



Cooking Systems with Oil

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## Installations- and user manual Profi



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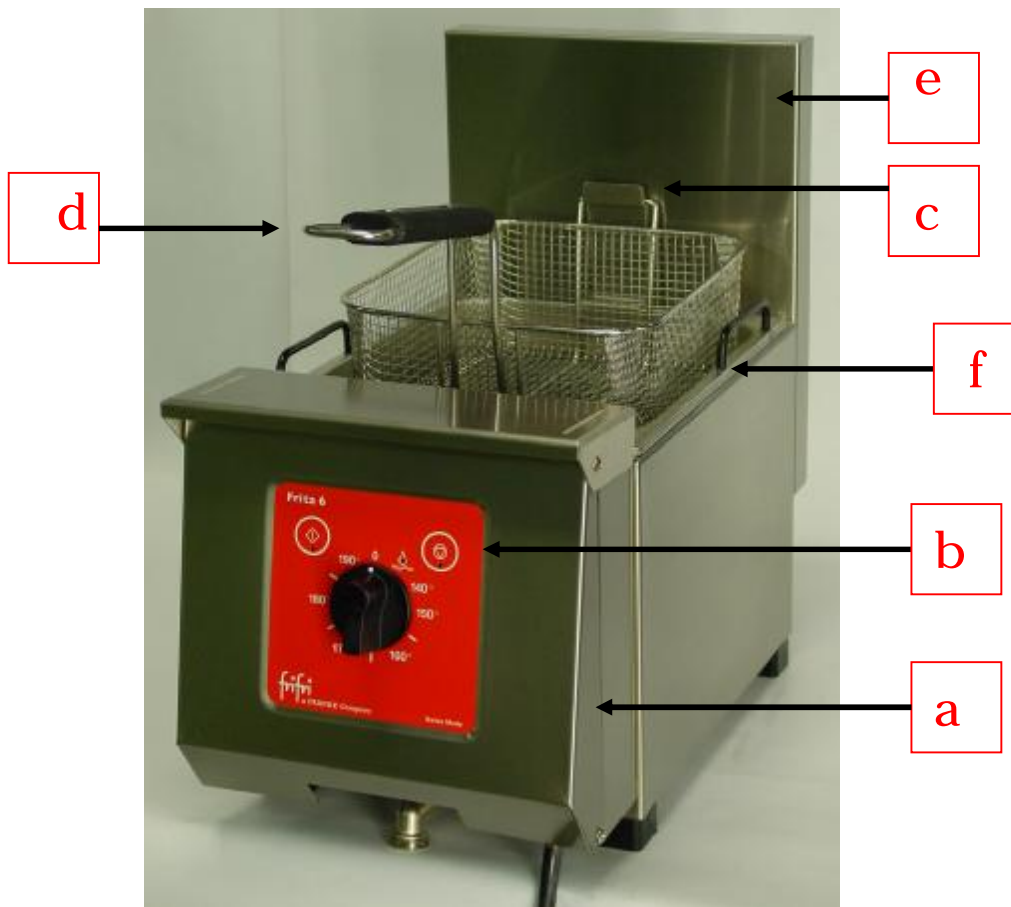
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# Description

## 1. Description

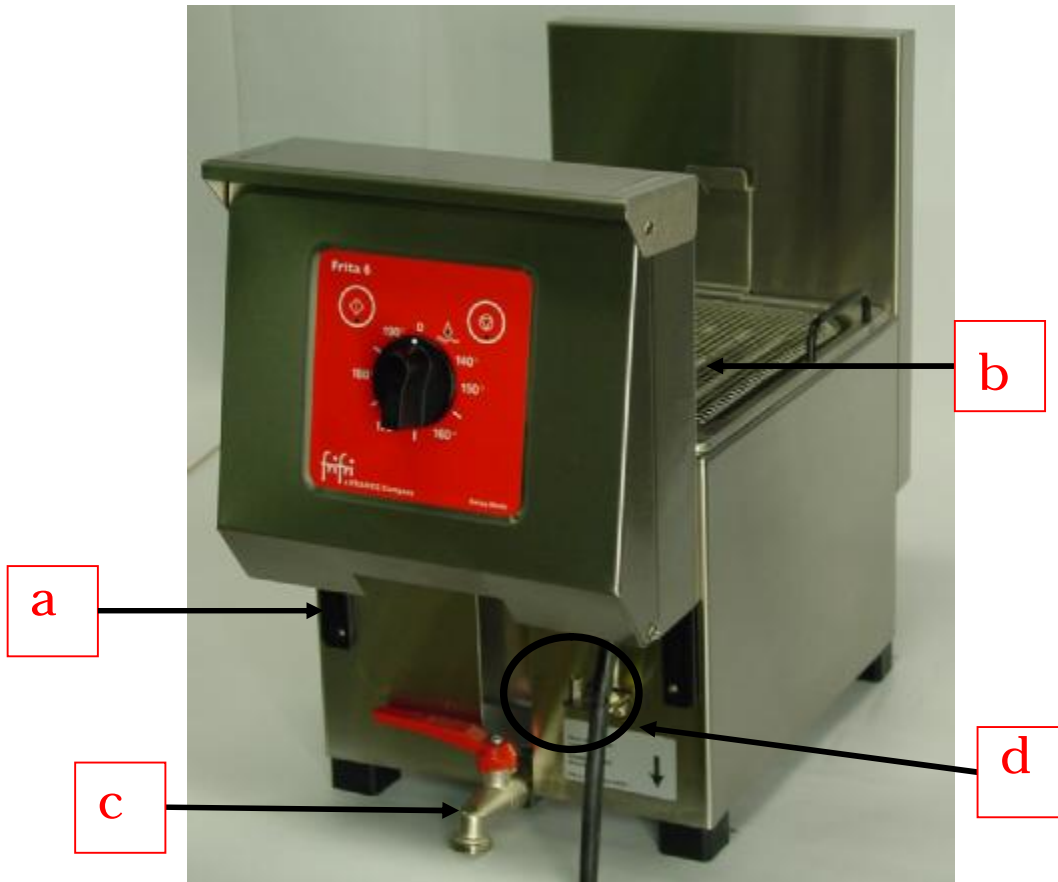
### 1.1 Construction

#### 1.1.1 External construction



- a. Control box and heating element holder can be lifted out
- b. Control panel
- c. Frying basket holder
- d. Frying basket
- e. Frying pot cover
- f. Removable frying pot

## 1.1.2 Internal construction



- a. Guide rails for the control box
- b. Heating element in the drain position
- c. Drain valve of the oil container
- d. Release contact to the switch of the control box

## 1.2 Accessories

*Grid Profi 6-8*



*Grid Profi 10*



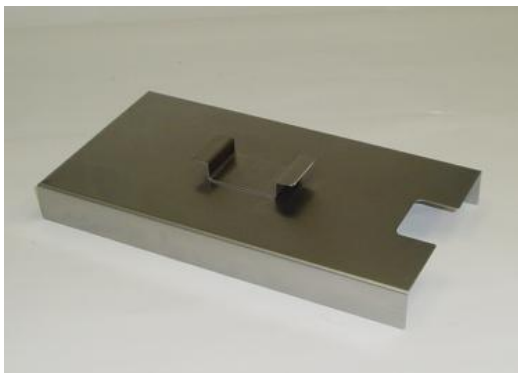
*Basket*



*Vat Profi 6-8-10*



*Cover*



## 1.3 Mode of functioning

The deep fat fryers Profi manufactured by frifri aro SA are available in three variants 6, 8 & 10.

The difference is between the number of frying pots and power execution of the heating element.

The deep fryers essentially consist of a frying pot in which a submerged heating element heats the frying oil and keeps it at the required frying temperature.

The frying basket with the product being fried is lowered into the hot frying oil manually.

The selection of the required frying temperature (in steps of 5°C between 150°C and 190°C) is made by the rotary knob „ 12 positions“ in front of the deep fryer.

The FMC allows to heat up slowly the fat up to 75°C, to avoid smoke and to deteriorate the fat.

The led lights indicate the working mode of the fryer or a possible default.

## 1.4 Technical data

### 1.4.1 Appliance identification

Every deep fryer is provided with an unambiguous appliance identification.

Always have this appliance identification available when making enquiries to our customer services department.

N° art : Item number

Type : Profi 6, 8 or 10

OF : Order of manufacturing

U : Network tension

P : Power

Câble : Section and number of conductors of the supply cable

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No. ART.: 850957	TYPE: "Profi"8	IPX0	CCA
No. APP.: 0000000			
U: 3NAC400V	50/60 Hz	CE	SEV
P: 8,9 kw	I: 10 A		
CABLE: 3L+N+PE	3x1,5 mm <sup>2</sup>		
SWISS MADE			

## 1.4.2 Dimensions

Profi 6



Profi 6+6



Profi 8



Profi 8+8

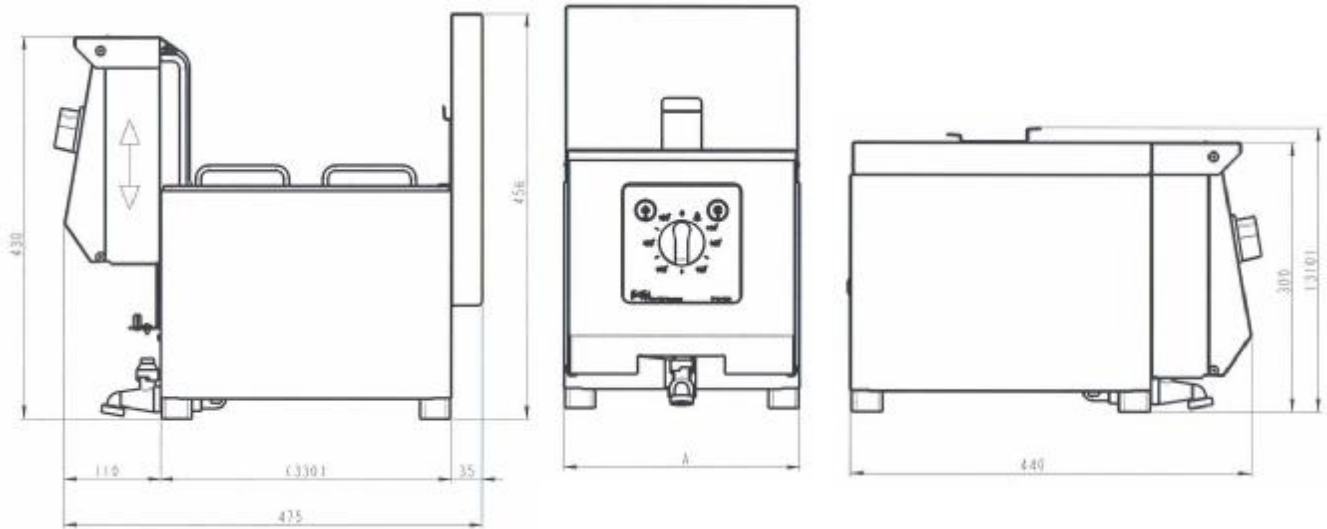


Profi 10





Typ	Profi 6	Profi 6+6	Profi 8	Profi 8 + 8	FTE 10
Dimension (L) A	270 mm	540 mm	360 mm	720 mm	540 mm



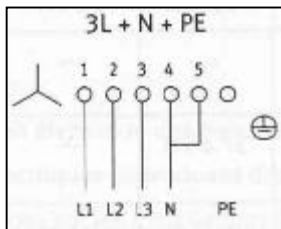
### 1.4.3 Weights and filling data

Type	FTE 6	FTE 6+6	FTE 8	FTE 8 + 8	FTE 10
Net weight (without accessories) ( kg )	-	-	-	-	-
Number of basket	1	2	1 or 2	1 or 2	2
Filling qty per frying basket ( Kg )	0.75	2x 0.75	1x 1 2x 0.5	2x 1 2x(2x 0.5)	2x 0.75
Frying oil qty.min ( l )	5	2x 5	8	2 x 8	12
Frying oil qty.max ( l )	7	2x 7	9.5	2 x 9.5	15
Frozen chips (output per hour)/ ( Kg )	12	24	18	36	18

## 1.4.4 Electric system

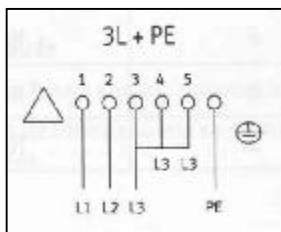
### 1.4.4.1 Voltages, types of connection and versions

Voltage three-phase 3NAC 400 V – 50/60Hz : 3L + N + PE



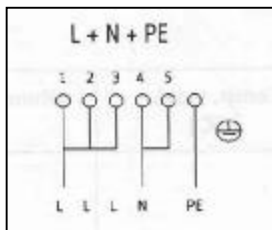
Standard version: Three-phase (with neutral)

Voltage three-phase 3AC 230 V – 50/60Hz : 3L + PE



Special version three-phase

Voltage single-phase AC 230V – 50/60Hz : L + N + PE



Special single-phase version

### 1.4.4.2 Mains fuses

Electric consumption of the deep fryer

	Profi 6	Profi 8	Profi 10 (*)
Puissance	4.6 Kw	6.9 Kw	9.2 Kw
AC 230V	20 A	30 A	38 A
3AC 230V	11.5 A	17.3 A	17.3 / 25.6 / 25.6A
3NAC 400V	6.7 A	9.2 A	9.26 / 9.26 / 18.4 A

(\*) The Profi 10 has no voltage balance

### 1.4.4.3 Connection cable

TYP	Profi 6	Profi 6+6	Profi 8	Profi 8 + 8	Profi 10
Length (m)	2	2 x 2	2	2 x 2	2
Plug	No	No	No	No	No

### 1.4.4.4 Ambient conditions

Typ	Profi
Mim. Temperature ( °C )	+ 5
Max. Temperature ( °C )	+ 60
MaxHumidity ( % )	60

## 2. Safety regulations

### 2.1 Warning advice

#### 2.1.1 Warning symbols used (depending upon country)

The following warning symbols are fitted to the deep fryer as appropriate:

#### High voltage



- . Warning of dangerous electrical voltage.
- . Electric shocks lead to serious injury or death.
- . Only authorized specialist personnel may carry out work on electrical installations.
- . Follow the specific technical safety instructions!
- . Always disconnect the deep fryer from the mains power before carrying out work on electrical installations.

#### Hot surfaces / Hot internal components



- . Warning of heat which can lead to injuries.
- . Always allow hot surfaces to cool down before carrying out work on these components or wear heat resistant gloves

#### Hot frying oil



- . Warning of hot frying oil which can lead to injuries.
- . Always allow the hot frying oil to cool down before carrying out work on submerged components or wear safety glasses.

## 2.1.2 Mounting positions of warning symbols (depending upon country)

### ADVICE



. The manufacturer has mounted warning symbols (stickers) at all the relevant positions on the deep fryer before delivery.

. If during operation or within the scope of cleaning work any of these warning symbols become detached the operator of the deep fryer is obliged to apply these warning symbols again immediately !

## 2.1.3 Safety instructions in the operating manual

In this operating manual there are three stages of safety advice :

### First stage



#### Warning

. A warning advises of a high level of danger. Non-observance of the respective safety regulation can lead to injuries or death.

According to the type of danger, instead of STOP one of the following symbols may be combined with the signal word WARNING :

#### WARNING



. Warning of electric shock

#### WARNING



. Warning of heat.

### Second stage



#### CAUTION

. The CAUTION symbol highlights important instructions, Non-observance of these instructions can lead to damage to the deep fryer or to other material assets.

**Third stage :**

#### **ADVICE**



. ADVICE texts contain supplementary information to increase the general level of safety and to ease the work.

## **2.2 Basic safety regulations**

### **2.2.1 Specified use of the deep fryer**

The deep fryer is exclusively intended for the frying of fresh or deep-frozen foods which during the frying process do not react to endanger people, material assets or the environment.

The deep fryer is exclusively authorized for supervised operation.

Any other use of the deep fryer is regarded as non-specified.

The observance of the operating manual and the following of the maintenance and repair instructions from the manufacturer are also part of the specified use.

### **2.2.2 Specific dangers and instructions**

#### **WARNING**



. The deep fryer is exclusively authorized for supervised operation.

. If the oil receptacle contains hot frying oil, protective clothing, gloves and safety glasses must be worn while handling.

. Never hose down the deep fryer with water from a spray head, a water hose or a high-pressure cleaner.

. There is a danger of fire and /or the safety thermostat will switch off the deep fryer if it is started up without first filling it with fat or frying oil to above the bottom oil level mark.

. During operation the frying oil level must not fall below the bottom oil level mark. There is a danger of fire and /or the safety thermostat will switch off the deep fryer.

. During operation the frying oil level must not go above the upper oil level mark. There is a danger of overflowing or frothing over.

. Used, contaminated frying oil is increasingly likely to ignite and also tends to froth over.

. If the frying oil ignites never try to quench it with water but instead immediately put on the frying pot cover or use a fire extinguisher with a special filling (halon) or use a quenching cover.

#### **CAUTION**



. If too much deep-frozen or wet frying product is put into the hot frying oil frothing over of the hot frying oil will occur and this will reduce the quality of the fried food.

- . Do not move the deep fryer in the heated state, This leads to a risk of the hot oil slopping over.
- . For safe draining or transferring the frying oil it must have cooled down to a temperature below 175 °C.
- . Never clean the submerged heater with a steel brush or by burning off (dry operation). Verifiable improper cleaning of the submerged heater will lead to the exclusion of all guarantee.

## 2.2.3 Personnel safety

### WARNING



- . If incorrectly operated, the deep fryer can cause serious or fatal injuries to personnel. The personnel who operate and maintain the deep fryer must be trained in the correct operation and handling of the appliance and must have read and understood the safety regulations in this operating manual before starting work on or with it.

### WARNING



- . Never change or remove safety devices.
- . Do not switch off safety devices by making changes to the deep fryer.
- . Never take back symbols of warning affixed on the deep fryer (depending upon country). Replace at once the missing or defective warning symbols

### WARNING



- . Never operate the deep fryer in a damaged condition.
- . Report immediately any irregularities, especially those which affect safety, to your managers.

### WARNING



- . When exchanging electrical or mechanical components ensure that the deep fryer is  
Disconnected from the mains power supply.
- . Always check all safety functions after completing servicing work.

## 2.3 Safety equipment

### 2.3.1 General

Apart from the warning symbols applied to the deep fryer it is also fitted with the following safety equipment:

- Main switch
- Safety Relay
- Safety thermostat

## 2.3.2 Main switch

The main switch disconnects the deep fryer from the mains and connects it up again.

Rotary knob with 12 positions is as well the main interuptor



## 2.4 Authorized personnel

### 2.4.1 General

Only those personnel who have been authorized for the respective work may work on and with the deep fryer. Personnel are seen as authorized if they fulfil the minimum training and knowledge requirements as listed in this section and have been assigned a fixed area of responsibility.

### 2.4.2 Area of responsibility of personnel

#### 2.4.2.1 Owner/operator

The owner/operator is the legally, higher-ranking person who is responsible for the specified use of the deep fryer and for the training as well as the tasks of the authorized personnel. He establishes the competencies and authorities to issue directives of the authorized personnel with respect to his operation.

#### 2.4.2.2 Operator of the deep fryer

He is responsible for the following work:

- . He sets up the deep fryer for the current food to be fried, or converts it when he wishes to process food other than that for which the supplier had set up the deep fryer when it was delivered.
- . He loads the deep fryer with the food to be fried.
- . He starts up the process and monitors it.
- . He localizes problems and organizes their rectification
- . He fills frying oil into the deep fryer.
- . He monitors frying quality and tops up the frying oil and carries out cleaning and filtering.

### 2.4.2.3 Service personnel

These are responsible for the following work:

- . The cleaning, maintenance and repair of the deep fryer according to the work described in Sections «6. Maintenance, 6 - 1» and «7. Fault rectification, 7 -1».
- . The dismantling, storing and disposal of the deep fryer.

## 2.4.3 Minimum training and qualifications of the authorized personnel

### 2.4.3.1 Owner/operator

He is a person trained in business management in a management function.

He has the relevant experience in assessing dangers and in personnel management.

He has read and understood the Section «2. Safety regulations, ».

### 2.4.3.2 Operator of the deep fryer

This is a person who has been instructed in the operation of the deep fryer and is aware of the existing dangers

### 2.4.3.3 Service personnel

These are people who have completed successfully the relevant occupational training, are familiar with the servicing of the deep fryer and have the necessary qualifications from their tasks.

Servicing work on the electrical equipment of the deep fryer may only be carried out according to the electrotechnological regulations by electrical specialists or by trained personnel under the leadership and supervision of an electrician.

## 2.5 Duty of maintenance

The owner/operator is obliged to clean and maintain the deep fryer at regular intervals.

- > To only operate the deep fryer in perfect and undamaged condition.
- > To only use original consumables and original spare parts.
- > To check the safety equipment - after maintenance and repair work - for the correct function (see Section «2.3 Safety equipment, 2 - 6»).

## 2.6 Availability of operating manual

A copy of this operating manual must be available at all times to the personnel at the installation location of the deep fryer.



### 3. CONTROL AND DISPLAY ELEMENTS



- a. Rotary knob with 12 positions is as well the main interruptor
- b. Green LED : Control panel under tension
- c. Red LED : Alarm indication. Alert of the safty thermostat or working themostat disconnected
- d. Yellow LED : Fryer is in heating mode.
- e. « FMC » POSITION (Fat Melting Cycle)

## 4. Starting up

### 4.1 General



#### ADVICE

- Carry out the start-up procedure which is displayed in your specific case.
- The start-up procedure includes all work which is required before the actual frying process.
- You can find the operating instructions for the frying process in Section «5. Operation, 5 - 1».

### 4.2 Initial commissioning following installation

1. Carry out the necessary checks and preparatory work.



## CAUTION

- Remove any remains of packaging which are still around.
  - Clean the deep fryer and the accessories, which accompany the delivery, with a non-caustic cleaning agent, which is permitted for the food area.
  - Check that the deep fryer is correctly levelled and is firmly fixed to the floor, wall or within a combination unit.
  - Check that the deep fryer is correctly connected to the mains power circuit - by direct cabling or by a power plug.
2. Prepare frying liquid for the frying process (see Section «5. Operation, 5 - 1»).

### 4.3 Orderly start-up

An orderly start-up assumes that the deep fryer has not been disconnected from the power circuit.

After checking the frying pot and the oil receptacle (and if necessary the frying oil pump and the frying basket lift) the deep fryer can be switched on.

### 4.4 Restarting after a malfunction incident

Restarting after a malfunction assumes that the deep fryer has not been disconnected from the power circuit, if ...

- > ... the safety thermostat has triggered.
- > ... the safety thermostat has been reset.
- >....a service technician has rectified a defect on the appliance on the basis of the maintenance request.

After checking the frying pot and the oil receptacle The deep fryer can be switched on again.

## 5. Control panel

### 5.1 Frying cycle



#### Step 0 :

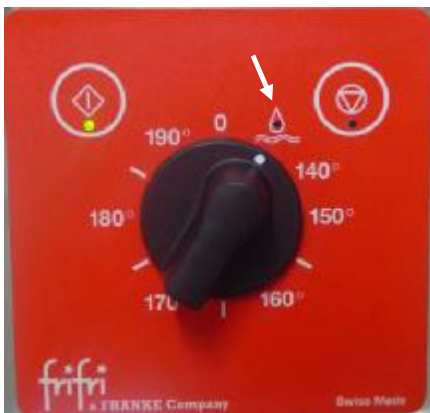
The fryer is in "Off" position and no control lights are illuminated.



#### Step 1 :

Switch on the fryer.

- . Put the rotary knob into the FMC position.
- . The green led indicate that the control panel is under tension



#### Step 2 :

In the FMC position « fat melting cycle ».

- . The control panel allows to heat up the fat/oil slowly to the pre set temperature (75°C).
- . The orange led « heating phase » is illuminated during the heating phase.



**Step 3 :**

Choose of a « frying temperature ».

. The control panel allows to select different frying temperatures (for example 190°C).

. The orange led « heating phase » is illuminated during the heating phase.



**Step 4 :**

« Frying cycle ».

. The orange led « heating phase » is off and the selected frying temperature is reached.

. You can put the basket into the frying pot.

## 5.2 Drain out frying oil

**ADVICE**



The procedure described in the following is also valid in the general sense for exchanging the frying oil or the frying oil filter.



Ensure that the rotary knob is set to zero or that no programmed frying cycle is taking place

Allow frying oil to cool down only as far as necessary so that it remains liquid.

Open drain tap slowly and allow frying oil to run from frying pot into an oil receptacle.



Close drain tap.



Wear protective clothing, gloves and safety glasses!

Clean frying pot as necessary.

Return any oil, which can still be used, to the frying pot and top up with new frying oil to the required filling level as necessary.

## 6. Maintenance

This section deals exclusively with the preventative maintenance of the deep fryer. In the case of faults Section «7. Fault rectification, 7 - 1» should be consulted.

### 6.1 Maintenance plan

#### 6.1.1 Maintenance intervals

##### 6.1.1.1 Cleaning intervals

Cleaning area	Daily	Monthly
External surfaces and covers	<	
Control panel	<	
Frying pot	<	
Frying pot cover	<	
Frying basket	<	
Frying basket holder	<	
Internal surfaces and covers	<	
Connecting cable		<
Frying pot	<	
Deep fryer surrounds	<	
Submerged heater /Heating element	<	

##### 6.1.1.2 Frying oil exchange « intervals »

Frying oil	Daily or according to intensity of use	According to wear and situation
Sieve	<	
Exchange		<

### 6.1.1.3 After-sales service

The detailed work, which should be carried out within the scope of the basic service and intermediate service, can be found in the separate.

Interval [ Years ]	Deep fryer in normal use (less than 8 hrs/day)	Deep fryer in intensive use (8 to 12 hrs/day)	Deep fryer in « fast food“ use (more than 12 hrs/day)
1.	Intermediate service	Intermediate service	Intermediate service
2.	Intermediate service	Intermediate service	Basic service
3.	Intermediate service	Basic service	Intermediate service
4.	Intermediate service	Intermediate service	Basic service
5.	Basic service	Intermediate service	Intermediate service
6.	Intermediate service	Basic service	Basic service
7.	Intermediate service	Intermediate service	Basic service
8.	Basic service	Basic service	Basic service
9.	Intermediate service	Intermediate service	Basic service
10.	Intermediate service	Basic service	Basic service
etc.	Basic service every third year	Basic service every second year	Basic service each year

### 6.2 Periodic checks

Rotary knob (cleanliness, fixing, function)	<
Oil catchment container (cleanliness, filling level)	<
Frying oil quality according to hygiene regulations	<
Frying pot (cleanliness, settled frying residues)	<
Submerged heating (surface)	<

## 6.3 Cleaning

### 6.3.1 Cleaning work

#### CAUTION



- . Only use non-caustic, non-abrasive cleaner.
- . Only use non-abrasive cleaning cloths.
- . Only use cleaners which are permitted for the food area.
- . Always carry out cleaning work only after the frying oil and the deep fryer have cooled down to a temperature level at which no scalding can occur.

Cleaning area	Cleaning work
External surfaces and covers	Clean with damp cloth
Control panel	Clean with damp cloth
Frying pot	Cleaning agent / hot water
Frying basket	Dishwashing / hot water
Frying basket holder	Dishwashing / hot water
Frying oil pot cover	Dishwashing / hot water
Internal surfaces and covers	Clean with damp cloth
Connecting cables	Clean with damp cloth
Deep fryer surrounds	Clean with hard and soft brushes and damp cloths and follow special instructions if necessary

## 7. Fault clearance

### 7.1 Check list for fault finding



- . Red LED switched on is synonym of a problem with:
- . Overheating
- . Connection of working or safety thermostat
- . Safety thermostat
- . PCB board



## 7.2 Safety thermostat

The deep fryer is equipped with a safety thermostat according to the current regulations. The safety thermostat triggers at a temperature of 225 °C.

The safety thermostat switches off the deep fryer in the following situations:



### CAUTION

- . The control thermostat is defective.
- . If the connecting of the temperatures probes is defective.
- . A power failure (mains) has occurred.
- . The frying oil temperature is too high.
- . The heating elements are heating "dry", i.e. no frying liquid is present.
- . Too little frying liquid is present.

To restart the fryer after a shut down by the safety thermostat, a pass through the position « 0 » is required.



### ADVICE

- . Clarify reason for the triggering of the safety thermostat.
- . Actuate "On/Off" membrane switch.

## 8. Shutting down and storage

This section provides the necessary advice for the situation where the owner/operator of the deep fryer wishes to shut the appliance down and store it for a long period.

This refers to the desired shutdown of the deep fryer and not the non-use of the appliance for operating or production reasons.

### WARNING



The work of shutting down and storing the deep fryer may only be carried out by personnel who are authorized to carry out such work. They must fulfil the qualification and training requirements for service personnel according to Section «2. Safety regulations, 2 - 1».

You should proceed as follows for the shutting down work:

Disconnect the deep fryer from the electrical supply.



#### CAUTION

Be sure to follow the local regulations for handling frying oils (disposal, water pollution regulations etc.)

.Drain frying oil (see Section 5-4, Drain out frying oil 5-11)



#### ADVICE

Ambient conditions for storage

Be sure to follow these specifications since the deep fryer could suffer damage otherwise

## 9. Packing and transport

#### WARNING



Only personnel with shipping and transport experience are authorized to carry out the packing and transportation of the deep fryer.

The safety regulations in Section «2. Safety regulations, 2 - 1» must be strictly followed! The following advice must be followed for packing and transport:

1. Disconnect the deep fryer from the electrical supply.



#### CAUTION

Be sure to follow the local regulations for handling frying oils (disposal, water pollution regulations)

2. Drain frying oil (see Section «5.4 Drain out frying oil,
3. Place the deep fryer on a suitable transport base in the vertical position (all lines emptied, frying vessel emptied, frying baskets removed as necessary) and fix to the transport base. etc.)



#### CAUTION

When securing the deep fryer onto the transport base it must not be subject to chafe at the fixing points.

## 10. Disposal



#### WARNING

Only personnel with the necessary qualifications and training may carry out the dismantling and disposal of the deep fryer (service personnel according to Section «2. Safety regulations, 2 - 1»). The safety regulations in Section «2. Safety regulations, 2 - 1» must be strictly followed!

The following advice must be followed for disposal:

1. Disconnect the deep fryer from the electrical supply.



#### CAUTION

Be sure to follow the local regulations for handling frying oils (disposal, water pollution regulations etc.)

2. Drain frying oil (see Section « 5.4.5.2 Drain out frying oil » )
3. Dismantle the deep fryer and recycle the individual parts according to the type of material. Dispose of non-recyclable materials according to type.



#### ADVICE

Your local authority can provide information on disposal and collection points. When disposing of materials it is essential to follow the relevant country and regional laws and guidelines.

- The deep fryer contains no materials, the disposal of which required special approval

## 11. Spare parts list, ordering, supplementary documents

In order to avoid misunderstandings in the ordering of consumables and spare parts, we request that you always provide the following data with your order:

- Ø Appliance identification according to the type plate >
- Ø Description and article number of consumer material or spare part according to the separate material list supplied by the manufacture with the appliance >
- Ø Amount of required consumables and/or spare parts



## **ADVICE**

### **Definition**

Consumer goods and spare parts, which are specifically for the deep fryer, are all components which are listed in the separate material list supplied by the manufacture with the appliance. It is essential to use these components.

Consumer goods and spare parts, which are specifically for the deep fryer, are to be exclusively procured from "frifri aro SA" or its contract partners. If during the guarantee period a claim is made in which it is established that spare parts, which were not specific to the deep fryer and were not made by "frifri aro SA", have been installed, then the remaining guarantee period of the appliance becomes invalid.

The firm of "frifri aro SA" declines any form of liability if it is established in a case of product liability that spare parts, which were not "frifri aro SA" products made specifically for the deep fryer, have been installed.

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