



ELECTRIC FAT FRYER
MODEL
FL15 – FL25 – FL15S – FL25S

These appliances comply with requirements of E.E.C 73/23/CEE EN 60335-1 – EN 60835-2-37

PRODANAS SOTIRIOS & CO

PROFESSIONAL ELECTRIC & GAS MACHINES FOR RESTAURANT – PATISSERIES – SNACK BAR

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General Characteristics

1. APPLIANCE DESCRIPTION

The Present handbook is reported for models FL15 – FL25 – FL15S – FL25S.

The appliance has the following

- Digital Display (indicate Cook time – Temperature Tank – Temp. PCB)
- Thermostatic Sensor
- On/Off General Switch
- Safety Mechanical Thermostat
- Program Memory
- Low Consumption Function
- Diagnosis of potential damage
- Automatic lift system of the basket
- FMC function (Fat melting Cycle)

2. MAIN COMPONENTS

- 1..... Heating Elements
- 2..... PCB base
- 3..... PCB
- 4..... Oil Tap
- 5..... Motor
- 6..... Basket

TABLE 1 TECHNICAL DATA

MODEL	FL15	FL25	FL15S	FL25S
POWER SUPPLY (VOLT) AC	230-400V 3N	230-400V 3N	230-400V 3N	230-400V 3N
FREQUENCY (Hz)	50	50	50	50
POWER (watt)	6900	13800	6900	13800
CABLE SUPPLY HO7 RN-F	5X2.5	5X4	5X2.5	5X4
MOTOR Power DC (Kw)	0.26	2X0.26	0.26	2X0.26
LITER	10/12	10/12+10/12	10/12	10/12+10/12
EXTERNAL DIMENSION	400X700X280	800X700X280	400X700X1010	800X700X1010

3. 3. GENERAL WARNINGS

- Before you install and place in operation the appliance you carefully read the present handbook that offers important information
- Keep the handbook carefully for future use for the operators or for case of after-sale
- This appliance is intended for special industrial use and has been studied for frying. Any other use is deemed improper.
- This appliance should be used by educated personnel and it is supervised at the duration of operation
- Disconnect the appliance in case of damage or bad operation
- For repair you are addressed only in permitted centre of technical support of constructor and require the placement of original parts
- The above instruction is for the safety and the correct function of the appliance not to cause damages.
- Don't use for the cleaning of steel products that contain chloride even if they are dissolved
- Do not use corrosive substances in order to you clean the flooring under the appliance

4. 4. ECOLOGY AND ENVIRONMENT

All the materials of packing are compatible with the environment. They can be stored without danger or be burn at an authorised incineration plant.

4.2 USE

The appliances have been studied with ' test laboratory for the correct function. In any case in order to decrease the consumption of energy recommend it to avoid the use of appliance without foods in it

4.3 CLEANING

It is recommended For the cleaning of appliance (internal and external) with products that have biodegradable at least 90%.

4.4 RECYCLING

In the end of cycle of life of product don't leave the appliance surrounding.

The appliance manufactured from metal materials (of stainless steel, iron, in percent bigger the 90%. These materials may therefore be scrapped in accordance with local waste disposal regulations at a conventional recycling plant.

Make useless the appliance that you intend in order to recycling disposal the electric cable.

INSTRUCTIONS FOR INSTALLATION

1. INSTALLATION PLACE

Install the appliance only in spaces with sufficient ventilation

2. POSITIONING

- Remove the appliance from the packing; remove the protective membrane from the external panel, being careful do not remain any of glue. In this case, you remove with the suitable resolve
- Place the appliance on metal base
- Regulate the height of surface of work via the regulated legs of support.
- The appliance is not suitable for built-in installation
- Do not place the appliance under hot area.
- Do not close the bottom of the appliance.

ATTENTION.

Do not close the bottom of the machine. Which cool the control internal components.

3. ELECTRIC CONNECTION

- The connection in the network of electric appliance be executed according to the being in effect regulations
- Before you realise the connection you are certified that the tendency and the frequency correspond in the prices that are entered in the plate the appliance should it is connected with way constant in the network of appliance. The connection should be executed with cable of type H07RN-F. The electric cable should be installed with metal or inflexible plastic pipe. If the connection use way of an existing lead should not enter in the interior of appliance and make sure the tube have no sharp edges.
- Before the appliance it should be installed switch of protection with suitable benefit, distance of opening between the contacts at least 3 mm. This should switch install itself in the constant electric installation of building, in point near in the appliance.
- The appliance should be connected with the earthed of network. Finally, the appliance must also be connected to an equipotent system. This connection is executed with the screw of with holding and is found in the abroad, near in the entry of electric cable. The equipotent cable should have minimal cross-section 10 mm².

3.1 CABLE INSTALLATION

Connect the plug in to the power.

4. SAFETY DEVICE

The appliance it allocates the following safeties:

4.1 Safety fuse of protection placed on the control panel PCB. To replace them loosen the retainer cap and replace the burned safety with other (benefit this price is entered in the label, in the point of safety.)

4.2 Safety Chamber Thermostat with manual reset, locate rear the general switch. The reset of re-establishment should be executed from specialised technical personnel, afterwards the obliteration of causes of the fault.

5. OPERATION CONTROL.

- place on the operation of the appliance according to the directives of chapter
- Explain the operator about the operation and the interventions of regular maintenance and cleaning of appliance with the help of handbook.

Attention

- At the duration of operation be careful the hot areas of exterior surface.

6. SERVICING

All components that require regular maintenance are reached by opening.

The front panel for PCB, General Switch, Safety Thermostat, and Temperature Sensor.

The back cover Motor - transformer – micro switch.

7. TROUBLESHOOTING

Even at the regular use of appliance can present dysfunctions.

The heating elements does not activate or is inefficient

Possible causes:

- Damage in the heating elements
- Check the contactor coil relative to the damaged component
- Damage of thermostat sensor with
- Damage of controller
- Fuse safety

Temperature reading is erratic

Possible causes:

- Damage of electronic controller.
- The sensor of detection temperature is dirty, or has been interrupted.

9. LAYOUT OF MAIN COMPONENTS

(Any work inside of appliance should be executed from trained installer authorised by the constructor)

Removing the back side from appliance, you have to access in the following elements:

- Motor – micro switch
- Control Shutter relay.
- Power transformer.

Opening the control panel you have access in the following elements:

- Electronic control.
- Main Terminal Board.
- Safety thermostat of chamber.
- Fuse.
- Temperature Sensor.
- General Switch.

10. INSTRUCTION FOR USE

Before you place in operation the appliance it is necessary you read carefully the present handbook. Instruction contain constitute important source of information on the right and sure use of oven. In case where you need more information regarding the characteristics and cooking performance, consult your dealer.

- Don't place pans or tools on top of the appliance.
- Periodically (at least once per year), total control of appliance.
- **At the duration of operation, is prohibited the placement of flammable liquids, eg alcoholic, in the oven chamber.**

11. CONTROL PANEL BASIC CHARACTERISTIC

On/Off General Switch

No1 On/Off PCB

No2 Input Temperature – Time – Memory Program

No3 Input Temperature – Time – Memory Program

No4 Choose Program

No5 Start/Stop Function

No6 Indicate Lamp Situation of Temperature

No7 Indicate Lamp situation of Timer

No8 Indicate Lamp situation of Program

No9 Indicate Lamp situation of Shake Function

No10 Indicate Lamp situation of FMC

No12 Display temperature – Time

No13 Display Program Number

10.1 TURN ON FRYER.

Switch on general rocket switch in position «I»
At the display, you will notice one blinking dash.
Press the red on button until you hear beep and turn on the display with dashes. The indicate lamp of heat starts blinking FMC cycle start.
Once reach the temperature it stays on.
(Can cancel FMC cycle by pressing No5 button for 3-4 sec)

**ATTENTION BEFORE TURN ON THE FRYER
ENTER THE CORRECT LITER OF OIL UNTIL
THE MARK WHICH ARE IN THE TANK**

10.2 INPUT TEMPERATURE

After turn on step, press «M» button until the temperature led will turn on. Press narrow button (Up/Down) to enter the desire cooking temperature.

10.3 TIME INPUT

After temperature step, press «M» button until the time led will turn on. Press narrow button (Up/Down) to enter the time of cooking period

10.4 START COOKING

After you have entered the desire time & temperature.
Press the «v» button.
(If the oil has reached the desire temperature, the display starts blinking and sound signal starts. Push «v» to start cooking cycle.
If the oil has not reach the temperature the indicate heating lamp will blink.
When is going to reach the temperature will start sound signal.
When the display is blinking then you can push the «v» to start the cooking cycle.)
The time now start count down. When the time is finish you will hear beeper.

**! ATTENTION !
WHILE YOU ARE COOKING OR THE
OIL IS HOT BE VERY CAREFULLY
CAN CAUSE BURNING.**

10.5 STAND-BY COOKING CYCLE

While cooking cycle is running you can pause time by pressing the «v» button once.
The display start blinking and the time is in pause situation.
By pressing «v» button once start the cooking time from the time which has been interrupted.

10.6 CANCEL COOKING CYCLE

During cooking cycle you can cancel the function by press the «v» button for about 5sec.

10.7 CHECKING COOKING CYCLE

While the appliance is in cooking cycle press the **arrow up** button. The time stop and the basket rise up to check the products by pressing the **arrow down** start the time and the basket getting down.

10.8 CLOSE FRYER

Once you have finish close the appliance from the **on/off** button by pressing until is closed.
Close General rocket switch in position «O»

10.9 STAND-BY function

If the machine stay out of use aprox. 60min start stand-by function automatic. (It is possible to cancel this function or to change the time)

10.10 SHAKE FUNCTION

Shake function remind you with sound and blinking led to shake the basket while the appliance is under cooking function.
(This function can be cancel it or change the time)

10.11 FMC FUNCTION

FMC function is use it to rise up the temperature of the oil or fat very slow for not burn the oil or the fat. It needs 10-12min to get 90C.
(This Function can be cancel it)

10.9 STORAGE TIME IN MEMORY PROGRAM

- Open the appliance (see chapter 4.1).
- Push button «M» until the indicate lamp P is turn on.
- Push narrow button down. In the display program shows number 01.
- Press continuity the button «M».

In the display program shows tp and the temperature indicate lamp is turn on.

- Enter the temperature you prefer (175C)
- Press the «M» button
- In the display program shows t1 and the time indicate lamp is turn on
- Enter the time cooking cycle you prefer (05:00min)
- Press the «M» button continuity until you hear the signal sound. (the temperature has been storage in memory)
- Press «v» button to start the program.

With same steps you can storage up to 10 programs.

10.10 RUN PROGRAMS

Once you have create and storage programs,

- Open the appliance.
- Push button «M» until the indicate lamp P is turn on.
- Push narrow button up/down. Until in the display program showing program number you prefer.
- Press «v» button to start the program

10.11 TEMPERATURE CHECKING

While the appliance is in cooking cycle press the «M» button on the display will be showed the temperature of the heating elements for about 4 seconds.

10.12 ENTER IN THE PROGRAMMER

By entering in the programmer you can change some parameters such as de activate stand-by function - change temperature stand-by – signal time sound time shake- FMC.

To enter in the programmer turn on the general rocket switch.

- Press continuity the M button and on/off together until you hear the signal sound.
- With the narrow button you can changed which set need to be change
- choose the setting and press the M button
- with narrow button set the new value
- Press continuity the M button to storage the setting.

To de activate Stand-by function chose 05 set value 00:00

To de activate FMC function chose 01 set value 00

To de activate Shake function chose 06 set value 00:00

To bring back default setting set value 01.

11. ALARM AND DIAGNOSTIC MESSAGE

The appliance forecasts the appearance of special conditions:

- Irregular operation or damage. In this case in the various displays are presented code fault.

Follows the list the code and relative conditions of fault.

error1 - Interruption of Temperature sensor

error2 – Temperature sensor problem.

error3 – Micro Switch motor up.

error4 – Micro Switch motor down.

error5 – Overheat electronic control

11.1 TURN OFF IN CASE OF DAMAGE

In case of damage disconnect the appliance:

- Disconnect the automatic switch of electric supply that is found before the appliance and closed valves water.
- Contact with the technical support dealer.

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12. CLEANING AND MAINTENANCES

- In the end of each day you must clean the appliance using the suitable products and following the directives of supplier.
- Don't wash the appliance with direct of water external.
- Don't use for the cleaning of steel products that contain chlorine (bleach, hydrochloric acid etc), even if they are dissolved.

Do not use corrosive substances (for example muriatic' acid) in order to you clean the flooring under the appliance.

13. REMOVE OIL

To remove the oil of the tank you can connect the round metal parts which follow the machine and push out the handle of the tap.

**REMOVE THE OIL WHEN IT IS NOT HOT
BECAUSE CAN BE CAUSE BURNING.**

