



ZLINE TT-DF2 Double Deep Fryer Instruction Manual

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ZLINE

ATTAINABLE **LUXURY**®

 **TurboTronic**
Kitchen Electronics

TurboDeepFryer
professional deep fryer

INSTRUCTION MANUAL



Double Deep Fryer TT-DF2
www.zline-world.com

Keep the instructions for future reference

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INTRODUCTION

To get the most out of your new appliance, please read through these instructions carefully before using it for the first time. Take particular note of the safety precautions. We also recommend that you keep the instructions for future reference, so that you can remind yourself of the functions of the appliance.

SAFETY MEASURES

Normal use of the appliance

- Incorrect use of the appliance may cause personal injury and damage to the appliance.
- Use the appliance for its intended purpose only. The manufacturer is not responsible for any injury or damage resulting from incorrect use or handling (see also Guarantee Terms).
- Do not use any accessories other than those recommended by the manufacturer.
- The appliance may only be connected to 220 -240V, 50/60 Hz,3600W.

- The appliance should not be switched on unless it is full of oil. Ensure that it is always filled with oil up to a level somewhere between the minimum and maximum level marks on the inside of the bowl.
 - Avoid using the appliance for too long in one go, as this can result in the oil overheating, causing a fire.
 - Never add water to the oil. This is extremely dangerous and may cause the oil to spit violently from the bowl!
 - Avoid contact with the hot oil.
 - Never leave the appliance unattended when in use or when it is hot, and keep an eye on children.
 - Touch only the black plastic handles; avoid touching the other surfaces, as the surfaces are liable to get hot during use.
 - Always set the temperature control to the lowest possible temperature, and unplug the fryer as soon as you have finished cooking the food.
 - Wait until the appliance has cooled down completely before draining the oil out, moving or cleaning the fryer or putting it away.
 - Always use the carrying handles to move the appliance.
 - The appliance or the cord must not be immersed in water or any other liquid.
 - Never use the appliance with wet hands.
 - Make sure the appliance is always clean when it comes into contact with food.
 - This appliance is not suitable for commercial or outdoor use.
 - Only use the appliance in a dry and well ventilated room.
 - This appliance can be used by children aged from 12 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- The appliance shall not be operated by means of an external timer, or a separate remote control system.

Positioning the appliance

- Place the appliance on a flat, level and stable surface.
- Always place the appliance at the back of a kitchen counter and at a safe distance from flammable objects such as curtains, cloths or similar.
- Do not cover the appliance.
- Do not allow the cord to hang over the edge of a table/counter, and keep it away from the hot surfaces of the fryer and other hot objects and naked flames.

Cord, plug and mains socket

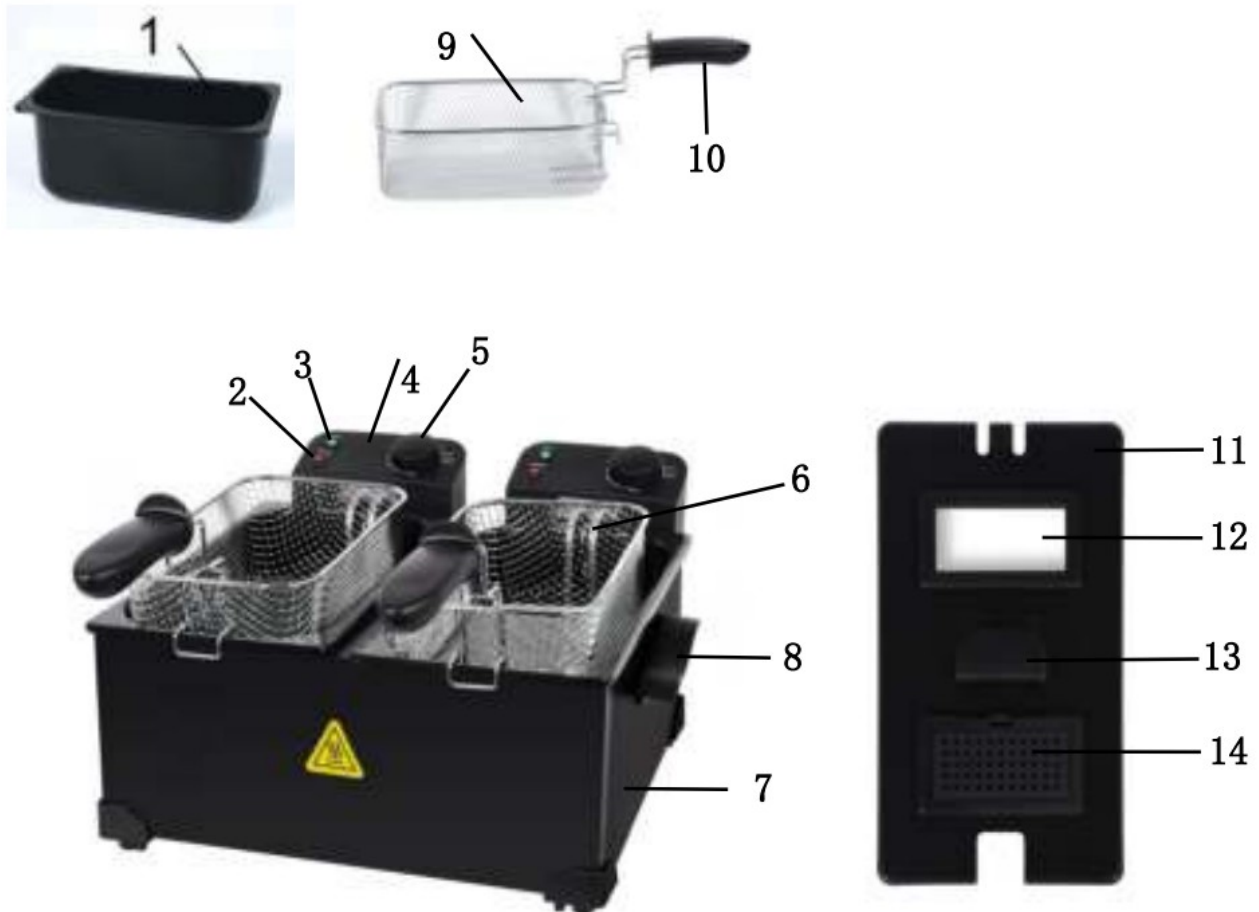
- Check regularly that the cord and plug are not damaged and do not use the appliance if this is the case, or if the appliance has been dropped or damaged in any other way. If the appliance, cord or plug is damaged, the appliance must be inspected and, if necessary, repaired by an authorized repair engineer, otherwise there is a risk of electric shock.
- Never try to repair the appliance yourself.
- Check that it is not possible to pull or trip over the appliance cord or any extension cable.
- Remove the plug from the socket when cleaning, or when the appliance is not in use.

- Avoid pulling the cord when removing the plug from the socket. Instead, hold the plug.
- Do not roll the cord up or wind it around the appliance.

Important!

If a fire starts in the appliance, you must never try to put it out with water! Instead, close the lid and try to smother the flames with a damp cloth or wet towel.

ARTS IDENTIFICATION



1. Bowl
2. Power indicator (Red)
3. Heat Indicator (Green)
4. Control panel
5. Temperature control
6. Heating element
7. Housing
8. Housing carrying handle
9. Basket
10. Basket handle
11. Lid
12. Review window
13. Lid handle
14. Filter

PRIOR TO FIRST USE

- Read the safety instructions through carefully.
- Remove all packaging from the appliance and place it on a flat, stable surface, e.g. a kitchen counter, and at a safe distance from flammable objects.
- The heating element can be immersed in water but should never be placed in the dishwasher. Never wet the ELECTRIC UNIT.



- Clean the lid (11), bowl (1), basket (9) and Housing (7) using warm water and a little washing-up liquid, and dry the parts carefully. The parts can also be washed in a dishwasher.
- Fit the heating element and the control panel (6 and 4) in the bowl by inserting the pins on the inside of the plastic unit down into the grooves on the rear of the bowl.
- NOTE: Heating element must be pushed all the way down, to activate safety switch. Otherwise unit may not be able to heat.
- Fit the handle (10) onto the basket by clipping together the handle's two metal braces, inserting them into the brackets on the inside of the basket and tilting them in against the metal plate. Then loosen the grip on the metal braces, so they are firmly fixed in the bracket, and the black plastic on the handle is at right angles to the basket. Check that the handle is fitted correctly before you use the basket.



USE

- Check that the deep fryer is switched off.
- Pour the required amount of oil into the bowl. Fill the oil to somewhere between the minimum and maximum level marks on the inside of the bowl. We recommend using liquid oil, which is recommended for deep fat frying.

Tip: You can use lard or other solid fat if you wish, but you will need to melt it first in the bowl. Set the temperature control to the lowest temperature and add the fat in small pieces.

Only turn the temperature up to the desired level once the fat has melted.

- Place the lid on the bowl.
- Plug the fryer in, and the red power indicator lights up. Set it to the desired temperature by turning the temperature control . The green heat indicator lights up and remains on while the deep fat fryer is heating up. Once the deep fat fryer has reached the selected temperature, the heat indicator goes out. The heat indicator comes on and goes off during use, which merely indicates that it is maintaining the selected temperature.
- Do not add the food until the required temperature is reached.
- Remove the lid from the deep fat fryer.
- Place the food in the basket and lower it carefully into the bowl. Make sure the oil level does not rise to the edge of the bowl.
- Always hold the basket handle firmly when fitting or removing the lid.
- NOTE: Heating element must be pushed all the way down to activate safety switch.
Otherwise unit may not be able to heat.

Important!

Be careful, as the oil may spit. Take care when removing the lid, as hot steam may be released.

There is a non-auto resetting thermostat built in the product. If the deep fryer has been in use for a prolonged time, the built-in non-auto resetting thermostat will activate and cut off the current to protect the appliance from overheating.

Reset the thermostat by pushing the indicated button, after the heating element has cooled down, to enable the deep fryer to function normally again.

Troubleshooting

Problem	Possible Cause	Solution
Unpleasant odor	The oil is old	Change the oil after 20 uses or if extremely dark in color
Oil overflows the unit	The amount of oil used Exceeds recommendation The amount of food in The Basket exceeds recommendation	Reduce the amount of oil in the oil pot Remove some of the food from the basket
Food is not crispy	Cooking time too short There is too much food in the basket	Adjust time accordingly Only fill basket 2/3 full
Potato chips are sticky	Cut potato has not been thoroughly washed	Wash potato slices in water before frying
Unit will not power on	Safety switch has been activated	Press the reset button on the control panel

TIPS FOR PREPARATION OF FOOD

Before lowering the basket

- Always make sure that the food is dry before lowering it into the hot oil.
- Ensure that the food is roughly the same size so that it cooks evenly. Avoid very thick pieces.
- Some types of food should be breaded before being cooked in the deep fat fryer.
- Make sure you remove as much ice as possible from frozen food. However, it does not need to be defrosted before cooking.
- Do not fill the basket above the max mark on the metal plate under the handle.
- The maximum quantity of deep-frozen French fried potatoes that can be fried at a time is 0.7kg.

Important!

The handle may be very hot after any prolonged period of use.

Cooking tips

Below is a guide to cooking temperatures and times for various foods:

Cooking results may vary, adjust these times to your individual requirements.

Note: Keep in mind that these settings are only intended for reference purposes. As ingredients differ in size, shape, weight, and consistency, we cannot guarantee that the times outlined below represent the best setting for your specific ingredients.

	Temperature	Time
Breaded fish fillets	170° C	5-6 min.
Large prawns	170° C	3-5 min.
Chicken breasts	175° C	3-4 min.
Breaded chicken fillets	170° C	12-15 min.
Onion rings	180° C	3 min.
Battered broccoli	185° C	2-3 min.
French fries (2nd stage)	190° C	6 min.

After cooking

1. Lift the basket up out of the bowl and tilt it so that it rests on the edge of the bowl.
2. Allow the oil to drip from the food before removing the basket.
3. Set the temperature control to the lowest possible temperature by turning it to the left as far as possible.
4. Remove the plug from the socket.
5. Allow the appliance to cool completely (1-2 hours).

Important!

You must never move the appliance while it is hot, when there is oil in it, or if the lid has not been fitted.

HANDLING AND STORING THE OIL

Make sure all oil is only handled when it is completely cool!

- Remove any food residues from the oil after use.
- Filter the oil regularly.
- The oil should be changed once it has been used approximately 10 times. All the oil should be changed at the same time; do not mix old and new oil. The old oil should be disposed of as per the relevant local regulations.
- Keep the oil in the deep fat fryer or in an airtight container in a dry, cool and dark place. (It is not necessary to keep the oil in a fridge).

CLEANING

- The heating element with control panel and cord must not be immersed in water. Remove the control panel and heating element before cleaning the appliance.
- Once you have poured the oil out of the bowl, wipe the inside of the bowl with kitchen paper. Then wash the bowl thoroughly.
- The housing, bowl, lid and basket with handle can be washed in hot water and washing-up liquid or in a dishwasher.
- Do not use any kind of strong or abrasive cleaning agent on the deep fat fryer or its accessories. Never use a steel brush or scrubbing brush to clean the appliance, as this may damage the surface.

DO NOT IMMERSE IN WATER OR ANY LIQUID

Storing

- Ensure the fryer is completely cool down before storing.
- Never store it while it is hot or wet.
- Be sure all parts are clean and dry before storing.
- Store appliance in a clean, dry place.
- Do not fold the handle into the basket until the oil has cooled down

INFORMATION ON DISPOSAL AND RECYCLING OF THIS PRODUCT

Please note that this product is marked with this symbol:

This means that this product must not be disposed of together with ordinary household waste, as electrical and electronic waste must be disposed of separately.

In accordance with the WEEE directive, every member state must ensure correct collection, recovery, handling and recycling of electrical and electronic waste. Private households in the EU can take used equipment to special recycling stations free of charge. In some member states you can, in certain cases, return the used equipment to the retailer from whom you purchased it, if you are purchasing new equipment.

Contact your retailer, distributor or the municipal authorities for further information on what you should do with electrical and electronic waste.

GUARANTEE TERMS


The guarantee does not apply:

- if the above instructions are not followed

- if the appliance has been interfered with
- if the appliance has been mishandled, subjected to rough treatment, or has suffered any other form of damage
- if faults have arisen as a result of faults in your electricity supply.
- Due to the constant development of our products in terms of function and design, we reserve the right to make changes to the product without prior warning.

TECHNICAL DATA:
220-240V,50/ 60Hz
Power 3600W

Documents / Resources

	<p>ZLINE TT-DF2Double Deep Fryer [pdf] Instruction Manual TT-DF2Double Deep Fryer, TT-DF2Double, Deep Fryer, Fryer</p>
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References

-  [ZLine-World | TurboTronic](#)
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