INSTRUCTION MANUAL
Fryers

GENERAL INSTRUCTIONS

Carefully read the instructions given in this booklet and retain for future reference. Before connecting the appliance make sure that the data on the technical plate corresponds with those of the power supply. The installation must be carried out by professionally trained personnel and in accordance with the instructions of the manufacturer and current regulations. It is recommended that the appliance is placed under an extractor hood, which should conform to current standards. This appliance must be used only for frying food in oil.

The manufacturer declines all responsibility for:

Any damage resulting from ignoring the instructions for installation and use or from irregular use of the appliance.

Any inaccuracies contained in this booklet due to translation or printing errors.

The manufacturer reserves the right to make alterations as necessary, without changing its basic characteristics.

INSTALLATION INSTRUCTIONS

1.1 The technical plate is fixed to the back of the appliance.

1.2 Remove all protective film.

1.3 ELECTRICAL SAFETY RULES:

Please observe these essential rules:

● the mains voltage and that on the plate must be the same.

● connection must be to a REGULATION earthed socket.

● connection must be to a suitable supply.

The electrical connection must be carried out by trained personnel in accordance with current regulations.

The power cable must be positioned so that no part of it reaches a temperature 50ºC above room temperature. Before installation make sure the socket or switch used can be easily reached when the appliance is in place.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY IF THESE SAFETY RULES ARE NOT OBSERVED.

INSTRUCTIONS FOR USE

2.1 The appliance is intended for general use and must be used by properly trained personnel only.

2.2 Before switching on the machine for the first time, thoroughly clean off the industrial oils from the tank and basket.

2.3 Position the extractable head of the appliance correctly so that it presses the safety micro-switch inside of it.

2.4 Pour oil into the tank until it reaches the level as marked.

2.5 If fat is used, it must be melted before being poured into the tank. Never attempt to melt solid fats with the element as this could trip the safety thermostat.

STARTING UP

3.1 Put the plug into the power socket.

3.2 Turn the thermostat to the required temperature setting. The heating light will come on and will go off at the required temperature setting.

3.3 The appliance is now ready for use.

3.4 Food must be dry before being immersed into the oil.

3.5 If frozen food is used, fill the basket only halfway and immerse it very slowly into the oil.

TURNING OFF

4.1 Put the thermostat in position "O".

4.2 NOTE: If the plug remains inserted, the appliance is still under voltage.

MAINTENANCE

5.1 After frying, remove food deposits floating in the oil. Ideally the cooled oil should be filtered daily to maintain the best frying results.

5.2 The Fryer tank, basket, elements and body should be regularly disconnected from mains electrical supply and cleaned with hot water and detergent.

(Care should be taken when handling the capillary tube attached to the element)

5.3 The control head must only be cleaned with a damp cloth.

DO NOT USE RUNNING WATER OR CORROSIVE SUBSTANCES.

5.4 IMPORTANT: Before carrying out any cleaning operation, disconnect the appliance from the mains and wait for the oil and heating elements/coils to cool.

PROBLEMS?

6.1 Check the following:

● is the mains power supply on?

● Is the pin in correctly inserted in the head as explained in point 2.3.

● Ensure that the safety thermostat is properly in position (red pin not lowered).

If the safety thermostat is faulty it will cut out if the oil temperature exceeds 230ºC.

6.2 If the safety thermostat repeatedly cuts out, call a qualified technician.

6.3 When servicing, always ensure that the correct Maestrowave spare parts are used.

6.4 Always ensure that the oil level is maintained as indicated on the tank wall.

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