

*LIBRETTO ISTRUZIONI  
PER L'USO E LA MANUTENZIONE  
DEI FRY TOP ELETTRICI*

*OPERATION AND MAINTENANCE MANUAL  
FOR ELECTRIC FRY-TOPS*

*MANUEL D'INSTRUCTIONS  
POUR L'UTILISATION ET L'ENTRETIEN  
DES FRY-TOPS  
ELECTRIQUES*

*GEBRAUCHS- UND WARTUNGSANLEITUNG  
FÜR ELEKTRO-FRY TOPS*

*MANUAL DE INSTRUCCIONES  
PARA EL USO Y EL MANTENIMIENTO  
DE LOS FRY TOP ELÉCTRICOS*



*COD.: ZSL6506*

*REV. 01 / 2000*

## CONTENTS

<b>1. INSTALLATION</b> .....	<b>Pag. 5</b>
1.1 IMPORTANT NOTICES .....	Pag. 5
1.2 POSITIONING .....	Pag. 5
1.3 CONNECTING TO THE POWER SUPPLY .....	Pag. 6
<b>2. OPERATING INSTRUCTIONS</b> .....	<b>Pag. 6</b>
2.1 STARTING UP FOR THE FIRST TIME .....	Pag. 6
2.2 SETTING .....	Pag. 6
<b>3. CLEANING AND MAINTENANCE</b> .....	<b>Pag. 7</b>
3.1 ROUTINE MAINTENANCE .....	Pag. 7
3.2 SPECIAL MAINTENANCE .....	Pag. 7

# 1. INSTALLATION

## 1.1 IMPORTANT NOTICES

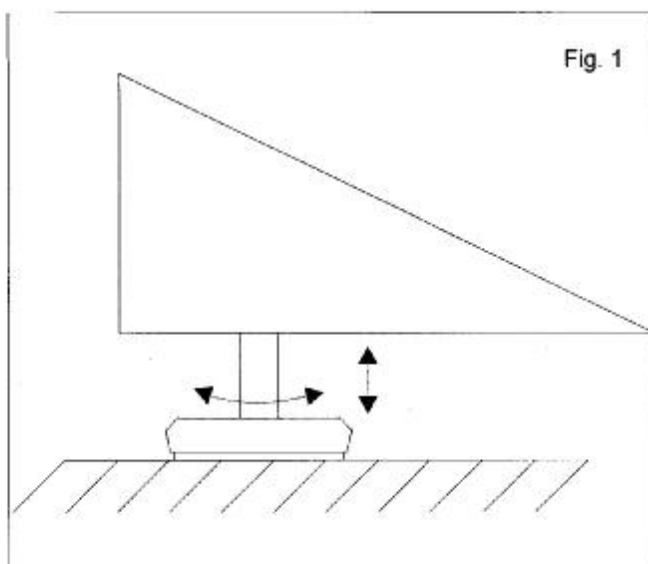
Please read this booklet carefully because it contains important information concerning installation, operating and maintenance safety for this appliance. Keep the booklet in a safe place so that it can be consulted by other operators.

- Installation must be effected by professionally qualified personnel following the manufacturer's instructions.
- The appliance can be operated only by personnel trained on how to use it.
- Turn the appliance off in case of failure or faulty operation. If repairs are necessary, contact an After- Sales Service Centre authorised by the manufacturer and ask for original spare parts only.
- The safety of the appliance may be jeopardised if the above directions are not followed.

The appliance complies with the following standards:

- electromagnetic compatibility E.M.C. directive CEE89/336 regarding the limitation of disturbances,
- accident-prevention and fire-prevention prescriptions in force,
- standards for the installation of electric systems,
- hygiene standards.

## 1.2 POSITIONING



Remove the appliance from the packing, check it for damage and place it in the installation position.

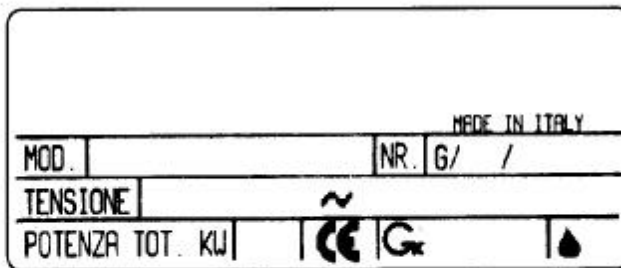
Only for appliances with adjustable feet. Level and adjust height as shown in the illustration (Fig. 1).

If the appliance is placed against a wall, this must be able to withstand temperatures of 80°C and if it is not inflammable, heat insulation must be installed. Remove the protective film from the external panels slowly to prevent glue remnants remaining on them.

**Do not obstruct the aspiration or heat discharge openings and gaps and place the appliance underneath an extraction hood that complies with current standards.**

## 1.3 CONNECTING TO THE POWER SUPPLY

Fig. 2



- Before connecting the appliance to the mains, make sure that the voltage and frequency indicated on the data plate correspond to those of the actual supply system.
- The appliance is set up to function as indicated in the data plate located at the rear or on the hand side that the appliance.
- To connect the appliance, simply connect a standardised plug suitable for the

absorbed load to the supply cable and plug it into a suitable socket that must be fitted with an efficient earthing system in compliance with the standards in force.

- To connect the appliance directly to the mains, it will be necessary to install an omnipolar cut out suitable for the load with a minimum distance between contacts of 3mm.
- The feed voltage, when the machine is operating, must not differ from the rated voltage by more than  $\pm 10\%$ .
- The appliance must be included in an unipotential system whose efficiency is checked in compliance with the standards in force.

Before delivering the appliance to the user:

- check that it operates correctly,
- instruct the user on how to use it.

## 2.

## OPERATING INSTRUCTIONS

The appliance must be used only for the purpose for which it was designed. Any other use is improper. During operation, supervise the appliance.

### 2.1 STARTING UP FOR THE FIRST TIME

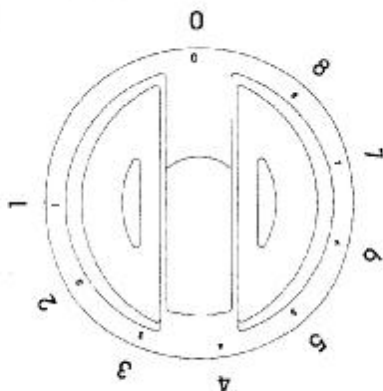
Before starting up the appliance for the first time remove all the packing and thoroughly clean the protective industrial grease from the appliance using water and normal detergent.

#### BIMETAL PLATE - INSTRUCTIONS FOR USE

When the plate is warm, dampen very slightly with vegetable oil and wait until the plate reaches the desired temperature. For best cooking results, the temperature should be about 240°C - 250°C. The food may be cooked on the entire surface of the plate.

### 2.2 SETTING

Fig. 3



#### START-UP

- Use main switch to start up.
- Turn the knob (Fig. 3) to set at the required temperature.

FIELD OF OPERATION: +50°C - +320°C

When the green light comes on the appliance is ready to use. The orange light remains on whilst the heating elements are operating.

As soon as the plate reaches the set temperature the heating elements switch off and the orange light goes out.

When the temperature falls below the set level

the heating elements come on again automatically.  
**Do not touch the plate with the hands when hot.**

#### **SWITCH-OFF**

- Turn the knob (Fig. 3) back to position "0".
- If the appliance is not used, switch off the circuit breaker.

## **3. CLEANING AND MAINTENANCE**

### **3.1 ROUTINE MAINTENANCE**

At the end of the working day, clean the appliance, both for reasons of hygiene and to prevent operating faults. Do not clean the appliance with direct or high-pressure jets of water and do not use metal pads, brushes or scrapers in normal steel. If necessary, use stainless steel pads, but do not rub them against the grain of the metal of the appliance. Use warm soapy water on steel surfaces and then rinse in plenty of water and dry with a soft cloth. Maintain the shine by regular polishing with a normal liquid polish. Do not wash the work top or floor with hydrochloric acid.

#### **PLATE**

In order to remove any encrusted residue, scrape with a hard plastic spatula positioned at an angle. Clean the plate regularly using a damp cloth. After cleaning, switch the plate on for a few minutes at the maximum setting in order to dry it as quickly as possible. Allow the plate to cool and apply a thin layer of vaseline oil.

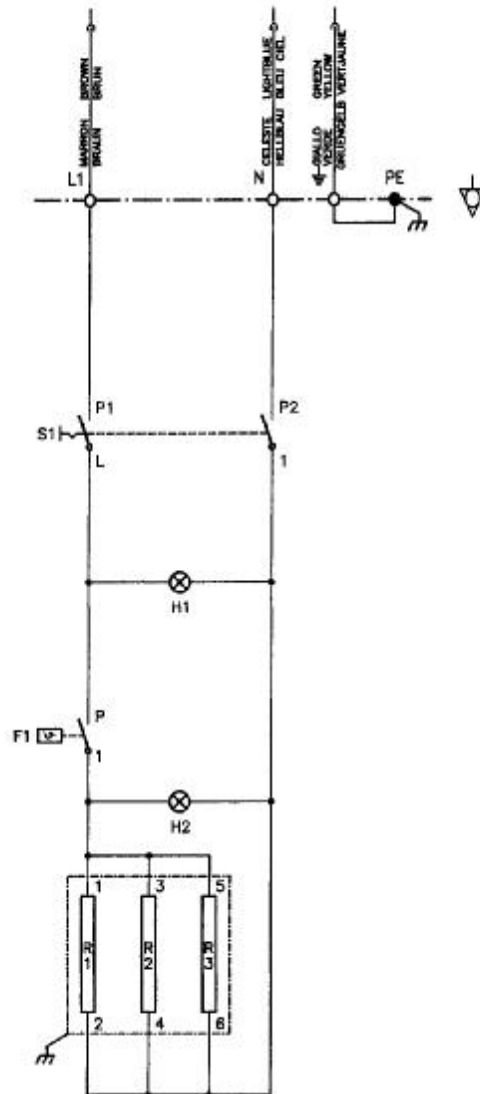
### **3.2 SPECIAL MAINTENANCE**

At regular intervals (at least once a year or more often in cases of frequent use), service the appliance thoroughly. Contact a specialised and experienced technician. A maintenance contract should be taken out with a centre approved by the company.

THE MANUFACTURER ACCEPTS NO RESPONSIBILITY FOR HARM CAUSED BY INCORRECT INTERVENTIONS, TAMPERING WITH THE APPLIANCE, MISUSE, POOR MAINTENANCE, NON-COMPLIANCE WITH CURRENT REGULATIONS AND INEXPERT USE.

THE MANUFACTURER RESERVES THE RIGHT TO WITHOUT NOTICE MODIFY THE FEATURES OF THE APPLIANCES DESCRIBED IN THIS MANUAL.

1N230V AC 50/60Hz



				APPARECCHIO		SCHEMA	
				FRY TOP SNACK 1/2 MOD.		ZSE2920	
REV.	DESCRIZIONE	DATA	FIRME	RP	MO	FIRME	DATA
	TENSIONE	V	1N230V AC 50/60Hz			TESSER	06.04.04
				DISEGNATO			