

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.

MAINTENANCE

If a fryer is to be out of use for a lengthy period, drain and clean the tank. Then spread cooking oil lightly over the tank.

GUARANTEE

Fortius equipment is covered by a 12 months parts & labour guarantee. Re-setting of the Safety Thermostat is as simple as pressing a button and therefore does NOT require an engineer. **The re-setting of this Safety-Thermostat is not covered by the guarantee.**

Component defects will occur if the correct oil level is not maintained. **Defects occurring in Fryers that have been used with an incorrect oil level, will not be covered by the guarantee.**

The oil levels are shown on the element guard (at the rear of the tank). Do not allow your oil level to fall below the lowest safety level, indicated by "MIN". Do not pour oil above the highest safety level, indicated by a "12".

Note: the oil level will rise above the "12" once food has been added.

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.

5. All appliances with an electrical loading of over 3kw must be connected to the supply by a qualified electrician, in accordance with Health & Safety At Work Acts, IEE regulations, BS codes of practice, building standards, Local Authority and Building Regulations etc. A suitable means of disconnecting such appliances from the power supply must be provided, having at least 3mm contact separation in all poles.

INSTALLATION OF THE FRYER

1. Ensure that the drain valve is closed.
2. Fill the tank with water and a little mild detergent. Turn the appliance "ON" (see operating instructions) and allow the water to boil for a short time.
3. Switch off and drain off the water. Rinse the tank and dry thoroughly. Ensure that the drainpipe and tap are dried thoroughly.
4. Run a small amount of oil across the base of the tank and allow to drain away by opening the drain valve. This removes any residual water and provides the base of the tank with a coating of oil.
5. Close the drain valve.

OPERATING INSTRUCTIONS

1. Ensure the slatted batter plate is positioned over the element.
2. **Ensure the dust-cover(s) has been removed.** They should only be used when the fryer is OFF, as a dust cover.
3. With the fryer level and correctly sited, pour in the oil to the indicated level. The oil levels are shown on the element guard (at the rear of the tank). Do not allow your oil level to fall below the lowest safety level, indicated by a "MIN". Do not pour oil above the highest safety level, indicated by a "12". NOTE: the oil level will rise above the "12" once food has been added.
4. With the thermostat in the "OFF" position, switch on the mains supply. The red neon will indicate that the power is "ON".
5. Turn the thermostat to the desired setting and the amber neon will indicate that power is going to the element. In the event of a thermostat failure, the safety thermostat will cut off the electricity supply to the elements.
6. The amber neon will extinguish once the desired temperature is reached. The basket can now be loaded with the relevant food and carefully lowered into the tank.
7. When the appliance is not in use, turn the thermostat control knob anti-clockwise to OFF, indicated by "0".
8. At the end of the working period, turn OFF at the power supply.



DRAINAGE

1. Always isolate the appliance from the mains before: - draining the oil, removing the element from the oil, cleaning or repair commences.
2. Remove the blanking nut from the front of the unit. Fit the pipe (placed in the tank for transportation) and place a suitable receptacle under the pipe outlet. Lift the safety catch and push the black plastic handle to the right in order to open the drain valve.
3. When draining has finished, remove the pipe and replace the blanking nut.
4. Turn the black plastic handle to the left until it locks into closed position.

CLEANING INSTRUCTIONS

1. Disconnect from the mains electricity supply.
2. Allow the appliance to cool thoroughly before cleaning.
3. Remove the basket.
4. Drain the oil from the tank.
5. Remove the control panel by lifting upwards.
6. Remove oil level indicator by pulling forward and lifting upwards.
7. Lift out the control panel.
8. Clean the body and tank of the appliance with a damp cloth and detergent. **Do not use abrasives.**
9. Use a flue brush to clean the drain tube. Insert from both ends of the drain tube.
10. Clean all parts thoroughly. Wipe away detergent residue and dry thoroughly before re-assembling the fryer.
11. When re-fitting the control panel, take care to ensure the safety switch is carefully located in its operating bracket.
12. Once re-assembled, **flush the drain tube with cooking oil, to ensure there is no water remaining.**
13. Take care to avoid wetting electrical components.
14. These appliances must not be cleaned using a water jet.

SAFETY

1. The safety thermostat can be inadvertently operated by a sudden jolt. It is coloured orange and situated on the underside of the control panel, at the rear of the unit. It can be manually reset by pushing the red button back into place.
2. "Spent" oil has a lower flash point than new oil and therefore presents a greater fire hazard. Change your oil regularly.
3. **Frozen food** - it is advisable to defrost frozen food before attempting to fry it. Defrosting will ensure that surplus water is not deposited into the oil. If frozen food is deposited into the oil, heating recovery times will be greatly reduced, lowering your cooking output.

Operating & Maintenance Instructions for the Fortius FF36 FF626 Deep Fat Fryers

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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