Electric Fryer
Marine USPHS

User Maintenance Guide

OPERATIONS | TROUBLESHOOTING | ACCESSORIES & CONSUMABLES

daily Cleaning operations

1 Stainless Steel Surfaces

- Remove grime, fat and other cooking residuals from steel surfaces when cool using water, with S05 Multipurpose Degreaser, and a cloth or sponge.
- 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.
- Dry the surfaces thoroughly after cleaning and restore the satin finish using S01 Stainless Steel Surfaces Polisher, rinse and dry.

2 Tank cleaning

SOFT

- At every oil change, drain the tank and spray S02 Degreaser onto the tank walls. Allow the product to act for at least 5 minutes, then rinse thoroughly with plenty of water and dry.

1 per month Cleaning operations

HARD

- Once a month, during the oil change, drain the tank and add S02 Degreaser:
  - **For a 23-L tank, use 2 bottles of S02 Degreaser (1.5 L total).**
  - **For a 14-L tank, use 1 bottle of S02 Degreaser (750 ml).**
- Add water and heat to **90°C (194°F)** for **30 minutes**.
- Afterwards, drain the tank, rinse thoroughly with plenty of water, and dry.

CAUTION

When cleaning the tank be careful to not damage the tank temperature probe located in the lower front part of the tank.

daily Cleaning operations

3 Baskets/Accessories

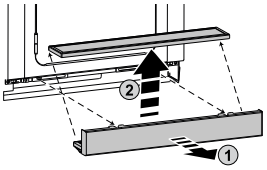
- Baskets can be washed into dishwashing machine or manually using warm water and neutral soap, rinse and dry thoroughly.

1 per month Cleaning operations

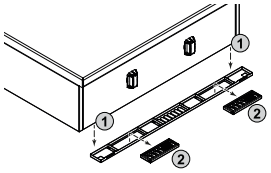
4 Air filters

- Remove the air filters and wash them in the dishwasher or with water and detergent used for manual dishes cleaning. It is advisable to clean the filters also with compressed air to remove eventual residuals.

Floor installation appliances:



Top installation appliances:



CAUTION

- It is recommended to avoid contact between S01 Stainless Steel Surfaces Polisher and elastomeric (rubber) or silicone - based materials.

WARNING

- When using chemicals, comply with the safety notes and dosage recommendations printed on the packaging.

Cleaning external surfaces

Wash the external surfaces with warm, soapy water. Avoid using detergents containing abrasive substances, steel wool, brushes or steel scrapers. Rinse with a damp cloth and dry carefully. Avoid using chlorine or ammonia-based products. Clean the control panel with a soft cloth dampened with water and, if necessary with neutral detergent. Do not wash the equipment with direct or high pressure jets of water. With the aim of reducing the emission of polluting substances into the atmosphere, it is advisable to clean the equipment (externally and, when neccessary, internally) with products that have a biodegradability exceeding 90%. **Electrolux Professional strongly recommends to use Electrolux Professional approved cleaning agents, rinse and descaling agents to obtain better results and maintain product efficiency over time.** Damages caused by cleaning, as a consequence of use of not approved cleaning agents, rinse and descaling, will be excluded by the warranty.

The operations described must be performed wearing the needed Personal Protection Equipment. Refer to the User Manual.

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Planned Maintenance Programmes

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

Type of anomaly	Possible causes	Actions/remedy
Cannot use the appliance	No power from local mains	Switch on the main fuse
E_01	• Overheating fault • Display • Ventilator	• Allow to cool • Clean/unblock vents • Clean the filter • Ensure flow of clean air • If the problem persists, contact Customer Care Service

For all the other warning codes not mentioned in the document: Call Service

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SHOP NOW

Recommended products

S01 Stainless Steel Surface Polisher

- Polish indicated for the care and protection of stainless-steel surfaces.
- The product leaves a brilliant protective layer that prevents stains for a long time.
- Recommended Dose: ready-to-use product. Before using S01, it is recommended to clean surfaces with S05.

Code	Quantity
0S2881	Set of 6 pcs x 750 ml

S02 Degreaser

- Professional detergent with high concentrated detergent specifically conceived for cleaning and removing grease from appliances, surfaces and floors.
- Recommended Dose: ready-to-use product.

Code	Quantity
0S2882	Set of 6 pcs x 750 ml

S05 Multipurpose Degreaser

- Able to eliminate stains and oil residues, animal and vegetable fats and various kinds of food residues.
- S05 is a powerful, controlled foam, degreasing liquid detergent able to remove any stains from washable surfaces.

Code	Quantity
0S3257	Set of 6 pcs x 750 ml

Microfiber cloth

- Suitable for cleaning stainless steel surfaces.

Code	Quantity
0S1779	Pack of 20 pcs

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SHOP NOW

Baskets

2 half size baskets 14L

- Chromed baskets for fryers.
- Pair of half baskets for monobloc fryers with 12-14-15 bowl, electric fryers.

Code	WxDxH (mm)
005974	100x325x120

Full size basket 14L

- Chromed basket for fryer.
- Whole basket for fryers with 14-15 bowl, electric fryers.

Code	WxDxH (mm)
005933	225x325x120

2 half baskets 23L

- Chromed basket for fryer Half basket for fryers with 18-23 bowl, electric fryers.

Code	WxDxH (mm)
006133	137x330x142

Full size basket 23L

- Chromed basket for fryer.
- Whole basket for fryers with 18-23 bowls electric fryers.

Code	WxDxH (mm)
006539	285x330x142

Accessories

Unclogging rod 23L

- Brush for 23 l fryer Suitable for cleaning the fryer tank drain.

Code	Ø (mm)	WxDxH (mm)
0CA643	6	781x125x6

Deflector 23L

- Stainless steel deflector Suitable for monobloc fryers with 23 l "V" shaped tank.
- For floured products for V-shape fryers.
- The deflector is lying on the inclined part of the well, in order to avoid the bread or flour released by the products to lie there and get burned.

Code	WxDxH (mm)
0C3717	295x390x65