



THE DEEP FRYER

—
User manual

frifri[★].BE



Congratulations with your purchase !

THE Frifri deep fryer allows you to fry ALL TYPES OF FOOD quick and easy for the pleasure of your palate.

THE Frifri deep fryer is THE REFERENCE on the deep fryer market: high quality materials, patented production, cool zone, authentic look, easy cleaning and the ONLY ONE PRODUCED IN BELGIUM!



SAFETY PRESCRIPTIONS

Carefully read the user manual before using the appliance and keep it in order to consult later if needed.

- This appliance shall not be used by people (including children under the age of 8) not suited to use this appliance safely, because of their physical, sensory or mental capabilities, or because of their lack of experience or knowledge, without supervision or without prior instructions of a responsible person

- Never immerse the control panel and the electrical cord into water or do not hold it under the tap, since it contains electrical parts. Risk of electrical shock!

- Before plugging in the appliance, check if the voltage indicated on the appliance matches the mains voltage of your house

- Do not use the appliance if the plug, electrical cord or appliance are damaged

- If the electrical cord is damaged, in order to avoid any danger, it must be replaced by the technical department, the after sales service or similarly qualified person from the manufacturer

- In case of malfunction, never use the deep fryer, but have it checked by the technical department, after sales service of similarly qualified person from the manufacturer

- Supervise children and don't let them play with the appliance

- When the appliance is working, or cooling down, the appliance and the electrical cord should be held out of reach of children under the age of 8

- Make sure the electrical cord does not come into contact with hot surfaces

- Do not plug the appliance in, or do not touch the control panel with wet hands

- The appliance should always be plugged into a grounded plug, make sure it always is connected correctly

- Never operate the appliance with separate timers, this could be dangerous

- Never place the appliance near inflammable objects, such as linens, curtains, etc

- Never place the appliance against a wall or another appliance. Always keep 10 cm around the appliance. Do not put anything on the appliance

- Never use the appliance for other purposes than the ones described in this user manual

- Never operate the appliance unattended

- When the appliance is working, the surface on which it stands can become very hot

- Place the appliance on a horizontal, flat and stable surface

- Never exceed the maximum indication "MAX" when filling the bowl, this could cause overflowing with all attendant consequences

- Be careful with the hot vapors that arouse while frying

- Never fry with the lid on the deep fryer, unless it is a DUOFIL lid, specially designed for this purpose

- We advise only to touch the thermostat button and the handles

- Never place the appliance on the floor, in order to avoid risks of tripping or burn hazard

- Make sure the bowl is completely dry before filling it with oil. Even a few drops of water can cause splashes during frying

- If the appliance is used incorrectly, or for professional purposes, or if it is not used as prescribed in the user manual, the warranty shall expire, and we could be entitled to decline all responsibility for possible damage

- The repairs can only be executed by a recognized agent or repair service. Never repair the appliance yourself, this would invalidate the warranty

- Always unplug the appliance after use

- Let the appliance cool down for at least 30 minutes before moving or cleaning it. Never cover the deep fryer with the lid while cooling

DESCRIPTION OF THE APPLIANCE



The mechanical and electrical design is identical for any model Frifri deep fryer.
The models vary by their capacity, power, shape, color and the material used for the housing.



1. Standard storage lid

2. DUOFIL lid with anti-smell and anti-fat filter

3. Patented control panel with control button at the back

A. Thermostat button – at the back for your safety and easy cleaning

B. RESET button

C. Indicator light which indicates when the oil has reached the set temperature

D. Heating element with triple loop - Safety thermostat

E. Electric cord storage

4. PROFESSIONAL QUALITY stainless steel (304) basket

A. Foldable basket handle for an even more compact deep fryer

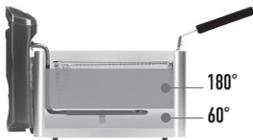
5. PROFESSIONAL QUALITY stainless steel (304) bowl

A. Minimum-maximum level

6. Deep fryer housing

a. Ergonomic and “cool touch” handles

b. Non-skid feet for a stable deep fryer



COOL ZONE

- The residues sink and do not burn
- No taste or odor transfer
- Healthy food and oil kept longer fresh

PUTTING INTO SERVICE AND USE

Disassemble and assemble your deep fryer in 4 steps and 30 seconds. Make sure your deep fryer is not plugged in and does not contain any oil.

Disassemble

1. Lift the lid
2. Remove the basket from the bowl
3. Slide the control panel from the deep fryer upwards to disassemble
4. Remove the bowl from the housing

Assemble

1. Put the bowl in the housing
2. Slide the control panel from the deep fryer downwards in the therefore intended grooves at the back of the housing
3. Put the basket in the bowl
4. Place the lid

Before the first use

1. Remove all packaging material
2. Remove all labels from the appliance
3. Disassemble your deep fryer to clean all parts
 - Clean the lid with warm soapy water and a sponge. If it is a DUOFIL lid, first remove the active carbon filter so that this doesn't come into contact with water
 - Carefully clean the basket and the bowl with warm soapy water and a soft sponge

Remark : these parts are dishwasher proof

- The control panel and the heating element can be cleaned with a damp cloth

4. Assemble your deep fryer (see above)
5. Completely unroll the electrical cord

You use oil

Fill the bowl with oil

- The ideal level is between MIN and MAX indication inside the bowl
- Always check the oil level before each use
- If the appliance is used when the heating element is not completely immersed, the safety will engage and turn off the appliance. In order to restart the appliance, press the red RESET button on the back of the control panel

You use solid fat

- Never put a block of solid fat directly on the heating element

- First melt the block of solid fat in a different pan and pour the melted fat into the deep fryer
- For following use, allow the fat to melt gently, on a low temperature, before turning the thermostat to the desired temperature
- Regularly stir the fat while heating up in order to facilitate the spreading of the heat and avoid splashes



Preparation of the appliance

1. Place the appliance on a horizontal, flat and stable surface
2. Place the appliance on a heat resistant surface
3. Check the oil level of the bowl: too much oil or fat can cause overflowing, not enough will interfere with the frying process

Use

The Frifri deep fryer can be used to fry a variety of ingredients. Discover the baking table below as well as the recipe booklet on frifri.be

1. Plug the appliance in a wall socket
2. Remove the lid
3. Unfold the handle by pulling the loop backwards. A light push will fix the handle. The unfolded handle will remain outside the appliance and stay cool
4. Set the desired temperature by turning the thermostat button. The indicator light will light up. As soon as the indicator light extinguishes, the set temperature is reached
5. Remove the basket from the appliance
6. Blot the food with absorbing paper towel BEFORE immersing them in the oil in order to remove juice and liquids

- Put the ingredients in the basket.
Do not fill the basket more than 2/3rd, more could cause overflowing
- Immerse the basket in the bowl as long as needed
- When cooking is complete, lift the basket, shake and hang it 1 to 2 minutes on the provided hook on the bowl. This will allow the excess of fat to drip

Important remarks for frozen products :

Immersing ice or water into high temperature oil causes hot splashes and makes the oil boil

Therefore, we advise to :

- Minimize the amount of frozen food at any one time in the basket
- Remove ice crystals from the frozen products
- Never leave a basket filled with frozen products hanging above insufficiently heated oil.
This will cause splashing

- Remove the ingredients from the basket and put them in a bowl or on plates
- Blot the ingredients with absorbent paper towel AFTER frying in order to remove the excess of fat
- Once the first frying is finished, the appliance is immediately ready for the next frying

**Careful: do not touch the deep fryer after use.
Always move the appliance by the handles and wait for the oil to be cooled down.**

After use

- Remove the plug from the socket and store it in the cord storage
- Turn the thermostat button on the neutral position.

- Fold the basket handle and put the basket in the bowl – the handle will not come into contact with the oil
- Let the oil cool down before putting back the lid.
- While storing the appliance, make sure the oil is covered and doesn't come into contact with air nor light

Recommendations to keep the oil longer

- Never add fresh oil to used oil
- Never mix oil of different quality
- Never salt or season the food before frying or while they are suspended above the oil
- Change the oil at first sign of decay: dark color, decayed taste, burned smell. Frying oil is bad for the environment. Therefore, never pour directly into the sink, but respect local regulations for waste disposal

Baking table

Table below will help to choose baking temperature and time for the ingredients you wish to fry.

Remarks :

1. These settings are always guidelines. We cannot guarantee the best settings for every ingredient, because they differ in origin, shape and brand
2. Compared to bigger ingredients, smaller ingredients need less frying time
3. To fry larger portions the frying time will be longer, for smaller portions shorter

Type of food	Temperature	Frying time
FISH		
Floured fish fillets	190°	3-4 min
Breaded fish fillets	190°	3-4 min
Sole, pike, etc.	190°	3-5 min
Fish croquettes	190°	3-4 min
Scampi	190°	2 min
MEAT		
Chicken drumsticks	170°	12-15 min
Roast (according to weight)	190°	15-30 min
Cutlets	190°	4-5 min
Breaded cutlets	190°	5-6 min
Escalopes	190°	2-3 min
Breaded, stuffed escalopes	170°	5-6 min
Sausages	190°	3-4 min
POTATOES		
Pre-cooked fries	170°	5-6 min
Fries, final frying	190°	1-2 min
Potato croquettes, Dauphinoise potatoes	190°	3-4 min
Super fine cut fries	170°	3-4 min
BATTERED DISHES		
Vegetable beignets	190°	2-4 min
Chicken (pieces)	190°	12-15 min
BEIGNETS AND PASTRY		
Beignets	190°	4-6 min
Berliner doughnut	190°	3-5 min
Fritters	190°	2-4 min

Tips for delicious fresh fries



1. Peel and wash your potatoes
2. Cut them in strips of the desired size.
3. Wash the fries twice in warm water
4. Rinse the fries in cold water
5. Carefully dry the fries
6. Set the thermostat of the deep fryer to 170°C
7. Wait for the indicator light to extinguish
8. Slowly immerse the fries in the oil for about +-4 to 5 minutes
9. Remove the fries from the oil
10. Set the thermostat to 190°C
11. Wait for the indicator light to extinguish once again
12. Once the indicator light is extinguished: immerse the fries in the oil again for 1 to 2 minutes

ENVIRONMENTAL PROTECTION NORM 2002/96/CE

WEEE Symbol (Waste Electrical and Electronic Equipment, electrical and electronic waste). In order to protect our environment and your health, disposal at the end of the lifetime of electric appliances must be treated under certain rules and this requires involvement of everyone, supplier or user. Therefore, your appliance cannot in any way be disposed in a public waste bin or with normal domestic waste, as indicated by the symbol on the rating plate. When disposing of the appliance it is your responsibility to bring the appliance to an official collection center for recycling of electric and electronic appliances. For more information on the collection centers for recycling of appliances at the end of their lifetime, please contact the local authorities in your area, service

for the collection of domestic waste or the store where you bought your appliance.



WARRANTY

The legal provisions regarding the warranty along with the rights resulting from the legislation about the responsibility for the defective products remain unaffected.

1. Period of the warranty

The warranty applies to all parts of the appliance and starts from the date of purchase (date of invoice) of the appliance for a duration of 10 years when used privately
- except for models with plastic housing (3 years)

2. Object of the warranty

Dalcq S.A. provides warranty on the exchange of the control panel.

3. Warranty case

When breakdown/default, you must immediately advise :

- The store where you bought the appliance
- The after sales service (written or via email) that the appliance will be returned, to provide an extended description of the problem with pictures

4. Packaging

It is recommended to use the original packaging to return the appliance. If you use a different packaging, make sure it provides enough protection for typical transport risks and that it offers sufficient protection. A simple cardboard box filled with paper is not sufficient. Dalcq S.A. cannot be held responsible for

damage resulting from insufficient packaging.

The warranty then expires. The after sales service will inform you of the return procedure as well as of the costs this implies.

5. Cleaning

If you don't clean the parts or the appliance before re - turning it, Dalcq S.A. will invoice a cleaning set rate. It is the responsibility of the buyer to prove the real costs of cleaning are inferior to the invoiced set rate.

6. Withdrawal of the right to warranty

The right to warranty is withdrawn by :

- Incorrect use, treatment and storage
- Repairs, repair attempts, modifications of any kind and use of non-original parts, etc. which were not executed by Dalcq S.A. or by an authorized company
- Insufficient packaging and bad transport
- Inappropriate mechanical influences on the appliance or on the parts of the appliance
- Defaults that are not caused by the finishing or production of the appliance, such as fall, collision, damage, fire, earthquake, damage by flood, lightning, etc
- Use other than household use, especially in a commercial environment
- The costs incurred by Dalcq S.A. because of the returning of the appliance by the buyer, without warranty or right to restitution will be for the buyer

7. After Sales Service

Dalcq S.A. - Rue du Hainaut 86
6180 Courcelles - Belgium
support@dalcq.com

TROUBLE SHOOTING

Problème	Solution
The fuse of the deep fryer blows	Check the fuse of the electrical installation 2000 Watt = 10 A (ampere) 2800 Watt = 10 A (ampere) 3200 Watt = 16 A (ampere)
The deep fryer stops heating	The safety thermostat has engaged : Push the reset button (n°9 on the description p.1) to start the appliance again OR The safety connector has engaged: Position the control panel correctly
The oil or fat smokes	The quality of the oil or fat has deteriorated and must be replaced
The fried food is too greasy	The quality of the oil or fat has deteriorated and must be replaced
Risks for splashes or overflow	<ul style="list-style-type: none">• Check the quality of the oil• Check the quality of the potatoes• Check the quantity of water in the ingredients

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