AUSTHEAT

OPERATING INSTRUCTIONS

FREE STANDING FRYERS

MODELS: AF822 Twin Tank

Version 1 units

Special Features:

Swing Up Ultra-Durable Stainless Steel Elements
Easy Clean Tank with Lockable 1” Drain
Adjustable Legs & Rear Castors
Digital LED Temperature Displays
Fish Plate & Fish Plate Lifter
Stainless Steel Baskets
Strainer

These instructions cover the models of High Performance Free Standing Deep Fryers listed above. Although there are slight variances between models, the installation, operation, care and maintenance procedure is the same for all.

AUSTHEAT Australia is a wholly Australian owned company, which has been manufacturing quality commercial catering equipment for the food service industry for more than 45 years. Austheat products are engineered and manufactured to the highest standards to provide functionality, reliability and durability, and our quality products are exported world-wide.

For a complete set of brochures please contact your nearest authorised dealer or contact **AUSTHEAT** directly at our head office.

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Distributor: ……

Date Purchased: ….. /….. /…… Serial Number: ……

Version Number: ……

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INTRODUCTION

Congratulations on your purchase of this quality **AUSTHEAT** product. With proper care and management your new purchase will give you years of trouble free service.

By reading these instructions carefully you can ensure that this machine is used and maintained properly, helping your new investment to perform well for you now, and to continue performing in the many years to come.

GENERAL PRECAUTIONS

These fryers must only be operated by qualified person(s) who are fully versed in the operating and safety instructions described in this manual. Servicepersons should be instructed to familiarise themselves with any and all safety instructions described in this manual prior to commencement of any maintenance or service.

In the case of new personnel, training is to be provided in advance. These machines should not be operated by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the safe use of the appliance by a person responsible for their safety.

These fryers should NOT be left unattended during operation.

These fryers are heating units, and, as with any commercial heating unit the surfaces on them will get hot. Always be careful when near an operating fryer, and ensure that any risk to unwary customers or staff is minimised with additional signage if necessary. Due to the obvious heat hazard, Austheat recommends that these fryers be kept out of reach of children.

These fryers are for use with oil only. The fryers are not designed for use with water or for such tasks as cooking pasta. Any use with water will void the warranty for the fryer.

These fryers should be disconnected from all power via the main switch and allowed to cool before attempting to carry out any cleaning and maintenance routines.

Austheat will not accept liability if;

- Non-authorised personnel have tampered with the machine.
- The instructions in this manual have not been followed correctly.
- Non-original spare parts are used.
- The machine is not cleaned and maintained correctly.
- There is any damage to the unit caused by the operator.

PACKAGING

All care is taken when packing and Austheat ensures that every unit is functional and undamaged at the time of packaging.

The Package of these Fryers should include:

1) One AF822 Fryer
2) 2 Tank Lids
3) 2 Fryer Baskets
4) This manual
5) 2 Strainers
6) 2 Fish Plates
7) Fish Plate Lifter
8) Packaging materials

Any damage to the machine as a result of freight must be reported to the Freight Company and to the agent responsible for the dispatch of said unit within three (3) days of receipt. No claims will be accepted or entertained after this period.

COMPLIANCE

C-Tick:

Austheat products have been designed and manufactured to comply with any and all specifications set out by the Australian Communications Authority (ACA) in regards to Electromagnetic Compatibility. As testament to such compliance these units bear the C-Tick symbol.

For further information contact the Australian Communications Authority, PO Box 13112, Law Courts, Melbourne VIC 8010.

ACSS (Advance Control Safety System):

The ACSS framework is a stringent and specific set of voluntary requirements aimed at the electrical safety, reliability and longevity of equipment used in the foodservice industry.
The ACSS framework has been developed as both a guide to the engineering and development of products as well as a guarantee to consumers that Roband equipment bearing this mark not only meets the requirements of the Australian Standards, they exceed them.
A unit bearing the ACSS mark is your guarantee that you are purchasing a machine built to far exceed the Australian standards. The unit has been designed to be safer, particularly from an electrical aspect, and last longer than similar units on the market today.

INSTALLATION

Before Connection to Power Supply

Remove all the packaging materials and tape, **as well as any protective plastic from the machine**. Clean off any glue residue left over from the protective plastic.

Place the free standing fryer on a firm, level floor in the required position. The legs can be adjusted for slightly uneven floors.

National Standards exist outlining the positioning, spacing and ventilation requirements when installing new appliances. These Standards should be consulted and new equipment should be installed accordingly. In any situation where specifications allow a distance of less than 100mm we would still recommend that a well-ventilated air gap of not less than 100mm be maintained. If the machine is near particularly heat-sensitive materials common sense should be employed in determining sufficient distancing.

Consideration should be given to securing the unit or limiting mobility if the unit is hard-wired. Appropriate standards should be consulted when any installation is undertaken to ensure compliance with all requirements.

Electrical Connection

Before connecting the fryer to the power supply ensure that **all** the controls are in the "**OFF**" position.

A licensed electrician must install this fryer to comply with national installation codes and regulations. The fryers are supplied ready for connection to a three phase plus neutral and earth mains supply. Means for disconnection from supply must be incorporated in the fixed wiring in accordance with the wiring rules.

WARNING - THIS UNIT MUST BE EARTHED.

If the electrical mains supply cabling is damaged, the machine must not be used until a suitably qualified person has replaced the supply cabling and has deemed the unit to be functioning properly.

There are two main supply connection points in the unit. The first is through the lower back panel at the rear of the unit. The second connection point is through the base of the machine at the rear. Both connection points have three choices of holes for the cable to pass through. A suitable cable gland is required for the cable to pass through.

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

Electrical Requirements

The following table shows the electrical requirements for your fryer.

Model	Total Power	Amps/Phase	Supply
AF812	15 kW	20.8 A	400-415 V AC, 3 Phase + N + E
AF812R	18 kW	25 A	400-415 V AC, 3 Phase + N + E
AF813	18 kW	25 A	400-415 V AC, 3 Phase + N + E
AF813R	21 kW	29.2 A	400-415 V AC, 3 Phase + N + E
AF822	15 kW	20.8 A	400-415 V AC, 3 Phase + N + E

GENERAL ARRANGEMENT

These fryers are designed as floor mounted units. They have a central cooking tank with immersed electric elements. The controls are accessed via the front door, located below the front display panel.

The elements are mounted in a box on top of the fryer at the rear. This element box is pivoted and can be swung up to gain access to the tank and to the elements. Cooking baskets can be hung on the rail on the front of the element box allowing them to drain, after cooking, prior to serving.

To raise the element box firstly remove the fish plate from the tank, using the lifter located on the bracket inside the door. A handle is provided that swings out from underneath the element box. To lift the element box, grasp the handle on the left side and swing it out towards the front of the fryer through 90°. The handle can then be used to lift the element box to the raised position.

When lifted to the raised position, a support latch on the right hand side of the element box springs out to support the element box, enabling the elements to be drained and cleaned.

WARNING: Always ensure the fryer is OFF, and is allowed to cool before lifting the element out of the oil.

To lower the element box, lift with the handle a small amount to enable the support latch to be pushed towards the right which will clear the box and enable it to be lowered into the cooking position. The fish plate can be returned to the tank.

WARNING: Immersing a hot element in the oil could cause a fire.

Access to the drain and the controls is gained by opening the front door. A drain extension and the lifter for the fish plate are located in a bracket on the inside of the door.

The unit can be moved by lifting from underneath the front, just above the door, and pulling it along on the rear castors.

CONTROL PANEL LAYOUT

Take a moment to familiarise yourself with the general arrangement of the fryer before going any further. The controls are located behind the door on the front of the fryer. Refer to the figure above.

Controls description

The controls consist of the following;

- A main isolating switch, labelled “ON/OFF SWITCH”.
- 2 primary thermostats, labelled “PRIMARY THERMOSTAT”.
- 2 secondary thermostats labelled “SECONDARY THERMOSTAT”.
- 2 thermal overloads labelled “THERMAL CUT-OUT RESET BUTTON”
- 2 melt cycle switch’s labelled, “MELT SWITCH”.
- 2 digital temperature displays. Please note that this item is not visible on the control panel. It is mounted behind the display panel on the front of the fryer, above the door.
- 2 thermostat selector switches. These are mounted on either side of the fryer on the front display panel next to the temperature displays.
- A safety cut-out switch which prevents the fryer from working when the elements are in the raised position. Please note that this switch is not visible on the control panel. It is mounted inside the element box.
- Various pilot lights indicating states of operation. These will be described in the following text.

Thermostats

These fryers have 4 thermostats 2 primary and 2 secondary. There is one primary and one secondary thermostat per tank. Only one thermostat per tank is in use at a time. The thermostat selector switch on the front display panel is used to select which thermostat is used to control the fryer.

The secondary thermostat is designed to be used as a back up control if the primary thermostat fails, or as an 'IDLE' thermostat when the oil needs to remain hot but not cook.

If failure occurs in the Primary thermostat, set the thermostat selector switch to the IDLE position to continue cooking with the secondary thermostat. In the IDLE position, only the secondary thermostat is used – by adjusting the setting of the secondary thermostat you can continue operation. This will allow fryer to continue functioning until the primary thermostat is repaired. After the repair has been made the switch can be returned to the PRIMARY position.

Thermal Cut-Out

These fryers have a thermal cut-out control fitted for each tank. This control is designed to function when the oil temperature reaches a dangerous level. If the oil reaches that level the thermal cut-out will open, cutting all power to the elements.

When the thermal cut-out has tripped, the red button on the control panel will protrude out from the panel as an indication that this has occurred. If the thermal cut-out has tripped, it indicates that there is an underlying problem that has caused the oil to reach a dangerous temperature.

Note: It is important to understand that old, dirty oil can contribute to nuisance tripping of the thermal cut-out. Always ensure that your oil is maintained and replaced when necessary.

What to do if the thermal cut-out trips for the first time:

There are a number of possible causes of this behaviour. One of the possibilities is a thermostat failure. You may follow the procedure below as a first step to rectifying the problem.

1. Switch the fryer OFF and allow it to cool to approximately 100℃.
2. Reset the thermal cut-out by pressing the red reset button. The control is reset when the button remains depressed. An audible click will also be heard.
3. Re-set the thermostat to the normal operating temperature and observe the unit closely. If the unit trip the Thermal Cut-out switch

again, continue to step 4. If no cut-out occurs within an hour, continue to use the machine and monitor the temperature of the oil.

4. If the unit has activated the Thermal cut-out switch twice in a short time, set the thermostat selector switch to the SECONDARY/IDLE position. This procedure assumes you were using the primary thermostat. If you were using the secondary thermostat when the fault occurred then select the PRIMARY/COOK position in this procedure.
5. Cooking can now resume.

If the fryer continues to perform without any further tripping of the thermal cut-out then there is a strong possibility that the thermostat in use at the time is faulty. This should be attended to by qualified electrical personnel.

What to do if the thermal cut-out trips a second time:

If the thermal cut-out trips again after following the procedure above it indicates that there is a serious electrical problem that needs to be addressed immediately. In such cases follow the procedure below.

1. **Turn OFF the fryer immediately. There is a danger of fire.**
2. **DO NOT reset the thermal cut-out.**
3. **Seek advice from qualified electrical personnel. They will be able to check the fryer for faults and make any necessary repairs.**

Resume operation of the fryer **only** after it has been cleared for use by the electrical personnel charged with the repair.

Pilot Lights

The control panel has a number of pilot lights. These pilot lights indicate the status of the fryer and are described below.

- The green pilot light above the main isolating switch illuminates when the fryer is switched on. This indicates that mains power is being supplied to the fryer.
- The amber pilot light beside the melt switch is illuminated when the melt cycle is being used.
- The amber pilot lights above each of the thermostats is illuminated when the respective thermostat switches on and heating is taking place. When the thermostat cycles off after reaching the set temperature the pilot light will be extinguished.

Temperature Display

The temperature displays can be seen on the display panel, located on the front of the fryer above door. It displays the current temperature of the oil in each tank.

OPERATION

Oil Level

A raised form on the inner left hand side of the left tank and the inner right hand side of the right tank indicates the oil level range. The upper and lower extremities of the raised form indicate the upper and lower oil level limits.

The fryer should be filled with oil to a level which lies within the length of the form. Please note the following.

- **The danger of fire exists if the oil level is below the minimum indicated level.**
- **The danger of surge boiling exists if the oil is above the maximum indicated level.**
- **The danger of surge boiling also exists if over-wet or too large a load is used**

Refer to the specifications page for the volume of oil required for your particular model.

Filling with Liquid Oil

Fill the tank with the required volume of oil using the following procedure.

- Ensure all controls are OFF, the drain valve is closed and the elements are cold.
- Place the strainer in position, lower the elements and place the fish plate in position.
- Fill the tank with the required volume of oil.

The fryer is now ready for cooking.

Filling with Solid Oil and using the Melt Cycle

If solid oil or shortening is preferred this may be melted after filling by using the melt switch and the following procedure.

- Ensure all controls are OFF, the drain valves are closed and the elements are cold.
- Place the strainers in position and lower the elements. Do not place the fish plates into the tank at this time.
- Fill the tank with solid oil / shortening sufficiently to cover the elements.
- Switch the fryer ON at the main isolating switch.
- With the thermostat selector switch set to the PRIMARY position, set the primary thermostat to 120°.
- Switch the melt switch to ON.

With this setting the solid oil will be melted. 2 full tanks will take approximately 40 minutes to melt. While melting, additional solid oil will need to be added to achieve the correct oil level. Care should be taken to ensure that the total volume of oil placed in the tanks is neither under or over the oil level marks as described above in “Oil Level”. During this phase the fryer will remain protected by the control thermostat and the thermal cut-out.

When melting is complete the melt switch should be returned to the OFF position and the fish plate lowered carefully into the tank.

The fryer is now ready for cooking.

Cooking

1. Fill the fryer tanks with oil as described above.
2. Rotate the main switch to the “ON” position. The green pilot light will illuminate, indicating that the power is on.
3. Rotate the thermostat selector switches to the COOK position.
4. Rotate the primary thermostat knobs to select the desired cooking temperature. For cooking, a setting of between 170° and 180°C should suffice but experience will dictate the best temperature for the particular food being cooked. When the temperature has been set the associated amber pilot light will illuminate, indicating that heating is taking place. When the oil has reached the set temperature the amber pilot light will be extinguished. The thermostat will then continue to cycle on and off, maintaining the set temperature. The amber pilot light will also cycle on and off with the thermostat.

Once the fryer has reached the set temperature, it is ready for cooking to commence. The set temperature will be displayed on the temperature display panel. **Note:** the temperature displayed will fluctuate and will not display a static value equal to the set temperature of the thermostat.

Lower the filled baskets into the oil carefully and do not over fill them. Refer to the specifications page to determine the maximum load you should work with. Shaking the baskets occasionally during cooking will help prevent the food from sticking together.

Cooking time will vary with the type of food product being cooked and experience will guide you. With use, standard batch sizes, temperatures and cooking times can be established to enable consistent results.

To obtain the optimum results from your fryer we recommend the following guidelines.

- Keep salt away from the cooking oil. Salt degrades the oil.
- Check your oil to food ratio, 6:1 oil to food is recommended.
- Top up the cooking oil regularly.

Tips for Healthy Frying

Are you concerned about your customers' health? Would you like to improve the flavour and nutritional value of your fried product? And would you like to save money doing so? Then read on and take the first step towards a higher quality healthier product that actually can help save you money…

Various Types of Fats and Oils

Different types of oil or fat used to fry foods affect the overall nutritional quality of the finished product. Many of the various types of fats and oils available on the market are not suitable for cooking over long periods of time at high temperatures, as happens in deep-frying.

Extra Virgin Olive Oil

The flash point of Extra Virgin Olive Oil is considerably lower than the more refined Olive oils and should not be used for high temperature frying.

Tallow-based (Beef) Fats

The most commonly used fat due to its cheaper cost and relatively longer fry life. This medium is **not** recommended due to it's association with increased risk of heart disease.

Liquid Vegetable Oils

While most vegetable oils are recommended for cooking, many of them are not suitable for deep-frying. Higher temperatures break down the oil faster and by-products often have an unpleasant flavour and may also have an association with increased risk of heart disease.

Hardened/Creamed Vegetable Oils

These products may have a longer fry life than their liquid oil equivalents, but the components added during the hardening process increase the risk of heart disease.

The Heart Foundation recommends frying oils that have a nutrient profile taking all these factors into account. These include:

1. Oils from specially bred seeds e.g. Sunola, Liquid Gold
2. Industry blends of fats and oils

Saving Costs, Improving Oil Life and Increasing Efficiency

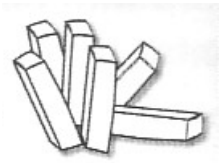
Food quality and operating efficiency is improved by cooking in regularly filtered oil. Long oil life can be achieved by frequently filtering the oil inside the deep fryer. This allows the oil to work at greater efficiency for a longer time.

This increased efficiency can be associated with power cost savings and a longer fry life for the oil.

Several factors that shorten the fry life of the oil include the presence of water, salt, emulsifiers, seasoning, light and detergent.

TIPS ON DEEP FRYING

1. Use thick, straight cut chips (greater than 13mm) or wedges



- Thin chips and crinkle chips absorb more oil and therefore use up more oil from the fryer
- If the chips are frozen, don't thaw. Water from thawed chips damages the oil

2. Cook at 180℃

- Food won't cook more quickly at temperatures above 180℃
- Higher temperatures damage the oil
- Damaged oil: - cooks more slowly.
  - uses more electricity to cook the food.
  - takes longer to get back up to temperature.
- Lower temperatures produce greasy food
- Turn fryer to 140℃ during quiet times to save power and save the oil

3. Cook chips in a separate fryer

- Fresh batter mix used for battered food, crumbs from crumb coatings, seasonings, sausages and seafood all damage the oil.
- If you have enough fryers, keep one fryer for chips only, this oil will last longer

4. Cook chips for 3-4 minutes

5. Avoid big drops in oil temperature

- Big drops in temperature will damage the oil more quickly.
- Put small loads in the baskets
- If you have enough fryers, put baskets in alternate fryers.
- Keep fryers topped up with fresh oil. Don't top up whilst cooking food.

6. Drain food well

- Vigorously shake the basket of cooked food twice and hang it for at least 20 seconds over the hot fryer. This returns some oil to the fryer

7. Look for signs of oil degradation

- If the oil is damaged (eg dark colour, smoking) discard it all.

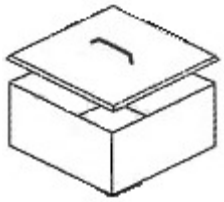
8. Filter oil daily

- Use a funnel or a filtering machine
- The cost of a filtering machine will be offset by your savings on the oil
- Filtering extends the useful life of the oil
- Skim the surface of the oil frequently while cooking

9. Clean fryer frequently

- Detergent damages the oil. If you use detergent, rinse well after with a solution of white vinegar and water (1 cup of vinegar in a 20 litre bucket of water.) Finally rinse with water.

10. Cover the fryer when not in use



- As light, dust and air damage oil, cover the fryer overnight and other times during the day when oil is cool.

⚡ SAFETY ⚡

GENERAL SAFETY

This machine contains no user-serviceable parts. Austheat Australia, one of our agents, or a similarly qualified person(s) should carry out all repairs. Any repair person(s) should be instructed to read the Safety warnings within this manual before commencing work on these units.

Steel cutting processes such as those used in the construction of this machine result in sharp edges. Whilst any such edges are removed to the best of our ability it is always wise to take care when contacting any edge.

Particular care should be taken to avoid contact with any steel edge, and warnings should be given in regards to the danger of such contact to any repair or maintenance person(s) prior to commencement of any servicing.

Do not remove any cover panels that may be on the machine.

This unit can get very hot, ensure everyone is aware that the machine is operating and take care to avoid contact with hot surfaces.(refer to installation for guide to ventilation)

Always ensure the power cable is not in contact with hot parts of the machine when in use, and ensure that if the cable is damaged in any way that is replaced immediately

SAFETY FEATURES

All fryers in this range are equipped with a thermal cut-out, to protect against abnormal oil temperatures and a safety switch to prevent operation when the elements are in the raised position.

Refer to the Control Panel Layout section above for a functional description of these devices.

GENERAL FIRE SAFETY

Before using any fryer adequate safety measures should be in place. Such measures should include, but not be limited to, having an appropriate fire extinguisher or fire blanket located nearby in case cooking oil ignites. Refer to the appropriate regulations pertaining to your operating environment for details of the correct fire prevention measures required.

COOKING SAFETY

WARNING: Hot oil does not “look” hot. Do not be fooled into thinking that the oil is cool because of its placid appearance.

WARNING: Ensure that oil is changed or filtered regularly. Old or dirty oil has a lower flash point and is more prone to surge boiling.

WARNING: Always be careful when cooking frozen or over-wet food products as these items are more prone to surge-boiling and are more likely to result in the "spitting" of hot oil.

WARNING: Do not overfill the cooking baskets beyond the guidelines. There is a danger of surge boiling when attempting to cook too much product.

WARNING: Never use copper or brass utensils in the cooking oil.

CLEANING, CARE & MAINTENANCE

Attention to regular care and maintenance will ensure long and trouble free operation of your fryer.

- The Fryer should be cleaned out daily, or more often if necessary.
- Ensure the power is off and the fryer is cool before attempting to drain the cooking oil or clean any part of the machine.
- Wipe the fryer down with warm soapy water using a **damp** sponge or cloth. **Do not** spray the fryer with a water jet from a hose or pressure cleaner.
- Filter the cooking oil daily if the fryer is constantly in use.

Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning to avoid injury.

Caution: Some cleaning agents can damage stainless steel or the polycarbonates and plastics used in switches and pilot lights, usually through prolonged use. For this reason we recommend cleaning with soapy water only. Any damage to the unit through the use of harsh or improper cleaning agents is entirely the fault of the user.

Warning: No parts of this these units, with the exceptions of the cooking baskets, lids, fish plates and strainers, should ever be immersed in water for cleaning or any other purposes.

Note: We recommend that all electrical appliances be inspected annually with reference to applicable Australian Standards to ensure compliance with changing Standards is maintained. Such inspections

should be carried out by a suitable person conversant with the latest Standard updates.

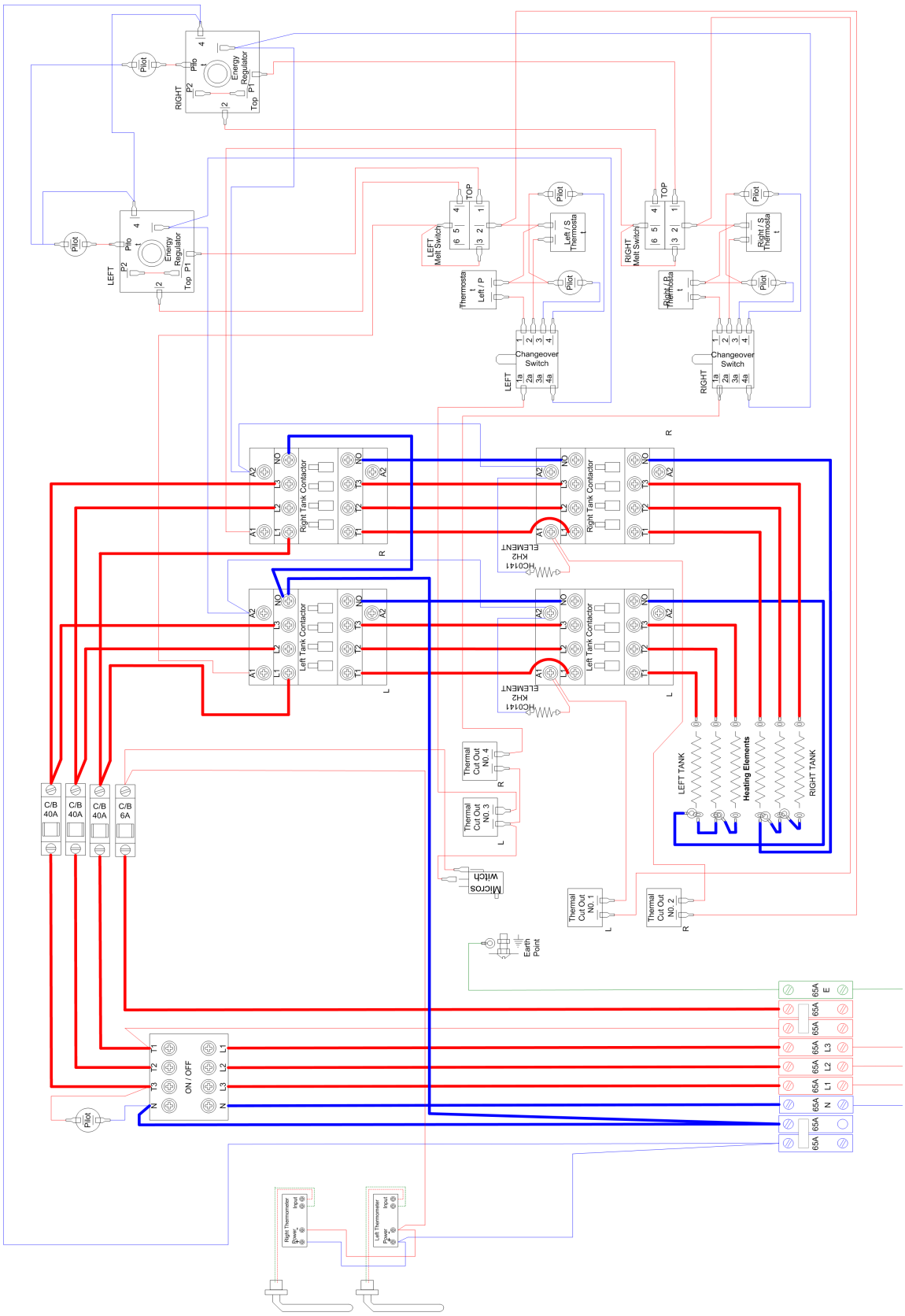
TROUBLESHOOTING

If the fryer does not function check the following points before calling for service.

- ✓ The power is switched “on”, both on the unit and at any other point that supplies power to the machine (eg an isolating switch on the wall).
- ✓ The mains power is not faulty.
- ✓ The temperature has been set correctly and the thermal cut-out has not tripped. Refer to the “Thermal Cut-Out” section above for more information on this control.
- ✓ The thermostat knobs are not loose or broken, rendering the thermostats inoperable.
- ✓ The circuit breakers located inside the door behind the drains are all in the “on” position”.

CIRCUIT DIAGRAM*

Models: AF822



*These circuit diagrams have been provided for reference and to assist qualified service and repair agents only. Under no circumstances should a person not suitably qualified attempt repairs to any electrical equipment.

SPECIFICATIONS

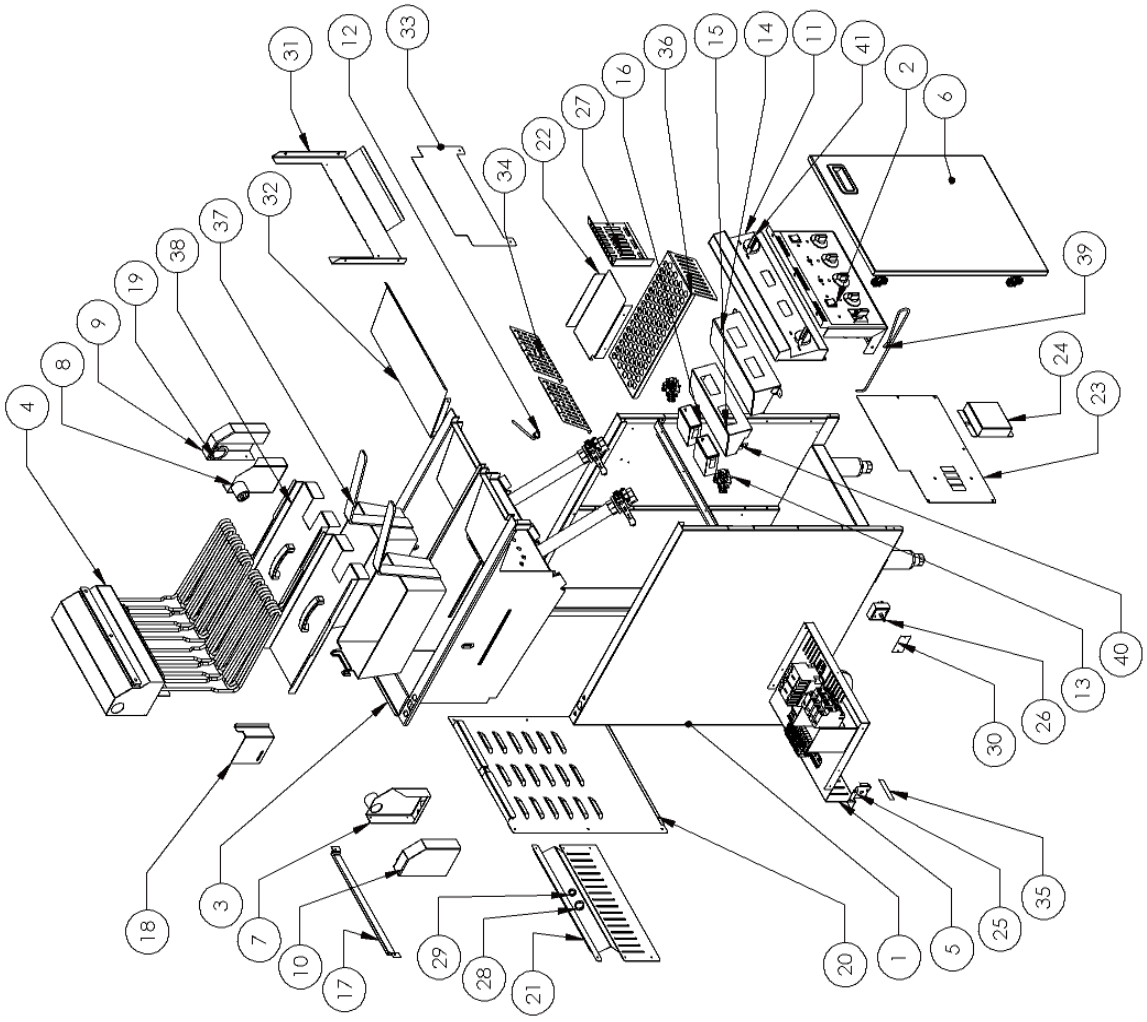
Model	Power Source	Power Consumption	Recommended Batch Load per	Oil Volume	Nominal Dimensions		
					Width	Height	Depth
AF812	400 -415V AC 50/60 Hz 3 Phase + Neutral + Earth	15000 W	1.25kg	29 L	450mm	1080mm	800mm
AF812R		18000 W	1.25kg	29 L	450mm	1080mm	800mm
AF813		18000 W	1.25kg	39 L	600mm	1080mm	800mm
AF813R		21000 W	1.25kg	39 L	600mm	1080mm	800mm
AF822		15000 W	1.25kg	15L per tank	450mm	1080mm	800mm

Constant Research & Development may necessitate machine changes at any time.

EXPLODED DIAGRAMS

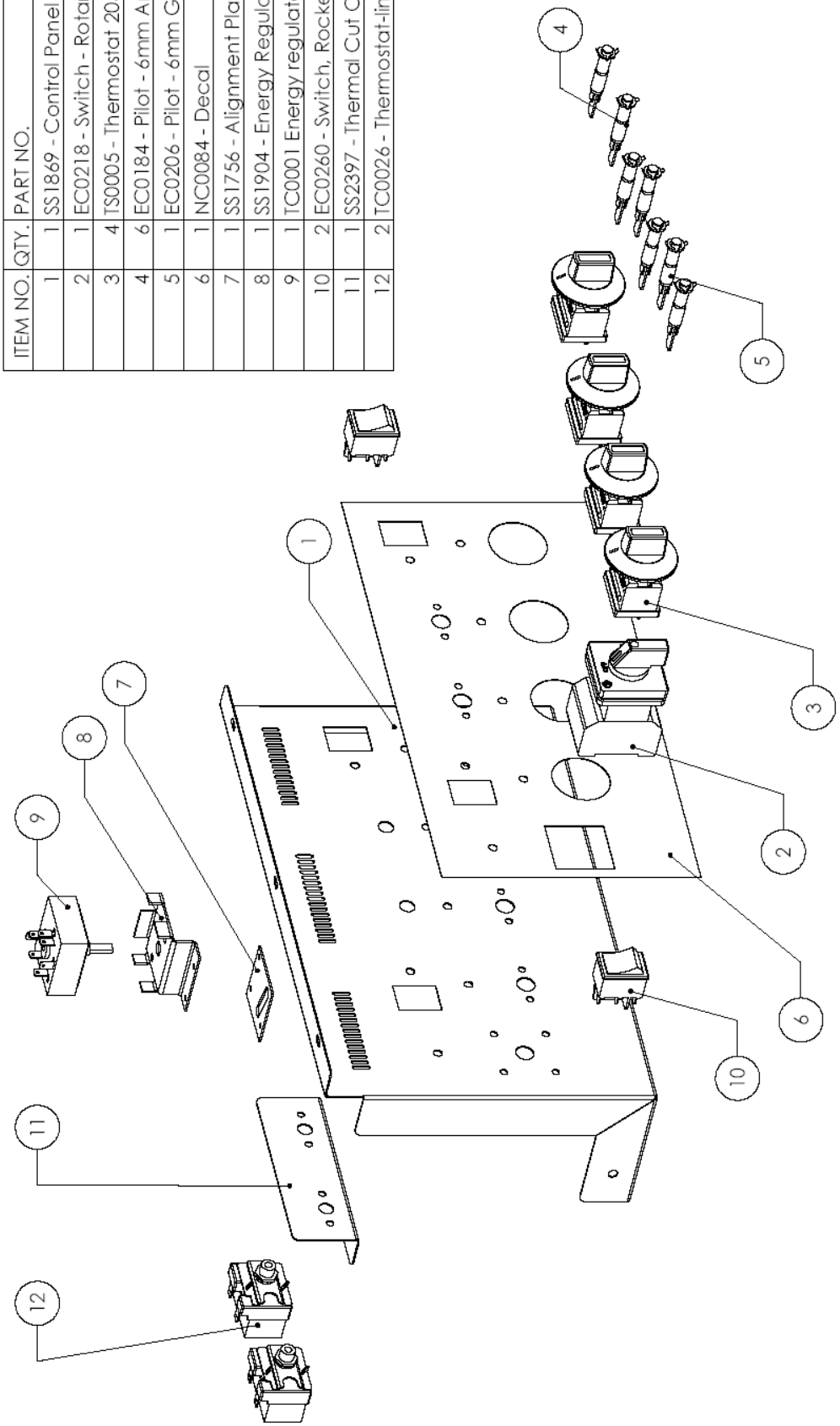
AF822

ITEM NO.	PART NUMBER	QTY
1	VS0127 - Body Assembly	1
2	VS0128 - Control Panel Complete	1
3	SS1894 - Twin Tank Assembly	1
4	VS0129 - Element Box Complete	1
5	VS0130 - Electrical Box Ass	1
6	SS1877 - Door Assembly	1
7	SS1681 - LH Element Box Support Assembly	1
8	SS1682 - RH Element Box Support Assembly	1
9	SS1793 - RH Element Box Support Cover Assembly	1
10	SS1792 - LH Element Box Support Cover Assembly	1
11	VS0144 - Front Display Panel Assem & Glass	1
12	Thermostat Probe Body	2
13	EC0220 - Switch - 2 pole Changeover	2
14	SS2008 - Thermometer Box Assembly	1
15	SS2009 - Thermometer Box Inside	1
16	EC0219 - Digital Thermometer	2
17	SS1759 - Swing Stop	1
18	SS1768 - Latch Assembly	1
19	SS1807 - Washer - Ø52.5mm OD x Ø39mm ID	6
20	SS1882 - Back Panel	1
21	SS1883 - Lower Back Panel	1
22	SS1884 - Wire Guide	1
23	SS1887 - Electrical Box Cover	1
24	SS1888 - Circuit Breaker Cover	1
25	SS1727 - Energy Regulator Holder	1
26	TC0001 Energy regulator	1
27	SS1891 - Bulb Guard	2
28	PC0288 - 11in Plastic Plug	2
29	PC0287 - 0.75in Plastic Plug	2
30	NC0005 - Rating Plate Blue	1
31	SS1911 - Front Baffle	1
32	SS1912 - Front Top Baffle	1
33	SS1899 - Capillary Retainer	1
34	SS1871 - Strainer	2
35	NC0087 - Circuit Breaker Label	1
36	SS1870 - Fish Plate	2
37	MC0611 - Basket	2
38	SS1889 - Lid Assembly	2
39	MC0074 - Lifter - Donut	1
40	SS1954 - Lifter Holder	1
41	PC0302 - Knob	2



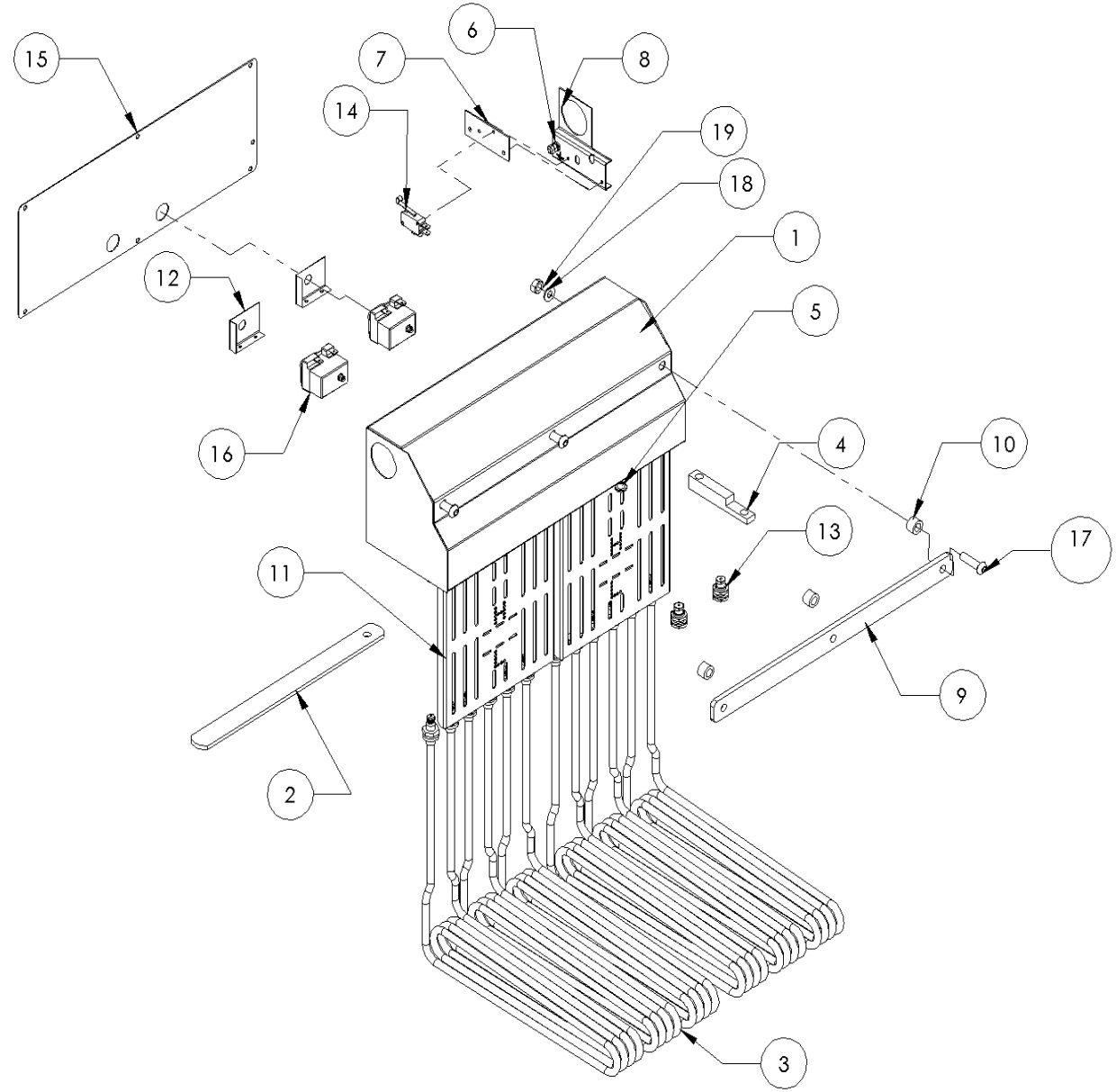
CONTROL PANEL COMPLETE

ITEM NO.	QTY.	PART NO.
1	1	SS1869 - Control Panel
2	1	EC0218 - Switch - Rotary
3	4	TS0005 - Thermostat 205° & Plain Knob
4	6	EC0184 - Pilot - 6mm Amber, T120
5	1	EC0206 - Pilot - 6mm Green, T120
6	1	NC0084 - Decal
7	1	SS1756 - Alignment Plate
8	1	SS1904 - Energy Regulator Holder
9	1	TC0001 Energy regulator
10	2	EC0260 - Switch, Rocker-Black 30 x 23
11	1	SS2397 - Thermal Cut Out Bracket
12	2	TC0026 - Thermostat-limit



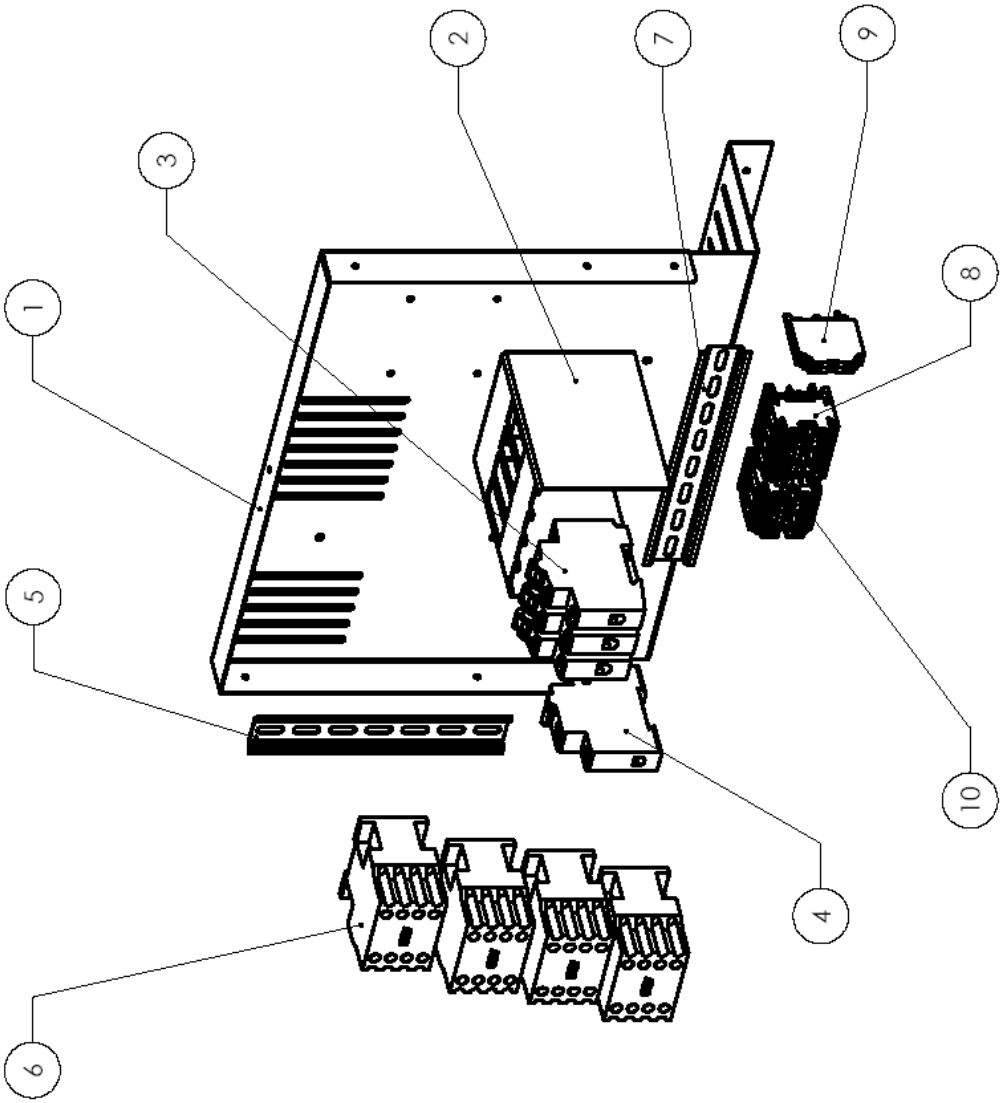
ELEMENT BOX

ITEM NO.	PART NUMBER	QTY.
1	SS1880 - Element Box Assembly	1
	SS1881 - Element Box	1
	SS1821 - LH Element Box Side	1
	SS1746 - RH Element Box Side	1
2	MS0375 - Lifting Handle	1
3	HC0153 - Element 2300W 230V	6
4	MC0682 - Lifting Handle Brace	1
5	DIN 6902-A7.4	3
6	MS0073 - Earth Tag Assembly	1
	MC0278 - Washer 3 16 Internal Star Shakeproof ZP	1
	MC0705 - Screw - M5 x 12 - SS	1
	MC0699 - Nut - M5 - SS	2
7	PS0122 - Tilt Switch Plate	1
8	SS1757 - Tilt Switch Mount	1
9	MS0353 - Basket Bar	1
10	MC0643 - Spacer	3
11	SS2039 - Element Box Guard	2
12	SS1675	2
13	MC0067 - Universal Stuffing Gland	2
14	EC0367	1
15	SS2411	1
16	TC0026 - Thermostat-limit 248°C - Dec 2007	2
17	MC0638 - M8 x 30mm Button Head S Steel	5
18	PreviewCfg	5
19	MC0371 - Nut Hex M8 ZP	5



ELECTRICAL BOX ASSEMBLY

ITEM NO.	PART NUMBER	QTY.
1	SS1885 - Electrical Box	1
2	SS1965 - Circuit Breaker Mount	1
3	EC0257 - Circuit Breaker(ABB) - 40A	3
4	EC0258 - Circuit Breaker(ABB) - 6A	1
5	MS0373 - Din Rail	1
6	EC0256 - Contactor 3 Phase 30 A 240V	4
7	MS0366 - Din Rail	1
8	EC0245 - 65A Terminal Block Red	5
9	EC0247 - Earth Terminal Block	1
10	EC0246 - 65A Terminal Block Blue	3



Warranty Terms

Every care is taken to ensure that no defective equipment leaves our factory and all goods manufactured by us are guaranteed against faulty workmanship and materials for a period of 12 months from the date of purchase. Glass, lamps, and Teflon are **not** included in this warranty. Generally, all goods claimed under this warranty must be returned to the factory or an authorised service agent, freight prepaid, for inspection. Any part deemed to be defective will be replaced, however, no claims will be entertained for parts damaged in transport, misused or modified in any way without our approval. For machines that are not considered to be portable (e.g. food bars, rotisseries, large hotplates and some bain maries), on site warranty service will be provided in capital city metropolitan areas only. In all other locations, the customer is responsible for all travelling time/service call costs and payment for this will be required prior to the commencement of the repair. The labour costs to actually repair the fault will be met by this company.

This company reserves the right to reject a claim for warranty if it is not completely satisfied with the circumstances under which it occurred and any costs incurred for false claims or faults due to incorrect usage etc. are the responsibility of the claimant. Under no circumstances shall Austheat Australia Pty Ltd or any subsidiary company or Agent be liable for loss of profit or damage to other equipment and property.

Generally, authorised service agents are located in all areas which have authorised distribution dealers. For the name of your nearest Australian authorised service agent please contact:

AUSTHEAT
Phone: (02) 9971 1788 Fax: (02) 9971 7211

All other countries please contact your selling agent.

Please complete the following details and keep this card in a safe place.

NAME:_____

ADDRESS: _____

MODEL No.: _____ SERIAL No.:_____ DATE PURCHASED: _____

NAME OF DEALER: _____

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