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Diamond
catering equipment

Electronic Fryers

GF9 / EF9



EN Installation and operating manual *



*Original instructions

59589FA01- 2018.09

Foreword



The installation, use and maintenance manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the machine (hereinafter “machine” or “appliance”).

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving machine performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in machine transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the machine's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the machine, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the machine is used, so that it is always at hand for consultation in case of doubts or whenever required.

If, after reading this manual, there are still doubts regarding machine use, do not hesitate to contact the Manufacturer or the authorised Service Centre to receive prompt and precise assistance for better operation and maximum efficiency of the machine. During all stages of machine use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the machine is started and operated only in optimum conditions of safety for people, animals and property.



IMPORTANT

- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This manual is available in digital format by:
 - contacting the dealer or reference customer care;
 - downloading the latest and up to date manual on the web site;
- The manual must always be kept in an easily accessed place near the machine. Machine operators and maintenance personnel must be able to easily find and consult it at any time.

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A WARNING AND SAFETY INFORMATION

A.1 General information

To ensure safe use of the machine and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:



WARNING

Danger for the health and safety of operators.



WARNING

Danger of electrocution - dangerous voltage.



CAUTION

Risk of damage to the machine or the product.



IMPORTANT

Important instructions or information on the product



Read the instructions before using the appliance



Clarifications and explanations

- This appliance is to be intended for commercial and collective use, not for continuous mass production of food. Any other use is deemed improper.
- Only specialised personnel are authorised to operate on the machine.
- This appliance must not be used by minors and adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.
 - Do not let children play with the appliance.
 - Keep all packaging and detergents away from children.
 - Cleaning and user maintenance shall not be made by children without supervision.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance or close to the appliance
- Do not remove, tamper with or make the machine “CE” marking illegible.
- Refer to the data given on the machine’s data plate “CE” marking for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the machine, the “CE” marking must be destroyed.

A.2 Personal protection equipment

Summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the machine's service life.

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Transport	—	●	○	—	○
Handling	—	●	○	—	—
Unpacking	—	●	○	—	—
Installation	—	●	○	—	—
Normal use	●	●	● ¹	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	○	○	—
Extraordinary cleaning	○	●	○	○	—
Maintenance	○	●	○	—	—
Dismantling	○	●	○	○	—
Scrapping	○	●	○	○	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

1. During Normal use, gloves must be heatproof to protect hands from contact with hot food or hot parts of the appliance and/or when removing hot items from it. Failure to use the personal protection equipment by operators, specialised personnel or users can involve exposure to chemical risk and possible damage to health (depending on the model).

A.3 General safety

- The machines are provided with electric and/or mechanical safety devices for protecting workers and the machine itself.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Do not make any modifications to the parts supplied with the appliance.
- Several illustrations in the manual show the machine, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the machine without the guards or with the protection devices deactivated.
- Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.
- Air recirculation must take into account the air necessary for combustion, 2 m³/h/kW of gas power, and also the “well-being” of persons working in the kitchen.
- Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system in the place where this appliance is installed. Do not obstruct the vents or ducts of this or other appliances.

- Place emergency telephone numbers in a visible position.
- The A-weighted emission sound pressure level does not exceed 70 dB(A).
- Turn the appliance off in case of fault or poor operation.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it.
- Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts. Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not spray water or use steam to clean the equipment.
- Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Never check for leaks with an open flame.

A.4 General safety rules

Protection devices installed on the machine

- The guards on the machine are:
fixed guards (e.g. casings, covers, side panels, etc.), fixed to the machine and/or frame with screws or quick-release connectors that can only be removed or opened with tools. Therefore the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use.

Instructions for use and maintenance

- Risks mainly of a mechanical, thermal and electrical nature exist in the machine. Where possible the risks have been neutralised:
 - directly, by means of adequate design solutions.
 - indirectly by using guards, protection and safety devices.
- During maintenance several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions.
- Do not carry out any checking, cleaning, repair or maintenance operations on moving parts. Workers must be informed of this prohibition by means of clearly visible signs.
- To guarantee machine efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in this manual.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.
- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel provided with all the appropriate personal protection equipment, tools, utensils and ancillary means.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Before carrying out any operation on the machine, always consult the manual which gives the correct procedures and contains important information on safety.

Residual risks

- The machine has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them. In order to reduce the risks, provide for sufficient spaces while installing the unit.

To preserve these conditions, the areas around the machine must always be:

- kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
- clean and dry;
- well lit.

For the Customer's complete information, the residual risks remaining on the machine are indicated below: such situations are deemed improper and therefore strictly forbidden.

Residual risk	Description of hazardous situation
Slipping or falling	The operator can slip due to water or dirt on the floor
Burns/abrasions (e.g. heating elements)	The operator deliberately or unintentionally touches some components inside the machine without using protective gloves
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Sudden closing of the lid/door/oven door (if present, depending on the appliance type)	The operator for normal machine use could suddenly and deliberately close the lid/door/oven door (if present, depending on the appliance type)
Tipping of loads	When handling the machine or the packing containing it, using unsuitable lifting systems or accessories or with the unbalanced load

Mechanical safety characteristics, hazards

- The appliance does not have sharp edges or protruding parts. The guards for the moving and live parts are fixed to the cabinet with screws, to prevent accidental access.



CAUTION

In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, smell of gas indicating possible leakage, etc.) the operator must: immediately deactivate the machine and disconnect all the supplies (electricity, gas, water).

A.5 Safety signs to be placed near the machine area

Prohibition	Meaning
	Do not remove the safety devices
	Do not use water to extinguish fires (placed on electrical parts)

Prohibition	Meaning
	Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance
	Install the appliance in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the same room

Danger	Meaning
	caution, hot surface
	danger of electrocution (shown on electrical parts with indication of voltage)

End of use

- When the appliance is no longer to be used, make it unusable by removing the mains power supply wiring.

A.6 Transport, handling and storage

- Due to their size, the machines can be stacked on top of each other during transport, handling and storage by complying with that specified on the slip placed on the packing.
- Do not stand under suspended loads during loading/unloading operations. Unauthorised personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For machine lifting and anchoring, do not use movable or weak parts such as: casing, electrical raceways, pneumatic parts, etc.
- Do not push or pull the appliance to move it, as it may tip over.
- Machine transport, handling and storage personnel must be adequately instructed and trained regarding the use of lifting systems and personal protection equipment suitable for the type of operation carried out (e.g. overalls, safety shoes, gloves and helmet).
- When removing the anchoring systems, make sure the stability of the machine parts does not depend on the anchoring and, therefore, that this operation does not cause the load to fall off the vehicle. Before unloading the machine components, make sure all the anchoring systems are removed.
- Machine positioning, installation and disassembly must be carried out by specialised personnel.

A.7 Installation and assembly

- The operations described must be carried out by personnel qualified (refer to D.2 *Characteristics of personnel trained for normal machine use*) in compliance with the current safety regulations, regarding the equipment used and the operating procedures.
- The plug, if present, must be accessible after positioning the appliance in the place of installation.

- Disconnect the appliance from the power supply before carrying out any installation procedure.

A.8 Electrical connection

Before connecting, make sure the mains voltage and frequency match those indicated on the appliance data plate.

- Work on the electrical systems must only be carried out by specialised personnel.
- Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use.
- If the power cable is damaged, it must be replaced by the Customer Care Service or in any case by specialised personnel, in order to prevent any risk.
- Verify that a safety circuit breaker is installed between the power cable of the appliance and the mains electric line. The contact opening max. distance and leakage current must comply with the local safety regulations.
- Be sure to power the equipment with systems that are protected against overvoltage; the manufacturer declines all responsibility for effects due to anomalies induced by the electrical supply system.

A.9 Machine space limits

- A suitable space must be left around the appliance (for operations, maintenance, etc.).
- This space must be increased in case of use and/or transfer of other equipment and/or means or if exit routes are necessary inside the workplace.

A.10 Positioning

- Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention measures.
- Handle the appliance with care in order to avoid damage or danger to people. Use a pallet for handling and positioning.
- The installation diagram gives the appliance overall dimensions and the position of connections (gas, electricity, water). Check that they are available and ready for making all the necessary connections.
- Prevent the areas where the machine is installed to be polluted with corrosive substances (chlorine, etc.). In case such prevention cannot be guaranteed, the entire stainless steel surface has to be coated by a paraffin protective film spread by using a rag soaked with paraffin. The manufacturer declines any liability for corrosive effects due to external causes.
- The appliance can be installed separately or combined only with other appliances of the same range.
- The appliances are not suitable for recess-mounting. Leave a space of at least 100 mm between the appliance and side walls and 100 mm from the rear wall, or in any case an adequate space to enable subsequent servicing or maintenance operations.
- Suitably insulate surfaces that are at distances less than that indicated.
- Maintain a distance of at least 100 mm between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.
- Check and, if necessary, level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.
- Wear protective gloves and unpack the machine, carrying out the following operations:
 - cut the straps and remove the protective film, taking care not to scratch the surface if scissors or blades are used;

- remove the cardboard top, the polystyrene corners and the vertical protection pieces;
 - for appliances with stainless steel cabinet, remove the protective film very slowly without tearing it, to avoid leaving glue stuck to the surface;
 - should this happen, remove the traces of glue with a non-corrosive solvent, rinsing it off and drying thoroughly;
 - go over all stainless steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film.
- In case of electrical permanent connection: the device must be lockable in the open position and accessible even after the appliance is installed in its place.

A.11 Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During machine operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed. Reasonably foreseeable improper use includes:

- lack of machine maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;
- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised personnel and maintenance personnel;
- failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the machine;
- wrong machine installation;
- placing in the machine any objects or things not compatible with its use, or that can damage the machine, cause injury or pollute the environment;
- climbing on the machine;
- non-compliance with the requirements for correct machine use;
- other actions that give rise to risks not eliminable by the Manufacturer.

The previously described actions are prohibited!

A.12 Machine cleaning and maintenance

- Before carrying out any cleaning or maintenance, disconnect the appliance from the power supply and carefully unplug it (if present).
- During maintenance, the cable and plug must be kept in a visible position by the operator carrying out the work.
- Do not touch the appliance with wet hands or feet or when barefoot.
- Do not remove the safety guards.
- Use a ladder with suitable protection for work on appliances with high accessibility (depending on the appliance type).
- Use suitable personal protection equipment (protective gloves). Refer to “A.2 *Personal protection equipment*” for suitable personal protection equipment.

Ordinary maintenance

- Disconnect the power supply before cleaning the appliance.
- Do not clean the machine with jets of water.

Precaution in case of long periods

- Machine maintenance, checking and overhaul operations must only be carried out by specialised personnel or the Customer Care Service, provided with adequate personal protection equipment (safety shoes and gloves), tools and ancillary means.
- Work on the electrical equipment must only be carried out by a specialised electrician or the Customer Care Service
- Put the machine in safe conditions before starting any maintenance operation.
- Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.

Preventive maintenance

- Preventive Maintenance reduces downtime and maximizes machines efficiency. Customer Care Service can provide advice on the best maintenance plan to be purchased based on the intensity of use and the age of the equipment.

Repair and extraordinary maintenance

- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel. The manufacturer declines any liability for any failure or damage caused by the intervention of an unauthorised technician by the Manufacturer and the original manufacturer warranty will be invalidated.

Parts and accessories

- Use only original accessories and/or spare parts. Failure to use original accessories and/or spare parts will invalidate the original manufacturer warranty and may render the machine not compliant with the safety standard.

A.13 Service

- Only original spare parts can ensure the safety standards of the appliance.

A.14 Machine disposal

- Dismantling operations must be carried out by specialised personnel.
- Work on the electrical equipment must only be carried out by specialised personnel, with the power supply disconnected.
- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.

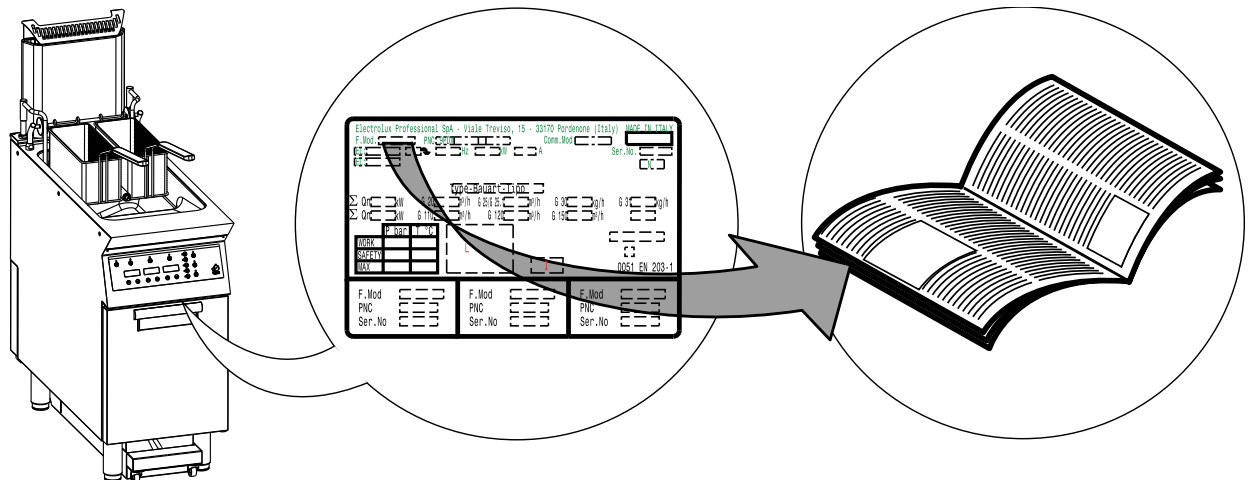
B TECHNICAL DATA

B.1 Dataplate position



IMPORTANT

This instruction manual contains information relevant to various appliances. See the dataplate located under the control panel to identify the appliance (see fig. below).



IMPORTANT

When installing the appliance, make sure the electrical connection is carried out in compliance with that specified on the data plate.

B.2 Appliance and manufacturer's identification data

An example of the marking or dataplate on the machine is given below:

GAS appliances

Electrolux Professional SpA - Viale Treviso, 15 - 33170 Pordenone (Italy)		MADE IN ITALY	
F.Mod.	PNC	Comm.Mod.	
EL	Hz	kW	A
EL			
Type-Bauart-Tipo			
Σ Qn	G 20	m³/h	G 25/G 25.4
Σ Qn	G 110	m³/h	G 120
	G 30	kg/h	G 3
	G 150	m³/h	
P bar	T °C		
WORK			
SAFETY			
MAX			
L		I	
0051 EN 203-1			
F.Mod	PNC	F.Mod	PNC
Ser.No		Ser.No	
F.Mod	PNC	F.Mod	PNC
Ser.No		Ser.No	

ELECTRICAL appliances

Electrolux Professional SpA - Viale Treviso, 15 - 33170 Pordenone (Italy)		MADE IN ITALY	
F.Mod.	PNC	Comm.Mod.	
EL	Hz	kW	A
EL			
Type			
P bar	T °C		
WORK			
SAFETY			
MAX			
L		I	
F.Mod	PNC	F.Mod	PNC
Ser.No		Ser.No	
F.Mod	PNC	F.Mod	PNC
Ser.No		Ser.No	

The dataplate gives the product identification and technical data. The meaning of the various information given on it is listed below:

F.Mod.	factory description of product
Comm.Model	commercial description
PNC	production number code
Ser.No.	serial number
Type	family type
EL	power supply voltage + phase
Hz	power supply frequency
kW	max. power input
A	current absorbed
Power unit EL.	power
I	dust and water protection rating
CE	CE marking
AB	gas safety certificate number
N	certification group
0051	notified body
EN 203-1	EU standard
L	logo IMQ/GS

Cat	gas category
Pmbar	gas pressure
Electrolux Professional SpA Viale Treviso 15 33170 Porde- none Italy	manufacturer

B.3 Technical data

Gas models

Data		TYPE CODES					
		GF91L23		GF91E23		GF91R23	
	Models 400mm	+9KKLBAMCG +9KKJBAMCG	+9KKLQBAMCG +9KKJQBAMCG	+9KKHBBAMCG	+9KKHQBAMCG	+9KKIBBAMCG	+9KKIQBAMCG
Power supply voltage	V	220 - 240	220	220 - 240	220	220 - 240	220
Electrical power absorbed	kW	0,1					
Phases	Nr	1+N					
Frequency	Hz	50	60	50	60	50	60
Power supply cable section ¹	mm ²	1					
Connection ISO 7/1 - BS/P connection	Ø	1/2"					
Burners	No.	2					
Nominal heat output	kW	26					
Type of construction		A1					

1. Minimum recommended.

Electronic models

Data		TYPE CODES					
		EFE91L23		EFE91R23		EFE91E23	
	Models 400mm	+9KKJDBAMCG +9KKLDBAMCG	+9KKJOBAMCG +9KKLOBAMCG	+9KKIDBAMCG	+9KKIOBAMCG	+9KKHDBAMCG	+9KKHOBAMCG +9KKIOBAMCG
Power supply voltage	V	380 — 400	415 — 430	380 — 400	415 — 430	380 — 400	415 — 430
Max Total Power	kW	16.2 — 18	16.1 — 17.2	16.2 — 18	16.1 — 17.2	16.2 — 18	16.1 — 17.2
Phases	Nr	3+N					
Frequency	Hz	50/60					
Power supply cable section ¹	mm ²	6					

1. Minimum recommended.

C GENERAL INFORMATION



WARNING

Refer to “*WARNING and Safety Information*”

C.1 Introduction

Given below is some information regarding the intended use of this appliance, its testing, and a description of the symbols used (that identifies the type of warning), the definitions of terms used in the manual and useful information for the appliance user.

C.2 Intended use and restrictions

This appliance is designed for cooking food. It is intended for commercial use.

This appliance must not be used by minors and/or adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.



CAUTION

The machine is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).

C.3 Testing and inspection

Our appliances have been designed and optimized, with laboratory testing, in order to obtain high performance and efficiency.

Passing of the tests (visual inspection - gas/electrical test - functional test) is guaranteed and certified by the specific enclosures.

C.4 Copyright

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of Electrolux Professional SpA.

C.5 Keeping the manual

The manual must be carefully kept for the entire life of the machine, until scrapping. The manual must stay with the machine in case of transfer, sale, hire, granting of use or leasing.

C.6 Recipients of the manual

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;
- the employer of machine users and the workplace manager;
- operators for normal machine use;
- specialised personnel - Customer Care service (see service manual).

C.7 Definitions

Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use.

Operator	machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
Manufacturer	Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA.
Operator for normal machine use	an operator who has been informed and trained regarding the tasks and hazards involved in normal machine use.
Customer Care service or specialised personnel	an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident-prevention regulations, is able to appraise the operations to be carried out on the machine and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields etc.
Danger	source of possible injury or harm to health.
Hazardous situation	any situation where an operator is exposed to one or more hazards.
Risk	a combination of probabilities and risks of injury or harm to health in a hazardous situation.
Protection devices	safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.
Guard	an element of a machine used in a specific way to provide protection by means of a physical barrier.

Safety device	a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.
Customer	the person who purchased the machine and/or who manages and uses it (e. g. company, entrepreneur, firm).
Electrocution	an accidental discharge of electric current on a human body.

C.8 Responsibility

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine operation and invalidates the original manufacturer warranty);
- operations carried out by non-specialised personnel;
- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use.

Electrolux Professional SpA declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

D NORMAL USE



WARNING

Refer to “*WARNING and Safety Information*”

D.1 Law requirements only for Australia

This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS5601-gas installation, health authorities and any other statutory regulations.

D.2 Characteristics of personnel trained for normal machine use

The Customer must make sure the personnel for normal machine use are adequately trained and skilled in their duties, as well as ensuring their own safety and that of other persons. The Customer must make sure his personnel have understood the instructions received and in particular those regarding work hygiene and safety in use of the machine.

D.3 Characteristics of personnel enabled to operate on the machine

The Customer is responsible for ensuring that persons assigned to the various duties:

- read and understand the manual;
- receive adequate training and instruction for their duties in order to perform them safely;
- receive specific training for correct machine use.

D.4 Operator qualified for normal machine use

Must have at least:

- knowledge of the technology and specific experience in operating the machine;
- adequate general basic education and technical knowledge for reading and understanding the contents of the manual, including correct interpretation of the drawings, signs and pictograms;
- sufficient technical knowledge for safely performing his duties as specified in the manual;
- knowledge of the regulations on work hygiene and safety.

In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn

electrical cable sheathing, etc.) the operator for normal machine use must:

- immediately deactivate the machine and disconnect all the supplies (electricity, gas, water).

E INSTALLATION AND ASSEMBLY



WARNING

Refer to “*WARNING and Safety Information*”

E.1 Introduction

To ensure correct operation of the appliance and maintain safe conditions during use, carefully follow the instructions given below in this section.



CAUTION

Before moving the appliance make sure the load bearing capacity of the lifting equipment used is suitable for its weight.

E.2 Customer's responsibilities

The tasks and works required of the Customer are:

- prearrange a high-sensitivity manual-reset magneto-thermal circuit-breaker;
- prearrange a device lockable in the open position for the connection to the power supply.
- check the floor planarity on which the machine is placed.
- install a rapid gas shutoff valve ahead of each individual appliance (depending on the model). Install the valve in an easily accessed place.
- for information regarding the electrical connection, refer to E.11.1 *Electrical appliances* paragraph;

E.3 Disposal of packing

The packing must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packing materials are environmentally friendly.

They can be safely kept, recycled or burned in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:

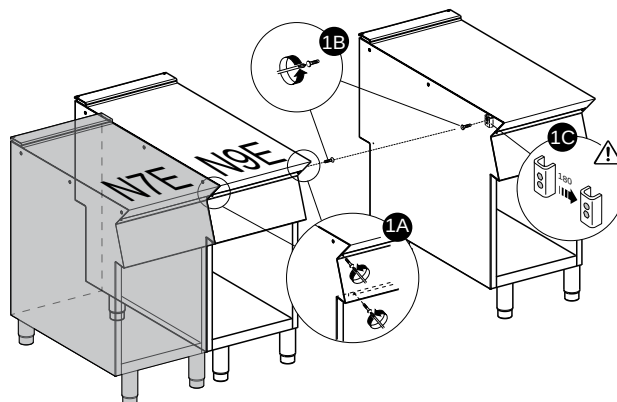
	Polyethylene • Outer wrapping • Instructions bag
	Polypropylene • Straps
	Polystyrene foam • Corner protectors

The parts in wood and cardboard can be disposed of, respecting the current regulations in the country where the machine is used.

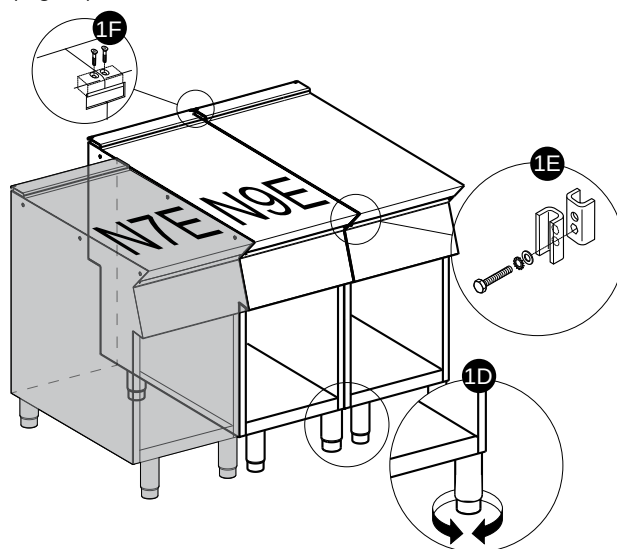
E.4 Joining Appliances

1. Undo the 4 fixing screws and remove the control panels of the appliances (Fig.1A);
2. Remove the fixing screw nearest the control panel, from each side to be joined (Fig.1B);
3. Bring the appliances together and turn the feet to level them until the tops match (Fig.1D);

4. Turn one of the two plates inside the appliances 180°C (Fig.1C);



5. From inside the control panel of the same appliance, join them at the front side, screwing one M5x40 Hex Head screw (supplied) on the opposite insert (Fig.1E);
6. From the rear of the appliances, insert the coupling plate (provided) in the side slots on the back panels;
7. Secure the plate with two flat head M5 screws provided (Fig.1F).



E.4.1 Floor Fixing (depending on the appliance and/or model)

To avoid accidental tipping of built-in half-module appliances installed separately, fix them to the floor carefully following the instructions enclosed with the corresponding accessory (F206136).

E.4.2 Installation On Bridge, Cantilever Frame Or Cement Plinth (depending on the appliance and/or model)

Carefully follow the instructions enclosed with the corresponding accessory. Follow the instructions supplied with the optional product chosen.

E.4.3 Sealing Gaps Between Appliances

Follow the instructions supplied with the optional sealing paste pack.

E.5 Installation in the centre of the room

If the appliance is positioned in the centre of the room, it's recommended to mount the “Back Panel” accessory in order to

reduce its overheating (for installation follow the instructions in the accessory manual)

E.6 Gas, electricity and water connections (if present, depending on the appliance and/or model)

- Any installation work or maintenance to the supply system (gas, electricity and/or water, if present) must only be carried out by the utility company or an authorised installation technician.
- Refer to the appliance dataplate for the product code.
- See the installation diagram for the type and position of appliance connections.

E.7 Gas Connections

E.7.1 Introduction



CAUTION

This appliance is arranged and tested to operate with G20 gas 20 mbar;

To convert it to another type of gas, follow the instructions in E.7.6 *Conversion to another type of gas* paragraph of this section.

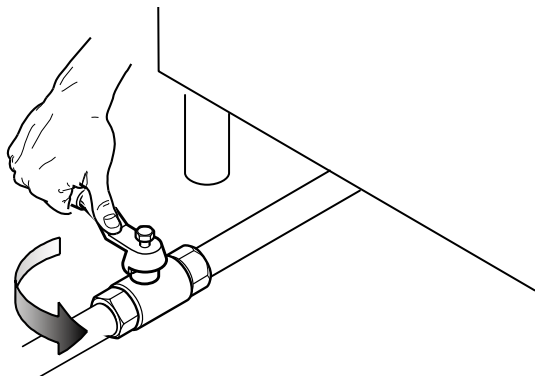
E.7.2 Fume exhaust

- "A1" type appliances have to be positioned under an extraction hood to ensure removal of fumes and steam produced by cooking; (not relevant for Australian standard).

For **AUSTRALIA**: the ventilation must be in accordance with Australian building codes and kitchen exhaust hoods must comply with AS/NZS1668.1 and AS 1668.2.

E.7.3 Before connecting

- Make sure the appliance is arranged for the type of gas to be used.
Otherwise, carefully follow the instructions given in E.7.6 *Conversion to another type of gas* paragraph of this section.
- Fit a rapid gas shutoff tap/valve ahead of each appliance.
- Install the tap/valve in an easily accessed place.



- Clean the pipes to remove any dust, dirt or foreign matter which could block the supply.
The gas supply line must ensure the gas flow necessary for full operation of all the appliances connected to the system.
A supply line with insufficient flow will affect correct operation of the appliances connected to it.



IMPORTANT

Incorrect levelling of the appliance can affect combustion and cause malfunctioning.

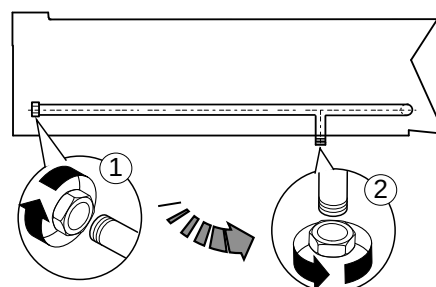
E.7.4 Connection (depending on the appliance and/or model)

Monoblock models

- See the installation diagram for the position of the gas connection on the bottom of the appliance.
- Remove the plastic cap protection (if present) from the gas manifold before connecting.

Countertop models (Only for N9E range)

- See the installation diagram for the position of the gas connection on the bottom of the appliance.
- Remove the plastic cap protection (if present) from the gas manifold before connecting.
- Countertop models can be connected to the gas supply also using the rear connection:
 - operate at the back appliance;
 - unscrew the metal closing plug of the rear connection;
 - screw it tightly onto the bottom connection.



After installation, use soapy water to check connections for leaks.



NOTE!

Only for Australia: The gas connection is male 1/2 BSP.

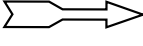
E.7.5 Gas pressure regulator

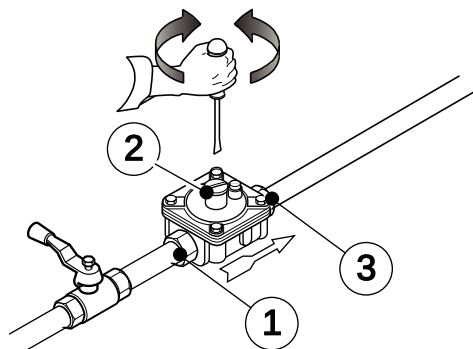
The section of the gas supply line must be sufficient to ensure the gas flow necessary for full operation of all the appliances connected to the system.

If the gas pressure is higher than that specified or is difficult to regulate (not stable), install a gas pressure regulator (accessory code 927225) in an easily accessed position ahead of the appliance.

The pressure regulator should preferably be fitted horizontally, to ensure the right outlet pressure.

- | | |
|---|---|
| 1 | connection side gas from mains |
| 2 | pressure regulator |
| 3 | connection side gas towards the appliance |

The arrow on the regulator  indicates the gas flow direction.



For Australia: Adjust the test point pressure with burners operating at maximum setting (see table "B", Appendix of handbook 59589FP00 / 59589FD00)

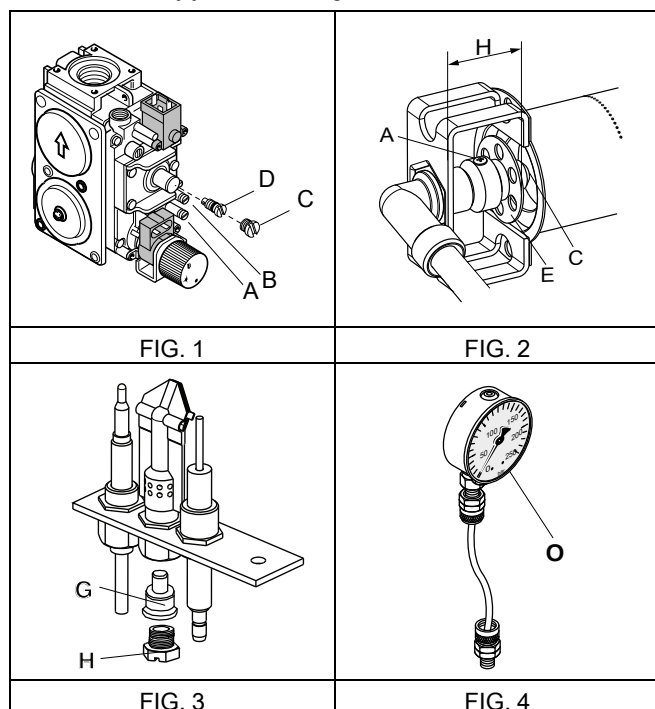
E.7.6 Conversion to another type of gas

Nozzle Table "B" (see Appendix of handbook 59589FP00 / 59589FD00) gives the type of nozzles to be used when replacing those installed by the manufacturer (the number is engraved on the nozzle body).

At the end of the procedure, carry out the following check-list:

1. burner nozzle/s replacement
2. correct adjustment of primary air supply to burner/s
3. pilot nozzle/s replacement
4. minimum flame screw/s replacement
5. correct adjustment pilot/s if necessary
6. correct adjustment of supply pressure (see technical data/gas nozzles table)
7. apply sticker (supplied) with data of new gas type used

E.8 Gas appliances regulations



E.8.1 Supply pressure checking (all versions)

1. Make sure the appliance is suitable for the type of gas available, according to that given on the dataplate (otherwise, follow the instructions given in E.7.6 *Conversion to another type of gas* paragraph of this section).

The supply pressure must be measured while the appliance operates, using a manometer (min. 0.1 mbar).

2. Remove the control panel;
3. Remove retaining screw "A" from the pressure point (see FIG. 1);
4. Connect the manometer "O" (see FIG. 4);
5. Compare the value read on the manometer with that given in Table "B" (see Appendix);

If the manometer gives a reading outside the range of values in Table "B" (see Appendix), do not switch the appliance on;

Consult the gas company.

E.8.2 Gas valve outlet pressure adjustment

1. Remove the retaining screw from pressure point "B" (see FIG. 1);
2. Connect the manometer tube;
3. Supply the appliance with the correct nominal gas pressure as given in E.8.1 *Supply pressure checking (all versions)* paragraph.
4. Turn the fryer on;

5. Turn the outlet pressure adjustment screw of gas valve "D", clockwise to increase it and anticlockwise to reduce it (consult the Appendix).

E.8.3 Primary air checking

The primary air is correctly adjusted when the flame does not float with the burner cold and there is no flareback with the burner hot.

1. Undo screw "A" (see FIG. 2);
2. Position aerator "E" at distance "H" given in Table "B" (see Appendix);
3. Retighten screw "A";
4. Seal with paint.

E.8.4 Replacing the main burner nozzle

1. Loosen nut "A" (see FIG. 2);
2. Unscrew nozzle "C" and the aerator "E";
3. Replace nozzle "C" with one suitable for the type of gas, according to that given in table "B" (see Appendix);
The nozzle diameter is given in hundredths of mm on the nozzle body.
4. Insert nozzle "C" into aerator "E".
5. Fit the resulting assembly into its location.
6. Fully retighten nozzle "C".

E.8.5 Pilot burner nozzle replacement

1. Undo screw coupling "H" (see FIG. 3);
2. Replace nozzle "G" with one suitable for the type of gas (see table "B", Appendix);
The nozzle identification number is indicated on nozzle body.
3. Retighten screw coupling "H".

E.9 Before completing the installation operations

- Use soapy water to check all gas connections for leaks.
- DO NOT use a naked flame to check for gas leaks.
- Light all the burners separately and also together, to check correct operation of the gas valves, rings and lighting.
- For each burner, adjust the flame regulator to the lowest setting, individually and together.
- After completing the operations, the installer must instruct the user on the correct method of use.

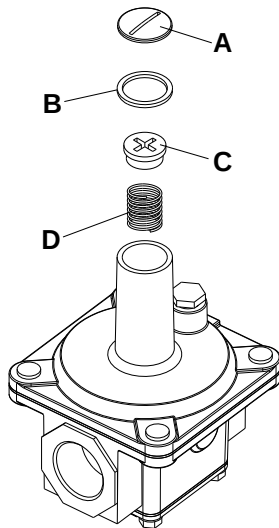
If the appliance does not work properly after carrying out all the checks, contact the local Customer Care service centre.

E.10 Replacing the adjustment spring of the pressure regulator (Only for Australia)

To replace the spring "D" of the pressure regulator with one suitable for the gas pressure type indicated in table "B" (see Appendix) proceed as follows:

1. Remove the seal cap "A", the seal cap gasket "B", the adjusting screw "C" and the spring "D" (see image);
2. Insert the new spring (blue colour = propane gas; silver colour = natural gas) and replace the adjusting screw;
3. Connect a pressure gauge to the appliance's test point pressure – (see paragraph E.8.1 *Supply pressure checking (all versions)*);
4. Ignite the appliance's burners so to have the maximum gas consumption;
5. Regulate the adjustment screw until the pressure gauge shows the working pressure value (see paragraph E.7.5 *Gas pressure regulator*);
6. Replace the seal cap and gasket and screw tightly closed;
7. Remove the pressure gauge and close the test point pressure;

8. Prior to operation, test the gas pressure regulator for leaks.



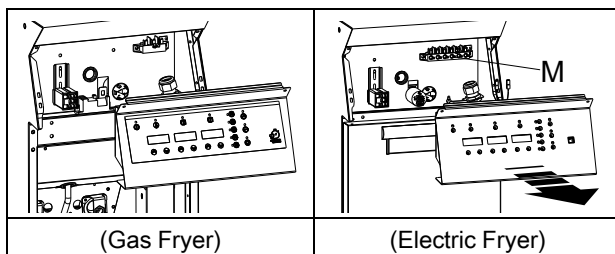
E.11 Electrical connection

E.11.1 Electrical appliances

Before connecting, make sure that the mains voltage and frequency match those indicated on the appliance data plate.

To access the terminal block:

1. Undo the fixing screws;
2. Remove the front panel of the appliance;
3. Connect the power cable to the terminal block as shown in the picture below and in the wiring diagram attached to the appliance;



4. Secure the power cable with the cable clamp;



IMPORTANT

The manufacturer declines any liability if the safety regulations are not respected.

E.11.2 Power cable

Unless otherwise specified, our appliances are not equipped with a power cable.

The installer must use a flexible cable having characteristics not lower than the H07RN-F rubber insulated type.

Protect the section of cable outside the appliance with a metal or rigid plastic tube.



WARNING

If the power cable is damaged, it must be replaced by the Customer Care service or in any case by specialised personnel, in order prevent any risk.



WARNING

The manufacturer declines any liability for damage or injury resulting from breach of the above rules or non-compliance with the electrical safety regulations in force in the country where the machine is used.

E.11.3 Earth leakage circuit breaker

Install a circuit breaker between the power cable of the appliance and the mains electric line.

The contact opening maximum distance and leakage current must comply with the local safety regulations.

E.11.4 Equipotential node and earth connection

Connect the appliance to an earth; it must be included in an equipotential node by means of the screw located under the appliance frame at the back right hand side.

The screw is marked with the symbol .

E.12 Safety thermostat

Appliances equipped with safety thermostat (overheating safety thermostat) that cuts in automatically when temperatures exceed a set value, shutting off the gas supply (gas appliances) or the electricity (electric appliances).



IMPORTANT

Resetting of the safety thermostat must be carried out by specialised personnel; contact the Service Centre.



IMPORTANT

“Positive trip” effect safety thermostat (used on some equipment type as per norms prescriptions) interrupts the unit operability (heating) even in case the capillary is cut.

Similar effect, but with no damage for the safety thermostat, can happen if the machine body temperature drops below -10°C: in such cases, it is required to reset the safety thermostat while installing the machine, hence before connecting it to the mains.



IMPORTANT

On electric heated machines, only reset safety thermostat after disconnecting from the mains. Failure to disconnect from the mains causes the safety thermostat to brake and the unskilled person to risk electrocution.

Tampering with the safety thermostat invalidates the original manufacturer warranty.

F INSTRUCTION FOR THE USER

F.1 Fryer use

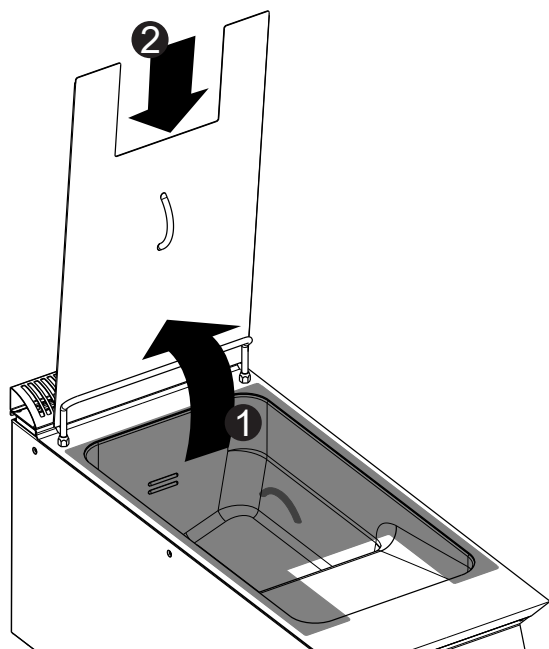


DANGER

Do not use exhausted oil or fat cause due to a low flash point and easily reach boiling point.

General precautions

- The appliance is intended for commercial use by trained personnel.
- These appliances are intended for use in commercial applications such as kitchens, restaurants, hospitals or in commercial businesses such as bakeries, butchers etc. but not for continuous massive production of food.
- This appliance must only be used for its expressly designed purpose; i.e. for frying foods in oil or solid fat. Any other use is to be considered improper.
- Before introducing oil in the tank, make sure it does not contain water.
- Pour the oil in the tank up to the maximum level indicated by the special reference notch situated on the rear wall of the tank.
- When using solid fat, melt the fat separately and then pour in the tank.
Do not leave fat in the tank at the end of cooking.
- Particularly bulky and wet foods can cause sprays of hot oil.
- Place the basket with food to be cooked, slowly in the boiling oil, making sure that the froth formed does not spill over the edge of the tank.
If this occurs, stop dipping the basket for a few seconds.
- When isn't necessary to use it, place the lid in the appropriate support.



CAUTION

Top up the oil tank whenever it falls below the minimum level, marked by the special reference notch (danger of fire).



CAUTION

Tank emptying must be done when the oil is <70 °C cold.



CAUTION

Do not use the appliance when empty or in conditions that compromise its optimum efficiency.

Setting fryer temperature

TYPE OF FRYING	SET THE TEMPERATURE TO
Foods that do not disperse pollutants in the oil	180/185°C
Breaded foods	175/180°C
Floured foods	170°C



NOTE!

For cooking floured food, set the temperature to 170°C.

A higher temperature does not improve the cooking result but will make the oil deteriorate more quickly (the residual flour in the oil tends to burn).



IMPORTANT

During cooking, manually remove any residuals of food present in the oil.

The prolonged presence of these residuals alters the taste and fragrance of the oil, reducing its useful life.

For a quick and good measure of the degree of oil deterioration, use the litmus strips available on the market.



CAUTION

Tank emptying must be done when the oil is cold.



NOTE!

The maximum load is 4.5 kg with fresh potatoes and 3 kg with frozen potatoes.

F.2 Control panels

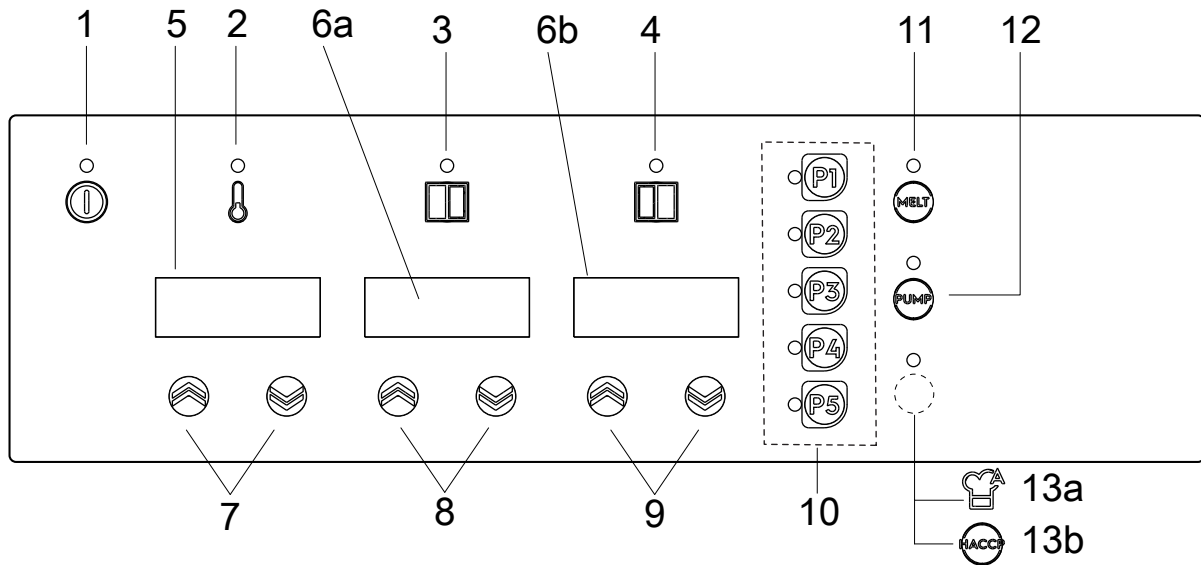


Fig. 1 Versions with lifting system

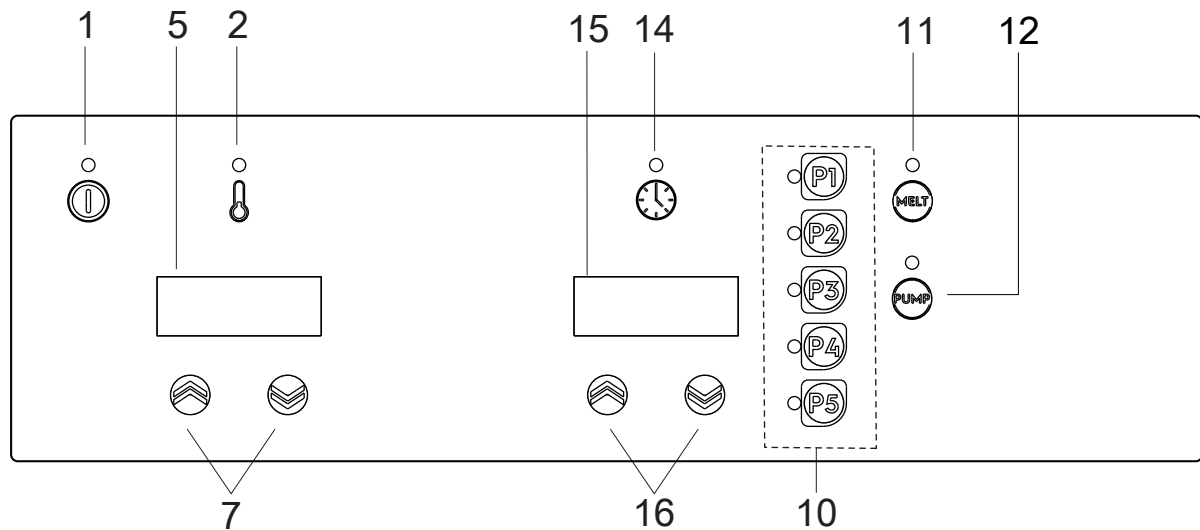


Fig. 2 Versions without lifting system

1. ON/OFF key
2. temperature setting key
3. left basket programme start key
4. right basket programme start key
5. temperature (work and set) display
6. programme (6a = left and 6b = right) time display
7. temperature setting (up / down)
8. left basket programme time setting (up / down)
9. right basket programme time setting (up / down)
10. stored (or storable) programme keys
11. key for "melting" cycle
(off/on: the melting cycle begins at switching – on if the temperature recorded by the work thermostat is below 70°C)
12. key for oil recirculating pump on/off (if present)
13. key for Automatic Cooking (13a) / HACCP monitoring time/temperature curve (13b)
14. time setting key
15. time display
16. time setting (up/down)

F.3 Cooking mode

The fryer allows cooking in two different ways:

1. Manual mode (refer to F.5 *Manual cooking mode*)
2. Automatic mode (refer to F.10 *Automatic Cooking* - only Full optional version)

F.4 Electric models

To switch ON and OFF the appliance:

- Press key "1" on the control panel.

F.5 Manual cooking mode

Refer to F.2 *Control panels*.

F.5.1 Heating

1. Press key "1" for a few seconds to switch the appliance on. During the temperature increasing the wording "HEAT" flashes on display "5" alternatively to the current temperature.

When the current temperature is close to the set temperature ($-15^{\circ}\text{C}/-20^{\circ}\text{C}$) the wording "HEAT" goes off. The LED of button "2" stays lit red.

When the set temperature is reached, the LED of button "2" turns from red to green; the appliance is now ready to use.

F.5.2 Temperature setting

Full optional version

1. The display "5" shows the set temperature for cooking.
2. Press briefly key "2" to display for a few seconds the actual temperature of the oil in the tank.
3. Press keys "7" to increase/decrease the set value. The display has a sensitivity of ± 1 ; Keeping key "7" pressed, the temperature setting changes faster.
4. After setting, display "5" flashes for 3 seconds, then the temperature indicated will be stored.
If the LED of key "2" is:
 - RED: the temperature of the oil has still not reached the set temperature.
 - GREEN: the oil has reached the set temperature. Cooking can begin.

Basic version

1. The display "3" shows the set temperature for cooking.
2. Press briefly key "2" to display for a few seconds the actual temperature of the oil in the tank.
3. Press keys "4" to increase/decrease the set value. The display has a sensitivity of ± 1 ; Keeping key "4" pressed, the temperature setting changes faster.
4. After setting, display "3" flashes for 3 seconds, then the temperature indicated will be stored.
If the LED of key "2" is:
 - RED: the temperature of the oil has still not reached the set temperature.
 - GREEN: the oil has reached the set temperature. Cooking can begin.

F.5.3 Cooking time setting

Full optional version

Refer to F.2 *Control panels*

1. Display "6a/6b" shows the set cooking time.
2. Press keys "8" or "9" to increase/decrease the set value: The display has a sensitivity of $\pm 5\text{s}$ and allows a minimum time of 00:15s.
If you keep keys "8" and "9" pressed, the set time changes faster.
3. After setting, display "6" flashes for a few seconds, then the value indicated will be stored.
4. Press keys "3" or "4" to start lowering the left/right lifter.

Display "6" corresponding to "6" will start the set time count-down.

On reaching the value 00:00, the cycle ends with the lifter coming out of the oil bath.

The display gives the value initially set.



IMPORTANT

It is recommended to start the frying cycle by pressing the keys "3" or "4", since the appliance activates immediately the heating elements while lowering the baskets. In this way the oil will be warmer when the basket is dipped in the oil tank.

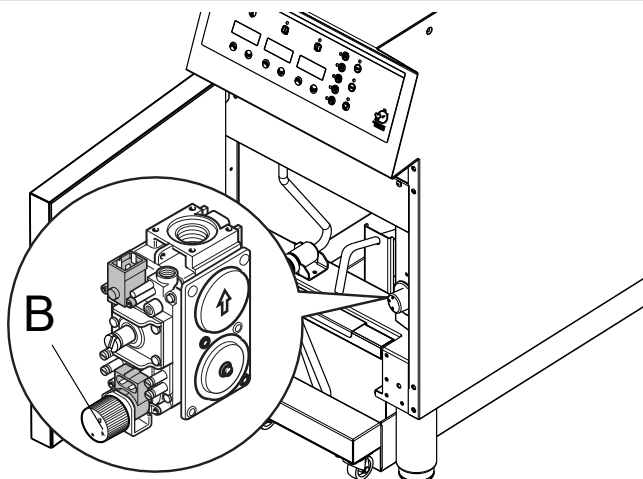
Basic version and version with oil filtering

- There is a single display "15" for the cooking time setting of both baskets.
- The cooking time setting sequence is the same as that of the "full optional" version whereas the end of the cooking cycle (the display shows 00:00) is indicated by a special acoustic signal.

F.6 Gas models

The gas control knob "B" (inside the compartment) has the following positions:

- Off
- ★ Pilot ignition
- 🔥 Burner ignition



F.6.1 Ignition

1. Press and turn knob "B" to ★ position.
2. Keep knob "B" pressed for about 20 seconds to light the pilot burner.
3. When knob "B" is released, make sure the flame remains alight; Otherwise, repeat the operation.
4. Once the burner is lit, start the appliance by pressing button "1".



NOTE!

In case of spark generation failure, light the pilot burner as follows:

1. open the door
2. bring a flame to it
3. keep knob "B" pressed in the ★ position for the necessary time.



WARNING

DO NOT CLOSE VIOLENTLY THE DOOR: slamming the door may cause the pilot flame to shut off.

In case of shutdown, the valve is equipped with a device – called “Interlock” (see F.7 *Interlock* paragraph).

F.6.2 Switching off

1. Partially press knob “B” and turn it from  to  position to keep the pilot flame lit for subsequent cooking;
2. Partially press knob “B” and turn it to  position to switch off the appliance.



IMPORTANT

Turn off the appliance with oil inside the tank to prevent the safety thermostat intervention.

F.7 Interlock

The valve features a thermal re-light locking device enabled until the thermocouple is hot.

Such device, called interlock, keeps engaged for about 40 seconds in case of accidental pilot flame shut off, hence allowing accumulated gas to flow out through the chimney prior to light any spark again.

Forcing the interlock leads to a valve damage which is not covered by the original manufacturer warranty.

F.8 Melting

MELTING is a dedicate cycle automatically run when switching the machine On.

It allows the fat (supposed to be solid at room temperature) to melt down and becoming liquid. The cycle lasts between 20 and 30 min, depending on the temperature and amount of fat to be melted down. It stops at 70°C

°C.

Refer to F.2 *Control panels*

1. Press the key “1” to switch the appliance on;
2. If the temperature measured by the work thermometer is below 70 °C, the machine automatically starts the MELTING cycle;

The LED on key “2” (TEMPERATURE) lights up RED;

The LED of key “11” lights up (MELT);

The display “5” shown alternately the temperature in °C and the wording HEATING;

In case liquid oil is used instead of fat, it is possible to skip melting by pressing key “11”;

Skipping or ending melting, the machine will automatically set oil temperature and cooking cycle time at the values set.

F.8.1 Programming (all versions)

The keys P1 – P5 can store 5 different cooking programmes.

In each programme can be stored the desired cooking temperature and, depending on the version, 1 or 2 cooking times (in the “full optional” versions there are the times of the two baskets R.H./L.H.).

To store a programme:

1. enter the desired values;
2. press one of the keys P1 – P5 until an acoustic signal indicates storage.

Carry out the same procedure to store other cooking programs.



NOTE!

At the time of installation no programs are stored; when saving a program, what previously saved in that location is replaced by the latest saving.

F.8.2 Programming block

The keypad can be blocked, enabling use of only the previously stored programmes.

To enable/disable this option:

Version full optional

- press the key “1” and then, holding it pressed, key “4”; the display will show the wording FAST (Fast Food);
- Release key “1”, then key “4”
- Press key “2”:
 - if Y (Yes) appears on the display, keys “7”, “8” and “9” are blocked;
 - if n (no) appears, keys “7”, “8” and “9” are activated;
- Press keys “7” to change the parameter (Y/n)
- Press key “2” to store;
- To quit the Fast Food menu, press keys “1” or wait 20 seconds.

Basic version and version with oil filtering

- The same sequence as the “full optional” version.
- Press keys “x” and “y” to access the FAST (Fast Food) menu.

F.8.3 Using a set programme

Version full optional

- Press one of the keys P1 – P5 for the programme: the displays “5””, “6a” and “6b” show the stored settings.
- Press key “3” or “4” to start cooking.

Basic Version

- Press one of the keys P1 – P5 for the programme: the displays “5”” and “15” show the stored settings.
- Press key “14” to start cooking.

F.8.4 Oil filtering

The appliance is equipped with the following devices:

- oil collection bucket (25L);
- oil collection bucket retractable trolley;
- metallic filter;

The use of these devices offers furthermore, frying with filtered, hence cleaner, oil will ensure better cooking results and longer life of the oil.

Filtering the oil (Version full optional)

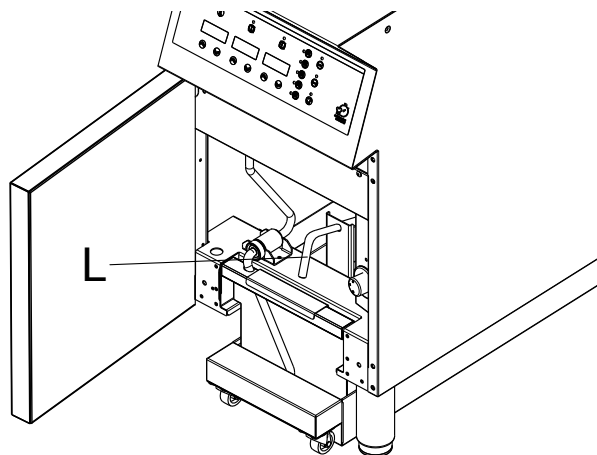
1. Press key “1” to switch the fryer off.
With the appliance switched off, the display “5” shows the temperature of the oil in the tank if it is above or equal to 70°C;
2. Ensure that the trolley, bucket and filter are correctly placed under the drain;



WARNING

For you safety carry out this operation when the oil temperature is below 90°C.

- Turn the handle "L" slowly clockwise to open the drain tap;



- Pay maximum attention to avoid contact with the hot oil;
The oil is quickly emptied through the drain.
The polyester mesh filter ensures careful mechanical cleaning of the oil;
- Turn the handle "L" anticlockwise to close the drain tap.

F.8.5 Automatic oil recirculation (Version full optional)

There is a gear pump for automatic filtering and recirculation of the oil.

- Press key "1" to switch the fryer off.
- Turn the handle "L" slowly clockwise to open the drain tap (see figure below);
- When the oil is emptied out from the tank, turn the handle "L" anticlockwise to close the drain tap.
- Press key "12" (PUMP) to start pumping the oil from the collection bucket to the tank;
The display "6a" will show the message "Hot" and the display "6b" will show the message "Oil" to bring attention to the temperature of the oil.
- Wait approximately 4 minutes for complete emptying of the bucket.
The time depends on the oil temperature, the colder the temperature the more time required to pump it;
- Press key "12" again to stop pumping the oil;
- With the fryer on, briefly press key "12" (PUMP).
For a few seconds display "5" will show the time elapsed since the last activation of the pump.



NOTE!

After pressing key "1" to switch off the appliance, or activating the main switch, the pump will be inhibited for 5 minutes, during which, pressing the button "12", will only display the remaining time for 10 seconds.

F.9 HACCP functions (Full optional version)

F.9.1 H.A.C.C.P. Support

This fryer can help the operator in HACCP (Hazard Analysis and Critical Control Point) monitoring of a cooking process starting from a set "cycle" considered safe by the cook, reporting and recording events/situations that are anomalous with respect to that established by the cycle.

Refer to F.2 Control panels

- The appliance can store up to 5 HACCP type programmes in addition to 5 storable by the machine in normal mode.
- When the fryer is under HACCP control the LED located on key "13" lights up and modification of current settings of the programme in use is disabled.
During execution of an HACCP programme, the HACCP support verifies that the oil temperature is always higher than a minimum level established by the HACCP manager.

F.9.2 Signalling and recording an anomalous event

When the cycle is controlled by the HACCP, if the oil bath temperature falls below the set minimum value,

- the display "5" flashes to indicate that the critical temperature has been reached;
- an acoustic signal sounds.

If the frying cycle ends without any external intervention, the anomalous event is recorded in the memory.

F.9.3 HACCP menu: finding, display and elimination of stored anomalous events

The machine control panel can be used for finding and displaying anomalous events recorded.

The fryer has a predisposition for a socket (behind the control panel) for connecting the optional printer F881532.



NOTE!

Accessing the menu disables the fryer heating functions.

To access the menu:

- Switch the appliance on;
- Press key "13" within 3 seconds from the switching on, keeping it pressed until an acoustic signal indicates that the HACCP menu is accessed;
The wording "HACP" appears on display "5";



IMPORTANT

If you do not operate within 20 seconds, the appliance exits the HACCP mode.

- Press keys "7":
the messages "Prg", "HIST", "Prn", "dAtE" and "ErS" appear in sequence.
- Press key "2" to access each of the menus shown by display "5".
The functions and messages appearing on display "5" are:

Prg	HACCP recipe programming
HIST	access historical record of anomalous events
Prn	optional printer management
ErS	delete historical record
dAtE	internal clock date/time setting

- The "PRG" (PROGRAM) menu activates the programming mode of the HACCP programme.
It is possible to store up to a max. of five different programmes: on reaching this limit, each subsequent storing overwrites the previously stored one.
- The "HIST" (HISTORY) menu activates the find and display mode for recorded anomalous events stored.
More than 1000 anomalous events can be recorded, however, if the memory is filled before being downloaded, the new anomalous events will cancel older information.
- The "Prn" (PRINTER) menu activates the optional printer management mode.
- The history elimination functions are accessed from the "ErS" (ERASE) menu.
- The "dAtE" (DATE) menu is used to adjust the internal clock date and time.



IMPORTANT

In order to change the date and time the history file must be empty.

To empty the memory carry out the following procedure:

- Access to ERASE menu;
- press one time key "MELT" (on display "5" appears "all?";
- press key "2" (on display "5" appears "uit").



IMPORTANT

To insert a new date, stay within the HACCP menu, otherwise the entire procedure will have to be repeated (see *To access the menu*: paragraph)

F.9.4 Storing an HACCP programme

To store an HACCP programme, the date and time in the appliance must have been adjusted.

1. Access the HACCP menu (see paragraph HACCP menu: finding, display and elimination of stored anomalous events);
2. Press key "2" again when "dAtE" appears;
The following will appear in order on the displays: year, month, day, hour, minutes (the hour is given in values from 00 to 23, the minutes in values from 00 to 59);
3. Press keys "7", "8" and "9" to set the current date/time;
Each display will flash for five seconds before storing the data entered.

After setting the date, an HACCP programme can be stored:

1. Access the HACCP menu (see F.9.3 HACCP menu: finding, display and elimination of stored anomalous events paragraph);
2. When "Prg" appears press key "2" again;
Display "5" will show the message "tSEt" (oil temperature);
Display "6" will show on the left the message "tmin" (min. temperature) and on the right the message "timE" (cycle time, only one for both lifters because the frying programme is only one);
3. Press keys "7" to set the "tSEt" temperature;



NOTE!

The temperature cannot be less than 130°C;

4. Press keys "8" to set the "tmin" temperature;



NOTE!

The temperature cannot be less than 120°C;

5. Press keys "9" to set the "timE" time;



NOTE!

The time cannot be less than 15 seconds;

6. Press one of the keys "10" to store the recipe until an acoustic signal sounds.
It is advisable to record in a register the programme set for each key "p1"... "p5" and the date of storing.
7. Press key "13" to quit the menu.

F.9.5 Activating the HACCP control

To start a frying cycle controlled by the HACCP:

1. Press key "13" (HACCP) once:
the LED lights up RED;
press key "10" to recall a previously stored HACCP programme ("p1"... "p5");
the displays will show the corresponding settings;
2. The only operations allowed from this moment on, are:
 - activate cycles (keys "3" and "4");
 - disable HACCP control (key "13");
 - switch fryer off (key "1");

All the other functions are released only when an HACCP alarm intervenes or if the HACCP is disabled.

F.9.6 HACCP alarm

In the event of conditions that can trigger the HACCP alarm, it is possible to intervene in two ways:

- increase the time of the cooking cycle being carried out;
- cut out the HACCP control.

If none of these two operations is executed, the event is recorded with:

- Year, month and day;
- Hour and minutes of recording the event;
- Set frying programme (from 1 to 5);
- Set temperature;
- Minimum temperature reached;



NOTE!

The latter is the value representative of the anomalous event that occurred.

F.9.7 Display of anomalous events historical data

1. Access the HACCP menu (see F.9.3 HACCP menu: finding, display and elimination of stored anomalous events paragraph);
2. Select "HISt" pressing key "2" again: the current year, month and day will appear on displays "5" and "6";
3. Press keys "7" and "8" to select the year, month and day to be displayed;
4. Press key "2" to confirm the selection.
Display "5" shows the hour-minutes of the start of monitoring.
The LED lights up under the program key "P1"... "P5" relative to the event recorded.
5. Scroll with keys "7" to display the hour/minutes of the anomalous event on display "5" and the set temperature on left display "6";
The right display "6" shows alternately the minimum set temperature, the temperature actually reached and/or the set cooking time and the remaining cooking time.
Lastly, the end of monitoring time is displayed.
6. Press key "13" (HACCP) to quit the menu.

F.9.8 Anomalous events historical data printout

The "Prn" menu is enabled upon connecting the optional printer (F881532):

1. access the HACCP menu (see F.9.3 HACCP menu: finding, display and elimination of stored anomalous events paragraph);
2. press key "2" again to select "Prn";
3. Select the year/month-day as for displaying the historical record, then confirm again with key "2".
Printout of the data of the day month year selected is activated.

The printout gives the anomalous events recorded and stored, as follows:

- Year/Month/Day (y m d)
- Time Start/End HACCP monitoring (Hi=hh:mm - Hf=hh:mm)
- Program No. (PRG No...)
- Set temperature (TSET = X°C)
- Set min. temperature (TMI = X°C)
- Actual min. temperature recorded (TME = X°C)



NOTE!

1. Press key "11" (MELT) to print the entire file;
The wording ALL is displayed;
2. Then press key "2";
3. Press key "13" to quit the menu.

F.9.9 Deleting stored data



NOTE!

When the memory is full, each subsequent recording overwrites the older recordings in order of age.

To manually delete stored data:

1. Access the HACCP menu (see F.9.3 HACCP menu: finding, display and elimination of stored anomalous events paragraph);
2. Press key "2" again to select "ErS";
3. Select the date as described in

Anomalous events historical data printout

paragraph);

- Press key "2" to delete the data of the day selected;



NOTE!

Pressing key "11" (MELT) enables total deletion of the file.

Alarm Messages

E1_:	temperature sensor not working (short-circuit);
E2_:	1. temperature sensor not working (disconnected) 2. heating element not working
Eh_:	high oil temperature.

F.10 Automatic Cooking

The Automatic Cooking function enables the appliance to fry automatically up to 5 different food types.

The appliance establishes and memorizes the necessary power to cook a preset quantity and type of food (e.g. chips).

In this way the next time it will be enough to recall the stored programme to let the appliance fry automatically without setting again the cycle time.

F.10.1 Auto learning



NOTE!

To access the "Automatic Cooking" function, deactivate first "Melt" function (it activates when the appliance is switched on); if the "Melt" function is active the keys "8" and "9" doesn't work and corresponding LED doesn't flashes.



NOTE!

By default setting the appliance does not contain any stored programme.
Each subsequent programme recording overwrites the previously stored programme.
The default temperature value is 180°C

To memorize a new cooking cycle with "Auto Learning" function, proceed as follows:

Refer to F.2 Control panels

- Press key "1" for a few seconds to switch the appliance on;
- Press key "11" to deactivate "Melt" function;
- Press key "13" to access "Automatic Cooking" mode;
- Press key "13" again for 5 seconds to access "Auto Learning" function;
- Load the left basket with the type of food you want to set the cooking;
- Press keys "7" to set the required temperature;
- Wait until the current temperature reaches the set value.
The LED of key "2" turns from red to green;
The yellow LED of key "3" flashes to indicate that the appliance is ready to start a new auto learning cycle;

- Press key "3" to start the auto learning cycle; the basket starts dropping and the heating elements activate;
The flashing wording "AUTO" appears on the right display "6b";
- When the ideal cooking point is reached, press again the key "3" to stop the cycle; the basket rises;
- Press for a few seconds one of the five keys "10" to memorize the auto learning cycle just finished;



NOTE!

The LED of five keys "10" flashes until one program is memorized.

When the operation is completed, the appliance exits automatically from "Auto Learning" function.

The stored programme is now available for cooking.



NOTE!

To avoid long waiting times, it is recommended to store the programmes according to an increasing temperature order.

F.10.2 Cooking

- Press key "1" to switch the appliance on.
- Press key "11" to deactivate "Melt" function;
- Press key "13" to access "Automatic Cooking" function;
- Load one or both baskets with the type of food to fry;
- Press one of the five keys "10" to select the programme previously stored for the type of food that is in the basket;
- Press key "3" and "4" to start the cooking cycle; The corresponding yellow flashing LED's become steady.
During cooking the displays "6a" and "6b" show the recalled programme. A flashing dot near the programme indicates that it is being performing.
When the countdown reaches 30 seconds before the expiration, the time value on the display starts flashing;
At the end of the cycle the wording "END" appears on the display; the buzzer sounds. Both baskets rise automatically.
- Press key "13" to exit from "Automatic Cooking" function.



NOTE!

During the cooking cycle with one basket it is possible to start, at any moment, an other cycle with the other basket (always with the same type of food).
The cycles will end at different times.



NOTE!

When a programme is being performing it not possible to exit from "Auto Cooking" function.



NOTE!

It is possible to interrupt an automatic cooking at any moment pressing shortly keys "3" and "4"; the baskets rise automatically.



NOTE!

When the appliance is switched off the baskets drop down.

G MACHINE CLEANING AND MAINTENANCE



WARNING

Refer to "WARNING and Safety Information".



NOTE!

The manufacturer declines any liability for operations carried out on the machine without following these instructions.

G.1 Informations for maintenance

Routine maintenance operations can be carried out by non-specialised personnel, carefully following the instructions given below.

G.2 Cleaning the appliance and accessories

Before using the appliance, clean all the internal parts and accessories with lukewarm water and neutral soap or products that are over 90% biodegradable (in order to reduce the emission of pollutants into the environment), then rinse and dry thoroughly.

**IMPORTANT**

Do not use solvent-based detergents (e.g. trichloro-ethylene) or abrasive powders for cleaning.

G.3 External parts**SATIN-FINISH STEEL SURFACES (daily)**

- Clean all steel surfaces: dirt is easily removed when it has just formed.
- Remove grime, fat and other cooking residuals from steel surfaces when cool using soapy water, with or without detergent, and a cloth or sponge.
Dry the surfaces thoroughly after cleaning.
- In case of encrusted grime, fat or food residuals, go over with a cloth or sponge, wipe in the direction of the satin finish and rinse often:
Rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could spoil the steel's satin finish.
- Metal objects can spoil or damage the steel: damaged surfaces become dirty more easily and are more subject to corrosion.
- Restore the satin finish if necessary.

SURFACES BLACKENED BY HEAT (when necessary)

- Exposure to high temperatures can cause the formation of dark marks.
These do not constitute damage and can be removed by following the instructions given in the previous section.

G.4 Other surfaces**Tanks and collection drawers (even several times a day)**

- Check the system and probes, if necessary removing any deposits using pure vinegar or a solution of chemical detergent (1/3) and water (2/3). This operation must be carried out by specialised personnel.

Heated tanks/containers (daily)

- Remove any grease, oil, food residuals, etc., from trays, drawers and containers in general used for collection. Always clean these containers at the end of the day. While using the appliance, empty them when they are nearly full.

**WARNING**

With electric appliances, make sure no water comes into contact with electrical components: water penetration can cause short circuiting and dissipation, tripping the appliance's protection devices

G.5 Filters

Use of filters for the oil increases its life and guarantees better cooking of the food in the event of reuse.

For cleaning (not suitable for disposable filters)

1. remove the filter from its housing;
2. if the filter is dirty with grease, wash with degreasing soap;
3. rinse and dry;
4. then refit the filter in its housing.

Replace the filter if deteriorated.

G.6 Internal parts (every year)**IMPORTANT**

Operations to be carried out only by specialised personnel.

- Check the condition of the internal parts.
- Remove any deposits of dirt inside the appliance.
- Check and clean the discharge system.
- After the first month of use, it is advisable to clean and regrease the lifting system (screw and nut) to eliminate any work residuals.

Subsequently, at least once a year, or when necessary, lubricate the lifting system.

**IMPORTANT**

In particular conditions (e.g. intensive use of the appliance, salty environment, etc.) the above cleaning should be more frequent.

G.7 Idle periods

If the appliance is not going to be used for some time, take the following precautions:

- Close the valves or main switches ahead of the appliances;
- Go over all stainless steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film;
- Periodically air the premises;
- Have the appliance checked before using it again;
- For the electric heated models: switch the machine On at the minimum rate of heat for at least 45 minutes; this will allow moisture/humidity accumulated into the heating elements to evaporate without damaging the elements.

G.8 Brief Troubleshooting guide (gas models)

Malfunction.	Possible causes	Actions
The pilot burner does not light	• The igniter is not properly fixed or connected. • The electric ignition or igniter cable are damaged. • Insufficient pressure in gas pipes. • Blocked nozzle. • Faulty gas valve.	• Call Service. • Switch on the Pilot Burner with an external flame / Contact service • Check the gas connection and verify the gas supply • Call service. • Call service.
The pilot burner goes out when the ignition knob is released	• The thermocouple is not properly connected or the safety thermostat wires are disconnected. • The pilot burner is not heating the thermocouple sufficiently. • Safety thermostat cut in or faulty.	• Call service. • Call service. • Call service.

The pilot burner is still lit but the main burner does not light	• Work thermostat not fed. • Work thermostat wires disconnected. • Insufficient pressure in gas pipes. • Blocked nozzle. • Faulty gas valve. • Faulty work thermostat.	• Call service. • Call service. • Follow lightning procedure and remember to press the ignition Knob pressure • Call service. • Call service. • Call service.
Problem with temperature setting	• Oil deterioration • Tank poor cleaning • The thermostat bulb damaged. • Faulty thermostat.	• If oil is deteriorated replace it • If dirty tank clean it especially in the area around the bulb. • Call service. • Call service.

G.9 Warnings codes

Nr. lamp green led	Warning	Actions
E1	Temperature probe short circuit	Contact service
E2	Temperature probe open circuit; this alarm can take place when the temperature of the oil does not increase during a delay time with "t_Lt" parameter	
E_UI (Beep sound)	24V supply problem to user interface / flat cable between electronic boards is damaged or communication isn't continuous / Main board-user board do not communicate (in case of replacement of a board it could be necessary to replace the other one to: user/main)	
Eh	Temperature risen over the threshold given by parameter "A_ol"(max oil temperature)	Switch off then on / if the problem persists contact the service
E_HI	Board high temperature. If the temperature of the electronic board is higher than 70°C	Switch off then on / if the problem persists contact the service
E_E	Alarm withdrawn	Switch off then on / if the problem persists contact the service



NOTE!

If you contact the Customer Care Service, remembering to specify:

- the type of fault;
- the appliance PNC (production number code);
- the Ser. No. (appliance serial number).

G.10 Repair and extraordinary maintenance



NOTE!

Repair and extraordinary maintenance have to be carried out by specialised authorised personnel, who can ask the manufacturer to supply a servicing manual.

G.11 Maintenance intervals

The inspection and maintenance intervals depend on the actual machine operation conditions and ambient conditions (presence of dust, damp, etc.), therefore precise time intervals cannot be given.

In any case, to minimise interruptions of the service, careful and periodical machine maintenance is advisable.

It is advisable to stipulate a preventive and scheduled maintenance contract with the Customer Care service.

G.12 Maintenance and schedule

All the components requiring maintenance are accessible from the front or the rear panel of the appliance.

Maintenance frequency

- Machine maintenance, checking and overhaul operations must only be carried out by a specialised Technician or the Customer Care Service, provided with adequate personal protection equipment (safety shoes and gloves), tools and ancillary means.
- Work on the electrical equipment must only be carried out by a specialised electrician or the Customer Care Service.
- To ensure constant machine efficiency, it is advisable to carry out the checks with the frequency given in the following table:

Maintenance, inspections, checks and cleaning	Frequency	Responsibility
Ordinary cleaning • general cleaning of machine and surrounding area.	Daily	Operator
Mechanical protection devices • check their condition and for any deformation, loosening or removed parts.	Yearly	Service

Maintenance, inspections, checks and cleaning	Frequency	Responsibility
Control check the mechanical part, for cracks or deformation, tightening of screws: check the readability and condition of words, stickers and symbols and restore if necessary.	Yearly	Service
Machine structure tightening of main bolts (screws, fixing systems, etc.) of machine.	Yearly	Service
Safety signs check the readability and condition of safety signs.	Yearly	Service
Electrical control panel check the electrical components installed inside the electrical control panel. Check the wiring between the electrical panel and machine parts.	Yearly	Service
Electrical connection cable and plug check the connection cable (replace if necessary) and plug.	Yearly	Service
Extraordinary machine maintenance check all gas components (if present).	Yearly	Service
General machine overhaul check all components, electrical equipment, corrosion, pipes...	Every 10 years ¹	Service

1. the machine is designed and built for a duration of about 10 years. After this period of time (from commissioning) the machine must undergo a general inspection and overhaul. Some examples of checks to be carried out are given below.

- Check for any oxidised electrical components or parts; if necessary, replace them and restore the initial conditions;
- Check the structure and welded joints in particular;
- Check and replace bolts and/or screws, also checking for any loose components;
- Check the electrical and electronic system;
- Check the functionality of safety devices;
- Check the general condition of protection devices and guards.



NOTE!

It is advisable to stipulate a preventive and scheduled maintenance contract with the Customer Care Service.

Disassembly

- All scrapping operations must occur with the machine stopped and cold and the electrical power supply disconnected.
- Work on the electrical equipment must only be carried out by a qualified electrician, with the power supply disconnected.
- To carry out these operations it is necessary to use: overalls, safety shoes and gloves.
- During disassembly and handling of the various parts, the minimum height from the floor must be maintained.

G.13 Maintenance contacts (only for Australia)

For service and spare parts, please contact:

- Electrolux - Tom Stoddart Pty Ltd — 39 Forest Way, Karawatha QLD 4117 — call 1-300-307-289

- Zanussi - Procook Australia Pty Ltd — 23 Rothesay Street, Kenmore, Queensland 4069 — call 07-3868-4964
- Diamond - Semak Food Service Equipment — 18, 87-91 Hallam South Road, Hallam VIC 3803 — call 03 9796 4583

H MACHINE DISPOSAL



WARNING

Refer to “*WARNING and Safety Information*”

H.1 Waste storage

At the end of the product's life-cycle, make sure it is not dispersed in the environment. The doors must be removed before scrapping the appliance.

SPECIAL waste materials can be stored temporarily while awaiting treatment for disposal and/or permanent storage. In any case, the current environmental protection laws in the user's country must be observed.

H.2 Procedure regarding appliance dismantling macro operations

Before disposing of the machine, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break during scrapping.

The machine's parts must be disposed of in a differentiated way, according to their different characteristics (e.g. metals, oils, greases, plastic, rubber, etc.).

Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where scrapping takes place.

In general, the appliance must be taken to a specialised collection/ scrapping centre.

Dismantle the appliance, grouping the components according to their chemical characteristics, remembering that the compressor contains lubricant oil and refrigerant fluid which can be recycled, and that the refrigerator components are special waste assimilable with urban waste.



The symbol on the product indicates that this product should not be treated as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this product, contact the local dealer or agent, the Customer Care service or the local body responsible for waste disposal.



NOTE!

When scrapping the machine, any marking, this manual and other documents concerning the appliance must be destroyed.

I ENCLOSED DOCUMENTS

- Set of test and inspection documents.
- Wiring diagram.
- Installation diagram.