

WARNING

Whilst in operation, parts (including exterior surfaces) of your equipment will become hot. Position the appliance so as to minimise the possibility of accidental touching.

CONSEQUENTIAL LOSS

Fortius does not accept any responsibility for loss of food, production time, profit, etc., which is as a consequence of a breakdown of the equipment.

GUARANTEE

Fortius equipment is covered by a 12 months parts & labour guarantee. All work will be carried out between 9.00am-5.00pm, Monday to Friday, excluding Bank Holidays.

If you require assistance, please call our Service Line on **01355 244 111**

Fortius offer a rapid spares service, direct to your door - call **01355 244 111**

PRECAUTIONS

1. Ensure that the electricity supply is adequate for the unit to be installed.
2. Remove all the packaging from the appliance. Remove the protective film covering the stainless steel panels.
3. When siting the unit, ensure that there is free airflow around and behind it and that vents are not blocked. Ensure the appliance is level. Ensure that there is a gap of at least 25mm between the vent and any connecting item (including walls).
4. Walls, partitions, kitchen furniture etc. in close proximity to the appliance must be of fireproof construction.

INSTALLATION OF THE CHIP SCUTTLE

Before connecting to the electricity supply: -

1. Using a little mild detergent, wipe all the surfaces. **Do not use abrasives.**
2. Wipe away any detergent residue with a clean damp cloth.
3. Make sure the appliance is dry before use.

OPERATING INSTRUCTIONS

1. Switch on the power supply. The red neon will indicate that the power is "ON".
2. Turn the control knob to the desired setting - settings that best suit your food products will be found with practice. The amber neon will indicate that power is going through to the element.
3. After the desired temperature has been reached, the appliance can be loaded with chips.

4. Turn OFF by rotating the knob anti-clockwise to position "0".
5. When not in use, turn OFF at the power supply.

Note: Chips can usually be kept in serving condition for up to 30 minutes.

CLEANING INSTRUCTIONS

1. Disconnect from the mains electricity supply.
2. Allow the appliance to cool thoroughly before cleaning.
3. Clean the tank and body surfaces with damp cloth and mild detergent. **Do not use abrasives.**
4. Take care to avoid wetting electrical components.
5. These appliances must not be cleaned using a water jet.

FORTIUS

Operating & Maintenance Instructions for the Fortius

FCS2

FCS3

FCS4

Chip Scuttles

IMPORTANT

Please read this page carefully before installation and use. It is the owner's responsibility to warn users to wear suitable protection and to follow operating and cleaning instructions.

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