



Instruction Manual

Electric Frier

5000 - watts

Model- **FSCO**



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- ALÉM DESTAS MÁQUINAS, FABRICAMOS UMA LINHA COMPLETA DE EQUIPAMENTOS. CONSULTE SEU REVENDEDOR.
- ESTE PRODUTO CONTA COM ASSISTÊNCIA TÉCNICA, REPRESENTANTES E REVENDEDORES EM TODO TERRITÓRIO NACIONAL.
DEVIDO À CONSTANTE EVOLUÇÃO DOS NOSSOS PRODUTOS, AS INFORMAÇÕES AQUI CONTIDAS PODEM SER MODIFICADAS SEM AVISO PRÉVIO.

Instructions Manual

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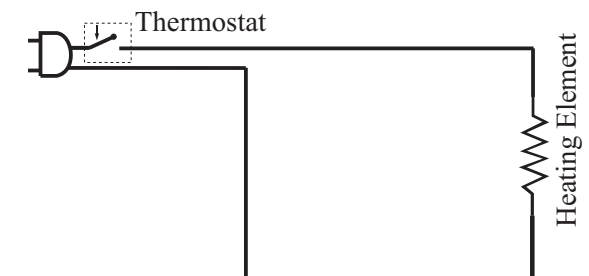
Problems

Causes

Solutions

* The machine does not turn on.	* Lack of electric power na	* Check if the plug is connected to the power socket or if there is power supply shortage.
	* Problem on the Internal or External Electric Circuit	* Call for Technical Assistance.
	* Burned electric element or thermostat	* Call for Technical Assistance.
* The oil over boils	* Faulty thermostat	* Call for Technical Assistance.

5.2 Electrical Diagram



4.5 After Finishing The Work

4.5.1 Precautions

Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning the machine.

Never clean the machine unless it has come to a COMPLETE STOP.

Put all components back to their functional positions before turning it ON again. DO NOT place your fingers in between belts and pulleys nor chains and gears.

4.6 Maintenance

4.6.1 Danger

Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

IMPORTANT

Always unplug the machine when emergency cases arise.

4.7 Advice

Electrical or mechanical maintenance must be done by qualified personal for such operation.

Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.

5 Analysis and Problems Solving

5.1 Problems, causes and solutions

The High Performance Tilting Blenders were designed to operate with the need of minimum maintenance but the natural wearing caused by long use of the equipment may occasionally cause some malfunctions.

If such problem occurs with your Blender refer to Table 02 in which the most common situations are listed with recommended solutions.

1. Introduction

1.1 Safety

Electric friers are simple machines, easy to operate and to clean. However, for your safety, read the below instructions to avoid accidents.

1.1.1 – Always unplug the machine for cleaning, to change the oil, maintenance or any other service.

1.1.2 – Never use tools that are not part of the machine to help you operate it.

1.1.3 – Never touch the Heating Element N°.06 (Pic.01) nor the Oil when the machine is turned on, or when it is in cooling down time, because they are extremely hot and will cause severe burning;

1.1.4 - Never turn the machine on without oil;

1.1.5 – Never spray water directly upon the machine.

1.1.6 – Never operate the machine with wet feet or clothing;

1.1.7 – Make sure the electricity supply voltage is the same of the machine. Always connect the ground wire.

IMPORTANT

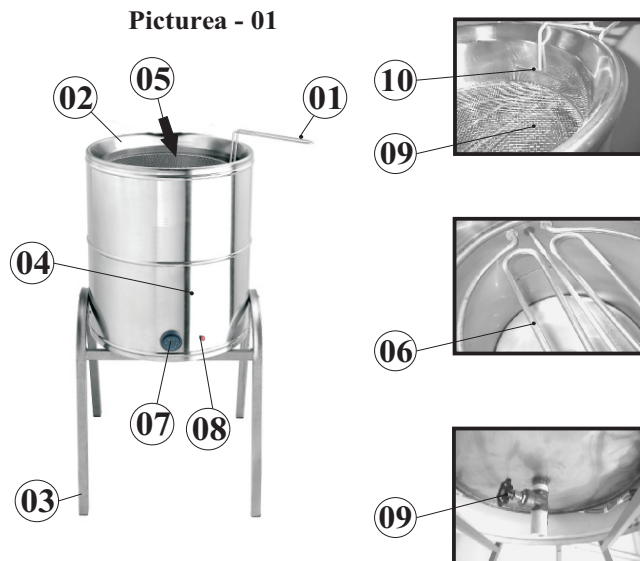
We recommend that this equipment is installed in a place with Class K Fire Extinguishers (American Standard) or in accordance with the local laws and standards.



1.2 Main Components

All the components of this machine were designed and manufactured using carefully selected materials to their proper functions, according to test standards and experience of Siemsen.

- 01 – Basket
- 02 – Tank
- 03 – Legs
- 04 – Housing
- 05 – Sieve 375mm
- 06 – Heating Element
- 07 – Thermostat Knob
- 08 – Pilot Lamp
- 09 – Valve 3/4"
- 10 – Oil Level Mark



1.3 Technical Characteristics

Table-01

Technical Characteristics	<i>U.M.</i>	<i>FSCO</i>
Voltage	[V]	220
Power Rating	[W]	5000
Minimum Electric Wire Gauge	4mm ² ou 10 AWG	
Oil Quantity	[l]	18
Height	[mm]	935
Width	[mm]	545
Depth	[mm]	530
Net/ Gross Weight	[kg]	12,3/15,5
Heating Time	[min]	20

2. Installation and Pre Operation

2.1 Installation

The Electric Fryer must be placed onto a leveled stable surface. Make sure you are connecting the equipment to the right voltage. Always connect the ground wire according to the right connection procedure norms. Check if the minimum wire dimension of the electric supply is in accordance with Table – 01.

The power cord does not have a plug, whose mounting must be made by the user.

4.2.2 Advices

Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure have to be very clear to the operator. Contact your nearest Dealer for further questions.

Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

4.2.3 Precautions

The electric cable has to be compatible with the power required by the machine. Cables touching the floor or close to the machine need to be protected against short circuits.

4.3 Routine Inspection

4.3.1 Advice

When checking the tension of the belts or chains, DO NOT introduce your fingers between the belts and the pulleys and nor between the chain and the gears.

4.3.2 Precautions

Check if motors and sliding or turning parts of the machine produce abnormal noises.

Check the tension of the belts and chains and replace the set when belt or chain show signs of being worn out.

When checking tensions of belts or chain DO NOT introduce your fingers between belts and pulleys, nor between the chains and gears. Check protections and safety devices to make sure they are working properly.

4.4 Operation

4.4.1 Advice

Be sure your hair is not loose in order to avoid getting caught by turning parts which could lead to a serious accident. Tie your hair well up and/or cover your head with a scarf.

The operation performed by not trained or skilled personnel shall be forbidden.

Never touch turning parts with your hands or in any other way.

NEVER operate machine without all original safety devices under

4.1.2 Warnings

The operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be reached when necessary. Before any kind of maintenance, physically remove plug from the socket.

Provide space for a comfortable operation thus avoiding accidents. Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry.

Before giving any manual command (switch, buttons, turn keys or lever) be sure the command is the correct one. Check this manual for further details if necessary.

Never use a manual command (switch, buttons, lever) unadvisedly. If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if the sign has been made and responded.

4.1.3 Advices

In case of power shortage, immediately turn the machine OFF.

Use recommended or equivalent lubricants, oils or greases.

Avoid mechanical shocks as they may cause failures or malfunction.

Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine.

DO NOT MODIFY original characteristics of the machine.

DO NOT REMOVE, TEAR OFF or MACULATE ANY SAFETY or IDENTIFICATION LABELS stuck on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

4.2 Safety Procedures and Notes Before Switching Machine ON

IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to be familiar with the instructions and that you have well understood all information contained in this manual. If you have any question contact your supervisor or your nearest Dealer.

4.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation could cause electrical shocks as well as electrical leak. Before use, check conditions of all wires and cables.

Picture - 02



2.2 Pre Operation

IMPORTANT

Before filling the equipment with oil, make sure the Valve N°.09 (Pic.-01) is closed, this way avoiding leakage.

Initially check if your Electric Fryer is firm on its position. It is mandatory to use the machine upon a stable and dry surface, in order to avoid accidents.

Before turning the machine on, fill up the Tank N°.02 (Pic.01) with eatable oil until it reaches the Level mark N°.10 (Pic.01) indicated on the Tank N°.02 (Pic.01). The Level is reached with 24 liters of oil or approximately 27 tins (900ml) of oil.

3. Operation

3.1 Starting

The Heating Element N°.06 (Pic.01) will be turned on when the Pilot Lamp N°.08 (Pic.01) is switched on. The Pilot Lamp will switch off when the temperature set on the Thermostat Knob N°.07 (Pic.01) is reached.

3.2 Feeding Procedure

When the oil reaches the temperature selected on the Thermostat Knob N°.07 (Pic.01) (around 20 minutes), put the products to be fried inside the Tank N°.02 (Pic.01), letting it fry for the appropriate time.

IMPORTANT

Be very careful when putting the products to be fried inside the Tank with the oil warmed up. Do it gradually (slowly). Bubbling must be avoided. Lift the wire basket(s) when bubbles come up and then put baskets back again. Repeat the operation as many times as it is necessary. The bubbling will be more intense when the products to be processed are in low temperature.

3.3 Cleaning

IMPORTANT

Do never clean the equipment when it is connected to the electric supply. Always unplug it from the power socket. Before removing the oil, make sure it is cool.

- 1) To clean the machine, first remove the oil.
- 2) Before removing the oil, turn the equipment off, unplug it from the electric supply and wait until the oil is totally cool. To remove the oil, open the Valve N°.09 (Pic.01) and let the oil flow out until the Tank N°.02 (Pic.01) is empty. In case you want to reuse the oil, put a recipient under the Valve.
- 3) When the Tank N°.02 (Pic.01) is empty, wash it inside with water and neutral soap, rinse it and dry it. You can clean the other parts of the machine with a slightly wet cloth.

3.3.1 Cautions with Stainless Steel:

The Stainless Steel may present rust signs, which ARE ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate.

The Stainless Steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents.

When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning.

Cleaning must always be done immediately after using the equipment. For such end, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps.

The rinsing and drying processes are extremely important to prevent stains and corrosion from arising.

IMPORTANT

Acid solutions, salty solutions, disinfectants and some sterilizing solutions (hypochlorites, tetravalent ammonia salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel:

These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting).

Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

Use of abrasives:

Sponges or steel wool and carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided.

Main substances that cause stainless steel corrosion:

Dust, grease, acid solutions such as vinegar, fruit juices, etc., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.

4. General Safety Practices

IMPORTANT

If any item from the GENERAL SAFETY NOTIONS section is not applicable to your product, please disregard it.

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance. The machine has to be delivered to the operator in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. **READ THIS MANUAL WITH ATTENTION.**

4.1 Basic Operation Practices

4.1.1 Dangerous parts

Some parts of the electric devices are connected to high voltage points. These parts when touched may cause severe electrical shocks or even be FATAL.

Never touch commands such as buttons, switches and knobs with wet hands, wet clothes and/or shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a FATAL situation.