

BLUE SEAL

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E603 / E604 ELECTRIC FRYERS

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BLUE SEAL DEEP FRYER

<u>CONTENTS</u>	<u>PAGE</u>
INTRODUCTION	5
INSTALLATION	6
COMMISSIONING	7
CONTROLS & FUNCTIONS	8
OPERATION	11
Care of Frying Fats and Oils	13
Cooking Problems	14
CLEANING	17
CIRCUIT SCHEMATIC	19
PARTS LIST	20

Date Purchased..... Serial No.....

Dealer.....

Service Agent.....

INTRODUCTION

We are confident that you will be delighted with your BLUE SEAL Electric Deep Fryer, and it will become a most valued appliance in your commercial kitchen.

General:

These fryers are constructed in stainless steel and due to the swing out elements are easy to clean. The elements cannot be switched on in the raised position. A perforated stainless steel tray is fitted over the elements, serving the double purpose of protecting the elements and supporting the baskets. Two slots provided across the front of the splashback are to support the baskets to drain fat / oil after cooking. The fat / oil drained off is thus returned directly to the tank.

To ensure you receive the utmost benefit from your new Blue Seal Electric Deep Fryer, there are two important things you can do.

Firstly:

Please read the instruction book carefully and follow the directions given. The time taken will be well spent.

Secondly:

If you are unsure of any aspect of the installation, instructions or performance of your appliance, contact your BLUE SEAL dealer promptly. In many cases a phone call could answer your question.



Warning

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS APPLIANCE.



Warning

THE OPERATOR MUST TAKE GREAT CARE TO USE THE EQUIPMENT SAFELY TO GUARD AGAINST RISK OF FIRE AND INJURY.

- **THE APPLIANCE MUST NOT BE LEFT ON UNATTENDED.**
- **IT IS RECOMMENDED THAT A REGULAR INSPECTION IS MADE BY A COMPETENT SERVICE PERSON TO ENSURE CORRECT AND SAFE OPERATION OF YOUR APPLIANCE IS MAINTAINED.**
- **DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**



Caution

- **This appliance is for professional use and is only to be used by qualified persons.**
- **Only authorised service persons are to carry out installation or servicing operations.**
- **Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.**
- **DO NOT operate the appliance without the legs supplied fitted.**

INSTALLATION

Installation Requirements

NOTE: It is most important that this appliance is installed correctly and that operation is correct before use. Installation shall comply with local electrical and health and safety requirements.

Blue Seal Fryers are designed to provide years of satisfactory service, and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering health and safety, electrical and fire safety.

**Australia / New Zealand
United Kingdom:**

**AS / NZS3000
BS7671**

- Wiring Rules.
- Requirements for Electrical Installations.

Installations must be carried out by qualified service persons only. Failure to install equipment to relevant codes and manufacturers specifications shown in this section will void the warranty.

Unpacking

- Remove all packaging and transit protection from appliance including all protective plastic coating from door outer panel and exterior stainless steel panels.
- Check equipment and parts for damage. Report any damage immediately to carrier and distributor.
- Report any deficiencies to distributor who supplied appliance.
- Check available electrical supply is correct to as shown on rating plate located on inside of access door.

Remove fryer from the pallet and ensure all packaging has been removed. Carefully place fryer onto its back and fit the adjustable legs to the fryer and secure in place with spring washers and hex bolts. Ensure that the bolts are securely tightened.

Location

1. Any appliance requires adequate clearance and ventilation for optimum and trouble-free operation. Minimum installation clearances shown below are to be adhered to.
2. Position the Deep Fryer in its approximate working position.
3. Legs must always be fitted. Ensure that the legs are securely attached.

Clearances

	Combustible Surface	Non Combustible Surface
Left / Right Hand Side	50mm	0mm
Rear	25mm	0mm

NOTE:

- Only non-combustible materials can be used in close proximity to this appliance.
- To allow easy operation, drainage and servicing of the appliance, a minimum of 600mm clearance should be maintained at front of appliance.

Electrical Requirement

The E603 and E604 are to be connected to a 230-240 Volt AC, 3 Phase and Neutral and Earth supply. Each fryer tank has a total loading of 17 kW. Each of the three phases has a loading of 5.66 kW, 23.6 Amps at 240 Volts.

INSTALLATION

Electrical Connection

NOTE: ALL ELECTRICAL CONNECTIONS MUST ONLY BE CARRIED OUT BY A QUALIFIED PERSON.

Each fryer should be connected to an adequately protected power supply and an isolation switch mounted adjacent to, but not behind fryer. This switch must be clearly marked and readily accessible in case of fire.

1. Check electricity supply is correct as shown on Rating Plate attached to the RH foot of the fryer.
2. Supply terminal connections are located at lower front of fryer.
3. Remove the service panel (screws on underside of chassis) to allow connection access for the electrical supply.
4. Bring the supply cable up through the compression type gland provided on rear of main electrical switchgear panel.
5. Connect mains supply to L1, L2 and L3 fuse carrier connections for 3 phases.
6. Connect neutral and earth conductors to neutral stud and earth stud respectively.
7. For all connections, ensure that conductors are secure and appropriately terminated.
8. Tighten cable gland to secure against tension on cable.

NOTE:

- **This appliance must be grounded / earthed.**
- **Fixed wiring installations must incorporate an all-pole disconnection switch.**

Each fryer should be connected to an adequately protected power supply and isolation switch mounted adjacent to, but not behind the fryer. This switch must be clearly marked and readily accessible in case of fire.

The fryer is equipped with 32A fusing on L1, L2 and L3 supplies. Ensure fuses are fitted (Type F1(NS) gG).

COMMISSIONING



Warning

THE OPERATOR MUST TAKE GREAT CARE TO USE THE FRYER SAFELY AND TO GUARD AGAINST THE RISK OF INJURY AND FIRE.

- **DO NOT LEAVE FRYER UN-ATTENDED DURING OPERATION.**
- **DO NOT REPLENISH THE OIL (FRYING MEDIUM) IN THE FRYER WHEN THE FRYER IS HOT.**
- **DO NOT OVER FILL THE OIL (FRYING MEDIUM) IN THE FRYER ABOVE THE TOP LEVEL MARK.**
- **DO NOT ALLOW THE OIL (FRYING MEDIUM) IN THE FRYER TO FALL BELOW THE LOWER LEVEL MARK.**
- **DO NOT ALLOW THE OIL (FRYING MEDIUM) IN THE FRYER TO OVERHEAT.**
- **DO NOT INTRODUCE WET FOOD OR WATER INTO THE HOT OIL (FRYING MEDIUM).**
- **DO NOT USE FLAMMIBLE SOLVENTS AND CLEANING AIDS ON OR IN CLOSE PROXIMITY TO THE FRYER WHILST THE FRYER IS STILL HOT.**

Before leaving the new installation, check the following:

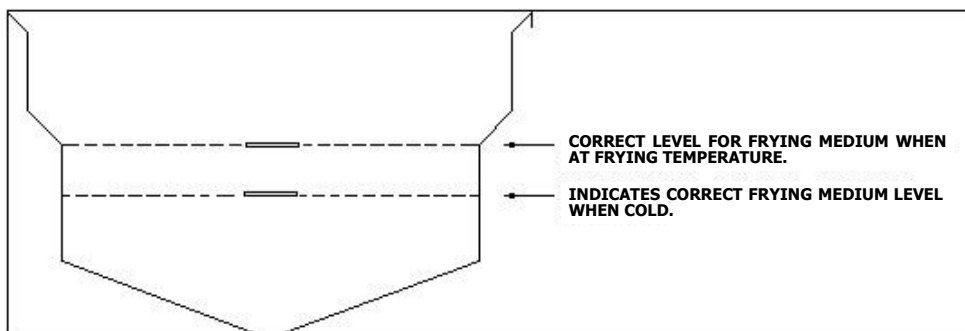
- Correct connections have been made, and cover panels are fitted.
- Fryer is working according to the operating instructions.
- New owner / operator has been shown how to operate the fryer.
- The baskets supplied and this instruction manual is left with the fryer.
- Fill in the service contact address and phone number in the space provided on contents page.

NOTE: To allow for a quick and more convenient check of the control operation, fill the tank with water instead of oil. After checking the operation, drain and dry the tank thoroughly.

Do not set thermostat at over 90°C when checking operation with water.

Filling the Tank(s)

NOTE: BLUE SEAL Fryers can be used with both oil and shortening.



1. Check that the fryer tank is clean and dry.
2. Before filling the tank, always check that the drain valve(s) behind the access door is (are) closed. A locking slide is provided on these valves and this should always be locked in position during use.
3. Ensure that the elements are swung down into the tank(s).

COMMISSIONING



WARNING

DANGER OF FIRE EXISTS IF THE OIL LEVEL IS BELOW THE MINIMUM INDICATED LEVEL.

DO NOT USE OLD OIL AS IT WILL HAVE A REDUCED FLASH-POINT AND IS MORE PRONE TO SURGE BOILING.

OIL - Carefully fill the fryer tank until the lower 'Fill Level' mark is reached. Set the thermostat to the required operating temperature, the oil will expand as heated and will reach the upper level mark when the oil is hot (180 - 190°C).

- The E603 / E604 fryers will hold 29 to 30 litres of oil per tank.

SHORTENING - Ideally shortening should be pre-melted prior to putting it into the tank. This is normally done in a suitable vessel on a boiling table burner(s). The liquefied shortening can then be poured into the tank until it reaches the 'FILL LEVEL' mark.

- The E603 / E604 fryers will hold 23 to 25kgs of shortening per tank.

Pre-Heating

NOTE: When pre-melting shortening, only heat the shortening until it is just liquefied. Do not bring the shortening up to high temperature as handling of hot shortening is dangerous.

- If pre-melting of shortening is not possible, carefully cut the shortening into small pieces and pack below, all around and above the elements, ensuring that the element can fully lower to operate the element tilt microswitch otherwise the fryer will not operate.

CONTROLS & FUNCTIONS

Thermostat

The thermostat controls the tank temperature in the range from 60°C to 200°C (140°F to 394°F).

Over-Temperature Control

The over-temperature control should only function in the event of a thermostat failure. It is pre-set to cut out power to the elements if the tank temperature rises above 220°C (460°F). It can be manually reset by pushing in the red button through the 3mm hole in the control panel with a small screwdriver, match or other suitable small object.

The oil must be allowed to cool (to 150°C approx) before re-setting the overtemp control.

"Melt" Switch

NOTE: Running the elements continuously will cause the shortening in contact with the tank to overheat, resulting in premature oil breakdown. Never allow the shortening to smoke while melting as this indicates that the temperature is too high. If the shortening starts smoking, increase the 'Off' intervals of the elements.

When "MELT" is selected, the elements are cycled ON and OFF to provide controlled low heat for melting solid fat / shortening. Set thermostat to 150°C when selecting "MELT". Selecting "COOK" returns the fryer to normal thermostatic control.

"Power" Pilot Light

This indicates that there is power to the fryer.

"Cook" Pilot Light

This indicates that there is power to the elements when ON, and that the oil is at set temperature when OFF.

"Melt" Pilot Light

This cycles ON and OFF as power is applied to the elements during the MELT cycle.

To make the most of your fryer, use the following procedure.

OPERATION

Food Preparation

- Size of food should be uniform to ensure all the food is fried evenly.
- Thawed, room temperature food will cook through better, however, small frozen foods such as chips and prawns may be cooked from frozen successfully.
- Drain and dry food before frying, especially fresh fish and defrosted chicken pieces etc. Wet food shortens the life of any frying medium by causing foaming and accelerating the formation of free fatty acids which degrade the oil. Wet food also lowers the frying temperature more, which results in greasy foods and longer frying times.

Temperature

- Heat the frying medium up to the correct temperature for the particular food and no higher, and carefully lower the food into it.
- Turn the fryer to a lower temperature when there is no food being cooked. Any frying medium will break down faster if held for long periods at high temperature without frying food.

Batch Size

Lower food gradually into the hot frying medium using a wire mesh basket until all pieces are submerged. Avoid overloading the basket with frozen foods.

Food should be fried quickly in small batches rather than "boiled" in large quantities for a long time. Overloading will cause the frying temperature to drop so low that the food will be greasy and un-attractive. If the frying temperature drop is excessive, either the food is too cold or there is too much of it in the basket.

MAX BATCH SIZE 1.5kg PER BASKET
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OPERATION

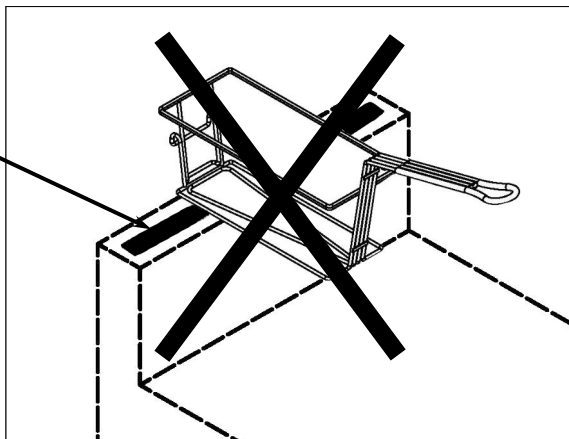


Warning

THE FLUE OUTLET AREA IS A HIGH TEMPERATURE HIGHLY FLAMMABLE AREA

DO NOT BANG, SHAKE OR HOLD FRYER BASKETS IN THE FLUE OUTLET AREA - THIS IS A HIGH RISK AREA FOR FLAMMABLE MATERIAL (e.g. OIL / FAT AND DEBRIS FROM BASKETS COULD IGNITE HERE).

High Temperature Flue Area



FRYING TEMPERATURE CHART

		Temperature	Minutes
CHICKEN	Small Pieces	175-185	8-10
	Large Pieces	160-170	14-16
CHOPS / CUTLETS		165-175	5-8
FISH	Battered / Breaded	170-175	1-5
PRAWNS / SHELLFISH		170-175	1-5
DOUGHNUTS	Cake Type	185-190	2
	Yeast Raised	175-180	2
FRITTERS		175-185	3-5
VEGETABLES	Coated / Croquettes	185-190	2-3
POTATO CHIPS	Blanch	165	3-4
	Fry	190	3-4
FRENCH FRIES	Medium	190	3-4

Cook Time

Continue to cook until the outside of the food is browned, crisp and cooked through.

The exact cooking time depends on the size of the piece and upon whether the food has been pre-cooked. When in doubt, taste test a sample.

Standard food size, batch weight and cooking temperature will enable consistent cook times to be achieved.

Shake baskets occasionally during cooking to prevent food sticking together.

Drain & Serve

Remove the basket of food when cooked and let it drain in the basket over the fryer. Draining the food will reduce fatty saturated foods and conserve the frying medium by returning it directly into the fryer tank.

Serve immediately after frying and draining while the food is hot and at its crisp and flavoursome best.

Serve them within one or two minutes after taking them from the fryer.

The above chart is intended as a guide and should be marked with your preferred temperature and times should your operating experience prove these to be inadequate.

OPERATION

Care of Frying Fats and Oils

Fats and oils are unstable compounds. Even the best will break down to some extent in the fryer when subjected to heat and moisture. Follow the DO's and DON'Ts below to reduce the cost of replacing excessive amounts of frying medium.

DO	DO NOT
Use a good quality life hydrogenated shortening or high grade oil.	Don't use cheap fats or dripping which sometimes breaks down within one or two days.
Use the recommended oil temperatures. Most Foods can be fried below 180°C.	Don't overheat the frying medium. No food needs a temperature more than 195°C.
Have rapid TURNOVER of the frying medium. This means the rate at which fresh medium is added to the old medium in the tank.	Don't salt the food before cooking. Salt accelerates breakdown when in contact with the cooking medium.
Filter the medium daily or more often if necessary, to remove crumbs and other sediment in the tank.	Don't leave any trace of detergent or cleaner after cleaning the fryer. Rinse and dry the tank thoroughly before re-filling.
Clean the fryer each time the oil / fat is filtered to keep it free from gum.	Don't overload the fryer with large batches of wet foods.
Turn the fryer temperature down to approx. 140°C during idle periods and cover tank with lid to help retain heat.	Don't leave the fryer set at high temperatures during idle periods. This will speed the deterioration of the oil.

OPERATION

PROBLEM	CAUSE	REMEDY
Foaming	Presence of soap or detergent residue from cleaning.	Rinse fryer thoroughly with water, drain and dry before re-filling with oil.
	Excessive breakdown of oil.	Add fresh oil daily to replace contents every 3-5 days.
	Excessive moisture in food.	Drain and dry foods before frying.
	Continued overheating of oil.	Check thermostat setting. Turn down during idle periods.
	Overloading fryer.	Maintain a maximum food to oil ratio of 1-8.
Gumming	Heating oil too rapidly from start	Follow preheat instructions carefully.
	Continued overheating of oil.	Check setting of thermostat and check temperature with a thermometer.
	Frying oil broken down.	Check amount of fresh oil added to fryer to be sure 'turnover' is adequate.
	Using wrong cooking oil.	Some oils form gums when used in a deep fryer. e.g safflower oil.
Greasy Foods	Frying temperatures too low.	Increase temperature and check thermostat setting.
	Inadequate food preparation.	Be sure foods (especially potatoes) are 'cured' correctly.
	Excessive amount of breading or batter.	Remove excess batter and breading.
	Placing food in fryer directly from the freezer.	Allow frozen foods to thaw before frying.
	Food too wet.	Drain and dry before cooking.
	Frying oil in advanced state of breakdown.	Discard oil and refill fryer. New oil will transfer the heat more adequately.
	Use of dripping or other un-refined oil.	Due to low smoke point and cooking at lower settings food will absorb more oil.

OPERATION

PROBLEM	CAUSE	REMEDY
Smoking	Insufficient turnover of oil.	Maintain minimum quantity of oil in fryer for more rapid turnover or increase quantity of food fried in fryer.
	Food too wet.	Drain and dry before cooking.
	Contamination.	Filter or strain oil daily.
	Overheating of oil.	Check setting of thermostat, and check temperature with a thermometer.
	Rapid breakdown.	Use stable frying oil.
	Use of unrefined oils.	Dripping and unrefined oils have a lower smoke point.
Oil Breakdown	Inadequate frying oil turnover.	Adjust procedures to allow more food to be fried.
	Overheating of oil.	Check setting of thermostat, and check temperature with a thermometer.
	Contamination	Filter or strain oil daily.
	Poor cleaning procedures.	Clean fryer each day or at least once a week and rinse thoroughly before use.
	Presence of copper or brass in fryer utensils.	Do not allow any copper or brass to come in contact with the cooking oil.
	Overloading the fryer.	Maintain 1-8 ratio of food to frying oil.
	Food too wet.	Drain and dry before cooking.
	Overheating oil on stand-by.	Reset temperature to 100°C during idle periods and cover with lid to retain heat.

OPERATION

PROBLEM	CAUSE	REMEDY
Darkening of oil	Presence of salt on food.	Salt foods after frying and away from fryer.
	Excess egg yoke content in batters.	Replace part egg content with milk.
	Contamination.	Filter or strain oil daily.
	Poor cleaning procedures	Clean fryer each day or at least once a week and rinse and dry thoroughly before use.
	Overheating of oil.	Check setting of the thermostat, and check temperature with a thermometer.
	Insufficient frying oil.	Maintain minimum quantity of oil in fryer for more rapid turnover or increase quantity of food fried in fryer.
	Cooking high sugar foods	Potatoes at the end of each season are higher in sugar and will darken quicker and colour the oil.
Excess Oil Use	Too much oil is being absorbed by food being fried.	Check setting of thermostat and check temperature with a thermometer.
	Cooking temperature too low.	Increase frying temperature.
	Not draining after cooking	Make sure to drain foods so that oil is returned to the tank.
	Excess heat boiling off oil	Check temperature setting is as low as practical.
	Use of unrefined oils such as dripping.	As these oils smoke at lower temperatures than refined and deodorised oils, food cooked at lower temperatures absorb more oil.

CLEANING

To achieve the best results, cleaning must be regular and thorough and all controls and mechanical parts checked and adjusted periodically by a qualified service person. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that the appliance is serviced every 6 months.



WARNING

DO NOT USE FLAMMIBLE SOLVENTS AND CLEANING AIDS ON OR IN CLOSE PROXIMITY TO FRYER WHILST FRYER IS STILL HOT.



Caution

Always turn 'Off' electrical supply before cleaning the fryer.

This appliance is not water proof.

Do not use water jet spray to clean interior or exterior of this appliance.

Clean the fryer regularly. A clean fryer looks better, will last longer and will perform better.

NOTE:

- **DO NOT use sharp scrapers, strong solvents, abrasive or caustic detergents as they could corrode or damage the fryer.**
- **Ensure that any detergent or cleaning material have been completely removed after each cleaning.**

To keep your fryer clean and operating at peak efficiency, follow the procedures shown below:-

Daily



WARNING

DO NOT ATTEMPT TO MOVE THE FRYER WHILST THE FRYER IS FULL OF OIL.

BEFORE ATTEMPTING TO MOVE THE FRYER, ENSURE THAT ALL THE OIL HAS BEEN DRAINED FROM THE TANK. REFER TO THE INFORMATION BELOW ON HOW TO DRAIN THE OIL FROM THE FRYER.

At the end of each day or the end of each shift, if the frying schedule is heavy, the frying medium should be drained and filtered into a receptacle.



Caution

**Never drain the fryer with power or elements turned 'ON'
Always switch 'OFF' the fryer before draining or re-filling the tank.**

Always filter the fryer when the cool zone under the elements is hot and liquid. A cold fryer heated up won't drain, because the frying medium in this zone will remain hard if using solid fat / oils.

Ensure the fryers power is turned off at the wall.

To drain, position a suitable container and filter under the drain. Do not empty the total contents into one large container, as this will be dangerous and may be difficult when lifted up to pour the hot oil back into the tank. Lift the element assembly up out of the tank.

CLEANING

Open the drain valve slowly to minimise splashing, and take care not to overfill the container.

CAUTION - HOT OIL BURNS - DO NOT RUSH

Use a drain stick if necessary to stir up solid fat / oil into the hot top layers to melt it. When the tank has been drained, use a ladle or similar to rinse the inside of the tank. This will wash away most of the crumbs and particles stuck to the surfaces. Continue until all the crumbs have been washed out through the drain and into the filter.

Brush out the drain valve with a stiff nylon bottle brush, close valve and carefully pour the filtered oil back into the tank.

Wipe all exterior panels with a cloth dampened with detergent and rinse. **Do Not Hose Down the Fryer.**

Weekly

NOTE: If fryer usage is very high, we recommend that the weekly cleaning procedure is carried out more frequently.

1. Proceed to drain and filter the tank as for 'Daily Cleaning'. Do not refill tank with frying medium until it has been thoroughly cleaned as shown below.
2. Fill fryer with cold water to the normal fill level and add a high quality commercial cleaner that has been specifically formulated for fryers. *All purpose cleaners are not recommended.*

NOTE: Never use a caustic or lye solution, as this will leave a fat destroying film on tank.

3. Ensure that the elements are lowered into the tank. Switch 'ON' the power and heat the water to approximately 80-90°C.
4. Clean the fryer baskets at the same time by immersing them in the cleaning solution. Allow fryer to soak for 5-10 minutes or as directed on cleaner instructions. Remove baskets and turn **Off** main burners.
5. Scrub the baskets and fryer tank with a stiff nylon bristle brush to remove any remaining deposits. ***DO NOT use a wire brush to clean the tank, as this will scratch the sides of the tank.***
6. Empty fryer and rinse thoroughly with water. Use a 1 part vinegar to 15 parts water solution to rinse tank and neutralise any cleaner residue. If this proves unsuitable for cleaner being used, use a weaker solution of up to 1 part vinegar to 25 parts water.
7. Rinse tank thoroughly with water, drain and dry.
8. Refill tank with new filtered frying medium.

Stainless Steel Surfaces

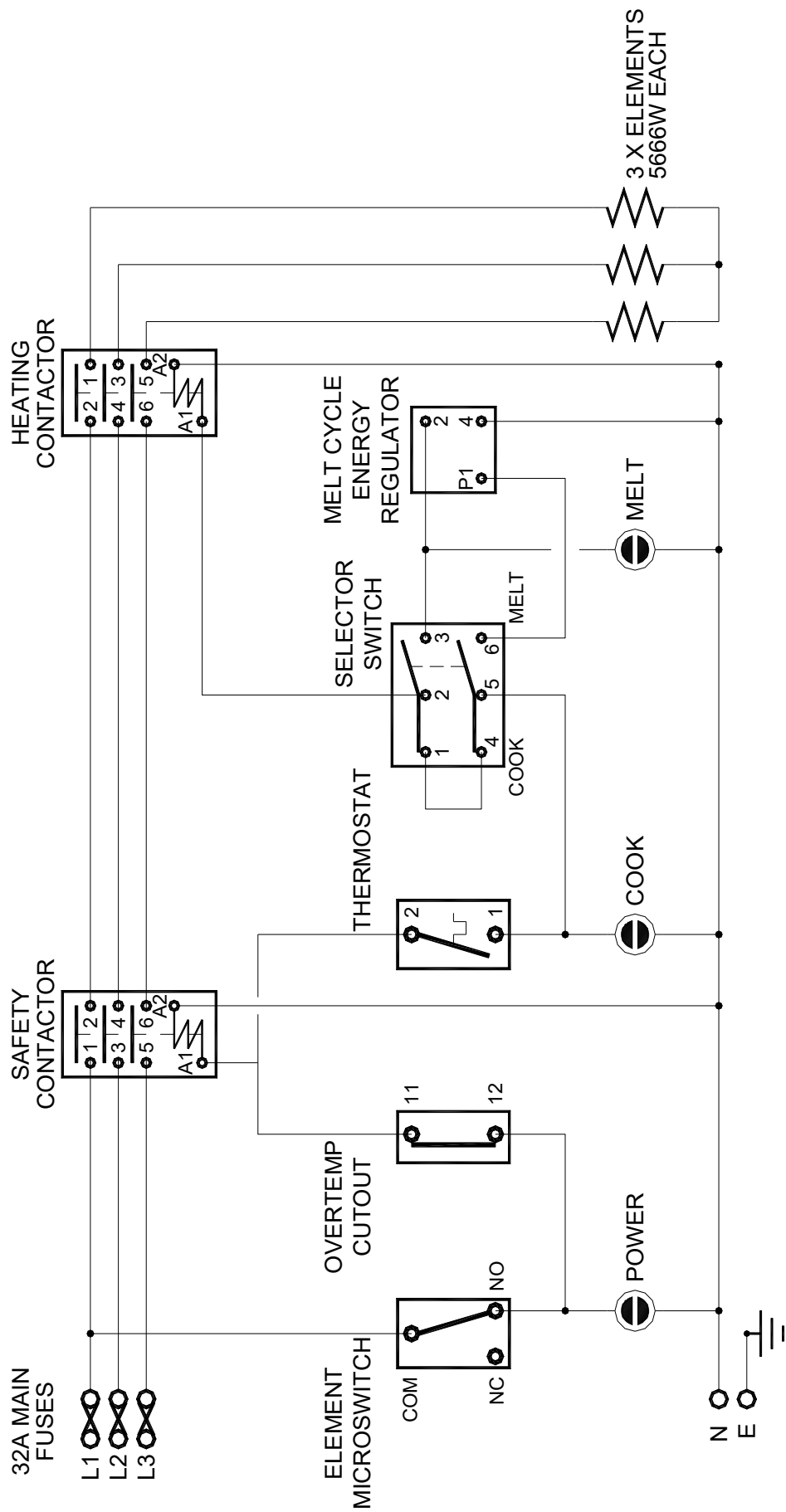
- a. With the tank(s) drained, cleaned and dried as shown above, clean exterior surfaces of the fryer with hot water, a mild detergent solution and a soft cloth.
- b. Dry all components thoroughly with a dry cloth and polish with a soft dry cloth.
- c. To remove any discoloration, use an approved stainless steel cleaner or stainless steel wool. Always rub in direction of the grain.

Periodic Maintenance

NOTE: All maintenance operations should only be carried out by a qualified service person.

To achieve the best results, cleaning must be regular and thorough. All controls and mechanical parts should be checked and adjusted periodically by a qualified service person. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that the appliance is serviced every 6 months.

CIRCUIT SCHEMATIC



PARTS LIST

Part No.	Description
018578	Fuse Holder.
019360	32A Fuse Type F1(NS)Gg.
015300	Element - 240V, 5666W.
014815	Element Microswitch.
014858	Spring.
231739	Contactator.
011982	Thermostat.
015562	Knob
025358	Toggle Switch.
013528	Pilot Light.
024018	Over-Temp Cut-Out.
016319	Pre-set Regulator.
021966	Basket - Small.
019390	Drain Valve.
SA1660	Lid Assembly.

