



„IMBISS I“ / A150307



„IMBISS II“ / A150407

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 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 the device.
- 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.
- **Never** leave the device unattended when in use.
- Only use the device indoors.
- The device is not adapted for use with an external timer or remote control.

- This device may only be operated in technically proper and safe condition.
- 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 lay the cable over carpets or heat insulations. 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.
- In any case do not open the device housing. In case of electrical or mechanical modifications the electric shock hazard will occur.
- Never immerse the appliance, the power cord and the power plug in water or other liquids; do not put it under running water and clean any parts of the appliance in the in the dishwasher.
- 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.
- Remove the plug from its socket:
 - 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.
- Do not use the device near the inflammable objects or under them (e.g. curtains, wall mounted cabinets etc.)
- When a fire arises unplug the power cord from the socket 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!**

1.2 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.

1.3 Proper use

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 **for the frying** of appropriate foods **only**.

You may **not** use the **deep fat fryer** for the following:

- Heating of foods and liquids (fluids).



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.



NOTE!

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

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.

3.4 Scope of delivery

The scope of delivery includes the following parts and components (see also figures on pages 30-31):

A150307

- 1 Basic unit with oil basin and oil drain tap
- 1 Cover
- 1 Basket
- 1 Control box unit with heating element
- 1 Heating element shield

A150407

- 1 Basic unit with 2 oil basins and 2 oil drain taps
- 2 Covers
- 2 Baskets
- 2 Control boxes with heating elements
- 2 Heating element shields

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

4. Technical data

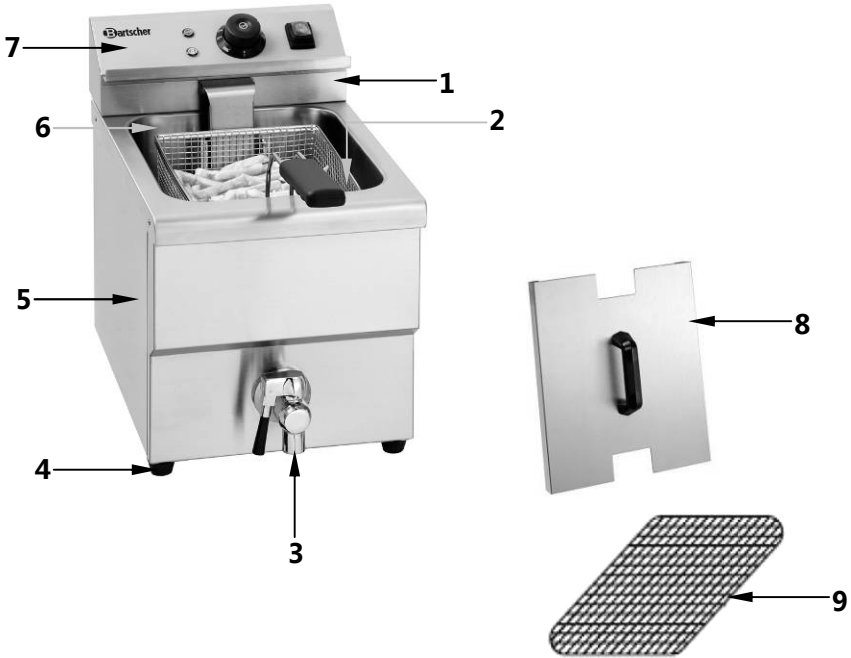
4.1 Technical specification

Name	Deep fat fryer „IMBISS I“	Double deep fat fryer „IMBISS II“
	with oil drain tap	
Code-No.:	A150307	A150407
Material:	Body, lid and control box made of chrome nickel steel	
Design:	designed for frying oil and fat in blocks	
Power:	3.25 kW / 230 V~ 50 Hz	2 x 3.25 kW / 230 V~ 50 Hz
Number of basins:	1 deep-drawn basin	2 deep-drawn basins
Capacity:	8 litres	2 x 8 litres
Number of baskets:	1	2
Oil temperature control range:	50 °C - 190 °C	
Dimensions:	W 290 x D 550 x H 410 mm	W 580 x D 550 x H 410 mm
Weight:	10.0 kg	22.0 kg

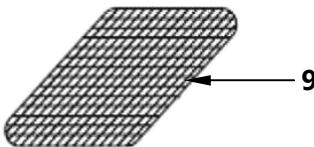
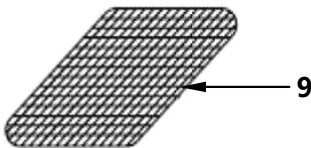
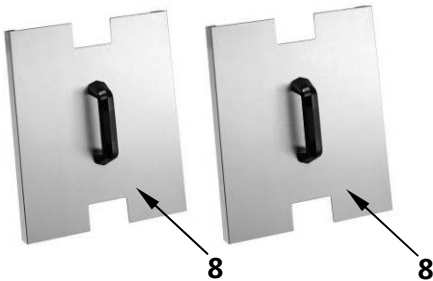
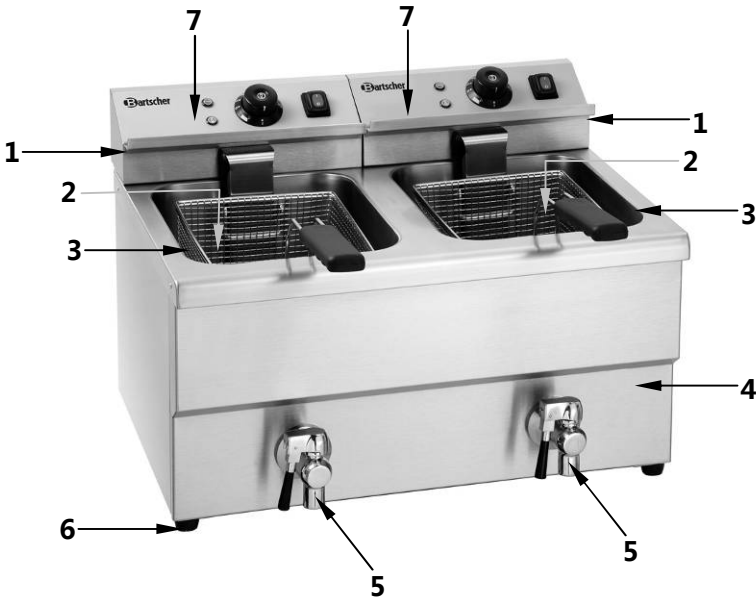
We reserve the right to make technical changes!

4.2 Overview of parts

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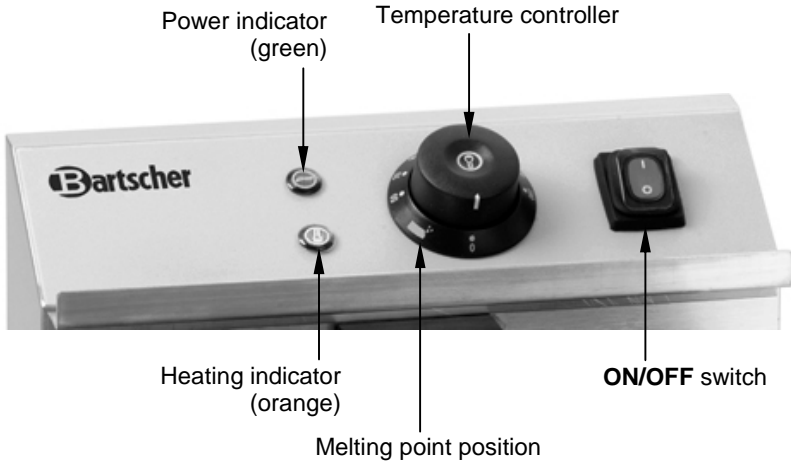


- 1 Control box with the heating element
- 2 Basket
- 3 Oil drain tap
- 4 Feet (4)
- 5 Body
- 6 Basin
- 7 Control panel
- 8 Lid
- 9 Heating element shield

A150407

- 1** Control box with the heating element
- 2** Basket
- 3** Basin
- 4** Body
- 5** Oil drain tap
- 6** Feet (4)
- 7** Control panel
- 8** Lid
- 9** Heating element shield

Control panel



5. Installation and operation

5.1 Installation

Positioning

- Unpack the device and remove all packing material.



CAUTION!

- **Never** remove the rating plate and any warning signs from the device.
- 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.
- **Never** place the device at the edge of a table to avoid accidents.
- **Never** place the device in humid or wet environment.
- Place the device so that the plug is easily accessible and can be quickly removed from its socket in case of necessity.

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!

Connect the device only to properly installed single socket with protective terminal.

- The electrical circuit in the socket must be secured to at least 16A. Only connect the device directly to the wall socket; do not use any extension cords or power strips.
- Two separate sockets are required to connect the double deep fat fryer.

5.2 Operation



CAUTION!

The deep fat fryer can be serviced only be people who are familiar with operation of the device and the risks occurring during frying.

Preparation of the device

- Remove the lid and take out the basket and the heating element shield from the device.
- Detach the control box from the device by lifting it carefully (until you hear „click“ sound).
- Before the first use, clean the device according to the instructions in **section 6 „Cleaning“**. Make sure that no water gets into the electrical installation or control box. **Dry the device thoroughly!**
- Carefully place the control box on the rear edge of the oil basin until it „clicks“. Both pivots at the bottom of the control box must be placed in the openings for the device to be set correctly.

Notice: For safety reasons, the device operates only when the control box is properly secured to the body, thanks to which the micro switch indicates that the device is ready to operation.

- Mount the shield on the heating element.

- Make sure the device is switched off (Temperature controller is in „0“ position).
- There may be no water at the bottom of the basin before filling it with the frying oil or fat in blocks. The basin must be clean and dry.
- The oil drain tap must be closed (handle facing down).

Tips regarding the use of oil or fat in blocks

- Use appropriate oil for frying (e.g. vegetable, sunflower, groundnut oil etc.) or fat in blocks.
- Use only oil or fats suitable for high temperature cooking.
- Do not mix different types of oil or fat, because they may have different boiling points.




CAUTION! Risk of burns!

Do not use stale oil for frying, as a lowered flash point increases a risk of ignition. Furthermore, it tends to foam more and it also emits more smoke and odour.

Tips regarding melting of fat in blocks

In the deep fat fryer

- Remove the basket and heating element shield.
- Place blocks of fat directly on the heating element so that it is completely covered.
- In order to switch the device on follow the instructions in section „**Switching the device on**“.
- Set the temperature dial in the melting point position  and wait until the fat melts off.
- When the heating element is covered with liquid fat, you can set the temperature controller to the maximum temperature. Place more blocks of fat in the basin for melting in order to reach the appropriate level of fat in the basin.
- Next, carefully place the shield on the heating element.



WARNING! Risk of burns!

Oil/fat splashes may cause burns of hands, arms and face!

In a separate container

- In order to quickly melt the fat in blocks, use a separate container (e.g. cooking pan) placing it on the cooker. Then pour the melted fat to the basin of the deep fat fryer.

Filling in the basin with oil or fat in blocks

- Fill in the basin with frying oil or fat in blocks.
- Carefully pour oil to the basin until the appropriate level is reached (between „MIN“ and „MAX“ marks). Marks are located on the side wall of the basin.



WARNING!

Never start the device without frying oil or fat in blocks in the basin. Always make sure that the oil or fat level is between „MIN“- and „MAX“ marks in the basin.

RISK OF FIRE!

Reducing the oil or fat level below the „MIN“ mark creates a fire hazard.

RISK OF BURNS!

If the oil or fat level is above the „MAX“ mark, it may lead to boiling of hot oil or fat.

Switching the device on



CAUTION!

Before the operation make sure that the device is not connected to the power supply.

- Connect the device to the grounded socket.
- Switch the device on using **ON/OFF** switch. The green power indicator will come on.
- Turn the temperature controller clockwise to the desired temperature within the range from 50 °C to 190 °C.
- The orange heating indicator is on during the heating process and goes off after the set temperature has been reached. The deep fat fryer is equipped with a thermostat for temperature regulation. Once the temperature in the oil basin decreases, the orange heating indicator comes on and the device initiates the heating process again.
- Prepare the food in the meantime.

- For best results you should wait until the desired temperature has been reached before placing the frying goods in the oil/fat in the fryer's basin.
- Do not use the frying oil/fat too long with excessively high temperature, as it loses its suitability for use.
- In case of possible longer interruptions between frying processors, set the temperature controller to a lower value.
- **Never** overfill the basket. This leads to the decrease of temperature of oil/fat and the fried products will absorb too much fat.

❖ **Do not exceed the following quantities of food products during frying:**

8-litre, single deep fat fryer / 2 x 8-litre, double deep fat fryer - **0.9 kg** per basin.



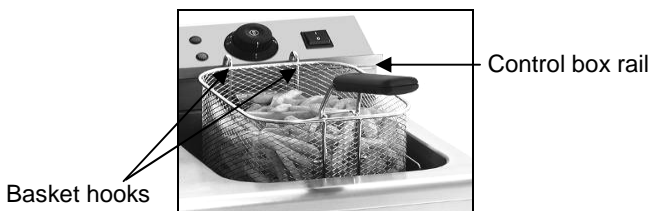
WARNING! Risk of burns!

During the operation the deep fat fryer and frying oil/fat in the basin are very hot and there is a risk of setting the frying oil/fat on fire.

The device should not work for too long!

After the use, set the temperature controller in the „0“ position and disconnect the device from the power supply (pull the plug!).


- **The basket** is designed for frying appropriate food products. It is equipped with a rigid handle and two hooks.
- Slowly dip the basket in the oil/fat. When the frying is finished, carefully lift the basket, hang it on the rail of the control box and leave to drip.



WARNING! Risk of injury!

The fryer may not be operated with the lid! The lid serves as a dust protection and is used for keeping the temperature of oil/fat only. In order to avoid dangerous oil splashes caused by water dripping from the lid you ought to make sure it is dry before setting it on top.

Pouring out and removing frying oil/ liquid fat

- Regularly change the frying oil/fat.
- Frying oil/fat should be removed as soon as it starts turning brown.
- After cooling, pour in **stale oil** into an appropriate container and dispose of it in accordance with the environmental regulations. To drain the oil from the basin, lift the handle of the oil drain tap and tilt it forward.
- If the **fat in blocks** hardens in the fryer, you can melt it only when setting the temperature controller in the position marked  for the melting point, and then it can be poured out via the oil drain tap to the appropriate container. Make sure the container is stable.



Stale frying oil / fat should be disposed of in an environmentally friendly manner and according to the valid local regulations.

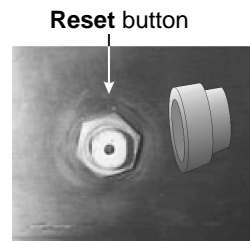
Overheating protection

- In case of accidental engaging of the fryer without frying oil/fat in the basin or without sufficient amount of frying oil/fat in the basin, the device automatically shuts down after reaching the temperature of ca. 230 °C. Whenever this occurs, switch off the device using **ON/OFF** switch and pull the plug. Leave the device to cool off.

After the device has been switched off by the overheating protection mechanism, it can only be restarted by pressing the **RESET** button at the rear of the device.

For this purpose, cool the device to less than 170 °C, then unscrew the plastic plug of the **RESET** button counter-clockwise, press the peg and again screw the plug turning it clockwise.

Next, reconnect the power plug to the socket and start operating the device normally,



6. Cleaning



CAUTION!

Before cleaning, switch the device off using **ON/OFF** button, disconnect it from the power supply (pull the plug!) and wait until the device has cooled off.

The device is not suited for direct washing with water.

Therefore, do not use any kind of pressure water jet for cleaning the device!

Make sure that no water gets into the device.



CAUTION!

Never use abrasive cleaning agents or scouring materials which may damage the surface of the device.

- Clean the device regularly.
- Remove the basket from the basin. The heating element and its shield can be easily removed from the basin by removing the control box from the basin.



CAUTION!

The control box (control panel) must not be wet cleaned or immersed in water. Moisture must not get inside the device.

- Clean the heating element with a soft cloth and mild cleaning agent.
- Clean the lid and the basket in warm water with a mild cleaning agent. Heavily soiled elements may be soaked for a short time.
- Frying oil or liquid fat should be carefully poured out to an appropriate container after they have cooled off. For this purpose, lift the handle of the oil drain tap and tilt it forward. Observe the instructions included in section „**Pouring out and removing frying oil/ liquid fat**“. Clean the basin.
- Control panel, surface of the device and power cord should be cleaned with a moist cloth and a mild cleaning agent. Make sure that no moisture gets inside the control box. This may lead to dangerous creeping current and interruptions in the operation of the device.
- **Before mounting, dry all the elements thoroughly!** Reassemble the device.

- If the device is not used for any lengthy period, clean it according to the aforementioned description and store it in dry, clean place protected against cold, sun and children. To protect the device 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	Removal
Device is connected to a power source, green control light does not come on, device does not heat up.	<ul style="list-style-type: none"> • Plug improperly inserted into socket • Blown fuse • Control box is improperly installed • Overheating protection mechanism has been activated. • No contact with microswitch 	<ul style="list-style-type: none"> • Remove plug and insert properly • Check fuses, connect device to another socket • Check the location of the control box • Press RESET on the control box • Contact sales agent
The orange heating control light comes on, the temperature does not increase.	<ul style="list-style-type: none"> • Interrupted contact with the heating element • Damaged heating element 	<ul style="list-style-type: none"> • Contact sales agent • Contact sales agent
Green control light comes on but the orange heating control light does not come on in spite of desired temperature being reached.	<ul style="list-style-type: none"> • Set temperature has been reached • Damaged temperature control • Damaged control light 	<ul style="list-style-type: none"> • Check functioning at different temperature • Contact sales agent • Contact sales agent
Heating element ceases functioning after some time.	<ul style="list-style-type: none"> • Overheating protection mechanism has been activated. 	<ul style="list-style-type: none"> • Press RESET button in the control box. If the overheating protection activates again within a short time, contact the sales agent.

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.



CAUTION!



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