



**A162808 / 8L**



**A162809 / 2 x 8L**

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**ENGLISH****Table of contents**

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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 (pull the plug from the socket) 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.
- 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 unplug the power cord from the socket 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

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 Technical specification

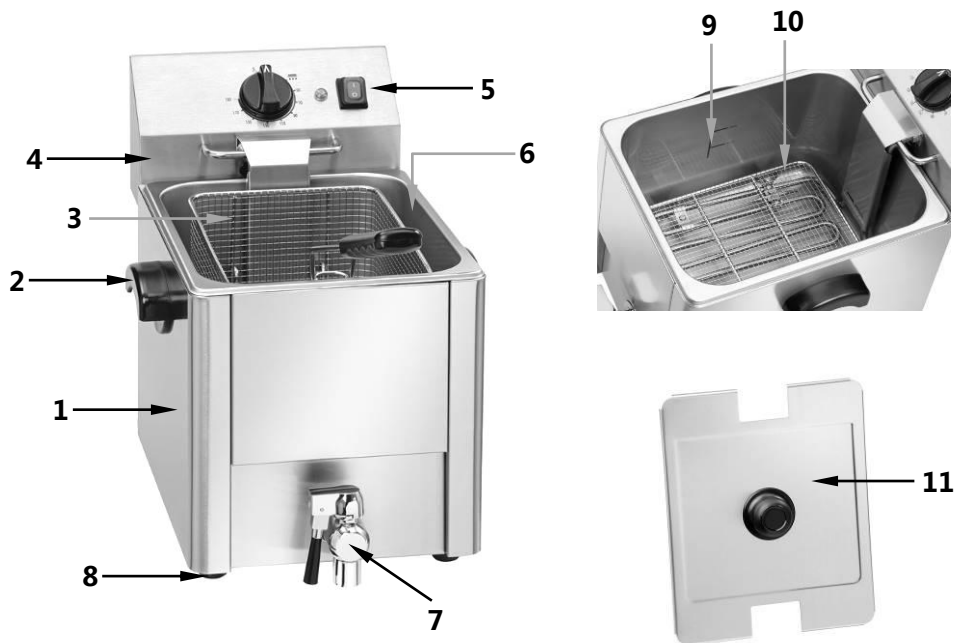
Name	Deep Fat Fryer CI8L
Code-no.:	A162808
Material:	Chrome nickel steel
Design:	<ul style="list-style-type: none"><li>▪ Designed for frying oil and block grease</li><li>▪ Safety thermostat</li><li>▪ Oil drain tap</li><li>▪ Cold zone</li><li>▪ <b>ON/OFF</b> switch with indicator light</li><li>▪ Heating indicator</li></ul>
Basin:	Number: 1, capacity: 8 litres; Basin dimensions: W 238 x D 300 x H 190 mm
Basket:	Number: 1, capacity: 6.6 litres Basket dimensions: W 190 x D 240 x H 145 mm
Temperature range:	50 °C – 190 °C
Power supply:	3.25 kW / 230 V 50 Hz
Dimensions:	W 315 x D 460 x H 385 mm
Weight:	7.9 kg
Accessories:	1 lid, 1 heating element shield, 1 frying basket

<b>Name</b>	<b>Deep fat fryer CI2X8L</b>
Code-no.:	<b>A162809</b>
Material:	Chrome nickel steel
Design:	<ul style="list-style-type: none"> <li>▪ Designed for frying oil and block grease</li> <li>▪ Safety thermostat</li> <li>▪ 2 oil drain taps</li> <li>▪ Cold zone</li> <li>▪ 2 <b>ON/OFF</b> switches with indicator light</li> <li>▪ 2 heating indicators</li> <li>▪ 2 separate sockets required</li> </ul>
Basin:	Number: 2, capacity: 8 litres (each); Basin dimensions: W 238 x D 300 x H 190 mm
Basket:	Number: 2, capacity: 6.6 litres (each); Basket dimensions: W 190 x D 240 x H 145 mm
Temperature range:	50 °C – 190 °C
Power supply:	2 x 3,25 kW / 230 V 50 Hz
Dimensions:	W 603 x D 460 x H 385 mm
Weight:	14.65 kg
Accessories:	2 lids, 2 heating element shields, 2 frying baskets

Subject to technical changes and alterations!

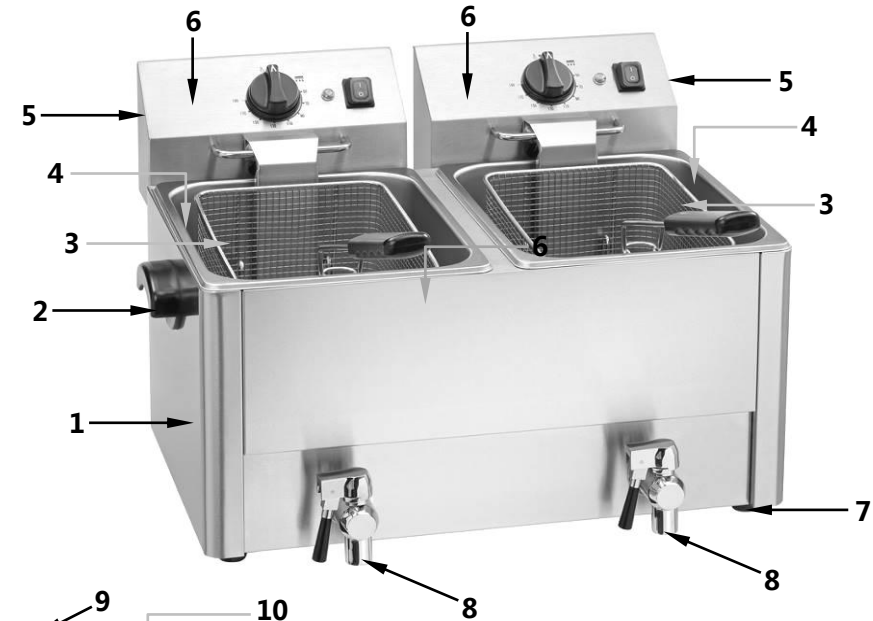
## 4.2 Overview of parts

**A162808**



- 1** Main device
- 2** Handle (2)
- 3** Frying basket with handle
- 4** Control box with heating element
- 5** Control panel
- 6** Basin
- 7** Oil drain tap
- 8** Feet (4)
- 9** **MIN/MAX** marks
- 10** Heating element shield
- 11** Lid with handle

A162809



- 1 Main device
- 2 Handle (2)
- 3 Frying basket with handle (2)
- 4 Basin (2)
- 5 Control box with heating element (2)
- 6 Control panel (2)
- 7 Feet (4)
- 8 Oil drain tap (2)
- 9 MIN/MAX marks
- 10 Heating element shield (2)
- 11 Lid with handle (2)

## 5. Installation and operation

### 5.1 Installation



#### CAUTION!

Any installation, connection and maintenance work related to the device may be performed by the qualified and authorised technician only, according to the valid 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.
- You must not position the device near open fireplaces, electric ovens/arc furnaces, furnaces/electric heaters or other heat sources.
- **Never** place the device at the edge of a table to avoid accidents.
- **Never** place the device in humid or wet environment.
- When locating the device make sure there is a 10 cm gap from any walls or other objects.
- Place the device so that the plug is easily accessible for quick disconnection of the device from power supply, if necessary.
- 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!**

- The electrical circuit in the socket must be secured to at least 16A. Only connect the device directly to the wall socket; do not use any extension cords or power strips.
- Two separate grounded sockets are required for connecting the double deep fat fryer **A162809**.

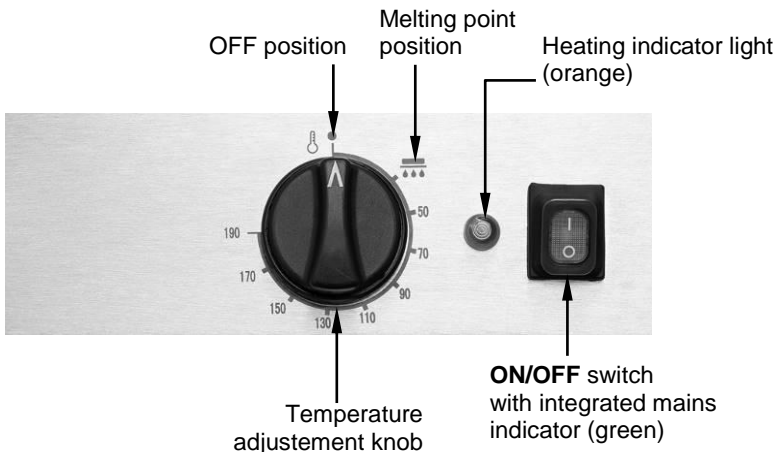
## 5.2 Operation



**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.**

## Control panel







## CAUTION!

During cleaning and preparation of the device, make sure the device is not connected to the power supply and that the temperature adjustment knob is in “OFF” position.

### Prepare the device

- Remove the lid and take out the frying basket and the heating element shield out of the device.

- Place the frying basket handle in the intended place; in order to do this lift it, place on the mounting hook and insert making sure that both elements click together.



Mounting  
hook

Frying  
basket  
handle

- Detach the control box from the device by lifting it carefully.
- Before the first 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!**
- Carefully place the control box in the guide on the rear side of the body. Both pivots at the bottom of the control box must be placed in the openings of the guide for the device to be set correctly.

**Note:** For safety reasons the device only operates when the control box is properly mounted to it, so that the micro-switches enable the device to function.

- Mounty the shield on the heating element.
- There may be no water at the bottom of the basin before filling it with the frying oil or block grease. The basin must be clean and dry.

- The oil drain tap must be closed (lever turned left and facing down) (see figure on the right).



### 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.
- 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 use stale oil for frying, as a lowered flash point increases a risk of ignition. Furthermore, it tends to foam more and it also emits more smoke and odour.**

### Tips regarding melting of fat in blocks

#### *In the deep fat fryer*

- Remove the basket and heating element shield.
- Place blocks of fat directly on the heating element so that it is completely covered.
- In order to switch the device on follow the instructions in section „**Device start-up**“.
- Set the temperature dial in the melting point position  and wait until the fat melts off.
- When the heating element is covered with liquid fat, you can set the temperature controller to the maximum temperature. Place more blocks of fat in the basin for melting in order to reach the appropriate level of fat in the basin.
- Next, carefully place the shield on the heating element.



#### **WARNING! Risk of burns!**

**Oil/fat splashes may cause burns of hands, arms and face!**

### ***In a separate container***

- In order to quickly melt the fat in blocks, use a separate container (e.g. cooking pan) placing it on the cooker. Then pour the melted fat to the basin of the deep fat fryer.

### **Filling in the basin with oil or fat in blocks**

- Fill in the basin with frying oil or fat in blocks.
- Carefully pour oil to the basin until the appropriate level is reached (between „MIN“ and „MAX“ marks). Marks are located on the side wall of the basin.



### **WARNING!**

**Never start the device without frying oil or fat in blocks in the basin. Always make sure that the oil or fat level is between “MIN”- and “MAX” marks in the basin.**

### **RISK OF FIRE!**

**Reducing the oil or fat level below the “MIN” mark creates a fire hazard.**

### **RISK OF BURNS!**

**If the oil or fat level is above the “MAX” mark, it may lead to boiling of hot oil or fat.**

### **Device start-up**

- Connect the device to the single grounded socket.
- Turn the device on with use of **ON/OFF** switch. The green indicator integrated with the switch will come on.
- Turn the temperature adjustment knob to the right to the desired temperature within the range from 50 °C to 190 °C.
- While heating up the orange heating indicator light will come on, and will go off when the pre-set 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 deep fat fryer and oil in the container are very hot, and there is a risk of oil 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.
- Put the prepared food products to the frying basket.
- **Never** overfill the basket. This leads to the decrease of temperature of oil/grease and the fried products will absorb too much fat.



## **CAUTION!**

**Do not fry more than the following amount of food products when frying in deep fat:**

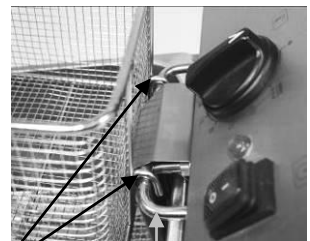
8-litre single deep fat fryer

**0.6 kg**

2 x 8-litre, double deep fat fryer

**0.6 kg per basin**

- Slowly dip the frying basket in the oil using the fixed handle, place it on the heating element shield and start frying.
- When the frying is finished, carefully lift the basket, hang it on the rail of the control box and leave to drip.



Frying  
basket

Control box  
hooks

- Set the temperature adjustment knob to “**OFF**” position and switch the device off using **ON/OFF** switch as soon as the frying process ends the device is not used any longer.




## **WARNING! Risk of burns!**

**Do not use the deep fat fryer with the lid on!**

**The lid serves as a dust protection and is used for keeping the temperature of oil/fat in case of possible interruptions in operation. Set the temperature adjustment knob to the lower temperature.**

**In order to avoid dangerous oil splashes and burns caused by water dripping from the lid to the basin you ought to make sure it is dry before setting it on top.**

### **Replacement and removal of frying oil**

- Regularly change the frying oil/fat.
- The frying oil/fat should be replaced when it does not fulfil the requirements.
- After cooling, pour in **stale oil** into an appropriate container and dispose of it in accordance with the environmental regulations. To drain the oil from the basin, lift the handle of the oil drain tap and tilt it forward.
- If the **grease in blocks** hardens in the fryer you can melt it only when setting the temperature adjustment knob in the position marked  for the melting point, and then it can be poured out via the oil drain tap to the appropriate container. Make sure that the container is placed in a stable way.



### **NOTE!**

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

### **The overheating protection system**

- In case of accidental engaging of the fryer without frying oil/fat in the basin or without sufficient amount of frying oil/fat in the basin, the device automatically shuts down after reaching the temperature of ca. 230 °C. Whenever this occurs, switch off the device using **ON/OFF** switch and pull the plug. Leave the device to cool off.

- After the unit has automatically turned off via the overheating prevention system, it can only be reactivated by pressing the **RESET** button at the rear of the control panel.

For this purpose, cool the device off, then unscrew the plastic plug of the **RESET** button counter-clockwise, press the peg and again screw the plug turning it clockwise. After those operations the device may be turned on as usually.



## 6. Cleaning



### **WARNING!**

**Before cleaning set the temperature adjustment knob to “OFF position, turn the device off with use of ON/OFF switch and disconnect it from the power supply (pull the plug!).**

**Wait for the device to cool off.**

**Do not use any kind of pressure water jet for cleaning the device  
Protect the device from the water penetration.**



### **CAUTION!**

**Do not use harsh chemicals or scouring agents when cleaning, as they may damage the deep fryer.**

- Clean the device regularly.
- Remove the frying basket and the heating element shield after the device has cooled off. The heating element may be easily removed from the basin by lifting the device and removing the control box.



### **CAUTION!**

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

- **The control box with heating element and control panel** should be cleaned with a moist cloth, soaked with warm water and a mild cleaning agent.

- Frying oil or liquid fat should be carefully poured out to an appropriate container after they have cooled off. For this purpose, lift the handle of the oil drain tap and tilt it forward. Observe the instructions included in section “**Replacement and removal of frying oil**” on page 44.
- Clean **the lid, the frying basket and heating element shield** in warm water with a mild cleaning agent. Heavily contaminated elements may be immersed for a short time.
- Clean the **basin** with hot water with a mild cleaning agent. Pour out the water to the appropriate container through the drain tap. Rinse with clean water and pour the water out through the drain tap to rinse it.
- Wipe **the surface of the device and the power cord** with a moist cloth and mild cleaning agent.



### **CAUTION!**

**Do not wet clean the main device or under running water. Never immerse it in water. Moisture must not get inside the device, as this may lead to dangerous creeping current and incorrect operation of the device.**

- Thoroughly dry all the elements and accessories **after cleaning**, then reassemble the device:
  - place the control box in the guide located at the rear of the body;
  - place the heating element shield in the basin;
  - place the frying basket on the shield.

### **Storing of 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"> <li>• The plug is not properly connected to the socket.</li> <li>• Safety fuse disconnected</li> <li>• Control box is not properly mounted</li> <li>• The overheating protection has been activated.</li> <li>• No contact with a micro-switch</li> </ul>	<ul style="list-style-type: none"> <li>• Remove the plug and insert properly into socket.</li> <li>• Check fuse, connect device to another socket.</li> <li>• Check mounting of the control box</li> <li>• Press <b>RESET</b> button in the control box.</li> <li>• Contact the service company.</li> </ul>
The heating indicator is on but temperature does not rise.	<ul style="list-style-type: none"> <li>• Interrupted contact with the heating element.</li> <li>• Damaged heating element.</li> </ul>	<ul style="list-style-type: none"> <li>• Contact the service company.</li> <li>• Contact the service company.</li> </ul>
The green power supply indicator is on but despite setting the temperature the orange heating indicator is off.	<ul style="list-style-type: none"> <li>• The preset temperature has been reached.</li> <li>• Damaged temperature controller.</li> <li>• Damaged indicator light.</li> </ul>	<ul style="list-style-type: none"> <li>• Check operation after the temperature set point change.</li> <li>• Contact the service company.</li> <li>• Contact the service company.</li> </ul>
The device stops heating after some time.	<ul style="list-style-type: none"> <li>• The overheating protection has been activated.</li> </ul>	<ul style="list-style-type: none"> <li>• Press <b>RESET</b> button in the control box. If the overheating protection activates again within a short time, contact the sales agent</li> </ul>

### 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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