

CE

Bartscher



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Read this instruction manual before using and keep them available at all times!

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Please keep these instructions and give them to future owners of the device.

1. Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this instruction manual.

1.1 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



WARNING!

This symbol highlights hazards which could lead to injury.



WARNING!

This symbol highlights dangerous situations which could lead to injury or death.



HOT SURFACE!

This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!



CAUTION!

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



NOTE!

This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

1.2 Safety instructions

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with or starting the device.
- Only use the device indoors.
- The device is not adapted for use with an external timer or remote control.
- The device must be operated in correct and safe technical condition only. In case of operational problems disconnect the device from the power supply and contact the service company.

- Do not leave the device unattended during operation since there might occur malfunctions which could result in overheating of the oil. In case of high temperatures oil might ignite.
- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.



DANGER! Electric shock hazard!

To avoid the hazard results please follow the safety instructions below.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.

- Do not lay the cable over carpets or heat insulations. Do not cover the cable. Keep away the cable from operating range and do not dunk it into water.
- Inspect the power cable regularly for damage. Never use the device if the cable is damaged. If the power cable is damaged, have an authorised service center or qualified electrician replace it.
- The supply cable must be disconnected from the socket only by pulling the plug.
- Never carry or lift the device by the supply cable. Use the side handles only.
- In any case do not open the device housing. In case of electrical or mechanical modifications the **electric shock hazard will occur**.
- Do not use any acid agents and make sure no water ingresses the device.
- **Never** operate the device with moist hands or standing on wet floor.
- Disconnect the device from the power supply:
 - when the device is not used,
 - in case of anomalies during operation,
 - before cleaning.



HOT SURFACE! Burn hazard!

To avoid the effects of this risk, follow the safety instructions presented below.

- During the operation the surface of the device is very hot! To avoid burns to the hands and fingers, do not touch the hot surface of the device! Operate the device only using the designated handles and switches.

- Also after switching off, the frying oil/fat remaining in the basin remains hot for some time. Before cleaning or moving it to another place oil must cool down first. Hot oil/fat splashes or explosions may cause burns at hands, arms and face!
- Do not use moisten frying goods. Always remove the extra ice from deep frozen products first. Do not leave any frozen products in the basket hanging over the chamber filled in with the hot oil/fat. Even the smallest water drops may cause oil splashes or lead to explosions during frying.



WARNING! Fire or explosion hazard!

Follow the safety instructions listed in order to avoid the hazard:

- **Never** operate the device near combustible, easily flammable materials (e.g. petrol, spirit, alcohol etc.). They evaporate through heating and in case of contact with ignition sources deflagrations can occur which can lead to serious personal injuries and property damages.
- **Never** use the device near flammable objects, e.g. curtains, beneath cupboards.
- When a fire arises disconnect it from the power supply before you initiate appropriate measures for fire-fighting. Provide sufficient supply of fresh air. **Caution:** Never extinguish the fire with water when the power plug is connected to the socket.
Electric shock hazard!

1.3 Proper use



CAUTION!

The device has been designed and built for commercial use and should be operated only by qualified personnel in kitchen facilities.

The operational safety of the device is assured only in case of proper use, according to the operation manual.

All technical activities like installation and maintenance must be performed by the qualified service personnel only.

The deep fat fryer is designed only for deep fat frying of suitable food products.



CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.

2. General information

2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



CAUTION!

Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

2.2 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



NOTE!

The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

2.3 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



NOTE!

If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

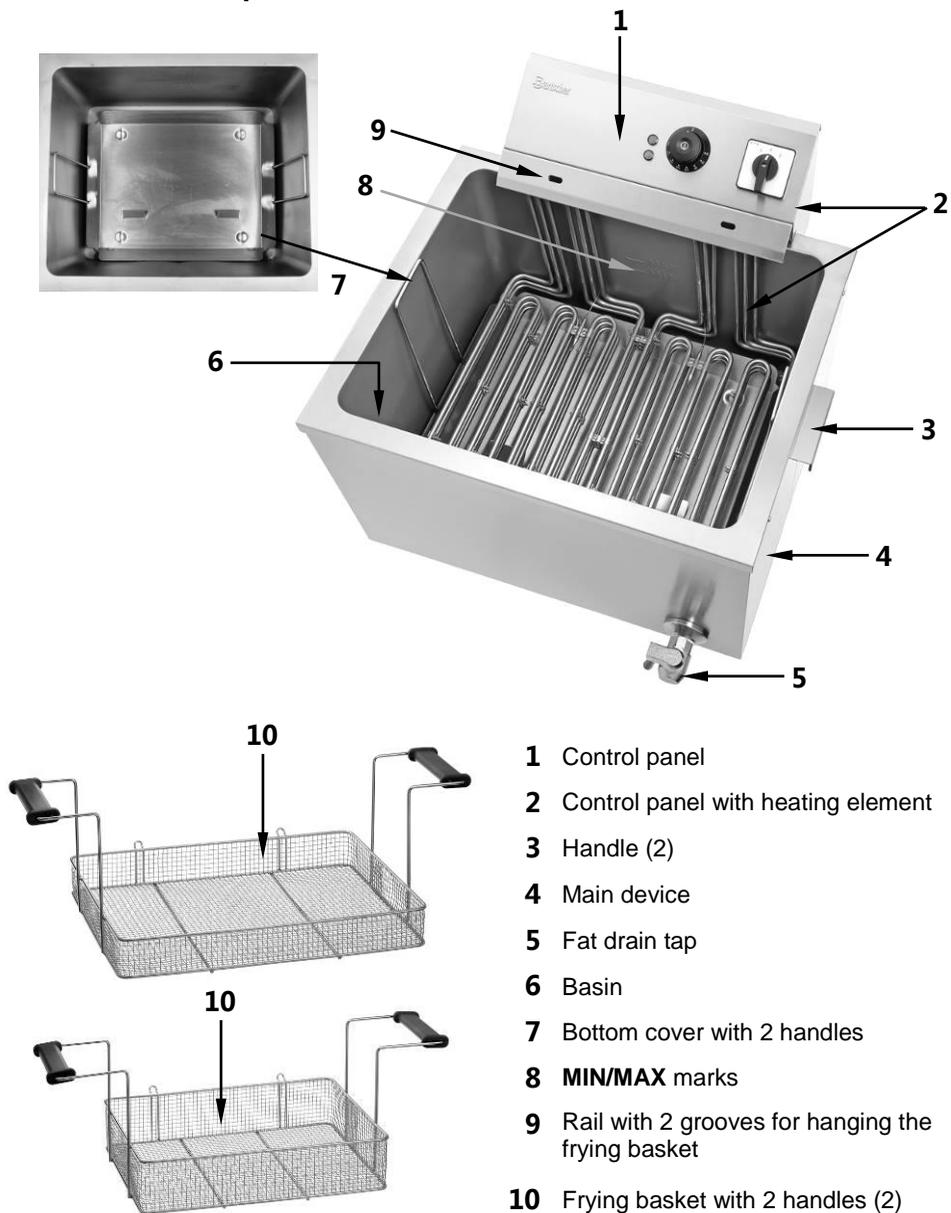
Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- Do not store outdoors.
- Keep it dry and dust-free.
- Do not expose it to aggressive media.
- Do not expose it to direct sunlight.
- Avoid mechanical shocks and vibration.
- In case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly.
If required refresh or renew.

4. Technical data

4.1 Overview of parts



- 1 Control panel
- 2 Control panel with heating element
- 3 Handle (2)
- 4 Main device
- 5 Fat drain tap
- 6 Basin
- 7 Bottom cover with 2 handles
- 8 **MIN/MAX** marks
- 9 Rail with 2 grooves for hanging the frying basket
- 10 Frying basket with 2 handles (2)

4.2 Technical specification

Name	Deep fat fryer 50L
Code-No.:	162550
Material:	high quality stainless steel; heating element: high quality stainless steel
Realization:	<ul style="list-style-type: none">▪ type: table-top unit▪ operating mode: electric▪ heating element: removable▪ cold zone▪ safety thermostat▪ fat drain tap with safety fixture▪ switch▪ indicator lights: on/off, heating
Basin:	number: 1, basin capacity: 50 litres; basin dimensions: W 497 x D 397 x H 300 mm rounded corners
Frying basket:	number: 2, basket size: 1x W 460 x D 305 x H 60 mm 1x W 420 x D 305 x H 90 mm
Temperature control range:	0 °C – 190 °C
Power:	15 kW / 400 V 3NAC 50 Hz
Dimensions:	W 650 x D 630 x H 460 mm
Weight:	26.6 kg

Subject to technical changes and alterations!

5. Installation and operation

5.1 Installation



CAUTION!

Any installation, connection and maintenance work related to the device must be performed by the qualified and certified technician in accordance with the applicable international, national and local regulations.

Positioning

- Unpack the device and remove all packing material.
- Place the device on top of an even, stable, dry and water-resistant surface which supports the weight of the device and is not heat sensitive.
- **Never** place the device on the flammable surfaces.
- The installation place must be easily accessible and sufficiently spacious to allow for easy operation of the device and good air circulation.
- **Never** place the device in the direct vicinity of walls, furniture, or other objects. Maintain minimum distances of 10 cm at the sides and 20 cm at the back. Follow the valid fire protection regulations.
- When it is not possible to maintain the recommended distance, use appropriate protection measures (e.g. heat-resistant foil) which assure keeping the wall temperature in safe range.
- **Never** place the device in humid or wet environment.
- You must not position the device near open fireplaces, electric ovens/arc furnaces, furnaces/electric heaters or other heat sources.
- Before the first use, remove the protective foil from the device. Remove the foil slowly not to leave glue residues. Remove possible glue residues with appropriate solvent.



CAUTION!

Never remove the type plate and warning signs from the device.

Connection



DANGER! Electric shock hazard!

**The device can cause injuries due to improper installation!
Before installation and connecting the local power grid
specification should be compared with that of the device
(see rating plate).**

Connect the device only in case of compliance!

- Before connecting the device to the power supply make sure that the voltage and frequency values on the rating plate are conforming to the existing electric installation.
The allowable voltage deviation is $\pm 10\%$.
- Make sure that appropriate connection with protection conductor is available, conforming to the valid regulations. Use cable of sufficient cross section for connection to the power supply.
- Between the device and the electric system there must be the multipole switch installed, appropriate for the device power. The switch of contacts separation of at least 3 mm must be easily accessible.
- Connect the device to the electric installation according to the valid international, national, and local regulations.

5.2 Operation



CAUTION!

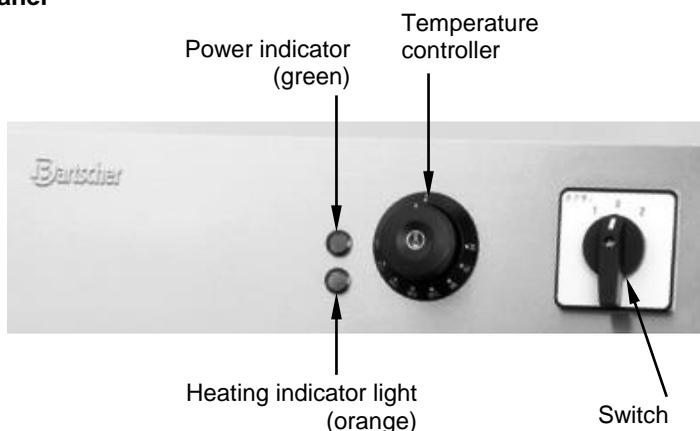
The deep fryer can only be used by individuals who have been instructed in the proper use of the device and dangers that may arise during the frying process.

Preparation of the device

- Remove all equipment from the device.
- Remove the connection box with the heating element from the device, pulling it gently upwards (until “click” is heard).
- Remove the cover from the basin bottom, using both handles.
- Before the device operation clean it and its equipment according to the instructions in **section 6 “Cleaning”**. Protect the electric system and the connection box from the water penetration. **Then thoroughly dry the device and all equipment elements!**
- Put the cover into the basin. The cover acts as the spacer between the heating element and the food residuals tray.
- Carefully put the connection box with the heating element on the back edge of the device. The pin in the connection box lower part must enter the hole in the main device. In this way the connection box is properly mounted.

Note: For safety reasons the device only operates when the connection box is properly mounted to it, so that the microswitches enable the device to function.

Control panel





CAUTION!

before start-up make sure that the device is turned off (temperature controller and switch set to “0”!).

- Do not pour oil into the basin if there is water inside. The basin must be clean and dry.



- The fat drain tap must be closed (handle in lower position) (see fig. on the left).

Tips regarding the use of oil or fat in blocks

- Use appropriate oil for frying (e.g. vegetable, sunflower, groundnut oil etc.) or fat in blocks.

Note: Melt the fat in blocks in a separate pan before pouring it to the oil basin!

- Use only oil or fats suitable for high temperature cooking.
- Do not mix different types of oil or fat, because they may have different boiling points.



WARNING! Risk of burns!

Do not reuse oil, as its lower combustion point means that it may catch fire, it also is more susceptible to foaming. Moreover there is a risk of increased smoke release and odour.

- Carefully pour oil/fat (approx. 50 litres) into the basin until the required level is reached (between “MIN” and “MAX” on the basin back wall).



CAUTION!

Do not use the unit without oil in the basin. Always ensure the basin is filled with oil between the „MIN“ and „MAX“ markings. If necessary add some oil.



WARNING!

DANGER OF BURNS! When the oil level is below the MIN marking, the risk of the oil catching fire is increased.

HOT EXTERNAL SURFACE! When the oil level is above the MAX marking, hot oil may spill out.

Device start-up

- Connect the device to the power supply.
- The green power control light will come on.
- Set the temperature controller to required temperature between 0 °C and 190 °C, rotating it clockwise.
- Set required power level with use of appropriate switch. Level 2 means the maximum power of the device (15 kW); level 1 means 1/3 of power (approx. 5 kW).
- While heating up the orange heating indicator light will come on, and will go off when the preset temperature is reached. When the temperature in the basin drops the red indicator light comes on again and the device heats again.



WARNING! Risk of burns!

When in use, the device and oil/fat in the basin are very hot and the oil/fat is at risk of catching fire.

The device should not remain in use for extended periods of time!

- For best results wait until the device reaches the desired temperature and then place the food product in the frying basin.
- Do not use the frying oil/fat for too long in excessively high temperature as it loses its usability.
- In case of longer interruptions between the frying processes set the temperature controller to lower value.

Frying of food

Carp, plaice or eel – frying of large fish is not a problem, due to exceptionally large basin the fryer perfectly fulfils its task. The large size of the baskets is also particularly suitable for frying prawns, crabs, and vegetables in the beer dough, calzone, or other bakery products such as donuts, funnel cake, or beignets

- Put prepared food in the frying basket.
- **Never** overfill the frying basket as it causes the oil/fat temperature drop and fried product is soaked in oil.

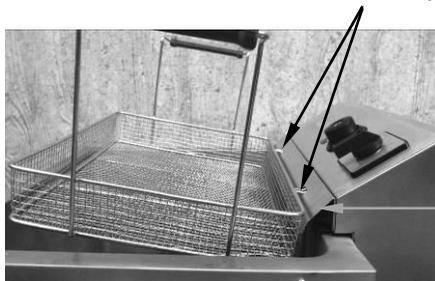


CAUTION!

Select amount of food in such way that the overfill does not deteriorate the frying results and the oil/fat does not boil over.

- Slowly lower the frying basket into the oil/fat with use of both handles, put it on the heating element, and start frying.
- After frying carefully remove the frying basket with use of both handles and hang it on the connection box rail in provided grooves; wait for the oil/fat to drip.

Hooks of the frying basket



Control panel rail
with 2 grooves

- Set the temperature controller and switch in position “0” when the frying process is finished and the device will be no longer used.

Draining and removing of frying oil/fat

- The frying oil/fat should be replaced when it does not fulfil the requirements.
- **After cooling down** drain the oil/fat from the frying basin to appropriate container using the drain tap. Make sure that the container is placed in a stable way.



Remove used frying oil/fat with care for environment and according to the valid regulations.

The overheating protection system

- When the deep fryer is turned on with too little or no oil/fat in the basin, it will automatically turn itself off at approx. 230 °C to protect against overheating. In such situation disconnect the device from the power supply.

After the device has automatically turned off via the overheating prevention system it can only be reactivated by pressing the **RESET** button on the bottom of the connection box.

To do this wait for the device to cool down, then unscrew the **RESET** button plug anti-clockwise, press the pin, and replace the plug. After those operations the device may be turned on as usually.



6. Cleaning



WARNING!

Before cleaning set the temperature controller and switch in position “0”; disconnect the device from the power supply.

Wait for the device to cool down.

Never clean the device with use of pressurized water jet. Protect the device from the water penetration.



CAUTION!

Never use sharp or scouring cleaning agents which may scratch the surface of the device.

Never use any cleaning agents containing gasoline or solvents.

- Clean the device regularly.
- Remove the frying basket from the basin.
- Leave the device to cool down. The heating element may be easily removed from the basin by lifting the device and removing the connection box. This allows for easy washing of the heating element and the basin.
- Remove the bottom cover from the basin using both handles.
- After cooling down empty the basin, draining the oil/fat to the appropriate container using the drain tap. Make sure that the container is placed in a stable way. Follow instructions in section “**Draining and removing of frying oil/fat**” on page 40.



CAUTION!

Never clean the connection box (control panel) with with use of water and do not immerse it in water. Moisture must not penetrate the connection box.

- Clean **the heating element** with soft, moistened cloth and gentle cleaning agent. Wipe with cloth and clean water.

- **The frying basket(s)** and the bottom cover may be cleaned with warm water and gentle cleaning agent. Heavily contaminated elements may be immersed for a short time.
- **The basin** should be washed with warm water and gentle cleaning agent. Drain water to appropriate container using the fat drain tap. Then rinse the basin with clean water and drain it using the fat drain tap again.
- **The control panel, the device surface, and the supply cable** should be cleaned only with lightly moistened cloth and gentle cleaning agent.
- **Dry all device and equipment elements thoroughly and reassemble the device:**
 - put the bottom cover into the basin;
 - put the connection box with the heating element on the main device;
 - put the frying basket into the basin.

Storing the device

- If the device is not used for a longer time, clean it according to the aforementioned description and store it in dry, clean place protected against cold, sun, and children. To protect the deep fat fryer against dirt, cover or pack it. Do not place any heavy objects on the device.

7. Possible Malfunctions

In case of malfunction, disconnect the device from its power source. Before contacting the service or sales agent, verify - based on the table below - whether it is possible to eliminate disruption in operation.

Problem	Cause	Solution
The device is connected to the power supply but the green indicator is off and the device does not heat.	<ul style="list-style-type: none"> • The plug is not properly connected to the socket. • Safety fuse tripped. • The overheating protection has been activated. 	<ul style="list-style-type: none"> • Remove the plug and insert properly into socket. • Check fuse, connect device to another socket. • Press RESET button in the connection box.
The heating indicator is on but temperature does not rise.	<ul style="list-style-type: none"> • Interrupted contact with the heating element. • Damaged heating element. 	<ul style="list-style-type: none"> • Contact the service company. • Contact the service company.
The green power supply indicator light is on but despite setting the temperature the heating indicator light is off.	<ul style="list-style-type: none"> • The preset temperature has been reached. • Damaged temperature control knob. • Damaged indicator light. 	<ul style="list-style-type: none"> • Check operation after the temperature setpoint change. • Contact the service company. • Contact the service company.
The device stops heating after some time.	<ul style="list-style-type: none"> • The overheating protection has been activated. 	<ul style="list-style-type: none"> • Press RESET button in the connection box. When the overheating protection is activated again after a short time, contact the vendor.

If you cannot remove the malfunctions:

- do not open the body,
- notify the customer service point or contact the sales agent, while providing the following information:
 - type of malfunction;
 - article and serial number (rating plate at the rear of the device).

8. Waste disposal

Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



WARNING!

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device.



CAUTION!



For the disposal of the device please consider and act according to the national and local rules and regulations.

Utilization of the stale frying oil

Please, remove the used frying oil / fat with due care for the environment and in accordance with all applicable local regulations.

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