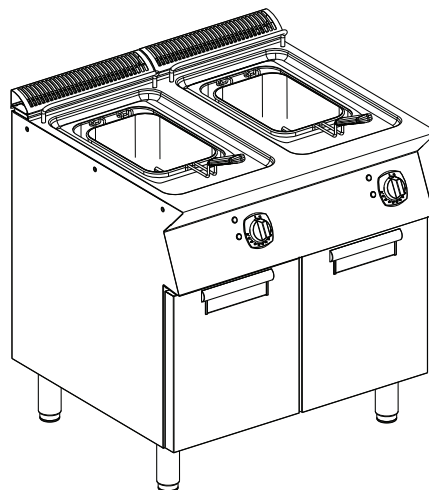


Fryers

N7E



EN Installation and operating manual *



*Original instructions

59589DY01- 2018.07

Foreword



The installation, use and maintenance manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the machine (hereinafter “machine“ or “appliance“).

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving machine performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in machine transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the machine's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the machine, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the machine is used, so that it is always at hand for consultation in case of doubts or whenever required.

If, after reading this manual, there are still doubts regarding machine use, do not hesitate to contact the Manufacturer or the authorised Service Centre to receive prompt and precise assistance for better operation and maximum efficiency of the machine. During all stages of machine use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the machine is started and operated only in optimum conditions of safety for people, animals and property.



IMPORTANT

- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This manual is available in digital format by:
 - contacting the dealer or reference customer care;
 - downloading the latest and up to date manual on the web site;
- The manual must always be kept in an easily accessed place near the machine. Machine operators and maintenance personnel must be able to easily find and consult it at any time.

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A WARNING AND SAFETY INFORMATION

A.1 General information

To ensure safe use of the machine and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:



WARNING

Danger for the health and safety of operators.



WARNING

Danger of electrocution - dangerous voltage.



CAUTION

Risk of damage to the machine or the product.



IMPORTANT

Important instructions or information on the product



Read the instructions before using the appliance








Clarifications and explanations

- Only specialised personnel are authorised to operate on the machine.
- This appliance must not be used by minors and adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.
 - Do not let children play with the appliance.
 - Keep all packaging and detergents away from children.
 - Cleaning and user maintenance shall not be made by children without supervision.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance or close to the appliance
- Do not remove, tamper with or make the machine “CE” marking illegible.
- Refer to the data given on the machine’s data plate “CE” marking for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the machine, the “CE” marking must be destroyed.

A.2 Personal protection equipment

Summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the machine's service life.

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Transport	—	●	○	—	○
Handling	—	●	○	—	—
Unpacking	—	●	○	—	—
Installation	—	●	○	—	—
Normal use	●	●	● ¹	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	○	○	—
Extraordinary cleaning	○	●	○	○	—
Maintenance	○	●	○	—	—
Dismantling	○	●	○	○	—
Scrapping	○	●	○	○	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

1. During Normal use, gloves must be heatproof to protect hands from contact with hot food or hot parts of the appliance and/or when removing hot items from it. Failure to use the personal protection equipment by operators, specialised personnel or users can involve exposure to chemical risk and possible damage to health (depending on the model).

A.3 General safety

- The machines are provided with electric and/or mechanical safety devices for protecting workers and the machine itself. Therefore the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Do not make any modifications to the parts supplied with the appliance.
- Several illustrations in the manual show the machine, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the machine without the guards or with the protection devices deactivated.
- Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.
- Air recirculation must take into account the air necessary for combustion, 2 m³/h/kW of gas power, and also the "well-being" of persons working in the kitchen.
- Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system in the place where this appliance is installed. Do not obstruct the vents or ducts of this or other appliances.
- Place emergency telephone numbers in a visible position.

- The measured sound level emitted “A” does not exceed 70 dB (“A”).
- Turn the appliance off in case of fault or poor operation.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it.
- Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts. Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not spray water or use steam to clean the equipment.
- Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Never check for leaks with an open flame.

A.4 General safety rules

Instructions for use and maintenance

- Risks mainly of a mechanical, thermal and electrical nature exist in the machine. Where possible the risks have been neutralised:
 - directly, by means of adequate design solutions.
 - indirectly by using guards, protection and safety devices.
- During maintenance several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions.
- Do not carry out any checking, cleaning, repair or maintenance operations on moving parts. Workers must be informed of this prohibition by means of clearly visible signs.
- To guarantee machine efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in this manual.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.
- Extraordinary machine maintenance operations must only be carried out by specialized Technicians provided with all the appropriate personal protection equipment (safety shoes, gloves, glasses, overalls, etc.), tools, utensils and ancillary means.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.

- Before carrying out any operation on the machine, always consult the manual which gives the correct procedures and contains important information on safety.

Residual risks

- The machine has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them. In order to reduce the risks, provide for sufficient spaces while installing the unit.

To preserve these conditions, the areas around the machine must always be:

- kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
- clean and dry;
- well lit.

For the Customer's complete information, the residual risks remaining on the machine are indicated below: such situations are deemed improper and therefore strictly forbidden.

Residual risk	Description of hazardous situation
Slipping or falling	The operator can slip due to water or dirt on the floor
Burns/abrasions (e.g. heating elements)	The operator deliberately or unintentionally touches some components inside the machine without using protective gloves
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Sudden closing of the lid/door/oven door (if present, depending on the appliance type)	The operator for normal machine use could suddenly and deliberately close the lid/door/oven door (if present, depending on the appliance type)
Tipping of loads	When handling the machine or the packing containing it, using unsuitable lifting systems or accessories or with the unbalanced load

Mechanical safety characteristics, hazards

- The appliance does not have sharp edges or protruding parts. The guards for the moving and live parts are fixed to the cabinet with screws, to prevent accidental access.

Protection devices installed on the machine

- The guards on the machine are:
 - fixed guards (e.g. casings, covers, side panels, etc.), fixed to the machine and/or frame with screws or quick-release connectors that can only be removed or opened with tools;

A.5 Transport, handling and storage

- Due to their size, the machines can be stacked on top of each other during transport, handling and storage by complying with that specified on the slip placed on the packing.
- Do not stand under suspended loads during loading/unloading operations. Unauthorised personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For machine lifting and anchoring, do not use movable or weak parts such as: casing, electrical raceways, pneumatic parts, etc.
- Do not push or pull the appliance to move it, as it may tip over.
- Machine transport, handling and storage personnel must be adequately instructed and trained regarding the use of lifting systems and personal protection equipment suitable for the type of operation carried out (e.g. overalls, safety shoes, gloves and helmet).
- When removing the anchoring systems, make sure the stability of the machine parts does not depend on the anchoring and, therefore, that this operation does not cause the load to fall off the vehicle. Before unloading the machine components, make sure all the anchoring systems are removed.
- Machine positioning, installation and disassembly must be carried out by specialised personnel.

A.6 Installation and assembly

- The operations described must be carried out by personnel qualified (refer to D.1 *Characteristics of personnel trained for normal machine use*) in compliance with the current safety regulations, regarding the equipment used and the operating procedures.
- The plug, if present, must be accessible after positioning the appliance in the place of installation.
- Disconnect the appliance from the power supply before carrying out any installation procedure.

A.7 Electrical connection

Before connecting, make sure the mains voltage and frequency match those indicated on the appliance data plate.

- Work on the electrical systems must only be carried out by specialised personnel.
- Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use.
- If the power cable is damaged, it must be replaced by the Customer Care Service or in any case by specialised personnel, in order to prevent any risk.
- Verify that a safety circuit breaker is installed between the power cable of the appliance and the mains electric line. The contact opening max. distance and leakage current must comply with the local safety regulations.
- Be sure to power the equipment with systems that are protected against overvoltage; the manufacturer declines all responsibility for effects due to anomalies induced by the electrical supply system.

A.8 Machine space limits

- A suitable space must be left around the appliance (for operations, maintenance, etc.).
- The passages enabling personnel to operate on the appliance must be at least 100 mm [3.9 in] wide.
- This space must be increased in case of use and/or transfer of other equipment and/or means or if exit routes are necessary inside the workplace.

A.9 Positioning

- Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention measures.
- Handle the appliance with care in order to avoid damage or danger to people. Use a pallet for handling and positioning.
- The installation diagram gives the appliance overall dimensions and the position of connections (gas, electricity, water). Check that they are available and ready for making all the necessary connections.
- Prevent the areas where the machine is installed to be polluted with corrosive substances (chlorine, etc.). In case such prevention cannot be guaranteed, the entire stainless steel surface has to be coated by a paraffin protective film spread by using a rag soaked with paraffin. The manufacturer declines any liability for corrosive effects due to external causes.

- The appliance can be installed separately or combined only with other appliances of the same range.
- The appliances are not suitable for recess-mounting. Leave a space of at least 100 mm between the appliance and side walls and 100 mm from the rear wall, or in any case an adequate space to enable subsequent servicing or maintenance operations.
- Suitably insulate surfaces that are at distances less than that indicated.
- Maintain a distance of at least 250 mm between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.
- Check and, if necessary, level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.
- Wear protective gloves and unpack the machine, carrying out the following operations:
 - cut the straps and remove the protective film, taking care not to scratch the surface if scissors or blades are used;
 - remove the cardboard top, the polystyrene corners and the vertical protection pieces;
 - for appliances with stainless steel cabinet, remove the protective film very slowly without tearing it, to avoid leaving glue stuck to the surface;
 - should this happen, remove the traces of glue with a non-corrosive solvent, rinsing it off and drying thoroughly;
 - go over all stainless steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film.
- In case of permanent connection: the device lockable in the open position must be accessible even after the appliance is installed in its place.

A.10 Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During machine operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed. Reasonably foreseeable improper use includes:

- lack of machine maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;
- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised personnel and maintenance personnel;

- failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the machine;
- wrong machine installation;
- placing in the machine any objects or things not compatible with its use, or that can damage the machine, cause injury or pollute the environment;
- climbing on the machine;
- non-compliance with the requirements for correct machine use;
- other actions that give rise to risks not eliminable by the Manufacturer.
- The previously described actions are prohibited!

Normal use

- In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, smell of gas indicating possible leakage, etc.) the operator for normal machine use must:
 - immediately deactivate the machine and disconnect all the supplies (electricity, gas, water)

A.11 Machine cleaning and maintenance

- Before carrying out any cleaning or maintenance, disconnect the appliance from the power supply and carefully unplug it (if present).
- During maintenance, the cable and plug must be kept in a visible position by the operator carrying out the work.
- Do not touch the appliance with wet hands or feet or when barefoot.
- Do not remove the safety guards.
- Use a ladder with suitable protection for work on appliances with high accessibility (depending on the appliance type).
- Use suitable personal protection equipment (protective gloves). Refer to “A.2 *Personal protection equipment*” for suitable personal protection equipment.

Ordinary maintenance

- Disconnect the power supply before cleaning the appliance.
- Do not clean the machine with jets of water.

Precaution in case of long periods

- Machine maintenance, checking and overhaul operations must only be carried out by specialised personnel or the Customer Care Service,

provided with adequate personal protection equipment (safety shoes and gloves), tools and ancillary means.

- Work on the electrical equipment must only be carried out by a specialised electrician or the Customer Care Service
- Put the machine in safe conditions before starting any maintenance operation.
- Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.

Preventive Maintenance

- Preventive Maintenance reduces downtime and maximizes machines efficiency. Customer Care Service can provide advice on the best maintenance plan to be purchased based on the intensity of use and the age of the equipment.

Repair and extraordinary maintenance

- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel. The manufacturer declines any liability for any failure or damage caused by the intervention of an unauthorized technician and the original manufacturer warranty will be invalidated.

Parts and accessories

- Use only original accessories and/or spare parts. Failure to use original accessories and/or spare parts will invalidate the original manufacturer warranty and may render the machine not compliant with the safety standard.

A.12 Service

- Only original spare parts can ensure the safety standards of the appliance.
- Only repairs undertaken by an Electrolux approved service technician are covered by the warranty.

A.13 Machine disposal

- Dismantling operations must be carried out by specialised personnel.
- Work on the electrical equipment must only be carried out by specialised personnel, with the power supply disconnected.
- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.

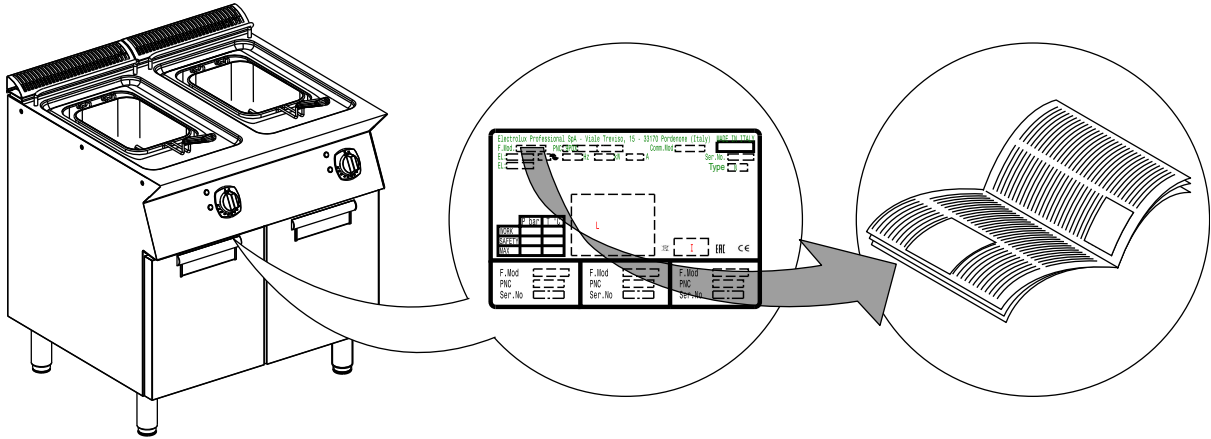
B TECHNICAL DATA

B.1 Dataplate position



IMPORTANT

This instruction manual contains information relevant to various appliances. See the dataplate located under the control panel to identify the appliance (see fig. below).



IMPORTANT

When installing the appliance, make sure the electrical connection is carried out in compliance with that specified on the data plate.

B.2 Appliance and manufacturer's identification data

An example of the marking or dataplate on the machine is given below:

GAS appliances

Electrolux Professional SpA - Viale Treviso, 15 - 33170 Pordenone (Italy) MADE IN ITALY		
F.Mod. <input type="text"/>	Comm.Mod. <input type="text"/>	
PNC <input type="text"/>	EL: <input type="text"/>	
Hz <input type="text"/>	kW <input type="text"/>	
A <input type="text"/>	Ser.No. <input type="text"/>	
Type-Bauart-Tipo <input type="text"/>		
Σ Qn <input type="text"/> kW	G 20 <input type="text"/> m ³ /h	
Σ Qn <input type="text"/> kW	G 25/16 25 <input type="text"/> m ³ /h	
	G 30 <input type="text"/> kg/h	
	G 3 <input type="text"/> kg/h	
	G 110 <input type="text"/> m ³ /h	
	G 120 <input type="text"/> m ³ /h	
	G 150 <input type="text"/> m ³ /h	
P bar <input type="text"/>	T °C <input type="text"/>	
WORK <input type="text"/>	L <input type="text"/>	
SAFETY <input type="text"/>		
MAX <input type="text"/>		
	I <input type="text"/>	
	0051 EN 203-1	
F.Mod. <input type="text"/>	F.Mod. <input type="text"/>	F.Mod. <input type="text"/>
PNC <input type="text"/>	PNC <input type="text"/>	PNC <input type="text"/>
Ser.No. <input type="text"/>	Ser.No. <input type="text"/>	Ser.No. <input type="text"/>

ELECTRICAL appliances

Electrolux Professional SpA - Viale Treviso, 15 - 33170 Pordenone (Italy) MADE IN ITALY		
F.Mod. <input type="text"/>	Comm.Mod. <input type="text"/>	
PNC <input type="text"/>	EL: <input type="text"/>	
Hz <input type="text"/>	kW <input type="text"/>	
A <input type="text"/>	Ser.No. <input type="text"/>	
Type <input type="text"/>		
P bar <input type="text"/>	T °C <input type="text"/>	
WORK <input type="text"/>	L <input type="text"/>	
SAFETY <input type="text"/>		
MAX <input type="text"/>		
	I <input type="text"/>	
F.Mod. <input type="text"/>	F.Mod. <input type="text"/>	F.Mod. <input type="text"/>
PNC <input type="text"/>	PNC <input type="text"/>	PNC <input type="text"/>
Ser.No. <input type="text"/>	Ser.No. <input type="text"/>	Ser.No. <input type="text"/>

The dataplate gives the product identification and technical data. The meaning of the various information given on it is listed below:

F.Mod.	factory description of product
Comm.Model	commercial description
PNC	production number code
Ser.No.	serial number
Type	family type
El	power supply voltage + phase
Hz	power supply frequency
kW	max. power input
A	current absorbed
Power unit El.	power
I	dust and water protection rating
CE	CE marking
AB	gas safety certificate number
N	certification group
0051	notified body
EN 203-1	EU standard
L	logo IMQ/GS
Cat	gas category

Pmbar	gas pressure
Electrolux Professional SpA Viale Treviso 15 33170 Porde- none Italy	manufacturer

B.3 N7E Gas appliance technical data

Technical data		MODELS						
		+7FRGD1B00 400 mm	+7FRGH2B00 800 mm	+7FRGD1BF0 400 mm	+7FRGH2BF0 800 mm	+7FRGD1GF0 400 mm	+7FRGH2GF0 800 mm	+7FRGH1LFT 800 mm
Tank capacity	L	7	7 + 7	7	7 + 7	15	15 + 15	34
Tank max. food load	POTATOES FRESH	1	1 + 1	1	1 + 1	2	2 + 2	4
	POTATOES FROZEN	1	1 + 1	1	1 + 1	1.5	1.5 + 1.5	3.4
Connection ISO 7/1	∅	1/2"						
Nominal heat output	kW	7	14	7	14	14	25	27.5
Type of construction		A1						

B.4 N7E Electric appliance technical data

TYPE	TECHNICAL DATA						
	Tank capacity (L)	Tank max. food load (Kg)	Phases (Nr.)	Frequency (Hz)	Power supply voltage (V)	Max Power (kW)	Power supply cable section (mm ²) ¹
+7FRED1B00 400mm	7	1,5	3N	50/60	380-400	4,9 - 5,4	1,5
+7FREH2B00 800mm	7 + 7	1,5 + 1,5				9,8 - 10,8	2,5
+7FRED1BF0 400mm	7	1,5				4,9 - 5,4	1,5
+7FREH2BF0 800mm	7 + 7	1,5 + 1,5				9,8 - 10,8	2,5
+7FRED2A0N 400mm	5+5	0,9+0,9	3	50/60	230	9	2,5
+7FRED120N 400mm	7	1,5				5,4	1,5
+7FREH22FN 800mm	7+7	1,5+1,5				10,8	2,5
+7FRED1E0N 400mm	12	2				8,7	
+7FREH2E0N 800mm	12+12	2+2				17,4	
+7FREH2FFN 800mm	14+14	2+2				17,4	

1. minimum recommended

B.5 N7E Electric appliance technical data

TYPE	TECHNICAL DATA						
	Tank capacity (L)	Tank max. food load (Kg)	Phases (Nr.)	Frequency (Hz)	Power supply voltage (V)	Max Power (kW)	Power supply cable section (mm ²) ¹
+7FRED1GF0 400mm	15	2	3N	50/60	380-400	9-10	2,5
+7FREH2GF0 800mm	15+15	2+2				18-20	4
+7FRED2A00 400mm	5+5	0,9+0,9				8-9	2,5
+7FRED1E00 400mm	12	2				7,9-8,7	
+7FREH2E00 800mm	12+12	2 + 2				15,7-17,4	
+7FRED1FF0 400mm	14	2+2				7,9-8,7	1,5
+7FREH2FF0 800mm	14+14	2+2				15,7-17,4	2,5
+7FRED1GFP 400mm	15	2				9-10	

TYPE	TECHNICAL DATA						
	Tank capacity (L)	Tank max. food load (Kg)	Phases (Nr.)	Frequency (Hz)	Power supply voltage (V)	Max Power (kW)	Power supply cable section (mm ²) ¹
+7FRMD1FF5 400mm	14	2	3	50/60	400	8,7	1,5
+7FRMH2FF5 800mm	14+14	2+2				17,4	2,5
+7FRMD1FF6 400mm	14	2			440	8,7	1,5
+7FRMH2FF6 800mm	14+14	2+2				17,4	2,5

1. minimum recommended

C GENERAL INFORMATION



WARNING

Refer to “*WARNING AND Safety Information*”

C.1 Law requirements only for Australia

This appliance shall be installed only by authorised persons and in accordance with the manufacturer’s installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS5601-gas installation, health authorities and any other statutory regulations.

C.2 Introduction

Given below is some information regarding the intended use of this appliance, its testing, and a description of the symbols used (that identifies the type of warning), the definitions of terms used in the manual and useful information for the appliance user.

C.3 Intended use and restrictions

This appliance is designed for cooking food. It is intended for commercial use.

This appliance must not be used by minors and/or adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.



CAUTION

The machine is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).

C.4 Testing and inspection

Our appliances have been designed and optimized, with laboratory testing, in order to obtain high performance and efficiency.

Passing of the tests (visual inspection - gas/electrical test - functional test) is guaranteed and certified by the specific enclosures.

C.5 Copyright

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of Electrolux Professional SpA.

C.6 Keeping the manual

The manual must be carefully kept for the entire life of the machine, until scrapping. The manual must stay with the machine in case of transfer, sale, hire, granting of use or leasing.

C.7 Recipients of the manual

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;
- the employer of machine users and the workplace manager;
- operators for normal machine use;
- specialised personnel - Customer Care service (see service manual).

C.8 Definitions

Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use.

Operator	machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
Manufacturer	Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA.
Operator for normal machine use	an operator who has been informed and trained regarding the tasks and hazards involved in normal machine use.
Customer Care service or specialised personnel	an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident-prevention regulations, is able to appraise the operations to be carried out on the machine and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields etc.
Danger	source of possible injury or harm to health.
Hazardous situation	any situation where an operator is exposed to one or more hazards.
Risk	a combination of probabilities and risks of injury or harm to health in a hazardous situation.
Protection devices	safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.
Guard	an element of a machine used in a specific way to provide protection by means of a physical barrier.
Safety device	a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.
Customer	the person who purchased the machine and/or who manages and uses it (e. g. company, entrepreneur, firm).
Electrocution	an accidental discharge of electric current on a human body.

C.9 Responsibility

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine operation and invalidates the original manufacturer warranty);
- operations carried out by non-specialised personnel;
- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and untrained personnel;

- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use.

Electrolux Professional SpA declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

D NORMAL USE



WARNING

Refer to “*WARNING AND Safety Information*”

D.1 Characteristics of personnel trained for normal machine use

The Customer must make sure the personnel for normal machine use are adequately trained and skilled in their duties, as well as ensuring their own safety and that of other persons.

The Customer must make sure his personnel have understood the instructions received and in particular those regarding work hygiene and safety in use of the machine.

D.2 Characteristics of personnel enabled to operate on the machine

The Customer is responsible for ensuring that persons assigned to the various duties:

- read and understand the manual;
- receive adequate training and instruction for their duties in order to perform them safely;

- receive specific training for correct machine use.

D.3 Operator qualified for normal machine use

Must have at least:

- knowledge of the technology and specific experience in operating the machine;
- adequate general basic education and technical knowledge for reading and understanding the contents of the manual, including correct interpretation of the drawings, signs and pictograms;
- sufficient technical knowledge for safely performing his duties as specified in the manual;
- knowledge of the regulations on work hygiene and safety.

In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, etc.) the operator for normal machine use must:

- immediately deactivate the machine and disconnect all the supplies (electricity, gas, water).

E INSTALLATION AND ASSEMBLY



WARNING

Refer to “*WARNING AND Safety Information*”

E.1 Introduction

To ensure correct operation of the appliance and maintain safe conditions during use, carefully follow the instructions given below in this section.



CAUTION

Before moving the appliance make sure the load bearing capacity of the lifting equipment used is suitable for its weight.

- install a rapid gas shutoff valve ahead of each individual appliance (depending on the model). Install the valve in an easily accessed place.
- for information regarding the electrical connection, refer to E.10 *Electrical connection* paragraph;

E.3 Disposal of packing

The packing must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packing materials are environmentally friendly.

They can be safely kept, recycled or burned in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:

E.2 Customer's responsibilities

The tasks and works required of the Customer are:

- prearrange a high-sensitivity manual-reset magneto-thermal circuit-breaker;
- prearrange a device lockable in the open position for the connection to the power supply.
- check the floor planarity on which the machine is placed.



Polyethylene

- Outer wrapping
- Instructions bag



Polypropylene

- Straps

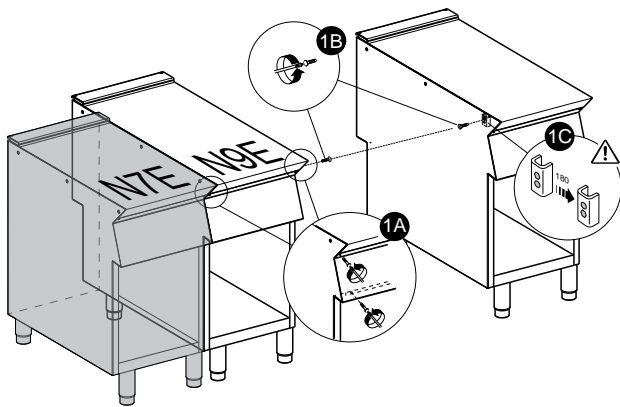


Polystyrene foam

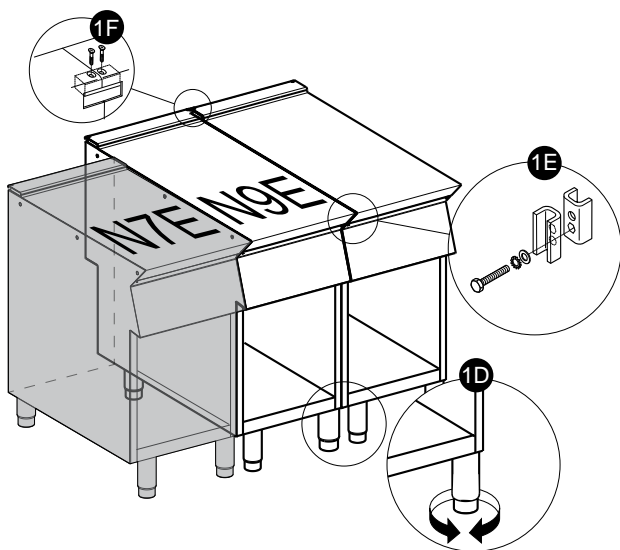
- Corner protectors

E.4 Joining Appliances

1. Undo the 4 fixing screws and remove the control panels of the appliances (Fig.1A);
2. Remove the fixing screw nearest the control panel, from each side to be joined (Fig.1B);
3. Bring the appliances together and turn the feet to level them until the tops match (Fig.1D);
4. Turn one of the two plates inside the appliances 180° (Fig.1C);



5. From inside the control panel of the same appliance, join them at the front side, screwing one M5x40 Hex Head screw (supplied) on the opposite insert (Fig.1E);
6. From the rear of the appliances, insert the coupling plate (provided) in the side slots on the back panels;
7. Secure the plate with two flat head M5 screws provided (Fig.1F).



E.4.1 Floor Fixing (depending on the appliance and/or model)

To avoid accidental tipping of built-in half-module appliances installed separately, fix them to the floor carefully following the instructions enclosed with the corresponding accessory (F206136).

E.4.2 Installation On Bridge, Cantilever Frame Or Cement Plinth (depending on the appliance and/or model)

Carefully follow the instructions enclosed with the corresponding accessory. Follow the instructions supplied with the optional product chosen.

E.4.3 Sealing Gaps Between Appliances

Follow the instructions supplied with the optional sealing paste pack.

E.5 Gas, electricity and water connections (if present, depending on the appliance and/or model)

- Any installation work or maintenance to the supply system (gas, electricity and/or water, if present) must only be carried out by the utility company or an authorised installation technician.
- Refer to the appliance dataplate for the product code.
- See the installation diagram for the type and position of appliance connections.

E.6 Gas Connections

E.6.1 Introduction



CAUTION

This appliance is arranged and tested to operate with G20 gas 20 mbar;

To convert it to another type of gas, follow the instructions in E.6.6 *Conversion to another type of gas* paragraph of this section.

E.6.2 Fume exhaust

- “A1” type appliances have to be positioned under an extraction hood to ensure removal of fumes and steam produced by cooking; (not relevant for Australian standard).

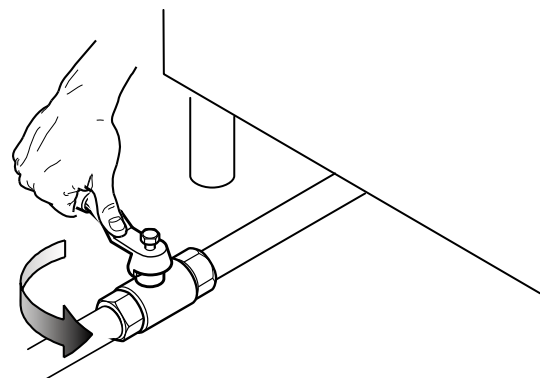
For **AUSTRALIA**: the ventilation must be in accordance with Australian building codes and kitchen exhaust hoods must comply with AS/NZS1668.1 and AS 1668.2.

E.6.3 Before connecting

1. Make sure the appliance is arranged for the type of gas to be used.

Otherwise, carefully follow the instructions given in E.6.6 *Conversion to another type of gas* paragraph of this section.

2. Fit a rapid gas shutoff tap/valve ahead of each appliance.
3. Install the tap/valve in an easily accessed place.



4. Clean the pipes to remove any dust, dirt or foreign matter which could block the supply.

The gas supply line must ensure the gas flow necessary for full operation of all the appliances connected to the system. A supply line with insufficient flow will affect correct operation of the appliances connected to it.

**IMPORTANT**

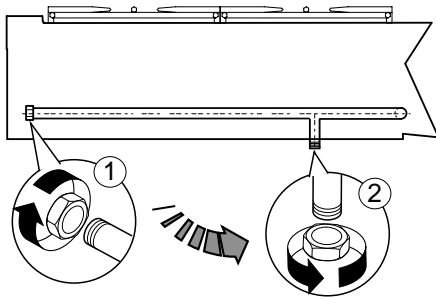
Incorrect levelling of the appliance can affect combustion and cause malfunctioning.

E.6.4 Connection**Monoblock models**

1. See the installation diagram for the position of the gas connection on the bottom of the appliance.
2. Remove the plastic cap protection (if present) from the gas manifold before connecting.

Countertop models

1. See the installation diagram for the position of the gas connection on the bottom of the appliance.
2. Remove the plastic cap protection (if present) from the gas manifold before connecting.
3. Countertop models can be connected to the gas supply also using the rear connection:
 - a. operate at the back appliance;
 - b. unscrew the metal closing plug of the rear connection;
 - c. screw it tightly onto the bottom connection.



After installation, use soapy water to check connections for leaks.

**NOTE!**

Only for Australia: The gas connection is male 1/2 BSP.

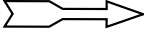
E.6.5 Gas pressure regulator

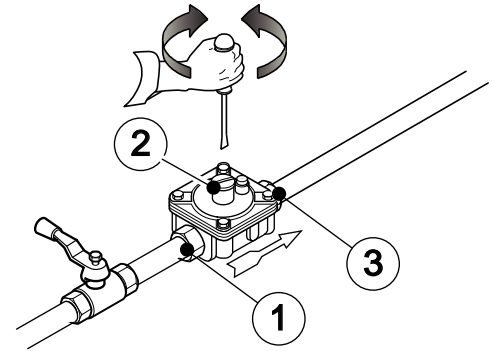
The section of the gas supply line must be sufficient to ensure the gas flow necessary for full operation of all the appliances connected to the system.

If the gas pressure is higher than that specified or is difficult to regulate (not stable), install a gas pressure regulator (accessory code 927225) in an easily accessed position ahead of the appliance.

The pressure regulator should preferably be fitted horizontally, to ensure the right outlet pressure.

- | | |
|---|---|
| 1 | connection side gas from mains |
| 2 | pressure regulator |
| 3 | connection side gas towards the appliance |

The arrow on the regulator  indicates the gas flow direction.



For Australia: Adjust the test point pressure with burners operating at maximum setting (see Appendix, Table "B")

E.6.6 Conversion to another type of gas

Nozzle Table "B" (see Appendix) gives the type of nozzles to be used when replacing those installed by the manufacturer (the number is engraved on the nozzle body).

At the end of the procedure, carry out the following check-list:

1. burner nozzle/s replacement
2. correct adjustment of primary air supply to burner/s
3. pilot nozzle/s replacement
4. minimum flame screw/s replacement
5. correct adjustment pilot/s if necessary
6. correct adjustment of supply pressure (see technical data/gas nozzles table)
7. apply sticker (supplied) with data of new gas type used

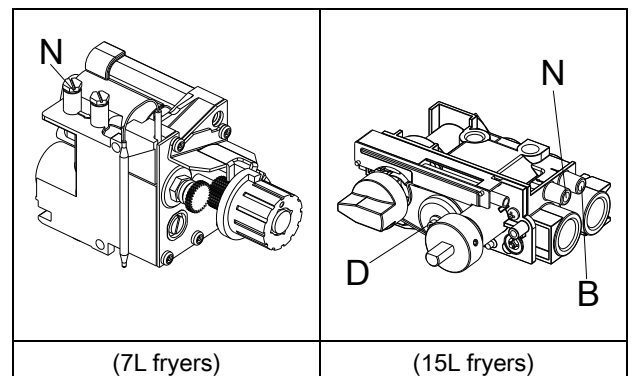
E.7 Gas appliances regulations**E.7.1 Supply pressure check (all versions)**

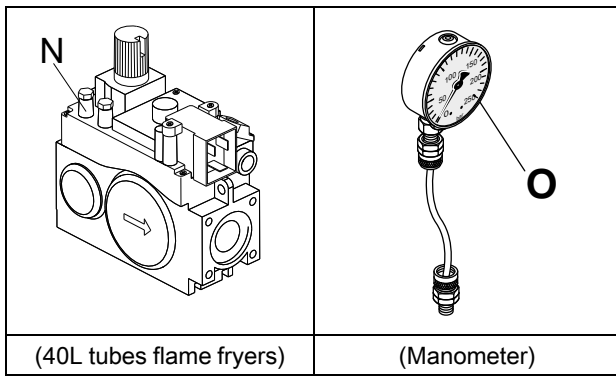
Make sure the appliance is suitable for the type of gas available, according to that given on the dataplate (otherwise, follow the instructions given in E.6.6 *Conversion to another type of gas* paragraph of this section).

The supply pressure must be measured with the appliance operating, using a pressure gauge (min. 0.1 mbar).

1. Remove the control panel.
2. Remove retaining screw "N" from the pressure point (see following figures);
3. Connect the manometer "O";
4. Compare the value read on the manometer with that given in Table "B" (see Appendix).

If the manometer gives a reading outside the range of values in Table "B" (see Appendix), do not switch the appliance on, consult the gas company.





40L tubes flame fryers

1. Unscrew nozzle "C";
2. Replace nozzle "C" with one suitable for the type of gas, according to that given in table "B" (see Appendix);
3. The nozzle diameter is given in hundredths of mm on the nozzle body;
4. Tighten nozzle "C" fully down.

E.7.5 Replacing the pilot burner nozzle (for all versions)

1. Undo screw coupling "H";
2. Replace nozzle "G" with one suitable for the type of gas (see table "B", Appendix);
3. The nozzle identification number is indicated on nozzle body;
4. Refit coupling "H" and respective sealing washer.

E.7.2 Gas valve outlet pressure adjustment

Refer to the picture above (15L fryers)

1. Remove the retaining screw from pressure point "B" and connect the pressure gauge tube.
2. Feed the appliance with the correct nominal gas pressure as specified in the paragraph E.7.1 *Supply pressure check (all versions)*.
3. Start the fryer as indicated in the chapter F *instruction for the user*.
4. Turn gas valve "D" outlet pressure adjustment screw clockwise to increase the pressure and anticlockwise to decrease it, adjusting the pressure as specified in the nozzle table "B" (see handbook Appendix).

E.7.3 Primary air checking

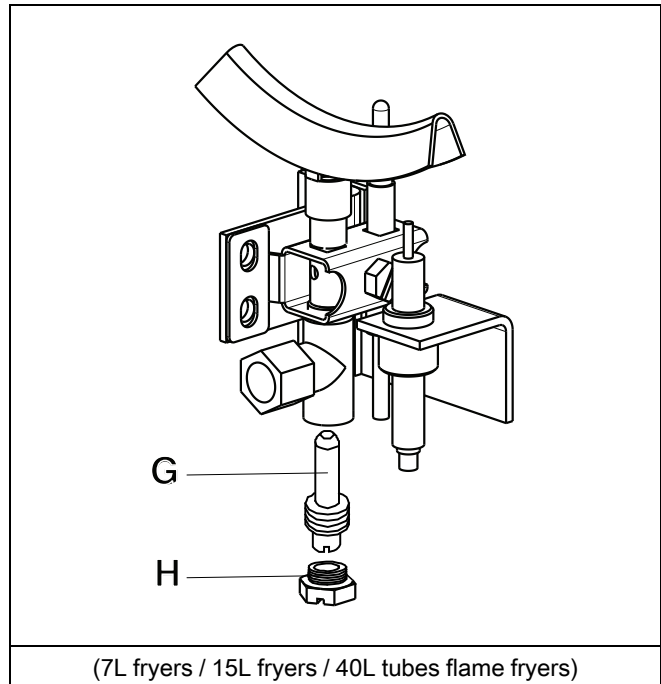
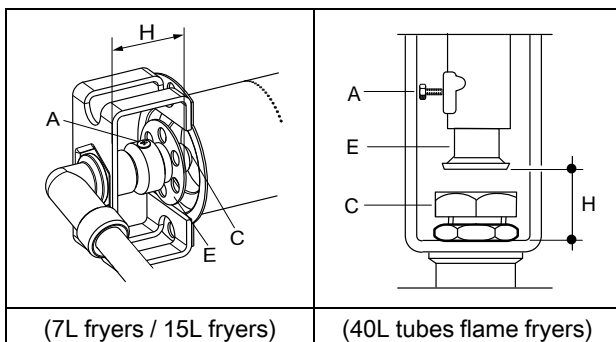
The primary air is correctly adjusted when the flame does not float with the burner cold and there is no flareback with the burner hot.

7L fryers / 15L fryers

1. Undo screw "A";
2. Position aerator "E" at distance "H" given in Table "B" (see Appendix);
3. Retighten screw "A";
4. Seal with paint.

40L tubes flame fryers

1. Loosen fixing screw "A";
2. adjust bushing "E" at distance "H" given in Table "B" (see Appendix);
3. Tighten down fixing screw "A"



E.8 Before completing the installation operations

- Use soapy water to check all gas connections for leaks.
- DO NOT use a naked flame to check for gas leaks.
- Light all the burners separately and also together, to check correct operation of the gas valves, rings and lighting.
- For each burner, adjust the flame regulator to the lowest setting, individually and together.
- After completing the operations, the installer must instruct the user on the correct method of use.

If the appliance does not work properly after carrying out all the checks, contact the local Customer Care service centre.

E.9 Replacing the adjustment spring of the pressure regulator (Only for Australia)

To replace the spring "D" of the pressure regulator with one suitable for the gas pressure type indicated in table "B" (see Appendix) proceed as follows:

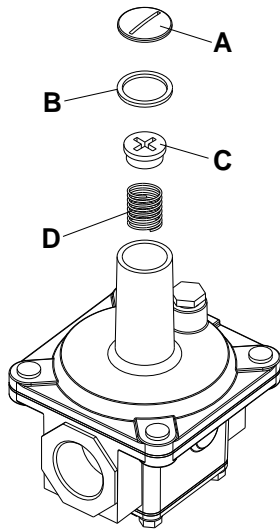
1. Remove the seal cap "A", the seal cap gasket "B", the adjusting screw "C" and the spring "D" (see picture);
2. Insert the new spring (blue colour = propane gas; silver colour = natural gas) and replace the adjusting screw;
3. Connect a pressure gauge to the appliance's test point pressure – (see paragraph E.7.1 *Supply pressure check (all versions)*);
4. Ignite the appliance's burners so to have the maximum gas consumption;
5. Regulate the adjustment screw until the pressure gauge shows the working pressure value (see paragraph E.6.5 *Gas pressure regulator*);

E.7.4 Replacing the main burner injector (see previous images)

7L fryers / 15L fryers

1. Loosen screw "A" and unscrew nozzle "C";
2. Remove the nozzle "C" and aerator "E";
3. Replace nozzle "C" with one suitable for the type of gas, according to that given in table "B" (see Appendix);
4. The nozzle diameter is given in hundredths of mm on the nozzle body;
5. Insert nozzle "C" into aerator "E";
6. Fit the resulting assembly into its location;
7. Screw the nozzle "C" down.

6. Replace the seal cap and gasket and screw tightly closed;
7. Remove the pressure gauge and close the test point pressure;
8. Prior to operation, test the gas pressure regulator for leaks.

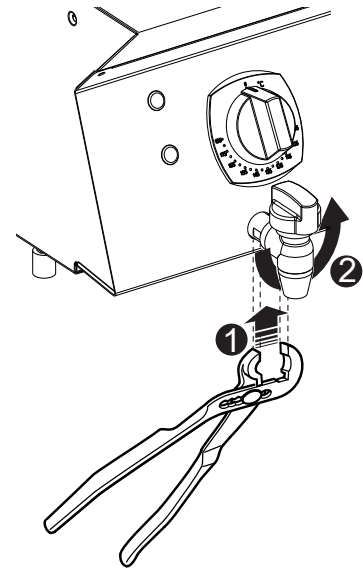


2. Unscrew the drain valves;



NOTE!

To unscrew the valves hold the pipe with a special tool to prevent its rotation and possible damage.



E.10 Electrical connection

E.10.1 Electrical appliances



WARNING

Work on the electrical systems must only be carried out by specialised personnel.

Before connecting, make sure that:

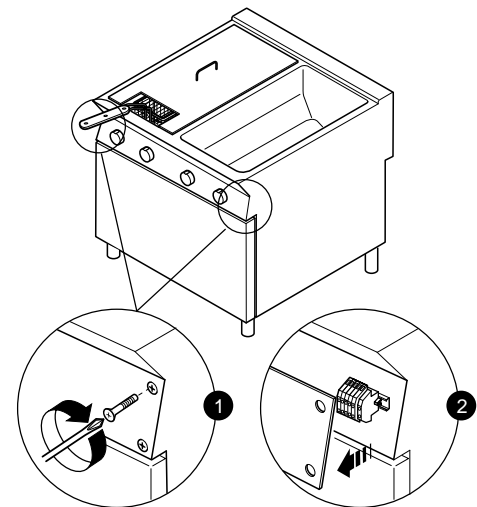
- the mains voltage and frequency match those indicated on the appliance data plate;
- there is an efficient earth contact;
- the power supply is arranged and able to take the actual current absorption and that it is correctly executed according to the regulations and provisions in force in the country of use.
- a differential thermal-magnetic switch suitable for the input specified on the dataplate, with contact gap enabling complete disconnection in category III overvoltage conditions and complying with the regulations in force, is installed between the power cable and the electric line.

For the correct size of the switch, refer to the absorbed current specified on the appliance dataplate.

To access the terminal board:

1. Remove the control knobs;

3. Removing the fixing screws;
4. Connect the power cable to the terminal block according to the wiring diagram provided with the appliance (refer to B.5 *N7E Electric appliance technical data*);
5. Secure the power cable with the cable clamp.



IMPORTANT

The manufacturer declines any liability if the safety regulations are not respected.

E.11 Power cable

Unless otherwise specified, our appliances are not equipped with a power cable.

The installer must use a flexible cable having characteristics not lower than the H07RN-F rubber insulated type.

Protect the section of cable outside the appliance with a metal or rigid plastic tube.



WARNING

If the power cable is damaged, it must be replaced by the after-sales service or in any case by qualified personnel, in order prevent any risk



WARNING

The manufacturer declines any liability for damage or injury resulting from breach of the above rules or non-compliance with the electrical safety regulations in force in the country where the machine is used

E.12 Circuit breaker

Verify that a safety circuit breaker is installed between the power cable of the appliance and the mains electric line.

The contact opening max. distance and leakage current must comply with the local safety regulations.

E.13 Equipotential node and Earth connection

Connect the appliance to an earth; it must be included in an equipotential node by means of the screw located at the front right under the frame.

The screw is marked with the symbol

E.14 Safety thermostat

Appliances equipped with safety thermostat (overheating safety thermostat) that cuts in automatically when temperatures exceed a set value, shutting off the gas supply (gas appliances) or the electricity (electric appliances).



IMPORTANT

Resetting of the safety thermostat must be carried out by specialised personnel; contact the Service Centre.



IMPORTANT

“Positive trip“ effect safety thermostat (used on some equipment type as per norms prescriptions) interrupts the unit operability (heating) even in case the capillary is cut.

Similar effect, but with no damage for the safety thermostat, can happen if the machine body temperature drops below -10°C: in such cases, it is required to reset the safety thermostat while installing the machine, hence before connecting it to the mains.



IMPORTANT

On electric heated machines, only reset safety thermostat after disconnecting from the mains. Failure to disconnect from the mains causes the safety thermostat to brake and the unskilled person to risk electrocution.

Tampering with the safety thermostat invalidates the original manufacturer warranty.

E.15 Fuse replacement

The electrical system protection fuse is located inside the panel. To replace the fuse simply remove it from the terminal block.

F INSTRUCTION FOR THE USER

F.1 Fryers use

General precautions

- Before use, carefully clean any industrial greases from the tank and baskets, proceeding as follows:
 - fill the tank with water and normal detergent and bring to boil for a few minutes.
 - drain through the special tap after lifting the relative safety protection, and carefully rinse the tank with clean water.
- The appliance is intended for industrial use by trained personnel.
- Do not use the appliance empty or in conditions that compromise its optimum efficiency. Also, if possible, pre-heat the appliance immediately before use.
- This appliance must only be used for its expressly designed purpose; i.e. for frying foods in oil or solid fat. Any other use is to be considered improper.
- Before introducing oil in the tank, make sure it does not contain water.
- Pour the oil in the tank up to the maximum level indicated by the special reference notch obtained on the rear wall of the tank.
- When using solid fat, melt it separately then pour it in the tank. Do not leave fat in the tank at the end of cooking.
- Restore the oil bath whenever it falls below the minimum level, marked by the special reference notch (**danger of fire**);
- Particularly voluminous and non-drained foods can cause splattering of hot oil.

- Place the basket with food to be cooked, slowly in the boiling oil, making sure that the froth formed does not spill over the edge of the tank. If this occurs, stop dipping the basket for a few seconds.



CAUTION

- During operation, watch over the equipment and make sure not to touch the surfaces near the tank as they are very hot.
- The frying oil must be changed regularly, because when used several times it becomes dirty and has a lower flashpoint and an increased tendency to suddenly boil.

FRYER TEMPERATURE SETTING

Type of fried food:	Set the temperature to:
Foods that do not disperse pollutant substances in the oil	180°C / 185°C
Foods dipped in bread crumbs	175°C / 180°C
Foods dipped in flour	170°C



IMPORTANT

For cooking food dipped in flour, set the temperature to 170 °C. A temperature higher will not give better cooking results, but will cause faster deterioration of the oil (the residual flour in the oil tends to burn).

INSTRUCTIONS:

During cooking, manually remove any cooking residuals in the oil. The prolonged presence of these residuals alters the taste and odour of the oil, reducing its useful life.

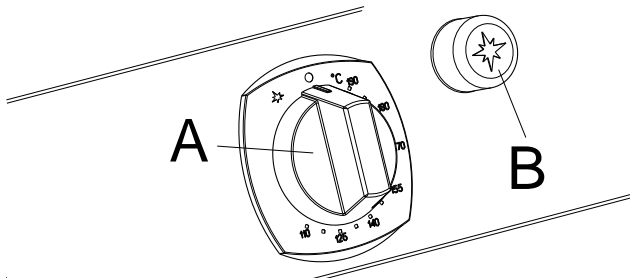
For a quick and good measurement of the degree of oil deterioration, use litmus paper (strips) available on the market.

F.2 Gas fryers (7L models)

F.2.1 Switching on

The control knobs have the following positions:

●	"Off" position
★	"Pilot ignition" position
-	Temperatures values



- Press and turn knob "A" to "pilot on", at the same time press piezoelectric igniter button "B" repeatedly.
- On releasing knob "A", the flame must remain alight, otherwise repeat the operation. In case of emergency, the pilot can also be lit manually by bringing a flame to it through hole "C" and keeping knob "A" pressed in the "pilot ignition" position for the time necessary.
- Turn knob "A" to the required temperature. The burners light up and heating starts.
- When the oil in the tank reaches the set temperature, the main burners go off and light up again when the temperature falls below the same value.
- Place the basket with food to be cooked, slowly in the boiling oil, making sure that the froth formed does not spill over the edge of the tank. If this occurs, stop dipping the basket for a few seconds.

F.2.2 Switching off

- To switch off the main burners, turn knob "A" to the "Pilot ignition" position.
- To switch off the pilot flame, press and turn knob "A" to "Off" position.

F.2.3 At the end of service

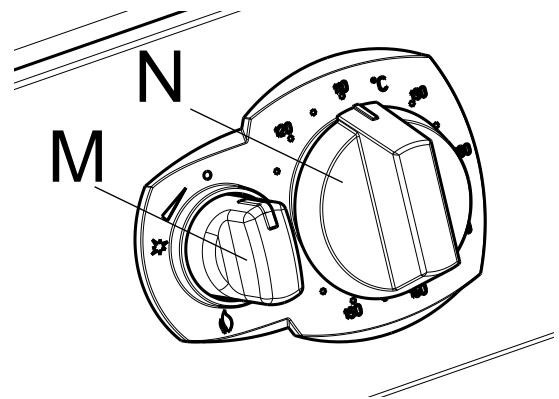
- Turn knob "A" to "Off" position.
- Close the gas shut-off tap.

F.3 Gas fryers (15L models)

F.3.1 Switching on

The thermostatic valve control knobs have the following positions:

●	"Off" position
★	"Pilot ignition" position
🔥	"Burner" position



- Press knob "M" lightly and turn it a few degrees anticlockwise to release it.
- Press down fully and turn it to "pilot ignition"; a click will indicate sparking.
- Keep knob "M" pressed in that position for about 15-20 seconds to allow gas to reach the pilot burner (pilot ignition) and the thermocouple to heat up.
- With the pilot lit, turn knob "M" to "burner" to light it.
- Then use "N" to select the required temperature.

F.3.2 Switching off

- Turn knob "M" to "Pilot ignition", to turn off the main burner.
- To switch off the pilot burner, turn knob "M" to "Off" position.

F.4 Interlock

The valve features a thermal re-light locking device enabled until the thermocouple is hot.

Such device, called interlock, keeps engaged for about 40 seconds in case of accidental pilot flame shut off, hence allowing accumulated gas to flow out through the chimney prior to light any spark again.

Forcing the interlock leads to a valve damage which is not covered by the original manufacturer warranty.

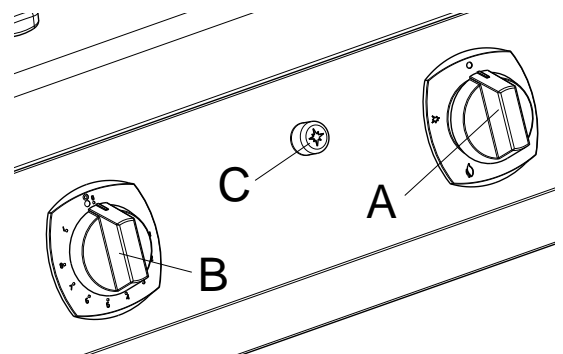
F.5 Gas fryers (40L tubes flame models)

F.5.1 Switching on

The control knob "A" has the following positions:

●	"Off" position
★	"Pilot ignition" position
🔥	"Max" position

The control knob "B" indicates the temperature values:



- Press and turn knob "A" to "pilot ignition", hold it down and press the piezoelectric igniter button "C" several times.
- On releasing knob "A", after about 20 seconds, the flame must remain alight, otherwise repeat the operation. In case of emergency the pilot can also be lit manually by opening the door and bringing a flame to it, keeping knob "A" pressed in the "pilot ignition" position for the time necessary.



IMPORTANT

When turning the knob to "Off" switching off the pilot burner, wait 60 seconds (knob release) before relighting it.

- Turn knob "A" to "max".
- Turn knob "B" to the required temperature setting. The burners light up and heating starts.



CAUTION

First lighting of the pilot when cold involves a delay of approximately 1 minute in main burner lighting due to inertia of thermopile heating by the pilot.

- When the oil in the tank reaches the preset temperature, the main burners go off and light up again when the temperature falls below the same value.
- Slowly place the basket with food to be cooked in the boiling oil, making sure that the froth formed does not spill over the edge of the tank. If this occurs, stop dipping the basket for a few seconds.

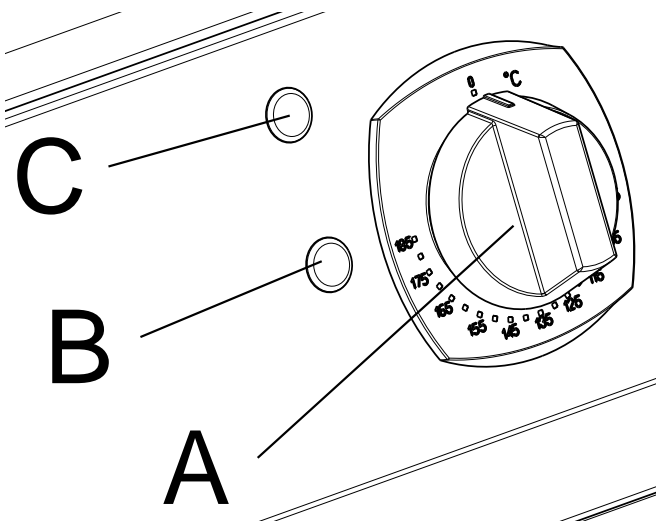
F.5.2 Switching off

- To switch off the main burners, turn knob "B" to the "0" position.
- To switch off the pilot flame, press and turn knob "A" to "Off" position.

F.5.3 At the end of service

- Turn knob "A" to "Off" position.
- Close the gas shut-off tap.

F.6 Electrical fryers



F.6.1 Switching on

- Pour the oil in the tank up to the max. level indicated by the special reference notch obtained on the rear wall of the tank.
- Turn on the main switch located ahead of the appliance.
- Turn the knob of thermostat "A" to the value corresponding to the required cooking temperature.
- Lighting up of green indicator "B" signals that the power is on. Lighting up of yellow indicator "C" signals that the

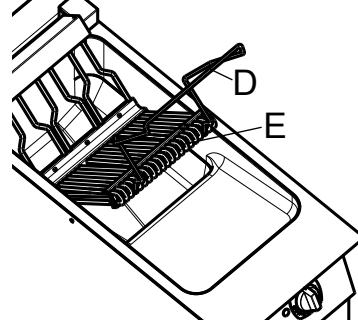
heating elements are on; it goes off when the set temperature is reached.



IMPORTANT

When using a fryer with heating elements inside the tank, pay particular attention when handling them, using the special support bracket "D".

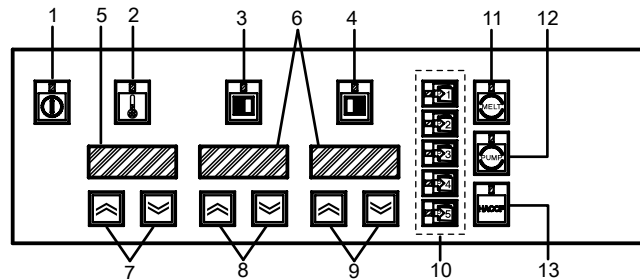
For greater safety, a microswitch cuts off the power when the heating elements "E" are raised.



F.6.2 Switching off

- Turn the knob of thermostat "A" anticlockwise to position "0".

F.7 Electric model with electronic control



1. ON/OFF key
2. temperature setting key
3. left basket programme start key
4. right basket programme start key
5. temperature (work and set) display
6. programme (left and right) time displays
7. temperature setting (up / down)
8. left basket programme time setting (up / down)
9. right basket programme time setting (up / down)
10. stored (or storable) programme keys
11. key for "melting" cycle (Off/On: the melting cycle begins at switch-on if the temperature recorded by the work thermostat is below 70°C)

Switching on: press button "1"

Switching off: press button "1".

F.7.1 Temperature setting

- Display "5" shows the set temperature for cooking. To display the actual temperature of the oil in the tank for a few seconds, briefly press key "2".
- Press keys "7" to increase/decrease the set value. The display has a sensitivity of $\pm 1^\circ\text{C}$ (keeping key "7" pressed, the temperature setting changes faster). After setting, display "5" flashes for 3 seconds, then the temperature indicated will be stored.
- If the LED of key "2" is:
 - RED: the temperature of the oil has still not reached the set temperature.
 - GREEN: the oil has reached the set temperature. Cooking can begin.

F.7.2 Cooking time setting

- Displays “6” show the set cooking time.
- Press keys “8”/“9” to increase/decrease the set value: the display has a sensitivity of ± 5 s and allows a minimum time of 00:30s. (keeping keys “8”/“9” pressed, the set time changes faster).
- After setting, display “6” flashes for a few seconds, then the value indicated will be stored.
- Press keys “3”/“4” to start lowering the left/right lifter: the corresponding display “6” (left or right) will start the set time count-down. On reaching the value 00:00, the cycle ends with the lifter coming out of the oil bath and the display gives the value initially set.

F.7.3 Programming

5 different cooking programmes (keys “10”) can be stored: the desired cooking temperature and, depending on the version, 1 or 2 cooking times can be stored in each programme (in the “full optional” versions there are the times of the two baskets R. H./L.H.).

To store a programme, enter the desired values and press one of the keys p1... p5 until an acoustic signal indicates storage. Carry out the same procedure to store other cooking programmes.



NOTE!

At the time of installation no programmes are stored and each subsequent storage cancels the pre-existing programme.

F.7.4 Programming block

The keypad can be blocked, enabling use of only the previously stored programmes.

To enable/disable this option:

- After switching on the appliance, press the key “7”. FAST (Fast Food) will appear on the display;
- Press key “2”: if Y (Yes) appears on the display keys “7”, “8” and “9” are blocked; if n (no) appears keys “7”, “8” and “9” are activated;
- Press keys “7” to change the parameter (Y/n). Press key “2” to store;
- To quit the Fast Food menu, press keys “3” and “4” together.

F.7.5 Using a set programme

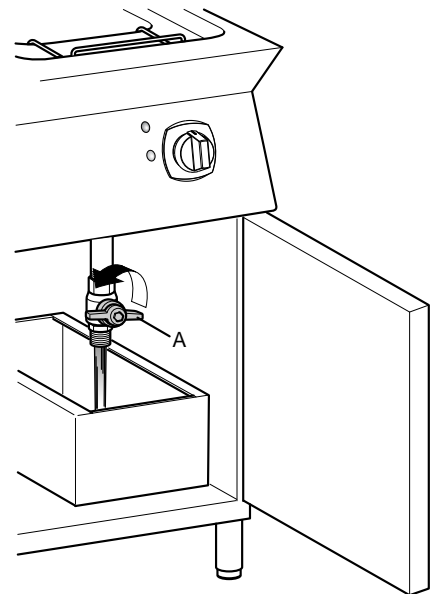
- Press one of the keys “10” for the programme, displays “5” and “6” show the stored settings;
- Press key “3” or “4” to start cooking.

F.8 Draining oil

- Emptying the tanks should be done at cold oil;
- Switch the fryer off;
- Pay maximum attention to avoid coming into contact with the hot oil;

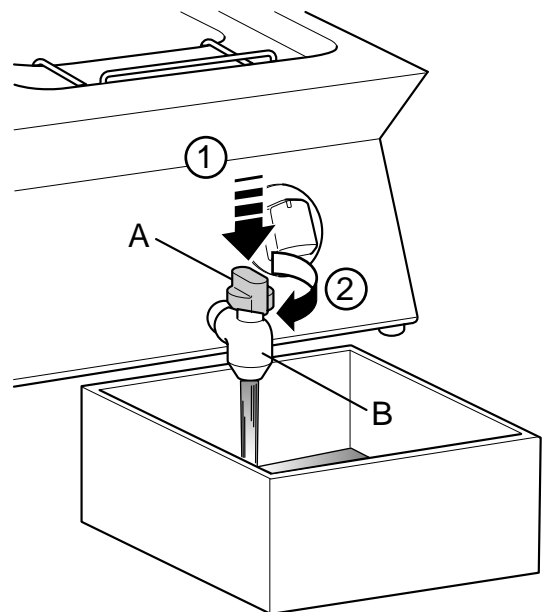
F.8.1 7L / 15L / 40L Built-in versions

Open the drain tap, slowly turning the knob (“A”) anticlockwise;



F.8.2 7L / 15L Counter Top versions

position a bowl for collecting the oil at the drain valve (“B”) (fig.2); above the valve there is a small knob (“A”) which must be pressed (1) and slowly turned (2) clockwise to discharge the oil.



F.8.3 All versions

- Close the drain tap by turning the knob.



NOTE!

For better appliance performance, regularly change the oil. Overusing an oil reduces its flashpoint and increases its tendency to boil suddenly.

G MACHINE CLEANING AND MAINTENANCE

G.1 Ordinary maintenance

G.1.1 Informations for maintenance

Routine maintenance operations can be carried out by non-specialised personnel, carefully following the instructions given below.



NOTE!

The manufacturer declines any liability for operations carried out on the machine without following these instructions.

G.1.2 Cleaning the appliance and accessories

Before using the appliance, clean all the internal parts and accessories with lukewarm water and neutral soap or products that are over 90% biodegradable (in order to reduce the

emission of pollutants into the environment), then rinse and dry thoroughly.



IMPORTANT

Do not use solvent-based detergents (e.g. trichloro-ethylene) or abrasive powders for cleaning.

G.1.3 External parts

SATIN-FINISH STEEL SURFACES (daily)

- Clean all steel surfaces: dirt is easily removed when it has just formed.
- Remove grime, fat and other cooking residuals from steel surfaces when cool using soapy water, with or without detergent, and a cloth or sponge.
Dry the surfaces thoroughly after cleaning.
- In case of encrusted grime, fat or food residuals, go over with a cloth or sponge, wipe in the direction of the satin finish and rinse often:
Rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could spoil the steel's satin finish.
- Metal objects can spoil or damage the steel: damaged surfaces become dirty more easily and are more subject to corrosion.
- Restore the satin finish if necessary.

SURFACES BLACKENED BY HEAT (when necessary)

- Exposure to high temperatures can cause the formation of dark marks.
These do not constitute damage and can be removed by following the instructions given in the previous section.

G.1.4 Other surfaces

Heated tanks/containers (daily)

- Clean the appliance tanks or containers using boiled water, adding soda (degreasing) if necessary.
- Use the accessories (optional or supplied) specified in the list to eliminate encrustations or food deposits.



WARNING

With electrical equipment, make sure no water comes into contact with electrical components: water entering can cause short circuiting and dissipation, tripping the appliance's protection devices.

Tanks and collection drawers (even several times a day)

- Remove any grease, oil, food residuals, etc., from trays, drawers and containers in general used for collection. Always clean these containers at the end of the day.
- While using the appliance, empty them when they are nearly full.

G.1.5 Cleaning filters

Use of filters for oil increases the life of the oil, and in case of reuse guarantees better cooking of food.

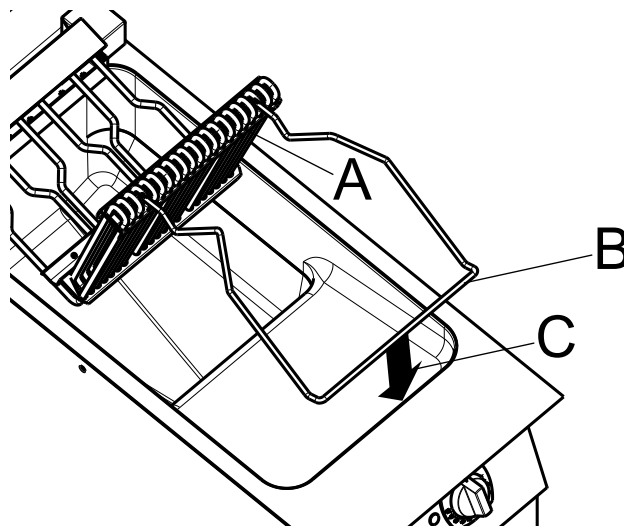
To clean:

- Remove the filter from its seat;
- If the filter is dirty with grease, wash it with degreasing soap, then rinse and dry;
- At the end of the operation, refit the filter in its seat;
- Replace the filter if deteriorated.

G.1.6 Cleaning fryers with internal heating elements

Clean the tank, operating as follows:

- wait until the appliance has cooled;
- drain the oil from the tank by means of the special tap.
- lift the heating element unit "A" (see figure below) by means of support bracket "B".
- tilt the support bracket and place it in the tank expansion zone "C". In this position the power to the heating element unit is cut off by a microswitch.
- Carefully clean the tank and heating elements, taking particular care with the latter so as not to damage the appliance.



G.1.7 Internal parts (every year)



IMPORTANT

Operations to be carried out only by specialised personnel.

- Check the condition of the internal parts.
- Remove any deposits of dirt inside the appliance.
- Check and clean the discharge system.



IMPORTANT

In particular conditions (e.g. intensive use of the appliance, salty environment, etc.) the above cleaning should be more frequent.

G.1.8 Idle periods

If the appliance is not going to be used for some time, take the following precautions:

- Close the valves or main switches ahead of the appliances;
- Go over all stainless steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film;
- Periodically air the premises;
- Have the appliance checked before using it again;
- For the electric heated models: switch the machine On at the minimum rate of heat for at least 45 minutes; this will allow moisture/humidity accumulated into the heating elements to evaporate without damaging the elements.

G.1.9 Brief Troubleshooting guide

Malfunction	Possible causes:
The pilot burner does not light.	<ul style="list-style-type: none"> • The igniter is not properly fixed or connected. • The piezoelectric ignition or igniter cable are damaged. • Insufficient pressure in gas pipes. • Nozzle blocked. • Faulty gas valve.
The pilot burner goes out when the igniter knob is released.	<ul style="list-style-type: none"> • The thermocouple is not properly connected or the safety thermostat wires are disconnected. • The pilot burner is not heating the thermocouple sufficiently. • Safety thermostat tripped or faulty.
The pilot burner is still lit but the main burner does not light.	<ul style="list-style-type: none"> • Insufficient pressure in gas pipes. • Blocked nozzle • Faulty gas valve. • The thermopile is not being sufficiently heated. • Faulty operating thermostat.
The temperature cannot be adjusted.	<ul style="list-style-type: none"> • Damaged thermostat bulb. • Faulty thermostat.
Overtemperature	<ul style="list-style-type: none"> • Filter clogged. Remove the filter to clean (can be placed in a dishwasher).
Instructions for replacing components (to be carried out only by a specialised installer)	
Gas valve	<ul style="list-style-type: none"> • Remove the control panel, undoing the fixing screws. • Unscrew the pilot burner pipe and thermocouple. • Undo the screws fixing the flange to the valve. • Remove the gas valve supply pipe clamping.
Thermocouple, thermopile, safety thermostat, ignition device	<ul style="list-style-type: none"> • Remove the control panel and replace the elements. • To replace the thermostat, remove the gasket between the tank and bulb clamping (replacement from door compartment and control panel).
Main burner, pilot burner, pilot nozzle and main nozzle	<ul style="list-style-type: none"> • From the door compartment.
Main air adjustment	<ul style="list-style-type: none"> • From the door compartment.
For installation carry out the same procedure in reverse order.	

ABNORMAL OPERATION

Any of the following are considered to be abnormal operation and may require servicing:

- incomplete ignition of the burner;
- yellow tipping of the burner flame;
- burner failing to remain alight;
- gas valves are difficult to turn;
- burner extinguished by operation of the fryer door.

In case the appliance fails to operate correctly, contact the authorised service provider in your area.

G.1.10 Maintenance and schedule

All the components requiring maintenance are accessible from the front or the rear panel of the appliance.

Maintenance frequency

- Machine maintenance, checking and overhaul operations must only be carried out by a specialised Technician or the Customer Care Service, provided with adequate personal protection equipment (safety shoes and gloves), tools and ancillary means.
- Work on the electrical equipment must only be carried out by a specialised electrician or the Customer Care Service.
- To ensure constant machine efficiency, it is advisable to carry out the checks with the frequency given in the following table:

Maintenance, inspections, checks and cleaning	Frequency	Responsibility
Ordinary cleaning <ul style="list-style-type: none"> • general cleaning of machine and surrounding area. 	Daily	Operator
Mechanical protection devices <ul style="list-style-type: none"> • check their condition and for any deformation, loosening or removed parts. 	Yearly	Service
<ul style="list-style-type: none"> • Control check the mechanical part, for cracks or deformation, tightening of screws: check the readability and condition of words, stickers and symbols and restore if necessary. 	Yearly	Service

Maintenance, inspections, checks and cleaning	Frequency	Responsibility
Machine structure <ul style="list-style-type: none"> tightening of main bolts (screws, fixing systems, etc.) of machine. 	Yearly	Service
<ul style="list-style-type: none"> Safety signs check the readability and condition of safety signs. 	Yearly	Service
<ul style="list-style-type: none"> Electrical control panel check the electrical components installed inside the electrical control panel. Check the wiring between the electrical panel and machine parts. 	Yearly	Service
<ul style="list-style-type: none"> Electrical connection cable and plug check the connection cable (replace if necessary) and plug. 	Yearly	Service
<ul style="list-style-type: none"> Extraordinary machine maintenance check all gas components (if present). 	Yearly	Service
General machine overhaul <ul style="list-style-type: none"> check all components, electrical equipment, corrosion, pipes... 	Every 10 years ¹	Service

1. the machine is designed and built for a duration of about 10 years. After this period of time (from commissioning) the machine must undergo a general inspection and overhaul. Some examples of checks to be carried out are given below.

- Check for any oxidised electrical components or parts; if necessary, replace them and restore the initial conditions;
- Check the structure and welded joints in particular;
- Check and replace bolts and/or screws, also checking for any loose components;
- Check the electrical and electronic system;
- Check the functionality of safety devices;
- Check the general condition of protection devices and guards.



NOTE!

It is advisable to stipulate a preventive and scheduled maintenance contract with the Customer Care Service.

Disassembly

- All scrapping operations must occur with the machine stopped and cold and the electrical power supply disconnected.
- Work on the electrical equipment must only be carried out by a qualified electrician, with the power supply disconnected.
- To carry out these operations it is necessary to use: overalls, safety shoes and gloves.
- During disassembly and handling of the various parts, the minimum height from the floor must be maintained.

G.1.11 Extraordinary maintenance



NOTE!

Extraordinary maintenance must be carried out by specialised personnel, who can ask the manufacturer to supply a servicing manual.

- Electrolux - Tom Stoddart Pty Ltd — 39 Forest Way, Karawatha QLD 4117 — call 1-300-307-289
- Zanussi - Procook Australia Pty Ltd — 23 Rothesay Street-Kenmore, Queensland 4069 — call 07-3868-4964
- Diamond - Semak Food Service Equipment — 18, 87-91 Hallam South Road, Hallam VIC 3803 — call 03 9796 4583

G.1.12 Maintenance contacts (only for Australia)

For service and spare parts, please contact:

H MACHINE DISPOSAL



WARNING

Refer to “*WARNING AND Safety Information*”

H.1 Waste storage

At the end of the product's life-cycle, make sure it is not dispersed in the environment. The doors must be removed before scrapping the appliance.

SPECIAL waste materials can be stored temporarily while awaiting treatment for disposal and/or permanent storage. In any case, the current environmental protection laws in the user's country must be observed.

H.2 Procedure regarding appliance dismantling macro operations

Before disposing of the machine, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break during scrapping.

The machine's parts must be disposed of in a differentiated way, according to their different characteristics (e.g. metals, oils, greases, plastic, rubber, etc.).

Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where scrapping takes place.

In general, the appliance must be taken to a specialised collection/ scrapping centre.

Dismantle the appliance, grouping the components according to their chemical characteristics, remembering that the compressor contains lubricant oil and refrigerant fluid which can be recycled, and that the refrigerator components are special waste assimilable with urban waste.



The symbol on the product indicates that this product should not be treated as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this product, contact the local dealer or agent, the Customer Care service or the local body responsible for waste disposal.



NOTE!

When scrapping the machine, any marking, this manual and other documents concerning the appliance must be destroyed.

CE

Electrolux Professional SPA
Viale Treviso 15
33170 Pordenone
www.electrolux.com/professional