



**MOD: F8E/D2**

**Production code : MF 80 DR\_**

**07/2025**

## INSTRUCTIONS FOR USE AND INSTALLATION FRYERS

MF 80 R / MF 80 DR / MF 120 R / MF 120 DR



**F8E/D1**



**F8E/D2**



**F12E/D1**



**F12E/D2**

## **1. SAFETY INSTRUCTIONS**

Please strictly adhere to these instructions to avoid the risk of fire, electric shock, burns, or other injury and damage. When using this appliance, basic safety precautions should always be observed, such as:

- Never leave the appliance running unattended.
- Take into account the instructions for use to be kept always with the appliance.
- Always install the appliance according to the instructions. A distance of at least 10 cm from the partition or wall is required.
- Protect the device from direct sunlight, frost, and moisture.
- Do not leave the device within the reach of children or infirm people unattended during use and after, the oil remains hot for a long time.
- Ensure that only an insider uses the device.
- Never move the appliance while in operation.
- Check that the appliance is in the off position before plugging in or unplugging it.
- Do not touch hot surfaces: Always use handles and knobs.
- Do not use the appliance for any purpose other than the intended use.
- Do not allow the power cord to hang over the edge of the countertop, or in contact with hot surfaces.
- The appliance should not be used near combustible materials.
- Have repairs carried out only by a qualified person (see warranty clauses).
- Use only original spare parts (see warranty clauses).
- In order to avoid damaging the coil, do not use solid grease with this fryer.
- Never plug in your fryer before filling the tank with oil to avoid any risk of catching fire.
- The metal parts of the fryer get very hot during use.
- Do not exceed the maximum load capacity of the device to avoid the risk of overflowing.
- Never put the control unit in water. Remove it before washing the rest of your fryer.
- After cleaning, make sure that all items are completely dry before using the appliance again.
- If the power cable is damaged, it must be replaced by the manufacturer, its service department or similarly qualified persons in order to avoid a hazard.
- Never place the lid on the air fryer during use.
- Be careful when removing the electrical module, the temperature probes as well as the coil can be very hot.
- Use only the control unit supplied with the unit.
- Beware of steam during use.
- Never place your deep fryer near or above your stovetop stovetops.
- Always keep the oil level above the minimum level to avoid the risk of fire.
- The use of used oil can lead to a significant risk of severe boiling, splashes or fire. It is advisable to change it as soon as the colour becomes brown (after 8 to 10 frying).
- Never put water on flaming oil, but cover with the lid.

- Always unplug your air fryer after use.

## **2. CONTENTS OF THE PACKING CARTON**

Appliance: A deep fryer

Accessories :

- A stainless steel oil pan with a secure drain valve.
- A basket with a fixed handle.
- A lid.
- One control unit with heating element.
- This notice.

See detailed exploded view of the fryers at the end of the document.

## **3. COMPLIANCE OF USE**

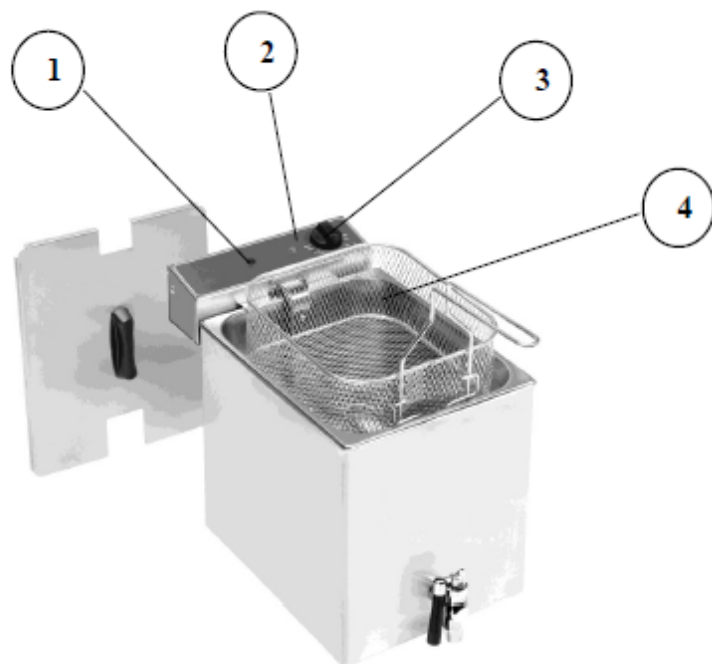
Use the appliance only for cooking food.

## **4. HOW IT WORKS**

The cold zone fryer is not only designed for making fries, but it can also be used to fry fruit or vegetable fritters, fish, mushrooms... without transmission of taste or smell.

It is equipped with a control thermostat with a very precise stainless steel bulb, a safety thermostat in case of overheating or insufficient oil and a micro-switch to check the correct positioning of the control unit. The fryer is equipped with a built-in drain valve. Emptying is done safely: the one-piece deep-drawn and inclined tank allows the oil to flow directly without handling the fryer.

To turn on your fryer, simply turn the thermostat knob (No. 3 in the photo) to the desired position, the orange light (No. 2 in the photo) will illuminate until the desired temperature is reached. Fill the basket (n°4 in the photo) and slowly dip it into the oil.



1

Voyant de mise sous tension

3

Thermostat

2

Voyant thermostatique

4

Panier

## 5. OPERATION / HANDLING

### a. Installation / Assembly:

- Carefully unpack the fryer from its box.
- Remove the protective film.
- Place the fryer on a stable, sturdy, heat-resistant surface.
- Never place the appliance near a wall or partition made of combustible materials, even if it is very well insulated.
- A distance of at least 10 cm from the partition or wall is required. Position the unit to allow easy access to the power outlet. Position accessories.
- Keep the lid close to allow you to cover your fryer after use or in the event of a fire.

### b. First commissioning:

Before first use, you should wash the tray, basket and lid in hot water with a little washing-up liquid and then wipe them with a cloth.

### Connecting the device:

- Check that the voltage and frequency of the electrical system agree with the values indicated on the nameplate.
- Always check the cable or power plug for damage. Make sure the control knob is in the correct position on the off.
- Unwind the power supply cable completely and plug it into a grounded outlet.
- The device is ready to go.

NB: If the appliance is connected to an ungrounded outlet or directly to the electrical network, entrust the connection of the appliance to a qualified person.

### c. Using the device

| Control elements and display                | Function                                                                           |
|---------------------------------------------|------------------------------------------------------------------------------------|
| Thermostat (n°3 in the photo)               | Temperature Adjustment                                                             |
| Safety thermostat (under the box)           | Automatic shut-off in case of overheating                                          |
| Micro switch                                | Automatic switch-off in the event of a fault in the positioning of the control box |
| Orange temperature light (n°2 in the photo) | Oil heating up (light on) Hot oil (light off)                                      |
| Green power light (No. 1 in the photo)      | Device on (light on) Device off (light off)                                        |

## Getting Started

- Make sure that the bowl tap is closed.
- Insert the control unit into the recess, making sure that it is pushed in as far as possible. The fryer will not work if the control unit is incorrectly positioned, the micro switch will prevent it from being turned on.
- Pour the oil into the tank, its level should be between the two MIN and MAX marks. The use of solid fats is prohibited.
- Turn the thermostat knob to the desired position, the orange temperature light will turn off when the oil is hot, your air fryer is ready for cooking.
- Fill the basket and slowly dip it into the oil.
- When cooking is finished, lift the basket and hang it with its support.

## Safety thermostat

If it overheats, your air fryer will automatically shut off. Unplug it and let the oil cool. Then check the oil level:

- 1) Oil level too low, make the supplement.
- 2) Used oil, renew the oil.
- 3) Another case is to call on your after-sales service.

## Cold zone

During frying, crumbs or food particles fall into the cold area below the coil. This area remains at a lower temperature during use, so food particles do not burn, which increases the life of the oil and prevents the transmission of taste to different foods.

Skim the particles regularly.

## Tricks

It is recommended to use a good quality oil for your frying, such as corn oil or peanut oil. Other types of oil can be used if they are specifically recommended by the manufacturer for frying. Never mix different types of oils and do not use olive oil, butter or margarine.

Pre-cooked foods require a higher temperature than raw foods. Cook your food completely. The outside may appear cooked while the inside is undercooked.

Store your oil (cooled and filtered) inside the fryer ready to use. Before frying your breaded foods, shake off the excess breading in a dish.

When making fries, cut the potatoes into equal pieces, so they cook evenly. Rinse and dry them before cooking.

To extend the life of your fryer, strain the oil after each use and change it after 8 to 10 uses. Remove any excess ice before frying frozen foods. To avoid overflowing, gently immerse the food in the oil.

### Shutting down the device

Set the thermostat to zero. Unplug the appliance. Allow the unit to cool. To increase the life of the oil, open the bowl tap and pour the oil through a filter to remove cooking residues. Clean the appliance (see 6. Cleaning).

#### d. Breakdown / Repair:

In the event of a breakdown or damaged parts, please call your service department and entrust any technical work to a qualified person. When you contact the service department of your distributor or store, give them the complete reference of your appliance (trade name, type and serial number). This information can be found on the nameplate visible behind the unit.

## 6. CLEANING AND MAINTENANCE

- Allow the appliance and oil to cool completely before any technical or cleaning intervention.
- Unplug the unit and remove the control unit before cleaning.
- Use only non-abrasive cleaning products, soapy water or washing-up liquid and a non-abrasive sponge.
- Never immerse the control unit in water.
- Be careful not to damage the thermostatic probes of the heating box during cleaning.
- The appliance should not be cleaned with a water jet.
- The heating box should not be immersed in water.
- When not in use for long periods of time, we strongly recommend keeping the device away from moisture.

## 7. TECHNICAL CHARACTERISTICS

| Models           | MF 80 R     | MF 80 DR        | MF 120 R    | MF 120 R       | MF 120 DR         |
|------------------|-------------|-----------------|-------------|----------------|-------------------|
| Power            | 3000 W      | 2 x 3000 W      | 3600 W      | 6400 W         | 2 x 6400 W        |
| Size external mm | 265x450x330 | 545x450x330     | 350x470x350 | 350x470x350    | 720x470x350       |
| Volume           | 8 L         | 2 x 8 L         | 12 L        | 12 L           | 2 x 12 L          |
| No. of Items     | 1           | 2               | 1           | 3              | 6                 |
| Tension          | 220-240 V ~ | 2 x 220-240 V ~ | 220-240 V ~ | 380-415 V 3 N~ | 2x 380-415 V 3 N~ |
| Current          | 13 A        | 2 x 13 A        | 15.2 A      | 9 A/Phase      | 2 x 9 A/Phase     |
| Weight           | 7 Kg        | 14 kg           | 9 kg        | 9 kg           | 21 kg             |
| Max loads in Kg  | 1           | 2 x 1           | 1.5         | 1.5            | 2 x 1.5           |

Thread Color Matching:

**(MF 80 R / MF 80 DR)**

|         |                        |
|---------|------------------------|
| Phase   | Brown or black or grey |
| Neutral | Blue                   |
| Earth   | Yellow – Green         |

**(MF 120 R / MF 120 DR)**

|         |                |
|---------|----------------|
| Phase 1 | Chestnut       |
| Phase 2 | Black          |
| Phase 3 | Grey           |
| Neutral | Blue           |
| Earth   | Yellow – Green |

## **8. STANDARDS AND LEGAL PROVISIONS**

The device complies with the following standards:

IEC/EN 60335-1

IEC/EN 60335-2-37

EN 55014-1 + 55014-2

EN 61000-3-2 + 61000-3-3

## **9. DISPOSAL OF ELECTRICAL AND ELECTRONIC WASTE**

The device complies with the guidelines:

2002/96/EC (WEEE) No 34270064800021

2002/95CE (ROHS)

2006/95 EC

2004/108 EC

### **Reach Regulation**

Do not dispose of the appliance among household waste. The device must be dropped off at a recycling center for electrical equipment. The materials of the device are indeed reusable. By properly disposing of electrical and electronic waste, recycling and any other form of reuse of used equipment, you are making a significant contribution to the protection of our environment. For information on the collection of electrical and electronic waste, please contact your distributor.

## 10. FRYING TIMES AND TEMPERATURE CHART

The frying times shown below are for information purposes only. You will use them according to the various quantities or thicknesses of the food and according to your tastes.

| Food                                                                                         | Cooking temperature   | Cooking time                                                 |
|----------------------------------------------------------------------------------------------|-----------------------|--------------------------------------------------------------|
| Fresh fries 1 Kg<br>(recommended amount for best results)                                    | 170° C<br>Then<br>MAX | 9-11 minutes<br>then<br>1-2 minutes<br>Until golden brown    |
| Frozen Fries                                                                                 | MAX                   | 9-11 minutes                                                 |
| <b>PISCES</b>                                                                                |                       |                                                              |
| Scampi – frozen in breadcrumbs<br>(just enough to cover loosely at the bottom of the basket) | 170° C                | 3-5 minutes                                                  |
| Frying of dowels (just enough to cover the bottom of the basket)                             | MAX                   | 1-2 minutes                                                  |
| Fresh cod or haddock coated in batter                                                        | MAX                   | 5-10 minutes<br><br>(depending on the thickness of the fish) |
| Portions frozen cod or haddock coated with breadcrumbs or batter                             | 170° C                | 10 to 15 minutes (depending on the thickness of the fish)    |
| Frozen plaice                                                                                | MAX                   | 5-6 minutes                                                  |

|                                         |        |                                          |
|-----------------------------------------|--------|------------------------------------------|
| MEAT                                    |        |                                          |
| Frozen burgers (50g)                    | 150° C | 3-5 minutes                              |
| Chicken Servings in Breadcrumbs         | 170°C  | 15-20 minutes<br>(small/medium) servings |
| Chicken Servings in Breadcrumbs         | 170° C | 20-30 minutes<br>(large portions)        |
| Frozen veal cutlets                     | 170° C | 3-8 minutes<br>(depending on thickness)  |
| Fresh chicken drumsticks in screed-Lure | 170° C | 15 minutes                               |

## 11. TROUBLESHOOTING GUIDE

| Problem                               | Possible Cause                                                                     | Solution                                                                                                                  |
|---------------------------------------|------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------|
| The fryer does not work, no lights on | The fryer is not plugged in                                                        | Check if the fryer is plugged in correctly                                                                                |
|                                       | The control unit is not securely in place                                          | Install the control unit securely in place, making sure it is pushed in as far as possible.                               |
|                                       | There is little or no oil in the fryer, which causes the safety thermostat to trip | Unplug the fryer and let it cool. Press the reset button on the bottom of the control unit after adjusting the oil level. |
| Oil overflows                         | The maximum oil level has been exceeded                                            | Check the oil level                                                                                                       |

|                                                                  |                                                               |                                                        |
|------------------------------------------------------------------|---------------------------------------------------------------|--------------------------------------------------------|
| Oil overflows                                                    | Basket overloaded/maximum capacity of fries has been exceeded | Refer to the recommended amounts in the cooking chart. |
|                                                                  | Wet food was placed in the oil                                | Drain the food and dry it well.                        |
|                                                                  | The oil is old and has deteriorated                           | Replace it with new oil.                               |
|                                                                  | You didn't use the right oil/multiple oils were mixed         | Use a good quality oil suitable for frying.            |
|                                                                  | You have exceeded the maximum level                           | Adjust the oil level                                   |
| Unpleasant smell/smoky oil                                       | The oil has deteriorated                                      | Replace it with new oil                                |
|                                                                  | Oil is not suitable for frying                                | Use a good quality oil.                                |
|                                                                  | Oil temperature too high                                      | Check the correct positioning of the probes            |
| Inadequate frying                                                | The temperature used is incorrect                             | Select the right temperature.                          |
|                                                                  | The cart is overloaded                                        | Reduce the amount to fry.                              |
|                                                                  | Fresh fries are too wet                                       | Drain the food and dry it well.                        |
| The fries are burnt on the outside but undercooked on the inside | Cooking Method                                                | Refer to the cooking instructions.                     |

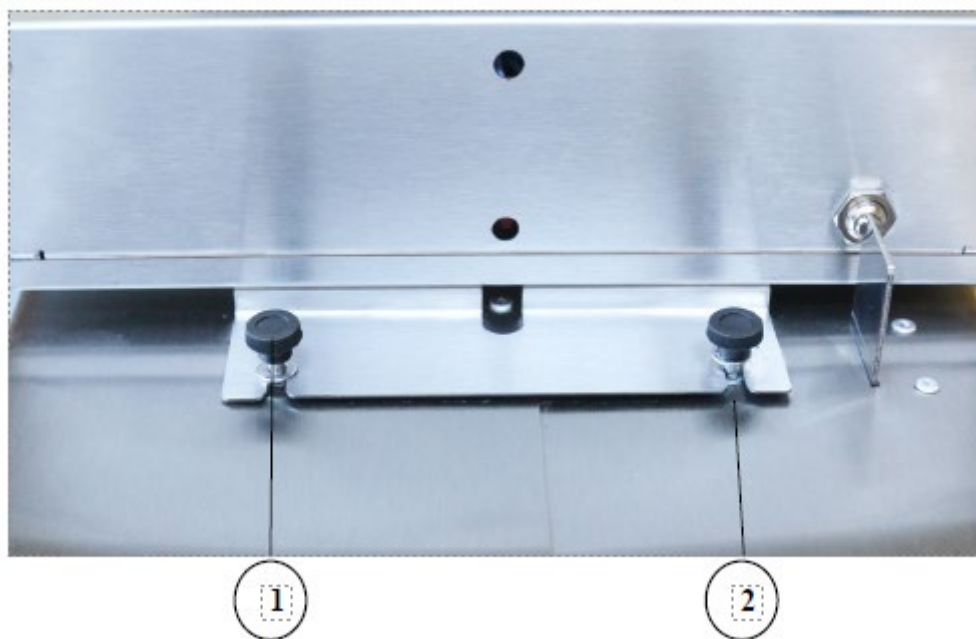
## **12. HANDLING THE CASE**

All manipulations of the control box must be carried out either cold or with the help of cooking potholders.

To remove the case from its housing, unscrew the two knobs (n°1 on the photo) located at the back of the belt, and lift the case.

To reinstall the case, proceed in the opposite way. Lower the case into the two notches (n°2 on the photo) at the back of the belt and screw the knobs (be careful, the washers must be located behind the knobs before screwing).

**ATTENTION:** Your fryer is equipped with a safety device. If your coil does not heat up, check the correct positioning of your case.



### **Disclaimers**

Improper installation and maintenance, especially if they do not comply with current regulations or the instructions in this user manual. The warranty does not cover repairs necessary as a result of misuse, improper use, neglect or overloading of the appliance, as well as repairs resulting from variations in the power supply, power surges or faulty installations. Damage due to impact or weather is not covered by the warranty. The equipment travels at the user's risk; In the case of delivery by carrier, the recipient must express reservations to the carrier upon receipt of the device. The warranty ends in the event of intervention, repair, modification by unqualified persons or use for improper purposes.

## **13. WARRANTY**

### **Warranty conditions**

The warranty that applies to any device is the distributor's or reseller's commercial warranty. Please contact the store where you purchased your device for exact terms.

The warranty does not grant any rights to damages.

The following provisions are not exclusive of the benefit of the legal warranty provided for in articles 1641 et seq. of the Civil Code relating to defects and latent defects.

### **Warranty Exclusion Clauses**

**Improper installation and maintenance, especially if they do not comply with the applicable regulations or the instructions in this user manual.**

Repairs required as a result of incorrect operation, improper use, negligence or overloading of the appliance, as well as those resulting from variations in the power supply, power surges or defective installations are not eligible for the warranty.

Damage due to shocks or bad weather is not covered by the warranty. The equipment travels at the user's risk; In the case of delivery by carrier, the recipient must express reservations to the carrier before any delivery of the device. The warranty terminates in the event of intervention, repair, modification by unqualified persons, or use for improper purposes.