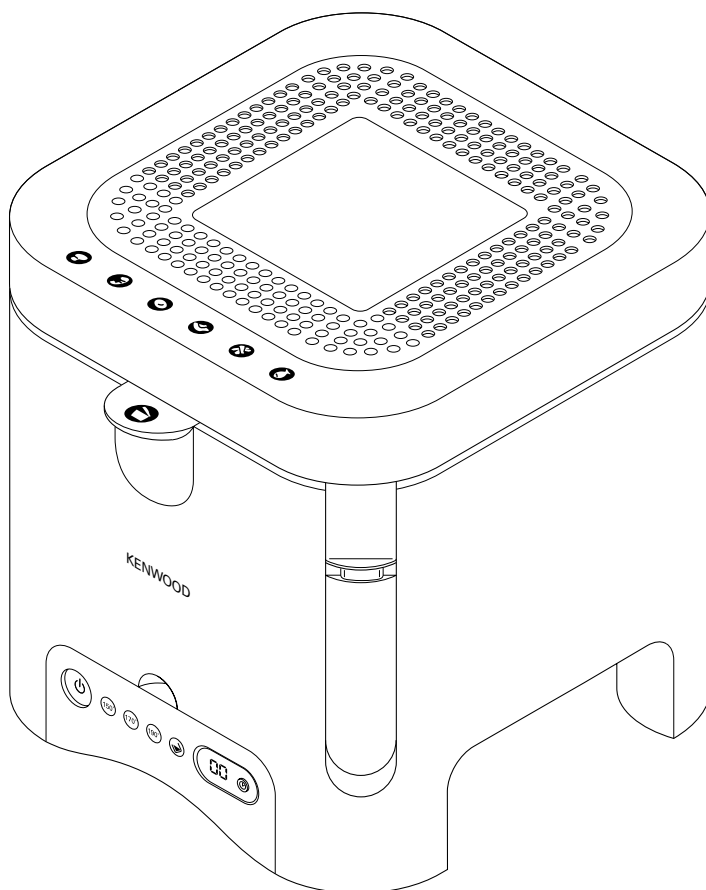




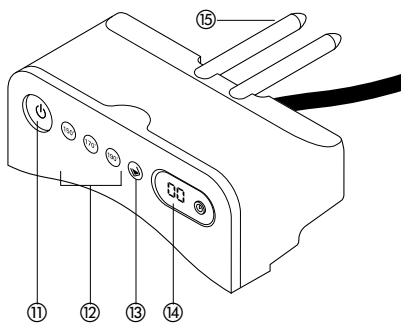
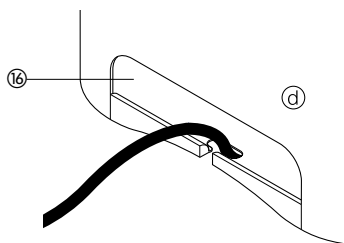
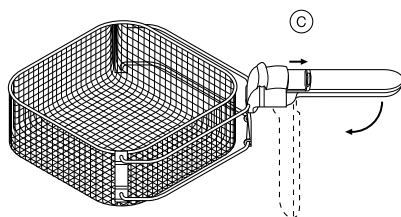
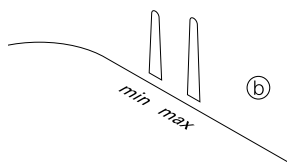
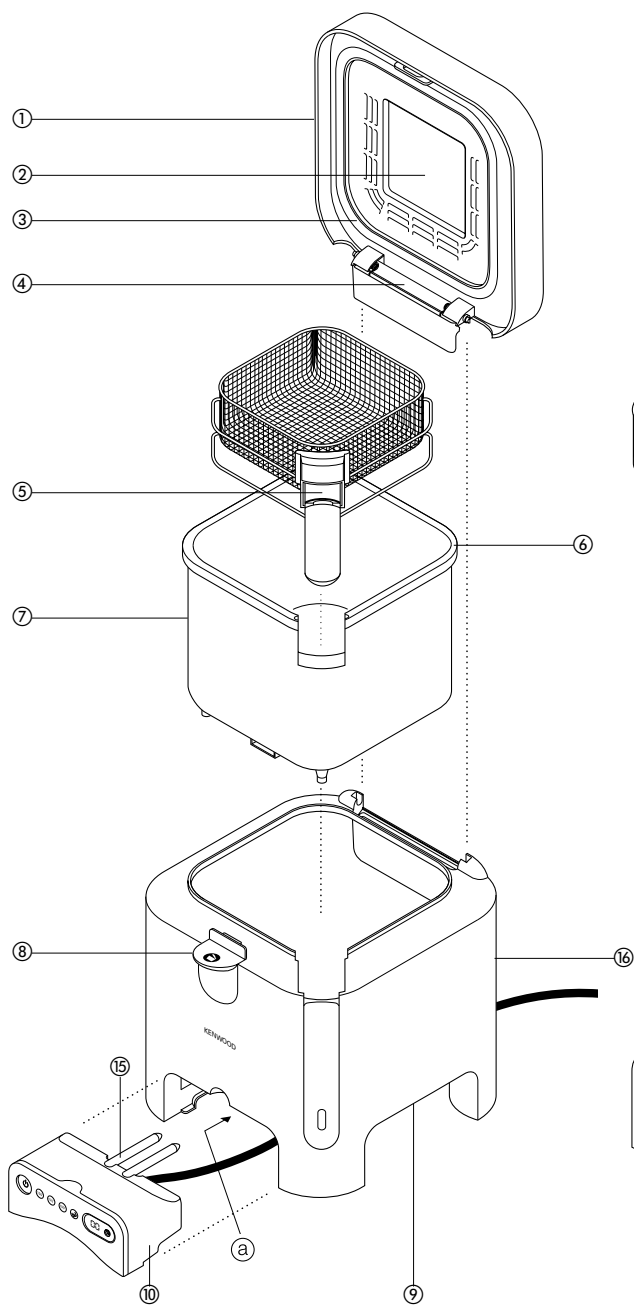
Kenwood Limited, New Lane, Havant, Hampshire PO9 2NH, UK
www.kenwoodworld.com

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KENWOOD



DF560 series



know your Kenwood deep fryer safety

- Read all instructions.
- Never plug in the fryer before filling the bowl with oil.
- Keep children away during use and after - fat stays hot for a long time.
- Never let the cord touch hot surfaces or hang down over the worktop edge - a child could grab it and pull the fryer down. Place excess cord in cord storage area at the back of the fryer.
- Never touch the bowl, pour away oil or move your fryer while the oil's hot.
- Never touch hot surfaces especially the lid and metal trim.
- Never put the electronic control in water. Remove it before washing the rest of your fryer.
- After cleaning, ensure the bowl and its electric pins are dry before use.
- Never leave your fryer on unattended.
- This fryer is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with this appliance.
- Take care when removing the electronic control - the temperature probes may be hot.
- Do not use if there is any damage to the fryer, cord or plug. Get it checked or repaired: see 'service'.
- Only use the electronic control supplied with the DF560 model.
- Watch out for steam during cooking and when you open the lid.
- Never put your fryer near or on cooker hot plates.
- This fryer is for domestic use only.
- **Always unplug the fryer after use.**

before plugging in

- Make sure your electricity supply is the same as the one shown on the underside of the electronic control.

Important – UK only

- The wires in the cord are coloured as follows:
Green and Yellow = Earth,
Blue = Neutral,
Brown = Live.
- The appliance must be protected by a 13A approved (BS1362) fuse.
- **WARNING: THIS APPLIANCE MUST BE EARTHED.**

Note:

- For non-rewireable plugs the fuse cover **MUST** be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover is identified by colour and a replacement may be obtained from your Kenwood Authorised Repairer (see Service).
- If a non-rewireable plug is cut off it must be **DESTROYED IMMEDIATELY**. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.
- This machine complies with European Economic Community Directive 89/336/EEC.

before using for the first time

- 1 Remove all packaging.
- 2 Dismantle: see 'to dismantle, assemble and use your fryer'.
- 3 Wash the parts: see 'cleaning'.

know your Kenwood fryer

- ① removable lid with permanent mesh filter
- ② viewing window
- ③ lid seal
- ④ condensation trap
- ⑤ rise and fall control
- ⑥ pouring lips
- ⑦ removable bowl
- ⑧ lid release
- ⑨ carrying handles
- ⑩ electronic temperature control unit
- ⑪ on/off button
- ⑫ temperature buttons - 150, 170, 190°C
- ⑬ oil change light
- ⑭ timer
- ⑮ temperature probes
- ⑯ cord storage

to dismantle, assemble and use your fryer

to dismantle

- 1 Push the lid release ⑧ down to open the lid. Then lift the lid off.
- 2 Lift up the handle and remove the basket.
- 3 Pull out the electronic control unit and then remove the bowl.

- **Before removing the electronic control unit check that the cord is released from the cord storage area at the back of the fryer ④.**

to assemble and use

- 1 Insert the bowl – 'MAX' and 'MIN' marks to the back of the fryer.
- 2 Then insert the electronic control unit ⑩ – cord to the back of the fryer ③ + ④.
- 3 Pour in the oil. The level must be between the 'MAX' and 'MIN' marks ⑥.
- 4 Insert the basket and close the lid. Then lower the handle by sliding back the rise & fall control ⑤.
- 5 Plug in and switch on ⑪. Press the button for the required temperature ⑫ and the light will come on.

Note: When the oil reaches the right temperature for frying a single beep will sound and the light will flash slowly.

temperature light during frying

light solid - initial frying temperature not reached or temperature not recovered from previous frying session.

light flashing - correct frying temperature reached.

- 6 Fill the basket and lower into the oil ⑦. **Don't exceed the maximum food quantities stated.**
- 7 Set the timer ⑭ by pressing the button until the required time is reached. The time will start counting down as soon as the button is released. See "operating

the timer".

- 8 When ready, raise the basket and allow the food to drain before opening the lid.
- To re-use oil, allow to cool then pour the oil through fine muslin or absorbent paper.
 - **Always unplug the fryer after use.**

hints

- We would recommend the use of a good quality oil for deep frying, such as corn oil or groundnut oil. A good quality solid fat may also be used. Other oils may be used if they are specifically recommended by the manufacturer for deep frying. Never mix different oils or fat and do not use olive oil, butter or margarine as they will smoke or bubble over.
- Pre-cooked food needs a higher temperature than raw food.
- Cook food thoroughly. The outside may look ready before the inside is cooked.
- Keep your fryer with oil (cooled and strained) inside it, ready for use. The lid keeps the dust out.
- Before frying battered food, drain off excess batter.
- To make chips, cut potatoes up evenly, so they cook evenly. Rinse and dry before frying. For best results use dry floury textured potatoes i.e. King Edwards or Maris Piper.
- To prolong the life of your fryer, filter the oil after each use and change the oil when the oil light comes on.
- Shake off any excess ice before frying frozen foods.

maximum food capacities

- **fresh chips** 1.3Kg
- **frozen chips** 1Kg

oil capacity

- **maximum oil** 2.5 litres
- **minimum oil** 2 litres

Frying Times and temperature chart

The frying times given in this chart are a guide only and should be adjusted to suit the different quantities or thickness of food and to suit your own taste.

Food	Frying Temp	Frying time
Fresh Chips 800g/ ½ fill basket (recommended quantity for best results)	190°C	6 – 8 minutes
Fresh Chips 1.3Kg	190°C	9 – 12 minutes
Fresh Chips 1.3Kg (batch method)	170°C Then 190°C	9 - 11 minutes + 1 - 2 minutes
Frozen Chips 1Kg	190°C	9 – 11 minutes
FISH		
Frozen scampi in breadcrumbs	170°C	3 – 5 minutes
White fish filets portions in crumb or batter	170°C	10 – 15 minutes (depending on fish thickness)
Fresh Prawns in batter	190°C	3 – 5 minutes
CHICKEN		
Chicken portions in crumb	170°C	15 – 20 minutes (small/medium size) 20 – 30 minutes (large size)
Fresh chicken drumsticks in crumb	170°C	15 minutes
Frozen Chicken nuggets	190°C	6 – 8 minutes
FRUIT/VEGETABLES		
Fruit fritters 2 – 3pieces	190°C	3 – 5 minutes
Vegetable fritters	190°C	3 – 5 minutes
Frozen Onion Rings	190°C	3 – 5 minutes
Fresh Onions/mushrooms	150°C	3 – 5 minutes

operating the timer

- 1 Press the button once, the display will flash “00”.
- 2 Press again to set the countdown time in 1 minute intervals. Hold the button in until the required set time is reached ie “05” = 5 minutes. Then release the button.
Note: The timer will only display seconds when the countdown time is below 1 minute.
- 3 The display will flash for 5 seconds - during this period the set time can be increased by holding the button in again. After 5 seconds the display will stop flashing and the countdown will begin.
- 4 To change the countdown time during operation, press and hold the button in for 3 seconds. The display will reset to “00” and a new time can be set.
- 5 When the countdown has finished the timer will “beep” for 15 seconds. To stop the timer beeping, press the button once.
- 6 The display will automatically turn off after 45 seconds if not in use.

oil change light

- The oil change light will come on after approx. 10 hours of frying as a reminder to change the oil.
- Remove the oil and clean the fryer see “care and cleaning”
- To reset the oil light, fill the bowl with oil and switch on. Then press and hold the oil light button in for 2-3 seconds until the light goes out.

care and cleaning

- **Never start cleaning until the oil has cooled down.**

- Always unplug and remove the electronic control unit before cleaning.
- Ensure everything's completely dry before reassembling.

electronic control unit

- **Never put it in water.**

- Before removing the electronic control unit check that the cord is released from the cord storage area at the back of the fryer ④.
- Pull out. Wipe with a damp cloth and dry thoroughly.

lid

- Remove and soak in hot soapy water for 20 minutes.

basket

- After each use, remove and soak in hot soapy water for 20 minutes. Then use a stiff brush.

fryer body and bowl

- Soak in hot soapy water for 20 minutes. Then use a non-abrasive cleaner.
- If you have a dishwasher everything - except the electronic control unit - is dishwasher safe. Your dishwasher may darken the inside of the lid but it will still work perfectly. For baked on oil, we recommend soaking the bowl prior to dishwashing.

service and customer care

- If the cord is damaged it must, for safety reasons, be replaced by Kenwood or an authorised Kenwood repairer.
- **If you experience any problems with the operation of the fryer, before calling for assistance refer to the troubleshooting guide.**

UK

If you need help with:

- using your fryer or
 - servicing or repairs (in or out of guarantee)
- ☎ call Kenwood on **023 92392333** and ask for Customer Care. **Have your model number ready** - it's on the underside of the fryer.

spares and attachments

☎ call 0870 2413653

other countries

- Contact the shop where you bought your fryer.

guarantee (UK only)

If your fryer goes wrong within one year from the date you bought it, we will repair or where necessary replace it free of charge provided:

- you have not misused, neglected or damaged it;
- it has not been modified (unless by Kenwood);
- it is not second-hand;
- it has not been used commercially;
- you have not fitted a plug incorrectly; and
- **you supply your receipt to show when you bought it.**

This guarantee does not affect your statutory rights.

Troubleshooting guide

Problem	Possible Cause	Solution
Fryer does not work/ ON/OFF button not lit	Fryer not plugged in ON/OFF button not in ON position	Check fryer is plugged in. Check ON/OFF button is pushed in.
	Fuse blown	Check the fuse/circuit breaker for your installation and replace the fuse if necessary. If this does not solve the problem refer to the "service" section.
	Electronic control unit not fitted	Check that electronic control is inserted properly.
Red light on temperature control unit come on	Oil change light operating	Clean fryer and change oil. Switch fryer on. Reset button by pressing and holding in for 2-3 seconds.
Temperature light solid and not flashing	Normal operation - Correct frying temperature not reached yet Temperature not recovered from previous frying session.	Wait for light to start flashing before frying.
Oil overflowing	Maximum oil level exceeded	Check oil level.
	Basket overloaded/maximum chip capacity exceeded	Refer to frying chart for recommended quantities.
	Wet food placed in oil	Drain and dry food thoroughly.
	The oil is old and has deteriorated	Replace with fresh oil.
	Incorrect oil used/different oils mixed together	Use a good quality oil suitable for deep frying.
Unpleasant Odour/Oil smokes	The oil is old and has deteriorated	Replace with fresh oil.
	The oil is not suitable for deep frying	Use a good quality oil suitable for deep frying.
Poor Frying performance	Incorrect temperature used	Select the correct temperature.
	Basket overloaded	Reduce the quantity fried.
	Fresh chips too wet	Drain and dry the chips thoroughly.
	Frying method	Try batch method for fresh chips 170°C for 9–11 minutes Then increase temperature to 190°C and cook for a further 1–2 minutes.