

01/2015

Mod: FSM-2V5ET/S

Production code: RFE 8 D



Diamond
catering equipment

INSTRUCTIONS FOR USE AND INSTALLATION

FRYER RFE 8 D Réf FSM-2V5ET/S



Made in France

Janvier 2015

FRYER RFE 8 D

Congratulations for the acquisition of this upmarket appliance made in France. You chose an appliance which alloys the best technical qualities with a big user-friendliness. We wish you the biggest contentment

1. SECURITY INSTRUCTIONS

Please respect these instructions scrupulously to avoid any risk of fire, electric shock, scald or other wounds and damage.

During the use of this appliance, fundamental circumspection of security must always be noticed, such as:

- Never leave the appliance working without any watching.
- Take into account the instructions to be systematically kept with the appliance.
- Install the appliance always in instructions respect. A 10 cm distance minimum with the partition or the wall is necessary.
- Protect the appliance from direct light of the sun, frost and humidity.
- Never leave the appliance within the reach of children or disabled persons without surveillance during or after use; the oil remains hot for a long time.
- Ensure that only trained personnel operate the appliance.
- Never move the appliance when it is working or still hot.
- Check that the appliance is definitely off before connecting it up or disconnecting it.

- Do not touch the hot surfaces of the appliance: always use handles and control knobs.
- Do not use the appliance for other functions than determined use.
- Do not leave the cord of electrical feeding in the contact of hot surfaces.
- The appliance should not be used close to combustible materials.
- Entrust compensations only to a skilled person (see warranty conditions).
- Use only spare parts of origin (see warranty conditions).
- To avoid any damage on the heating element, do not use solid fats.
- Never warm your machine up if the heating elements are not plunged into oil, you may cause a fire.
- Never plug in your deep fryer before having filled in the container with oil.
- The metal parts of the deep fryer become very hot during use.
- Never exceed the maximum capacity of your fryer.
- Never place the lid on the deep fryer while it is in use.
- Never put the control unit in water. Remove it before washing the rest of your deep fryer.
- After cleaning, ensure that all parts are completely dry before using the appliance.
- If the cord is harmed, it must be replaced by the producer, his after sale service or persons of similar skills to avoid any risk.
- Do not plunge foods made with an important humidity, you risk a boiling over; the same for bigger foods.

- Use caution when removing the electrical module; the temperature sensors and the element may be very hot.
- Use only the control unit supplied with the machine.
- Watch out for steam during use.
- Whatever the fryer is cold or hot, the oil level has to be always between the minimum and maximum levels placed on the left and right sides of the container(maximum level “large line”, minimum level “small line”)
- The use of old oil may cause an important risk of strong boiling, of spatters or fire. It is recommended to change it as soon as it becomes brown.
- Never put water on some ardent oil, but cover the fryer with the lid.
- Always keep the lid near the fryer.
- Always unplug your deep fryer after use.

2. CONTENTS OF CARDBOARD PACKAGING

Device: a fryer

Accessories: - Two baskets with insulated handle
 - Two lids + handles
 - The present note

See exploded views for RFE 8 D at the end of the document.

3. CONFORMITY OF USE

Use the device only to cook and fry some food.

4. WAY OF FUNCTIONING

This modular high power fryer enable you to increase your production of French fries per hour regarding to other models with normal power.

It is equipped with two independent containers in stainless steel, with a cold zone insuring a longer using of the oil. Indeed, the scraps are going to lay down the bottom of the container, where the oil temperature is at the minimum, and do not carbonize. The draining is safe thanks to the tap placed on the front of the fryer (one tap per container)

It is fitted with two thermostats/commutators enabling the independent control of each container, of two safety thermostats and two micro switches.

The setting of the temperature is made by the thermostat/commutator.

To turn on your fryer and preheat the oil, set the thermostat control knob (n°3 on picture) on the desired heating power. The orange pilot light (n°1 on picture) ignites until the desired temperature is reached.

NB: Half fill the basket (s) (n°4 on picture) up (1.2kg of French fries per basket) and plunge it (them) slowly into the oil



1 Thermostatic pilot light

2 On/off pilot light

3 Thermostat/commutator

4 Baskets

5. FUNCTIONING / MANIPULATION

a) Installation / assembly:

- Unpack carefully the device of its packaging.
- Remove the protective film around the machine.
- Place the fryer on a plane, solid and heatproof surface.
- Never place the device near a wall or near a partition made of combustible materials even if it is very well isolated.
- A distance of minimum 10 cm with the partition or the wall is necessary.
- Place the product to enable easy access to the plug.
- Then place all the accessories and screw up the feet.
- Keep the lid near the fryer to enable you covering it after use or in case of fire.

b) First starting:

Before the first use, wash the machine and all accessories.

Connection of the device

- Check that the tension and the frequency of the electricity network suit to the values indicated on the descriptive plate.
- Check that neither the cord nor the plug are damaged.
- Make sure that every control knob is positioned on 0.
- Unwind completely the electric power cable and connect it in a plug connected with the earth.
- The device is connected.

The machines intended to be linked in a permanent way with the fixed pipes must be provided with a device of disconnection.

The equipotential connection marked by this symbol  must be linked with the equipotential conductive connection of your electric installation

NB: in case of connection of the device in a plug without earth protection or directly on the electricity network, confide its connection to a qualified person .

c) Use of device :

Command and display	Function
Thermostat (n°3 on picture)	Temperature setting
Safety thermostat (under the control box)	Automatic stop in case of overheating
Microswitch (under the control box)	Automatic stop in case of improper positioning of the control unit
Orange pilot light (n°1 on picture)	Oil is warming (pilot light on) Oil is hot (pilot light off)
Green pilot light (n°2 on picture)	Machine is on (pilot light on) Machine is off (pilot light off)

Putting on

- Make sure that the draining taps are closed.
- Insert the control unit into the slot being sure that it is pushed in all the way. The deep fryer will not function if the control unit is improperly inserted, the micro switch will prevent operation.
- Pour oil into the container when heating elements are cold. The oil level must be between the MIN (small line) and MAX (large line) marks. The use of solid fats is forbidden.
- Turn on the thermostat/commutator (n°3 on picture) to the desired position.
- When the orange pilot light is off, your deep fryer is ready for cooking.
- Half fill the baskets up (1.2kg of French fries per basket) and plunge them slowly into the oil
- When cooking is finished, lift up the baskets and place them on their holders.

Safety thermostat

In case of overheating or lack of oil, your deep fryer will automatically stop. Unplug it and let it cool. Then check the oil level:

- 1) Oil level is too low: add some oil and reload the knob located under the control box.**
- 2) Oil is too old: change it and reload the knob.**
- 3) Other cases: call your after sale service**

Stopping the appliance

- Set the thermostat control knobs to zero.
- Unplug the appliance.
- Let the device cool.
- To reuse the oil, open the draining tap and pour the oil through a filter to eliminate the cooking residues
- Clean the appliance (See 6.Cleaning)

d) Breakdown / repair:

In case of breakdown or of damaged part, please call your after-sales service and confide any technical operation to qualified person.

When you contact the after-sales service of your distributor or your store, give him the complete reference of your device (commercial name, type and serial number). This information appears on the visible descriptive plate behind the device.

6. CLEANING AND MAINTENANCE

- Let cool completely the device and the oil before any technical intervention or cleaning.
- Unplug the machine and remove the control unit before cleaning.
- For cleaning, only use non-abrasive products, clean regularly the external walls of your device with warm water and wash liquid: avoid the abrasive towelling. Rinse your device with a wet sponge.
- Never immerse the control unit in the water.
- Caution : do not damage the heating element wires during cleaning.
- Never clean the device under a water jet.
- During a prolonged non-use, we recommend you strongly to keep the device shielded from the humidity.

7. TECHNICAL SPECIFICATIONS

Model	RFE 8 D Réf FSM-2V5ET/N
Power	9000 W
Outside dimensions	400x600x465 mm
Volume	2 x 8 L
Nb element	2
Voltage	380-415 V 3 N ~
Current	19.5 A/Phase
Weight	30 Kg
Maximum charges (Kg)	1.2 per basket

The machine is delivered with a cord fitted with 5 wires

Wires colours correspondence	Phase 1	Brown
	Phase 2	Black
	Phase 3	Grey
	Neutral	Blue
	Earth	Yellow-Green

8. NORMS AND LEGALS DISPOSALS

The device is conform to :

IEC/EN 60335-1
IEC/EN 60335-2-37
EN 55014-1 + 55014-2
EN 61000-3-2 + 61000-3-3

9. ELIMINATION OF THE ELECTRIC AND ELECTRONIC WASTE

The device respects the directives:

2002/96/CE (DEEE) N°34270064800021
2002/95CE (ROHS)
2006/95 CE
2004/108 CE



REACH RULE

Never put the device among household waste.

The device must be put down in a centre of recycling for the electric equipment.

The materials of the device are indeed reusable. By eliminating correctly the electric and electronic wastes, the recycling and quite other shape of re-use of worn equipment, you participate in a significant way in the environmental protection.

For any information about the collection of electric and electronic waste, please contact your distributor.

10. GUARANTEE

Conditions of guarantee

The guarantee applicable to any device is the commercial guarantee of the distributor or the retailer. Please contact the store where you bought your device to know the precise conditions.

The guarantee grants no right for damages.

The dispositions which follow are not exclusive of the profit of the legal guarantee planned by articles 1641 and following ones of the Civil code relative to the defects and the latent defects.

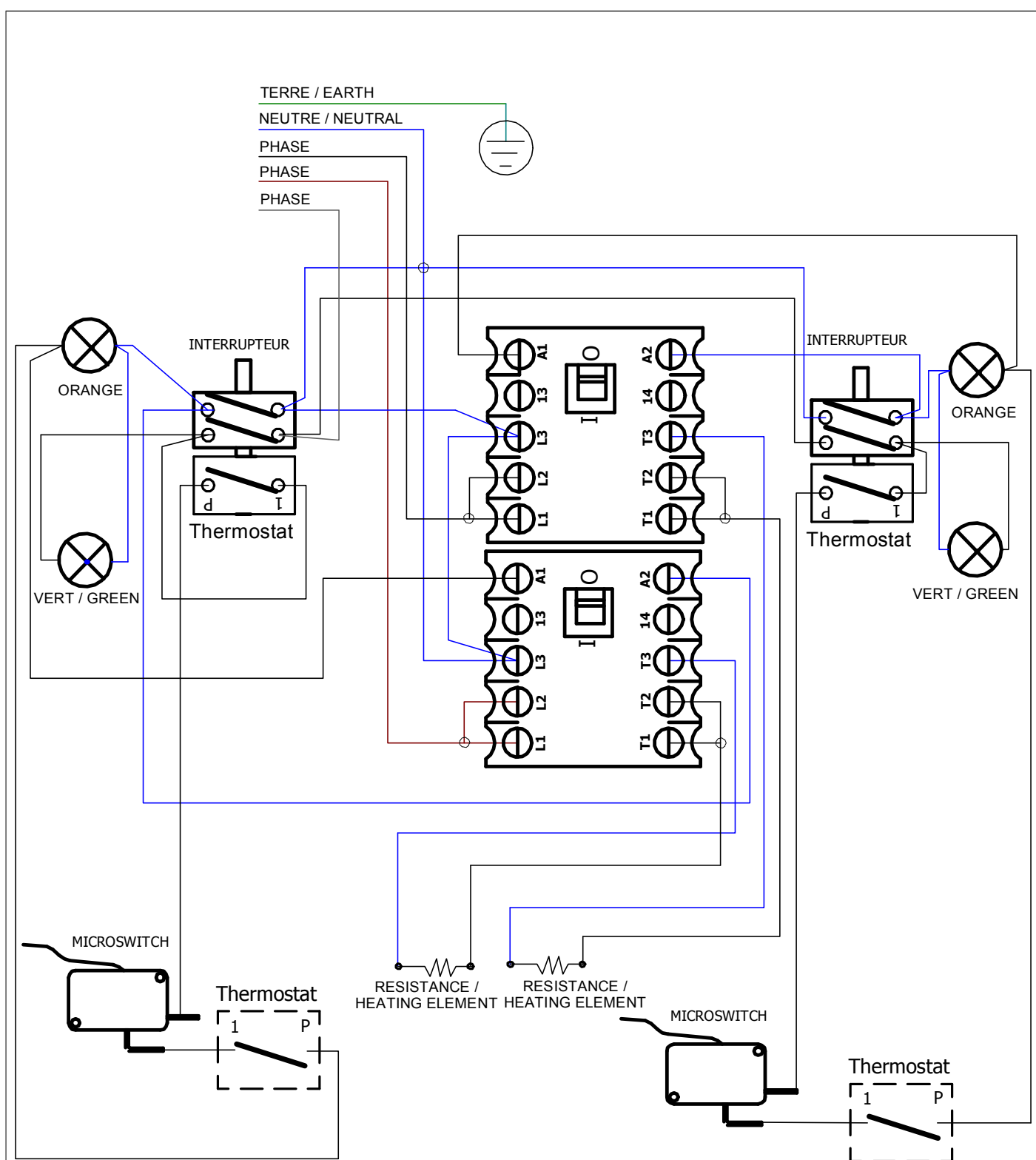
Exclusion clauses of the guarantee

Bad installation and bad maintenance, in particular if they do not respect current regulations or instructions appearing in this user guide.

Cannot benefit from the guarantee the repairs required as a result of false operations, of inappropriate use, of carelessness or of excess loads of the device, as well as those resulting from variations of the power supply, over tension or from defective installations.

The damage due to shocks, bad weather is not flatware by the guarantee. The material travels at the risks of the user; in case of delivery by carrier, the consignee has to have reservations towards the carrier before any delivery of the device.

The guarantee comes to an end in case of intervention, of repair, of modification by no qualified persons, or of use in inappropriate purposes.



Câblage : C02412

FRITEUSE RFE 8 D 9000 W

Schéma électrique

DT29_1

Date :
18/12/2014

Dessiné par :
C.Gu

Approuvé par :
Grenon S.

Date :
20/05/2015

Indice
C

CODE	QTE	PIECE	SPARE PART
07186	1	ARRIERE RFE 12	REAR RFE 12
07187	1	COTE DROIT RFE 12	RIGHT SIDE RFE 12
07188	1	COTE GAUCHE RFE 12	LEFT SIDE RFE 12
07195SE	1	FOND DE SOCLE RFE 12	BOTTOM CASING RFE 12
07197SE	1	S/E BOITIER FRITEUSE RFE 16 2 X 8 L 9000 W	CONTROL BOX FRYER RFE 16 2 X 8 L 9000 W
07198SE	1	S/E CUVE FRITEUSE RFE 16 2 x 8 L	TANK ASSEMBLY RFE 16 2 x 8 L
07201	2	JAUGE FRITEUSE RFE 16 2 x 8 L	DIPSTICK FRYER RFE 16 2x 8 L
07202	1	BANDEAU FRITEUSE RFE 16 2 x 8 L	FRONT PANEL FRYER RFE 16 2 x 8 L
07203	4	BRIDE RESISTANCE SUP FRITEUSE RFE 16 2 x 8 L	TOP HEATING ELEMENT HOLDER FRYER RFE 16 2 x 8 L
07204	4	BRIDE RESISTANCE INF FRITEUSE RFE 16 2 x 8 L	BOTTOM HEATING ELEMENT HOLDER FRYER RFE 16 2 x 8 L
07206	2	COUVERCLE FRITEUSE RFE 16 2 x 8 L	FRYER LID RFE 16 2 x 8 L
07207	2	SUPPORT MICROSWITCH FRITEUSE RFE 16 2 X 8 L	MICROSWITCH HOLDER FRYER RFE 16 2 X 8 L
07216	4	PONT BORNIER RFE 16 2 X 8 L 9000 W	ELECTRICAL STRAP RFE 16 8 X 8 L 900 W
50056	1	BRIDE ISOLANT FRITEUSE RFE 20 C/RFE 16 2 x 8 L	INSULATION HOLDER FRYER RFE 20/RFE 16 2 x 8 L
51043	1	ARRIERE BOITIER MF 160/RFE 12	BACK CONTROL PACK CASING MF 160/RFE 12
A01022	2	COMMUTATEUR	COMMUTATOR
A01023	2	CLIP D'ASSEMBLAGE	CLIP
A05008	2	CONTACTEUR RF14/RBE25/FC110 20A	THREE-POLE SWITCH 20A
A06001	2	THERMOSTAT SECURITE SP 001 FRITEUSE	SAFETY THERMOSTAT SP 001 FRYER
A06056	2	THERMOSTAT REGULATION FRITEUSE	PROBE THERMOSTAT FRYER
A07017	2	MICROSWITCH 16 A/250V, T125	MICROSWITCH 16 A/250V, T125
A08003	2	VOYANT ORANGE DIAM 12	ORANGE PILOT LIGHT DIAM 12
A08009	2	VOYANT VERT DIAM 12	GREEN PILOT LIGHT DIAM 12
A10032	1	PRESSE ETOUPE	CORD CLOSER
A12014	1	BOUCHON SR 1765 RF16	HOLDUP SR 1765 RF16
A13006	4	VERIN MOLETE NOIR (PIED)	FOOT
A14113	2	BOUTON ELEC PLAT 9 H	ELECTRIC KNOB 9 H
A15016	2	POIGNEE	HANDLE
B04111	2	TUBE VIDANGE RFE 16 2 x 8 L L: 250 mm	DRAINING PIPE RFE 16 2 x 8 L L: 250 mm
B06009	2	TETON + ECROU RST-RBE8/12	STUD + NUT RST RBE 8/12
B10013	2	COUDE 90° 1/2 FRITEUSE GAZ	ELBOW 90° GAS FRYER
B10014	2	ROBINET VIDANGE FRITEUSE	DRAINING DEVICE TAP FRYER
C01019	1	CABLE H07 RNF 5x2,5	CORD H07 RNF 5x2,5
C05018	1	BORNE EQUIPOTENTIEL	EQUIPOTENTIAL TERMINAL
D02185	2	RESISTANCE RFE 16 2x8 L 4500 W 240 V	HEATING ELEMENT 4500 W 240 V RFE 16 2x8 L
F04046	2	PANIER RFE 20 C	BASKET RFE 20 C
G06P01061	1	CADRAN	FRONT PANEL

FRITEUSE RFE 8 D 9000 W

Nomenclature

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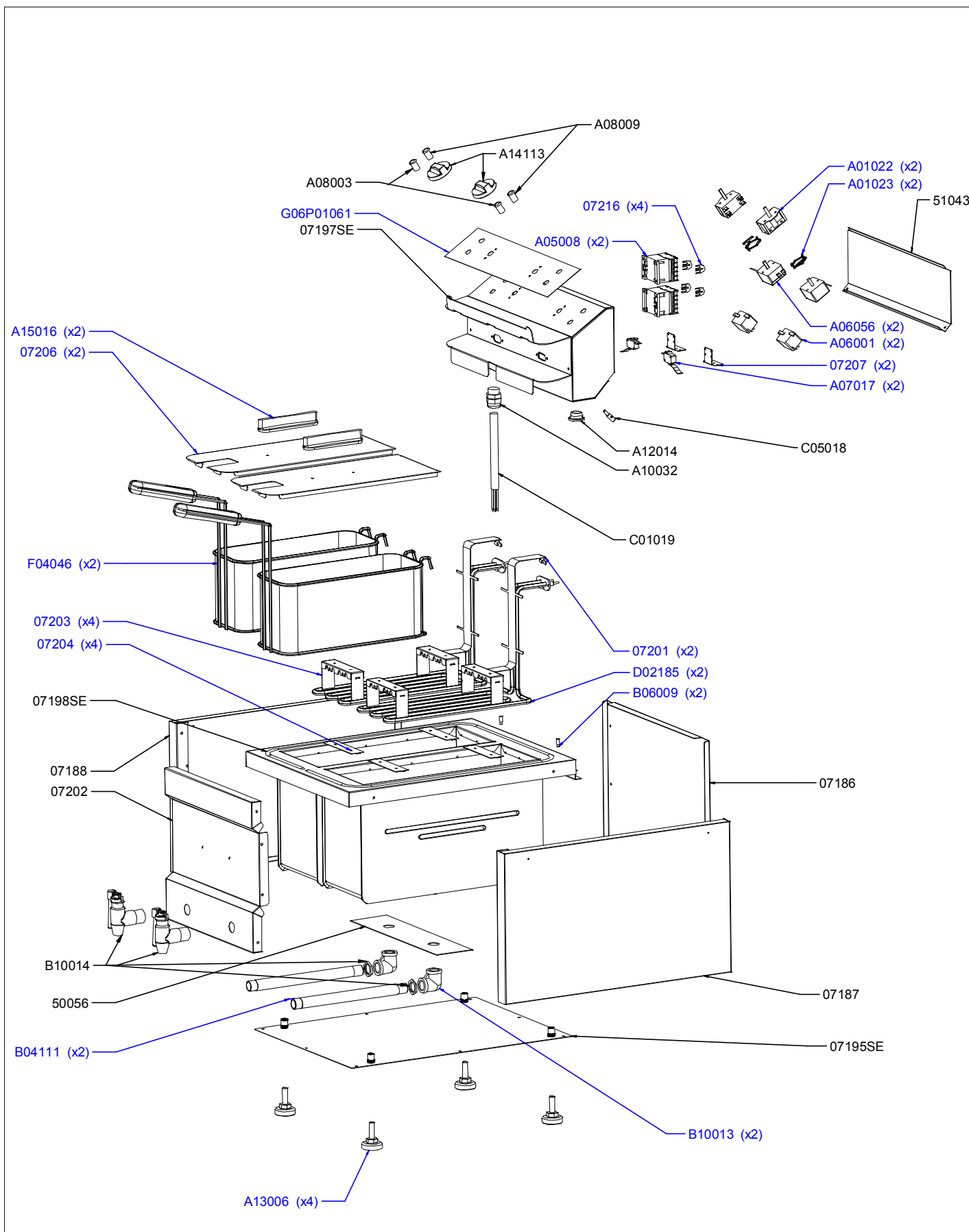
Date :
18/12/2014

Dessiné par :
C.Gu

Approuvé par :
J.Godéré

Date :
29/06/2015

Indice
C



FRITEUSE RFE 8 D 9000 W

Vue éclatée

DT29_1	Date : 18/12/2014	Dessiné par : C.Gu	Approuvé par : Grenon S.	Date : 29/06/2015	Indice C
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