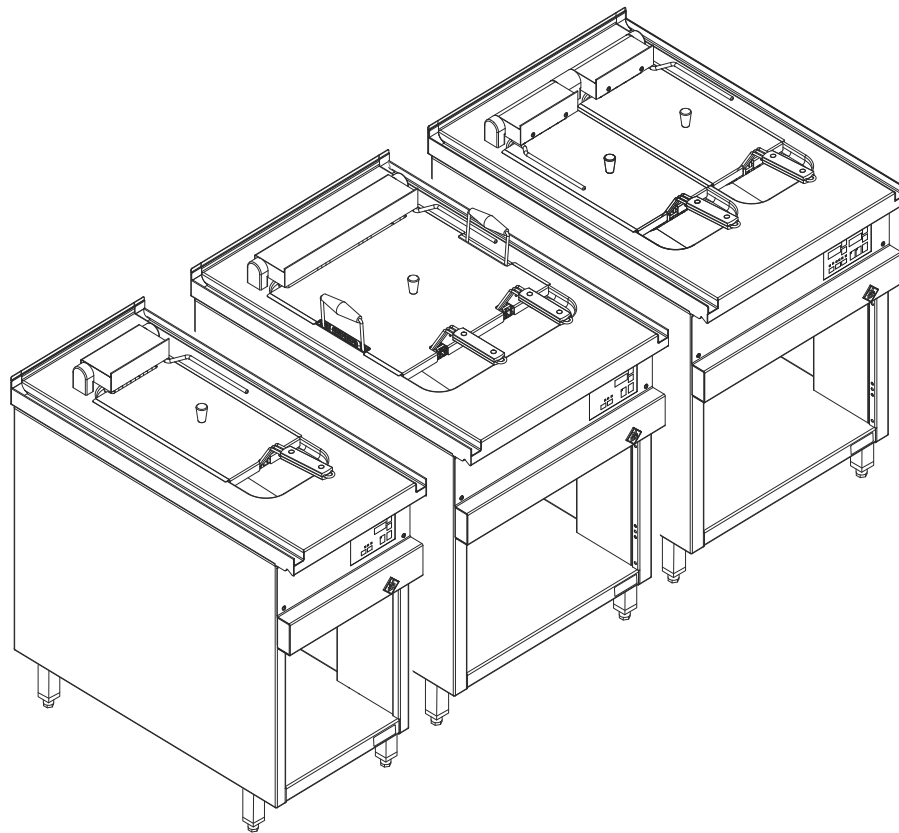


Read the operating instructions prior to commissioning

Operating instructions

Deep-fat fryer



Translation from the original document • 2020323-20ABBE-B • 25/07/2017

Unit	Type of energy	Unit type	Version	Model
London 1 London 2 Paris	Electric	Floor-standing unit	EcoControl	OPEFRIL1... OPEFRIL2... OPEFRIPS... O7EFRIL1... O7EFRIL2... O7EFRIPS... HLEFRIL1... HLEFRIL2... HLEFRIPS...
		Countertop unit		SLEFRIL1... SLEFRIL2... SLEFRIPS...

Operating and display elements

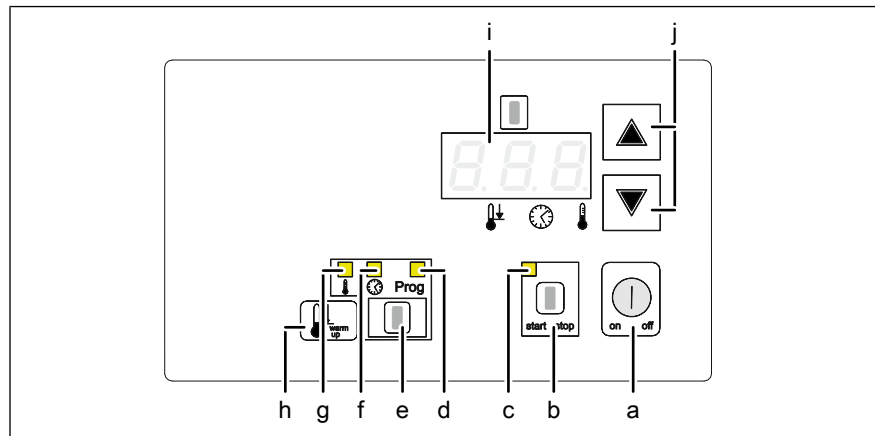


Image: Film keypad for London 1 and Paris deep-fat fryers

- | | |
|----------------------------------|---------------------------------------|
| a "On/Off" button | f <i>Cooking time</i> indicator light |
| b "Start Stop" button | g <i>Temperature</i> indicator light |
| c "Start/Stop" indicator light | h "Warm up" button |
| d <i>Program</i> indicator light | i Display |
| e "Program" button | j <i>Setting</i> buttons |

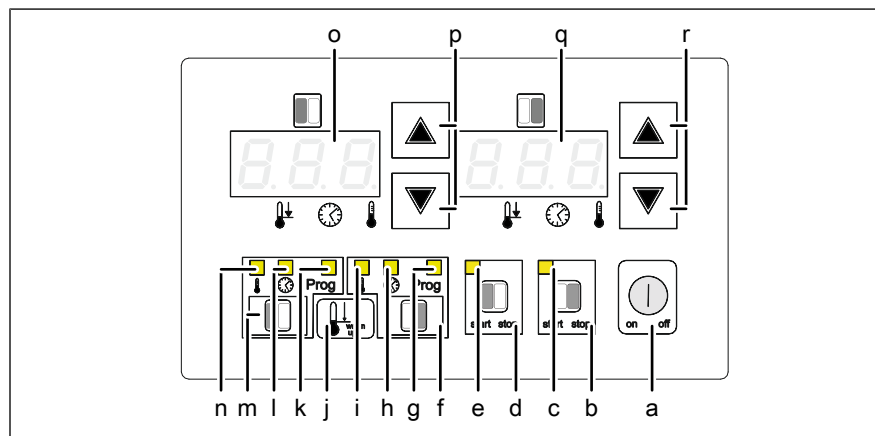


Image: Film keypad for London 2 deep-fat fryer

- | | |
|--|---|
| a "On/Off" button | j "Warm up" button |
| b "Start Stop" button, right | k <i>Program</i> indicator light, left |
| c <i>Start/Stop</i> indicator light, right | l <i>Cooking time</i> indicator light, left |
| d "Start Stop" button, left | m "Program" button, left |
| e <i>Start/Stop</i> indicator light, left | n <i>Temperature</i> indicator light, left |
| f <i>Program</i> indicator light, right | o <i>Left display</i> |
| g "Program" button, right | p <i>Setting</i> buttons, left |
| h <i>Cooking time</i> indicator light, right | q <i>Right display</i> |
| i <i>Temperature</i> indicator light, right | r <i>Setting</i> buttons, right |

Manufacturer

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1 Introduction

1.1 About this manual

The operating instructions are part of the unit and contain information:

- On safe operation,
- On cleaning and care,
- On remedies in case of faults.

Be aware of the following notes and adhere to them:

- Read the operating instructions completely before operating the unit for the first time.
- Make the operating instructions available to the operator at all times at the operating site of the unit.
- Insert any supplements from the manufacturer.
- Keep the operating instructions throughout the service life of the unit.
- Pass on the operating instructions to any subsequent operator of the unit.

Target group The target group of the instruction manual is the operator, who is entrusted with the operation, cleaning and care of the unit.

Figures All figures in this manual are intended as examples. Discrepancies between these and the actual unit can arise.

1.1.1 Explanation of signs



DANGER
Imminent threat of danger

Failure to comply will lead to death or very severe injuries.



WARNING
Possible threat of danger

Failure to comply can lead to death or very severe injuries.



CAUTION
Dangerous situation

Failure to comply can lead to slight or moderately severe injuries.

ATTENTION
Physical damage

Failure to comply can cause physical damage.



Notes for better understanding and operation of the unit.

Symbol / sign	Meaning
•	Listing of information.
→	Action steps, which can be performed in any sequence.
1. 2.	Action steps, which must be performed in the specified sequence.
↳	Result of an action performed or additional information about it.

1.2 Intended use

This unit is intended to be used solely for commercial purposes, particularly in commercial kitchens.

This unit may only be used with suitable accessories and for the cooking of food.

It is forbidden to use the unit for purposes, which include the following:

- Drying cloths, paper or dishes
- Heating rooms
- Heating acids, alkaline solutions or other chemicals
- Heating flammable liquids
- Heating of closed containers (for example preserves)

The use of the unit is prohibited in the following countries:

- USA
- Canada

1.3 Guarantee, warranty and liability

The warranty is void and safety is no longer assured in the event of:

- Improper conversion or technical modifications of the unit,
- Improper use,
- Incorrect startup, operation or maintenance of the unit,
- Problems resulting from failure to observe these instructions.

2 Safety information

The unit complies with applicable safety standards. Residual risks associated with operation or risks resulting from incorrect operation cannot be ruled out and are mentioned specifically in the safety instructions and warnings.

The operator must be familiar with regional regulations and observe them.

Operation Individual below 16 years of age are not allowed to operate the unit.

During operation, the following group of individuals must be supervised by an individual who is responsible for safety:

- Individuals with physical, sensory, or mental handicaps, or who lack the knowledge and experience to operate the unit properly.

The supervising individual must be familiar with the unit and the risks associated with it.

Hot surfaces Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.
- Do not touch heating elements, hot surfaces or accessories immediately after use.
- Allow surfaces to cool prior to cleaning.

Hot liquids Risk of burns from hot liquids

- Protect arms and hands by wearing suitable protective gloves.
- Remove, transport and empty baskets carefully.
- Observe the maximum filling quantity.
- Open the drain carefully and empty the unit.

Risk of scalding from hot oil

- Protect arms and hands by wearing suitable protective gloves.
- Prior to deep frying, remove excess ice from frozen foods to be cooked.
- Prior to deep frying, dry wet foods to be cooked.

Risk of chemical burns from evaporating cleaners

- Follow the instructions of the cleaning agent manufacturer.

Risk of burns from steam

- Protect arms and hands by wearing protective gloves.
- Open the drain carefully and empty the unit.
- Dry unit completely after cleaning it.

Defective unit Risk of injury from a defective unit

- Disconnect a defective unit from the electric mains.

- Do not operate a defective unit.
- Allow only an authorized technician to repair the unit.

Fire prevention Risk of fire from dirt and grease deposits

- Clean the unit when finished using it.
- When the oil starts to become rancid, replace the deep-frying oil completely; do not add oil.

Risk of fire from overheating

- Observe the unit during operation.
- Observe the maximum filling quantity.
- Observe the minimum filling quantity.

Firefighting

- In the event of a fire, disconnect the unit from the electric mains.
- Use a Fire Class F fire extinguisher, never water, to extinguish grease fires. Other fires, for instance, can be extinguished with fire extinguishers suitable for Fire Classes A, B, C, CO₂ fire extinguishers or extinguishing media suitable for the fire class confronted.

Unit on casters Risk of injury from a unit on casters

- Attach units with a wall side narrower than 600 mm to the wall at the installation site.
- Move the unit only for cleaning or maintenance.
- Lock casters during operation.
- Only move an empty unit.

Risk of a line breaking if subjected to high tensile load

- Secure the unit with a chain as a strain relief for the power connection at the installation site so that no tensile load is applied to the power connection if the unit is moved.

Improper cleaning Risk of chemical burns from cleaning agent

- Follow the instructions of the cleaning agent manufacturer.
- Take appropriate protective measures when handling aggressive cleaning agents.

Risk of falling on smooth floors

- Keep the floor in front of the unit clean and dry.

Risk of physical damage from improper cleaning

- Clean the unit after using it.
- Do not clean the unit with a high-pressure cleaner.
- Do not clean the housing with highly abrasive or chemically aggressive cleaning agents.

- Do not clean the housing with highly abrasive sponges.
- Follow the instructions of the cleaning agent manufacturer.
- Do not cool shock the unit by cooling it abruptly.
- Do not immerse the housing in water.

Hygiene Hygiene risk from rancid oil

- When the oil starts to become rancid, replace the deep-frying oil completely; do not add oil.

Health risk from insufficient hygiene

- Observe applicable regional hygiene regulations.
- Follow the cleaning instructions.

Improper use Risk of physical damage from improper use

- Do not operate the unit outdoors.
- Use only original accessories.
- Train operators regularly.
- Do not heat food warmer plates or tins of preserved food.
- Observe the unit during operation.
- Do not melt solid deep-frying oil in the deep-frying pan.
- Use only commercially available deep-frying oils when operating the unit.
- Operate the unit only by hand.

3 Description of the unit

The unit is intended for universal use in commercial kitchens for cooking food. The unit may only be used for deep-frying starch- and protein-containing food with suitable deep-frying oils.

3.1 Overview of the unit

3.1.1 Floor-standing unit

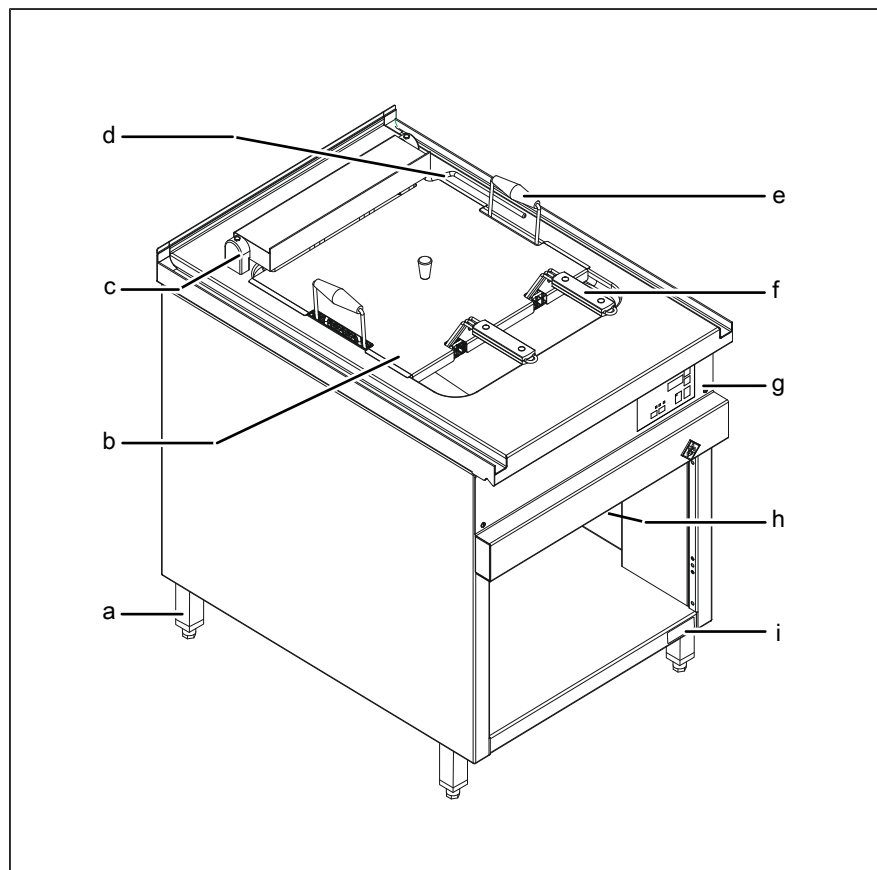


Image: Paris deep-fat fryer, here: OPEFRIPS -ECO

- | | |
|----------------------------------|-------------------------------|
| a Equipment leg | f London 1 deep-frying basket |
| b Lid | g Control panel |
| c Swivel mechanism housing | h Drain |
| d Swivel mechanism control lever | i Nameplate |
| e Paris deep-frying basket | |

3.1.2 Countertop unit

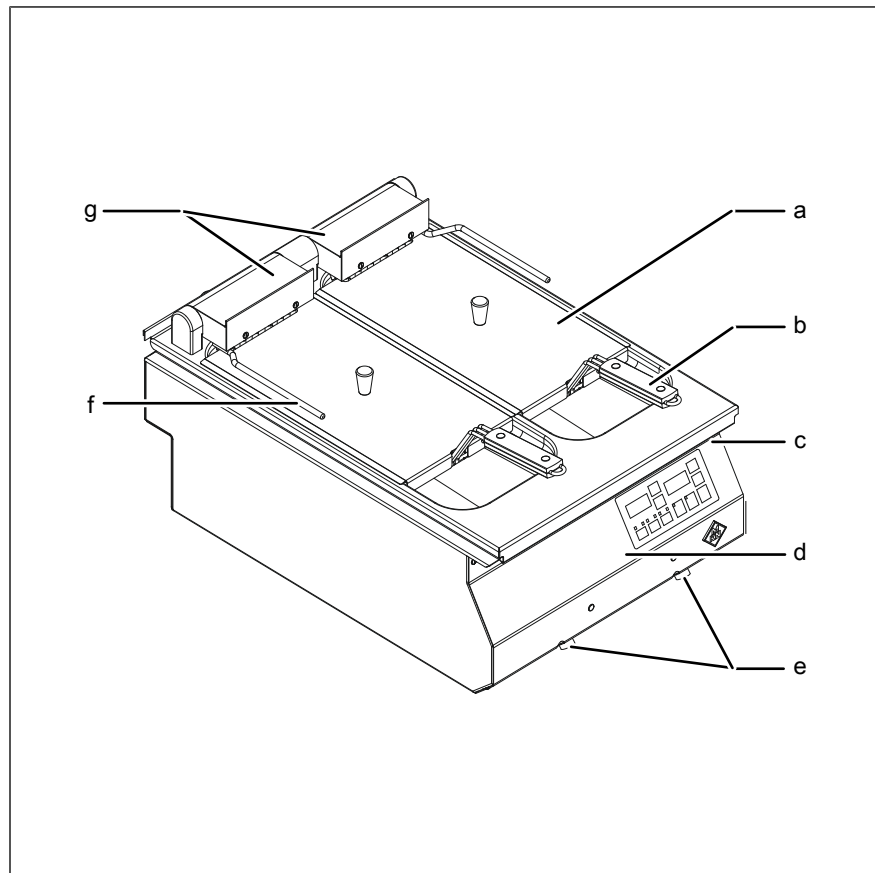


Image: Deep-fat fryer, here: SLEFRIL2 -ECO

- | | |
|-------------------------------|----------------------------------|
| a Lid | e Drain |
| b London 1 deep-frying basket | f Swivel mechanism control lever |
| c Nameplate | g Swivel mechanism housing |
| d Operating elements | |

3.2 Function of the operating and display elements

3.2.1 EcoControl

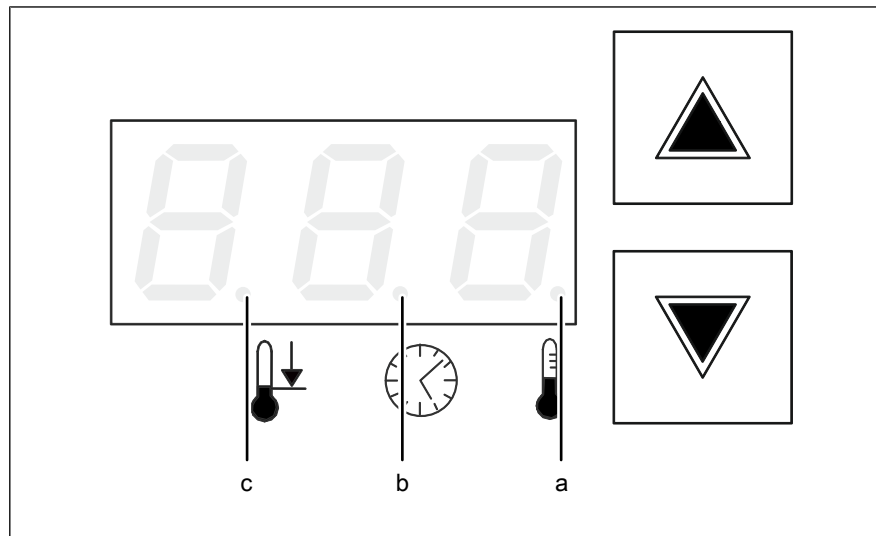
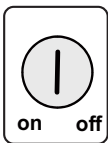
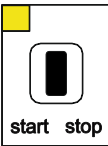
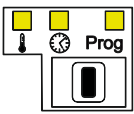
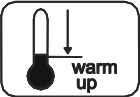


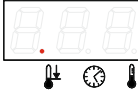


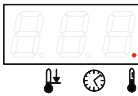

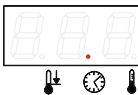




Image: EcoControl displays

- a Indicator light for *Heatingdisplay*
- b Indicator light for *Cooking timedisplay*
- c Indicator light for *Deep-frying oil meltdisplay*

Symbol	Operating/display element	Function
	"On/Off" button	<ul style="list-style-type: none"> • Switch on the unit. • Switch off the unit.
	"Start Stop" button	<ul style="list-style-type: none"> • Start the cooking process. • End the cooking process.
	"Start/Stop" indicator light	<ul style="list-style-type: none"> • Illuminates when cooking process started.
	"Program" button	<ul style="list-style-type: none"> • Select cooking program location. • Set cooking program location. • Save cooking program location.
	"Program" indicator light	<ul style="list-style-type: none"> • Flashes during setting. • Illuminates when selected.
	<i>Cooking temperature</i> indicator light	<ul style="list-style-type: none"> • Flashes during setting. • Illuminates when selected.
	<i>Cooking time</i> indicator light	<ul style="list-style-type: none"> • Flashes during setting. • Illuminates when selected.
	"Warm up" button	<ul style="list-style-type: none"> • Gently heat deep-frying oil. <ul style="list-style-type: none"> – Deep-frying oil is heated with reduced heat output.

Description of the unit

Symbol	Operating/display element	Function
	Display (Useful life of deep-frying oil)	<ul style="list-style-type: none"> Shows the useful life of the deep-frying oil. (Example: 6 hours)
		<ul style="list-style-type: none"> Displays the useful life of the deep-frying oil over 99 hours. (Example: Over, more than 100 hours)
	Indicator light for <i>Deep-frying oil melt display</i>	<ul style="list-style-type: none"> Illuminates, when the "Warm up" button is active. Goes out, when a 95 °C cooking temperature is reached.
	Display (Cooking program location)	<ul style="list-style-type: none"> Shows the set Cooking program location. (Example: Program memory location 2)
	Display (Cooking temperature)	<ul style="list-style-type: none"> Shows the set cooking temperature. (Example: 180 °C)
	Indicator light for <i>Heating display</i>	<ul style="list-style-type: none"> Illuminates, if the heating element is active. Goes out, if the heating element is inactive. The set temperature is reached. A signal sounds. Flashes, if: <ul style="list-style-type: none"> Power optimisation system is switched off.
	Display (Cooking time)	<ul style="list-style-type: none"> Shows the set or running cooking time for the current cooking process in 1-minute steps and 10-second cycles. (Example: 8 minutes and 30 seconds cycle)
	Indicator light for <i>Cooking time display</i>	<ul style="list-style-type: none"> Flashes each second while the cooking time expires. Goes out when the cooking time has expired, and then changes to the cooking temperature A signal sounds.

Symbol	Operating/display element	Function
	<i>Setting</i> buttons (Cooking program location, Cooking temperature, Cooking time and Useful life of deep-frying oil)	<ul style="list-style-type: none"> • Press briefly: Increase the cooking program location, cooking temperature or cooking time. • Press for longer during the cooking process: Display changes and shows the set cooking temperature or cooking time.
		<ul style="list-style-type: none"> • Press briefly: Reduce the cooking program location, cooking temperature or cooking time.
		<ul style="list-style-type: none"> • Press both at the same time, when the useful life of the deep-frying oil is displayed: Display shows zero, the Useful life of the deep-frying oil is reset.

3.3 Application

3.3.1 Fill quantities

Unit	Fill quantity of food to be cooked (kg)	Fill quantity of oil (l)
	Maximum	Minimum / Maximum
Paris	1 x 2.5	1 x 15 / 1 x 30
London 1	1 x 1.2	1 x 6.5 / 1 x 12.5
London 2	2 x 1.2	2 x 6.5 / 2 x 12.5

3.3.2 Operating temperature

Quantity	Temperature
Small to medium quantity	150 °C
Large quantity	160 – 180 °C

Recommended cooking temperature and cooking time

Food to be cooked	Cooking temperature (°C)	Cooking time (minutes)
Doughnuts	170	3 — 4
Cauliflower	170	2 — 3
Fish fillet	170	2 — 6
Trout	160	2 — 4
Chicken, portioned	170	3 — 8
Quick-frying food	170	2 — 4
Chips, pre-blanched and deep-frozen	180	3 — 5
Chips, pre-blanched and defrosted	180	2 — 3
Fried pastries	180	2 — 3
Onion rings	170	1 — 3

4 Operating the unit

4.1 Tips on using

In order to use the unit to its optimum and avoid heat loss:

- Reduce the temperature during brief pauses.
- Put the lid on during brief pauses.
- Unit with several deep-frying tanks: Switch off heat zones that are not required.

4.2 Switching the unit on and off

4.2.1 Switching on

- Press the "On/Off" button.
 - ↳ Unit is ready for use.
 - ↳ Heating element is off.
 - ↳ For 3 seconds the display shows the useful life of the deep-frying oil in hours.
 - ↳ The display shows the actual temperature of the unit.
 - ↳ The unit is on.

4.2.2 Switching off

ATTENTION

Risk of physical damage from switching off improperly

If there is a power failure or the unit is switched off by a main switch, it does not switch off automatically. When the power supply is switched on again, the unit is still on.

- Make sure that the unit is switched off, when the power supply is switched on again.
-

Requirement The unit is on
 Cooking process completed
 The food being cooked has been removed

- Press the "On/Off" button.
 - ↳ Heating element switches off.
 - ↳ The unit is off.

4.3 Swinging the heating element in and out



CAUTION

Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.
-

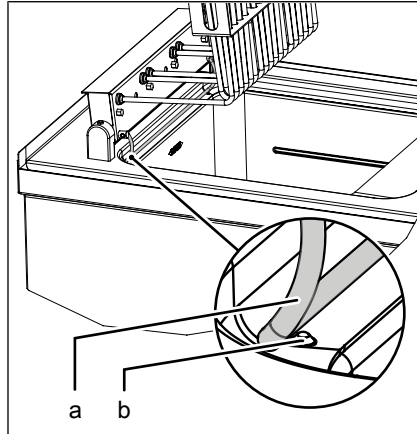


Image: Engaging the heating element

a Heating element holder

b Catch for the heating element holder

4.3.1 Swinging the heating element out

1. Press the *Swivel mechanism* control lever downwards, until the heating element holder engages on its catch.

4.3.2 Swinging the heating element in

1. Press the *Swivel mechanism* control lever slightly upwards.
2. Release the holder forwards.
3. Lower the heating element into the deep-frying tank.

4.4 Basic functions

4.4.1 Creating a cooking program

Requirement The unit is on

1. Press the "Program" button.
 - ↳ The "Program" indicator light flashes.
 - ↳ The display shows "P--".
 - ↳ Settings are possible.
2. Use the *Setting* buttons to set the desired program memory location.
3. Press the "Program" button.
 - ↳ The *Cooking temperature* indicator light flashes.
 - ↳ The display shows the preset *cooking temperature*.
4. Use the *Setting* buttons to set the cooking temperature.
5. Press the "Program" button.
 - ↳ The *Cooking time* indicator light flashes.
 - ↳ The display shows the preset *cooking time*.
6. Use the *Setting* buttons to set the cooking time.
7. Press the "Program" button.
 - ↳ The display shows the set program memory location.

8. Press the "Program" button for 3 seconds.
 - ↳ The indicator lights on the "Program" button flash.
 - ↳ The desired cooking temperature and cooking time are saved in the program memory location.
 - ↳ A signal sounds.
 - ↳ The indicator lights go out.
- ↳ The cooking program is created.

4.4.2 Creating a cooking program specific to the food being cooked

Requirement The unit is on

1. Press the "Program" button.
 - ↳ The "Program" indicator light flashes.
 - ↳ The current program memory location is automatically preselected.
 - ↳ The display shows "P01".
2. Press the "Program" button.
 - ↳ The *Cooking temperature* indicator light flashes.
 - ↳ The display shows the preset *cooking temperature*.
3. Press the "Program" button.
 - ↳ The *Cooking time* indicator light flashes.
 - ↳ The display shows the preset *cooking time*.
4. Press both *Setting* buttons at the same time.
 - ↳ The cooking time is reset.
 - ↳ The display shows "00.0".
5. Press the "Start Stop" button.
 - ↳ The display shows "P--".
 - ↳ A signal sounds.
6. Press the "Start Stop" button.
 - ↳ The display shows "00.0".
 - ↳ The indicator light for *Cooking time display* flashes.
 - ↳ The cooking time starts to count up in a 10-second cycle.
 - ↳ The display shows the desired *cooking time*.
7. Press the "Start Stop" button.
 - ↳ The process is stopped.
8. Press the *Setting* button.
 - ↳ The display shows the set program memory location.
9. Press the "Program" button for 3 seconds.
 - ↳ The indicator lights on the "Program" button flash.
 - ↳ The cooking temperature and desired cooking time are saved in the program memory location.
 - ↳ A signal sounds.
- ↳ The cooking program specific to the food is created.

4.4.3 Selecting the cooking program

Requirement The unit is on
Heating element is off

1. Press the "Program" button.
 - ↳ The "Program" indicator light flashes.
 - ↳ The display shows "P--".
 - ↳ Settings are possible.
 2. While the "Program" indicator light is flashing, use the *Setting* buttons to select the desired cooking program location saved.
 - ↳ The display shows "P01".
 - ↳ Automatically loads the preset setting values.
- ↳ The cooking program is selected.

4.4.4 Setting the cooking temperature

Requirement The unit is on
Cooking program selected

1. Press the "Program" button.
 - ↳ The *Cooking temperature* indicator light flashes.
 - ↳ The display shows the preset cooking temperature.
 2. While the *Cooking temperature* indicator light is flashing, use the *Setting* buttons to set the desired cooking temperature.
- ↳ The cooking temperature is set for the selected cooking program.

4.4.5 Setting the cooking time

Requirement The unit is on
Cooking program selected
Cooking temperature set

1. Press the "Program" button.
 - ↳ The *Cooking time* indicator light flashes.
 - ↳ The display shows the preset cooking time.
 2. While the *Cooking time* indicator light is flashing, use the *Setting* buttons to set the desired cooking time.
- ↳ The cooking time is set for the selected cooking program.

4.4.6 Starting the deep-frying cooking mode



CAUTION

Risk of injury from deep-frying oil foaming over

- Protect arms and hands by wearing suitable protective gloves.
- Briefly defrost and dry any frozen food to be cooked.
- Dry wet food to be cooked.
- Do not exceed the maximum fill quantity for the food being cooked.



If the preset cooking temperature or cooking time of the selected cooking program is changed, the *Cooking temperature* or *Cooking time* indicator lights illuminate in the "Program" button.

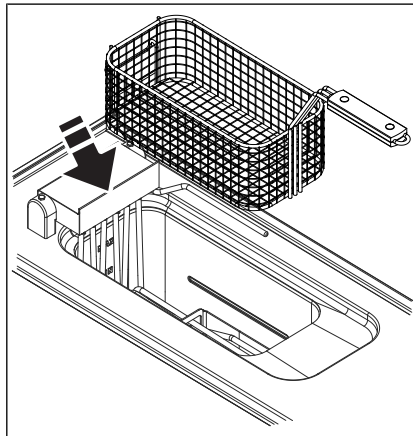


Image: Suspending the deep-frying basket on the swivel mechanism housing

Requirement Drain closed

Filled with deep-frying oil

The unit is on

Saved cooking program selected

Cooking temperature and cooking time set

1. Load the food to be cooked into the deep-frying basket.
 - ↳ Do not exceed the maximum fill quantity of the deep-frying baskets.
2. Press the "Start Stop" button.
 - ↳ The "Start/Stop" indicator light illuminates.
 - ↳ The display shows the selected cooking program location or the actual temperature.
 - ↳ The indicator light for *Heating display* illuminates, if the temperature is not yet reached.
 - ↳ The indicator light for *Heating display* goes out, when the set temperature is reached, and a signal sounds.
3. Insert the deep-frying basket into the deep-frying tank.

4. Press the "Start Stop" button.
 - ↳ The display shows the running cooking time.
 - ↳ The indicator light for *Cooking time display* flashes.
 - ↳ A signal sounds, after the cooking time has expired.
 - ↳ Lift the deep-frying basket out of the deep-frying tank.
 - ↳ Unit switches to operating readiness.
 - ↳ Heating element is off.

Tip Observe the recommended cooking temperature and cooking time when deep-frying.

4.4.7 Ending the deep-frying cooking mode

Requirement The unit is on
Cooking process started
Cooking time has not expired

- Press the "Start Stop" button.
- ↳ The "Start/Stop" indicator light goes out.
 - ↳ The display shows the actual temperature.
 - ↳ Unit switches to operating readiness.
 - ↳ Heating element switches off.

4.5 Handling deep-frying oil



DANGER
Risk of explosion from hot oil or fat

Risk of a fat explosion when extinguishing burning fat or oil with water or an extinguishing agent that contains water.

- Always use a **Fire Class F** fire extinguisher to extinguish fat fires.
 - Smother the flame with a flame-retardant fire blanket.
 - Never extinguish burning fat with water!
-



CAUTION
Risk of burns from hot oil or fat that is foaming over

The use of old fat or fat with a high proportion of frying or coating residue increases the risk, that hot fat will foam over.

- Clean or replace fat in accordance with the manufacturer's instructions.
-



CAUTION
Risk of burns from emptying hot oil or fat

- Before emptying fat, allow it to cool to a temperature of < 100 °C.
- ⇒ Fill hot fat or oil into heat-resistant containers.
- ⇒ Only decant oil or fat into plastic containers after it has cooled down, so that the containers are not damaged.



CAUTION
Hygiene risk from fat residue

Fat residue is a hygiene risk.

- Avoid fat residue underneath the heating element.
- When replacing the fat, warm it to a temperature of maximum 100 °C.
- ⇒ Stir the fat with a suitable implement until it has reached temperature, so that the fat underneath the heating element is completely liquefied.



CAUTION
Hygiene risk from rancid oil

- When the oil starts to become rancid, replace the deep-frying oil completely; do not add oil.
- Observe the manufacturer's information regarding the duration of use of the deep-frying oil.

ATTENTION
Risk of fire from hot oil or fat

Spontaneous combustion of hot fat or oil can occur above approximately 350 °C.

The greater the proportion of frying or coating residue, the higher the risk of fire.

- Do not leave the unit unattended.
- Do not overheat the fat.
- "Smoking" fat means an increased risk of fire.
- Clean or replace fat in accordance with the manufacturer's instructions.

ATTENTION

Risk of fire from hot oil or fat

Old oil or fat has a lower ignition point.

The use of old fat or oil increases the risk of fire.

- Do not overheat the fat.
 - "Smoking" fat means an increased risk of fire.
 - Clean or replace fat in accordance with the manufacturer's instructions.
-

4.5.1 Ensuring that the oil is fit for human consumption

Deep-frying oil counts as food. It must be fit for human consumption.

The suitability of the deep-frying oil for human consumption can be checked with quick-tests from specialist shops (e.g. 3M oil test strip).

The suitability of the deep-frying oil for human consumption can be extended by the following measures:

- Shake loose breadcrumbs from breaded food, before the food is fried.
- Do not overheat deep-frying oil (160 – 180 °C is sufficient).
- Cover the unit with the lid during pauses.
- Do not reduce the temperature of the deep-frying oil below 120 °C during longer interruptions in operation.
- Deep-frying oil that has been consumed during operation should be supplemented by the amount consumed.
- Replace the deep-frying oil before it becomes rancid.
- Filter the deep-frying oil.
- Clean the unit carefully.
- Empty, clean and cover the unit when unused.
- If the deep-frying oil is not being used, store it hermetically sealed and cool away from light.

Collect rancid deep-frying oil in suitable containers and dispose of it properly in accordance with the regulations.

4.6 Filling the unit with deep-frying oil

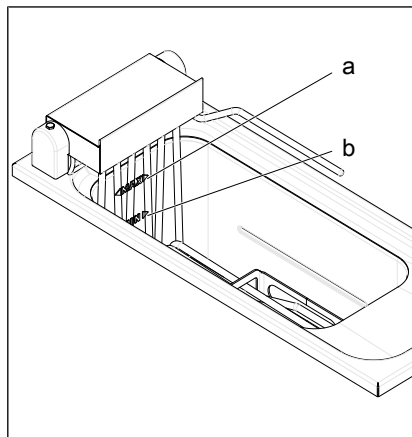


WARNING

Risk of burns from the oil

The deep-frying oil can ignite, if the minimum fill quantity is not met.

- Observe the fill level mark.



a Maximum fill level mark

b Minimum fill level mark

Requirement Unit switched off and cooled down

Drain closed

1. Remove the lid.
2. Before filling the unit, heat up solidified deep-frying oil in a cooking pot or liquefy it with the "Warm up" button.
3. Fill the unit with the appropriate amount of deep-frying oil for the quantity of food.

4.6.1 Gently heating up deep-frying oil

To extend the useful life of the deep-frying oil, do not use the highest temperature setting when first heating the oil at the start of work. The oil should be heated slowly.

Requirement The unit is on

Deep-frying oil is cold

1. Press the "Program" button.
 - ↳ The "Program" indicator light flashes.
 - ↳ The display shows "P--".
2. Use the *Setting* buttons to select the desired cooking process.
3. Press the "Start Stop" button.
 - ↳ The display shows the actual temperature.
 - ↳ The indicator light for *Heating display* illuminates.

4. Press the "Warm up" button.
 - ↳ The indicator light for *Deep-frying oil melt display* illuminates.
 - ↳ The deep-frying oil is heated with reduced heat output to 95 °C, and the unit switches automatically to normal heating.
 - ↳ The indicator light for *Deep-frying oil melt display* goes out.
 - ↳ A signal sounds.
 - ↳ The indicator light for *Heating display* goes out, when the set cooking temperature is reached.

4.6.2 Resetting the Useful life of the deep-frying oil

Requirement Unit switched off

1. Press the "On/Off" button.
 - ↳ Unit is ready for use.
 - ↳ Heating element is off.
 - ↳ The display shows the useful life of the deep-frying oil in hours.
2. Press both *Setting* buttons at the same time.
 - ↳ The display is reset to zero.

4.7 Emptying out the deep-frying oil



CAUTION

Risk of burns from emptying hot oil or fat

- Before emptying fat, allow it to cool to a temperature of < 100 °C.
 - ⇒ Fill hot fat or oil into heat-resistant containers.
 - ⇒ Only decant oil or fat into plastic containers after it has cooled down, so that the containers are not damaged.
-



CAUTION

Risk of scalding from hot oil

- Protect arms and hands by wearing suitable protective gloves.
 - Use heat-resistant containers with handles and lockable lids for transportation.
 - Observe the maximum fill quantity for the unit.
-



CAUTION

Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.
-

- Requirements** Deep-frying fat is liquid
 Unit switched off
 Deep-frying basket removed
 Heating element swung out and engaged in position
1. Place a suitable collection container underneath.
 2. Open the drain slowly.
 3. Empty the deep-frying oil.
 4. Close the drain.
 5. Close the lid on the collection container when transporting.
 6. Collect rancid deep-frying oil in suitable containers and dispose of it properly in accordance with the regulations.

4.8 Pausing and end of use

4.8.1 Short pause

- Requirement** The unit is on
 The food being cooked has been removed
- Press the "Start Stop" button.
- ↳ The "Start/Stop" indicator light goes out.
 - ↳ Unit switches to operating readiness
 - ↳ The display changes to Cooking temperature and shows the actual temperature.
 - ↳ Heating element switches off.

4.8.2 Longer pauses and end of use

- Requirement** The unit is on
 The food being cooked has been removed
 Cooking process ended
- Press the "On/Off" button.
- ↳ Heating element switches off.
 - ↳ The unit is off.

5 Cleaning and caring for the unit



WARNING

Risk of scalding from hot steam

Hot deep-frying oil causes residual water to vaporise explosively.

- Dry deep-fat fryers completely after cleaning.
-



CAUTION

Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.
-

ATTENTION

Risk of physical damage from improper cleaning

- Do not clean the unit with a high-pressure cleaner or water jet.
-

5.1 Preventing corrosion

- Keep the surfaces of the unit clean and with access to air.
- Remove lime, grease, starch and protein deposits.
- Only expose parts made from non-rusting steel to brief contact with highly acidic foods, spices, salts or the like.
- Avoid damaging the stainless steel surface with other metal items, for example steel spatulas or steel wire brushes.
- Prevent contact with iron and steel, for example steel wool and steel spatulas.
- Do not use bleaching or chlorine-containing cleaning agents.
- Clean contact surfaces with water.

5.2 Removing rust spots

- Remove fresh rust spots with a mild abrasive or fine sandpaper.
- Always remove rust spots completely.
- Expose treated areas to fresh air for at least 24 hours. During this time, do not allow any contact with greases, oils or foods so that a new protective layer can form.

5.3 Cleaning the housing

Requirement Unit switched off and cooled down

→ Clean the housing with warm water and commercially available washing-up liquid.

5.4 Cleaning the heating element

Requirements Deep-frying oil emptied
Unit switched off and cooled down
Deep-frying basket removed

1. Close the drain.
2. Place a suitable collection container underneath.
3. Load in the water up to the *maximum fill level* mark.
4. Switch on the unit and heat the water to 90 °C.
5. Switch off the unit.
6. Allow incrustation to soak for approx. 30 minutes.
 - ↳ Add several drops of commercially available cleaning agent.
7. Open the drain slowly and let the water run into the collection container.
8. Close the drain.
9. Swing the heating element out with the swivel mechanism control lever
 - ↳ The swivel mechanism locking lever engages.
 - ↳ The heating element cools down.
10. Clean the heating element with a soft brush, warm water and commercially available cleaning agent.
11. Rinse with clear water and then dry thoroughly.
12. Clean the deep-frying tank (see "Cleaning the deep-frying tank").
13. Lift the heating element slightly with the swivel mechanism control lever.
14. Fold in the swivel mechanism locking lever.
15. Swing the heating element back into the deep-frying basin with the swivel mechanism control lever.

5.5 Cleaning the deep-frying tank

Requirements Deep-frying oil emptied

Unit switched off and cooled down

1. Close the drain.
2. Place a suitable collection container underneath.
3. Remove the deep-frying basket.
4. Swing the heating element out with the swivel mechanism control lever and engage it in position.
5. Lift the oil clarity insert carefully out of the deep-frying basin and empty it.
6. Thoroughly clean the deep-frying basin, deep-frying basket and oil clarity insert with warm water and mild cleaning agent.
7. Let the cleaning water drain away.
8. Rinse with clear water and then dry.
9. Clean and dry the drain and drain pipe thoroughly with a bottle brush.
10. Empty the collection container.
11. Hook in the oil clarity insert.
12. Lift the heating element slightly with the swivel mechanism control lever and then fold in the swivel mechanism locking lever.
13. Swing the heating element back into the deep-frying basin with the swivel mechanism control lever.
14. Insert the deep-frying basket.
15. Place the lid on.

5.6 Cleaning the drain

Requirements Deep-frying oil emptied

Unit switched off and cooled down

Deep-frying basket removed

Heating element swung out and engaged in position

Oil clarity insert removed

Suitable collection container placed underneath

1. Open the drain completely.
2. Clean the drain thoroughly with a bottle brush.
3. Clean the drain with clear water.
 - ↳ Use a mild cleaning agent if required.
 - ↳ Rinse thoroughly with clear water.
4. Close the drain completely.

6 Troubleshooting

6.1 Cause of failure and the remedy

Failure	Possible causes	Remedy
The unit does not react	Operating element defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Contact Customer service.
	Ambient temperature is below 0 °C, the safety temperature limiter has tripped	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Contact Customer service.
Signal during start of cooking process	Fuse defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Contact Customer service.
The unit does not heat up	Unit defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Contact Customer service.
	Power supply interrupted	<ul style="list-style-type: none"> • Contact the authorized technical personnel.
	Heating element defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Notify Customer service.
	The unit is switched off	<ul style="list-style-type: none"> • Switch on the unit.
	Temperature set to 0	<ul style="list-style-type: none"> • Set the temperature.
Insufficient heat output	Heating element defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Contact Customer service.
	Electronics defective	
	Mains phase missing	<ul style="list-style-type: none"> • Contact the authorized technical personnel.
Unit switches off	No mains voltage	<ul style="list-style-type: none"> • Contact the authorized technical personnel.
Display does not function	Display defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Contact Customer service.
	Electronics defective	
Film keypad has tears	Film keypad defective	<ul style="list-style-type: none"> • Disconnect the unit from the electric mains. • Contact Customer service.

6.2 Nameplate

When contacting Customer service, please always provide the following data from the nameplate:

Serial number (SN)	
Type number (TYP)	

7 Carrying out maintenance

The unit is maintenance-free, there are no maintenance requirements.

8 Dispose of unit in an environmentally responsible manner

Do not dispose of unit or the unit's components together with non-recyclable waste. If the unit is disposed of together with non-recyclable waste or treated improperly, toxic substances contained in the unit can damage health and pollute the environment.

Dispose of the unit in accordance with local regulations for used appliances. Clarify any open questions with the responsible agencies (for instance, solid waste management).

Oil and fat Residue that contains oil and fat must be collected in suitable containers and disposed of in accordance with the local disposal regulations.

Cleaning agents Dispose of leftover cleaning agents and cleaning agent containers in accordance with the information provided by the cleaning agent's manufacturer. Observe applicable regional regulations.

Unit In addition to valuable materials, used electrical and electronic equipment also contains harmful substances that were needed for their operation and safety.

9 Manufacturer's declaration



EC Declaration of Conformity



Manufacturer

MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG • Halberstädter Straße 2a • 38300 Wolfenbüttel, Germany

We hereby declare, that the following product:

Description of the unit
Unit for cooking food in commercial applications

Unit type
Electric deep-fat fryer with electronic control

Unit number							
0720323B	0720327B	1420323B	1420327B	1420329B	2020323B	2020327B	2020329B
2120323B	2120327B	2120329B	3020327B	3020329B			

complies with the relevant provisions of the following directives and regulations, but does not contain any assurance of properties:

- Directive 2011/65/EU (RoHS) dated 01 July 2011
- Directive 2014/30/EU dated 26 February 2014 on electromagnetic compatibility
- Directive 2014/35/EU dated 26 February 2014 on electrical equipment used within certain voltage limits
- REGULATION (EC) No. 1935/2004 dated 27 October 2004 on materials and objects, which are intended to come into contact with food

Adduced basis for verification
DIN EN 55014-1:2012-05
EN 60335-1:2012
EN 60335-2-37:2002/A11:2012
EN ISO 12100:2010
EN 55014-2:2015

The manufacturer bears the sole responsibility for issuing this Declaration of Conformity. This Declaration of Conformity becomes invalid, if changes are made which are not agreed with us.

Translation from the original document • 2020323--0KODE-B

Wolfenbüttel, 24/07/2017

Person authorised to compile the technical documents:

ppa. Peter Helm, Chief Technical Officer (address as manufacturer)



www.mkn.eu

