



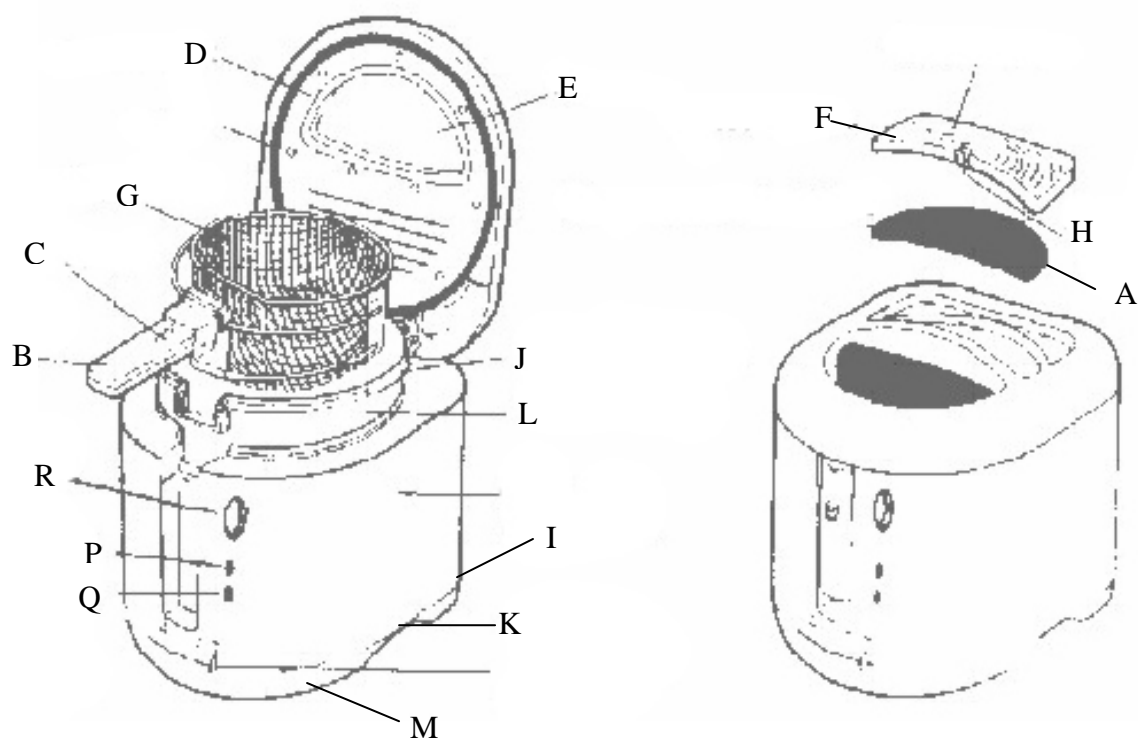
INSTRUCTION MANUAL

DFR-2

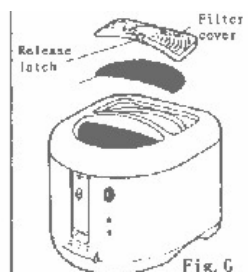
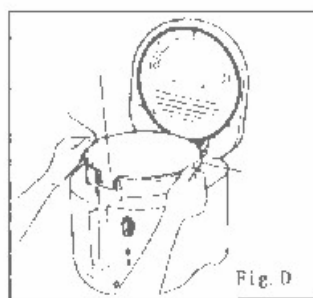
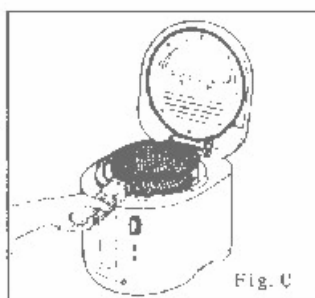
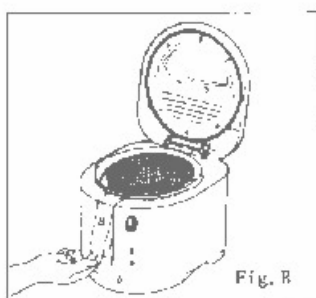


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DESCRIPTION OF THE APPLIANCE



FIGURES



DESCRIPTION OF THE APPLIANCE

(see diagram above)

- A. Filter control
- B. Basket handle
- C. Handle slide
- D. Lid
- E. Viewing window (not for all models)
- F. Filter cover
- G. Basket
- H. Filter cover hook
- I. Cable
- J. Pan for lifting up the appliance
- K. Handle for lifting up the appliance
- L. Removable pan
- M. Foot
- N. Minute timer (not for all models)
- O. Minute timer key (not for all models)
- P. Signal lamp
- Q. Thermostat and on/off knob
- R. Opening button

RECOMMENDATIONS

- 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.
- Do not place the appliance near heat sources.
- The supply cord for this appliance must not be replaced by the user, as special tools are required to replace it. In the event of damage, contact only a service center authorized by the maker.
- 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 it is hot.

- The deep fryer must only be switched on after it has been filled with oil or fat. It is heated p while empty, a thermal safety device comes into operation which stops it from working. In this case it is necessary to contact our nearest authorized service center.
- If the deep fryer leaks oil, contact the technical service center or staff authorized by the company.
- Wash the following carefully before using the deep fryer for the first time: The frying bowl, the basket and lid (remove the filter) with hot water and washing up liquid. To empty the bowl, you just lift up the frying bowl and pour out the oil. After washing, dry thoroughly. Remove any water water left in the bottom of the container. This avoids dangerous spurts of hot oil during use.
- Children or infirm persons should not be allowed to use this product unsupervised.
- Children should not be allowed to play with this appliance.
- Never move the appliance while the oil is still hot.
- To move the appliance, use the special lifting handles (k). (Never lift by the basket handle).
- It is totally normal that, on the first use, the refrigerator emits a “new appliance” smell. It this happens, aerate the room.
- The materials and objects likely to come into contact with foodstuffs conform to EEC Directive 89/109.

INSTRUCTIONS FOR USE

FILLING WITH OIL OR FAT

- Raise the basket to the highest position by pulling the special “B” handle upwards (fig.B.)
- **THE LID SHOULD ALWAYS BE CLOSED WHEN THE BASKET IS RAISED AND LOWERED.**
- Open lid “D” by pressing button “R”
- Remove the basket by pulling it upwards (fig.C.)
- Pour into the container 2,5 – 3 litres of oil.

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 centers.

STARTING TO FRY

1. Put the food which is to be fried into a basket, without ever overfilling it (max. 1 kg of fresh potatoes). In order to obtain a more even frying, we recommend concentrating the food especially around the perimeter of the basket, leaving the central part more sparingly filled.
2. Put the basket into the boiler pan in a raised position and close the lid by pressing lightly down upon it until the hooks click. Always close the lid before lowering the basket in order to avoid hot oil from splashing out.
3. Set thermostat knob “Q” to the required temperature. When the temperature set has been reached, signal lamp “P” will go off.
4. As soon as the signal lamp goes off, immerse the basket in the oil, lowering the handle slowly after sliding the handle’s “c” slider back.
 - It is completely normal for a considerable amount of very hot steam to pour out of filter cover “F” immediately after this.

- At the start of cooking, immediately after the food has been immersed in the oil, the internal wall of viewing window “E” (where present) will steam up, before progressively clearing.

If you consider the cooking time to be finished, switch off the appliance by turning the thermostat knob to the “ ● ” position until you hear the click of the internal switch.

Allow the excess oil to drip off by leaving the basket in the deep fryer in the high position.

P.S. If the cooking needs to be done in two fases (e.g. potatoes) raise the basket at the end of the first phase and wait for the signal lamp to go off again. Then immerse the basket back in the oil for a second time. (See enclosed tables).

FILTERING THE OIL OR FAT

We recommend that you carry out this procedure each time you have finished frying, especially when the food has been breaded or floured, the food particles tend to burn if they remain in the liquid thus causing much quicker deterioration in the oil or fat.

REPLACING THE ODOUR-EATER FILTER

With time the odour-eater filters placed inside the lid lose their effectiveness. A change of colour in the filter, visible through their effectiveness, shows that the filter needs to be changed. To replace it, remove plastic filter cover “F” (fig.G) by pressing hook “H” in the direction of arrow 1, then raise it in the direction of arrow 2. Replace the filters.

P.S. The white filter must rest on the metal part and the coloured area must face upwards (or towards the black filter).

Reassemble the filter cover, being careful to insert the front hooks correctly.

How to pour the oil out off the power, take the inner pot out and pour the oil out after the fried oil turns cool (fig.D).

CLEANING

Before cleaning, always remove the plug from the electrical socket.

HOW TO FRY CORRECTLY

- It is important to follow the recommended temperature for every recipe. If the temperature is too low, the fried food absorbs oil. If the temperature is too high a crust quickly forms on the outside while the inside remains uncooked.
- The food which is to be fried must only be immersed when the oil had reached the right temperature, i.e. when the signal lamp goes off.
- Do not overfill the basket. This would cause the temperature of the oil to drop suddenly, resulting in fried food which is too greasy and not uniformly fried.
- Check that the food is thinly sliced and of even thickness, as food which is too thick cooks badly on the inside, despite looking nice.
- Dry the food completely before immersing it in oil or fat, as wet food becomes soggy after cooking (especially potatoes). It is advisable to bread or flour food which has a high water content (fish, meat, vegetables), being careful to remove the excess bread or flour before immersing it in the oil.

FRYING NON-FROZEN FOOD

Type of food		Max.Quantity	Temperature °C	Time in Minutes
Chips	Recommended quantity for excellent frying	500	190	1 st phase 6-7 2 nd phase 1-2
	Max. quantity (safety limit)	1000	190	1 st phase 10-12 2 nd phase 2-3
Fish	Squid	500	160	9-10
	Canestrelli	500	160	9-10
	Scampi tails	600	160	7-10
	Sardines	500-600	170	8-10
	Cuttlefish	500	160	8-10
	Sole (n.3)	500-600	160	6-7
Meat	Beef steak (n.2)	250	170	5-6
	Chicken steak (n.3)	300	170	6-7
	Meat balls (n. 8 -10)	400	160	7-9
Vegetables	Artichokes	250	150	10-12
	Cauliflower	400	160	8-9
	Mushrooms	400	150	9-10
	Aubergines	300	170	11-12
	Courgettes	200	170	8-10

The cooking times and temperatures are approximate and must be adapted according to personal appetite and taste.

FRYING FROZEN FOOD

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.

Frozen foods have very low temperatures. As a result they inevitably cause a considerable drop in the temperature of the oil or fat. To achieve a good result, we advise you not to exceed the quantities recommended in the following table.

Frozen foods are often covered in ice crystals which it is necessary to remove before cooking by shaking the basket very slowly into the frying oil to avoid the oil reboiling.

The cooking time are approximate and must be varied according to the initial temperature of the food which is to be fried and according to the temperature recommended by the frozen food producer.

Type of food		Max. Quantity	Temperature °C	Time in minutes	
Chips	Recommended quantity for excellent frying	180 (*)	190	1 st phase	3-4
	Max. quantity (safety limit)	500	190	2 nd phase	1-2
Potato sticks		500	190	7-8	
Fish	Cod fingers	300	190	4-6	
	Shrimps	300	190	4-6	
Meat	Chicken steak (n.3)	200	180	6-8	

WARNING: Before immersing the basket, check that the lid is firmly closed.

(*) This is the recommended dose to achieve excellent frying. It is naturally possible to fry a larger amount of frozen chips, but you should bear in mind that in this case they will end up being a little greasier because of the sudden drop in the oil temperature of immersion.

OPERATING FAULTS

Fault	Cause	Remedy
Bad smell	The odour eater filter is saturated. The oil has deteriorated. The cooking liquid is unsuitable.	Replace the filter. Replace the oil or fat. Use a good peanut oil.
The oil overflows	The oil has deteriorated and causes too much foam. You have immersed food which is not sufficiently dry in the hot oil. The basket has been immersed too quickly. The oil level in the deep fryer is over the maximum limit.	Replace the oil or fat. Dry the food well. Immerse it slowly. Reduce the amount of the oil in the boiler pan.
The oil does not heat up	The deep fryer has previously been used without oil in the boiler pan, causing the thermal safety device to break.	Contact the Service Centre. (The device must be replaced)