

*LIBRETTO ISTRUZIONI
PER L'USO E LA MANUTENZIONE
DELLE FRIGGITRICI DA TAVOLO
ELETTRICHE*

**
OPERATION AND MAINTENANCE MANUAL
FOR ELECTRIC TABLE-TOP FRYERS*

*MANUEL D'INSTRUCTIONS
POUR L'UTILISATION ET L'ENTRETIEN
DES FRITEUSES DE TABLE
ELECTRIQUES*

*GEBRAUCHS- UND WARTUNGSANLEITUNG
FÜR ELEKTRO-TISCHFRITEUSEN*

*MANUAL DE INSTRUCCIONES
PARA EL USO Y EL MANTENIMIENTO
DE LAS FREIDORAS ELÉCTRICAS
DE MESA*

131.415 / 131.425



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1. INSTALLATION

1.1 IMPORTANT NOTICES

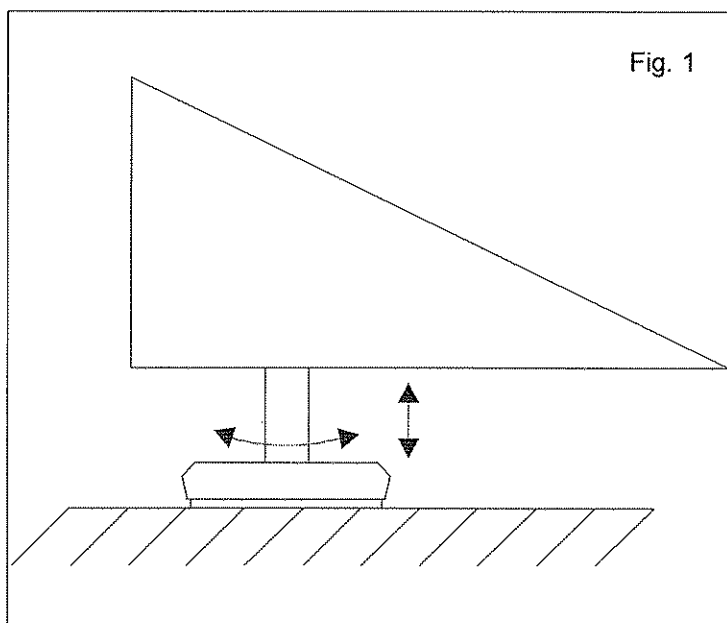
Please read this booklet carefully because it contains important information concerning installation, operating and maintenance safety for this appliance. Keep the booklet in a safe place so that it can be consulted by other operators.

- Installation must be effected by professionally qualified personnel following the manufacturer's instructions.
- The appliance can be operated only by personnel trained on how to use it.
- Turn the appliance off in case of failure or faulty operation. If repairs are necessary, contact an After-Sales Service Centre authorised by the manufacturer and ask for original spare parts only.
- The safety of the appliance may be jeopardised if the above directions are not followed.

The appliance complies with the following standards:

- electromagnetic compatibility E.M.C. directive CEE89/336 regarding the limitation of disturbances,
- accident-prevention and fire-prevention prescriptions in force,
- standards for the installation of electric systems,
- hygiene standards.

1.2 POSITIONING



Remove the appliance from the packing, check it for damage and place it in the installation position.

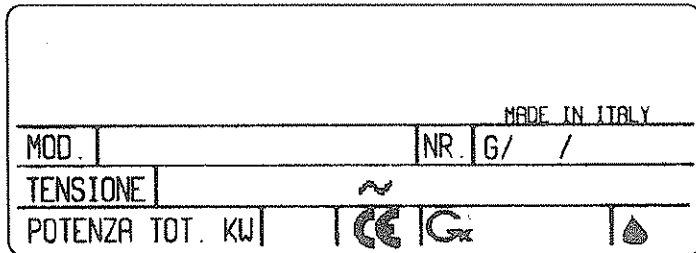
Only for appliances with adjustable feet. Level and adjust height as shown in the illustration (Fig.1).

If the appliance is placed against a wall, this must be able to withstand temperatures of 80°C and if it is not inflammable, heat insulation must be installed. Remove the protective film from the external panels slowly to prevent glue remnants remaining on them.

Do not obstruct the aspiration or heat discharge openings and gaps and place the appliance underneath an extraction hood that complies with current standards.

1.3 CONNECTING TO THE POWER SUPPLY

Fig. 2



- Before connecting the appliance to the mains, make sure that the voltage and frequency indicated on the data plate correspond to those of the actual supply system.
- The appliance is set up to function as indicated in the data plate located at the rear or on the hand side that the appliance.
- To connect the appliance, simply connect a standardised plug suitable for the

absorbed load to the supply cable and plug it into a suitable socket that must be fitted with an efficient earthing system in compliance with the standards in force .

- To connect the appliance directly to the mains, it will be necessary to install an omnipolar cut out suitable for the load with a minimum distance between contacts of 3mm.
- The feed voltage, when the machine is operating, must not differ from the rated voltage by more than $\pm 10\%$.
- The appliance must be included in an unipotential system whose efficiency is checked in compliance with the standards in force.

Before delivering the appliance to the user:

- check that it operates correctly,
- instruct the user on how to use it.

2.

OPERATING INSTRUCTIONS

The appliance must be used only for the purpose for which it was designed. Any other use is improper. During operation, supervise the appliance.

2.1 STARTING UP FOR THE FIRST TIME

WARNING: do not start up the appliance before filling the frying compartment with oil. Failure to comply with this requirement result in grave damage from an overheated frying compartment and overheated heating elements.

Before starting up the appliance for the first time remove all the packing and thoroughly clean the protective industrial grease from the tray and containers using this procedure:

- fill the tank to the brim with water and normal detergent, turn on heat and boil for a few minutes.
- drain the water through the drain tap and rinse the tank with plenty of clean water;
- shut off the tap and pour in frying oil above the MIN mark and below the MAX mark.

2.2 SETTING

WARNING:

Old oil catches fire at a lower temperature and makes froth that tends to boil over. Remember that placing food that is too moist and placing too much food in the fryers contributes to the formation of froth that may boil over.

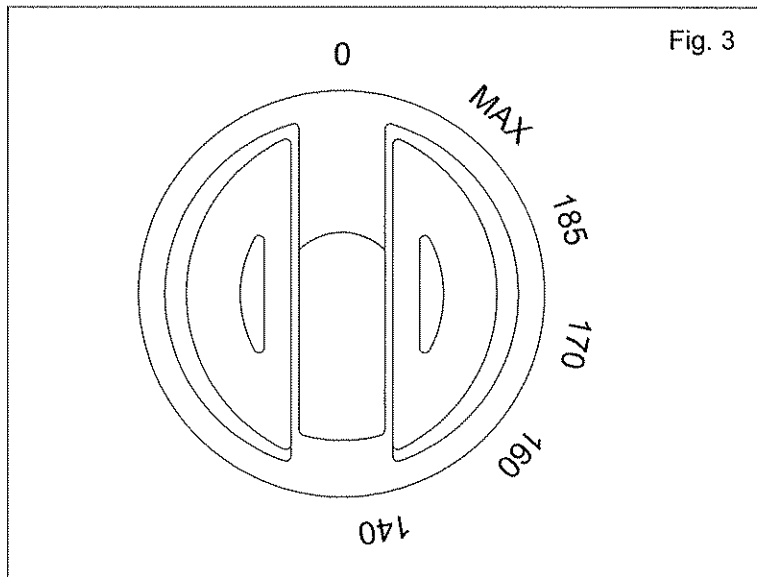


Fig. 3

START-UP

- Use main switch to start up.
- Turn the knob (Fig. 3) to set at the required temperature.

When the green light comes on the appliance is ready to use. The orange light remains on whilst the heating elements are operating.

As soon as the oil reaches the set temperature the heating elements switch off and the orange light goes out.

When the temperature falls below the set level the heating elements come on again automatically.

SWITCH-OFF

- Turn the knob (Fig. 3) back to position "0".
- If the appliance is not used, switch off the circuit breaker.
- Place the lid on the frying compartment/frying compartments.

2.3 DRAINING THE OIL

- Switch off the appliance.
- Wait for the oil in the pan to cool down.
- Lift the whole unit, hold it up and secure it in place by positioning the relevant rod on the guides at the side of the unit.

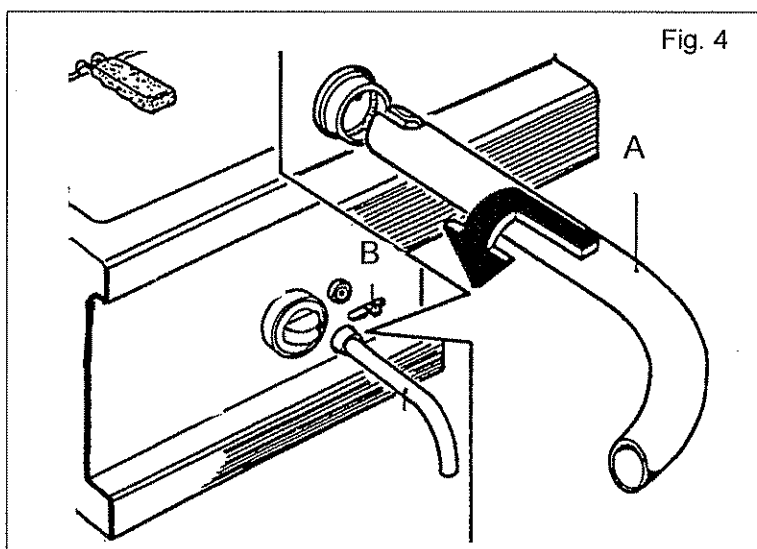


Fig. 4

- Insert the relevant extension (Ref. A) with the bayonet coupling in the drain cock.
- Place a container, preferably a metal one, under the bend, making sure it is stable, and fasten a piece of gauze over it to filter the oil and remove any impurities that it might contain subsequent to use.
- Lift the safety lever and open the cock by pulling the knob to the left (Ref. B).

NOTICE

The container holding the filtered oil should be kept in a cool place so that the oil does not deteriorate before it is used again.

3.

CLEANING AND MAINTENANCE

3.1 ROUTINE MAINTENANCE

Once all the oil has drained out, clean the pan with water and detergent, dry it with a soft cloth, and refit the whole unit back in its slot.

At the end of the working day, clean the appliance, both for reasons of hygiene and to prevent operating faults. Do not clean the appliance with direct or high-pressure jets of water and do not use metal pads, brushes or scrapers in normal steel. If necessary, use stainless steel pads, but do not rub them against the grain of the metal of the appliance.

Use warm soapy water on steel surfaces and then rinse in plenty of water and dry with a soft cloth. Maintain the shine by regular polishing with a normal liquid polish.

Do not wash the work top or floor with hydrochloric acid.

3.2 SPECIAL MAINTENANCE

At regular intervals (at least once a year or more often in cases of frequent use), service the appliance thoroughly. Contact a specialised and experienced technician. A maintenance contract should be taken out with a centre approved by the company.

3.3 CONTROL AND SAFETY DEVICES

The appliance has a safety thermostat that disconnects the power supply to the heating elements if the temperature exceeds the maximum set temperature. If this device is triggered the normal operation monitoring light will go out. To restart the appliance, press the red button behind the front panel firmly. If it stops again, you should contact customer support for help.

THE MANUFACTURER ACCEPTS NO RESPONSIBILITY FOR HARM CAUSED BY INCORRECT INTERVENTIONS, TAMPERING WITH THE APPLIANCE, MISUSE, POOR MAINTENANCE, NON-COMPLIANCE WITH CURRENT REGULATIONS AND INEXPERT USE.

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