

BF 16E - BF 30E - BF 30E-OU



101530 - 101560 - 101535

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Original instruction manual

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Read these instruction manual before using the appliance 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.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

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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

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.

- Do not bend, pinch nor knot the power cord.
- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

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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.

Operator's responsibility

The operator is responsible for complying with the currently applicable laws, regulations, ordinances and existing national regulations on accident prevention, environmental protection, as well as the internal operation, operating and safety instructions that apply at the respective installation site.

Obligations of the operator:

- Operate the appliance and its components only in a technical condition that does not raise any objections, with functional protective and safety elements.
- Prepare risk assessment at work positions.
- Provide instruction and regular staff training. Pay special attention to and observe the section concerning safety and any safety hints.
- Provide suitable personal protective equipment (PPE)
- Observe the intervals of maintenance and cleaning.
- Document training/instructions, replacement of components.

Improper Use

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- 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 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator.

The following is an intended purpose:

- Deep fat frying of adequate baked products.

1.4 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

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

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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 101530 / 101560 / 101535

- Type:
 - 101530, 101560 — table-top appliance
 - 101535 — free-standing appliance; type of base frame: open
- Operating mode: electric
- Equipment connection: 3 NAC
- Heating element:
 - stainless steel
 - removable
- Cold zone
- Fat drain tap
- Safety thermostat
- Control: knob
- Temperature control: manual
- ON/OFF switch
- Indicator lights: ON/OFF, oil temperature reached
- Features:
 - rounded edges
 - drain tap with safety fixture
 - basins with large cold zone

We reserve the right to implement technical modifications.

4.1 Technical Specifications

| | |
|---------------------------------------|---------------------------------------|
| Name: | Pastries deep fat fryer BF 16E |
| Art. No.: | 101530 |
| Material: | CNS 18/10 |
| Number of basins: | 1 |
| Basin volume, in litres: | 16 |
| Basin dimensions (W x D x H), in mm: | 515 x 305 x 130 |
| Number of baskets: | 1 |
| Basket volume, in l: | 8,9 |
| Basket dimensions (W x D x H), in mm: | 475 x 235 x 80 |
| Temperature range, min.–max., in °C: | 50 - 190 |
| Connected load: | 9 kW 400 V 50 Hz |
| Dimensions (W x D x H), in mm: | 560 x 470 x 400 |
| Weight, in kg: | 15,1 |

The set includes:

- 1 basket
- 1 lid

| | |
|---------------------------------------|---------------------------------------|
| Name: | Pastries deep fat fryer BF 30E |
| Art. No.: | 101560 |
| Material: | CNS 18/10 |
| Number of basins: | 1 |
| Basin volume, in litres: | 30 |
| Basin dimensions (W x D x H), in mm: | 615 x 490 x 130 |
| Number of baskets: | 1 |
| Basket volume, in l: | 19,2 |
| Basket dimensions (W x D x H), in mm: | 570 x 440 x 80 |
| Temperature range, min.–max., in °C: | 50 - 190 |
| Connected load: | 15 kW 400 V 50 Hz |
| Dimensions (W x D x H), in mm: | 660 x 650 x 410 |
| Weight, in kg: | 23,4 |

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The set includes:

- 1 basket
- 1 lid

| | |
|---------------------------------------|--|
| Name: | Pastries deep fat fryer BF 30E OU |
| Art. No.: | 101535 |
| Material: | CNS 18/10 |
| Number of basins: | 1 |
| Basin volume, in litres: | 30 |
| Basin dimensions (W x D x H), in mm: | 615 x 490 x 130 |
| Number of baskets: | 1 |
| Basket volume, in l: | 19,2 |
| Basket dimensions (W x D x H), in mm: | 570 x 440 x 80 |
| Temperature range, min.–max., in °C: | 50 - 190 |
| Connected load: | 15 kW 400 V 50 Hz |
| Dimensions of open base frame: | 612 x 497 x 377 |
| Dimensions (W x D x H), in mm: | 660 x 650 x 980 |
| Weight, in kg: | 40,0 |

The set includes:

- 1 basket
- 1 lid
- 1 sieve with handle
- 2 fat collection containers with handles

4.2 List of Components of the Appliance

101530

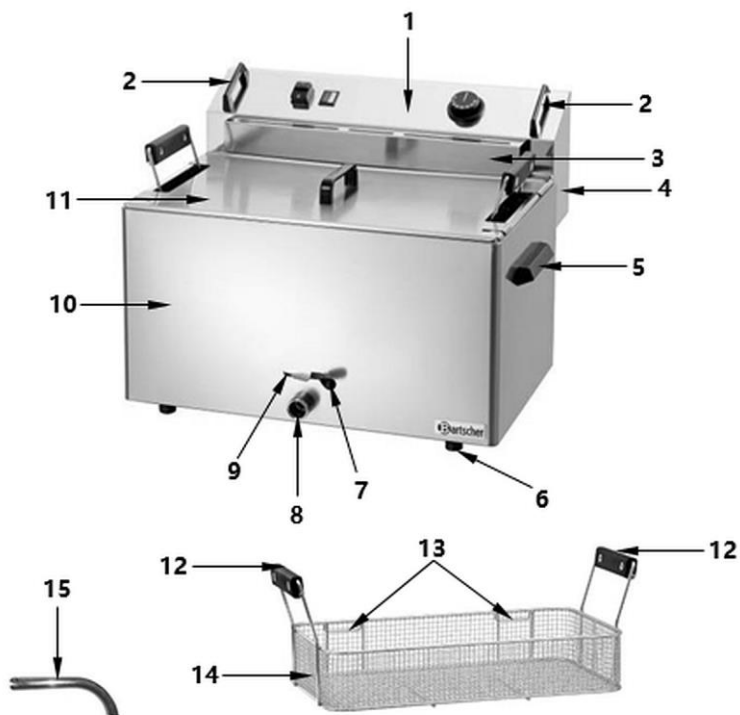
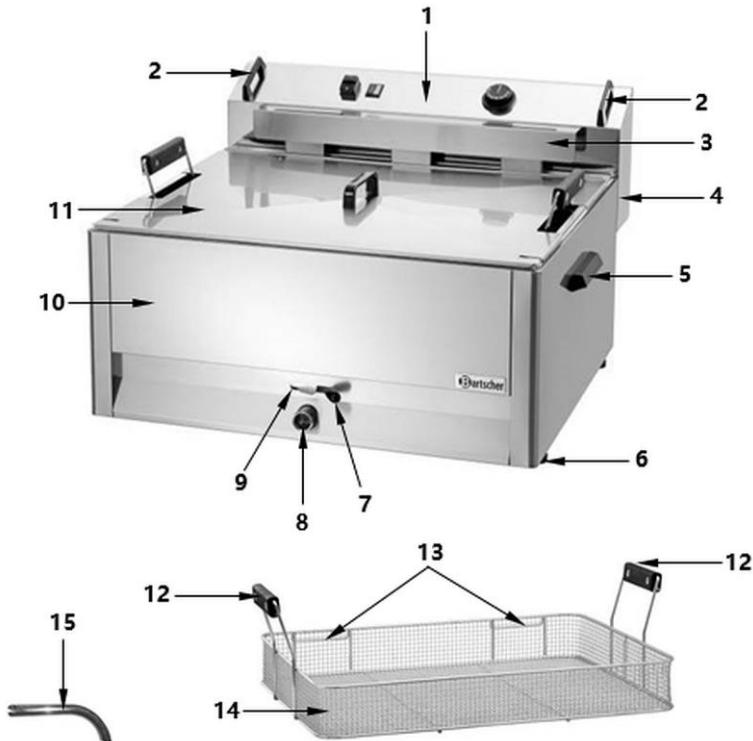


Fig. 1

- | | |
|---|---|
| 1. Control panel | 2. Control box handle (2 pcs) |
| 3. Fixture for hanging the deep fat frying basket | 4. Control box |
| 5. Base unit handle (2 pcs) | 6. Feet (4 pcs) |
| 7. Lever for deep fat frying oil drain | 8. Spigot |
| 9. Lock | 10. Base unit with the basin |
| 11. Lid with handle | 12. Deep fat frying basket handle (2 pcs) |
| 13. Deep fat frying basket hook (2 pcs) | 14. Deep fat frying basket |
| 15. Oil drain tap | |

101560



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Fig. 2

- | | |
|---|---|
| 1. Control panel | 2. Control box handle (2 pcs) |
| 3. Fixture for hanging the deep fat frying basket | 4. Control box |
| 5. Base unit handle (2 pcs) | 6. Feet (4 pcs) |
| 7. Lever for deep fat frying oil drain | 8. Spigot |
| 9. Lock | 10. Base unit with the basin |
| 11. Lid with handle | 12. Deep fat frying basket handle (2 pcs) |
| 13. Deep fat frying basket hook (2 pcs) | 14. Deep fat frying basket |
| 15. Oil drain tap | |

101535

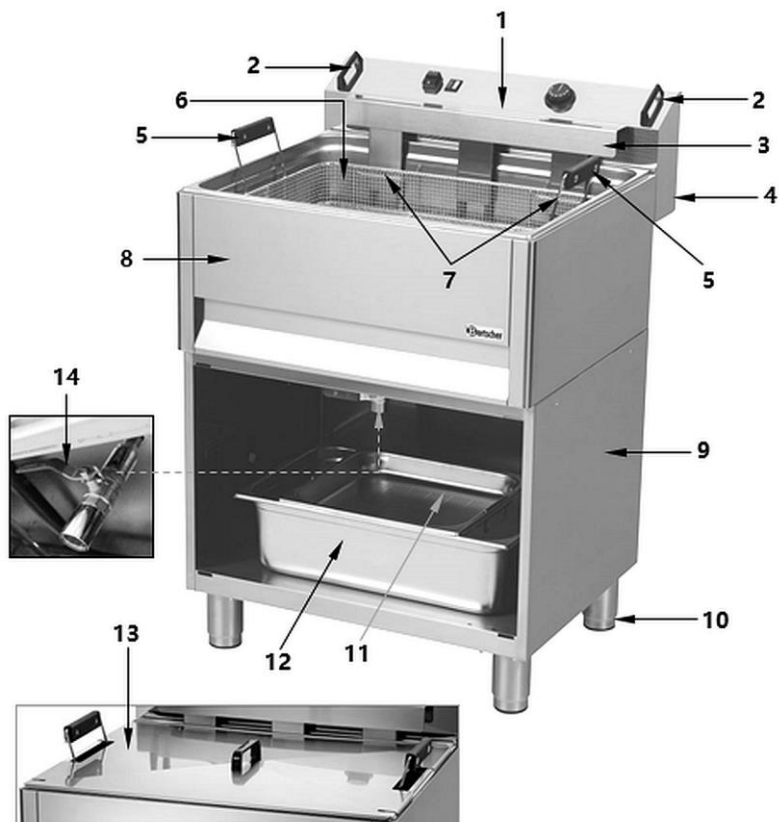


Fig. 3

- | | |
|---|--|
| 1. Control panel | 2. Control box handle (2 pcs) |
| 3. Fixture for hanging the deep fat frying basket | 4. Control box |
| 5. Deep fat frying basket handle (2 pcs) | 6. Deep fat frying basket |
| 7. Deep fat frying basket hook (2 pcs) | 8. Base unit with the basin |
| 9. Open base structure | 10. Height adjustable feet (4 pcs) |
| 11. 2/3 GN sieve, with handle | 12. 1/1 GN fat collection container, with handle (2 pcs) |
| 13. Lid with handle | 14. Oil drain tap |

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Additional equipment (not included in the delivery!)



Deep frying basket BF 16E

Material: steel, chrome-plated

Basket size:

W 475 x D 235 x H 80 mm

Content: 8,9 litres

Dimensions:

W 560 x D 245 x H 190 mm

Weight: 1,3 kg

Code-No.: 101533



Basket shelf BF 16E

Material: CNS 18/10

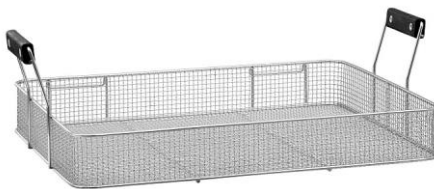
Assembly side: on both sides

Dimensions:

W 445 x D 235 x H 85 mm

Weight: 2,9 kg

Code-No.: 101566



Deep frying basket BF 30E

Material: steel, chrome-plated

Basket size:

W 570 x D 440 x H 80 mm

Content: 19,2 litres

Dimensions:

W 650 x D 465 x H 190 mm

Weight: 1,9 kg

Code-No.: 101563



Basket shelf BF 30E

Material: CNS 18/10

Assembly side: on both sides

Dimensions:

W 644 x D 465 x H 255 mm

Weight: 4,0 kg

Code-No.: 101565

4.3 Functions of the Appliance

In the pastries deep fat fryer, the pastries are fried in hot oil at a correct temperature setting.

5 Installation and operation

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.

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NOTE!

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

Unpacking / Positioning

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



CAUTION!

Choking hazard!

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

- 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 affixed to the appliance.
- **Never** place the appliance in humid or wet environment.

Installation and operation

- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- When selecting the installation site, please consider the following items:
 - The mounting surface must be even, sufficiently load-bearing, waterproof, dry and resistant to high temperatures.
 - Make sure that the designated escape routes are clear.
 - Ensure a stable position.
 - Allow sufficient space for work, maintenance and cleaning.
 - Leave the supply and exhaust air vents, if any, free.
 - Comply with applicable technical and building regulations.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
- Leave at least 20 cm clearance from flammable walls and items.

Electric Connection

- Before connecting the appliance to the power supply, make sure that voltage and frequency values on the rating plate are conforming to the existing electric installation.

The allowable voltage deviation is $\pm 10\%$.
- Make sure that appropriate connection with protection conductor is available, conforming to the valid regulations. Use a cord of sufficient cross section for connection to the power supply.
- Between the appliance and electric supply grid must be installed an active multi-pole breaker, suitable for the power of the appliance. The breaker must be located in an easily accessible location. The breaker contacts should feature a minimum opening of 3 mm.
- Connect the appliance to an electric mains installation according to the valid international, national, and local regulations.
- Do not use the appliance with an external timer or remote control.

5.2 Operation



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 in the 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 in the 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.

Preparation of the device

1. Remove the cover and take the frying basket out of the appliance.
2. Detach the control box from the appliance by lifting it carefully (until you hear „click“ sound).
3. Clean the appliance and its accessories according to the instructions in section **6 „Cleaning“**.
4. Next, dry the appliance and accessories thoroughly.
5. Carefully place the control box on the rear edge of the base unit.

Pivot at the bottom of the control box must be placed in the opening of the oil basin for the appliance to be set correctly.

CAUTION!

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

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

WARNING!

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

The deep frying oil drain in **101530** and **101560** appliance must be closed and locked.

1. Press the lock upwards and move the lever to the right.

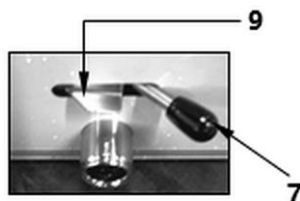


Fig. 4

The fat drain in **101535** appliance must be closed.

2. Move the lever to the left or right.

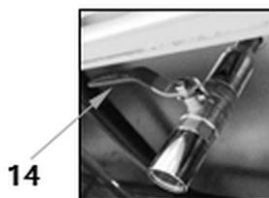


Fig. 5

3. Prior to switching on, the basin must be carefully filled 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.

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

ATTENTION!

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

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.

Control elements

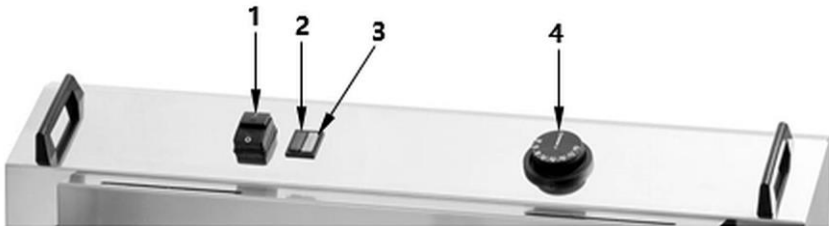


Fig. 6

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1. ON/OFF switch
2. Power indicator (green)
3. Heating indicator (orange)
4. Temperature controller

Switching On

1. Connect the appliance to the power supply.
2. Switch the appliance on with the ON/OFF switch.
The green power indicator light will come on.

3. Set the temperature controller by rotating it clockwise to the required temperature.

The temperature may be set within the range of 60–190°C.

While heating up the orange heating indicator light will come on, and will go off when the preset temperature is reached.

When the temperature in the basin drops the red indicator light comes on again and the appliance heats again.

4. For best results wait until the appliance reaches the desired temperature and then place pastry products in the deep fat fryer.

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 pauses between the deep fat frying processes, set the temperature controller to a lower value.

Frying Pastries

1. Place the prepared pastries in the provided deep fat frying basket.

NOTE!

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

Never overfill the deep fat frying basket with pastries.

2. Hold the deep fat frying basket by both side handles.
3. Slowly lower the deep fat frying basket into the basin with the frying oil.
4. Prepare pastries in the deep fat fryer.
5. When the frying process is finished, use the handles to carefully lift the deep fat frying basket.
6. Hang the deep fat frying basket on the control box with hooks inserted in the slot for fixture for hanging.
7. Drain off the ready pastries well.
8. Rotate the temperature controller to '0' position as soon as the deep fat frying process is finished and the appliance will no longer be used.

Installation and operation

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.

Pastries Deep Fat Fryers 101530 / 101560

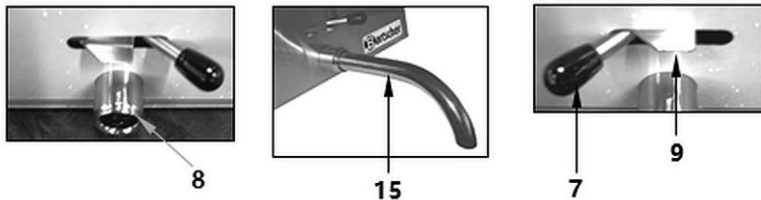


Fig. 7

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1. Place a suitable collection container under the fat drain tube.
2. Before draining the deep fat frying oil with the bayonet lock, fix the fat drain tube (15) on the pipe stub (8).
3. Open the drain mechanism by pressing the lock (9) upwards, and setting the lever (7) to the left.
4. Carefully drain the deep fat frying oil to a collection container.
5. Ensure that the container is stable.

Pastries Deep Fat Fryer 101535

1. Place the supplied oil/fat collection container on the bottom of the base frame under the fat drain tap.
2. Place a sieve on the edge of the oil/fat collection container.
3. Open the fat drain tap by rotating the lever (14) at the front.
4. Carefully drain the deep fat frying oil to the oil/fat collection container.
5. Ensure that the container is stable.



Fig. 8

Overheating Protection System

If the fryer is accidentally switched on without frying oil / fat in cube (block), or if the basin is filled with fat to the level below required minimum, the overheating protection system automatically switches off the appliance. This function serves the purpose of protecting the appliance against possible damages.

Perform the following steps:

- disconnect the appliance from mains power supply;
- leave the appliance to cool down completely;
- screw off plastic cover over the RESET button on the control box, rotating it counter-clockwise;
- press the RESET key;
- screw the plastic cover anew by rotating it clockwise;
- switch the appliance on as usual.

6 Cleaning

The operator must ensure that the device and its safety components are kept in good condition. Control and safety systems should be checked for their effectiveness.

Maintenance, cleaning and repairs must only be carried out by suitably trained and specialised personnel.

If the safety devices need to be removed for maintenance, cleaning and repair, they should be reinstalled immediately after completion and their function should be checked.

All maintenance and cleaning work must be carried out in accordance with the operating instructions at the specified intervals.

6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. 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 implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

6.2 Cleaning

1. Clean the appliance thoroughly at the end of a working day.
2. Remove the deep fat frying basket from the basin.
3. Drain the cooled deep fat frying oil from the basin.

NOTE!

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

4. Remove the control box with the heating element from the appliance. This allows for easy cleaning of the heating element and the basin.
5. Clean the control box and the heating element with a damp, soft cloth and mild cleaning agent. Wipe with a clean cloth.

6. Clean the basin with hot water and a mild cleaning agent. Use a soft cloth or sponge. After cleaning drain water to an appropriate container using the fat drain tap (tube). Then rinse the basin with fresh water and drain it using the fat drain tap (tube) again.
7. The control panel may be wiped only with a slightly damp cloth.
8. Wipe the surface of the appliance and power cord only with a slightly damp cloth.
9. Clean the deep fat frying basket and lid in hot water with a mild cleaning agent. Rinse in fresh water.
10. To end with, dry all appliance components thoroughly.
11. Refit the removed appliance components back in the appliance.

7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. The works may only be performed by suitably qualified technical personnel.


When malfunction cannot be removed, contact the technical service. In such a case, provide article number, model and serial number. You will find this information on the rating plate.

Possible Malfunctions

| Error | Possible Cause | Solution |
|---|---|---|
| Appliance is connected to the power supply, switched on, but the ON/OFF switch indicator light is not lit. | Interrupted power supply | Check the power supply and the cord for damage or faults |
| | Power supply protection device tripped | Check the fuse, and check the appliance after connecting it to another socket |
| | No power supply | Restore the electric power supply |
| | The connection box is improperly installed | Check that the connection box is correctly installed |
| The heating-up indicator light is on but temperature does not rise | Interrupted contact with the heating element | Contact the service company |
| | Damaged heating element | Contact the service company |
| The power supply indicator light is on but despite the preset temperature the heating-up indicator light is off | The preset temperature has been reached | Check appliance operation after modification of settings |
| | Damaged temperature controller | Contact the service company |
| | Damaged indicator light | Contact the service company |
| Appliance stops heating after some time | Overheating protection tripped: Oil temperature in the basin too high (approx. 230°C) | Wait for the appliance to cool down Restart the appliance following indications in section “ Overheating Protection ” |

8 Disposal

Electrical Appliance

| | |
|---|---|
|  | <p>Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.</p> |
|---|---|

Electrical appliances should be returned to designated collection points.

Used frying oil

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