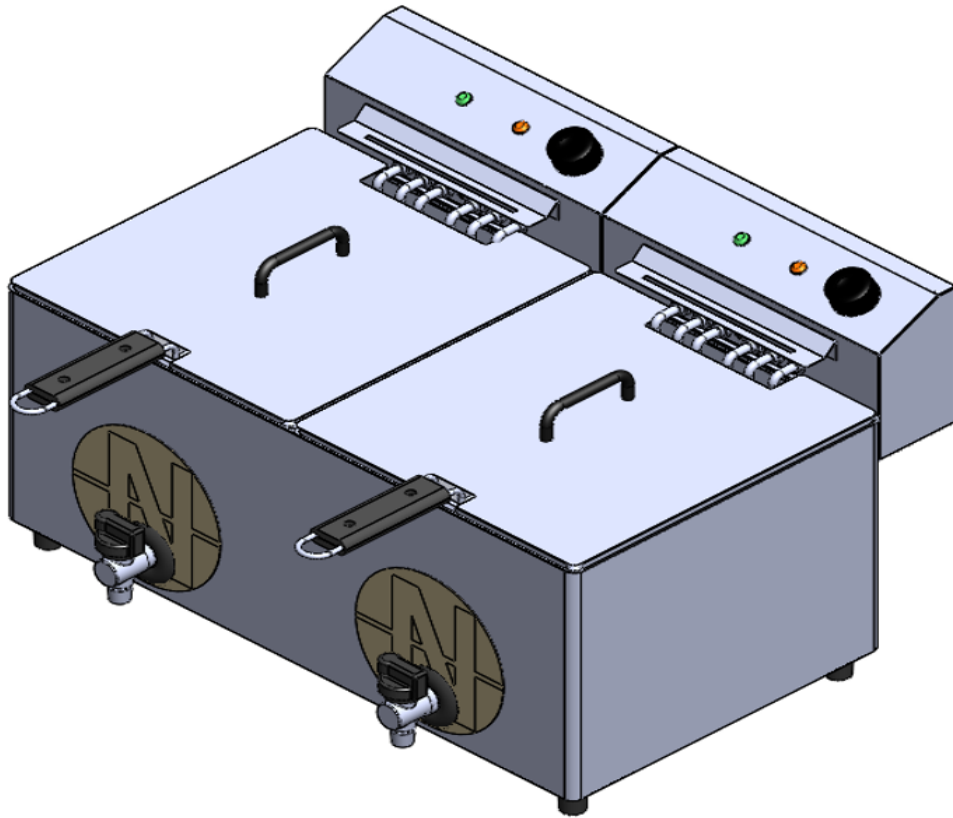


P N H

BY PINHA
TASTE & INNOVATION



INSTRUCTION MANUAL

Fryers

PNH

SYMBOLS USED IN THIS MANUAL



Read the instructions before using the device



Important safety instructions. Danger of imminent accident if not observed



Practical note for the user.



Instructions only for suitably qualified persons.

1. SAFETY AND PROPER USE

1.1. Safety instructions

The equipment is safe to use and meets 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 the installation, safety, use and care of the equipment.

Keep this manual for future reference. Return the manual together with the equipment to any new owner of the equipment.

The manufacturer cannot be held responsible for damage resulting from improper or incorrect use. Please note that the instructions in this manual do not replace the technical characteristics engraved on the nameplate attached to the equipment.



Read the safety instructions carefully!



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



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



To avoid the risk of damage to the equipment, check that the data on the equipment's rating plate correspond to the voltage and frequency of the power supply.











Connect the equipment to an earthed electrical circuit.

The electrical safety of the device is only guaranteed if it is properly connected.



This equipment is supplied with an equipotential bonding terminal at 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 with a multiple plug or extension cord. These do not guarantee the safety of the equipment.
-  Only qualified and accredited persons may carry out the installation and repairs of the equipment. The manufacturer is not liable for damage resulting from repairs and other work carried out by unqualified persons.
-  Installation and repair work must comply strictly with the local and national safety regulations in force.
-  Keep the device clean at all times by carrying out thorough cleaning regularly!
Food residues accelerate the degradation of the oil!
-  Danger of fire! Do not operate the device with the oil level below the minimum mark.
-  Danger of burns! Do not touch the work surfaces and metal parts while the device is in operation.
-  Danger of burns! Do not open the oil drain valve while it is hot.
-  Danger of burns! Do not use damaged oil, failure to comply with this recommendation will lead to a decrease in the boiling point, which will lead to sudden boiling.

1.2. Purpose of use

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

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

1.3. User requirements

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

1.4. Recycling

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



Check the safe disposal of all plastic packaging. Keep the plastic packaging out of the reach of children. Danger of suffocation!

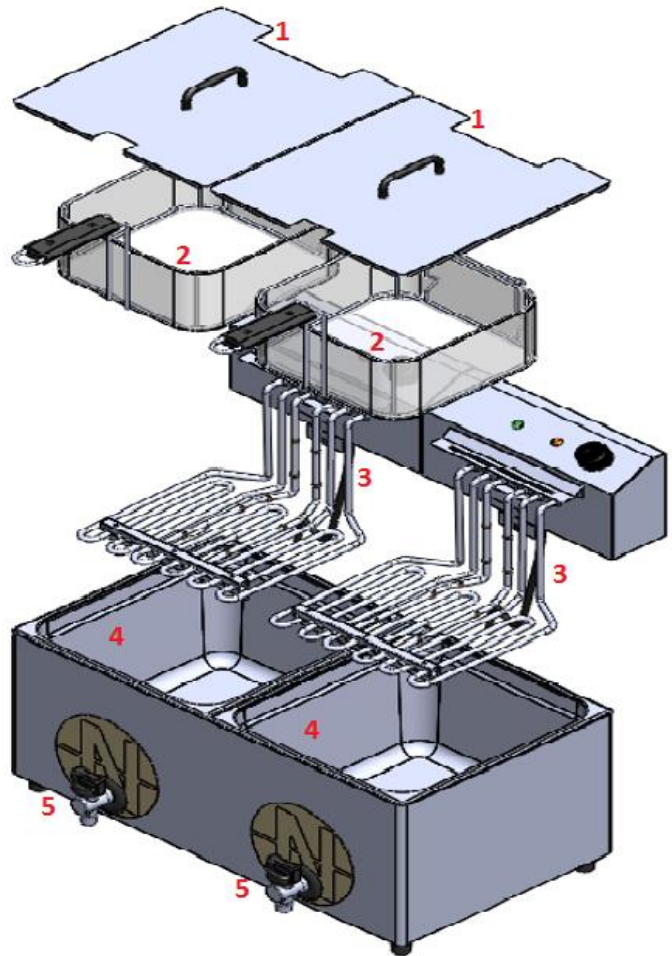


Electrical and electronic equipment contains materials which, when handled improperly, endanger human health and the environment. Do not dispose of any part or component of the equipment in household waste; dispose of it in collection/recycling centres or contact your supplier or local authorities for advice..

2. DESCRIPTION

Three-phase Fryer 10+10lts with tap

- 1. Bowl lid with PVC handle
- 2. Basket with PVC handle
- 3. Heating module
- 4. Vats for frying
- 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)	Voltage (V/Hz)	Basket Size LxPxA (mm)	Packaging LxPxA (mm)	Product LxPxA (mm)
Fryer 4lts 2000W	7		4	3.8	2000	230/50	120x230x110	180x430x430	180x420x320
Fryer 4+4lts 2x 2000W	14		8	7.6	2x2000	230/50	2x 120x230x110	375x435x510	360x420x320
Fryer 4+5lts 1x2000W + 1x 3500	17		12	11	1x2000 1x3500	230/50	1x 120x230x110 1x 210x210x110	540x420x363	445x415x320
Fryer 5lts 3000W	10	1	7.1	6	3000	230/50	210x210x110	190x435x360	171x417x339
Fryer 5+5lts 2x3000W	20	1	11.6	10.6	2x3000	230/50	2x 210x210x110	400x520x455	352x417x339
Fryer 5lts 3500W	12	1	7.1	6.1	3000	230/50	210x210x110	190x435x360	171x417x339
Fryer 5+5lts 2x3500W	24	1	11.9	10.8	2x3000	230/50	2x 210x210x110	400x520x455	352x417x339
Fryer 7lts with tap 3000W	10	1,2	7,5	6.4	3000	230/50	210x210x110	190x435x360	171x417x339
Fryer 7+7lts with tap 2x3000W	20	1,2	12.5	11.5	2x3000	230/50	2x 210x210x110	530x470x420	530x457x399
Fryer 7lts with tap 3500W	12	1,2	7.5	6.4	3500	230/50	210x210x110	485x320x410	264x454x399
Fryer 7+7lts with tap 2x3500W	24	1,2	12.5	11.5	2x3500	230/50	2x 210x210x110	530x470x410	530x457x399
Fryer 7lts with tap 4500W	14	1,2	7.5	6.4	4500	230/50	210x210x110	485x320x420	264x454x399
Fryer 7+7lts with tap 2x4500W	28	1,2	12.5	11.5	2x4500	230/50	2x 210x210x110	530x470x410	530x457x399
Fryer 7lts with tap L450	13	1,2	8.5	7.8	3500	230/50	257x247x95	535x375x315	328x504x295
Fryer 7lts with tap and switch 3500W	12	1,2	7.5	6.4	3500	230/50	210x210x110	485x320x420	264x454x349
Fryer 7+7lts with tap and switch 2x3500W	24	1,2	12.5	11.5	2x3500	230/50	2x 210x210x110	530x470x410	530x456x359
Single-phase Fryer 10lts with tap 4500W	14	1,5	7.7	7.12	4500	230/50	250x240x110	400x520x455	325x443x359
Single-phase Fryer 10+10lts with tap 2x4500W	28	1,5	13.9	12.7	2x4500	230/50	2x 250x240x110	695x540x415	652x486x399
Single-phase Fryer 10lts with tap 5500W	16	1,5	7.7	7.12	5500	230/50	250x240x110	400x520x455	325x443x359
Single-phase Fryer 10+10lts with tap 2x5500W	32	1,5	13.9	12.7	2x5500	230/50	2x 250x240x110	695x540x415	652x486x399
Three-phase 10lts fryer with tap 7500W	20	1,5	7.7	7.12	7500	400/50	250x240x110	400x520x455	325x484x399

Three-phase 10+10lts fryer with tap 2x7500W	40	1,5	13.9	12.7	2x7500	400/50	2x 250x240x110	695x540x415	652x486x399
Three-phase 10lts fryer with tap and switch 7500W	20	1,5	7.7	7.12	7500	400/50	250x240x110	400x520x455	325x484x399
Fryer Pastry 25L	30		18.7	17	9000	400/50	465x350x70	720x560x415	585x545x405
Fryer Pastry 35L	30		23.7	22	12000	400/50	465x350x70	720x700x485	595x738x420

2.2. Required links

Electrical connection with protective earth connection.
Equipotential bonding.

2.3. Location of use

Choose a dry place where the equipment cannot come into direct contact with water.



Never direct water jets at the equipment.

Place the equipment on a stable and level surface.



Keep equipment away from flammable or heat deformable materials. If this is not possible, isolate the space around the equipment with a non-flammable and heat-resistant insulation material.



Install where there is no risk of water precipitation 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 exterior of the equipment with a damp cloth.

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

2.5. Electrical installation

Check that the data on the rating plate of the device corresponds to the voltage and frequency of the power supply.


Connect the device to an earthed electrical circuit!

Connect the device to a fixed installation. Never connect the device to multiple plugs, T-type adapters or extensions.

Models sold without a plug must be equipped with a means of disconnecting the electrical system in accordance with the installation rules.

Follow the standards in force in the country in which you are located.



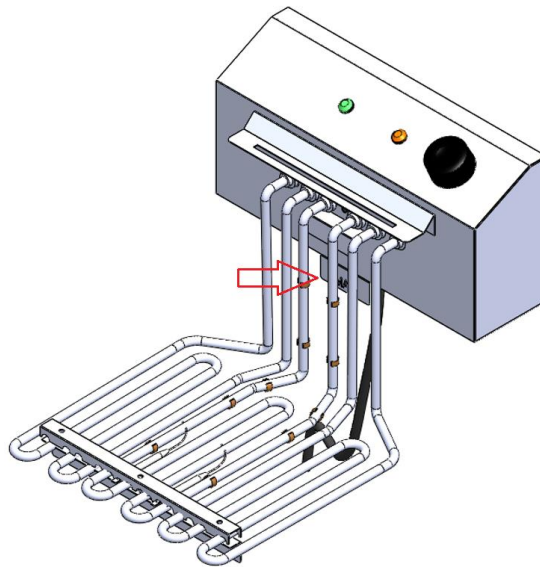
On the back of the device there is a terminal marked with the symbol  for equipotential bonding between different devices.

3. OPERATING INSTRUCTIONS

- Before using the device, remove all the protective plastic and clean the glue particles with non-abrasive products in order not to damage the device.
- When choosing where to place the appliance, make sure that it is level and that its surface is made of non-combustible material. In the same way, the appliance must be away from walls and other materials that can fall apart or catch fire under the action of heat.
- Before connecting the appliance to the mains, make sure that the supply voltage indicated on the rating plate corresponds to that of the mains and check that the socket supports the mains voltage of the appliance.
- After the previous checks, you can use the appliance by connecting the power cable to the mains 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 desired value.
- When using the appliance, do not place it on the same cloth or other objects that could be damaged or cause a dangerous situation.
- Please note that the power cable must not come into contact with heaters or other hot parts.

4. CLEANLINESS

- When cleaning the equipment, make sure that the power cord is disconnected from the power supply and that the equipment is completely cold.
- Remove the oil by placing a collection container under the tap. To open the faucet, press the handle and turn a quarter turn counter clockwise. **Never perform this operation while the oil is still hot.**
- Separate the heating module from the tanks
- The fryer bowls can be cleaned with plenty of water and detergent.
- The heating module can be immersed in the part of the resistors up to, and only up to, **the inscription of the maximum limit.**



Note that the immersion level must not be exceeded, otherwise the equipment may be damaged or even the user may be endangered.

⚠ When cleaning the appliance, do not use water jets as there is a risk of hitting the electrical part, but clean with a damp cloth and detergent.

5. MAINTENANCE



Only duly qualified and accredited persons may carry out the installation and repairs of the equipment.



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



Installation and repair work must comply strictly with the local and national safety regulations in force.



Only original accessories should be used for repair work.

5.1. Safety thermostat reset:

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

After checking that the normal conditions for the operation of the equipment are met, press the button referred to, if the problem persists contact an authorised repairer.

5.2. Replacing the power cord:



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

- Models 10lts. Three-phase with switch, cable type H07RN-F 5G2,5 mm²;
- Models 10lts. Three-phase, cable type H07RN-F 4G2,5 mm²;
- Models 10lts. Single-phase 5500W, cable type H07RN-F 3G2,5 mm²;
- Models 10lts. Single-phase 4500W, cable type H07RN-F 3G2,5 mm²;
- Models 7lts 4500W, cable type H07RN-F 3G2,5 mm²;
- Models 7lts with switch 3500W, cable H05RN-F 3G1.5 mm² with 16A schuco plug;
- Models 7lts 3500W, cable H05RN-F 3G1.5 mm² with 16A schuco plug;
- Model 7lts 3000W, cable H05RN-F 3G1.5 mm² with 16A schuco plug;
- Model 5lts 3500W, cable H05RN-F 3G1.5 mm² with 16A schuco plug;
- Model 5lts 3000W, cable H05RN-F 3G1.5 mm² with 16A schuco plug;

5.3. More frequent anomalies:

Anomaly	Possible cause/resolution			
Fryer does not turn on (green light does not light)	Power failure (check electrical panel)	Heating element incorrectly fitted (check fitting position)	Safety thermostat activated (reset thermostat)	Internal fault (contact technical support)
Fryer turns on, but shortly after thermostat active safety	Low oil level (correct)	Internal fault (contact technical support)		
Fryer alloys, but heats little	Power failure (check for presence of phases)	Internal fault (contact technical support)		

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 of material or manufacture.
- Whenever there is an anomaly in the equipment, it must be returned as soon as possible, attaching the purchase document.
- When the warranty is activated, the damaged parts will be repaired or replaced as the manufacturer deems fit. In case of replacement, the damaged parts will become the property of the supplier.
- Any malfunctions resulting from improper installation or use/handling of the equipment are excluded from the scope of the warranty.
- The equipment will no longer be under warranty if any change/modification or repair is identified by the user.

DIRECTIVE 2002/96/CE

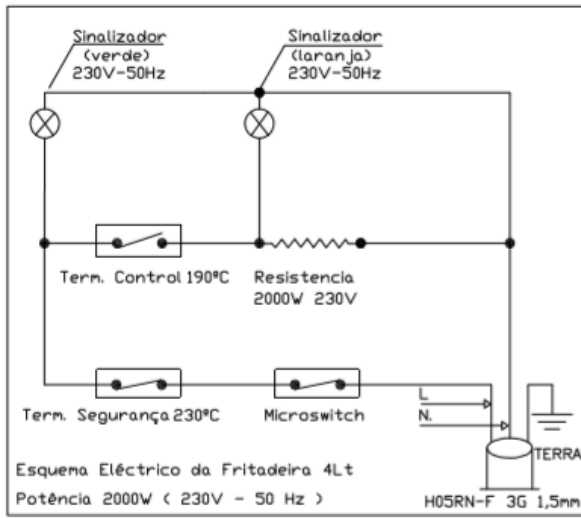


- This symbol means that the product must be collected separately at the end of its life cycle. Do not dispose of it in municipal containers as if it were ordinary municipal waste.

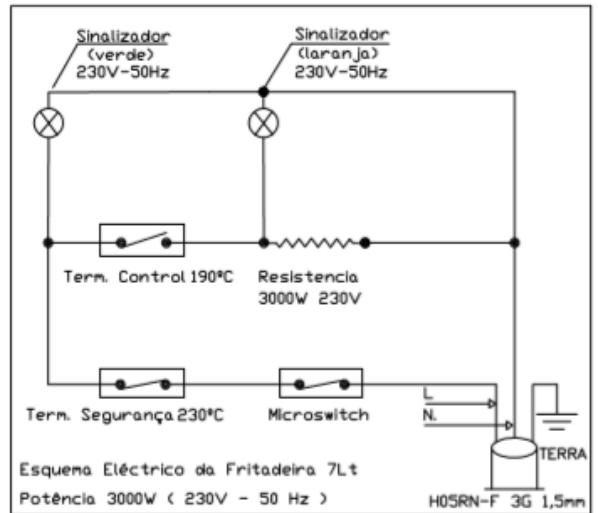
SÍMBOLO CE

- The product concerned is manufactured in accordance with Directive 2006/95/EC for Low Voltage Equipment.

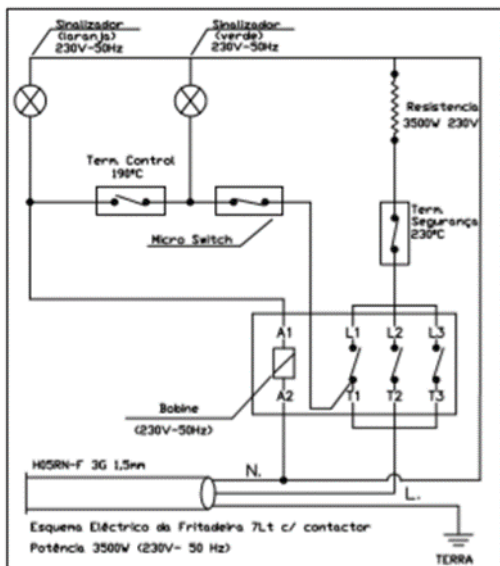
7. ELECTRICAL DIAGRAMS:



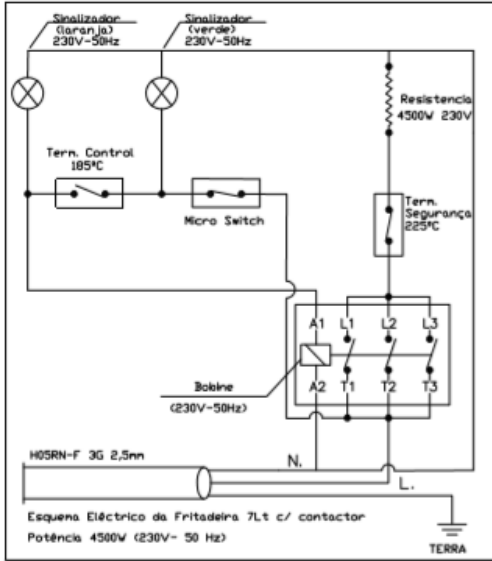
- Fryer Scheme 4l 2000W



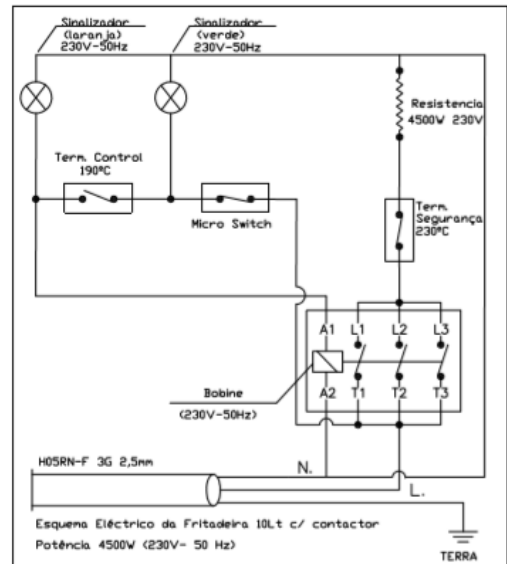
- Fryer Scheme 7l 3000W



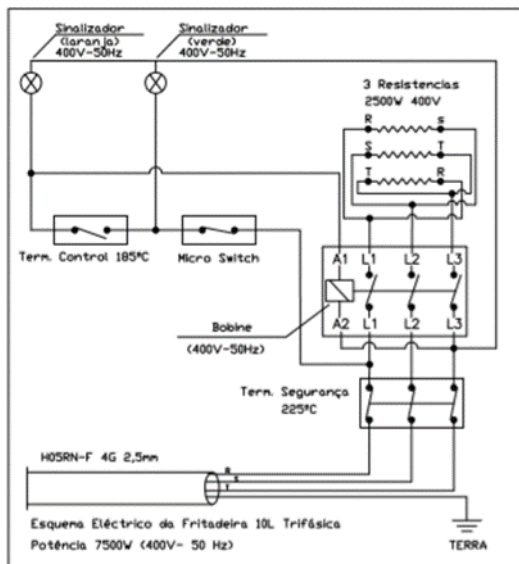
- Fryer Scheme 7l 3500W



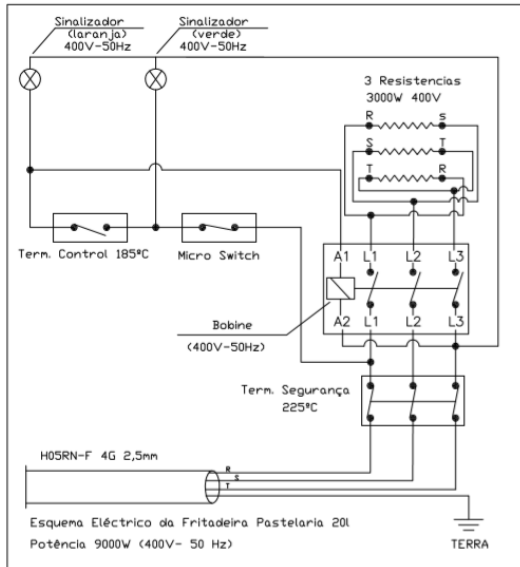
- Fryer Scheme 7I 4500W



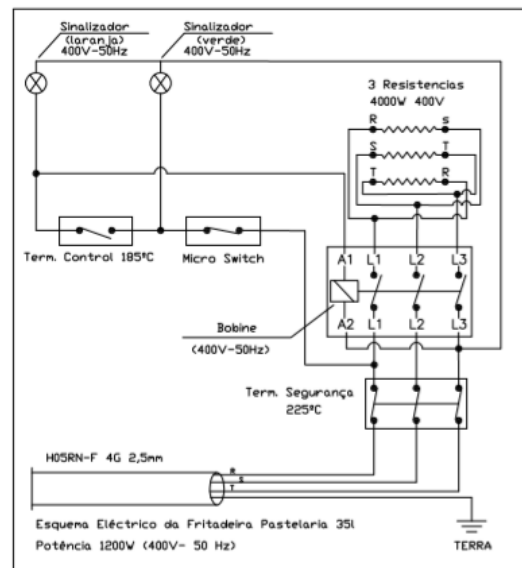
- Fryer Scheme 10I 4500W
- Fryer Scheme Line 450



- Fryer Scheme 10I 7500W



- Fryer Scheme 20l 9000W



- Fryer Scheme 35l 12000W

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