

**CATER-COOK**

# Electric Countertop Fryer - Instruction Manual

Models: CK7804 & CK7804-2



To avoid risk of accidents or damage to the appliance, it is essential to read these instructions before it is installed and used for the first time.



**Caterkwik Ltd**

The Lakeland Catering Centre  
Newlands  
Ulverston  
Cumbria  
LA12 7QQ

01229 480001

info@caterkwik.co.uk

CE





# Bain Marie - Instruction Manual

## Introduction

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Thank you for purchasing the Cater-Cook Commercial Countertop Electric Fryer. In order to make full use of its functions, please read these instructions carefully and keep for future reference.

This Cater-Cook fryer is designed for commercial applications to fry large quantities quickly and accurately.

### **WARNING!**

**This appliance is NOT intended for use by children, people with reduced physical, sensory or mental capabilities or lack of experience unless supervised by a person responsible for their safety.**

**DO NOT put flammable objects / liquid or gas around the product.**

**If the power cord is damaged it MUST NOT be used until it has been replaced by a qualified technician.**

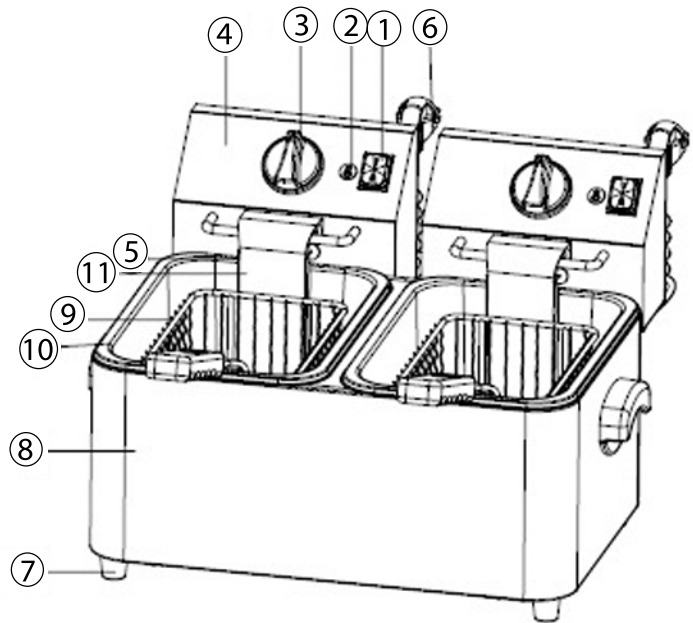
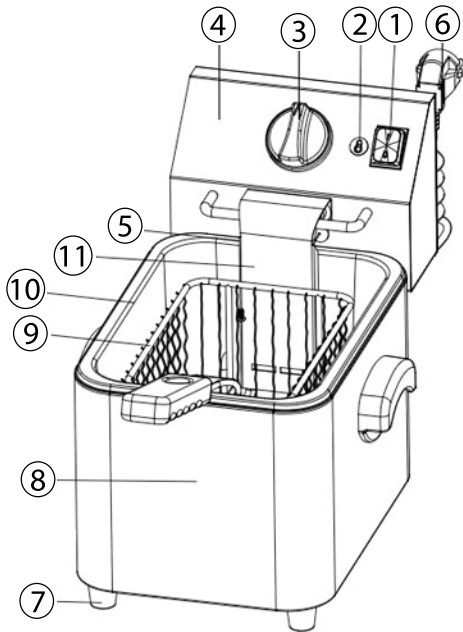
**Oil level MUST be maintained above the MIN level to avoid damage to the element and below the MAX level to avoid overflowing.**

**ALWAYS switch the appliance off when not in use.**

**ALWAYS use suitable cooking oil in the appliance.**

**Remove excess water from the food before using the appliance, failure to do so can cause spitting.**

**DO NOT cover the oil tank when frying.**



1. Switch
2. Light
3. Temperature Controller
4. Electrics Box
5. Heating Element
6. Power Cable

7. Rubber Non-Slip Foot
8. Frame
9. Frying Basket
10. Oil Tank
11. Element Protective Board



## Electric Fryers - Instruction Manual

### Function

- Thermostat temperature control. The user can set the temperature of the fryer. The indicator light will light up when the fryer has reached the desired temperature.
- The fryers have a high limit stat which protect the fryer from over heating. If the temperature exceeds the high limit temperature then the fryer will cut off automatically. The fryers have a reset button to manually reset the fryer.
- Micro-Switch Protection prevents the heating element from being burnt out. When the Electric Box is lifted for cleaning it will automatically shut off.
- The stainless steel frying baskets feature folding handles for easy storage.
- The heating element has a protective cover. This can be easily removed from the oil tank for cleaning.



### **WARNING!**

Do not attempt to disassemble the fryer until the unit is off and completely cool.



## Electric Fryers - Instruction Manual

### Basic Specification

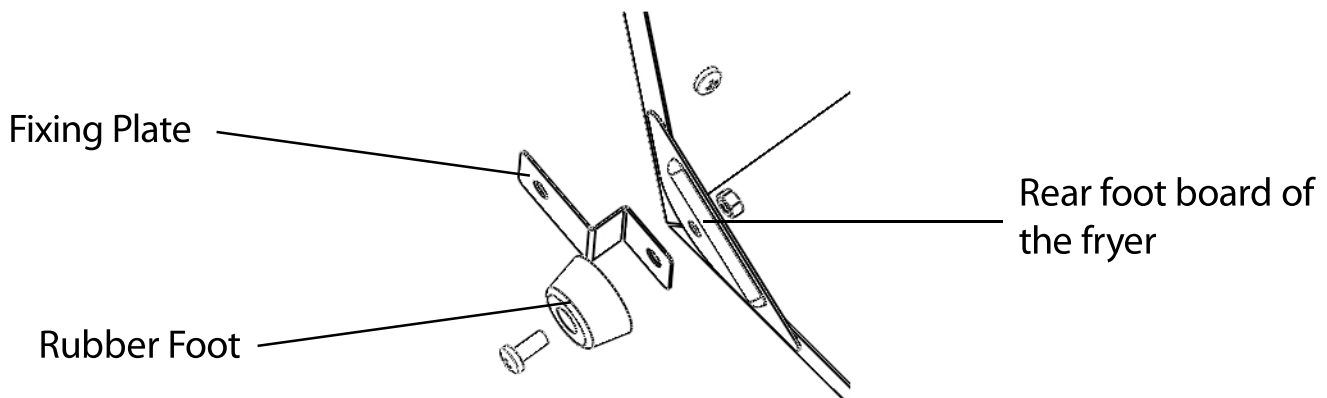
Model	CK7804	CK7804-2
Description	Single tank electric counter top fryer	Twin tank electric counter top fryer
Voltage	220~240V 50/60Hz	220~240V 50/60Hz
Power	2500W	2 x 2500W
Tank Dimensions	186 x 270 x 170mm	2 x 186 x 270 x 170mm
Temperature Range	60°C to 190°C	60°C to 190°C
High Limit Temperature	230°C	230°C
Product Dimensions	580 x 264 x 313mm	580 x 494 x 313mm
Handle Length	240mm	240mm
Weight	5.4kg	10kg
Volume	4 Litre	4 + 4 Litre



# Electric Fryers - Instruction Manual

## Installation

1. Remove the fryer from the packaging, ensure all the protective film and plastic is removed and cleaned from the unit. Check for damage, if you find any damage to the unit, contact Caterkwik immediately on 01229 480001.
2. Place the fryer on a firm level surface.
3. Installation of the fixing plate. (Twin Tank Fryers Only)



3. Plug the fryer in.



## Electric Fryers - Instruction Manual

### Operation

1. Fill the oil tank with cooking oil. The oil must be between MIN & MAX line.
2. Turn on the power switch, and turn the thermostat dial to the desired temperature.
3. Allow some time for the fryer to heat up the oil.
4. Once the fryer has reached the desired temperature, the temperature controller will cut off automatically. As the oil temperature fluctuates the thermostat will operate to maintain the set cooking temperature.
5. Remove the fryer lid to start cooking.

**NOTE: The fryer lid should not be used while cooking. The fryer lid is designed to keep the fryer clean when not in use and while the oil is heating up.**

6. Load the food into the fryer basket and lower into the oil by holding the fryer basket handle.

**NOTE: Make sure there is no excess moisture or oil on the food before lowering into the oil as this could cause the fryer to spit.**

7. When the food is ready, use the fryer basket handle to lift the basket out.
8. After using the fryer, turn the control thermostat to the OFF position.



## Electric Fryers - Instruction Manual


### Cleaning

Cleaning of the fryer should be carried out after every days operation. It may need cleaning more often depending on how much it is used during service.

1. Disconnect the fryer from the power and remove the plug from the socket.


 **WARNING!** Ensure the fryer and oil is cooled before cleaning.

2. Once cool, carefully remove the heating element and electric box from the oil tank.
3. Dispose of the oil from the tank, in accordance with local regulations.

 **WARNING!** Do not reuse the oil unless it has been filtered. Refusing unfiltered oil reduces the temperature of the flash-point and is more prone to over boiling.

4. Clean the tank with hot soapy water.

NOTE: Avoid using cleaning agents, over time cleaning agents can cause damage to the stainless steel.

 **WARNING!** Do not use a jet to clean this appliance. Do not use water on the electric components or immerse the electric box into water.

5. Wipe the fryer with a dry cloth. Ensure the unit and the element is completely dry before turning back on.





Problem	Cause	Solution
The machine is plugged in, but the power light is not on and not heating up.	<ol style="list-style-type: none"> <li>1. The plug is not inserted into the socket fully.</li> <li>2. Micro-Switch is not contacted well.</li> </ol>	<ol style="list-style-type: none"> <li>1. Remove the plug.</li> <li>2. Adjust the limit distance of the micro-switch.</li> </ol>
Heating indicator is not on and not heating up.	The connection the element is loose.	<ol style="list-style-type: none"> <li>1. Check the elements connections and reconnect if necessary.</li> <li>2. Change the element.</li> </ol>
Power indicator is on but the fryer is not heating up.	Connection to the temperature controller is faulty.	Change the temperature controller.
Temperature control is normal but the indicator is not on.	Indicator is faulty.	Change the indicator.
Fryer has exceeded the high temperature limit and is now not heating.	High limit temperature has been reached and the high limit stat has cut the power.	Rest the high limit stat using the manual re set button.
Temperature control can not be adjusted.	Temperature controller is faulty.	Change the temperature controller.