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Mod: EF102-TN

Production code: 10155002AOF



Diamond
catering equipment



Mod.	Puissance Potencia Power	Tension Tensión Tension	Charge max. Carga max. Max. load
EF41-N	3000W	230V	0,4Kg
EF71-N	3200W	230V	0,8Kg
EF72-N	2x 3200W	2x 230V	2x 0,8kg
EF81-KN	3500W	230V	0,8Kg
EF82-KN	2x 3500W	2x 230V	2x 0,8Kg
EF101-TN	4500W	400V (230/3)	0,9Kg
EF102-TN	2x 4500W	2x 400V (230/3)	2x 0,9Kg

Professional Deep Fat Fryer

Choosing this appliance, you have buy the best deep fat fryer of its range with submerse heating-element.

Its perfect design and its functionality together with the fact of its quality norms, will give you total satisfaction during long time.

Description

- 1 - Cover,
- 2 - Main switch,
- 3 - Reg. Thermostat knob,
- 4 - Signal light,
- 5 - Handle boby,
- 6 - Automatic switch of security,
- 7 - Frontal panel,
- 8 - Heating-element,
- 9 - Basket,
- 10 - Handle basket,
- 11 - Supply power cord,
- 12 - Stainless steel bowl,
- 13 - Oil level indicator,
- 14 - Body.
- 15 - Tap.

Attention

THE DEEP FAT FRYER IS PROTECTED WITH A PLASTIC FILM ENVOLVING THE APPLIANCE'S BODY AND THE RESPECTIVE COVER. WHICH IS NECESSARY TO REMOVE BEFORE THE FIRST UTILIZATION.

- Before you put the appliance working, please read carefully this manual instructions.
- Please take off the appliance from the gift box, taking out the basket and all the papers that it containing.
- Please check the appliance perfect look and the functioning after unpacked it.
- Don't use the deep fat fryer before you have the bowl full of oil.
- Respect the minimum and maximum levels oil. These marks are inside of the bowl.
- Don't full so much the basket, namely with frozen products, in order to avoid boiling and the leakage of hot oil.
- It's advisable to dry the food lightly before to put them into the oil to avoid boiling and splashes.

During the functioning time or immediately upon:

- NEVER LEAVE THE UNIT UNATTENDED.**
- Don't touch in the parts subjected to temperatures.
- Keep the appliance away from children.
- Don't pour water inside the recipient when the oil is hot and keep the appliance away from the water outs and from heat focus.
- In the case of oil inflammation, extinguish the fire with the cover or with a blanket, but never with water.
- When you finish frying, switch off the appliance in the thermostat control and after disconnect from the wall socket.

Security

- The automatic security switch guarantees the functioning of the heating-element only if the control panel was fitted.
- In the control panel there is a security thermostat that disconnect the appliance when happen a super heating, which can happen by oil missing.
- The oil level should be above the minimum level indicated. Fire hazard when the oil level is below indicated minimum level.
- Check the oil saturation. The saturated oil has a lower flashpoint and will be more easily susceptible to sudden boiling.
- The valve (**Fig.1**) it is equipped with a device of safety.

Using Instructions

- Take off the basket and put the handle on it.
- Pour oil into the bowl till the max.
- Connecting the appliance to a wall socket with earth connection.
- Select the temperature to fry with the regulable thermostat and wait that oil reaches the selected temperature (putting out the signal light the oil is ready to fry).
- Prepare and put the food to fry into the basket.
- When the oil be hot put the basket into the recipient slowly to avoid oil leakage and Splashes.
- When you finish frying, take off the basket from the recipient and suspend it, so that the oil excess can drain from the food.

Maintenance and Clean

- Before making some cleaning operation, disconnect previously the appliance.
- Let the oil to get cool.
- Take off the basket and the control panel.
- Pour carefully the oil into a recipient (or on the kitchen sink).
- Never submerse the control panel into the water or any other liquid. Use only a wet towel to clean the device. Never use water jet.
- Clean the control panel and the cable with a wet cloth , but never with abrasive product.
- The basket, the cover, the bowl and the body can be clean on the dishes-machine.
- The models **KN** and **TN** is equipped with valve to facilitate the emptying of the vat (oil), fig.1.

Irregularities and Reparations

In case of damage of connection to the electric current, don't try to repair it; take the appliance to the authorized Technical Service once for that is necessary special tools. The same thing is necessary to do, in case of some other irregularity.

- If the power supply cord will be damaged, only manufacturer, authorized agents or qualified people for the job can substitute it to avoid dangerous situations.

This appliance fulfils the principles of the Directive 73/23/CEE of Low Tension and the Directive 89/336/CEE of Electromagnetic Compatibility.