

E1808/ E1838/ E1848 DEEP FAT FRYERS USERS INSTRUCTIONS



SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - CONTROLS and OPERATION

SECTION 3 - COOKING HINTS

SECTION 4 - CLEANING and MAINTENANCE

This appliance has been CE-marked on the basis of compliance with the Low Voltage and EMC Directives for the voltages stated on the Data Plate.

IMPORTANT

This appliance must only be installed by a competent person in compliance with the regulations in force at the time.

UK regulations are listed on the front of the Installation and Service Manual.

Regular servicing by a qualified person is recommended to ensure the continued safe and efficient performance of the appliance.

WARNING - THIS APPLIANCE MUST BE EARTHED!

Upon receipt of this manual, the installer should instruct a responsible person (or persons) as to the correct operation and maintenance of the unit.

This equipment is designed FOR PROFESSIONAL USE ONLY and be operated by QUALIFIED persons. It is the responsibility of the supervisor or equivalent to ensure that the user wears SUITABLE PROTECTIVE CLOTHING. Attention should also be drawn to the fact that some parts of the appliance will, by necessity, become VERY HOT and could cause burns if touched accidentally.

Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

Wallace View, Hillfoots Road, Stirling. FK9 5PY. Scotland.

SERVICELINE CONTACT -

PHONE - 01438 363 000 FAX - 01438 369 900

RZZ 192 Ref. 1

SECTION 1 - GENERAL INTRODUCTION

The E1808 and E1838 are single well freestanding fryers.

The E1848 model is a double well fryer.

The E1808 model accommodates one chip basket, supported in use on a removable base plate.

The E1838 model accommodates two chip baskets, supported in use on a removable base plate.

The E1848 model has two pans identical to E1808.

All models are provided with basket support rails and dust covers which should be used to cover the well apertures when unit is not in use. The oil temperature is automatically controlled by an electronic thermostat with a back-up high temperature limit device provided to ensure the oil cannot overheat and reach a dangerous temperature level.

A drain valve is provided on all pans.

SECTION 2 - CONTROLS and OPERATION

Controls

A thermostat, two indicator lamps and an on/off switch are mounted on the front panel. The E1848 Double Pan has two sets (one for each pan).

The MAINS neon (RED) will illuminate when the external isolating switch is ON. This indicates that power is available to the unit.

The THERMOSTAT neon (AMBER) illuminates only when the elements are being supplied with current. It will extinguish when the frying medium has reached the selected frying temperature.

The ON/OFF switch controls power to the controls.

The drain valve is located behind the front door. To facilitate draining of oil into a suitable receptacle, a removable drain pipe is supplied (clipped to fryer base panel when not in use).

OPERATION

Switching the Appliance ON

- Ensure well contains oil or equivalent.
- Press control switch to ON.
- Turn thermostat to chosen temperature.

To Shut the Fryer OFF

Press control switch to OFF.

Thermostat

Provides automatic control of oil temperature up to a maximum of 190°C.

High Temperature Limit Device

This device is pre-set to shut off the power supply to the elements should the oil temperature ever rise to 230°C. If this situation occurs it will be necessary to carry out an investigation and rectify the reason for over heating of the oil. A button, located below the control chamber base panel, is provided for re-setting the limit device.

Pre-Heat Time

Allow approximately 15 minutes for the to heat to operating temperature from cold.

Choice Of Frying Medium

Select a top quality oil to obtain an optimum result from the appliance. Semi-liquid oils or frying fats can be used should the need arise. Fats are solid at room temperature and must be heated up carefully (see the section on charging the pan). Fat has a lower smoke point than oil.

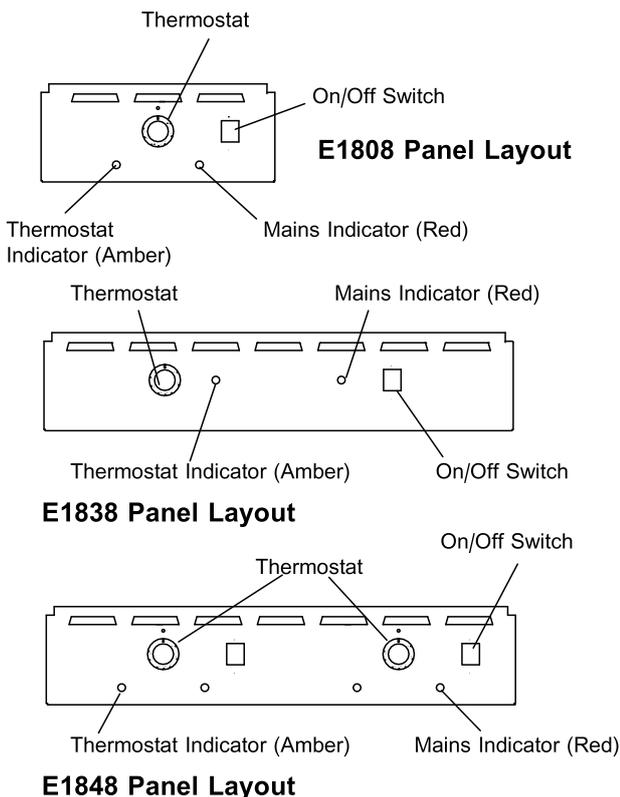
A good quality oil will give good stability and allows a longer period of use without smoking or foaming. It will also give better flavour to food. Top quality oils also have a higher flash point and can reduce gumming around the unit.

Charging Of The Pan

Ensure drain valve is closed and fill with oil to level mark on element guard and side walls of well. Approximate capacity is 39 litres for E1838 and 19 litres per pan on E1808 and E1848 models.

If solid fat is being used, remove chip basket support plate from well and cut fat into small pieces. Slowly melt fat with thermostat at low setting and add pieces gradually until correct level has been achieved. Fat must always be loaded in this way to prevent overheating and burning.

When all fat has melted to a liquid state, select required temperature and replace basket support plate before use.



Warning

Your attention is drawn to the following safety related points -

NEVER, under any circumstances, switch unit on unless it is filled with oil or water.

Before draining pan or raising elements for cleaning, the unit MUST be isolated at the mains switch.

The maximum recommended loads are -

E1808 - 2.5kg

E1838 - 5kg (2 x 2.5kg baskets)

E1848 - 2.5kg per basket (5kg total)

It is dangerous to use old oil. This has a reduced flash point and is prone to surge boiling.

Surge boiling may occur if over-wet food or a larger than recommended load is being prepared. There is also a possibility that appliance may catch fire should oil level fall below specified level.

All models are fitted with a safety device. This ensures that power to elements is cut-off when removed from pan for cleaning or maintenance.

SECTION 3 - COOKING HINTS

Frying Chips

Chipped potatoes may be fried by one of the following methods:-

Raw To Finish

Set the thermostat at 175° C for fat or 190°C for oil. Load each basket with up to 2.5kg of raw chips and cook for 4 to 6 minutes according to the size of chip and type of potato.

Using this method, the hourly output of each fryer is as follows :

E1808 - 27.2kg E1838 - 54.4kg E1848 - 54.4kg

Outputs are based on the use of vegetable oil as a frying medium. When using dripping, slightly longer frying times are required and the output will be slightly less.

Slow Blanching

This method may be used where large quantities of chips are required at peak periods and consists of pre-frying with a thermostat setting of 150°C. Basket load should be up to 2.5kg of chips with frying time of 3 to 5 minutes.

Fast Blanching

This is carried out at a thermostat setting of 175°C for dripping or 190°C for oil. Allow 2 to 4 minutes for basket load of 2.5kg.

Finishing off either blanching method should be carried out within three hours at a thermostat setting of 175°C for dripping and 190°C for oil with a cooking time of 1 to 2 minutes and a basket load of 2.5kg. Further storage should be avoided.

Frying Fish

Remove baskets and fry fish on basket support grid. Remove cooked portion with a fish lifter. The thermostat should be set at 175°C. Small quantities may be prepared in the baskets.

The following methods give best results :

Dry fish well and season basket by immersing in hot fat.

Place fish in basket and lower it very slowly into pan.

These precautions will avoid fish sticking to wire basket.

Other Types Of Food

Every type of food suitable for deep frying has a particular cooking temperature at which best results are obtained.

The following thermostat settings are recommended but may be varied to suit individual requirements.

Setting shown should only be used when vegetable oil is the frying medium. Maximum setting for fat is 175°C.

SECTION 4 - CLEANING and MAINTENANCE

Important

BEFORE ANY CLEANING IS UNDERTAKEN, ENSURE THAT THE UNIT IS ISOLATED FROM THE MAINS.

THE APPLIANCE MUST NOT BE CLEANED WITH A JET OF WATER OR STEAM CLEANED.

Do not attempt to clean the unit with acid or halogen based (eg. chlorine) descaling liquids or cleaning powders.

Stainless Steel Surfaces

It should be noted that stainless steel can be easily marked by certain scouring pads including nylon types and care should be exercised. When rubbing stainless steel with a cloth, always rub along the grain direction.

Cleaning Procedure

In the interests of good housekeeping and hygiene, it is recommended that the appliance be cleaned daily as follows -

1. Ensure fryer has been switched OFF at mains installation switch.
2. Insert drain extension pipe supplied securely into drain.
3. Place a receptacle directly below drain pipe.
4. Slowly open drain valve. This will allow oil to flow gently into vessel. Take care not to overfill receptacle.
5. Having drained pan, close drain valve.
6. Remove basket and fish plate. Submerge items in a sink filled with hot, soapy water.
7. Pour hot water and detergent into fryer pan. Detergent to water ratio is dependant upon strength of cleaning medium.
8. Set fryer control between 160° and 165°C. Allow water to heat, turn down thermostat and simmer slowly. The duration of this process is dependant upon how soiled the pan is.
9. Turn unit OFF.
10. Drain water from pan as detailed in 3 and 4 above.
11. Rinse pan with clean water. Dry thoroughly. To gain access to pan interior for wiping, the elements can be hinged upward. When elements become fully raised, a support latch will secure these in position.

Important Note

Ensure elements are cool before attempting this procedure.

12. Wash and rinse basket and fish plate. These should be perfectly dry before replacement within pan.
13. Ensure drain valve is closed. Remove pipe.
14. Strain/filter oil back into pan. If necessary top up with clean oil to maximum level mark. DO NOT OVERFILL.

Service

Contact Service Line as detailed on the title page of this manual.