

05/2018

Mod: FSM-12ET/N

Production code: RFE 12



Diamond
catering equipment

INSTRUCTIONS FOR USE AND INSTALLATION FRYER RFE 12



Made in France

Octobre 2015

RFE 12

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

I 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 circumspection of security must always be noticed, such as:

- Never leave the appliance working without any watch ing.
- 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 or still hot.
- 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.
- Never warm your machine up if the heating elements are not plunged into oil, you may cause a fire.
- 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 of your fryer which is of 2.5kg.
- Never place the lid 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.

- Never leave your fryer working without any watching.
- Do not plunge foods made with an important humidity, you risk a boiling over; the same for bigger foods.
- 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 machine.
- Watch out for steam during use.
- Whatever the fryer is cold or hot, the oil level has to be always between the minimum and maximum levels placed on the left and right sides of the container(maximum level “large line”, minimum level “small line”)
- 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.
- Never put water on some ardent oil, but cover the fryer with the lid.
- Always keep the lid near the fryer.
- Always unplug your deep fryer after use.

II CONTENTS OF CARDBOARD PACKAGING

Device: a fryer

Accessories: - One basket with insulated handle
 - One lid + handle
 - The present note

See exploded views for at the end of the document

III CONFORMITY OF USE

Use the device only to cook and fry some food.

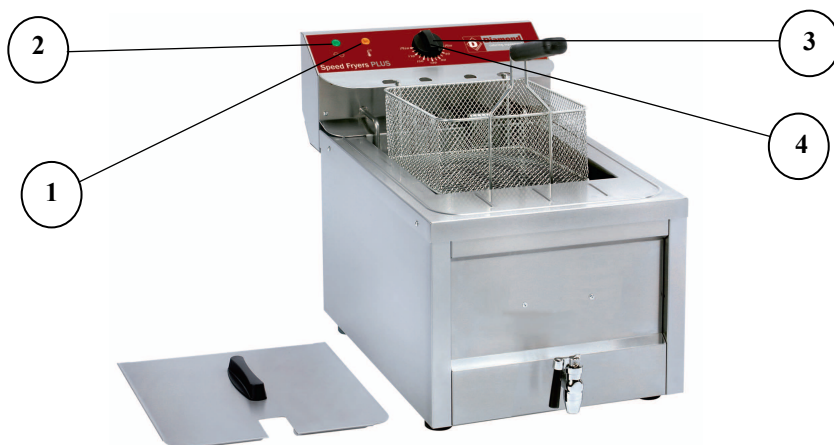
IV WAY OF FUNCTIONING

This modular high power fryer enable you to increase your production of French fries per hour regarding to other models with normal power.

It is equipped with a stainless steel container, with a cold zone insuring a longer using of the oil. Indeed, the scraps are going to lay down the bottom of the container, where the oil temperature is at the minimum, and do not carbonize. The draining is safe thanks to the tap placed on the front of the fryer.

The setting of the temperature is made by the thermostat/commutator.

To turn on your fryer and preheat the oil, set the thermostat control knob (n°3 on picture) on the desired heating power. The orange pilot light (n°1 on picture) ignites until the desired temperature is reached.



1 Thermostatic pilot light

2 On/off pilot light

3 Thermostat

4 Commutator

V FUNCTIONING / MANIPULATION

a) Installation / assembly:

- Unpack carefully the device of its packaging.
- Remove the protective film around the machine.
- Screw up the handle on the lid.
- Place the fryer on a plane and heatproof surface.
- Never place the device near a wall or near a partition made of combustible materials even if it is very well isolated.
- A distance of minimum 10 cm with the partition or the wall is necessary.
- 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.

b) First starting:

Before the first use, wash the machine and all accessories with hot soapy water and dry them with a 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.
- Check that neither the cord nor the plug are damaged
- Make sure that every control knob is positioned on 0.
- Unwind completely the electric power cable and connect it in a plug connected with the earth.
- The device is connected.

The machines intended to be linked in a permanent way with the fixed pipes must be provided with a device of disconnection.

The equipotential connection marked by this symbol  must be linked with the equipotential conductive connection of your installation.

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 :

Command and display	Function
Thermostat (n°3 on picture)	Temperature setting
Tripolar safety thermostat	Automatic stop in case of overheating
Microswitch	Automatic stop in case of improper positioning of the control unit
Commutator (n°4 on picture)	On/off. It is linked to thermostat
Orange pilot light (n°1 on picture)	Oil is warming (pilot light on) Oil is hot (pilot light off)
Green pilot light (n°2 on picture)	Machine is on (pilot light on) Machine is 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 when heating elements are cold. The oil level must be between the MIN and MAX marks.
- Turn the thermostat control knob (n°3 on picture) 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 slowly 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 and reload the knob (n°2 on picture).**
- 2) Oil is too old: change it and reload the knob (n°2 on picture).**
- 3) Other cases: call your after sale service.**

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 eliminate the cooking residues
- Clean the appliance (See 6.Cleaning)

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.

VI 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.
- Caution : do not damage the heating element wires during cleaning
- Never clean the device under a water jet, the infiltrations would risk to damage it in a irreparable way.
- Never immerse the control unit, the cord or the plug in the water or quite other liquid to avoid any electric shock.

VII TECHNICAL SPECIFICATIONS

Model	RFE 12
Power	9 kW
Outside dimensions	400 x 610 x 445 mm
Volume	12 L
No element	3
Volatge	380-415 V 3 N ~
Ampere	13 A/ Phase
Weight	19 Kg
Maximum charges (Kg)	2.5 kg

The machine is delivered with a cord fitted with 5 wires

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

VIII NORMS AND LEGALS DISPOSALS

The device is conform to :

- IEC/EN 60335-1
- IEC/EN 60335-2-37
- EN 55014-1 + 55014-2
- EN 61000-3-2 + 61000-3-3

IX ELIMINATION OF THE ELECTRIC AND ELECTRONIC WASTE

The device respects the directives:

- 2002/96/CE (DEEE) N°34270064800021
- 2002/95CE (ROHS)
- 2006/95 CE
- 2004/108 CE



REACH RULE

Never put the device among household waste.
The device must be put down in a centre of recycling for the electric equipment.

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. 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.

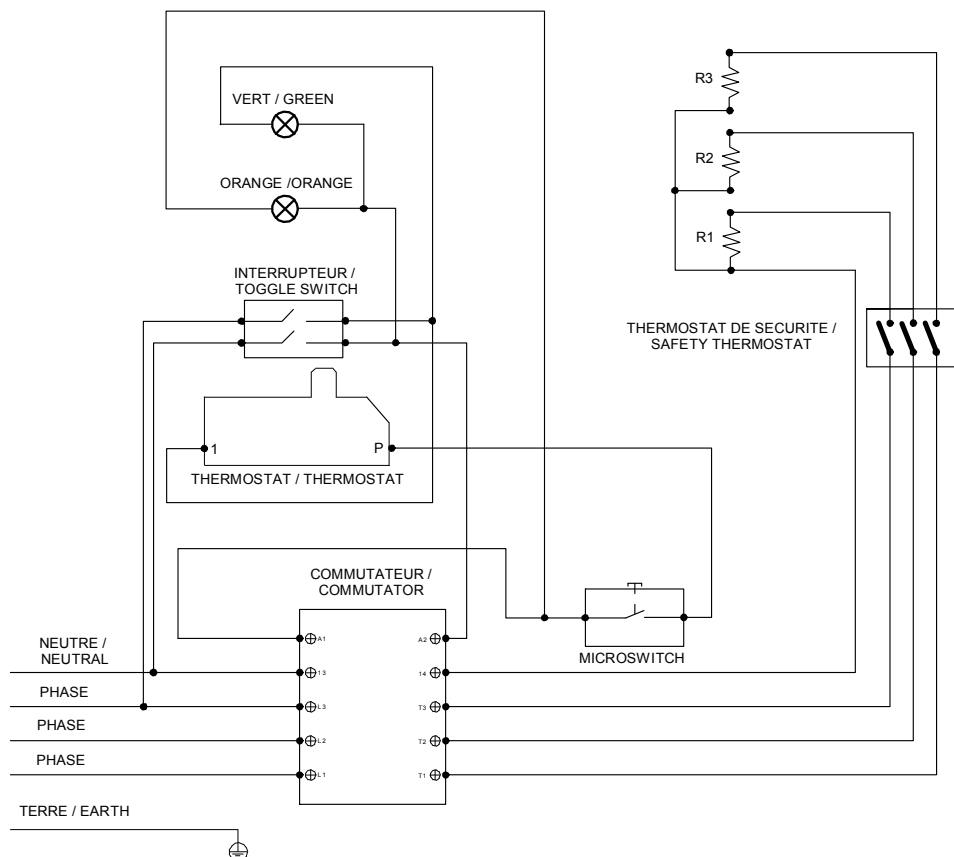
Exclusion clauses of the guarantee

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.



Câblage : C02392

FRITEUSE RFE 12

Schéma électrique

DT08

Date :
28/04/2014

Dessiné par :
C.Gu

Approuvé par :
S.Grenon

Date :
28/04/2014

Indice
A

CODE	QTE	PIECE	SPARE PART
07180	1	SUPPORT RELAIS	SWITCH HOLDER
07186	1	ARRIERE RFE 12	REAR RFE 12
07187	1	COTE DROIT RFE 12	RIGHT SIDE RFE 12
07188	1	COTE GAUCHE RFE 12	LEFT SIDE RFE 12
07189	1	BANDEAU AVANT RFE 12	FRONT PANEL RFE 12
07192SE	1	CUVE FRITEUSE RFE 12 ASSEMBLEE	TANK ASSEMBLY RFE 12
07193	1	COUVERCLE FRITEUSE RFE 12	LID RFE 12
07195SE	1	FOND DE SOCLE RFE 12	BOTTOM CASING RFE 12
07196	1	JAUGE FRITEUSE RFE 12	DIPSTICK RFE 12
51040SE	1	BOITIER FRITEUSE MF 160/RFE 12	CONTROL PACK CASING MF 160/RFE 12
51043	1	ARRIERE BOITIER MF 160/RFE 12	BACK CONTROL PACK CASING MF 160/RFE 12
51044	1	SUPPORT MICROSWITCH	MICROSWITCH HOLDER
51046	2	BRIDE RESISTANCE MF 160/RFE 12/RFE 16 C	HEATING ELEMENT HOLDER MF 160/RFE 12/RFE 16 C
51046SE	2	BRIDE RESISTANCE SERTIE RFE 12	HEATING ELEMENT HOLDER ASSEMBLY RFE 12
A01022	1	COMMUTATEUR	COMMUTATOR
A01023	1	CLIP D'ASSEMBLAGE	CLIP
A05008	1	CONTACTEUR RF14/RBE25/FC110 20A	THREE-POLE SWITCH 20A
A05011	1	MODULE DE PROTECTION RFE 12	MODULE PROTECTION RFE 12
A06012	1	THERMOSTAT SECURITE	SAFETY THERMOSTAT RF 12 SP
A06056	1	THERMOSTAT REGULATION FRITEUSE	PROBE THERMOSTAT FRYER
A07017	1	MICROSWITCH 16 A/250V, T125	MICROSWITCH 16 A/250V, T125
A08003	1	VOYANT ORANGE DIAM 12	ORANGE PILOT LIGHT DIAM 12
A08009	1	VOYANT VERT DIAM 12	GREEN PILOT LIGHT DIAM 12
A10032	1	PRESSE ETOUPE	CORD CLOSER
A13006	4	VERIN MOLETTE NOIR (PIED)	FOOT
A14113	1	BOUTON ELEC PLAT 9 H	ELECTRIC KNOB 9 H
A15016	1	POIGNEE	HANDLE
B04110	1	TUBE VIDANGE LG 114 mm RFE 12	DRAINING PIPE LG 114 mm RFE 12
B06009	2	TETON + ECROU RST-RBE8/12	STUD + NUT RST RBE 8/12
B08007	2	ENTRETOISE RB-CS-RTS	SPACER
B10014	1	ROBINET VIDANGE FRITEUSE	DRAINING DEVICE TAP FRYER
B10019	1	CONTRE ECROU 1/2 RFE 12/RFE 16 C/RFE 20 C	LOCK NUT 1/2 RFE 12/RFE 16/RFE 20 C
B10020	1	MANCHON DD 1/2 RFE 12	UNION DD 1/2 RFE 12
C01018	1	CABLE H07 RNF 5x1,5	CORD H07 RNF 5x1.5
C05018	1	BORNE EQUIPOTENTIEL	EQUIPOTENTIAL TERMINAL
D02179	3	RESISTANCE 3000 W RFE 12	HEATING ELEMENT 3000 W RFE 12
F04045	1	PANIER FRITEUSE RFE 12	BASKET FRYER RFE 12
G06P01060	1	CADRAN	FRONT PANEL
I06003	6	ECROU	NUT

FRITEUSE RFE 12

Nomenclature

DT08

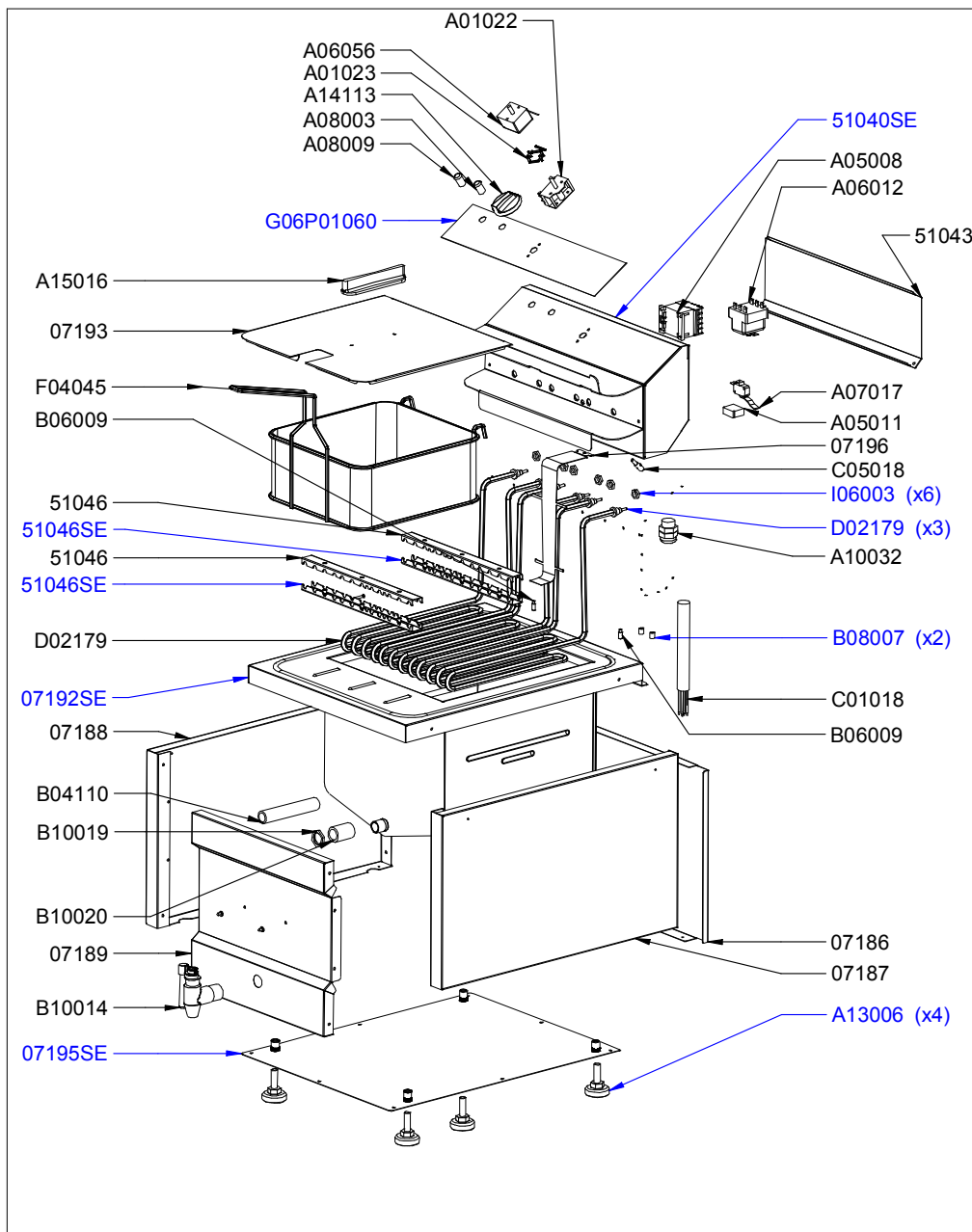
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Vue éclatée

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