

ELECTRIC FRYERS
PROUDLY AUSTRALIAN MADE
INSTALLATION PROCEDURE – USER MANUAL
SERVICE INSTRUCTION

MODELS FRE-18D, FRE-24D, FRET-18D



FRE-24D



FRE-18D



FRET-18D

Goldstein  ESTABLISHED 1911
The Cooking Equipment Professionals
www.goldsteineswood.com.au

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1. INTRODUCTION

Congratulations for purchasing your Goldstein commercial cooking appliance. J. Goldstein & Co. is a wholly owned Australian company and has been operating since 1911, building high quality products. The information in this manual will assist your installer and ensure correct location and connection. Thoroughly read the user instructions and the user maintenance sections, as understanding your products, its operation, and its cleaning and service requirements will provide you with long and satisfactory service. Failure to do so could shorten the life of the product and decrease its efficiency. Please ensure only authorised service technicians are called to any difficulties that may arise.

INTRODUCTION**GOLDSTEIN DEEP WELL ELECTRIC RESTAURANT FRYER
MODELS FRE-18D – FRE-24D – FRET-18D**

GOLDSTEIN FRYERS are designed to give long and satisfactory service and incorporate the best possible materials and workmanship. Proper installation, adjustment and preventative maintenance are vitally important if efficiency and appearance are to be maintained.

A freestanding 1,2, or 3 deep well automatically controlled electric-operated fryer. The fryer is mounted on 4 legs with a clearance from floor of 152mm. The fryer is equipped with a stainless steel back incorporating the elements over temperature thermostat and lift cut out. Pan outer case and outer surround of stainless steel, cooking pan of stainless steel, sand blast finish.

Read these instructions carefully as they contain important safety information regarding the installation, usage and maintenance of this appliance.

OIL TEMPERATURE

Keep the oil temperature in the fryer to a maximum of 190°C. Higher temperatures will cause rapid breakdown of the oil and give you no faster cooking.

At 200°C the life of the oil is only one third of its life at 190°C. In addition increased decomposition causes the oil to smoke badly even if the temperature is lowered to 190°C again.

High temperatures give you no advantage, it will only cost you money, can cause a fire hazard and can also shorten the life of your appliances.

**“THE EQUIPMENT MUST BE INSTALLED BY A
LICENSED ELECTRICIAN”**

2. INSTALLATION

RECEIVING INSPECTION – PRE-INSTALLATION

Please follow these instructions carefully

- Remove baskets and cartons from unit, check contents.
- Lift off base and screw the adjustable legs into the base.
- Set units in correct position.
- Adjust feet till they are all touching the floor and using spirit level, level from front to rear and left to right.
This operation is important as variation 25 mm to 76 mm in a room is found to be not uncommon.
- Check all loose items listing on the back of warranty card.
- Have a licensed electrician connect your fryer to 21 kW of power, 3 phase Neutral & Earth.

PRE-INSTALLATION OF THE FRYER

- Check that there is sufficient clearance between doors and passageways to move equipment into the cooking area.
- **SPECIAL** attention must be paid to fire hazards from combustible surfaces.
- Before first use, clean protective oil from bright parts and interior of pan with a solution of washing soda or other grease dissolving material. Drain through valve in bottom then rinse thoroughly. (NOTE: It must be completely rinsed out, for even a small particle of cleaner in the pan will ruin the cooking medium). Also clean baskets and strainer.

Ventilation

Adequate ventilation must be provided, preferably by a hood with vent and exhaust fan.

INSTALLATION

NOTE: The appliance must be installed by an authorised person and in accordance with the regulations of the local Energy Authority and any other authority having jurisdiction. The appliance has been tested and preset before leaving our factory, but small adjustments may be necessary to suit local conditions. Correct operation of the appliance must be tested as part of the installation procedure.

2. INSTALLATION Cont'd

Please follow these instructions carefully

1. Set unit in desired position. If rear wall is of combustible material ensure there is a minimum distance of 100mm between the back of the unit and the wall.
2. Adjust feet till they are all touching the floor and using a spirit level from front to rear and left to right. This operation is important as a floor variation of 25mm to 75mm in a floor is found to be not uncommon.
NOTE: The above levelling procedure is critical for the fryer to work according to the manufacturers specifications.
3. Have a Licensed electrician connect your fryer 21Kw 3 phase +N.

CAUTION

**NEVER ALLOW ELEMENTS TO OPERATE WITH FRYPOT EMPTY
THIS DAMAGES THE FRYPOT AND VOIDS WARRANTY
DO NOT TURN ON MAIN SWITCH UNLESS THE OIL IS FILLED
TO THE CORRECT OIL LEVEL MARKED AT THE REAR OF PAN.
IF SOLID SHORTENING IS USED, BE CERTAIN SHORTENING IS
PRE-MELTED, OR AT LEAST TIGHTLY PACKED AGAINST THE
PAN SURFACE DIRECTLY ABOVE THE ELEMENTS AND
TURN MAIN SWITCH OFF IMMEDIATELY IF FAT BEGINS TO
SMOKE WHILE MELTING**

NOTICE

**PLEASE RETURN YOUR WARRANTY CARD
FAILURE TO DO SO WILL VOID WARRANTY
ON THE EQUIPMENT**

3. COMMISSIONING

COMMISSIONING APPLIANCE – DETAILS, TESTING, CHECKING PRESSURE ETC.

COMMISSIONING CHECK LIST

1. CHECK FOR DAMAGE AND MISSING PORTS.
2. REMOVE ALL PLASTIC COATING FROM S/STEEL PANELS.
3. MAKE SURE ALL PARTS ARE IN THEIR CORRECT POSITION E.G. TRAYS ELEMENTS.
4. MAKE SURE ALL ELECTRIC CONNECTIONS ARE CORRECT AND TIGHT.
5. LEVEL OFF UNIT LEFT TO RIGHT AND ALSO MAKE SURE THAT FRONT IS JUST 3-4 MM LOWER TO ALLOW FOR FLUING.
6. TURN ON ELECTRICITY.
7. TURN ON ONE AT A TIME TO MAKE SURE ALL IS WORKING E.G. SWITCH, ELEMENT.
8. SHOW CUSTOMER
 - A) HOW TO WORK EQUIPMENT
 - B) HOW TO CLEAN
 - C) HOW TO PULL IT APART.
 - D) ALSO WHAT NOT TO DO, E.G. WATER WITH ELECTRICAL, GREASE AND OIL IN CONTROLS.
9. CHECK TO MAKE SURE MANUALS AND WARRANTY CARDS ARE THERE.
ALSO GO THROUGH MANUAL WITH CUSTOMER E.G. LIGHTING, CLEANING.

NOTE:

**WASH HOSES SHOULD NEVER BE USED ON THE APPLIANCE.
USE OF HOSES WILL VOID WARRANTY**

4. OPERATING INSTRUCTIONS

1 OPERATING BEFORE FIRST USE

Clean protective oil from bright parts and interior of pan with a solution of washing soda or other grease dissolving material. Drain through valve in bottom then rinse thoroughly. (Note: It must be completely rinsed out for even a small particle of cleaner in the pan will ruin the cooking medium). Also clean baskets and strainer.

2. FILLING

Fill pan to level indicated on back of pan. It is a good idea to dip out several cupfuls of oil from your pan each day and add fresh oil to replace it. This keeps acid content down and the oil will last much longer. The oil dipped out can be used for general-purpose work and is not wasted. Do not overfill your fryer pan. Overfilling causes "foam over" and messy frying conditions.

3. CLEANING

Your fryer pan deserves the same care you give your cooking pots. It should be kept clean and bright. Oil in deep well fryer is a food and should be handled with care.

DAILY OPERATION

OPENING:

At opening time, always visually check the fryer for Thermostat setting and main Switch is off.

GENERAL USE OF THE FRYER:

- a) For consistent product quality, convenience and long-term savings, use a high quality liquid frying compound.
- b) If using solid shortening, **NEVER** attempt to melt a block of shortening by setting it on base of Fryer Tank. This is inefficient, dangerous and will cause damage to the frying elements and fire.
- c) Temperature of frying compound. Although 180 degrees is the usual temperature recommended for most cooking operations, frying should be carried out a lowest temperature, which will produce a high quality end product while ensuring maximum life of the frying compound. When the fryer is not in use, the temperature controller or operating thermostat should be set lower than that used during cooking. Light loads, too, may be cooked at lower temperatures. A good operator will experiment to determine the best temperature and load conditions for the various foods to be cooked.

4. OPERATING INSTRUCTIONS Cont'd**WEEKLY**

- a) Completely drain the fryer vessel into either the filter or steel container. Do not use a plastic bucket or glass container.
- b) Clean the vessel with a good grade of cleaner or hot water and a strong detergent.
- d) Bring to a rolling boil, turn the heat down and let the mixture stand until deposits and/or carbon spots can be rubbed off with the Teflon brush.
- e) Scrub the tank walls, then drain the vessel and rinse in clear water.
- f) Refill with clear water and boil again.
- g) Drain, rinse and dry thoroughly
- h) Refill with cooking oil or frying compound as directed above.

PERIODIC

Your "Cool Zone" Deep Fat Fryer should be checked and adjusted periodically by a Qualified service personnel as part of a regular kitchen maintenance program.

STAINLESS STEEL

All stainless steel body parts should be wiped regularly with hot, soapy water during the day and with a liquid cleaner designed for this material at the end of each day.

CAUTION do not let water splash into the tank of hot oil. It will splatter and can cause severe burns.

DO NOT USE STEEL WOOL, ABRASIVE CLOTHS, CLEANSERS OR POWDERS!

If it is necessary to scrape stainless steel to remove encrusted materials, soak the area with hot cloths to loosen the material, and then use a wood or nylon scraper.

DO NOT USE a metal knife, spatula, or any other metal tool to scrape stainless Steel. Scratches are almost impossible to remove

5. DRAINING & FILTERING INSTRUCTION

A. DRAINING

WARNING

Draining and filtering of shortening must be accomplished with care to avoid the possibility of a serious burn caused from careless handling.

WARNING

The element **MUST NOT** be turned on when the fry pot is empty. A few minutes of element operation with an empty fry pot will destroy the element and void the warranty.

1. **USE PROTECTIVE CLOTHING GLOVES ETC WHEN HANDLING HOT LIQUIDS.**
2. Position a metal container with sealable cover under the drainpipe. The metal container must be of sufficient design to withstand the hot shortening and must be able to hold hot liquids and filter holder cone used when a filter machine is not available. If you are using the filter cone holder and cone, be sure that the cone holder rests securely on the metal container.
3. Open the drain slowly to avoid splattering. If splattering occurs, exercise **extreme caution.**
4. If the drain valve becomes clogged with food particles, you may wish to use the Poker like tool. This tool must be used from **INSIDE** the fry pot **ONLY**. **Do not** hammer on the drain valve, as damage to the ball inside will cause it to leak. **DO NOT** insert into front of drain valve in an attempt to unclog the valve; hot shortening will rush out creating the potential for injury.
5. The drained shortening should be allowed to cool to (38°C) or lower before transporting the container and removing drain pipe. Shortening temperature of (60°C) or higher will result in severe burns.
6. After draining the shortening, clean all food particles and residual shortening from the fry pot before refilling. And through Drain Tap
7. Close the drain valve and refill the fry pot with clean, filtered shortening to the OIL LEVEL line.

5. DRAINING & FILTERING INSTRUCTIONS Cont'd**B. BOILING OUT THE FRYPOTS**

Clean new fry pots as follows before filling with shortening:

1. Before operating the element, close fryer drain valve and fill empty fry pot with a mixture of cold water and boil-out washing soda solution. Fill to the fry pot OIL-LEVEL LINE at rear of tank.
2. Turn the fryer Main Switch to the ON position. Set thermostat to (135°).
3. Simmer the solution for one hour. **Caution: NEVER** leave the fryer unattended during the boil-out procedure because the solution will foam up and overflow.
4. After the solution has simmered for one hour, turn the fryer OFF and allow the solution to cool.
5. Add (3.8 litres) of cold water and stir. Drain out the solution into a suitable container and clean the fry pot thoroughly.
6. Close the drain valve and fill the fry pot with clean water. Using a fry pot cleaning brush, rinse the fry pot thoroughly. Drain and wipe down with a clean, dry towel.

CAUTION

ALL DROPLETS OF WATER MUST BE REMOVED FROM THE FRYPOT BEFORE FILLING WITH SHORTENING.

C. FILLING WITH SHORTENING**TURN OFF PERIOD**

1. Make sure fryer Main Switch is at the OFF position.
2. Close fry pot drain valve, remove basket support rack if required.
3. Fill empty fry pot to the OIL-LEVEL LINE. When solid shortening is used, it **must** be thoroughly packed down into the fry pot cold zone and around elements.
4. Set the thermostat at 25°C until all solid shortening is melted.
5. To melt solid shortening without scorching, the element should be turned on for about (3) seconds and OFF for about (10) seconds alternately until melted. If any smoke is seen during this turn the Main Switch OFF.
6. Best results for solid shortening is to pr-melt and add to fryer until elements are covered then add remainder

7. IF IT STARTS TO SMOKE TURN OFF.

6. TECHNICAL DATA

FRE-18D-24D FRET-18D

DIGITAL CONTROL SRT 701 CAHO



6. TECHNICAL DATA Cont'd

SRT-701 CAHO

FEATURES

1. **Terminal Design:** *adopts a special design with strong stress, provide good connection. Its also suitably for vibrating*
2. **PCBs:** *whole series use double sided PCBs, quality can be assured.*
3. **PCB's location:** *be fixed by vertical type which will not be affected by environment.*
4. **Cold-junction Compensation** *by external type of high accuracy.*
5. **Control Action:** *heat (reverse) cool (direct) action.*

SPECIFICATION:

Power Supply 110v/220v, ±10%
Input: K(CA), J(IC), Pt100Ω(DIN), R(PR)
Output: RELAY (250V/5A), DC24V for SSR drive,4-20mA
Controlmode: ON/OFF, P, PD
Proportional Band: 3% full Scale
Cycle Time: RELAY (16 Sec), SSR(2 Sec.)
Accuracy: ±0.3% Full Scale
Ambient Temperature: -10 "C-55" C
Power Consumption: RELAY (6W), SSR (5W)
Input Impedance: 20M ohm 500V DC
High/Low Alarm: ±10% Full Scale Adjustable

CONTROL

Model	SRT-T700	SR-T701
Dimension	72mmx72mm	
Input	K,j,Pt100	K,J,Pt100
Temperature range	0-200°C 0-400°C	0-100°C 0-200°C 0-400°C 0-800°C/K,J
Output	Relay, SSR, 4-20mA	None
Control	ON/OGG, P,P,PD.	None

7. RESISTANCE Vs TEMPERATURE

RTD Sensors - Table for Platinum resistance elements. R(0) = 100 ohm.
Alpha-0.00385.

Resistance values in Ohms from 0°C to + 150°C.
PT100 ohm RTD to DIN 43760 - IEC 751

°C	0	1	2	3	4	5	6	7	8	9
0	100.00	100.39	100.78	101.17	101.54	101.95	102.34	102.73	103.12	103.51
10	103.90	104.29	104.68	105.07	105.46	105.85	106.24	106.63	107.02	107.40
20	107.79	108.18	108.57	108.96	109.35	109.73	110.12	110.51	110.90	111.29
30	111.67	112.06	112.45	112.83	113.22	113.61	114.00	114.38	114.77	115.15
40	115.54	115.93	116.31	116.70	117.08	117.47	117.86	118.24	118.63	119.01
50	119.40	119.78	120.17	120.55	120.94	121.32	121.71	122.09	122.47	122.86
60	123.24	123.63	124.01	124.39	124.78	125.16	125.54	125.93	126.31	126.69
70	127.08	127.46	127.84	128.22	128.61	128.99	129.37	129.75	130.13	130.52
80	130.90	131.28	131.66	132.04	132.42	132.80	133.18	133.57	133.95	134.33
90	134.71	135.09	135.47	135.85	136.23	136.61	136.99	137.37	137.75	138.13
100	138.51	138.88	139.26	139.64	140.02	140.40	140.78	141.16	141.54	141.91
110	142.29	142.67	143.05	143.43	143.80	144.18	144.56	144.94	145.31	145.69
120	146.07	146.44	146.82	147.20	147.57	147.95	148.33	148.70	149.08	149.46
130	149.83	150.21	150.58	150.96	151.33	151.71	152.08	152.46	152.83	153.21
140	153.58	153.96	154.33	154.71	155.08	155.46	155.83	156.20	156.58	156.95
150	157.33	157.70	158.07	158.45	158.82	159.19	159.56	159.94	160.31	160.68

8 SERVICING

ACCESSING FRYERS FOR SERVICING

WARNING

Moving a fryer filled with hot shortening may cause splattering of the hot shortening. Extreme care must be exercised.

FILLING

Fill pan to level indicated on back of pan. The FRE-18 size fryer takes approximately 27 Litres of oil. The FRE-18T takes approximately 14 Litres of oil. The FRE-24 size fryer takes 36 litres of oil.

It is a good idea to dip out several capfuls of oil from your pan each day and add fresh oil to replace it. This keeps acid content down and the oil will last much longer. The oil dipped out can be used for general purpose work and is not wasted. Do not overfill your fryer pan. Overfilling causes “foam over” and messy frying conditions.

STRAINING EXCESS CRUMBS

Always drain fryer when cooking medium is warm and in liquid state. A cool fryer will not drain thoroughly. Open drain valve fully and check for any particles or crumb residue in valve seat. Clean out with wire brush and a cloth before closing.

Straining takes less time than cooking one load of potatoes and will pay dividends in oil saving and food quality. Close valve and put fat back into pan to continue day's work.

ROUTINE MAINTENANCE

WARNING

USE PROTECTIVE CLOTHING & GLOVES

To clean pan after draining, fill with water. Add a good grade of cleaner in accordance with manufacturer's instructions. Turn fryer on and bring water to boil. Boil long enough to loosen all “varnish” and “carbon”. Scrub inside of pan if necessary using a long handled pot brush. Drain slowly so you can clean side as they are exposed. Open drain valve fully and rinse pan with clean water. Be sure to remove all traces of cleaner even a small amount will ruin the cooking medium. Wipe inside of pan with a soft cloth.

CLEANING

Your fryer pan deserves the same care you give your cooking pots. It should be kept clean and bright. Oil in deep well frying is a food and should be handled with care.

SERVICING

Any mechanical product no matter how well made will eventually require some service attention. This equipment will need less service if given normal care and frequent cleaning. Have the Electric Commission, appropriate Energy Commission or your service man, check your equipment regularly. GOLDSTEIN fryers are engineered for serviceability. Any part can be quickly and easily removed.

3. SERVICING Cont'd**ACCESSING FRYERS FOR SERVICING****WARNING**

Moving a fryer filled with hot shortening may cause splattering of the hot shortening. Extreme care must be exercised.

1. Switch off main power – Electrical lead and remove plug if fitted.
2. Remove restraining devices typically applied to the bottom or back of fryer.
3. Relocate fryer so that access can be obtained to perform necessary maintenance.
4. After servicing has been completed and attach restraining devices.

SHUTTING FRYER(S) OFF WHEN CLOSING STORE**1. Turn off Main Switch****RECOMMENDED SPARE PARTS**

- To ensure minimum downtime of the fryer in case the replacement of a part is required. It is recommended that one each of the following parts be kept in local stock.
- ETC00893-Digital Control
- MTH00238 Over temperature - Thermostat
- EPR00102 Probe
- ESW00007 Main Switch

Illustrations and complete listing of replaceable parts at the end of this manual.

FACTORY SERVICE & PARTS ORDERING**SERVICE PROBLEMS**

Contact the factory direct by mail or telephone (no collect calls accepted). Always give the model and serial numbers of your fryer.

PARTS ORDERING

Customers may order parts directly from their local Authorised Parts Distributor. For this address and phone number, call the factory. Factory address and phone numbers are on the back of this manual.

IMPORTANT

GOLDSTEIN & CO WHOSE POLICY IS ONE OF CONSTANT IMPROVEMENT, RESERVES THE RIGHT TO AMEND SPECIFICATIONS OF ANY PART OR ASSEMBLY AND THE MATERIALS AND FINISHES COMPRISING THE COOL ZONE FRYER AND ITS ACCESSORY EQUIPMENT WITHOUT PRIOR NOTICE.

9. TROUBLE SHOOTING

TROUBLE SHOOTING.

These troubleshooting procedures must be carried out only by a Goldstein Authorised Maintenance & Repair Centre or Company specialising in restaurant Cooking appliances. The problems and possible solutions given below cover those most commonly encountered.

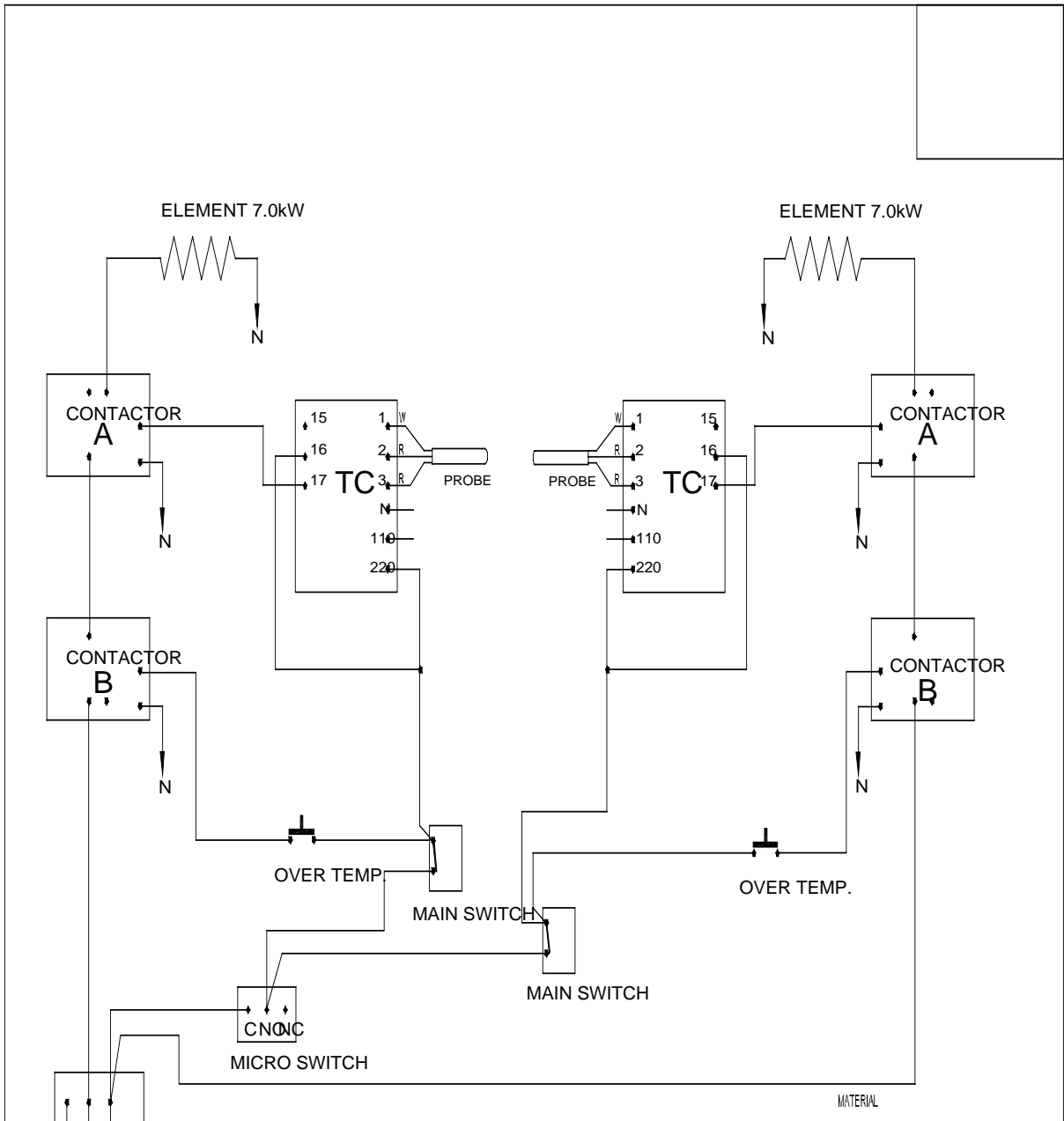
FACTORY APPROVAL MUST BE OBTAINED PRIOR TO ANY WARRANTY WORK BEING DONE OR GOLDSTEIN CANNOT BE HELD RESPONSIBLE.

- | | | | |
|----|---|------------------|--|
| a) | No power to Main Switch | * | Check Power circuit Breaker or Fuses. |
| b) | Power on Main Switch but not on Control | * | Check overtemperature Thermostat on top of element box (Red button PUSH IN) |
| c) | Oil overheating | *
*
*
* | Check Temperature Setting
Change oil
Check probe is not damaged
Clean probe |
| d) | Drain leaking | *
* | Clean out inside of Drain Tap
Replace |
| e) | Fryer will not reach temperature setting and/ or runs erratic. | * | Operating thermostat |
| f) | Fryer temperature cannot be controlled runs to high limit temperature. | | Operating thermostat |

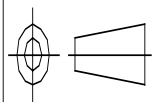
CAUTION
DO NOT ATTEMPT TO TURN THE ADJUSTMENT PAST THE STOPS OR THE CONTROLLER WILL BE DAMAGED

10. WIRING DIAGRAM – FET18 DIGITAL CONTROL

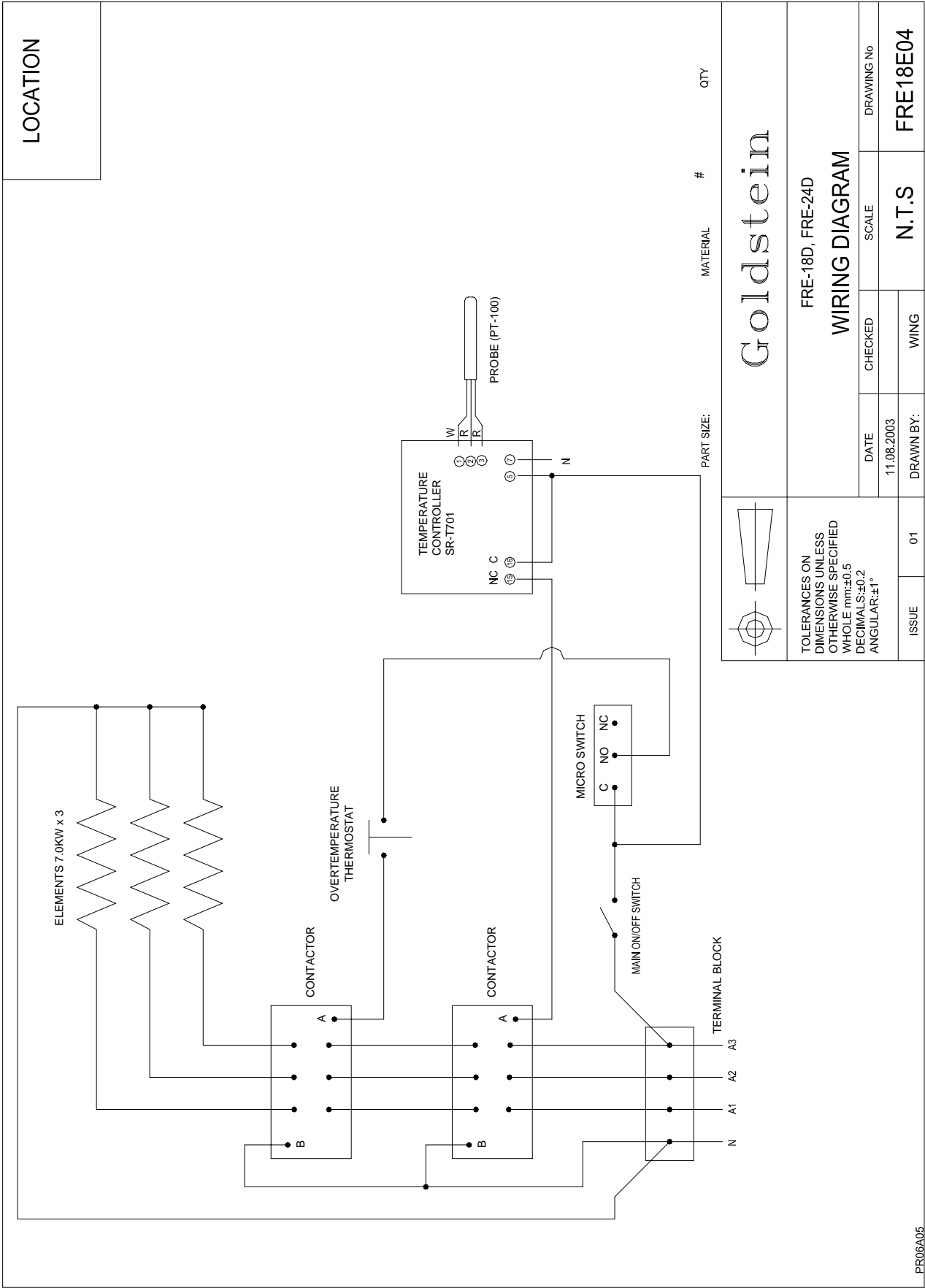
FET18 DIGITAL CONTROL



PR06A05

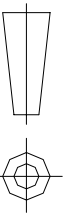
		Goldstein			
		FET18 DIGITAL CONTROL WIRING DIAGRAM			
TOLERANCES ON DIMENSIONS UNLESS OTHERWISE SPECIFIED WHOLE mm: ±0.5 DECIMALS: ±0.2 ANGULAR: ±1°		DATE	CHECKED	SCALE	DRAWING No
		13.11.03		NTS	FET18E02
ISSUE	01	DRAWN BY:	W.Z		

10a. WIRING DIAGRAM – FRE-18D – 24D



LOCATION

PART SIZE: MATERIAL # QTY

		<p>FRE-18D, FRE-24D</p> <p>WIRING DIAGRAM</p>	
		<p>CHECKED</p> <p>SCALE</p> <p>N.T.S</p>	<p>DRAWING No</p> <p>FRE18E04</p>
<p>TOLERANCES ON DIMENSIONS UNLESS OTHERWISE SPECIFIED</p> <p>WHOLE mm:±0.5</p> <p>DECIMALS:±0.2</p> <p>ANGULAR:±1°</p>	<p>DATE</p> <p>11.08.2003</p>	<p>ISSUE</p> <p>01</p>	<p>DRAWN BY:</p> <p>WING</p>

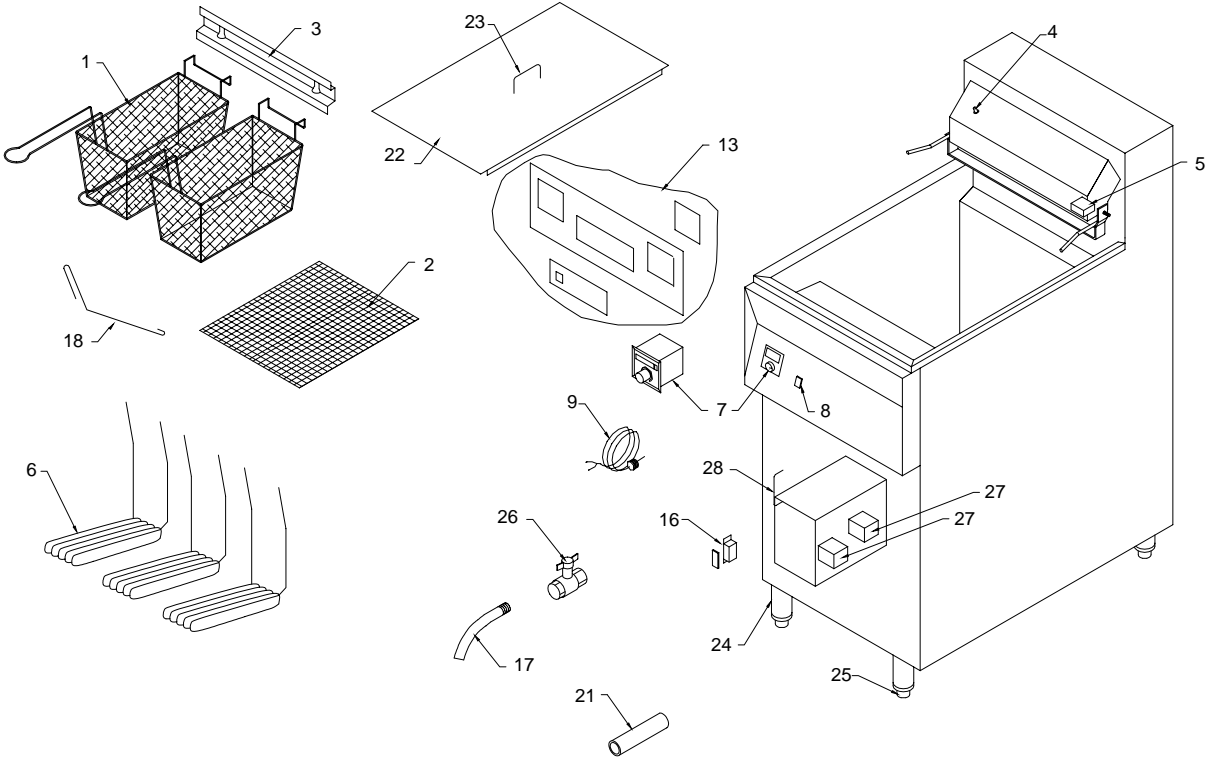
PER06A05

11. DRAWINGS FRE-18D & 24D

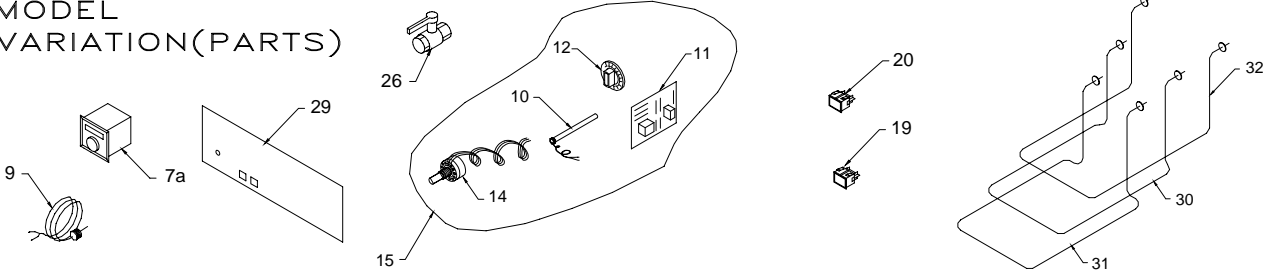
MODEL: FRE-18/D, FRE-24/D

ELEC. FRYER
ELEC. WATER FILTER
FRYER

FEO 1



MODEL VARIATION(PARTS)



11. SPARE PARTS FRE-18D & 24D

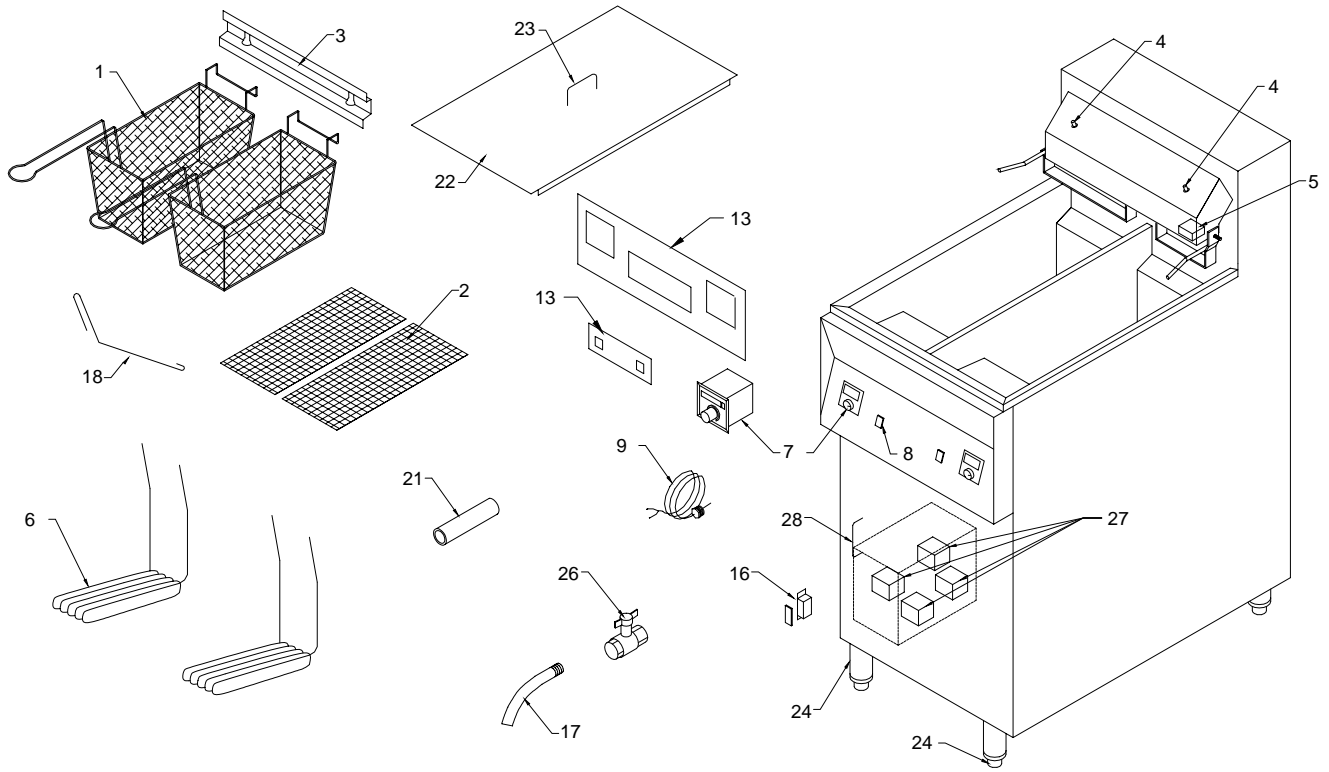
ITEM No.	CODE	DESCRIPTION
1.	MBKFE180	BASKET – FRE18
2.	FRE18M02	SCRAP ARRESTER – 355 x 355
2.	FRE24M02	SCRAP ARRESTER – FRE24
3.	FRG18P27	BASKET HOLDER
3.	FRG24P27	BASKET HOLDER
4.	MTH00238	CONTROL – ELEC. OVERTEMP. (238°C)
5.	ESWM0006	MICRO SWITCH
6.	EEVM7501	ELEMENT – 7KW FRE18/FRE24
7.	ETC00893	CONTROL – DIGITAL FRYER FRE-D PT-100 TYPE
7a.	ETC00892	CONTROL – DIGITAL 892 K TYPE
8.	ESW00007	MAIN SWITCH – WITH SILICONE BOOT
9.	EPR00102	PROBE – 4mm FRE-D PT-100 TYPE
9a.	EPR00101	PROBE – 4mm FOR K TYPE PROBE (ETC00892)
10.	EPR00190	PROBE SENSOR – FRE18 (ROBERT SHAW)
11.	ECP00001	BOARD – PC, FRE18
12.	ECPFRB01	KNOB – EL190 FOR FRE18
13.	GLA00A01	DECAL – CONSISTS OF GLA00010, GLA00047, GLA00045
14.	ECPFRD01	POTENTIOMETER – (1K Ohm) FOR EL 190
15.	ECPFR001	CONTROL BOARD – KIT FRE18 (230°C)
16.	MCA00002	CATCH – DOOR MAGNET (FRYER)
17.	FRE18T09	DRAIN PIPE
18.	FRE18T10	TRAY LIFTER
19.	EPLR0004	50 SERIES RED INDICATOR
20.	EPLG0003	SWITCH – 50 SERIES GREEN INDICATOR
21.	FRE18M04	PROBE PROTECTOR
22.	FRE24P30	NIGHT COVER OPTIONAL
22.	FRE18P30	NIGHT COVER OPTIONAL
23.	MHDCP001	HANDLE – 266 x 76 x 8 C/P STEEL (FR)
24.	MLESSBFA	STAINLESS STEEL LEG WITH ADJ. PLASTIC INSERT
25.	MLEPLBF1	FEET – PLASTIC BULLET 2D
26.	MTAC0026	BALL VALVE 1" LONG HANDLE
26.	MTAC0025	BALL VALVE 1" SHORT HANDLE
27.	ECT45AK2	CONTACTOR – 45A (ALL MODELS)
28.	MHDPL095	HANDLE – PLASTIC 3 7/8" (98mm) BLACK
29.	GLA00009	DECAL – FRONT TO SUIT OLD CONTROL
30.	EEUW71E0	ELEMENT – 2.8KW OLD FRE (SQ) MIDDLE
31.	EEUW71F0	ELEMENT – 2.8KW OLD FRE (SQ) BOTTOM
32.	EEUW71D0	ELEMENT – 2.8KW OLD FRE (SQ) TOP

12. DRAWING

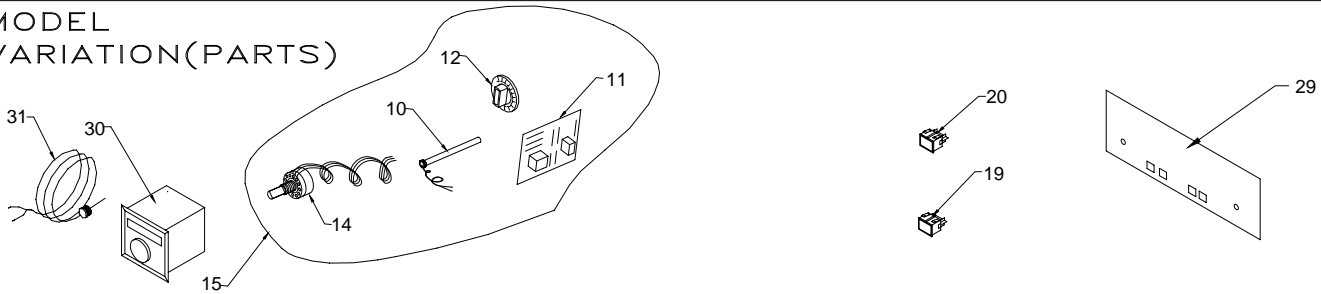
MODEL: FRET-18D

STLIP PAN
ELEC. FRYER

FE03



MODEL
VARIATION(PARTS)



12. SPARE PARTS

MODEL: FRET-18D

ITEM No.	CODE	DESCRIPTION
1.	MBKFE180	BASKET – FRE18
2.	FET18M01	SCRAP ARRESTER
3.	FRG18P27	BASKET HOLDER
4.	MTH00238	CONTROL – ELE OVERTEMP. (238°C)
5.	ESWM0006	MICRO SWITCH
6.	EEVM7501	ELEMENT – 7KW FRE18 / FRE24
7.	ETC00893	CONTROL – DIGITAL 893 FRYER FRE-D
8.	ESW00007	SWITCH – MAIN. WITH SILICONE BOOT
9.	EPR00102	PROBE– FRE WITH 3 WIRES, PT THERMOCOUPLE
10.	EPR00190	PROBE – SENSOR (FRE18) (ROBERTSHAW)
11.	ECP00001	BOARD – PC, FRE 18
12.	ECPFRB01	KNOB – EL190 FOR FRE 18
13.	GLA00A02	DECAL – CONSISTS OF GLA00010, GLA00048
14.	ECPFRD01	POTENTIOMETER – (1K Ohm) FOR EL190
15.	ECPFR001	CONTROL BOARD – KIT FRE 18 (230°C)
16.	MCA00002	CATCH – DOOR MAGNET (FRYER)
17.	FRE18T09	DRAIN PIPE
18.	FRE18T10	TRAY LIFTER
19.	EPLR0004	50 SERIES RED INDICATOR
20.	EPLG0003	SWITCH – 50 SERIES GREEN INDICATOR
21.	FRE18M05	PROBE PROTECTOR
22.	FRE18P30	NIGHT COVER OPTIONAL
23.	MHDCP001	HANDLE – 266 76 x 8 C/P STEEL (FR)
24.	MLESSBFA	STAINLESS STEEL LEG WITH ADJ PLASTIC INSERT
25.	MLEPLBF1	FEET – PLASTIC BULLET 2D
26.	MTAC0025	BALL VALVE 1” SHORT “T” HANDLE
27.	ECT45AK2	CONTACTOR – 45A (ALL MODELS)
28.	MHDPL095	HANDLE – FOR DOOR
29.	GLA00009	DECAL – FRONT TO SUIT OLD CONTROL
30.	ETC00892	CONTROL UNIT CAHO SR-T701 ‘K’ UNIT
31.	EPR00101	PROBE – K TYPE

13. WARRANTY

Installation must be carried out according to local regulations by qualified trade persons.

Isolating switch(es), shut-off valves etc must be within easy reach of the machine for future service and maintenance requirements.

If in doubt call GOLDSTEIN/ESWOOD or their representative for further information. No responsibility will be accepted for defects or damages by improper installation, for changes to the product not authorised by GOLDSTEIN/ESWOOD or for operation outside the technical specifications.

GOLDSTEIN/ESWOOD warrants their products to be free from defects in material and workmanship under “normal use and service”. This does not include normal wear and tear of parts. GOLDSTEIN/ESWOOD will repair or replace any parts, which in GOLDSTEIN/ESWOOD’s sole judgement are defective in material or workmanship, in accordance with the warranty offered.

This undertaking covers the provision of labour and parts for 12 months from the date of delivery to the purchaser. This undertaking applies only to state capitals. Remote areas are not covered by this commitment and special enquiries should be made. **(Note: Travel time not covered by warranty).**

“To the maximum extent permitted by law, any liability on Goldstein/Eswood’s part or on the part of its servants or agents for loss or damage of any kind whatsoever in connection with the products, including liability for or in respect of any claim arising out of contract, negligence or statute, shall not, in any event, exceed \$100”

Labour under warranty is supplied free of charge during normal working hours, Monday to Friday. Should warranty work be requested outside of our normal working hours a labour charge will be applied equivalent to a normal hourly rate, without out of hours penalty rates. (Refer to last page of this manual for your closest branch for warranty repair services).

14. J GOLDSTEIN & CO PTY LTD BRANCHES

For inquiries please call your nearest state branch:

Head Office

211-213 Woodpark Road
New South Wales 2564
Phone: 02 9604 7333
Fax: 02 9604 5420

Victoria

Unit 13
260-264 Wickham Road
Moorabbin
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Queensland

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Fax: 07 3393 1333

South Australia

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Western Australia

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