

„Snack XL“ Plus



165530

ENGLISH

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Read this instruction manual before using and keep them available at all times!

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Please keep these instructions and give them to future owners of the device.

1. Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this instruction manual.

1.1 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



WARNING!

This symbol highlights hazards which could lead to injury.



WARNING!

This symbol highlights dangerous situations which could lead to injury or death.



HOT SURFACE!

This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!



CAUTION!

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



NOTE!

This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

1.2 Safety instructions

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with or starting the device.
- Only use the device indoors.
- The device is not adapted for use with an external timer or remote control.
- The device must be operated in correct and safe technical condition only. In case of operational problems disconnect the device from the power supply and contact the service company.

- Do not leave the device unattended during operation since there might occur malfunctions which could result in overheating of the oil. In case of high temperatures oil might ignite.
- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.



DANGER! Electric shock hazard!

To avoid the hazard results please follow the safety instructions below.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.
- Do not cover the cable. Keep away the cable from operating range and do not dunk it into water.

- Inspect the power cable regularly for damage. Never use the device if the cable is damaged. If the power cable is damaged, have an authorised service center or qualified electrician replace it.
- The supply cable must be disconnected from the socket only by pulling the plug.
- Never carry or lift the device by the supply cable. Use the side handles only.
- In any case do not open the device housing. In case of electrical or mechanical modifications the **electric shock hazard will occur**.
- Do not use any acid agents and make sure no water ingresses the device.
- **Never** operate the device with moist hands or standing on wet floor.
- Disconnect the device from the power supply:
 - when the device is not used,
 - in case of anomalies during operation,
 - before cleaning.



HOT SURFACE! Burn hazard!

To avoid the effects of this risk, follow the safety instructions presented below.

- During the operation the surface of the device is very hot! To avoid burns to the hands and fingers, do not touch the hot surface of the device! Operate the device only using the designated handles and switches.

- Also after switching off, the frying oil/fat remaining in the basin remains hot for some time. Before cleaning or moving it to another place oil must cool down first. Hot oil/fat splashes or explosions may cause burns at hands, arms and face!
- Do not use moisten frying goods. Always remove the extra ice from deep frozen products first. Do not leave any frozen products in the basket hanging over the chamber filled in with the hot oil/fat. Even the smallest water drops may cause oil splashes or lead to explosions during frying.



WARNING! Fire or explosion hazard!

Follow the safety instructions listed in order to avoid the hazard:

- **Never** operate the device near combustible, easily flammable materials (e.g. petrol, spirit, alcohol etc.). They evaporate through heating and in case of contact with ignition sources deflagrations can occur which can lead to serious personal injuries and property damages.
- **Never** use the device near flammable objects, e.g. curtains, beneath cupboards.
- When a fire arises disconnect it from the power supply before you initiate appropriate measures for fire-fighting. Provide sufficient supply of fresh air. **Caution:** Never extinguish the fire with water when the power plug is connected to the socket.
Electric shock hazard!

1.3 Proper use



CAUTION!

The device has been designed and built for commercial use and should be operated only by qualified personnel in kitchen facilities.

The operational safety of the device is assured only in case of proper use, according to the operation manual.

All technical activities like installation and maintenance must be performed by the qualified service personnel only.

The deep fat fryer is designed only for deep fat frying of suitable food products.

The deep fat fryer must not be used for:

- heating up of food and liquids.



CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.

2. General information

2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



CAUTION!

Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

2.2 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



NOTE!

The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

2.3 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

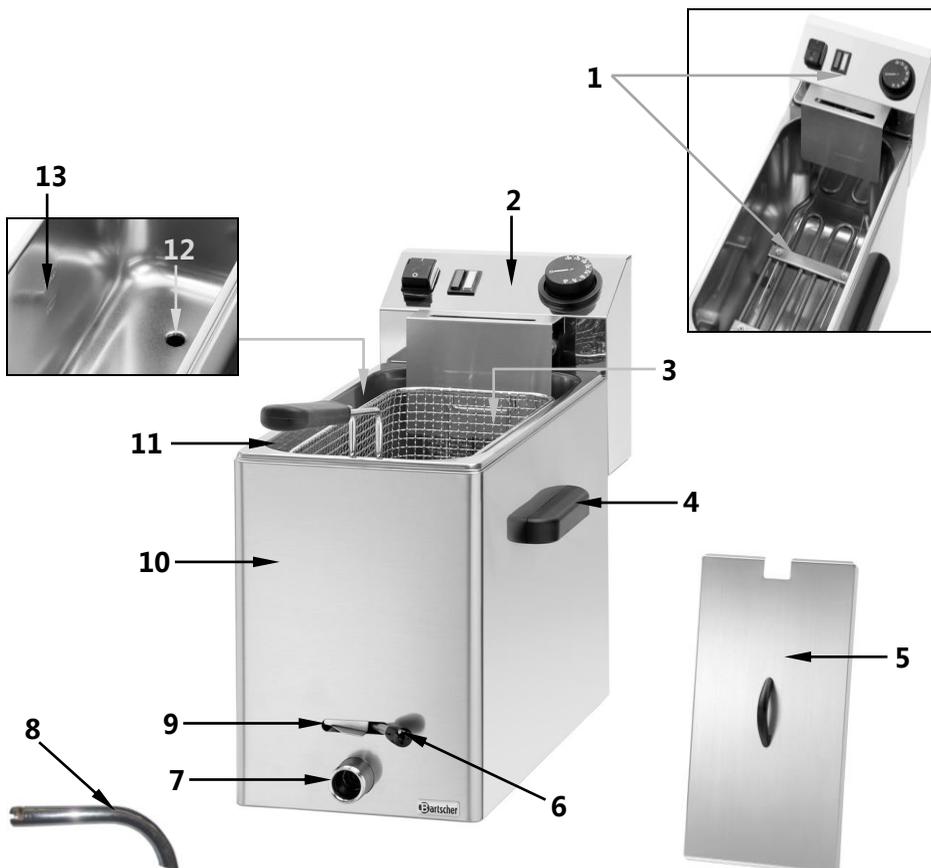
Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- Do not store outdoors.
- Keep it dry and dust-free.
- Do not expose it to aggressive media.
- Do not expose it to direct sunlight.
- Avoid mechanical shocks and vibration.
- In case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly.
If required refresh or renew.

4. Technical data

4.1 Overview of parts



- | | |
|---|-----------------------------|
| 1 Control box with heating element | 8 Oil drain tap |
| 2 Control panel | 9 Lock |
| 3 Frying basket with handle | 10 Main device |
| 4 Handle (2x) | 11 Basin |
| 5 Lid with handle | 12 Oil drain opening |
| 6 Lever | 13 MIN/MAX marks |
| 7 Spigot | |

4.2 Technical specification

Name	Deep fat fryer “SNACK XL” Plus
Code-no.:	165530
Material:	CNS 18/10
Model:	<ul style="list-style-type: none">▪ Operating mode: electric▪ Control: Toggle, rocker switch▪ ON/OFF switch▪ Control lamp: Heating, operational▪ Cold zone▪ Protective thermostat (overheating protection)▪ Control box with heating element, detachable▪ Drain tap with bayonet cap, detachable▪ Handles, on side▪ The extra long basin particularly well-suited for frying of long-shaped food, e.g. fish.
Basin:	Number 1, dimensions: W: 180 x D 400 x H 200 mm Capacity: 8 litres
Frying basket:	Number 1, dimensions: W 150 x D 320 x H 120 mm Capacity: 5.7 litres
Temperature range:	50°C - 190°C
Power:	3.4 kW / 230 V 50/60 Hz
Dimensions:	W 245 x D 720 x H 470 mm
Weight:	8.0 kg

Subject to technical changes and alterations!

5. Installation and operation

5.1 Installation



CAUTION!

Any installation, connection and maintenance work related to the device must be performed by the qualified and certified technician in accordance with the applicable international, national and local regulations.

Positioning

- Unpack the device and remove all packing material.
- Place the device on top of an even, stable, dry and water-resistant surface which supports the weight of the device and is not heat sensitive.
- **Never** place the device on the flammable surfaces.
- You must not position the device near open fireplaces, electric ovens/arc furnaces, furnaces/electric heaters or other heat sources.
- The installation place must be easily accessible and sufficiently spacious to allow for easy operation of the device and good air circulation.
- **Never** locate the device in the direct vicinity of walls, low wall, kitchen furniture, or other objects. Leave at least 10 cm free space around the device. Follow the valid fire protection regulations.
- When it is not possible to maintain the recommended distance, use appropriate protection measures (e.g. heat-resistant foil) which assure keeping the wall temperature in safe range.
- **Never** place the device in humid or wet environment.
- Before the first use, remove the protective foil from the device. Remove the foil slowly not to leave glue residues. Remove possible glue residues with appropriate solvent.



CAUTION!

Never remove the type plate and warning signs from the device.

Connection



DANGER! Electric shock hazard!

**The device can cause injuries due to improper installation!
Before installation and connecting the local power grid
specification should be compared with that of the device
(see rating plate).**

Connect the device only in case of compliance!

- The power supply circuit with the socket must be protected by the fuse of at least 16A. Connect the device directly to a single grounded socket. Do not use any power bar or multiple socket.

5.2 Operation



CAUTION!

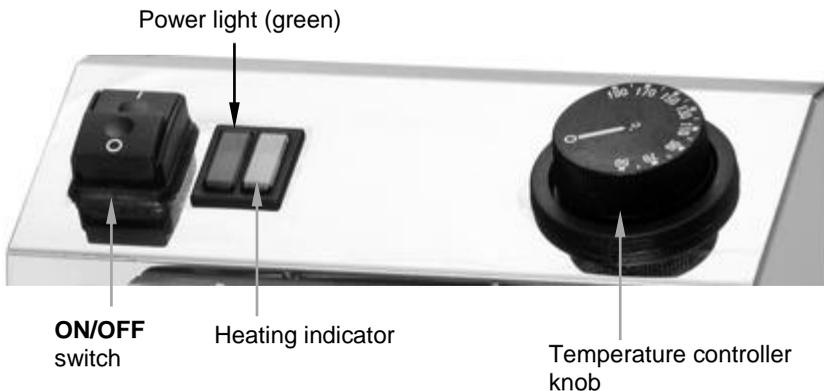
The deep fryer can only be used by individuals who have been instructed in the proper use of the device and dangers that may arise during the frying process.

Prepare the device

- Remove the lid and frying basket from the device.
- Remove the control box with the heating element from the device by pulling it gently upwards (until “**click**” is heard).
- Before the first use, thoroughly clean the device and accessories according to the instructions in **section 6 “Cleaning”**. Protect the electric system and control box from water penetration. **Thoroughly dry the device and all accessories!**
- Carefully place the control box with the heating element on the back edge of the basin. The pin in the lower part of the control box must be inserted into the opening in the fat collection container. This way the control box is properly mounted.

Tip: For safety reasons the device only operates when the control box is properly mounted to it, so that the microswitches enable the device to function.

Control panel



Device start-up



CAUTION!

Before start-up make sure that the device is turned off (temperature controller and switch set to “0”!).

- Before you pour oil to the basin make sure that there is no water there, the basin must be clean and dry.

- The oil drain mechanism must be closed and locked (the lever placed on the right side)



Tips on how to use frying oil or fat in cubes/blocks

- Use only the oil suitable for frying (e.g. vegetable oil, sunflower oil, peanut oil, etc.) or fat in cubes/blocks.

Caution: Melt the fat in cubes (blocks) beforehand in a separate dish!

- Use only the oil and fat that are suitable for high temperature of frying.
- Never mix different types of oil or fat as they boiling point may vary.



WARNING! Risk of burns!

Do not reuse oil as its lower combustion point means that it may catch fire, and it also is more susceptible to foaming. Moreover there is a risk of increased smoke release and odour.

- Carefully fill the basin with frying oil until the required level is reached (between the “MIN” and “MAX” marks inside the basin). The marks are on the side wall of the basin.



CAUTION!

Do not use the device without oil in the basin. Always make sure that the oil level in the basin is between the “MIN“ and “MAX“ marks.



WARNING!

DANGER OF BURNS! When the oil level is below the MIN mark, the risk of the oil catching fire is increased.

HOT EXTERNAL SURFACE! When the oil level is above the MAX mark, hot oil may spill out.

Frying of food

- Turn the device on with **ON/OFF** switch. (set at “I“ position) The green power light comes on.
- Set the temperature controller knob by turning it clockwise to the required temperature (50 °C – 190 °C).
- While heating up the heating indicator light comes on, going off when the set temperature has been reached. When the temperature in the basin drops the heating indicator light comes on again and the device heats again.



WARNING! Risk of burns!

When in use the deep fat fryer and oil in the container are very hot, and there is a risk of oil catching fire.

The device should not remain in use for extended periods of time!

Turn the device off with **ON/OFF** switch if it is not in use for prolonged periods.

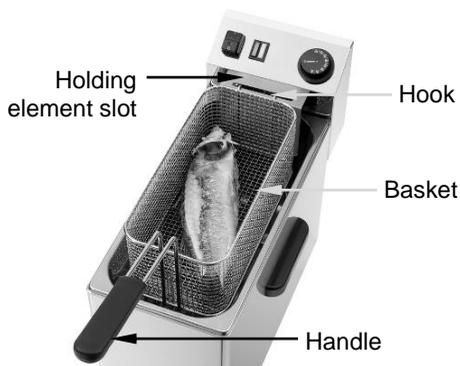
- For best results wait until the device reaches the desired temperature and then place the food product in the frying basin.

When frying, do not exceed the following food quantities:

Model 8-litre single fryer

0.8 kg

- The frying basket is equipped with rigid handle and hook.
- Lower the frying basket slowly into the basin with frying oil and fry the food.
- After frying, carefully lift up the frying basket and using the hook hang it in the slot of the holding element by the control box. Let the fat from the frying food drain well.



WARNING! Risk of burns!

Do not use the deep fat fryer with the lid on!

The lid is used only to protect the device from dust.

Before placing the lid, make sure it is dry. If water gets into the basin, it may cause oil to splatter.

Replacement/drainage of frying oil/fat

- The frying oil should be replaced when it does not meet the legal requirements.
- Let the frying oil cool down.



Spigot



Oil drain pipe



Lever

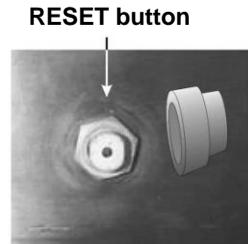
Lock

- Before draining the oil, connect the oil drain pipe to the spigot using the bayonet cap (see fig. above).

- Open the drain mechanism by pressing the lock upwards and move the lever to the left.
- Carefully drain the frying oil to the relevant collection container. Make sure that the container is stable. Dispose of the frying oil according to the environmental protection regulations.

The overheating protection system

- If the deep fryer has been accidentally turned on with too little or no oil in the basin, it will automatically turn off at approx. 230 °C, to protect against overheating. In this case, turn the device off with **ON/OFF** switch (set to “**O**”) and leave to cool down.
- After the device has automatically turned off via the overheating prevention system, it can only be reactivated by pressing the **RESET** button in the control box.
- To do this wait for the device to cool down below 170 °C, then unscrew the **RESET** button plug anti-clockwise, press the pin, and replace the plug turning clockwise. After those operations the device may be turned on as usual.



6. Cleaning



WARNING!

Before cleaning turn the device off with ON/OFF switch (set to “O”).

Set the temperature controller knob to “0” and disconnect it from the power supply (pull the plug!).

Wait for the device to cool down.

Never use water jet to wash the device.

Protect the device from the water penetration.



CAUTION!

Never use sharp or scouring cleaning agents which may scratch the surface of the device.

Never use any cleaning agents containing gasoline or solvents.

- Clean the device regularly.
- Remove the frying basket from the basin.
- After it has cooled down, remove the contro box with the heating element by lifting it up from the basin. Then the heater and the control box may be easily cleaned.



CAUTION!

Never clean the control box with excessive amount of water or submerge in water. Moisture must not penetrate the control box. It may cause occurrence of dangerous stray currents and operation anomalies.

- Clean the control box and the heating element with a damp, soft cloth and mild cleaning agent.
- After the frying oil/fat has cooled down pour it into the collection container. Follow the instructions in Section “**Replacement/drainage of frying oil/fat**” on page 36.
- Wash frying baskect and lid in warm water and mild cleaning agent. Heavily soiled elements may be immersed for a short time. Rinse with clean water to remove the remains of the cleaning agent.
- Clean the basin with warm water and mild cleaning agent. Drain the water to relevant container via frying oil drain tap. Rinse with clean water and drain the water again via the drain tap to rinse the tap.
- Wipe the control panel, external surfaces of the device and the power cord with a moist cloth and mild cleaning agent. Moisture must not penetrate the control box.
- **Thoroughly dry all elements and accessories, assemble the device.**
 - place the control box with the heating element on the main device;
 - place the frying basket in the basin.

Storing the device

- If the device is not used for a longer time, clean it according to the aforementioned description and store it in dry, clean place protected against cold, sun, and children. To protect the deep fat fryer against dirt, cover or pack it. Do not place any heavy objects on the device.

7. Possible Malfunctions

In case of malfunction, disconnect the device from its power source. Before contacting the service or sales agent, verify - based on the table below - whether it is possible to eliminate disruption in operation.

Problem	Cause	Solution
The device is connected to the power supply but the green indicator is off and the device does not heat.	<ul style="list-style-type: none"> • Plug not connected properly • Blown electrical fuse • Control box is improperly mounted • Overheating protection has been activated • No contact in the micorswitch 	<ul style="list-style-type: none"> • Pull the plug and insert it to the socket again in the proper way • Check the fuses, check the device after connecting it to a different socket • Check mounting of the control box • Press RESET button on the control box • Contact the service company
The heating indicator is on but temperature does not rise.	<ul style="list-style-type: none"> • Interrupted contact with the heating element • Damaged heating element 	<ul style="list-style-type: none"> • Contact the service company • Contact the service company
The green power supply indicator light is on but despite setting the temperature the heating indicator light is off.	<ul style="list-style-type: none"> • The preset temperature has been reached • Damaged temperature control knob • Damaged indicator light 	<ul style="list-style-type: none"> • Check operation after the temperature setpoint change • Contact the service company • Contact the service company
The device stops heating after some time.	<ul style="list-style-type: none"> • The overheating protection has been activated 	<ul style="list-style-type: none"> • Press RESET button in the control box. When the overheating protection is activated again after a short time, contact the service company

If you cannot remove the malfunctions:

- do not open the body,
- notify the customer service point or contact the sales agent, while providing the following information:
 - type of malfunction;
 - article and serial number (rating plate at the rear of the device).

8. Waste disposal

Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



WARNING!

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal.

For that purpose disconnect device from mains supply and remove mains connection cable from the device.



For the disposal of the device please consider and act according to the national and local rules and regulations.

Utilization of the stale frying oil

Please, remove the used frying oil / fat with due care for the environment and in accordance with all applicable local regulations.

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