

GB/UK



INSTALLATION, USE AND MAINTENANCE

Electric Fryer 700

286921

**TYPENSCHILD \ PLAQUES DES CARACTERISTIQUES
TECHNIQUES \ DATA PLATE**

		Bartscher GmbH Franz-Kleine-Straße 28 33154 Salzkotten							
Production year: 04/2019 Designed: 2018									
MOD.	 4 015613 484310								
SN. 19047ECU10VV018									
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GENERAL WARNINGS

- *Read the instructions carefully before installation, use and maintenance of the appliance.*
- *The installation has to be performed by qualified personnel following the manufacturer's instructions given in the provided manual.*
- *The appliance is only suitable for the preparation and cooking of food in industrial kitchens such as those used in restaurants, hospitals, company canteens, cooking centres, butcher's shops and food production firms. Any other type of use is not in accordance with the intended purpose and could place people and/or objects at risk.*
- *The appliance should only be used by trained personnel and for the use for which it was designed.*
- *Due to the nature of the appliance, the temperatures required for cooking may cause various areas of the panelling, as well as kitchenware, to become hot. This is not a construction defect, but a physical phenomenon caused by the chemical and physical properties of the materials used for the construction of the appliances.*
- *In the event of breakdown or malfunction, switch off the appliance and seek help exclusively from an authorized technical assistance service.*
- *Only use genuine spare parts; otherwise no liability is assumed by the manufacturer.*
- *The appliance must not be washed with high pressure water sprays and the vents or inlets/outlets for air, fumes and heat must not be obstructed.*
- *Children should be supervised to ensure they do not play with the appliance.*
- *Before connecting the device make sure that the plate specifications correspond to the electrical supply.*
- *When not in use, make sure the appliance is disconnected from the electric mains.*

ATTENTION! The manufacturer declines any liability for damage caused by wrong installation, tampering, making unauthorized changes, improper use, poor maintenance, installation of non-original spare parts, not observing local norms, incorrect use or not observing the instructions in this booklet.

For the installer

- *The functioning of the appliance has to be explained and shown to the user. After ensuring that everything is clear, the instruction booklet has to be handed over to the user.*

TECHNICAL FEATURES

The DATA PLATE showing all the appliance information is to be found inside the right or left side of the control panel, depending on the model.

The appliances have been checked in accordance with the European directives down below:

2014/35/UE	- Low Tension (LVD)
2014/30/UE	- Electromagnetic Compatibility (EMC)
2016/426/UE	- Gas Appliances (GAR)
2006/42/EC	- Machinery directive
2011/65/CE	- Rohs

And the particular reference norms.

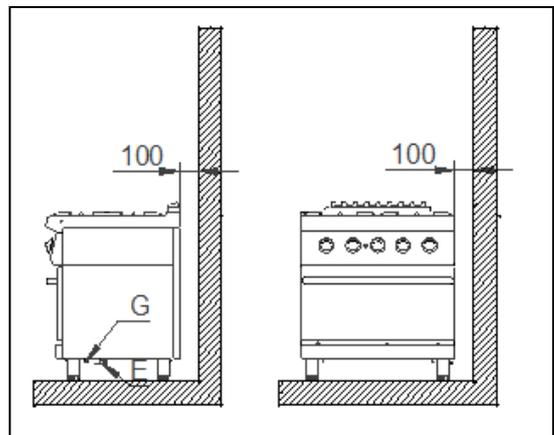
Declaration of compliance

The manufacturer declares that the appliances of their production meet the above mentioned EEC directives and requires that installation be done observing the norms in force, particularly regarding the system for letting out fumes and air exchange.

PROVISIONS FOR INSTALLATION

Place

It is advisable to install the appliance in a well-ventilated room or under an extractor hood. The appliance may be installed as a single unit or together with others. In both cases, if it is installed near a wall of inflammable material, a minimum distance according the series (see figure) from the side and back walls must be observed. In the event that it is not possible to observe this distance, protective measures must be taken (e.g. use of sheets of refractory material) which ensure that the temperature of the walls is within the established safety limits.



Norms and provisions

Installation operations, gas or voltage conversions to other than the original, starting up the installation or appliance, ventilation, letting out fumes, and maintenance have to be done by qualified personnel following the manufacturer's instructions, observing the norms in force and in compliance with the following provisions (**GB**):

- Gas Safety (Installation and Use) Regulations, 1984
- Health and Safety at Work Act, 1974
- Codes of Practice, BS6173, 1982
- The Building Regulations, 1985
- The Building Standards Regulations, 1981

For others countries follow the relevant local rules for:

- Gas board rules
- Building regulations and local fire prevention provisions
- Safety norms in force
- Provisions of the Gas supplying company
- The Electrical Norms in force
- The Fire Brigade rules.

INSTALLATION

Preliminary operations

Remove the appliance from the packaging, ensure that it is intact and, if in doubt, do not use it but contact professionally qualified personnel. The packaging materials are compliant with environmental safety regulations. They can be stored without risk, or else should be disposed of in accordance with current national regulations, particularly those regarding the nylon bag and the polystyrene.

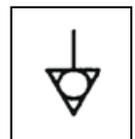
After verifying that the appliance is in good conditions, the protective film may be removed. Clean the external parts of the appliance carefully with warm water and detergent, using a cloth to remove all remaining residues and then dry it with a soft cloth. If there are still traces of glue, these can be removed using a suitable solvent (e.g. acetone). Under no circumstances should abrasive substances be used. After the installation the appliance should be levelled by lowering or raising the adjustable legs.

Electric connection

Before connecting the appliance, it is necessary to check that the voltage of the available power supply corresponds to the voltage the appliance has been set for. If they do not correspond, it is necessary to modify the connection as shown in the electric diagram, if voltage change is provided for. The junction box is situated behind the control panel of the top and it is made accessible by unscrewing the screws that fix the panel, removing it and taking out the junction box.

Furthermore, it is necessary to check that the earthing wire is efficient, that the earth conductor on the connecting side is longer than the other conductors, that the connecting cable has a wire bunch adequate for the power absorbed by the appliance, and that the connecting cable is at least type H07 RN-F. It is necessary to run the cable first through the cable gland. ***If the supply cord is damaged, it must be replaced by the manufacturer service agent or similarly qualified persons in order to avoid a hazard. As in international provisions, before setting up the appliance a unipolar device has to be installed with a contact opening of at least 3 mm that must not interrupt the YELLOW-GREEN earthing wire.*** This device has to be installed near the appliance, has to be approved, and has to have adequate capacity for the absorption of the appliance (see table TECHNICAL FEATURES).

The appliance has to be connected to the EQUIPOTENTIAL system. The connector is situated near the end of the electric cable and it is identified by a label with the symbol shown.



While using a safety thermostat for breakdown tensions, it is necessary to note what follows:

- According to the normative law in force, the leakage of electric power for this kind of appliances can have a value of 1 mA without limitations for the maximum for each kW of installed power. Besides, it must be noted that all the switches for breakdown to be found on the market have a tolerance for the operating tension of less than the 50%; therefore, a suitable switch has to be chosen.
- Connect only a single appliance to each switch.
- In some cases, after long periods of inactivity or in case of a new installation, it is possible that the appliance switches off during the setting-up. The main reason is usually the moist produced during the isolation. The problem can be easily solved through a short pre-heating bypassing the safety thermostat.

ATTENTION! All the parts protected and sealed by manufacturer can not be regulated by the installer if not specifically indicated.

MAINTENANCE

ATTENTION! Before doing any kind of maintenance or repairs, make sure that the appliance is disconnected from the electric mains.

The following maintenance operations have to be carried out at least once a year by specialized personnel. It is advisable to have a maintenance contract.

- Check for correct functioning of all control and safety devices;
- Check the condition of the power cable;

Information for electrical and electronic devices used in EU countries

The devices, which are marked with the following symbol , may not be disposed of with household refuse in accordance with the EU directive.

To eliminate your used device, please use the country-specific differentiated collection systems available or contact your retailer, when you buy an equivalent device.

By actively using the offered collection systems, you make your contribution to the reuse, recycling and utilisation of electrical or electronic devices, protecting the atmosphere and the health.

Abusive product disposal is punishable by law in accordance with current legislation.

WHEN SUBSTITUTING, ONLY ORIGINAL SPARE PARTS SUPPLIED BY THE MANUFACTURER MUST BE USED. THE OPERATION MUST BE CARRIED OUT BY AUTHORIZED PERSONNEL.

ATTENTION! In the event that components of the gas installation are substituted, it is necessary to check for tightness and the correct functioning of the various parts.

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

ELECTRIC FRYERS SERIES 700

Technical features p. 16

Dimensions p. 16

Description of appliances p. 29

Substituting components p. 29

Operating anomalies p. 30

Instructions for Use p. 30

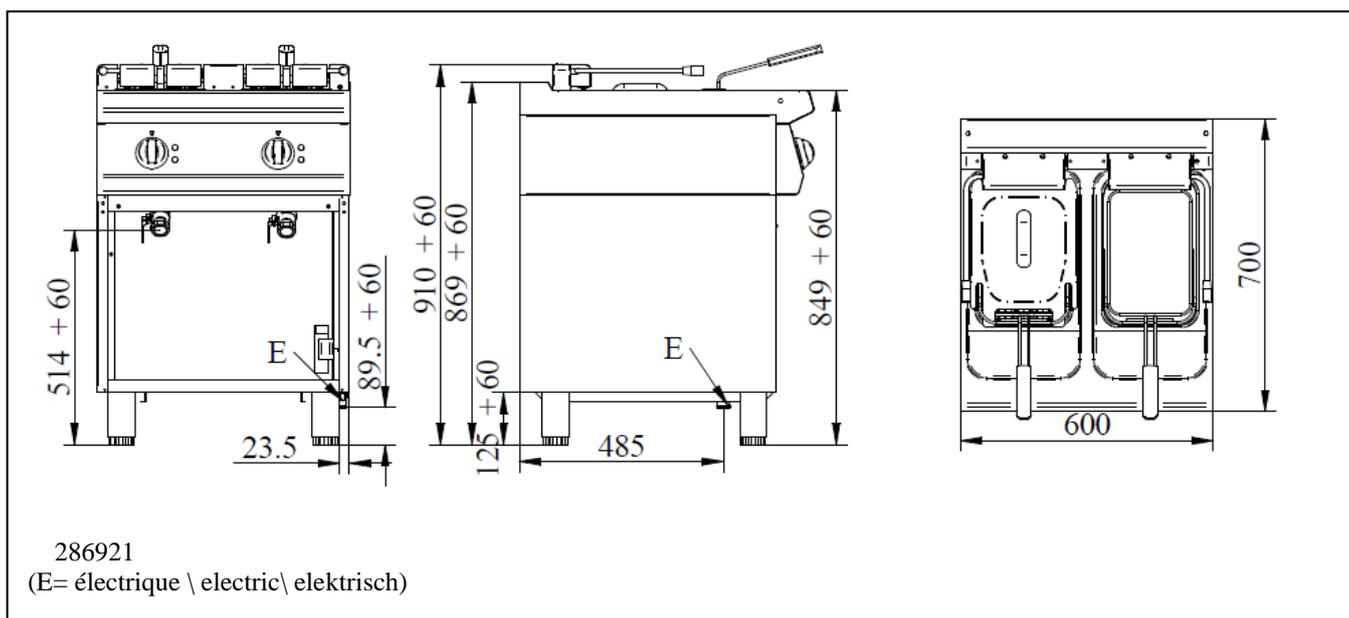
Device care and cleaning p. 33

**CARACTERISTIQUES TECHNIQUES
TECHNICAL FEATURES
TECHNISCHE DATEN**

SERIE/SERIES/SERIE 700

Modele Model Modell	Dimensions/ Masse [mm]	Elett./ Electr./ (E) [Kw]	(F) [V]	(G) [Hz]	Cable/ Kabel H07 RN-F [mm ²]	Capacité cuve/ Tank capacity/ Beckeninhalt [l]	[kg] par cuve/ each tank/ pro Becken	max [kg/h]
286921	600x700x850	17,4	400 – 3+N	50/60	5 x 6	12+12	1,6 + 1,6	35

SERIE/SERIES/SERIE 700



DESCRIPTION OF APPLIANCES

Electric Fryer

A sturdy structure in steel placed on four feet, which make it possible to regulate the height in the version with cabinet. The external coating is in Chrome-Nickel 18-10 stainless steel.

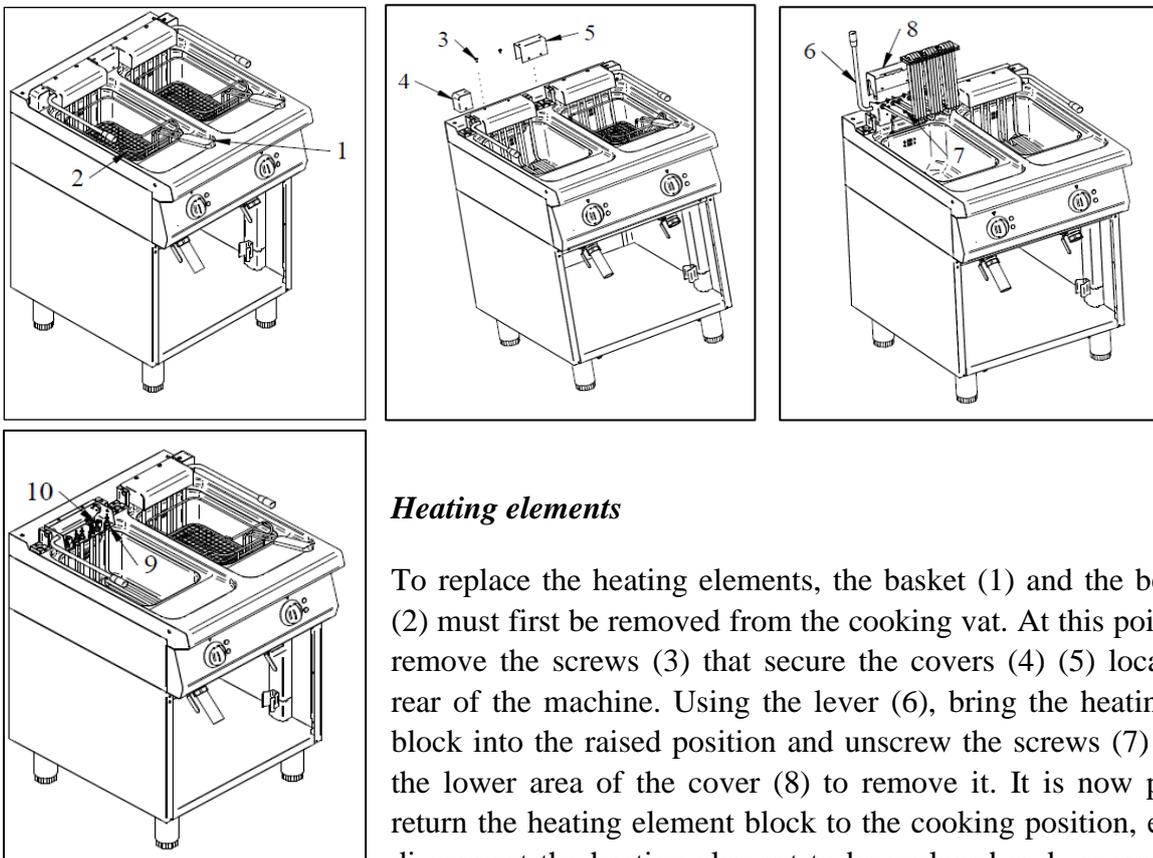
It is provided with a thermostat which makes it possible to regulate the temperature in a range from 100° C to 190° C inclusive, safety is ensured by a manually operated safety thermostat.

The vat is entirely of stainless steel.

It is heated by an electric immersion heater, which is immersed in the oil.

SUBSTITUTING COMPONENTS

ATTENTION! Before carrying out any substitutions, make sure that the appliance is disconnected from the electric mains.



Heating elements

To replace the heating elements, the basket (1) and the bottom grid (2) must first be removed from the cooking vat. At this point you can remove the screws (3) that secure the covers (4) (5) located at the rear of the machine. Using the lever (6), bring the heating element block into the raised position and unscrew the screws (7) located in the lower area of the cover (8) to remove it. It is now possible to return the heating element block to the cooking position, electrically disconnect the heating element to be replaced and unscrew the nuts (9) of the heating element (10) itself. Then proceed with the replacement operation. To reassemble everything, carry out the operations in reverse order.

Safety Thermostat

To replace the thermostat, remove the control panel, then proceed to free the area of the heating element block as described in the previous paragraph. At this point the bulb can be extracted from its seat between the heating elements, pulling it out of the connection located in the tilting block and removing it completely. When repositioning the new thermostat, pay great attention to the operation

of passing the bulb through the various elements; do this operation with great care, avoiding bending the thermostat bulb (to facilitate the operation, it may be necessary to disassemble the microswitch) and then position it in the same position as the part being replaced.

Some problems and their possible solutions

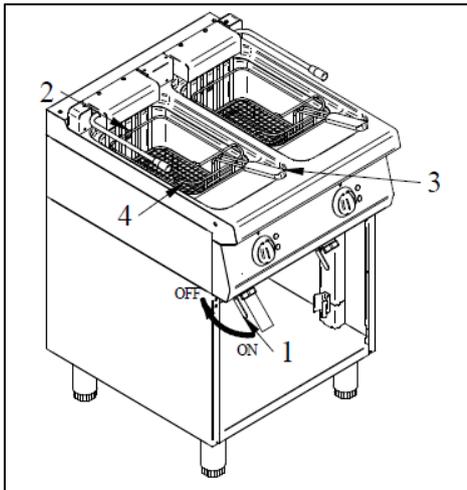
<i>Problem</i>	<i>Possible solution</i>
No heat	<ul style="list-style-type: none"> • Check the power supply • Check the condition of the heating element • Check the thermostat • Check the safety thermostat
No indicator light	<ul style="list-style-type: none"> • Check the power supply • Check the light bulb • Check the safety thermostat
Slow and/or insufficient heat	<ul style="list-style-type: none"> • Check the setting of the thermostat • Check the condition of the heating elements • Check the quantity of food to be cooked

INSTRUCTIONS FOR USE

WARNINGS

- *The deep fat fryer is an equipment suitable to fry meat, fish, and vegetables in oil.*
- *ATTENTION: The cooking vat must not be cooled down hard (i.e. cooling it down by ice or cold water); otherwise there is a danger of cracking the vat itself.*
- *ATTENTION! The oil status and quality are to be checked carefully and regularly. The oil should be filtered and changed regularly; otherwise it might be dangerous for human health.*
- *ATTENTION! The oil type should be chosen carefully and it is advisable to use only oil types characterized by high smoke point (preferably above 180°C).*
- *ATTENTION: If in the process of cooking were used oils that are solid at temperature environment, or animal or vegetal fats, it is recommended to effect always a slow preheating of the oil to preserve the deep fat fryer and the fat.*
- *ATTENTION! Danger of fire if the oil level is below the minimum indicated level.*
- *ATTENTION! Danger of using old oil: this will have a reduced flash-point and be more prone to surge boiling.*
- *ATTENTION! Attention shall be drawn to the effect on surge boiling of over-wet food and too large a charge.*
- *ATTENTION: It is forbidden to empty the cooking tank while the appliance is still running or as soon as it is turned off or if the frying oil is still at a temperature above 100 ° C. Should this fact be ascertained that the appliance's warranty expires immediately.*

Preparation for cooking



First of all, clean the vat carefully especially where it comes in contact with the oil following the instructions in the cleaning paragraph. Then make sure that the draining tap (1) is tightly closed and fill in the cooking vat with oil up to a level between the minimum and the maximum signs (2). This level should always be maintained during cooking. Then the appliance can be switched on by selecting the required temperature for using the fryer.

If solid fat is used, it should be melted down gradually; otherwise it will overheat where it touches the heating element and this is a dangerous situation. So, first of all, take out the baskets and the bottom grid (3) and put into the solid fat. The fryer should work for one minute with pauses of three minutes in between until the solid fat is completely melted down. When all fat is completely melted down and in the right quantity, the required cooking temperature can be selected for frying.

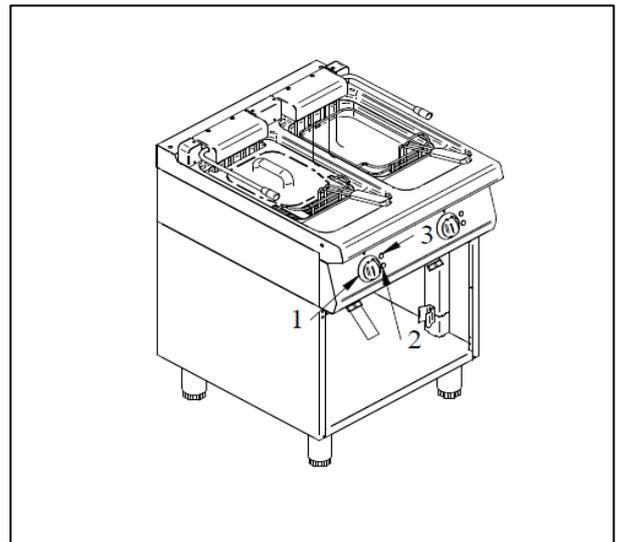
USE

Electric fryer

In order to switch on the appliance, proceed as follows:

- Carefully check that the draining tap is closed.
- Turn the thermostat knob (1) to the position required for the selected cooking temperature and the two pilot lights light on: the green one (3) stays always alight to mark the presence of tension, while the orange one (2) goes out as soon as the oil has reached the required temperature.

In order to switch off the appliance turn the knob to the **0** position.



Method of use

The oil should be changed frequently to avoid dangerous situations do not use it when it has become brown and viscose.

Never fill the basket more than 50% full, in order to achieve rapid cooking and low oil absorption.

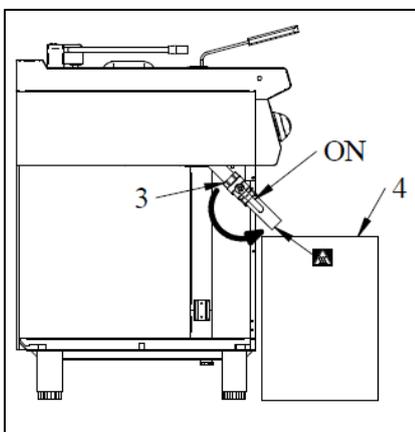
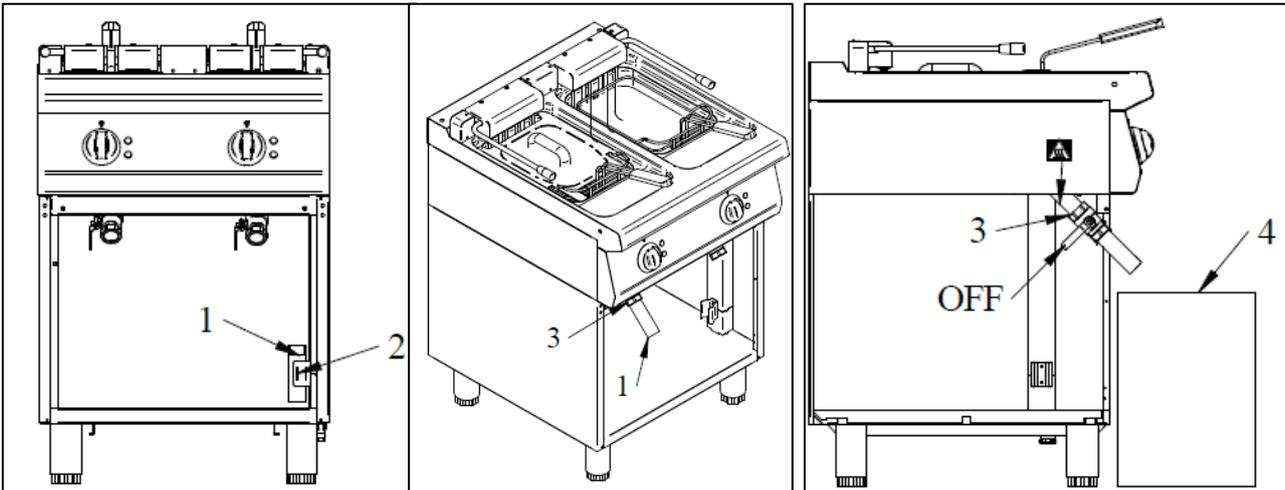
If a basket is put into the vat with only partly drained food, it can cause a sudden boiling of the oil and the subsequent formation of foam due to oil emulsion with the water content of the food. Lift out the basket and then put it back so that the foam will condense.

Periodic oil filtration

During cooking different sized particles come off the food and the largest end up on the bottom grid (3), while others are deposited in the cold area at the bottom of the vat. To prevent these residues from ruining the oil and consequently the food, they must be eliminated periodically. After leaving the oil to cool the bottom grid should be removed by lifting it out slowly so that no large residues will be dispersed in the oil.

Then install the drainage sleeve (1) in the housing (2) on the drainage tap (3). During this operation always make sure that the tap is in the closed position (OFF).

Place a metal tank (4) suitable for contact with high-temperature oil and with sufficient capacity next to the drainage sleeve, open the drainage tap (ON), making sure to place a filter under the drainage pipe, and allow all the oil to drain into it. Attention should be paid to the possibility that the drain hose may be at a high temperature and that the container (4) may also be at a dangerous temperature for the operator if the safety instructions are not followed.



If the oil is not sufficiently cleaned at the end of the operation, it must be filtered again.

Then the vat must be cleaned, the drain tap closed and it can be filled with oil.

ATTENTION! Never leave the appliance unattended while in use. Never leave the fryer switched on without any oil in the cooking vat.

If fats or oils are used for frying, pay attention to their overheating; therefore, this operation must always be carried out under surveillance.

If the lid is used during cooking, be careful when you lift it: there is a risk to get burnt due to the steam produced inside the cooking vat.

CARE AND MAINTENANCE OF THE APPLIANCE

Cleaning

ATTENTION! Before doing any cleaning, make sure that the appliance is disconnected from the electric mains. During cleaning operations, avoid using direct or high pressure sprays of water on the appliance. Cleaning must be done when the appliance is cold.

Steel parts can be cleaned with warm water and neutral detergent, using a cloth. The detergent should be suitable for cleaning stainless steel and should not contain abrasive or corrosive substances. Do not use ordinary steel wool or anything similar, as this can deposit rust-forming iron particles, and avoid contact of iron objects with the stainless steel. It is also inadvisable to use sandpaper or emery paper. Pumice powder should only be used for heavily encrusted dirt; however, a synthetic abrasive sponge or stainless steel wool used in the direction of the glazed finish would be preferable. After washing, dry the appliance with a soft cloth.

When cleaning, abrasive powders of any type, chlorine-based detergents and bleach should all be avoided. Also avoid pouring cold liquids on appliances while they are hot, or cracks could form which could cause the appliance to become deformed or broken.

The stainless steel should not be exposed to prolonged contact with concentrated acidic substances (vinegar, condiments, spice mixtures, concentrated kitchen salt...) as these can create chemical and physical conditions that damage the passivation of the steel; it is therefore advisable to remove these substances using clean water.

It is advisable to frequently clean the appliance; make sure to remove completely food particles, especially those of food in batter and/or covered with breadcrumbs. If after cleaning with mechanical devices such as a cotton cloth or a cleaning brush food particles are still to be found, use degreasing products suitable for cleaning stainless steel parts. Then rinse the cooking vat by using running water.

If the appliance is out of use for a long time, it is advisable to disconnect the main electricity supply and wipe all stainless steel surfaces with a cloth soaked in vaseline oil in order to give it a protective film and air the rooms now and again.

ATTENTION: Never use substances, detergents and other solutions containing chlorine or its by-products.

In order to remove any possible scale-marks, do not use products containing salt or sulphuric acid; suitable products are to be found in the market or, alternatively, a solution diluted in acetic acid can be used.

While cleaning the appliance, do not use inflammable liquids.

Abnormal functioning

If for any reason, the appliance does not start up or stops working during use, check that the energy supply and the control knobs are set correctly; if all is regular, call customer service.