

Installation and Operating Instructions FD 80 DR

Congratulations on your purchase of this high quality product. You have selected an equipment that blends professional quality and ease of use. We hope that you are very satisfied with this product.

I SAFETY INSTRUCTIONS

Please follow these instructions to avoid risk of fire, electric shock, burn, injury or other harm.

When using this apparatus, standard safety precautions must always be observed, including:

- Being aware of the directions for use and always following them with the equipment.
- Installing the equipment according to the attached instructions.
- Protecting the equipment against excessive sunlight, moisture, and freezing.
- Do not leave the equipment accessible to children during or after use; the oil remains hot for a long time.
- Ensure that only trained personnel operate the equipment.
- Never move the equipment while it is in use.
- Verify that the equipment is turned off before plugging it in or unplugging it.
- Do not use the equipment for functions other than its specifically intended use.
- Never touch hot surfaces: Use the handles and buttons
- Keep the cord away from hot surfaces.
- Repairs must be made only by qualified repairpersons.
- Only use original replacement parts.
- To maintain durability, do not use solid fats with this deep fryer.
- Never plug in your deep fryer before having filled the oil basin.
- The metal parts of the deep fryer become very hot during use.
- Do not exceed the maximum capacity indicated for the appliance.
- Never place the cover on the deep fryer while it is in use.
- Never put the control unit in water. Remove the control unit before washing the rest of your deep fryer.
- After cleaning, ensure that all parts are completely dry before using the appliance.

- Never leave your deep fryer unattended while in use.
- This deep fryer is not intended for use by young children or disabled persons without supervision.
- Use caution when removing the electrical module; the temperature sensors and the element may be very hot.
- Use only the control unit supplied with the apparatus.
- Watch out for steam during use.
- Never place your deep fryer near or above stove burners.
- Always unplug your deep fryer after use.

II PACKING LIST

- Apparatus: Deep fryer
- Accessories: 2 stainless steel oil containers with secure drain plug.
 - 2 baskets with removable insulated handle.
 - 2 lids.
 - 2 filters.

III USAGE COMPLIANCE

Only use the apparatus for cooking food.

IV METHOD OF OPERATION

The deep fryer with a cold zone is not only designed to make French fries, but also to fry fruit or vegetable fritters, fish, mushrooms... without transmitting flavours or odours. It is equipped with a control thermostat with a very precise stainless steel bulb, a safety thermostat in case of overheating or insufficient oil level, and a sensitive contact switch. The deep fryer is equipped with an integrated drain system. Draining the appliance can be done very safely: the basin, constructed of a single stamped and bevelled piece, allows oil to drain directly without handling of the deep fryer.

V OPERATION / HANDLING

a) Installation / Assembly:

- Remove the deep fryer from its packaging.
- Remove the protective film.
- Position the apparatus on a stable, solid, heat-resistant stand.
- Never place the equipment near a wall or partition made of combustible material, even if covered with good quality heat insulating material.

- Keep the apparatus at least 10 cm away from partitions or walls.
- Position the accessories.

b) First use:

Before the first use, rinse the basin and basket in hot water with a small amount of dish soap.

Connecting the apparatus:

- Verify that the voltage and frequency of the electric system match the values indicated on the information plate.
- Always verify that the power cord and plug are not damaged.
- Uncoil the cord completely before connecting the plug to the outlet.
- Plug the power cord into a grounded outlet.
- The apparatus is ready to operate.

Note: In cases where the apparatus must be connected to an ungrounded outlet or directly to the electrical system, this type of connection must be done by a qualified repairperson.

c) Use of the apparatus:

| Controls and display | Function |
|------------------------------------|--|
| Green switch | On/Off |
| Thermostat | Temperature adjustment |
| Temperature limiter | Automatic shut-off in case of problems |
| Safety switch | Automatic shut-off in case of improper positioning of the control unit |
| Orange temperature indicator light | Oil heating (light on) Oil hot (light off) |

Use

- Ensure that the drain in the basin is closed.
- Insert the control unit into the slot being sure that it is pushed in all the way. The deep fryer will not function if the control unit is improperly inserted, the safety switch will prevent operation.
- Pour oil into the container; the oil level must be between the MAX and MIN marks. It is not recommended to use solid fats.
- Lock the basket handle into place by pulling it back until it stops
- Push the green switch.
- Turn the thermostat dial to the desired position.

- The orange temperature indicator light will go out when the oil is hot; your deep fryer is ready for cooking.
- Fill the basket and plunge it into the oil.
- When cooking is finished, lift the basket and set it on its stand.

Temperature limiter

- In order to avoid overheating, your deep fryer will automatically stop if it is turned on with too little oil or no oil at all. Unplug the deep fryer and let it cool; then push the red reset button under the control unit.

Cold zone

- During frying, crumbs or extra food particles will fall into the cold zone located under the element. As this zone remains at a lower temperature during use, it prevents food particles from burning, which increases the lifespan of the oil.

Tips

- It is recommended to use a high quality oil for frying, such as corn or peanut oil. High quality fat may also be used. Other types of oils may be used if they are explicitly recommended for deep frying by the producer. Never mix different types of oils or fats and do not use olive oil, butter, or margarine due to risks of smoke or spilling.
- Precooked foods require higher temperatures than raw foods.
- Cook your foods completely. The exterior may appear ready before the interior is cooked.
- Keep your oil (cooled and filtered) in the deep fryer ready for use.
- Before frying breaded foods, shake off excess breading.
- To make French fries, cut the potatoes into equal pieces so that they cook evenly. Rinse and dry them before cooking.
- In order to extend the lifespan of your deep fryer, filter the oil after each use and change it after 8 to 10 uses.
- Remove all excess ice before frying frozen foods.

Shutting off the appliance

- Set the thermostat to zero
- Unplug the appliance.
- Let the appliance cool.
- To reuse the oil, open the drain in the basin and pour the oil through a filter to remove cooking residue.

- Cleaning the apparatus (cf. 6. Cleaning).

d) Breakdowns / Repairs:

In case of breakdowns or damaged parts, call your customer service agent and a qualified repairperson for all technical service.

VI CLEANING AND MAINTENANCE

- Never start cleaning until the oil has completely cooled.
- Unplug the apparatus from the outlet and remove the control unit before cleaning.
- For cleaning, use only non-abrasive cleaning products, soapy water, or dish soap, and a non-abrasive sponge.
- Never submerge the control unit in water.
- Do not damage the heating element wires during cleaning.

VII TECHNICAL SPECIFICATIONS

| | |
|--------------------|--------------------|
| Model | FD 80 DR |
| Power | 2 x 3600 W |
| Overall dimensions | 590 x 485 x 345 mm |
| Volume | 2 x 8 L |
| Num. of elements | 2 |
| Voltage | 2 cords 230 V |
| Current | 16 A |
| Weight | 15 Kg |

Color coding of the wires: Phase Brown or Black
 Neutral Blue
 Ground Yellow-Green

VIII STANDARDS AND LEGAL PROVISIONS

The apparatus complies with the standards listed below:

- IEC 60335-1
- IEC 60335-2-37
- EN 55014
- EN 61000

IX REMOVAL OF ELECTRIC AND ELECTRONIC WASTE

The apparatus respects the following directives:

- 2002/95/CE (DEEE) N°34270064800021
- 2002/96CE (ROHS)
- Do not throw away the apparatus with household waste.
- The apparatus must be taken to a recycler of electrical equipment.



The materials in the apparatus are reusable. With the removal of electric and electronic waste, recycling, and all forms of recovery of used apparatuses, you are taking significant step toward protecting our environment.

For more information about the collection of electric and electronic waste, please contact your distributor.

X FRYING TIMES AND TEMPERATURE TABLE

The frying times listed below are only suggestions. Use them according to the quantities or thicknesses of your foods as well as your own personal preferences.

| Food | Cooking temperature | Cooking Time |
|--|--------------------------|--|
| Fresh French Fries – 1 kg (recommended quantity for an optimal result) | 170° C Then 190° C | 9-11 minutes Then 1-2 minutes Until they are golden |
| Frozen French Fries | 190° C | 9-11 minutes |
| FISH Shrimp – frozen breaded (just enough to cover the bottom of the basket without crowding) | 170° C | 3-5 minutes |
| Fried gudgeons (just enough to cover the bottom of the basket) | 190° C | 1-2 minutes |
| Fresh battered cod or haddock | 190° C | 5-10 minutes (according to the thickness of the fish) |
| Frozen battered or breaded cod or haddock pieces | 170° C | 10 to 15 minutes (according to the thickness of the fish) |
| Frozen plaice | 190° C | 5-6 minutes |

| MEATS | | |
|----------------------------------|--------|--|
| Frozen hamburgers (50g) | 150° C | 3-5 minutes |
| Breaded chicken pieces | 170° C | 15-20 minutes (small / medium pieces) |
| Breaded chicken pieces | 170° C | 20-30 minutes (large pieces) |
| Frozen veal cutlets | 170° C | 3-8 minutes (according to thickness) |
| Fresh breaded chicken drumsticks | 170° C | 15- minutes |

XI TROUBLESHOOTING GUIDE

| Problem | Possible cause | Solution |
|---|---|--|
| The deep fryer does not work no indicators light up | The deep fryer is not plugged in | Verify that the deep fryer is plugged in |
| | The control unit is not properly seated | Ensure that the control unit is properly seated by pushing it in all the way. |
| | There is not enough oil in the deep fryer, tripping the safety switch | Unplug the deep fryer and let it cool down. Press the reset button under the control unit. |
| Oil leaks | The maximum oil level has been exceeded | Verify the oil level |

| | | |
|---|--|---|
| Oil leaks | Basket over filled / the maximum frying capacity has been exceeded | See the recommended quantities in the cooking table. |
| | Wet food has been placed into the oil | Drain the food and dry it well. |
| | The oil is old and has gone bad | Replace with new oil. |
| | Improper oil has been used / several oils have been mixed | Use a high quality oil made for deep frying. |
| Unpleasant smell / the oil smokes | The oil has gone bad | Replace with new oil. |
| | The oil is not made for deep frying | Use a high quality oil. |
| | Oil temperature too high | Verify proper positioning of sensors |
| Inadequate frying | The incorrect temperature has been used | Select the proper temperature. |
| | The basket is overfilled | Reduce the quantity to be fried. |
| | Fresh French fries are too damp | Drain the food and dry it well. |
| Fresh French fries are burned on the outside but uncooked on the inside | Cooking method | We recommend a 2 step method for preparing fresh French fries, cook at 170°C for 9 to 11 min. and then at 90°C for 1 to 2 min. until they are golden colored. |

XII HANDLING THE CONTROL UNIT

All handling of the control unit must be carried out when cool or by using hand protection.

To remove the control box from its slot, grasp it and push with your thumbs against the top of the basin, lifting with slight backward pressure (see photo).

To reinsert the control box, reverse the removal process. Push the control box down with slight pressure against the basin to connect the two hooks and let it slide.

WARNING: Your deep fryer is equipped with a safety mechanism. If your element does not heat, verify the proper positioning of your control box.



XIII GUARANTEE

The guarantee does not cover defects due to accidents, handling errors, negligence, improper use, technical modifications, or in cases of repairs made by unqualified repairpersons. In no case does this guarantee give the right to damages.