

700FX-G180 / 700FX-G280



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

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

1.2 Safety instructions

Safety of Gas Supplied Appliances

- Do not use a gas supplied appliance in the event of a malfunction or damage or in the case of a suspected malfunction or damage. In such a case set the knob(s) to 'O' and close the main gas valve. Contact the service company immediately.
- Regularly conduct tightness checks using suds (a spray for detecting leakages).

Do not use open flame for checking tightness of gas installation!

WARNING!

Suffocation and explosion hazard due to leaking gas!

- When you sense gas odour, observe the following rules:
 - immediately close the knob(s) and the main gas valve;
 - provide for sufficient venting of rooms: open wide all doors and windows;
 - do not light up any open flame, quench flames;
 - do not smoke;

- do not produce sparks, do not actuate any electric switches, do not use phones (irrespective of it being landline phone or mobile phone);
- do not operate any electric appliances in the vicinity of a gas supplied appliance;
- if needed, notify all persons in a building by calling loud and knocking on doors;
- leave building;
- when outside of a building, contact the service company. If it is impossible to precisely locate gas leak, immediately phone fire fighters and notify gas supplier.

Flammable Materials

- Never use the appliance near flammable or easily combustible materials (e.g.: petrol, spirit, alcohol). High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- Use the appliance only with materials designed to this end and with correct temperature settings. Materials, food products and left-overs of food products remaining in the appliance may catch fire.
- To avoid fire hazard, clean the appliance regularly.
- Never leave the appliance unattended, especially when cooking with fats or oils as they may cause fire.
- Close the gas shut-off valve should the fire emerge. Never put the flame out with water; to suppress fire, use a lid or a fire-blanket. Following extinction of fire, ensure sufficient fresh air inflow.

Safety during deep fat frying

- Never leave the operating appliance without supervision. Possible malfunctions may lead to overheating and ignition of frying oil / fat in cubes (blocks).
- If due to overheating, the frying oil / fat in cubes (blocks) catches fire, put the lid on and disconnect the appliance from the power supply.
- Spatters or outbursts of hot oil/fat may cause scalding of hands, arms and face. Use protective kitchen mitts.
- Do not use wet nor humid products. Dry them before use. Remove excess of ice from deep frozen products prior to frying them.
- Do not hang frozen food in the basket over the tank filled with hot frying oil / fat in cubes (blocks). When deep frying in fat, even the smallest drop of water may cause spatters of hot oil or even small outbursts.

Hot Surfaces

Safety

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

Health hazard due to burnt food products

- Acrylamides that are present in burnt food products are hazardous to health and may cause cancer. In order to avoid or reduce acrylamide content, products should always be fried to the point, when their colour is golden–yellowish, and not dim and dark nor brown.
- Burnt left-overs and scrubs should be regularly removed from frying oil.
- Products containing starch — cereals and potato products in particular — should be fried in a maximum temperature of 180 °C.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

1.3 Residual Risks

Residual Risks	Dangerous situation	Warning
Danger of slipping or falling	User may slip on the floor due to the presence of water or dirt.	Wear non-skid safety shoes when using the device.
Burn	Operator is deliberately touches the machine components. Operator is deliberately touching hot substances (oil, water, steam, ...).	
Danger of falling	Operator performs actions on the upper part of the device using inappropriate aids (e.g. a ladder with rungs or climbs the device).	Do not work on the top of the device with unsuitable aids (e.g. ladders with rungs or by climbing on the device).
Danger of the load tipping over	Moving the device or its elements with inappropriate aids.	Appropriate lifting aids or equipment must be used when moving the device or its packaging.

Residual Risks	Dangerous situation	Warning
Chemicals	Operator is dealing with chemicals (e.g. cleaners, descaling agents, etc.)	Appropriate precautions should be taken. Always follow the instructions on the safety data sheets and labels for the products you use. Use personal protection measures recommended in the safety data sheets.
Danger of injury	There is a risk of injury during maintenance work if you touch the internal parts of the machine frame.	Maintenance work may only be performed by qualified personnel, equipped with appropriate personal protective equipment (cut-resistant protective gloves, forearm protectors).
Danger of crushing	The personnel may crush their fingers or hands when moving parts.	Maintenance work may only be performed by qualified personnel, equipped with personal protective equipment.
Ergonomics	Operator works on the device without using the necessary personal protective equipment.	Operator working on the device must use personal protective equipment.

1.4 Personal Protective Equipment

	Safety clothing	Safety footwear	Gloves	Eye protection	Hearing protection	Respiratory tract protection	Head protection
Phase							
Transport		X					
Moving		X					
Unpacking		X					
Assembly		X					
Standard usage	X	X	X (*)				
Settings		X					
Standard cleaning		X					
Special cleaning		X	X				
Maintenance		X	X (*)				
Dismantling		X					
Disposal		X					

X	Personal protective equipment provided
	Personal protective equipment is available or must be used if required
	Personal protective equipment not provided

* Gloves intended for standard usage and maintenance works must be resistant to high temperatures to protect operator's hands when the operator touches hot elements of the appliance or hot substances (oil, water, steam, etc.).

1.5 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Deep fat frying of adequate food products.

1.6 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Deep fat frying of inadequate food products.
- Deep fat frying of wet or humid food products.
- Do not hang frozen food in the fryer's basket over the hot frying oil/fat.

2 General information

2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

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3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

Version / Characteristics

- Type: table-top appliance
- Supply type: gas
- Gas type:
 - natural gas E
 - propane nozzles included
- Ignition type: piezoelectric ignition
- Material: Scotch-Brite polish
- Basin with V-shaped bowl
- Basin with large cold zone
- Grease drain tap
- Safety thermostat
- Control: knob
- Temperature control: manual
- May be used as a table-top appliance or in connection with the base as a free-standing appliance
- It can be combined and installed in series with other 700FX series appliances

We reserve the right to implement technical modifications.

4.1 Technical Specifications

Name:	Deep fat fryer 700FX-G180
Art. No.:	2839171
Material:	CNS 18/10
Number of basins:	1
Basin volume, in litres:	8
Basin dimensions (W x D x H), in mm:	255 x 520 x 200
Number of baskets:	1
Basket dimensions (W x D x H), in mm:	190 x 340 x 110
Basket filling capacity in kg:	0,8
Temperature range, min.–max., in °C:	100 - 185
Connected load:	7 kW
Dimensions (W x D x H), in mm:	400 x 700 x 295
Weight, in kg:	32,0

The set includes:

- 1 basket
- 1 lid
- 1 sieve for breadcrumb coating

Name:	Deep fat fryer 700FX-G280
Art. No.:	2839221
Material:	CNS 18/10
Number of basins:	2
Basin volume, in litres:	8
Basin dimensions (W x D x H), in mm:	255 x 520 x 200
Number of baskets:	2
Basket dimensions (W x D x H), in mm:	190 x 340 x 110
Basket filling capacity in kg:	0,8
Temperature range, min.–max., in °C:	100 - 185
Connected load:	14 kW
Dimensions (W x D x H), in mm:	600 x 700 x 295
Weight, in kg:	37,0

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The set includes:

- 2 baskets
- 2 lids
- 2 sieves for breadcrumb coating

Gas Pressure Table

Countries	Appliance categories	Gas pressure (mbar)	Connection pressure (mbar)		
			Rated	Min.	Max.
LU-PL	I2E	G20	20	17	25
NO	I2H	G20	20	17	25
NL	I2L	G25	25	20	30
NL	I2EK	G20	20	17	25
		G25.3	25	20	30
NO-NL-CY-MT	I3B/P	G30/G31	28-30	25	35
PL	I3B/P	G30/G31	37	25	45
BE-FR	II2E+3+	G20/G25	20/25	17	25/30
		G30/G31	28-30/37	20/25	35/45
DE	II2ELL3B/P	G20	20	17	25
		G25	20	18	25
		G30/G31	50	42.5	57.5
ES-GB-GR-IE-IT-PT-SK	II2H3+	G20	20	17	25
		G30/G31	28-30/37	20/25	35/45
DK-FI-SE-BG-EE-LV-LT-CZ-SI-TR-HR-RO	II2H3B/P	G20	20	17	25
		G30/G31	28-30	25	35
AT-CH	II2H3B/P	G20	20	17	25
		G30/G31	50	42.5	57.5
HU	II2HS3B/P	G20	25	18	33
		G25.1	25	18	33
		G30/G31	28-30	25	35
HU	II2HS3B/P	G20	25	18	33
		G25.1	25	18	33
		G30/G31	50	42.5	57.5

Countries	Appliance categories	Gas pressure (mbar)	Connection pressure (mbar)		
			Rated	Min.	Max.
DK-SE	III1a2H3BP	G20	20	17	25
		G30/G31	28-30	25	35
		G110	8	6	15
IT-CH	II1a2H	G20	20	17	25
		G110	8	6	15
NL	II2EK3B/P	G20	20	17	25
		G25.3	25	20	30
		G30/G31	28-30	25	35

Tab. 1

Nozzles and settings

Countries	Gas type	Pa (mbar)	Ref.	Art. No.
				2839171 / 74GFRT 2839221 / 76GFRT
AT-BE-BG-CH-CZ-DE-DK-EE-ES-FI-FR-GB-GR-HR-IE-IT-LT-LU-LV-NO-PL-PT-RO-SE-SI-SK-TR	G20 G20/ G25	20 20/25	UM	145
			UP	41
			A(mm)	0
			Um	-
DE	G25	20	UM	160
			UP	41
			A(mm)	0
			Um	-
NL	G25.3	25	UM	145
			UP	41
			A(mm)	0
			Um	-
HU	G20	25	UM	135
			UP	41
			A(mm)	0
			Um	-
HU	G25.1	25	UM	150
			UP	41
			A(mm)	0 ⁽¹⁾
			Um	-
BE-BG-CY-CZ-DK-EE-ES-FI-FR-GB-GR-HR-HU-IE-IT-LT-LU-LV-MT-NL-NO-PT-RO-SE-SI-SK-TR	G30/ G31	28-30 /37 28-30	UM	95
			UP	25
			A(mm)	0
			Um	-

Countries	Gas type	Pa (mbar)	Ref.	Art. No.
				2839171 / 74GFRT 2839221 / 76GFRT
PL	G30/ G31	37	UM	90
			UP	25
			A(mm)	0
			Um	-
AT-CH-DE-HU	G30/ G31	50	UM	83
			UP	20
			A(mm)	0
			Um	-
UM: MAX nozzle				
Um: MIN nozzle				
UP: Ignition burner				
A: Open the air ring				
Pa: Connection pressure				
(1) Ventilation grill with 8 openings, Ø4.2 mm				

Tab. 2

Gas Consumption

Art. No. / Model		2839171 / 74GFRT	2839221 / 76GFRT	
Rated heat load, Qn		kW	7,0	14,0
Rated heat load, Qn G25.3 (25)		kW	6,65	13,3
Total gas consumption	G20 (20)	m ³ /h	0,74	1,48
	G25.3 (25)	m ³ /h	0,80	1,60
	G25 (20)	m ³ /h	0,86	1,72
	G20 (25)	m ³ /h	0,74	1,48
	G25.1 (25)	m ³ /h	0,86	1,72
	G30 (29)	kg/h	0,55	1,10
	G30 (37)	kg/h	0,55	1,10
	G30 (50)	kg/h	0,55	1,10

Tab. 3

4.2 List of Components of the Appliance

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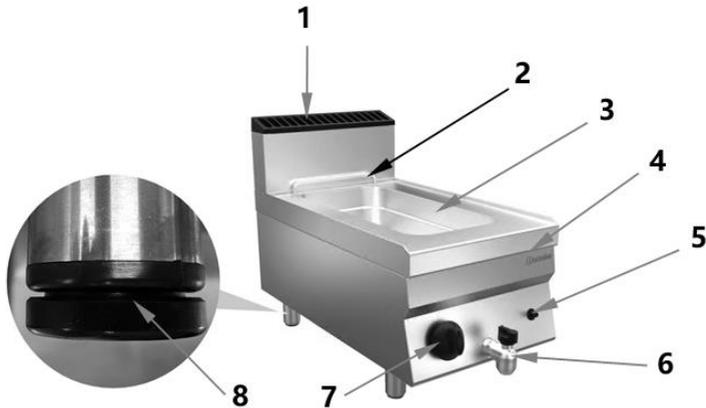


Fig. 1

- | | |
|----------------------------------|---|
| 1. Ventilation chimney | 2. Bracket for hanging the deep frying basket |
| 3. Basin | 4. Housing |
| 5. Piezoelectric igniter | 6. Grease drain tap |
| 7. Knob | 8. Height-adjustable feet (4 pcs) |
| 9. Lid | 10. Basket |
| 11. Sieve for breadcrumb coating | |

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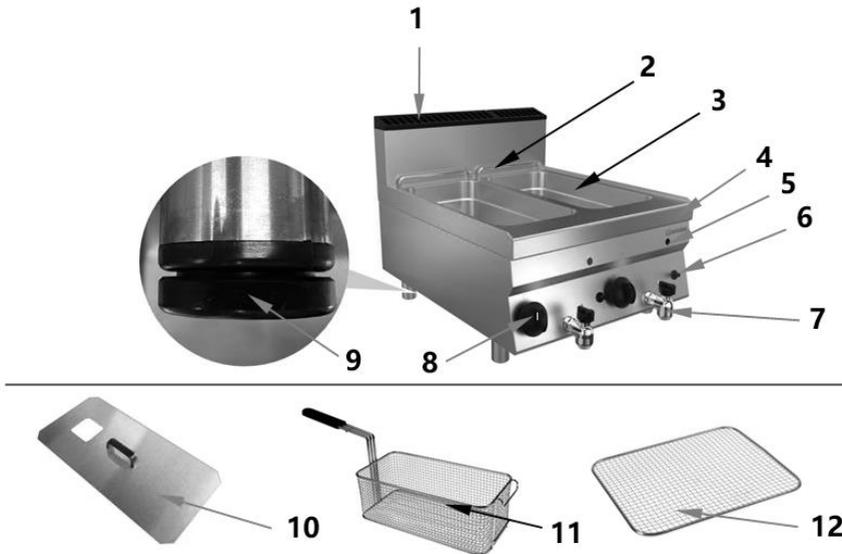


Fig. 2

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1. Ventilation chimney
2. Bracket for hanging the deep frying basket (2 pcs)
3. Basin (2 pcs)
4. Housing
5. Burner sight glass (2 pcs)
6. Piezoelectric igniter (2 pcs)
7. Grease drain tap (2 pcs)
8. Knob (2 pcs)
9. Height-adjustable feet (4 pcs)
10. Lid (2 pcs)
11. Deep frying basket (2 pcs)
12. Sieve for breadcrumb coating (2 pcs)

4.3 Functions of the Appliance

The deep fat fryer is used to fry suitable food products in hot fat at a suitable temperature setting. The deep fat fryer — being a robust table-top appliance — is perfectly adapted to using especially in professional kitchens, foremost, thanks to 8-litre basin. The grease drain tap and removable sieve for breadcrumbs coating facilitate cleaning.

5 Installation Instructions

5.1 Installation



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

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Observe all provisions of law, guidelines and regulations during installation:

- Regional or local safety regulations and construction law provisions
- Accident prevention acts in force
- Fire prevention provisions
- Respective IEC provisions
- DVGW G600 (TRGI), 'Technical regulations for gas installations'
- TRF, 'Technical regulations for liquid gas'
- Directive and regulations of a gas supplying company (EUV)
- DVGW G 631, 'Installation of commercial kitchen appliances for combustion of gas fuels'
- Respective legal regulations

Place of Installation

- This appliance are A1 type appliances, which means that they do not have to be connected to a fume extraction system. In order to provide venting in the place of installation, follow indications included in DVGW G631 data sheet.
- Place the appliance in a well-ventilated room, under a fume extractor, if possible, in order to eliminate fumes or odours generated when food is prepared (see DVGW G631 data sheet).
- A room, in which the appliance is installed, should contain the amount of air necessary for burning gas according to regulations in force. For proper burning, the required fresh air inflow may not be lower than 2 m³/h per kW of appliance's rated power (see appliance's rated plate). Additionally, accident prevention regulations should be observed.
- Make sure that there are no objects near or under the appliance that may restrict the amount of air necessary for burning.
- Before placing the appliance, check the dimensions and exact position of gas connections.

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels fixed on the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on surfaces that are:
 - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
 - sufficiently large, and thus enabling usage of the appliance with no problems;

- easily accessible;
 - well ventilated.
- Never place the appliance directly next to walls, furniture, or other objects made of flammable materials. Maintain minimum clearance of **200 mm** between side and rear walls and the said objects and walls. Maintain clearance of at least 600 mm between the appliance's surface and horizontal surfaces over the appliance.
- If keeping the minimum clearance is not possible, walls should be isolated with non-combustible, thermo-insulation materials (e.g., films made of heat resistant materials, which may sustain temperature of at least 65°C). Follow fire protection regulations in force.
- Maintain sufficient lateral clearance for service purposes should maintenance and repair works be required.

- Screw 4 feet in.
 - To level the appliance, you may adjust the height of feet.

IMPORTANT!

Never use the appliance without feet.

5.2 Gas Connection

Connection to Gas Installation

- Before making the connection to gas installation, make sure that the appliance is set to gas and pressure is available in the installation location (see rating plate on the appliance and packaging). If factory default settings are not suitable, the appliance must be adapted to the available gas type (section '**Resetting to Other Type of Gas / Required Adjustments**').
- The attested gas shut-off valve must be installed in an easily accessible location between the gas supply installation and the appliance, so that, if needed, gas supply may be interrupted at any time.
- Check if the gas cylinder (if it is included) is correctly set up and secured, and if it is located in a dry place.
- Connect the appliance to the gas supply installation, using rigid connection tubes or flexible steel hoses, with section suitable for the given rated power and length.
- Use only connection tubes with, at least, diameters equalling the diameter of the appliance's gas connection. Gas connection stub is found at the back of the appliance.
- Make sure that flexible hoses do not run on or near hot surfaces, are not subject to stress or pressure and do not come into contact with sharp edges or other objects that could damage the tube.
- After connecting the appliance, all connection points between the installation and the appliance must be subject of tightness check. To this end, use spray for detecting leakages or foam producing agents, which do not spur corrosion. Connection points should be covered with an agent - no air bubbles should be produced. Also the gas shut-off valves should be subject of this check.

WARNING!

Do not use open fire to test tightness.

Checking Gas Pressure and Rated Heat Load

- With first installation, the gas installation technician must verify the appliance's rated heat load, as well as conduct maintenance, and, if needed, resetting to other type of gas.
- **DO NOT** attempt to increase the power nor rated heat load specified by the manufacturer.

- Check the rated heat pressure with gas meter and a stop watch. Measure exactly the amount of gas flowing per unit of time the appliance is consuming with maximum power.
- Compare the measured value with data on consumption in section '**Technical Specifications**', Table 3. Admissible deviation is $\pm 5\%$.
- Check the gas supply pressure observing indication in section **7.3 „Maintenance / Gas Supply Pressure Check“**.

Resetting to Other Type of Gas / Required Adjustments

The appliances are set to the following gas type:

Natural gas E

Check the type of the supplied gas in the country of installation, and, if needed, reset the appliance to the other gas type.

Tables 1 and 2 in section '**Technical Specifications**' provide, depending on the country of installation:

- what gas types may be used to power the appliance;
- nozzles and settings for each gas type that is used.

The number provided in Table 2 for proper nozzles is pressed on nozzles' bodies.

In order to adapt the appliance to the gas type, with which it may be effectively operated, collect data from Table 2 and perform the following actions:

- exchange main burner's nozzle (UM)
- fit main burner air controller within the distance (A)
- exchange ignition burner's nozzle (UP)
- perform air adjustment of ignition burner (if needed).
- Affix a suitable sticker to the appliance, stating the new type of gas supply. The nozzles and stickers are part of the supplied set.

Replacement of Main Burner Nozzle

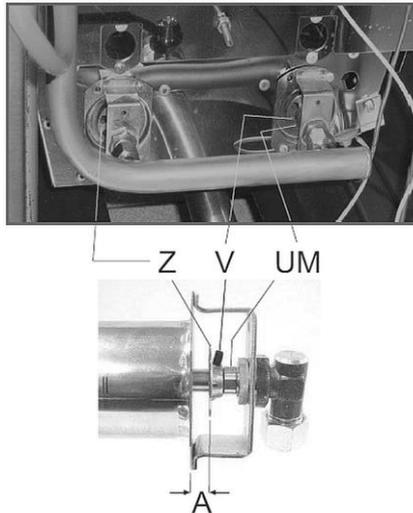


Fig. 3

1. Remove the knob(s).
2. Unscrew front guard (operation panel) and remove it from the appliance.
3. Remove the nozzle handle ramp.
4. Loosen V bolt (Fig. 3).
5. Remove main burner's nozzle, UM (Fig. 3), and exchange it with a nozzle suitable for the new type of gas (part of the delivery). Follow information provided in Table 2.
6. Re-tighten main burner's nozzle, UM.
7. Set the air controller Z (Fig. 3) within the distance of A, as provided in Table 2.
8. Re-tighten firmly the V bolt.

Exchange of Ignition Burner Nozzle



Fig. 4

1. Remove the front guard / operation panel.
2. Screw out the R connection (Fig. 4).
3. Remove the UP nozzle and exchange it with a nozzle provided in Table 2 (part of the delivery).
4. Re-tighten the R connection firmly (Fig. 4).
5. Re-install removed elements in reverse order.

- When the nozzles are exchanged, it is necessary to verify functions of the appliance, as set forth in section '**Verification of Functions**'.
- To end with, exchange the old rating plate to a new one, included in the delivery, and containing different data and indication of the new type of gas.

Functional Check

- Before test-running, install the appliance in a well ventilated room and remove any flammable materials from the vicinity of the appliance.
- Before starting, perform the tightness test using soapsuds. Cover connections and pipe fittings with suds. Leakages are revealed when bubbles are produced on couplings and pipe connections. Other method involves observation of gas meter. No reaction of gas meter indicates that there are no gas leakages.

WARNING!

Do not use open flame for checking tightness of gas installation!

- Restart the appliance, observing indications in section '**Appliance Start-up**'.
- Check the appliance for gas tightness (see DVGW data sheets, TRGI/TRF).
- Verify burner's ignition.
- Verify flame shape.

6 Operating Instruction



WARNING!

Fire hazard!

Operation of the appliance with the oil level below MIN mark may lead to overheating of frying oil and cause oil to catch fire.

The oil level should be between MIN and MAX marks on the side wall of a tank.

If overheated during operation, the frying oil or fat in cubes (blocks) may catch fire.

The appliance should not remain in use for extended periods of time. During breaks between subsequent frying processes, the temperature control knob should be set to lower values.



WARNING!

Risk of burns!

Due to lower flashpoint, old oil that had already been used for frying, exhibits a tendency for self-ignition and favours frothing.

Do not use old oil for frying. Regularly change frying oil.

When the oil level is above the MAX mark during operation of the appliance, hot oil may spill out.

The oil level should be between MIN and MAX marks on the side wall of a tank.

If the basket is overfilled with products for frying, the frying oil or fat in cubes (blocks) may boil over.

Observe the maximum allowable level of filling the basket with products for frying.

If water enters hot frying oil, it may cause spatters of oil and scalding.

Use only dry products for frying.

When deep frying in fat, even drops of water under the lid may cause spatters of hot oil or even small outbursts.

Never place the lid on during or immediately after the frying process.

The lid is used only for protection against dirt or for keeping the temperature of frying oil / fat in cubes (blocks) in the case of possible interruptions of operation.

Before placing the lid, make sure that it is dry, so that no water drips into the tank.

When pouring hot frying oil / fat in cubes (blocks) be aware of the risk of burns.

Cool the frying oil / fat in cubes (blocks) before pouring.



CAUTION!

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

Appliance Preparation

1. Remove the equipment from the appliance (lid, deep frying basket, sieve for breadcrumb coating).
2. Before use, thoroughly clean the appliance and equipment according to instructions in section **6 'Cleaning'**.
3. Then, thoroughly dry the appliance and the entire equipment.
4. Insert sieve(s) for breadcrumb coating in basin(s).

Instructions for using frying oil or fat in cubes (blocks)

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

NOTE!

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

- Use only oils and fats that are suitable for frying in high temperatures.
- Never mix different types of oil or fat as their boiling points may vary.

Filling the Basin with Frying Oil or Fat in Cubes (Blocks)

CAUTION!

Prior to filling with the frying oil or liquid fat in cubes (blocks), the tank must be clean and dry.

1. Make sure the fat drain tap is closed.
2. Prior to switching on, the basin must be filled carefully with the required amount of liquid frying oil or fat in cubes (blocks).

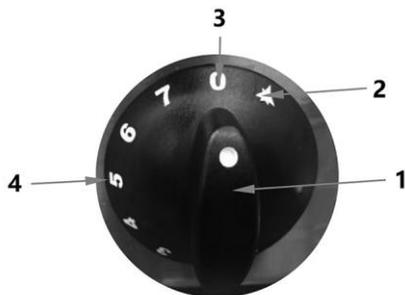
The oil level should be between MIN and MAX marks on the side wall of the basin. The marks are at the side wall of the basin.

3. During operation observe the level of oil in the basin and, if needed, top up with frying oil or fat in cubes (blocks).

WARNING!

Never use the appliance if there is no oil for frying or fat in cubes (blocks) in the basin.

Control Panel



1. Knob
2. Switching ignition burner on
3. OFF position (0)
4. Control range 1–7

Fig. 5

Settings

The appliance (temperature) is controlled steplessly, using the knob. The knob features the following operating positions:

- Switching off (0)
- Switching the ignition burner on (Pos. 2)
- Setting 1 = 100°C (min. frying temperature)
- Setting 7 = 185°C (max. frying temperature)

Appliance Start-Up

Switching Ignition Burner On

1. Press the knob (1) and rotate it to position (2).
2. Press the knob (1) fully and switch the ignition burner on, using the piezoelectric igniter's button.
3. Keep the knob (1) pressed for approx. 20 seconds, and then release it. If the ignition flame is out, repeat the process.

The ignition flame may be observed via the sight glass.

Switching Main Burner On

1. Rotate the knob (1) from OFF position (3) to position (2).
2. Depending on the desired thermal processing temperature, rotate the knob (1) to the required position (4).
3. For best results, wait until the appliance reaches the required temperature and then place food products in the frying basket in the basin.

WARNING!

Do not use frying oil / fat in cubes (blocks) for an extended period of time in too low a temperature, as they cease to be suitable for use.

In the case of longer interruptions between the frying processes, set the knob to lower value.

Switching Off

1. To switch the main burner off, rotate the knob to position (2).
2. To switch the ignition burner off, press and hold the knob, while rotating it to off position (3).

Deep Fat Frying of Food Products

1. Put the prepared food products in the enclosed deep frying basket.

NOTE!

In the case of overfilling, the temperature of the frying oil / fat in cubes (blocks) in the basin drops, and fried products become very greasy.

Never overfill the deep fat frying basket with products.

2. Slowly lower the deep fat drying basket into the basin with frying oil.
3. Place the deep frying basket on the sieve for breadcrumbs coating.
4. Prepare food products in the deep fat fryer.
5. When the frying process is finished, lift the deep frying basket carefully, using the handle.
6. Using hooks, hang the deep frying basket on the bracket for hanging the basket on the control box of the appliance.
7. Soak the ready products well.
8. Rotate the knob to '0' position as soon as the frying process is finished and the appliance will be no longer used.

Exchange and removal of frying oil / liquid fat in cubes (blocks)

1. The frying oil / liquid fat in cubes (blocks) should be replaced regularly when it no longer fulfils legal requirements.
2. After cooling, the frying oil / fat in cubes (blocks) should be drained from the basin via fat drain tap into a suitable container.
3. Make sure that the container is placed stably.

NOTE!

Remove used frying oil / fat with care for environment and according to the valid regulations.

7 Cleaning and Maintenance

7.1 Safety Instructions for Cleaning

- Close the gas supply valve before cleaning.
- Leave the appliance to cool down completely.
- Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed objects may damage the appliance.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

7.2 Cleaning

1. At the end of a working day, clean the appliance thoroughly.
2. Remove the deep frying basket from the basin.
3. Drain the cooled frying oil from the basin.

NOTE!

Observe instructions in section 'Exchange and Removal of Frying Oil / Liquid Fat in Cubes (Blocks)'.

4. Remove the sieve for breadcrumbs coating from the basin.
5. Wash the basin with warm water and mild cleaning agent. Use a soft cloth or sponge. Drain the water after washing to a suitable container using the fat drain tap. Then rinse the basin with fresh water and drain it using the fat drain tap (tube) again.
6. Wipe the surface of the appliance and the control panel only with a slightly damp cloth.
7. Wash the frying basket, lid and sieve for breadcrumb coating in hot water with a mild cleaning agent. Rinse in fresh water.
8. Finally, dry all appliance components thoroughly.
9. Refit the removed appliance components back in the appliance.

7.3 Maintenance

ATTENTION!

Any works interfering in the appliance must be performed by professional and qualified personnel.

We recommend to order the maintenance of the appliance with the qualified and authorised maintenance technician at least twice a year.

Perform the following maintenance works:

- Operation verification of the available control elements and protective devices;
- Verification of the flame;
- Verification of the ignition;
- Verification of the flame's safety;
- Verification of functions.

Operate the appliance observing the instruction manual and indications in section '**Indications for the User**' and check:

- gas supply pressure (see next section).
- correct switching of burners and operation of the fume extractor (chimney).

Gas Supply Pressure Check

Use a suitable manometer with 0.1 mbar minimum pitch.

- Remove operating panels.
- Remove the retaining screw from the pressure connection.
- Connect the manometer.
- Perform the measurement with an operating appliance.
- Disconnect the manometer and re-tighten the retaining screw back to the pressure connection.

ATTENTION!

If the gas supply pressure is outside the limit values range (min. – max.) in Table 2, interrupt the appliance's operation and contact local gas supply operator.

Cleaning Performed by the Maintenance Technician

At least twice a year, have the authorised maintenance technician perform the cleaning of the appliance's interior.

8 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

In such a case, provide article number, model name and serial number. These data may be found in the rating plate.

Problem	Possible Cause	Solution
Ignition burner does not switch on	Insufficient gas supply pressure	Check gas supply
	Clogged line or nozzles	Contact the service company
	Spark plug is incorrectly connected or damaged	Connect spark plug or replace it
	Igniter or spark plug line is damaged	Contact the service company
	Damaged knob	Contact the service company
Ignition burner does not switch on or goes out when the knob or piezoelectric igniter is released	Thermo-element is incorrectly connected to the knob	Contact the service company
	Thermo-element is damaged or insufficiently heated up by the ignition burner	Repeat the ignition process
	Damaged knob	Contact the service company
	Knob has not been pressed sufficiently long	Keep the knob pressed for approx. 20 seconds
	Damaged gas fittings	Contact the service company

Problem	Possible Cause	Solution
Main burner does not switch on when the ignition burner is on	Loss of pressure in gas supply line	Check gas supply
	Clogged line or nozzles	Contact the service company
	Damaged knob	Contact the service company
	Main burner is damaged or gas outlet openings are clogged	Contact the service company
Heating power output control is not possible	Damaged knob	Contact the service company

9 Disposal

At the end of the appliance's operational life cycle, dispose of the appliance, observing national and local regulations. To this end, we recommend contacting a professional company or local authorities' unit, proper for utilisation matters.

Before disposing of the appliance make sure that the appliance cannot be restarted to prevent any abuse and related risks, and then deliver it to the local collection point.

Used frying oil

Dispose of the used frying oil according to provisions of natural environment protection law in force.