

MOD : WR-EF14-E1

Production code : DVEF12S

INSTALLATION, USE AND MAINTENANCE INSTRUCTIONS

ELECTRIC HEATED DEEPFAT FRYERS WR-EF14-E1 WR-EF28-E2



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GENERAL REMARKS

- Carefully read the instructions contained in the present booklet as they supply important information relating to safe installation, use and maintenance.
- Keep this booklet with care, for any further consultation by the various operators.
- Having removed the packing, make sure the unit is in good order and in case of doubt, do not use the unit, but call on skilled personnel.
- Before connecting the unit, make sure the data appearing on the serial plate correspond to those of the main electric supply.
- The unit must be used only by a person trained for its operation.
- Before performing cleaning or servicing operations, disconnect the unit from the electric supply.
- Shut off the unit in case of fault or bad functioning. For any repairs, please call exclusively an authorised technical service centre, and ask for original spare parts only. Non compliance with the above may compromise the unit's safety.
- This unit must only be used for the purpose it was expressly built for.
- Do not wash the unit with direct or high-pressure water jets.
- Do not obstruct openings or draft grids or heat vents.
- **Electrical safety is guaranteed only by an efficient earthing system, as envisaged by the electrical safety regulation in force: it is therefore necessary to verify this essential requisite and, in case of doubt, request an accurate check-up by professionally qualified personnel.**
- **The Manufacturer cannot be deemed responsible for any damages caused by the lack of earthing in the system.**
- The unit must be included in an equipotential system whose efficiency should be tested in compliance with the law in force.
- All units are supplied with a 200cm long cable having the characteristics shown in Tab. 3.
- The hook-up wire for the power supply connection should not have characteristics below the type with rubber insulation H07RN-F.

In the event of the user or the installation technician failing to observe the instructions given in this manual, the Firm disclaims all responsibility thereof and cannot be held liable for any accidents or trouble caused by such non-observance.

THE MANUFACTURER DISCLAIMS ALL RESPONSIBILITY FOR ANY INACCURACIES IN THIS BOOKLET THAT MAY BE DUE TO TYPING OR PRINTING MISTAKES. THE MANUFACTURER, MOREOVER, RESERVES THE RIGHT TO MAKE THE MODIFICATIONS TO THE PRODUCT IT CONSIDERS USEFUL OR NECESSARY, WITHOUT AFFECTING ITS BASIC FEATURES.

1.1 ELECTRIC TABLE FRYERS, ELECTRIC STANDING FRYERS AND FRYERS FOR CONFECTIONERY

| MODEL | DIMENSIONS mm. | | Tank Capacity Lt. | TANK N° | TOTAL POWER SUPPLY kW | NET WEIGHT kg. |
|------------|-----------------------|-----------------|----------------------|------------|--------------------------|-------------------|
| | External | Basket | | | | |
| | W x D x H/H max. | mm. | | | | |
| WR-EF14-E1 | 375 x 655 x 845 / 985 | 235 x 275 x 105 | 12/14 | 1 | 9 | 29 |
| WR-EF28-E2 | 750 x 655 x 845 / 985 | 235 x 275 x 105 | 12/14+12/14 | 2 | 9+9 | 55 |

*Feeding Power: 3N AC 400V ; 3 AC 230V ; IN AC 230V ; 50/60 HZ

1.2 TECHNICAL CHARACTERISTICS ELECTRIC TABLE FRYERS

STRUCTURE

Manufacture in stainless **STEEL AISI 304**, with removable head.

SAFETY TAP for oil discharge and rubber feet.

BASKET made of bright chromed steel, with nylon handles and hoo you support basket.

ADJUSTABLE THERMOSTAT and **SAFETY THERMOSTAT**.

1.3 TECHNICAL CHARACTERISTICS ELECTRIC STANDING FRYERS

STRUCTURE

Manufacture in stainless **STEEL AISI 304**, with removable head.

SAFETY TAP for oil discharge and rubber feet adjustable.

BASKET made of bright chromed steel, with nylon handles.

CONTAINER with filter for recovery oil.

ADJUSTABLE THERMOSTAT and **SAFETY THERMOSTAT**.

“Cool zone” for the deposit of the residue of cooking.

1.4 TECHNICAL CHARACTERISTICS ELECTRIC TABLE FRYERS FOR CONFECTIONERY

STRUCTURE

Manufacture in stainless **STEEL AISI 304**, with removable head.

SAFETY TAP for oil discharge and rubber feet.

Special **BASKET** excellent for confectionery, with nylon handles.

ADJUSTABLE THERMOSTAT and **SAFETY THERMOSTAT**.

Installation must be performed by qualified technicians according to the law in force.

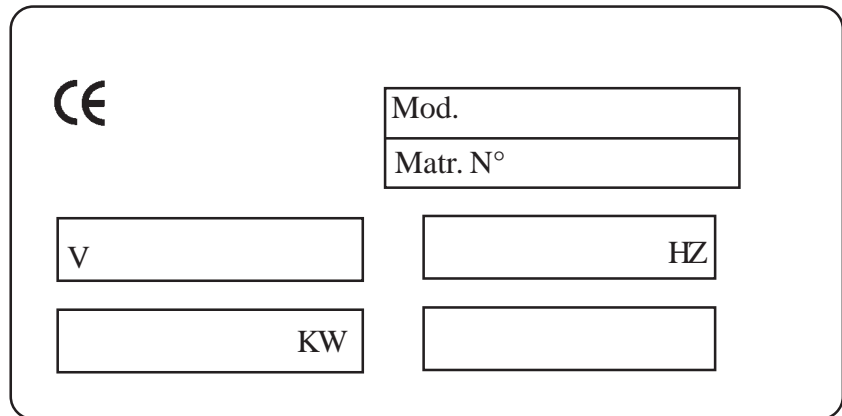
WARNINGS:

Before proceeding with the installation, remove the protective plastic film from the relevant parts, eliminating any adhesive residues with an appropriate cleaning product suitable for stainless steel.

2.1 DATA PLATE FOR ELECTRIC HEATED DEEFPAT FRYERS

The technical data plate is located as follows:

- a) in the appliances with cabinet, on same cabinet at low left and inside;
- b) in appliances with no cabinet, at back and on the side.



2.2 LAWS, REGULATIONS AND TECHNICAL DIRECTIVES

The following indications should be observed during installation:

- Accident and fire regulations in force
- The regulations of the electric power supply company.
- Hygienic regulations.
- The rules for electrical systems.

2.3 INSTALLATION PLACE

- The unit should be installed in adequately ventilated places.
- Install the unit in compliance with the safety regulations.

2.4 POSITIONING

- It is suggested to put the fryer on a stiff, washable and fat-absorbing proof surface.

2.5 ELECTRICAL CONNECTION

Electrical connection should be performed in compliance with the IEC regulations, only by authorised and competent personnel. In the first instance, examine the data shown on the technical data table of this manual, on the serial plate and on the electrical diagram.

The envisaged connection is of the fixed type.


IMPORTANT: Ahead of each unit it is necessary to install an omnipolar main breaker, having a spacing among contacts of at least 3mm; example:

- manual breaker of appropriate capacity, complete with fuse valves
- automatic breaker with respective magnetothermal relays.

The terminal board is placed inside the head. to reach it, unscrew the screws of the back cover.

2.5.1 EARTHING

It is essential to earth the unit.

To this purpose, it is necessary to connect to an efficient earthing system the terminals marked with the symbols () placed on the line-receiving terminal box. The earthing system should comply with the law in force.

SPECIFIC WARNINGS

The electrical safety of this unit is assured only when it is correctly connected to an efficient earthing system as stated in the electrical safety regulations in force; the Manufacturer declines any responsibility for the non-compliance with these safety regulations.

It is necessary to verify this fundamental safety requisite and, in case of doubt, ask for an accurate testing of the system by professionally qualified personnel.

The Manufacturer cannot be deemed responsible for any damages caused by the lack of unit earthing.

ATTENTION: NEVER INTERRUPT THE EARTH WIRE (Yellow-Green).

2.5.2 EQUIPOTENTIAL 

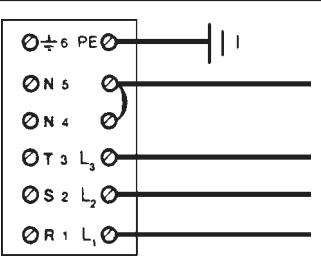
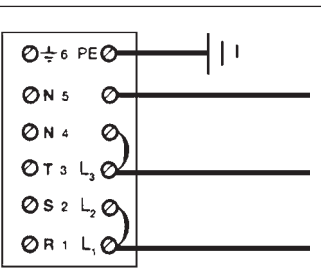
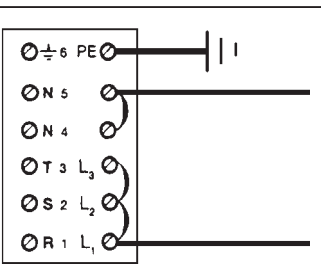
The unit should be included within an equipotential system whose efficiency must be tested according to the law in force. The connecting screw is placed in the back position.

2.5.3 POWER SUPPLY CABLE

The unit is supplied fitted for the following voltages:

| MODELLO | WR-EF14-E1 | | WR-EF28-E2 | |
|-----------------------------|--------------|-------------------------|--------------|-------------------------|
| | Mass. A/fase | N° cavi mm ² | Mass. A/fase | N° cavi mm ² |
| AC 220...240 V 50/60 Hz | 12 | 3 x 4 | 12+12 | 3 x 4 |
| 3 AC 220...240 V 50/60 Hz | 12 | 4 x 2,5 | 12+12 | 4 x 2,5 |
| 3N AC 4000...415 V 50/60 Hz | 12 | 5 x 2,5 | 12+12 | 5 x 2,5 |

2.5.4 CONNECTIONS TO VARIOUS MAIN POWER SUPPLIES

| | | |
|--|---|---|
| <p>3N AC 380...415 V 50/60 Hz</p> |  | <p>PE (Earth) yellow - green N (NP) blue L₃ (T) black L₂ (S) black L₁ (R) brown</p> |
| <p>3 AC 220...240 V 50/60 Hz</p> |  | <p>PE (Earth) yellow - green L₃ (T) blue L₂ (S) black L₁ (R) brown</p> |
| <p>1N AC 220...240 V 50/60 Hz</p> |  | <p>PE (Earth) yellow - green N (NP) blue L₁ (R) brown</p> |

Tab. 2

2.5.5 ADVICE TO FITTERS

- Activate the unit according to the use instructions, and explain its operation to the user by consulting the instruction booklet, illustrating also any manufacturing and/or functional modifications.

Leave the instruction booklet with the user, advising that he/she should refer to it for any future consultation.

3.

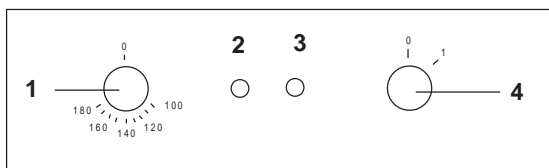
INSTRUCTIONS FOR THE USER

3.1 USEFUL SUGGESTIONS

- Before using the fryer for first time, clean well the internal part of the tank, checking the connections and positioning the appliance as per our instructions.
- Always keep the oil level between maximum and minimum levels.
- Never ignite the fryer if the oil level is below the minimum level.
- Change the oil frequently do not use when its colour is brown and its viscosity increased.
- Do not fill the basket more than 50% of its capacity: this will permit a quick cooking without oil overflow.

3.2 SWITCHING ON THE FRYER

1. Check that the pin lock or the tap (if exist) is fully closed
2. Fill the tank with oil, do not exceed the maximum level
3. Turn handle (4) from “O” to “1” position: green lamp will ignite
4. Place the thermostat on the required temperature: white ignite lamp will. Wait that it will switch off before working.



1. THERMOSTAT
2. WHITE LAMP (oil temperature)
3. GREEN LAMP {appliance ignition}
4. IGNITION HANDLE “O” - “1”

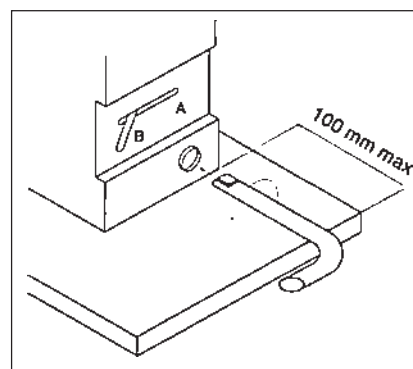
3.3 EMPTY OF THE TANK

Do this operation after oil decantation, when it's cold

Lift the pin lock (A) and push the level “B” to the right and insert the equipped pipe, as for picture. Place a container of the same capacity of the tank, and proceed with emptying. Filter oil before using it again. and, if necessary, change it. Pay attention to the distance between the cover of the appliance and the limit of the face (see drawing).

For models WR-EF14-E1, WR-EF28-E2

- Check that the equipped basin is in its seat.
- Open the oil tap.



3.4 TEMPERATURE LIMITER

The fryers are fitted with a safety thermostat, which is activated when oil is overheated. Once the thermostat has intervened, to start the appliance again you need to reset the thermostat. This operation should be carried out by skilled personnel, who will check the cause of its activation.

3.5 SUGGESTIONS AND ADVICE

- We recommend that oil and fat employed for cooking be of good quality and always without impurities: the latter must be eliminated by filtering.
- Before pouring fresh or filtered oil into the tank, make sure the latter has been thoroughly cleaned.
- Place the lid onto the appliance, when not in use.

3.6 COOKING TEMPERATURES

The optimum oil temperature ranges from 160° to 190°C (see Table shown at point 4.3). Naturally, if the tank has reached a temperature of 180°C, when you introduce the basket with food, the temperature will go down. On an equal weight basis, the bigger the food pieces, the lower the temperature will go, making the cooking time longer. With a sudden lowering of temperature, cooking becomes uneven because food absorbs more fat and loses flavour and softness, due to its staying immersed in oil longer. Conversely, when cooking at too high a temperature, very often you produce a hard crust on food's outer surface and an insufficient cooking of its inner parts. If oil or fat reach too high a temperature, a molecular deformation of food takes place, which may engender harmful consequences to the organism ingesting it.

4.

MAINTENANCE AND CLEANING

- Before proceeding with the cleaning of the appliance, disconnect the electrical supply. Do never wash with direct flush of water at high pressure.
- Clean the appliance daily; this will guarantee a long life and a better working on the appliance. The stainless steel parts must be cleaned with a moist cloth.
- Do not use abrasive products that could etch the stainless steel parts.
- For better cleaning it's possible to lift the head of the appliance.
- In case of long stop, clean the appliance as per our instructions, dry it well and disconnect the electrical supply.
- In case of problems disconnect the appliance immediately from the electrical supply and call for the technical assistance.
- All the servicing operations must be effected only by a competent and qualified staff. Before work, be sure that the appliance is disconnected and the tank is empty.
- To reach the electrical part it's necessary to remove to the back panel of the head, unscrewing the visible screw.
- **Appliance is equipped with a safety thermostat that switches on in case of bad working of the work-thermostat. It must be resettled only by qualified staff, after checking the appliance.**