

MOD : WR-EF20-S2

Production code : F17NVT 88LG TR CON_



WR-EF04-S4

WR-EF07-S7 | WR-EF14-D7

WR-EF08-S8 | WR-EF16-D8

WR-EF10-S1 | WR-EF20-S2

Electric Countertop Fryer | Friteuse Électrique de Comptoir

Elektrische Frituurpan voor op het Aanrecht | Freidora Eléctrica de Sobremesa

Friggitrice Elettrica Da Banco | Elektrische Fritteuse für die Arbeitsplatte



Instruction Manual



Manuel d'Instructions



Handleiding



Manual de Instrucciones



Manuale di Istruzioni



Bedienungsanleitung

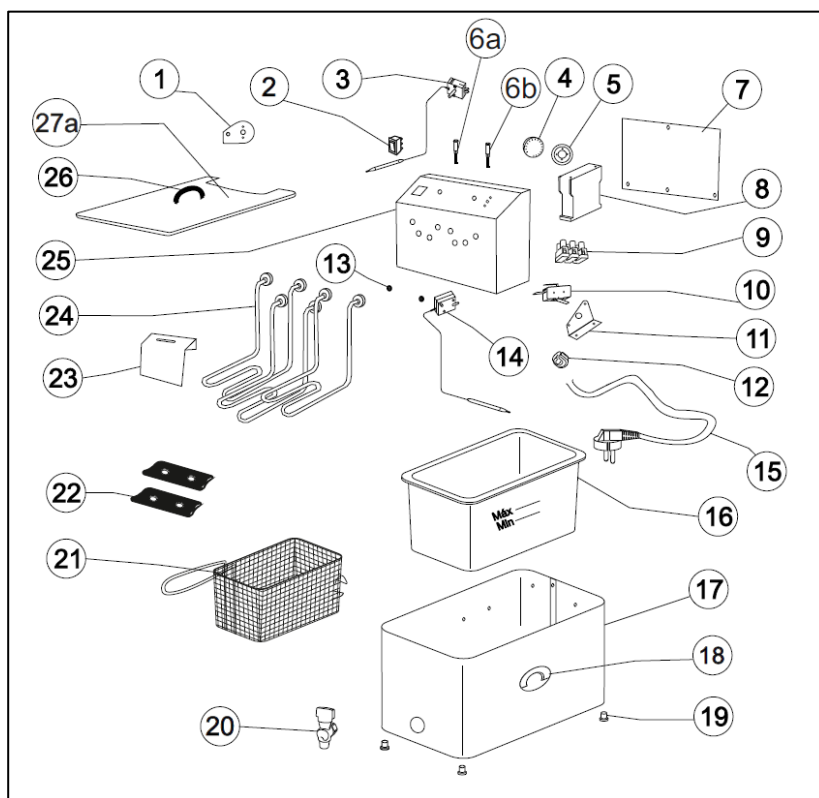


Fig. 1

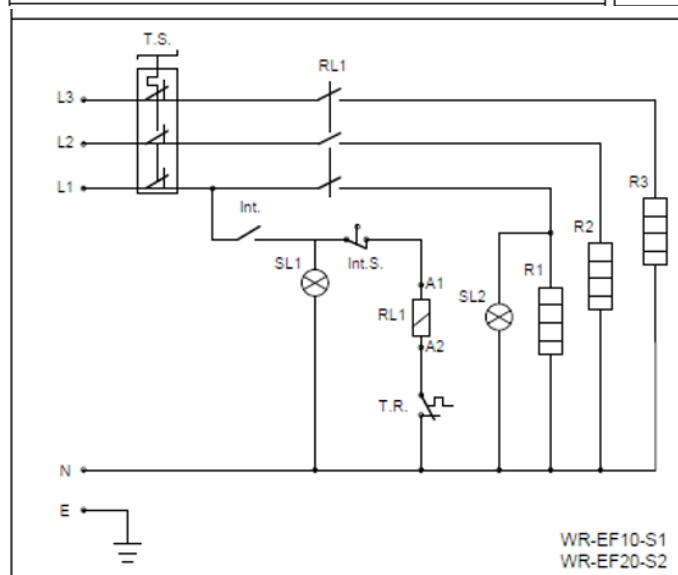
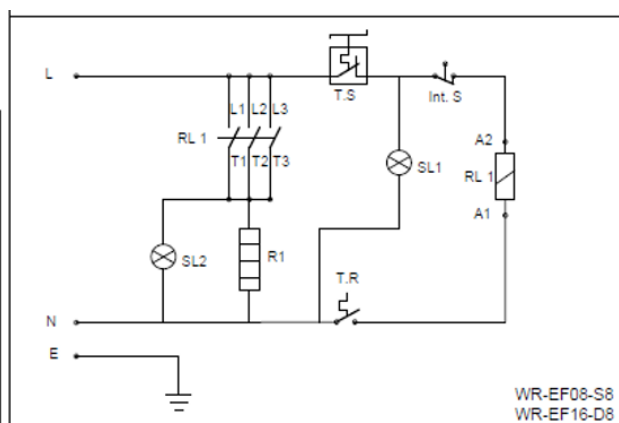
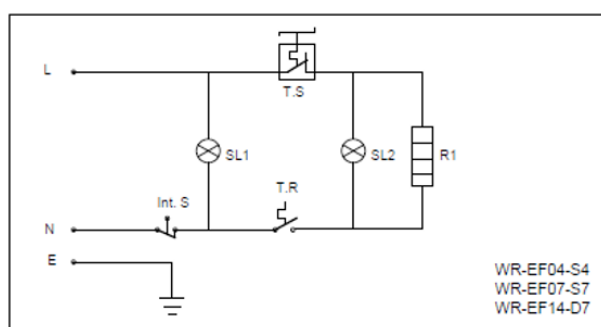


Fig.2

TR: Regulating thermostat | Thermostat de regulation
Regelthermostaat | Termostato de regulación
Termostato di regolazione | Regelthermostat

TS: Safety thermostat | Thermostat de sécurité
Veiligheidsthermostaat | Termostato de seguridad
Termostato di sicurezza | Sicherheitsthermostat

MS: Micro-switch | Micro-interrupteur | Microschakelaar
Microinterruptor | Microinterruttore | Mikroschalter

SL: Pilot Light | Voyant lumineux
Waakvlam | Lámpara piloto
Spia luminosa | Kontrollleuchte

R: Heating Element | Élément chauffant
Verwarmingselement | Resistencia calefactora
Elemento riscaldante | Heizelement

RL1: Relay | Relais | Relais | Relé | Relais

INT S: Main switch | Interrupteur principal
Hoofdschakelaar | Interruptor principal
Interruttore generale | Hauptschalter

1 – ATTENTION

Read these instructions carefully before using this product for the first time. Keep them for future reference.

2. Key to symbols

In this manual, and on labels placed on the product, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions must be followed very carefully to avoid any risk of accident, personal injury or property damage.



NOTICE! Hot outer surface! This symbol is a warning that the fryer surface is hot during use. Ignoring this warning could result in burns!



Product recycling. For disposal of the appliance, consider and act in accordance with national and local rules and regulations.



In the manufacture of this product, the guidelines of the directive RoHS - Restriction of hazardous substances are respected.



3. IMPORTANT INFORMATION

3.1 Safety instructions

- Before using the equipment, check whether there is any visible damage on the outside. Never use a damaged device.
- Your device is protected with a plastic film surrounding its structure. Which must be removed before using it.
- Cleaning and user maintenance should not be carried out by children without supervision.
- Ensure that children do not have access to play with this device. Do not leave the appliance unattended, especially near children. This appliance must not be handled by children.
- When passing on/selling the device to third parties, this manual must be delivered together with the device.
- The device must only be used in environments protected from the external environment.
- Safe operation is only guaranteed when using the appliance for its intended purpose.
- Any technical interventions, as well as assembly and maintenance, must only be carried out by a qualified service.
- Any use beyond its intended purpose and/or any other use of the device is prohibited and is not considered conventional. The manufacturer cannot be held responsible for inappropriate or incorrect use. The user is responsible for all damages resulting from inappropriate use.
- Only connect the device to a socket or installation suitable for the electrical parameters indicated on the device's specification plate. Make sure that the device is connected to an electrical circuit sized for the power indicated on the rating plate.
- Connect the device to an electrical circuit with an earth connection. The electrical safety of the device is only guaranteed if it has a correct earth connection.
- Do not connect the device to the power supply with a multiple plug or extension cable. These do not guarantee the safety of the equipment.
- Do not use this appliance with a chronometer control device or any other device that operates it automatically.
- Do not use it if the cable or plug are damaged or if you notice that the appliance does not work correctly.
- Installation and repair interventions must strictly comply with current national and local safety regulations.
- Any technical interventions as well as assembly and maintenance must only be carried out by qualified customer service. The manufacturer is not responsible for damages resulting from repairs and other interventions carried out by unqualified people.

- Conveniently choose the location where the device will be installed:
- a) The device must not be placed in places close to combustible materials or materials that are susceptible to deformation with heat. If this is not possible, the area must be covered with a material that is a good thermal insulator and non-combustible.
- b) Provide a location with as little humidity as possible.
- c) Do not place the device near water taps.
- d) Do not place the device too close to an electrical outlet.
- e) The device must be placed at a minimum distance of 10cm away from walls or any other objects.
- Both when inserting and removing the plug from the socket, the main switch (when available) and the regulating thermostat must be in the off position ("0").
- Do not use the device with wet hands.
- Do not operate the appliance with the cable tangled.
- Always use the device in a vertical position.
- Do not turn off the device by pulling on the cord.
- Before cleaning, check that the appliance is switched off and that it is cold.
- Do not immerse the device in water or any other liquid.
- The cable must not touch any hot parts. Make sure the cord does not touch any heat sources or sharp edges. Do not let the cord dangle over the edge of the counter.
- During operation, some elements of the appliance become very hot. To avoid burns, do not touch hot elements!
- Never add water or liquid fat to the oil. Danger of explosion or combustion.

ATTENTION:

- Danger of burns. When the fryer is operating, the oil or fat is extremely hot and may splash. Do not touch the bowl or basket when the fryer is in operation, as they are very hot.
- Permanently check that the oil level is above the minimum level and below the maximum level indicated.
- In case of accidental water falling on the device, immediately disconnect the device from the power supply and dry it properly before using it again.
- This equipment can be used by people who have received prior instructions regarding its safe use and who understand the risks involved, including children aged 14 and over and people with reduced physical, sensory or mental capabilities, or people with a lack of experience or knowledge, as long as supervision is ensured by someone experienced.

3.2 – Purpose of use

- The fryer is used to fry food in oil or liquid fat.
- These appliances are intended for commercial use, for example in kitchens of restaurants, canteens, hospitals and commercial enterprises such as bakeries and butchers etc., but not for continuous mass production of food.

3.3 – Recycling



Treatment of packaging material: Before using the device for the first time, remove the protective plastic from the stainless steel structure. Recycle packaging and all protective materials.

Equipment recycling: Electrical and electronic equipment contains materials that, when incorrectly handled, can be harmful to human health and the environment. Do not dispose of any equipment component in household waste. In accordance with current legislation, place them in duly authorized collection/recycling centers.

4 – DESCRIPTION AND TECHNICAL CHARACTERISTICS

MOD.			Cap. (gr)
WR-EF04-S4	3,0kW	230V~50/60Hz	400
WR-EF07-S7	3,2kW	230V~50/60Hz	800
WR-EF14-D7	2 x 3,2kW	2 x 230V~50/60Hz	2 x 800
WR-EF08-S8	3,5kW	230V~50/60Hz	800
WR-EF16-D8	2 x 3,5kW	2 x 230V~50/60Hz	2 x 800
WR-EF10-S1	4,5kW	400V (230/3)	900
WR-EF20-S2	2 x 4,5kW	2 x 400V (230/3)	2 x 900

Fig. 3

(*)The main electrical characteristics are indicated on the rating plate.



1. Main switch (Mods. WR-EF10-S1 and WR-EF20-S2)
2. Pilot light indicating the device is on (green).
3. Pilot light indicating that the device is heating (orange).
4. Temperature regulation thermostat.
5. Basket.
6. Tap with safety valve (Mods. WR-08-S8, WR-EF16-D8, WR-EF10-S1 and EF20-S2)

Fig. 4

5 – DEVICE INSTALLATION

- Choose a dry location where the equipment cannot come into direct contact with water.
- Place the equipment on a stable and level surface.
- Keep the device away from flammable or heat-deformable materials. If this is not possible, ensure insulation with a non-flammable, heat-resistant insulation material.
- Electrical installation: check the data indicated on the equipment's rating plate and ensure connection to an electrical installation correctly sized for the device and with an earth connection.

6 – OPERATING INSTRUCTIONS

- Pour oil or liquid fat into the tank to a level between the Minimum (MIN) and Maximum (MAX) indicated on the tank. Use top quality oil or liquid fat. Never use solid fat. Never use old or overused oil or fat, as they have a low flash point and can create a risk of burns and fire!
- Turn on the main switch ("I" position). The green indicator lights up.
- Turn the temperature regulator to the desired temperature. The orange pilot lights up to indicate that the fryer is heating up. When the selected temperature is reached, the orange indicator turns off automatically.
- Place food in the basket, never exceeding 2/3 of its capacity (see Fig 3).
- Place the basket slowly into the tank.

Warnings:

- ✓ Do not add salt during frying. This accelerates the degradation of the oil or fat.
 - ✓ Food with a high-water content, poorly drained or very bulky can cause oil or fat to spill. Danger of burns or fire!
- When frying is finished, lift the basket and hang it on the panel support, to allow excess oil or fat from the food to drain.



Fig. 5

- Stand-by: when you want to keep the fryer on, without frying, set the temperature regulator to approximately 100°C. This is the ideal temperature to keep the oil or fat hot, without altering its characteristics and allows the fryer to quickly reach the frying temperature when starting operation. **WARNING:** Do not use the bowl lid in the stand-by position! Never cover the bowl with the lid until the oil or fat is completely cold!
- To turn off the equipment, turn the temperature regulator to position “0” and turn off the main switch (position “0”).
- Filtering oil or fat:
- ✓ Disconnect the appliance from the power supply and wait for the oil or fat to cool completely. In three-phase models, if they do not have a plug, the power must be cut at the circuit breaker.
 - ✓ Place a container with a filter under the fryer tap.
 - ✓ Remove the control panel located at the back of the fryer.
 - ✓ Open the tap by pressing and turning the handle, allowing the oil or fat to drain.
 - ✓ Remove all residue from the bottom and sides of the tank. After removing the residue, wipe the tank with a clean cloth.
 - ✓ Close the tap and return the oil or fat to the tank. Then place the control panel on the back of the structure, ensuring correct positioning.
- Note: this filtering procedure must be carried out twice a day, after each work peak.

7 - CLEANING

- The device must be cleaned daily.
- Before carrying out any cleaning operation, first disconnect the appliance from the power supply and allow it to cool completely. In three-phase models, if they do not have a plug, the power must be cut at the circuit breaker.
- Clean the area around the device's control controls and the power cable with a damp cloth, but never with abrasive products, solvents or acids.
- Only use a damp cloth and never jets of water for cleaning. Do not put water on or into the equipment.
- Dry the device with a soft cloth.
- The basket can be immersed in hot water with liquid detergent.

8 – MAINTENANCE AND ANOMALIES

- Carry out a periodic check of the equipment to ensure greater durability of the components. This must be done by a qualified technician.
- In the event of an electrical or other fault, do not attempt to repair it, take the device to an authorized Technical Assistance Service.
- If the power cord is damaged, it must be replaced by the manufacturer, authorized agents or personnel qualified for this task, in order to avoid dangerous situations.
- Cable characteristics:
Mods. WR-EF10-S1 and WR-EF20-S2: cable H07RN-F 5G2.5mm². A suitable 5-pin plug must be fitted to these models.
Mods. WR-04-S4, WR-07-S7, WR-14-D7, WR-08-S8, WR-EF16-D8: cable H05RN-F 3G1.5mm² provided with a schuko plug rated 16Amp.
- Possible faults and solutions:

Malfunction	Action to take
The fryer won't turn on	- Connect power cable to the network; - Check the circuit breaker on the electrical supply board. - Check whether the safety thermostat is reset. - Check main switch. - Check green pilot light. - Check contactor.
The fryer does not heat up	- Check adjustable thermostat. - Check orange pilot light. - Check heating elements. - Check contactor.
The fryer overheats	- Check the adjustable thermostat. - Check whether the amount of oil or fat is within the minimum and maximum limits required. - If no abnormal situation is detected, reset the safety thermostat.

- Fryer reset: on the control panel there is a safety thermostat that acts in the event of an anomaly that causes excessive temperature in the oil or fat. This one has manual reset. To reset it, press the pin located at the bottom of the control panel inwards.

6 - TECHNICAL ASSISTANCE

If you notice any anomaly in the device, we ask that you contact an authorized distributor. Any repair carried out by people other than authorized agents will result in the cancellation of the warranty.

WARRANTY & LIABILITY

The warranty is valid for 1 year from the date of purchase and covers defects of origin, whether material or manufacturing.

Manufacturer is not liable for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.