

ELECTRIC FRYER USER MANUAL

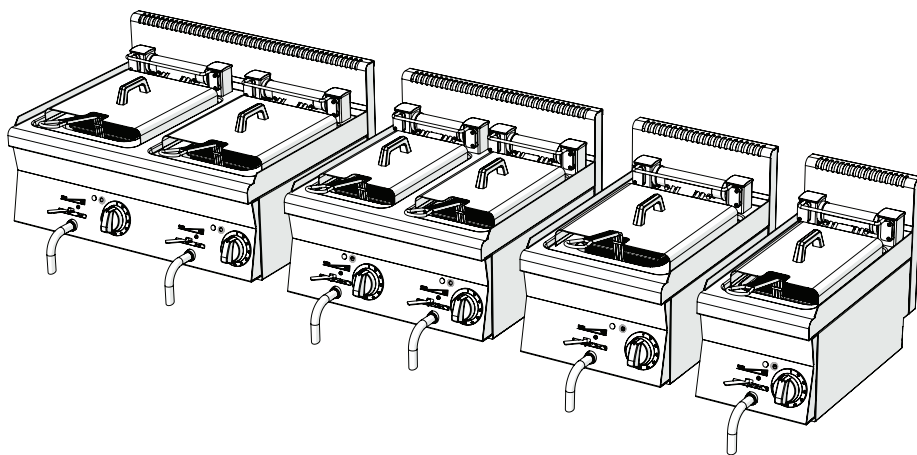
Please read before starting.
There are important explanations for you.

E AEF-360

E AEF-460

E AEF-660

E AEF-860



CONTENT

Technical Fact Tables.....	3
General warnings and safety precautions	4
Setup	6
Operation and Use	7-8
Basic specifications and specifications	9-10-11-12
Electrical technical table and Information	13
Cleaning and maintenance	14-15
Spare Parts List	16



If you want to dispose of the product, it is the social responsibility of individuals to deliver it to valid collection points. In this way, you help prevent possible negative consequences for the environment and human health by ensuring that the product is destroyed correctly. Recycling materials will help conserve natural resources.



The packaging materials of the product are manufactured from recyclable materials in accordance with national environmental legislation. Do not dispose of packaging materials with household waste or other waste. Take these materials to recycling points designated by local authorities.

Quality controls were carried out in accordance with the norms of CE, ISO 9001-en standards.

GENERAL INFORMATION

Model	E AEF-360	E AEF-460	E AEF-660	E AEF-860
Product dimensions (cm)	300x600x300	400x600x300	600x600x300	800x600x300
Net weight (kg)		22		41
Oil Closure (Lt)	5 lt min; 9 lt max	5 lt min; 12 lt max	5x2 lt min;9x2 lt max	5x2 lt min; 12x2 lt max
Thermostat Working Range	100 °C min; 190 °C max	100 ° C min;190 ° C max	100 °C min; 190 °C max	100 °C min; 190 °C max

ELECTRICAL INFORMATION

Voltage	400 v	400 v	400 v	400 v
Electric power	7,5 Kw	9 Kw	15 Kw	15 Kw
Amp	11.3 A	14.2 A	23 A	23 A
Cable Cross Section	5x2,5	5x2,5	5x6	5x6
Frequency	50-60 hz	50-60 hz	50-60 hz	50-60 hz
Protection class	IPX4	IPX4	IPX4	IPX4
Min / max internal humidity	70%/85%	70%/85%	70%/85%	70%/85%
Cable input	PG21	PG21	PG29	PG29
Control type	Manuel	Manuel	Manuel	Manuel

General warnings and security measures

Dear customer, we wish you to use your product in the best way, which is manufactured by undergoing careful and detailed quality checks. We strongly recommend that you read the full user guide before using the product. This guide will help you use the product quickly and safely.



The following safety instructions will help protect you from the risk of personal injury or damage to your product. If these instructions are not followed, the product will not be covered by the warranty and no responsibility for human health will be accepted.

- * Make sure that flammable materials that may cause fire are not located near the device.
- * Keep your device in a dry environment and air it well. Use a hood to remove steam and smoke from cooking.
- * Do not close the top perforated sheet of the device and keep it clean.
- * Installation and maintenance of the device should be carried out only by qualified personnel. Contact an authorized person authorized by the manufacturer. Otherwise, your device will be excluded from the warranty.
- * Replace the damaged parts of the device with the original spare parts. The manufacturer undertakes that the device can be used safely only when these parts are used.
- * Children and uninformed persons should not be allowed to use the device. It should be used by people trained in the risks associated with the device.
- * Keep the device under constant control while it is running.
- * Turn off the device if it malfunctions or malfunctions.
- * The device must have a ground line and a leakage current relay.
 - To clean the device (chlorine sodium hypochlorite, hydrochloric or muriatic acid etc.) do not use products containing (even diluted). Do not use metal tools to clean stainless steel. First wipe with a damp cloth and then dry.
- * Do not store gasoline or flammable liquids near this device.
- * Do not allow oil to come into contact with plastic parts.
- * Do not clean the device directly with water jets or water vapor.
- * Do not allow dirt, oil, food or other waste to form sediment in the device, do regular cleaning.
- * Make the electrical connection of the device through a fuse corresponding to the values and secure the fuse in question in a place where you can easily access it. You can find the values from the label on the device or from the table inside the grid.
- * The device's electricity must be strictly grounded; the device must not be connected when there is no ground line.
- * The device is recommended to be checked by an authorized person. Call a service for this purpose at least every 12 months.

General warnings and security measures



- Always follow applicable safety instructions.
- Keep the user guide within easy access for future use.
- The manufacturer reserves the right to make changes to the product. Note that this user guide may be for several product models. This guide clearly states the differences between the different models.

In case of any doubt, please contact your authorized dealer.



A warning sign indicating that caution is required for safe use.



Extreme temperature and this is a warning sign to act according to the environment.



A warning sign indicating a high voltage Hazard.

- Stainless steel material is used in the device.
- The device is designed for industrial type use under the Low Voltage Directive (LVD 2014/35ED).
- Your device is manufactured for use in restaurants, restaurants, fastfoods, canteens, tourist facilities, cafes, hotels and other environments where accommodation is made.

Setup



- Always install the product to an Authorized Service. The manufacturer is not responsible for damage to the product caused by transactions performed by unauthorized persons.

- Before assembly, please note that the connection lines are made correctly and completely.

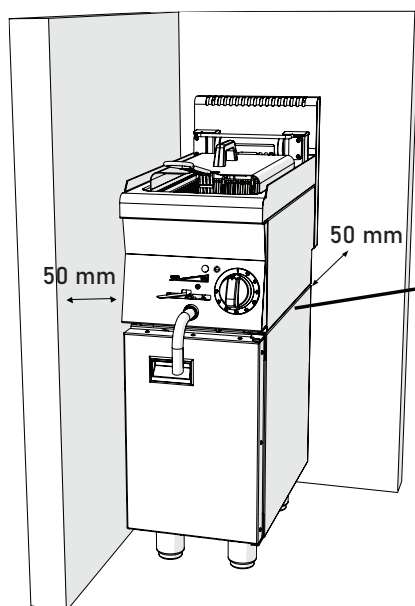


- Before starting the device for the first time, remove the protective nylon on the device, first wipe it with a damp and then dry cloth.

- Place under the hood to remove smoke and odor that may occur during the cooking process.

- Children and uninformed people should not be allowed to use the device.

- See that the device is in balance by measuring it with water balance.



Make sure that the set pins sit in the slot.

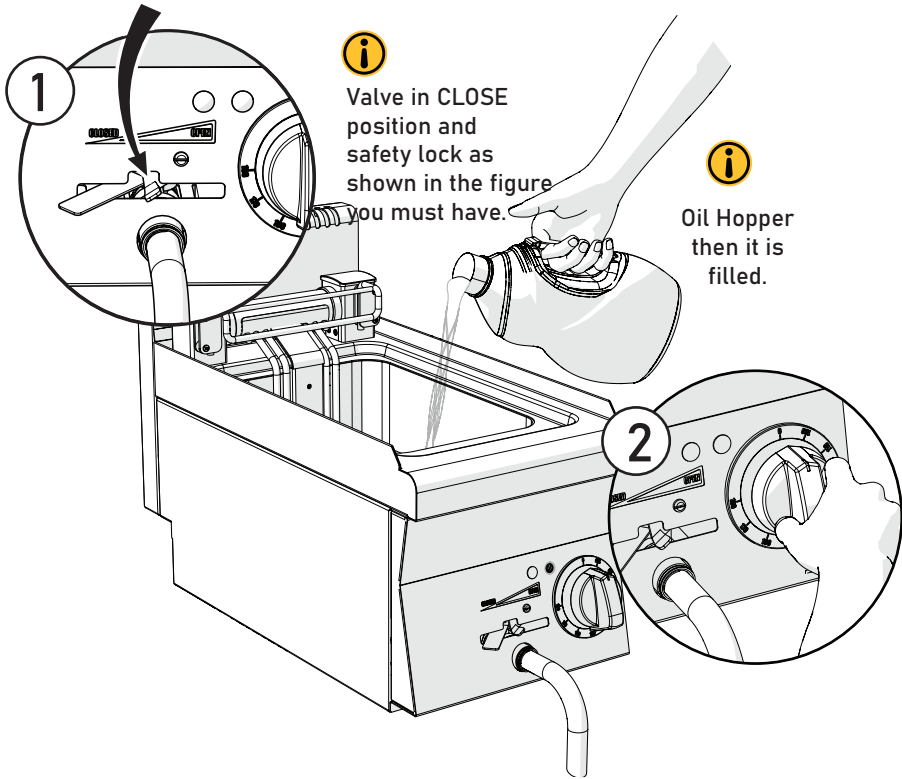
Leave a sufficient distance between the device and the walls.

If the set pins counter tops will not be used, install the feet coming out of the box.

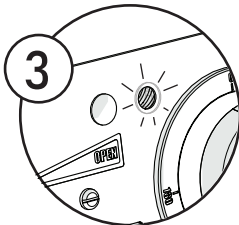


* Solid oil should not be used at first use in electric fryers. You can cause the oil to catch fire.

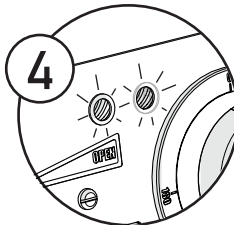
* Do not operate without oil.



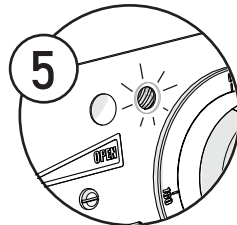
- Turn the heat slider clockwise and set it to the desired temperature, starting from 100 ° C to 190 ° C.
- Do not throw the products to be fried into the frying chamber without straining after washing.
- You can turn off the device by moving it to "0" to turn it off.



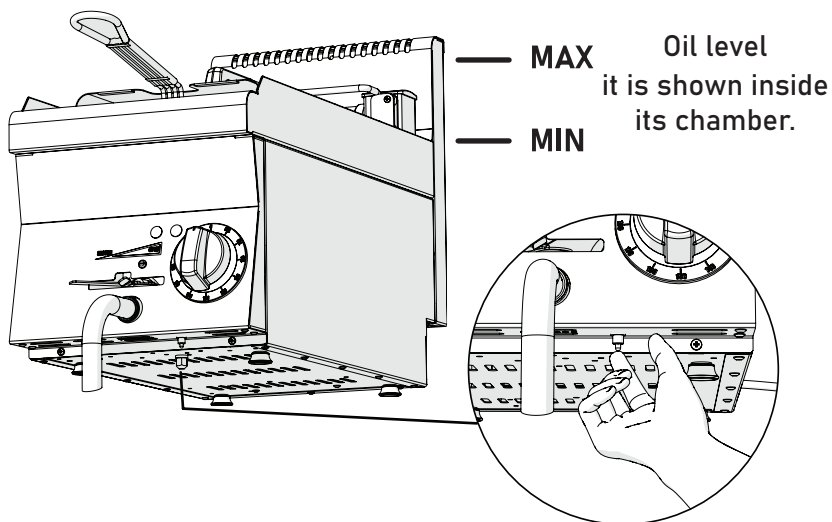
A green light indicates that the device is receiving electricity.



A yellow light indicates that the device has started heating oil.



When the yellow light goes out indicates that it has reached the desired temperature.



-E AEF-360 E AEF-460 oil capacity is the lowest 5 liters, the highest 9 liters.

- E AEF-660 E AEF-860 oil capacity is the highest 5x2 liters, the highest 9x2 liters

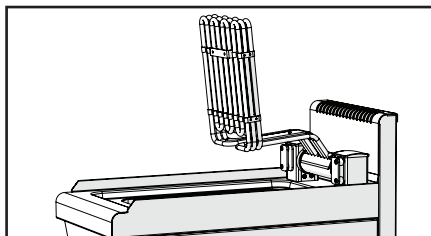


- When the oil temperature rises above 238°, the safety thermostat disconnects the electrical circuit. After cooling, you can make the safety thermostat work again by pressing the button so that the device can work again.

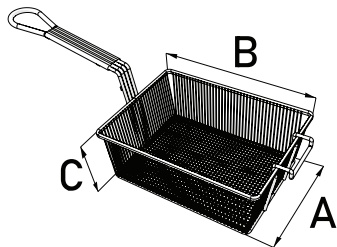
Attention: if you are constantly using this button, be sure to call the service.



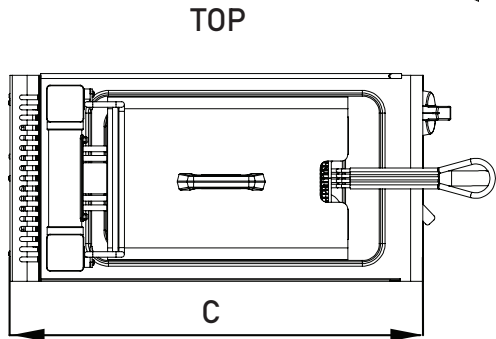
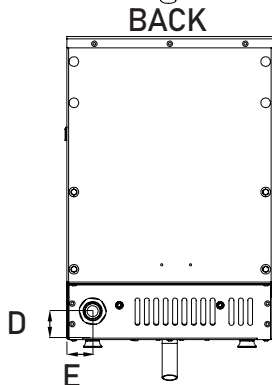
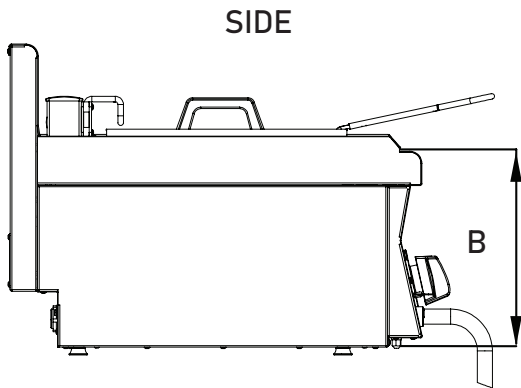
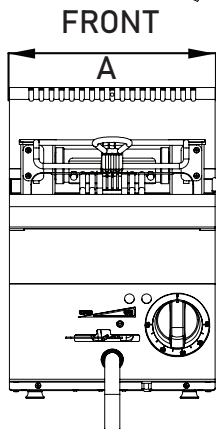
-When you lift the resistor up, the safety switch activates and closes the electrical circuit.



Basic features and specifications

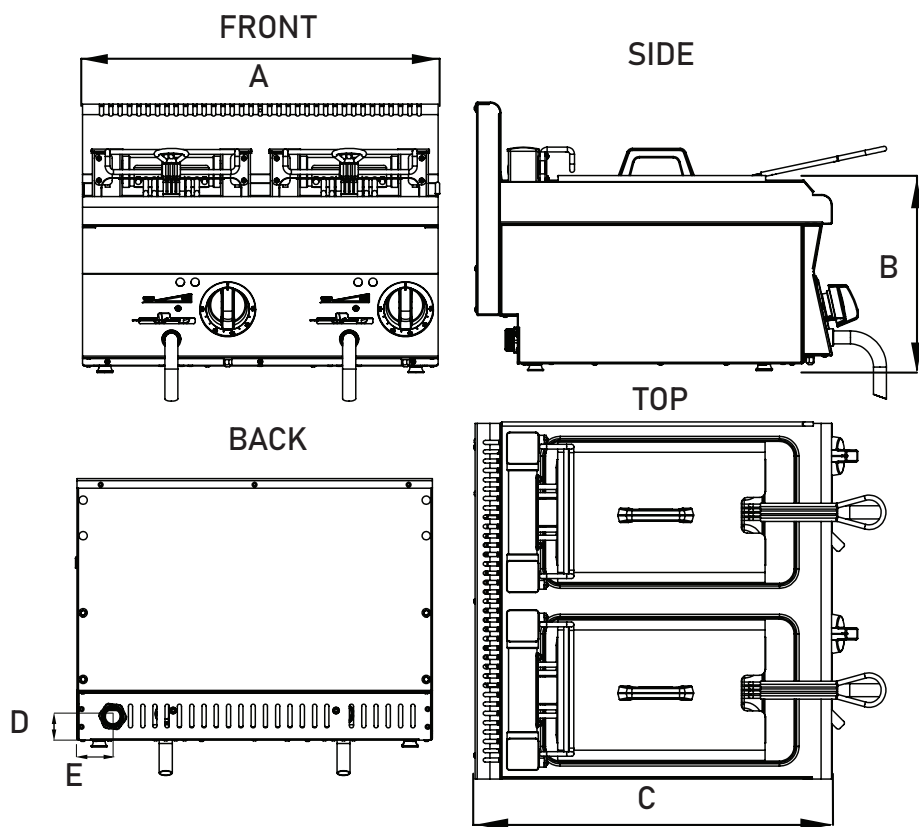


BASKET SIZES			
MODEL	A	B	C
E AEF(360-660)	190	265	90
E AEF(460-860)	220	265	95



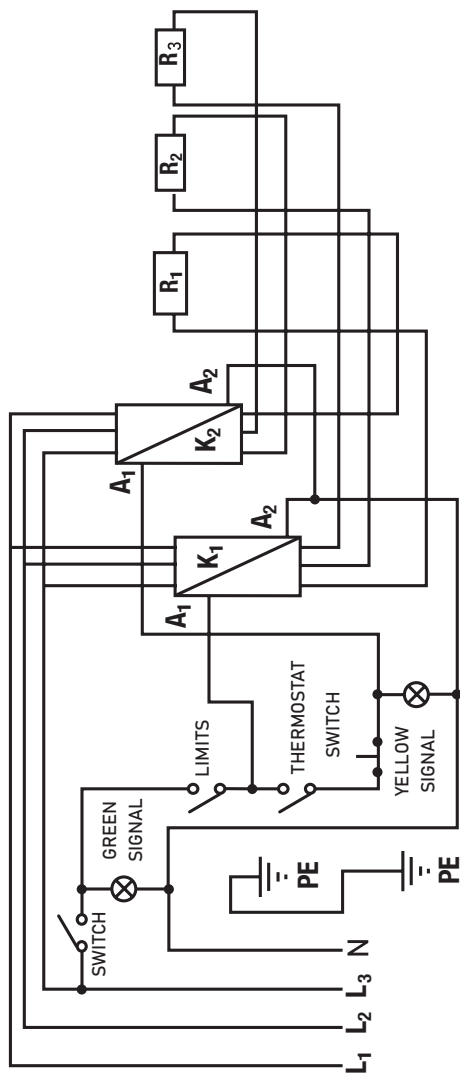
PRODUCT CODE	A	B	C	D	E
E AEF-360	300 mm	600 mm	300 mm	28 mm	38 mm
E AEF-460	400 mm	600 mm	300 mm	28 mm	38 mm

Basic features and specifications



PRODUCT CODE	A	B	C	D	E
E AEF-660	600 mm	600 mm	300 mm	38 mm	60 mm
E AEF-860	800 mm	600 mm	300 mm	38 mm	60 mm

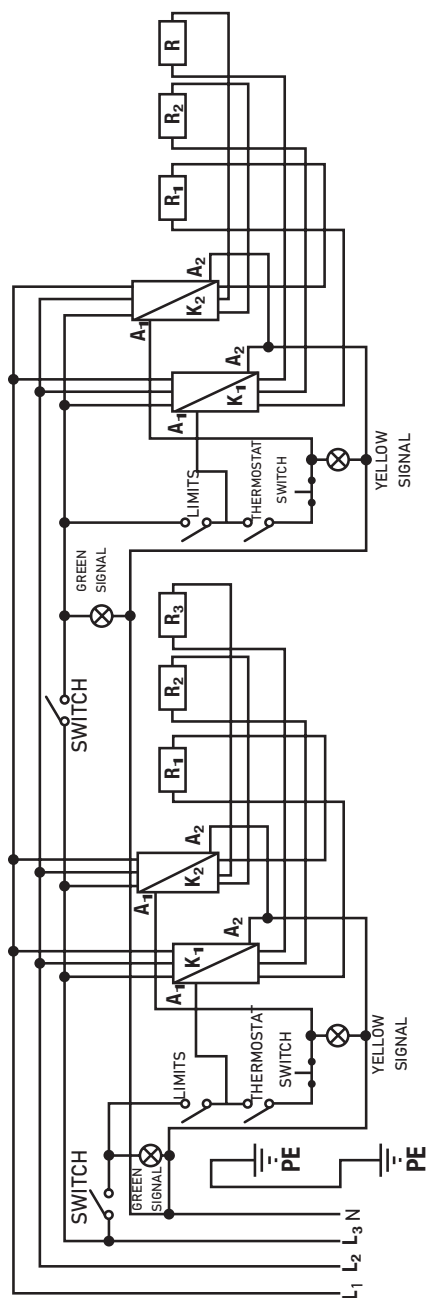
E AEF 360 - E AEF 460



- The device must be connected to the electrical installation in accordance with the electrical standards of the country you are using.
- Make the device's ground line over a suitable auto fuse and secure it in a place where you can easily access it. Connect your fuse according to the values in the table.



E AEF 660 - E AEF 860



Product Code	Power	Supply voltage and operating frequency	Cable Cross Section H05RR-F	Insurance
E AEF-360	7.5 KWh	380-415V 3N~ 50-60HZ Cl. I	TTR 5x2, 5 mm	16 Amp
E AEF-460	9,0 kW		TTR 5x2, 5 mm	16 Amp
E AEF-660	15.0 KW		TTR 5x6 mm	32 Amp
E AEF-860	18.0 KW		TTR 5x6 mm	32 Amp



- The feed is manufactured with wireless and without plug.
- The cable section values given apply to the installation and this device.
- Ground line and leakage current relay must be present in the electrical installation to be pulled.
- The withdrawal of the electrical installation belongs to the customer.
- The cable must be drawn so that it can be reached to the electrical panel.

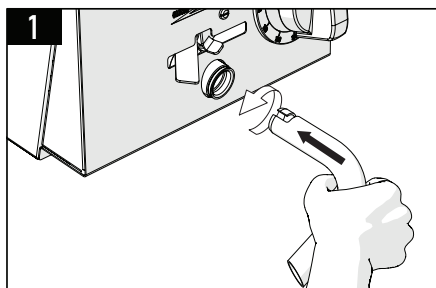
What you will pay attention to before cleaning and maintenance.



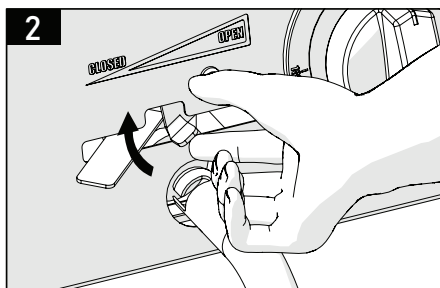
- Turn off the main supply electrical connection before cleaning the device. Wait for the device to cool down.
- Absolutely do not maintain the device when there is electricity on it.
- Wipe the device before it cools with a cloth soaked in warm and soapy water.
- Acid-containing chemicals should not be used during cleaning on the stainless surface of the device.
- Never clean your device with pressurized water or pressurized steam. Otherwise, you may cause failure of the resistance and electrical Assembly.
- Do not leak water through the vents while cleaning the device.
- Notify the Authorized Service if a dangerous situation occurs on the device.
- Drain the oil accumulated in the cooking chamber of the device at certain intervals with the help of the drain fountain.
- For cleaning stainless steel, do not use General steel abrasives brushes, or detergent products containing abrasives.



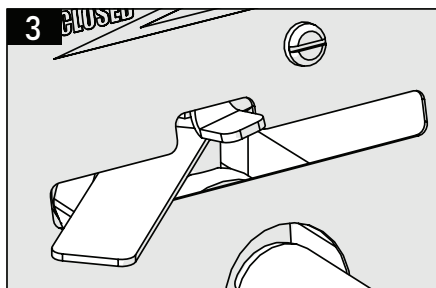
ATTENTION
When the oil
is hot
Do not drain
the oil.



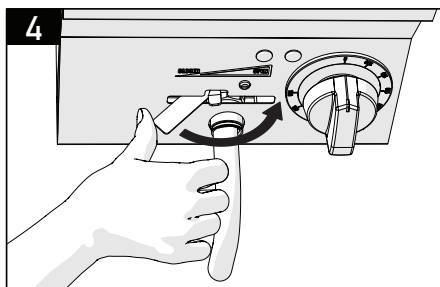
Install the oil drain pipe.



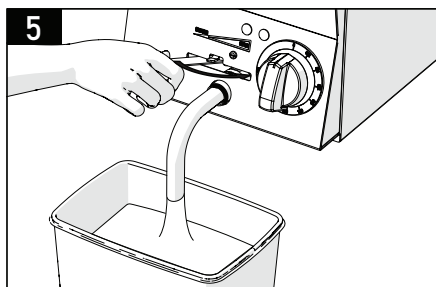
Lift the safety lock upwards.



Place container in CLOSE position



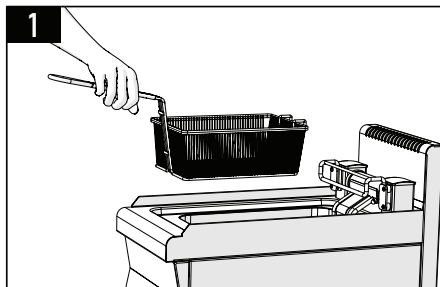
Pull to OPEN.



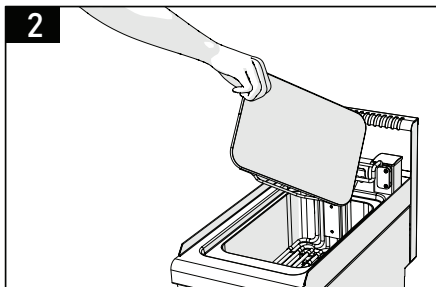
Drain The Oil Out.



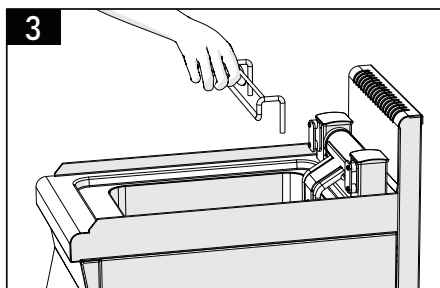
- Place your fryer in a closed position and drain the cooling oil.
- Do not use corrosive chemicals and steel cleaning materials when cleaning.



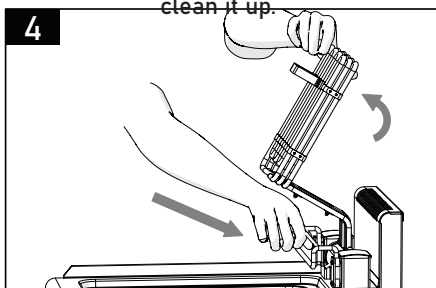
After filtering, let's clean the basket.



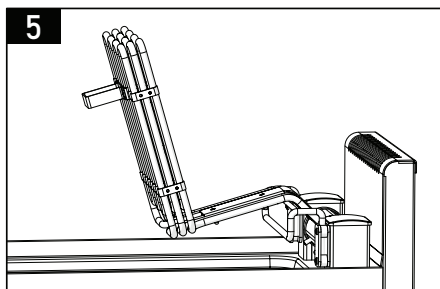
Let's take it out under the basket and clean it up.



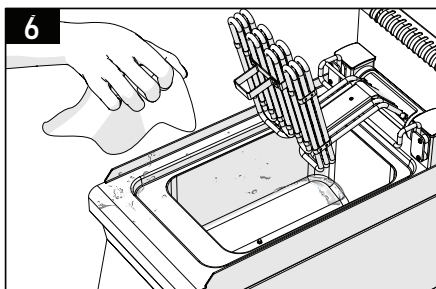
Let's lift the basket hanger.



Leave the resistance on it.



Resistance and Fryer ready to clean.

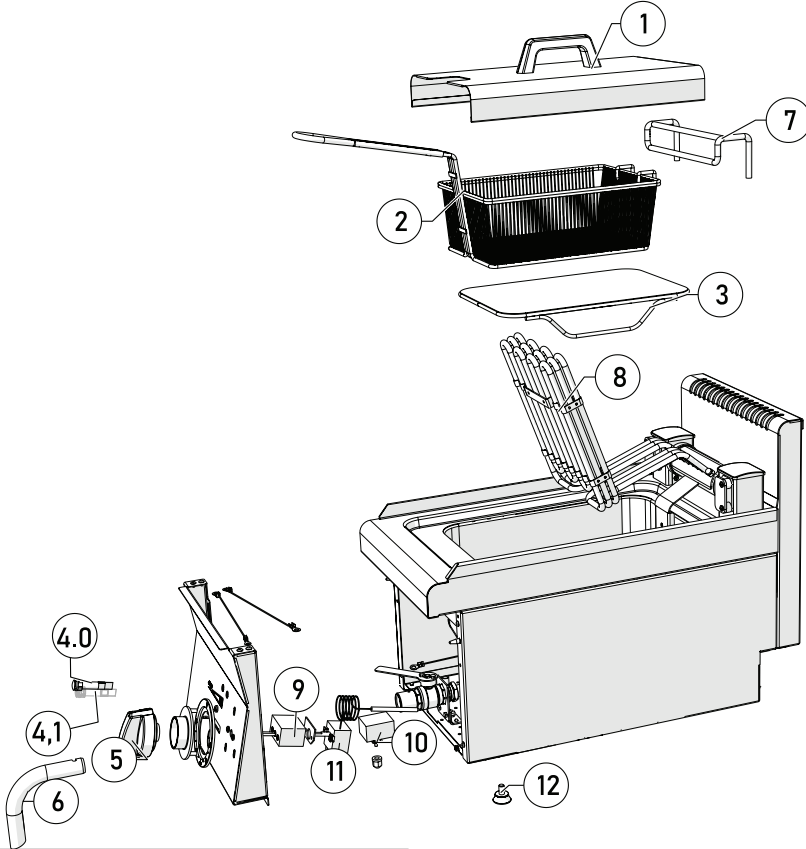


After cleaning, let's dry thoroughly



- Close the valve and fill the tank with water boil for a while after the water cools, clean all the components thoroughly.
- Drain the dirty water and rinse the reservoir again with clean water and dry thoroughly.

Spare Parts List



NO	PART CODE	DESCRIPTION	NO	PART CODE	DESCRIPTION
1	P039049	Cover E AEF(360, 660)	6	P000819	Drain Pipe
1	P009352	Cap E AEF(460, 860)	7	P071802	Hanger bracket E AEF(360,660)
2	P071972	Basket E AEF(360,660)	7	P071883	Hanger bracket E AEF(460,860)
2	P071909	Basket E AEF(460,860)	8	M020066	Resistance E AEF(360,660)
3	P044686	Basket Bottom E AEF(360,660)	8	M020087	Resistance E AEF(460,860)
3	P072483	Basket bottom E AEF(460,860)	9	P008105	Switch
4.0	P001508	Signal Lamp (Yellow)	10	P001492	238°C Limit Thermostat
4.1	P000389	Signal Lamp Yesil (Green)	11	P008105	180°C Thermostat
5	P073412	6 bakelite button			