

TECHNIQUE

# *OPTIMUM 700*

## FRYERS

## GAS & ELECTRIC

MANUFACTURERS INSTRUCTIONS

Part C: Instructions for use

**- WARRANTY -**

To ensure the guarantee on this equipment, you should comply with the MANUFACTURER'S INSTRUCTIONS in this manual.

However if you cannot undertake the required maintenance operations, our installation and service network is available to provide you with a personalized contract.

**- WARNING -**

• The product delivered to you complies with current standards. If any modifications are made the manufacturer cannot accept any responsibility whatsoever.

The manufacturer cannot be held responsible in the event of inappropriate use of the equipment.

• This equipment is intended for use by suitably trained professionals.

• Read all the documentation before user.

• Keep your documents for future reference.

• Translation of the original manual



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## FRYERS

### GAS & ELECTRIC

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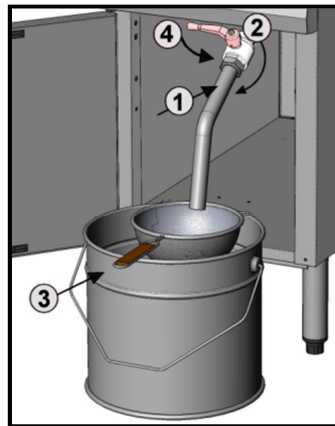
## 1 RECOMMENDATIONS

- ◆ These appliances are for professional use, only qualified personnel should use them.
- ◆ These appliances must be installed with sufficient ventilation to prevent the formation of an excessive concentration of substances harmful for health within the premises in which they are installed.
- ◆ The equipment is not designed to work in an explosive atmosphere. Due to this, it must not be installed in a zone pertaining to the ATEX provision.
- ◆ The rate of new air required for gas oven combustion is 2 m<sup>3</sup>/h per kW of heat rate (gas appliance).
- ◆ The gas appliances are fitted with exhaust flues for burnt gases: NEVER COVER THE EXHAUST APERTURES.
- ◆ Vicinity: the vapour emitted when frying is a greasy vapour. It may ignite and consequently ignite the oil bath if a source of heat (for instance, the flame of open burners or an other source of heat) is placed too close to the oil bath.
- ◆ DO NOT PLACE FRYERS DIRECTLY NEAR SOURCES OF HEAT SUCH AS OPEN BURNERS, SALAMANDERS, etc.
- ◆ Do not start the fryer if the oil level is not within the minimum and maximum levels.
- ◆ Watch condition of the oil batch: replace oil the colour of which turns to brown, which foams excessively or smokes.
- ◆ According to the standard EN 60 335, utilisation of used oil is dangerous: it has a reduced ignition point and it is subject to sudden rises (danger of fire and abnormal swelling).
- ◆ Observe the maximum loads indicated.
- ◆ The fryer must be used only for frying operations. Do not immerse foodstuffs other than those foreseen.
- ◆ Use only fats/oils specifically "for frying and seasoning". The other fats/oils, especially animal fats, contain compounds that may turn into toxic agents at high temperature.
- ◆ Electronic regulation includes a safety temperature limit at 210° C. Beyond this temperature, the fryer switches off and the red safety indicator switches on. Switch off the supply line to the fryer and hire a technician of the After Sales Service.
- ◆ During the ignition phase of the burner, it is advised to avoid the presence of electronic appliances close to the fryer.
- ◆ Never fill or top up the oil bath if the fryer is heating up or in use.
- ◆ For cleaning, the use of high pressure water jets or sprays is strictly prohibited.
- ◆ **To ensure long-lasting, safe and proper functioning, it is recommended to carry out a full check and maintenance of the appliance twice a year by qualified personnel from our company** (Dismantling of burners, inspection and cleaning of venturis, cleaning of nozzles, adjustment of air rings, cleaning of vents, checking possible leaks, checking control elements, regulating and safety accessories...).
- ◆ Tank drainage:  
Never drain a tank with oil at a temperature higher than 50°C.  
The standard recipients supplied with the fryers do not permit full drainage of the tank.
- ◆ NEVER DRAIN THE TANK without having PREVIOUSLY connected the drainage extension provided and delivered for this purpose :
  - Insert and secure the extension.
  - Make sure it is properly secured.
  - Place the oil collector under the fryer extension to avoid any spillage before drainage.

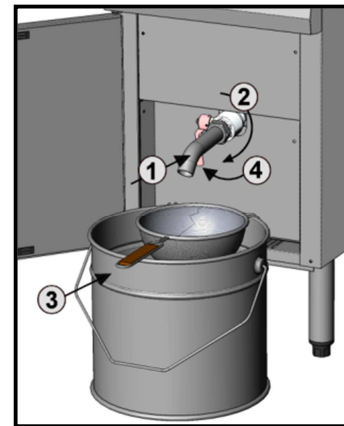
Fryer Top



Electric fryers



Gas fryers



- ◆ In case of mobile equipment, never handle the fryer with oil in the tank: it must be previously drained.
- ◆ In case of mobile equipment, always handle the equipment carefully to avoid any tilting of same.
- ◆ The appliance must be isolated electrically during cleaning or maintenance and when replacing parts.
- ◆ The manufacturer certifies that the packaging conforms to the provision 94/62/CE of 20.12.94 relating to packaging and packaging materials and requires the fitter (and the user) to observe the rules relating to packaging removal (recycling or reconditioning of packaging materials).
- ◆ « According to article 6 of the decree of 20 July 2005 a marking giving the identity of the manufacturer and the release on the market of the equipment after the 13 August 2005 is indicated on the appliance. »  
« The Manufacturer has filled in the National Register. »  
As per the legal provisions in force (article 21 & 22 of the decree 2005-829), the customer is responsible for the obligations relating to the elimination of waste, namely:
  - He is to deal with selective treatment, reconditioning and destruction of residue arising from electric and electronic equipment, selectively collected in the installations meeting the technical requirement or in any other installation authorised for the purpose in another member State of the European Union, or in another State in so far as the transfer of these residues out of France is made according to the provisions of the Regulation of 1st February 1993 indicated above.
  - He must make sure that all fluids of electric and electronic equipment are drained according to the requirements of the provisions.
  - He must make sure that the information relating to the removal and treatment of these residues is forwarded to any further acquirer.
- ◆ **The warranty will not cover problems caused by failure to comply with these recommendations.**

**Attention!**

- ◆ Heated oil used for frying reaches the temperature of 180°C. **BEWARE of the risk of burns.**
- ◆ The cooking appliances and their heating hobs reach high temperatures. **BE CAREFUL**, you may burn yourself when using them, or handling accessories (grills, trays...).
- ◆ Do not pour water, immerse products that are too big, saturated in water or poorly drained into the fryer, water and hot oil do not mix! **BEWARE of the risk of spills, splashes and overflowing.**

## 2 PRACTICAL HINTS FOR USE

### 2.1 LOAD LIMITS

	Dimensions of the basket <i>Length x Width x Height (mm)</i>	Dimensions of the ½ basket <i>Length x Width x Height (mm)</i>	Load recommended per cooking phase <i>(kg)</i>
<b>FR 6</b>	280 x 125 x 130	-	0.65 kg
<b>FR 15</b>	280 x 270 x 130	280 x 125 x 130	1 kg
<b>FR 18</b>	280 x 270 x 130	280 x 125 x 130	2 kg
<b>FR 25</b>	425 x 270 x 130	425 x 125 x 130	2.5 kg

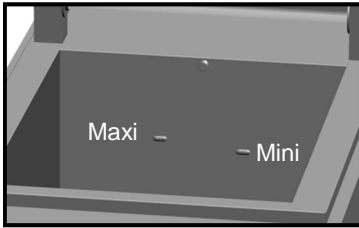
### 2.2 TANK CAPACITY / HOURLY PRODUCTION (Kg/h)



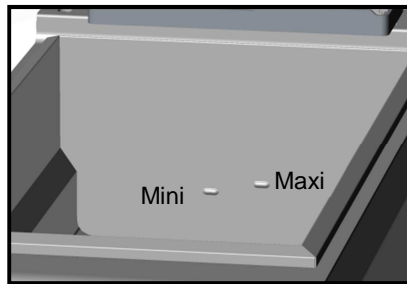
**Note:** For your safety always comply with the volumes for minimum, nominal and maximum marked on the rear wall of the tank.

	FR6	FR15	FR18E	FR18G
<b>Tank capacity (litres)</b>				
Nominal capacity = maximum capacity	2 x 6	15	18	18
Minimum capacity	2 x 5.4	13.8	16.7	16.9
<b>Hourly rated production (Kg/h)</b>				
Frozen fries according to NFD 40002	2 x 13	25	33	20
Frozen fries 6 x 6 (Practic. production)	2 x 18	36	49	37
Poaching fresh fries according to NFD 32725 (temperature 140°C)	2 x 15	30	33	23
Fresh fries: second cooking (temperature 180°C)	2 x 23	45	55	38

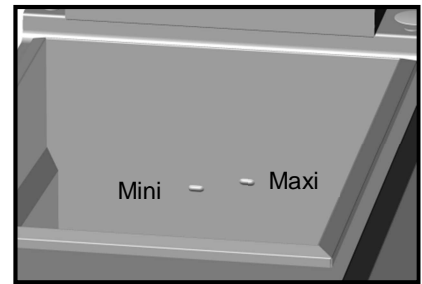
Graduations on the tank FR6 / FR15



Graduations on the tank FR18G



Graduations on the tank FR18E



## 2.3 BEFORE START UP

- Wash and dry the tank.
- Filling:

Liquid oil: fill just above the minimum level.

Solid oil: \* Electric fryers

- In case of use of solid oils (which congeal when cold, such as palm oils) in these fryers, melt at medium temperature half of solid oil and pour it liquid into the fryer. Then add the remaining solid oil bars.

\* Gas fryers

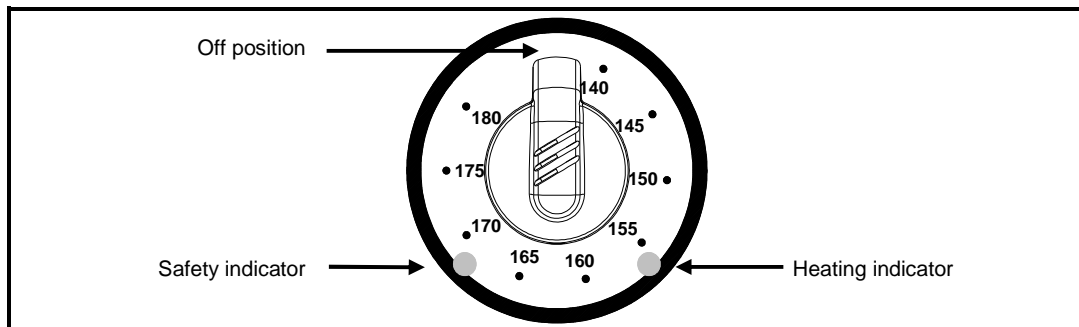
- Place the solid oil bars over the entire tank bottom.

## 2.4 USE



### Attention: OIL = Risk of burns

For quality frying always wait until the oil is up to temperature before immersing the product (Heating indicator off).  
The maximum level of oil in the tank should not exceed the maximal level indicated on the rear of the tank



Turn the adjustment knob to the desired temperature (adjustment from 140 to 180°C).

Electronic regulation controls heating by initiating an automatic melting cycle of solid oils.

When set temperature is reached, the heating indicator switches off: then you may immerse the basket.

The safety indicator (red colour) switches on in case safety temperature is exceeded (205°C), in case of burner malfunction and in case the reinjection lever isn't correctly pushed back in place (battery filtering option). In that case, push the reinjection lever completely (battery filtering option), if the indicator does not turn off it is necessary to relaunch the fryer (get the knob to the stop position and reset it to the desired temperature).

## 2.5 MAINTENANCE OF OIL BATH

After each use, drain a little oil from the bath to eliminate residue and water trapped in the cold zone.

Filter oil after 3 frying operations, as a minimum. Use the container and filter supplied or the trolley accessory for filtering oil.

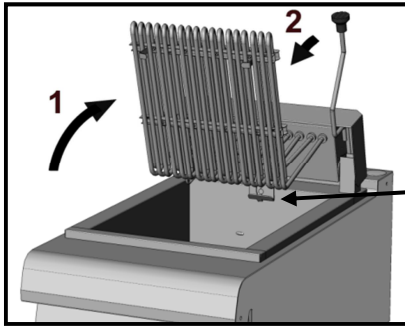
Replace oil bath after about 10 frying operations or when oil turns brown, smokes or foams abnormally and persistently on the surface.

### WARNING !:

- Never drain oil with temperature higher than 50°C.
- The standard container supplied with the fryers do not permit full drainage of the tank.
- Handling a container containing the whole of the tank contents is too risky. Proceed in several stages by using the filtering trolley (optional accessory).
- The choice and quality of cooking products have a great influence on the hourly production and the maintenance of the oil bath: for instance, you must systematically filter oil after cooking breaded products.
- Always use oil supplied for frying. Do not leave heat on when not in use.
- Protect the bath from the light and oxidation when you are not using the equipment. Close the lid. Oil deteriorates even if it is not used.
- Avoid draining product above the oil. Never salt over hot oil!
- The addition of new oil into a batch of used oil will not extend its service life.

## 2.6 RAISING OF HEATING RESISTANCES

### 2.6.1 FR6 AND FR15 FRYERS



#### **Hooking on in raised position:**

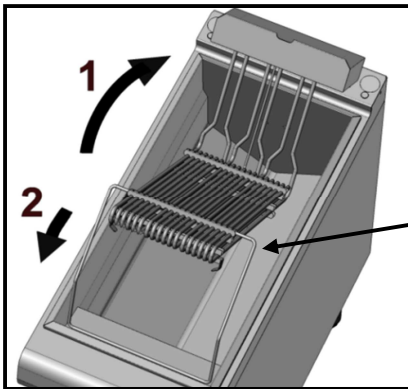
Lift the resistance assembly ① until the hooks are in and lower the assembly slightly ② to lock the resistance assembly in raised position.

*Resistance assembly hook to hold in raised position.*

#### **Lowering of heating resistances:**

Lift the resistance assembly to the maximum to unlock the locking system and lower it to lowered position.

### 2.6.2 FR18 FRYERS



#### **Hooking on in raised position:**

Lift the resistance assembly ① using the handling wire and position the wire ② on the front part of the tank to lock the resistance assembly in raised position.

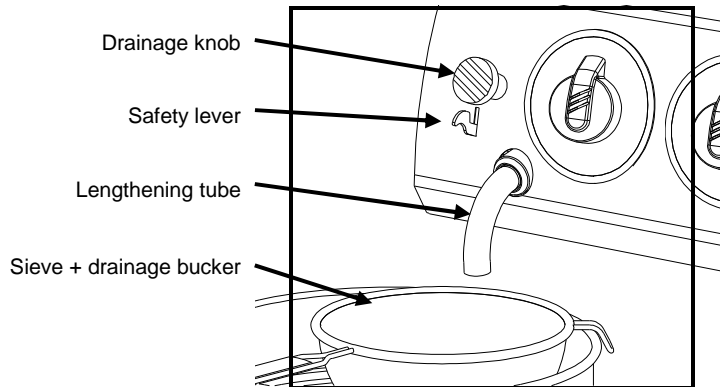
*Resistance assembly in raised position.*

#### **Lowering of heating resistances:**

Lift the resistance assembly using the handling wire and then put the resistance assembly back in cooking position.

## 2.7 DRAINING OF THE READY-TO-INSTALL FRYERS

- Insert and secure the lengthening tube.
- Install the oil draining bucket under the draining tube.
- Raise the safety lever and pull the drainage knob towards yourself.



## 2.8 OPTIONAL BUILT-IN FILTERING (FR 18 electric only)

The fryer is equipped with a special tank with filter and high temperature pump.

This option enables filtering of oil and rinsing of the tank with filtered oil. To this end, proceed as indicated:

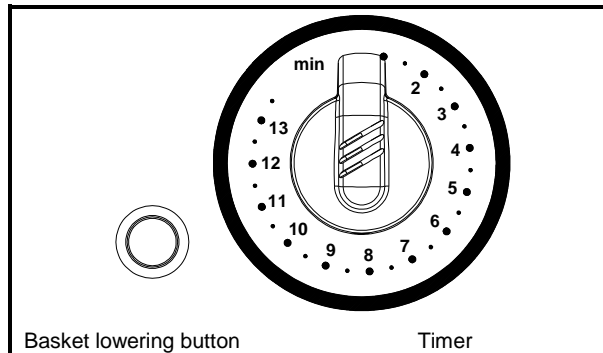
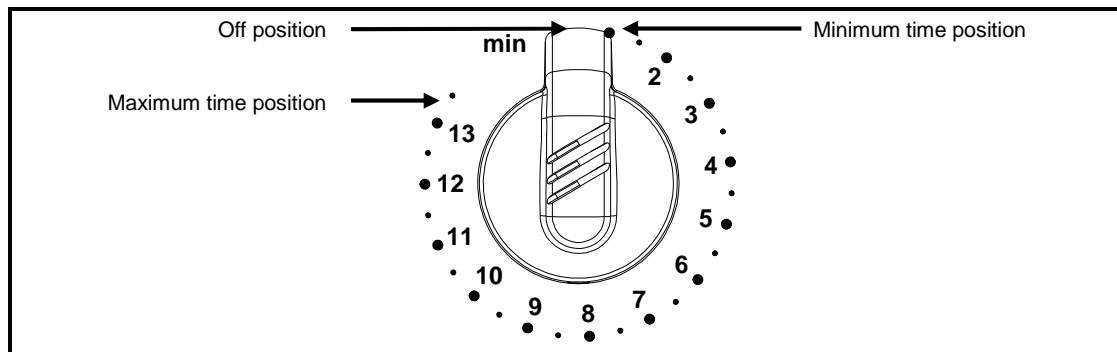
- Switch off heating and allow to cool down for ten minutes (recommended temperature: 140°C). Check that the filtering receiver is empty and the filter is in place. **Verify that the couplings at end of the pumps flexible hoses are connected** by lightly pulling them).
- Open the fryer door. Open the fryer drain valve so that oil flows into the receiver through the filter. Adjust oil flow using the valve so that oil does not flow over the filter. **TREAT ONLY ONE TANK AT A TIME.**
- When the fryer tank is empty, activate the pump control lever located under the control board. Leave the tank drain opened for 1 minute so that oil flowing out will also carry with it the residues remaining on the tank bottom.
- Shut the drain valve and leave the tank to fill up.
- When the receiver is empty, push the lever to stop the pump and deal with the second tank.

**Warning!** During filtering oil temperature exceeds 100°C. Be careful you may burn yourself. Never handle the snap connectors when the pump is actuated.

EVACUATION OF USED OILS:

- Verify that the pump is not working and disconnect the correct snap connectors.
- Connect the flexible drain hose for used oils (optional accessory) to the coupling. Place the other end in a stable manner into the recycling recipient (not supplied).
- Drain the first tank into the recipient, as described for filtering.
- Actuate the right fryer filtering control to start the pump.
- When the container is empty, deal with the second tank.
- When all tanks are drained, shut off the filtering control and reconnect the snap connectors to the filtering unit.

**Warning!** In the case of built-in filtering, the front tap only connects up to the filtering trolley. The non-observance of this requirement will not be covered by the guarantee.

**2.9 OPTIONAL AUTOMATIC BASKET LIFT (FR 18 only)**OPERATION

Assemble the basket holding bar and hang the basket.

Adjust the immersion time by turning the control knob (from 35s to 13 min 35).

Press the basket lowering button; the basket goes down.

The basket lifts automatically upon completion of the set time. To raise the basket earlier push the button again.

**Note:** In the case of double lift, there are 2 buttons and 2 timers.

### 3 CLEANING

**WARNING: Regular and thorough cleaning will ensure prolonged service life**

- ◆ UNDER NO CIRCUMSTANCES SHOULD CLEANING CHEMICALS BE USED ON SURFACES THAT ARE OVER 60°C. The result will be serious surface discolouration and damage.
- ◆ High pressure jets or hoses should not be used for cleaning.
- ◆ The warranty will not cover any issues arising from non compliance with the above.
- ◆ The use of this equipment as a sink is strictly prohibited.
- ◆ The appliance must be isolated electrically during cleaning or maintenance and when replacing parts.

**Interior of tank**

- Open the valve and drain the tank.
- Fill the tank with water.
- Add a degreasing agent compatible with stainless steel.
- Boil water by setting the temperature over 100°C.
- Switch the fryer off (heating switched off).
- Wait several minutes
- Drain the tank into the drainage bucket.
- Clean the bucket.

**Exterior of the equipment**

Use water with soap or any other neutral non abrasive cleaning agent; avoid metal wool pads. Rinse thoroughly after each cleaning operation.

If using low pressure jets or foam guns, do not spill water into the flue vents or the ventilation apertures especially on gas appliances.

- Close the lid, put a little degreasing agent on the panels. Avoid getting any liquids into the flue vents particularly on gas appliances
- Leave the lid on when rinsing the panels.
- Clean the under side of the lid.
- Rinse the lid and panels thoroughly.

### 4 PREVENTIVE MAINTENANCE

To ensure the proper, long-lasting and safe functioning of the equipment, it should be serviced by qualified personnel from our company.

Subject	Daily	Weekly	Monthly	Every year (or 1500 hours)	Recommendations
Clean external surfaces (including grills, solid tops, planchas, wells and containers...)	x				Use the correct dose of cleaning product; Do not use abrasive products.
Cleaning the internal surfaces (Ovens, cupboards, undercounter units...)	x				Use the correct dose of cleaning product; rinse thoroughly; alert after sales if there are signs of rust
Visual check of the facia labels		x			Must not have deteriorated (Overheated, crack...) Do not douse with water if there is any deterioration of the facia labels; Alert the after sales service at the first signs of deterioration.
<b>Periodic maintenance by the after sales service</b>				x	
Check the oil quality	x				Check oil quality after each use - Drain and change the oil when necessary; Clean the tank
Filter and filtration parts	x				Clean the filter every time it is used

Warning: The appliance must be isolated electrically during cleaning or maintenance and when replacing parts.





## 5 MAINTENANCE

### 5.1 INFORMATION ABOUT STAINLESS STEELS

**Stainless steel** is a steel grade designed that a thin protective sheet is formed on the metallic surface, which protects it against corrosion (Oxide film resulting from the chemical reaction of oxygen on the metallic surface).

Anything hindering the formation of this sheet, or facilitating its partial destruction (Food residues, overflow of liquids, stagnant liquids...) reduces the resistance of stainless steel to corrosion.

Whilst the composition of stainless steel enables it to withstand some chemical aggression better than classical steels, **you must not think that stainless steel is indestructible.**

- 3 main factors contributing to corrosion should be watched for:

- The chemical environment in general:
  - \* Different brines (Salt concentration, Sauerkraut...)
  - \* Chlorides contained in particular in:
    - cleaning products
    - bleach.
- The temperature: Any chemical environment is made considerably more aggressive to stainless steel as the temperature rises.
- The duration: The longer the contact time between stainless steel and the chemicals, the more noticeable the consequences of corrosion will be.

The combination of these three factors may lead to the eventual destruction of parts of the equipment, even if they have been made in very high quality stainless steel.

**Note that when stainless steel becomes corroded, it is extremely rare that this is generated by the steel itself. Generally, cleaning products, which are not appropriate or are improperly used, lack of maintenance or extreme conditions of use are often found to be the cause of the damage.**

#### WARNING!

**The manufacturer will not be held responsible for cases of corrosion resulting from these conditions and the warranty will not apply.**

A list of the most frequent causes follows, to allow you to better identify possible inappropriate use and to ensure the long service life of your equipment.

### 5.2 THE COMMONEST CAUSES OF CORROSION:

#### Floor cleaning

Floors are often cleaned with very aggressive products (prior to handover or during a kitchen deep clean). If the product is sprayed, without necessary precautions or suitable dilution, any splashes on the appliances may result in the corrosion of legs, bases and low level trims.

Worse still, if the area is not properly ventilated after application, the vapour from these products may settle on the equipment and result in corrosion spreading to the entire surfaces.

#### Inappropriate cleaning product (Bleach, Acids, Soda)

If inappropriate products, such as bleach, acid or soda dilutions, (all products which are not specifically designed for the maintenance of stainless steels) are used, irreversible etching of the stainless steel surfaces can occur.

#### Cleaning product applied when the temperature is too high

All cleaning products are more aggressive at higher temperature. In principle the temperature of any surface **must not exceed 60°C** or permanent staining (blackening) of the stainless steel will result.

#### Inadequate rinsing after cleaning

After cleaning the surfaces should all be rinsed thoroughly to remove any chemical residues. If this is not done the residue will continue to act over time with the risk of starting the corrosive process.

Worse still, if the affected surface is submitted to temperatures over 60°C (inside of an oven, a tank or tank,...), the impact will be greater and corrosion will almost inevitably occur.

#### Stagnation of cleaning products

In the same way, all the areas that can trap chemicals, especially the channels, gutters, drainage manifolds, traps etc. must be subject to careful and plentiful rinsing. (Use a nylon brush to reinforce the action of rinsing with clean water).

#### Salt concentration

Salt, much in use in kitchens, is often found to be the origin of pitting that can even penetrate the stainless steel. Spillages on any surface should be cleaned up at once.

*Particular case of cooking in boiling salted water:*

Salting water in a tank or tank presents a major risk: never put cooking salt into the tank before the water and remember that salt can concentrate on the base of the tank. Salt should be added to the water and stirred until it dissolves, the risk is reduced using table salt which dissolves faster.

#### Intensive use with brine

Certain products, such as sauerkraut (acid juices), fish and sea food (presence of salt), and in general, all brines, must be subject to particular attention. In the case of occasional use there should be no problem if equipment is carefully and systematically cleaned after each use.

In the case of intensive use, all the cooking equipment (ovens, boiling pans, even utensils) must be selected with a grade of stainless steel specifically adapted to use in such an environment

#### Too much chlorine in the mains water supply

Sometimes certain networks supply water containing chlorine at above normal levels. In this event it is not unusual to be faced with problems of corrosion, pay particular attention to bain-marie, water baths, and equipment left to soak overnight etc.



### Cleaning aluminium or aluminium coated items

The presence of aluminium or items that are aluminium coated in a chlorine solution is a particularly powerful catalyst for damaging stainless steel.

Do not leave fittings such as hood filters, aluminium trays or dishes soaking in tanks, tanks, pots, fryers etc. Just one night is sufficient to etch stainless steel at the point of contact with aluminium.

### 5.3 CLEANING STAINLESS STEEL SURFACES

It is necessary to keep the metal surface perfectly clean by removing all dust, metallic particles and deposits of any nature that could damage the protective sheet as mentioned above.

To achieve this it is sufficient to wash these surfaces with water and soap or any neutral, non-abrasive detergent product. RINSE CAREFULLY and wipe the surfaces dry.

Never scrub stainless steel with wire if necessary use a non-stick scourer or similar and scrub in the same direction as the stainless steels polished finish.

### 5.4 MAINTENANCE OF THE GAS SYSTEM

To ensure long service life, safe and proper functioning, we recommended a full maintenance check twice a year by factory trained engineers (Dismantling of burners, inspection and cleaning of venturis, cleaning jets, adjustment of air rings, cleaning of vents, checking for possible leaks, greasing gas taps, checking control, regulating and safety accessories...).

IF YOU NEED TO CHANGE THE TYPE OF GAS ENGAGE A QUALIFIED GAS FITTER.

## 6 RECOMMENDED AND FRONT LINE SPARE PARTS

### 6.1 GAS FRYERS

Designation	Code
Fryer regulating card with unpluggable potentiometer	170743 / 309625
Potentiometer for card 170743 / 309625	170744
Potentiometer switch	300175
230 V lever microswitch	300678
Microswitch	300688
Type PT 100 ambient thermoresistor	301452
indicator 230/400V, complete Red/ Green	308010 / 308334
Ignition electrode M4	308480
After sales Kit replacement Ignition electrode code 308469	154223
Pilot flame nozzle diameter 40 / diameter 55	310091 / 310154
Pilot burner	310092
Ignition and flame control box (Until 21/11/2018 N°P46323760Q)	310197
Pilot flame nozzle diameter 25	310208
Gas valve (Until 21/11/2018 N°P46323760Q)	310305
Ignition and flame control box (From 22/11/2018 N°P46323761Q)	310352
Sigma 840 Gas valve (From 22/11/2018 N°P46323761Q)	310353
Ball and plug valve with nut	313056
Ball and plug valve with diameter 28 nut	313067
14 x 8 x 1.5 diameter KLINGER probe gasket	366384

### 6.2 ELECTRIC FRYERS

Designation	Code
Electric fryer angle probe	133924
Fryer regulating card with unpluggable potentiometer	170743 / 309625
Potentiometer for card 170743 / 309625	170744
Potentiometer switch	300175
230 V lever microswitch	300678
Microswitch	300688
Three-pole 25A 230V 50/60 Hz contactor	300697
Three-pole 40A 230V 50/60 Hz contactor	300699
Three-pole 50A 230V 50/60 Hz contactor	300700
3P 230v 50 60Hz contactor	300775
PT100 sensor, diameter 4, 350 in length	301456
Fryer heating resistance 2 kW 230V	302214
Heating resistance for 18 litre fryer	302221
indicator 230/400V, complete Red/ Green	308010 / 308334
Ball and plug valve with nut	313056
Ball and plug valve with diameter 28 nut	313067

## 7 GUARANTEE

### PLEASE NOTE THAT NO GUARANTEE IS UNCONDITIONAL

Our guarantee applies only for normal use. That is, with the strict observance of the recommendations given in our instructions for use and maintenance.

It will only be valid on condition that the periodical maintenance recommended has been carried out by factory trained engineers.

All appliances are, subject to the above limitations, normally guaranteed for a period of one year, from the date invoice. In the event of a breakdown due to a visible or hidden defect, our equipment will be repaired at our expense, including parts and labour costs.

To benefit from our guarantee, our appliances must not have been modified in any way or repaired using parts which are not genuine and approved for such use or where repairs have been undertaken by personnel who are not qualified or factory trained.

In case of breakdown or failure we should be informed in writing at the earliest opportunity of the nature of the problem. In no circumstances should the defect be remedied by the user or a third party.

Regular service inspections and maintenance by our engineers are an essential condition for correct and reliable operation of our equipment. Such service and maintenance operations can and must only be carried out by our technicians, who are not only fully qualified but also trained to do so. They have the right tooling, original spare parts and are given regular training updates on the appliances. Periodic servicing is essential; it is carried out at a cost but guarantees reliable operation of our appliances

The timing of service and maintenance is relative to the conditions of use. In the event of heavy use certain operations will need to be carried out more frequently.

**WARNING!** Damage caused by connecting our appliances to a power supply which does not comply with the data plate (voltage, reversal of phase/neutral conductors..) or where phase order cannot be checked (this is important for three-phase motors, fan direction, electric rams,...) will under no circumstances be covered by warranty.

For this reason we advise against connecting appliances until the electrical and gas supplies can be checked and compared with details on the data plate.