

Instructions Manual



Electric Fryers

Models

FSC - FSE

7 CLEANING

IMPORTANT: Always disconnect machine from power source before cleaning. Be sure water and oil are cool before letting them out.

It is necessary to let water and oil flow completely out before cleaning. To do that open the register No.13 (Picture - 01) and let both come out.

Wash chamber internal wall with warm water and neutral soap, rinse and wipe dry. Wipe chamber external wall using a damp clean cloth.

If you wish to use the same oil again, after cleaning, let water flow out and just when oil starts coming out close the resistor. Then place a vessel under the resistor and open it again to collect the oil.

CAUTION: The machine is not protected against water jets. Do not clean it with steam jets, or high pressure blasts or similar methods. Under no circumstances should the FSC and FSE be hose rinsed as this may result in short circuit or serious damage to the machine.

PROCEDURE ON HOW TO CHANGE SALTED WATER

The salted water has to be changed at every 5 days of use. First of all disconnect the machine from power source. Open the register and let water flow out. Close the register as soon as oil starts coming out. Add 14lts of salted water from the top of the machine. As water do not mix up with oil water will go down to the bottom of the machine by itself.

REMMEMBER: water and oil must be cool during maintenance and cleaning.

8 GENERAL ADVICES

ALWAYS turn machine off before cleaning and maintenance.

PROVIDE enough space around machine to avoid breakings.

ALWAYS keep the floor dry. Wet floors may cause slippings.

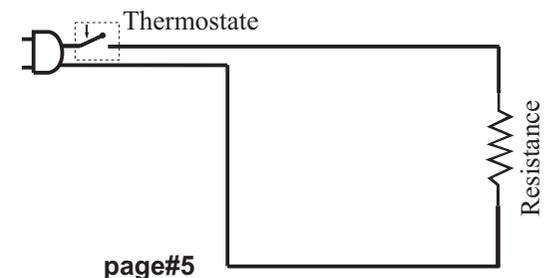
ALWAYS turn machine off in case of power supply lack.

NEVER let dust or water to get into electrical and mechanical components of the machine.

DO NOT modify original features of the machine.

DO NOT take out nor tear off any safety or identification label.

9 ELECTRICAL DIAGRAM



Ground Pin (Biggest Diameter)



IMPORTANT!

It is recommended to have fire extinguishers class K (American standard) in the establishments where this equipment will be installed/used. Otherwise, follow the local legislation norms and requirements.

5 PRE OPERATION

The figures mentioned below are those of Picture-01.

Before switching the machine ON load it with 14lts of water and 1kg of salt up to 1st level as shown on No.14 and with 24lts of cooking oil up to 2nd level as shown on No.15. Make sure the machine is firm, no movement shall be allowed.

Place chamber sieve No.09 inside the chamber. Hang drain support No.05 on the chamber wall and place lid No.04 and drain sieve No.03 in it for draining oil from the fried products.

IMPORTANT: Before loading machine with water be sure resistor No.13 (Picture - 1) is tightly closed, otherwise it will leak.

6 OPERATION

Start machine by turning thermostate knob No.11 (Picture - 01) to desired temperature. Once machine is switched ON the pilot bulb No.12 (Picture - 01) will light up and extinguish when desired temperature is reached. It takes approximately 20min. for the oil to reach the desired temperature.

Put food product inside frying basket and introduce it into the hot oil gradually, moving the frying basket up and down until food product is hot enough to be submersed into the oil, avoiding the bubbling. Usually bubbling occurs when cold food gets in contact with very hot oil. Once food is fried, remove it from oil and put it on the drain sieve.

CAUTION: If you introduce raw food product into hot oil at once, without lifting up the frying basket at least twice, oil will bubble and could cause serious irreparable burnings.

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NOTICE TO OWNERS AND OPERATORS

The FSC and FSE Electric Fryers are designed to fry food products safely and efficiently. Unless the operator is properly trained and supervised, however, there is the possibility of a serious injury. It is the responsibility of the owner to assure that this machine is used properly and safely, strictly following the instructions contained in this Manual and any requirements of local law.

1 MAIN PRECAUTIONS

The Electric Fryers are simple to operate, however they must be used and handled with care.

FOR commercial use ONLY by qualified operators.

BEFORE cleaning and maintenance disconnect the machine from power source.

NEVER touch resistance No.10 (Picture -01) or oil when machine is switched ON or during the cooling time. Both will be hot and could cause serious irreparable burnings.

NEVER switch the machine ON without water and oil load.

NEVER use tools not belonging to the machine to help operation.

DO NOT put your hands inside the machine during operation.

NEVER connect power source with wet hands or wet clothes.

NEVER spray water or other liquid substances directly at power switch or any other electrical components.

ALWAYS install equipment in working area with adequate light and space away from CHILDREN and VISITORS.

CONSTANTLY keep your working area clean and dry to prevent it from becoming slippery.

NEVER operate without all warning labels attached and owner/operator manual available to operator.

NEVER leave unattended while operating.

ALWAYS ground machine properly.

SWITCH the machine off immediately if you hear abnormal noises, or fear that injuries may occur.



2 MAIN COMPONENTS

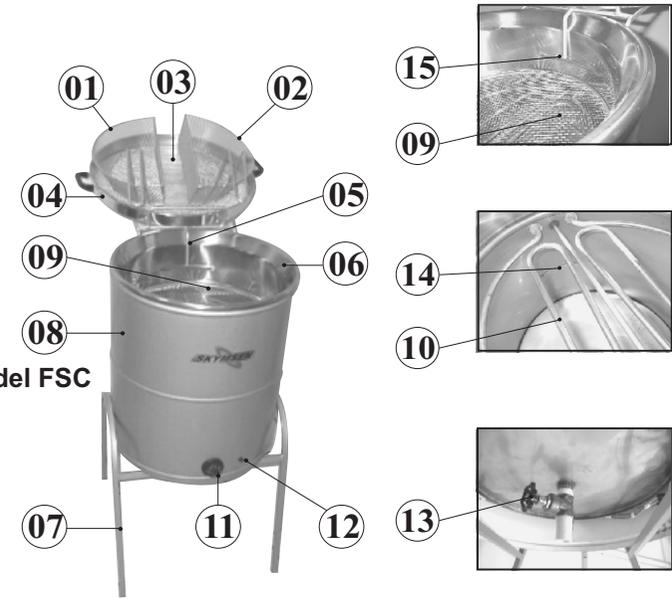
The model FSC external chamber is made of stainless steel, and the model FSE external chamber is made of painted carbon steel. However, both models have internal chamber made of stainless steel.

The model FSC is supplied with drain sieve and two frying baskets, but the model FSE as it is an economical equipment is not supplied with sieve, and has only one basket.

Picture - 01

- 01 - Left Frying Basket.
- 02 - Right Frying Basket.
- 03 - Drain Sieve 440mm.
- 04 - Drain Lid.
- 05 - Drain Support.
- 06 - Internal Chamber.
- 07 - Stand.
- 08 - External Chamber.
- 09 - Chamber Sieve.
- 10 - Resistance.
- 11 - Thermostat Knob.
- 12 - Pilot Bulb.
- 13 - Resistor
- 14 - Salted Water Level.
- 15 - Oil Level.

Model FSC



3 TECHNICAL DATA

Table - 01

Technical Data	U.M.	FSC	FSE
Voltage	[V]	220	220
Rating	[W]	5000	5000
Cord Size	4mm ² or 10 AWG		
Water Quantity	[l]	14	14
Oil Quantity	[l]	24	24
Thick Salt Quantity	[kg]	1	1
Height With/Without Drain	[mm]	935/1100	935
Width With/Without Drain	[mm]	545	545
Depth With/Without Drain	[mm]	530/1000	530
Net / Gross Weight	[kg]	18/20,5	14/16
Heating Time	[min]	20	20

4 INSTALLATION

The Electric Fryers must be installed on a level, non-skid work surface. Use qualified technician and electrician for installation.

Check if the unit voltage is the same as the power source. The cord is fitted with a three pin plug. The pin with a greater diameter is the grounding one. Make sure machine is properly grounded.

Contact your distributor if you have any problems with the installation or operation of this machine.