# Grande Carte Toque Blanche

# FILTER BATTERY

## MANUFACTURER'S INSTRUCTIONS

### Part C: User manual

**- WARRANTY -**

To ensure the warranty on this equipment, we recommend that you to comply with the MANUFACTURER INSTRUCTIONS in this manual.
If you can not undertake the required maintenance operations, our installation and service network is available to provide you with a personalised contract.

**- WARNING -**

- The product delivered to you complies with current standards. If any modifications are made the manufacturer can accept no responsibility whatsoever. The manufacturer can not be held responsible in the event of incorrect use of the appliance.
- These appliances are for professional use only and must be used by specialised personnel.
- In case of a change of gas or relocation, call an engineer approved by the manufacturer.
- Read the manual carefully before installation.
- Keep your manuals.

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C) USER MANUAL

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## 4. RECOMMENDATIONS

**CAUTION**

- These appliance are for professional use, qualified personnel must use them.
- The appliance must be installed to current regulations and standards, in an area that is correctly ventilated.
- For cleaning, never use high-pressure sprays or hoses.
- Proximity : vapours given off during frying are fat-saturated. They can ignite, (and set the oil bath on fire), if a source of heat (for example a flame from an open burner or another source of heat) is placed too close to the oil bath.

  DO NOT PLACE DEEP FAT FRYERS DIRECTLY BESIDES SOURCES OF HEAT SUCH AS OPEN BURNERS, SALAMANDERS etc.
- The service oil reaches temperatures in excess of 180°C. TAKE CARE to avoid burns.
- Draining the well:

-The oil reaches temperatures in excess of 180°C. Take care to avoid burns during the filter operations.

-Take care when handling accessories which can be hot.

-In case of obstruction of the piping, it may be necessary to use the accessory «Furet de vidange» code 386 155 to push the blockage through the well drain.

**Always push the fat into the well to avoid oil splashes.**

## 5. PRACTICAL TIPS FOR USE

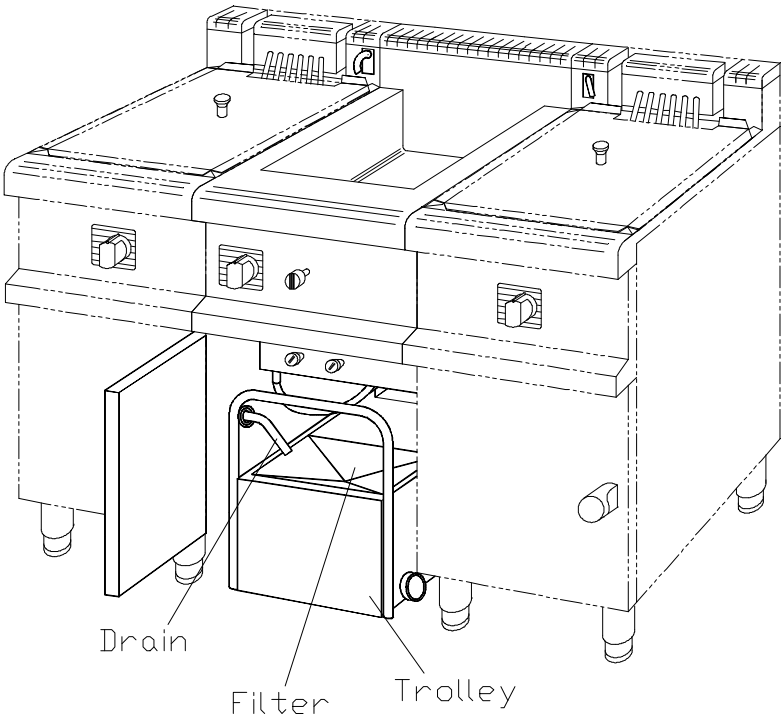
### 5.1 BEFORE FIRST USE

- Wash and dry the well of the filter trolley (see sections 5.3 and 5.4 for withdrawal of trolley).

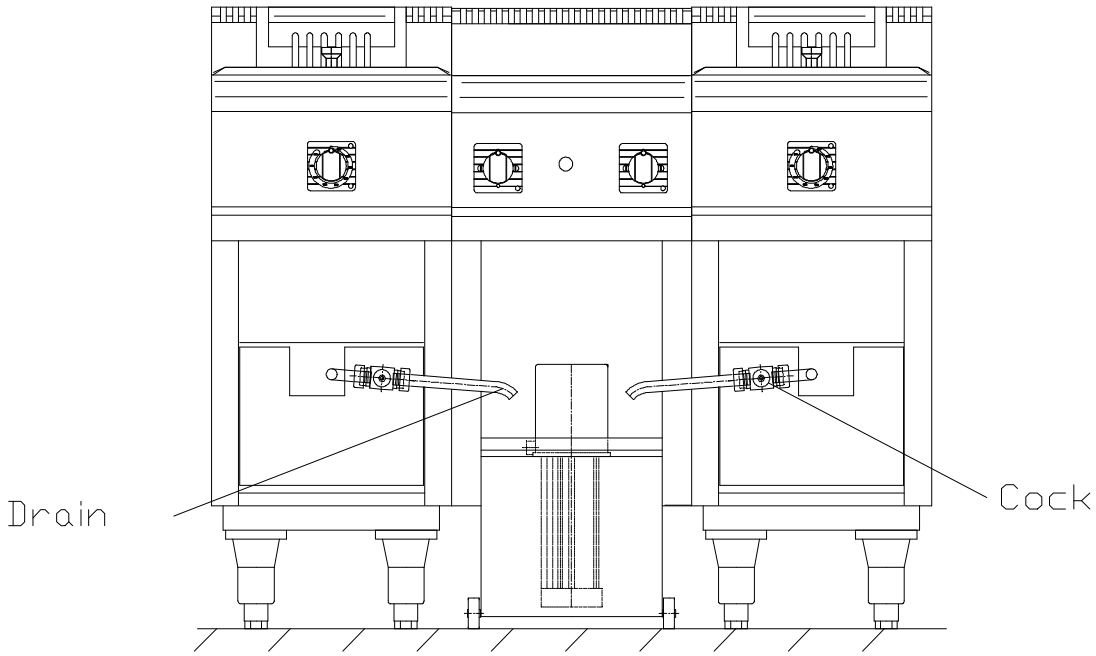
### 5.2 OIL FILTRATION

- Filter the oil after use. Recommended temperature: 140°C

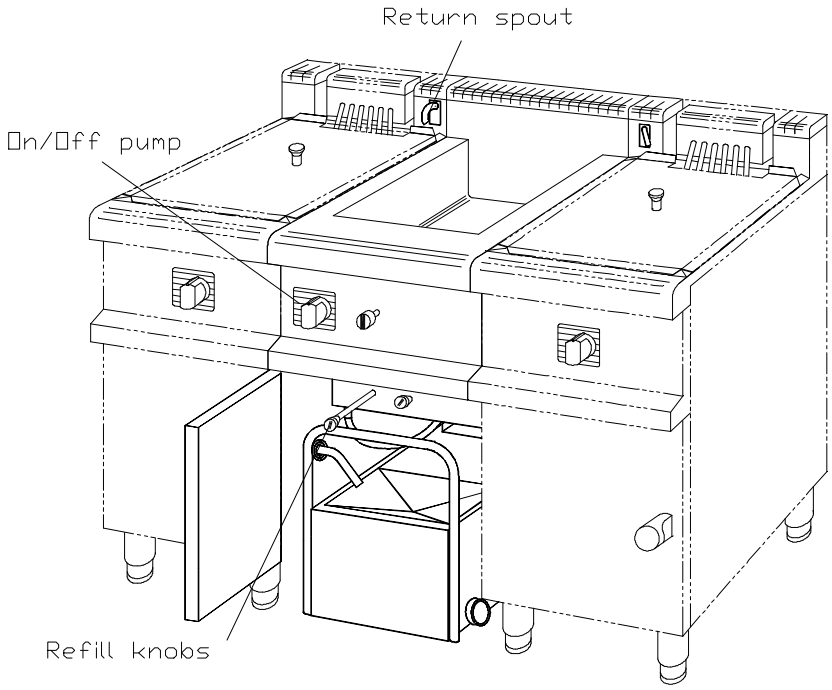
- 1) Ensure that the trolley is empty and in place under the drains and that the filter is in place.



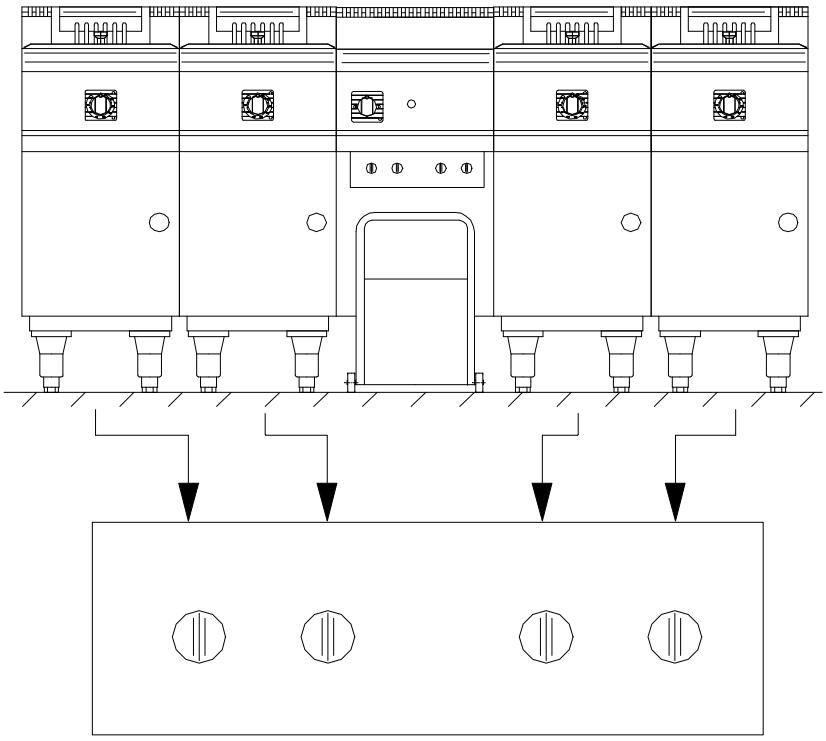

2) Open the drain from the fryer into the filter. Only filter one deep fat fryer a time.




3) When the oil in the fryer has been completely filtered, and the well is empty:
   - Clear the well of all rubbish that has not evacuated with the oil (use a skimmer or other accessory).
   - Open the filling cock.
   - Close the drain cock.
   - Start the pump.




**Note:** Correspondence of the refill knobs.



4) When the well is full (no more oil exiting the return spout):
- Stop the pump.
- Close the tap.

5) Repeat the operations for the other wells.

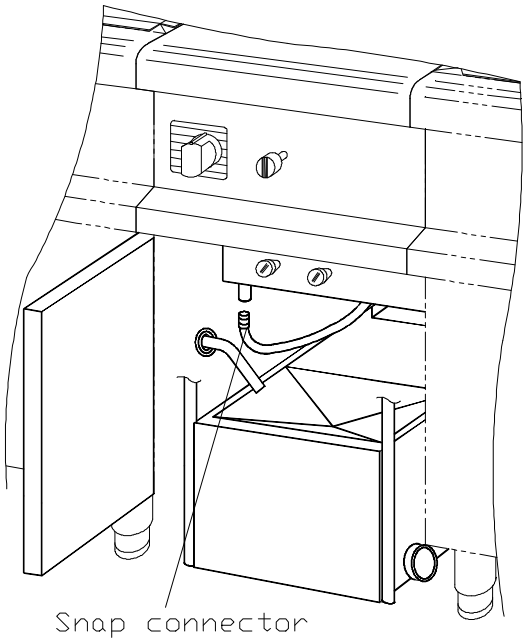
## 5.3 DRAINING OF OLD OIL

- Drain the fryer into the trolley (see section 5.2).

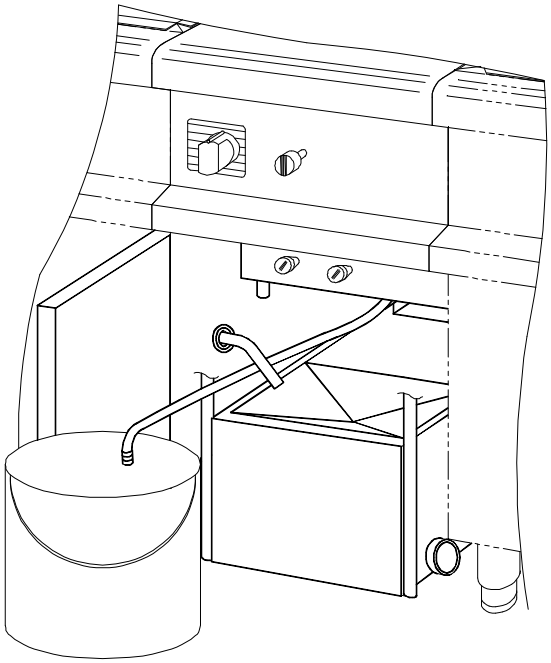
WARNING: The oil drained was at high temperature, the trolley and most of the accessories that are associated with it may be hot.

- Disconnect the snap connector

WARNING: If a filling operation has just been realised, the snap connector and the flexible may be hot. Wait for them to cool before handling.




- Put the snap connector in the recovery container. Make sure that there is no risk of the snap connector escaping from the container.



- Start the pump.

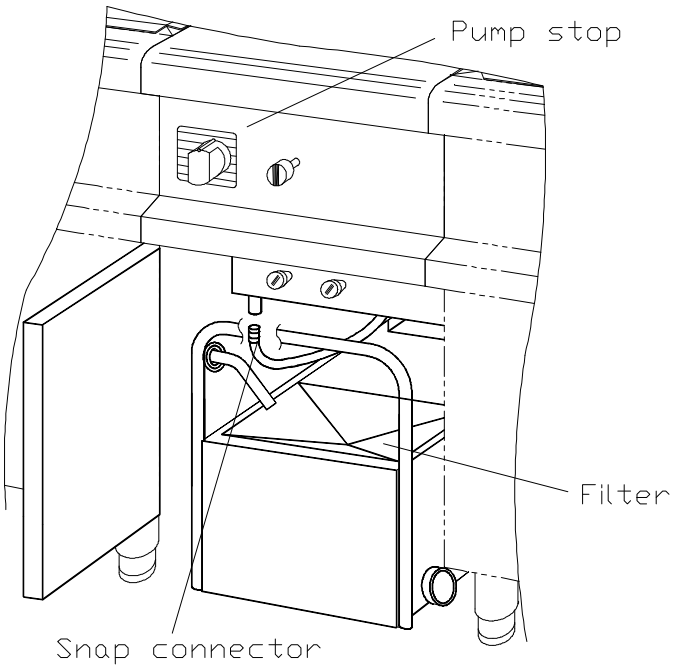
## 5.4 CLEANING THE FRYER WELL

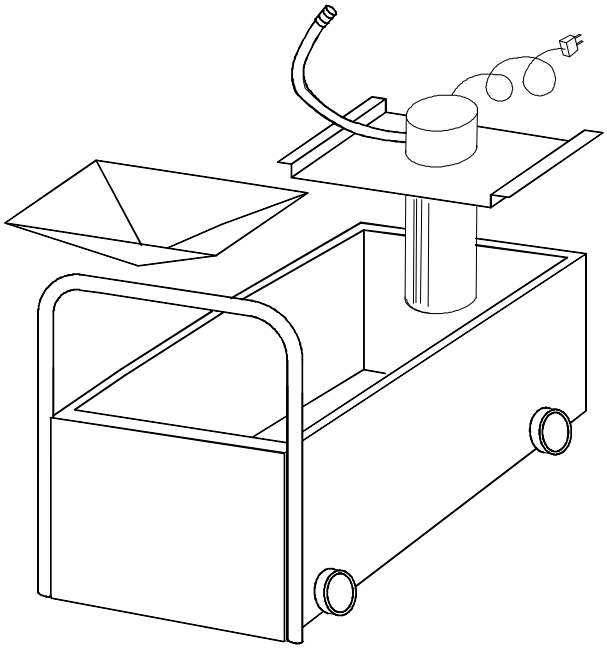
After the well is drained and old oil recovered:

- Fill the well with water.
- Add a degreaser COMPATIBLE WITH ALUMINIUM (the pump body is aluminium).
- Boil the water, set a temperature above 100°C.
- Switch off.
- Drain the well into the trolley (see section 5.2).
- When the well is empty, open the corresponding tap and start the pump (see section 5.2). Leave running for 1 minute closed circuit to clean the piping.
- Stop the pump and wait for ten seconds then close the tap.
- Close the fryer drain valve.
- Drain water from the trolley (see section 5.3).
- Repeat the operation with each well.

## 5.5 CLEANING THE TROLLEY

The trolley should be cleaned after the wells have been cleaned with hot water (see section 5.4).



After cleaning the wells and emptying the trolley of the water:

- Stop the pump.
- Undo the snap connector.
- Unplug the pump.
- Put the trolley out, it is fitted with 4 castors.
- Remove the filter and wash it in a machine or sink.
- Take off the pump unit / support (It simply rest on the trolley).
- Check the cleanliness of the trolley surfaces. Cleaning further if necessary.
- Empty any the remaining water from the trolley, rinse thoroughly and dry.
- Put everything back in place again.

# 6. MAINTENANCE

## 6.1 ABOUT STAINLESS STEELS

• A **stainless steel** is a type of steel designed to allow a thin protective film to form on the metal surface and to protect it against corrosion (Oxide film resulting from the chemical reaction of oxygen on the metal surface).

Any element disturbing the formation of this film, or making its partial destruction easier (Food deposits, overflows, stagnant liquids...) affects stainless steel resistance to corrosion.

• If the composition of stainless steel allows it to resist certain chemical aggressions better than standard steel **do not imagine that stainless steel is indestructible**.

3 main factors of corrosion should be checked :

- The chemical environment. In general : * Diverse brines (Salt concentration, Sauerkraut ...)
  * Chlorides, particularly in :
    The cleaning products
    Bleach
- Temperature : Any chemical environment has its aggressivity towards stainless steel considerably increased at higher temperature.
- Time : The more important the contact time between stainless steel and the chemical environment is, the more perceptible the consequences of the corrosion will be.

The combination of these three factors can lead to the destruction of interior surfaces, even those of high quality stainless steel.

**Note: when a stainless steel corrodes, it is extremely rare that it comes from the steel itself. Generally, inappropriate or badly used cleaning products, bad maintenance or extreme conditions of use are often the cause of the problems encountered.**

**WARNING**

**The manufacturer can not be held responsible for cases of corrosion encountered in these conditions, and no warranty will then apply.**

**A list of the most frequent cases is given below, so that you can identify these possible causes and maintain your equipment's' service life as long as possible.**

## 6.2 THE MOST COMMON CASES OF CORROSION :

### Floor cleaning

The cleaning of tiles (after work, or during regular service) is often carried out with very aggressive products. If the product is sprayed under pressure without caution, the splashes beneath the appliances cause corrosion of bottoms and panels,

Even worst, the vapour from these products, if the premises are not immediately and forcefully ventilated, fall on the equipment and can extend the corrosion to all surfaces.

**Inappropriate cleaning products (Bleach, Acids, Soda)**

If products, such as Bleach, acids or soda dilutions,... (all products not especially designed use on stainless steels) are used, an irreversible attack occurs on the stainless steel surfaces.

**Cleaning product applied at too high temperature**

All cleaning products become more aggressive if applied to a hot surface. As a general rule, the temperature **must not be higher than 60 °C,** not to attack the stainless steel in an irreversible way (Blackening of surfaces...)

**Cleaning product not properly rinsed**

If the interior surfaces once cleaned are not thoroughly rinsed in order to eliminate any trace of cleaning product, the latter, with time, will carry on its action and risk provoking corrosion.

Even worst, if this interior surface reaches temperatures higher than 60°C (Inside an oven, a well, cooking-top...), the problems mentioned previously, will inevitably occur.

**Stagnation of cleaning products**

In the same way, any zone that can retain some cleaning products, particularly gutters, drains of combi ovens, taps,... must be rinsed thoroughly and abundantly. (Use a nylon brush to strengthen the rinse action with clear water).

**Salt concentration**

Salt, which is an ordinary element in cookery, often causes attacks (pinholes) in stainless steel. Spillage on the cooking surfaces must be cleaned immediately.

*Special case of boiling in a boiling pan :*

Salting the water by throwing cooking salt into the tank, presents risk: the cooking salt, by settling at the bottom of the tank, may well, before dissolving, corrode the bottom in an irreversible way, if the operation is frequent.

Water should be stirred until the salt has completely dissolved, or table salt should be used.

**Intensive use in brined environment**

Certain products such as sauerkraut (acid juices), seafood (presence of salt), and generally speaking, brine should be given particular attention. In case of occasional use and standard equipment this does not pose problem, if they are thoroughly and systematically cleaned after each use.

In case of intensive treatment, cooking equipment (Cooking ovens, boiling pans...) should be chosen with steel specifically designed for this type of operation.

**Mains water too chlorinated**

At times certain water supplies have too high chlorine content. In these cases, it is not rare to find the corrosion problems mentioned above (particularly in tanks of boiling pans, frying pans, bain-marie ..)

**Cleaning Aluminium or aluminised iron accessories**

The presence of aluminium or aluminated iron in a chlorinated solution considerably increases attack against stainless steel.

Do not leave accessories such as basket filters or any aluminium ovenware in tanks of boiling pans, frying pans ... One night would be enough to attack stainless steel at the level of the contact points and on the surface of the product.

## 6.3 MAINTENANCE OF STAINLESS STEEL SURFACES

A minimum standard of cleanliness and maintenance is essential for metal surfaces to prevent dust, metallic particles and deposits of all kinds that may alter the protective film mentioned.
Washing surfaces down with soapy water or a neutral non-abrasive detergent is all that is required. RINSE THOROUGHLY and wipe surfaces.

Never rub stainless steel with wire wool. If necessary use scotch brite or equivalent product, following the polishing direction of the stainless steel surface.

## 6.4 INSPECTION AND MAINTENANCE

Check the appliance is correctly operating after a new installation or after a routine service. It is recommended to have the overall operation of the appliance checked at least once every year.

## 6.5 CLEANING THE PUMP

The pump and its support rest on the tank and can be lifted off.
Clean the pump with neutral detergent solution safe for aluminium. Never immerse the pump in water.

## WARRANTY

**WARNING ! NO WARRANTY IS UNCONDITIONAL**

Our warranty only applies to normal usage, i.e. in strict compliance with the recommendations indicated in our service and maintenance notices.

It is also only valid if our technicians carry out the regular recommended service and/or inspection visits.

Subject to the above reservations, our appliances are normally guaranteed for a period of one year, running from their date of manufacture. In the event of breakdowns due to defects or to constructional errors either apparent or hidden, throughout the period of warranty our appliances are repaired at our cost, parts and labour included.

For the warranty to be effective, our appliances should not have been modified nor repairs carried out with parts which are not original or approved by us, or by non-qualified personnel or those who have not been trained by us.

In the event of a breakdown or failure, the purchaser should inform us in writing as soon as possible of any defects attributed to our appliances. No attempt, should be made to remedy the defect directly or via a third party.

Regular service inspections and maintenance by our engineers are an essential condition for correct and reliable operation of our equipment. Such service and maintenance operations can and must only be carried out by our technicians, who are not only fully qualified but also trained to do so. They have the right tooling, original spare parts and are given regular training updates on the appliances. Periodic servicing is essential, it is carried out at a cost but guarantees reliable operation of our appliances.

The timing of service and maintenance is relative to the conditions of use. In the event of heavier conditions, it will be necessary to carry out certain operations more frequently.

WARNING : Damage caused by the connection of our appliances to a power supply which does not comply with the instruction plate (voltage, phase/neutral cycles...) or with the phase order (particularly important for three-phase motors, direction of ventilation, jacks...) shall in no case be covered by our warranty.

This is why it is recommended to only connect the appliances when power is available and these things can be checked.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