

*LIBRETTO ISTRUZIONI  
PER L'USO E LA MANUTENZIONE  
DELLE FRIGGITRICI SU MOBILE  
ELETTRICHE*

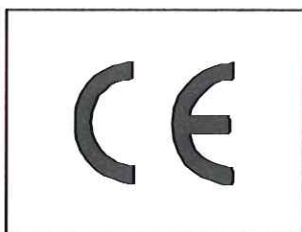
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OPERATION AND MAINTENANCE MANUAL  
FOR CABINET-MOUNTED ELECTRIC FRYERS*

*LIVRET D'INSTRUCTIONS  
POUR L'UTILISATION ET L'ENTRETIEN  
DES FRITEUSES ELECTRIQUES SUR MEUBLE*

*GEBRAUCHS- UND WARTUNGSANLEITUNG  
FÜR ELEKTRO-STANDFRITEUSEN*

*MANUAL DE INSTRUCCIONES  
PARA EL USO Y EL MANTENIMIENTO  
DE LAS FREIDORAS ELÉCTRICAS  
SOBRE MUEBLE*

**272335**



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# 1. INSTALLATION

## 1.1 IMPORTANT NOTICES

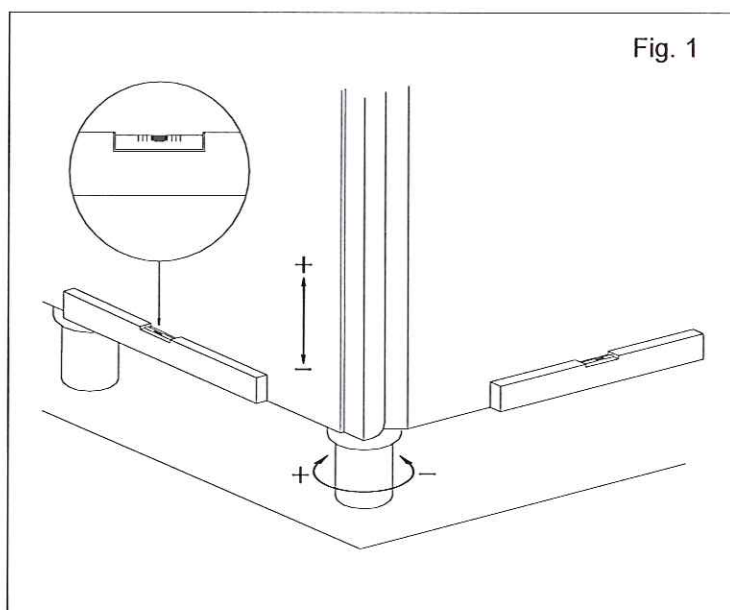
Please read this booklet carefully because it contains important information concerning installation, operating and maintenance safety for this appliance. Keep the booklet in a safe place so that it can be consulted by other operators.

- Installation must be effected by professionally qualified personnel following the manufacturer's instructions.
- The appliance can be operated only by personnel trained on how to use it.
- Turn the appliance off in case of failure or faulty operation. If repairs are necessary, contact an After-Sales Service Centre authorised by the manufacturer and ask for original spare parts only.
- The safety of the appliance may be jeopardised if the above directions are not followed.

The appliance complies with the following standards:

- electromagnetic compatibility E.M.C. directive CEE89/336 regarding the limitation of disturbances,
- accident-prevention and fire-prevention prescriptions in force,
- standards for the installation of electric systems,
- hygiene standards.

## 1.2 POSITIONING



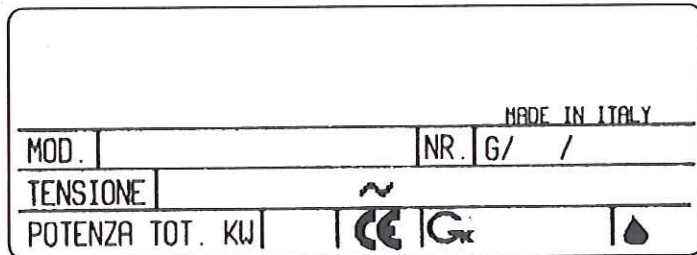
Remove the appliance from the packing, check it for damage and place it in the installation position. Level it and adjust its height by using the levelling feet indicated in (Fig. 1).

If the appliance is placed against a wall, this must be able to withstand temperatures of 80°C and if it is not inflammable, heat insulation must be installed. Remove the protective film from the external panels slowly to prevent glue remnants remaining on them.

**Do not obstruct the aspiration or heat discharge openings and gaps and place the appliance underneath an extraction hood that complies with current standards.**

## 1.3 CONNECTING TO THE POWER SUPPLY

Fig. 2



- Before connecting to the power supply, make sure that the power supply is compatible voltage and frequency values displayed on the rating plate.
- The supplied appliance is designed to perform the operation specified on the rating plate located inside the door.
- To connect the power supply, identify the junction box inside the appliance and connect the power cable with a

standardised plug that is adequate to the power intake. Follow the instructions on the terminal clamp. Plug the plug into a power socket that has been properly earthed in compliance with current legislation.

N.B.: if the appliance has two junction boxes, connect two separate cables (one for each box) in the manner specified above and then connect the cables to the power sockets. Do not make any bridge connection between the two junction boxes.

- Before connecting the appliance directly to the main power supply, fit a circuit breaker of adequate capacity whose contacts have a minimum distance of 3 mm.
- When the machine is operating the power supply must not deviate from the nominal supply by more than  $\pm 10\%$ .
- The equipment must also be part of an equipotential system whose efficiency must be tested to ensure compliance with current regulations.

Before delivering the appliance to the user:

- check that it operates correctly,
- instruct the user on how to use it.

## 2. OPERATING INSTRUCTIONS

The appliance must be used only for the purpose for which it was designed. Any other use is improper. During operation, supervise the appliance.

### 2.1 STARTING UP FOR THE FIRST TIME

**WARNING:** do not start up the appliance before filling the frying compartment with oil. Failure to comply with this requirement results in grave damage from an overheated frying compartment and overheated heating elements.

Before starting up the appliance for the first time remove all the packing and thoroughly clean the protective industrial grease from the tray and containers using this procedure:

- fill the tank to the brim with water and normal detergent, turn on heat and boil for a few minutes.
- drain the water through the drain tap and rinse the tank with plenty of clean water;
- shut off the tap and pour in frying oil above the MIN mark and below the MAX mark.

## 2.2 SETTING

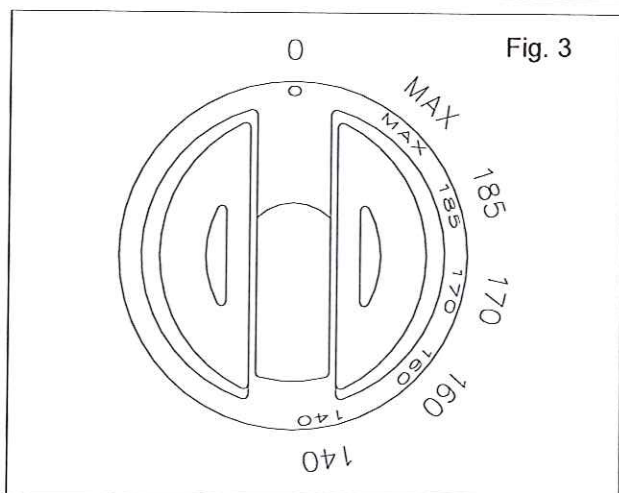


Fig. 3

### APPLIANCES WITH 10-LITRE OR 8+8 LITRE CAPACITY

#### START-UP

- use the main switch to switch on the appliance.
- Turn knob to set temperature.

The orange control light stays on when the heating elements are under operation. As soon as the oil has reached the set temperature the orange light goes off. When the temperature falls below the set level the heating elements come on again automatically.

#### SWITCH-OFF

- Turn knob to position "0".
- If the appliance is not used, switch off the circuit breaker.
- Place the lid on the frying compartment/frying compartments.

### ALL THE APPLIANCES EXCEPT 10 LITRE AND 8+8 LITRE CAPACITY

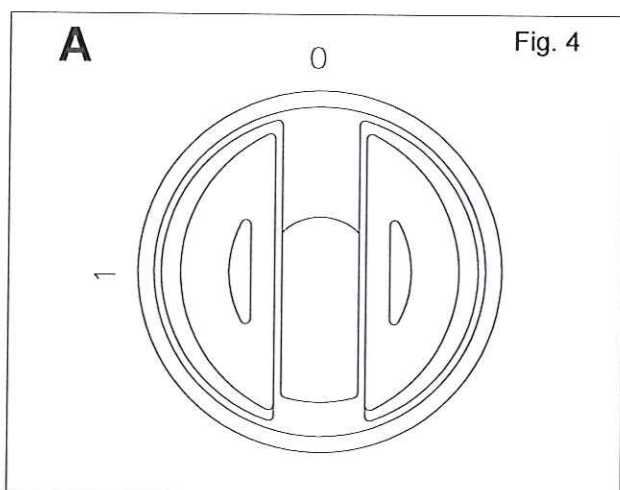


Fig. 4

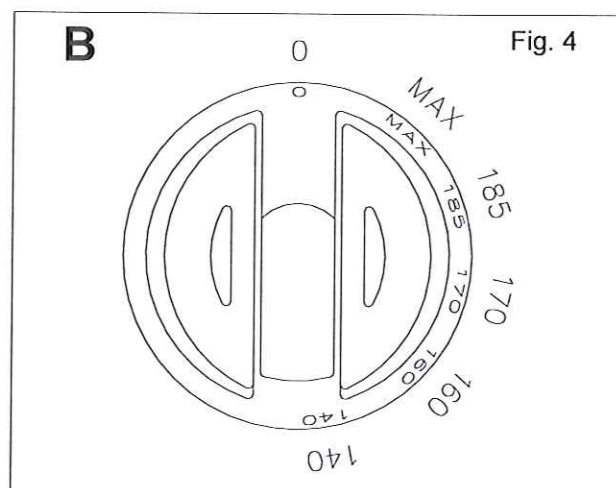


Fig. 4

#### START-UP

- use the main switch to switch on the appliance.
- Turn knob A to position "1".
- Turn knob B to set temperature.

The orange control light stays on when the heating elements are under operation. As soon as the oil has reached the set temperature the orange light goes off.

When the temperature falls below the set level the heating elements come on again automatically.

#### SWITCH-OFF

- Turn knob B to position "0".
- Turn knob A to position "0".
- If the appliance is not used, switch off the circuit breaker.
- Place the lid on the frying compartment/frying compartments.

#### WARNING:

Old oil catches fire at a lower temperature and makes froth that tends to boil over. Remember that placing food that is too moist and placing too much food in the fryers contributes to the formation of froth that may boil over.

### DRAINING THE OIL

In order to drain the basin of the used oil, allow the oil to cool, open the fryer's door, fit the oil collection basin with the relevant filter, if it has not already been inserted, and open the drain cock. The oil is discharged through the cock and the basin empties. To keep the oil at its best, it is advisable to leave it in a cool place once it has been filtered.

## 3.

# CLEANING AND MAINTENANCE

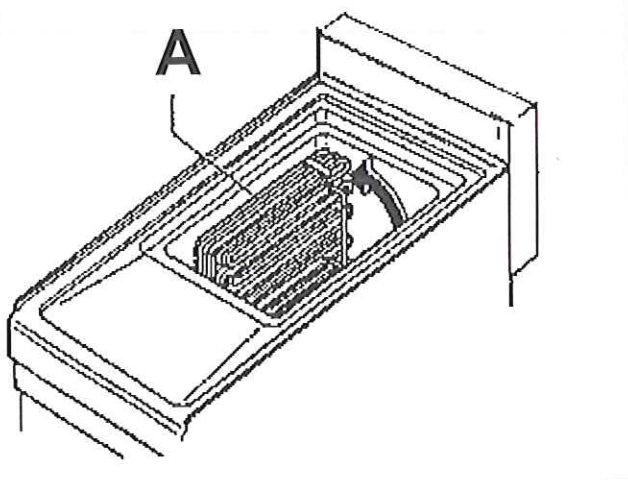
### 3.1 ROUTINE MAINTENANCE

At the end of the working day, clean the appliance, both for reasons of hygiene and to prevent operating faults. Do not clean the appliance with direct or high-pressure jets of water and do not use metal pads, brushes or scrapers in normal steel. If necessary, use stainless steel pads, but do not rub them against the grain of the metal of the appliance.

Use warm soapy water on steel surfaces and then rinse in plenty of water and dry with a soft cloth. Maintain the shine by regular polishing with a normal liquid polish.

Do not wash the work top or floor with hydrochloric acid.

Fig. 5



To clean the frying compartment, proceed as follows (Fig. 5):

- empty the oil from the frying compartment through the drainage tap into the oil collection tank.
- Remove the baskets and grid above the heaters.
- Turn the heaters (Ref. A).
- With the heating elements in the vertical position, the frying compartment can be totally and thoroughly cleaned.

#### OIL-COLLECTING TANK

Check regularly that the oil level does not reach the brim of the oil collector and that the filter is free. Empty it

### 3.2 SPECIAL MAINTENANCE

At regular intervals (at least once a year or more often in cases of frequent use), service the appliance thoroughly. Contact a specialised and experienced technician. A maintenance contract should be taken out with a centre approved by the company.

### 3.3 CONTROL AND SAFETY DEVICES

All the parts of the appliance that are subject to wear can easily be accessed from the front of the appliance by opening the door or after removing the front.

The appliance has a safety thermostat that disconnects the power supply to the heating elements if the temperature of the oil in the frying compartment exceeds the set level.

If the thermostat is triggered, it must be reset to start up the appliance again. This operation must be carried out qualified personnel after they have eliminated the cause of the temperate rise that triggered the thermostat.

THE MANUFACTURER ACCEPTS NO RESPONSIBILITY FOR HARM CAUSED BY INCORRECT INTERVENTIONS, TAMPERING WITH THE APPLIANCE, MISUSE, POOR MAINTENANCE, NON-COMPLIANCE WITH CURRENT REGULATIONS AND INEXPERT USE.

THE MANUFACTURER RESERVES THE RIGHT TO WITHOUT NOTICE MODIFY THE FEATURES OF THE APPLIANCES DESCRIBED IN THIS MANUAL.