



## **INSTRUCTIONS MANUAL**

### **9000W Fryer**

**PNH**

## SYMBOLS USED IN THIS MANUAL



Read the instructions before using the equipment.



Important safety instructions. Imminent risk of accident if not observed.



Practical advice for the user.



Instructions for authorised persons only.

## 1. SAFETY AND APPROPRIATE USE

### 1.1. Safety Instructions

The equipment is safe to use and meets the current European safety requirements. However, improper use can lead to personal injury and property damage. To ensure correct and safe operation, read this manual before using the equipment. This manual contains important warnings about installation, safety, use and care of the equipment. Keep this manual for future reference. Give the manual together with the equipment to a possible new owner of the equipment.

The manufacturer cannot be held responsible for damages that result from inappropriate or incorrect use. Please note that the instructions in this manual do not replace the technical characteristics engraved on the characteristics plate fixed to the equipment.



**Read the safety instructions carefully!**








**During installation: do not place on or near surfaces or walls, partitions, kitchen furniture or the like unless they are made of non-combustible material or covered with thermally insulating and non-combustible material, and attention is paid to fire prevention regulations.**



**Before using the equipment, check that no damage is visible. Never use a damaged equipment.**

- ⚠ To avoid risk of damage to the equipment, check that the data indicated on the characteristics plate of the equipment corresponds to the voltage and frequency of the power supply.**
  
- ⚠ Connect the equipment to an Earth electrical circuit.**  
**The electrical safety of the equipment is only guaranteed if it has a correct connection.**
  
- ⚠ This equipment is supplied with an equipotential connection terminal on the bottom of the heating element, which must be properly connected to the earth circuit by an authorised installer.**
  
- ⚠ Do not connect the equipment to the power supply by means of a plug or an extension cable. These do not guarantee the safety of the equipment.**
  
- ⚠ Only qualified and authorised persons may install and repair the equipment. The manufacturer is not responsible for damage resulting from repairs and other interventions carried out by non-qualified persons.**
  
- ⚠ Installation and repair interventions must strictly comply with the local and national safety regulations in force.**

-  Keep the equipment always clean by carrying out a thorough cleaning on a regular basis! Food residues accelerate oil degradation!**
-  Fire hazard! Do not operate the equipment with the oil level below the minimum mark.**
-  Danger of burns! Do not touch work surfaces and metal parts while the equipment is in operation.**
-  Danger of burns! Do not open the oil drain valve while the oil is hot.**
-  Danger of burns! Do not use deteriorated oil, failure to comply with this recommendation will cause the boiling point to fall and boiling may occur abruptly.**

#### **1.2. Purpose of use**

PNH fryers are designed for frying food products. The manufacturer does not recommend any other type of use, non-compliance with which may compromise the safety of the equipment and the user.

Fryers are intended for commercial use. Do not use the equipment outdoors.

#### **1.3. User requirements**

The equipment should be kept out of the reach of children and they should be supervised to ensure that they do not play with the equipment.

#### **1.4. Recycling**

Treatment of packaging material: Before using the device for the first time, remove the protective plastics from the stainless steel. Recycle the transport packaging and all protective materials.

-  Ensure safe disposal of all plastic packaging. Keep plastic packaging out of the reach of children. Danger of suffocation!**

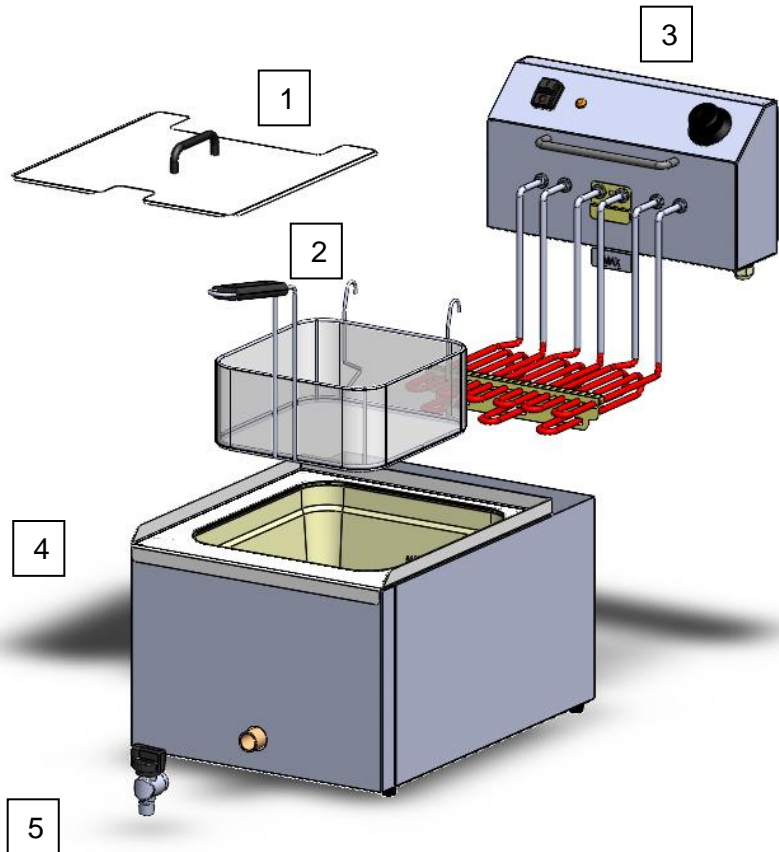


Electrical and electronic equipment contains materials that when incorrectly handled can endanger human health and the environment. Do not dispose of any part or component of the equipment in domestic waste; dispose of them at collection/recycling centres or contact your supplier or local authority for advice.

**2. DESCRIPTION**

**10lts Fryer with tap**

- 1. Vat lid with PVC handle
- 2. Basket with PVC handle
- 3. Heating Module
- 4. Frying Vat
- 5. Tap for oil drainage



**2.1. Technical Characteristics**






Model	Frying Capacity (kg/h)	Basket Capacity (kg)	Gross Weight (Kg)	Net Weight (Kg)	Power (W)	Tension (V/Hz)	Basket Dim. WxDxH (mm)	Package WxDxH (mm)	Product WxDxH (mm)
9000W Fryer with Tap	22	1,5	14	12	9000	400/50	253x273x110	400x520x455	325x484x399

## 2.2. Necessary Connections

Electrical connection with protective earth connection.

Equipotential connection.

## 2.3. Location of use

-  Choose a dry place where the equipment cannot come into direct contact with water.
-  Never direct jets of water at the equipment.
-  Place the equipment on a stable, levelled surface.
-  Keep the equipment away from flammable or heat-deformable materials. If this is not possible, insulate the space around the equipment with a non-flammable, heat-resistant insulating material.
  
-  Install in a place where there is no risk of water falling on the oil.

## 2.4. Unpack

Remove all protective material from the packaging. Check the equipment.

Remove the protective plastics from the stainless steel. Clean the outside of the unit with a damp cloth.

Dispose of the protective material and packaging safely, as they are potential sources of danger.

## 2.5. Electrical Installation

Check that the data on the device's rating plate correspond with the voltage and frequency of the power supply.


Connect the device to an earth electrical circuit!

Connect the equipment to a fixed installation. Never connect the unit to multiple sockets, T-type adapters or extension leads.

Models sold without a plug must be equipped with a means of disconnection from the electrical installation in accordance with installation regulations.

Follow the standards and norms in effect in the country in which you are located.



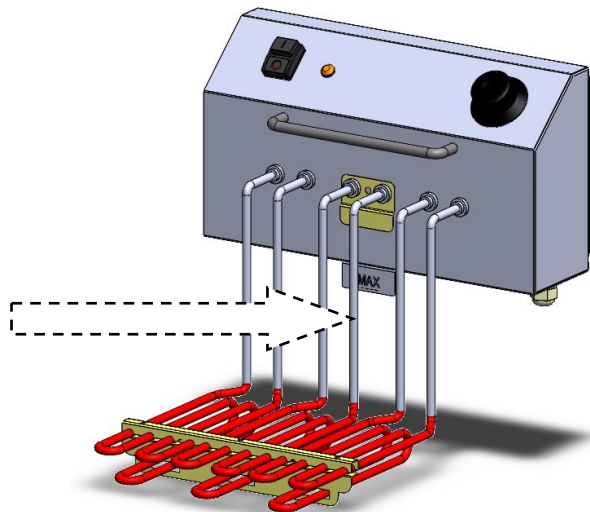
On the back of the appliance there is a terminal marked with the symbol  which allows equipotential connection between different devices.

### 3. OPERATING INSTRUCTIONS


- Before using the equipment, you must remove all the protective plastic from around the equipment and clean the glue particles with non-abrasive products so as not to damage the equipment.
- When choosing where to place the equipment, make sure that it is levelled and that its surface is made of non-combustible material. The equipment should also be kept away from walls and other materials that could break up or catch fire when heated.
- Before connecting the equipment to the electrical grid, make sure that the voltage specified on the characteristics plate corresponds to the grid voltage and check that the socket can support the current of the equipment.
- After the previous checks, you can use the equipment by connecting the power cable to the electric grid and turning the temperature knob to the desired value.
- Never operate the fryer with wet hands!
- To adjust the temperature, turn the thermostat knob to the required value.
- When using the equipment, do not place cloth or other objects on it that could be damaged or cause any hazard.
- Please note that the power cable must not come into contact with heating elements or other hot parts.

### 4. CLEANING

- When cleaning the equipment, make sure the power cable is disconnected from the electrical supply and that the equipment is completely cooled.
- Remove the oil by placing a drip tray under the tap. To open the tap, press the handle and turn it a quarter of a turn anticlockwise. **Never do this when the oil is still hot!**
- Separate the heating module from the vats.
- The fryer vats can be cleaned with plenty of water and detergent.
- Only in the heating elements of the heating module can be immersed, **up to the maximum limit marking.**



**Attention:** the level of immersion must not be exceeded, otherwise damage may be caused to the equipment and the user may be endangered.

 **When cleaning the appliance, do not use water jets, as you risk damaging the electrical part.**

## 5. MAINTENANCE



Only properly qualified and accredited persons may perform the installation and repairs of the equipment.



The manufacturer is not liable for damage resulting from repairs or other interventions carried out by unqualified persons.



Installation and repair interventions must strictly comply with the local and national safety regulations in effect.



Only original accessories should be used for repair work.

### 5.1. Safety thermostat reset:

A hole is located in the bottom of the heating element in which the safety thermostat reset button is located (red/orange colour).

A pinhole is located at the bottom of the heating element in which the reset button for the safety thermostat is located (red/orange colour).

### 5.2. Replacing the power cable:



If the power cable is damaged, it must be replaced only by an authorised repairer or by the manufacturer.

- 10lts models. 3 phase with switch, cable type H07RN-F 4G2,5 mm2;



**5.3. Most frequent anomalies:**

<b>Anomaly</b>	<b>Possible cause/solution</b>			
Fryer does not switch on (green light does not switch on)	Failure in the power supply (check switchboard)	Heating element Badly fitted (check fitting position)	Safety thermostat activated (reset thermostat)  safety thermostat	Internal fault (contact technical support service)
Fryer turns on, but shortly after safety Thermostat activates.	Low Oil level (correct)	Internal fault (contact technical support service)		
Fryer turns on but does not heat up properly	Failure in the power supply (check presence of phases)	Internal fault (contact technical support service)		

## 6. WARRANTY

- The equipment is guaranteed for a period of 12 months from the date of purchase.
- The warranty is valid against original defects, whether material or manufacturing.
- Whenever there is an anomaly in the equipment, it should be returned as soon as possible, enclosing the purchase document.
- When the guarantee is activated, the damaged parts will be repaired or replaced at the manufacturer's discretion. In the event of replacement, the damaged parts will become the supplier's property.
- Any and all faults resulting from poor installation or use/handling of the equipment are excluded from the scope of the warranty.
- The equipment will lose its warranty whenever any alteration/modification or even repair, carried out by the user, is identified.



**DIRECTIVE 2002/96/CE**

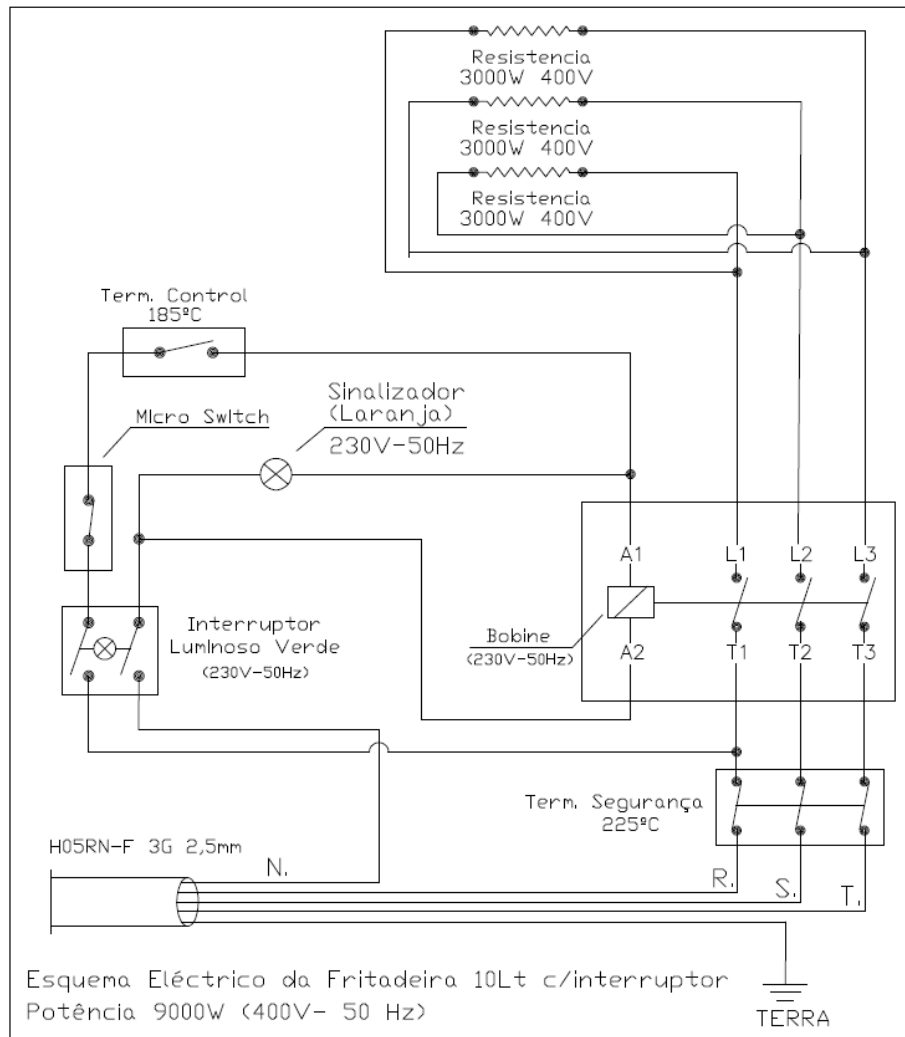
- This symbol means that the product must be collected separately at the end of its life cycle. Do not dispose of it in municipal waste bins as normal household waste.

**SYMBOL**



- This product is manufactured in compliance with the Low Voltage Equipment Directive 2006/95/EC.

**7. ELECTRICAL SCHEME:**



**PNH PROFESSIONAL FURNITURE & INNOVATION**

**RUA DO ALTO  
VALE DO GROU – APARTADO 86  
3750 - 064 AGUADA DE CIMA**

**TEL. +351 234 690 190**

[administracao@bypnh.pt](mailto:administracao@bypnh.pt)

[comercial@bypnh.pt](mailto:comercial@bypnh.pt)