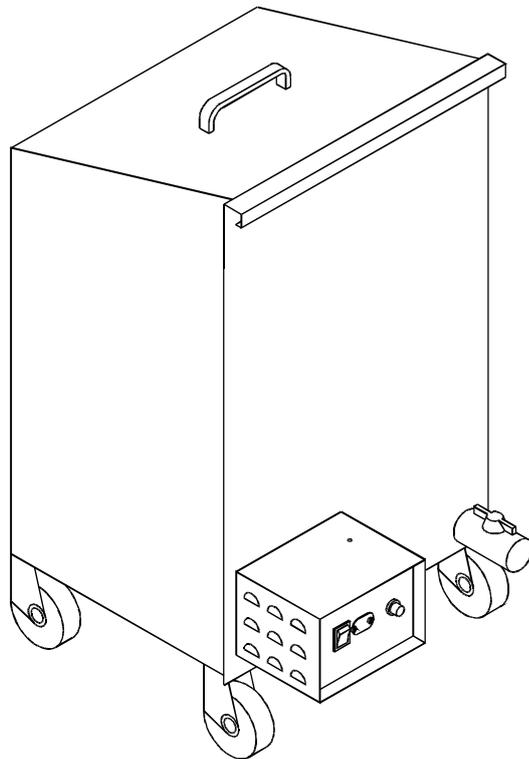


# User Manual



**RoFry Soak Tank  
RF 8030**

LOW FAT & MORE TASTE



BY UBERT



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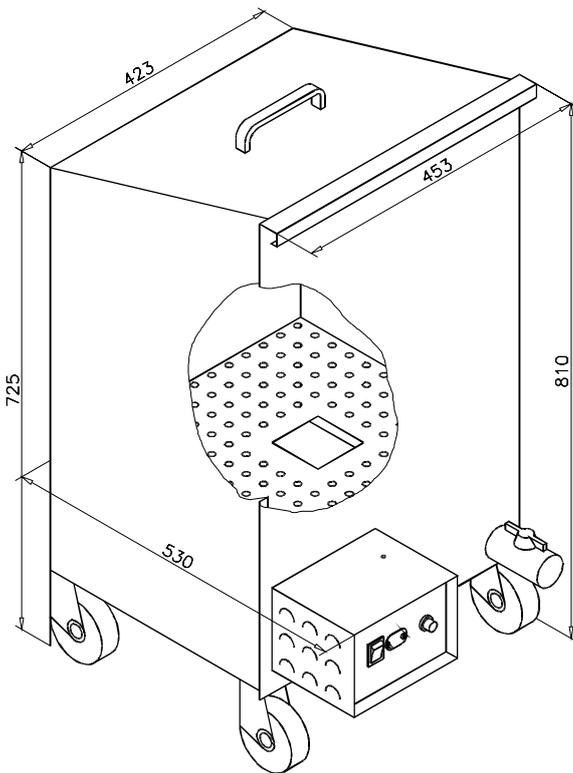
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## 2 Important References

### 2.1 General

Before starting up your new Soak Tank, you should read this operation manual thoroughly. UBERT's machinery is manufactured with high quality materials and therefore meets an excellent quality standard.

### 2.2 Dimensions



### 2.3 Technical Data

Dimensions (width x height x depth): 455mm x 810mm x 530mm

Weight: 23.5 kg

Power: RF 8030 2.0 kW, 230 V AC

Power: RF 8030-2 1.9 kW, 120 V AC

Noise emission < 70 dB (A)

### 2.4 Product Description

The Soak Tank is an electrically heated tank with a thermostatically control and a safety temperature limiter (high limit control). It has a capacity of approximately 100 liters. The unit is equipped with two casters which can be fixed in order to avoid an unintentional moving. The cleaning mixture can be drained off by a bowl faucet at the bottom of the tank.

It is used for the cleaning of all removable parts of the RoFry except the fresh air filter.

### 3 Installation and Starting Up

In general the RoFry Soak Tank is secured for transportation after the final inspection so that it will reach the place of destination without any damage. Nevertheless we recommend to check the unit for its good condition when it is unpacked.

**Note!** Please inform us immediately about visible damages!



#### 3.1 Unpacking

Remove carefully the packaging and filling material from the RoFry Soak Tank to prepare it for the installation.

Take out all movable parts and check them for completeness.

Please learn the supply schedule from the delivery note.

#### 3.2 Installation

During the installation of the Soak Tank, please pay attention to the following points:

- The machine has to be lined up horizontally and vertically.
- Please use the casters in a fixed position.
- Install the Soak Tank where the area around it can be cleaned easily.
- You are only allowed to use the Soak Tank for commercial purposes.
- An adequate specialist staff member has to operate the Soak Tank.
- Please use the Soak Tank only for its own special purpose.

#### 3.3 Electrical Connection

Please learn the electrical connected value and the detailed technical data from the identification plate. You will find it on the left side of the switch box. The unit has always to be installed by a licensed electrician according to the local regulations. In order to connect the Soak Tank to electrical power a power-supply plug has to be used so that in case of emergency the unit can be disconnected.

- Check the correspondence of electricity kind and mains voltage with the relevant information on the type sign.
- Please be sure that the supply lead (3-core, min. cross section 1,5 ○) to the plug box is separately protected with 16 ampere
- The local electrical connection has to be laid in that way that an unintentional contact to hot parts is excluded.
- Further information please check with the circuit diagram (chapter 5.3).

### 3.4 First Operational Test

Before starting up the Soak Tank, please clean all removable single parts as well as the unit itself with a fat loosening cleaning detergent very thoroughly.

**Note!** Do not use any inflammable liquids for the cleaning. Do not clean the Soak Tank with a jet of water, a steamjet- or a high pressure cleaner. In the chapter Cleaning and Maintenance we will give you detailed instructions.



With this first basic cleaning the formation of smoke and smell will be minimized. So you will work with this Soak Tank in a secure and hygienic manner.

### 3.5 Starting Up

- Place the unit at its position and fix the casters.
- Fill a clean pail with approximately 10 liters of hot water.
- Stir the soda (4kg) into the hot water until it is completely dissolved.
- Pour the suds into the unit.



**Note!** The bowl faucet has to be closed!

- The unit has to be filled with water up to the MAX.-marking.
- Put in the plug.
- Switch on the unit; the yellow control light on the main switch shows the operating condition of the Soak Tank.
- The lighting up of the yellow control light on the upper side of the switchbox shows the heating phase.
- If necessary, fill in 1 cup of usual dishwasher detergent (corresponds to 3 detergent tabs).

## 4 Operation

As the soda mixture develops its optimal cleaning effect at about 85 °C (=185 F), the control thermostat is already fixed on this temperature by UBERT.

If the time of standstill of your RoFry should be often shortly we recommend to switch on the soaking tank already 3 hours before putting in the parts to be cleaned in order to preheat the soda mixture on operation temperature.

Depending on the dirtiness of the parts the cleaning should be left in the liquid for 3 - 4 hours on operation temperature.

Please proceed the putting in as follows:

- Take the basket and the basket holder out of the RoFry, put these down on a convenient place and draw the basket out of the basket holder up to the end.
- Take the airguiding metal and oil drawer out of the RoFry.
- Remove the knurled nut, take it out as well as the fan wheel and put both parts into the basket, now push the basket back into the basket holder.
- Take the drip-bowl from the door and empty it.
- Always put firstly the basket and the basket holder into the soaking tank.
- Now you can put in all other parts.
- When you put out the cleaned parts please work reverse, i.e. take the basket and the basket holder out of the soaking tank always last.
- Rinse all parts with clear water.

**Note!** The soak tank is not convenient for the fresh air filter of the RoFry, as this is made from aluminum!



## 5 Maintenance

Following you will find some important notes concerning the maintenance, eventually interference eliminations as well as a service case with your soaking tank.

### 5.1 Cleaning and Upkeeping

**Note!** Before you start with cleaning the unit has to be disconnected!



#### 5.1.1 General notes

- Use only cleaning- and maintenance detergents which are completely harmless in connection with food, even if there are very persistent dirt residues.
- After using of detergents all single parts have to be rinsed with clear water and rubbed dry with a towel. All detergent residues have to be removed.
- It is to observe the following principles in order to secure the life and durability of a stainless steel unit:
  - Keep the stainless steel surface clean.
  - Keep the stainless steel surface thoroughly ventilated.
  - Avoid any touch of the surface with rusty parts.

**Note!** Do not use any bleaching or chlorine containing detergents. In any case do never use scouring or scraping cleaning detergents or -equipment for the pipe heater.



#### 5.1.2 Cleaning- and Maintenance Detergents

In order to guarantee a quick and easy cleaning, we recommend our special cleaning- and maintenance detergents being part of our product range.

- Grill detergent  
Apply the grill detergent evenly and let it soak for approximately 10 - 15 minutes. Then rinse the part completely with water.
- Stainless Steel Maintenance Detergent  
Spray it on the surface with a distance of about 25 cm and then wipe it off with a smooth and dry towel. If there are only small surfaces spray directly on a clean duster and wipe. So you will achieve an easy cleaning with a gleaming result.

## 5.2 Trouble Shooting

If your Soak Tank does not work satisfactorily we would like to give a first help with the following checklist. Only after checking these points you should contact

- a) your responsible service partner  
or  
b) directly the company: UBERT GASTROTECHNIK GmbH  
Werk II Gewerbegebiet Nord  
Vennekenweg 17  
46348 Raesfeld  
Tel.:(49) 02865 / 602-226  
Service-Tel.:0172 / 2 82 86 31  
Fax:(49) 02865 / 602-102 (or -103)

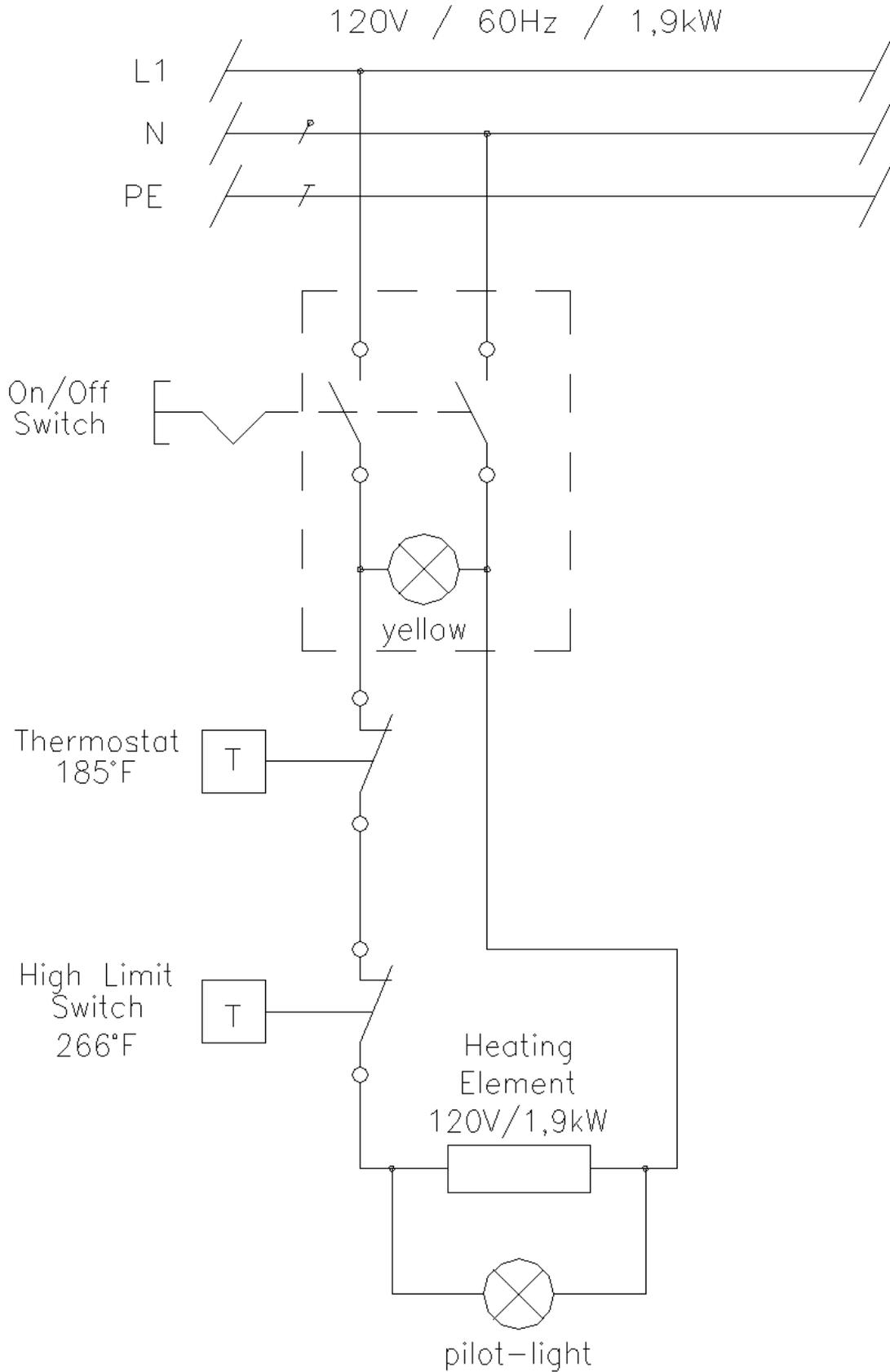
**Note!** Only these two companies are allowed to carry out service work and replacement of defect parts. If you do not observe this note or in case of manipulation of a third party any claims for guarantee will become invalid.



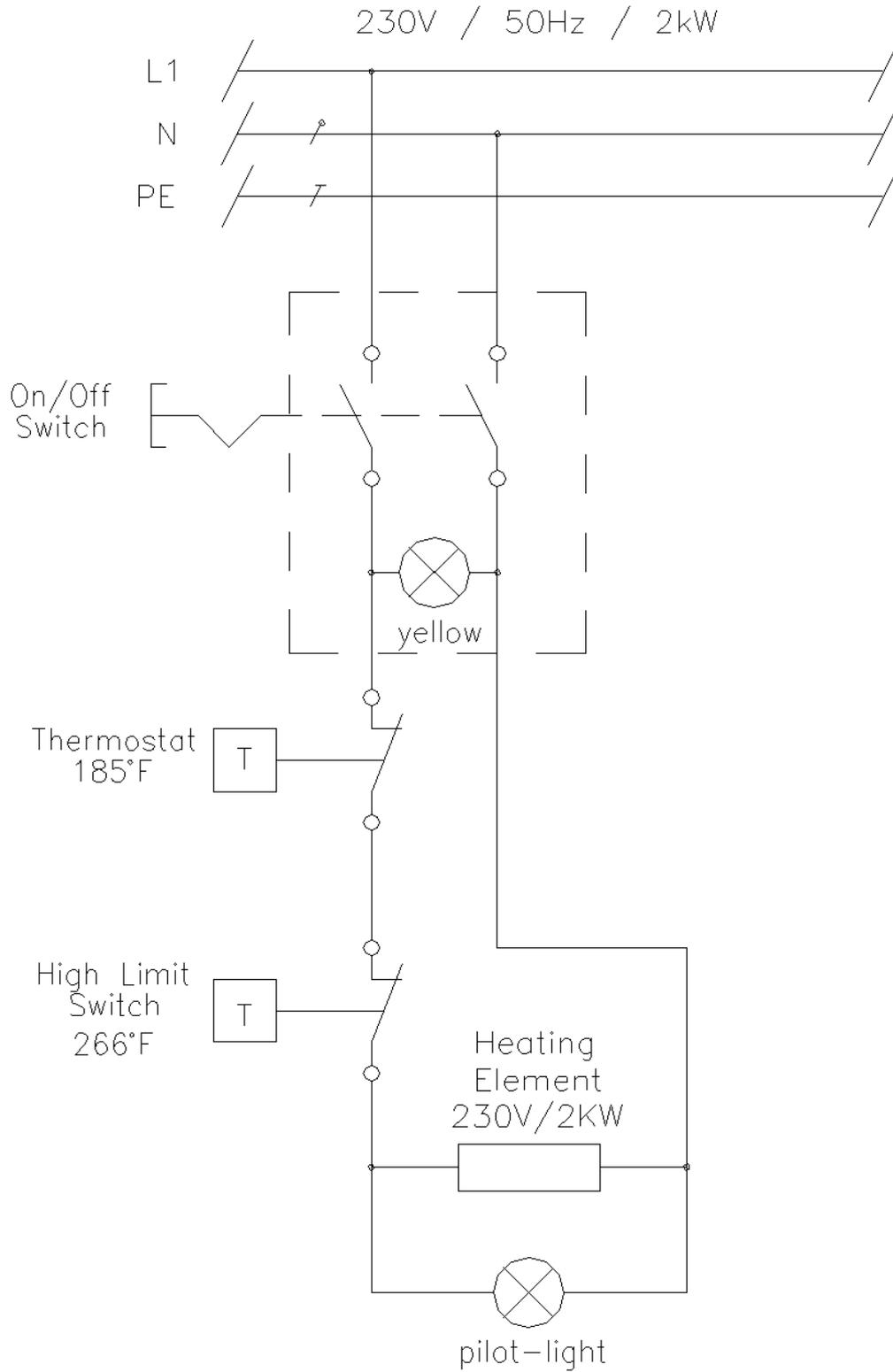
### 5.2.1 Malfunction Check List

Interference	Possible Cause	Remedy
Soaking Tank does not work	a. Energy supply is not o.k. b. Fuses are defect	Check the plug. Control the automatic cut-out! Inform your local electrician
Soak Tank does not heat up	a. <b>Safety Temperature Limiter</b> has tripped b. Thermostat defect c. Heating element defect	Let the unit cool down, unscrew the black protective cap at the front of the switch box, push the reset button of the <b>STL</b> Inform the Service technician Inform the Service technician

**5.3 Wiring Diagram 120V**



**5.4 Wiring Diagram 208-240V**



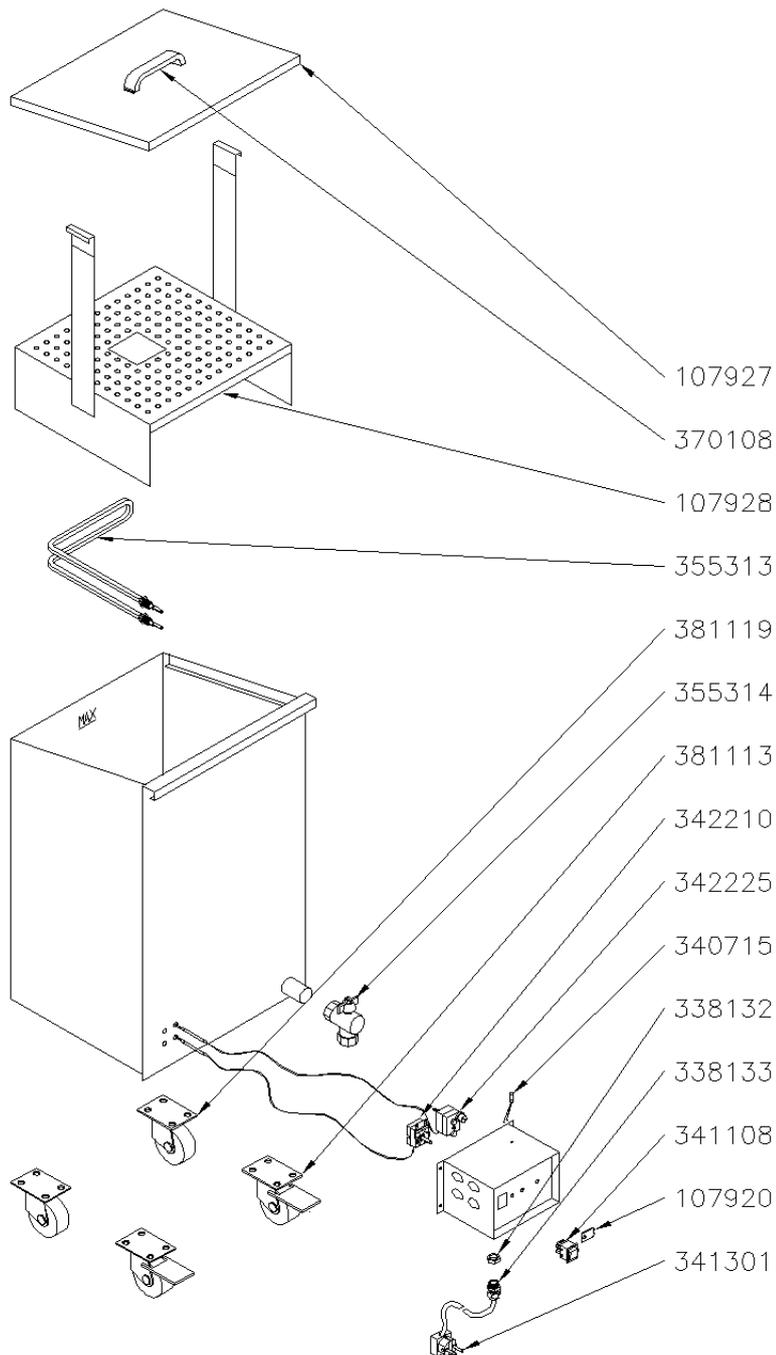
## 5.5 Spare Parts

**Note!** Defect parts are only to be replaced with original spare parts of the company Ubert Gastrotechnik GmbH, only service technicians of Ubert or service technician of your responsible service company are allowed to carry out replacements. If you do not observe this note or in case of manipulation of a third party any claims for guarantee will become invalid!

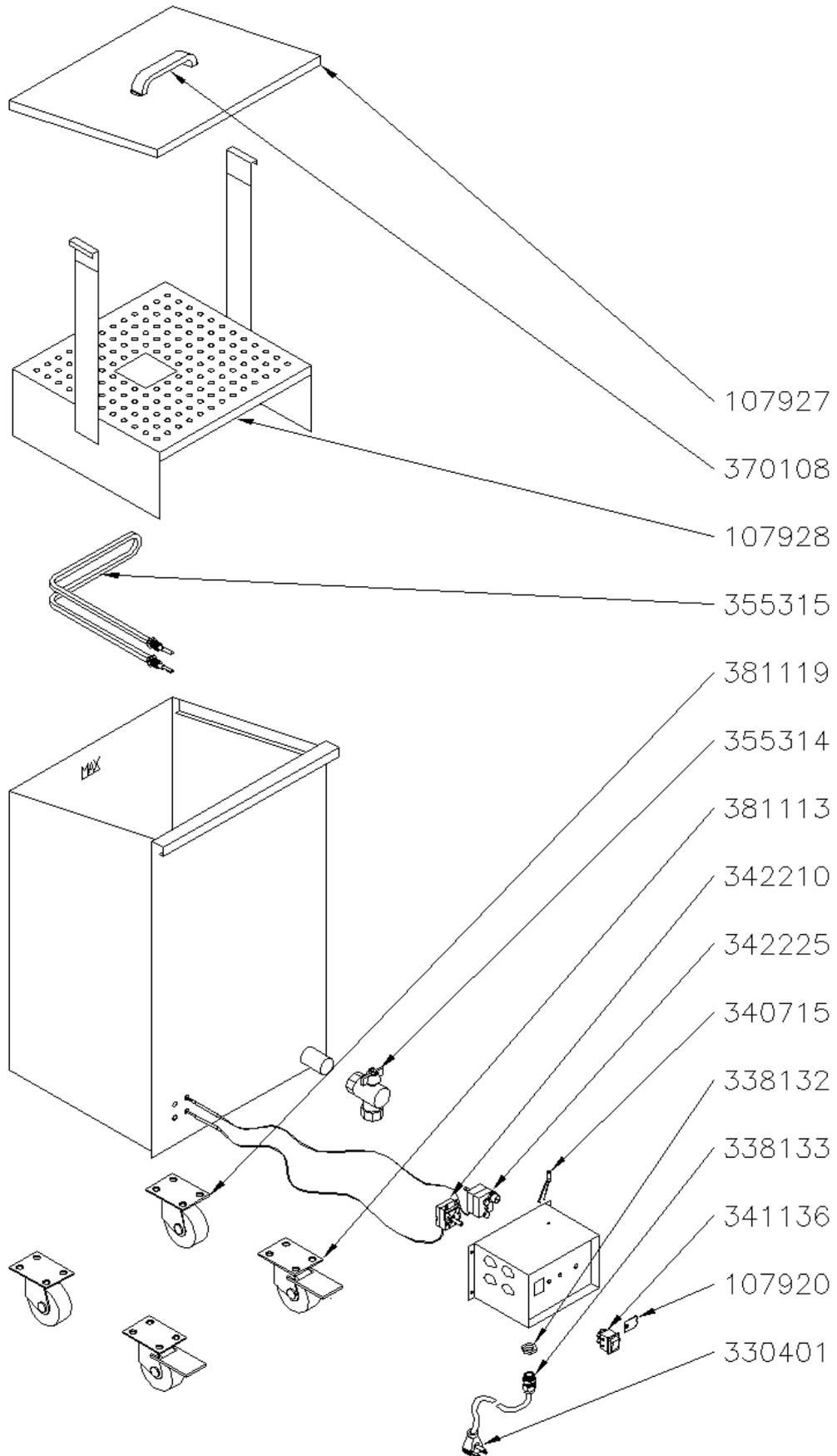


### 5.5.1 Explosion Drawings

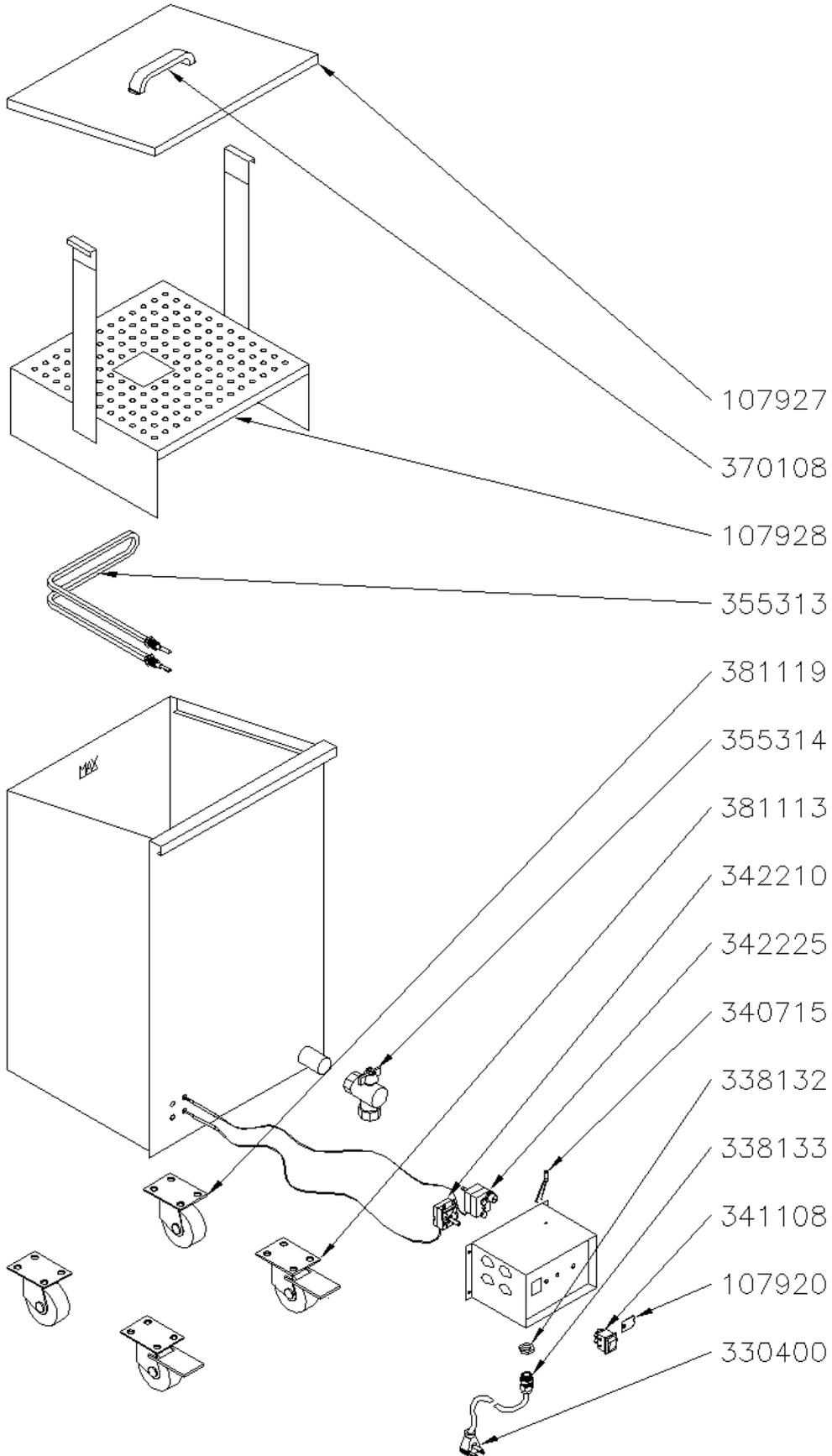
RF8030-1



RF8030-2



RF8030-208



## 5.5.2 Spare Parts Lists

### RF8030-1

Description	Part No.	Amount
Access Plate	107920	1
Cover	107927	1
Inner Bottom-Charge	107928	1
Strain Relief Counter Nut	338132	1
Strain Relief	338133	1
Control light (yellow)	340715	1
Main Switch 240V	341108	1
plug	341301	1
Thermostat	342211	1
Safety Temperature Limiter	342225	1
Heating Element 2000W/230V	355313	1
Bowl Faucet	355314	1
Handle	370108	1
Castor Wheel (with fixing)	381113	2
Support Castor Wheel	381119	2

### RF8030-2

Description	Part No.	Amount
Access Plate	107920	1
Cover	107927	1
Inner Bottom-Charge	107928	1
Field Wire 120V (UL)	330401	1
Strain Relief Counter Nut	338132	1
Strain Relief	338133	1
Control light (yellow)	340715	1
Main Switch 120V	341136	1
Thermostat	342211	1
Safety Temperature Limiter	342225	1
Bowl Faucet	355314	1
Heating Element 1900W/120V (UL)	355315	1
Handle	370108	1
Castor Wheel (with fixing)	381113	2
Support Castor Wheel	381119	2

## RF8030-208

Description	Part No.	Amount
Access Plate	107920	1
Cover	107927	1
Inner Bottom-Charge	107928	1
Field Wire 250V (UL)	330400	1
Strain Relief Counter Nut	338132	1
Strain Relief	338133	1
Control light (yellow)	340715	1
Main Switch 240V	341108	1
Thermostat	342211	1
Safety Temperature Limiter	342225	1
Heating Element 2000W/230V	355313	1
Bowl Faucet	355314	1
Handle	370108	1
Castor Wheel (with fixing)	381113	2
Support Castor Wheel	381119	2