

P N H

PROFESSIONAL
FURNITURE
& INNOVATION

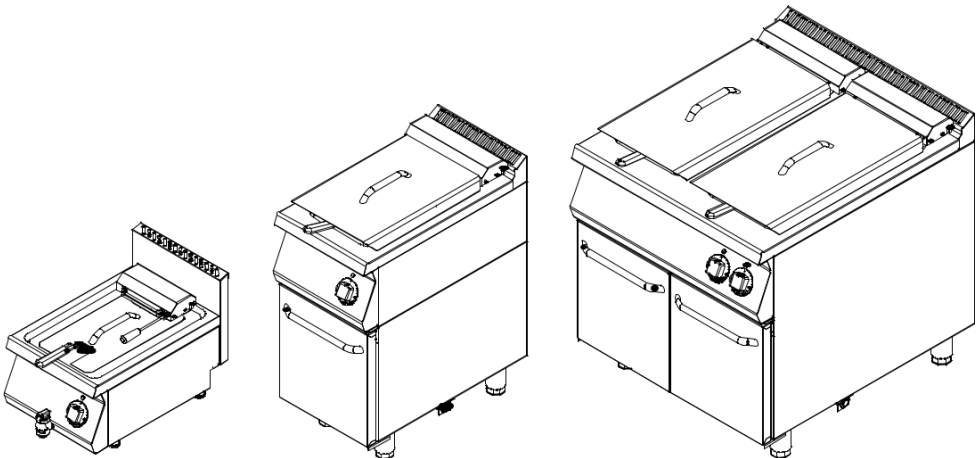
FRYER 

600 SERIES :

700 SERIES :

900 SERIES :

USER MANUAL




600 SERIES

700 SERIES

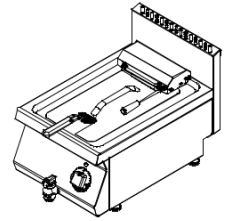
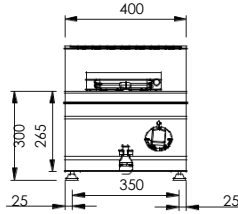
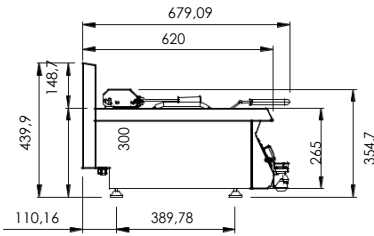
900 SERIES

TECHNICAL SPECIFICATIONS

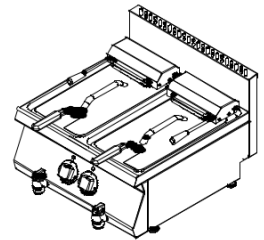
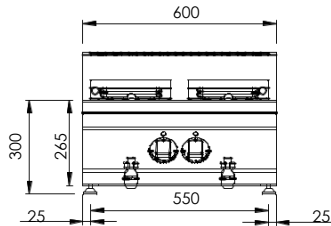
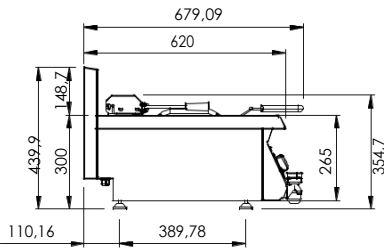
(MODELS) 	KEF- 4060	KEF- 6060	KEF- 4070	KEF- 8070	KEFD- 4070	KEFD- 8070	KEFD- 4090	KEFD- 8090
(mm) (SIZES)	400x620x 300	600x620x 300	400x740x 300	800x740x 300	400x740x 850	800x740x 850	800x900x 850	800x900x 850
(KW) (TOTAL ELECTRICITY POWER)	7	14	10,5	21	10,5	21	15	30
(V) (VOLTAGE)	400	400	400	400	400	400	400	400
(Hz) (FREQUENCY)	50	50	50	50	50	50	50	50
(°C) (TEMPERATURE)	100 - 180	100 - 180	100 - 180	100 - 180	100 - 180	100 - 180	100 - 180	100 - 180
(POWER SUPPLY CABLE)	5 X 2,5	5 X 4	5 X 2,5	5 X 4	5 X 2,5	5 X 4	5 X 4	5 X 6
(°C) (MAX. MIN. FAT TEMPERATURE)	160 - 195	160 - 195	160 - 195	160 - 195	160 - 195	160 - 195	160 - 195	160 - 195
(Lt) (CAPACITY)	10	10+10	18	18+18	18	18+18	30	30+30
(CLASS)	1	1	1	1	1	1	1	1
(PRETECTION CLASS)	IP 21	IP 21	IP 21	IP 21	IP 21	IP 21	IP 21	IP 21
(Kg) (NET WEIGHT)	32	42	40	55	48	77	60	88

600 SERIES FRYER

643 SERIES FRYER

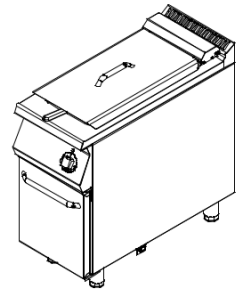
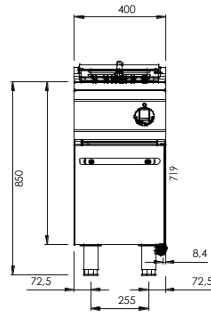
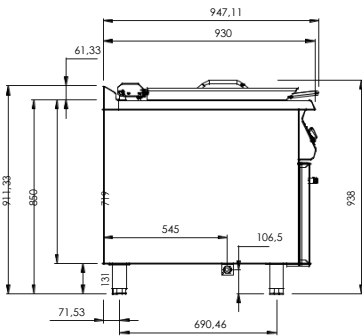


663 SERIES FRYER

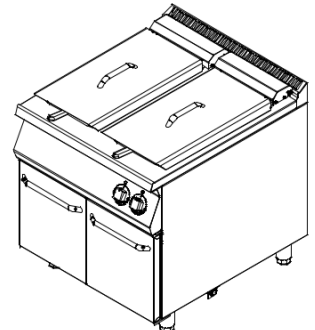
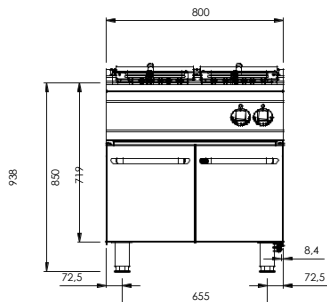
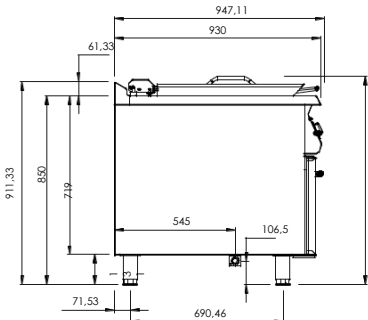


900 SERIES FRYER

945 SERIES FRYER

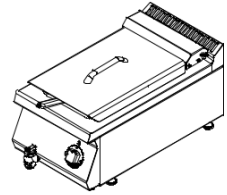
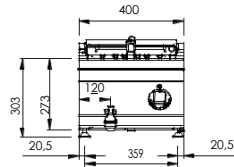
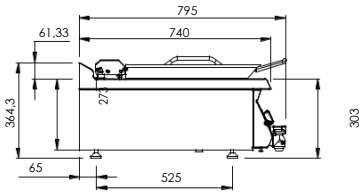


985 SERIES FRYER

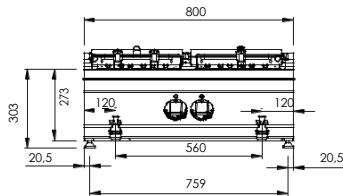
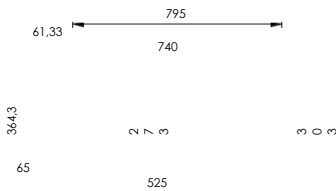


700 SERIES FRYER

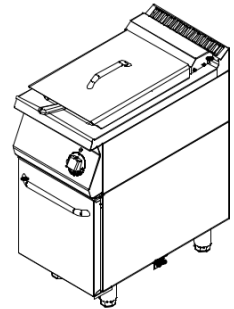
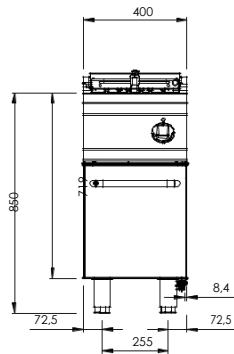
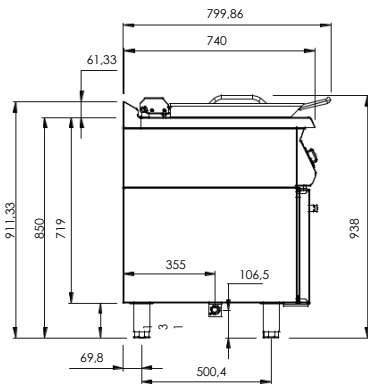
743 SERIES FRYER



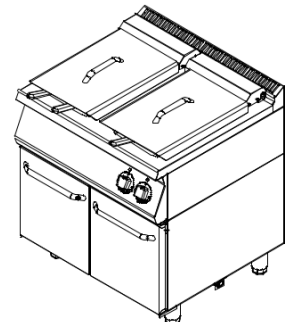
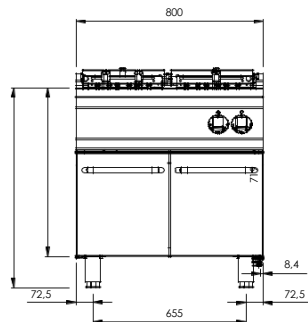
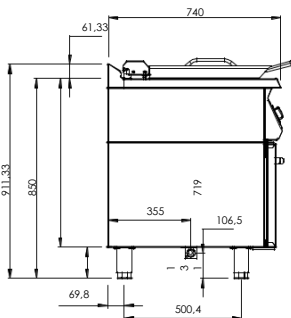
783 SERIES FRYER



745 SERIES FRYER



785 SERIES FRYER



PRESENTATION

Dear User,

We thank you for having preferred our device and having relied on our company. Our devices are being used in industry kitchens in 75 countries together with you.

Our device has been produced in accordance with international standards. We strongly remind you that you read the instruction book, have your user read it to get the highest efficiency from the device matching your expectations and to use it for a long term. We ask you to take into consideration the following warnings before calling our service.

* Please read the instruction book before installing and using the device and ensure that people using the device read it. If you turn on the machine without reading the instruction book, the device shall be out of the scope of the warranty.

* The instruction book, giving information on assembly use and maintenance of the product bought has to be read carefully. Ensure that the electrical installations onto which the device will be connected are prepared in accordance with legal legislations by qualified personnel before appearance of our authorized service personnel for assembly of the device.

* Get help from the nearest authorized service for issues over which you hesitate.

* We remind you that the relevant costs and the fee for each hour of stay will be invoiced to you if the service personnel called for assembly is kept waiting.

* We hope that you get the highest efficiency from our product...

SAFETY RELATED DETAILS

☞ The device has by all means be operated under ventilation hood.



☞ In the area, where the device operates, no solid or liquid combustible materials (garments, alcohol and derivatives, petroleum chemicals, wood and plastic materials, curtains etc.) should be given place.



☞ Do not clean with pressurized water.



☞ You can use our devices together with our devices of the same series.



☞ This device has to be installed in accordance with applicable regulations and has solely be used at well-ventilated locations. Apply to instructions before installation and use of the device.

☞ The device has been produced for the purpose of industrial use and has to solely be used by the personnel, who have been trained for the said device.



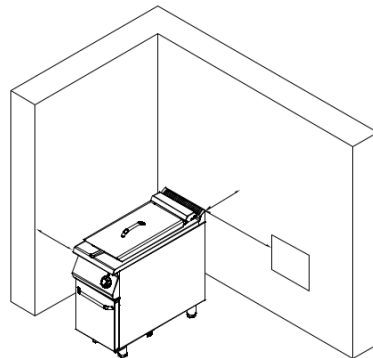
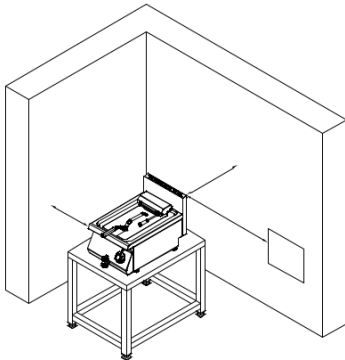
☞ The device should not be intervened in by persons out of the producer or the authorized service.



☞ In case of fire, blazing in the area, where the device is used, turn off the gas valves and electric switchgears (if any) without getting into panic and use a fire extinguisher. Never use water to extinguish flames.



TRANSPORTATION AND RELOCATION



Relocation; The device, assembled by the Authorized Service, may not be RELOCATED by any person other than the authorized service.
ELECTRICITY SUPPLY CABLE MAY NOT BE EXTENDED, REPLACED.

- ☞ The device has to be located on the pallet in a vertical position using man power.
- ☞ The device shall be transported by placing the forklift feet under the device.
- ☞ If the transportation distance is long, the staff members have to act slowly; if necessary, the device has to be fixed onto the pallet against vibrations or its stability has to be maintained by a person.
- ☞ Do not strike or drop the product during transportation.

ASSEMBLY OF THE DEVICE



In order to locate the device near to a wall and partition, kitchen furniture, decorative coating etc., the said items have to be made of nonflammable material or coated with an appropriate thermal insulation material in which case the distance in-between has to be 5 cm or otherwise 20 cm at minimum. It is recommended that fire protection rules are attached special importance.



All of the below-mentioned items on assembly of the device have to be fulfilled by the authorized service personnel.

- ☞ The feet of the device have to be adjustable and it has to be ensured that the device is operable on a scale basis.
- ☞ Electrical connection of the device has to be checked by a qualified electrician and has to be connected to a fuse, which is at a height of 170 cm from the ground at maximum.
- ☞ Electrical connection has to be made by placing a leakage current fuse of 30 mA onto a supply fuse against leakage current risk.
- ☞ It has to be ensured that the device is earthed by connection of the electrical installation of the device to the earthing bar at the closest panel.

USE OF THE DEVICE

Electric fryer is used for the purpose of frying potatoes, eggplants, zucchini, chicken and sh at touristic facilities, restaurants, fast foods, bu ets, canteens, hotels, pastry shops, cafes etc.

The exterior of the device has to be cleaned with a cloth squeezed after applying warm soapy water before the rst use starting from the fryer partition

NOTE: Do not go out of the intended purpose. The device has to be used by a person, who is aware of safety and technical terms and who has read the instruction book.



CAUTION!

DO NOT TURN ON YOUR DEVICE WITHOUT CONNECTING IT TO THE GROUND LINE.



- * The oil level should by no means be under the minimum level. The oil under the said level has a risk of in ammation.
- * The oil level should by no means exceed the maximum level. The oil going beyond this level has a risk of over owing and spilling out of the device.

* Fill in oil at maximum level according to the model of the electric fryer (Table page -4), adjust thermostat according to the food product to be fried (green warning light will be on).

* As soon as the green warning light is o , the electric fryer has been up to the adjusted cooking temperature. You can start on cooking.

* The food products to be fried shall be placed on the device by being put on the fryer basket. Frying time may change depending on the quality of the food stu s to be fried. As soon as the frying operation is completed, the basket is suspended and is kept waiting for approximately one minute for ltration. When ltration is over, the fried food stu is ready for service.

* The frying oil should be changed or fresh oil should be added for constant uses. **FOOD PRODUCT REGULATIONS** shall be taken into consideration in this respect. The need to change oil or add fresh oil may change according to the type of the fried food stu s. Practically, constantly used oil will start to change its color.

* In order for the oil in the electric fryer to rise to higher cooking temperatures during short waiting periods between the frying operations for following frying operations more rapidly and for the purpose of electricity saving, the thermostat has to be adjusted to the position of (80-100 °C) and it has to be ensured that this oil temperature is maintained. Following every daily use of the electric fryer, it has to be turned o by bringing the thermostat to "0" position.

* If the device will be used constantly, it should by all means be cold during oil change. Otherwise, hot oil may give damage to the user. The oil has to be discharged to another container of appropriate volume; the chamber has to be cleaned and has to be made ready for following operations.



THE DEVICE SHOULD BY NO MEANS BE OPERATED WITHOUT OIL IN IT.

USE OF THE DEVICE



CAUTION! : Attention has to be given to the fact that the device is installed and operated as told in assembly and usage instructions. In case of any breakdowns, inform our nearest authorized service.

IN CASE OF A BREAKDOWN OF THE DEVICE, THE INTERVENTION AUTHORITY SHALL SOLELY BE ON THE PART OF THE COMPANY AUTHORIZED SERVICES.

IF ANY TECHNICAL STAFF MEMBER OR UNQUALIFIED STAFF MEMBER OUT OF THE AUTHORIZED SERVICES INTERVENES IN THE DEVICE, THE DEVICE SHALL BE OUT OF THE SCOPE OF THE WARRANTY. ON THAT ACCOUNT, BY NO MEANS PERMIT ANY UNAUTHORIZED PEOPLE TO INTERVENE IN THE DEVICE.

UNDER SUCH CASES, THE MANUFACTURING COMPANY SHALL BY NO MEANS BE HELD LIABLE. USE OF UNORIGINAL SPARE PARTS SHALL NOT BE OFFERED TO OUR AUTHORIZED SERVICES IN THE COURSE OF SERVICE FOR ANY REASON. SUCH UNORIGINAL PARTS, ASSEMBLED TO THE DEVICE BY ANY MEANS, SHALL MAKE THE DEVICE OUT OF THE SCOPE OF THE WARRANTY.

CLEANING AND MAINTENANCE

1. CLEANING:

The device shall be turned o after daily use. Frying oil shall be discharged o the faucet. Clean the oil container, resistor and electric fryer surface with a sponge and liquid cleaning material. The cover has to be cleaned with a liquid cleaning material by being washed in warm water.

Do not use CHEMICAL CLEANING MATERIALS such as marine acid, cif etc. for cleaning.

The oil container, resistor and the exterior have to be cleaned in every oil change. No water should be left inside in cases when the device is out of use.

2. MAINTENANCE:

The periodical maintenance has to be applied by a technical sta member. We recommend that maintenance is applied on a semi-annual basis at maximum depending on frequency of use of the device. Maintenance of the device by our authorized service sta members shall be charged even within the term of the warranty

LIFE TIME OF THE DEVICE

The life time of the device is 10 years if it is used under recommended terms of use.

TERMS OF WARRANTY

1- The documents without sales date, plant and selling company information on them shall be invalid. The warranty deed shall be presented for gaining benefit from the terms of the warranty. The device has been warranted against breakdowns to stem from material and workmanship defects on condition that it is assembled and used according to the instruction book on assembly, use and maintenance. Establishment way of elimination and designation of the exact place of the breakdowns within the scope of the warranty shall be assumed by COMPANY.

2- The warranty given shall solely apply for the warranted device if the instruction book on assembly, use and maintenance and the terms of warranty are abided by ; no right or compensation may be claimed by any means other than this.

3- if any scrapings, erasures or changes are done on the information indicating the type, the model and serial numbers of the device in the deed of warranty or on the warranted device, the warranty shall be invalid.

4- The warranty solely consists of material and relationship defects to arise during applicable times and maintenance and repair of the relevant breakdowns. The breakdowns and the parts within the scope of the warranty shall be repaired and replaced free of charge. Ownership of the parts replaced shall be held by COMPANY

5- Solely the service staff members authorized by the COMPANY can intervene in the breakdowns during the term of the scope of the warranty. Intervention of unauthorized people shall make the device out of the scope of the warranty.

6- Assembly has to be made by authorized service personnel and information has to be given to the service in case of change of the place of use of the device.

7- In case of any breakdowns during the use, information has to be given to the authorized service.

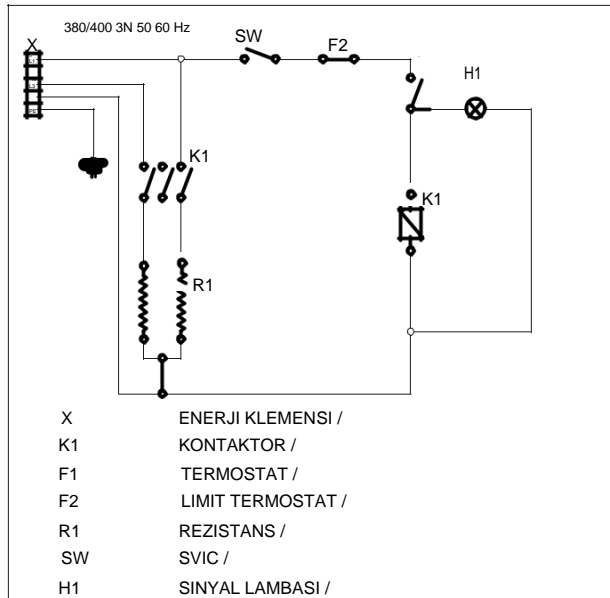
8- Elimination of damages and breakdowns to arise during loading ,unloading and shipment operations out of responsibility of COMPANY shall be deemed out of the scope of the warranty. Likewise, elimination of damages and breakdowns to arise due to exterior factors during use of the device shall be out of the scope of the warranty as well.

9- In case of any disputes , Istanbul Courts shall be the competent bodies.

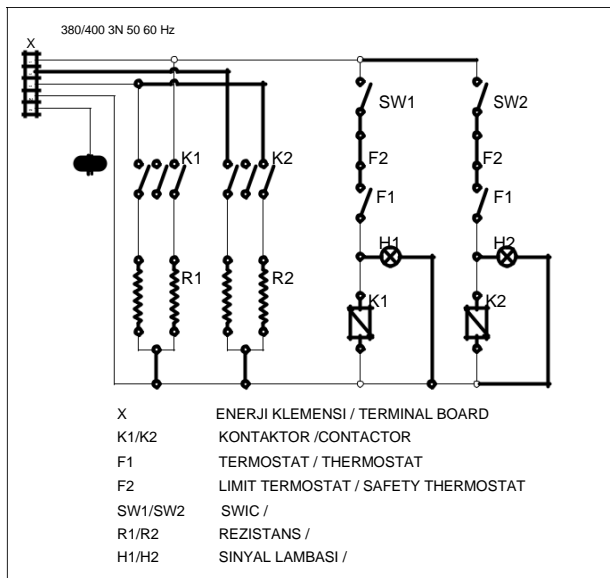
CAUTION

At buildings, plants and similar locations to which the device will be connected, the installation shall be in accordance with the regulation on electricity interior installations published in the official gazette dated 4/11/1984 and numbered 18565 and all measures have to be taken for providing security of life and property. OTHERWISE, OUR COMPANY SHALL NOT ACCEPT ANY LIABILITIES.

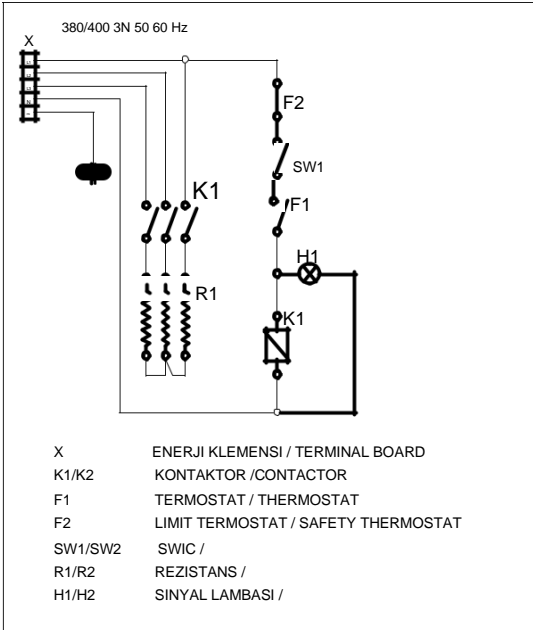
643 SERIES FRYER



663 SERIES FRYER



743 - 745 SERIES FRYER



783 - 785 - 945 - 985 SERIES FRYER

