

## **ELECTRIC FRYER**

***IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE, OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY, OR DEATH.***

***PLEASE READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE***

**SAVE THESE INSTRUCTIONS**

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## **INTRODUCTION**

This manual has been made so that the user can work in complete safety.

### **THE USER HAS OBLIGATION TO READ CAREFULLY AND TO OBSERVE CAREFULLY THE INSTRUCTIONS OF THE MANUAL.**

Failure to comply with the instructions contained in this manual, means to operate in the conditions of use not foreseen by the manufacturer.




### **THE MANUFACTURER IS NOT LIABLE FOR ANY DAMAGES CAUSED BY THINGS OR PERSONS, DUE TO THE FAILURE TO OBSERVE THE INSTRUCTIONS AND THE RECOMMENDATIONS IN THIS MANUAL.**

The manual must be kept in good condition and must always be available for quick reference in case of need.

### **THE MANUAL IS OF OWNERSHIP OF THE MANUFACTURER AND CANNOT BE REPRODUCED EVEN PARTIALLY, AS WELL AS IT CANNOT BE DIFFUSED OR USED FOR ADVERTISING PURPOSE OR SHARED WITH THIRD PARTIES.**

**ANY TRANSGRESSION WILL HAVE CIVIL AND PENAL SANCTIONS AS A CONSEQUENCE.**

## **EXPLANATION OF SYMBOLS AND WARNINGS**

SYMBOL	DESCRIPTION
	Symbol used to identify information of particular importance within the manual. The information also concerns the safety of the personnel involved in the use of the machine.
	Symbol used to indicate passages of technical importance in the instructions and warnings or procedures related to operator safety.
	Symbol used to indicate warnings or procedures related to electricity.

## **NOTE ON THE PRODUCT**

The aim of the manufacturing company is to make ovens that meet the current technical state. So we always take care of our products even after delivery.

For any problems or inconveniences contact the service center:

**Email: [info@stefanoferraraforni.it](mailto:info@stefanoferraraforni.it) - tel. +39 081 876 16 64**

## **INTRODUCTION ABOUT INSTRUCTIONS OF WORKING**

These instructions have the task of allowing and facilitating the safe and appropriate use of the appliance and of exploiting the regulatory use possibilities provided.

Their observance helps to avoid dangers, repair costs, to reduce off-duty times and to increase the lifespan of the device.

Operating instructions are to be followed also taking in consideration the regulations on accident prevention and environmental protection valid in the country of installation

## **BUYER'S OBLIGATIONS**

The buyer is obliged to:

- Observe the national regulations concerning workplace safety;
- Observe the instructions contained in the manual.

## **INSTALLATION OPERATING AND MAINTENANCE PREFACE**



### **WARNING !**

READ THIS ENTIRE MANUAL BEFORE YOU INSTALL THE FRYER. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY, OR EVEN DEATH.

- When this appliance is not properly installed, a fire may result. To reduce the risk of fire, follow the installation instructions
- Contact your local building or fire officials for clarification on any restrictions on installation of this appliance in your area, or need for inspection of the fryer installation.
- Hot while in operation. Keep children, clothing and furniture away. Contact may cause skin burns.
- Do not fry flammable fluids.
- Smokes must be expelled through a hood, it's suggested to place the appliance under a hood or however provide installation conform to the local rules.
- Keep children and pets away from hot fryer.
- DO NOT USE products not specified for use with this appliance.
- Machine must be properly grounded to prevent electrical shock to personnel.
- Failure to do so could result in serious injury, or death.
- DO NOT immerse any part of this equipment in water.
- DO NOT use excessive water when cleaning.
- Keep cord and plug off the ground and away from moisture.
- Always unplug the equipment before cleaning or servicing.
- Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.
- Never add water to hot oil. When water is added to hot oil a steam explosion may ensue spattering hot oil resulting in serious burns or more seriously hot oil in someone's eyes.
- Hot oil is dangerous – severe burns can result when hot oil contacts the skin.
- Hot oil is flammable – keep open flames away from hot oil and its vapors.
- Keep a proper extinguisher (class A) close to the appliance at all times.
- Instruct all personnel about location and use of the fire extinguisher and proper fire emergency procedures.
- DO NOT use water on a grease fire
- DO NOT pack required air spaces with insulation or other materials.
- DO NOT allow direct contact of this equipment by the public when used in food service locations. Only personnel trained and experienced in the equipment operation may operate this equipment.

SAVE THESE INSTRUCTIONS

## FEATURES:

- Structure made of double wall stainless steel with interposed 25 mm insulation
- Four rotating wheels with brakes
- Back splash protection cm. 20 height
- Stainless steel tank cm. 55 in diameter complete of lid. Handles made of inox and covered with wood
- Oil capacity 20/25 lt.
- Oil drain by tank removal and emptying by hand
- Removable heating elements placed inner the tank
- Electric thermostat for automatic maintaining selected temperature - 60°C to 215°C
- Safety thermostat for heaters shutdown if the temperature exceeds limit (220°C)
- Electric requirements : 400V/50Hz/3
- Total power: 9 Kw
- Size: Ø 85 cm – h. 85 cm (escluded back splash protection)
- Weight: Kg. 95



## ELECTRICAL CONNECTIONS

To put the appliance into operation, the required connections to the local area network must be ensured.

The user is in charge of ensuring the required correct electrical connection characteristics, by making sure to provide a proper grounding.

The appliance works at 400V+T+N /50Hz  
Total power is 9 Kw

Install a 32 A (3 phases + neutral + ground) electrical socket near the appliance.

In case the use of the provided plug isn't compatible into your country, you can replace it using a different model (rated current 32 A) suitable to the available socket existing into the installation place.

If the power cord isn't enough long it can be replaced using a cord of the same sections and the same type (five-pole cable three phases + neutral + ground, size 5 x 4 mm<sup>2</sup>)

Keep electrical cables away from the hot parts of the appliance.



**WARNING !**

Before making any the electrical connection, it is important to check that the machine is OFF and electricity disconnected.



**WARNING !**

Make sure the power supply line has been isolated.



**WARNING !**

The connections to the plant's electricity network must be made by the Customer's qualified personnel (Electrical Maintenance Engineer).

The purchaser is responsible for the conformity of the connection between machine and earthing system. Before setting up the electrical connection, make sure that:

- the maintenance engineer is aware of the regulations in force in the country of installation;
- the frequency and power supply voltage values of the machine correspond to the power supply network values;
- the section of the electrical cables used is adequate to the absorption;
- the electrical power supply line is adequate to support the maximum machine absorptions;
- the grounding of the circuit conforms with standards EN 60204-1 or however in compliance with the standards of the installation place;
- the materials used in the grounding system have adequate strength or adequate mechanical protection.



**WARNING !**

It is the customer's responsibility to protect the power supply line of the machine.

## ELECTRICAL MAINTENANCE



### **WARNING !**

Before starting any maintenance operation disconnects electricity. In case of components/accessories replacement use only original spare parts.  
Should the customer not use genuine spare parts or parts authorised in writing by the Manufacturer, the latter shall be relieved of any liability as regards machine operation and operators' safety.  
Authorization and/or instructions must always be given in writing. It is forbidden to operate the machine without written permission and the Manufacturer disclaims any and all responsibility.



### **WARNING !**

Maintenance and repair of the machine are only allowed by qualified technicians with knowledge of equipments, necessary operations, related risks and correct procedure to work safely.

## ELECTRIC POWER CORD

In case of replacement, the correct type of cord to use is five-pole cable three phases + neutral + ground, size 5 x 4 mm<sup>2</sup>

Leave the cord enough long to allow an easy maintenance.

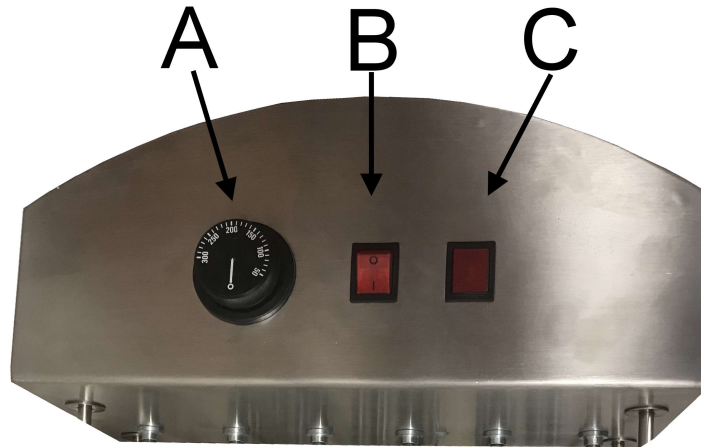
A damaged cord should not be repaired but it must be replaced.

Power cord replacement must be made by specialized technicians.



## OPERATING INSTRUCTION

### Controls and functions



- A:** Temperature control turns fryer ON and sets desired temperature.  
**B:** ON/OFF button  
**C:** Pilot light turns ON (indicating the unit is heating) when the Temperature Control is set.  
The Pilot Light turns OFF when the fryer reaches desired temperature.

Temperature is controlled by a heat control thermostat, the range of temperature is from 50 °C to 215°C  
Safety thermostat set at 220°C intervenes when such temperature is reached through shut down the heat elements and protects the operator should the Heat Control fail.



The highest quality controls available are used in this product. However, in time, all controls wear out. It is therefore recommended an independent thermometer (capable of 220°C or higher) be immersed in the oil to monitor the oil temperature and make sure the unit is operating properly.

### Use of the fryer

1. Switch ON the ON/OFF button ( B below photo)
2. Fill the tank with cooking oil. **Do not** get heating elements to work without any oil into the tank  
**IMPORTANT:** Cooking oil expands upon heating. To safely bring the oil level up to the maximum fill level, carefully add additional increments of oil. **DO NOT** over fill the tank, as overfilling could result in a dangerous situation.
3. Set the Temperature Control to the desired cooking temperature. The Pilot Light will turn ON, and remain lighted until the fryer has reached the cooking temperature.
4. Once oil is at maximum level and the red Pilot Light goes OFF, fryer is ready for use.
5. To help maintain oil quality, periodically skim off excess batter (food) particles.

## Filling the Tank with Oil

Initially fill the tank to the minimum oil.

**IMPORTANT:** Cooking oil expands upon heating. To safely bring the oil level up to the maximum fill level, carefully add additional increments of oil. **DO NOT** over fill the tank, as overfilling could result in a dangerous situation.

Hot oil is dangerous - be sure you have thoroughly read the Safety Precautions of this manual.

**DO NOT** allow water to contact oil. Only cook product intended for this appliance.

Do not attempt to cook products with high water content or with surface moisture present.

Do not operate in the rain or near any source of water.

Failure to keep water away from oil may result in explosion and severe burns.

Make sure appliance is completely dry after cleaning

## Shutdown Procedure and Draining the Tank

1. Once frying is complete, turn Temperature Control OFF.

2. Remove any forms, the thermometer, and allow the unit to cool completely. It is recommended to press the ON/OFF RED Button to cut all power to the unit when not in use.

3. If storing the oil for reuse, cover the oil tank with the tank cover.

4. If moving the unit from its current location, the oil must be drained. **DO NOT move this unit when filled with oil!** Allow hot cooking oil to cool before attempting drain the unit.

5. To drain the unit, have an appropriate container in place to receive the oil.

5. Remove the tank and manually drain the oil

6. For unit cleaning instructions, see Care and Cleaning section.

## Care and Cleaning



### WARNING !

Machine must be properly grounded to prevent electrical shock to personnel.

**DO NOT** immerse in water. **DO NOT** clean appliance with a water jet.

Always unplug the equipment before cleaning or servicing.



### WARNING !

Hot surface and hot oil inside unit. **DO NOT** touch! Always allow unit to cool before cleaning, servicing, or draining oil.

Good sanitation practice demands that all food preparation equipment be cleaned regularly (only use non-toxic, food grade cleaners). A clean looking, well-kept machine is one of the best ways of advertising your product.

Follow the directions below to clean and sanitize the unit each day after use.

1. With the machine OFF, unplug the unit and allow it to cool before attempting to clean it after use. **DO NOT move this unit when filled with oil!** Allow hot cooking oil to cool before attempting drain the unit.

2. Make sure to clean all pans/accessories in order to sanitize them before each use.

3. Add appropriate amount of dish soap .

4. Clean the outside of the unit with a soft cloth, dampened with soap and hot water.

5. Wipe the stainless steel parts with a clean cloth and cleaner designed for stainless Steel. **DO NOT** use oven cleaners or abrasive materials as they will damage parts of the machine.

6. Thoroughly dry the unit after cleaning.

**DO NOT** use water for cleaning heating elements

## Advanced Safety Measures

### KEEP FRYER AREA CLEAN AND MAINTAINED

- Keep your floors clean and free of grease to prevent slips, accidents, and contact with a hot fryer.
- Keep filters and areas above the fryer clean. Oil-soaked lint or dust can ignite easily and flames spread quickly in an oily environment.

### EDUCATE PERSONNEL

- Ensure all personnel understand the hazards of hot oil. Instruct them on proper actions to take if they suspect any part of the fryer is malfunctioning. If your fryer malfunctions, have it serviced by Qualified Service Personnel.

**IMPORTANT:** If the fryer starts to smoke or boil abnormally, **cut off power supply** and determine the reason why the fryer is overheating before attempting to use it.

- Educate all personnel on proper procedures to follow if a grease fire should occur.  
**DO NOT USE WATER ON A GREASE FIRE!** Never direct the extinguisher in a manner that would blow grease out of the tank.  
Ensure a fire extinguisher is readily available to extinguish a grease, oil, and electric fire. Make sure all personnel are properly trained in the use of the fire extinguisher.

## TROUBLESHOOTING



**WARNING !**

ALL TROUBLESHOOTING OPERATIONS MUST BE CARRIED OUT WITH THE APPLIANCE SWITCHED OFF. Use only original spare parts .

PROBLEM	CAUSE	SOLUTIONS
Unit Does Not Power ON	<p>A. No power to unit</p> <p>B. Power Head placement</p>	<p>A. Check that the unit is plugged into the wall outlet. See Electrical Requirements section for electrical specifications.</p> <p>B. Check placement of Power Head on the tank. If the power head is not securely seated on the tank the head will not power on.</p>
Slow or Uneven Oil Heating	<p>A. Heating Element</p> <p>B. Center Head on Tank</p> <p>C. Electricity interruption</p> <p>D. Low set temperature</p>	<p>A. Low supply voltage, contact Qualified Service Personnel.</p> <p>B. For maximum heating capabilities, center the power head on the tank.</p> <p>C. Make sure there is electricity</p> <p>D. Make sure the set temperature is sufficiently high to allow oil heating</p>
High Limit Control Tripping (powers down machine)	<p>A. Oil level too low socket to which the</p> <p>B. Malfunction in Heat Control</p> <p>C. A heating relay stuck closed or Heat Control failure</p>	<p>A. Check that the oil level has not fallen below the minimum oil level. DO NOT operate this unit with the oil below the minimum oil level</p> <p>B. Insert a thermometer in the tank of oil and check the temperature of the oil in the tank against the temperature of the Temperature Control Dial. A difference in the temperatures will indicate possible control malfunction. The High Limit Control will trip above 220°C. Contact Qualified Service Personnel to service the unit.</p> <p>C. If the relay is stuck closed the unit will not regulate temperature and the High Limit will trip to prevent overheating. Contact Qualified Service Personnel to service the unit.</p>

## **WARRANTY TERMS AND CONDITIONS:**

Stefano Ferrara Forni Srl warrants its equipments to the original purchaser against defects in material or manufacture for a period of one year from the original date of purchase, subject to the following exclusions and limitations.

### **EXCLUSIONS**

The warranty provided by Stefano Ferrara Forni do not apply in the following instances:

1. In the event that the equipment is improperly installed. Proper installation is the responsibility of the installer; proper installation procedures are prescribed by the Stefano Ferrara Forni installation manual.
2. In the event the equipment is improperly maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the Stefano Ferrara Forni installation manual.
3. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal use or is otherwise not attributable to defect in material or manufacture.
4. In the event that the appliance, by whatever cause, has been materially altered from the condition in which it left the factory.
5. In the event that the label has been removed, altered or obliterated.
6. On parts that would be normally worn or replaced under normal conditions.
7. Normal cracking of the plaster between tiles (in case of tiled appliance) due to expansion and contraction stress relief
8. Damage resulting from the use of chemical cleaning products as well as any damage from liquids or chemicals being poured or sprayed on the appliance.
9. Damage to the appliance or any part(s) due to transportation or shifting or arising out of improper storage of the appliance at the Customer's premises.
10. The warranty does not include preventive checks, routine maintenance, cleaning and overhaul.

If any oral statements have been made regarding this appliance, such statements do not constitute warranties and are not part of the contract of sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

**THIS WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.**

### **LIMITATIONS OF LIABILITY:**

In the event of warranty claim or otherwise, the sole obligation of Stefano Ferrara Forni shall be the repair and/or replacement, at the option of Stefano Ferrara Forni, of the appliance or component or part thereof. Such repair or replacement shall be at the expense of Stefano Ferrara Forni with the exception of the shipping costs and all involved customs operations , travel and staying on site during the time need for reparation which shall be at the expense of the purchaser.

Any repair or replacement under this warranty does not constitute an extension of the original warranty for any period of the appliance or for any component or part thereof. Parts to be replaced under this warranty will be repaired or replaced at the option of Stefano Ferrara Forni with new or functionally operative parts. The liability of Stefano Ferrara Forni on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

Any controversy shall be subject to the only and exclusive jurisdiction of the Courts of Naples- Italy