

## Operating instruction for fryer model FKE

FKE169EG  
FKE1615EG  
FKE169DG  
FKE1615DG  
FKE1621DG  
FKE2515 G (15kW)  
FKE2521G (21kW)



Fig. 1

### **Installation :**

The fryer should be connected with 400V+earth+0 ,or 3X230V(Norway), (or 400V -0 ship-model) ( 9kW or 15kW, for each basket.)

### **Fill with oil :**

1. Remove the lid and the basket.
2. Fill with oil until MAX.  
**(If the fryer is provided with a oilcleaning pump, only liquid oil should be used – NOT deep-fat)**
3. Push [On] for activating the fryer and it will start up in **Stand By** mode.

### **Micro switch:**

The fryer is provided with a micro switch which cut the power if the el-box with the heating elements is lifted. (See fig. 3)

## Security thermostat:

The fryer is provided with a security thermostat which cut the power if the temperature exceeds above 240 °C. If this happens, do as follows:

1. Wait until the temperature drop.
2. Push the security thermostat which is placed on the side of the el-box with the heating elements.

**Important: If the oil sets on fire, never try to extinguish with water, use a lid or a carpet.**

(To see the placing of the security thermostat see fig. 2)

## Main switch:

The main switch is placed on the back side of the el-box with the heating elements. (see fig. 2)



Fig. 2

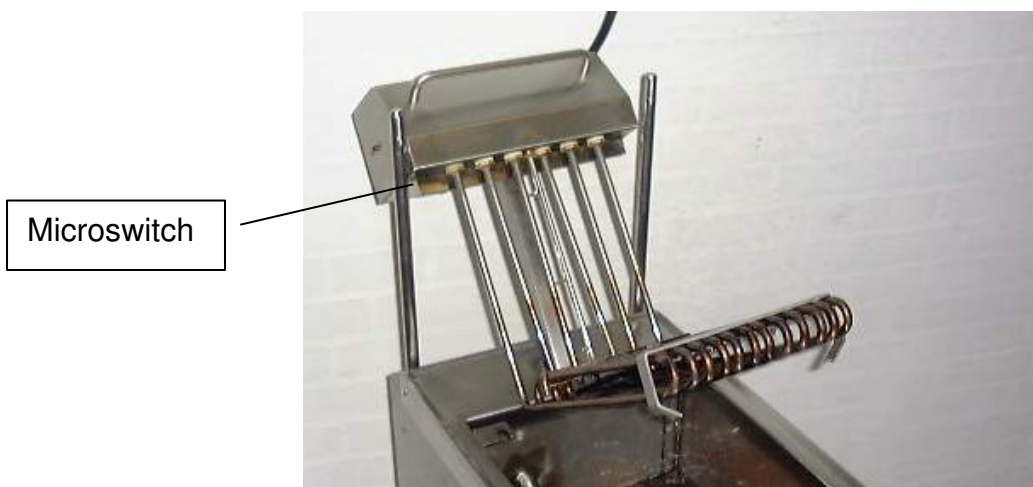


Fig. 3

## Changing the fuse :

The fryer is provided with a fuse to secure the steering system from overloading. If the fryer does not start, the fuse should be changed. You find it under the box with the electronic system. See fig. 4.

## Changing the heating section:

If a heating element is defect it is possible to dismount the whole heating section for repair. Do as follows:

1. Dismount the connecting cable (at the connected place – not on the heating section). See fig. 2
2. Remove the lock at the multisolet. See fig.4
3. Loosen the multisolet.
4. Pull out the split at the bar on the heating section. See fig.5
5. Pull up the whole heating section and the multisolet.
6. Install new heating section.



Fig. 4

Split for heating  
section



Fig. 5

### **Oilcleaning with pump system :**

If the fryer is provided with the automatic oilcleaning system, deep-fat should not be used – only liquid oil.

The oil can be cleaned at 180°C.

1. Lift up the heating elements from the baskets, see fig. 3. **This is very important because it will secure that the heating elements is switched off.**
2. Open the crane, see fig. 6
3. Wait until the oil has dripped off.
4. Close the tap.
5. Clean the pan and the heating elements.
6. Push [On] for stand By mode.
7. Push [1] for menu to oilcleaning pump.
8. Push [1] to activate the oilcleaning pump (The menu is left when the time is run out). The operating time has from the manufactory been adjusted for 3 minutes as a standard. To change this, look at “Service adjustments”.
9. Pull out the bucket and clean the filters. See fig.7
10. **Important: The oil pump may not be on for more than 30 sec without oil.**

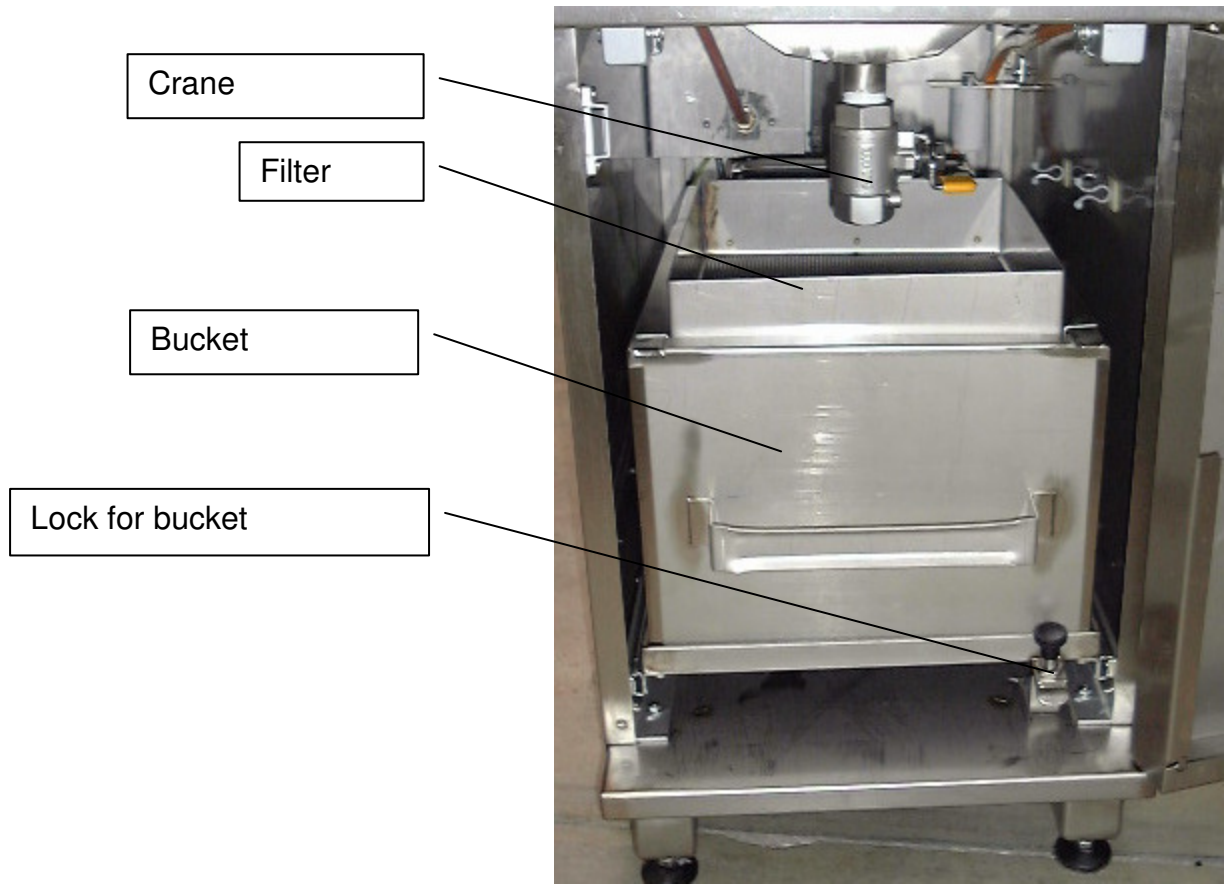


Fig.6

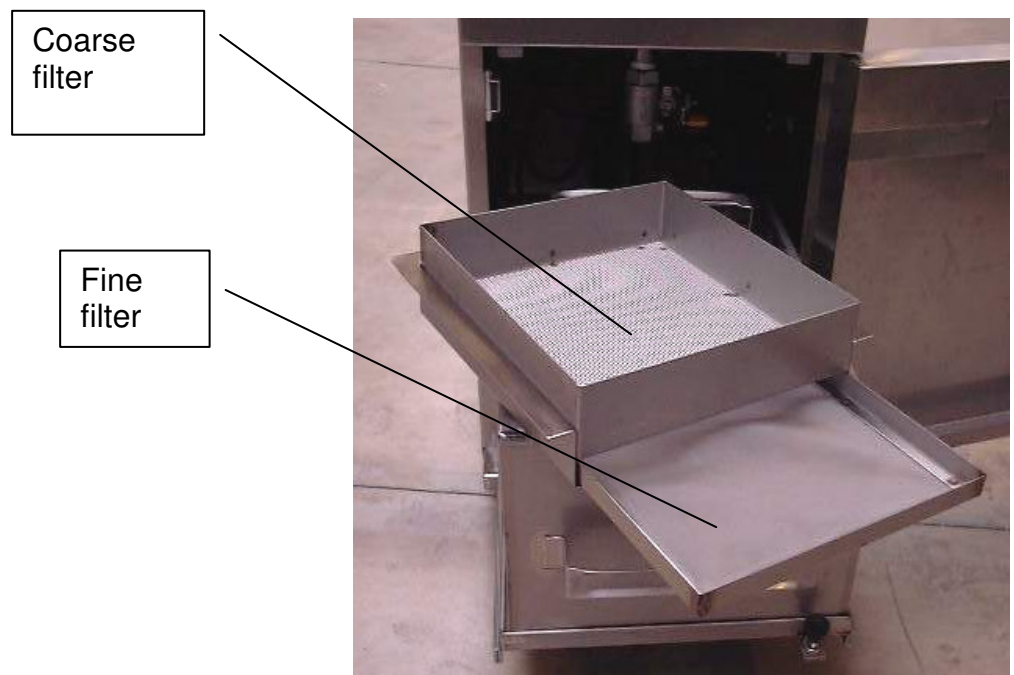


Fig. 7

## **Oilcleaning without pump :**

1. Lift up the heating elements from the baskets, see fig. 3. **This is very important because it will secure that the heating elements is swithed off.**
2. Open the crane, see fig. 6
3. Wait until the oil has dripped off.
4. Close the crane.
5. Clean the pan and the heating elements.
6. Remove the filter from the bucket.
7. Pour the oil back into the pan. **Be careful if the oil is hot.**
8. Clean the filter.

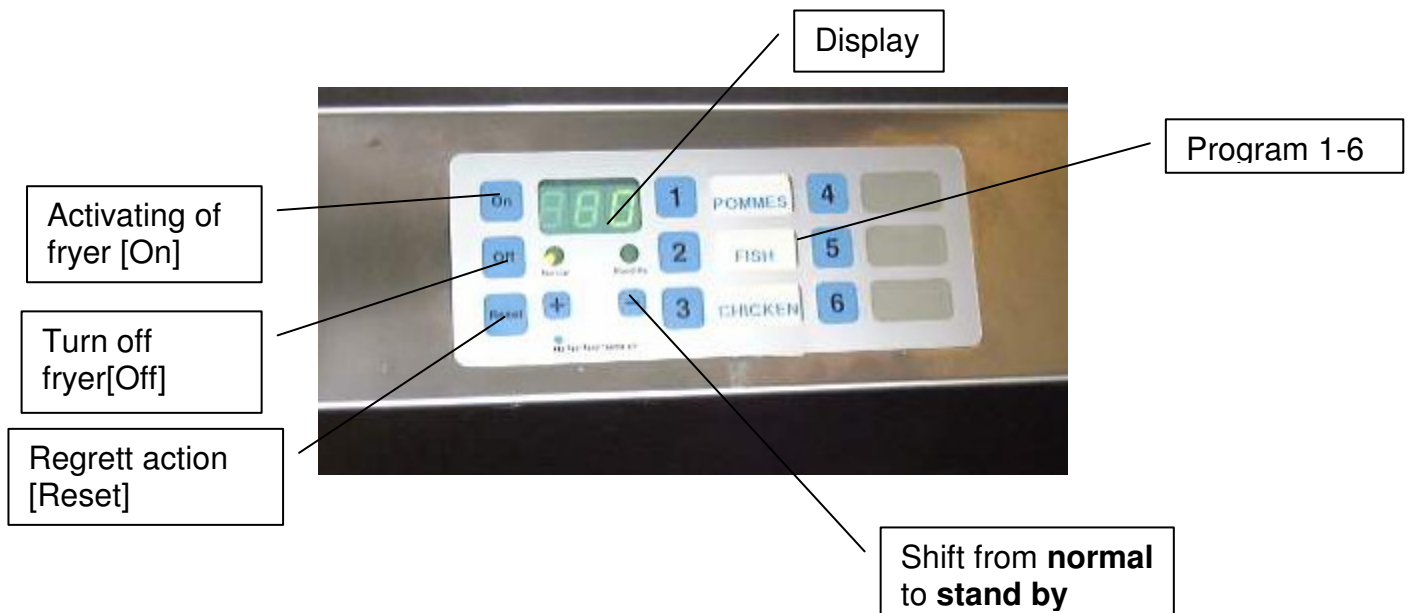
## Operating instructions:

1. Push **[On]** for activating the fryer. The fryer will start up in stand by mode (Economize programme, oil temperature is 130°C)
2. Push **[+]** to change from **Stand By** to **Normal drive**.
3. The fryer is now ready to change between the adjusted programs (1 – 6).  
By choosing a programme the timer or lift/lower system is activated and the adjusted time is showed in the display.  
(if the fryer is provided with lift/lower for 2 x 1/2 baskets the program 1-3 is for the left and 4-6 is at the right basket).  
The time is counted backwards, and you will always know how long time is left.
4. When time has run out a sound is heard for two sec..

Note: A program can always be interrupted by pushing RESET.

## Service adjustments:

All adjustment takes place in stand by mode.



### **How to programming the times:**

1. Push **[2]** to change the programme times.
  - 1.1. Push the programme number ( 1-6 ) where you want to change the time.
  - 1.2. The programme time is changed by pushing **[+]** or **[-]**.
  - 1.3. The programme will turn back to the menu after 5 sec.
  - 1.4. To leave the menu, push **RESET**.

### **Programming of stand by/drive temperature:**

1. Push **[3]** to change the Stand By/Drive temperature.
  - 1.1. Push **[1]** to change Stand By temperature. You change the temperature by pushing **[+]** or **[-]**.
  - 1.2. The programme will be back at the menu after 5 sec.
  - 1.3. Push **[2]** to change the drive temperature. The changing is done by pushing **[+]** or **[-]**.
  - 1.4. The program will return to the menu after 5 sec..
  - 1.5. To leave the menu press **RESET**.

### **Activating / programming of oilcleaning pump:**

1. Push **[1]** to go to the menu for the oilcleaning pump.
  - 1.1. Push **[1]** to activate the oilcleaning pump (the menu is left when the time is run out)
  - 1.2. Push **[2]** to change the time of the oilcleaning pump **[+]** or **[-]**.
  - 1.3. The programme will turn back to the menu after 5 sec.
  - 1.4. To leave the programme press **RESET**.

### **Standard programmed values:**

Oilpump	3min.
Programme 1	3 min.
Programme 2	12 min.
Programme 3	15 min.
Programme 4	3 min.
Programme 5	12 min.
Programme 6	15 min.
Standby temperature	130°C
Operating temperature	180°C