



## **ELECTRIC FAT FRYER**

### **MODEL**

### **FL-10 • FL-20 • FL60 • FL120**

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

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#### **PRODANAS SOTIRIOS & CO**

**PROFESSIONAL ELECTRIC & GAS MACHINES FOR RESTAURANT – PATISseries – SNACK BAR**

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## General Characteristics

### 1. APPLIANCE DESCRIPTION

The appliance has the following

- Mechanical Thermostat
- On/Off General Switch
- Safety Mechanical Thermostat

### 2. MAIN COMPONENTS

- 1..... Heating Elements
- 2..... Oil Tap
- 3..... Basket

**TABLE 1 TECHNICAL DATA**

MODEL	FL10	FL20	FL60	FL120
POWER SUPPLY (VOLT) AC	230-400V 3N	230-400V 3N	400V - 3N	400V - 3N
FREQUENCY (Hz)	50/60	50/60	50/60	50/60
POWER (watt)	10.000	20.000	6.000	12.000
CABLE SUPPLY HO7 RN-F	5X4	5X4	5X2.5	5x2.5
LITER	10/12	10/12+10/12	8/10	8/10+8/10
EXTERNAL DIMENSION	400X700X280	800X700X280	400X600X280	600X600X280

### 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 mm<sup>2</sup>.

### 3.1 CABLE INSTALLATION

Connect the plug in to the power.

#### 4. SAFETY DEVICE

The appliance it allocates the following safeties:

**4.1 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 General Switch, Safety Thermostat, and Temperature Sensor.

#### 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

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:

- Control Shutter relay.

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

- Safety thermostat of chamber.
- Temperature Sensor.
- General Switch.

### 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

### 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 floor under the appliance.

Once you remove oil you can lift up the heating elements to clean the tank inside.

### 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**

## 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.**

### 10.1 TURN ON FRYER.

Switch on general rocket switch in position «I»

**ATTENTION BEFORE TURN ON THE FRYER  
ENTER THE CORRECT LITER OF OIL**

### 10.2 INPUT TEMPERATURE

Turn Thermostat at the desire temperature.

Indicate light will turn on when the desire temperature is reach it then the indicate light will turn off.

Fill the basket with the products and put the basket inside the tank with the oil.

Time cooking it is depends of the quantity and quality of the products.

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