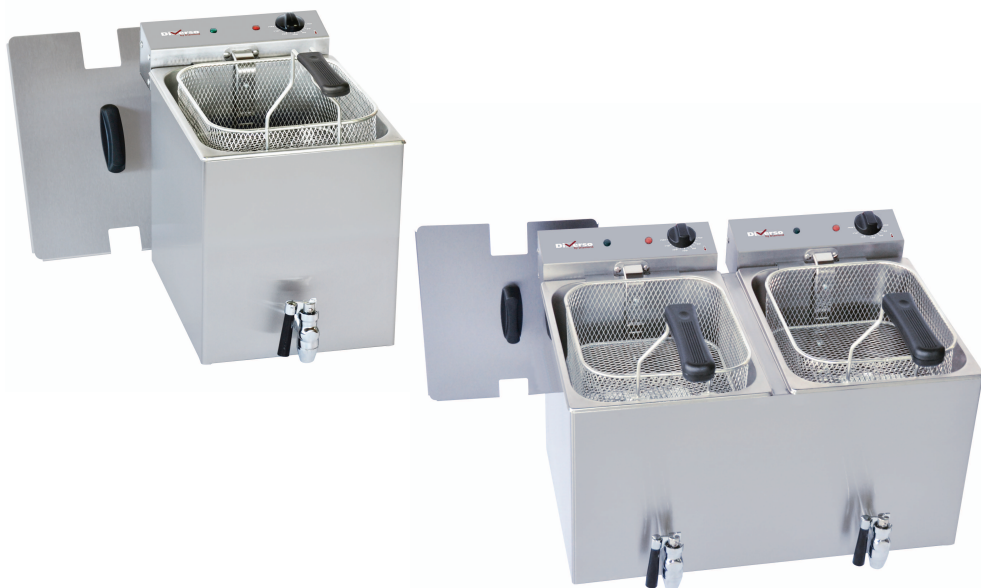


Mod: WR-FES8-RV

Production code: MF 80 R

INSTRUCTIONS FOR USE AND INSTALLATION FRYERS

MF 80 R / MF 80 DR



Made in France

Octobre 2016

FRYERS

MF 80 R / MF 80 DR

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

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 circum-spection of security must always be noticed, such as:

- Never leave the machine working without any watching.
- 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 (see conditions of warranty).
- Use only spare parts of origin (see conditions of warranty).
- To avoid any damage on the heating element, do not use solid fats with this deep fryer.
- Never warm your machine up if the heating elements are not plunged into oil, you may cause a fire.
- The metal parts of the deep fryer become very hot during use.
- Never exceed the maximum capacity indicated for the product.
- 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 place the cover on the deep fryer while it is in use.
- 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.
- Never place your deep fryer near or above stove burners.
- Always check the oil level and keep it above the minimum level to avoid any risk of fire when your fryer is cold or hot.
- 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 to 10 fryings).
- 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.

2. CONTENTS OF CARDBOARD PACKAGING

Device: a fryer

Accessories:- One oil container with a safety draining tap

- One basket with fixed handle
- One lid
- One control box with elements
- The present note

See exploded views for at the end of the document.

3. CONFORMITY OF USE

Use the device only to cook and fry some food.

4. WAY OF FUNCTIONING

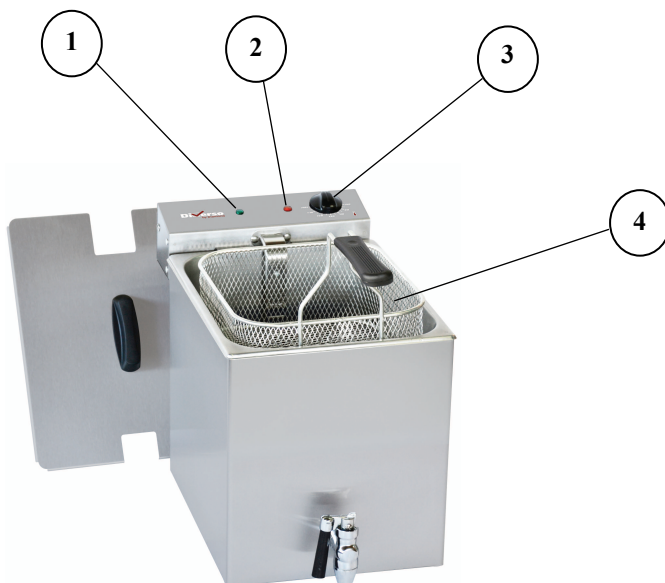
The deep fryer with a cold zone is not only designed to make French fries, but also to fry fruit or vegetable fritters, fish, mushrooms... without transmitting flavours or odours.

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.

To turn on the fryer, just turn the thermostat control knob (n°3 on picture) on the wished position, the orange pilot light (n°2 on picture) switches on until the fryer reached the selected temperature.

Fill in the basket (n°4 on picture) and plunge it slowly into oil



1 On/off pilot light

2 Thermostatic pilot light

3 Thermostat

4 Basket

5. FUNCTIONING / MANIPULATION

a) Installation / assembly:

- Unpack carefully the device of its packaging.
- Remove the protective film around the machine
- Place the fryer on a solid, 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.
- 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, 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 (n°3 on picture)	Temperature setting
Safety thermostat (under the box)	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 (n°2 on picture)	Oil is warming (pilot light on) Oil is hot (pilot light off)
Green pilot light (n°1 on picture)	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.

- 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)

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

Models	MF 80 R	MF 80 DR
Power	3000 W	2 x 3000 W
Outside dimensions	265x450x330 mm	545x450x330 mm
Volume	8 L	2 x 8 L
Nb elements	1	2
Voltage	220-240 V	2 x 220-240 V
Current	13 A	2 x 13 A
Weight	7 Kg	14 Kg
Maximum charges (kg)	1	2 x 1

Wires colours correspondence

Phase
Neutral
Earth

Brown / Black / Grey
Blue
Yellow-Green

8. 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

9. ELIMINATION OF THE ELECTRIC AND ELECTRONIC WASTE

The device respects the directives:

2002 / 96 / CE (DEEE) N°34270064800021

2002 / 95 / CE (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 equipment, 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

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.

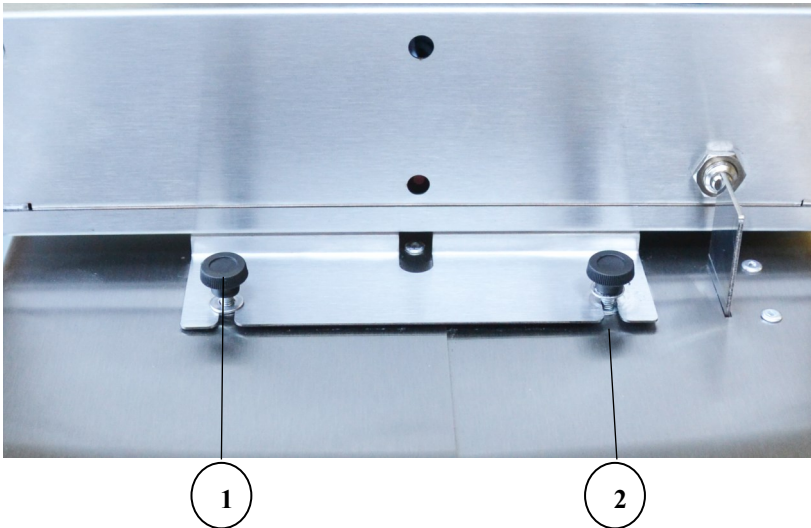
12. HANDLING THE CONTROL UNIT

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, unscrew the two toothed wheels (n°1 on picture) located behind the belt and lift up the control box

To reinsert the control box, reverse the removal process. Get down the control box into the two notches (n°2 on picture) placed on the back of the fryer and screw the toothed wheels (be careful, the washers have to be behind the wheels before screwing)

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



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.

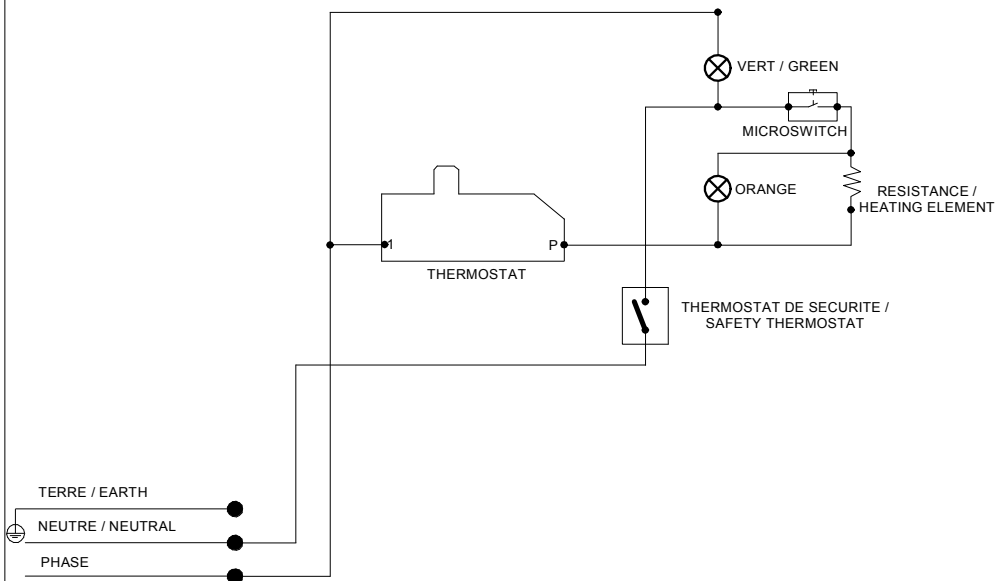
Exclusion clauses of the guarantee

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.

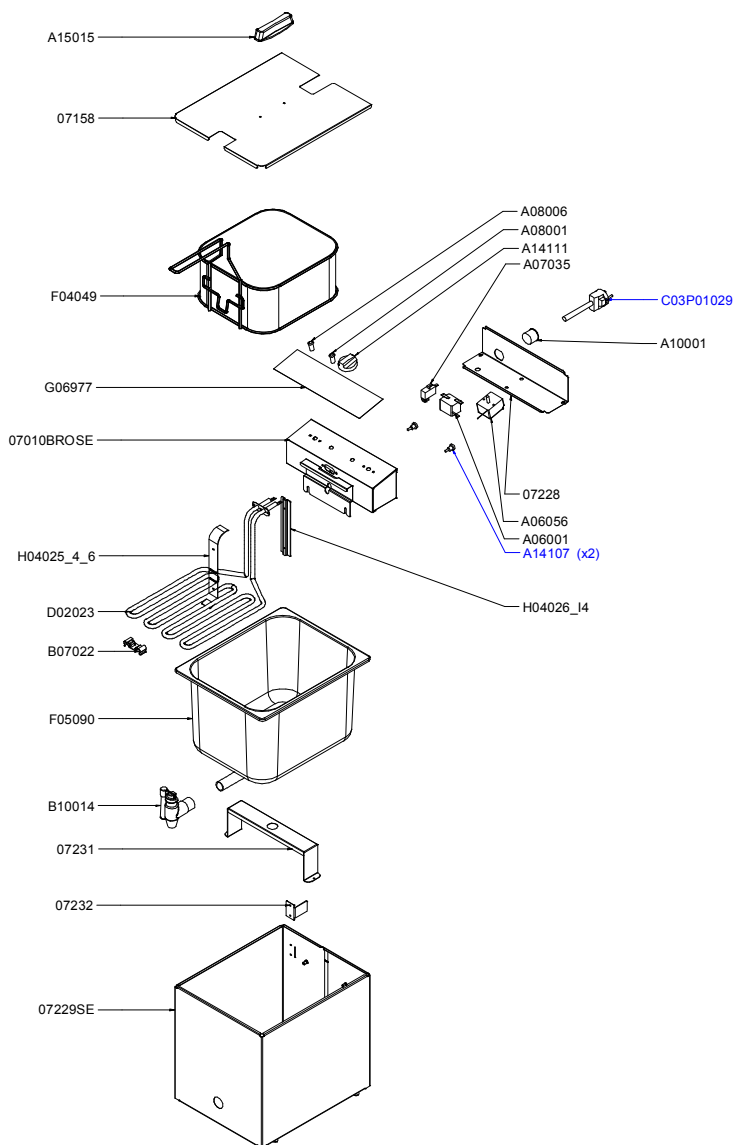


Câblage : C02419 x 1 pour MF 80 R
 Câblage : C02419 x 2 pour MF 80 DR

FRITEUSE MF 80 R / MF 80 DR				Schéma électrique	
DT107_1 DT155	Date : 10/05/2016	Dessiné par : R.L.	Approuvé par : Grenon S.	Date : 10/05/2016	Indice A

CODE	QTE	PIECE	SPARE PART
07010BROSE	1	S/E BOITIER AVANT MF 80 R	FRONT CONTROL BOX MF 80 R
07158	1	COUVERCLE FD 80	COVER FD 80
07228	1	BOITIER ARRIERE MF 80 R	BACK CONTROL BOX MF 80 R
07229SE	1	S/E CEINTURE MF 80 R	CASING WITH FOOT MF 80 R
07231	1	BLOCAGE CUVE MF 80 R	BLOCK CONTAINER MF 80 R
07232	1	BUTEE MICROSWITCH MF 80 R	MICROSWITCH STOP MF 80 R
A06001	1	THERMOSTAT SECURITE SP 001 FRITEUSE	SAFETY THERMOSTAT SP 001 FRYER
A06056	1	THERMOSTAT REGULATION FRITEUSE	PROBE THERMOSTAT FRYER
A07035	1	MICROSWITCH FRITEUSE	FRYER MICROSWITCH
A08001	1	VOYANT ORANGE DIAM 9 FRITEUSE	ORANGE PILOT LIGHT DIAM 9 FRYER
A08006	1	VOYANT VERT DIAM 9 FRITEUSE	GREEN PILOT LIGHT DIAM 9 FRYER
A10001	1	SERRE CABLE PA 107	CORD CLOSER PA 107
A14107	2	MOLETTE BOITIER FRITEUSE + TIGE M4x10	THUMB SCREW CONTROL BOX FRYER
A14111	1	BOUTON ELECT Diam 40 PLAT 6 H	ELECTRIC KNOB
A15015	1	POIGNEE COUVERCLE	LID HANDLE
B07022	1	CLIPS SUPPORT DE BULBE RF	CLIPS HOLDER BULB
B10014	1	ROBINET VIDANGE FRITEUSE	DRAINING DEVICE TAP FRYER
C03P01029	1	CORDON	CORD
D02023	1	RESISTANCE BLINDEE RF6-8 3000W	ARMoured HEATING ELEMENT RF6-8 3000W
F04049	1	PANIER FRITEUSE MF 80 R	BASKET FRYER MF 80 R
F05090	1	BAC 6 L 1/2 H 200 + TUYAU	CONTAINER 6 L 1/2 H 200 AND PIPE
G06977	1	CADRAN	FRONT PANEL
H04025/4/6	1	JAUGE FRITEUSE 4 L	FRYER DIPSTICK 4 L
H04026/1/4	1	ARRIERE JAUGE FRITEUSE 4L/6L	FRYER DIPSTICK BACK 4L/6L

FRITEUSE MF 80 R			Nomenclature		
DT107_1	Date : 10/05/2016	Dessiné par : R.L.	Approuvé par : J.Godéré	Date : 10/05/2016	Indice A



FRITEUSE MF 80 R

Vue éclatée

DT107_1

Date :
10/05/2016

Dessiné par :
R.L.

Approuvé par :
Grenon S.

Date :
10/05/2016

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A

CODE	QTE	PIECE	SPARE PART
07010BROSE	2	S/E BOITIER AVANT MF 80 R	FRONT CONTROL BOX MF 80 R
07158	2	COUVERCLE FD 80	COVER FD 80
07228	2	BOITIER ARRIERE MF 80 R	BACK CONTROL BOX MF 80 R
07232	2	BUTEE MICROSWITCH MF 80 R	MICROSWITCH STOP MF 80 R
07241SE	1	S/E CEINTURE MF 80 DR	CASING WITH FOOT MF 80 DR
07242	2	BLOCAGE CUVE MF 80 DR	CONTAINER BLOCK MF 80 DR
A06001	2	THERMOSTAT SECURITE SP 001 FRITEUSE	SAFETY THERMOSTAT SP 001 FRYER
A06056	2	THERMOSTAT REGULATION FRITEUSE	PROBE THERMOSTAT FRYER
A07035	2	MICROSWITCH FRITEUSE	FRYER MICROSWITCH
A08001	2	VOYANT ORANGE DIAM 9 FRITEUSE	ORANGE PILOT LIGHT DIAM 9 FRYER
A08006	2	VOYANT VERT DIAM 9 FRITEUSE	GREEN PILOT LIGHT DIAM 9 FRYER
A10001	2	SERRE CABLE PA 107	CORD CLOSER PA 107
A14107	4	MOLETTE BOITIER FRITEUSE + TIGE M4x10	THUMB SCREW CONTROL BOX FRYER
A14111	2	BOUTON ELECT Diam 40 PLAT 6 H	ELECTRIC KNOB
A15015	2	POIGNEE COUVERCLE	LID HANDLE
B07022	2	CLIPS SUPPORT DE BULBE RF	CLIPS HOLDER BULB
B10014	2	ROBINET VIDANGE FRITEUSE	DRAINING DEVICE TAP FRYER
C03011	2	CORDON H07 RNF 3X1.5 PRISE ANGLAISE	CORD H07 RNF 3X1.5 UK PLUG
D02023	2	RESISTANCE BLINDEE RF6-8 3000W	ARMOURED HEATING ELEMENT RF6-8 3000W
F04049	2	PANIER FRITEUSE MF 80 R	BASKET FRYER MF 80 R
F05090	2	BAC 6 L 1/2 H 200 + TUYAU	CONTAINER 6 L 1/2 H 200 AND PIPE
G06977	2	CADRAN	FRONT PANEL
H04025/4/6	2	JAUGE FRITEUSE 4 L	FRYER DIPSTICK 4 L
H04026/14	2	ARRIERE JAUGE FRITEUSE 4L/6L	FRYER DIPSTICK BACK 4L/6L

FRITEUSE MF 80 DR

Nomenclature

DT155

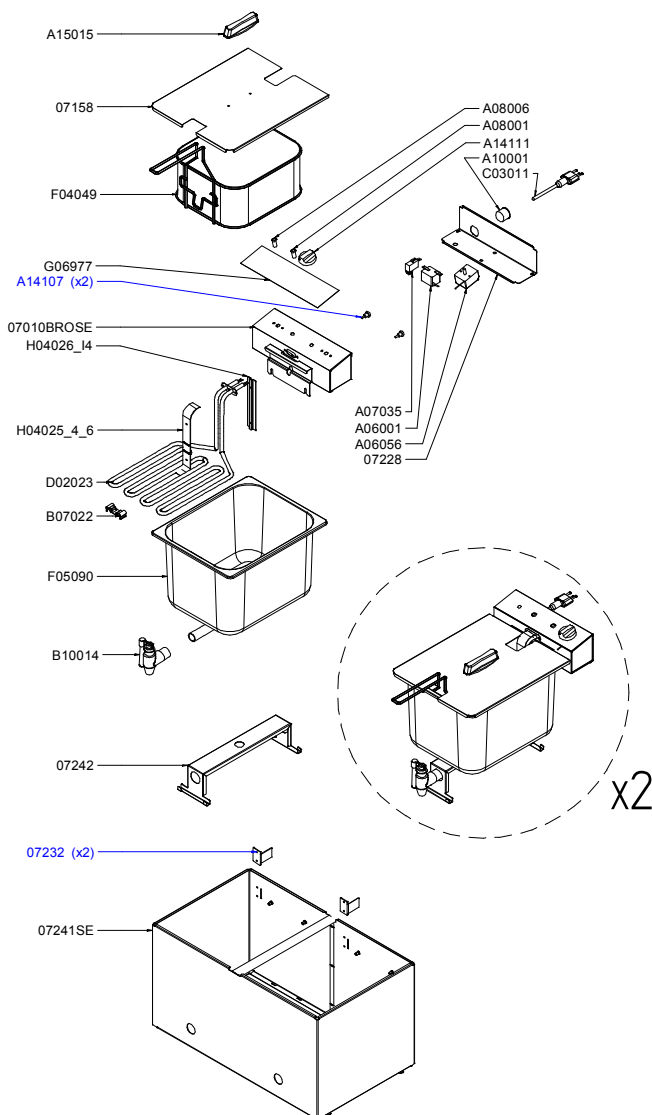
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FRITEUSE MF 80 DR

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