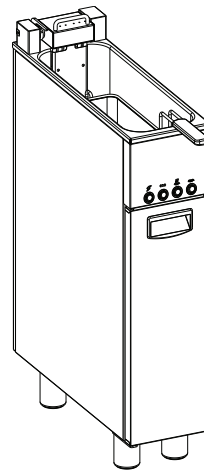


# Electric Fryers



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EN Installation and operating manual \*



\*Original instructions

59589GB00- 2020.02

## Foreword



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

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### 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

- This appliance is to be intended for commercial and collective use, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., not for continuous mass production of food. Any other use is deemed improper.
- 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	—	●	● <sup>1</sup>	—	—
Normal use	●	●	● <sup>2</sup>	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	● <sup>1-3</sup>	○	—
Extraordinary cleaning	○	●	● <sup>1-3</sup>	○	—
Maintenance	○	●	○	—	—
Dismantling	○	●	○	○	—
Scrapping	○	●	○	○	—
<b>Key:</b>					
●	<b>PPE REQUIRED</b>				
○	<b>PPE AVAILABLE OR TO BE USED IF NECESSARY</b>				
—	<b>PPE NOT REQUIRED</b>				

1. During these operations, gloves must be cut-resistant. Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to damage to health (depending on the model).
2. During these operations, 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 cause possible damage to health (depending on the model).
3. During these operations, gloves must be suitable for contact with chemical substances used (refer to the safety data sheet of the substances used for information regarding the required PPE). Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to chemical risk and cause 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.
- 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.
- Place emergency telephone numbers in a visible position.

- The A-weighted emission sound pressure level 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 water jets or steam cleaner.
- 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.

#### **A.4 General safety rules**

##### **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. 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.

##### **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, always carried out by personnel qualified, 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.
- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel provided with all the appropriate personal protection equipment, 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.

<b>Residual risk</b>	<b>Description of hazardous situation</b>
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.







### **CAUTION**

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

### **A.5 Safety signs to be placed near the machine area**

<b>Prohibition</b>	<b>Meaning</b>
	Do not remove the safety devices
	Do not use water to extinguish fires (placed on electrical parts)

Prohibition	Meaning
	Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance
	Install the appliance in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the same room

Danger	Meaning
	caution, hot surface
	danger of electrocution (shown on electrical parts with indication of voltage)

### End of use

- When the appliance is no longer to be used, make it unusable by removing the mains power supply wiring.

### A.6 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.7 Installation and assembly

- The operations described must be carried out by personnel qualified (refer to E.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.8 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; arrange a suitable high-sensitivity manual-reset differential omnipolar thermal-magnetic switch with contact gap enabling complete disconnection in category III overvoltage conditions.
- 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.9 Machine space limits**

- A suitable space must be left around the appliance (for operations, maintenance, etc.).
- 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.10 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 100 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 electrical permanent connection: the device must be lockable in the open position and accessible even after the appliance is installed in its place.



## **WARNING**

Keep the ventilation openings in the appliance casing free of any obstructions.

### **A.11 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!**

### **A.12 Machine cleaning and maintenance**

- Before carrying out any cleaning or maintenance, disconnect the appliance from the power supply and carefully unplug it and empty all the water / oil tanks or grease collecting container (if presents).
- 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

- In order to ensure the safety and performance of your equipment, it is recommended that service is undertaken by Electrolux authorised engineers every 12 months, in accordance with Electrolux Service Manuals. Please contact your local Electrolux Service Centre for further details.

## 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 unauthorised technician by the Manufacturer 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.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.

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## B WARRANTY

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### B.1 Warranty terms and exclusions

If the purchase of this product includes warranty coverage, warranty is provided in line with local regulations and subject to the product being installed and used for the purposes as designed, and as described within the appropriate equipment documentation.

Warranty will be applicable where the customer has used only genuine spare parts and has performed maintenance in accordance with Electrolux Professional user and maintenance documentation made available in paper or electronic format.

Electrolux Professional strongly recommends using Electrolux Professional approved cleaning, rinse and descaling agents to obtain optimal results and maintain product efficiency over time.

The Electrolux Professional warranty does not cover:

- service trips cost to deliver and pick up the product;
- installation;
- training on how to use/operate;

- replacement (and/or supply) of wear and tear parts unless resulting from defects in materials or workmanship reported within one (1) week from the failure;
- correction of external wiring;
- correction of unauthorized repairs as well as any damages, failures and inefficiencies caused by and/or resulting from;
  - insufficient and/or abnormal capacity of the electrical systems (current/voltage/frequency, including spikes and/or outages);
  - inadequate or interrupted water supply, steam, air, gas (including impurities and/or other that does not comply with the technical requirements for each machine);
  - plumbing parts, components or consumable cleaning products that are not approved by the manufacturer;
  - customer's negligence, misuse, abuse and/or non-compliance with the use and care instructions detailed within the appropriate equipment documentation;
  - improper or poor: installation, repair, maintenance (including tampering, modifications and repairs carried out by third parties not authorized third parties) and modification of safety systems;

- Use of non-original components (e. g.: consumables, wear and tear, or spare parts);
- environment conditions provoking thermal (e. g. overheating/freezing) or chemical (e. g. corrosion/oxidation) stress;
- foreign objects placed in- or connected to- the product;
- accidents or force majeure;
- transportation and handling, including scratches, dents, chips, and/or other damage to the finish of the product, unless such damage results from defects in materials or workmanship and is reported within one (1) week of delivery unless otherwise agreed;
- product with original serial numbers that have been removed, altered or cannot be readily determined;
- replacement of light bulbs, filters or any consumable parts;
- any accessories and software not approved or specified by Electrolux Professional.

Warranty does not include scheduled maintenance activities (including the parts required for it) or the supply of cleaning agents unless specifically covered within any local agreement, subject to local terms and conditions.

Check on Electrolux Professional website the list of authorized customer care.

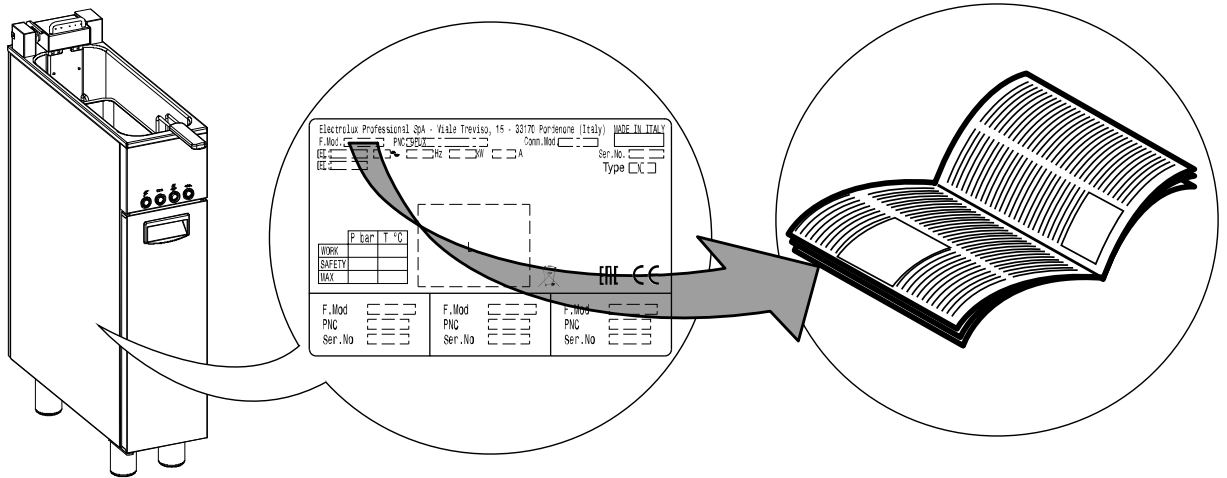
## C TECHNICAL DATA

### C.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.

### C.2 Appliance and manufacturer's identification data

Electrolux Professional SpA - Viale Treviso, 15 - 33170 Pordenone (Italy)		MADE IN ITALY
F.Mod.	PNC	Comm.Mod.
EL.	Hz	kW
EL.	A	Ser.No.
Type		
P bar T °C		
WORK		
SAFETY		
MAX		
L		ERC CE
F.Mod	PNC	Ser.No
F.Mod	PNC	Ser.No
F.Mod	PNC	Ser.No

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
EI	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
N	certification group
L	dust and water protection rating
Electrolux Professional SpA Viale Treviso 15 33170 Pordenone Italy	manufacturer

## C.3 Technical data

### Electric models

Models 200mm		+XFRPB1BWF	+XFREB1BWF	+XFRPB1BWQ	+XFREB1BWQ
Tank capacity	Lt	7 / 9	7 / 9	7 / 9	7 / 9
Power supply voltage	V	240	415	240	415
Max Total Power	kW	7.4	7.4	7.4	7.4
Phases	Nr	1	3	1	3
Frequency	Hz	50/60			
Pump		—	—	X	X
Weight	Kg	35	35	35	35

## D GENERAL INFORMATION



### WARNING

Refer to “*WARNING and Safety Information*”

### D.1 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.

### D.2 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.).

### D.3 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.

### D.4 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.

### D.5 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.

### D.6 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).

### D.7 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.

## D.8 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 / or 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.

The Manufacturer 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.

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## E NORMAL USE

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### WARNING

Refer to “*WARNING and Safety Information*”

### E.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.

### E.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.

### E.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).

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## F INSTALLATION AND ASSEMBLY

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### WARNING

Refer to “*WARNING and Safety Information*”

### F.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.

### F.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.

- 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 F.6.1 *Electrical appliances* paragraph;

### F.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:

 PE	<b>Polyethylene</b> <ul style="list-style-type: none"> <li>• Outer wrapping</li> <li>• Instructions bag</li> </ul>
 PP	<b>Polypropylene</b> <ul style="list-style-type: none"> <li>• Straps</li> </ul>
 PS	<b>Polystyrene foam</b> <ul style="list-style-type: none"> <li>• Corner protectors</li> </ul>

The parts in wood and cardboard can be disposed of, respecting the current regulations in the country where the machine is used.

## F.4 Joining Appliances

1. Bring the appliances together and level them by turning the feet until the tops match;
2. Join the equipment on the long side of the tank using the appropriate accessory.

### F.4.1 Wall Fixing

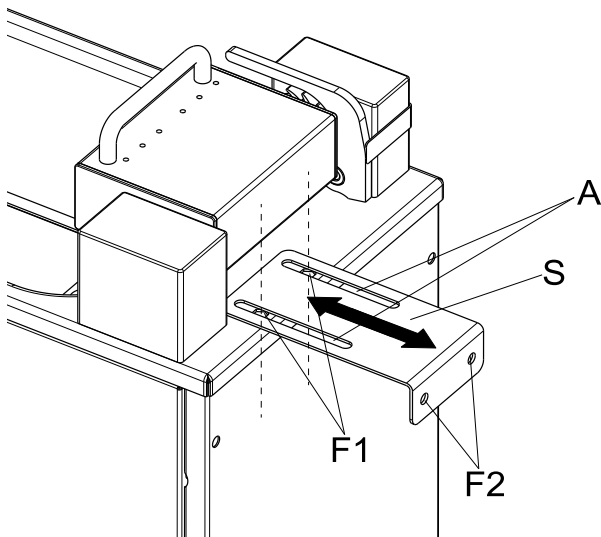


#### NOTE!

This appliance is not suitable for installation "freestanding".

In order to avoid accidental tipping of the appliance fix it to the back wall using the provided bracket.

1. Move the appliance near the back wall and place the bracket "S" aligning the holes "F1" with holes "A";
2. mark the wall through the holes "F2" on the bracket;
3. after moving the appliance, drill the wall and insert two fisher (not included) compatible with the type of wall;
4. fix the bracket to the wall with the fisher's screws "F2", relocate the appliance and secure the bracket with the provided screws "F1".



### F.4.2 Sealing Gaps Between Appliances

Follow the instructions supplied with the optional sealing paste pack.

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

- Any installation work or maintenance to the supply system (gas, electricity, water and/or steam, 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.

## F.6 Electrical connection

### F.6.1 Electrical appliances

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



#### IMPORTANT

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

### F.7 Power cable

Our appliances are equipped with a power supply cable having characteristics equivalent to H07RN-F 2x6 or H07RN-F. 2x2.5

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 Customer Care service or in any case by specialised 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.


### F.8 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.

### F.9 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 back of the appliance.

The screw is marked with the symbol .

### F.10 Safety thermostat

Appliances equipped with safety thermostat (overheating safety thermostat) that trips off automatically when temperatures exceed a set value, shutting off the electricity.



#### IMPORTANT

Resetting of the safety thermostat must be carried out by specialised personnel; contact the Customer Care; tampering with the safety thermostat invalidates the warranty.



#### IMPORTANT

"Positive trip" effect of the 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.



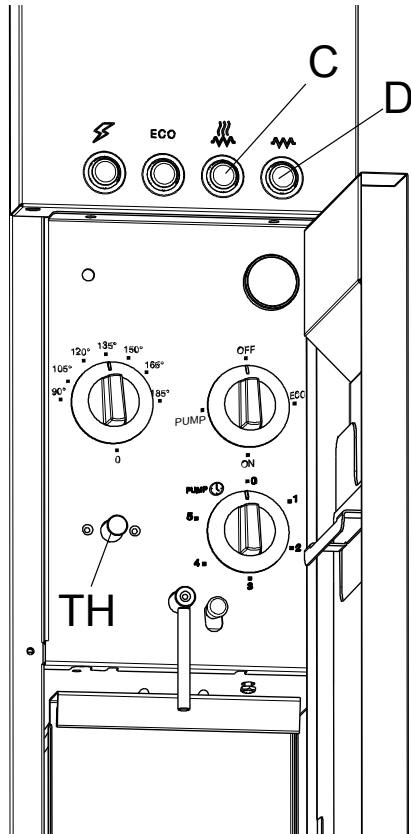
**IMPORTANT**

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.

**IMPORTANT**

If the safety thermostat "TH" intervenes during normal appliance operation, the red indicator "D" lights up and will remain on until the heating elements go off. At the next switch-on, if the thermostat that intervened has not be reset, the indicator will light up again (to reset the safety thermostat, press "TH").

**CAUTION**

Make sure that the tank is filled before trying to operate the equipment.

**F.11 Fuse replacement**

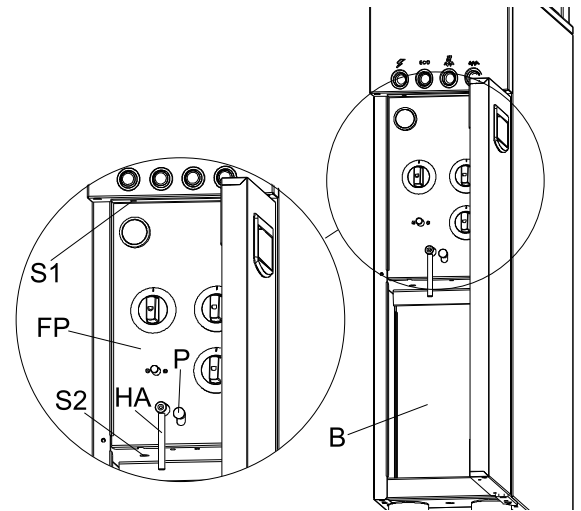
The electric wiring protection fuses are located behind the lower front panel located behind the door and in the rear of the appliance (fuse characteristics: size 10.3mm x 38mm 10amps only on three phase appliance).

To replace the fuses attend that the oil contained inside the well in has cooled down (indicatively at ambient temperature) and follow the hereby instructions:

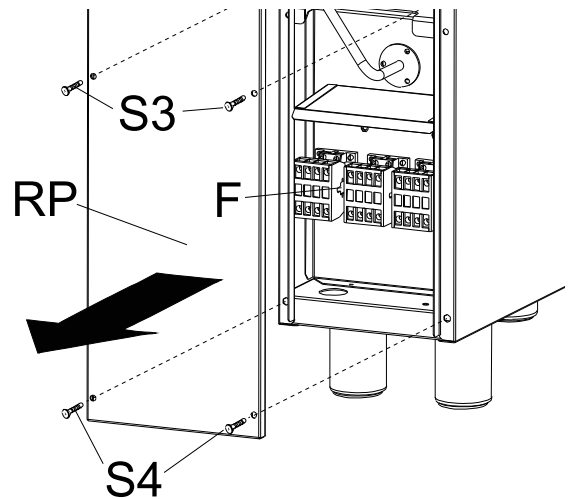
**Front lower control panel**

1. unscrew and remove the safety knob "P" and the handle "HA";
2. remove the basin "B";

3. loosen and remove the four screws "S1" and "S2", take off the front lower panel "FP" and locate the fuses.

**Rear panel (only three phase appliances)**

1. loosen and remove the screws "S3" and "S4";
2. remove the rear panel "RP";
3. locate and replace the fuse "F".

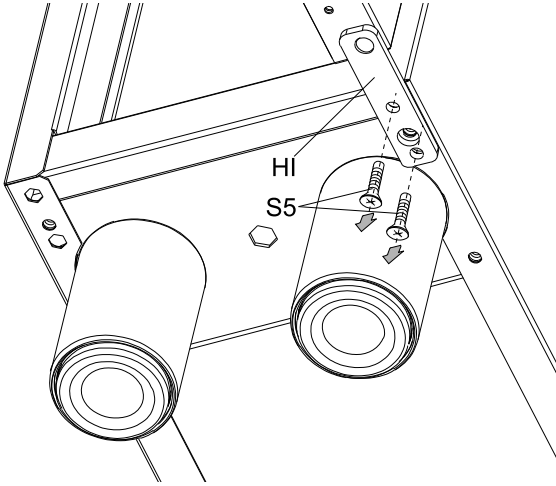
**F.12 Inversion of the door opening****IMPORTANT**

This operation must be carried out by specialised personnel; contact the Customer Care.

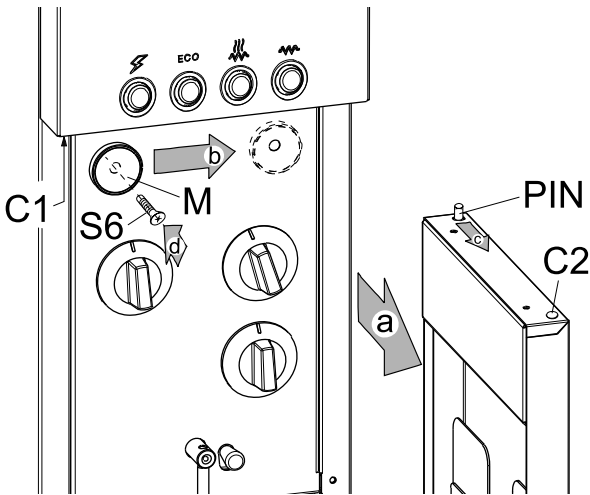
It is possible to reverse the opening of the door by means of translating the hinge, normally located on the left side of the appliance, to the right side.

Follow the hereby instructions:

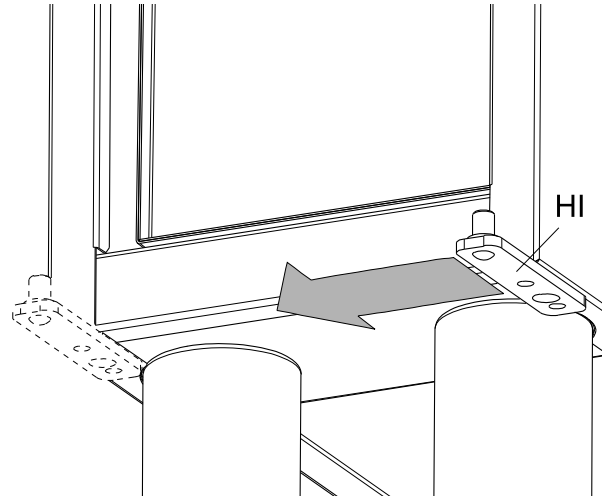
1. loosen the screws "S5" and remove the hinge "HI";



2. remove the "C1" and "C2" plastic caps;
3. move the "PIN" to the opposite side of the door;
4. loosen and remove the control panel;
5. loosen the fixing screw "S6" of the magnet "M", move it to the other side of the control panel and fix it back with the screw "S6".



6. fix the hinge "HI" to the opposite side.



7. reposition the "C1" and "C2" caps.

## G INSTRUCTION FOR THE USER



### WARNING

Refer to "*WARNING and Safety Information*".

#### G.1 Fryer use



### DANGER

Do not use exhausted oil or fat cause due to a low flash point and easily reach boiling point.

- 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 situated on the rear wall of the tank; refill always the oil when necessary.
- When using solid fat, melt the fat separately and then pour in the tank.

Do not leave fat in the tank at the end of cooking.

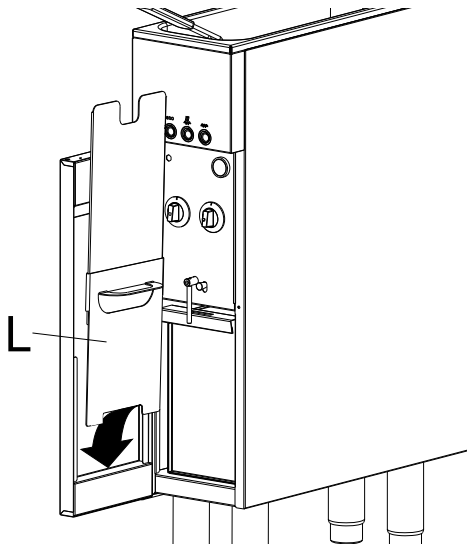
- Particularly bulky and wet foods can cause sprays of hot oil.
- Place the basket with food to be cooked, slowly in the boiling oil, making sure that the froth formed does not spill over the edge of the tank.

If this occurs, stop dipping the basket for a few seconds.

#### General precautions

- The appliance is intended for commercial use by trained personnel.
- These appliances are intended for use in commercial applications such as kitchens, restaurants, hospitals or in commercial businesses such as bakeries, butchers etc. but not for continuous massive production of food.
- 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.

- When isn't necessary to use it, place the lid "L" in the appropriate support, into the door.



**CAUTION**

Top up the oil tank whenever it falls below the minimum level, marked by the special reference notch (danger of fire).



**CAUTION**

Tank emptying must be done when the oil is <70 °C cold.



**CAUTION**

Do not use the appliance when empty or in conditions that compromise its optimum efficiency.

**Setting fryer temperature**

TYPE OF FRYING	SET THE TEMPERATURE TO
Foods that do not disperse pollutants in the oil	180/185°C
Breaded foods	175/180°C
Floured foods	170°C



**NOTE!**

For cooking floured food, set the temperature to 170°C.

A higher temperature does not improve the cooking result but will make the oil deteriorate more quickly (the residual flour in the oil tends to burn).



**IMPORTANT**

During cooking, manually remove any residuals of food present in the oil.

The prolonged presence of these residuals alters the taste and fragrance of the oil, reducing its useful life.

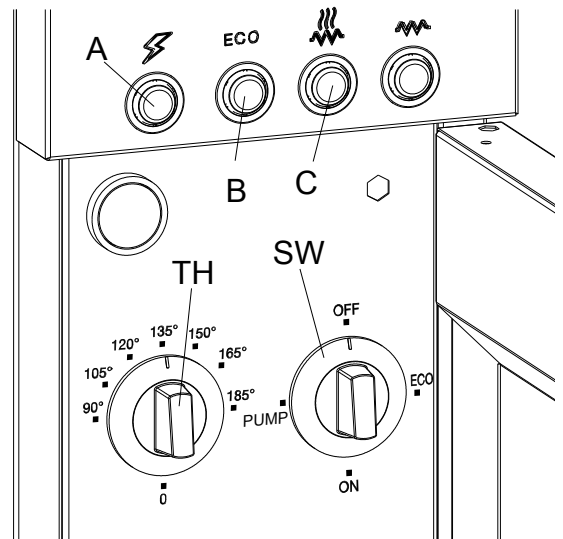
For a quick and good measure of the degree of oil deterioration, use the litmus strips available on the market.



**NOTE!**

The maximum load is 1.5 kg of frozen potatoes.

**G.2 Ignition**



The control knobs have the following positions:

**Switch knob "SW"**

- OFF
- ECO
- ON
- PUMP

**Thermostat knob "TH"**

- Temperature 90°C – 185°C

**Switching ON**

1. Lighting up of green indicator "A" signals that the power is on;
2. Before each daily use switch the knob "SW" to position "ECO" (lamp indicator "B" on) to maintain the temperature until start cooking;
3. Turn the switch knob "SW" to the "ON" position;
4. Lighting up of yellow indicator "C" signals that the heating elements are on; it goes off when the set temperature is reached.

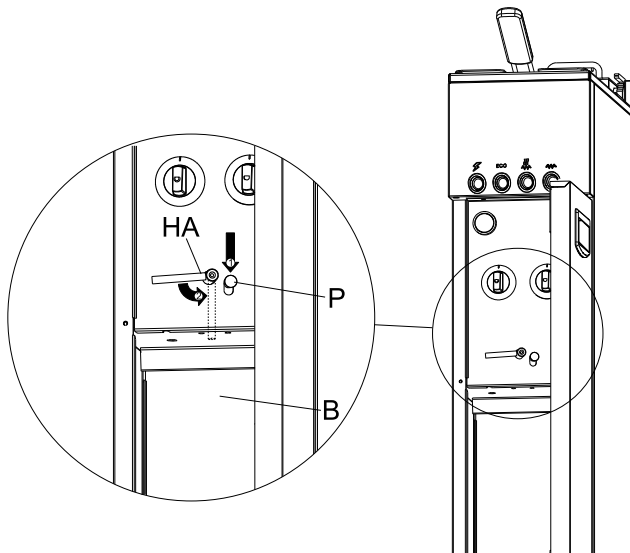
**Switching OFF**

1. Turn the knob of thermostat "TH" to position "OFF".

**G.3 Draining oil**

To drain the oil turn off the appliance and wait until it has cooled down (indicatively at ambient temperature) and follow the steps below:

- press the safety knob "P" to unlock the drain valve of the tank;
- press and holding the knob "P", then rotate the handle "HA" of 45° counterclockwise and **pay attention to avoid contact with hot oil**;
- turn the handle clockwise to close the drain valve
- remove the tray "B" from the compartment, drain the oil and reposition the tray.



For better performance of the appliance, regularly change the oil used.

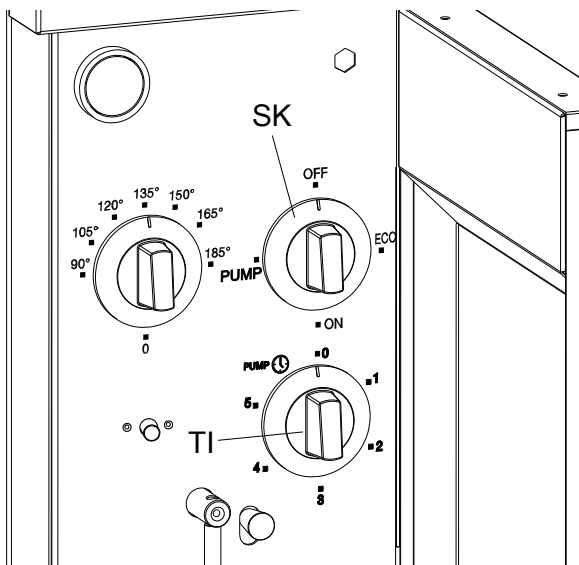
Overusing an oil reduces its flashpoint and increases its tendency to boil suddenly.

#### G.4 Automatic oil recirculation (only pump versions)

Appliances provided with a recirculation pump give the possibility to transfer the oil from the basin "B" to the tank.

The pump can be activated only when there is oil in the basin and the temperature of the oil is beneath 90°C, follow the hereby instructions:

- rotate the knob "SK" into the position "Pump";
- rotate the timer knob "TI" to activate the pump; in order to avoid the functioning of the pump without oil when the timer reaches the position "0" the pump will turn off;
- before to operate the fryer check the level of the oil in the tank, it must be higher than the minimum level indication.



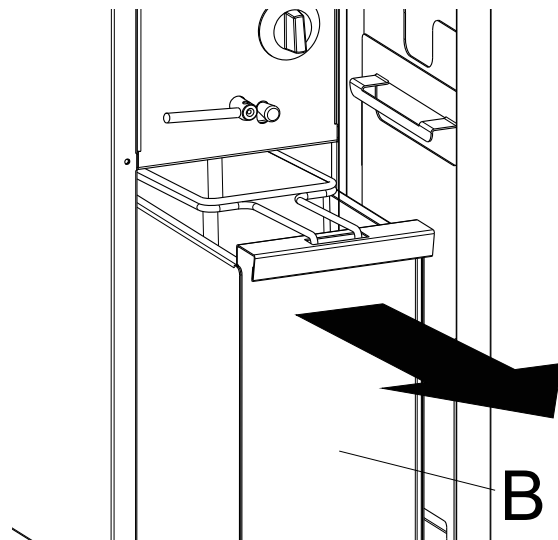
#### G.5 Oil change and cleaning the safety intake filter



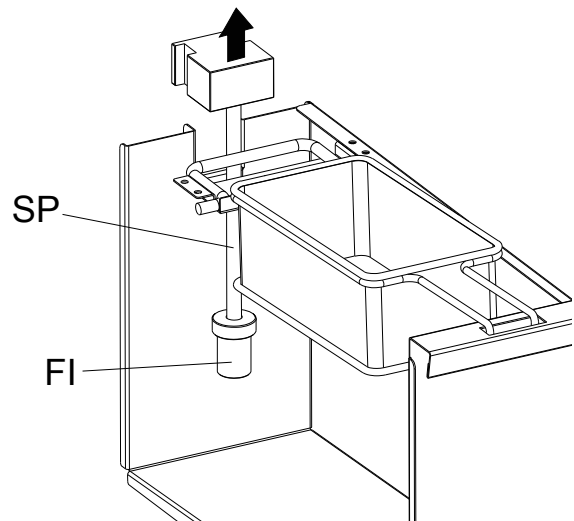
**CAUTION**  
This operation is to be carried out only when the oil has cooled down at ambient temperature

When it will be necessary to change the oil proceed as following:

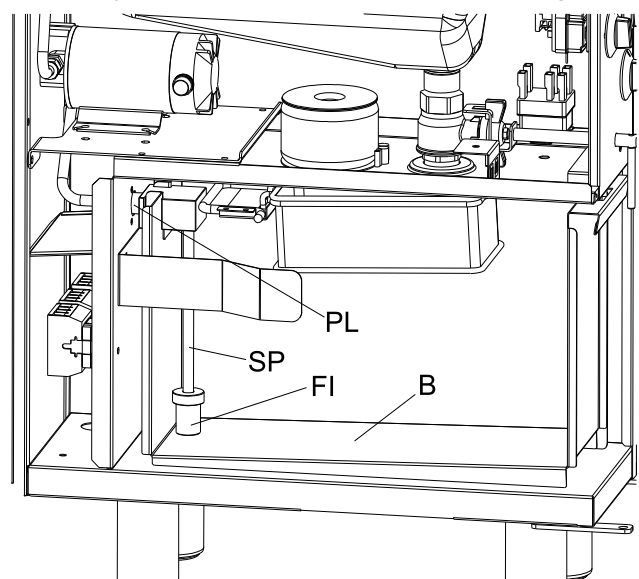
1. extract the basin "B", pay attention during the first phase of the extraction instructions;



2. take out the suction pipe "SP";
3. tip the exhausted old oil into a dedicated collection tank suitable for oil disposal;
4. Clean the filter "FI" located at the bottom of the suction pipe "SP" (use warm water and soap and rinse well), then reposition it.



5. Insert back the basin "B", pay attention to connect correctly the suction pipe "SP" into the suction plug "PL".



## H MACHINE CLEANING AND MAINTENANCE



### WARNING

Refer to “*WARNING and Safety Information*”.

### H.1 Ordinary maintenance

#### H.1.1 Care information

The following care operations have to be carried out by the owner and/or user of the appliance.



#### IMPORTANT

Problems resulting from poor or lack of care as hereinafter described will not be covered by the warranty.



### WARNING

Before carrying out any cleaning or maintenance, disconnect the appliance from the power supply.

#### H.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.



#### CAUTION

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

#### H.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.

#### H.1.4 Other surfaces

##### Tanks and collection drawers (even several times a day)

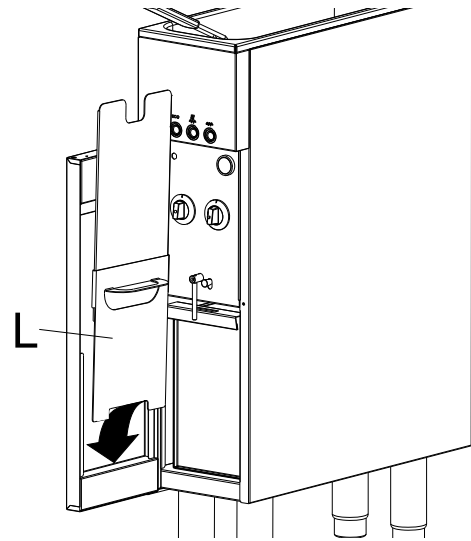
- Check the system and probes, if necessary removing any deposits using pure vinegar or a solution of chemical detergent (1/3) and water (2/3). This operation must be carried out by specialised personnel.

##### Heated tanks/containers (daily)

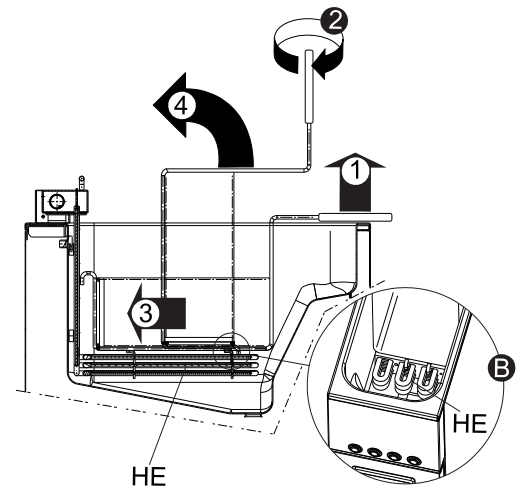
- Remove any grease, oil, food residuals, etc., from trays, drawers and containers in general used for collection. Always clean these containers at the end of the day. While using the appliance, empty them when they are nearly full.

Clean the tank following the steps below:

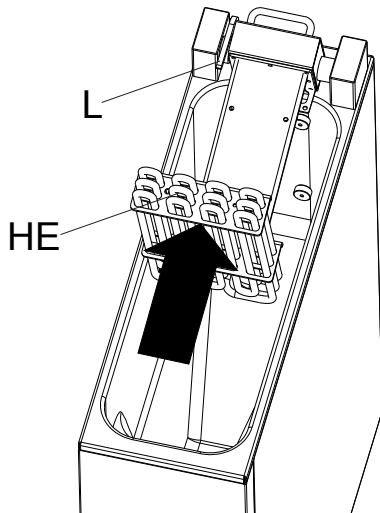
1. shut off the appliance and wait until has cooled down;
2. remove the lid “L” and place it in the compartment inside the door;



3. empty the tank following the procedure Refer to G.3 *Draining oil*;
4. hook the basket to the heating element assembly “HE”:
  - a. lift the basket;
  - b. rotate it 180°;
  - c. hook it to the heating element assembly (see detail “B”);
  - d. use the handle of the basket to lift the heating element assembly “HE”; after two shots unhook the basket;



- To reposition the heating element assembly "HE" inside the tank, manually push it forward to release the safety and pull the trigger "L" to lower down the group inside the tank;



- Caution when cleaning the tank with an emphasis on the heating element so as not damage the inside of the tank.



## WARNING

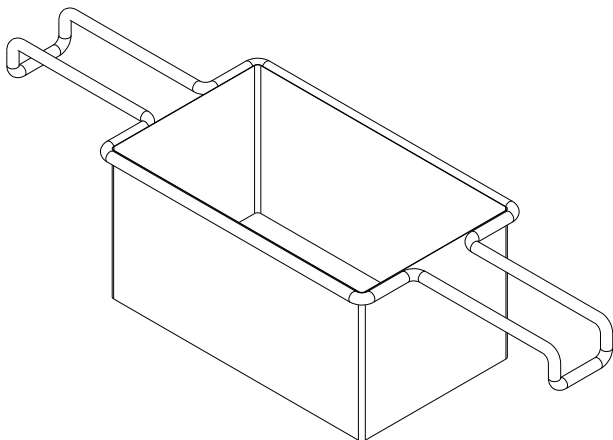
With electric appliances, make sure no water comes into contact with electrical components: water penetration can cause short circuiting and dissipation, tripping the appliance's protection devices

### H.1.5 Filters

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

#### For cleaning

- remove the filter from its housing;
- if the filter is dirty with grease, wash with degreasing soap;
- rinse and dry;
- then refit the filter in its housing.



Replace the filter if deteriorated.

### H.1.6 Periods of non-use

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.

### H.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;
- After the first month of use, it is advisable to clean and regrease the lifting system (screw and nut) to eliminate any work residuals.

Subsequently, at least once a year, or when necessary, lubricate the lifting system.



#### IMPORTANT

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

## H.2 Repair and extraordinary maintenance



#### NOTE!

Repair and extraordinary maintenance have to be carried out by specialised authorised personnel, who can ask the manufacturer to supply a service manual.

### H.3 Brief Troubleshooting guide

Malfunction	Possible causes	Actions
Tripping of the limiter	<ul style="list-style-type: none"> <li>Faulty work thermostat.</li> <li>Tank draining with heating element still hot.</li> <li>Heating element hooked and extracted from the tank when still hot.</li> </ul>	<ul style="list-style-type: none"> <li>Call Service.</li> <li>Wait heating element cool down and reset the limiter.</li> <li>Wait heating element cool down and reset the limiter.</li> </ul>

### H.4 Maintenance intervals

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

The inspection and maintenance intervals depend on the actual machine operation conditions and ambient conditions (presence of dust, damp, etc.), therefore precise time intervals cannot be given.

In any case, careful and periodical machine maintenance is advisable in order to minimise service interruptions.

To ensure constant machine efficiency, it is advisable to carry out the checks with the frequency given in the following table:



#### IMPORTANT

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.

Maintenance, inspections, checks and cleaning	Frequency	Responsibility
Ordinary cleaning <ul style="list-style-type: none"> <li>general cleaning of machine and surrounding area.</li> </ul>	Daily	Operator
Mechanical protection devices <ul style="list-style-type: none"> <li>check their condition and for any deformation, loosening or removed parts.</li> </ul>	Yearly	Service
Control <ul style="list-style-type: none"> <li>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.</li> </ul>	Yearly	Service
Machine structure <ul style="list-style-type: none"> <li>tightening of main bolts (screws, fixing systems, etc.) of machine.</li> </ul>	Yearly	Service
Safety signs <ul style="list-style-type: none"> <li>check the readability and condition of safety signs.</li> </ul>	Yearly	Service
Electrical control panel <ul style="list-style-type: none"> <li>check the electrical components installed inside the electrical control panel. Check the wiring between the electrical panel and machine parts.</li> </ul>	Yearly	Service
Electrical connection cable and plug <ul style="list-style-type: none"> <li>check the connection cable (replace if necessary) and plug.</li> </ul>	Yearly	Service
Preventive maintenance <ul style="list-style-type: none"> <li>remove any deposits of dirt inside the appliance.</li> </ul>	Every 6 months <sup>1</sup>	Service
Control <ul style="list-style-type: none"> <li>check the conditions of the internal parts.</li> </ul>	Every 6 months <sup>1</sup>	Service
Control <ul style="list-style-type: none"> <li>check and clean the discharge system.</li> </ul>	Every 6 months <sup>1</sup>	Service
General machine overhaul <ul style="list-style-type: none"> <li>check all components, electrical equipment, corrosion, pipes...</li> </ul>	Every 10 years <sup>2</sup>	Service

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

## Decommissioning

- 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 decommissioning and handling of the various parts, the minimum height from the floor must be maintained.

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## I MACHINE DISPOSAL

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### WARNING

Refer to “*WARNING and Safety Information*”

#### I.1 Waste storage

At the end of the product's life-cycle, make sure it is not dispersed in the environment.

Depending on the model, 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.

#### I.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.

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## J ENCLOSED DOCUMENTS

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- Set of test and inspection documents.
- Wiring diagram.
- Installation diagram.
- Declaration of Conformity





CE

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