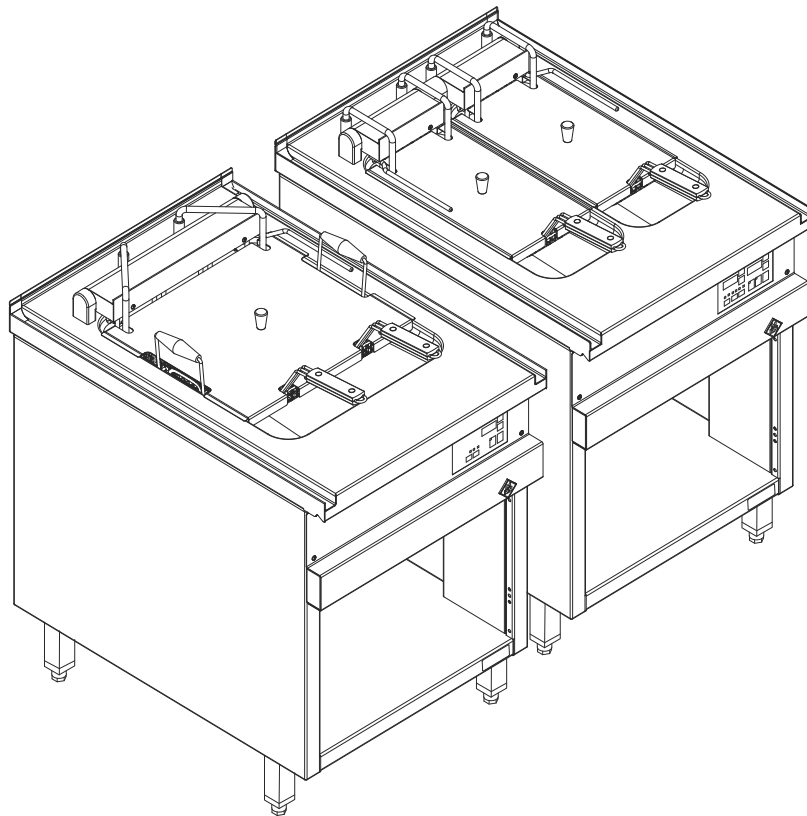




Read the operating instructions prior to commissioning

Operating instructions

## Deep-fat fryer



Translation from the original document • 2020327A21ABDE-A • 10/04/2017

Unit	Type of energy	Unit type	Version	Model
Paris	Electric	Floor-standing unit	Lift mechanism and EcoControl	OPEFRIPS... O7EFRIPS... HLEFRIPS...
London 2				OPEFRIL2... O7EFRIL2... HLEFRIL2...

2020327A21ABBE-A

en-GB

## Operating and display elements

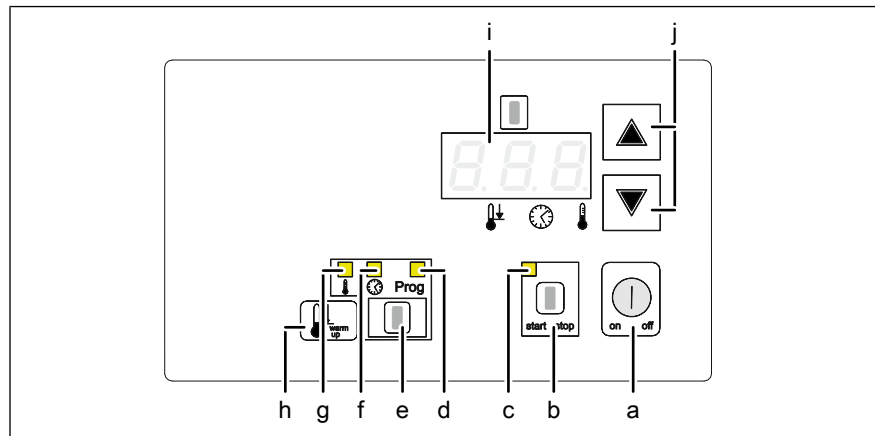


Image: Film keypad for London 1 and Paris deep-fat fryers

- |                                  |                                       |
|----------------------------------|---------------------------------------|
| 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              |

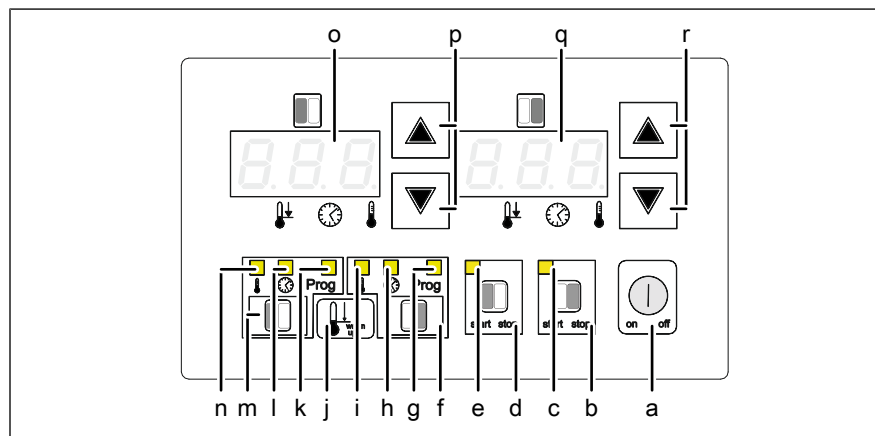


Image: Film keypad for London 2 deep-fat fryer

- |  |   |
|--|---|
| 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</i> display                       |
| g "Program" button, right                    | p <i>Setting</i> buttons, left              |
| h <i>Cooking time</i> indicator light, right | q <i>Right</i> display                      |
| 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 Warranty

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, CO<sub>2</sub> fire extinguishers or extinguishing media suitable for the fire class confronted.

**Unit on casters Risk of injury from a unit on casters**

- 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 injury from improper cleaning**

- Dry the unit completely after cleaning it.

**Risk of physical damage from improper cleaning**

- Clean the unit after using it.
- Do not clean the unit with a high-pressure cleaner or water jet.

- 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.

### **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

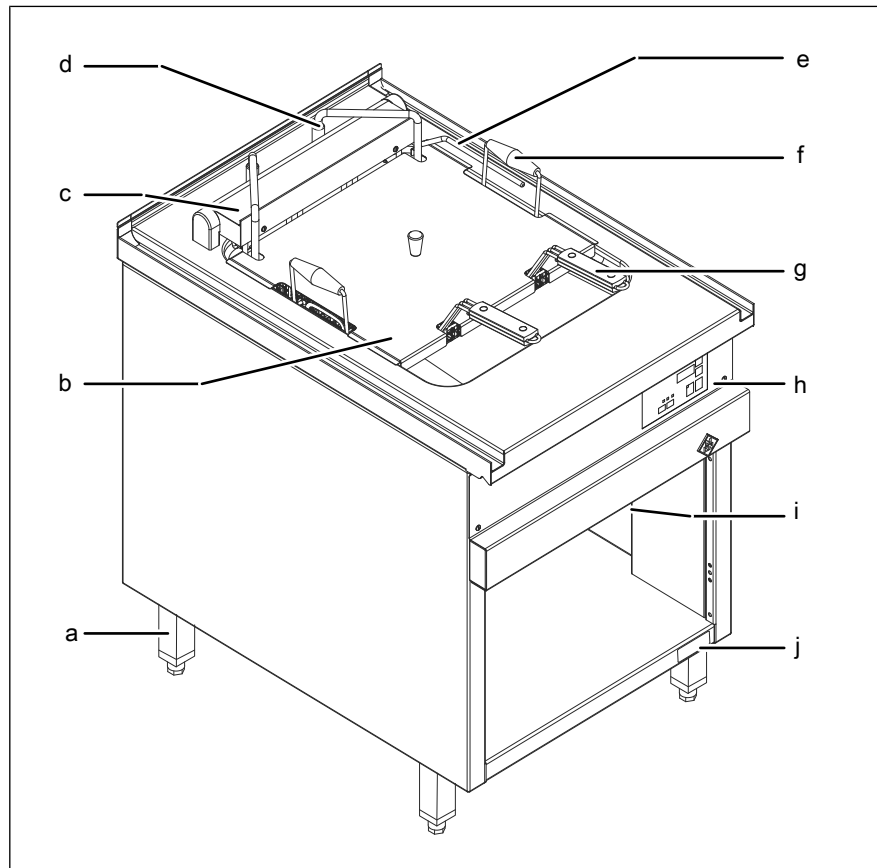


Image: Paris deep-fat fryer

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

## Description of the unit

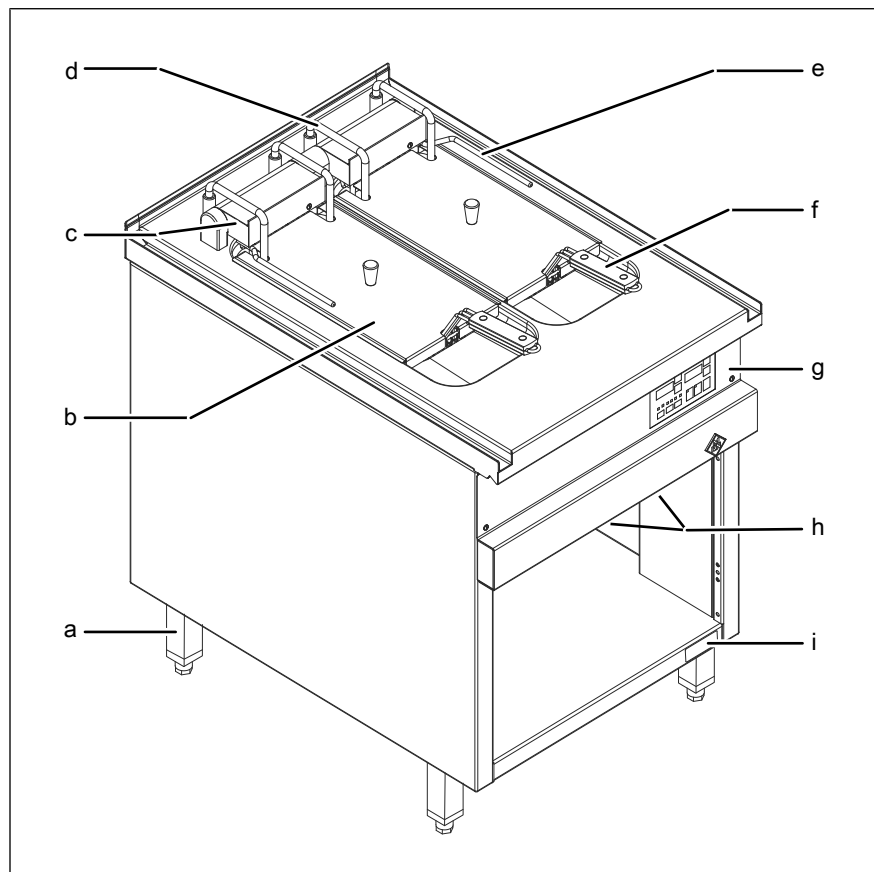


Image: London 2 deep-fat fryer

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

## 3.2 Function of the operating and display elements

### 3.2.1 EcoControl

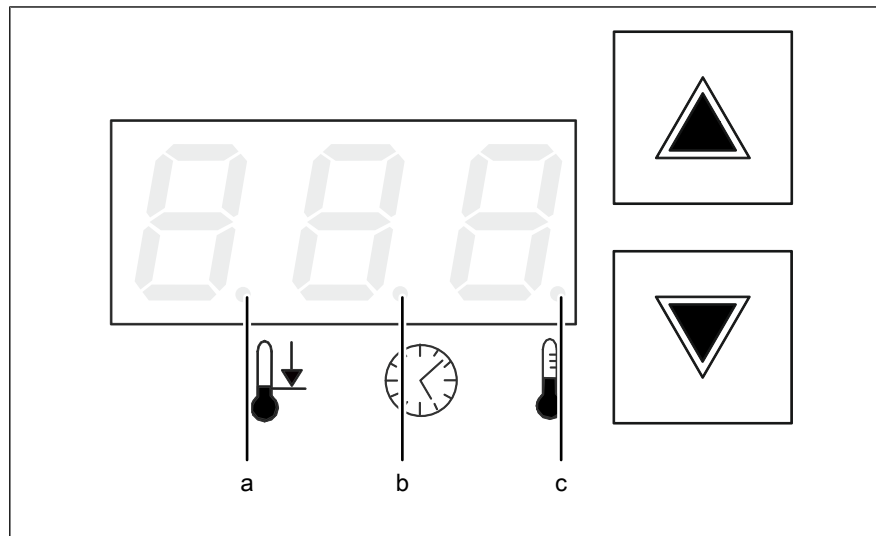


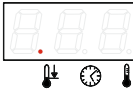


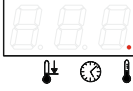

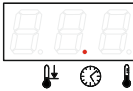


Image: EcoControl indicator light



- a Indicator light for *Melting deep-frying fat*
- b *Cooking time* indicator light
- c *Heating* indicator light

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

## Description of the unit

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



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

### 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 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-blanching and deep-frozen	180	3 — 5
Chips, pre-blanching and defrosted	180	2 — 3
Fried pastries	180	2 — 3
Onion rings	170	1 — 3

## 4 Operating the unit

### 4.1 Tips for use

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 Removing the lifting arm and putting it on

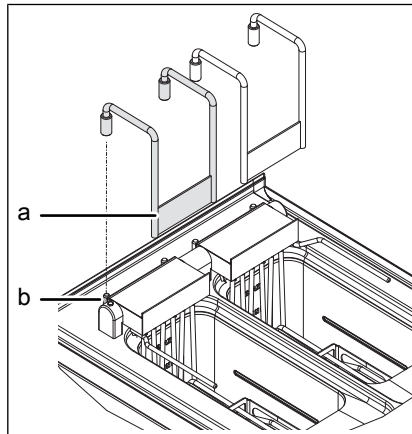


Image: Lifting arm

- a Lifting arm
- b Lifting cylinder

### 4.3.1 Removing the lifting arm

- Requirements** Unit switched off  
 Deep-frying tank emptied  
 Heating element swung into the deep-frying tank  
 Deep-frying basket unhooked and removed from the deep-frying tank
- Remove the lifting arm from the lifting cylinder.

### 4.3.2 Putting on the lifting arm

- Requirements** Unit switched off  
 Deep-frying tank emptied  
 Heating element swung into the deep-frying tank
- Put the lifting arm onto the lifting cylinder.

## 4.4 Swinging the heating element in and out



**CAUTION**  
**Risk of burns from hot surfaces**

- Protect arms and hands by wearing suitable protective gloves.

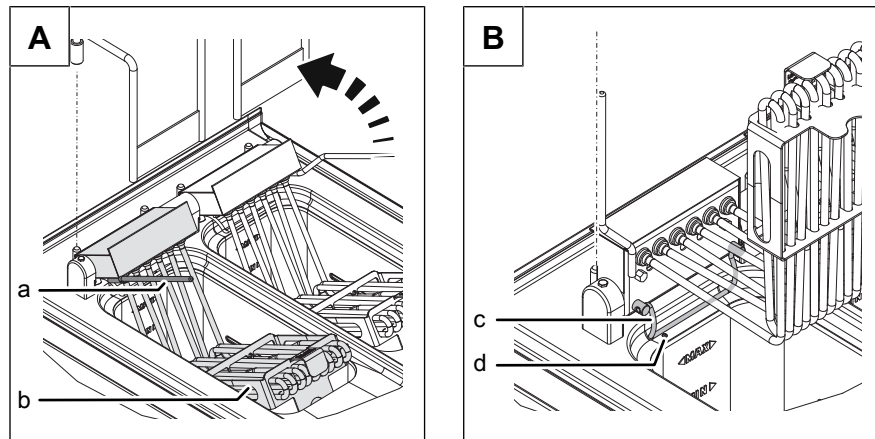


Image: Heating element, A) Slightly swung, B) Swung out and secured

- |                                  |  |
|----------------------------------|--|
| a Swivel mechanism control lever | c Heating element holder               |
| b Heating element                | d Catch for the heating element holder |

## 4.4.1 Swinging the heating element out

**Requirements** Unit has cooled down  
Deep-frying tank emptied

1. Press the *Swivel mechanism* control lever upwards.
  - ↳ The heating element holder is supported on the edge of the deep-frying tank.
  - ↳ The heating element holder engages behind the catch.
  - ↳ Heating element swung out and secured.

## 4.4.2 Swinging the heating element in

**Requirements** Unit has cooled down  
Deep-frying tank emptied

1. Press the *Swivel mechanism* control lever slightly upwards.
  - ↳ The load on the heating element holder is relieved.
2. Guide the heating element holder carefully over the catch.
  - ↳ The heating element holder is in contact with the rear of the deep-frying tank.
3. Using the *Swivel mechanism* control lever, swing the heating element into the deep-frying tank.

## 4.5 Basic functions

### 4.5.1 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.

### 4.5.2 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.

### 4.5.3 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.

### 4.5.4 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.

#### 4.5.5 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.

#### 4.5.6 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.



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.

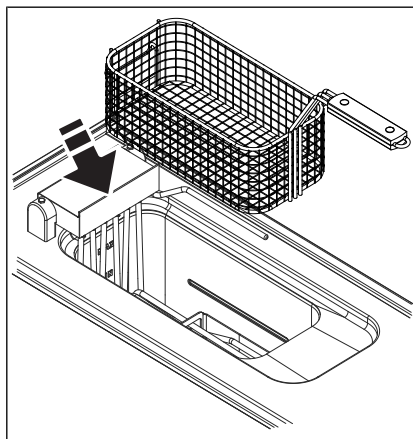


Image: Suspending the deep-frying basket on the swivel mechanism housing

**Requirement** Drain closed

Filled with deep-frying oil

Lift frame placed on lifting cylinder

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 *Heating display* indicator light illuminates.
  - ↳ The *Heating display* indicator light goes out, when the set temperature is reached, and a signal sounds.
  - ↳ The deep-frying basket is lowered automatically into the deep-frying tank.
  - ↳ The display shows the running cooking time.
  - ↳ The indicator light for *Cooking time display* flashes.
  - ↳ After the cooking time has expired and a signal sounds.
  - ↳ The deep-frying basket is raised automatically 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.

---

### 4.5.7 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.
  - ↳ The deep-frying basket is raised automatically out of the deep-frying tank.
  - ↳ Unit switches to operating readiness.
  - ↳ Heating element switches off.



## 4.6 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.
- 

### **4.6.1 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.

## 4.7 Filling the unit with deep-frying oil

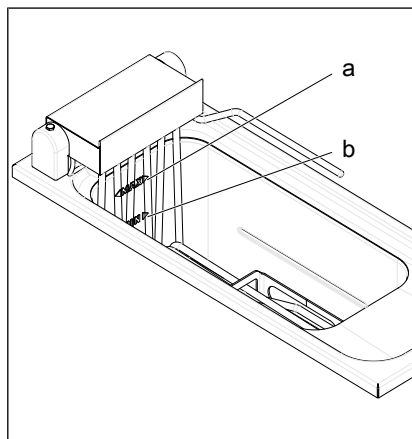


### WARNING

#### 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.

### 4.7.1 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.

### 4.7.2 Resetting the display for useful life of 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.

## 4.8 Emptying out the deep-frying oil



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### 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.
- 



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### 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  
 Lifting arm removed from the lifting cylinder  
 Heating element swung out and engaged
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 a suitable container and dispose of it properly in accordance with the regulations.

## 4.9 Pauses and end of use

### 4.9.1 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.

### 4.9.2 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

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### **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 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. Remove the lifting arm from the lifting cylinder.
5. Swing the heating element out with the swivel mechanism control lever and let it engage.
6. Lift the oil clarifying tray carefully out of the deep-frying tank and empty it.
7. Thoroughly clean the deep-frying tank, deep-frying basket and oil clarifying tray with warm water and a mild cleaning agent.
8. Let the cleaning water drain away.
9. Rinse with clear water and then dry.
10. Clean and dry the drain and drain pipe thoroughly with a bottle brush.
11. Empty the collection container.
12. Hook in the oil clarifying tray.
13. Lift the heating element slightly with the swivel mechanism control lever and then fold in the swivel mechanism locking lever.
14. Swing the heating element back into the deep-frying basin with the swivel mechanism control lever.
15. Put the lifting arm on the lifting cylinder.
16. Insert the deep-frying basket.
17. Put the lid on.

## 5.5 Cleaning the heating element

**Requirements** Deep-frying oil emptied

Unit switched off and cooled down

Deep-frying basket removed

Lifting arm removed from the lifting cylinder

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 a commercially available cleaning agent.
11. Rinse with clear water and then dry thoroughly.
12. Open the drain slowly and let the water run into the collection container.
13. Clean the deep-frying tank (see "Cleaning the deep-frying tank").
14. Lift the heating element slightly with the swivel mechanism control lever.
15. Fold in the swivel mechanism locking lever.
16. Swing the heating element back into the deep-frying basin with the swivel mechanism control lever.

### 5.6 Cleaning the drain

**Requirements** Deep-frying oil emptied  
Unit switched off and cooled down  
Deep-frying basket removed  
Lifting arm removed from the lifting cylinder  
Heating element swung out and engaged  
Oil clarifying tray 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"> <li>• Disconnect the unit from the electric mains.</li> <li>• Contact Customer service.</li> </ul>
	Ambient temperature is below 0 °C, the safety temperature limiter has tripped	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</li> <li>• Contact Customer service.</li> </ul>
Signal during start of cooking process	Fuse defective	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</li> <li>• Contact Customer service.</li> </ul>
The unit does not heat up	Unit defective	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</li> <li>• Contact Customer service.</li> </ul>
	Power supply interrupted	<ul style="list-style-type: none"> <li>• Contact the authorized technical personnel.</li> </ul>
	Heating element defective	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</li> <li>• Notify Customer service.</li> </ul>
	The unit is switched off	<ul style="list-style-type: none"> <li>• Switch on the unit.</li> </ul>
	Temperature set to 0	<ul style="list-style-type: none"> <li>• Set the temperature.</li> </ul>
Insufficient heat output	Heating element defective	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</li> <li>• Contact Customer service.</li> </ul>
	Electronics defective	
	Mains phase missing	<ul style="list-style-type: none"> <li>• Contact the authorized technical personnel.</li> </ul>
Unit switches off	No mains voltage	<ul style="list-style-type: none"> <li>• Contact the authorized technical personnel.</li> </ul>
Display does not function	Display defective	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</li> <li>• Contact Customer service.</li> </ul>
	Electronics defective	
Film keypad has tears	Film keypad defective	<ul style="list-style-type: none"> <li>• Disconnect the unit from the electric mains.</li> <li>• Contact Customer service.</li> </ul>

### 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 and lift mechanism							
Unit number							
10010286	10010959	1420327C	1420329C	2020327C	2020329C	2120327C	2120329C

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

- Directive 2006/42/EC dated 17 May 2006 on machinery
- Directive 2011/65/EU (RoHS) dated 01 July 2011
- Directive 2014/30/EU dated 26 February 2014 on electromagnetic compatibility
- 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 55014-2:2015	
EN 60335-1:2012/A11:2014	
EN 60335-2-37:2002/AC:2007	
EN ISO 12100:2010	

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 • 2020327A-0KODE-A

Wolfenbüttel, 25/01/2017

Person authorised to compile the technical documents:

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









[www.mkn.eu](http://www.mkn.eu)

