



HEAVY DUTY FRYER INSTRUCTION MANUAL



**Model · Modéle · Modell · Modello · Modelo · Malli
FC374 FC375 FC376 FC377**

Safety Tips

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - BS EN Codes of Practice
 - Fire Precautions
 - IEE Wiring Regulations
 - Building Regulations
- DO NOT immerse the electrical control box assembly in water, or use jet/pressure washers to clean the appliance
- Do not use the appliance for anything other than its intended use.
- Always switch off and disconnect the power supply to the appliance when not in use.
- Not suitable for outdoor use.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by a BUFFALO agent or a recommended qualified technician in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Ensure oil levels are maintained above the minimum indicated level. Failing to maintain the required level may result in element failure.
- The manufacturers of Buffalo products take every care to ensure that all products are safe. Steel cutting procedures used to manufacture these items results in sharp edges. These sharp edges are removed to the best of our ability; however we still insist the operator takes care when in contact with this piece of equipment.
- Switch off power to the Fryer, and remove the plug from the power socket whilst cleaning, draining oil, or filling with oil.
- Change the oil regularly. Used oil breaks down after use, it can catch fire as its flash point is reduced, and it is more prone to surge boiling.
- The oil pan should not be covered during frying – Lid should not be fitted when unit in use.

Introduction

Thank you for purchasing the Buffalo Electric Fryer. Before operating this product, you should read through the instructions and hints in this manual, this will help you enjoy effective, trouble free results from using the product. Keep the instructions in a safe place for future reference.

These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food

Buffalo will not accept liability for product failures in the event that:

- The instructions in this manual have not been followed correctly.
- Unqualified or unauthorized personnel have adjusted the Fryer.
- Non-original spare parts are used.
- The Fryer has not been handled and cleaned correctly.
- The Fryer has been used for a purpose for which it was not intended.

Packaging

All Buffalo products are inspected and tested prior to packing.

This product consists of the following parts:

- Fryer
- Basket – one or two according to the model purchased
- Instruction Leaflet

If any of these parts are found to be missing or damaged after transit, you must contact your supplier immediately.

Installation

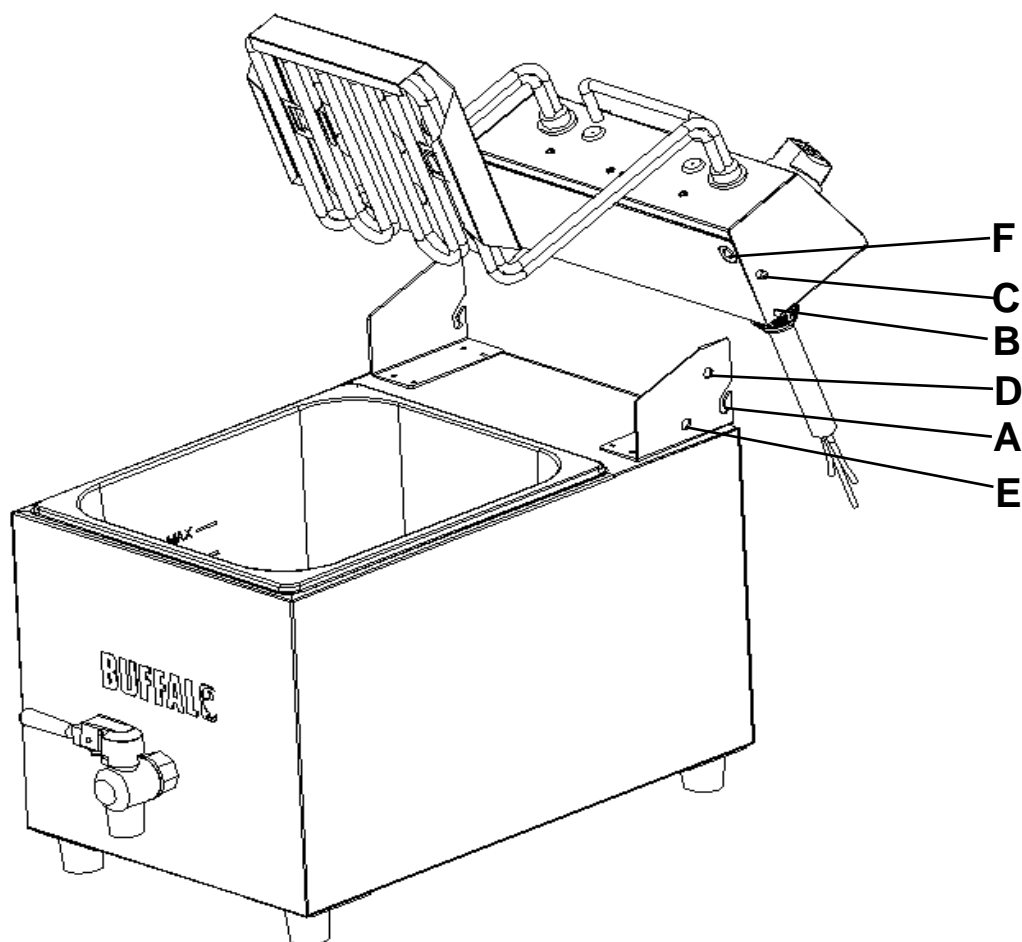
Remove the Fryer from the packaging, ensuring that all protective packaging, plastic and residues are thoroughly cleaned from its surfaces.

Place the Fryer on a firm level surface (Or Fryer stand if purchased).

Before installing and operating the Fryer, it is the user's responsibility to ensure that all Health & Safety regulations concerning safe positioning, spacing, ventilation, electrical installation, and fire risk, are complied with.

Fitting the Element and Control box to the Fryer body.

Position the Element/Control Box into the body of the fryer, locating it into the hole (A) at the side of the main body, using the pin (B) on the side of the Control Box. Rotate the control unit and put spring pin(C) into the hole(D) of the main body, You can hold the position if the appliance is not to use. Continue to push spring pin and rotate the control box, Before the element is lowered into its operating position in the pan. Then the spring pin will be put into the hole(E) of the main body, At the mean time safety switch(F) is going to work.



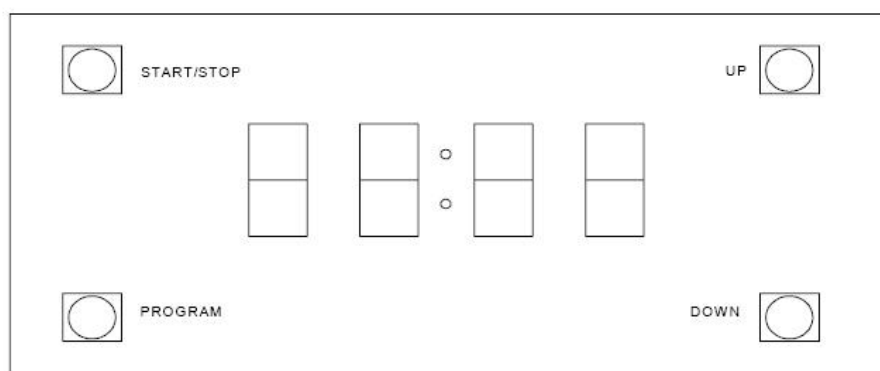
The fryer can now be filled with the appropriate cooking oil.
Connect the Fryer to the correct power supply and it is ready to operate.

Operation

1. Please ensure Oil level is between Min and Max lines.
2. Turn on the power switch. Then turn the thermostat dial to the required temperature setting.
3. Allow time for the oil temperature to reach the required setting. While the oil is heating, the green light will be on. when the oil has reached the required temperature, the green light will switch off.
4. As the oil temperature fluctuates, the thermostat will operate to maintain the set temperature, the indicator light will be lit when the Fryer is heating the oil.
5. A temperature setting of between 170 and 180 degrees centigrade will be sufficient for most cooking. However this may vary for particular food types or according to individual requirements.

Using the Timer

The digital timer with audible alarm can be set from 1 second to 15 minutes



The timer provides an audible alarm only; after the set time expires unit will continue to operate at set temperature.

START/STOP: Press **START/STOP** to start timer, press again to stop. The timer will provide an audible alarm after the set time. The alarm will beep 10 times and the display will continue to flash until timer is reset (press the **START/STOP** button)

UP: Press **UP** to add extra time

DOWN: Press **DOWN** to reduce time

PROGRAM: There are a total of 6 programmable timer settings. The default factory program settings are given below

Program	1	2	3	4	5	6
Factory Preset Time	00:30	01:00	01:30	02:00	02:30	03:00

To change the length of a program select the program you want to change by scrolling using the **PROGRAM** button. Adjust the program time by using the **UP** and **DOWN** buttons. Press **START/STOP** to commence the count-down. The new program time will be automatically stored.

If the unit is left without power for more than 24hrs the timer settings will revert to the factory defaults.

Cleaning, Care and Maintenance

The Fryer should be cleaned after each day's operation; however it may require cleaning more often, depending on the volume of frying carried out.

1. Switch off the power and disconnect from the power supply by removing the plug from the socket.
2. The Fryer must be left until the oil has cooled to room temperature before cleaning.
3. Empty oil by opening the drain tap at the front of the unit

Note: If the oil is to be reused, it should be filtered

4. Once the oil has been emptied from the fryer, the control box can be tilted back enabling the pan to be cleaned using warm soapy water.

Warm soapy water is recommended for cleaning. Cleaning agents after prolonged use can cause damage to stainless steel.

The main body can also be cleaned with warm soapy water. Remove the control box and element before cleaning takes place.

The control box **cannot** be immersed in water, but can be wiped down with a damp cloth.

After cleaning as above, please use a dry cloth to clean the appliance to ensure there is no water on the heating element and in the water oil pan.

Trouble Shooting

Problem	Cause	Remedy
Oil is not heating and indicator light is off.	Main power supply	Check main power supply
	Element/ control unit not correctly located	Follow the steps on page 2 to correctly locate
	Plug and lead are damaged	Call service agent or qualified technician
	Internal wiring fault	Call service agent or qualified technician
Oil is heating & indicator light is on. But heating up slowly	Thermostat or heating element has failed	Call service agent or qualified technician
Indicator light is not on but appliance is operating normally	Faulty pilot light	Call service agent or qualified technician
	Oil has reached the set temperature	Use FRYER normally
No power	Thermal cut-out switch has activated	Press re-set switch under plastic cover on top of control panel

If your Buffalo FRYER does not operate, please check the following before placing a service call.

- It is connected to the correct power supply.
- The machine is plugged in correctly and power is switched on.
- The thermostat dial has been set to the required temperature.

Specifications

MODEL	VOLTAGE	POWER	MAX BATCH LOAD (KG)	OIL VOLUME (Litres)	DIMENSIONS(MM)			WEIGHT (KG)
					HEIGHT	WIDTH	DEPTH	
FC374	230V ~ 50HZ	2900W	1	8L	450	280	510	11.1
FC375		2x2900W	2x1	2 x8L	450	560	510	19.6
FC376		6000W	1	8L	450	280	510	12.2
FC377		2x6000W	2x1	2x8L	450	560	510	22.3

Electrical Wiring –FC374, FC375

FC374 and FC375 are supplied with a 3 pin, moulded, BS1363 plug and lead, with a 13 amp fuse as standard.

The plug is to be connected to a suitable mains socket.

This appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E

This appliance must be earthed.

If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Electrical Wiring – FC376, FC377

FC376 and FC377 are supplied unplugged and require hardwiring to a suitable electrical power supply capable of supporting 6KW at 230V/50hz.

This appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E

This appliance must be earthed.

If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Connection to a suitable power supply should only be carried out by a qualified and competent electrical engineer.

Compliance

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

BUFFALO parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

BUFFALO products have been approved to carry the following symbol:



Please keep this manual in a safe place for future use!

All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of BUFFALO.

Every effort is made to ensure all details are correct at the time of going to press, however, BUFFALO reserve the right to change specifications without notice



UK	0845 146 2887
NL	0800-29129
	040 - 2628080
FR	0800- 29 2 29
	0160 34 28 80
DE	0800 - 1860806
IT	N/A
ES	901-100133
PT	vendas@nisbets.pt

DECLARATION OF CONFORMITY

• **Conformiteitsverklaring** • **Déclaration de conformité** • **Konformitätserklärung** • **Dichiarazione di conformità** •
• **Declaración de conformidad** • **Declaração de conformidade**

Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp
• Tipo di apparecchiatura • Tipo de equipo • Tipo de equipamento

Single Fryer - 1x8Ltr 2.9kW with Timer
Double Fryer - 2x8Ltr 2.9kW with Timer
Single Fryer - 1x8Ltr 6kW with Timer
Double Fryer - 2x8Ltr 6kW with Timer

Model • Modèle • Modell • Modello • Modelo • Malli

FC374
FC375
FC376
FC377

Application of Council Directives(s)

Toepassing van Europese Richtlijn(en) • Application de la/des
directive(s) du Conseil • Anwendbare EU-Richtlinie(n) •
Applicazione delle Direttive • Aplicación de la(s) directiva(s) del
consejo • Aplicação de directiva(s) do Conselho

Low Voltage Directive (LVD) 2014/35/EC

EN 60335-1:2012 +A11:2014 +A13:2017 +A1:2019
+A2:2019
EN 60335-2-37:2002 +A1:2008 +A11:2012 +A12:2016
EN 62233:2008

**Electro-Magnetic Compatibility (EMC) Directive
2014/30/EU**

EN 55014-1:2017
EN 55014-2:2015
EN 61000-3-2:2014
EN 61000-3-3:2013

**Restriction of Hazardous Substances Directive (RoHS)
2015/863 amending Annex II to Directive 2011/65/EU**

Producer Name • Naam fabrikant • Nom du producteur • Name des
Herstellers • Nome del produttore • Nombre del fabricante • Nome
do fabricante

Buffalo

Producer Address • Adres fabrikant • Adresse du producteur •
Anschrift des Herstellers • Indirizzo del produttore • Dirección del
fabricante • Morada do fabricante

**Fourth Way,
Avonmouth,
Bristol,
BS11 8TB
United Kingdom**

**42 North Point Business
Park
New Mallow Road
Cork
Ireland**

I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).

Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en).

Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus

Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht.

Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.

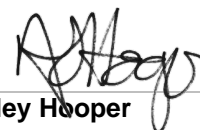
El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es) arriba mencionadas.

Eu, o abaixo-assinado, declaro que o equipamento anteriormente especificado está em conformidade com a(s) anterior(es) Directiva(s) e Norma(s)

Date • Data • Date • Datum • Data • Fecha • Data

25th October 2019

Signature • Handtekening • Signature • Unterschrift
Firma • Firma • Assinatura



Ashley Hooper

Full Name • Volledige naam • Nom et prénom • Vollständiger Name •
Nome completo • Nombre completo • Nome por extenso

Position • Functie • Fonction • Position • Qualifica • Posición • Função

Technical & Quality Manager



<http://www.buffalo-appliances.com/> 

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