

Use Instructions

FRY TOP ELETRIC

LINE 450

SYMBOLS USED IN THIS MANUAL



Read the instructions before using the appliance.



Important safety instructions. Risk of imminent accident if not observed



Practical notice for the user.



Instructions for duly qualified persons only.

1. Safety and proper use

1.1. Security instructions

The equipment is safe to use and complies with current European safety requirements. However, improper use can lead to personal injury and property damage. To ensure proper and safe operation, read this manual before operating the equipment. This manual contains important warnings about the installation, safety, use and care of the equipment.

Save this manual for future reference. Provide the manual with the equipment to a new owner of the equipment.

The manufacturer cannot be held liable for damages resulting from improper or incorrect use. Please note that the instructions in this manual do not replace the technical specifications recorded on the rating plate on the equipment.



Read the safety instructions carefully!



During installation: do not place on surfaces or near walls, partitions, kitchen furniture or the like - unless they are made of non-combustible material or covered by heat-insulated and non-combustible material, and attention should be paid to regulations of fire prevention .



Before using the equipment, check that there are no visible damages. Never use damaged equipment



To avoid risk of damage to the equipment, check that the data indicated on the rating plate corresponds to the voltage and frequency of the power supply.



Connect the equipment to a grounded electrical circuit. The electrical safety of the equipment is only guaranteed if it has a correct connection.



Do not connect the equipment to the power source with a multiple plug or an extension cord. These do not guarantee the safety of the equipment



Only qualified and accredited personnel may install and repair the equipment. The manufacturer is not liable for damages resulting from repairs and other interventions by unqualified persons



The installation and repair operations must comply strictly with the local and national safety regulations in force.



Keep the equipment clean at all times. Food waste increases the risk of fire!



Risk of scalding! Do not touch work surfaces or metal parts while the equipment is in operation.

1.2. Purpose of use

The fry top is meant for grilling food. The manufacturer does not advise any other use, as this may be dangerous.

The fry top is intended for commercial use. Do not use outdoors.

1.3. User requirements

The equipment should be kept out of the reach of children and should be supervised to ensure they do not play with the equipment.

1.4. Recycling

Treatment of packaging material: Before using the equipment for the first time, remove the protective plastics from stainless steel. Recycle shipping carton and all protective materials.



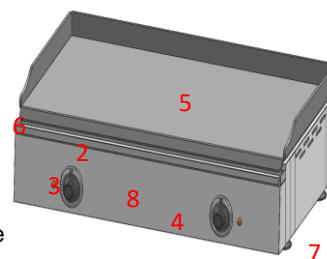
Check for safe disposal of all plastic packaging. Keep plastic containers out of the reach of children.
Danger of suffocation!



Electrical and electronic equipment contain materials that, when improperly handled, endanger human health and the environment. Do not dispose of any part or component of the equipment in household waste; place them in collection / recycling centers or contact your supplier or local authorities for advice.

2. Description

1. Control thermostat 0-300 °C with screen-printed handle;
2. Voltage presence indicator;
3. Heating indicator;
4. General construction in stainless steel;
5. Working plane with non-stick coating in smooth / corrugated / mixed steel, 6mm / 10mm / 14mm (depending on the model);
6. Liquid tray stainless for grease collection;
7. Adjustable levelling feet;
8. Shielded heating resistance;
9. Stainless steel or colourful front panel: black / copper / gold / chocolate / rainbow / anthracite (depending on model)



2.1. Technical specifications

Model	Dim. Board (useful area) LxP (mm)	Product Dim. LxPxA (mm)	Potency (W)	Tens. (V/Hz)	Packing Dim. LxPxA (mm)	Net weight (Kg)	Gross weight (Kg)
FY 400E SMOOTH BOARD 6MM	390x390	400x455x280 c/ components 520mm	2300W / 1 Resistances	230V/50Hz	450x525x310	19.94	21.44
FY 400E SMOOTH /GROOVED BOARD /10MM	396x396					23.79	25.29
FY 400E SMOOTH /GROOVED BOARD /14MM	396x396					28.59	30.09
FY 600E SMOOTH BOARD 6MM	590x400	600x455x260 c/ components 520mm	3600W / 2 Resistances	230V/50Hz	650x525x310	27.25	28.75
FY 600E SMOOTH / MIX BOARD 10MM	596x396					33.52	35.02
FY 600E SMOOTH / MIX BOARD 14MM	596x396					40.99	42.49
FY 800E SMOOTH BOARD 6MM	790x400	800x455x280 c/ components 520mm	4600W / 2 Resistances	230V/50Hz	850xx525x310	34.25	35.75
FY 800E SMOOTH / MIX BOARD 10MM	796x396					42.87	44.37
FY SMOOTH / MIX BOARD 14MM	796x396					54.48	55.98

2.2. Required links

Electrical connection with protective earthing

2.3. Usage location

Choose a dry place where the equipment cannot come into direct contact with water.



Never direct jets of water to the equipment.

Place the equipment on a stable, level surface.



Keep equipment away from flammable or heat-deformable materials. If this is not possible, insulate the space around the equipment with a non-flammable, heat-resistant insulation material.

2.4. Unpacking

Remove all protective material from the packaging. Check the equipment.

Remove the protective plastics from stainless steel. Clean the outside of the machine with a damp cloth.

Dispose of the protective material and the packaging material safely as potential sources of danger.

2.5. Electrical installation

Check that the data indicated on the rating plate corresponds to the voltage and frequency of the power supply.

Connect the equipment to a grounded electrical circuit!

Connect the equipment to a fixed installation. Never connect the machine to multiple plugs, T-type adapters, or extensions.

Follow the rules in force in the country where you are



At the rear of the device there is a terminal marked with the symbol that allows equipotential bonding between several devices.

3. Operating Instructions

- Before using the appliance, remove all the surrounding protective plastic and clean the glue particles with non-abrasive products to avoid damaging the appliance.
- After removing all the plastics proceed to clean the plate with the help of suitable detergent, then grease the plate.
- When choosing where to place the appliance, you must make sure that it is level and that its surface is non-combustible. Likewise, the appliance should be away from walls and other materials that may be released or ignited under the influence of heat.
- Before connecting the appliance to the mains, make sure that the mains voltage indicated on the type plate corresponds to the mains voltage and check that the mains socket supports the mains voltage.
- After the above checks, you can use the appliance by connecting the power cord to the mains and turning the temperature knob to the desired value.
- Allow the plate to warm up and start using.
- Never operate the appliance with wet hands!
- The trimmer must always be placed on the fry top when it is in operation.
- Do not place cloths or other objects that may be damaged during use, or cause danger.
- Make sure that the power cord does not touch hot parts. Make sure that the power cord does not touch hot parts.



- **The handling of cooking utensils should not cause damage to the coating (cracks or cracks).**




- **Do not use any abrasive material (solid or liquid), sharp objects or sharp edges when handling and cleaning the coated plate.**

- **Dump grease trimmer periodically so it does not overflow on the front panel. To do this, care must be taken to allow the trimmer to cool in order to prevent burns from direct contact or by spilling the contents onto the handle.**

4. Cleaning

- Whenever cleaning the appliance, make sure that the power cord is disconnected from the mains and that the appliance is completely cold.
- Clean the exterior of the fry top with a damp cloth and a little liquid detergent.
- To clean the hob, it is easier to put a little water on the hob to turn on the appliance at the minimum temperature until the water bubbles and to facilitate the release of the trapped particles.
- After cooling with a damp cloth, and if necessary mild detergent, finish cleaning.
- Remove the fat trimmer when it is cold and clean it (if necessary, immerse in hot water for a more efficient cleaning).
- Perform this operation at the end of each use, but never with the hot plate!

 **The cleaning of the parts, especially in the work area, should never be carried out with detergents or utensils that cause abrasion, wear or corrosion..**

 **When cleaning the appliance, do not use water jets as this could lead to an electric shock.**

5. Maintenance

Only qualified and accredited personnel may install and repair the equipment. The manufacturer is not liable for damages resulting from repairs and other interventions by unqualified persons.

The installation and repair operations must comply strictly with the local and national safety regulations in force.

5.1. Replacing the power cord

☐ If the power cable is damaged, it should be replaced by a special cable supplied by the manufacturer or official representative:


Models FY 400E and Models FY 600E: Cable type H07RN-F 3G 1,5 mm².

FY 800E Models: Black Rubber 3G Cable 2.5mm² FBBN

5.2 Indication of use for durability of the coating:

 **No abrasive material (solid or liquid) should be used.**

 **Do not use sharp objects or sharp edges.**

 **Storage should avoid friction between coated parts or other aggressive materials.**

6. Warranty

- ☐ The equipment is guaranteed for a period of 12 months from the date of purchase.
- ☐ The guarantee is valid against defects of origin, whether of material or of manufacture.
- ☐ Whenever there is an anomaly in the equipment, it must be returned as soon as possible, together with the purchase document
- ☐ The equipment is guaranteed for a period of 12 months from the date of purchase.
- ☐ When the warranty is triggered, damaged parts will be repaired or replaced, as the manufacturer understands. In the event of their replacement, the damaged parts become the supplier's property.
- ☐ Any defects resulting from improper installation or use / handling of the equipment are excluded from the warranty.
- ☐ The equipment will lose its warranty whenever any change or modification or even repair made by the user is identified.

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