



# COMMERCIAL ELECTRICAL FRYER USER MANUAL

### MODELS

SKU Code	Product Dimensions	Net Weight	Power
FCE055	60 x 50 x 23	19.3	2 x 2,7 KW, 2 x 13 AMP
FCE056	30 x 50 x 23	9.25	1 x 2,7 KW, 1 x 13 AMP

## STEP UP TO THE PLATE



INTRODUCING THE UK'S NUMBER 1 CATERING EQUIPMENT BRAND



**CONTENDER**

## **1. PRESENTATION**

Dear user, we thank you for choosing our device and for your confidence in our company. Our devices are used with you in many cities at home and abroad. The standards manufacture our device. We strongly remind you to read the user manual and have it read to get the device's efficiency to your expectations and use it for a long time. We ask you to heed the following warnings before calling our service.

## **2. WARNINGS**

Please read the manual carefully before installing and using the device, and make sure that those who use it read it. The device will be excluded from the warranty when you start the machine without reading the manual. The manual that provides information about our purchased product's installation, use, and maintenance should be read carefully. The electrical installation to which the device will be connected must be by the legal regulations. Failures in your installation are your responsibility. For any matters you are hesitant and do not understand, please get in touch with your nearest authorized service by phone. We hope that you get the best efficiency from our product. On-site service is subject to a fee for this product.

## **3. DESCRIPTION AND PURPOSE OF THE PRODUCT**

The device is produced to fry the chips used are the industrial kitchen services (collective food services, restaurants, touristic places, buffets, etc.)

## **4. SAFETY DETAILS**

The device works with 220-230 Volt - 50-60 Hz electricity. If the electrical cable is damaged, please contact the service. The device should be switched off before being plugged into the electricity.

All flammable solid and liquid materials (cloth, alcohol kinds, petrochemical materials, wooden materials, plastic materials and curtains) should be removed from the device's area, not clean the product under flowed and pressured water.

The device can be used with our other products in the same product series. There has to be at least 30 cm between each product.

The device should be located and operated suitable for legislation and well-aired place. Please check the instructions before locating and perating the device.

The device is produced for industrial purposes and should be used by a well-educated person. No one should try to fix the device except the producer and the authorized service.

## **5. USING THE DEVICE**

If any flame occurs next to the device in a close location, please shut down the gas valves and the circuit breaker without panic. Use a fire extinguisher. Never use water to extinguish the flame.

The device should be plugged into the grounded socket out. Be sure that you have a grounded line in your electrical circuit.

- All users should read the user manual.
- Keep away from the children.
- Please do not use the device outside of its primary purpose. Do not close the airflow holes of the device.
- The device should be located on a non-flammable surface.

- Do not operate it next to the hot machines. It has to be operated in a well-aired place.
- Do not operate it under the sunlight directly.
- Do not operate the device when there is no oil in the oil tank.
- Do not pour any water into the device, and do not put any juicy things.
- Change the oil when the oil and device are not hot.
- Please use heat resistant glove against hot surfaces.

### **5.1. FOR FIRST USE:**

- Unpack the device from its box and check if it. Is it damaged or not. Do not operate it if it is damaged...
- Take out the protection bands if there are.
- Clean the device's parts that directly touch the food and care.
- Do not clean the device in a dishwasher.

### **5.2. USE:**

Plugin the device into the electricity socket out. Turn on the on/off switch (some models have)

Set the thermostat to 200 - 250 C. It takes time about 30 minutes according to the model capacity.

The thermostat indicator light turns off when it reaches the cooking temperature, and you can cook at this temperature.

Put the food fried in the basket, then into the device.

The frying time may vary about the frying food's properties. The frying oil should be changed often for continuous use.

The basket should be hung to filter the oil after the food is fried. Do not use solid oil. Just the liquid oil should be used.

Change the oil when the oil and device are not hot. The oil level should not be lower than the minimum.

If the heat is not enough to cook, please higher the thermostat.

The thermostat can be set to 150°C after cooking ends to save energy. Please switch off the thermostat after the service ends.

Please plug out the device from the electricity socket out when it is out of use. Operate the device on a flat surface.

The oil drop holder should be cleaned.

The oil should be drained from the tap for the models with a tap.

The device has a security thermostat. It has been placed on the bottom side of the thermostat place. Push that small stick when the device is not warming up the oil. Then check the device if it is working or not.



### **5.3. CLEANING:**

Plug out the device from the electricity socket before cleaning.

Do not flow water inside of the device. Clean the main body with a wet cloth. Do not clean the main body under flow water.

The device should be clean well and repacked if it has been out of use for a long time.

The oil tank and the basket should be cleaned well, and the basket should be lubricated; otherwise, it can be oxidized.

### **5.4. CARRYING AND MOVING**

Pull out prog from the device from the electricity socket before carrying it. It can be carried by human power.

Do not bump or drop the device while you carry it.

### **5.5. MONTAGE:**

The under-set desk should be parallel with the ground and have adjustable legs when the device is used on it.

The electricity circuit should be checked by an authorized person and connected to the circuit breaker located at least 170 cm in height.

The electricity circuit should have a leakage current breaker of 30 mA. The device should be used with a grounded electricity circuit.

### **5.6. EFFICIENCY USE**

Please switch off the device when it is out of use. Always keep the device clean.

At 24 °C, you can have the best performance from the device.

The device can work between -5 +40 °C. They are written in the e user manual.

## **6. CLEANING AND MAINTENANCE**

### **6.1. LIFE OF DEVICE**

Clean the out surface with a sponge via using dish detergent and dry it out after every end of service beginning the first use.

Do not use nitric acid or CHEMICAL MATERIALS to clean the device.

The device should be cleaned after every use. Do not drain any water or oil to the electrical parts. Do not clean the electrical parts under the flowing water.

Lubricate the basket after it has been cleaned under the flowing water; otherwise, it can be oxidized.

### **6.2. MAINTENANCE:**

- Before any maintenance, disconnect device from the electricity socket.
- Worn-off parts should be replaced with the original experts.



- The user should do the periodical maintenance.
- We recommend maintenance every 2 months according to the using frequency.
- It will be charged to the user for maintenance even if the device is warranty.

### 6.3. LIFE OF THE DEVICE

The life of the device is about 10 years if it is used according to the recommendations in the user manual.

### 6.4. FAULTS AND FAULT SOLUTIONS


1-The device is connected to the electricity socket, but it is not working!  
Check the main circuit breaker,  
Check the electric cable of the device,  
Check the thermostat and the on/off switch.

If the problem continues, please call the authorized service.

Unit 7 Jade Business Park, Spring Road, Murton, County Durham SR7 9DR  
**0333 358 3678**  
sales@ecatering.co.uk

The device does not warm up the oil.  
Push the small stick on the bottom side of the thermostat to reset the device to warm up.

## 7. TECHNICAL FEATURES AND LABELS

RG Distributors Ltd t/a ECATERING Unit 7 Jade Business Park, Spring Road, Murton, County Durham, SR7 9DR Telephone: (+44) 333 358 3678 Email: sales@ecatering.co.uk Website: www.ecatering.co.uk		
Product Name		
Model/Type		
Power/Watt		
Production Date		
Country of Production		
Category		
Voltage		
CAUTION!.. This device should be installed in accordance with current regulations and should only be used in well-ventilated areas. Instructions must be followed before and after use.		



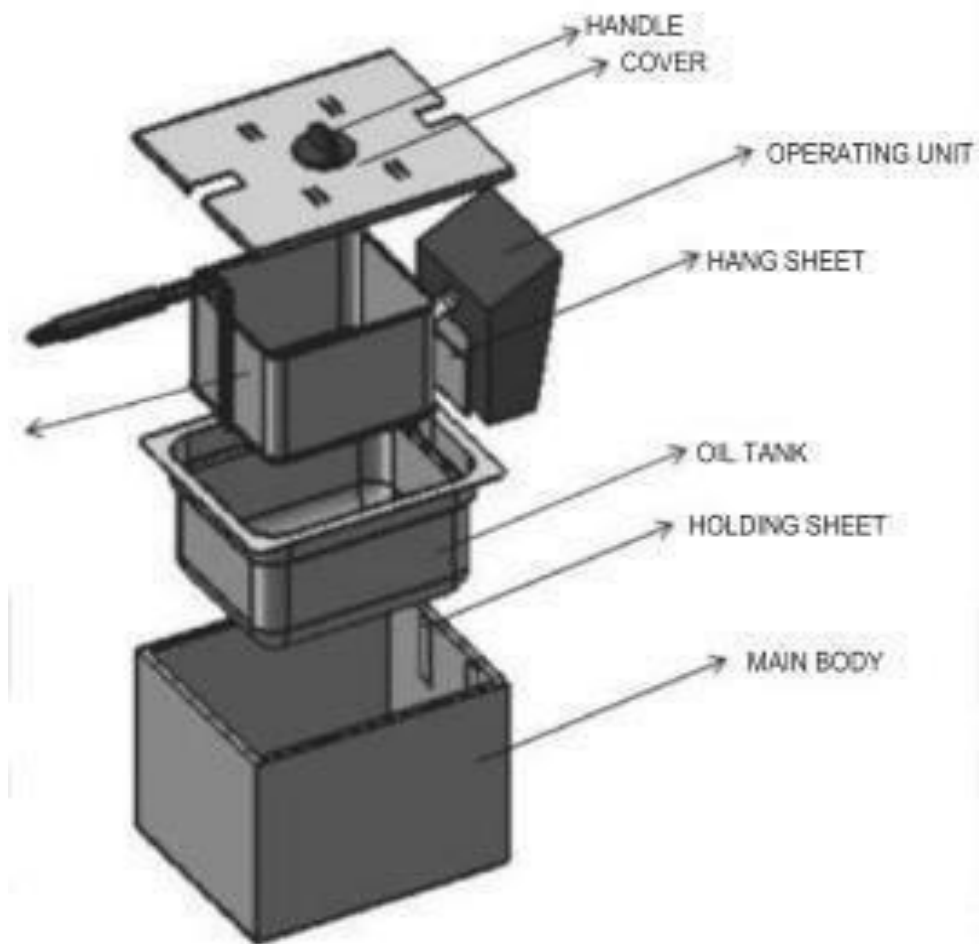
WARNING! GROUNDED ELECTRICITY CIRCUIT



HOT SURFACE



## 8. PARTS DESCRIPTION





**RG Distributors Ltd TA eCatering**  
Unit 7, Spring Road, Jade Business Park  
Seaham, SR7 9DR

**0333 358 3678**  
sales@ecatering.co.uk

[www.ecatering.co.uk](http://www.ecatering.co.uk)



**STEP UP TO THE PLATE**

**CONTENDER**