cod. **33851000**

INSTRUCTION MANUAL ELECTRIC FRYERS *(Original instructions)*
Warning: Read the instructions before putting the unit into operation.

EN

EN

This type of apparatus is to be used for commercial applications, for example restaurant kitchens, canteens, hospitals and commercial businesses, such as bakeries, butchers, etc., but not for continual mass production of food.

Pay some caution when the units are being installed, positioned, fixed and connected to the electric network. See the paragraphs “COMMISSIONING” and “ELECTRICAL CONNECTION”.

The units need to be used and operated with some caution. See the paragraph “INSTRUCTIONS FOR USE”.

The unit must not be cleaned with jets of water or steam cleaners.

Warning!
Before performing any operations, cut off the main power supply.

For a direct network connection, it is necessary to provide a device that ensures the disconnection from the network with an opening distance from the contacts that allows for a complete disconnection under the conditions of overvoltage category III, in accordance to the rules of installation.
If the power cord is damaged, it must be replaced by the manufacturer’s technicians or by a person with similar qualifications.

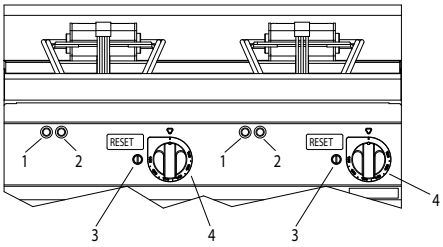
Equipotential
The appliance must be connected to a equipotential system. The connection terminal is located near the power supply cable input. It is marked with the following symbol:

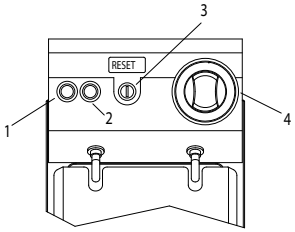
Attention: opening the drain tap makes the hot liquid inside the unit flow out

Foreseen use:
These appliances are designed for frying food only and are meant for professional use.
Other uses are unsuitable.

The oil level must never be below the minimum level mark: failure to follow these

1





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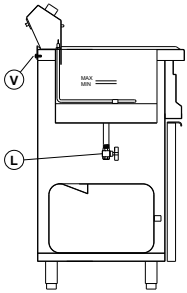

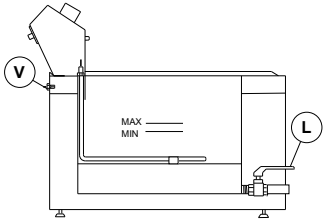

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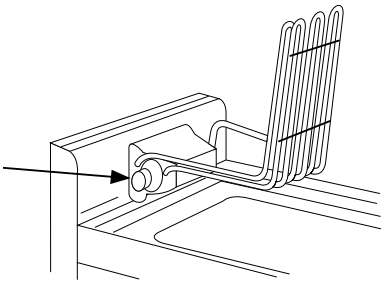

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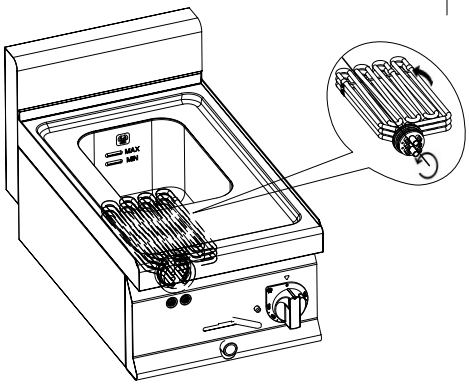

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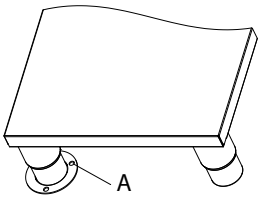

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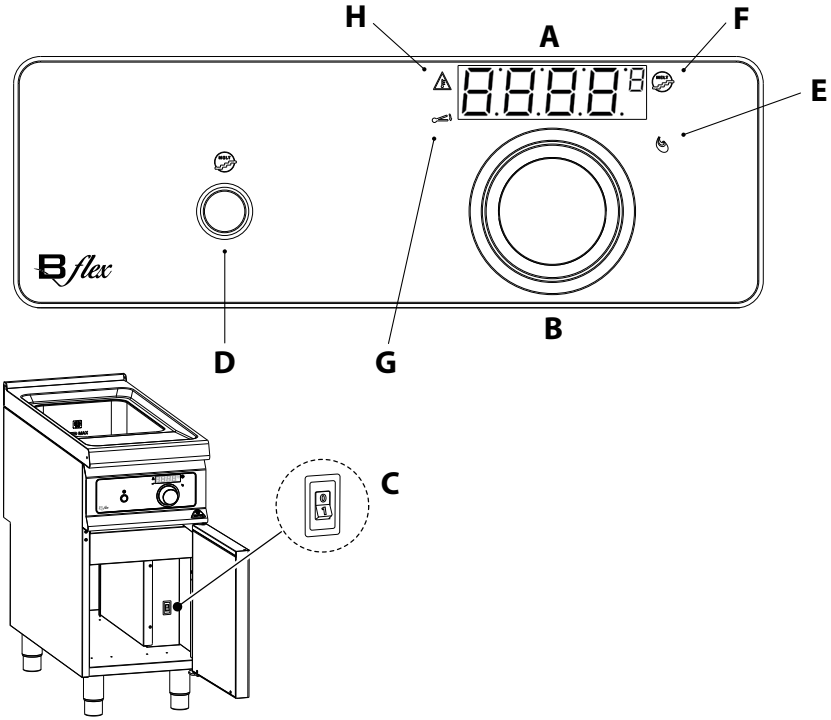

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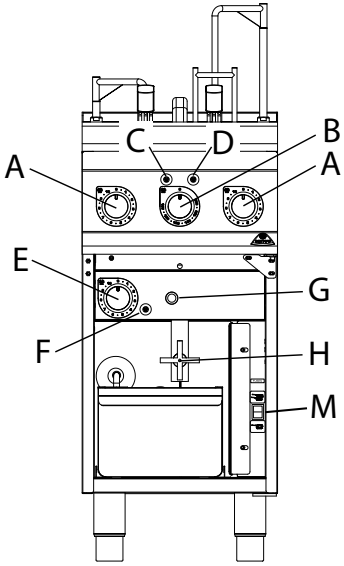
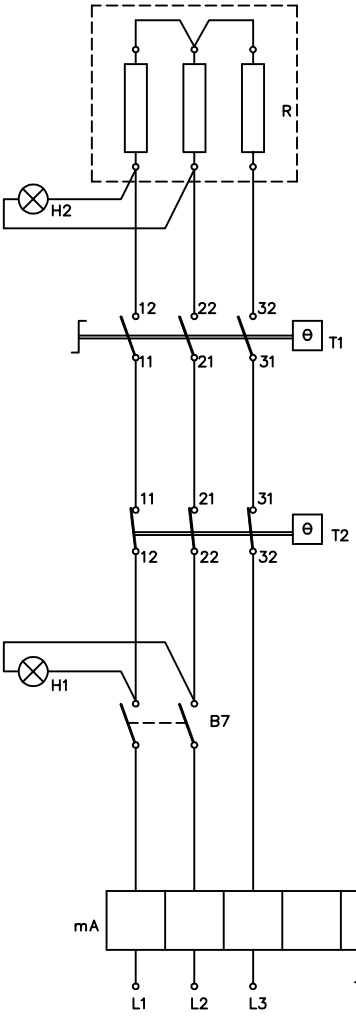
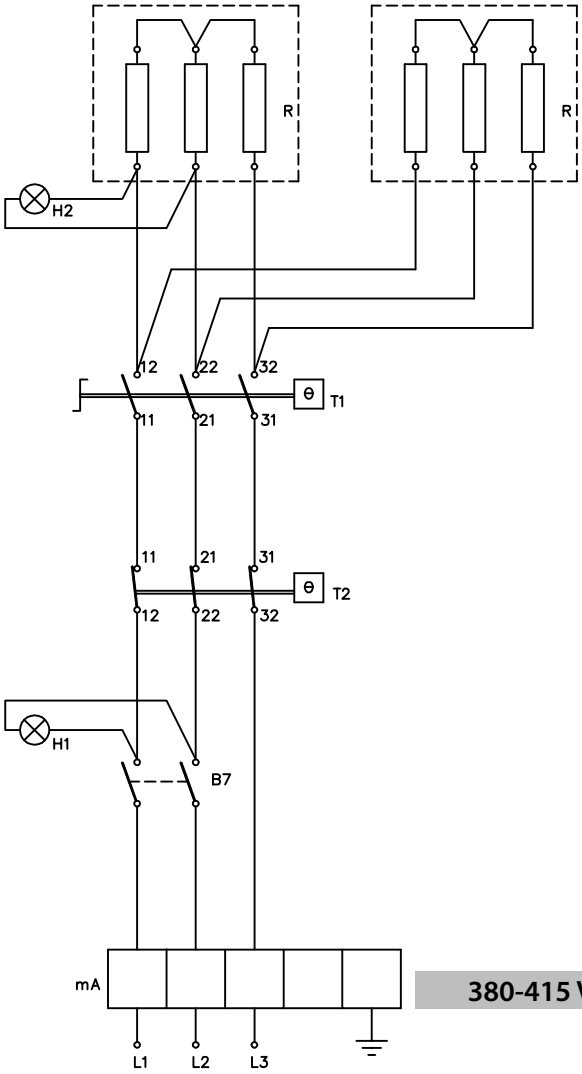


ELT 12 B-E · ELT 12+12 B-E · ELT 12 M-E · ELT 12+12 M-E · ELT 18 B-E · ELT 18+18 B-E · ELT 18 M-E · ELT 18+18 M-E

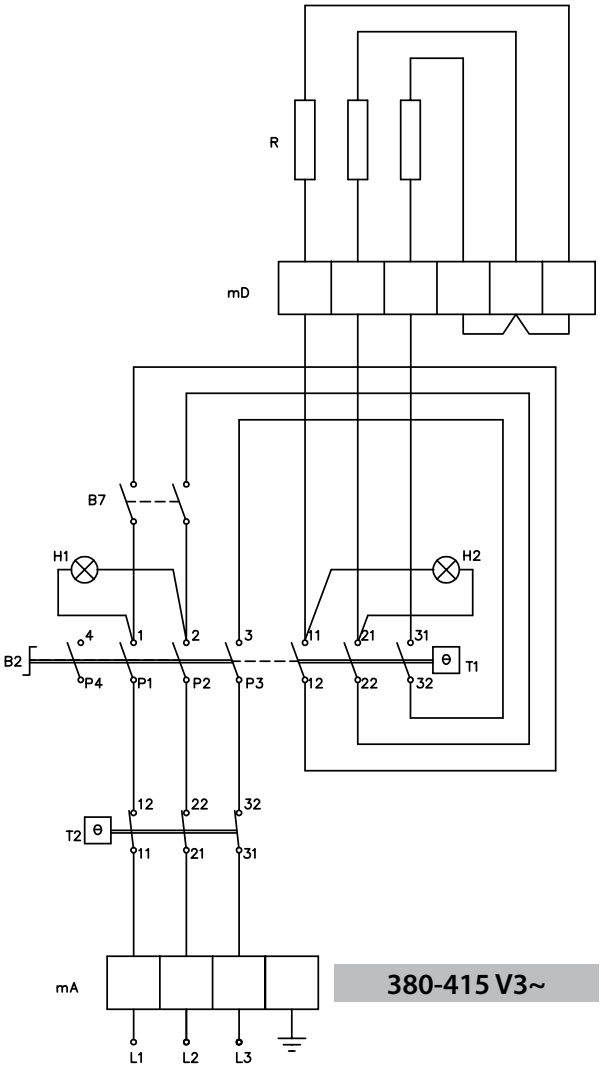


380-415 V3~

ELT 30B · ELT 30M



E6F10-3B · E6F10-3BS · E6F10-3M · E6F10-3MS · E7F10-4B · E7F10-4BS · E7F10-4M · E7F10-4MS · SE7F10-4B · SE7F10-4M



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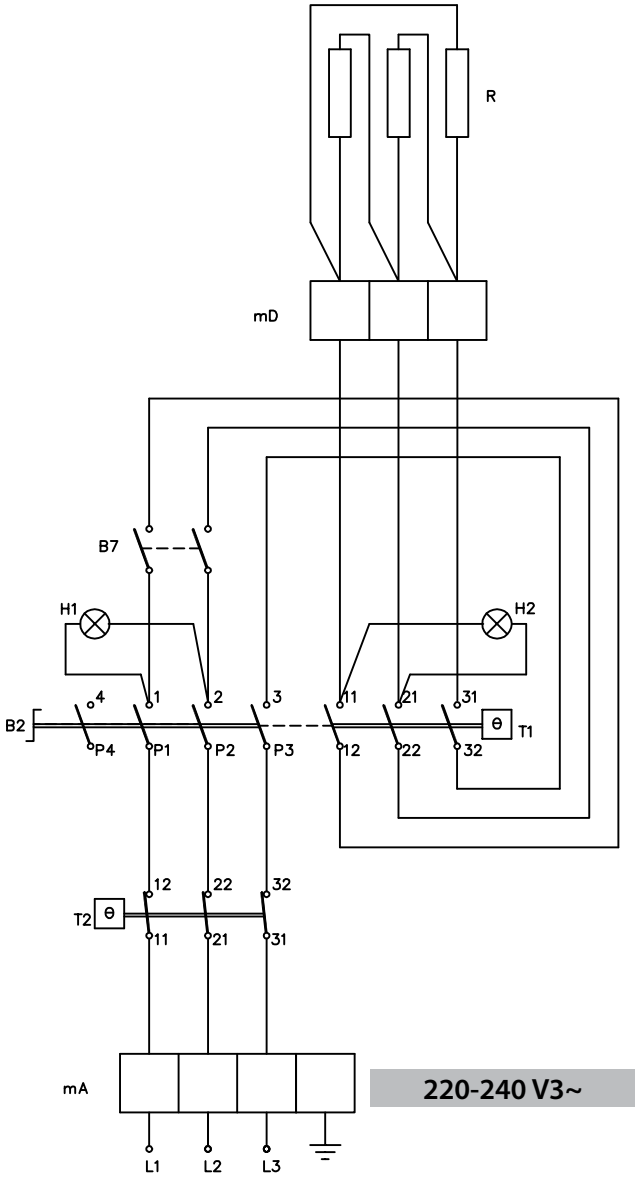

220-240 V3~

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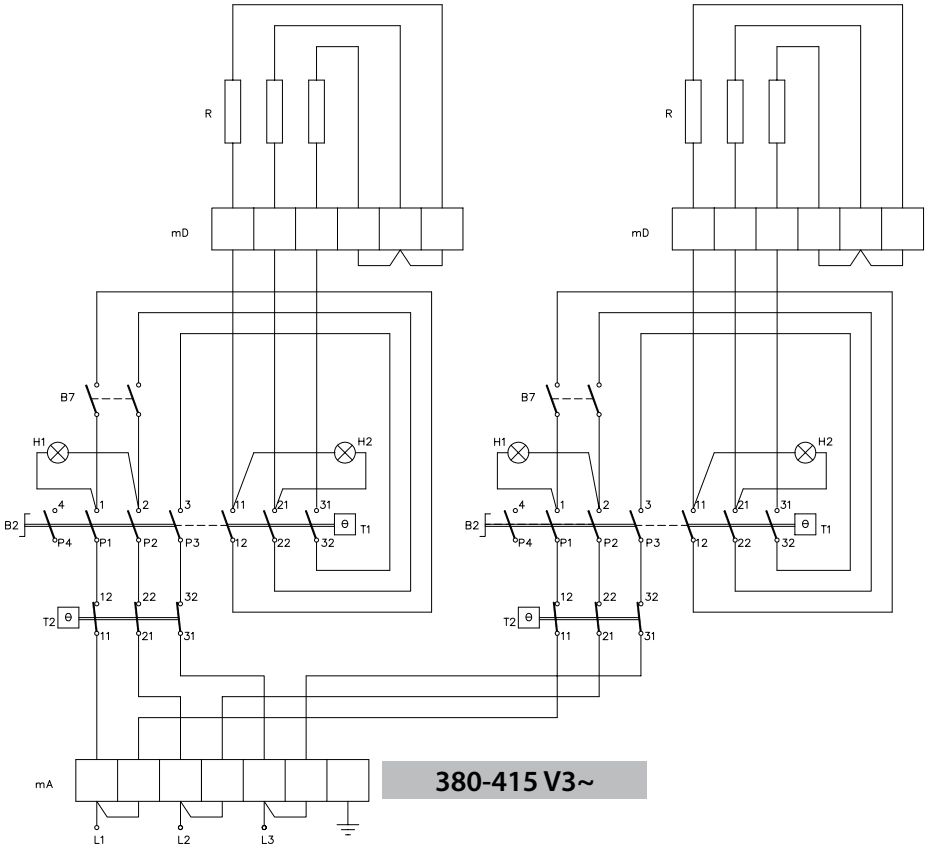
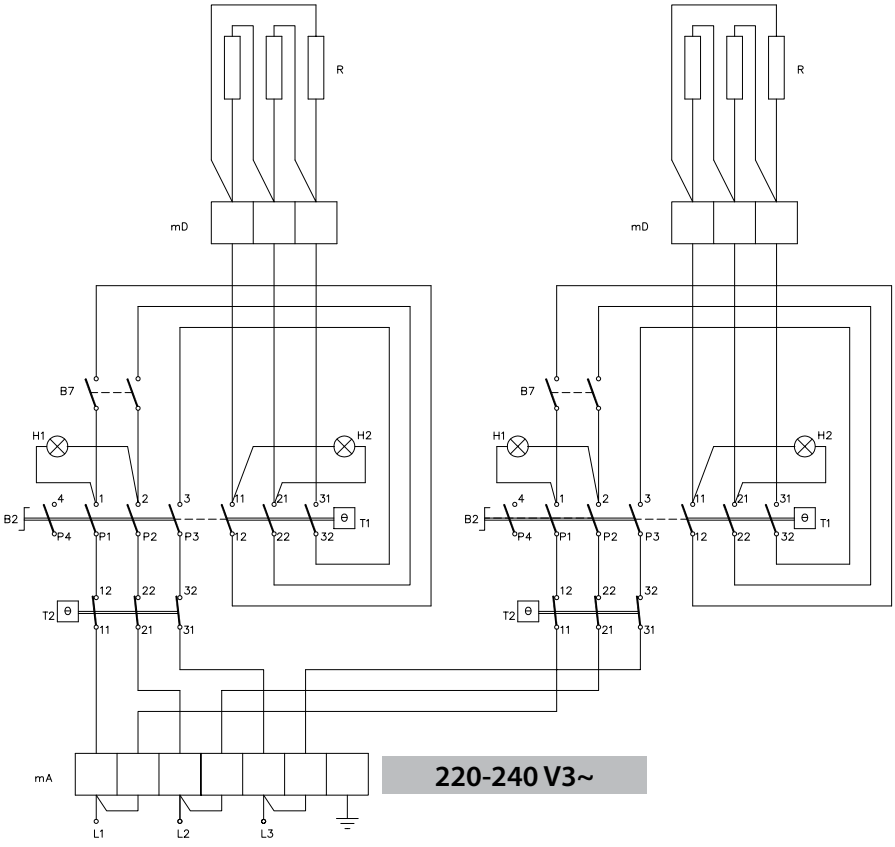
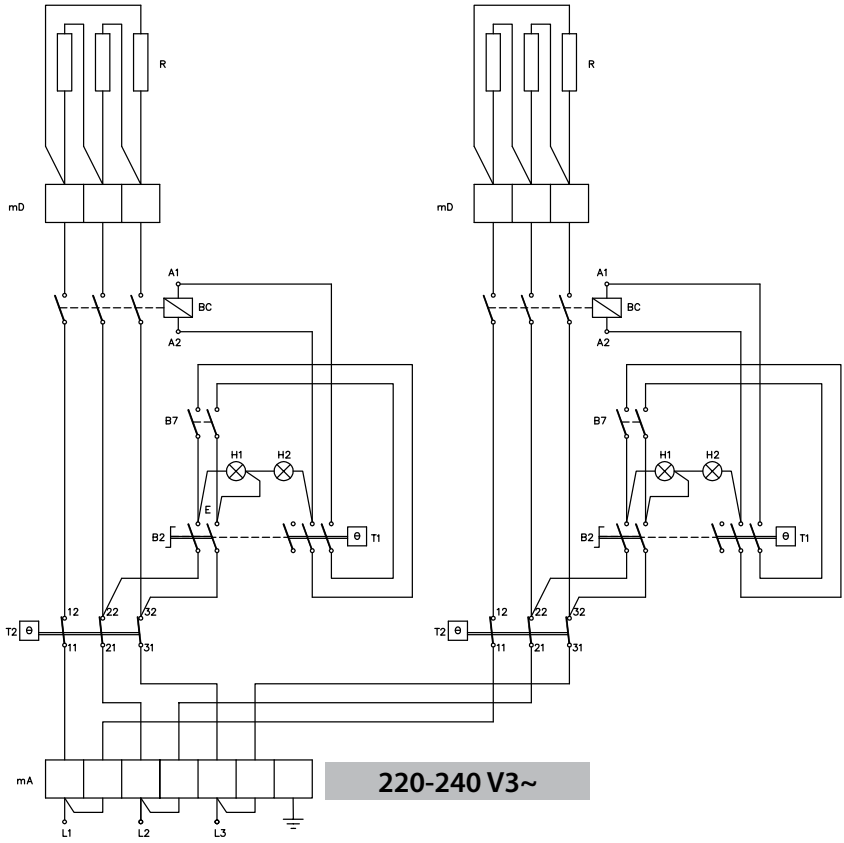
E7F10-8M · E7F10-8MS · SE7F7+7-4M · E9F7+7-4M · SE9F7+7-4M



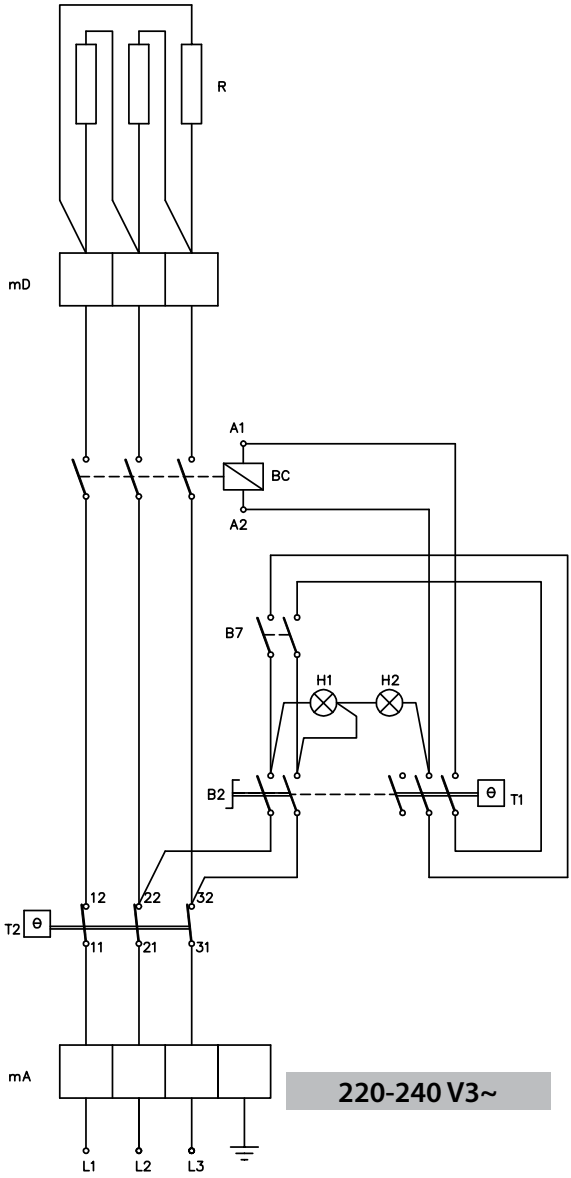
E6F10-6B · E6F10-6M · E7F10-8B · E7F10-8M



SE7F7+7-4M · E9F7+7-4M · SE9F7+7-4M

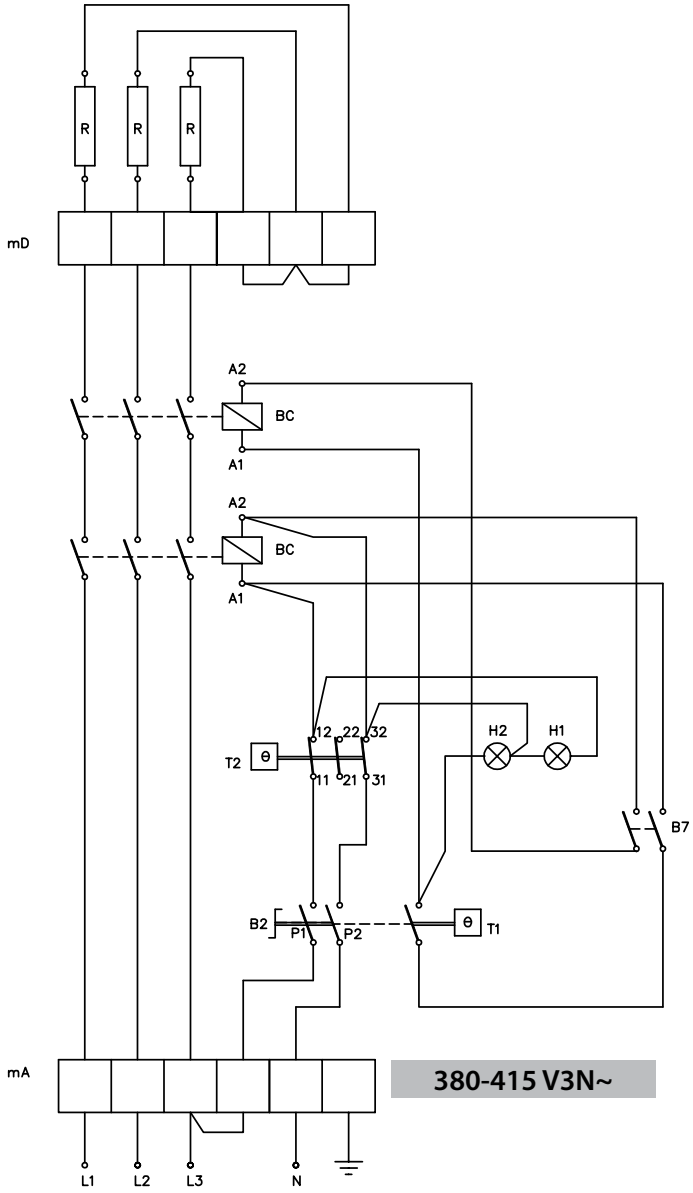


SE7F10-4M - E7F10-4MS



220-240 V3~

E7F18-4M · E7F18-4MS · E9F18-4M · SE9F18-4M · E9F22-4M
SE7F18-4MS · LXE9F18-4



380-415 V3N~

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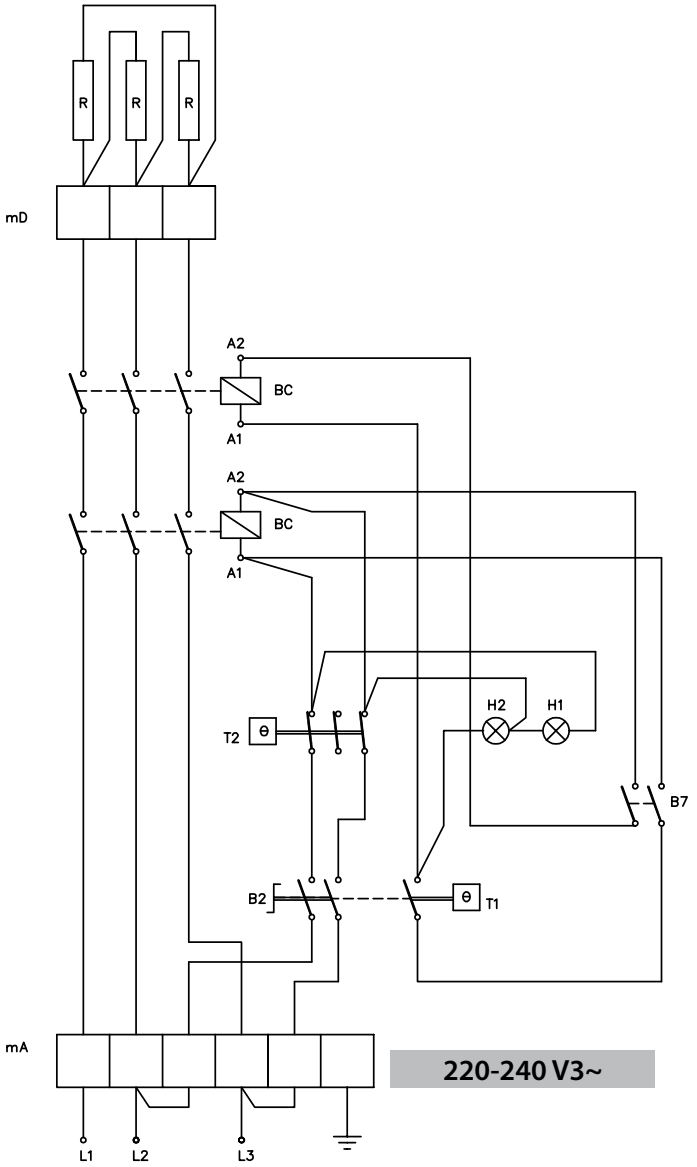
SE7F18-4MS · LXE9F18-4



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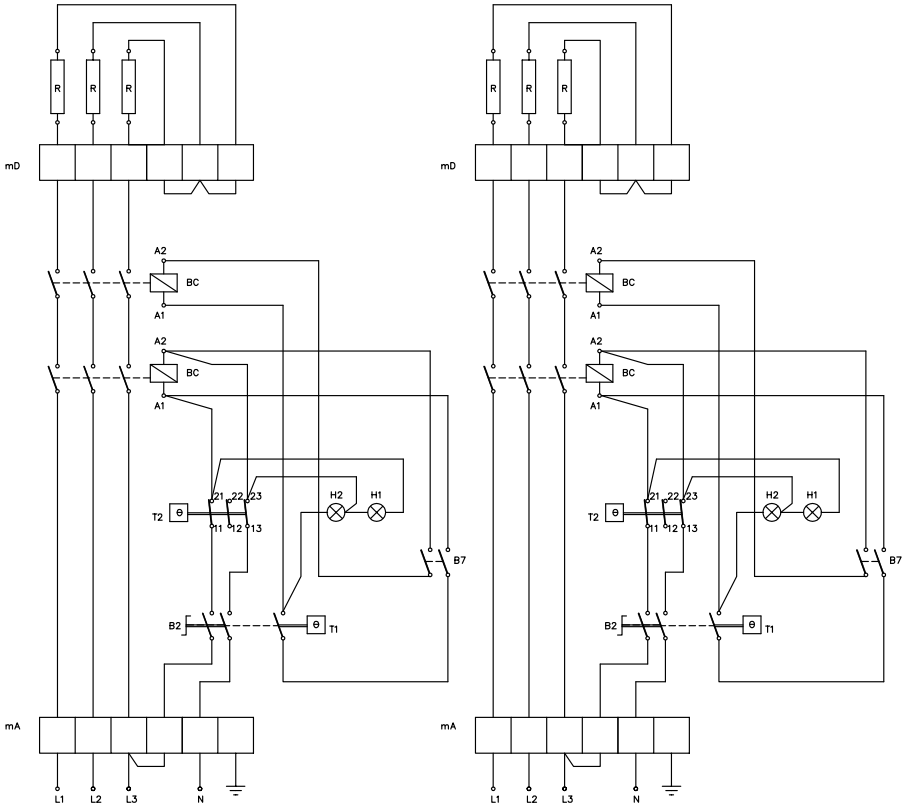
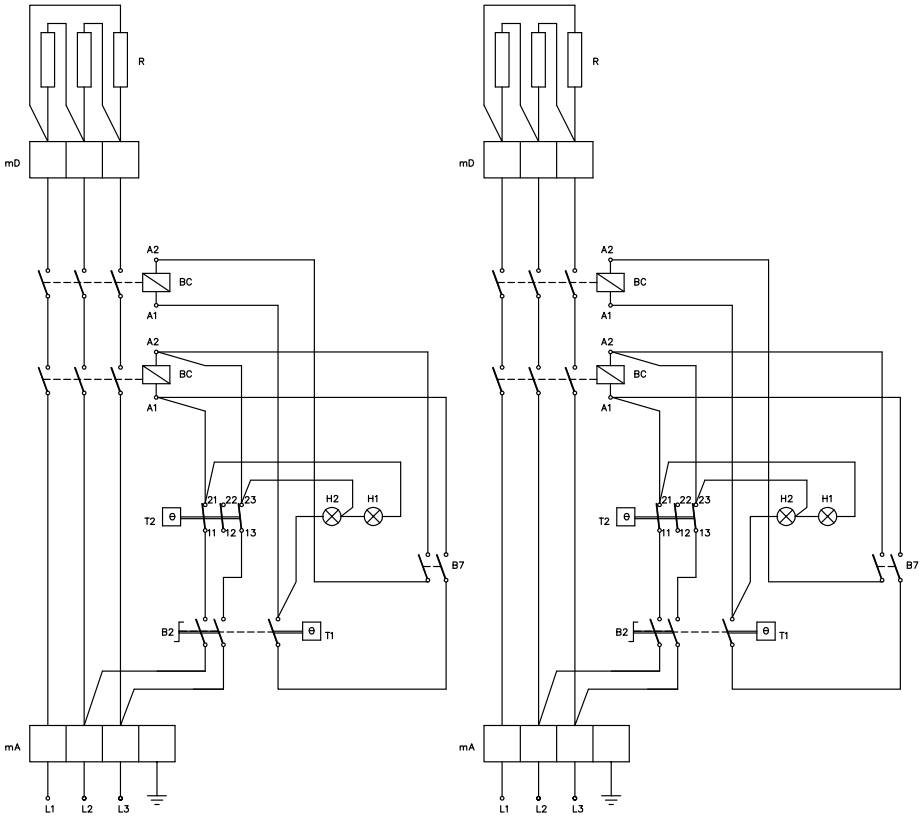


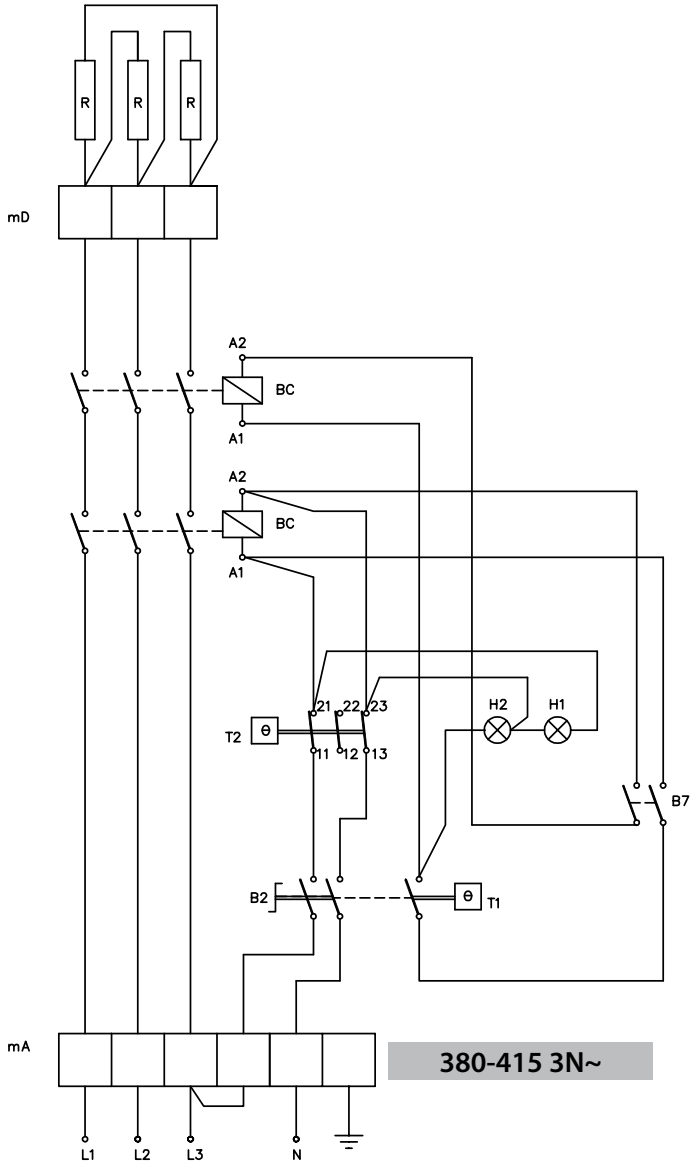
380-415 V3N~

E7F18-8M · E7F18-8MS · E9F22-8M · SE9F18-8M



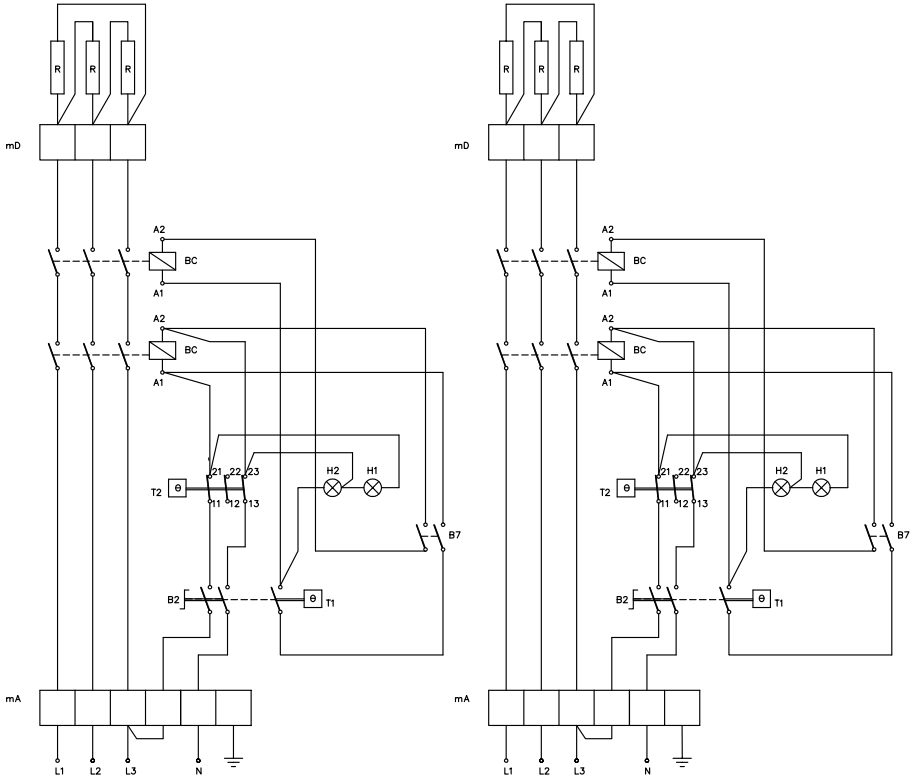
220-240 V3~

E9F22-4MS · SE9F22-4MS · LXE9F22-4S



380-415 3N~

E9F22-8MS · SE9F22-8MS



380-415 3N~

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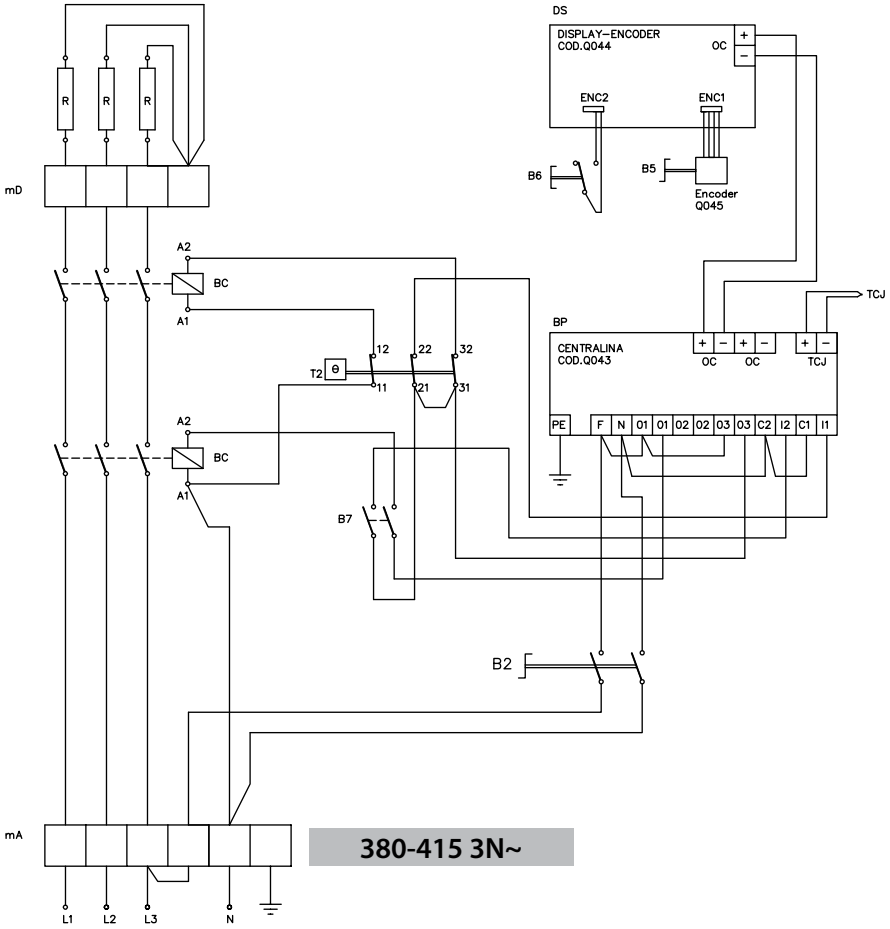

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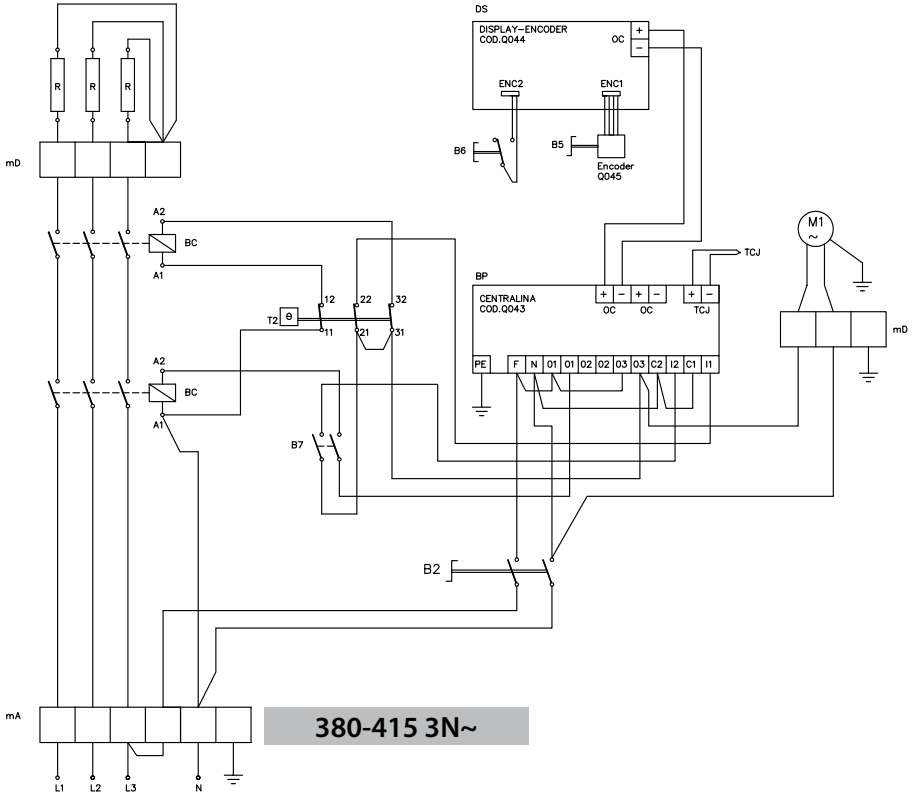
[E7F18-8M-BF · E7F18-8MS-BF] x2



380-415 3N~

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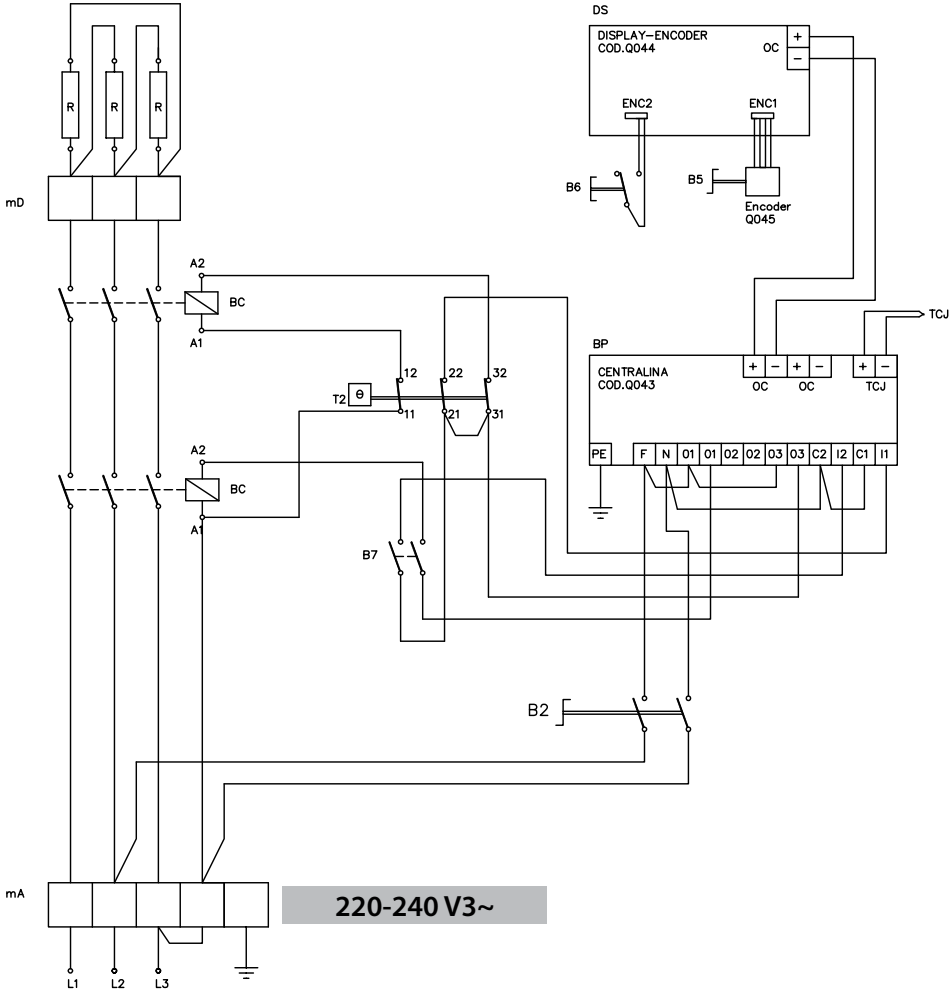
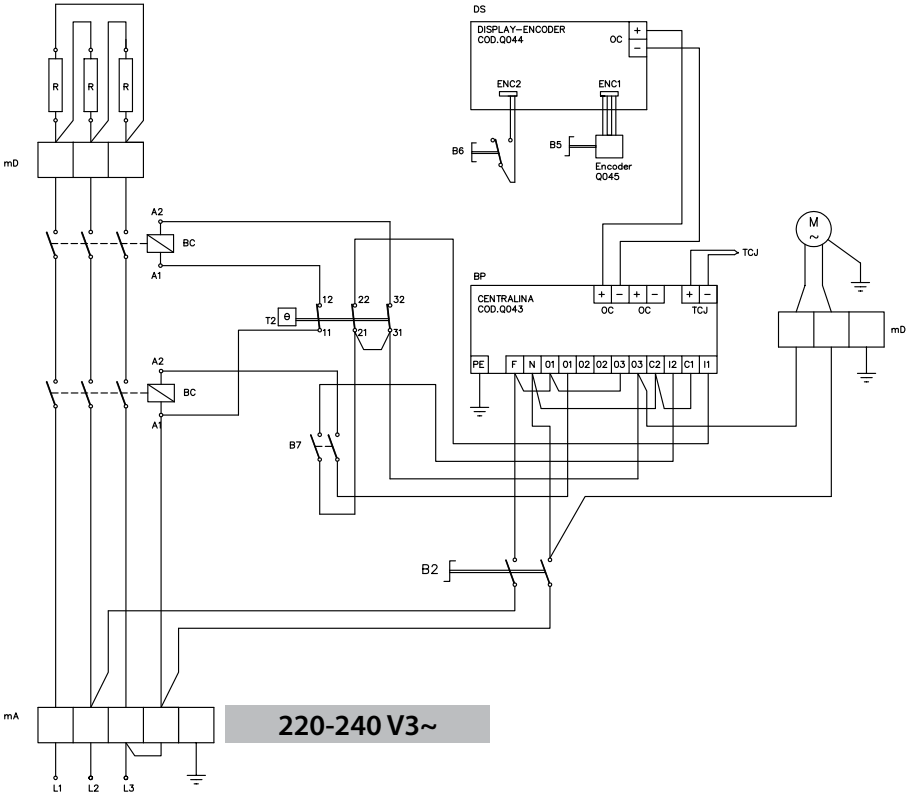


SE7F10-4M-BF · SE7F18-4M-BF · E7F18-4M-BF · E7F18-4MS-BF
[E7F18-8M-BF · E7F18-8MS-BF] x 2



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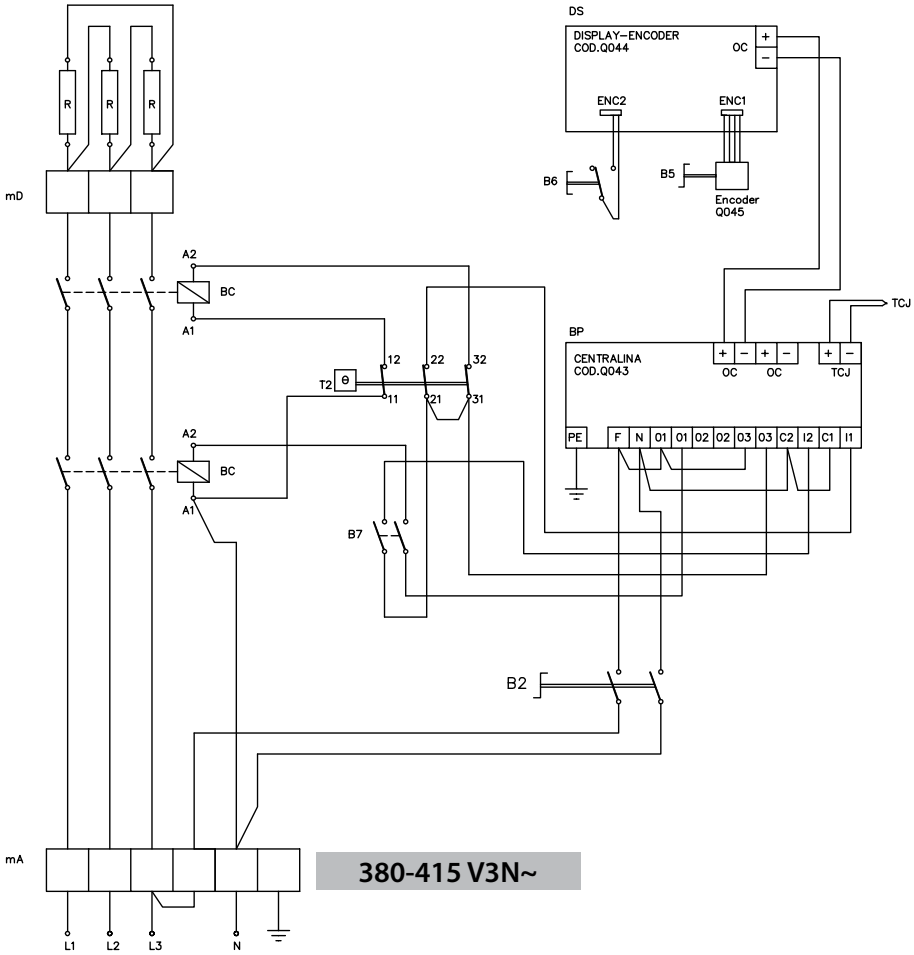
[SE9F22-8MS-BF · E9F22-8MS-BF] x 2



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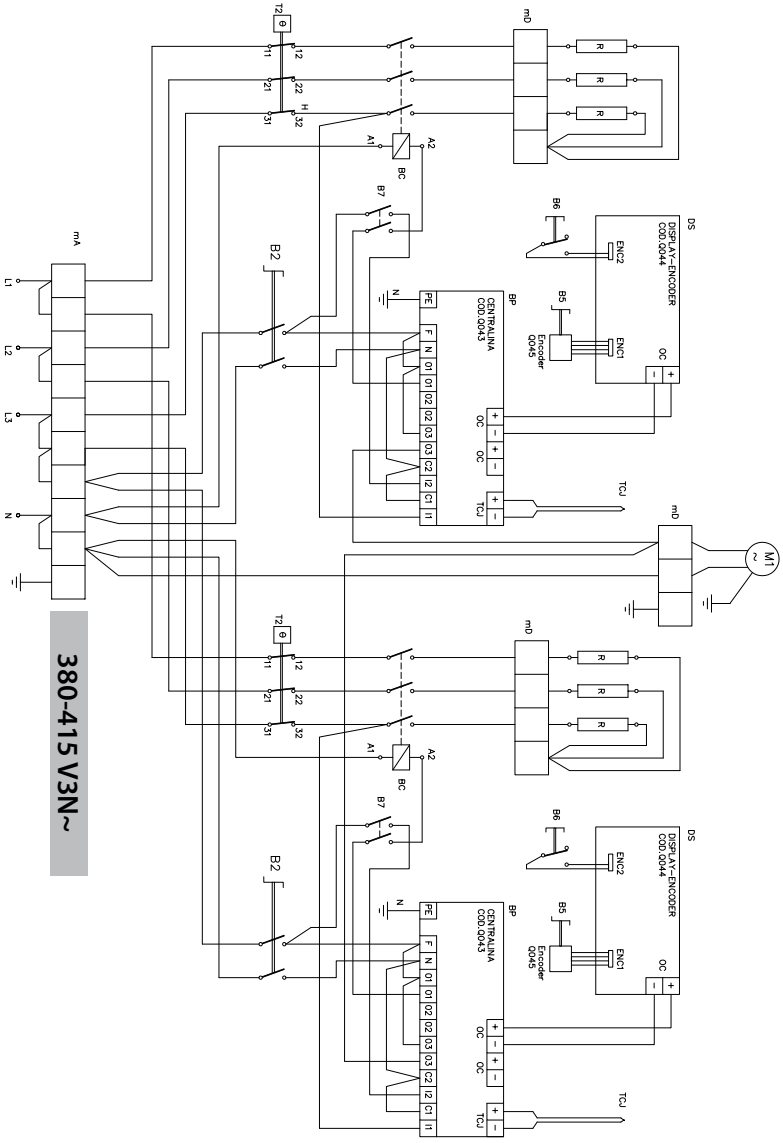

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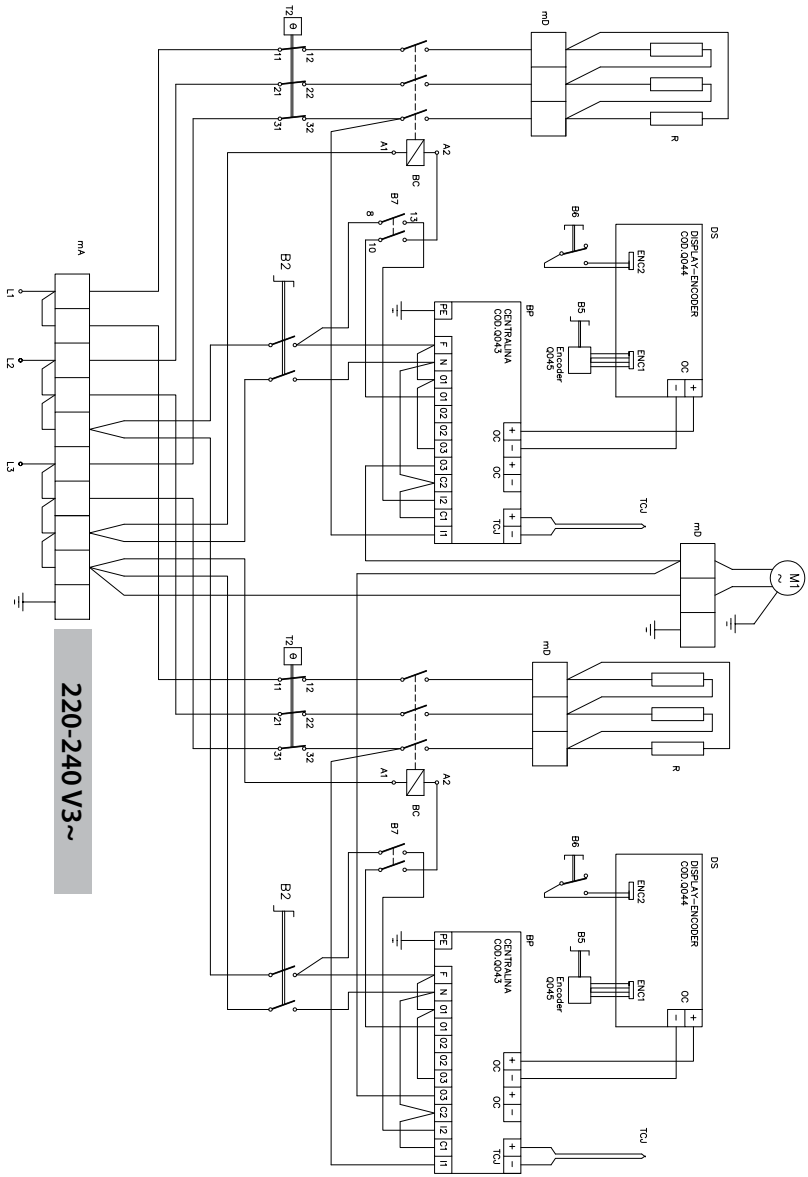

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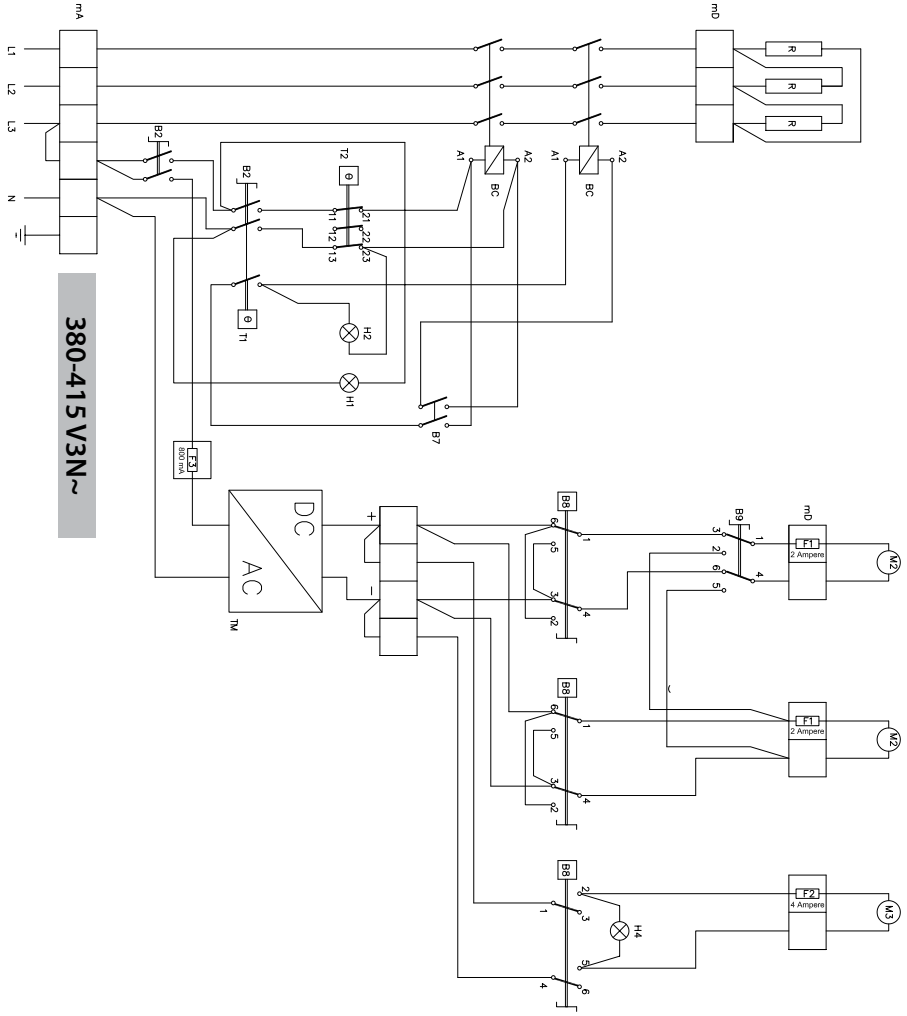

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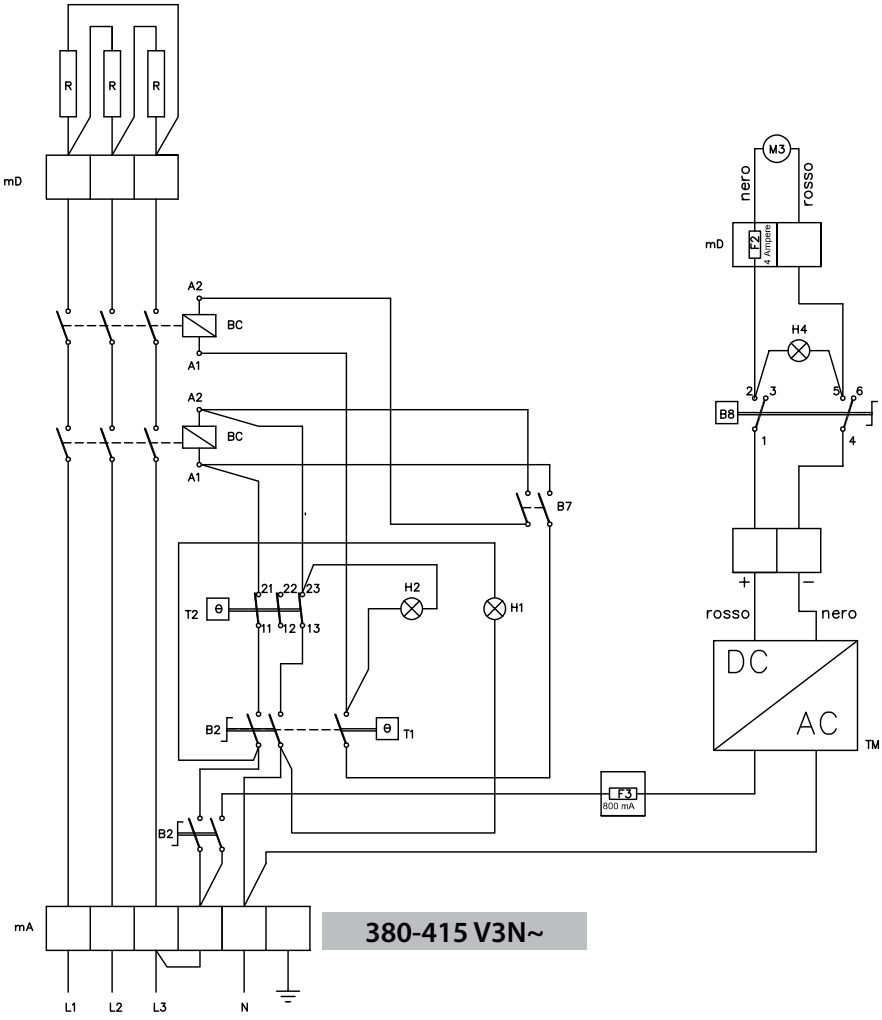
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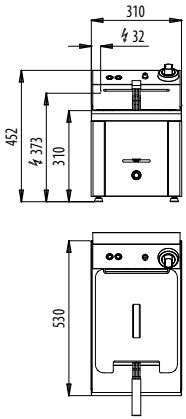
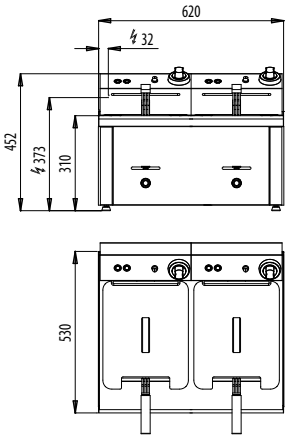
ELT 12 B-E



ELT 12+12 B-E



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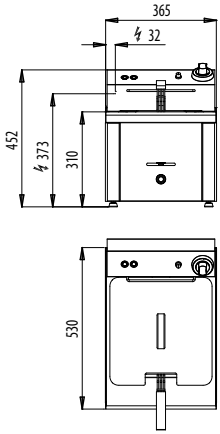

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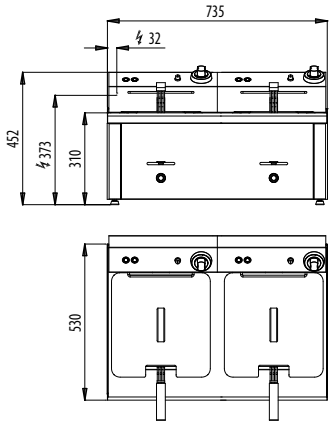

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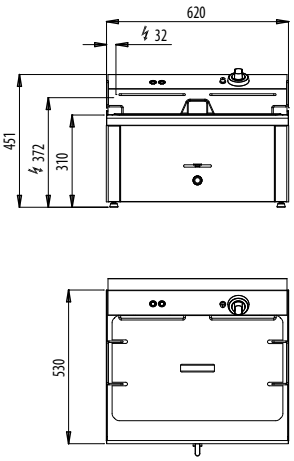

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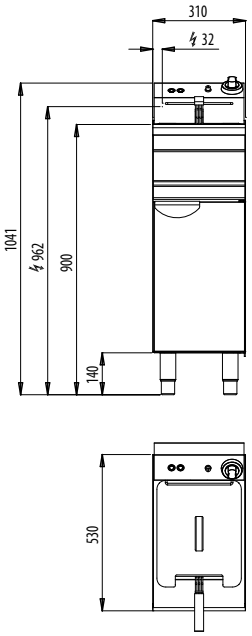

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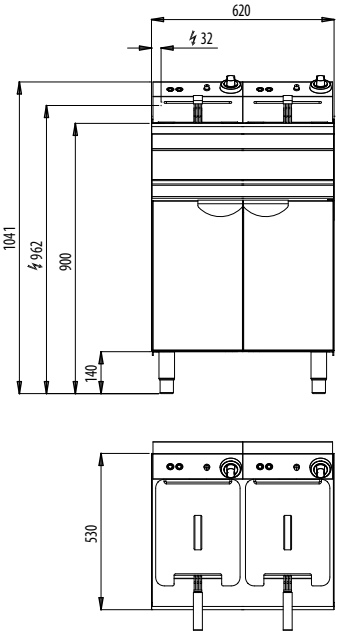

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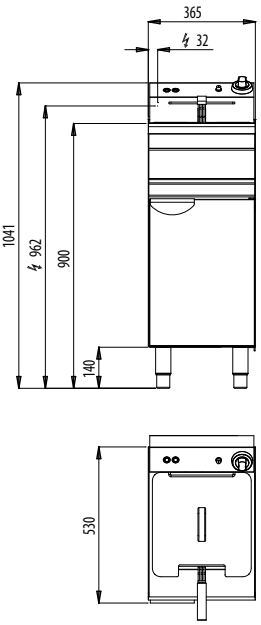

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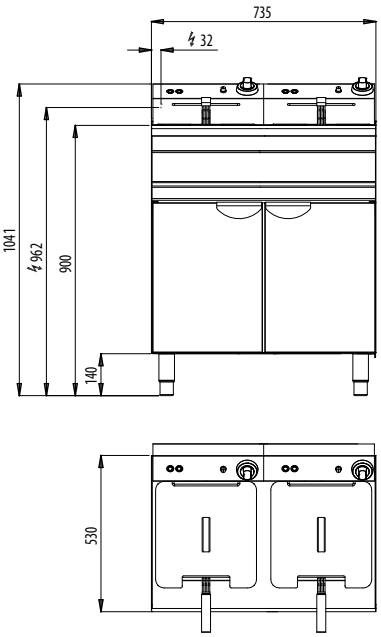
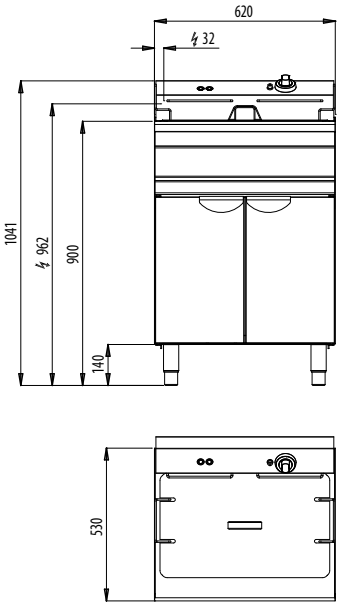
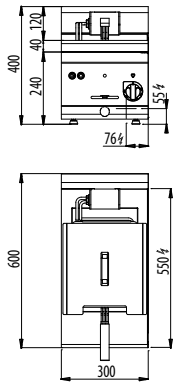


ELT 30 M



E6F10-3B · E6F10-3BS



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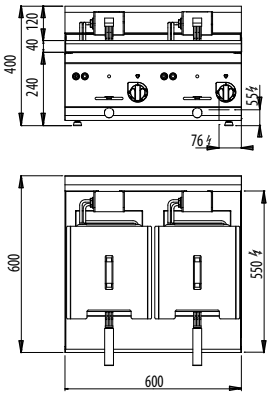
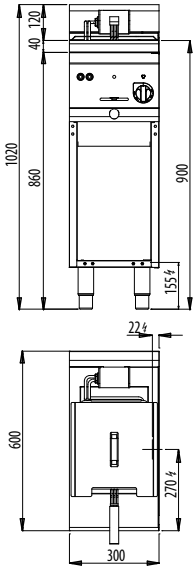
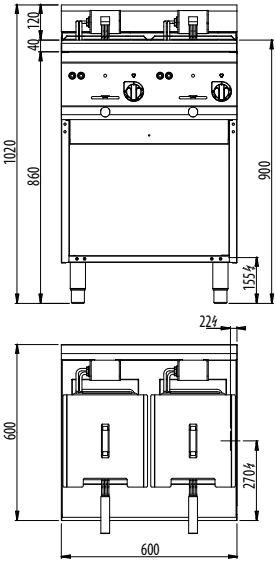


E6F10-3M · E6F10-3MS



E6F10-6M · E6F10-6MS



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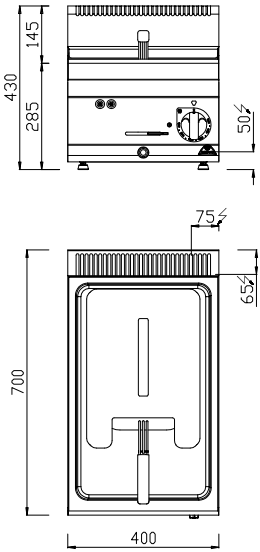

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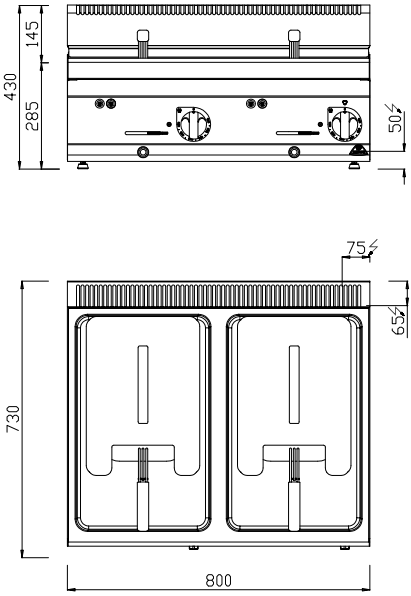
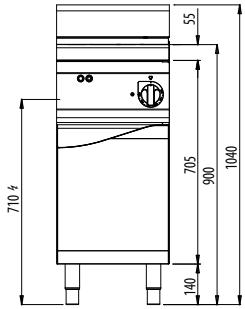
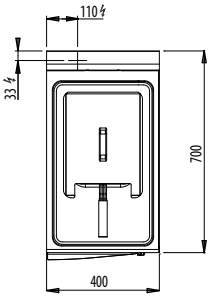


E7F10-4M · E7F10-4MS





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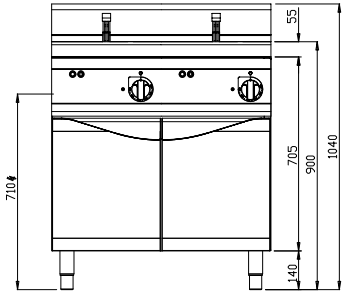
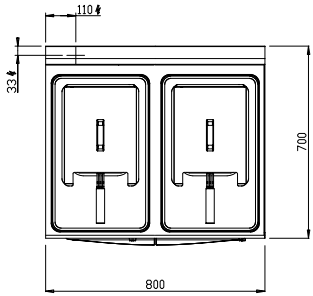
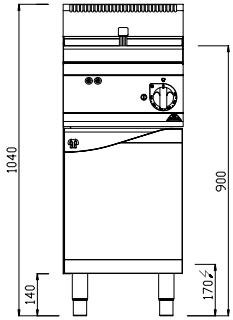
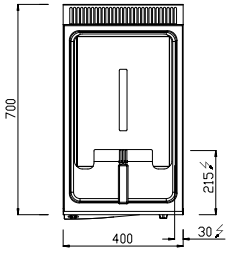


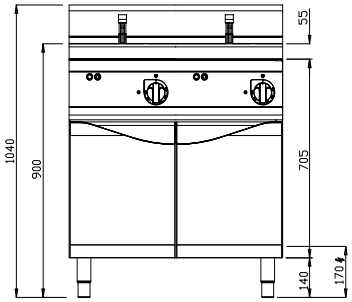


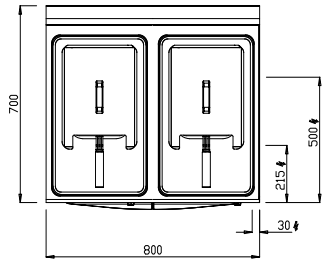
E7F18-4M · E7F18-4MS



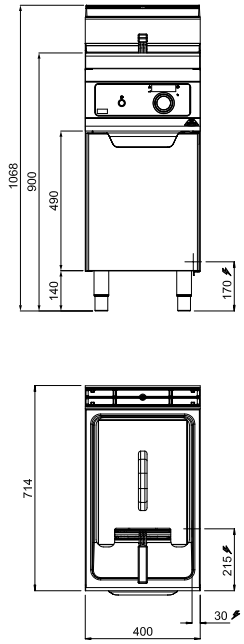


E7F18-8M · E7F18-8MS

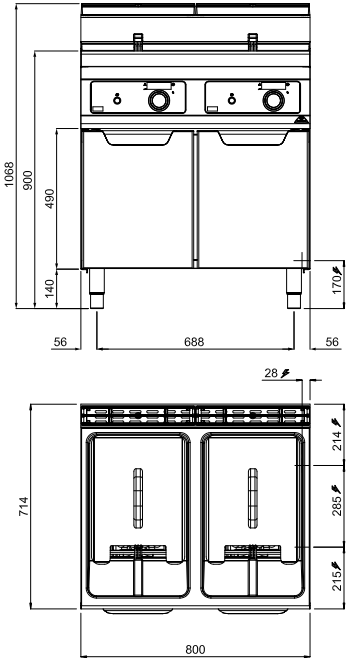




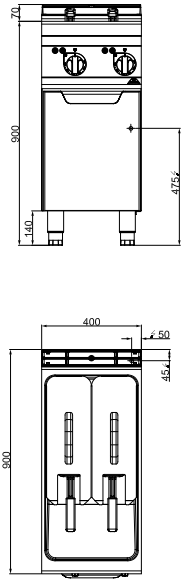
E7F18-4M-BF · E7F18-4MS-BF



E7F18-8M-BF · E7F18-MS-BF



E9F7+7-4M - E9F7+7-4M-BF



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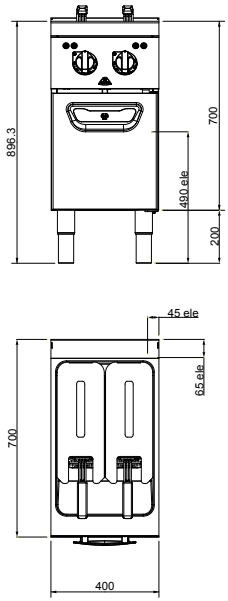

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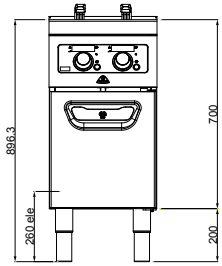
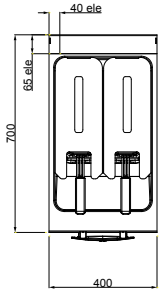
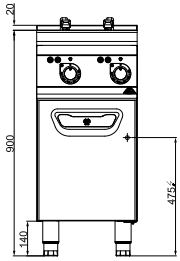
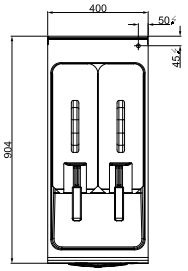




SE9F7+7-4M - SE9F7+7-4M-BF





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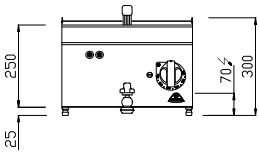
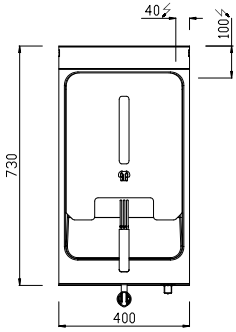
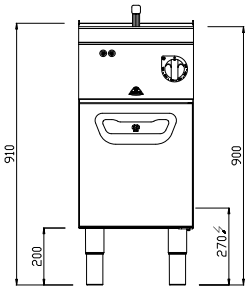
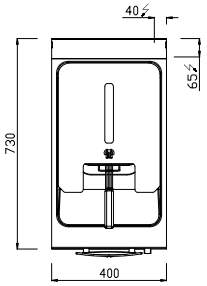


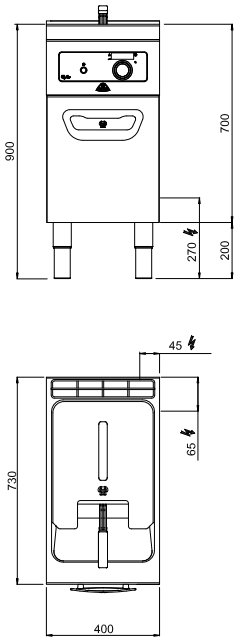


SE7F10-4M - SE7F18-4MS

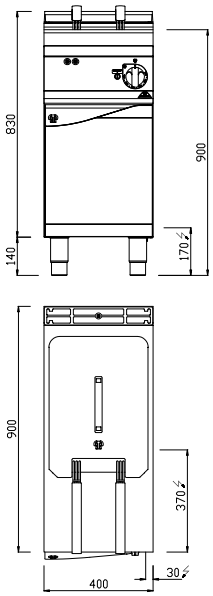




SE7F10-4M-BF · SE7F18-4MS-BF



E9F18-4M · SE9F18-4M · E9F22-4M · E9F22-4MS · SE9F22-4MS · SE9F22-4MSF



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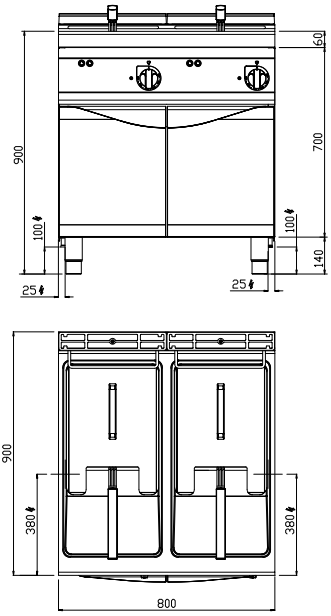
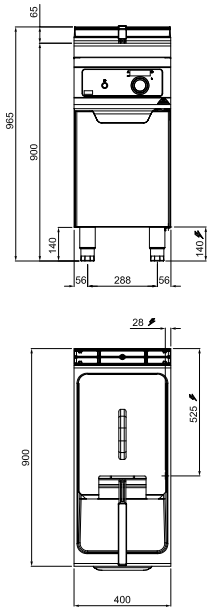
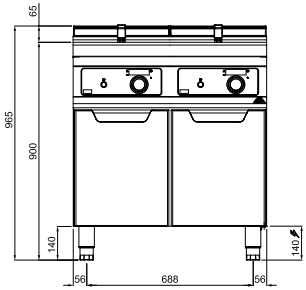
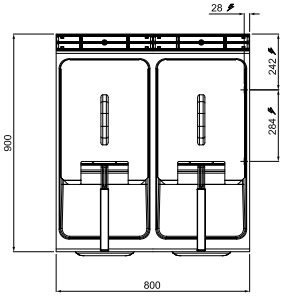


E9F18-4M-BF · E9F22-4M-BF · E9F22-4MS-BF · SE9F18-4M-BF · SE9F22-4MS-BF



E9F18-8M-BF · E9F22-8M-BF · E9F22-8MS-BF





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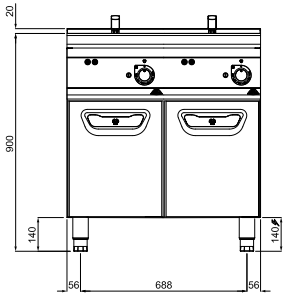

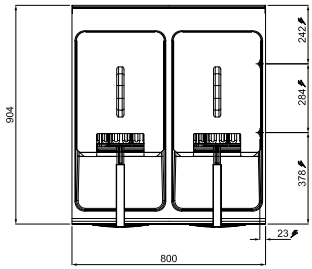

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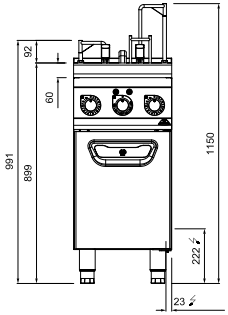
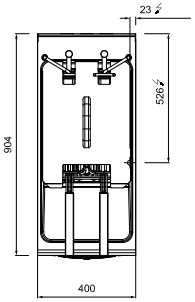
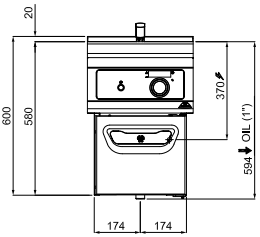
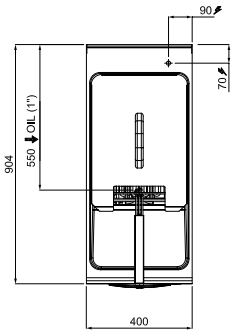




LXE9F18-4-BF · LXE9F22-4S-BF
LXE9F18-4 · LXE9F22-4S





Instruction Manual

Dimensions 37
Technical Data 40
Cooking times and recommended temperatures 46
Installation instructions 48

EN

ELECTRIC FRYERS - SERIES ELT

Model	Description	Dim.: (LxWxH) Worktop (total H)
ELB 12B-E	Upgraded freestanding electric fryer, 12 liters	mm 310x530x310h (450)
ELB 12+12B-E	Upgraded freestanding electric fryer, 12 + 12 liters	mm 615x530x310h (450)
ELT 18B-E	Upgraded freestanding electric fryer, 18 liters	mm 365x530x310h (450)
ELT 18+18B-E	Upgraded freestanding electric fryer, 18 + 18 liters	mm 750x530x310h (450)
ELT 30B	Freestanding electric fryer, 30 liters	mm 615x530x310h (450)
ELT 12M-E	Upgraded electric fryer with cabinet, 12 liters	mm 310x530x850h (990)
ELT 12+12M-E	Upgraded electric fryer with cabinet, 12 + 12 liters	mm 615x530x850h (990)
ELT 18M-E	Upgraded electric fryer with cabinet, 18 liters	mm 365x530x850h (990)
ELT 18+18M-E	Upgraded electric fryer with cabinet, 18 + 18 liters	mm 750x530x850h (990)
ELT 30M	Electric fryer with cabinet, 30 liters	mm 615x530x850h (990)

ELECTRIC FRYERS - SERIES PLUS 600

Model	Description	Dim.: (LxWxH) Worktop (total H)
E6F10-3B	Freestanding electric fryer, 10 liters	mm 300x600x290h (410)
E6F10-6B	Freestanding electric fryer, 10 + 10 liters	mm 600x600x290h (410)
E6F10-3BS	Upgraded freestanding electric fryer, 10 liters	mm 300x600x290h (410)
E6F10-6BS	Upgraded freestanding electric fryer, 10 + 10 liters	mm 600x600x290h (410)
E6F10-3M	Electric fryer with cabinet, 10 liters	mm 300x600x900h (1020)
E6F10-3MS	Upgraded electric fryer with cabinet, 10 liters	mm 300x600x900h (1020)
E6F10-6M	Electric fryer with cabinet, 10 + 10 liters	mm 600x600x900h (1020)
E6F10-6MS	Upgraded electric fryer with cabinet, 10 + 10 liters	mm 600x600x900h (1020)

ELECTRIC FRYERS - SERIES MACROS 700

Model	Description	Dim.: (LxWxH) Worktop (total H)
E7F10-4B	Freestanding electric fryer, 10 liters	mm 400x700x290h (410)
E7F10-4BS	Upgraded freestanding electric fryer, 10 liters	mm 400x700x290h (410)
E7F10-8B	Freestanding electric fryer, 10 + 10 liters	mm 800x700x290h (410)
E7F10-8BS	Upgraded freestanding electric fryer, 10 + 10 liters	mm 800x700x290h (410)
E7F10-4M	Electric fryer with cabinet, 10 liters	mm 400x700x900h (1020)
E7F10-4MS	Upgraded electric fryer with cabinet, 10 liters	mm 400x700x900h (1020)
E7F10-8M	Electric fryer with cabinet, 10 + 10 liters	mm 800x700x900h (1020)
E7F10-8MS	Upgraded electric fryer with cabinet, 10 + 10 liters	mm 800x700x900h (1020)
E7F18-4M	Electric fryer with cabinet, 18 liters	mm 400x700x900h (1020)
E7F18-4M-BF	Electric fryer with Bflex controls and with cabinet, 18 liters	mm 400x700x900h (1020)
E7F18-4MS	Upgraded electric fryer with cabinet, 18 liters	mm 400x700x900h (1020)
E7F18-4MS-BF	Upgraded electric fryer with Bflex controls and cabinet, 18 liters	mm 400x700x900h (1020)
E7F18-8M	Electric fryer with cabinet, 18 + 18 liters	mm 800x700x900h (1020)
E7F18-8M-BF	Electric fryer with Bflex controls and with cabinet, 18 + 18 liters	mm 800x700x900h (1020)
E7F18-8MS	Upgraded electric fryer with cabinet, 18 + 18 liters	mm 800x700x900h (1020)
E7F18-8MS-BF	Upgraded electric fryer with Bflex controls with cabinet, 18 + 18 liters	mm 800x700x900h (1020)

ELECTRIC FRYERS - SERIES MAXIMA 900

Model	Description	Dim.: (LxWxH) Worktop (total H)
E9F7+7-4M	Electric fryer with cabinet, 7 + 7 liters	mm 400x900x900h (970)
E9F7+7-4M-BF	Electric fryer with Bflex controls and with cabinet, 7 + 7 liters	mm 400x900x900h (970)
E9F18-4M	Electric fryer with cabinet, 18 liters	mm 400x900x900h (965)
E9F18-4M-BF	Electric fryer with Bflex controls and with cabinet, 18 liters	mm 400x900x900h (965)
E9F18-8M	Electric fryer with cabinet, 18 + 18 liters	mm 800x900x900h (965)
E9F18-8M-BF	Electric fryer with Bflex controls and with cabinet, 18 + 18 liters	mm 800x900x900h (965)
E9F22-4M	Electric fryer with cabinet, 22 liters	mm 400x900x900h (965)
E9F22-4MS	Upgraded electric fryer with cabinet, 22 liters	mm 400x900x900h (965)
E9F22-4M-BF	Electric fryer with Bflex controls and with cabinet, 22 liters	mm 400x900x900h (965)
E9F22-4MS-BF	Upgraded electric fryer with Bflex controls and with cabinet, 22 liters	mm 400x900x900h (965)
E9F22-8M	Electric fryer with cabinet, 22 + 22 liters	mm 800x900x900h (965)
E9F22-8MS	Upgraded electric fryer with cabinet, 22 + 22 liters	mm 800x900x900h (965)
E9F22-8M-BF	Electric fryer with Bflex controls and with cabinet, 22 + 22 liters	mm 800x900x900h (965)
E9F22-8MS-BF	Upgraded electric fryer with Bflex controls and with cabinet, 22 + 22 liters	mm 800x900x900h (965)

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ELECTRIC FRYERS - SERIE S700

Model	Description	Dim.: (LxWxH) Worktop (total H)
SE7F7+7-4M	Electric fryer with cabinet, 7 + 7 liters	mm 400x700x900h (910)
SE7F7+7-4M-BF	Electric fryer with Bflex controls with cabinet, 7 + 7 liters	mm 400x700x900h (910)
SE7F10-4B	Freestanding electric fryer, 10 liters	mm 400x700x290h (300)
SE7F10-4M	Electric fryer with cabinet, 10 liters	mm 400x700x900h (910)
SE7F10-4M-BF	Electric fryer with Bflex controls and with cabinet, 10 liters	mm 400x700x900h (910)
SE7F18-4MS	Upgraded electric fryer with cabinet, 18 liters	mm 400x700x900h (910)
SE7F18-4MS-BF	Upgraded electric fryer with Bflex controls and with cabinet, 18 liters	mm 400x700x900h (910)

ELECTRIC FRYERS - SERIES S900

Model	Description	Dim.: (LxWxH) Worktop (total H)
SE9F7+7-4M	Electric fryer with cabinet, 7 + 7 liters	mm 400x900x900h (920)
SE9F7+7-4M-BF	Electric fryer with Bflex controls and with cabinet, 7 + 7 liters	mm 400x900x900h (920)
SE9F18-4M	Electric fryer with cabinet, 18 liters	mm 400x900x900h (920)
SE9F22-4MS	Upgraded electric fryer with cabinet, 22 liters	mm 400x900x900h (920)
SE9F22-8MS	Upgraded electric fryer with cabinet, 22 + 22 liters	mm 800x900x900h (920)
SE9F18-4M-BF	Electric fryer with Bflex controls with cabinet, 18 liters	mm 400x900x900h (920)
SE9F22-4MS-BF	Upgraded electric fryer with Bflex controls with cabinet, 22 liters	mm 400x900x900h (920)
SE9F22-8MS-BF	Upgraded electric fryer with Bflex controls with cabinet, 22 + 22 liters	mm 800x900x900h (920)
SE9F22-4MSF	Upgraded electric fryer with oil filtering - 22 liters	mm 400x900x900h (920)
SE9F22-4MSFA	Upgraded electric fryer with oil filtering and automatic basket lifter - 22 liters	mm 400x900x900h (1150)

ELECTRIC FRYERS - SERIES LX900 TOP

Model	Description	Dim.: (LxWxH) Worktop (total H)
LXE9F18-4	Electric fryer (cantilever) - 18 liters	mm 400x900x580h (600)
LXE9F22-4S	Upgraded electric fryer (cantilever) - 22 liters	mm 400x900x580h (600)
LXE9F18-4-BF	Electric fryer (cantilever) with Bflex controls - 18 liters	mm 400x900x580h (600)
LXE9F22-4S-BF	Upgraded electric fryer (cantilever) with Bflex controls - 22 liters	mm 400x900x580h (600)

ELECTRIC FRYERS - SERIES ELT — TECHNICAL DATA

MODEL	Rated power	Rated voltage	Connection cable	Weight
	kW	V	mm^2	kg
ELB 12B-E	6	380-415 3~	4 x 1,5 mm^2	16
ELB 12+12B-E	2 x 6	380-415 3~	(4 x 1,5 mm^2) x 2	26
ELT 18B-E	9	380-415 3~	4 x 1,5 mm^2	18
ELT 18+18B-E	2 x 9	380-415 3~	(4 x 1,5 mm^2) x 2	30
ELT 30B	9,6	380-415 3~	4 x 1,5 mm^2	25
ELT 12M-E	6	380-415 3~	4 x 1,5 mm^2	31
ELT 12+12M-E	2 x 6	380-415 3~	(4 x 1,5 mm^2) x 2	52
ELT 18M-E	9	380-415 3~	4 x 1,5 mm^2	34
ELT 18+18M-E	2 x 9	380-415 3~	(4 x 1,5 mm^2) x 2	58
ELT 30M	9,6	380-415 3~	4 x 1,5 mm^2	50

EN

ELECTRIC FRYERS - SERIES PLUS 600 — TECHNICAL DATA

MODEL	Rated power	Rated voltage	Connection cable	Weight
	kW	V	mm^2	kg
E6F10-3B	6	380-415 3~ / 220-240 3~	4 x 1 mm^2 / 4 x 1,5 mm^2	16
E6F10-6B	6 + 6	380-415 3~ / 220-240 3~	4 x 2,5 mm^2 / 4 x 4 mm^2	30
E6F10-3BS	9	380-415 3~	4 x 1,5 mm^2	16
E6F10-6BS	9 + 9	380-415 3~	4 x 4 mm^2	30
E6F10-3M	6	380-415 3~ / 220-240 3~	4 x 1 mm^2 / 4 x 1,5 mm^2	24
E6F10-3MS	9	380-415 3~	4 x 1,5 mm^2	24
E6F10-6M	6 + 6	380-415 3~ / 220-240 3~	4 x 2,5 mm^2 / 4 x 4 mm^2	42
E6F10-6MS	9 + 9	380-415 3~	4 x 4 mm^2	42

ELECTRIC FRYERS - SERIES MACROS 700 — TECHNICAL DATA

MODEL	Rated power	Rated voltage	Connection cable	Weight
	kW	V	mm^2	kg
E7F10-4B	6	380-415 3~ / 220-240 3~	4 x 1 mm^2 / 4 x 1,5 mm^2	22
E7F10-4BS	9	380-415 3~	4 x 1,5 mm^2	22
E7F10-8B	6 + 6	380-415 3~ / 220-240 3~	4 x 2,5 mm^2 / 4 x 4 mm^2	39
E7F10-8BS	9 + 9	380-415 3~	4 x 4 mm^2	39
E7F10-4M	6	380-415 3~ / 220-240 3~	4 x 1 mm^2 / 4 x 1,5 mm^2	39
E7F10-4MS	9	380-415 3~	4 x 1,5 mm^2	39
E7F10-8M	6 + 6	380-415 3~ / 220-240 3~	4 x 2,5 mm^2 / 4 x 4 mm^2	63
E7F10-8MS	9 + 9	380-415 3~	4 x 4 mm^2	63
E7F18-4M	13,5	380-415 3N~ / 220-240 3~	5 x 2,5 mm^2 / 4 x 6 mm^2	50
E7F18-4M-BF	13,5	380-415 3N~ / 220-240 3~	5 x 2,5 mm^2 / 4 x 6 mm^2	50
E7F18-4MS	18	380-415 3N~ / 220-240 3~	5 x 4 mm^2 / 4 x 10 mm^2	50
E7F18-4MS-BF	18	380-415 3N~ / 220-240 3~	5 x 4 mm^2 / 4 x 10 mm^2	50
E7F18-8M	13,5 + 13,5	380-415 3N~ / 220-240 3~	(5 x 2,5 mm^2) x 2 / (4 x 6 mm^2) x 2	80
E7F18-8M-BF	13,5 + 13,5	380-415 3N~ / 220-240 3~	(5 x 2,5 mm^2) x 2 / (4 x 6 mm^2) x 2	80
E7F18-8MS	18 + 18	380-415 3N~ / 220-240 3~	(5 X 4 mm^2) x 2 / (4 x 10 mm^2) x 2	80
E7F18-8MS-BF	18 + 18	380-415 3N~ / 220-240 3~	(5 X 4 mm^2) x 2 / (4 x 10 mm^2) x 2	80

ELECTRIC FRYERS - SERIES MAXIMA 900 TECHNICAL DATA

MODEL	Rated power	Rated voltage	Connection cable	Weight
	kW	V	mm^2	kg
E9F7+7-4M	16	380-415 3~ / 220-240 3~	4 x 2,5 mm^2 / 4 x 10 mm^2	70
E9F7+7-4M-BF	16	380-415 3N~ / 220-240 3~	5 x 2,5 mm^2 / 4 x 10 mm^2	70
E9F18-4M	18	380-415 3N~ / 220-240 3~	5 x 4 mm^2 / 4 x 10 mm^2	55
E9F18-4M-BF	18	380-415 3N~ / 220-240 3~	5 x 4 mm^2 / 4 x 10 mm^2	55
E9F22-4M	18	380-415 3N~ / 220-240 3~	5 x 4 mm^2 / 4 x 10 mm^2	55
E9F22-4MS	22	380-415 3N~	5 x 6 mm^2	55
E9F22-4M-BF	18	380-415 3N~ / 220-240 3~	5 x 4 mm^2 / 4 x 10 mm^2	55
E9F22-4MS-BF	22	380-415 3N~	5 x 6 mm^2	55
E9F22-8M	18 + 18	380-415 3N~ / 220-240 3~	(5 x 4 mm^2) x 2 / (4 x 10 mm^2) x 2	95
E9F22-8MS	22 + 22	380-415 3N~	(5 x 6 mm^2) x 2	95
E9F22-8M-BF	18 + 18	380-415 3N~ / 220-240 3~	(5 x 4 mm^2) x 2 / (4 x 10 mm^2) x 2	95
E9F22-8MS-BF	22 + 22	380-415 3N~	(5 x 6 mm^2) x 2	95

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ELECTRIC FRYERS - SERIES S700 TECHNICAL DATA

MODEL	Rated power	Rated voltage	Connection cable	Weight
	kW	V	mm^2	kg
SE7F7+7-4M	16	380-415 3~ / 220-240 3~	4 x 2,5 mm^2 / 4 x 10 mm^2	43
SE7F7+7-4M-BF	16	380-415 3N~ / 220-240 3~	5 x 2,5 mm^2 / 4 x 10 mm^2	43
SE7F10-4B	9	380-415 3~	4 x 1,5 mm^2	37
SE7F10-4M	9	380-415 3~ / 220-240 3~	4 x 1,5 mm^2 / 4 x 2,5 mm^2	46
SE7F10-4M-BF	9	380-415 3N~ / 220-240 3~	5 x 1,5 mm^2 / 4 x 2,5 mm^2	46
SE7F18-4MS	18	380-415 3N~ / 220-240 3~	5 x 4 mm^2 / 4 x 10 mm^2	40
SE7F18-4MS-BF	18	380-415 3N~ / 220-240 3~	5 x 4 mm^2 / 4 x 10 mm^2	40

ELECTRIC FRYERS - SERIES S900 TECHNICAL DATA

MODEL	Rated power	Rated voltage	Connection cable	Weight
	kW	V	mm^2	kg
SE9F7+7-4M	16	380-415 3~ / 220-240 3~	4 x 2,5 mm^2 / 4 x 10 mm^2	70
SE9F7+7-4M-BF	16	380-415 3N~ / 220-240 3~	5 x 2,5 mm^2 / 4 x 10 mm^2	70
SE9F18-4M	18	380-415 3N~ / 220-240 3~	5 x 4 mm^2 / 4 x 10 mm^2	57
SE9F18-8M	18 + 18	380-415 3N~ / 220-240 3~	(5 x 4 mm^2) x 2 / (4 x 10 mm^2) x 2	98
SE9F22-4MS	22	380-415 3N~	5 x 6 mm^2	57
SE9F22-8MS	22 + 22	380-415 3N~	(5 x 6 mm^2) x 2	98
SE9F18-4M-BF	18	380-415 3N~ / 220-240 3~	5 x 4 mm^2 / 4 x 10 mm^2	57
SE9F22-4MS-BF	22	380-415 3N~	5 x 6 mm^2	57
SE9F22-8MS-BF	22 + 22	380-415 3N~	(5 x 6 mm^2) x 2	98
SE9F22-4MSF	22	380-415 3N~	5 x 6 mm^2	70
SE9F22-4MSFA	22	380-415 3N~	5 x 6 mm^2	70

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ELECTRIC FRYERS - SERIES LX900 TOP TECHNICAL DATA

MODEL	Rated power	Rated voltage	Connection cable	Weight
	kW	V	mm^2	kg
LXE9F18-4	18	380-415 3N~ / 220-240 3~	5 x 4 mm^2 / 4 x 10 mm^2	51
LXE9F22-4S	22	380-415 3N~	5 x 6 mm^2	51
LXE9F18-4-BF	18	380-415 3N~ / 220-240 3~	5 x 4 mm^2 / 4 x 10 mm^2	51
LXE9F22-4S-BF	22	380-415 3N~	5 x 6 mm^2	51

ELECTRIC FRYERS - SERIES ELT — PERFORMANCES

MODEL	Maximum load Kg
ELB 12B-E	1
ELB 12+12B-E	1 + 1
ELT 18B-E	1,4
ELT 18+18B-E	1,4 + 1,4
ELT 30B	1,2
ELT 12M-E	1
ELT 12+12M-E	1 + 1
ELT 18M-E	1,4
ELT 18+18M-E	1,4 + 1,4
ELT 30M	1,2

ELECTRIC FRYERS - SERIES PLUS 600 — PERFORMANCES

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MODEL	Maximum load Kg
E6F10-3B	1
E6F10-6B	1 + 1
E6F10-3BS	1,1
E6F10-6BS	1,1 + 1,1
E6F10-3M	1
E6F10-3MS	1,1
E6F10-6M	1 + 1
E6F10-6MS	1,1 + 1,1

ELECTRIC FRYERS - SERIES MACROS 700 — PERFORMANCES

MODEL	Maximum load Kg
E7F10-4B	1,2
E7F10-4BS	1,4
E7F10-8B	1,2 + 1,2
E7F10-8BS	1,4 + 1,4
E7F10-4M	1,2
E7F10-4MS	1,4
E7F10-8M	1,2 + 1,2
E7F10-8MS	1,4 + 1,4
E7F18-4M	1,8
E7F18-4M-BF	1,8
E7F18-4MS	2
E7F18-4MS-BF	2
E7F18-8M	1,8 + 1,8
E7F18-8M-BF	1,8 + 1,8
E7F18-8MS	2 + 2
E7F18-8MS-BF	2 + 2

ELECTRIC FRYERS - SERIES MAXIMA 900 PERFORMANCES

MODEL	Maximum load Kg
E9F7+7-4M - E9F7+7-4M-BF	0,8 + 0,8
E9F18-4M	1,8
E9F18-4M-BF	1,8
E9F18-8M	1,8 + 1,8
E9F18-8M-BF	1,8 + 1,8
E9F22-4M	2
E9F22-4MS	2,3
E9F22-4M-BF	2
E9F22-4MS-BF	2,3
E9F22-8M	2 + 2
E9F22-8MS	2,3 + 2,3
E9F22-8M-BF	2 + 2
E9F22-8MS-BF	2,3 + 2,3

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ELECTRIC FRYERS - SERIES S700 PERFORMANCES

MODEL	Maximum load Kg
SE7F7+7-4M	0,8 + 0,8
SE7F7+7-4M-BF	0,8 + 0,8
SE7F10-4B	1,4
SE7F10-4M	1,4
SE7F10-4M-BF	1,4
SE7F18-4MS	2
SE7F18-4MS-BF	2

ELECTRIC FRYERS - SERIES S900 PERFORMANCES

MODEL	Maximum load Kg
SE9F7+7-4M - SE9F7+7-4M-BF	0,8 + 0,8
SE9F18-4M	2
SE9F22-4MS	2,3
SE9F22-8MS	2,3 + 2,3
SE9F18-4M-BF	2
SE9F22-4MS-BF	2,3
SE9F22-8MS-BF	2,3 + 2,3
SE9F22-4MSF - SE9F22-4MSFA	2,3

ELECTRIC FRYERS - SERIES LX900 TOP PERFORMANCES

MODEL	Maximum load
	Kg
LXE9F18-4	2
LXE9F22-4S	2,3
LXE9F18-4-BF	2
LXE9F22-4S-BF	2,3

COOKING TIME AND RECOMMENDED TEMPERATURE

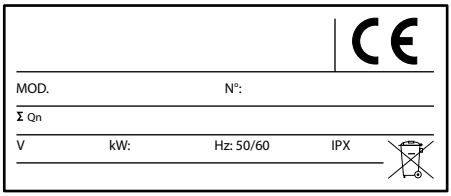
FOOD	COOKING TIME	TEMPERATURE
	minutes	°C
FISH		
Shrimp and squid	2 - 5	180
Frog legs	1 - 3	180
Breaded fish filet	2 - 4	190
Sole filets	2 - 4	190
Trout, fishcakes	3 - 5	190
Giltheads, cods, mullet, surmullet	2 - 5	190
Mixed fried fish	2 - 5	190
MEAT		
Sausages, steak	2 - 4	170 - 180
Duck, pheasant (according to weight)	8 - 15	160 - 190
Calf's brains	2 - 3	170 - 180
Veal or pork chops	4 - 8	180 - 190
Veal scalloppine	1 - 3	190
Dripping	1	180
Chicken	10 - 15	160 - 180
Roast veal, roast pork, roast beef (from 1 to 2 kg)	20 - 25	170
Wiener Schnitzel	1 - 3	190
POTATOES		
French fries	1 - 2	190
Chips	3 - 5	170 - 180
Croquettes	3 - 4	180
Pailles (shoestring French fries)	2 - 4	180
VEGETABLES		
Artichoke, aubergine, cauliflower, fennel, courgette/zucchini	2 - 4	190
CAKES		
Apple, pineapple, banana fritters	2 - 4	180
Rice or bran croquettes	3 - 5	160 - 180
Doughnuts	2 - 4	180

The units are in conformity with the European directives:

2014/35/UE	Low voltage
2014/30/UE	EMC (electromagnetic compatibility)
2011/65/EU	Restriction of the use of certain hazardous substances in electrical and electronic equipment
2006/42/EC	Machine regulations and particular reference regulations
EN 60335-1	General Standard on the safety of household and similar electrical appliances
EN 60335-2-37	Safety of electrical equipment for collective use as fryers.

Unit features

The serial number plate is positioned on the front side of the unit and contains all the connection data.



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INFORMATION FOR USERS OF PROFESSIONAL APPLIANCES

Pursuant to Article 24 of Legislative Decree no. 49 of 14 March 2014,
"The Implementation of EU Directive 2012/19 on Waste Electrical and Electronic Equipment (WEEE)".

The crossed out wheelie bin on the appliance or its packaging indicates that the end-of- life product must be collected separately from other waste, in order to ensure proper treatment and recycling.
In particular, the separate collection of professional end-of- life appliances is organised and managed:

a) directly by the user, if the appliance was placed on the market under past WEEE systems and the user decides to dispose of it without replacing it with another similar appliance with the same functions;
b) by the manufacturer, i.e. the party who first introduced and commercialised in EU countries, or sold in EU countries, under its own brand, the new appliance that replaced the previous one, when, after making the decision to dispose of an end-of- life appliance placed on the market under past WEEE systems, the user purchases a similar appliance with the same functions. In this case, the user may ask the manufacturer collect the old appliance no later than 15 consecutive calendar days after the delivery of the new appliance;
c) by the manufacturer, i.e. the party who first introduced and commercialised in EU countries, or sold in EU countries, under its own brand, the appliance, when the appliance was placed on the market under new WEEE systems.

The proper separate waste collection for the subsequent forwarding of the decommissioned product for recycling, treatment and environmentally compatible disposal, helps prevent negative impact on the environment and health, and promotes the reuse and / or recycling of the materials that the appliance is made of.

The user's illegal disposal of the product will result in the application of sanctions set out in current regulations.

INSTALLATION INSTRUCTIONS

ATTENTION!
Please refer to the initial pages of this manual for the figures mentioned in this chapter.

APPLIANCE DESCRIPTION

Sturdy stainless steel structure with 4 feet that can be adjusted in height. External coating made in 18/10 chromium-nickel steel.

COOKING TANK

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Stainless steel cooking tank, oil temperature regulated by a sensitive operating thermostat.
Ergonomic control knobs made of synthetic material.

SAFETY DEVICES

The unit is equipped with a safety thermostat that activates, deactivating the heating elements, in the event that temperature gets too hot due to an error with the fryer (for example, the unit is ignited without filling the tank with oil). To restore the operation, use the disconnecting switch to disconnect the power, let the unit cool down and activate the button (3) marked with the "RESET" sticker. (See fig. 1). Then follow the instructions in the paragraph "INSTALLATION" in order to start up the unit.

The FA or F models are equipped with electric basket lifter and oil circulation pump with integrated fuses in the electrical connection box. Please call Technical Support in the event of a failure of the oil circulation pump or the basket lifter.

INSTALLATION

Before beginning the installation, remove the packaging. A few parts are protected with an adhesive film, which should be removed carefully.
Remove any glue residual with the proper substances, never use abrasive substances, refer to the instructions in the paragraph "CARE OF THE APPLIANCE".

Location
The appliance should be installed in a well ventilated room and, if possible, under a range hood. A minimum distance of 150 mm around the sides and back should be maintained.
Before connecting, read the technical plate of the unit to check if the unit is fitted for the available electrical power.

Room ventilation
The room where the appliance is installed must be fitted with air intakes to guarantee the correct operation of the unit and air exchange. The air intakes must be of adequate dimensions, be protected by grids and positioned free of any obstruction.
Caution - Warning
Do not install the appliance near any other units that can reach high temperatures: the electrical components might be damaged.

Law provisions, technical rules and directives
The manufacturer declares that the appliances comply with the CE directives and they have to be installed according to the regulations in force. Before installing the unit, take note of the following provisions:

- IEC provisions in force
- building regulations and local fire prevention measures
- accident prevention regulations in force
- local Electric Energy Board regulations

INSTALLATION

Assembly, installation and maintenance must only be carried out by companies authorized by local authorities where the equipment is installed.
The manufacturer is not responsible for damage caused by the improper installation or by an installation that does not conform to these instructions.

Installation procedures
To level the unit, adjust the legs.

Attention
If the models ELT 12M-E, ELT 18M-E, E6F10-3MS, E6F10-3M, E7F18-4M, E7F18-4MS, E7F18-4M-BF, E7F18-4MS-BF, E7F10-4MS, E7F10-4M, SE7F10-4M, SE7F10-4M-BF, SE7F18-4MS, SE7F18-4MS-BF, E9F18-4M, E9F22-4MS, E9F22-4M, SE9F18-4M, SE9F18-4M-BF, SE9F22-4MS-BF are installed as a single unit (not in a row), fix the anti-tilt bracket to the floor by using the proper anchor screws (see fig. 4). For the freestanding appliances that weigh more than 40 kg: E7F10-4M, E7F10-4MS, E7F10-8B, E7F10-8BS, E7F10-8M, E7F10-8MS, E6F10-6B, E6F10-6BS, E6F10-6M, E6F10-6MS, E7F18-4M-BF, E7F18-4MS-BF, E9F18-4M, SE7F10-4M, SE7F10-4M-BF, SE7F10-4M-BF, SE9F22-4MSF, SE9F22-4MSFA, and for the appliances equipped with the anti-tilt bracket to the floor, always keep a minimum distance of 50 cm from the side wall and 20 cm from the rear wall to allow the assembly of the cable.

Warning!
Before performing any operations, cut off the main power supply.
For a direct network connection, it is necessary to provide a device that ensures the disconnection from the network with an opening distance from the contacts that allows for a complete disconnection under the conditions of overvoltage category III, in accordance to the rules of installation.
If the power cord is damaged, it must be replaced by the manufacturer's technicians or by a person with similar qualifications.

Attention!
Never interrupt the yellow-green ground cable.

ELECTRICAL CONNECTION

1) Install, if not present, a disconnecting switch close to the appliance with a thermal magnetic release and differential locking.
2) Connect the disconnecting switch to the terminal board as shown in the figure and in the electrical diagrams.
3) The chosen connection cable must have features similar to the H07RN-F type with an operating temperature of at least 80 °C and have a section suitable to the unit (see the TECHNICAL DATA table).
4) Pass the cable through the passage and tighten the cable stopper, connect the conductors in their corresponding position to the terminal board and attach them. The yellow-green ground conductor must be longer than the others so that, in the event that the cable stopper breaks, it disconnects itself after the voltage cables.

Equipotential
The appliance must be connected to a equipotential system. The connection terminal is located near the power supply cable input.
It is marked with the following symbol:

Important: appliance testing
Before putting it in operation, test the equipment to evaluate the operational conditions of each component and single out any possible anomalies.
During this phase, it is important that safety and hygiene conditions are strictly followed.
Carry out the following controls to perform the test:
1) Check that the main voltage is in conformity with the appliance voltage
2) Use the automatic disconnecting switch to check the electrical connection
3) Check the proper operation of safety devices

After testing, if necessary, train the users so that they understand all necessary skills to operate the equipment in safe conditions, according to the regulations in force in the country in which the equipment is to be used.

Warning!
The manufacturer is not responsible and does not offer a guarantee for damages resulting from improper installations or installations that do not comply with the instructions.

OPERATING INSTRUCTIONS

ATTENTION: the device must not ever be left unattended while in use. Ensure that the device is switched off after use.

This type of apparatus is to be used for commercial applications, for example restaurant kitchens, canteens, hospitals and commercial businesses, such as bakeries, butchers, etc., but not for continual mass production of food.

This appliance cannot be used by people (including children) with impaired skills or without experience and knowledge unless under the supervision of a person responsible for their safety who provides precise instructions about the use of the unit. Keep children under supervision to make sure that they don't play with the unit.

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For all models, fill the tank with oil up to a level between the minimum and maximum marks indicated on the tank (see fig. 2).
The oil level must never be below the minimum level mark: failure to follow these instructions could result in a fire. Make sure that the oil is cold before emptying the tank and use the "L" lever to empty the tank (see fig. 2).

Warning
We recommend the use of oil with a smoking temperature above 200 °C. The smoking point may vary depending on the level of refinement, the variety of seeds, seasoning and cultivating techniques. The smoking point decreases - notably - if the oil is not stored properly (it should be stored away from direct light and sources of heat) and if it has already been used for frying.
We would advise against using old oil as prolonged use reduces the temperature at which it will burn and increases the risk of spontaneous boiling. Particularly large or dripping wet foods may cause the oil to suddenly bubble.
The unit can be used with hard fat (lard). For this use please use the **BF models** (see the paragraph MELTING function).
The appliance must be installed and operated in such a way that water doesn't come into contact with the grease or oil.

Warnings for draining and filtering the oil
- Allow the oil to cool before you filter it or drain it into the tank.
- We recommend that the oil be emptied into the tank in more than one go.
- You should be especially careful when moving the tank with oil in it.

Ignition
Rotate the thermostat knob (4) (see fig. 1) to the desired temperature to ignite the unit. Two indicator lights on the control panel show the unit is operating. The green

indicator light will illuminate (1) showing power is present at the fryer.
The orange indicator light (2) switches on and off intermittently during the normal operation to show that the heating elements are heating oil to keep it at the set temperature.

Turning on (F and FA models, see Fig. 7)
To turn on the fryer, press the G button. The green LED C will illuminate to indicate the presence of voltage in the electric installation.
The fryer will actually turn on once you rotate the knob of the thermostat (B) to the position of the desired temperature.
The orange light (D) will blink during the normal operation to indicate when the heating elements are warming up the oil to bring it to the set temperature.

Turning off
After using the unit, turn it off by rotating the thermostat to the minimum position and cut off the power upstream of the unit. Use the lids that the fryer is equipped with in order to protect the oil in the tank.

Turning off (F and FA models, see Fig. 7)
To turn the unit off, rotate the thermostat knob to the minimum position and press the G button; the green "C" light will switch off.
Disconnect the power supply upstream of the unit and use the covers with which the fryer is equipped to protect and secure the oil in the tank.

MODELS WITH ELECTRONIC CONTROLS BFLEX MODELS

ELECTRONIC CONTROLS OPERATION (see fig. 6)
Switching on, settings and switching off
When the deep fryer is switched off, with the power cable connected to the mains supply and the main switch "C" turned on, the display panel "A" will indicate "OFF".
To turn the deep fryer on, press and hold knob "B" for a few seconds until you hear a beep; the display panel will indicate a default temperature of 190 ° and the "°C" digit will be flashing.
To change the cooking temperature, press knob "B" and turn it. When the display panel shows the desired temperature, press knob "B" again to save the new temperature.
Once the set temperature is reached, the deep fryer will beep and the " °C" digit will stop flashing. At this point, the deep fryer is in temperature control mode and it will switch on and off continuously so as to maintain the constant temperature of the oil.
You will hear a beep each time the fryer reaches the set temperature.
To turn the deep fryer off, press and hold knob "B" for a few seconds; "HOT" will be indicated on the display panel "A" for as long as the oil temperature remains above 60 °C; once it falls below this temperature, "OFF" will appear on the display panel.

MELTING function
The Melting function activates the deep fryer cyclically, allowing you to heat the oil without sudden increases in temperature.
This function is mainly used during colder months when the oil tends to solidify, or when using vegetable fat for frying.
Operating intermittently, the deep fryer dissolves the fat used for frying without the risk of it burning.
To activate the Melting function, press button "D"; LED light "F" turns on and the display panel will automatically indicate 100 °C. The deep fryer will start to operate in cycles until the temperature reaches 100 °C, after which it will automatically maintain the oil temperature at 100 °C.
The Melting function can be activated and deactivated at any time by pressing button "D".
If the Melting function is activated when the oil temperature is over 100 °C, the deep fryer will wait for the temperature to go down to 100 °C and then automatically maintain the oil temperature at 100 °C.

Warnings
The appliance is equipped with the following safety functions:
- if LED light "G" is on, it means that the heating element is not fully pivoted into the horizontal operational position;
- if LED light "H" is on, it means that the safety thermostat has intervened (see the SAFETY DEVICES chapter)

In these cases, the deep fryer does not function until the safety of the appliance is restored.
When you have finished using the deep fryer for the day, turn off the main switch "C".

F AND FA MODELS

Use the automatic basket lifter, set the cooking time (FA models, see Fig. 7)
The basket lifter can be used either with 1 basket or 2 half baskets.
To use the basket lifter with 2 half baskets, set the fryer compartment's "M" switch to the "2 baskets" position.
To use the basket lifter with 1 basket, set the "M" switch to the 1 basket position. In this case, set the fry time by rotating the right "A" knob. The left "A" knob is not enabled.
Set the frying time by rotating the "A" knob to the value you want. As soon as the "A" knob is rotated, the basket will lower. When the set time is reached, the cooking cycle finishes and the basket lifts up.

Oil filtering and use of the pump (F and FA models, see Fig. 7)
Make sure that the tray and the filter are positioned under the oil drain. The oil should not be drained at room temperature or soon after frying. Wait about 3 hours after the last frying before draining oil; in any case, the temperature must be lower than 90 °C. Be careful around hot oil. Slowly rotate the "H" knob to open the drain tap. Pay attention to oil splashes. Oil will flow out faster into the tanks and the filter will clean it properly. If the oil is particularly dirty, make sure that the oil does not overflow from the filter. Close the "H" tap. To start pumping the oil from the tray to the tank, rotate the "E" knob. As soon as the "E" knob is rotated, the orange "F" light will illuminate and the oil will start to flow out into the tank. To stop

pumping, rotate the "E" knob to 0; the tank will empty in about 5 minutes. The colder the oil is, the longer it will take to pump it.
The oil must have a temperature lower than 90 °C and a viscosity lower than 350 cSt.

Performances
The PERFORMANCES table shows the maximum capacities and the maximum production per hour of the various models of fryers.
To have a few suggestions about the cooking times, refer to the table COOKING TIME AND RECOMMENDED TEMPERATURE.

MAINTENANCE

Maintenance must be carried out by qualified personnel.
Disconnect the unit from the main power supply before performing any operation.
Check the condition of the conductors, commands and electrical heating elements. Use only original spare parts. If the power supply cable is to be replaced, use H07RN-F cables. (See the TECHNICAL DATA table).

After each technical intervention and any maintenance work, the specialised installer must test the device before switching it back on.

Warnings
It is necessary to periodically check the stuffing box system of the deep fryers. The stuffing boxes on deep fryers should be tight so as to avoid any oil leakage which in the long run could cause problems.

CARE OF THE APPLIANCE

ATTENTION!
- **Before cleaning, switch off the unit and let it cool down.**
- **In the event of electrically supplied units, use the isolator switch to disconnect the mains.**

Carefully clean daily the appliance to guarantee its proper operation and long life.
Steel surfaces must be cleaned with a dish washer detergent diluted in very hot water by using a soft cloth; for the toughest dirt, use ethylic alcohol, acetone or another non-halogenated solvent; **do not use abrasive powder detergents or corrosive substances such as hydrochloric acid, muriatic or sulphuric acid. The use of acids can affect the unit's operation and safety.** Do not use brushes, steel cottons or abrasive disks made with other metals or alloys that might cause rust stains due to contamination. For the same reason, avoid contact with iron objects.
Do not use steel cottons or stainless steel brushes because whilst they will not contaminate surfaces, they can cause damaging scratches.
Metal powder, metal shavings from working and iron material in general, when in contact with stainless steel surfaces, can cause rust stains.
Superficial rust stain might be present on new appliances and they can be removed with a detergent diluted in water and a Scotch Brite sponge.
If dirt is tough, do not use sandpaper or rough paper, but use synthetic sponges (for example Scotchbrite sponges).
Do not use substances for cleaning silver and be careful with hydrochloric or sulphuric vapours coming from floor washing products, for example.
Do not aim water jets directly on the appliance, it might be damaged. After cleaning, rinse properly with clean water and dry carefully with a cloth.

CLEANING THE TANK

The following operations must be carried out when the unit is off, cooled and electrically disconnected from the main power supply.
ELT series models
Loosen the "V" screw (see fig. 2) to extract the head group holding the heating elements and drain the tank by means of the "L" level and later filter the oil with the proper filter.
A few fryer models are equipped with an extractable tank; to remove the oil, extract the tank when the unit is cool and then clean the tank, filtering the oil or replacing it.
After cleaning, refer to CARE OF THE APPLIANCE , position the head group back into its seat and set it properly.

Other models
The heating element group can be lifted up to be cleaned better and more easily.
Empty the tank by using the "L" lever and filter the oil with the proper filter.
Manually move the heating elements block until when it is fixed in the raised position or turn the elements inside the tank (Picture 3A). Perform all cleaning operations as described within the paragraph CARE OF THE APPLIANCE , position the heating element group back.
In the 600 series models, the heating element group can be unlocked by pressing the button positioned on the left of the heating element group (see fig. 3).

PRESERVATION AND STORAGE

If the appliance is not used for long periods of time, please observe the following:
1) Switch off the disconnecting switch to disconnect the mains
2) Clean the equipment and the surrounding areas properly
3) Pour a small quantity of cooking oil on the stainless steel surfaces
4) Carry out all maintenance operations
5) Cover all appliances with a suitable material and leave a few openings to allow air to circulate
6) Use in dry places with temperatures between –5 e + 40 °C.

HOW TO ACT IN THE EVENT OF A FAILURE

In the event of a failure, immediately disconnect the unit from the main power supply and contact the Assistance Service.

WARNING!
In the event that the fryer has to be transported, empty the tank before moving the transportation means.

The tank might be damaged from movements and oil might be spilled over.

EN

WARRANTY CERTIFICATE

COMPANY NAME: _____

ADDRESS: _____

POSTAL CODE : _____ TOWN: _____

PROVINCE: _____ **INSTALLATION DATE**: _____

MODEL. _____

PART NUMBER: _____

ATTENTION!
The manufacturer declines all responsibility for any inaccuracies in this handbook due to typing or printing errors.
The manufacturer reserves the right to make any changes that may be required without altering the basic features of the product. The manufacturer declines all responsibility in the event that the instructions given in this handbook are not fully observed. The manufacturer declines all responsibility for any direct or indirect damage caused by incorrect installation, tampering, poor maintenance and negligent use.

WARRANTY CERTIFICATE

COMPANY NAME: _____

ADDRESS: _____

POSTAL CODE : _____ TOWN: _____

PROVINCE: _____ **INSTALLATION DATE**: _____

MODEL. _____

PART NUMBER: _____

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