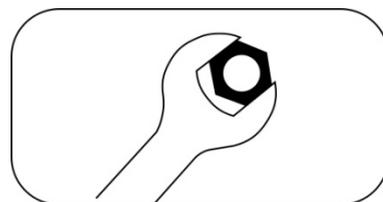
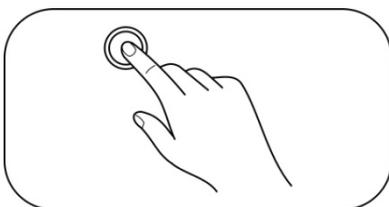
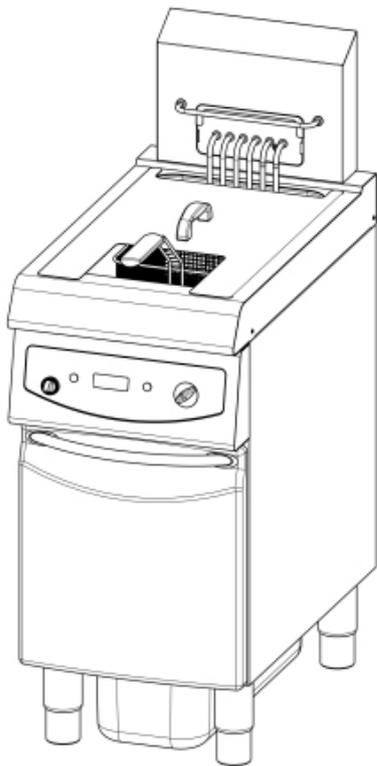
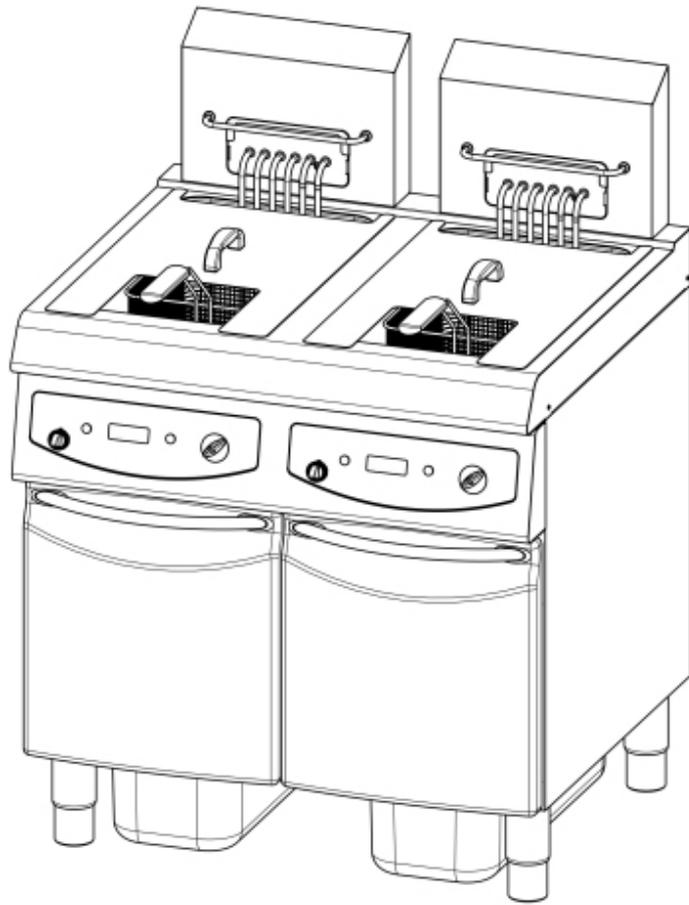




PIZZA AND CATERING EQUIPMENT PROFESSIONALS



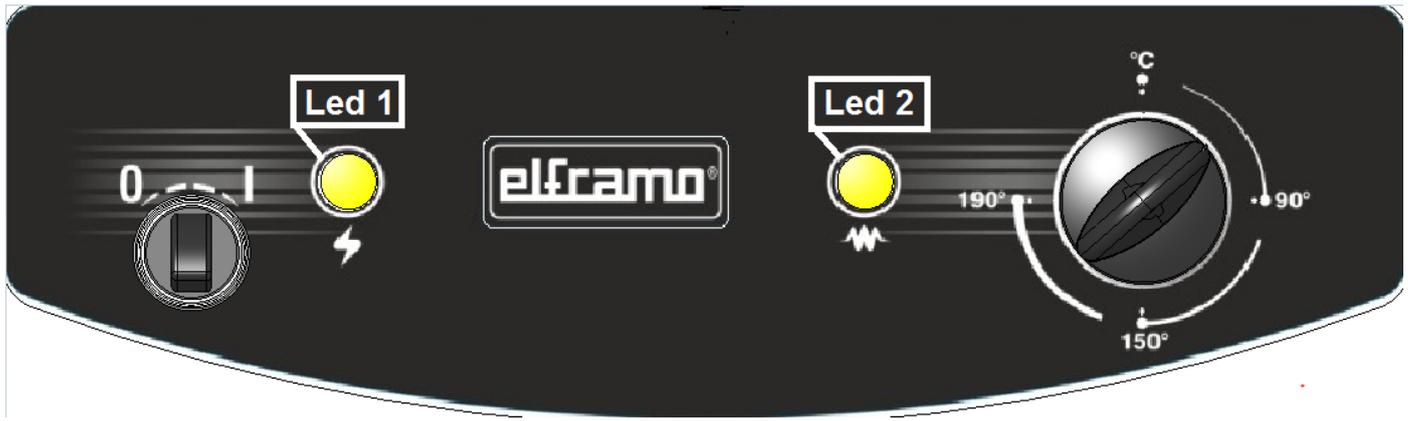
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4.1. Display

The deep fryer's display has a selector switch (0-1), a knob for adjusting the temperature and two LED indicators.



 Selector 0 – 1

 Temperature control

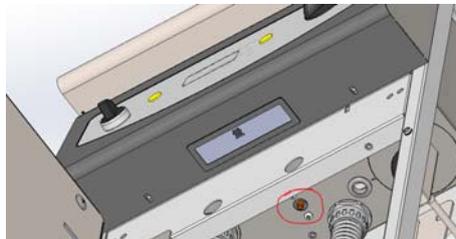
5. Operation

5.1. Ignition

Turn the selector clockwise to position 1  to power the machine up: the power indicator (LED 1) lights up.

Turn the temperature control knob to the  required temperature: the operating indicator (LED 2) lights up and then goes off when this temperature is reached.

If the power indicator (LED 1) goes off, it means that the safety thermostat has tripped. To return to normal working mode, reset the safety thermostat (at the bottom of the electrical box) by pressing this with sufficient force. Request expert technical assistance if the problem persists.



If using fat instead of oil, we recommend heating this gradually.

5.2. Use

At this point the machine is ready to fry food according to the maximum product capacity mentioned at point 3.1

5.3. Shutdown

After using the fryer, return the temperature control knob to the position marked "°C" and then turn the selector  anti-clockwise to position 0.

5.4. Emptying the tank

ATTENTION: This operation must always be done when the fryer is off and the oil is cold.

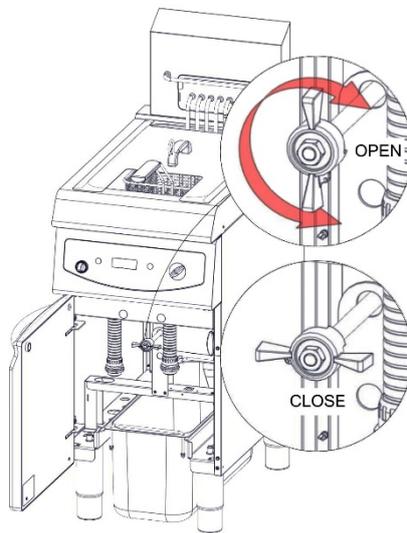
Open the machine door.

Verify that the oil or water cleaning collector bin is positioned under the tank inside the cabinet.

Turn the butterfly claps so that the oil flows in the tank.

Once the tank has drained completely, close the butterfly clap moving it in the original position.

Then make sure that the tap closes properly and that there are no leaks during operation.



5.5. Washing Cycle

We recommend running a “wash cycle” to degrease the tank thoroughly.

Once you have drained the oil from the bowl and removed the residuals of cooking, fill the tank with water and add dishwasher detergent.

Start the wash cycle by turning the selector  clockwise to position 1 and then turning the temperature control knob  to get a temperature of roughly 100°C.

Wait until the water starts boiling and then allow it to boil for at least 10 minutes.

After 10 minutes, return the temperature control knob to the position marked “C” and then turn the selector anti-clockwise to **position 0**; at this point, once the water inside the tank is cold, empty it completely and rinse with fresh water.

5.6. Cleaning the appliance

WARNING: do this operation only when the heating elements are cold.

To facilitate the cleaning of the tank is possible to overturn the heating elements, rotating them upwards of about 90° until they stop.

After cleaning, replace the heating elements in work position. To unlock them rotate slightly upward, open the door, pull the release lever on the outside and put them back into place.



The stainless steel parts should be cleaned daily with a damp cloth with warm soapy water or mild detergent and then rinsed thoroughly.

Never use acid or aggressive detergents.

Never use direct jets of water to prevent harmful infiltrations into the equipment.

Do not clean the stainless steel with mops, rags or wire brushes, since they may deposit iron particles and cause spots of oxidation.

If the fryer is left idle for a long time, pass on the entire steel surface a dampened cloth with vaseline oil in order to apply a protective veil.

6. Technical servicing

The fryer must be regularly serviced, at least once a year, to guarantee that it remains in perfect working order and safety. Only a qualified fitter, authorized by the manufacturer or the gas board, should service this fryer.

7. Problems and solutions

Below is a list of the problems that might arise, together with their respective causes and remedies.

If, after following the instructions below, the problem still persists, **please note down the code and contact the distributor, the qualified installer or the manufacturer.**

Description	Cause	Remedies
The machine does not heat up	No power supply	Connect the machine to the electricity mains
	Selector in position 0	Turn the selector to position 1 and set the required temperature.
	Temperature control knob at °C	Turn the temperature control knob to 190°C. If the problem persists: check the emergency thermostat and reset this if necessary. Check the electrical connections for the control thermostat; replace the thermostat if necessary.
	Main remote switch fault	Check that all electrical connections are correct, if necessary, replace the contactor.
	Safety thermostat activation	Reset the safety thermostat, which is housed at the base of the electrical panel by pressing firmly
	Heating element switched off	Check all the electrical connections. Replace the remote switch and/or the heating element if necessary.
	LED 1 does not light up when selector in position 1	Safety thermostat activation
The oil level in the tub is below the minimum level marked. Fill the right amount of oil or fat until the minimum or maximum level marked on the tank. Reset the safety thermostat located at the base of the cabinet.		
Replace the safety thermostat if the problem persists if the temperature is lowered 200°C.		
Tip-up raised		If the flap is raised, the LED 1 turns off. If the problem last even if the heating elements is in the proper position, and the selector is on position 1, verify that the magnetic connection works properly and eventually replace it.
The oil temperature does not correspond to the set value.	Thermostat control probe broken	Replace the thermostat control
	Thermostat control probe cable not connected correctly	Replace the thermostat control

8. Approximate time and temperature for industrial frying

The following table shows the temperatures and frying times, considered optimal for cooking some of the foods used in our kitchens.

PRODUCTS	TEMP. °C	TIME (min)
Fresh potatoes	175-180	5-6
Frozen potatoes (pre-cooked)	180	3-4
Frozen breaded mushrooms	175-180	2-3
Fresh eggplant breaded	175-180	3-4
Fresh shrimp breaded	180-185	3-4
Frozen shrimp breaded	180-185	3-4
Frozen cuttlefish breaded	175-180	1,5-2
Fresh fish fillet breaded	175-180	3-4
Frozen fish fillet breaded	175-180	4-5
Pork cutlets breaded	175-180	4-5
Veal cutlets breaded	175-180	3-4
Fresh chicken breaded	180-185	10-15
Frozen chicken breaded	175-180	6-8
Frozen chicken breasts breaded	175-180	3-4

The table below shows the critical temperatures of the various oils used for frying and fats (smoke point)

PRODUCT	TEMP. °C
Groundnut oil	198
Cottonseed oil	230
Sunflower oil	170
Corn oil	163
Coconut Oil	138
Olive oil	175
Soybean oil	130
Margarine	140
Butter	161
Lard	196

It was not possible to obtain data on various seed oils, it will probably have characteristics equal to or less than the oils described above.

NB.: From the tables described above oils capable of withstanding temperatures of baking fried foods are few. It is recommended to inquire at the time of purchase on the thermal characteristics of the oil to be used.