

Cod. 252.159.10

ELECTRIC FRYERS

MOD. 60/30 FRE
MOD. 60/60 FRE

INDEX

Paragraph	Instructions for the installer
1	Compliance with the EEC Directives
1.1	Installation diagrams
1.2	Wiring diagrams
1.3	Electrical data
1.4	
2	Preparing for installation
2.1	Laws, technical regulations and general rules
2.2	Installation
2.2.1	Electrical connection
2.2.1.1	Equipotential connection
2.3	Safety devices supplied
Paragraph	User instructions
3	Getting ready to work
3.1	Instructions for use – Turning on and off
3.2	Emptying the bowls
4	Maintenance, cleaning and care

NOTE: The fryers are made in compliance with the essential requirements established by the EEC directives in agreement with the “EEC 73/23 Low Voltage Directive, with the “EEC 89/336 EMC Directive, supplemented by the “CE” mark according to the EEC Directive 93/68.

1.3 ELECTRICAL DATA

MODEL	60/30 FRE	60/60 FRE
RATED VOLTAGE	400V – 3N~ 50/60 Hz	
POWER kW	7.5	15
CABLE TYPE	H05RN-F	H05RN-F
POWER CABLE CROSS SECTION	5 x 1.5 mm ²	5 x 2.5 mm ²
DIMENSIONS mm WIDTH DEPTH HEIGHT	300 600 280 (410)	600 600 280 (410)

The data plate contains all data which is required for installation and is located on the back of the left-hand side.

2

PREPARING FOR INSTALLATION

The fryer must be located in a well-ventilated location, preferably under an aspiration hood. This is to ensure complete removal of vapours generated during cooking. Before using the appliance for the first time, remove all the protection sheets, clean all the surfaces with a soft cloth, warm water and soap to remove all traces of the antirust products applied during production.

To install the appliance close to walls, partitions, kitchen units, decorative claddings, etc., they ought to be made with non flammable materials or leave a gap of at least 100 mm between them and the appliance.

It is essential to comply with the fire prevention rules.

The appliances can be positioned, depending on the model, as top appliances or in series together with others in our range on bases or stands.

The main switch and outlet must be near the appliance and easy to reach.

Level the appliance, adjust its height and stability by turning the levelling feet.

2.1

LAWS, TECHNICAL REGULATIONS AND GENERAL RULES

Comply with the following rules during installation:

- 1) accident prevention standards;
- 2) the laws in force in the country where the appliance is installed;
- 3) read all the indications given in this handbook carefully as they provide important information for safe installation, use and maintenance;
- 4) keep this handbook in a safe place for future reference by those who use the appliance.

2.2

INSTALLATION

Only specialised personnel should install, start and service the appliance.

Installation must be carried out in compliance with the laws in force in the country where the appliance is installed.

The manufacturer declines all responsibility if the appliance malfunctions due to incorrect installation, tampering, improper use, bad maintenance, failure to comply with the local laws and inexperience in using the appliance.

INSTRUCTIONS FOR THE QUALIFIED INSTALLER

APPLIANCE WEIGHING MORE THAN 40 Kg

CONNECT THE POWER CABLE
TO THE TERMINAL BOARD BEFORE PUTTING
THE APPLIANCE IN ITS FINAL POSITION

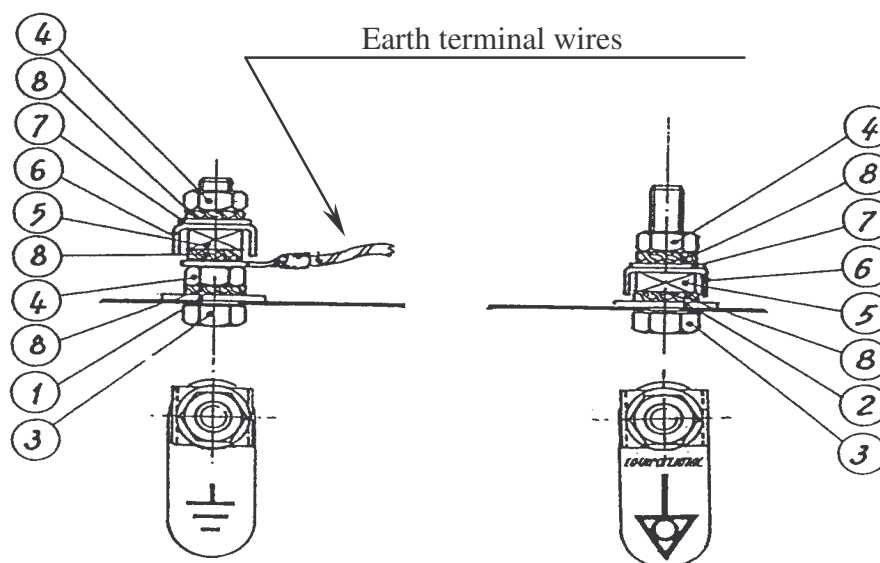
2.2.1 ELECTRICAL CONNECTION

- 1) The fryers are delivered for working with a VAC voltage of $400 \pm 3\text{N}$.
- 2) Connect to the electricity line, interposing a suitably rated automatic circuit breaker, where the opening distance between the contacts must be at least 3 mm. Furthermore, supply voltage must not deviate from the voltage value by $\pm 10\%$.
- 3) The characteristics of the flexible cable chosen for connection to the electricity line must not be inferior to the type with rubber insulation H05RN-F and it must have a nominal cross section suitable to absorb maximum current; hence, as indicated in table 1.3, it must have the same minimum cross section indicated relative to the fryer model.
- 4) On the fryers, cable input and terminal board are on the back panel and in order to connect up you have to unscrew the screws and unhook the protection cover.
- 5) It is essential that the appliance is connected to an effective earth plug. For this purpose, near the connection terminal board there is a terminal marked with a plate with the \perp symbol on it and to which the earth wire must be connected (yellow-green). This wire must be long enough so that, if the cable relief strain slackens, it can only be stressed after the power wires have been disconnected.

NOTE: earthing must comply with current laws.

2.2.1.1 EQUIPOTENTIAL CONNECTION

If you are installing several appliances in a row, the kitchen must be connected to an equipotential system whose effectiveness must be verified in accordance with the relative current laws. The connection is on the back of the “top” appliances and marked with the “EQUIPOTENTIAL” plate.



NOTE: the manufacturer declines all responsibility if the above described accident prevention rules are not complied with!

2.3 SAFETY DEVICES

The fryers are equipped with a safety thermostat which cuts in when the operating thermostat is defective, thus keeping the oil in the bowl from reaching temperatures which would cause immediate degradation of the oil as well as the risk of fire.

They are also equipped with micro-switches which cut off the electrical power supply to the heating elements if they are lifted from the bowl.

USER INSTRUCTIONS

Before frying, we suggest cleaning the appliance thoroughly, especially the bowls (see the paragraph "Care and Maintenance").

3 GETTING READY TO WORK

ATTENTION: When the appliance is working the operator must keep it under constant supervision!!!

Fill the bowl with oil up to the maximum level. If the level of oil should fall below the required minimum level, there is the danger that it may catch fire.

The appliance must never be operated dry!

The cover must always be kept close at hand so that the operator can use it to smother any oil fire which may break out.

3.1 INSTRUCTIONS FOR USE. STARTING AND SHUTTING OFF

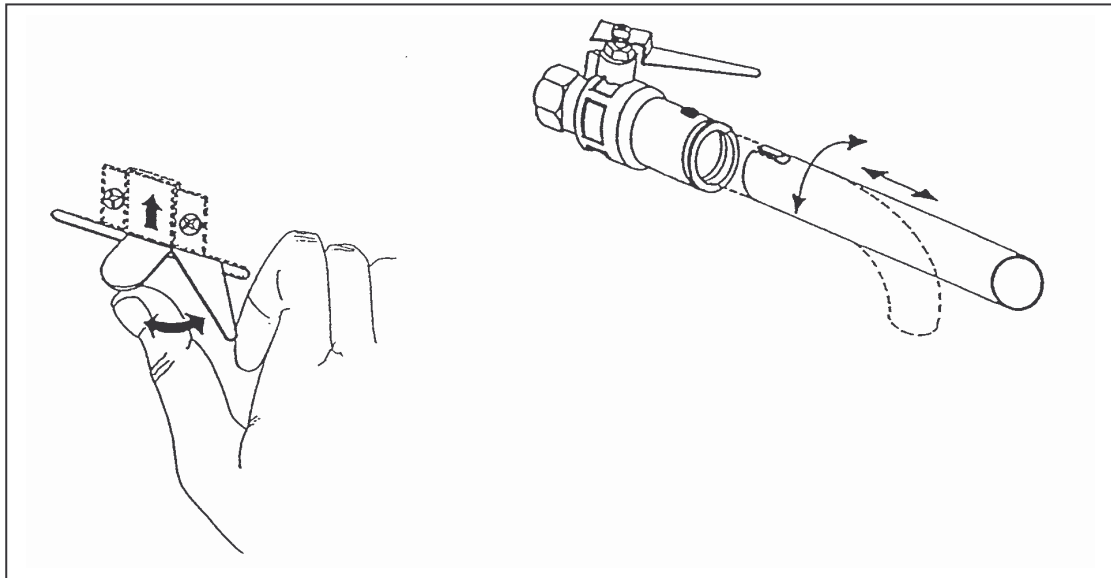
Check the oil drain is closed. Fill the bowl with oil up to the maximum level. Turn the switch of the appliance from "0" to the desired position. The indicator lights will come on. The green indicator light shows that electricity is being supplied to the appliance, while the yellow indicator light shows that the heating elements are operating. The yellow light goes off when the temperature has been reached. To turn off the appliance, turn the switch to "0".

3.2

EMPTYING THE BOWLS

TOP APPLIANCES :

The user must make sure that there is a specific tank for collecting the drained oil. Mount the drain pipe with bayonet joint, conforming to the drawing. Operate the lever to drain the oil as shown in the drawing.



4.

MAINTENANCE, CLEANING AND CARE

Always disconnect the appliance from the electricity mains before embarking on any maintenance work.

Have a specialized technician check the condition of the appliance at least every six months.

Clean the steel parts with water, detergent and a wet cloth. The detergent used must not contain any corrosive or abrasive substance as it can damage the steel surfaces.

After washing, rinse with clean water and dry with a dry cloth.

If the appliance is going to be out of use for a long period of time, rub all steel parts briskly with a cloth soaked in Vaseline oil, leaving a protective layer. Also aerate the premises periodically.

Any contact with ferrous materials, both continuous and occasional, must be avoided at all costs as such materials can corrode. This means that ladles, spatulas, spoons, etc., must be in stainless steel.

For the same reason, avoid cleaning the stainless steel parts with steel wool, brushes or scrapers made of ordinary steel. Stainless steel wool can be used, rubbing it in the direction of the grain.

ATTENTION:

Do not wash the fryer with direct jets of water or water at high pressure as some of the water could infiltrate through to the electric components and both the appliance and safety devices could malfunction.