

## **ELEKTRISCHE FRITTEUSE**

ELECTRIC FRYER

FRITEUSE ÉLECTRIQUE

FRIGGITRICE ELETTRICA

FREIDORA ELÉCTRICA

FRITADEIRA ELÉTRICA

ELEKTRISCHE FRITEUSE

FRYTOWNICA ELEKTRYCZNA

**296630 / FRE91M00**

**296970 / FRE92M00**



INSTALLATIONS-, BEDIENUNGS-  
UND WARTUNGSANWEISUNGEN

INSTALLATION, OPERATING  
AND MAINTENANCE INSTRUCTIONS

MANUEL D'INSTALLATION,  
D'UTILISATION ET D'ENTRETIEN

MANUALE DI INSTALLAZIONE,  
USO E MANUTENZIONE

MANUAL DE INSTALACIÓN,  
USO Y MANTENIMIENTO

MANUAL DE INSTALAÇÃO,  
UTILIZAÇÃO E MANUTENÇÃO

HANDLEIDING VOOR INSTALLATIE,  
GEBRUIK EN ONDERHOUD

WSKAZÓWKI DOTYCZĄCE INSTALACJI,  
UŻYTKOWANIA I KONSERWACJI

DE

GB

FR

IT

ES

PT

NL

PL



**DE** Technische Änderungen vorbehalten!

**GB** Technical changes reserved!

**FR** Sous réserve de modifications techniques !

**IT** Ci riserviamo la possibilità di introdurre modifiche tecniche!

**ES** ¡Se reserva el derecho a introducir modificaciones técnicas!

**PT** Sujeito a alterações técnicas!

**NL** Technische wijzigingen voorbehouden!

**PL** Wprowadzanie zmian technicznych zastrzeżone!

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### 3. SAFETY



**Read carefully the guidelines and instructions in the instruction manual before you use the appliance.**

The instruction manual contains general information on how to safely use and maintain the appliance. Retain the manual for future reference.



Electric installation conforms to CEI EN 60335-1 and 60335-2-37 regulation.



To prevent any hazard, the damaged mains power cable may be replaced by the manufacturer or service personnel only.

The manufacturer took extra care when designing and manufacturing to prevent any safety or health hazard to the personnel operating the appliance. Please read carefully the guidelines in the instruction manual and instructions placed directly onto the appliance. Above all, observe all the safety instructions.

Do not intervene in or remove the protective devices installed in the appliance. Non-compliance may lead to severe safety and health hazard against people. We recommend to perform a few tests to know the layout and main functions of the control panel, particularly those to switch the appliance on and off.

The appliance is intended only for the use it has been designed for and any other use is considered as the use not in compliance with the intended use.

The manufacturer is not liable for material damage or damage to person caused by misapplication or incorrect application of the appliance.

Any maintenance work that requires special technical licence or special skills may be performed by qualified personnel only.

To provide hygiene and protect foods from dirt, all the elements that have direct or indirect contact with the foods and all border areas must be thoroughly cleaned. Use only the cleaning agents intended for use in contact with food and avoid using flammable agents or harmful to health.

After each use of the appliance make sure that all the heating elements and control elements have been switched off and the cable unplugged.

In case of prolonged interval in using the appliance disconnect all power supply cables and thoroughly clean the inside and outside elements of the appliance.



In direct connection to the mains the safety switch should be supplied where wire joints dilation is large enough to secure disconnection in category III overvoltage, which is in accordance with the installation rules.



To avoid a risk of fire, check that the oil level is not below the minimum level marked in the container.



The oil change is recommended when its colour is dark or when the smoke occurs in the temperature 160 °C - 180 °C. The frequently used oil has low ignition temperature.



Remember that the food that is too moist, or the load that is too high may cause the oil to boil unexpectedly.



Use the oils or oil mixtures that are intended for use in deep fryers.



Pay extra attention to the floor around the appliance that may be slippery.



You must not clean the appliance with the direct stream of water.

## 4. GENERAL INFORMATION AND WARNINGS

### 4.1. General guidelines

The manual has been edited by the manufacturer to provide the authorized personnel with the information necessary to work with the appliance. We recommend the intended readers to read the manual carefully and comply with the information. By reading the information contained in the manual, hazards against people health and safety may be prevented.

Retain the manual in an easily available place throughout the time of use of the appliance to have access and refer to the required information at any time.

Special symbols, described below, have been used to stress important information or draw attention to essential data: Caution - warning



**Indicate important safety instructions. You should acquire the proper conduct to prevent hazard against people health and safety or not to cause any damage.**

Important

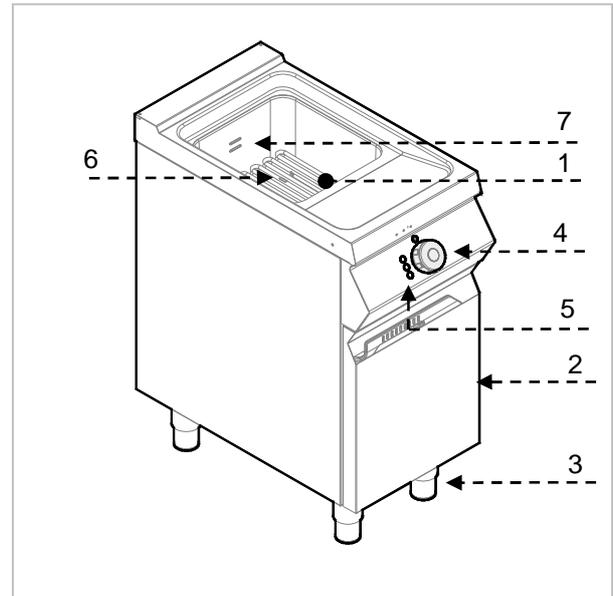


**Indicate essentials technical data that you cannot ignore.**

### 4.2. Description of the appliance

The appliance defined as the deep fryer has been designed and manufactured with the intended use to fry food in commercial food outlets. There is one or two-container option available depending on the need.

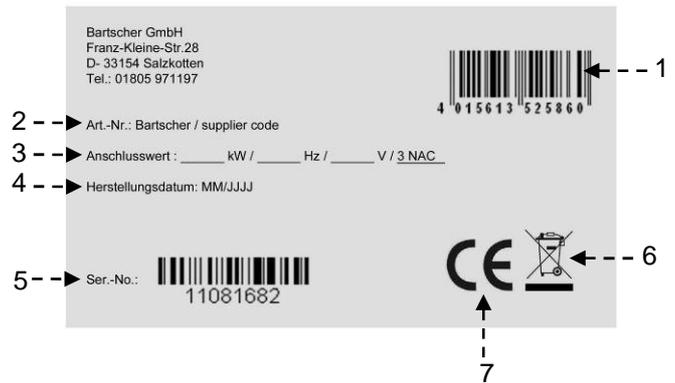
- 1) Container
- 2) Door
- 3) Height adjustable feet
- 4) Thermostat control knob to control oil temperature in the container
- 5) Controls
- 6) Heating coils: heating-up the oil in the container
- 7) Minimum and maximum oil levels in the container.



### 4.3. Index plate

The index plate indicated in the drawing is mounted directly onto the appliance. There are all guidelines and information on the plate required for safe use.

- 1) EAN-No.
- 2) Code-No. / Model-No.
- 3) Connection: power / supply frequency / supply voltage
- 4) Date of production
- 5) Serial-No.
- 6) WEEE symbol
- 7) CE-marking



### 4.4. Exchange of components (service technician)



Before exchange of the component switch on all the existing protection devices.



In particular, switch off the electric supply with the electrical potential switch. If necessary, exchange the used components to the original spare parts.

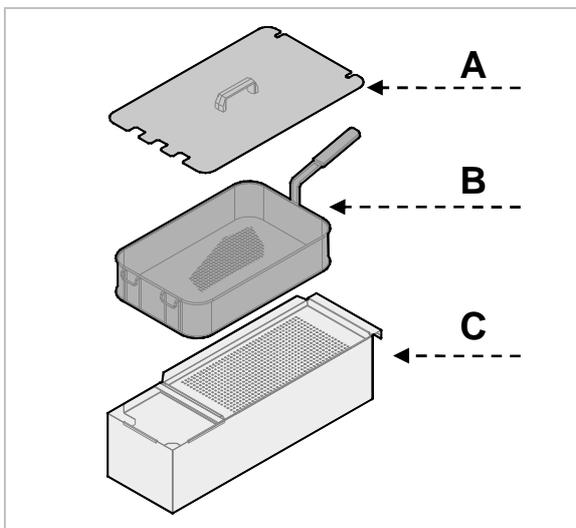


We are not liable for personal injury or damage to the components that arise due to application of other spare parts than original or intervention into the appliance without the manufacturer's consent that may have altered the safety requirements.

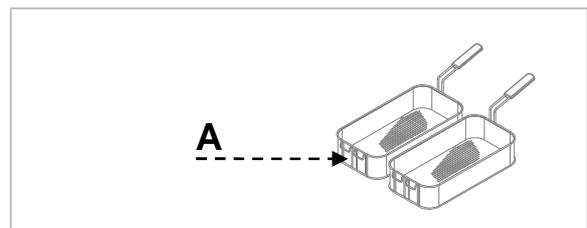
### 4.5. Elements and accessories

The appliance is delivered with the following elements:

- A. Lid.
- B. Frying basket.
- C. Oil container.



- A. Set – half capacity basket
- B. Set – full capacity basket

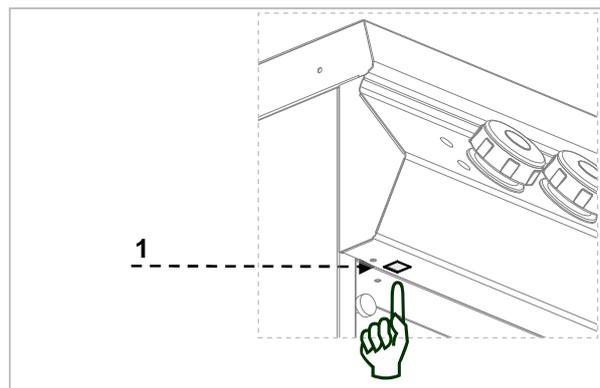


On order, we can provide the following accessories:

## 4.6. Protection devices

The appliance is equipped with the following protection system:

- 1. Safety thermostat:** it blocks the electric power supply in the case of over-heating. When the safety thermostat is on it is indicated by the red control light. The drawing shows the safety thermostats layout.



Check daily that the protection devices are mounted correctly and operational.

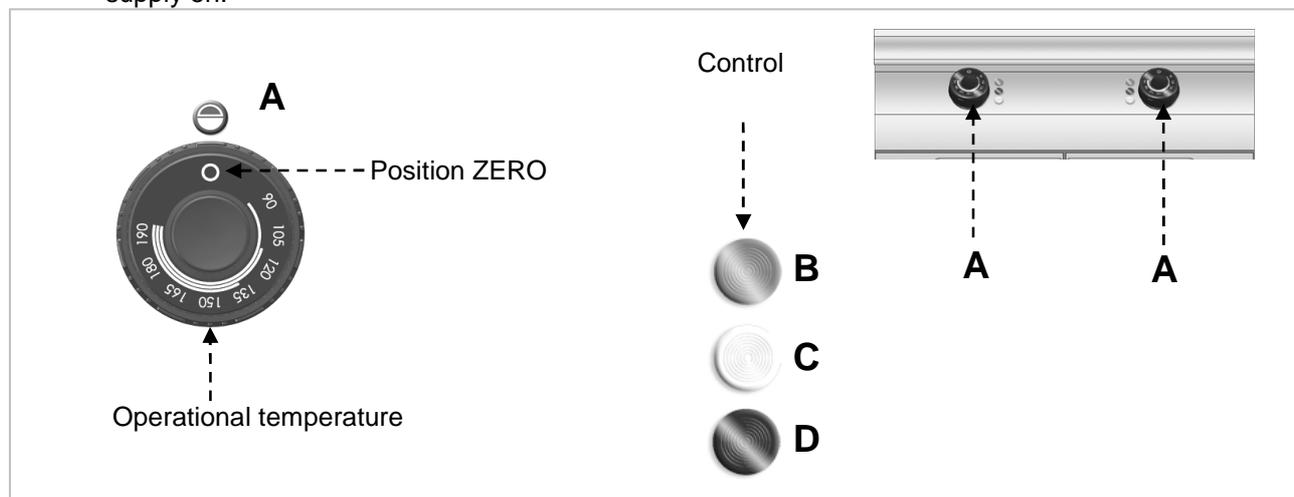
## 5. USE AND OPERATION

### 5.1. Description of the controls .

The elements controlling the essential functions are located on the control panel of the appliance.

- A) Temperature control:** to switch the heating coils on and off.
- B) Green control:** indicates the power supply on.

- C) White control:** indicates that the deep foyer is being heated.
- D) Red control:** indicates the safety thermostats on.



## 5.2. Switch the appliance on and off

### ON

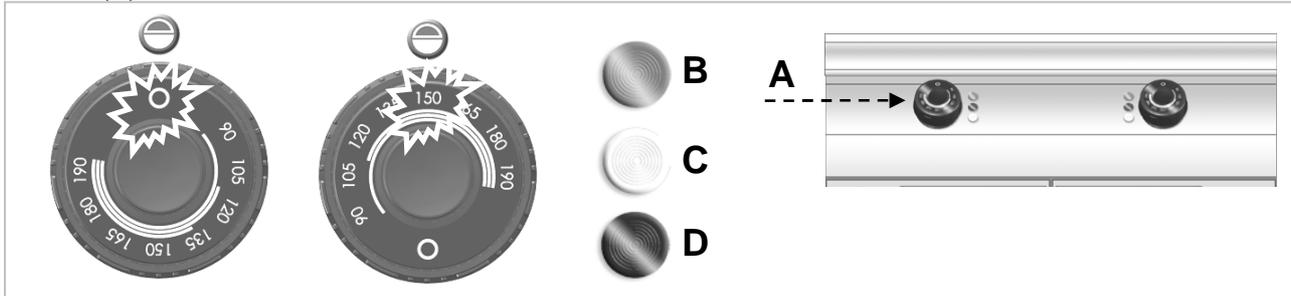
1. Start the automatic switch-off to turn on the electrical connection.
2. Fill up the container.
3. Set the **A** control at the desired position. The green control (**B**) is on. The white

control **C** indicates heating up the oil. When the oil reaches the required temperature the white control **C** is off.

### OFF

1. To switch off the electric heating coils set the knob **A** at the **0** position. The control (**B**) is off.

2. Start the automatic switch-off to turn off the electrical connection.



GB

## 5.3. Filling up the container



Before filling up the container check that the outlet valve **A** is closed.



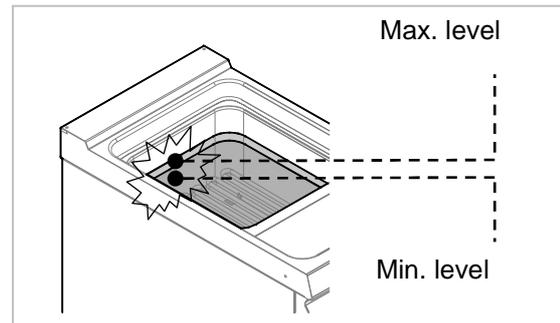
Avoid using the appliance with the container filled up with the oil below the marked minimum level.



We advise against the use of the appliance with the container filled up with the oil above the marked maximum level.



Never switch on the heating coils if there is no oil in the container. The appliance may be totally damaged.

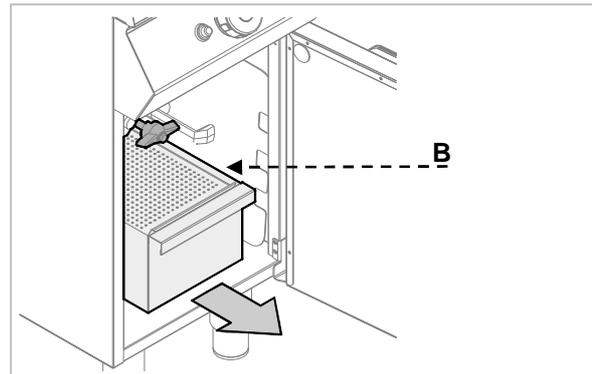
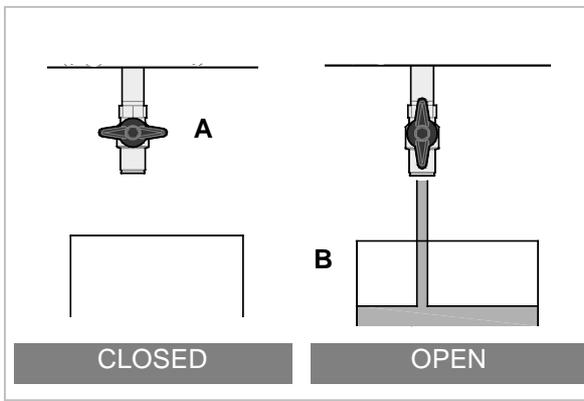


## 5.4. Draining the container

**i** Before draining the container, leave the appliance to cool down so that the oil is cold.

When draining the container follow the instructions below:

- A. Open the door
- B. Check that the oil container (B) is placed correctly under the outlet valve
- C. Open the outlet valve (A)
- D. Close the outlet valve (A) as soon as the oil container is full.
- E. Remove the oil container (B)
- F. Close the door.



**i** Dispose the oil in accordance with the regulations binding in the where the appliance is in use.

## 5.5. Guidelines on how to use the appliance

### Longer interval in the use of the appliance

When you plan not to use the appliance for the prolonged time, follow the instructions below:

1. Turn on the automatic switch-off to disconnect from the mains.
2. Thoroughly clean the appliance and surrounding areas.
3. Apply the vaseline oil on the stainless steel surfaces.
4. Perform all maintenance works;
5. Do not cover the appliance and leave the container open.



When finished using the appliance, always empty the container.

### Guidelines on regular use of the appliance

To ensure the correct use of the appliance, follow the guidelines below:

- Use exclusively the accessories provided by the manufacturer;
- Use the frying baskets in the correct way;
- Before filling up the container, check that the outlet valve is closed;
- Make sure that the oil level is not below the minimum level marked in the container;
- Before immersing the basket, check that the oil has reached the set temperature.
- Slowly immerse the basket to avoid excessive foam formation.
- Frequently filter the oil.
- During the short breaks lower the temperature to reduce the oil consumption and slow down ageing the oil.

- We recommend the change of oil when its colour is darker or when at the temperature 160 °C - 180 °C the smoke is forming. The old oil has a low ignition temperature.
- Remember that the foods that are too moist or the load that is too high may cause the oil to boil unexpectedly.



**Never use the appliance without the oil in the container. It may cause total damage to the appliance.**  
**When heating up the deep fryer, always remove the lid.**

## 6. CLEANING AND MAINTENANCE

### 6.1. Guidelines on cleaning and maintenance



Before you start maintenance works, turn on all the mounted protective devices. In

particular, disconnect the electric power supply by means of the automatic switch-off.

### 6.2. Correct maintenance (service technician)

The correct maintenance covers everyday clearing of all the elements that are in contact with foods.

Careful maintenance ensures the best performance, longer life of the appliance and proper operation of the protective devices.

Never direct the water stream or high pressure jet towards the appliance.

To clean the stainless steel, do not use iron wool or iron brush as they may leave iron particles on the surface that form rust in result of oxidation.

Use the wooden or plastic spatula, or soft cleaning sponge to remove the dried remains.

In the case of prolonged intervals in the use of the appliance, apply the vaseline oil onto all the stainless steel surfaces.



Do not use any clearing agents that contain substances hazardous or harmful to health (solvents, petrol. etc.).

**At the end of the working day clean:**

- container
- frying baskets and other accessories
- appliance.

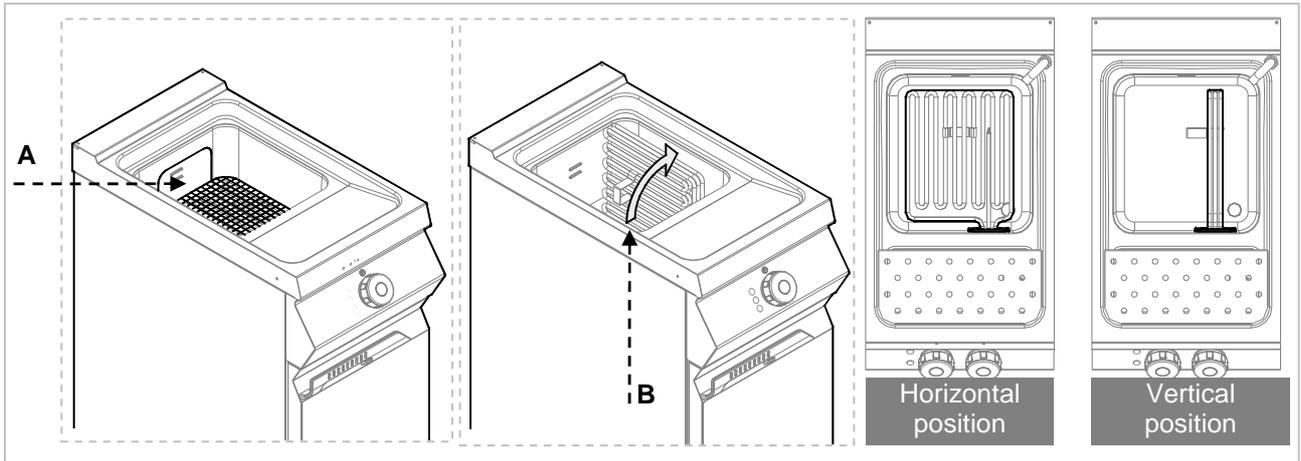
**Regularly** instruct the specialist personnel to perform the following maintenance works:

- check the electric installation;
- check the safety thermostats.

### 6.3. Cleaning the container

Follow the guidelines.

- Turn off the appliance and leave to cool down.
- Turn on the switch-off to disconnect from the electrical supply.
- Empty the container and filter the oil.
- Remove and clean the frying baskets and basket handles **(A)**.
- Place the heating coils **(B)** in the vertical position.
- Clean the container inside using the cleaning agent intended for contact with foods.
- Rinse off with water and empty the container.
- To remove the remaining cleaning agent the container can be sprinkled with a special agent or vinegar and water solution.
- Rinse off, empty and dry out the container.
- When finished using the appliance, clean the elements with a proper agent to solve the fat. We recommend to wash the accessories in the dishwasher.
- Place the heating coils **(B)** in the horizontal position (operating position).



## 7. TROUBLESHOOTING

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The information below is provided to recognize and repair any failures that may occur when operating the appliance. Some of the failures can

be repaired by the user, others require thorough specialist knowledge. Such problems may be solved exclusively by the qualified personnel.

Problem	Cause	Solution
The heating coils do not heat up.	The electrical connection is not correct.	Check the electrical connection.
	Safety thermostats are on.	Reset the appliance (see the special chapter).
	Damaged heating coils switch.	Change the switch. <b>✂ Inform the customer services.</b>

## 8. INSTALLATION

### 8.1. Packaging and unpacking

During unloading and when installing the appliance follow the information from the manufacturer placed directly on the packaging and in this manual.

To lift and transport the product plan to use a fork lift or stacker, and pay attention to even weight distribution to avoid a risk of tilting of the packaging (avoid excessive incline!).



When using the lifting equipment pay attention to the mains cable, water supply and discharge pipes and feet position.

The packaging consists of the carton packaging and wooden pallet. There are symbols printed on the carton packaging that according to the international agreements inform about the regulations to follow when loading and unloading, transporting and storing the appliance.



When collecting the goods check if the packaging is complete and has not been damaged during transport.

Any damage should be immediately reported to the shipping company.

Unpack the appliance as soon as possible to check if the appliance is not damaged.

Do not use a sharp object to cut the carton box. It may damage the stainless steel inside the box.

Remove the carton packaging from bottom to top.

When unpacked check if the appliance is according to the order.

In case of any difference inform the sales agent immediately.



Do not store the packaging materials (nylon bags, polystyrene foam, clips ...) in the reach of children!

Remove the protective PVC layer from the out and inner surfaces. If possible, do not use any metal tools.

GB

### 8.2. Installation (service technician)

All the stages of the installation must be carefully planned.

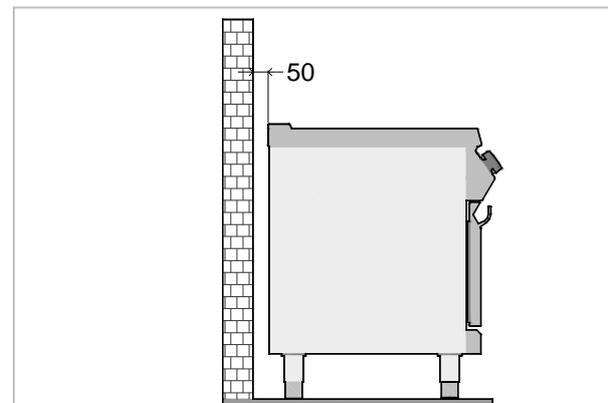
The location should be equipped with all supply connections and production waste outlet. The location should also be properly lit and comply with all hygiene and sanitary requirements according to the binding regulations.

The appliance should be installed with the minimum 5 cm clearance from the wall, if the wall is not resistant to the minimum temperature of 150°C.

Locate the appliance in the horizontal position by adjusting the single feet.



To ensure the correct operation of the appliance, the appliance must be installed and operated in the thoroughly ventilated room only.



### 8.3. Connection to the mains (service technician)

The appliance may be connected to the mains exclusively by the authorized and qualified personnel and when the binding regulations are observed and when the proper material is used in accordance to the regulations.

The appliance is built to use the following power (see the attached table):

- 380-415V 3N~ 50-60Hz
- 220-240V 3~ 50-60Hz

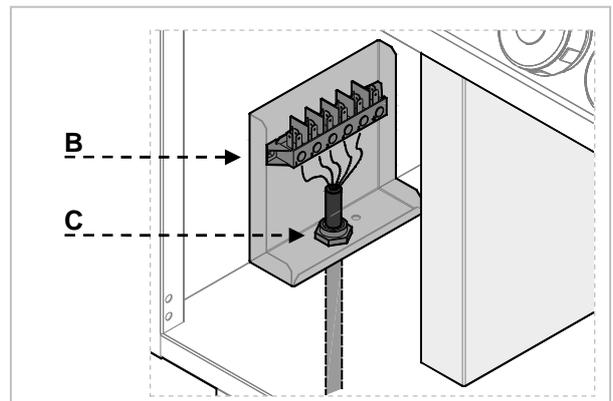
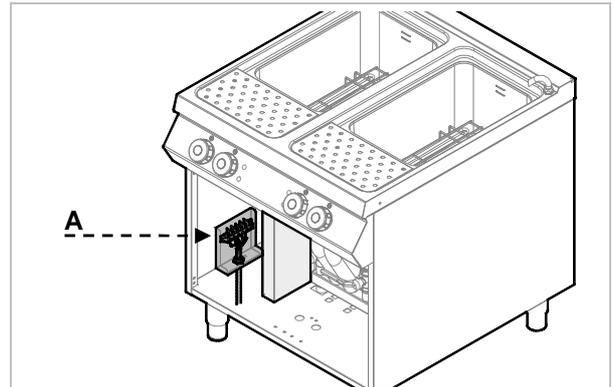


To prevent any risks the damaged supply cable may be exchanged only by the manufacturer or expert.

The correct cross section of the cable is presented in the attachments and should be decided by the electrician.

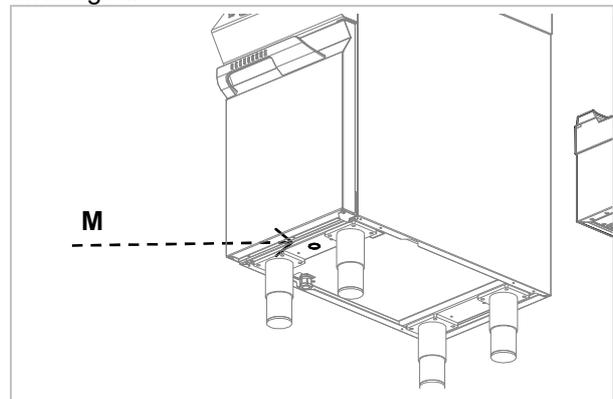
To correctly connect the appliance, follow the following guidelines.

- Remove the cover from term block (A).
- Connect the switch-off to the term block (B) of the appliance, as shown in the drawing and block diagram (see the attachment). Preferably use cable H07RN-F type or better, which is resistant to high temperature min. up to 80°C.
- Tighten the cable endings (C).
- Place the cover on the term.



The appliance is equipped with the equipotential clamp (M).

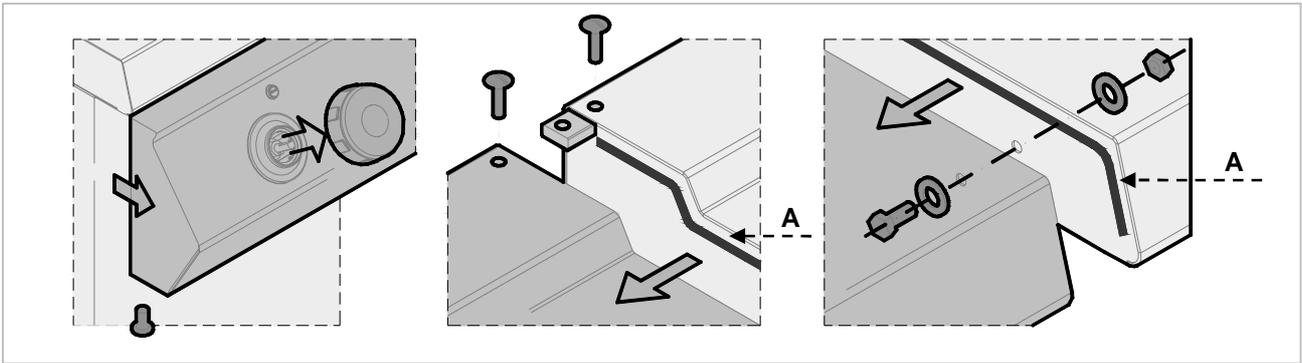
Respectively to the clamp used a special sticker is envisaged:



### 8.4. Installation of the appliance in a line

To fix the appliance in a line (neighbouring) follow the steps:

1. Dismantle the control panel, and remove the cast iron frame from the chimney if necessary.
2. Apply the sealing tape (A) onto the joining sides.
3. Place the appliances next to each other and in a horizontal position (by adjusting the feet).
4. Connect the appliances with the joining elements.
5. Remove the excess of the sealant.



## 8.5. Check-up

Before starting the appliance the installation check-up should be run to evaluate the working conditions of every single component and recognize any errors.

It is recommended to run the following check-ups:

1. Check that the energy supply voltage is the same as of the appliance voltage.
2. Turn on the automatic switch-off to check the electrical connections.
3. Check that the protection devices work correctly.

GB

## 9. SETTINGS

There are no special default settings of the appliance. The only settings are those set up by the user while using the appliance.

## 10. APPLIANCE DISPOSAL

 The appliance is marked in conformity with the European Directive 2002/96/EG WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).



By disposing the appliance in accordance with the regulations the user contributes towards prevention of adverse effects on environment and health.



The symbol on the product or attached manual indicates that the product cannot

be considered as ordinary household waste and should be transferred to a special collection point for electrical and electronic appliances for recycling.

Local waste management regulations should be observed.

Further information on procedure, reusing and recycling of the product is available in local offices, waste management unit or with the product sales agent.

**ANLAGEN**

**ATTACHMENTS**

**ANNEXES**

**ALLEGATI**

**ANEXOS**

**ANEXOS**

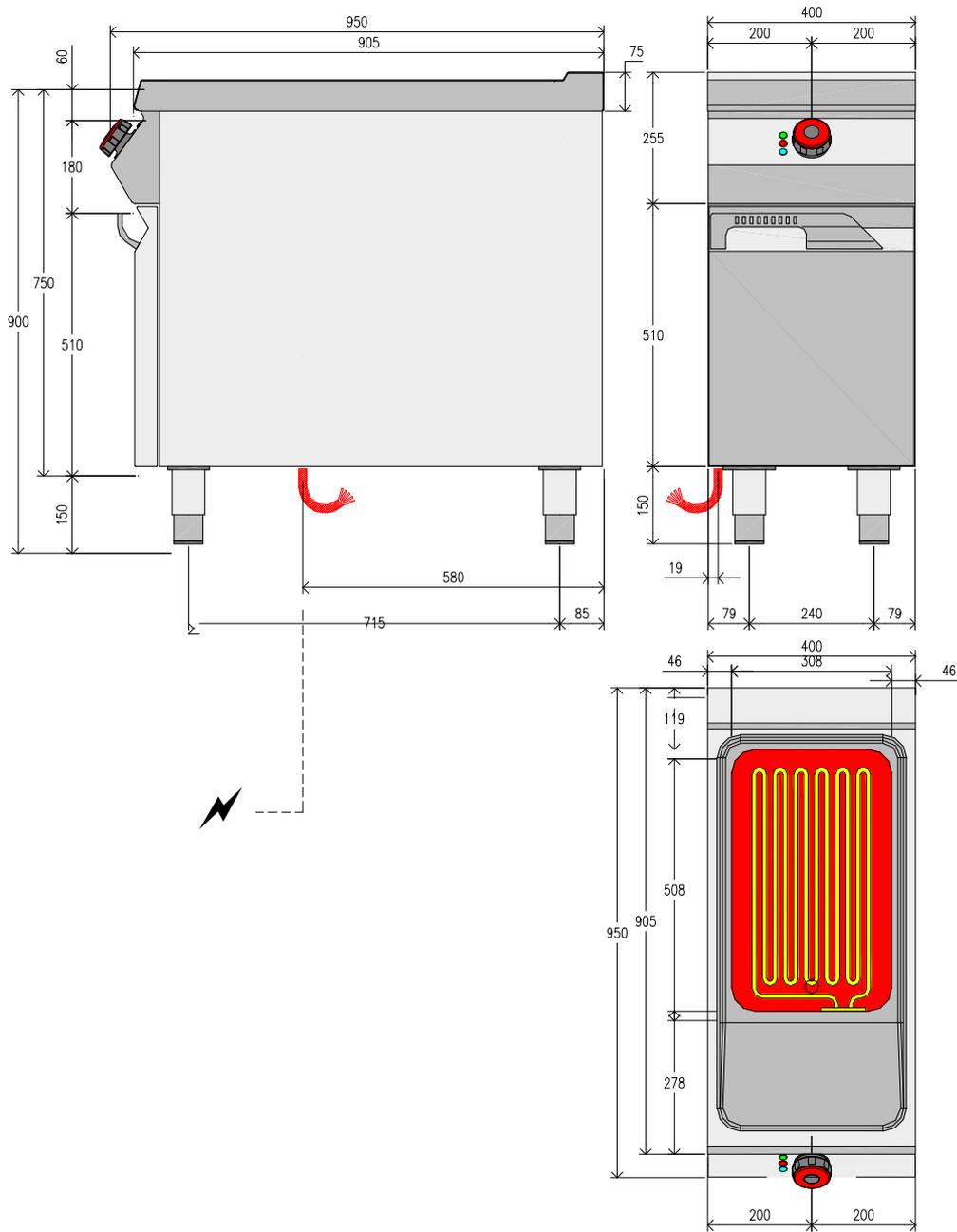
**BIJLAGEN**

**ZAŁĄCZNIKI**

<b>Modell</b> <b>Model</b> <b>Modèle</b> <b>Modello</b> <b>Modelo</b> <b>Modelo</b> <b>Model</b> <b>Model</b>	Beckeninhalt Container capacity Contenance du bac Capacità del serbatoio Capacidad del tanque Capaidade do depósito Inhoud van de bak Pojemność zbiornika	Einfüllmenge Load Quantité à remplir Quantità da riempire Cantidad a llenar Quantidade para preencher Quantidade para preencher Inhoud voor het invullen Ilość do napełniania	Leistung Power Puissance Potenza Potencia Potência Vermogen Moc	Daten zu Elektrik Electrical connection Raccordement électrique Dati relativi all'impianto elettrico Datos de instalación eléctrica Dados para a instalação elétrica Gegevens van de elektrische installatie Dane dot. instalacji elektrycznej				Gewicht Weight Poids Peso Peso Peso Gewicht Ciężar
	L (l)	kg	kW	V	Hz	A	Kabel	kg
<b>FRE91M00</b>	21	2,2	17,4	380-415V 3N~	50-60	25,2 + 25,2	5 x 2,5 mm <sup>2</sup>	68
<b>FRE92M00</b>	2 x 21	2,2 + 2,2	34,8	380-415V 3N~	50-60	25,2	5 x 2,5 mm <sup>2</sup> (2x)	86

# FRE91M00

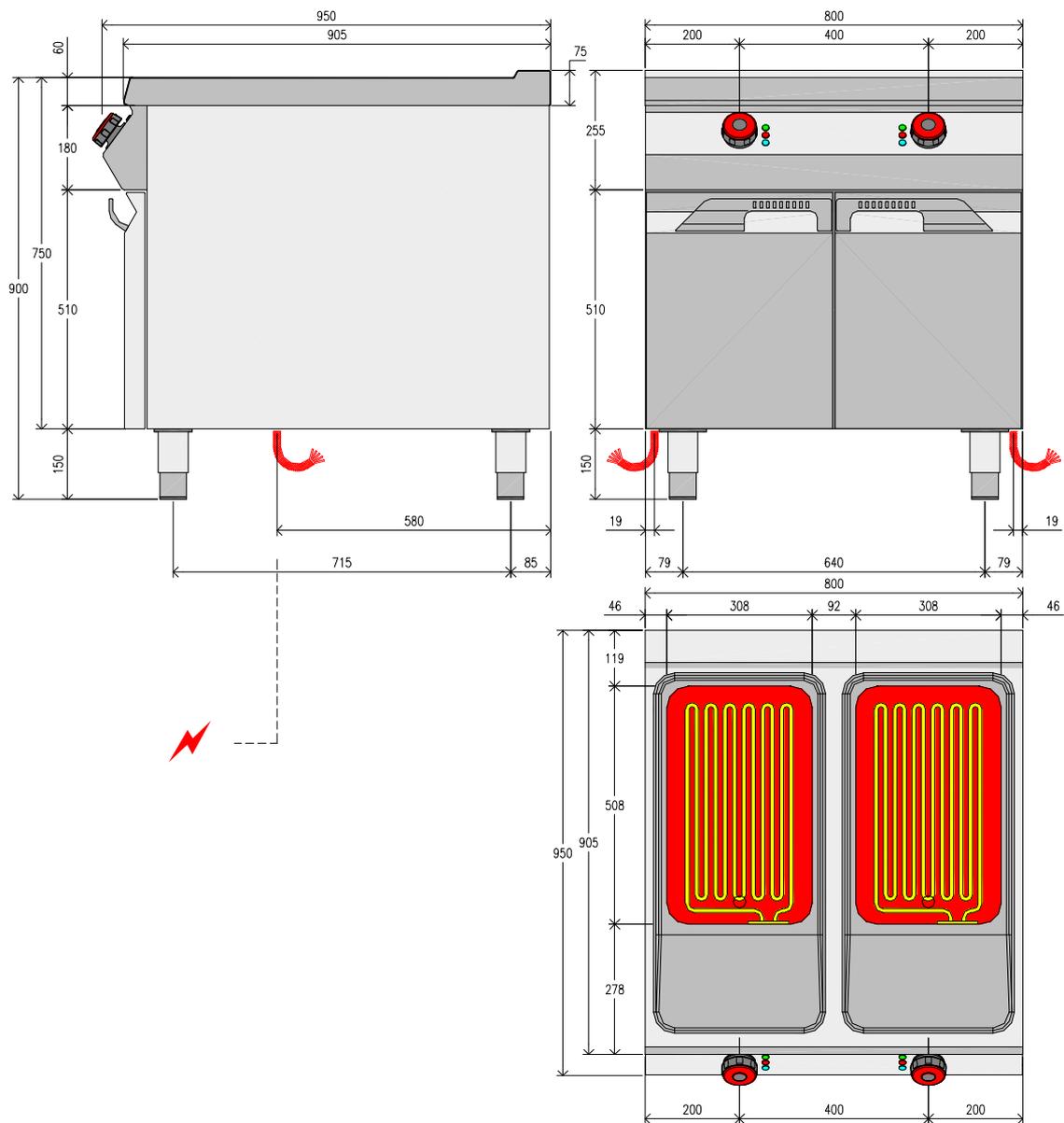
## ANSCHLUSSSCHEMA - CONNECTION CARD - FICHE DES RACCORDEMENTS - SCHEDA ALLACCIAMENTI - FICHA DE ENLACES - ESQUEMA DAS CONEXÕES - PLAN AANSLUITINGEN - SCHEMAT PODŁĄCZENIA



⚡	Elektroanschluss	<b>380-415V</b> <b>3N~</b> <b>50/60 Hz</b>	<b>220-240V</b> <b>3~</b> <b>50/60 Hz</b>
	Electric Connection		
	Branchement Electrique		
	Allacciamento Elettrico		
	Conexiòn elètrica		
	Ligação Elétrica		
	Elektrische aansluiting		
	Przyłącze elektryczne		

# FRE92M00

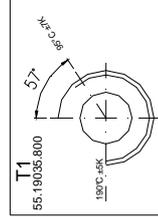
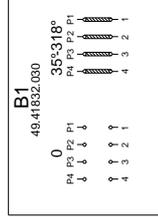
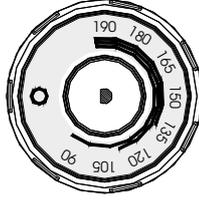
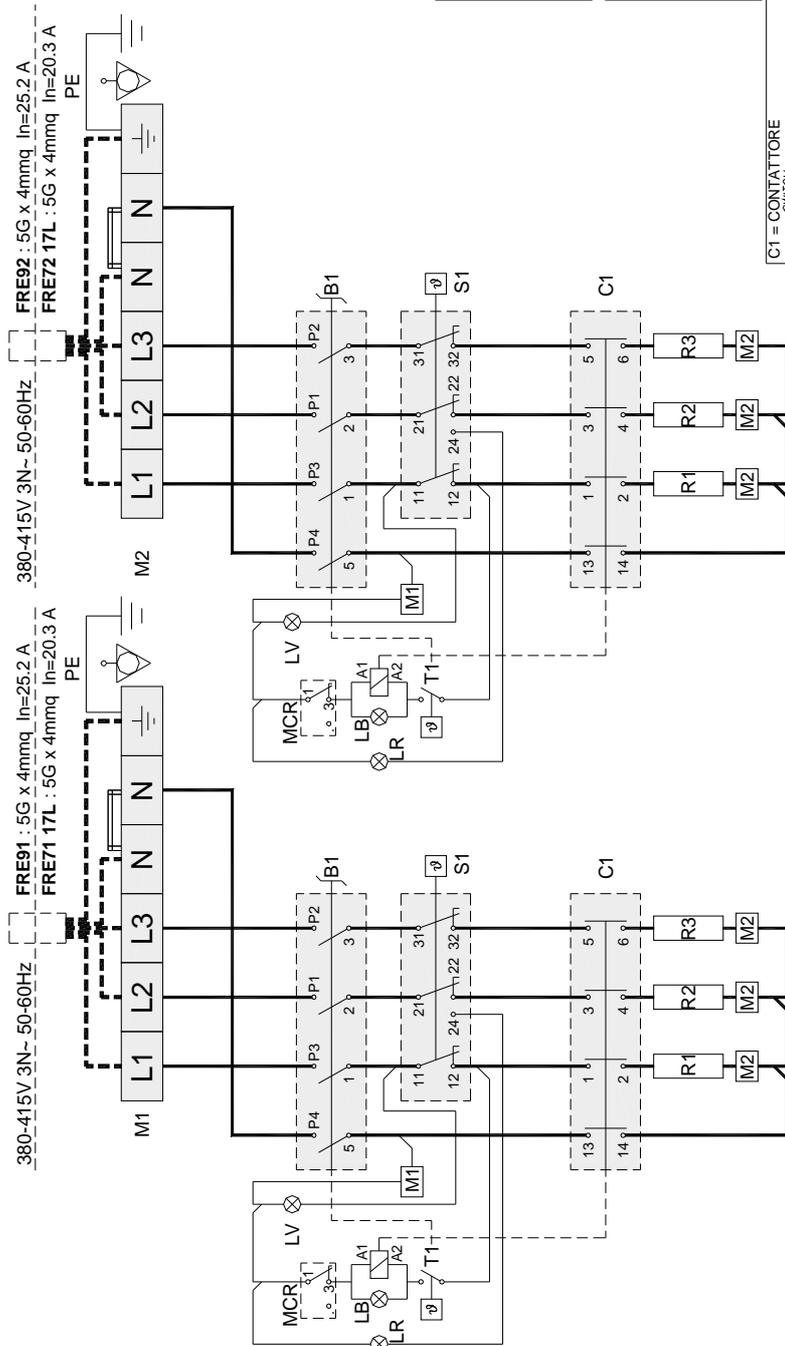
## ANSCHLUSSSCHEMA - CONNECTION CARD - FICHE DES RACCORDEMENTS - SCHEDA ALLACCIAMENTI - FICHA DE ENLACES - ESQUEMA DAS CONEXÕES - PLAN AANSLUITINGEN SCHEMAT PODŁĄCZENIA



⚡	Elektroanschluss	<b>380-415V</b> <b>3N~</b> <b>50/60 Hz</b>	<b>220-240V</b> <b>3~</b> <b>50/60 Hz</b>
	Electric Connection		
	Branchement Electrique		
	Allacciamento Elettrico		
	Conexiòn elètrica		
	Ligação Elétrica		
	Elektrische aansluiting		
Przyłącze elektryczne			

111 61308  
REVISION 03

SCHALTPLAN - ELECTRIC DIAGRAM - SCHÉMA ÉLECTRIQUE -  
SCHEMA ELETTRICO - ESQUEMA ELÉCTRICO -  
ELEKTRISCH SCHEMA - SCHEMAT IDEOWY



C1 = CONTATTATORE SWITCH	ALLEN BRADLEY 100-C16(10) 32A AC1
	OMRON J7KN-22D-10
	OMRON J7KN24
T1 = TERMOSTATO THERMOSTAT	EGO 55.19035.800 0.5A 95°C - 190°C
MCR = MICROINTERRUTTORE MICRO SWITCH	PANASONIC AM51614CS3N
R1, R2, R3 = RESISTENZE HEATER	700 17L 900 4687 watt (3x) 5800 watt (3x) 230V 20.3A 230V 25.2A

ALIMENTAZIONE FEED	380-415V 3N- 50-60Hz	SIGNAL LUX Mod 21.3 230V (T120) Silicon Leads
M1 = MORSETTIERA SX TERMINAL	FV122 6 POLI - 40 A - 450 V	SIGNAL LUX Mod 21.3 230V (T120) Silicon Leads
M2 = MORSETTIERA DX TERMINAL	FV122 6 POLI - 40 A - 450 V	SIGNAL LUX Mod 21.3 230V (T120) Silicon Leads
B1 = COMMUTATORE	43.41832.030	CAVO H05SJ-K Section 4 mmq
S1 = LIMITATORE DI TEMPERATURA TEMPERATURE LIMITING THERMOSTAT	4 Poli 32A 250V T1150 T=235°C 16K 400V 30A	CAVO H05SJ-K Section 1 mmq

LV = LAMPADA VERDE GREEN LIGHT	
LR = LAMPADA ROSSA RED LIGHT	
LB = LAMPADA BIANCA WHITE LIGHT	
CABLAGGIO CABLE	





**DE**

LAUT GESETZLICHER VORSCHRIFT STEHT DIESES HANDBUCH UNTER EIGENTUMS-  
VORBEHALT UND DARF AUS DIESEM GRUND NICHT OHNE UNSERE GENEHMIGUNG  
VERVIELFÄLTIGT UND/ODER IN JEDLICHER FORM AN DRITTE WEITERGEGEBEN WERDEN!

**GB**

IN COMPLIANCE WITH THE LAW IN FORCE, IT IS PROHIBITED TO REPRODUCE AND/OR  
DISTRIBUTE THIS MANUAL IN ANY WAY WITHOUT THE AUTHORISATION OF THE PROPRIETOR!

**FR**

AUX TERMES DE LA LOI, LA PROPRIETE DE CETTE NOTICE EST RESERVEE. IL EST DONC  
INTERDIT DE LA REPRODUIRE ET/OU DE LA DISTRIBUER SOUS QUELQUE FORME QUE CE SOIT  
SANS NOTRE AUTORISATION!

**IT**

A TERMINI DI LEGGE È RISERVATA LA PROPRIETÀ DI QUESTO MANUALE CON DIVIETO DI  
RIPRODURLO E/O DISTRIBUIRLO IN QUALSIASI FORMA SENZA NOSTRA AUTORIZZAZIONE!

**ES**

DE ACUERDO CON LOS TÉRMINOS DE LA LEY ESTÁ RESERVADA LA PROPIEDAD DE ESTE  
MANUAL CON EXPRESA PROHIBICIÓN DE REPRODUCIRLO Y /O DISTRIBUIRLO EN CUALQUIER  
FORMA SIN NUESTRA AUTORIZACIÓN!

**PT**

A PROPRIEDADE DESTE MANUAL É RESERVADA POR LEI, SENDO PROIBIDA A SUA  
REPRODUÇÃO E/OU DISTRIBUIÇÃO EM QUALQUER FORMA SEM A NOSSA AUTORIZAÇÃO!

**NL**

DE FABRIKANT BEHOUDT ZICH HET RECHT VOOR OM DE KENMERKEN VAN DE  
TOESTELLEN DIE IN DEZE PUBLICATIE WORDEN VOORGESTELD TE WIJZIGEN ZONDER  
VOORAF TE VERWITTIGEN!

**PL**

ZGODNIE Z PRZEPISAMI PRAWNYMI NINIEJSZA INSTRUKCJA JEST NASZĄ WŁASNOŚCIĄ  
I Z TEGO POWODU NIE MOŻE BYĆ BEZ NASZEJ ZGODY POWIELANA I / LUB PRZEKAZYWANA  
W JAKEJKOLWIEK FORMIE OSOBOM TRZECIM!