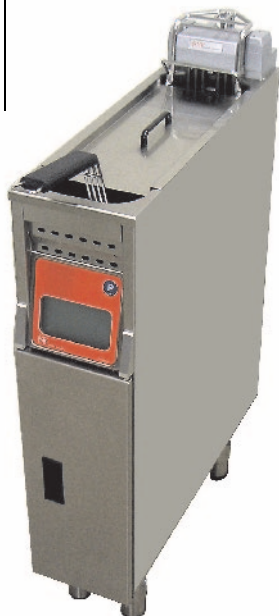


OPERATING MANUAL FOR FREE STANDING DEEP FRYERS - MODELS 211/311/411/422

Basic



Comfort



Business



OPERATING MANUAL FOR FREE STANDING DEEP FRYERS - MODELS 211/311/411/422

KEEP SAFE FOR FUTURE USE!

The copyright of this operating manual, which is personally entrusted to the receiver, remains the property of the firm frifri Aro SA at all times.

The contents must never be communicated to or made accessible to third parties without the explicit approval of frifri Aro SA.

This operating manual must be read and used by every person who works with or on this free-standing deep fryer.

In particular each of these persons must be familiarized with the safety regulations

TABLE OF CONTENTS

1.	Description	1 - 1
1.1	Construction	1 - 1
1.1.1	External construction of "Basic" model	1 - 1
1.1.2	Internal construction of "Basic" model	1 - 2
1.1.3	External construction of "Comfort" model	1 - 3
1.1.4	Internal construction of "Comfort" model	1 - 4
1.1.5	External construction of "Business" model	1 - 5
1.1.6	Internal construction of "Business" model	1 - 6
1.2	Accessories	1 - 7
1.3	Function	1 - 8
1.4	Technical data	1 - 9
1.4.1	Appliance identification	1 - 9
1.4.2	Dimensions	1 - 10
1.4.3	Weights and filling data	1 - 10
1.4.4	Electrics	1 - 11
1.4.4.1	Voltages, types of connection and versions	1 - 11
1.4.4.2	Mains fuses	1 - 12
1.4.4.3	Connection cable	1 - 12
1.4.4.4	Ambient conditions	1 - 12
2.	Safety regulations	2 - 1
2.1	Warning advice	2 - 1
2.1.1	Warning symbols used (depending upon country)	2 - 1
2.1.2	Mounting positions of warning symbols (depending upon country)	2 - 2
2.1.3	Safety instructions in the operating manual	2 - 2
2.2	Basic safety regulations	2 - 3
2.2.1	Specified use of the free-standing deep fryer	2 - 3
2.2.2	Specific dangers and instructions	2 - 4
2.2.3	Personnel safety	2 - 5
2.3	Safety equipment	2 - 6
2.3.1	General	2 - 6
2.3.2	Main switch	2 - 6
2.4	Authorized personnel	2 - 7
2.4.1	General	2 - 7
2.4.2	Area of responsibility of personnel	2 - 7
2.4.2.1	Owner/operator	2 - 7
2.4.2.2	Operator of the deep fryer	2 - 7
2.4.2.3	Service personnel	2 - 7
2.4.3	Minimum training and qualifications of the authorized personnel	2 - 8
2.4.3.1	Owner/operator	2 - 8
2.4.3.2	Operator of the deep fryer	2 - 8
2.4.3.3	Service personnel	2 - 8
2.5	Duty of maintenance	2 - 8
2.6	Availability of operating manual	2 - 8

TABLE OF CONTENTS

3.	Control and display elements	3 - 1
3.1	Pushbuttons, individual lamps and displays	3 - 1
3.1.1	“Basic” model	3 - 1
3.1.2	“Comfort” model	3 - 2
3.1.3	“Business” model	3 - 3
3.2	Display - symbols	3 - 4
4.	Starting up	4 - 1
4.1	General	4 - 1
4.2	Initial commissioning following installation	4 - 1
4.3	Orderly start-up	4 - 2
4.4	Restarting after a malfunction incident	4 - 2
5.	Operation	5 - 1
5.1	Switching the deep fryer on and off	5 - 1
5.2	Starting a frying cycle	5 - 2
5.2.1	“Basic” model	5 - 2
5.2.2	“Comfort” model	5 - 3
5.2.3	“Business” model	5 - 7
5.3	Frying basket lift (option)	5 - 10
5.3.1	“Basic” model	5 - 10
5.3.2	“Comfort” and “Business” models	5 - 10
5.4	Drain out frying oil	5 - 11
5.4.1	“Basic”, “Comfort” and “Business” models	5 - 11
5.5	Frying oil pump (option)	5 - 12
5.5.1	Pump out frying oil: “Basic” model	5 - 12
5.5.2	Pump out frying oil: “Comfort” and “Business” models	5 - 16
5.6	Programming	5 - 20
5.6.1	“Basic” model	5 - 20
5.6.2	“Comfort” model	5 - 20
5.6.3	“Business” model	5 - 21
5.7	List of frying temperatures and times	5 - 22
5.7.1	Frying product group “Potatoes”	5 - 22
5.7.2	Frying product group “Fish”	5 - 22
5.7.3	Frying product group “Poultry”	5 - 23
5.7.4	Frying product group “Vegetables and mushrooms”	5 - 23
5.7.5	Frying product group “Asiatic products”	5 - 23
5.7.6	Frying product group “Cheese”	5 - 24
5.7.7	Frying product group “Fruit”	5 - 24

TABLE OF CONTENTS

6.	Maintenance	6 - 1
6.1	Maintenance plan	6 - 1
6.1.1	Maintenance intervals	6 - 1
6.1.1.1	Cleaning intervals	6 - 1
6.1.1.2	“Frying oil exchange” intervals	6 - 2
6.1.1.3	Service	6 - 2
6.2	Periodic checks	6 - 3
6.3	Cleaning	6 - 4
6.3.1	Cleaning work	6 - 4
7.	Fault rectification	7 - 1
7.1	Check list for fault finding	7 - 1
7.2	Safety thermostat	7 - 2
8.	Shutting down and storage	8 - 1
9.	Packing and transport	9 - 1
10.	Disposal	10 - 1
11.	Spare parts list, ordering, supplementary documents	11 - 1

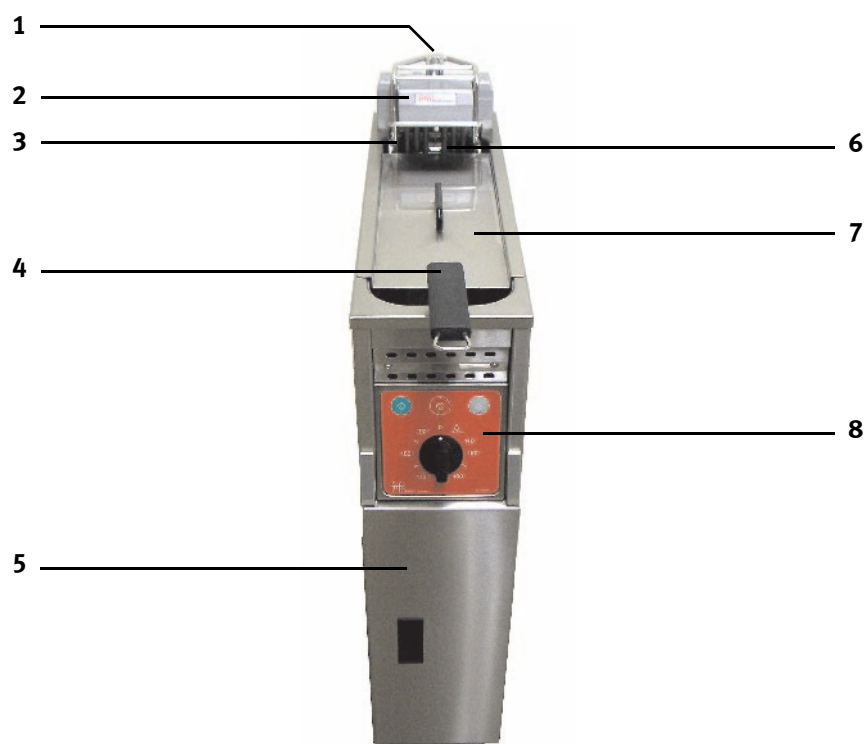
TABLE OF CONTENTS

DESCRIPTION

1. Description

1.1 Construction

1.1.1 External construction of “Basic” model



- 1 Retaining block
- 2 Tilting mechanism
- 3 Frying basket holder
- 4 Frying basket
- 5 Door
- 6 Submerged heater
- 7 Frying vessel cover
- 8 Control panel

DESCRIPTION

1.1.2 Internal construction of “Basic” model



- 1 Frying oil drain tap
- 2 Oil catchment tank
- 3 Frying vessel
- 4 Retaining pin

DESCRIPTION

1.1.3 External construction of “Comfort” model



- 1 Frying basket lift (optional)
- 2 Tilting mechanism
- 3 Frying basket holder
- 4 Frying basket
- 5 Operating panel (upper part)
- 6 Door
- 7 Submerged heater
- 8 Frying vessel cover
- 9 Display

DESCRIPTION

1.1.4 Internal construction of “Comfort” model



- 1 Operating panel (lower part)
- 2 Frying oil drain tap
- 3 Oil catchment tank
- 4 Frying vessel
- 5 Retaining pin

DESCRIPTION

1.1.5 External construction of “Business” model



- 1 Frying basket lift (optional)
- 2 Tilting mechanism
- 3 Frying basket holder
- 4 Frying basket
- 5 Operating panel (upper part)
- 6 Door
- 7 Submerged heater
- 8 Frying vessel cover
- 9 Display

DESCRIPTION

1.1.6 Internal construction of “Business” model



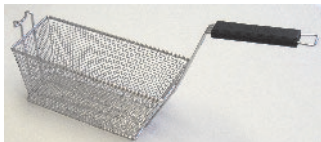
- 1 Operating panel (lower part)
- 2 Frying oil drain tap
- 3 Oil catchment tank
- 4 Frying vessel
- 5 Retaining pin

DESCRIPTION

1.2 Accessories

Certain accessories are only available as options or together with another option.

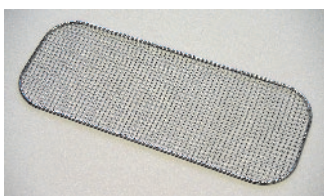
Frying basket



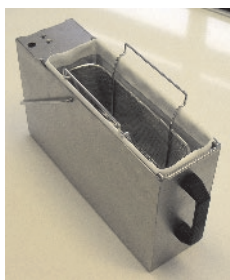
Frying basket holder



Special sieve



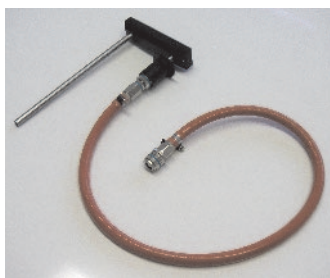
Oil catchment tank



Special basket



Inlet nozzles with extension hose



DESCRIPTION

1.3 Function

The free-standing deep fryers (hereafter called deep fryers) made by frifri Aro SA are available in three basic variants: “Basic”, “Comfort” and “Business”. Various expansion stages are possible for each of the three basic variants.

The deep fryers essentially consist of a frying vessel in which a submerged heater heats the frying oil and keeps it at the required frying temperature.

The frying basket with the product being fried is lowered into the hot frying oil manually or by means of the frying basket lift (option).

According to the basic variant of the deep fryer the size of the frying vessel, the power of the submerged heater and the controller for the frying cycles all vary as well as the further options for the fittings, which make the daily work that much easier.

The following tables show the essential differences between the three basic options.

Basic	Comfort	Business
Controller: Rotary controller for regulating the frying oil temperature in steps of 5 °C in a range from 140 to 190 °C Membrane keyboard for the control functions	Controller: Digital control of frying oil temperature in steps of 1 °C in a range from 130 to 190 °C Programming knob for programming functions RS-232 connection	
	One frying cycle can be preprogrammed	Five frying cycles can be preprogrammed
LED Display: These show the operating status by lighting up or flashing - as well as the control status or malfunctions	LED Display: These show the operating status by lighting up or flashing - as well as the control status or malfunctions Display: This shows operation-specific data alphanumerically and with the aid of symbols	
Fat melting cycle: Fixed temperature set to 85 °C	Fat melting cycle: Temperature can be programmed in the range 60 to 90 °C	
Safety thermostat: Triggers an automatic emergency cut-out if necessary.		
Options: Frying oil pump	Options: Frying oil pump Frying basket lift	

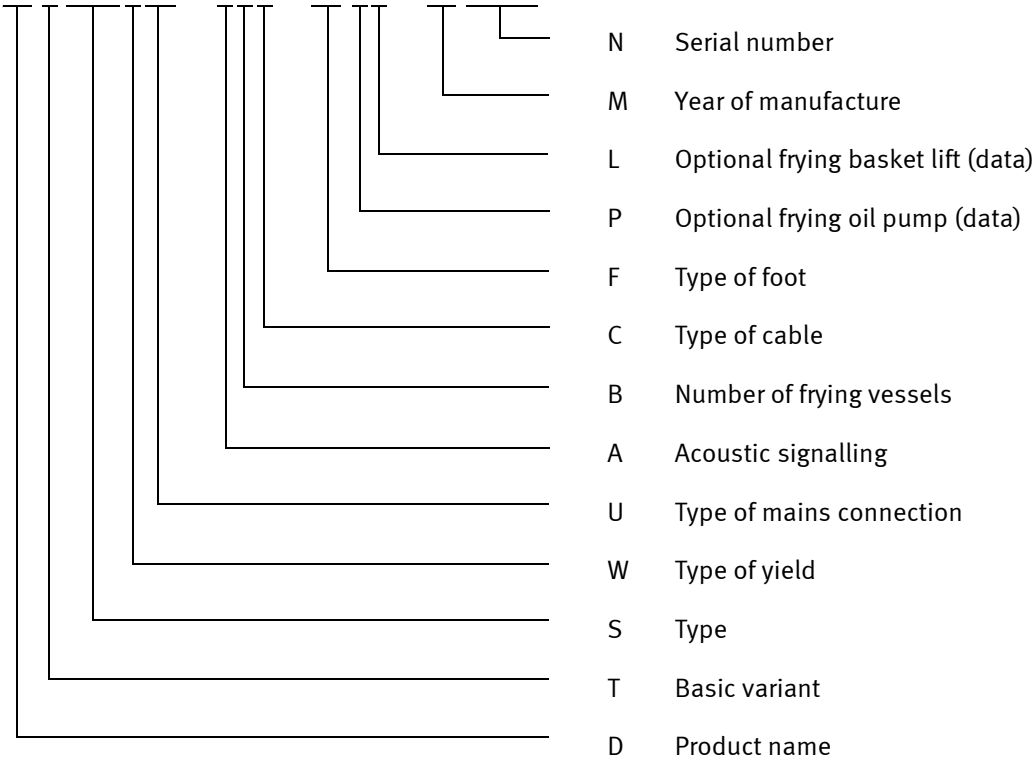
DESCRIPTION

1.4 Technical data

1.4.1 Appliance identification

Example according to type plate:

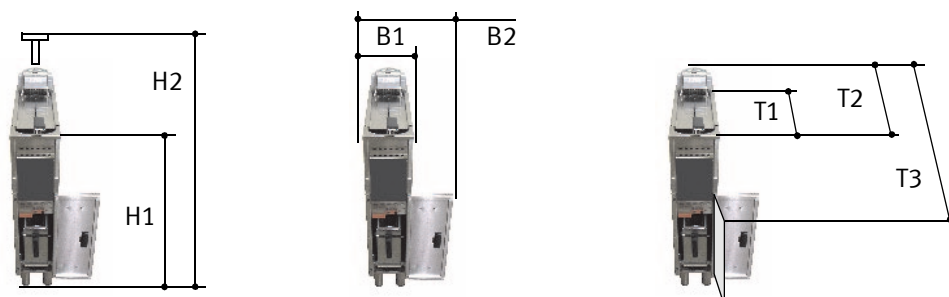
20B422101 - 022 - 0110 - 030001



Every deep fryer is provided with an unambiguous appliance identification. This is stuck to the inside of the door. Always have this appliance identification available when making enquiries to our customer services department.

DESCRIPTION

1.4.2 Dimensions



Type	H1 min. [mm]	H1 max. [mm]	H2 min. [mm]	H2 max. [mm]	T1 [mm]	T2 [mm]	T3 [mm]	B1 [mm]	B2 [mm]
211	850	900	1000	1120	650	700	860	200	360
311	850	900	1000	1120	650	700	860	300	460
411	850	900	1000	1120	650	700	860	400	560
422	850	900	1000	1120	650	700	860	400	560

H2 = Frying basket lift (max. height); B2 = max. width; T3 = max. depth

Fittings

- Standard foot (adjustment range 50 mm, ball castors at rear)
- Standard fittings for ships: Portable on rollers (not adjustable in height), floor fixing plates, base 100/150 mm

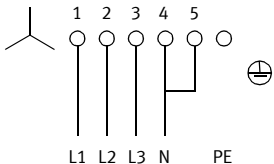
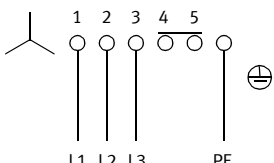
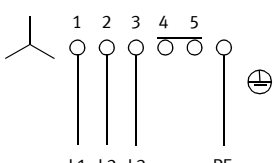
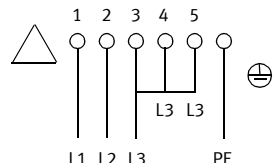
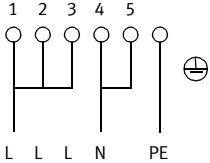
1.4.3 Weights and filling data

Type	Net weight (without accessories) [kg]	Frozen chips [kg]	Prefried chips [kg]	Number of con- tainers	Filling qty. per frying basket [kg]	Frying oil qty. min. [l]	Frying oil qty. max. [l]
211	47	15 - 20	20 - 25	1	1.25	7.5	9.5
311	56	25 - 30	30 - 35	1	1.50	12	16
411	69	35 - 40	40 - 50	1 or 2	1 x 2.50 2 x 1.25	17	21
422	79	35 - 40	40 - 50	2	2 x 1.25	2 x 7.5	2 x 9.5

DESCRIPTION

1.4.4 Electrics

1.4.4.1 Voltages, types of connection and versions

Voltage	Type of connection	Version
3 NAC 400 V 50 - 60 Hz	3L + N + PE 	Standard version: Three-phase
3 AC 400 V 50 - 60 Hz	3L + PE 	Special version: Without neutral conductor
3 AC 440 V	3L + PE 	Special version: For ships
3 AC 230 V	3L + PE 	Special version: Three-phase
1 AC 230 V	L + N + PE 	Special version: Single-phase

DESCRIPTION

1.4.4.2 Mains fuses

Voltage	211 / 422 (2 cables) capacity		311 capacity		411 / 422 (1 cable) capacity		
	7.5 kW	9 kW	11.4 kW	13.8 kW	15 kW	18 kW	22 kW
1 AC 230 V	32.6 A	39.1 A	----	----	----	----	----
3 AC 230 V	18.8 A	22.6 A	27.6 A 32 A *	37.65 A	37.65 A	----	----
3 NAC 400 V	10.8 A	13 A	15.8 A 20 A *	21.7 A	21.7 A	26 A	31.6 A
3 AC 400 V	10.8 A	13 A	15.8 A 20 A *	21.7 A	21.7 A	26 A	31.6 A
3 AC 440 V	9.9 A	11.8 A	14.5 A 16 A *	19.7 A	19.7 A	23.6 A	28.9 A

* = Standard fusing

1.4.4.3 Connection cable

Type	No. of cables	Cable length [m]	Plug
211	1	2	No
311	1	2	No
411	1	2	No
422	1 or 2	2	No

1.4.4.4 Ambient conditions

Type	Min. temp. [°C]	Max. temp. [°C]	Max. humidity [%]
211	+ 5	+ 60	60
311			
411			
422			

SAFETY REGULATIONS

2. Safety regulations

2.1 Warning advice

2.1.1 Warning symbols used (depending upon country)

The following warning symbols are fitted to the deep fryer as appropriate:



High voltage

- Warning of dangerous electrical voltage.
- Electric shocks lead to serious injury or death.
- Only authorized specialist personnel may carry out work on electrical installations.
- Follow the specific technical safety instructions!
- Always disconnect the deep fryer from the mains power before carrying out work on electrical installations.



Hot surfaces / hot internal components

- Warning of heat which can lead to injuries.
- Always allow hot surfaces to cool down before carrying out work on these components; or wear heat-resistant gloves.



Hot frying oil

- Warning of hot frying oil which can lead to injuries.
- Always allow the hot frying oil to cool down before carrying out work on submerged components - or wear safety glasses.

SAFETY REGULATIONS

2.1.2 Mounting positions of warning symbols (depending upon country)



ADVICE

- The manufacturer has mounted warning symbols (stickers) at all the relevant positions on the deep fryer before delivery.
- If during operation or within the scope of cleaning work any of these warning symbols become detached the operator of the deep fryer is obliged to apply these warning symbols again immediately!

2.1.3 Safety instructions in the operating manual

In this operating manual there are three stages of safety advice:

First stage:



WARNING

- A warning advises of a high level of danger. Non-observance of the respective safety regulation can lead to injuries or death.

According to the type of danger, instead of STOP one of the following symbols may be combined with the signal word **WARNING**:



WARNING

- Warning of electric shock.



WARNING

- Warning of heat.

SAFETY REGULATIONS

Second stage:



CAUTION

- The CAUTION symbol highlights important instructions. Non-observance of these instructions can lead to damage to the deep fryer or to other material assets.

Third stage:



ADVICE

- ADVICE texts contain supplementary information to increase the general level of safety and to ease the work.

2.2 Basic safety regulations

2.2.1 Specified use of the free-standing deep fryer

The deep fryer is exclusively intended for the frying of fresh and deep- frozen foods which during the frying process do not react to endanger people, material assets or the environment.

The deep fryer is exclusively authorized for supervised operation.

Any other use of the deep fryer is regarded as non-specified.

The observance of the operating manual and the following of the maintenance and repair instructions from the manufacturer are also part of the specified use.

SAFETY REGULATIONS

2.2.2 Specific dangers and instructions



WARNING

- The deep fryer is exclusively authorized for supervised operation.
- If the oil catchment vessel contains hot frying oil, protective clothing, gloves and safety glasses must be worn while handling.
- Never hose down the deep fryer with water from a spray head, a water hose or a high-pressure cleaner.
- There is a danger of fire and/or the safety thermostat will switch off the deep fryer if it is started up without first filling it with fat or frying oil to above the bottom oil level mark.
- During operation the frying oil level must not fall below the bottom oil level mark. There is a danger of fire and/or the safety thermostat will switch off the deep fryer.
- During operation the frying oil level must not go above the upper oil level mark. There is a danger of overflowing or frothing over.
- Used, contaminated frying oil is increasingly likely to ignite and also tends to froth over.
- If the frying oil ignites never try to quench it with water but instead immediately put on the frying vessel cover or use a fire extinguisher with a special filling (halon) or use a quenching cover.



CAUTION

- If too much deep-frozen or wet frying product is put into the hot frying oil frothing over of the hot frying oil will occur and this will reduce the quality of the fried food.
- Do not move the deep fryer in the heated state. This leads to a risk of the hot oil slopping over.
- For safe draining or transferring the frying oil it must have cooled down to a temperature below 175° C.
- Never clean the submerged heater with a steel brush or by burning off (dry operation). Verifiable improper cleaning of the submerged heater will lead to the exclusion of all guarantee claims.

SAFETY REGULATIONS

2.2.3 Personnel safety



WARNING

- If incorrectly operated, the deep fryer can cause serious or fatal injuries to personnel. The personnel who operate and maintain the deep fryer must be trained in the correct operation and handling of the appliance and must have read and understood the safety regulations in this operating manual before starting work on or with it.



WARNING

- Never change or remove safety devices.
- Do not switch off safety devices by making changes to the deep fryer.
- Never remove warning symbols which may have been fitted to the deep fryer (depending upon country). Immediately replace missing or defective warning symbols.



WARNING

- Never operate the deep fryer in a damaged condition.
- Report immediately any irregularities, especially those which affect safety, to your managers.



WARNING

- When exchanging electrical or mechanical components ensure that the deep fryer is disconnected from the mains power supply.
- Always check all safety functions after completing servicing work.

SAFETY REGULATIONS

2.3 Safety equipment

2.3.1 General

Apart from the warning symbols applied to the deep fryer (depending upon the country) it is also fitted with the following safety equipment:

- › Main switch
- › Safety contactors
- › Safety thermostat

2.3.2 Main switch

The main switch disconnects the deep fryer from the mains and connects it up again.

Basic	Comfort	Business
 The image shows the control panel of a 'Basic' deep fryer. It features a large black rotary temperature knob in the center with markings for 150°C, 160°C, 170°C, 180°C, and 190°C. Above the knob are three indicator lights: a blue one on the left, a red one in the middle, and a silver one on the right. A line points from the label 'Main switch' to the blue indicator light.	 The image shows the control panel of a 'Comfort' deep fryer. It has a large rectangular digital display screen in the center. Above the screen is a blue circular button with a 'P' symbol. Below the screen is a row of five buttons: a blue one on the left, a red one, a black one, a silver one, and a grey one. A line points from the label 'Main switch' to the blue button.	 The image shows the control panel of a 'Business' deep fryer. It features a large rectangular digital display screen. Above the screen is a row of five circular buttons numbered 1 through 5. Below the screen is a row of five buttons: a blue one on the left, a red one, a black one, a silver one, and a grey one. A line points from the label 'Main switch' to the blue button.

SAFETY REGULATIONS

2.4 Authorized personnel

2.4.1 General

Only those personnel who have been authorized for the respective work may work on and with the deep fryer. Personnel are seen as authorized if they fulfil the minimum training and knowledge requirements as listed in this section and have been assigned a fixed area of responsibility.

2.4.2 Area of responsibility of personnel

2.4.2.1 Owner/operator

The owner/operator is the legally, higher-ranking person who is responsible for the specified use of the deep fryer and for the training as well as the tasks of the authorized personnel. He establishes the competencies and authorities to issue directives of the authorized personnel with respect to his operation.

2.4.2.2 Operator of the deep fryer

He is responsible for the following work:

- He sets up the deep fryer for the current food to be fried, or converts it when he wishes to process food other than that for which the supplier had set up the deep fryer when it was delivered.
- He loads the deep fryer with the food to be fried.
- He starts up the process and monitors it.
- He localizes problems and organizes their rectification.
- He fills frying oil into the deep fryer.
- He monitors frying quality and tops up the frying oil and carries out cleaning and filtering.

2.4.2.3 Service personnel

These are responsible for the following work:

- The cleaning, maintenance and repair of the deep fryer according to the work described in Sections «6. Maintenance, 6 - 1» and «7. Fault rectification, 7 - 1».
- The dismantling, storing and disposal of the deep fryer.

SAFETY REGULATIONS

2.4.3 Minimum training and qualifications of the authorized personnel

2.4.3.1 Owner/operator

- He is a person trained in business management in a management function.
- He has the relevant experience in assessing dangers and in personnel management.
- He has read and understood the Section «2. Safety regulations, 2 - 1».

2.4.3.2 Operator of the deep fryer

This is a person who has been instructed in the operation of the deep fryer and is aware of the existing dangers.

2.4.3.3 Service personnel

These are people who have completed successfully the relevant occupational training, are familiar with the servicing of the deep fryer and have the necessary qualifications from their tasks.

Servicing work on the electrical equipment of the deep fryer may only be carried out according to the electrotechnological regulations by electrical specialists or by trained personnel under the leadership and supervision of an electrician.

2.5 Duty of maintenance

The owner/operator is obliged to clean and maintain the deep fryer at regular intervals.

- › To only operate the deep fryer in perfect and undamaged condition.
- › To only use original consumables and original spare parts.
- › To check the safety equipment - after maintenance and repair work - for the correct function (see Section «2.3 Safety equipment, 2 - 6»).

2.6 Availability of operating manual

A copy of this operating manual must be available at all times to the personnel at the installation location of the deep fryer.

CONTROL AND DISPLAY ELEMENTS

3. Control and display elements

3.1 Pushbuttons, individual lamps and displays

3.1.1 “Basic” model



- 1 Membrane switch: “On/Off” (green LED)
- 2 Rotary knob: “Frying oil temperature”
- 3 Membrane switch: “Safety thermostat” (red LED)
- 4 Membrane switch: “Frying oil pump” (green LED)
- 5 “FMC” position (Fat Melting Cycle)

CONTROL AND DISPLAY ELEMENTS

3.1.2 “Comfort” model



- 1 Membrane switch: “On/Off” (green LED)
- 2 Membrane switch: “Safety thermostat” (red LED)
- 3 Membrane switch: “Program” (start frying cycle)
- 4 Display (alphanumeric display, pictograms)
- 5 Membrane switch: “Frying oil pump” (green LED)
- 6 Membrane switch: “Frying basket lift” (green LED)
- 7 Rotary switch: “Programming”

CONTROL AND DISPLAY ELEMENTS

3.1.3 “Business” model

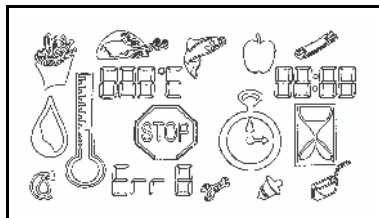


- 1 Membrane switch: “On/Off” (green LED)
- 2 Membrane switch: “Safety thermostat” (red LED)
- 3 Membrane switch: “Programs 1 to 5” (start frying cycle)
- 4 Display (alphanumeric display, pictograms)
- 5 Membrane switch: “Frying oil pump” (green LED)
- 6 Membrane switch: “Frying basket lift” (green LED)
- 7 Rotary switch: “Programming”

CONTROL AND DISPLAY ELEMENTS

3.2 Display - symbols

Display overview



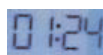
End temperature
Fat melting cycle
(FMC)



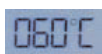
Frying cycle running



Display together with
oil temperature



Holding time or
current "count down" time



Holding temperature and
current oil temperature
(°C / °F)



Status
shake time



Chip frying program



Acoustic warning
End of frying process
(with buzzer)



Chicken frying program



Frying oil pump running



Fish frying program



Error, thermoelement



Dessert frying program



Error, overheating



Spring rolls frying program



Error, thermoelement



Display together with
frying time



Maintenance request

STARTING UP

4. Starting up

4.1 General



ADVICE

- Carry out the start-up procedure which is displayed in your specific case.
- The start-up procedure includes all work which is required before the actual frying process.
- You can find the operating instructions for the frying process in Section «5. Operation, 5 - 1».

4.2 Initial commissioning following installation

1. Carry out the necessary checks and preparatory work.



CAUTION

- Remove any remains of packaging which are still around.
- Clean the deep fryer and the accessories, which accompany the delivery, with a non-caustic cleaning agent, which is permitted for the food area.
- Check that the deep fryer is correctly levelled and is firmly fixed to the floor, wall or within a combination unit.
- Check that the deep fryer is correctly connected to the mains power circuit - by direct cabling or by a power plug.

2. Prepare frying liquid for the frying process (see Section «5. Operation, 5 - 1»).

STARTING UP

4.3 Orderly start-up

An orderly start-up assumes that the deep fryer has not been disconnected from the power circuit.

After checking the frying vessel and the oil catchment tank (and if necessary the frying oil pump and the frying basket lift) the deep fryer can be switched on.

4.4 Restarting after a malfunction incident

Restarting after a malfunction assumes that the deep fryer has not been disconnected from the power circuit, if ...

- › ... the safety thermostat has triggered.
- › ... the safety thermostat has been reset.

Restarting after a malfunction assumes that the deep fryer has been disconnected from the power circuit if necessary, if ...

- › ...the maintenance request (spanner) has appeared on the display.
- › ...after switching on/off, the maintenance request (spanner) is still displayed.
- ›a service technician has rectified a defect on the appliance on the basis of the maintenance request (spanner).

After checking the frying vessel and the oil catchment tank (and if necessary the frying oil pump and the frying basket lift) the deep fryer can be switched on again.

OPERATION

5. Operation

5.1 Switching the deep fryer on and off

Switching on

Step	Basic	Comfort	Business
1	Press “On/Off “ membrane switch LED lights up: Green		
2	If necessary press “Safety reset” membrane switch LED lights up: Red		
3	Fat melting cycle (FMC) starts when the rotary switch is turned to the position “FMC”. End temperature: 85 °C Immediately turning up to the frying temperature then does not lock out the fat melting cycle (FMC).	Fat melting cycle (FMC) starts automatically. End temperature: 60 - 90 °C, according to the program. Immediately turning up to the frying temperature then does not lock out the fat melting cycle (FMC).	
4	Ready for frying operation		

Switching off

Step	Basic	Comfort	Business
---	Press "On/Off" membrane switch		

OPERATION

5.2 Starting a frying cycle

5.2.1 “Basic” model

Brief summary

1. Switch on deep fryer
2. If necessary reset the safety thermostat
3. If necessary activate the fat melting cycle (FMC)
4. Set desired frying temperature
5. Immerse products to be fried and carry out frying

Detailed sequence

Step	Display / setting	Explanation
1 		Switch on deep fryer
2 		If necessary reset the safety thermostat
3 		If necessary activate the fat melting cycle (FMC)
4 		Set desired frying temperature
5		Carry out frying

OPERATION

5.2.2 “Comfort” model

Brief summary

1. Switch on deep fryer.
2. If necessary reset the safety thermostat.
3. The fat melting cycle (FMC) starts automatically.
4. Press the membrane switch “Program” in order to select the program.
5. On the display the symbol for the frying program appears with preset temperature and frying time.
6. Start the frying cycle by again pressing the membrane switch marked “Program”.
7. If the frying temperature has not yet been reached only the frying time is shown.
8. When the frying temperature has been reached the frying cycle begins.
9. The frying temperature, the “Count down” time and the hourglass are displayed.
10. The signals “shake” according to the programmed time. Display of bell and frying basket.
11. Termination of signals by pressing the membrane switch marked “Program”. Sound and symbols disappear. Automatic reminder is possible.
12. End of frying cycle: Acoustic signal is heard, frying time stands at zero and flashes, bell symbol appears.
13. Pressing the membrane switch marked “Program” terminates the acoustic signal.
14. Frying cycle is complete.

OPERATION

Detailed sequence

Step	Display / setting	Explanation
1 		Switch on deep fryer
2 		If necessary reset the safety thermostat
3		The fat melting cycle (FMC) starts automatically
4 		Press the membrane switch "Program" There appears the symbol for the frying program with preset temperature and frying time

OPERATION

Step	Display / setting	Explanation
5 		Press the membrane switch “Program” The frying cycle starts
6		The frying temperature, the “Count down” time and the hourglass are displayed
7 		Acoustic and visual signals “shake” according to the programmed time Display of bell and frying basket Termination of signals by pressing once the membrane switch marked “Program” Sound and symbols disappear
8 		At the end of the frying cycle an acoustic signal is heard. The bell symbol is shown The “Count down” time stands at 00:00 Termination of signals by pressing once the membrane switch marked “Program” Sound and symbols disappear

OPERATION

Step	Display / setting	Explanation
9 		Press the membrane switch “Program” to carry out the same frying cycle again The frying cycle starts
10		If no frying activity is carried out within 20 minutes the deep fryer goes into “Stand-by” mode The display shows the fat melting cycle (FMC)

OPERATION

5.2.3 “Business” model

Brief summary

1. Switch on deep fryer.
2. If necessary reset the safety thermostat.
3. The fat melting cycle (FMC) starts automatically.
4. Press the membrane switch “Program X” in order to select the program.
5. On the display appears the symbol for the frying program with preset temperature and frying time.
6. Start the frying cycle by again pressing the membrane switch marked “Program X”.
7. If the frying temperature has not yet been reached only the frying time is shown.
8. When the frying temperature has been reached the frying cycle begins.
9. The frying temperature, the “Count down” time and the hourglass are displayed.
10. The signals “shake” according to the programmed time. Display of bell and frying basket.
11. Termination of signals by pressing the membrane switch marked “Program X”. Sound and symbols disappear. Automatic reminder is possible.
12. End of frying cycle: Acoustic signal is heard, frying time stands at zero and flashes, bell symbol appears.
13. Pressing the membrane switch marked “Program X” terminates the acoustic signal.
14. Frying cycle is complete.

OPERATION

Detailed sequence

Step	Display / setting	Explanation
1 		Switch on deep fryer
2 		If necessary reset the safety thermostat
3		The fat melting cycle (FMC) starts automatically
4 		Press for example the membrane switch “Program 1” There appears the symbol for the frying program with preset frying temperature and frying time

OPERATION

Step	Display / setting	Explanation
5 		Press the membrane switch “Program 1” The frying cycle starts
6		The frying temperature, the “Count down” time and the hourglass are displayed
7 		Acoustic and visual signals “shake” according to the programmed time Display of bell and frying basket Termination of signals by pressing once the membrane switch marked “Program 1” Sound and symbols disappear
8 		At the end of the frying cycle an acoustic signal is heard The bell symbol is shown The “Count down” time stands at 00:00 Termination of signals by pressing once the membrane switch marked “Program 1” Sound and symbols disappear

OPERATION

Step	Display / setting	Explanation
9 		Press the membrane switch “Program 1” to carry out the same frying cycle again The frying cycle starts
10		If no frying activity is carried out within 20 minutes the deep fryer goes into “Stand-by” mode The display shows the fat melting cycle (FMC)

5.3 Frying basket lift (option)

5.3.1 “Basic” model

The frying basket lift is not available for this deep fryer model.

5.3.2 “Comfort” and “Business” models

If the deep fryer is equipped with a frying basket for lifting/lowering the frying basket it can be operated by pressing the relevant membrane switch which is provided as long as a frying cycle is not being carried out.

If a frying cycle is taking place then the frying basket lift is controlled according to the frying program.

Membrane switch	Display / setting	Explanation
	No symbol is assigned to the frying basket lift on the display	The frying basket is controlled by the current frying program. The frying basket lift is lifted or lowered to its end position by pressing the membrane switch.

OPERATION

5.4 Drain out frying oil

5.4.1 “Basic”, “Comfort” and “Business” models



ADVICE

- The procedure described in the following is also valid in the general sense for exchanging the frying oil or the frying oil filter.
- If the deep fryer is equipped with a built-in frying oil pump (option), then the frying oil can also be recirculated between the oil catchment tank and the frying vessel by the frying oil pump.

1. Ensure that the rotary knob is set to zero or that no programmed frying cycle is taking place.
2. Allow frying oil to cool only as far as necessary so that it remains liquid (not higher than 175 °C).
3. Open frying oil drain tap and allow frying oil to run from frying vessel into the oil catchment tank.



4. Close frying oil drain tap.



5. Empty oil catchment tank and push back in. Wear protective clothing, gloves and safety glasses!
6. Clean frying vessel as necessary.
7. Return any oil, which can still be used, to the frying vessel and top up with new frying oil to the required filling level as necessary.

OPERATION

5.5 Frying oil pump (option)

If the deep fryer is equipped with a frying oil pump for sucking out the frying oil it can be operated by pressing the relevant membrane switch which is provided as long as a frying cycle is not being carried out.

› “Basic” model

If the rotary knob is not set to zero the frying oil pump cannot be operated.

› “Comfort” and “Business” models

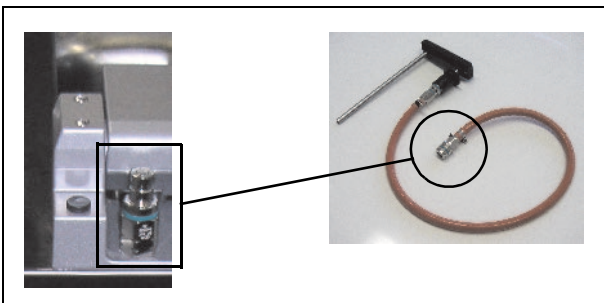
If a programmed frying cycle is in operation the frying oil pump cannot be operated.

5.5.1 Pump out frying oil: “Basic” model

1. Ensure that the rotary knob is set to zero.
2. Allow frying oil to cool only as far as necessary so that it remains liquid (not higher than 175 °C).
3. Open frying oil drain tap and allow frying oil to run from frying vessel into the oil catchment tank.



4. Fit extension hose onto inlet nozzle and connect the end of the extension hose to the deep fryer.



OPERATION

5. Tilt submerged heater upwards as necessary. Flush out frying vessel and pump the frying oil into an external oil catchment container.



6. Press membrane switch until the flushing procedure has been completed and the whole quantity of frying oil has been pumped over to the external oil catchment container.



CAUTION

- Do not allow frying oil pump to run dry.
- If the frying oil pump inadvertently runs dry it will be switched off automatically by the controller after 3 minutes to avoid damage.

Membrane switch	Display / setting
	

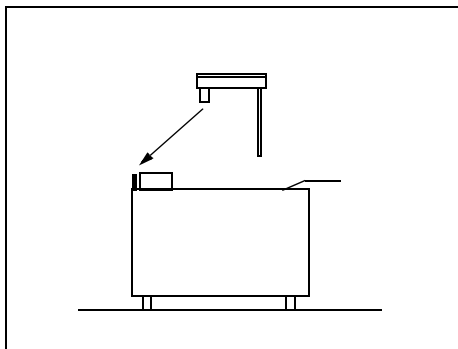
7. Tilt down the submerged heater as necessary.

OPERATION

8. Close frying oil drain tap.



9. If the frying oil has to be pumped back from the oil collection container into the frying vessel, remove the extension hose from the deep fryer and from the inlet nozzle. Place the inlet nozzle on the coupling.



OPERATION

10. Press the membrane switch to start the frying oil pump. Wait until the whole quantity of frying oil has been pumped into the frying vessel and if necessary interrupt or terminate the pumping process by pressing the membrane switch again.



CAUTION

- Do not allow frying oil pump to run dry.
- If the frying oil pump inadvertently runs dry it will be switched off automatically by the controller after 3 minutes to avoid damage.

Membrane switch	Display / setting
	

11. Remove inlet nozzle.

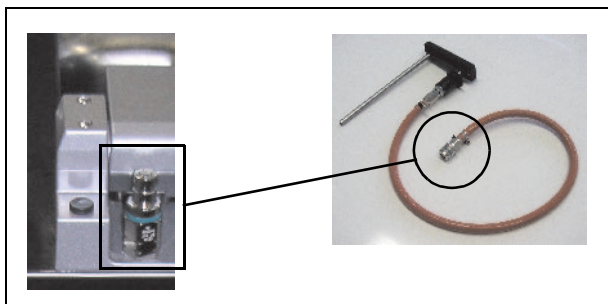
OPERATION

5.5.2 Pump out frying oil: “Comfort” and “Business” models

1. Ensure that no programmed frying cycle is in progress.
2. Allow frying oil to cool only as far as necessary so that it remains liquid (not higher than 175 °C).
3. Open frying oil drain tap and allow frying oil to run from frying vessel into the oil catchment tank.



4. Fit extension hose onto inlet nozzle and connect one end of the extension hose to the deep fryer.



OPERATION

5. Tilt submerged heater upwards as necessary. Flush out frying vessel and pump the frying oil into an external oil catchment container.



6. Press membrane switch until the flushing procedure has been completed and the whole quantity of frying oil has been pumped over to the external oil catchment container.



CAUTION

- Do not allow frying oil pump to run dry.
- If the frying oil pump inadvertently runs dry it will be switched off automatically by the controller after 3 minutes to avoid damage.

As long as the frying oil pump is in operation the symbol “Frying oil pump running” is shown on the display.

Membrane switch	Display / setting
	

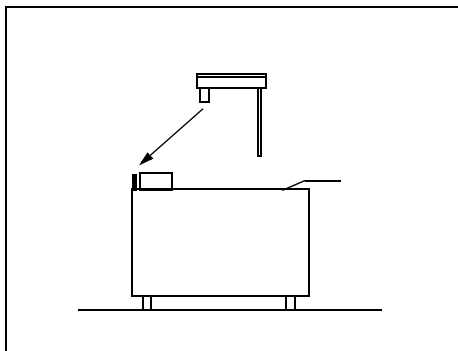
7. Tilt down the submerged heater as necessary.

OPERATION

8. Close frying oil drain tap.



9. If the frying oil has to be pumped back from the oil collection container into the frying vessel, remove the extension hose from the deep fryer and from the inlet nozzle. Place the inlet nozzle on the coupling.



OPERATION

10. Press the membrane switch to start the frying oil pump. Wait until the whole quantity of frying oil has been pumped into the frying vessel and if necessary interrupt or terminate the pumping process by pressing the membrane switch again.



CAUTION

- Do not allow frying oil pump to run dry.
- If the frying oil pump inadvertently runs dry it will be switched off automatically by the controller after 3 minutes to avoid damage.

As long as the frying oil pump is in operation the symbol “Frying oil pump running” is shown on the display.

Membrane switch	Display / setting
	

11. Remove inlet nozzle.

OPERATION

5.6 Programming

5.6.1 “Basic” model

The “Basic” model of the deep fryer cannot be programmed.

5.6.2 “Comfort” model

The following control elements are used for programming the “Comfort” model of the deep fryer:

Control element	Explanations
	Membrane switch “Program” Press once to enter programming mode
	“Programming knob” Press: - Entry into programming mode - Confirmation to change the parameter - Confirmation of changed parameter Turn: - Selection of parameter to change - Change value of currently-selected parameter

Procedure for programming the frying cycle

1. Ensure that a frying cycle is not taking place currently.
2. Press membrane switch “Program P”.
3. Press programming knob once to enter programming mode.
All symbols and text digits are shown on the display. The most recently changed parameter flashes (symbol or text digits).
4. Turn programming knob to select the parameter to be changed.
5. Press programming knob once to access the parameter for the change (for values see Section «5.7 List of frying temperatures and times, 5 - 22»). Change the value by turning the programming knob.
6. Press the programming knob once to save the changed parameter.
7. To change another parameter start again at 3.

OPERATION

5.6.3 “Business” model

The following control elements are used for programming the “Business” model of the deep fryer:

Control element	Explanations
	Membrane switch “Program 1 / 2 / 3 / 4 / 5” Press once to enter programming mode
	“Programming knob” Press: - Entry into programming mode - Confirmation to change the parameter - Confirmation of changed parameter Turn: - Selection of the parameter to change - Change value of currently-selected parameter

Procedure for programming one of the five frying cycles

1. Ensure that a frying cycle is not taking place currently.
2. Press membrane switch “Program 1 / 2 / 3 / 4 / 5”.
3. Press programming knob once to enter programming mode.
All symbols and text digits are shown on the display. The most recently changed parameter flashes (symbol or text digits).
4. Turn programming knob to select the parameter to be changed.
5. Press programming knob once to access the parameter for the change (for values see Section «5.7 List of frying temperatures and times, 5 - 22»). Change the value by turning the programming knob.
6. Press the programming knob once to save the changed parameter.
7. To change another parameter start again at 3.

OPERATION

5.7 List of frying temperatures and times

5.7.1 Frying product group “Potatoes”

Item	Product	Remarks	Frying oil temperature [°C]		Basic frying time [min. : sec.]	
			frifri	Customer	frifri	Customer
1	Chips	Fine-cut deep-frozen	180		2:40	
2	Chips	Fine-cut fresh	180		2:40	
3	Chips	Normal cut deep-frozen	180		2:40	
4	Dauphinois potatoes	deep-frozen	180		2:40	
5	Potato croquettes	deep-frozen	180		2:40	
6	“Rösti” croquettes	deep-frozen	180		2:40	
7	Curly chips	deep-frozen	180		2:40	
8	Quick chips	deep-frozen	180		0:40	
9	Crispy chips	deep-frozen	180		0:40	

5.7.2 Frying product group “Fish”

Item	Product	Remarks	Frying oil temperature [°C]		Basic frying time [min. : sec.]	
			frifri	Customer	frifri	Customer
1	Calamari	In beer batter deep-frozen	180		2:30	
2	Fish fingers	Breadcrumb coated deep-frozen	170		3:40	
3	Fish nuggets	Breadcrumb coated deep-frozen	180		4:00	
4	Cod fillets	Crispy bread-crumbs deep-frozen	170		6:00	
5	“Egli” fillets	In spiced flour mixture deep-frozen	180		2:00	

OPERATION

5.7.3 Frying product group “Poultry”

Item	Product	Remarks	Frying oil temperature [°C]		Basic frying time [min. : sec.]	
			frifri	Customer	frifri	Customer
1	Chicken nuggets	Breadcrumb coated (non-processed meat) deep-frozen	160		4:30	
2	Chicken breast schnitzel	Breadcrumb coated (non-processed meat) deep-frozen	170		5:00	
3	Chicken wings	Natural deep-frozen	180		7:00	

5.7.4 Frying product group “Vegetables and mushrooms”

Item	Product	Remarks	Frying oil temperature [°C]		Basic frying time [min. : sec.]	
			frifri	Customer	frifri	Customer
1	Cauliflower florets	In beer batter deep-frozen	170		1:50	
2	Broccoli florets	In beer batter deep-frozen	170		1:50	
3	Courgette strips	In beer batter deep-frozen	170		1:50	

5.7.5 Frying product group “Asiatic products”

Item	Product	Remarks	Frying oil temperature [°C]		Basic frying time [min. : sec.]	
			frifri	Customer	frifri	Customer
1	Chinese ravioli	„Shaomoi“ deep-frozen	170		4:00	
2	Chinese Dim Sum	„Wonton“ deep-frozen	180		3:30	
3	Spring rolls	deep-frozen	180		5:00	

OPERATION

5.7.6 Frying product group “Cheese”

Item	Product	Remarks	Frying oil temperature [°C]		Basic frying time [min. : sec.]	
			frifri	Customer	frifri	Customer
1	“Tommes” cheese	Breadcrumb coated	170		2:00	

5.7.7 Frying product group “Fruit”

Item	Product	Remarks	Frying oil temperature [°C]		Basic frying time [min. : sec.]	
			frifri	Customer	frifri	Customer
1	Bananas	Coated with coconut fresh	180		1:30	
2	Apple tarts	In batter deep-frozen	180		2:10	

MAINTENANCE

6. Maintenance

This section deals exclusively with the preventative maintenance of the deep fryer. In the case of faults Section «7. Fault rectification, 7 - 1» should be consulted.

6.1 Maintenance plan

6.1.1 Maintenance intervals

6.1.1.1 Cleaning intervals

Cleaning area	Daily	Monthly
External surfaces and covers	■	
Control panel, incl. all control elements and displays	■	
Inlet nozzles (option)	■	
Frying vessels	■	
Frying vessel cover	■	
Frying basket	■	
Frying basket holder	■	
Frying basket lift (option)	■	
Internal surfaces and covers	■	
Connecting cable		■
Oil catchment container	■	
Oil catchment container, external (option)	■	
Special sieve	■	
Deep fryer surrounds	■	
Submerged heater	■	

MAINTENANCE

6.1.1.2 “Frying oil exchange” intervals

Frying oil	Daily or according to intensity of use	According to wear and situation
Sieve	■	
Exchange		■

6.1.1.3 Service

The detailed work, which should be carried out within the scope of the basic service and intermediate service, can be found in the separate "Installation and maintenance instructions".

Interval [Years]	Deep fryer in normal use (less than 8 hrs/day)	Deep fryer in intensive use (8 to 12 hrs/day)	Deep fryer in „fast food“ use (more than 12 hrs/day)
1.	Intermediate service	Intermediate service	Intermediate service
2.	Intermediate service	Intermediate service	Basic service
3.	Intermediate service	Basic service	Intermediate service
4.	Intermediate service	Intermediate service	Basic service
5.	Basic service	Intermediate service	Intermediate service
6.	Intermediate service	Basic service	Basic service
7.	Intermediate service	Intermediate service	Basic service
8.	Basic service	Basic service	Basic service
9.	Intermediate service	Intermediate service	Basic service
10.	Intermediate service	Basic service	Basic service
etc.	Basic service every third year	Basic service every second year	Basic service each year

MAINTENANCE

6.2 Periodic checks

Area	Daily
Display (cleanliness, pixel display, background lighting)	■
Rotary knob (cleanliness, fixing, function)	■
Membrane switch (cleanliness, function, LED lighting capability)	■
Oil catchment container (cleanliness, filling level)	■
Frying oil quality according to hygiene regulations	■
Frying vessels (cleanliness, settled frying residues)	■
Optional frying basket lift (function)	■
Optional frying oil pump (function)	■
Optional inlet nozzles (cleanliness, function, blockages, sealing after placing on)	■
Programming knob (cleanliness, fixing, function)	■
Submerged heating (surface)	■

MAINTENANCE

6.3 Cleaning

6.3.1 Cleaning work



CAUTION

- Only use non-caustic, non-abrasive cleaner.
- Only use non-abrasive cleaning cloths.
- Only use cleaners which are permitted for the food area.
- Always carry out cleaning work only after the frying oil and the deep fryer have cooled down to a temperature level at which no scalding can occur.

Cleaning area	Cleaning work
External surfaces and covers	Clean with damp cloth
Control panel incl. all control elements and displays	Clean with damp cloth
Inlet nozzles (option)	Cleaning agent / hot water
Frying vessels	Cleaning agent / hot water
Frying basket	Dishwashing / hot water
Frying basket holder	Dishwashing / hot water
Frying oil vessel cover	Dishwashing / hot water
Internal surfaces and covers	Clean with damp cloth
Connecting cables	Clean with damp cloth
Oil catchment container	Dishwashing / hot water
Special sieve	Dishwashing / hot water
Deep fryer surrounds	Clean with hard and soft brushes and damp cloths and follow special instructions if necessary
Submerged heater	Cleaning agent / hot water / brushes

FAULT RECTIFICATION

7. Fault rectification

7.1 Check list for fault finding

Display	Problem	Effect	Cause	Measure
	Thermoelement	The deep fryer will not start.	The thermal element connection cables are not connected or have come loose.	Connect the thermoelement correctly.
	Overheating	The deep fryer stops the heating and frying process.	The frying oil level is too low. The thermostat is defect.	Top up with sufficient frying oil. Replace thermostat.
	Thermoelement	The deep fryer stops the heating and frying process.	The thermal element connection cables have been connected the wrong way round.	Connect the thermoelement correctly.
	Can only be localized by a service technician.	The deep fryer is blocked from frying operation.	A software or hardware defect is present.	Intervention by a service technician is necessary.

FAULT RECTIFICATION

7.2 Safety thermostat

The deep fryer is equipped with a safety thermostat according to the current regulations.

The safety thermostat triggers at a temperature of 213 °C.

The safety thermostat switches off the deep fryer in the following situations:



CAUTION

- The control thermostat is defective.
- Part of the cable connection to the control thermostats is defective or has come loose.
- Part of the cable connection is not connected or falsely connected to the control thermostats.
- A power failure (mains) has occurred.
- The frying oil temperature is too high.
- The heating elements are heating “dry”, i.e. no frying liquid is present.
- Too little frying liquid is present.

Manual restarting of the deep fryer after an emergency cut-out by the safety thermostat:



ADVICE

- Clarify reason for the triggering of the safety thermostat.
- Actuate "On/Off" membrane switch.
- Actuate "Safety reset" membrane switch.

SHUTTING DOWN AND STORAGE

8. Shutting down and storage

This section provides the necessary advice for the situation where the owner/operator of the deep fryer wishes to shut the appliance down and store it for a long period.

This refers to the desired shutdown of the deep fryer and not the non-use of the appliance for operating or production reasons.



WARNING

- The work of shutting down and storing the deep fryer may only be carried out by personnel who are authorized to carry out such work. They must fulfil the qualification and training requirements for service personnel according to Section «2. Safety regulations, 2 - 1».

You should proceed as follows for the shutting down work:

1. Disconnect the deep fryer from the electrical supply.



CAUTION

- Be sure to follow the local regulations for handling frying oils (disposal, water pollution regulations etc.)

2. Drain frying oil (see Section «5.4 Drain out frying oil, 5 - 11» and Section «5.5 Frying oil pump (option), 5 - 12»).



ADVICE

Ambient conditions for storage

- Be sure to follow these specifications since the deep fryer could suffer damage otherwise!
- Temperature range: + 5 °C to + 40 °C
- Relative humidity: 20 % to 60 %
- Restarting: See Section «4. Starting up, 4 - 1»

SHUTTING DOWN AND STORAGE

PACKING AND TRANSPORT

9. Packing and transport



WARNING

- Only personnel with shipping and transport experience are authorized to carry out the packing and transportation of the deep fryer.
- The safety regulations in Section «2. Safety regulations, 2 - 1» must be strictly followed!

The following advice must be followed for packing and transport:

1. Disconnect the deep fryer from the electrical supply.



CAUTION

- Be sure to follow the local regulations for handling frying oils (disposal, water pollution regulations etc.)

2. Drain frying oil (see Section «5.4 Drain out frying oil, 5 - 11» and Section «5.5 Frying oil pump (option), 5 - 12»).
3. Place the deep fryer on a suitable transport base in the vertical position (all lines emptied, frying vessel and oil catchment tanks emptied, frying baskets removed as necessary) and fix to the transport base.



CAUTION

- When securing the deep fryer onto the transport base it must not be subject to chafing at the fixing points.

PACKING AND TRANSPORT

DISPOSAL

10. Disposal



WARNING

- Only personnel with the necessary qualifications and training may carry out the dismantling and disposal of the deep fryer (service personnel according to Section «2. Safety regulations, 2 - 1»).
- The safety regulations in Section «2. Safety regulations, 2 - 1» must be strictly followed!

The following advice must be followed for disposal:

1. Disconnect the deep fryer from the electrical supply.



CAUTION

- Be sure to follow the local regulations for handling frying oils (disposal, water pollution regulations etc.)

2. Drain frying oil (see Section «5.4 Drain out frying oil, 5 - 11» and Section «5.5 Frying oil pump (option), 5 - 12»).
3. Dismantle the deep fryer and recycle the individual parts according to the type of material. Dispose of non-recyclable materials according to type.



ADVICE

- Your local authority can provide information on disposal and collection points.
- When disposing of materials it is essential to follow the relevant country and regional laws and guidelines.
- The deep fryer contains no materials, the disposal of which required special approval.

DISPOSAL

SPARE PARTS LIST, ORDERING, SUPPLEMENTARY DOCUMENTS

11. Spare parts list, ordering, supplementary documents

In order to avoid misunderstandings in the ordering of consumables and spare parts, we request that you always provide the following data with your order:

- › Appliance identification according to the type plate
- › Description and article number of consumer material or spare part according to the separate material list supplied by the manufacture with the appliance
- › Amount of required consumables and/or spare parts



ADVICE

Definition

- Consumables and spare parts, which are specifically for the deep fryer, are all components which are listed in the separate material list supplied by the manufacture with the appliance. It is essential to use these components.

Consumables and spare parts, which are specifically for the deep fryer, are to be exclusively procured from “frifri Aro SA” or its contract partners. If during the guarantee period a claim is made in which it is established that spare parts, which were not specific to the deep fryer and were not made by “frifri Aro SA”, have been installed, then the remaining guarantee period of the appliance becomes invalid.

The firm of “frifri Aro SA” declines any form of liability if it is established in a case of product liability that spare parts, which were not “frifri Aro SA” products made specifically for the deep fryer, have been installed.

Order address

frifri Aro SA
Chemin de St. Joux 7
CH - 2520 La Neuveville

Telephone + 41 (0) 32 752 46 52
Fax + 41 (0) 32 751 36 43
e-mail fcf.frifri@franke.com

Supplementary documents

Please consult the separate list: "Supplementary documents", which have been delivered to you by the manufacturer with the deep fryer.

SPARE PARTS LIST, ORDERING, SUPPLEMENTARY DOCUMENTS

Notes

SPARE PARTS LIST, ORDERING, SUPPLEMENTARY DOCUMENTS

Guarantee card (front)

Please fill in the details on the back and send to frifri Aro SA.

Business Reply

frifri Aro SA
Chemin de St. Joux 7
CH - 2520 La Neuveville
Switzerland

SPARE PARTS LIST, ORDERING, SUPPLEMENTARY DOCUMENTS

Guarantee card (back)

To validate your right to claims under the guarantee please fill in the card after starting up the deep fryer.

You can send this guarantee card to frifri Aro SA ...

- by post,
- by fax [++41 (0) 32 751 36 42] or
- by e-mail [fcf.frifri@franke.com].

Company stamp and signature of buyer	Appliance identification
	
	Delivery date
	
	Start up date
	
	Owner/operator's address

INDEX

A

Accessories	1 - 7
Authorized personnel	2 - 7
Availability of operating manual	2 - 8

B

Basic safety regulations	2 - 3
--------------------------------	-------

C

Check list for fault finding	7 - 1
Controllor	3 - 1
Cleaning	6 - 4
Construction	1 - 1
Control and display elements	3 - 1

D

Description	1 - 1
Display - Symbols	3 - 4
Displays	3 - 1
Disposal	10 - 1
Drain out frying oil	5 - 11
Duty of maintenance	2 - 8

F

Fault rectification	7 - 1
Frying basket lift (option)	5 - 10
Frying oil pump (option)	5 - 12
Frying temperatures	5 - 22
Frying times	5 - 22
Function	1 - 8

I

Individual lamps	3 - 1
------------------------	-------

M

Maintenance	6 - 1
Maintenance plan	6 - 1

O

Operation	5 - 1
Order address	11 - 1

P

Packing	9 - 1
Periodic checks	6 - 3
Programming	5 - 20

S

Safety equipment	2 - 6
Safety regulations	2 - 1
Safety thermostat	7 - 2
Shutting down and storage	8 - 1
Spare parts list, ordering, supplementary documents	11 - 1
Starting a frying cycle	5 - 2
Starting up	4 - 1
Supplementary documents	11 - 1
Switches	3 - 1
Switching off	5 - 1
Switching on	5 - 1

T

Technical data	1 - 9
Transport	9 - 1

W

Warning advice	2 - 1
----------------------	-------

INDEX