

900 E1-21 - 900 E2-21



299630 - 299003

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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.

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.

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.

Supervised Usage only

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

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.

1.3 Residual Risks

Residual risks	Hazardous situation	Warning
Slipping and falling hazard	The user may slip on the floor due to the presence of water or dirt.	Wear non-slip protective footwear when using the appliance.
Burns and scalding	The operator intentionally touches the appliance.	
	Operator intentionally comes in contact with hot substances (oil, water, steam, etc.).	
Electrical injury (Electric shock)	Touching electrically conductive parts of the equipment during maintenance without first disconnecting the electrical supply. The operator carries out operations (using a power tool or without interrupting the electrical supply to the machine) while lying on a wet floor.	Maintenance of the machine must only be carried out by qualified personnel, equipped with personal protective equipment providing protection against electric shock.
	Electric shock caused by a faulty earthing system or faulty electrical protective equipment.	Protective devices in accordance with relevant standards must be installed upstream of the appliance.
Falling hazard	The operator performs activities on the upper part of the appliance using inappropriate aids (such as a ladder with rungs, or climbing onto the appliance).	Do not carry out any work on the upper part of the appliance using unsuitable aids (such as ladders with rungs or climbing on the machine).
Tipping over hazard	Carrying the appliance or appliance parts without suitable aids.	When moving the appliance or its packaging, it is necessary to use suitable aids or lifting equipment.

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Residual risks	Hazardous situation	Warning
Chemical materials	The operator is handling chemicals (e.g.: cleaning agents, descaling agents, etc.).	Take appropriate precautions. Always follow the instructions on the safety data sheets and labels of the products used. Use personal protective equipment recommended in safety data sheets.
Injury hazard	There is an injury hazard during maintenance work if internal parts of the appliance frame are touched.	Maintenance work may only be carried out by qualified personnel equipped with suitable protective equipment (cut-resistant gloves, forearm protectors).
Crushing hazard	Personnel are at risk of crushing fingers or hands when handling moving parts.	Maintenance work may only be carried out by qualified personnel equipped with protective equipment (safety gloves).
Ergonomics	The operator works on the appliance without wearing the required personal protective equipment.	The operator must wear personal protective equipment when working on the appliance.

1.4 Personal Protective Equipment

Phase	Safety clothing	Safety footwear	Gloves	Eye protection	Hearing protection	Respiratory tract protection	Head protection
Transport		X					
Moving		X					
Unpacking		X					
Assembly		X					
Standard usage	X	X	X (*)				
Settings		X					
Standard cleaning		X					
Special cleaning		X	X				
Maintenance		X	X (*)				
Dismantling		X					
Disposal		X					

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X	Personal protective equipment provided
	Personal protective equipment is available or must be used if required
	Personal protective equipment not provided

* Gloves intended for standard usage and maintenance works must be resistant to high temperatures to protect operator's hands when the operator touches hot elements of the appliance or hot substances (oil, water, steam, etc.).

1.5 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.

1.6 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

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.

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When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

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

- 900 series
- Type: standing appliance
- Operating mode: electric
- Equipment connection: 3 NAC
- Heating element:
 - stainless steel
 - rotary
- Cold zone: yes
- Grease drain tap: yes
- Safety thermostat: yes
- Control: rotary controller
- Temperature control: stepless
- Digital display: no
- Indicator light: ON/OFF | heating
- ON/OFF switch: yes
- Grease collection container: yes
- Base type: leaf door
- Height-adjustable feet: yes
- It can be combined and installed in series with other 900 series appliances

We reserve the right to implement technical modifications.

4.1 Technical Specifications

Name:	Deep fat fryer 900 E1-21
Art. No.:	299630
Material:	CNS 18/10
Number of basins:	1
Basin volume, in litres:	21
Basin dimensions (W x D x H), in mm:	310 x 445 x 255
Number of baskets:	1
Basket volume, in l:	14
Basket dimensions (W x D x H), in mm:	300 x 400 x 120
Temperature range, min.–max., in °C:	100 - 195
Degree of protection:	IPX4
Connected load:	19,5 kW 400 V 50-60 Hz
Internal base dimensions (W x D x H), in mm:	340 x 830 x 375
Dimensions (W x D x H), in mm:	400 x 900 x 900
Weight, in kg:	48,1

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The set includes:

- 1 frying basket, 14 l
- 1 lid
- 1 sieve for breadcrumb coating
- 1 grease collection container

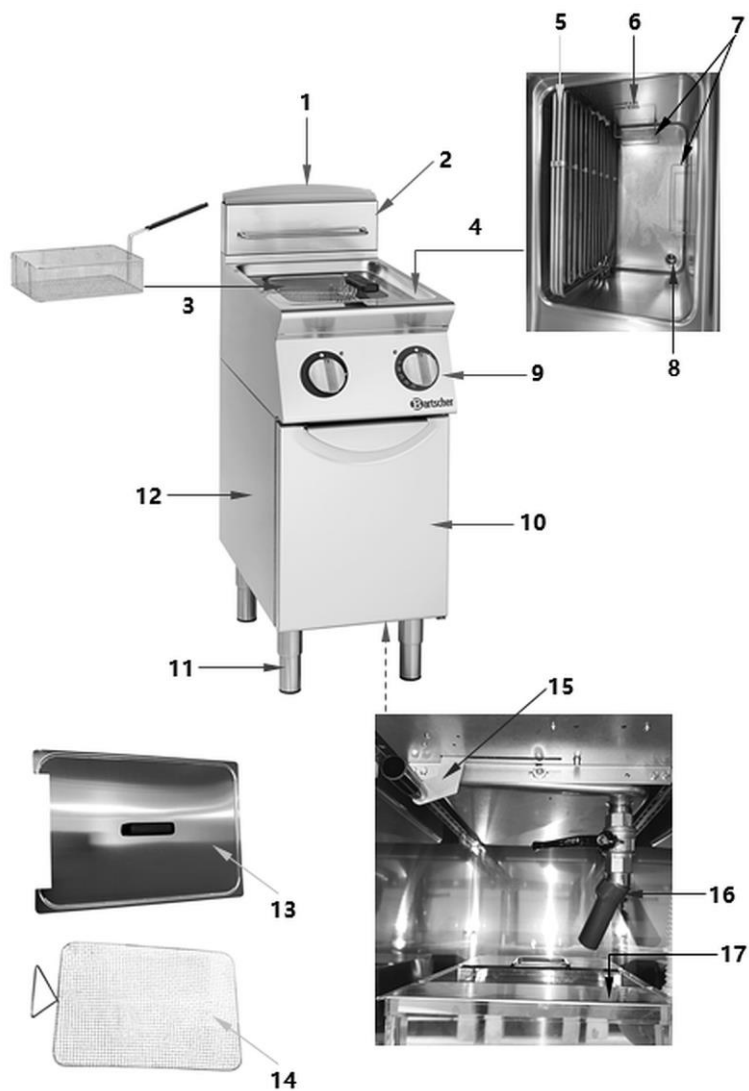
Name:	Deep fat fryer 900 E2-21
Art. No.:	299003
Material:	CNS 18/10
Number of basins:	2
Basin volume, in litres:	21
Basin dimensions (W x D x H), in mm:	310 x 445 x 255
Number of baskets:	3
Basket volume, in l:	14 6
Basket dimensions (W x D x H), in mm:	300 x 400 x 120 125 x 400 x 120
Temperature range, min.–max., in °C:	100 - 195
Degree of protection:	IPX4
Connected load:	39 kW 400 V 50-60 Hz
Internal base dimensions (W x D x H), in mm:	740 x 830 x 375
Dimensions (W x D x H), in mm:	800 x 900 x 900
Weight, in kg:	87,0

The set includes:

- 1 frying basket, 14 l
- 2 frying baskets, 6 l
- 2 lids
- 2 sieves for breadcrumb coating
- 1 grease collection container

4.2 List of Components of the Appliance

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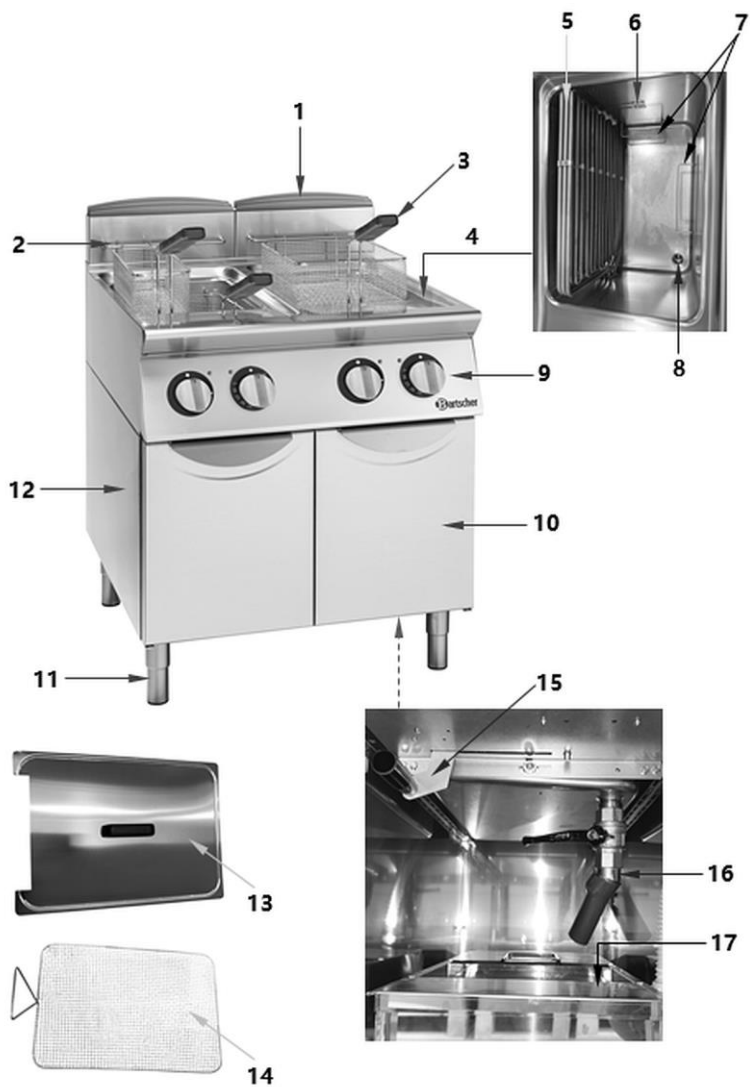
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Technical Data

Description components

1. Ventilation chimney
2. Bracket for hanging the deep fat frying basket
3. Deep fat frying basket
4. Basin
5. Heating element housing
6. MIN/MAX marks
7. Heating element bracket
8. Oil drain opening
9. Control panel
10. Base with leaf door
11. Height adjustable feet (4 pcs)
12. Base
13. Lid
14. Sieve for breadcrumb coating
15. Lever for lifting the heating element
16. Grease drain tap
17. Grease collection container

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Technical Data

Description components

1. Ventilation chimney (2 pcs)
2. Bracket for hanging the deep fat frying basket
3. Deep fat frying basket (3 pcs)
4. Basin (2 pcs)
5. Heating element (2 pcs)
6. MIN/MAX marks
7. Heating element bracket
8. Oil drain opening (2 pcs)
9. Control panel
10. Base with leaf door (2 pcs)
11. Height adjustable feet (4 pcs)
12. Base
13. Lid (2 pcs)
14. Sieve for breadcrumb coating (2 pcs)
15. Lever for lifting the heating element (2 pcs)
16. Grease drain tap (2 pcs)
17. Grease collection container (1 pcs)

4.3 Functions of the Appliance

The 900 series deep fat fryer with one or two 21-litre basins has been specially developed for use in professional commercial kitchens and offers high volume, convenient operation and easy cleaning owing to its grease collection container and rotary heating elements.

The deep fat fryer is used to fry suitable food products in hot fat at a suitable temperature setting.

5 Installation Instructions

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.

NOTE!

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

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- The appliance must be transported in its packaging on the enclosed wooden pallet to the installation site using lifting equipment.
- During transport, all precautions must be observed to prevent the appliance from tipping over.

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 Instructions

- 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.
- The appliance is designed to be installed in closed rooms and may not be used in open air nor subject to any weather conditions.
- The appliance must be installed in a location where there is no risk of accidental contact with water.
- Never place the appliance directly next to walls, furniture, or other objects made of flammable materials.
- Maintain a minimum clearance of 100 mm to side walls and 50 mm at the back of the appliance.
- If keeping the minimum clearance is not possible, walls should be isolated with non-combustible, thermo-insulation materials (e.g., films made of heat resistant materials, which will ensure that wall temperature remains within safe limits (up to 60°C)). Follow fire protection regulations in force.

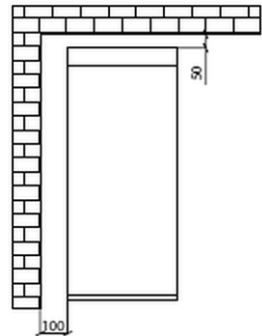


Fig. 1

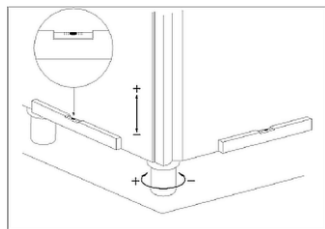


Fig. 2

- Unconditionally, the appliance must be level.
- Compensate for smaller unevennesses of flooring in the place of installation through screwing in and out of the height-adjustable feet.
- Use a spirit level as shown in Fig. 2.

Connection — Electrical Power


- Verify if the technical specification of the appliance (see the rating plate) corresponds to the characteristics of the local electric mains grid.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- The electrical installation must be equipped with an efficient earthing system pursuant to the recommendations and specifications set forth in applicable standards. The electrical safety of the appliance can only be guaranteed if a standardised electrical installation is in place.
- In the case of direct connection to the mains supply, a device must be installed between the appliance and the mains supply, which is dimensioned as per the load and ensures separation.
- The contacts of such a device must feature a breaker path that allows complete disconnection under category III overvoltage conditions, pursuant to the installation rules. This device must also be installed in a location and in a manner that allows an operator to easily activate it, at any time.
- The main switch to which the power cord plug must be connected to should be set to 0 (zero) position. Have a qualified personnel check if the socket cord's section is suitable for the power consumed by the appliance.
- The power cord must be at least of H05 RN F type and have a cross-section suitable for the appliance.
- The connection terminal strip is located on the right-hand side, inside the base door.
- Feed the cable through the cable gland and screw connector, connect the plug connectors to appropriate terminals on the terminal strip and secure them.

ATTENTION!

The grounding wire must be longer than the others so that, in the event of damage to the cable terminal, the grounding wire is disconnected after live wires.

The supply voltage of the operating appliance must not deviate from the nominal voltage by more than $\pm 10\%$.

Potential Equalization System

- The appliance must be integrated into an equipotential bonding system; the performance of the system must be checked pursuant to the requirements of applicable regulations.
- A terminal is available for connection; it is located at the bottom of the frame and marked with  symbol (attached to the side). A cord with a minimum cross-section of 10 mm² must be connected to this terminal.
- Do not use the appliance with an external timer or remote control.

6 Operating Instruction



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.

Operating Instruction

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.

Appliance Preparation

1. Remove the equipment from the appliance (lid, deep fat frying basket, sieve for breadcrumb coating) and remove the packaging material.
2. Before using the appliance for the first time, thoroughly clean the chamber, sieve for breadcrumb coating and deep fat frying basket to remove the industrial protective grease. Proceed the following way:
 - place the sieve for breadcrumb coating on the heating element;
 - place the deep fat frying basket on the sieve for breadcrumb coating;
 - fill the basin with water and add a little detergent;
 - switch the appliance on, following indications in section “Appliance Start-up”;
 - bring the water to the boil and boil for a few more minutes;
 - open the grease drain tap and then carefully drain water through the grease drain tube into a suitable container;
 - remove the deep fat frying basket and sieve for breadcrumb coating;
 - rinse the basin with fresh water and drain it again using the grease drain tube;
 - rinse the deep fat frying basket and sieve for breadcrumb coating thoroughly with fresh water.
3. Clean the outside of the appliance with a soft, damp cloth and a mild cleaning agent.
4. Wipe with a clean cloth.
5. Then, thoroughly dry the appliance and the entire equipment.

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.

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

CAUTION!

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

1. Make sure the fat drain tap is closed.
2. Prior to switching on, the basin must be filled carefully 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.

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3. 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.

Control Elements

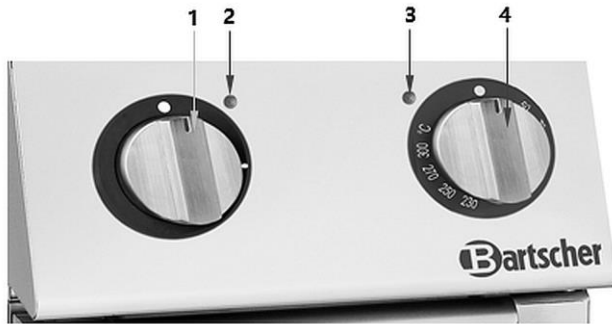


Fig. 3

- | | |
|-----------------------------|--------------------------------------|
| 1. ON/OFF rotary controller | 2. Operation indicator light (green) |
| 3. Temperature controller | 4. Heating-up indicator light (red) |

Settings

The deep fat fryer is switched ON (position "1") or OFF (position 'O') using the left rotary controller.

The oil temperature can be set steplessly in the range of 100–195°C using the right rotary controller (temperature control).

Switching On

ATTENTION!

The deep fat fryer may only be started when the basin(s) has (have) been filled with oil to at least the MIN mark, but not above the MAX mark on the side wall of the basin.

Failure to comply with this recommendation may result in serious damage to the chamber heating element and heating resistors.

1. Connect the appliance to the power supply.
2. Switch the appliance on by rotating the ON/OFF rotary controller to position "1".

The green operation mode indicator light will turn on, signalling that the device is ready for use.

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

The temperature may be set within the range of 100–195°C.

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

If the oil temperature falls below the set value, the heating elements will automatically be reactivated and the orange heating indicator light will be lit again.

4. For best results, wait until the appliance reaches the required temperature and then place food products in the deep fat frying basket in the basin.

CAUTION!

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.

Deep Fat Frying of Food Products

1. Put the prepared food products in the enclosed 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 fried products become very greasy.

Never overfill the deep fat frying basket with products.

ATTENTION!

Do not exceed the following amount of deep-frozen fries during frying

model 21 litre / single deep fryer 2.5 kg per basin

model 2x21 litre / double deep fryer 2.5 kg per basin

2. Slowly lower the deep fat frying basket into the basin with the frying oil.
3. Place the deep fat frying basket on the sieve for breadcrumb coating.
4. Prepare food products in the deep fat fryer.
5. When the frying process is finished, lift the deep fat frying basket carefully, using the handle.
6. Using hooks, hang the deep frying basket on the bracket for hanging the basket on the ventilation chimney of the appliance.
7. Drain off the ready products well.
8. Serve the finished dishes.
9. 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.

Safety Thermostat

The deep fat fryer is equipped with a **safety thermostat**.

If the deep fat 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 safety thermostat automatically switches the appliance off.

This function protects the appliance from overheating the oil and prevents the associated risk of fire.

In such a case proceed the following way:

- disconnect the appliance from mains power supply;
- leave the appliance and oil in the basin to cool off;
- open the leaf door: there are three screws at the top of the base;
- completely unscrew the hexagonal screw (the middle one);
- then press the safety thermostat with a blunt, small pin to reset it;
- contact the service company to have the safety thermostat reset by a qualified personnel.

If the safety thermostat is activated, always report this to the Customer Service Technical Department.

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Switching the Appliance OFF

1. After the operation cycle, switch the appliance off by rotating the ON/OFF rotary controller to position '0'.
2. If the appliance is no longer in use, deactivate the all-pole switch.
3. Once the appliance has cooled down, cover the basin(s) with the lid(s).

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. Switch the deep fat fryer off using the ON/OFF rotary controller (by rotating it to the position '0').
3. Leave the frying oil / liquid fat in cube (block) to cool down.
4. Ensure that the grease collection container is located in the base, under the basin.
5. Open the grease drain tap and allow the frying oil / liquid fat in cube (block) to drain from the basin through the grease drain pipe into the grease collection container with filter.
6. If the filtered frying oil / liquid fat in cube (block) is to be reused, we recommend storing it in a cool place for better preservation.

NOTE!

Remove used frying oil / fat in environment friendly manner and according to valid regulations.

7 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.

7.1 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.

7.2 Cleaning

1. At the end of a working day clean the appliance thoroughly.
2. Remove the deep fat frying basket(s) and sieve(s) for breadcrumb coating from the chamber(s).
3. Drain the cooled deep fat frying oil from the basin(s).

NOTE!

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

To facilitate cleaning of the basin(s), the heating element(s) can be placed vertically in the basin(s) using appropriate lever(s). These levers are located in the lower cabinet, in the upper left corner, under the corresponding basin.

4. Rotate the lever(s) and place the heating element(s) in vertical position. This allows for complete and thorough cleaning of the basin(s).
5. Clean the basin(s) with hot water, a food-grade cleaning agent and a soft cloth or sponge.
6. Open the grease drain tap(s).
7. Drain water after cleaning into a suitable container using the grease drain pipe(s).
8. Then rinse the basin(s) with fresh water and drain water again through the grease drain tap (drain pipe) to rinse them.
9. Wipe the control panel and power cord only with a slightly damp cloth.
10. Clean the surface of the appliance and the base inside and outside with a soft, damp cloth.

11. Clean the deep fat frying basket(s) and the lid(s) in hot water with mild cleaning agent. Rinse in fresh water.
12. Finally, dry all cleaned appliance elements thoroughly with a soft, lint-free cloth.
13. Refit the removed appliance components back in the appliance.

8 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.

Error	Possible Cause	Solution
Appliance is connected to the power supply, switched on, but the operating mode 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

Possible Malfunctions

Error	Possible Cause	Solution
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
Operating mode indicator light is on but despite the preset temperature the heating-up indicator light is off	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	Safety thermostat has been activated: oil temperature in the chamber is too high, the appliance switches off	Wait for the appliance to cool down Restart the appliance following indications in section “ Safety Thermostat ”

9 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.

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.