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› Daewoo DDF-364 Deep Fryer User Manual

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Model: DDF-364

INTRODUCTION

Thank you for choosing the Daewoo DDF-364 Deep Fryer. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your appliance. Please read it thoroughly before first use and keep it for future reference.

The Daewoo DDF-364 is a compact 3-liter deep fryer designed for home use, featuring temperature control, a 60-minute timer, and a durable stainless steel body with a non-stick enameled pot.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before operating the deep fryer.
- **DO NOT IMMERSE IN WATER:** Never immerse the control panel, heating element, cord, or plug in water or any other liquid. This can cause electric shock.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Close supervision is necessary when any appliance is used by or near children.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Always place the deep fryer on a stable, heat-resistant surface, away from walls and cabinets, to ensure proper ventilation.
- Do not move the deep fryer when it contains hot oil or other hot liquids. Allow it to cool completely before moving.
- Use extreme caution when handling hot oil. Hot oil can cause severe burns.
- Do not overfill the oil pot beyond the maximum fill line, nor underfill below the minimum fill line.
- Always ensure the anti-grease filter is correctly installed.
- This appliance is equipped with overheat protection. If the temperature exceeds safe limits, the fryer will automatically shut off.
- Only use accessories recommended by the manufacturer.



Image: Back view of the deep fryer showing the control unit and a label with safety warnings, including "DO NOT IMMERSE IN WATER".

PRODUCT COMPONENTS

Familiarize yourself with the parts of your Daewoo DDF-364 Deep Fryer:

- **Main Unit:** Stainless steel housing with integrated heating element.
- **Oil Pot:** Removable non-stick enameled pot with 3-liter capacity.
- **Control Panel:** Features temperature control dial, timer dial, and power/heating indicator lights.
- **Frying Basket:** Chrome-plated basket with a detachable handle.
- **Lid:** Stainless steel lid with a handle and anti-grease filter.
- **Power Cord:** Detachable power cord.



Image: The deep fryer with its lid open, revealing the removable frying basket and the interior oil pot.

SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for storage or disposal.
2. **Clean:** Before first use, wash the frying basket, oil pot, and lid with warm soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth. Ensure all parts are dry before assembly.
3. **Assemble:**
 - Place the main unit on a stable, flat, heat-resistant surface.
 - Insert the clean oil pot into the main unit.
 - Attach the control panel and heating element assembly to the back of the main unit, ensuring it clicks securely into place.
 - Attach the handle to the frying basket.
 - Place the frying basket inside the oil pot.
 - Ensure the lid is properly seated on top of the fryer.
4. **Add Oil:** Pour cooking oil into the oil pot. Ensure the oil level is between the MIN and MAX fill lines indicated inside the pot. Do not use solid fats.
5. **Connect Power:** Plug the power cord into the control panel, then into a grounded electrical outlet.



Image: Front view of the Daewoo DDF-364 Deep Fryer, showing its compact stainless steel design.

OPERATING INSTRUCTIONS

1. **Power On:** Ensure the fryer is properly assembled and filled with oil. Plug the unit into a power outlet. The power indicator light will illuminate.
2. **Set Temperature:** Turn the temperature control dial to your desired frying temperature (between 150°C and 190°C). The heating indicator light will turn on, indicating the oil is heating.
3. **Preheat:** Allow the oil to preheat. The heating indicator light will turn off once the set temperature is reached. This may take several minutes depending on the oil volume and desired temperature.
4. **Prepare Food:** While the oil is heating, prepare your food. Ensure food items are dry to prevent oil splattering. Do not overload the basket.
5. **Fry Food:** Carefully lower the frying basket containing the food into the hot oil. Use the basket handle for safety. Close the lid.
6. **Set Timer:** Turn the timer dial to the desired frying time (up to 60 minutes). The fryer will automatically shut off

when the timer reaches zero. You can also manually turn off the fryer by setting the timer to '0' or unplugging it.

7. **Monitor:** Periodically check the food. The lid has a viewing window (if applicable, otherwise lift carefully).
8. **Remove Food:** Once frying is complete, carefully lift the basket out of the oil and hook it onto the edge of the oil pot to drain excess oil.
9. **Serve:** Transfer the fried food to a plate lined with paper towels to absorb any remaining oil.
10. **Cool Down:** After use, turn the temperature dial to the minimum setting and unplug the fryer. Allow the oil and fryer to cool completely before cleaning or storing.



Image: Close-up view of the control panel with temperature and timer dials, and indicator lights.



Image: The deep fryer with the frying basket positioned inside the oil pot, ready for use.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your deep fryer.

1. **Always Unplug:** Ensure the fryer is unplugged from the power outlet and completely cooled down before cleaning.
2. **Drain Oil:** Once the oil has cooled, carefully pour it into a suitable container for disposal or reuse.
3. **Disassemble:** Remove the lid, frying basket, and oil pot. Detach the control panel and heating element assembly from the main unit.
4. **Clean Oil Pot and Basket:** The non-stick enameled oil pot and chrome-plated frying basket can be washed with

warm soapy water. Use a non-abrasive sponge or cloth. Rinse thoroughly and dry completely.

- 5. **Clean Lid:** Wash the lid with warm soapy water. The anti-grease filter can be removed and cleaned separately if necessary. Ensure the filter is dry before reinserting.
- 6. **Clean Main Unit and Control Panel:** Wipe the exterior of the main unit and the control panel with a damp cloth. **NEVER immerse the main unit, control panel, or heating element in water.**
- 7. **Reassemble:** Once all parts are clean and dry, reassemble the fryer.
- 8. **Storage:** Store the deep fryer in a dry, safe place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Fryer does not turn on.	Not plugged in; power outlet faulty; control panel not properly attached; overheat protection activated.	Check power cord connection; try a different outlet; ensure control panel is securely attached; press the RESET button on the control panel (if available) after cooling.
Oil not heating.	Temperature dial not set; heating element faulty.	Ensure temperature dial is set above minimum; contact customer support if issue persists.
Food not cooking evenly or taking too long.	Oil not hot enough; too much food in basket; food not dry.	Allow oil to reach set temperature; fry in smaller batches; ensure food is dry before frying.
Excessive smoke or odor.	Old or dirty oil; oil level too low; food burning.	Replace old oil; ensure oil level is between MIN/MAX; reduce frying time or temperature.

SPECIFICATIONS

- **Model:** DDF-364
- **Brand:** Daewoo
- **Capacity:** 3 Liters (oil)
- **Power:** 1700 Watts
- **Material:** Stainless Steel body, Non-stick enameled pot
- **Color:** Black
- **Dimensions (D x W x H):** 26 cm x 43 cm x 22 cm (approximately 10.2 in x 16.9 in x 8.7 in)
- **Temperature Control:** 150°C - 190°C
- **Timer:** Up to 60 minutes
- **Included Components:** 1 Deep Fryer, 1 User Manual

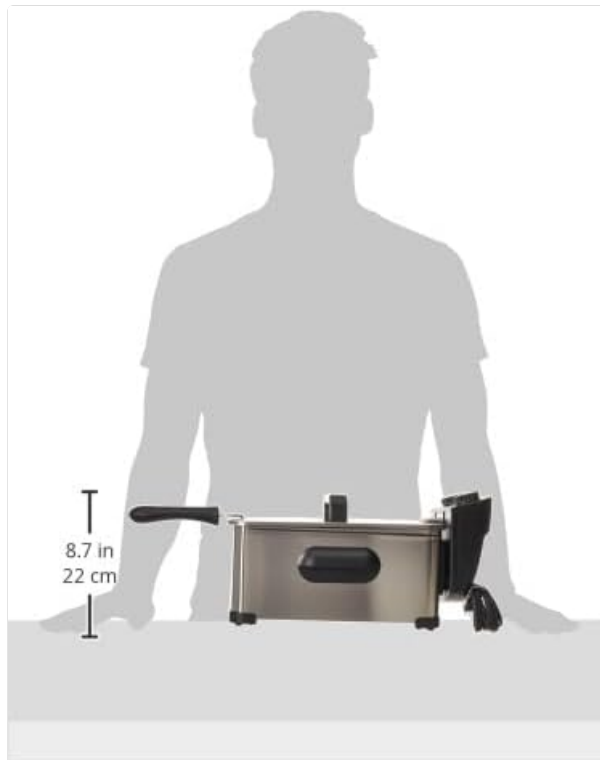


Image: A person standing next to the deep fryer, illustrating its compact size relative to an adult.



Image: The deep fryer with its dimensions (depth, width, height) clearly labeled in centimeters.

WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your product or contact Daewoo customer

support. Keep your purchase receipt as proof of purchase.

If you encounter any issues not covered in this manual, or require further assistance, please contact Daewoo customer service through their official website or the contact information provided in your product packaging. You can visit the [Daewoo Store on Amazon](#) for more product information.

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