

# Instruction and Maintenance Manual

---

## FRYER ELECTRICAL

***KUSINA***

---

*“Professionally with Professionals”*


## **DESCRIPTION**

- The instructions in this manual contain important information on the safe mounting, usage, cleaning and maintenance of the device. Thus, keep the manual at a place easily accessible by the person who will use the machine, and the technician.
- Mounting, electrical connection and maintenance works of the device should be performed by a specialist authorized in this subject and in accordance with the instructions of the manufacturer company.
- Electrical connection of the device should be arranged according to the tables and electrical diagram given in this manual.
- Manufacturer Company accepts no responsibility for the final damages that are caused by any procedure not conforming to the instruction manual, or maintenance or technical interventions that are not performed by authorized people.

## **MOUNTING INSTRUCTIONS PLACEMENT**

- Installation and adjustment of the device should be carried out by experienced technical staff.
- In order to prevent smell and fume formation, place the device beneath an exhaust hood being capable of enough ventilation.
- Place the device at a place min. 10cm away from the side or back wall to prevent excessive temperature rises.
- Device should be placed on a flat surface by suitably balancing on the four adjustable legs. (Figure A)
- Remove the nylon protection cover on the device. If there are any adhesive residues left on the surface, clean with a suitable solvent.
- Never leave flammable material near the device.

## **ELECTRICAL CONNECTION**

- Connect the device to the electrical installation according to the electrical standards of the relevant country.
- Feed the device with suitable network voltage written on the information plate.
- Connect to the electrical installation over a suitable automatic fuse. Fix the said fuse on a place that is easily accessible in case of a danger.
- The cable connecting the device to the electrical installation should be at least type H05 RNF.
- Before connecting the electrical inlet cable to the electrical inlet clamp, connect the cable on the device by passing it through the inlet coupling and then tighten the coupling cover in a manner that does not allow cable return.
- Voltage tolerance should not exceed  $\pm 10\%$ .
- Electrical inlet clamp can be seen by disassembling front panel.
- Electrical inlet is indicated with a label on the device.
- If the device will be used in a commercial kitchen, apply a correct grounding system. Here, consider DIN VDE D100 Article 540.
- The device must be grounded. Grounding point is marked with "  ".

# OPERATOR INSTRUCTIONS

## WARNINGS

- Pay attention not to contact hot surfaces of the device!
- Device is designed for professional use and must be used only by person who are trained for this intention.
- Device is intended for cooking, do not use for another purpose.
- If there is any failure in the device, disconnect electrical power by deactivating the main switch.
- Commission only authorized services for maintenance and use genuine spare parts.
- Before starting to use the device, carefully clean the surfaces especially those to be in contact with foods.
- During first operation, device will emit fume and smell for a short period. This fume and smell is the result of the insulation material and the substances such as oil, etc. on the metal sheet surfaces. This is not dangerous and will disappear by itself.
- Do not operate the device without oil or under minimum level (Figure B)
- Before filling oil, close discharge valve.
- Fill oil up to the maximum level prior to put into operation.
- Replace frying oil with certain intervals before its properties are lost. Thus, you prevent also burned and carbonized residue accumulation on heater and chamber surface.
- Refill oil when it descends to minimum level. Minimum and maximum oil levels are marked on oil container. (Figure B)
- Do not place foods without draining their water, or foods with solid ice parts.
- Rise up the movable headed heater group (4) through its lever to allow cleaning. Afterwards, you should side-shift support latch (5) to take down it again. (Figure C)

## MAINTENANCE

- Do not perform maintenance when the device is hot and loaded with electrical power.
- Before it cools down completely, wipe the device with a cloth immersed in warm soapy water.
- Firstly fill in water and boil to clean oil chamber. This will help cleaning the concrete and sticky oils easily. Discharge assembly will also be cleaned.
- Do not use cleaning substances and tools that may cause scratches on device surface.
- If required, use chemical cleaners.
- Do not clean the device with water or vapour pressure. Otherwise, you may cause electrical installation failure.
- If the device will not be used for a long period, coat the surfaces with a thin layer of Vaseline.
- In case of any dangerous condition with the device, notify to the authorized service. Never let unauthorized people to interfere in the device.

## START-UP (Figure D)

- Turn switch a “6” to position “1”.
- Adjust thermostat “7” to desired temperature.
- When signal light “8” is off, the oil reaches to desired temperature. You can now start to cook.

## TURNING OFF (Figure D)

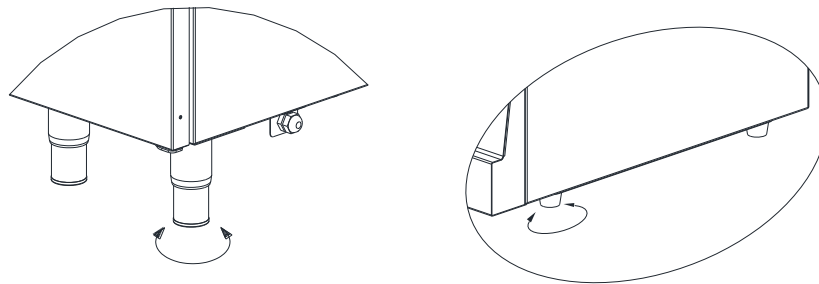
- Turn thermostat “6” to position “O”.
- Turn switch a “7” to position “O”.

## IMPORTANT

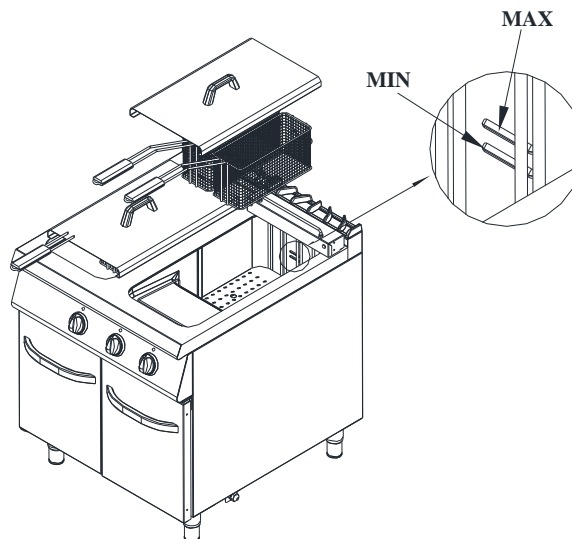
- Thermostat is limited with 230° C; if it reaches to this temperature for any reason, the circuit will be cut off. In order to reactivate, wait for oil to cool. Then, by opening the cabinet cover, push down the red button seen on the installation metal sheet present on the lower part of the front panel with a thin screwdriver until a contact sound is emitted. If this limit switch activates the circuit again after the oil is heated, apply to the authorized service.

**Table 1**

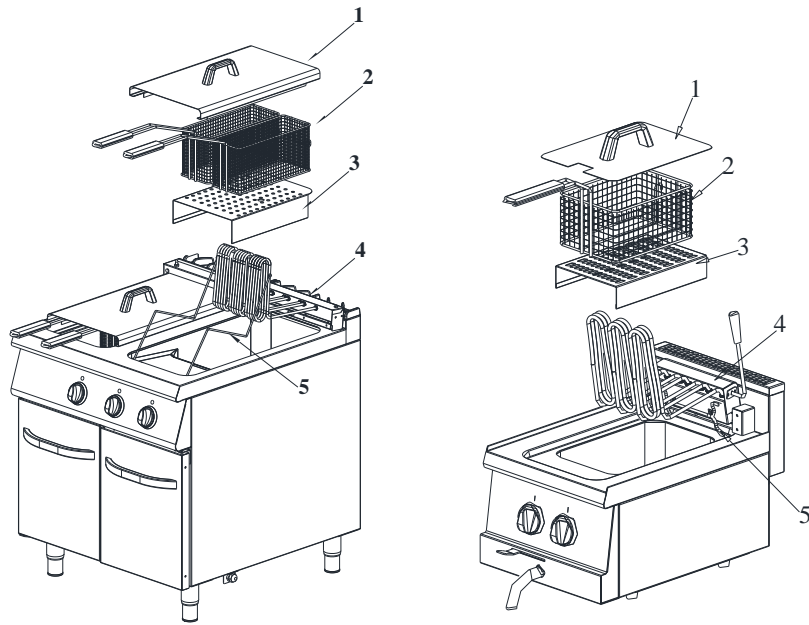
MODEL		G6F100E	G6F200E	G7F100E	G7F200E	G9F100E	G9F200E
<b>Width (A)</b>	mm	400	600	400	800	400	800
<b>Dept (B)</b>	mm	600	600	730	730	900	900
<b>Hight (C)</b>	mm	300	300	900	900	900	900
<b>Power</b>	<b>KW</b>	<b>7,5</b>	<b>15</b>	<b>14</b>	<b>14+14</b>	<b>17</b>	<b>17+17</b>
<b>Electrical Inlet</b>		400V 3N PE	400V 3N PE	400V 3N PE	400V 3N PE	400V 3N PE	400V 3N PE
<b>Cable Sections</b>	mm <sup>2</sup>	5X 2,5	5X 4	5X 2,5	5X 4	5X 2,5	5X 4
<b>Oil Capacity</b>	Lt	13	13+13	18	18+18	24	24+24



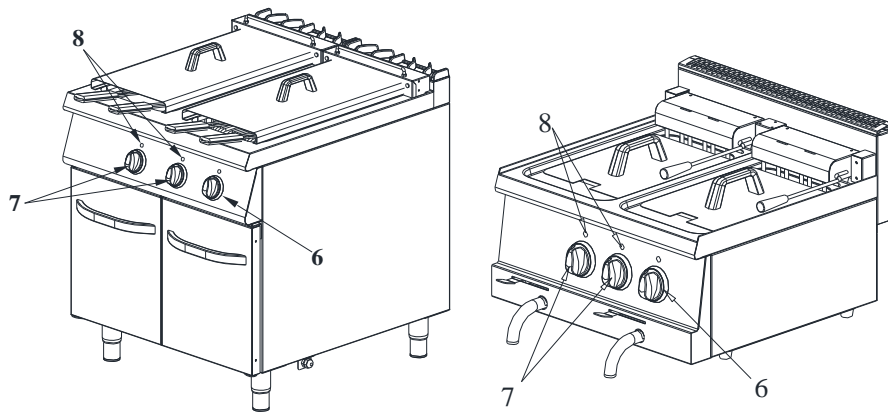
**Figure A**



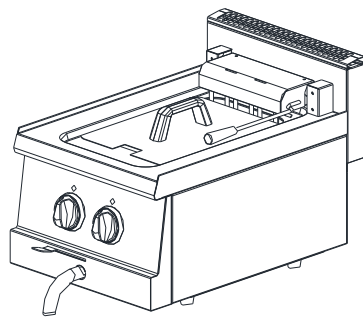
**Figure B**



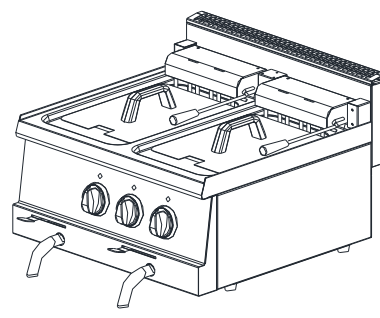
**Figure C**



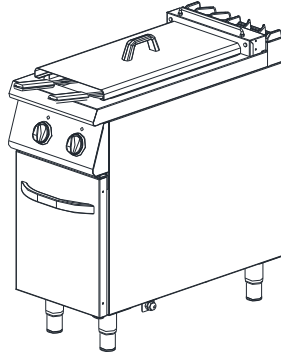
**Figure D**



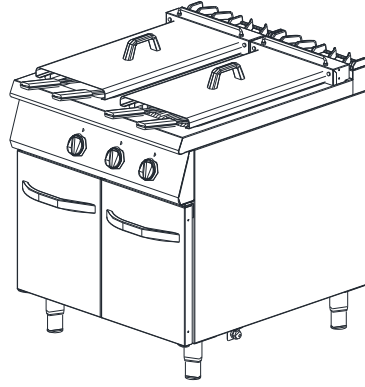
**G6F100E**



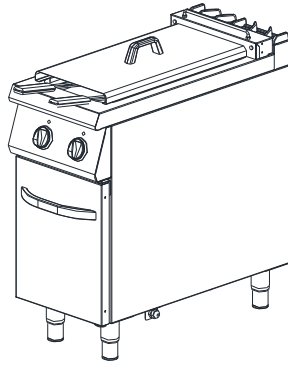
**G6F200E**



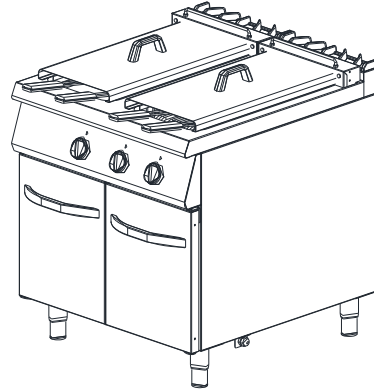
G7F100E



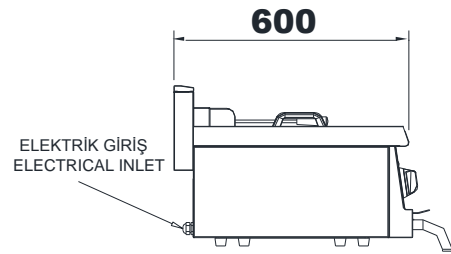
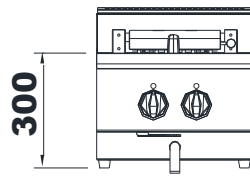
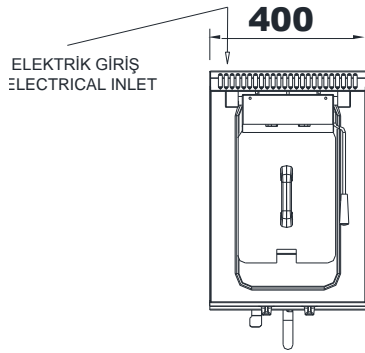
G7F200E



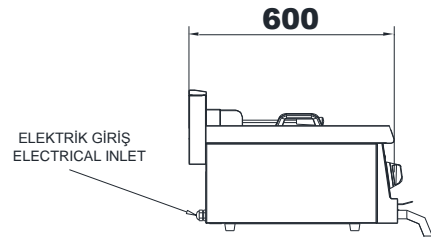
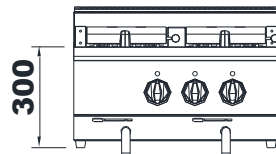
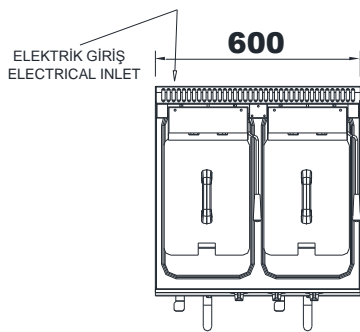
G9F100E



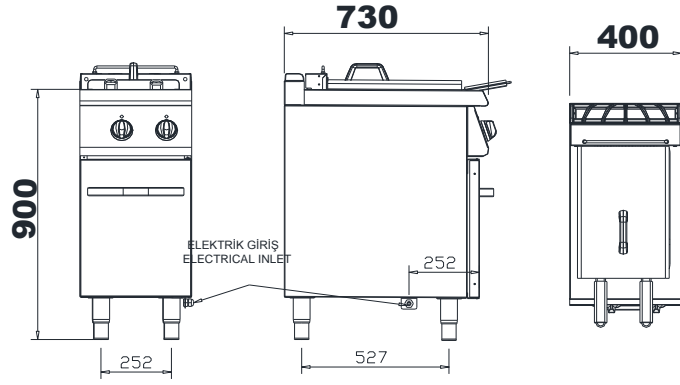
G9F200E



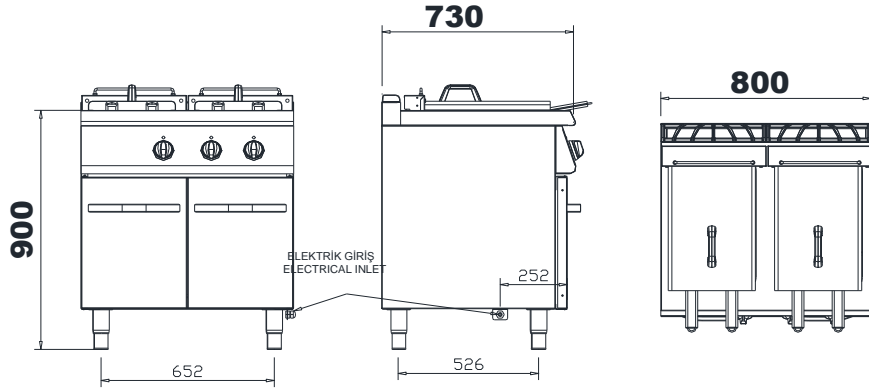
G6F100E



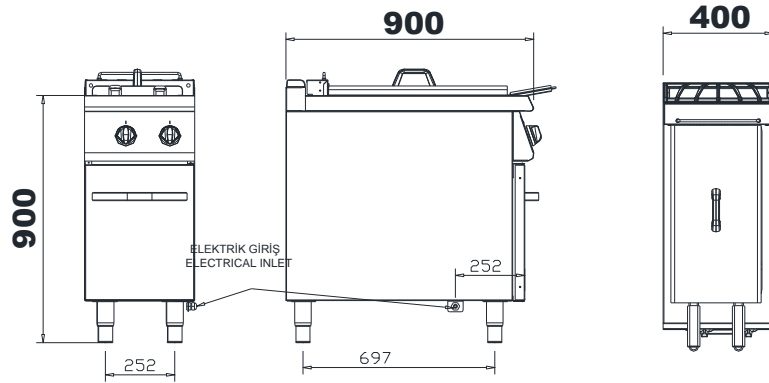
G6F200E



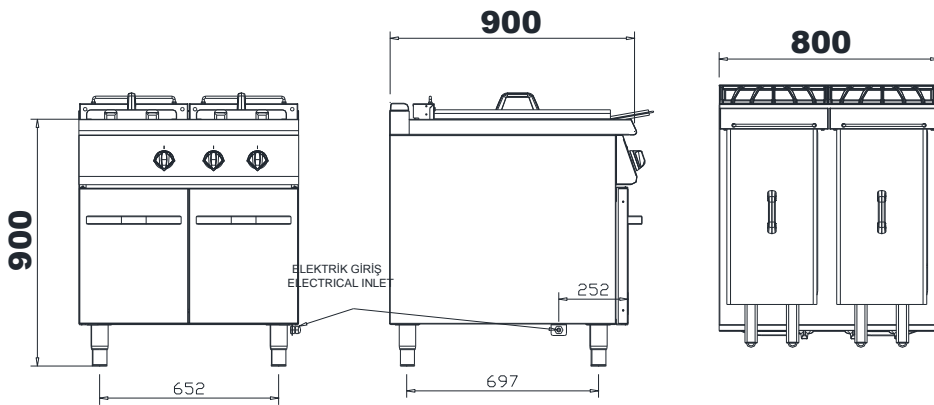
G7F100E



G7F200E



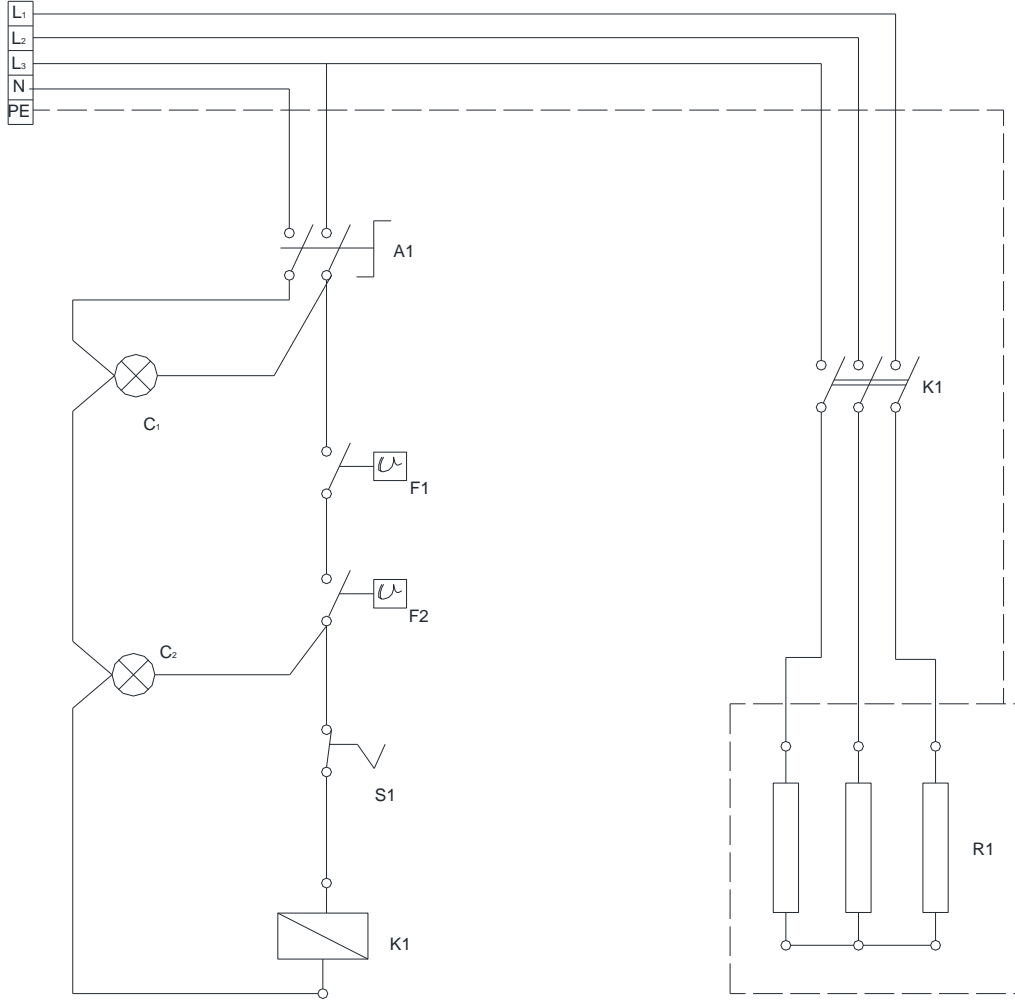
G9F100E



G9F200E

G6F100E – 400V AC 3N PE 750W  
G7F100E – 400V AC 3N PE 1500W  
G9F100E – 400V AC 3N PE 1800W

M 400V AC 3N PE



A - ŞALTER/ MAIN SWITCH  
F1 -LİMİT THERMOSTAT/ SAFETY THERMOSTAT  
F2 -THERMOSTAT/ SAFETY THERMOSTAT  
C -LAMBA/ LIGHT INDICATOR  
R -İSİTÇİ/ HEATER  
M - GİRİŞ KLEMENSİ/ INLET CLAMP  
S - EMNİYET SWITCH/ SAFETY SWITCH



G6F100E – 400V AC 3N PE 2x750W  
G7F100E – 400V AC 3N PE 2x1500W  
G9F100E – 400V AC 3N PE 2x1800W

M 400V AC 3N PE

