



CATERING HIRE
quality hire for special occasions

Tel: 01242 820100
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240v Deep Fat Fryer Instructions

240v Deep Fat Fryer



Two 9 Litre capacity well, with baskets and lids.

Features

POWER : 2 x 3kW, 220 - 240V, 2 x 13 Amp Single Phase.

CAPACITY : 2 x 9 Litres

DIMENSIONS : 335(h) x 600(w) x 600(d)mm.

FEATURES :

Output : Output of chips per hour: 17kg (37lb) from frozen, 21kg (46lb) from chilled.

Thermostatic control for consistent results.

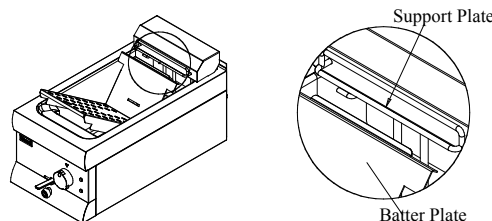
Recommended frying weight: 0.7kg (1.5lb).

Lift out element.

Removable stainless steel lid and baskets supplied.

Usage

- To gain clear access to the tank, remove the batter plate by tilting backwards and sliding out from under the support plate. Lift the element up until the element stay latches in uppermost position.



Note: Do not attempt to lift the element without first removing the batter plate.

- Clean out the tank and ensure that all parts are completely dry and then push the element back allowing the element stay to be pulled out, and then gently lower the element into its working position
- Replace the batter plate by placing into tank at an angle ensuring tabs locate under support plate. Push batter plate down into horizontal position above element.
- Ensure that the drain valve is closed before filling with a good quality oil, taking care not to exceed the high level indicator.
- Set the thermostat to the OFF position and switch on the power supply. Turn the thermostat to the desired temperature setting.
- The amber light will extinguish when the set temperature is reached.

Note

If the green neon is illuminated but the elements do not heat up, the high temperature cut-out may require resetting. This is located on the back panel of the unit and is reset by pressing the exposed button.

Cleaning

To clean the unit after use, allow the oil to cool to a temperature below 55°C and drain it into a suitable container. Raise the element from the tank following the instructions in section 1, using the lifting hook provided. After cleaning, lower the element, replace the batter plate, following the instructions in sections 2, 3.



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Electrical and Gas Safety Instructions

SAFETY INSTRUCTIONS - PLEASE READ

Before Starting Work

- ✓ CHECK ALL YOUR EQUIPMENT. DO NOT USE ANYTHING FOUND DAMAGED.
- ✓ CHECK THAT THE PLUG / REGULATOR ON THE EQUIPMENT MATCHES THE SUPPLY.
- ✓ DO NOT TRY TO IMPROVISE CONNECTIONS.
- ✓ KEEP ELECTRICAL EQUIPMENT AWAY FROM RAIN, WATER AND GAS.
- ✓ MAKE SURE YOU KNOW HOW TO USE THE EQUIPMENT.
- ✓ YOU NEED TO KNOW HOW TO TURN IT OFF.

Safety Notice

PLEASE NOTE THIS MACHINE IS INTENDED FOR STATIC USE ONLY. ONCE CONNECTED TO ELECTRICITY AND OR LPG GAS SUPPLY IT SHOULD NOT BE MOVED. SOME GENERATORS SUPPLY 240V, 415V AND 110V. PLEASE CHECK FOR CORRECT VOLTAGE BEFORE USE.

LPG Safety

- ✓ CONNECT PROPANE REGULATORS WITH THE SPANNER PROVIDED. DO NOT USE TOOLS WHICH MAY DAMAGE THE REGULATOR.
- ✓ ALWAYS TREAT REGULATORS AND HOSES WITH CARE.
- ✓ ALWAYS KEEP GAS CYLINDERS UPRIGHT AND TURN OFF AT GAS VALVE ON CYLINDER BEFORE DISCONNECTING FROM THE MACHINE.
- ✓ USE ONLY THE GAS INDICATED ON THE MACHINE OR BY R & R CATERING HIRE LTD.
- ✓ DIRECT MACHINE AWAY FROM FLAMMABLE MATERIALS.
- ✓ SHOULD A GAS LEAK BE SUSPECTED, CLOSE THE CYLINDER VALVE AND EXTINGUISH ALL NAKED FLAMES. TURN THE CYLINDER BACK ON IN ORDER TO LOCATE THE LEAK BY APPLYING SOAPY WATER AND CHECK FOR BUBBLES OF ESCAPING GAS. NEVER USE A NAKED FLAME.

General Safety

- ✓ READ AND COMPLY WITH THE INSTRUCTION LEAFLET OR LABEL BEFORE USING THE EQUIPMENT.
- ✓ TAKE ALL SAFETY PRECAUTIONS REQUIRED AND RECOMMENDED.
- ✓ DO NOT REMOVE OR BYPASS GUARDS OR SAFETY DEVICES FITTED TO THE EQUIPMENT.
- ✓ USE ONLY THE CORRECT ACCESSORIES.
- ✓ DO NOT OVERLOAD THE EQUIPMENT.
- ✓ KEEP EQUIPMENT CLEAN. PLACE AWAY FROM WORK AREA IF POSSIBLE.
- ✓ WEAR APPROPRIATE PERSONAL PROTECTIVE EQUIPMENT AT ALL TIMES.
- ✓ REMEMBER SOME CATERING EQUIPMENT MAY GET HOT IN USE.
- ✓ ALLOW TO COOL BEFORE HANDLING.
- ✓ TAKE SPECIAL CARE WHEN CHILDREN OR ELDERLY PEOPLE ARE PRESENT.
- ✓ TAKE CARE NOT TO TOUCH THE TOP OR SIDES OF ANY HOT EQUIPMENT, AS THIS WILL RESULT IN BURNS.

**IF THE EQUIPMENT IS FAULTY
PLEASE DO NOT REPAIR IT !
CONTACT US ON
01242 820100**

240v Electrical Safety

- ✓ ELECTRICITY IS DANGEROUS AND MUST ALWAYS BE USED WITH GREAT CARE.
- ✓ WATER AND ELECTRICITY MAKE A VERY DANGEROUS COMBINATION, TAKE GREAT CARE IN KEEPING THEM APART.
- ✓ USE THE EQUIPMENT ONLY FOR THE PURPOSE FOR WHICH IT WAS DESIGNED.
- ✓ CARELESSNESS OR MISUSE COULD CAUSE ELECTRIC SHOCK OR FIRE.
- ✓ IT IS ADVISED TO USE A RESIDUAL CURRENT DEVICE WITH ALL 240V APPLIANCES.
- ✓ CHECK YOUR SUPPLY FOR SUFFICIENT AMPAGE BEFORE USING EQUIPMENT WITH A HEATING ELEMENT.

Warning

- ! Do not move this appliance when the tank contains oil.
- ! Hot oil can cause severe burns. Avoid direct physical contact.
- ! Always drain food before frying.
- ! Never put water into the oil, as this will cause splashing and possible overflow of the tank.
- ! Never put anything other than food into the oil.
- ! Disconnect the unit from the electricity supply before servicing or undertaking any electrical maintenance.
- ! Parts of this unit may become hot in normal use, therefore suitable precautions must be taken to avoid accidental contact.
- ! Never leave the unit unsupervised whilst frying.
- ! If the unit should begin to smoke, switch off immediately.
- ! In the event of a fire occurring, water should not be used to extinguish it. It is advisable to install a fire extinguisher and have a fire blanket within reach of the fryer.
- ! Do not overfill the tank with oil.
- ! Maintain the oil level above the minimum mark.

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