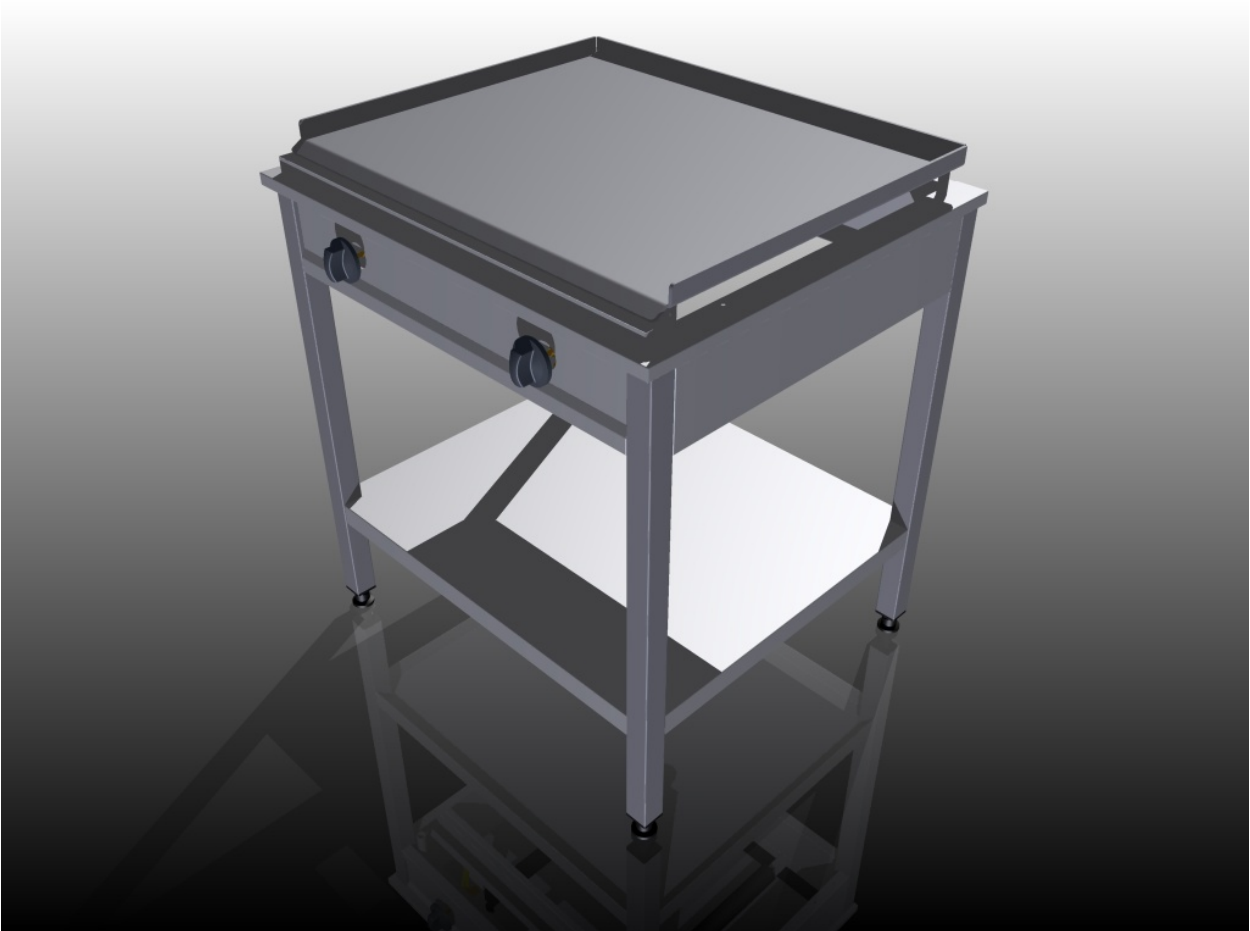


General instruction for installation, use and maintenance

ELECTRIC FRY TOP



Models:

EFTE-400
EFTE-800
EFTE-400T
EFTE-800T



Dear Customer

We would like to thank you for the confidence you have shown in our product on purchasing a professional appliance. We are totally convinced that in time you will be completely satisfied with your purchase.

Take a few minutes of your time and get to know the appliance with this instructions manual and "down to work": the easy to understand graphical information replaces pages full of writing.

Nevertheless, we recommend you thoroughly read this manual compiled by FAGOR's kitchen supervisors, in order to benefit to the maximum from the multiple possibilities and advantages this appliance offers you.

Keep this manual near to the appliance and at all times in an accessible place.

ASBER

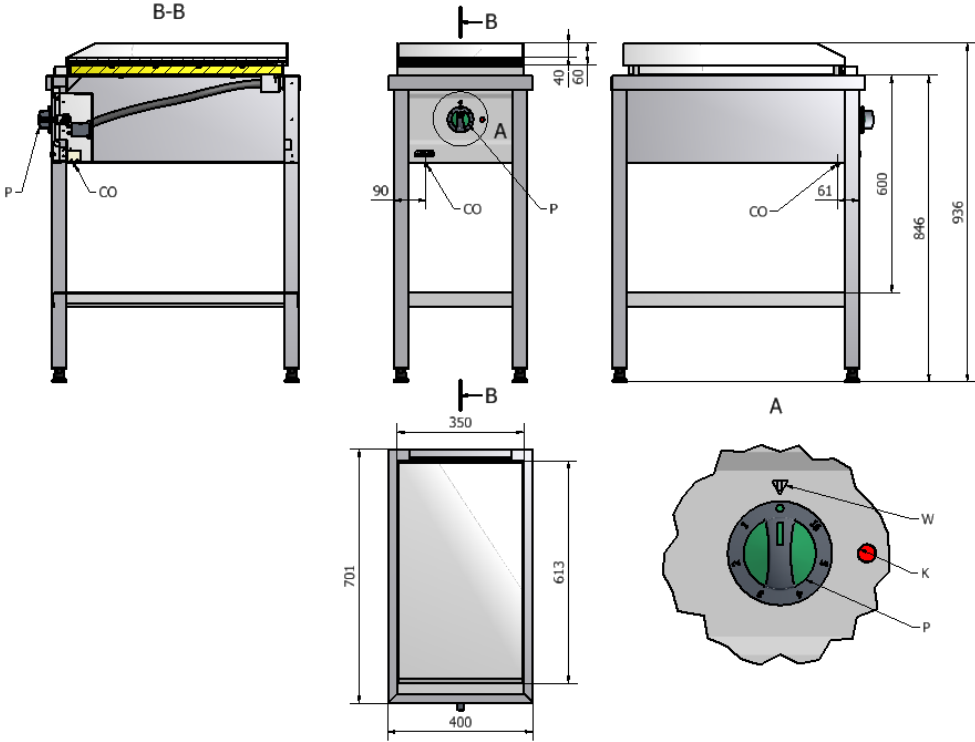
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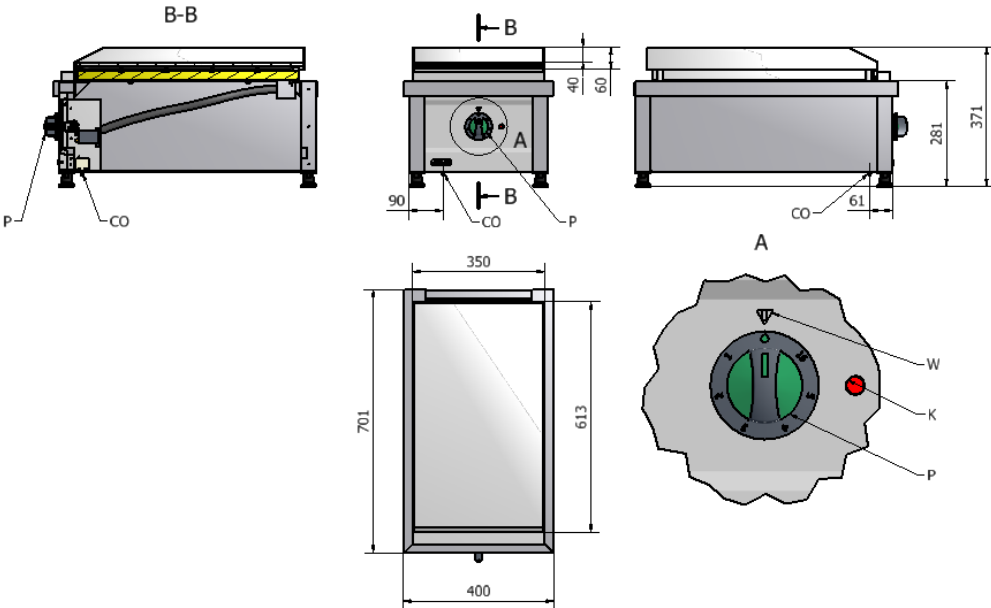
INSTALATION

General and connection dimensions

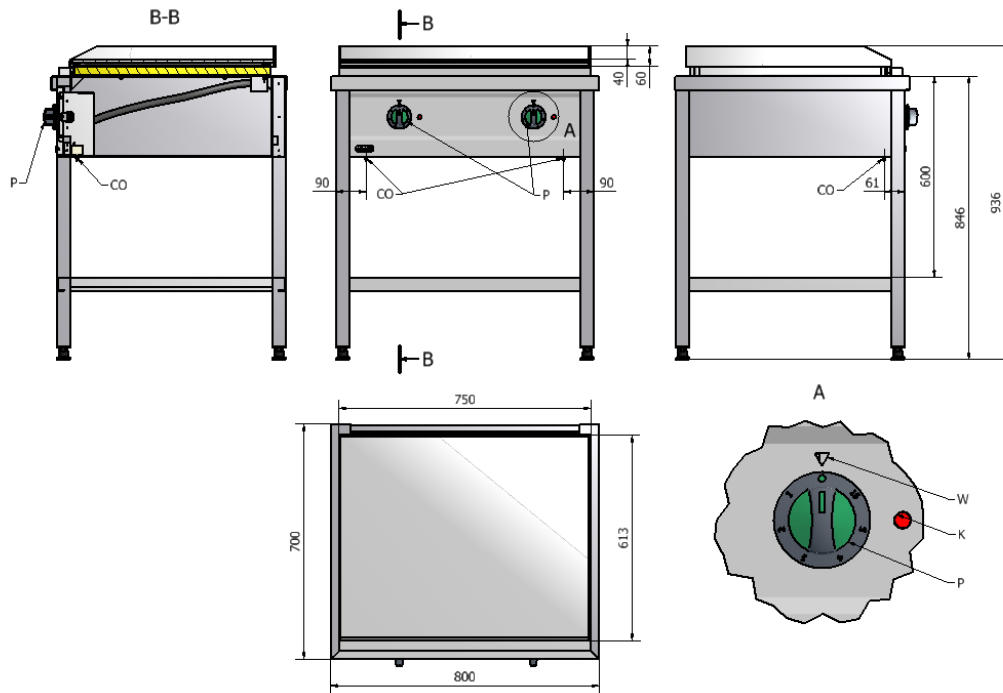
EFTE-400



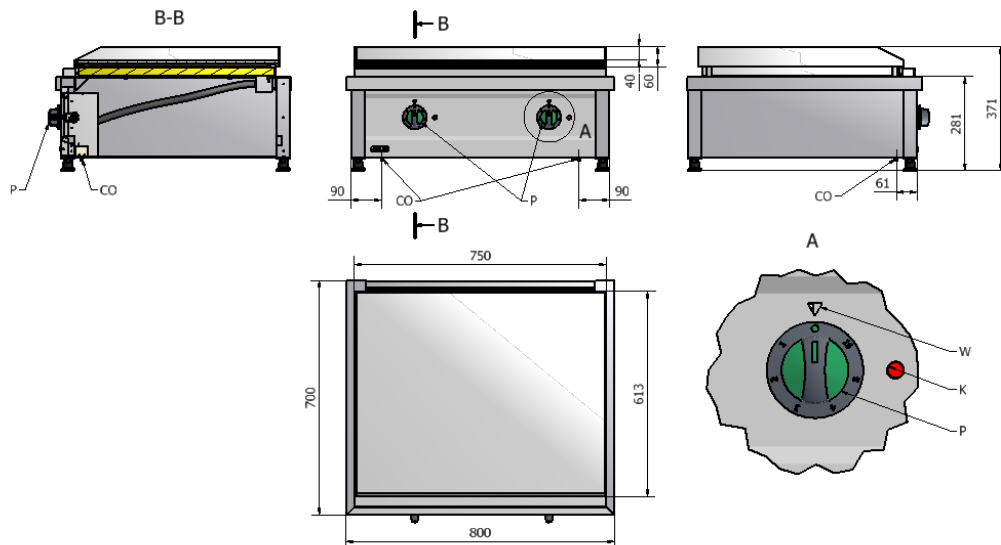
EFTE-400T



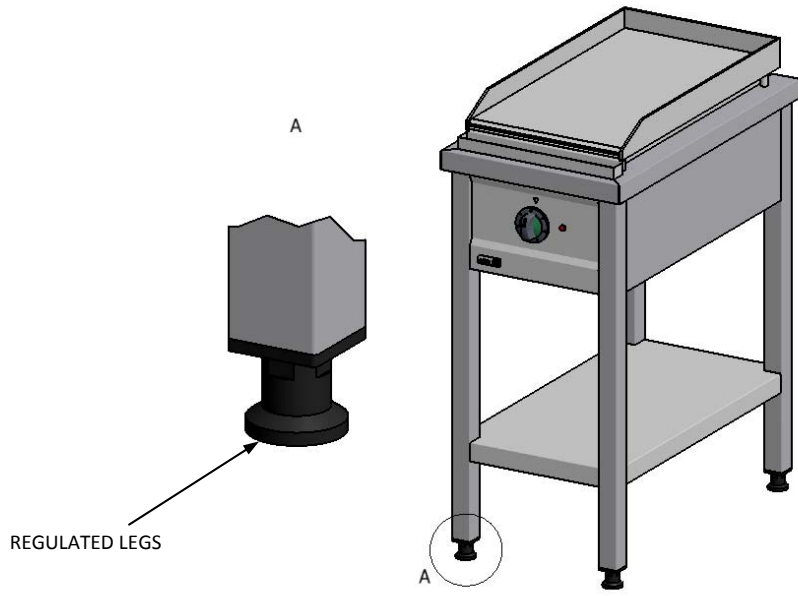
EFTE-800



EFTE-800T



- W – pointer
- P – thermostat control
- K – control light
- CO – reset switch of safety thermostat



Technical specifications

Table 1

Model		EFTE-400	EFTE-800	
External dimension	Width	[mm]	400	800
	Depth		700	700
	Height		930	930
	Height T model		370	370
NET WEIGHT		[kg]	30	
NET WEIGHT T models		[kg]	25	
Heating elements		Resistance 1,4 kW	3	6
Electric power 50/60Hz	380-415 V 3N	Wire cross	5 x 1,5mm ²	5 x 2,5mm ²
		Electrical protection	16A	16A
Power		[kW]	4,2	8,4

Air consumption

Table 2

Model	Air consumption necessary for combustion Nm ³ /h
EFTE-400	5
EFTE-400T	
EFTE-800	9
EFTE-800T	

Temperatures for the various stages

Table 3

○	1	2	3	4	5	6
0 °C	50 °C	100 °C	150 °C	200 °C	250 °C	300 °C

Positioning and leveling

- * The positioning and gas installation should always be carried out by an **AUTHORISED TECHNICIAN**, observing the standards of each country.
- * It is advisable to install an extraction hood for the optimum operation of the appliance.
- * Place the appliance in a well ventilated place.
- * Level and adjust the height of the appliance **Drawing 1**.

Electrical connection

An **AUTHORISED TECHNICIAN** should always carry out the appliance's electrical connection.

The legal standards in force in each country on connections to the mains should be taken into account.

- ★ Check that the mains voltage corresponds to that indicated on the nameplate.
- ★ Use cable sleeves made out of polychloroprene or other similar materials (H05RN-F), for the connection.
- ★ Put an autonomous power switch with fuses into the mains socket, with a minimum distance between contacts of at least 3mm.
- ★ It is obligatory to earth the appliance. The manufacturer takes no responsibility if this requirement is not fulfilled.

The section of cable and the rating of the fuses to be installed in the power switch are indicated in **Table 1**.

WARNING !!! IMPORTANT !!!

Before putting the switchboard top **ON**, fasten the electric supply cable tightly to the stuffing box.

When several appliances are installed in series, they should be earthed to each.

USE

Using the appliance

Turning the fry top ON

Activate the power switch located outside of the device (if installed).

Turn the adjustment thermostat control “*P*” clockwise until control light “*K*” turns *ON*.

Turn the adjustment thermostat control “*P*” clockwise to the required position *Fig. 2*.

Operation

When the vat reaches the selected temperature the thermostat light turns *OFF* and the resistors stop operating. Furthermore, when the temperature drops below the selected value, the red thermostat light turns *ON* and the resistors start to operate.

Safety thermostat

The safety thermostat works when the maximum admissible temperature is exceeded making it impossible to use appliance. To start it up again, reset the safety thermostat, situated on the bottom of the control panel, pressing the red button.

If the safety thermostat were to cut off power again, call the Technical Assistance Service.

Turning the appliance OFF

To turn *OFF* the device, turn the thermostat control anticlockwise to position 1 – *OFF Fig. 2*.

Control light “*K*” should be disable in this position.

WARNING !!! IMPORTANT !!!

Don't leave the device at the time included the absence of the heat (empty vat). Overheat can damage appliance.

The device must be operated and stored in heated rooms during winter.

MAINTENANCE

Daily cleaning.

Clean all the stainless steel surfaces and the inside of the plate daily with lukewarm water and detergent. Rinse with plenty of cold water and dry it, paying special attention to the bottom of the fry-top plate.

Do not scratch the stainless steel surfaces with spatulas or iron wire brushes.

If they are not going to be used for a long while, cover the surfaces with a thin layer of Vaseline, above all inside the tub.

IMPORTANT !!!

Do not use water hose to clean the appliance as they may damage its operating components.

Operating components

- Adjustment thermostat – P
- Safety thermostat – CO
- Resistance
- Contactor

Repair and claim notification.

IMPORTANT !!!

The replacement of a functional component must be carried out by an AUTHORISED TECHNICIAN.

As a rule, whenever an operating component is being replaced, the electric current to the appliance must be cut off with the general power switch.

ENVIRONMENTAL PROTECTION RECOMMENDATION



On ending its useful life, this product must not be thrown away in a standard rubbish bin, but must be left in an electrical waste and electronic equipment collection point for recycling.

This is confirmed by the symbol on the product, user manual, or packaging. Depending on the symbol, the materials can be recycled. By recycling and other ways of processing electrical waste and electronic equipment, you can significantly contribute to protecting the environment.

Contact your local authorities for more information of the nearest collection point.

To conserve the environment at the end of the useful life of your product. Leave it in the appropriate places in accordance with the current legislation.

This appliance is only for professional usage and must be used by qualified personnel.

Fry top 1

