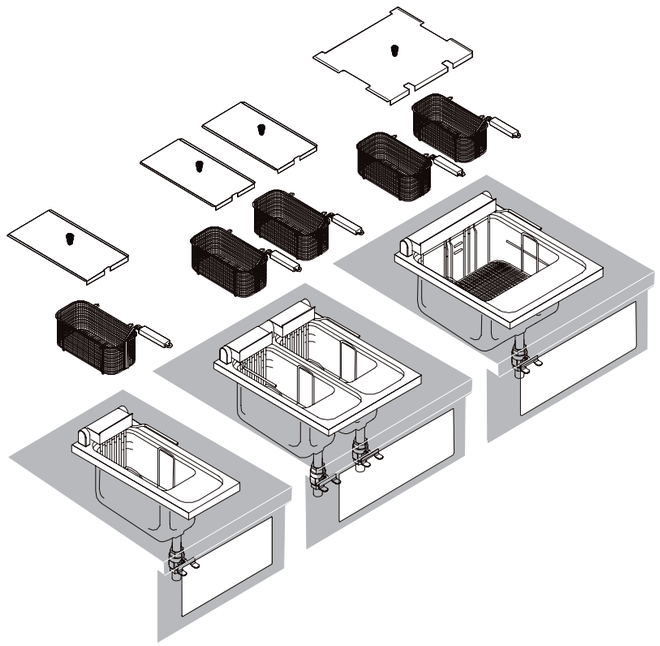
Master of Performance

Operating manual

Deep fat fryer (electric)



Version
London I
London II
Paris

Open out the cover page to see the controls.

Translation of the original operating instructions 2020321-03ABDE-C / 05.04.2011 / TAG-MaBr

Deep fat fryer (electric)

Controls

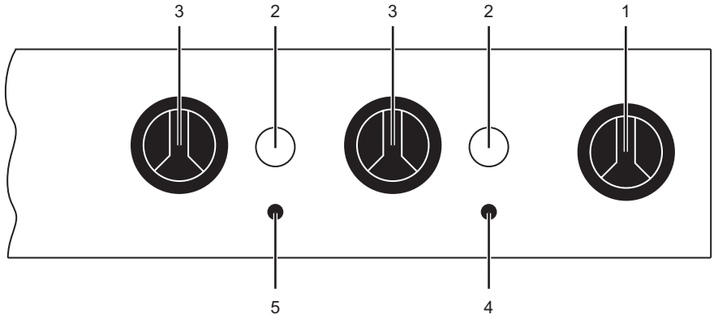


Figure 1: Standard version

1 Unit switch
2 “Heating mode” control lamp
3 Temperature regulator
4 Safety temperature limiter
(not with marine versions)
5 2. Safety temperature limiter (optional)

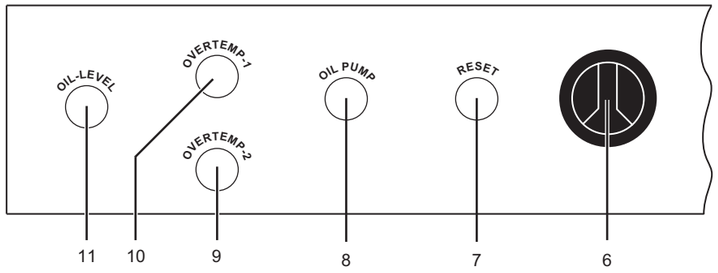


Figure 2: Optional equipment

6 Timer
(units with frying basket lifting mechanism)
7 “Reset” button
8 Switch for fat filter system
9 “Over-temperature 2” control lamp
(units with FSC)
10 “Over-temperature 1” control lamp
(units with 2 safety temperature limiters and FSC)
11 “Filling level” control lamp
(units with FSC)

Operating manual

1 Introduction

1.1 Intended use

MKN deep fat fryers are appliances solely intended to be used for commercial purposes, especially in commercial kitchens.

The unit may only be used with suitable frying fats for the purpose of deep frying food.

It is not permitted to use the unit for the following purposes, among others:

- Drying towels, paper or dishes
- Heating acids, brines or other chemicals
- Heating inflammable liquids
- Melting fats or salts
- As a food warmer
- Cooking noodles, potatoes, vegetables or other food in salt water
- Cooking soups or sauces
- Defrosting frozen foods

1.2 About this operating manual

This operating manual is part of the equipment and contains information required by the persons operating the unit to enable them to operate it safely, for cleaning and looking after the unit and for handling faults.

- The employees engaged to perform any tasks with the unit must have read the operating manual, especially the section “Safety information”, before beginning work.
- Keep this operating manual stored safely during the life of the unit.
- Make sure that this operating manual is constantly available for the staff at the place where the unit is used.
- Supply this operating manual to any subsequent owner or user of the unit.
- Include any supplements received from the manufacturer.
- Supplement the instructions, including supervisory or notification requirements, to take account of special operational circumstances e.g. work organisation, workflows or deployed staff.

Target group

- This operating manual is intended for employees who are responsible for operating, cleaning and looking after the unit as well as handling faults.
- Repairs to the unit may only be carried out by specially trained technical staff.

- Adults may not use the unit without supervision if
  - they are unable to do so due to their physical, sensory or mental capabilities,
  - they do not have the knowledge and experience required to operate the unit safely and in the manner intended.

1.3 Warnings

Warnings are indicated with a pictogram and a signal word.

The type and source of the risk as well as the consequences are described together with instructions for avoiding the danger. The meanings of the pictograms and signal words used are explained in section “Signs and symbols” (see Chapter “Signs and symbols”, Page 7).

1.4 Warranty and liability

The unit may not be modified or technically changed.

All guarantees or warranties cease to exist if technical changes are made. Furthermore, the safety of the unit is no longer guaranteed.

Claims for warranty or liability for damages to persons or property are excluded if they arise from one or more of the following causes:

- Improper use of the unit
- Incorrect installation, commissioning, operation or servicing of the unit
- Technical changes to the unit without the binding agreement of the manufacturer
- Use of spare parts or accessories not approved by MKN
- Faults resulting from the failure to comply with these operating instructions

1.5 Signs and symbols

DANGER

Imminent danger

→ Non-compliance poses a threat of death or serious injury.

WARNING

Possible danger

→ Non-compliance may pose a threat of death or serious injury.

CAUTION

Dangerous situation

→ Non-compliance may result in slight injuries.

CAUTION

Dangerous situation

→ Non-compliance may result in equipment damage.

Provides helpful information regarding use.

Symbol	Meaning	Explanation
Requirements	Requirements	These must be fulfilled before you can follow the instructions.
→	Instruction, single step	An action is required here.
1. 2.	Instruction, multiple steps	Instructions must be followed in the order given.
On/Off	Control	Emphasises the name of the control

2 Safety information

MKN appliances comply with the relevant safety standards. However, this does not exclude all possible dangers from arising, e.g. due to improper use.

Therefore, when installing and operating the unit, the operating personnel must be familiar with and observe local regulations, including BGR 111 “Working in catering kitchens”.

The following safety measures must also be observed:

Hot surfaces, steam and liquids

Risk of burns due to hot surfaces

- Wear insulated protective gloves during operation.
- Allow surfaces to cool before cleaning.
- Do not touch the heating elements immediately after operation.

Risk of scalding due to hot steam

- Hot fat causes traces of water to evaporate in an explosive manner; dry the unit completely after cleaning.

Risk of scalding due to hot fat

- Observe the effective capacity.
- Whenever possible, thaw frozen food before deep frying.
- Dry foods containing a lot of water before deep frying.
- Do not mix frying fats and oils or different kinds of frying fats.
- Units with rollers:
  - Only move the unit when the basin is empty.
  - Lock the rollers during operation.

Electricity

Risk of electric shock

- To avoid damaging the electronics, do not operate the unit if the controls are damaged.
- Only put a defective unit back into operation after it has been repaired.

Risk of fire

Risk of fire due to self-igniting fat, soiling and greasy films

- Clean the unit after each use.
- Observe the instructions regarding cleaning.
- Do not leave the unit unattended during operation.
- Observe the effective capacity.
- Consider the lower flash point when using old frying fat.

Firefighting

- Disconnect the unit from the mains immediately in the event of fire.
- Never attempt to put out a fire with water. Use a class F fire extinguisher to put out oil and fat fires. For other fires, use ABC fire extinguishers.

Hygiene

Personal injury and damage to equipment due to inadequate cleaning

- Observe the cleaning instructions.

Cleaning

Risk of burns caused by cleaning agents

- Wear protective gloves and glasses when using caustic cleaning agents.
- Observe the information provided by the manufacturer of the cleaning agent.

Risk of injury due to slippery floors

- Clean the floor in front of the unit regularly to remove splattered grease.

Damage to equipment due to incorrect cleaning

- Do not cool the unit abruptly after operation.
- Do not clean the unit with a high-pressure cleaner.
- Do not clean the surfaces with abrasive cleaners, scouring pads or chemically aggressive cleaners.
- Observe the reaction times for cleaning agents.
- Clean the unit regularly.
- Collect used fat in suitable containers and dispose of properly according to the harmful substance ordinances.

Improper use

Damage to equipment due to improper use

- Only use the unit with standard frying fats or oils. Liquid and semi-solid frying fats are suitable.
- Do not melt solid frying fat in the frying basin.
  Liquify solid frying fat before filling.
- Do not operate the unit without the oil clarifying tray.
- Only use original accessories.

3 Construction and function

3.1 Description of the unit

3.1.1 Version “London l”

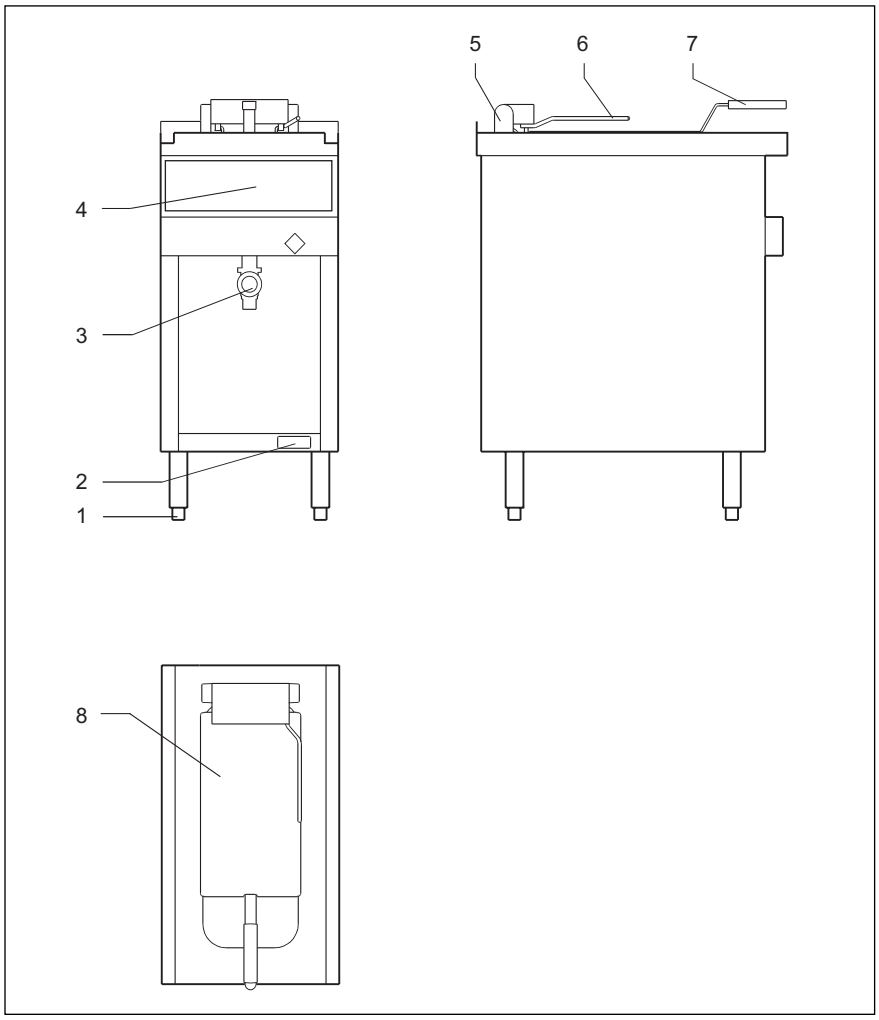


Figure 3: Version “London l”

1	Height-adjustable feet	5	Swivel housing
2	Type plate	6	Swivel lever
3	Drain	7	Frying basket “L”
4	Controls	8	Lid

3.1.2 Version “London II”

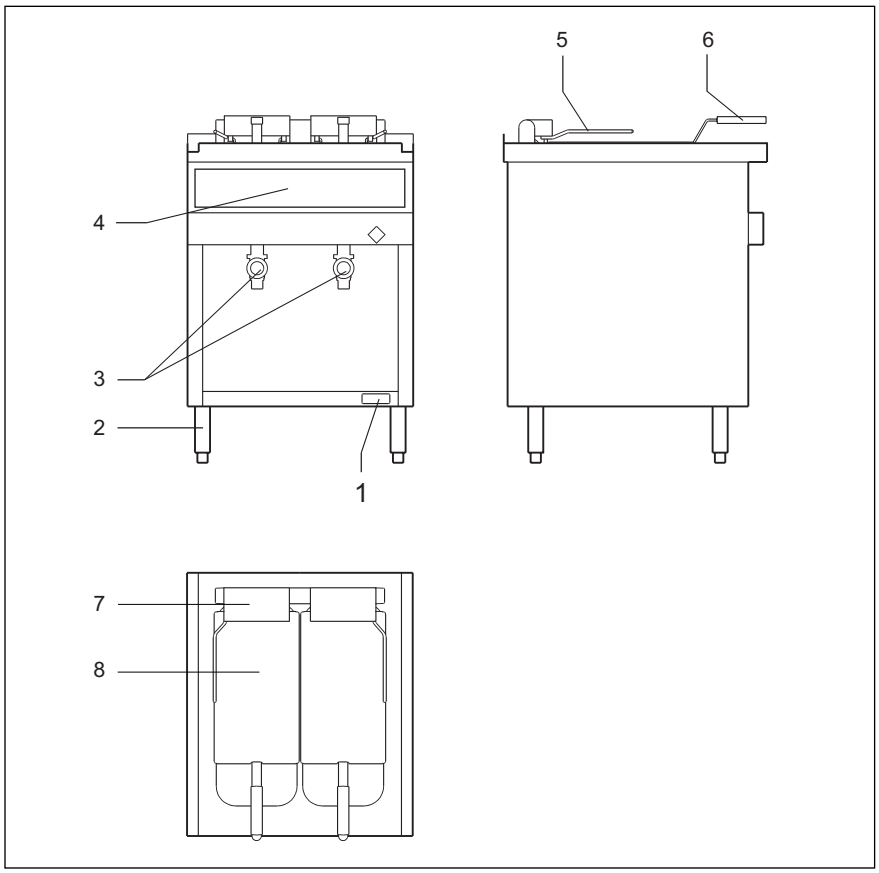


Figure 4: Version “London II”

1	Type plate	5	Swivel lever
2	Height-adjustable feet	6	Frying basket “L”
3	Drain	7	Swivel housing
4	Controls	8	Lid

3.1.3 Version “Paris”

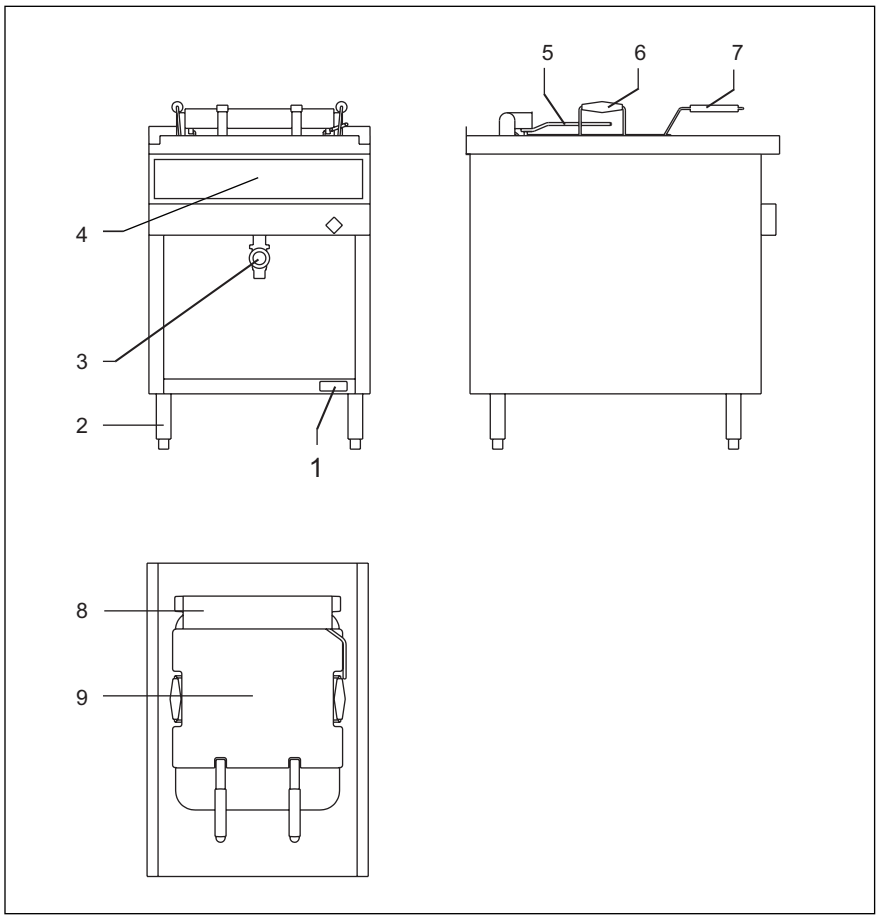


Figure 5: Version “Paris”

1	Type plate	6	Frying basket “P”
2	Height-adjustable feet	7	Frying basket “L”
3	Drain	8	Swivel housing
4	Controls	9	Lid
5	Swivel lever		

3.2 Features

Main components

- Self-supporting housing made of chrome nickel steel (material no. 1.4301)
- Frying basin with deeper, cooler fat zone and drainage at the bottom (front drainage optional)

Electrical features

- Direct heating with swivelling tubular heating elements
- Unit switch
- Temperature regulator
- Control lamps (visual signal)

- Buzzer (audible signal)
- Safety temperature limiter
  - Optional Fryer Safety Control (FSC) system
  - Optional second Safety Temperature Limiter (STL)
- Heating contactors

Units with frying basket lifting mechanism

- Drive motor
- End switch
- Timer

Units with fat filter system

- Pull-out fat collection receptacle
- 2 fat-filter inserts
- Pump with removable intake and return flow nozzles.
- Return flow line with self-closing coupling

Accessories and optional equipment

- Lid
- Oil clarifying tray
- Frying baskets
- Fat collection receptacle
- Connection rails for setting up several units
- Side connection rails

3.3 Description of the controls

Open out the cover page to see the controls.

Control	Description
Unit switch	Switch on/off
“Heating mode” control lamp	Lights up when heating is activated
“Filling level” control lamp	Lights if the oil/fat level is below the minimum.
“Over-temperature” control lamp	Lights when the maximum operating temperature is exceeded. Units with FSC: • “Over-temperature 1” lights if the FSC has detected a fault. • “Over-temperature 2” lights if the maximum operating temperature is exceeded (STL has triggered)
Temperature regulator	Sets the frying temperature
Safety temperature limiter	Switches the safety temperature limiter back on

Control	Description
“Reset” button	Activate heating
Switch for fat filter system	Switches the fat filter system on/off
Timer	Sets the frying time

3.4 Using frying fat and oil

Frying fat as a food

The food being fried absorbs frying fat during frying, e.g. French fries 7-12%, doughnuts 20-25%. The fat is eaten along with the food; this is why frying fat also counts as a food in terms of nutritional physiology.

Suitability for consumption

Frying fat must be suitable for consumption, this means that it must be replaced in good time before it becomes spoiled.

The period of use given by the manufacturer is always decisive. Good frying fat can be used for about 30-40 hours depending on the method of use and the food being fried.

To determine whether the fat is suitable for consumption, quick tests (e.g. 3M Oil Testing Strips) are available from specialised suppliers.

Extending the usable life of the fat

The fat will stay suitable for consumption for longer by taking the following measures:

- Store frying fat cool when not in use
- Choose foods for frying that contain only small amounts of water
- Use the frying fat for only one type of food.
- Do not overheat the fat (160-180 °C is sufficient)
- Do not fry breadcrumbed food

Used frying fat

Do not top up used frying fat with new fat; replace completely instead. Collect used fat in suitable containers and dispose of properly according to the harmful substance ordinances.

3.5 Recommended frying temperatures and times

Food	Frying temperature (°C)	Frying time (minutes)
Doughnuts	170	3–4
Cauliflower	170	2–3
Fish fillet	170	2–6
Trout	160	2–4
Chicken, portioned	170	3–8
Pan fried items	170	2–4

Food	Frying temperature (°C)	Frying time (minutes)
French fries, blanched and deep frozen	180	3–5
French fries, blanched and thawed	180	2–3
Crullers	180	2–3
Onion rings	170	1–3

Table 1: Recommended frying temperatures and times

3.6 Filling quantities

Version	Filling quantity (kg)
London I	1.2
London II	2 x 1.2
Paris	2.5

Table 2: Filling quantities (food to be fried)

Version	Filling quantities min./max. (l)
London I	6.5/12.5
London II	2 x 6.5/2 x 12.5
Paris	15/30

Table 3: Filling quantities (frying fat)

4 Operation

4.1 Commissioning

The unit was tested for functioning and safety after manufacture.

Before putting into service:

1. Remove any remaining production residues and packaging.
2. Clean the unit (see Chapter “Cleaning”, Page 23).

4.2 Filling with frying fat

Requirements Unit is switched off and is cool

CAUTION

Risk of fire caused by frying fat

The fat or oil can ignite if the filling quantity is below the minimum level.

→ Observe the filling mark.

1. Liquify solid frying fat in a saucepan before filling the unit.
2. Remove the lid.
3. Close the drain.
4. Fill with fat or oil according to the amount of food to be fried (see Chapter “Filling quantities”, Page 15).

You will find the filling marks on the rear wall of the frying basin: Observe the minimum and maximum quantities!

4.3 Switching on/switching off unit

4.3.1 Switching on

Requirements Unit is filled with frying fat or oil at least up to the lower filling mark

WARNING

Risk of fat fires

The fat or oil can ignite if the filling quantity is below the minimum level.

→ Observe the filling mark.

1. Turn the unit switch (1).

Unit is switched on.

2. Press Reset (7).

Heating is switched on.

3. Set the temperature with the temperature regulator (3).

Control lamp (2) lights up, frying fat is being heated.

Units with frying basket lifting mechanism: Lifting bars will move to the upper end position and a signal will sound.

The unit is ready for operation once the control lamp goes out.

4.3.2 Switching off

CAUTION

Damage to equipment due to switching off incorrectly

Switching on again with cold, solidified fat blocks the frying tray lifting mechanism.

→ Do not switch the unit off when the basket holding bracket is lowered.

→ Turn the unit switch (1) to the setting “0”.

Unit is switched off.

4.4 Basic functions

4.4.1 Setting the temperature

→ Turn the temperature regulator (3) to the desired temperature.

The control lamp (2) lights up.

4.4.2 Setting the time

→ Turn the timer (6), to set the frying time.
Minimum: 1 minute, maximum: 15 minutes

4.5 Deep frying

Requirements Unit is filled with frying oil or fat

Unit is switched on and pre-heated

WARNING

Risk of fire

→ Never leave the unit unattended during operation.

→ Observe information about fighting fires in chapter “Safety information”.

CAUTION

Risk of burns due to frying oil or fat frothing over

→ Whenever possible, thaw or partly thaw frozen food before adding.

→ Observe the specified filling quantities.

Observe the information about using frying fats and oils (see Chapter “Using frying fat and oil”, Page 14).

1. Dry damp food before frying.
2. Place the food to be fried in the frying basket, observing the maximum filling quantity (see Chapter “Filling quantities”, Page 15).
3. Check the temperature.

The control lamp (2) goes dark as soon as the set temperature is reached.

4. Place the frying basket in the frying basin.
Version “Paris”: When frying with the frying basket “L”, use the frying basket “P” as well.

Observe the recommended frying temperatures and times (see Chapter “Recommended frying temperatures and times”, Page 14).

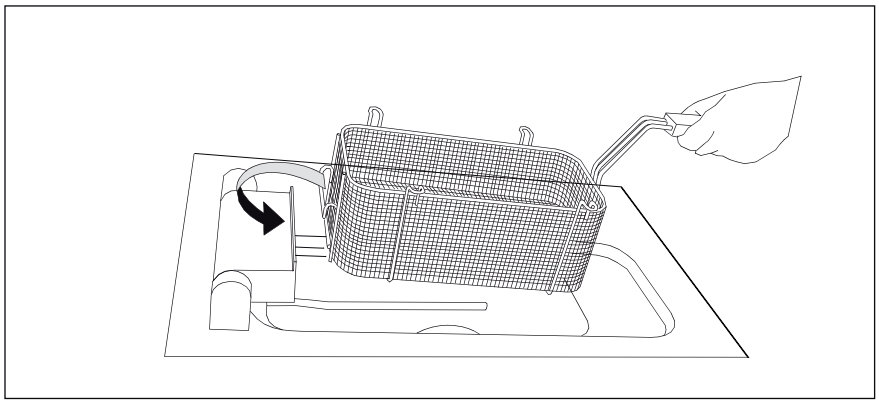


Figure 6: Positioning the frying basket

5. After frying, place the frying basket in the swivel housing and allow the fat to drain off.

4.6 Frying (with the frying basket lifting mechanism)

Requirements

Unit is filled with frying oil or fat

Unit is switched on and pre-heated

WARNING

Risk of fire

→ Never leave the unit unattended during operation.

→ Observe information about fighting fires in chapter “Safety information”.

CAUTION

Risk of burns due to frying oil or fat frothing over

→ Whenever possible, thaw or partly thaw frozen food before adding.

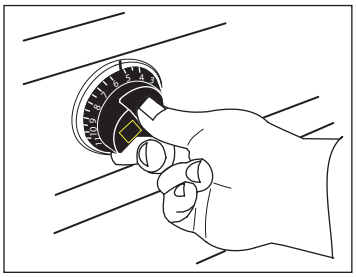
→ Observe the specified filling quantities.

The frying basket lifting mechanism lowers the frying basket into the frying basin automatically and lifts it out again after a pre-set time.

1. Dry damp food before frying.
2. Place the holding bracket for the basket on the lifting bars behind the swivel housing.
3. Position the frying basket on the holding bracket.

Version “Paris”: When frying with the frying basket “L”, use the frying basket “P” as well.

4. Place the food to be fried in the frying basket, observing the maximum filling quantity (see Chapter “Filling quantities”, Page 15).



5. Setting the time.

Observe the recommended frying temperatures and times (see Chapter “Recommended frying temperatures and times”, Page 14).

6. Check the frying temperature.

The control lamp (2) goes out as soon as the frying temperature is reached.

7. Press timer (6), to start frying.

The frying basket will be lowered into the frying basin.

At the end of the pre-set time, the frying basket will be raised from the frying basin and a signal will sound.

To interrupt frying, press timer (6) again.

4.7 End of operation and breaks

Switch off the unit at the end of operation and during breaks.

1. Turn temperature regulator to “Δ”.
2. Turn the unit switch to “0”.

The unit is switched off.

4.8 Emptying the unit

4.8.1 Draining off the frying fat

Requirements

Frying fat is liquid

Unit is switched on

CAUTION

Risk of scalding due to hot fat

→ Wear heat-resistant protective gloves.

Observe the information about using frying fats and oils (see Chapter “Using frying fat and oil”, Page 14).

When transporting, use a heat-resistant container with handles and sealable lid.

Observe the effective filling capacity of the unit.

1. Place a suitable container underneath.
2. Slowly open the drain.
3. Collect used fat in suitable containers and dispose of properly according to the harmful substance ordinances.
4. Close the drain.

4.8.2 Filtering frying fat with the integrated fat filtering system

Requirements

Frying fat is liquid

CAUTION

Risk of scalding due to hot fat

→ Wear heat-resistant protective gloves.

Observe the information about using frying fats and oils (see Chapter “Using frying fat and oil”, Page 14).

With the London II version, filter the fat in the two frying basins separately.

1. Switch off the unit.
2. Pull out the fat collection receptacle as far as possible.
3. Insert the fine frying fat filter.

4. Insert the coarse frying fat filter.
5. Push the fat collection receptacle back in completely.

The intake nozzle must engage in the pump.

6. Open the drain slowly and let the fat run into the container.
7. Close the drain.
8. Insert the return pump nozzle into the coupling of the return line.
9. Turn the switch for the fat filter system to the right and hold it.

The fat will be pumped into the frying basin.

10. London II version: To filter the second frying basin, pull out the return pump nozzle and refit it.

5 Cleaning

5.1 Avoiding corrosion

- Keep the surfaces of the unit clean and well aired.
- Regularly remove accumulated layers of scale, grease, starch and protein.
- Regularly remove salt deposits.
- Only allow parts made of stainless steel brief contact with concentrated acids, spices, salts or similar substances.
- Avoid damaging the stainless steel surface with other metallic items (steel spatulas, steel wire brushes).
- Avoid contact with iron and steel (steel wool, steel spatulas, chippings from the water pipes, iron-containing water).
- Eliminate newly rusted points, which may have formed due to contact with iron for example, using a mild scouring agent or fine sandpaper.
- Do not use any bleaching or chlorine-containing cleansers.
- Clean contact surfaces with fresh water.

5.2 General cleaning

CAUTION

Risk of burns due to hot surfaces

→ Allow surfaces to cool before cleaning.

CAUTION

Equipment damage due to water penetrating the electronic controls

→ Do not spray the outside of the housing with water jets.

CAUTION

Damage to surfaces caused by incorrect cleaning

→ Do not use abrasive cleaners or cloths.

→ Do not use aggressive cleaners (e.g. grill cleaner).

CAUTION

Damage caused by incorrect cooling

→ Allow the unit to cool before cleaning.

→ Do not use ice or cold water for cooling.

1. Clean the unit after each use.
2. Switch off unit and allow to cool before cleaning.
3. Wipe the outside of the housing with a standard stainless steel cleaner and fresh water.

5.3 Cleaning the housing

→ Clean the housing daily with warm water and a standard detergent.

5.4 Cleaning the frying basin

Requirements Frying fat drained off

CAUTION

Risk of burns due to hot surfaces

→ Allow surfaces to cool before cleaning.

CAUTION

Risk of scalding due to hot steam

Hot frying fat causes traces of water to evaporate in an explosive manner.

→ Dry the unit completely after cleaning.

1. Turn off the unit and allow it to cool.
2. Close the drain.
3. Remove the frying basket.
4. Units with frying basket lifting mechanism: Remove the holding bracket for the basket from the lifting bars.
5. Swivel out the heating coil using the swivel lever and lock in place.
6. Carefully remove the oil clarifying tray from the frying basin and empty it.
7. Thoroughly clean the frying basin, frying basket and oil clarifying tray with warm water and dishwashing detergent.
8. Rinse thoroughly with clear water.
9. Wipe dry with a lint-free cloth.
   Ensure that no water remains in the drain.
10. Lift the heating coil slightly with the swivel lever and fold in the supporting bracket.

11. Swivel the heating coil back into the frying basin using the swivel lever.
12. Replace the oil clarifying tray.
13. Units with frying basket lifting mechanism: Place the holding bracket for the basket on the lifting bar.
14. Replace the frying basket.
15. Put the lid on.

5.5 Cleaning the tubular heating elements

Requirements Frying fat drained off

CAUTION

Risk of burns due to hot surfaces

→ Allow surfaces to cool before cleaning.

CAUTION

Risk of scalding due to hot steam

Hot frying fat causes traces of water to evaporate in an explosive manner.

→ Dry the unit completely after cleaning.

1. Turn off the unit and allow it to cool.
2. Close the drain.
3. Place a suitable container underneath.
4. Fill with water up the maximum filling level mark.
5. Switch on the unit and heat the water to 90 °C.
6. Switch off the unit.
7. Allow encrustation to soften for 30 minutes.
8. Open the drain slowly and let the water run into the container.
9. Close the drain again.
10. Swivel the tubular heating element outward with the swivel lever and allow it to lock in place.
11. Allow tubular heating element to cool down.
12. After allowing to cool, push the supporting plate under the heating unit in its swivelled-out position.
13. Clean the tubular heating element with a soft brush.

6 Faults

6.1 Correcting faults

This section describes the steps to be taken in the event that faults occur on the unit during operation.

1. Observe the instructions in Chapter “Cause of errors and troubleshooting”, Page 28.
2. Contact customer service.

6.2 Safety temperature limiter (STL) triggered

CAUTION

Damage of the safety temperature limiter due to improper switching back on

→ Allow unit to cool down.

→ Determine the cause of the triggering and eliminate it.

The safety temperature limiter is a safety device that prevents the unit from being damaged.

It is triggered when

- the unit exceeds its maximum operating temperature
- the ambient temperature falls below 0 °C

If the maximum operating temperature is exceeded, the unit's heating switches off.

6.2.1 Switching the STL back on after exceeding the maximum operating temperature

1. Allow unit to cool down.
2. Determine the cause of the STL triggering.
3. Eliminate the cause.
4. Remove the cap in the switch cover.
5. Press the red unlocking button.
6. Replace the cap in the switch cover.

6.2.2 Switching the STL back on if the ambient temperature falls below 0 °C

If the ambient temperature falls below 0 °C (e.g. during storage in a warehouse or operation in a mobile sales cart), the STL triggers. The unit cannot be switched on.

DANGER

Risk of injury due to the sensor bursting

The sensor tip may burst if it becomes overheated.

→ Never heat sensors with a lighter or similar source of heat.

1. Warm the sensors to room temperature (20 °C).
2. Remove the cap in the switch cover.
3. Press the red unlocking button.
4. Replace the cap in the switch cover.

6.3 Control lamp is defective

CAUTION

Equipment damage due to penetration of water

→ Replace control lamps according to the applicable replacement parts list.

An unsealed lens or control lamp could allow penetration of cleansers.

Only put the defective unit back into service after replacing the defective lens or control lamp with an original component.

6.4 Cause of errors and troubleshooting

Open out the cover page to see the controls.

Error	Possible causes	Remedy
Control does not respond	Control is defective.	• Disconnect the unit from the mains. • Contact customer service.
	Ambient temperature is below 0 °C. Safety temperature limiter (STL) has triggered.	Check the STL (see Chapter “Safety temperature limiter (STL) triggered”, Page 26)
“Filling level” control lamp lights up; signal sounds. (units with FSC)	Not enough frying fat.	• Switch off unit and top up the frying fat. Observe the filling mark. Switch unit on again after 2 minutes. • Allow the unit to cool down again if the “filling level” control lamp does not go out.
“Over-temperature” control lamp lights up during operation; signal sounds.	Maximum operating temperature exceeded. STL has triggered.	• Turn off the unit and allow it to cool down. Switch unit on again after 2 minutes. • Allow the unit to cool down again if the “over-temperature” control lamp does not go out.
Unit does not heat up	Unit is switched off	• Switch on the unit.
	Heating is not activated	• Press “Reset” button.
	Temperature regulator at “Δ”	• Set the temperature.
	Power supply disrupted	• Connect the unit to the mains. • Check the STL (see Chapter “Safety temperature limiter (STL) triggered”, Page 26)
	Unit is defective	• Disconnect the unit from the mains. • Contact customer service.
Insufficient heat output	Unit is defective	• Disconnect the unit from the mains. • Contact customer service.
Unit shuts off	Operating temperature exceeded, STL has triggered	• Check the STL (see Chapter “Safety temperature limiter (STL) triggered”, Page 26)
Control lamp not working or is cracked	Control lamp is defective	• Disconnect the unit from the mains. • Contact customer service.

7 Service

When contacting the service department, please always provide the serial number (1) and device type (2) of your unit. This information can be found on the type plate (3).

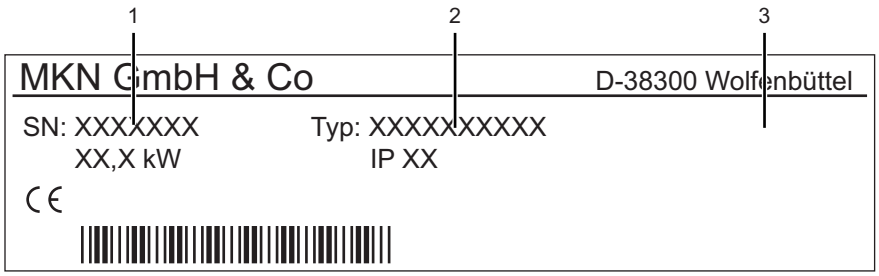


Figure 7: Type plate

Enter the data in the provided table.

Device type	Serial number

7.1 Disposal

Used electric and electronic appliances, in addition to valuable materials, also contain harmful substances which were necessary for their functioning and safety.

Do not dispose of the unit with regular non-recyclable waste. These substances can be damaging to your health or to the environment if incorrectly handled or disposed of with regular waste. Observe local regulations for used appliances and dispose of accordingly. If you have any questions, please contact the responsible authorities (e.g. the offices of waste management).

8 Declarations of Conformity

CE

EC Declaration of Conformity

The
MKN Maschinenfabrik Kurt Neubauer GmbH & Co.
Halberstaedter Straße, 38300 Wolfenbuettel, Germany

hereby confirms that the product

Device type:	Deep fat fryer (electric) thermostatic regulation

Appliance number:
0720321, 0720321B, 0720325, 0720325B, 0720330, 0720330B, 0720332P, 0720332R, 0720332T, 0720332V,1220301, 1220301B, 1220301J ,1220303, 1220303B, 1220303E, 1220303J, 1220303K, 1220305, 1220305B, 1220305J, 1220305K, 1220321, 1220321B,1220325, 1220325B,1220330, 1220330B, 1320301D, 1320303D, 1320321, 1320321B,1320325, 1320325B,1320330, 1320330B,1420321, 1420321B,1420325, 1420325B,1420330, 1420330B, 1420332P, 1420332R, 1420332T, 1420332V, 1420333P, 1420333 R, 1420333T, 1420333V, 1420334P, 1420334R, 1420334T, 1420334V, 1420334W, 1420334Y, 1420344R, 1420345M, 1420345U, 1420347M, 1420347U, 1420345M, 1420348Q, 1420348U, 1420348X, 1520321, 1520321B, 1520325, 1520325B, 1520330, 1520330B, 1520332P, 1520332R, 1520332T, 1520332V, 1520333P, 1520333R, 1520333T, 1520333V, 1520334P, 1520334R, 1520334T, 1520334V, 1520334W, 1520334Y, 2020301, 2020301B, 2020302, 2020302B, 2020321, 2020321B, 2020325, 2020325B, 2020330, 2020330B, 2020332P, 2020332R, 2020332T, 2020332V, 2020333P, 2020333R, 2020333T, 2020333V, 2020334P, 2020334R, 2020334T, 2020334V, 2020334W, 2020334Y, 2020343R, 2020343V, 2020344R, 2020345U, 2020346R, 2020346V, 2020347U, 2020348Q, 2020348U, 2020348X, 2020349V, 2120301, 2120302, 2120302B,2120303, 2120303B, 2120321, 2120321B, 2120325, 2120325B, 2120330, 2120330B,2220324, 2220324B, 2220332P, 2220332T, 2220332V, 2220333P, 2220333R, 2220333T, 2220333V, 2220334P, 2220334R, 2220334T, 2220334V, 2220345U, 2220347U, 2220348Q, 2220348U, 2420332P, 2420332T, 2420332V, 2420333P, 2420333R, 2420333T, 2420333V, 2420334P, 2420334R, 2420334T, 2420334V, 2420334W, 2420334Y, 2420345U, 2420347U, 2420348Q, 2420348U, 2420348X, 3020325, 3020325B, 3020330, 3020330B, 10010028, 10010064, 10010065, 10010216, 10010373, 10010374, 10010495, 10010496, 10010497, 10010498, 10010580, 10010806

fulfils the basic requirements stipulated for the harmonisation of the provisions of the member states

- in directive 2006/95/EC from 12 December 2006 regarding electrical equipment to be used within particular voltage limits,
- in directive 2004/108/EC from 15 December 2004 regarding electromagnetic
- European Union Regulation No. 1935/2004 dated 27th October 2004 regarding materials and articles intended to come into contact with food compatibility.

Basis for testing:
EN 60335-1:2002 + A11:2004 + A1:2004 + A12:2006 + Corrigendum:2006 + A2:2006,
EN 60335-2-37:2002 + Corrigendum:2007 + A1:2008
EN 55014-1:2006, EN 55014-2:1997 + Corrigendum:1997 + A1:2001 + A2:2008

Affixing the CE - marking: 11

Modifications made without our authorisation render this EC Declaration of Conformity invalid.

Wolfenbüttel, 31.03.2011

pp. Peter Helm
Vice President Research and Development

This EC Declaration of Conformity certifies conformity with the specified directives, but contains no assurance of properties.

en-GB

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CE

EC Declaration of Conformity

(Machinery Directive 2006/42/EC, Appendix II A)

Manufacturer:	MKN Maschinenfabrik Kurt Neubauer GmbH & Co. Halberstädter Straße, D-38300 Wolfenbüttel, Germany
Authorised person for the compilation of technical documents:	Peter Helm, Technical manager of development and construction Halberstädter Straße, D-38300 Wolfenbüttel, Germany

We hereby declare that the product

Device:	Electric Deep fat fryer for preparing food for application in commercial sectors
Device type:	Electric Deep fat fryer with lifting apparatus
Device numbers:	1320325A, 1320325C, 1320330A, 1320330C, 1420325A, 1420325C, 1420330A, 1420330C, 2020325A, 2020325C, 2020330A, 2020330C, 2120325A, 2120325C, 2120330A, 2120330C

corresponds to all the applicable regulations of the following guidelines:

- Directive 2006/42/EC from 17th May 2006 regarding machines and amendments to the directive 95/16/EC (revised version)
- Directive 2004/108/EC from 15th December 2004 regarding electromagnetic compatibility
- REGULATION (EC) No. 1935/2004 dated 27th October 2004 regarding materials and articles intended to come into contact with food.

The following harmonised standards apply for the conformity evaluation:

- EN 55014-1:2006, EN 55014-2:1997 + Corrigendum 1997 + A1:2001 + A2:2008

Affixing the CE marking: 10

Modifications made without our authorisation render this EC Declaration of Conformity invalid.

Wolfenbüttel, 02.12.2010

pp. Peter Helm
Technical manager of development and construction

This EC declaration certifies conformity with the specified guidelines, but contains no assurance of characteristics.

en-GB

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Deep fat fryer (electric)

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