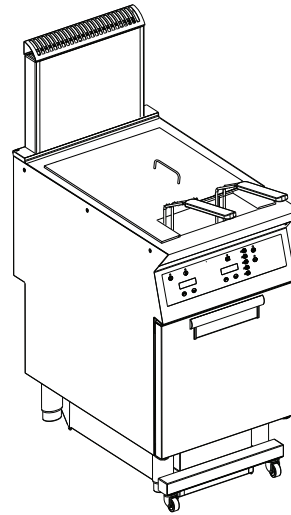


Electronic Fryers

XP 900



EN Installation and operating manual *




Foreword

 Read the following instructions, including the warranty terms before installing and using the appliance.

Visit our website www.electroluxprofessional.com and open the Support section to:

 Register your product

 Get hints & tips of your product, service and repair information

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

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving appliance 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 appliance 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 appliance'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 appliance, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the appliance 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 appliance 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 appliance. During all stages of appliance use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the appliance 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 www.electroluxprofessional.com;
- The manual must always be kept in an easily accessed place near the appliance. Appliance operators and maintenance personnel must be able to easily find and consult it at any time.

Contents

A	WARNING AND SAFETY INFORMATION.....	5
A.1	General information	5
A.2	Personal protection equipment	6
A.3	General safety	6
A.4	Protection devices installed on the appliance	7
A.5	Safety signs to be placed on the appliance or near its area	8
A.6	Reasonably foreseeable improper use	8
A.7	Residual risks	8
A.8	Transport, handling and storage	9
A.9	Installation and assembly	10
A.10	Electrical connection	10
A.11	Positioning	10
A.12	Appliance space limitations.....	10
A.13	Appliance cleaning.....	10
A.14	Preventive Maintenance.....	11
A.15	Parts and accessories	11
A.16	Precautions for use and maintenance	11
A.17	Appliance maintenance.....	11
A.18	Appliance disposal.....	11
B	WARRANTY TERMS AND EXCLUSIONS.....	12
C	TECHNICAL DATA.....	12
C.1	Dataplate position.....	12
C.2	Appliance and manufacturer's identification data	12
C.3	Gas models.....	13
D	GENERAL INFORMATION	13
D.1	Introduction	13
D.2	Intended use and restrictions	13
D.3	Testing and inspection	13
D.4	Copyright.....	14
D.5	Keeping the manual	14
D.6	Recipients of the manual	14
D.7	Definitions.....	14
D.8	Responsibility	14
D.9	Customer packaging checks	14
D.10	Storage	14
E	INSTALLATION AND ASSEMBLY	15
E.1	Introduction	15
E.2	Customer's responsibilities	15
E.3	Unpacking instructions.....	15
E.4	Disposal of packing.....	15
E.5	Joining Appliances.....	15
E.5.1	Installation On Bridge, Cantilever Frame Or Cement Plinth (depending on the appliance and/or model).....	16
E.5.2	Sealing Gaps Between Appliances	16
E.6	Floor fixing (depending on the appliance and/or model).....	16
E.7	Installation in the centre of the room	16
E.8	Gas Connections.....	16
E.8.1	Introduction.....	16
E.8.2	Fume exhaust	16
E.8.3	Before connecting	16
E.8.4	Connection (depending on the appliance and/or model)	16
E.8.5	Gas pressure regulator.....	16
E.8.6	Conversion to another type of gas.....	17
E.9	Gas appliances regulations.....	17
E.9.1	Supply pressure checking	17
E.9.2	Gas valve outlet pressure adjustment	17
E.9.3	Primary air checking	17
E.9.4	Main burner nozzle replacement.....	17
E.9.5	Pilot burner nozzle replacement	17
E.10	Before completing the installation operations	18
E.11	Electrical connection	18
E.11.1	To access the terminal block.....	18
E.12	Power cable	18
E.13	Safety thermostat	18
F	NORMAL APPLIANCE USE.....	18
F.1	Characteristics of personnel enabled to operate on the appliance	18
F.2	Basic requirements for appliance use.....	18
G	INSTRUCTION FOR THE USER.....	19
G.1	General precautions.....	19
G.2	Control panels	20
G.3	Manual cooking mode	20
G.3.1	Heating.....	20
G.3.2	Temperature setting.....	20

	G.3.3	Cooking time setting	20
G.4		Gas models	21
	G.4.1	Lightning on	21
	G.4.2	Switching off	21
	G.4.3	Interlock	21
G.5		Melting	21
G.6		Programming	21
G.7		Oil filtering	22
G.8		Automatic oil recirculation	22
H		APPLIANCE CLEANING AND MAINTENANCE	22
	H.1	Care information	22
	H.2	Cleaning introduction	22
	H.3	Maintenance intervals	23
	H.4	Periods of non-use	23
	H.5	External parts	23
	H.6	Other surfaces	23
	H.7	Filters	24
	H.8	Internal parts (every year)	24
I		TROUBLESHOOTING	24
	I.1	Introduction	24
	I.2	Brief Troubleshooting guide (gas models)	24
	I.3	Warnings codes	25
J		APPLIANCE DISPOSAL	25
	J.1	Procedure regarding appliance disposal	25

A WARNING AND SAFETY INFORMATION

A.1 General information

To ensure safe use of the appliance 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 appliance or the product.



IMPORTANT

Important instructions or information on the product



Equipotentiality



Read the instructions before using the appliance








Clarifications and explanations

- Only specialised personnel are authorised to operate on the appliance.
- 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.
- 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.
- For your safety do not store or use gasoline or other flammable materials, vapours and liquids in the vicinity of this or any other appliance.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance.
- Refer to the data given on the appliance's data plate for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the appliance, the marking CE must be destroyed.
- Save these instructions carefully for further consultation by the various operators.

A.2 Personal protection equipment

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

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Transport	—	●	○	—	○
Handling	—	●	○	—	—
Unpacking	—	●	○	—	—
Installation	—	●	● ¹	—	—
Normal use	●	●	● ²	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	● ¹⁻³	○	—
Extraordinary cleaning	○	●	● ¹⁻³	○	—
Maintenance	○	●	○	—	—
Dismantling	○	●	○	○	—
Scrapping	○	●	○	○	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

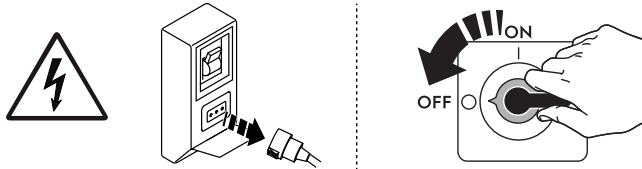
1. During these operations, gloves must be cut-resistant. Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to damage to health (depending on the model).

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 appliances are provided with electric and/or mechanical safety devices for protecting workers and the appliance itself.
- Never operate the appliance, 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 appliance, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the appliance without the guards or with the protection devices deactivated.



Disconnect the appliance from the power supply before carrying out any installation, assembly, cleaning or maintenance procedure.

- Do not remove, tamper with or make illegible the CE marking, the safety, danger and instruction signs and labels on the appliance.
- 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.
- The A-weighted emission sound pressure level does not exceed 70 dB(A).
- 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 spray aerosols in the vicinity of this appliance while it is in operation.
- Never check for leaks with an open flame.
- Install the appliance under conditions of adequate ventilation in order to provide a suitable air change per hour. Make sure that the ventilation system, whatever it is, always remains operational and efficient for the entire period of time during which the equipment is operating.
- Do not obstruct the flow of combustion and ventilation air.
- The following operations have to be carried out by specialised authorised personnel or Customer Care Service provided with all the appropriate personal protection equipment (*A.2 Personal protection equipment*), tools, utensils and ancillary means, who can ask the manufacturer to supply a servicing manual:
 - Installation and assembly
 - Positioning
 - Electrical connection
 - Appliance cleaning, repair and extraordinary maintenance
 - Appliance disposal
 - Work on electrical equipment




A.4 Protection devices installed on the appliance



Guards

The appliance has:

- fixed guards (e.g. casings, covers, side panels, etc.), fixed to the appliance 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;
- interlocked movable guards (door) for access inside the appliance;
- appliance electrical equipment access panels or doors, made from hinged panels openable with tools. The panel or the door must not be opened when the appliance is connected to the power supply.

A.5 Safety signs to be placed on the appliance or near its area

Prohibition	Meaning
	do not remove the safety devices
	do not use water to extinguish fires (placed on electrical parts)
	Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance

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

A.6 Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During appliance 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 appliance 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 appliance;
- wrong appliance installation;
- placing in the appliance any objects or things not compatible with its use, or that can damage the appliance, cause injury or pollute the environment;
- climbing on the appliance;
- non-compliance with the requirements for correct appliance use;
- other actions that give rise to risks not eliminable by the Manufacturer.

A.7 Residual risks

The appliance 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 appliance 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 appliance are indicated below: such actions are deemed improper and therefore strictly forbidden.

Residual risk	Description of hazardous situation
Slipping or falling	The operator can slip due to water, any liquid or dirt on the floor
Burns/abrasions (e.g. heating elements, cold pan, cooling circuit plates and pipes)	The operator deliberately or unintentionally touches some components inside the appliance without using protective gloves.
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Crushing or injury	The specialised personnel may not correctly fix the control panel when accessing the technical compartment. The panel could close suddenly.
Tipping of loads	When handling the appliance or the packing containing it, using unsuitable lifting systems or accessories or with the unbalanced load
Chemical	Contact with chemical substances (e.g. detergent, rinse aid, scale remover, etc.) without taking adequate safety precautions. Therefore always refer to the safety cards and labels on the products used.
Sudden closure	The operator for normal appliance use could suddenly and deliberately close the lid/door/oven door (if present, depending on the appliance type).

A.8 Transport, handling and storage


- Transport (i.e. transfer of the appliance from one place to another) and handling (i.e. transfer inside workplaces) must occur with the use of special and adequate means.
- Please refer to indications on packaging for stackability during transport, handling and storage.
- Do not stand under suspended loads during loading or unloading operations. Unauthorized personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For appliance handling, do not lift and anchor it to movable or weak parts such as: casings, electrical raceways, pneumatic parts, etc.
- Do not push or pull the appliance to move it, as it may tip over. Use proper tool to lift the appliance.
- Arrange a suitable area with flat floor for appliance unloading and storage operations.
- Appliance transport, handling, shifting and storage personnel must be adequately instructed and trained regarding the safely use of lifting systems and personal protection equipment suitable for the type of operation carried out.
- When removing the anchoring systems, make sure the stability of the appliance 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 appliance components, make sure all the anchoring systems are removed.

A.9 Installation and assembly

- The operations described must be carried out in compliance with the current safety regulations and provisions in force in the country of use.
- The plug, if present, must be accessible after positioning the appliance in the place of installation.
- When installing the appliance, make sure gas set and pressure is carried out in compliance with that specified on the data plate.
- The appliance is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).

A.10 Electrical connection

- The power supply system must be suitable for the rated current of the connected appliance; the connection must be carried out in compliance with the regulations and provisions in force in the country of use.
- The information regarding the appliance power supply voltage and frequency is given on the data plate.
- Install between the power cable and the electric line a differential thermal-magnetic switch suitable for the absorption specified on the data plate, with contact gap enabling complete disconnection in category III overvoltage conditions and complying with the regulations in force.
- If the power cable is damaged or too short, it must be replaced by the Customer Care Service or in any case by specialised personnel, in order to prevent any risk.
- 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 appliance is used.
- 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.
- If present, connected the appliance to the equipotential protection circuit .

A.11 Positioning

- Install the appliances, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention measures.
- Prevent the areas where the appliance is installed to be polluted with corrosive substances (chlorine, etc.). 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.

A.12 Appliance space limitations

- The appliances are not suitable for recess-mounting. Leave a space of at least 100 between the appliance and side walls and 100 from the rear wall, or in any case an adequate space to enable subsequent servicing or maintenance operations.
- Maintain a distance of at least 100 mm between the appliance and any combustible walls.

A.13 Appliance cleaning

- Do not touch the appliance with wet hands or feet or when barefoot.

- Put the appliance in safe conditions before starting any cleaning operation.
- 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.
- Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.
- Do not spray water or use water jets, steam cleaner or high pressure cleaner.

A.14 Preventive Maintenance

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

A.15 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 appliance not compliant with the safety standard.

A.16 Precautions for use and maintenance

- Risks mainly of a mechanical, thermal and electrical nature exist in the appliance. Where possible the risks have been neutralised:
 - directly, by means of adequate design solutions.
 - indirectly by using guards, protection and safety devices.
- Any anomalous situations are signalled on the control panel display.
- 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.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.

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 appliance use must:

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

A.17 Appliance maintenance

- The inspection and maintenance intervals depend on the actual appliance operating conditions and ambient conditions (presence of dust, damp, etc.), therefore precise time intervals cannot be given. In any case, careful and periodical appliance maintenance is advisable in order to minimise service interruptions.
- It is advisable to stipulate a preventive and scheduled maintenance contract with the Customer Care Service.
- Put the appliance in safe conditions before starting any maintenance operation.
- To guarantee appliance efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in the manual.

A.18 Appliance disposal

- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.

B 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 appliance);
 - 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) 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.

Electrolux Professional warranty will be void and manufacturer shall have no liability related thereto in case of any modification of the product or related hardware/software/programming.

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.

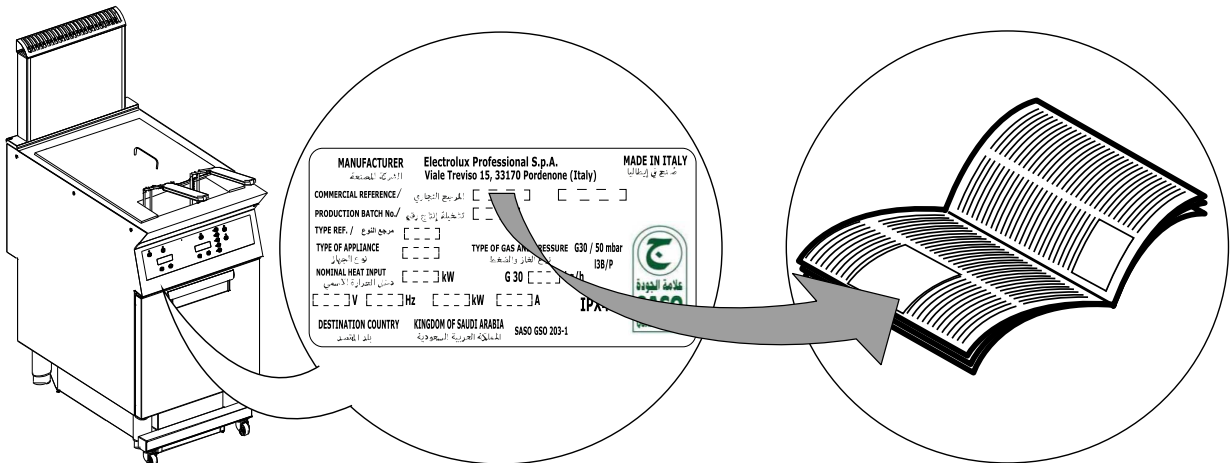
C TECHNICAL DATA

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

The data plate gives the product identification and technical data.

An example of the marking or data plate on the appliance is given below:

MANUFACTURER الشركة المصنعة	Electrolux Professional S.p.A. Viale Treviso 15, 33170 Pordenone (Italy)	MADE IN ITALY صُنع في إيطاليا
COMMERCIAL REFERENCE / المرجع التجاري	[] [] [] [] [] []	
PRODUCTION BATCH No./ تشغيلية إنتاج رقم	[] [] [] []	
TYPE REF. / مرجع النوع	[] [] []	
TYPE OF APPLIANCE نوع الجهاز	[] [] []	TYPE OF GAS AND PRESSURE G30 / 50 mbar نوع الغاز والضغط I3B/P
NOMINAL HEAT INPUT دخل الحرارة الاسمي	[] [] [] kW	G 30 [] [] kg/h
[] [] V [] [] Hz [] [] kW [] [] A		IPX4
DESTINATION COUNTRY بلد المقصد	KINGDOM OF SAUDI ARABIA المملكة العربية السعودية	SASO GSO 203-1



The meaning of the various information given on it is listed below:

Commercial reference	Commercial Model and Product Number Code
Production batch No.	Serial number
Type ref.	Certification code
Type of appliance	Flue construction
Nominal heat input	Gas power input
V	Voltage
Hz	Power supply frequency
kW	Electrical power input
A	Absorbed current
SASO GSO 203-1	Gas safety standard
IP **	Dust and water protection rating
I3B/P	Gas category
Electrolux Professional SpA Viale Treviso 15 33170 Pordenone Italy	Manufacturer

C.3 Gas models

Table /1a

TYPE	Factory Model	Power supply	Electrical power absorbed	Phases	Frequency	Connection ISO 7/1 - BS/P connection
		V	kW	Nr.	Hz	∅
GF91R23 400 mm	+9KKITBAMCG	220	0.1	1+N	60	1/2"

Table /1b

TYPE	Factory Model	Burners	Nominal heat output	Type of construction
		Nr.	kW	
GF91R23 400 mm	+9KKITBAMCG	2	26	A1

D GENERAL INFORMATION



WARNING

Refer to "**WARNING and Safety Information**".

D.1 Introduction

This manual contains information relevant to various appliances. The product images in this guide are only an example.

The drawings and diagrams given in the manual are not in scale. They supplement the written information with an outline, but are not intended to be a detailed representation of the appliance supplied.

The numerical values given on the appliance installation diagrams refer to measurements in millimeters and/or inches.

D.2 Intended use and restrictions

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

Any other use is deemed improper.



NOTE!

The manufacturer declines any liability for improper use of the product.

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 company.

D.5 Keeping the manual

The manual must be carefully kept for the entire life of the appliance, until scrapping. The manual must stay with the appliance 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 appliance users and the workplace manager;
- operators for normal appliance 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	appliance 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 appliance use	an operator who has been informed and trained regarding the tasks and hazards involved in normal appliance 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 appliance 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 appliance 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 appliance 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 appliance operation and invalidates the original manufacturer warranty);
- operations carried out by non-specialised personnel;
- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;
- improper appliance use;
- unforeseeable extraordinary events;
- use of the appliance 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.

D.9 Customer packaging checks

- The forwarder is responsible for the goods during transport and delivery.
- Make a complaint to the forwarder in case of visible or hidden damage.
- Specify any damage or shortages on the dispatch note.
- The driver must sign the dispatch note: the forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).
- For hidden damage or shortages becoming apparent only after unpacking, request the forwarder for inspection of the goods within and no later than 15 days after delivery.

After packaging checks

1. Remove the packaging.
Take care when unpacking and handling of the appliance to not cause any shocks on itself.
2. Keep all the documentation contained in the packaging.

D.10 Storage

The appliance and/or its parts must be stored and protected from damp, in a non-aggressive place, free of vibrations and with room temperatures between 5°C and 50°C.

The place where the appliance is stored must:

- can take the appliance load,
- have a flat support surface to avoid deforming the appliance or damage to the support feet.

E INSTALLATION AND ASSEMBLY

E.1 Introduction



WARNING

Refer to “*WARNING and Safety Information*”.

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

Check and, if necessary, level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.



CAUTION

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



CAUTION

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

E.2 Customer's responsibilities

The tasks and works required of the Customer are:

- check the floor planarity on which the appliance is placed;
- arrange an earthed power socket of suitable capacity for the input specified on the data plate;
- 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.
- install a rapid gas shutoff valve ahead of each individual appliance (depending on the model). Install the valve in an easily accessed place.



NOTE!

For information regarding the electrical connection, refer to “A.10 *Electrical connection*”.

E.3 Unpacking instructions

Unpack the appliance carrying out the following operations:

- if present, cut the straps and remove the protective film, taking care not to scratch the surface if scissors or blades are used;
- if present, remove the cardboard top, the polystyrene corners and the vertical protection pieces;
- for appliances with stainless steel surfaces, 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;
- it is advisable to go over all the stainless steel surfaces with a rag soaked in paraffin oil in order to create a protective film.

E.4 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

Polyethylene

- Outer wrapping
- Instructions bag



PP

Polypropylene

- Straps



PS

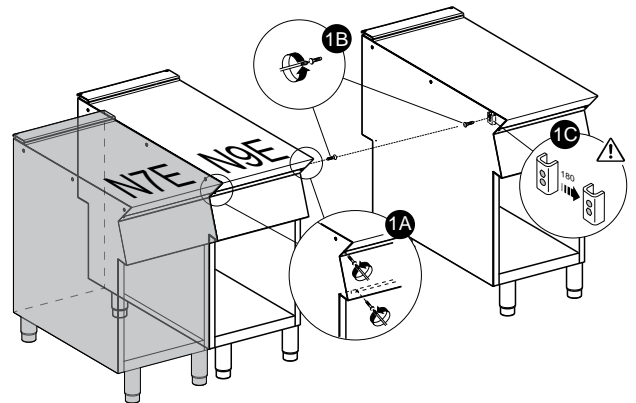
Polystyrene foam

- Corner protectors

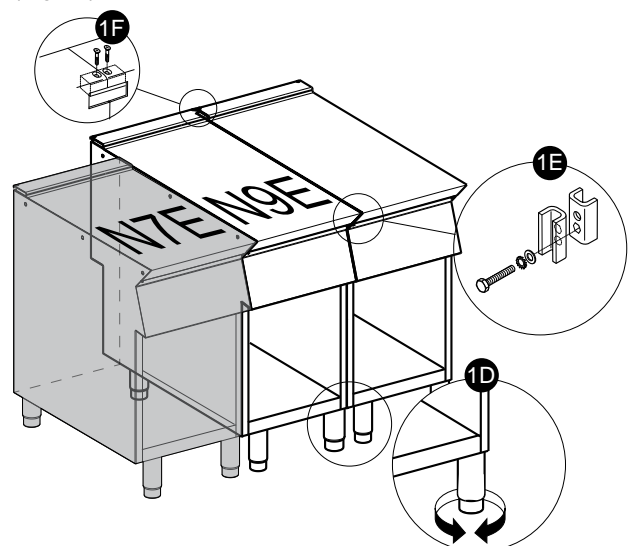
The parts in wood and cardboard can be disposed of, respecting the current regulations in the country where the appliance is used.

E.5 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.5.1 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.5.2 Sealing Gaps Between Appliances

Follow the instructions supplied with the optional sealing paste pack.

E.6 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.

The instructions are enclosed with the corresponding accessory (F206136).

E.7 Installation in the centre of the room

If the appliance is positioned in the centre of the room, it's recommended to mount the "Back Panel" accessory in order to reduce it's overheating (for installation follow the instructions in the accessory manual)

E.8 Gas Connections

E.8.1 Introduction



CAUTION

This appliance is arranged and tested to operate with G30 gas 50 mbar;

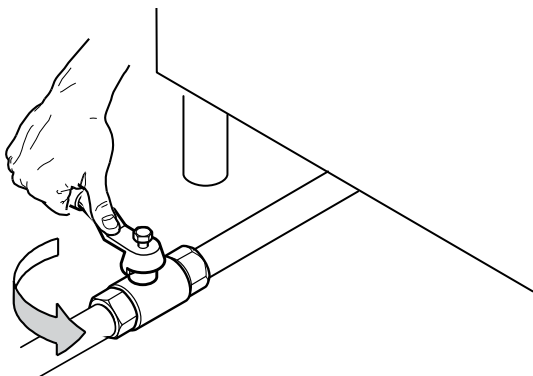
To convert it to another type of gas, follow the instructions in E.8.6 *Conversion to another type of gas* paragraph of this section.

E.8.2 Fume exhaust

- "A1" type appliances have to be positioned under an extraction hood to ensure removal of fumes and steam produced by cooking;

E.8.3 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.8.6 *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.

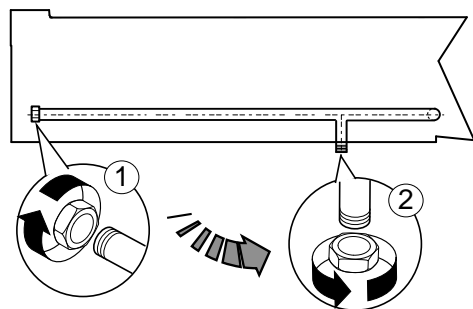
E.8.4 Connection (depending on the appliance and/or model)

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 (Only for N9E range)

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.



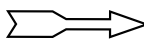
After installation, use soapy water to check connections for leaks.

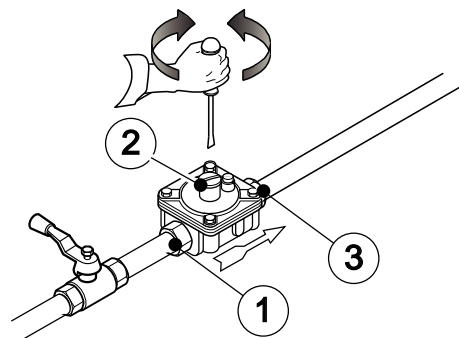
E.8.5 Gas pressure regulator

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.

The arrow on the regulator  indicates the gas flow direction.



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

E.8.6 Conversion to another type of gas

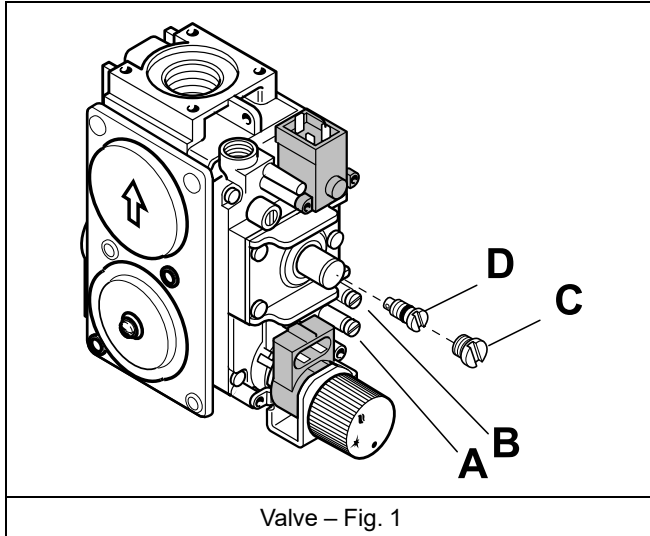
Nozzle Table "B" (see Appendix) gives the type of nozzles to be used when replacing those installed by the manufacturer (the number is engraved on the nozzle body).

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.9 Gas appliances regulations

E.9.1 Supply pressure checking



Valve – Fig. 1

See fig. 1.

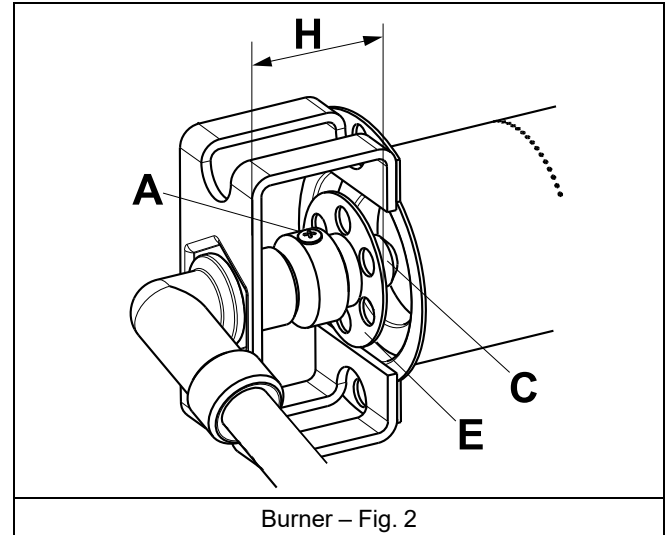
1. Make sure the appliance is suitable for the type of gas available, according to that given on the dataplate (otherwise, follow the instructions given in E.8.6 *Conversion to another type of gas* paragraph of this section).
The supply pressure must be measured while the appliance operates, using a manometer (min. 0.1 mbar).
2. Remove the control panel and retaining screw "A" from the pressure point;
3. Connect a manometer to the pressure point "A";
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.

E.9.2 Gas valve outlet pressure adjustment

See fig. 1.

1. Remove the control panel and retaining screw from pressure point "B";
2. Connect the manometer tube;
3. Supply the appliance with the correct nominal gas pressure as given in E.9.1 *Supply pressure checking* paragraph.
4. Turn the fryer on;
5. Turn the outlet pressure adjustment screw of gas valve "D", clockwise to increase it and anticlockwise to reduce it (consult the Appendix).

E.9.3 Primary air checking



Burner – Fig. 2

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.

See Fig. 2.

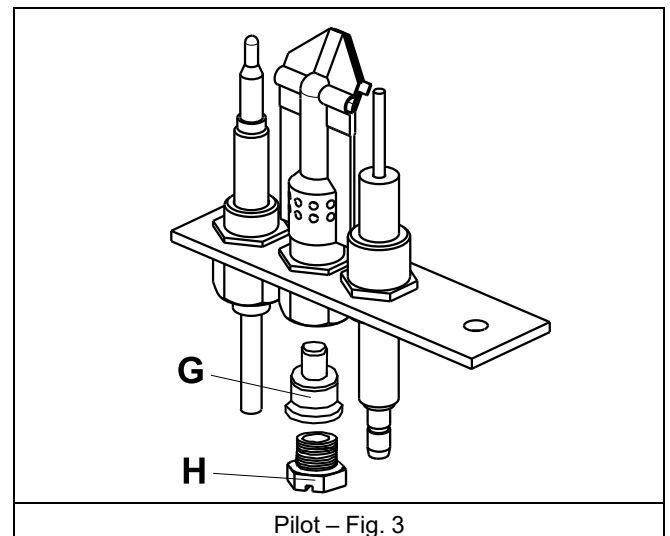
1. Undo screw "A";
2. Position aerator "E" at distance "H" given in Table "B" (see Appendix);
3. Retighten screw "A";
4. Seal with paint.

E.9.4 Main burner nozzle replacement

See Fig. 2.

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

E.9.5 Pilot burner nozzle replacement



Pilot – Fig. 3

See Fig. 3.

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

E.10 Before completing the installation operations

- Use soapy water to check all gas connections for leaks.
- DO NOT use an open 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.11 Electrical connection

E.11.1 To access the terminal block

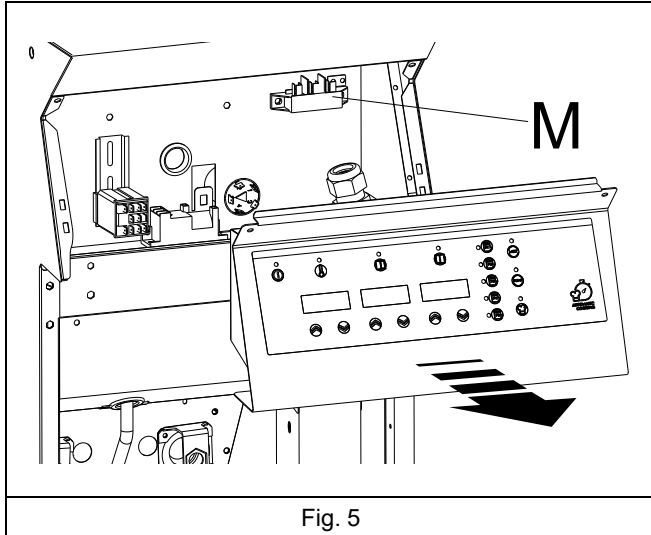


Fig. 5

See fig. 5.

1. Remove the appliance control panel by undoing the fixing screws;
2. Connect the power cable to the terminal block "M" according to the wiring diagram provided with the appliance.
3. Secure the power cable with the cable clamp;

E.12 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 to 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 electric safety regulation in force in the country where the machine is used

E.13 Safety thermostat

Appliances equipped with safety thermostat (overheating safety thermostat) that trips off 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 Customer Care.



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 appliance body temperature drops below -10°C : in such cases, it is required to reset the safety thermostat while installing the appliance, hence before connecting it to the mains.



IMPORTANT

On electric heated appliance, 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.

F NORMAL APPLIANCE USE



WARNING

Refer to "*WARNING and Safety Information*".



IMPORTANT

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 appliance.

F.1 Characteristics of personnel enabled to operate on the appliance

The Customer must make sure the personnel for normal appliance use are adequately trained and skilled in their duties. The operator must:

- read and understand the manual;
- receive adequate training and instruction for their duties in order to operate safely;
- receive specific training for correct appliance use.

F.2 Basic requirements for appliance use

- Knowledge of the technology and specific experience in operating the appliance.
- 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.

G INSTRUCTION FOR THE USER

G.1 General precautions



DANGER

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

- The appliance is intended for industrial use by trained personnel;
- This appliance is designed for cooking food. Any other use is 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 situated on the rear wall of the tank;
- 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;
- When isn't necessary to use it, place the lid in the appropriate support.

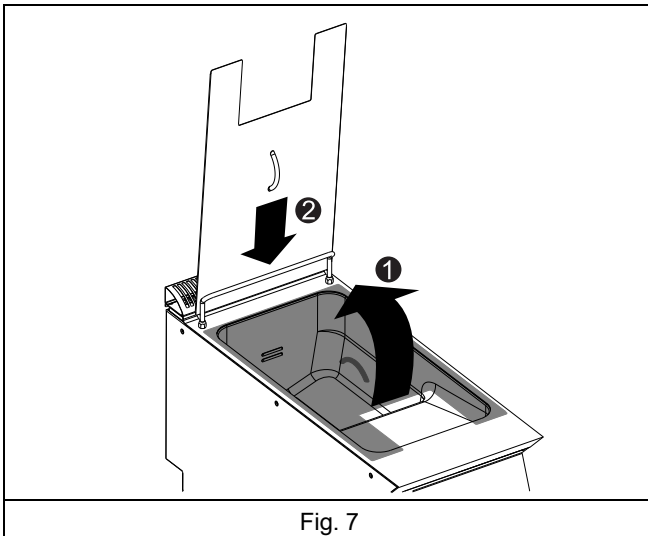


Fig. 7



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.

FRYER TEMPERATURE SETTING	
Type of frying	Set the temperature to:
Foods that do not disperse pollutant substances in the oil	180°C / 185°C
Breaded foods	175°C / 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.



CAUTION

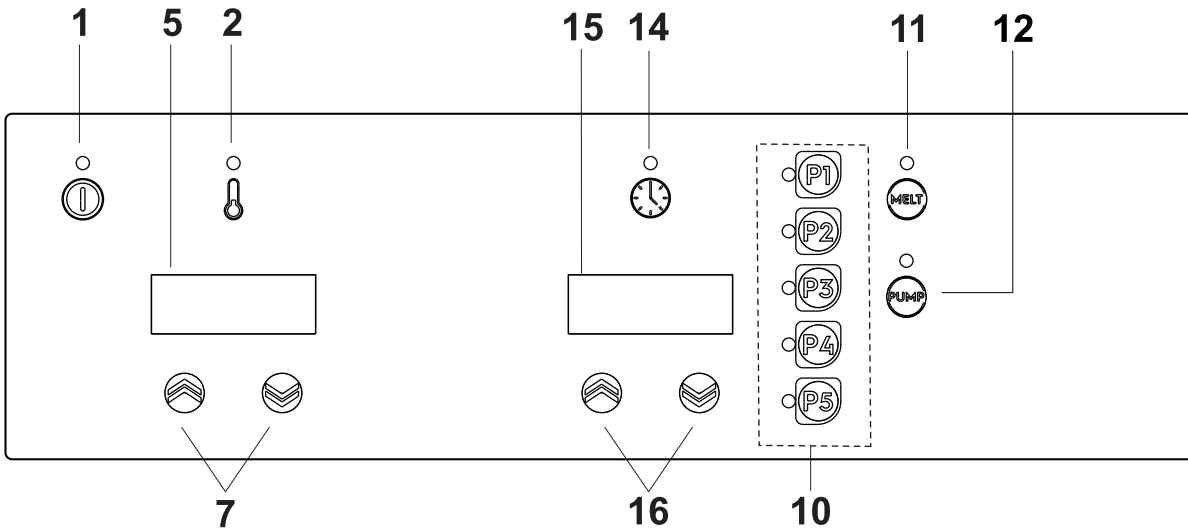
Tank emptying must be done when the oil is cold.



NOTE!

The maximum load is 4.5 kg with fresh potatoes and 3 kg with frozen potatoes.

G.2 Control panels



1. ON/OFF key
2. temperature setting key
3. —
4. —
5. temperature (work and set) display
6. —
7. temperature setting (up / down)
8. —
9. —
10. stored (or storable) programme keys
11. key for "melting" cycle
(off/on: the melting cycle begins at switching – on if the temperature recorded by the work thermostat is below 70°C)
12. key for oil recirculating pump on/off (if present)
13. —
14. time setting key
15. time display
16. time setting (up/down)

G.3 Manual cooking mode

Refer to G.2 *Control panels*.

G.3.1 Heating

1. Press key "1" for a few seconds to switch the appliance on.
During the temperature increasing the wording "HEAT" flashes on display "5" alternatively to the current temperature.
When the current temperature is close to the set temperature (–15°C/ –20°C) the wording "HEAT" goes off. The LED of button "2" stays lit red.
When the set temperature is reached, the LED of button "2" turns from red to green; the appliance is now ready to use.

G.3.2 Temperature setting

1. The display "5" show the set temperature for cooking.
2. Press briefly key "2" to display for a few seconds the actual temperature of the oil in the tank.
3. Press keys "7" to increase/decrease the set value.
The display has a sensitivity of ± 1 ;
Keeping key "7" pressed, the temperature setting changes faster.
4. 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.

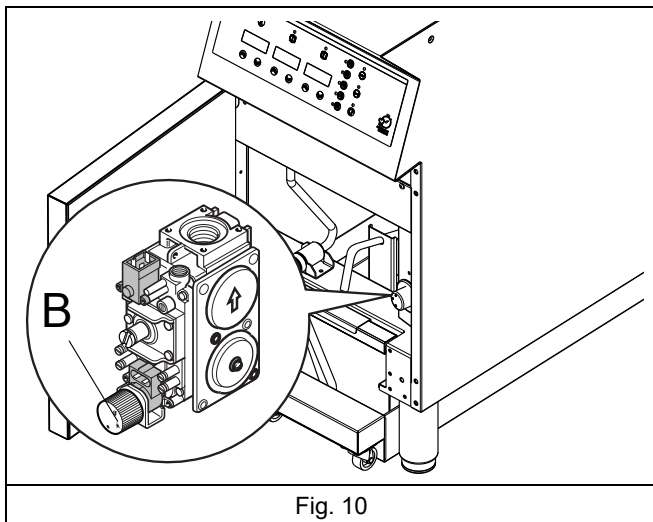
Cooking can begin.

G.3.3 Cooking time setting

Refer to G.2 *Control panels*

1. Display "15" show the set cooking time.
 2. Press keys "16" to increase/decrease the set value:
The display has a sensitivity of ± 5 s and allows a minimum time of 00:15s.
If you keep keys "16" pressed, the set time changes faster.
 3. After setting, display "15" flash for a few seconds, then the value indicated will be stored.
- The end of the cooking cycle (the display shows 00:00) is indicated by a special acoustic signal

G.4 Gas models



The gas control knob "B" (inside the compartment) has the following symbols:

●	"Off"
★	"Pilot ignition"
🔥	"On"

G.4.1 Lighting on

See fig. 10.

1. Press and turn knob "B" to position "Pilot ignition";
2. Keep knob "B" pressed for about 20 seconds to light the pilot burner;
3. When knob "B" is released, make sure the flame remains alight;
Otherwise, repeat the operation.
4. Once the burner is lit, start the appliance by pressing button "1" (refer to G.2 Control panels).



NOTE!

In case of spark generation failure, light the pilot burner as follows:

1. open the door;
2. bring a flame to it;
3. keep knob "B" pressed in the "Pilot ignition" position for the necessary time.



WARNING

DO NOT CLOSE VIOLENTLY THE DOOR: slamming the door may cause the pilot flame to shut off.

In case of shutdown, the valve is equipped with a device – called "Interlock" (refer to G.4.3 Interlock).

G.4.2 Switching off

1. Partially press knob "B" and turn it from "On" to "Pilot ignition" position to keep the pilot flame lit for subsequent cooking;
2. Partially press knob "B" and turn it to "Off" position to switch off the appliance.



IMPORTANT

Turn off the appliance with oil inside the tank to prevent the safety thermostat intervention.

G.4.3 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.

G.5 Melting

MELTING is a "delicate" cycle automatically run when switching the machine On.

It allows the fat (supposed to be solid at room temperature) to melt down and becoming liquid. The cycle lasts between 20 and 30 min, depending on the temperature and amount of fat to be melt down. It stops at 70°C

°C.

Refer to G.2 Control panels

1. Press the key "1" to switch the appliance on;
2. If the temperature measured by the work thermometer is below 70 °C, the machine automatically starts the MELTING cycle;
The LED on key "2" (TEMPERATURE) lights up RED;
The LED of key "11" lights up (MELT);
The display "5" shown alternately the temperature in °C and the wording HEATING;

In case liquid oil is used instead of fat, it is possible to skip melting by pressing key "11";

Skipping or ending melting, the machine will automatically set oil temperature and cooking cycle time at the values set.

G.6 Programming

Refer to G.2 Control panels

The keys P1 – P5 can store 5 different cooking programmes.

In each programme can be stored the desired cooking temperature and cooking time.

To store a programme

1. enter the desired values;
2. press one of the keys P1 – P5 until an acoustic signal indicates storage.

Carry out the same procedure to store other cooking programs.



NOTE!

At the time of installation no programs are stored; when saving a program, what previously saved in that location is replaced by the latest saving.

Programming block

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

To enable/disable this option:

- press the key "1" and then, holding it pressed, key "14"; the display will show the wording FAST (Fast Food);
- Release key "1", then key "14"
- Press key "2":
 - if Y (Yes) appears on the display, keys "7" and "16" are blocked;
 - if n (no) appears, keys "7" and "16" are activated;
- Press keys "7" to change the parameter (Y/n)
- Press key "2" to store;
- To quit the Fast Food menu, press keys "1" or wait 20 seconds.

Using a set programme

- Press one of the keys P1 – P5 for the programme: the displays "5" and "15" show the stored settings.
- Press key "14" to start cooking.

G.7 Oil filtering

The appliance is equipped with the following devices:

- oil collection bucket (25L);
- oil collection bucket retractable trolley;
- metallic filter;

The use of these devices offers furthermore, frying with filtered, hence cleaner, oil will ensure better cooking results and longer life of the oil.

To filter the oil follow the procedure below

Refer to G.2 *Control panels*

1. Press key "1" to switch the fryer off.

With the appliance switched off, the display "5" shows the temperature of the oil in the tank if it is above or equal to 70°C;

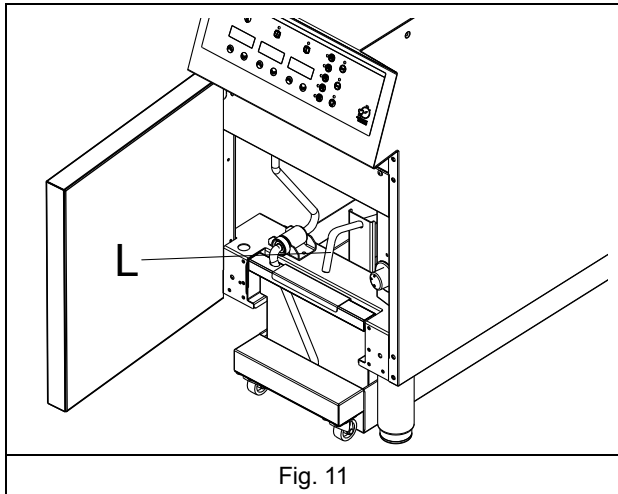
2. Ensure that the trolley, bucket and filter are correctly placed under the drain;



WARNING

For you safety carry out this operation when the oil temperature is below 90°C.

3. Turn the handle "L" slowly clockwise to open the drain tap;



4. Pay maximum attention to avoid contact with the hot oil; The oil is quickly emptied through the drain.

The polyester mesh filter ensures careful mechanical cleaning of the oil;

5. Turn the handle "L" anticlockwise to close the drain tap.

G.8 Automatic oil recirculation

There is a gear pump for automatic filtering and recirculation of the oil.

Refer to G.2 *Control panels*

1. Press key "1" to switch the fryer off.
2. Turn the handle "L" slowly clockwise to open the drain tap (see figure below);
3. When the oil is emptied out from the tank, turn the handle "L" anticlockwise to close the drain tap.
4. Press key "12" (PUMP) to start pumping the oil from the collection bucket to the tank;
The display "15" will show the message "Oil" to bring attention to the temperature of the oil.
5. Wait approximately 4 minutes for complete emptying of the bucket.
The time depends on the oil temperature, the colder the temperature the more time required to pump it;
6. Press key "12" again to stop pumping the oil;
7. With the fryer on, briefly press key "12" (PUMP).

For a few seconds display "5" will show the time elapsed since the last activation of the pump.



NOTE!

After pressing key "1" to switch off the appliance, or activating the main switch, the pump will be inhibited for 5 minutes, during which, pressing the button "12", will only display the remaining time for 10 seconds.

H APPLIANCE CLEANING AND MAINTENANCE



WARNING

Refer to "*WARNING and Safety Information*".

H.1 Care information

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.

H.2 Cleaning introduction

In order to reduce the environmental impact of pollutants it is advisable to clean the appliance (externally and, where necessary, internally) with products that are more than 90% biodegradable.

Use lukewarm water, a neutral detergent/cleaner if necessary, and a soft brush or sponge. If another type of detergent is used, carefully follow the producer's instructions and observe the safety rules given in the information sheets provided with the product or substance.

Rinse and dry thoroughly.



CAUTION

- Do not use solvent-based detergents (e. g. trichloro-ethylene) or abrasive powders for cleaning.
- Do not use steel brushes, steel wool, copper cloths, sand-based or similar products for cleaning.

Accessories such as baskets and containers, if present, must be cleaned outside of the appliance.



WARNING

When using chemicals, comply with the safety notes and dosage recommendations printed on the packaging. Refer to the chapter *A.2 Personal protection equipment* for handling chemical products.

H.3 Maintenance intervals

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 • general cleaning of appliance and surrounding area	• Daily	• Operator
Mechanical protection devices • check their condition and for any deformation, loosening or removed parts	• Every 6 months	• Service
Control • check the mechanical parts, for cracks or deformations, tightening of screws: check the readability and condition of words, stickers and symbols and restore if necessary	• Yearly	• Service
Appliance structure • tightening of main bolts (screws, fixing systems, etc.) of appliance	• Yearly	• Service
Safety signs • check the readability and condition of safety signs	• Yearly	• Service
Electrical control panel • check the electrical components installed inside the electrical control panel. Check the wiring between the electrical panel and appliance parts	• Yearly	• Service
Electrical connection cable • check the connection cable (replace if necessary)	• Yearly	• Service
General appliance overhaul • check all components, electrical equipment, corrosion, pipes...	Every 10 years ¹	• Service

1. The appliance is designed and built for a duration of about 10 years. After this period of time (from commissioning) the appliance must undergo a general inspection and overhaul.

H.4 Periods of non-use

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

- close the water supply tap(s), if present;
- close the gas valves;
- disconnect the power supply or remove the plug from the power socket, if present;
- clean the cabinet, going over all the stainless steel surfaces vigorously with a rag moistened with paraffin oil to create a protective film;
- leave the door or drawers, if present, open so that air can circulate inside, preventing the formation of unpleasant odours;
- for the electric heated models: switch on the appliance 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;
- periodically air the premises.

H.5 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.6 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.

H.7 Filters

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

For cleaning (not suitable for disposable filters)

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

Replace the filter if deteriorated.

H.8 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.

I TROUBLESHOOTING

I.1 Introduction

Certain faults may occur during normal use of the appliance. In some cases, faults can be eliminated easily and quickly by following the indication below.

If the fault persists, contact the Customer Care Service:

1. Disconnect the appliance from the main power supply;
2. Switch off the safety circuit breaker ahead of the appliance;
3. Close the gas and water tap(s), if they are present;

4. Remember to specify:

- the type of fault
- the appliance PNC (product number code)
- the Ser. No. (appliance serial number).



IMPORTANT

The appliance PNC and serial number are essential for identifying the type of appliance and date of manufacture.

I.2 Brief Troubleshooting guide (gas models)

Malfunction.	Possible causes	Actions
The pilot burner does not light	<ul style="list-style-type: none"> • The igniter is not properly fixed or connected. • The electric ignition or igniter cable are damaged. • Insufficient pressure in gas pipes. • Blocked nozzle. • Faulty gas valve. 	<ul style="list-style-type: none"> • Call Service. • Switch on the Pilot Burner with an external flame / Contact service • Check the gas connection and verify the gas supply • Call service. • Call service.
The pilot burner goes out when the ignition knob is released	<ul style="list-style-type: none"> • Flame failure device not properly activated (Ignition Knob pressure). • Safety thermostat cut in or in faulty. • The pilot burner is not heating the thermocouple sufficiently. • The thermocouple is not properly connected or the safety thermostat cables are disconnected. 	<ul style="list-style-type: none"> • Call service. • Call service. • Call service.
The pilot burner is still lit but the main burner does not light	<ul style="list-style-type: none"> • Work thermostat not fed. • Work thermostat wires disconnected. • Insufficient pressure in gas pipes. • Blocked nozzle. • Faulty gas valve. • Faulty work thermostat. 	<ul style="list-style-type: none"> • Call service. • Call service. • Follow lightning procedure and remember to press the ignition Knob pressure • Call service. • Call service. • Call service.
Problem with temperature setting	<ul style="list-style-type: none"> • Oil deterioration • Tank poor cleaning • The thermostat bulb damaged. • Faulty thermostat. 	<ul style="list-style-type: none"> • If oil is deteriorated replace it • If dirty tank clean it especially in the area around the bulb. • Call service. • Call service.

I.3 Warnings codes

Nr. lamp green led	Warning	Actions
E1	Temperature probe short circuit	Contact service
E2	Temperature probe open circuit; this alarm can take place when the temperature of the oil does not increase during a delay time with "t_Lt" parameter	
E_UI (Beep sound)	24V supply problem to user interface / flat cable between electronic boards is damaged or communication isn't continuous / Main board-user board do not communicate (in case of replacement of a board it could be necessary to replace the other one to: user/main)	
Eh	Temperature risen over the threshold given by parameter "A_ol"(max oil temperature)	Switch off then on / if the problem persists contact the service
E_HI	Board high temperature. If the temperature of the electronic board is higher than 70°C	Switch off then on / if the problem persists contact the service
E_E	Alarm withdrawn	Switch off then on / if the problem persists contact the service



NOTE!

If you contact the Customer Care Service, remembering to specify:

- the type of fault;
- the appliance PNC (production number code);
- the Ser. No. (appliance serial number).

J APPLIANCE DISPOSAL



WARNING

Refer to "*WARNING and Safety Information*".

J.1 Procedure regarding appliance disposal

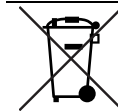
At the end of the product's life-cycle, make sure it is not dispersed in the environment.

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

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

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

Depending on the model, the doors must be removed before dismantling the appliance.



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 dismantling the appliance, any marking, this manual and other documents concerning the appliance must be destroyed.

CE