

Fryers

User maintenance guide



2 Heated tanks/containers

Wait until the appliance has cooled; drain the oil from the tank by means of the special tap. 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.

Tanks with internal heating elements:
To remove manually dirt or encrustations, lift the heating element until securing in the upper position through the support bracket.



3 Oil bucket

Remove residues from the oil bucket. Empty the oil bucket before it gets nearly full. Manually clean with warm soapy water, rinse and dry. The oil bucket can be used for the oil filtration while draining from the tank.



4 Filters

Filtering the oil will increase its life. After use (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



1 Satin-finish steel surfaces

Remove grime, fat and other cooking residuals from steel surfaces when cool using soapy water, with or without detergent, and a cloth or a sponge. Dry the surfaces thoroughly after cleaning.

In case of encrusted grime, fat or food residuals, go over with a cloth or sponge, wiping in the direction of the satin finish and rinsing often: rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could spoil the steel's satin finish.



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 necessary, 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.

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.

Suggested for you

For more Accessories & Consumables please look at our Catalogues or contact our Electrolux Professional Service Partner.



Oil filter
for free standing fryers in stainless steel frame and polyester net
OCA775 -
170x485x125 mm



Polyester net
for filter OCA775 -
006149



Oil filter
for free standing fryers
OC9119 -
242x490x50 mm
OC9069 -
256x402x40 mm



Unclogging rod diameter 6mm
OCA642 - for 15 lt fryer drain pipe
668x228x6 mm
OCA643 - for 23 lt fryer drain pipe
781x125x6 mm



Extention for oil drainage
OC6282 - for 15 lt fryer;
30x400x30 mm;
185 mm long
OC7974 - for 23 lt fryer;
40x185x40 mm;
270 mm long

Anomaly	Possible causes	Instructions to User
Equipment does not turn on (electric version)	a. No power supply b. Faulty electrical system	a. Turn on power supply b. Call service
Pilot burner does not ignite (gas version)	a. Gas tap closed b. Insufficient gas supply c. Pilot burner worn d. Gas ignition electrode not fastened properly or connected badly e. Faulty gas valve	a. Turn the gas tap on b. Call service c. Call service d. Call service e. Call service
Pilot burner goes out when knob is released (gas version)	a. Gas tap knob and/or gas valve not pressed sufficiently b. Thermocouple insufficiently heated by the pilot burner c. Thermocouple worn d. Safety thermostat tripped or faulty	a. Try again b. Call service c. Call service d. Call service
Pilot burner is on but the main burner does not ignite (gas version)	a. Main burner worn b. Insufficient gas pressure c. Faulty gas tap d. Faulty thermostat	Call service
Appliance does not turn on (electric version)	a. No power supply b. Faulty electrical system	a. Turn on power supply b. Call service
It is not possible to regulate the temperature (electric version)	a. Faulty power selector switch b. Faulty gas valve (gas version) c. One of the heating elements does not work (electric version) d. Safety thermostat triggered	Call service

