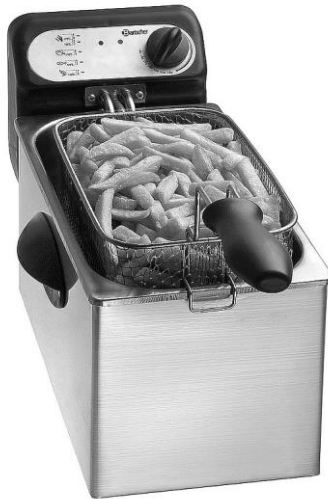


PETIT



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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.

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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.
- Ensure that no liquids come into contact with the device's connectors or the mains plug. Moisture can lead to electrical hazards or damage to the device.
- Always disconnect the device from the mains supply before carrying out any installation or dismantling work, cleaning, maintenance, or if the device is not going to be used for an extended period. To do this, pull the mains plug fully out of the socket.
- 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.

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

- 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.

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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.

Improper Use

- 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.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Operating personnel

- This appliance is not intended to be used 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 the appliance on.

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 food products.

The appliance is not designed for continuous operation in industrial applications.

This appliance is intended for use in households and similar places, e.g.:

- in employee canteens in shops, offices, and similar areas;
- on farms;
- by customers in hotels, motels, and other typical accommodation establishments;
- in lodging-houses.

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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

4.1 Technical Specifications

Name:	Deep fat fryer PETIT
Art. No.:	165103
Material:	stainless steel, plastic
Number of tanks:	1
Tank volume, in litres:	3
Tank dimensions (W x D x H), in mm:	170 x 320 x 148
Number of baskets:	1
Basket volume, in l:	2,5
Basket dimensions (W x D x H), in mm:	145 x 240 x 80
Temperature range, min.–max., in °C:	130 - 190
Power supply:	2,0 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	210 x 530 x 240
Weight in kg:	2,5

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We reserve the right to implement technical modifications!

Version / Characteristics

- Type: table-top appliance
- Appliance connection: ready to plug in
- Type of power supply: electric
- Control: electronic | toggle
- Heating element: stainless steel, removable
- Safety thermostat: yes
- Cold zone: yes
- Grease collection tank: no
- Grease release tap: no
- On-/Off switch: no
- Indicator lights: in operation | heating up
- The set includes: 1 basket, 1 lid

4.2 List of Components of the Appliance

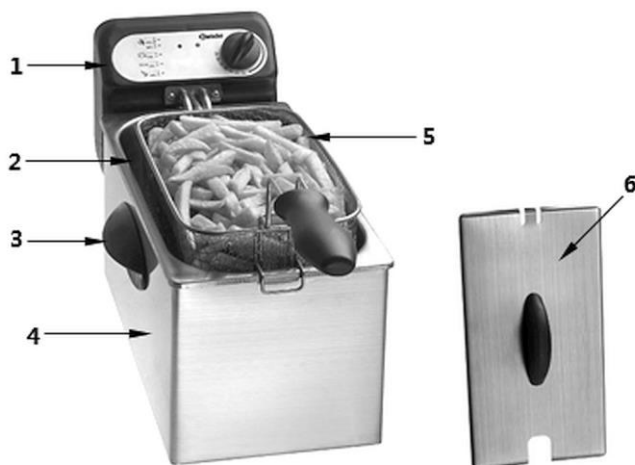


Fig. 1

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1. Connection box with heating element
2. Tank
3. Grip
4. Housing
5. Basket
6. Lid

4.3 Functions of the Appliance

The deep fat fryer is intended for frying suitable food products in hot oil.

5 Installation and operation

5.1 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.
- 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.

Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- 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.

Preparation of the Appliance

1. Remove the lid and basket from the appliance.
2. Remove the connection box with the heating element from the appliance, pulling it gently upwards (until 'click' is heard).
3. Use both hands to carefully remove the tank.
4. Clean the appliance and accessories thoroughly before the first use according to instructions provided in section **6.2 'Cleaning'**.

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CAUTION!

Make sure no water enters electric installation and connection box. Dry the appliance thoroughly.

5. Insert the tank.
6. Install the connection box with the heating element by carefully inserting it onto guide rails at the back wall of the housing.

You must hear a 'click'; it will confirm proper installation of the connection box.

NOTE!

For safety reasons, the appliance operates only when the connection box is properly installed, so that the microswitch enables the appliance to be ready for operation.

Instructions for using frying oil or fat in cubes (blocks)

Installation and operation

- 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.

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

CAUTION!

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

1. Carefully pour frying oil / fat in cubes (blocks) into the tank, until the required level is reached (between MIN and MAX markings on the side wall of the tank).

CAUTION!

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

2. Also, during operation, observe the level of oil in the tank and, if needed, top up with liquid frying oil or fat in cubes (blocks).

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Operating Elements

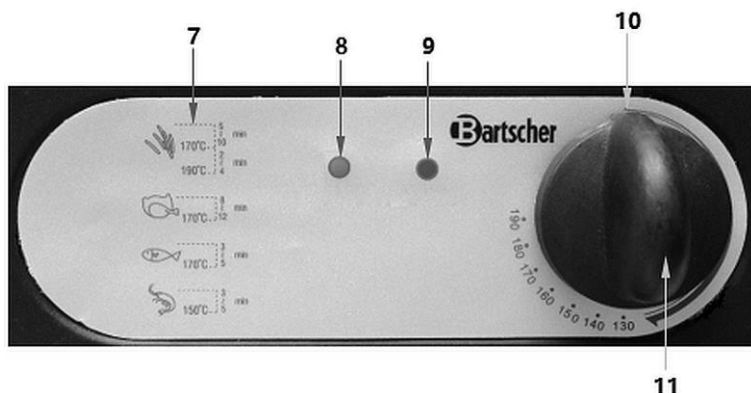


Fig. 2

7. Recommendations for temperature set-ups
8. Operation indicator light (green)
9. Heating-up indicator light (red)
10. Set temperature indicator light
11. Temperature controller

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Switching on

CAUTION!

The deep fat fryer can only be used by individuals who have been instructed in the proper use of the appliance and dangers that may arise during the frying process.

IMPORTANT!

Before start-up, make sure the appliance is not connected to power supply.

1. Plug the appliance into a suitable single socket.

The green operation indicator light will be lit and will remain on during the entire working process.

Installation and operation

2. Turn the temperature controller clockwise from the set point (marking on the operating panel) to the desired temperature setting.

The temperature may be set in the range of 130 °C – 190 °C.

NOTE!

When setting the temperature for preparing food, consider recommendations for temperature set-ups provided in the operating panel.

While heating up, the red indicator light comes on, and goes off when the set temperature has been reached.

The deep fat fryer is equipped with a thermostat for controlling temperature. When the oil temperature in the tank drops the red heating indicator light comes on again and the appliance heats up again.

Frying of Food

1. For best results wait until the appliance reaches the set temperature and then place food products in the fryer.
2. 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.
3. In case of longer interruptions between the frying processes, set the temperature controller to lower value.
4. The basket is intended for frying of small products. It is equipped with a fold-up grip with a hook.
5. To fix the basket grip, fold it out and let the grip bowl (b) snap onto the basket fixing bow (a).

CAUTION!

For safety reasons, a strong and secure in-meshing of the grip is obligatory!

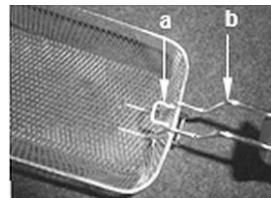


Fig. 3

NOTE!

Do not overfill the basket with products for frying, as when the temperature of frying oil / fat drops, it gets too greasy.

Do not fill the basket with more than the following amount of food products: **0.4 kg.**

6. Place the products for frying in the basket.
7. Slowly submerge the basket in the frying oil.
8. Fry the food products.
9. When frying is done, lift the basket carefully.
10. Use the hook (c) to hang the basket at the front edge of the tank and wait for the frying oil to drip off.



Fig. 4

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11. When the frying process is finished and the appliance is no longer used, rotate the temperature controller counter-clockwise to the set point (marking on the operating panel).
12. Disconnect the appliance from the socket (pull the plug out).

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 poured from the tank 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.

Overheating Protection

If the deep fryer is switched on accidentally with too little or no frying oil / fat in cubes (blocks) in the tank, then the overheating protection mechanism automatically switches the appliance off after reaching the temperature of approx. 230 °C to protect it against overheating.

1. The appliance must be then disconnected from the power supply (pull the plug out).
2. Wait for the appliance to cool off.

NOTE!

After automatic switching off of the appliance, it may be restarted only by pressing the RESET button. It is located on the rear wall of the connection box.

3. Using a long, thin implement (stick) press the **RESET** button.
4. Re-insert the plug into the mains socket.
5. Operate the appliance as usual.

6 Cleaning

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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. At the end of a working day clean the appliance thoroughly.
2. If placed on the tank, remove the lid and take out the frying basket from the tank.
3. Remove the connection box with the heating element from the appliance. This allows for easy washing of the heating element and the tank.

WARNING!

If moisture enters the electric installation or the connection box, it may lead to generation of hazardous creeping currents and interferences in operation of the appliance.

The connection box with heating element and the main appliance nor the power cord may never be cleaned wet or under running water, nor immersed in water or any other liquid.

4. Clean the connection box and the heating element with a damp, soft cloth and mild cleaning agent. Wipe with a clean cloth.
5. When they cool down completely, remove the basket from the appliance.
6. Observe instructions in section '**Exchange and Removal of Frying Oil / Liquid Fat in Cubes (Blocks)**' and empty the tank.
7. Wash the basket, lid and tank with warm water and a mild cleaning agent. Heavily soiled elements may be immersed for a short time.
8. Rinse the parts thoroughly with fresh water.
9. Wipe the operating panel, main appliance and power cord only with a slightly damp cloth.
10. Dry all the cleaned parts thoroughly with a soft cloth.
11. Refit the removed elements 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.

Error	Possible Cause	Solution
The appliance is connected to the power supply but the green operation indicator light is off and the appliance does not heat.	Incorrectly connected plug.	Remove the plug and insert it properly into the socket.
	Safety fuse tripped.	Check a fuse, connect the appliance to another socket and check it.
	The connection box is improperly installed.	Check if the connection box is properly installed.
	No contact in the microswitch.	Contact the service company.
	The overheating protection tripped.	Press the RESET button in the connection box.
	Damaged temperature limiter.	Contact the service company.
The red heating-up indicator light is on but temperature does not rise.	Interrupted contact with the heating element.	Contact the service company.
	Damaged heating element.	
The green operation indicator light is on but despite the preset temperature the red heating-up indicator light is off.	The preset temperature has been reached.	Check operation with different settings.
	Damaged temperature controller.	Contact the service company.
	Damaged indicator light.	

Error	Possible Cause	Solution
The heating elements ceases to heat up after some time.	The overheating protection tripped.	Press the RESET button in the connection box. If the overheating protection is tripped again after a short time, contact the service company.

8 Disposal

Electrical Appliance



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.

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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.