryer again. For this you should use a plastic or wooden object that is the least 4 cm long.

Technical Data

Model:.....	DF036
Power supply:.....	230 V, 50 Hz
Power consumption:.....	2000 W
Protection class:	I
Filling quantity:	max. 3 Litre
Net weight:	3,95 kg

This device has been tested according to all relevant current CE guidelines, such as electromagnetic compatibility and low voltage directives, and has been constructed in accordance with the latest safety regulations.

Subject to technical changes without prior notice!



Meaning of the “Dustbin” Symbol

Protect our environment: do not dispose of electrical equipment in the domestic waste.

Please return any electrical equipment that you will no longer use to the collection points provided for their disposal.

This helps avoid the potential effects of incorrect disposal on the environment and human health.

This will contribute to the recycling and other forms of reutilisation of electrical and electronic equipment.

Information concerning where the equipment can be disposed of can be obtained from your local authority.