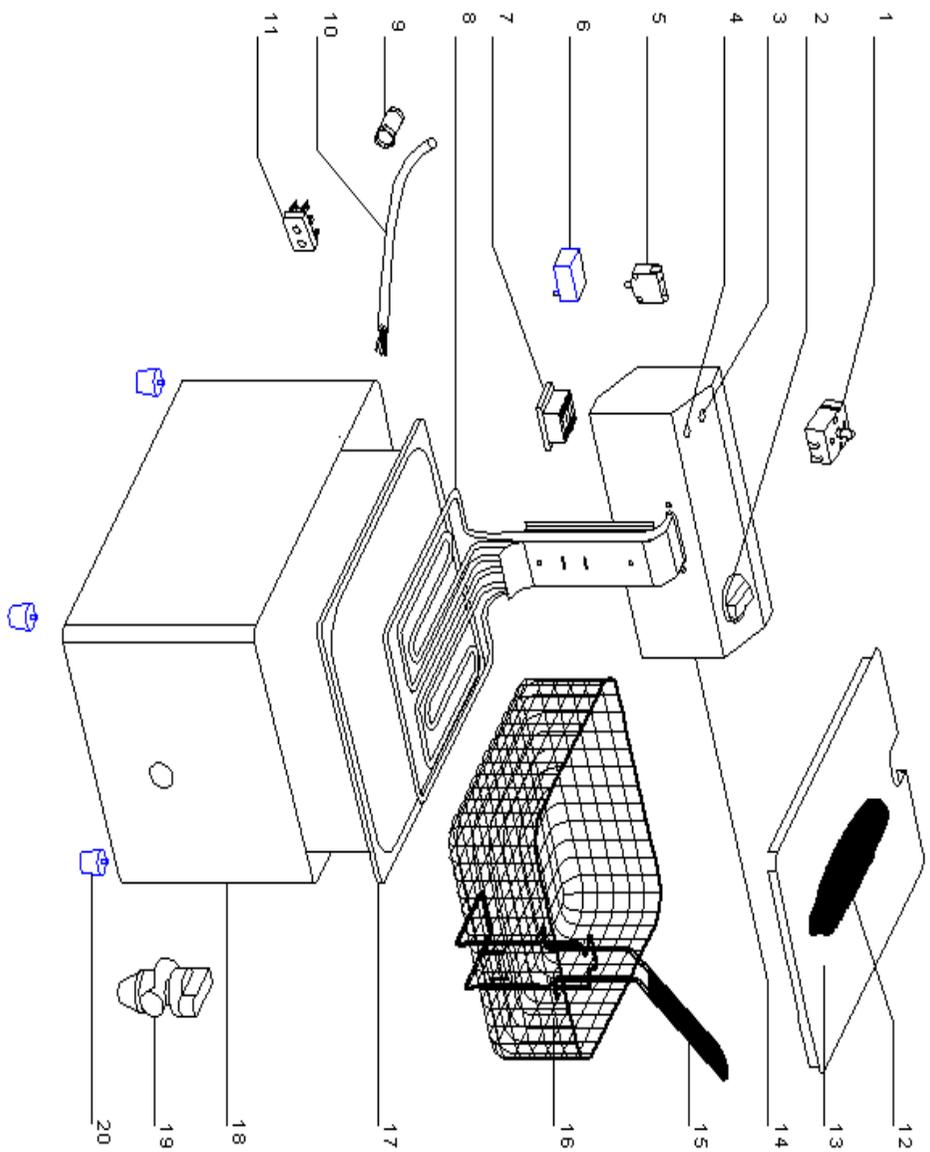


**INSTRUCTION MANUAL FOR USE AND INSTALLATION
FRYER
FD 120 R**



Made in France



FRYER FD 120 R

Nomenclature **FD 120 R** Spare parts **FD 120 R**

Rep	Code	Qty	Pièce	Spare part
1	A06009	1	Thermostat	Thermostat
2	A14097	1	Bouton	Knob
3	A08020	1	Voyant vert	Green pilot light
4	A08021	1	Voyant orange	Orange pilot light
5	A07035	1	Microsw itch	Microsw itch
6	A06012	1	Thermostat sécurité	Safety thermostat
7	A05008	1	Contacteur	Contacteur
8	D02161	1	Résistance (6400 W)	Heating element
9	A10032	1	Serre cable	Cord closer
10	C01018	1	Cable	Cord
11	A16010	1	Plaque à borne	Plate for terminal
12	A15015	1	Poignée couvercle	Lid handle
13	O7145	1	Couvercle	Lid with waste outlet
14	H04082	2	Côté boîtier plastique	Plastic control box side
15	F04001	1	Poignée plastique panier	Basket plastic handle
16	F04035	1	Panier	Basket
17	F05067	1	Bac	Container
18	O7144	1	Ceinture	Casing
19	B10014	1	Robinet	Tap
20	A13010	4	Pied	Foot

Congratulations for the acquisition of this upmarket appliance made in France. You chose an appliance which allows the best technical qualities with a big user-friendliness. We wish you the biggest contentment

1. SECURITY INSTRUCTIONS

Please respect these instructions scrupulously to avoid any risk of fire, electric shock, scald or other wounds and damage. During the use of this appliance, fundamental circumstances of security must always be noticed, such as:

- Take into account the instructions to be systematically kept with the appliance.
- Install the appliance always in instructions respect. A 10 cm distance minimum with the partition or the wall is necessary.
- Protect the appliance from direct light of the sun, frost and humidity.
- Never leave the appliance within the reach of children or disabled persons without surveillance during or after use; the oil remains hot for a long time.
- Ensure that only trained personnel operate the appliance.
- Never move the appliance when it is working.
- Check that the appliance is definitely off before connecting it up or disconnecting it.
- Do not touch the hot surfaces of the appliance: always use handles and control knobs.
- Do not use the appliance for other functions than determined use.
- Do not leave the cord of electrical feeding in the contact of hot surfaces.
- The appliance should not be used close to combustible materials.
- Entrust compensations only to a skilled person.
- Use only spare parts of origin.
- To avoid any damage on the heating element, do not use solid fats with this deep fryer.
- Never plug in your deep fryer before having filled in the container with oil.
- The metal parts of the deep fryer become very hot during use.
- Never exceed the maximum capacity indicated for the product.
- Never place the cover on the deep fryer while it is in use.
- Never put the control unit in water. Remove it before washing the rest of your deep fryer.
- After cleaning, ensure that all parts are completely dry before using the appliance.
- If the cord is harmed, it must be replaced by the producer, his after sale service or persons of similar skills to avoid any risk.
- Use caution when removing the electrical module; the temperature sensors and the element may be very hot.
- Use only the control unit supplied with the apparatus.
- Watch out for steam during use.
- Never place your deep fryer near or above stove burners.

- Always unplug your deep fryer after use..
- Always check the oil level and keep it above the minimum level to avoid any risk of fire.
- The use of old oil may cause an important risk of strong boiling, of spatters or fire. It is recommended to change it as soon as it becomes brown (after 8 in 10 fryings).
- Never put water on some ardent oil, but cover the fryer with the lid.

2. CONTENTS OF CARDBOARD PACKAGING

Device: a fryer

Accessories:- A stainless steel container with safety draining tap

- A basket with removable insulated handle
- A lid
- The present note

See exploded views for FD 120 R at the end of the document

3. CONFORMITY OF USE

Use the device only to cook and fry some food.

4. WAY OF FUNCTIONING

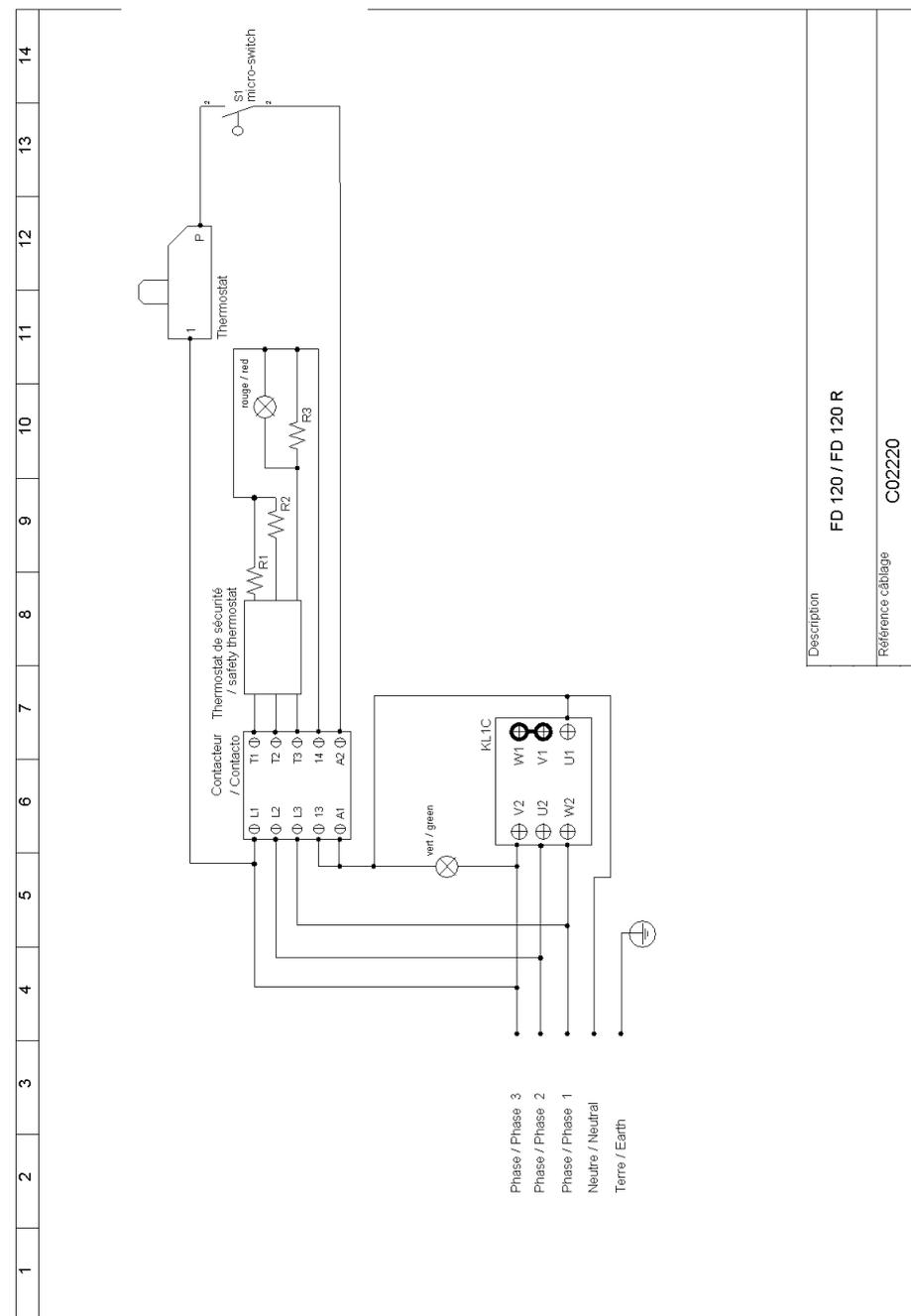
The deep fryer with a cold zone is not only designed to make French fries, but also to fry fruit or vegetable fritters, fish, mushrooms... without transmitting flavours or odours. It is equipped with a control thermostat with a very precise stainless steel bulb, a safety thermostat in case of overheating or insufficient oil level, and a microswitch to control correct position of the control box.

The deep fryer is equipped with an integrated drain system. Draining the appliance can be done very safely: the container, constructed of a single stamped and bevelled piece, allows oil to drain directly without handling of the deep fryer.

5. FUNCTIONING / MANIPULATION

a) Installation / assembly:

- Unpack carefully the device of its packaging.
- Place the fryer on a plane and heatproof surface.
- Never place the device near a wall or near a partition makes of combustible materials even if it is very well isolated.
- A distance of minimum 10 cm with the partition or the wall is necessary.
- Remove the protective film around the machine
- Place the product to enable easy access to the plug
- Then place all the accessories
- Keep the lid near the fryer to enable you covering it after use or in case of fire.



Description

FD 120 / FD 120 R

Référence câblage
C02220

13. GUARANTEE

Conditions of guarantee

The guarantee applicable to any device is the commercial guarantee of the distributor or the retailer. Please contact the store where you bought your device to know the precise conditions.

The guarantee grants no right for damages.

The dispositions which follow are not exclusive of the profit of the legal guarantee planned by articles 1641 and following ones of the Civil code relative to the defects and the latent defects.

Exclusion clauses of the guarantee

Bad installation and bad maintenance, in particular if they do not respect current regulations or instructions appearing in this user guide.

Cannot benefit from the guarantee the repairs required as a result of false operations, of inappropriate use, of carelessness or of excess loads of the device, as well as those resulting from variations of the power supply, over tension or from defective installations.

The damage due to shocks, bad weather is not flatware by the guarantee. The material travels at the risks of the user; in case of delivery by carrier, the consignee has to have reservations towards the carrier before any delivery of the device.

The guarantee comes to an end in case of intervention, of repair, of modification by no qualified persons, or of use in inappropriate purposes.

b) First starting:

Before the first use, rinse the container and basket in hot water with washing liquid and dry them with a clean and soft cloth.

Connection of the device

- Check that the tension and the frequency of the electricity network suit to the values indicated on the descriptive plate.
- Make sure that every control knob is positioned on 0.
- Check that neither the cord nor the plug are damaged
- Unwind completely the electric power cable and connect it in a plug connected with the earth.
- The device is connected.

NB: in case of connection of the device in a plug without earth protection or directly on the electricity network, confide its connection to a qualified person .

c) Use of device :

Elements of command and display

Elements of command and display	Function
Thermostat	Set the temperature
Safety thermostat	Automatic stop in case of overheating or lack of oil
Microswitch	Automatic stop in case of improper positioning of the control unit
Orange pilot light	Oil is warming (pilot light on) Oil is hot (pilot light off)
Green pilot light	Machine on (pilot light on) Machine off (pilot light off)

Putting on

- Make sure that the draining tap is closed.
- Insert the control unit into the slot being sure that it is pushed in all the way. The deep fryer will not function if the control unit is improperly inserted, the microswitch will prevent operation.
- Pour oil into the container; the oil level must be between the MAX and MIN marks. It is not recommended to use solid fats.
- Lock the basket handle by pulling it back until it stops
- Turn the thermostat control knob to the desired position.

- When the orange pilot light is off, your deep fryer is ready for cooking.
- Fill the basket in and plunge it into the oil.
- When cooking is finished, lift the basket and set it on its stand.

Safety thermostat

In case of overheating or lack of oil, your deep fryer will automatically stop. Unplug it and let it cool. Then check the oil level:

- 1) Oil level is too low: add some oil
- 2) Oil is too old: change it
- 3) Other cases: call your after sale service

Cold zone

During frying, crumbs or extra food particles will fall into the cold zone located under the element. As this zone remains at a lower temperature during use, it prevents food particles from burning, which increases lifespan of the oil.

Remove regularly those particles

Tips

It is recommended to use a high quality oil for frying, such as corn or peanut oil. Other types of oils may be used if they are explicitly recommended for deep frying by the producer. Never mix different types of oils and do not use olive oil, butter, or margarine due to risks of smoke or spilling.

Precooked foods require higher temperatures than fresh foods.

Cook your foods completely. The exterior may appear ready before the interior is cooked.

Keep your oil (cooled and filtered) in the deep fryer ready for use.

Before frying breaded foods, shake off excess breading.

To make French fries, cut the potatoes into equal pieces so that they cook evenly.

Rinse and dry them before cooking.

In order to extend the lifespan of your deep fryer, filter the oil after each use and change it after 8 to 10 uses.

Remove all excess of ice before frying frozen foods.

To avoid any overflowing, plunge slowly the food into the oil.

Stopping the appliance

Set the thermostat control knob to zero

Unplug the appliance.

Let the device cool.

To reuse the oil, open the draining tap and pour the oil through a filter to remove cooking residue.

Clean the appliance (See 6.Cleaning)

12.HANDLING THE CONTROL UNIT

All handling of the control unit must be carried out when the appliance is cool or by using hand protection.

To remove the control box from its slot, grasp it and push with your thumbs against the top of the container, lifting with slight backward pressure (see photo).

To reinsert the control box, reverse the removal process. Push the control box down with slight pressure against the basin to connect the two hooks and let it slide.

WARNING: Your deep fryer is equipped with a safety mechanism. If your element does not heat, verify the proper positioning of your control box.



11. TROUBLE SHOOTING GUIDE

Problem	Possible cause	Solution
The deep fryer does not work no indicators light up	The deep fryer is not plugged in	Verify that the deep fryer is plugged in
	The control unit is not properly seated	Ensure that the control unit is properly seated by pushing it in all the way.
	There is not enough oil in the deep fryer, tripping the safety switch	Unplug the deep fryer and let it cool down. Press the reset button under the control unit.
Oil leaks	The maximum oil level has been exceeded	Verify the oil level
	Basket over filled / the maximum frying capacity has been exceeded	See the recommended quantities in the cooking table.
	Wet food has been placed into the oil	Drain the food and dry it well.
	The oil is old and has gone bad	Replace with new oil.
	Improper oil has been used / several oils have been mixed	Use a high quality oil made for deep frying.
Unpleasant smell / the oil smokes	The oil has gone bad	Replace with new oil.
	The oil is not made for deep frying	Use a high quality oil.
Inadequate frying	Oil temperature too high	Verify proper positioning of sensors
	The incorrect temperature has been used	Select the proper temperature.
	The basket is over-filled	Reduce the quantity to be fried.
	Fresh French fries are too damp	Drain the food and dry it well.
Fresh French fries are burned on the outside but uncooked on the inside	Cooking method	We recommend a 2 step method for preparing fresh French fries, cook at 170°C for 9 to 11 min. and then at 90°C for 1 to 2 min. until they are golden colored.

d) Breakdown / repair:

In case of breakdown or of damaged part, please call your after-sales service and confide any technical operation to qualified person.

When you contact the after-sales service of your distributor or your store, give him the complete reference of your device (commercial name, type and serial number). This information appears on the visible descriptive plate behind the device.

6. CLEANING AND MAINTENANCE

- Let cool completely the device and the oil before any technical intervention or cleaning.
- Unplug the machine and remove the control unit before cleaning.
- For cleaning, only use non-abrasive products, clean regularly the external walls of your device with warm water and wash liquid: avoid the abrasive towelling. Rinse your device with a wet sponge.
- Never clean the device under a water jet, the infiltrations would risk to damage it in a irreparable way.
- Never immerse the device, the control unit, the cord or the plug in the water or quite other liquid to avoid any electric shock.
- Do not damage the heating element wires during cleaning.
- During a prolonged non-use, we recommend you strongly to keep the device shielded from the humidity.

7. TECHNICAL SPECIFICATIONS

Model	FD 120 R
Power	6400 W
Outside dimensions	350x450x360 mm
Volume	12 L
Nb element	3
Tension	380-415 V 3 N ~
Current	9A/ Phase
Weight	11 kg
Maximum charges (kg)	1.5

The machine is delivered with a cord fitted with 5 wires

Wires colours correspondance	Phase 1	Brown
	Phase 2	Black
	Phase 3	Grey
	Neutral	Blue
	Earth	Yellow-Green

8. NORMS AND LEGALS DISPOSALS

The device is conform to :

IEC 60335-1
IEC 60335-2-37
EN 55014
EN 61000

9. ELIMINATION OF THE ELECTRIC AND ELECTRONIC WASTE

The device respects the directives:

2002 / 95 / CE (DEEE) N°34270064800021
2002 / 96 / CE (ROHS)



Never put the device among household waste.

The device must be put down in a centre of recycling for the electric equipments.

The materials of the device are indeed reusable. By eliminating correctly the electric and electronic wastes, the recycling and quite other shape of re-use of worn equipments, you participate in a significant way in the environmental protection.

For any information about the collection of electric and electronic waste, please contact your distributor.

10. FRYING TIMES AND TEMPERATURE TABLE

The frying times listed below are only suggestions. Use them according to the quantities or thicknesses of your foods as well as your own personal preferences. (see on next page)

Food	Cooking temperature	Cooking Time
FRIES		
Fresh French Fries – 1 kg (recommended quantity for an optimal result)	170° C Then MAX	9-11 minutes Then 1-2 minutes Until they are golden
Frozen French Fries	MAX	9-11 minutes
FISHES		
Shrimp – frozen breaded (just enough to cover the bottom of the basket without crowding)	170° C	3-5 minutes
Fried gudgeons (just enough to cover the bottom of the basket)	MAX	1-2 minutes
Fresh battered cod or haddock	MAX	5-10 minutes (according to the thickness of the fish)
Frozen battered or breaded cod or haddock pieces	170° C	10 to 15 minutes (according to the thickness of the fish)
Frozen plaice	MAX	5-6 minutes
MEATS		
Frozen hamburgers (50g)	150° C	3-5 minutes
Breaded chicken pieces	170°C	15-20 minutes (small / medium pieces)
Breaded chicken pieces	170° C	20-30 minutes (large pieces)
Frozen veal cutlets	170° C	3-8 minutes (according to thickness)
Fresh breaded chicken drumsticks	170° C	15- minutes