frifri

Compact Frying Solutions

Touch Freestanding & Drop In Models
User Manual
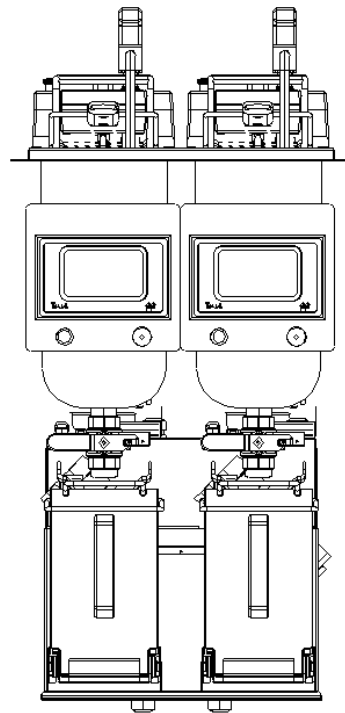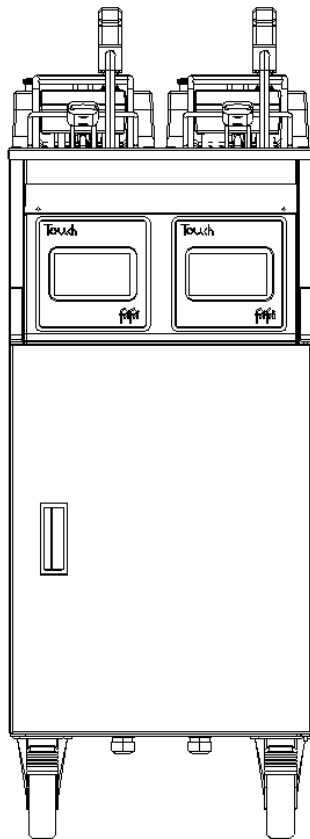
MIDDLEBY
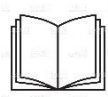
These instructions form part of the documentation for the Touch range of fryers, and should be kept available and used in conjunction with Installation Instructions IS793 and Spares Manual IS805.

2. Safety Regulations

The following warning symbols are fitted to the appliance as appropriate.

High voltage

Electric shock
Warning of dangerous electrical voltage
Only authorized specialist personnel may carry out work on electrical installations
Follow the specific technical safety instructions
Always disconnect the appliance from the mains power before carrying out work on electrical installation, servicing or cleaning

Hot surfaces/hot internal components

During operation parts may become hot. Avoid accidental contact.

Hot frying oil

Hot frying oil can lead to injuries. Always allow the hot oil to cool down before carrying out cleaning or servicing work.

The manufacturer has mounted warning symbols (stickers) at all the relevant positions on the appliance before delivery. If during operation or cleaning any of these warning symbols become detached, the operator of the appliance is obliged to apply these warning symbols again immediately.

3. Specified use of the appliance

The appliance is exclusively intended for the frying of fresh and deep frozen foods and whilst operating should not be left unsupervised. Any other use of the appliance is regarded as non-specific. The observance of the operating manual and the following of the

maintenance and repair instructions from the manufacturer are also part of the specified use.

4. Specific warnings and instructions

Warning

Do not attempt to move this appliance when the tank contains hot oil.
Do not use a water jet or steam cleaner, and do not immerse this appliance.
Do not operate without first filling it with fat or frying oil to the maximum oil level mark.
During operation maintain the oil level between the maximum and minimum oil level marks. Too little oil will result in the safety cut out operating or the risk of ignition. Overfilling will cause surging or frothing over.
Used, contaminated frying oil is increasingly likely to ignite and also tends to froth over. If the frying oil ignites, do not attempt to extinguish it with water but use a fire extinguisher with a special filling (Halon) or a fire blanket.

Caution

If too much deep-frozen or wet frying product is put into the hot oil, frothing over of the oil may occur.
Overfilling the basket will also reduce the quality of the fried food.
For safe draining or transferring the frying oil it must have cooled to a temperature below 50 Deg C.
Never clean the elements with a steel brush or by burning off (dry operation). Improper cleaning of the elements will lead to the exclusion of the guarantee.
The oil drain bucket has the capacity for one tank to drain at a time. Do not drain both tanks simultaneously.

5. Personnel safety

Warning

The personnel who operate and maintain the deep fat fryer must be trained in the correct operation and handling of the appliance and must have read and understood the safety regulations in this operating manual before starting work on or with it.

Do not modify or remove safety devices. Do not remove any warning symbols which may have been fitted to the appliance. Replace missing or defective warning symbols.

Do not operate the deep fryer in a damaged condition. Report immediately any irregularities, especially those which reflect safety, to your managers.

When servicing components, ensure that the deep fryer is disconnected from the mains power supply. Always check all safety functions after completing service work.

5.1 Safety equipment

Apart from the warning symbols applied to the appliance, it is also fitted with the following safety equipment:
Main switch
Safety contactor
Safety thermostat

5.2 Authorized personnel

Only those personnel who have been authorized for the respective work may work on and with this appliance.
Personnel are seen as authorized if they fulfil the minimum training and knowledge requirements as listed in this section and have been assigned a fixed area of responsibility.

5.3 Area of responsibility of personnel

5.4 Owner/operator

The owner/operator is the person who is responsible for the specified use of the appliance and for the training as well as the tasks of the authorized personnel, including issuing directives to all the personnel with respect to appliance operations.

5.5 Operator of the appliance

Operator responsibilities include:
Maintaining oil levels in the appliance.
Loading the product and monitoring frying quality.
Cleaning and filtering.
Identifying and reporting problems.

5.6 Maintenance personnel

Carries out maintenance and repair of the appliance according to the work described in Sections 'Cleaning and Maintenance'.
The dismantling, storing and disposal of the appliance.

5.7 Minimum training and qualifications of the authorized personnel

5.7.1 Owner/operator

Should have relevant experience in assessing dangers and in personnel management.
Must understand the safety regulations.

5.7.2 Operator

Must be instructed in the operation of the deep fryer and be aware of the safety regulations.

5.7.3 Service personnel

Must have successfully completed the relevant training and be familiar with the servicing of the appliance. Servicing work on the electrical equipment of the appliance may only be carried out by suitably qualified personnel.

5.7.4 Duty of maintenance

The appliance must only be used when in an undamaged condition. Use original consumables and original spare parts as replacements whenever necessary. Always check the equipment for safety after maintenance and repair work.

5.7.5 Availability of User and Installation manuals

A copy of this operating manual must be available at all times to the personnel at the installation location.

6 Preparation

Before initial use of the fryer ensure the cleaning steps below are followed and the operator is familiar with the controls and layout of the appliance. Once established, before beginning daily use it is good practice to develop a pre-cooking routine and take a moment to run through a series of checks – are the buckets and filters in place, is the oil suction pipe located correctly, are the drain valves closed? Following a daily regime specific to your establishment will ensure trouble free operation and help avoid any unwelcome accidents.

6.1 Initial Operation

The fryer may be prepared for initial operation by cleaning manually or by use of the Boil Out Program. For both options, proceed as follows:
Remove any remains of packaging. Strip plastic coating and clean the appliance before first use. Remove the lid of the tank. Take the basket out of the tank.

6.2 Manual Cleaning

Clean the tank and any accessories with a non-caustic cleaning agent suitable for use in a food area. Follow the manufacturers' instructions. After cleaning, rinse the tank with clean water. Close the drain valve.

6.3 Boil out Program

Accessed from the Q pad Home screen using the scroll bars.
The Boil Out program has been assigned to recipe position 24 and may be used for general cleaning as well as the initial clean. Use this with water in the tank as part of the cleaning process. It is recommended to observe PPE requirements and wear the appropriate protective clothing i.e. apron, gloves, protective eyewear etc. when using the Boil Out program.
After every cleaning operation, always finish by rinsing the tank with clean water to remove any cleaning residue and then close the drain valve. Ensure that you remove any residual water with a paper towel.

6.4 Filling the tanks with fat/oil

This fryer is designed to be used with oils and fats in a liquid form.
Oils and fats that become solid at lower temperatures must be liquefied prior to dispensing into the fryer tank, or the fat melt cycle must be used.
This instruction applies to both filling from empty and topping up during use.
On models with filtration the oil or fat used must also be liquid prior to operating the pump.

If you intend to use the fat melt cycle (FMC) the solid fat should be in contact with the heating element, so the wire mesh plate must be removed. As the initial quantity of fat melts, keep adding extra fat until the liquefied fat reaches the 'Max' level. Replace the wire mesh before frying begins.

If using frying oil, fill the tank to the 'Max' level. The 'Min/Max' level is visible inside the tank.

6.5 Setting up your working station

Ensure you have checked the fry before switching on, is it filled with oil?
Do you need to adjust the oil level by topping up to the line?
Are you happy with the oil quality – older oil will produce darker results
You have all the correct utensils for removing the cooked foods?
Do you have space to work safely?

6.6 Getting quality results

Preheat your fryer to the correct temperature for the task.
Too hot, and the food will overcook the outside before the centre is cooked
To low and the food will become greasy and you will use more oil.
Ensure your foods are dry and drained – wet foods cause spitting and foaming and water damages oils.
Regularly remove any debris from the oil surface in between batches, as debris will start to degrade the oil quality.
Only fry within the recommended basket loading, overloading will reduce oil temperature and encourage oil absorption into the foods.

Test the oil quality – older oil becomes more volatile to foaming and the flash point will reduce. Ignition is more likely.
Regular routine filtration and flushing of the tank is good working practice.
Deep cleaning of the fryer and drain bucket will help maintain the oil life.
Keep the oil covered when not in use as we this will extend the oil life.

7.   Features and Definitions

7.1   Recipe Manager
Accessed from the Q pad Home screen by pressing the icon.
Allows creating, editing, re-ordering and storing etc. of up to 23 recipes/programs.

7.2   Oil Assistant
Accessed from Q pad Settings Screen 3.
Sets a reminder screen for changing and filtering oil. Displays an oil life bar on the Home screen.
When the Oil Assistant is switched on, set the required tracking data using sub-screen 3a.

7.3   ECO Mode
Accessed from Q pad Settings Screen 4
When ECO mode is enabled, the fryer will switch to ECO (standby) mode when not in use to improve energy efficiency. The temperature that the fryer maintains in ECO mode and the time lapse which initiates ECO mode are both available for the user to set on Settings Screen 4.

7.4   Adaptive Timing
Accessed from Q pad Settings Screen 6
When Adaptive Timing is set to On, an algorithm senses and adjusts cooking time based on fluctuations in oil temperature. An example would be a higher than usual batch load or a more frozen (cooler) batch load lowering the oil temperature on loading. In such instances Adaptive timing notes the drop in oil temperature and adjusts the cooking time accordingly.

7.5   PIN Lock
Accessed from Q pad Settings Screen 5
Allows restricted access to all fryer settings and oil filtering functions

7.6   PIN to Confirm Filtering
Accessed from Q pad Settings Screen 3
If this option is set to On, then the PIN must be entered to allow cooking to continue once the filtering operation has been completed, otherwise the fryer will lock on the filtering screen. This ensures that the filtering cycles are adhered to.

7.7   Cloning (Load/Save)
Accessed from Q pad Settings Screen 7
Cloning via a USB connection allows fryer settings to be cloned and interchanged by upload or download between fryers of similar specifications.

7.8   Statistics
Accessed from the Q pad Home screen by pressing and then
Gives data on element rating, hours of use and power consumption

7.9   Fat Melt Cycle
Accessed from Q pad Settings Screen 4
This unit is designed to be used with oils and fats in a liquid form. Oils and fats that become solid at lower temperatures must be liquefied prior to cooking. This instruction applies to both filling from empty and topping up during use.
Setting the FMC to Enable allows a block of fat to be melted safely in the fryer prior to cooking beginning. A FMC Temperature setting on the same screen limits input to between 30-120 Deg.
During the FMC the element pulses allowing the fat to be melted without igniting.

7.10 Maximum Frying Temperature Limit

Accessed from Q pad Settings Screen 4

This allows a maximum frying temperature to be set between 69 – 190 Deg C.

8. Fryer Layout
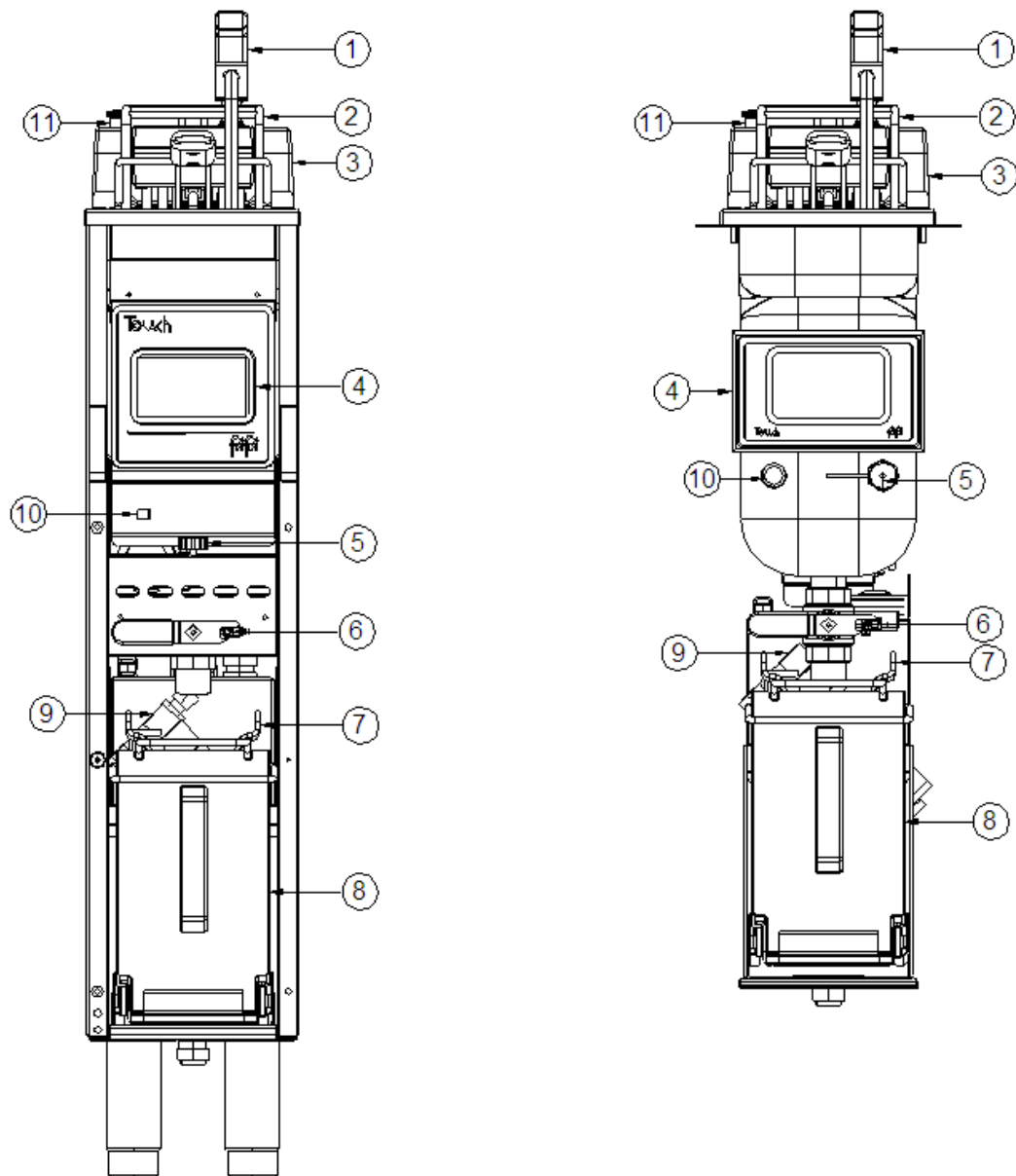
1. Oil Return Lance
2. Basket Holder
3. Element Lifting Head
4. Touch Control Panel
5. USB Connection
6. Oil Drain Lever
7. Filter Holder and Filter
8. Drain Bucket
9. Pump
10. On/Off Switch
11. Element Lifting Head Release Knob

IS796 ECN4557

1. Oil return lance – this is a simple push fit in to the quick release coupling adjacent to the lifting head. If using the lance to return hot oil, observe the pre mentioned PPE precautions, as the body of the lance may be hot.
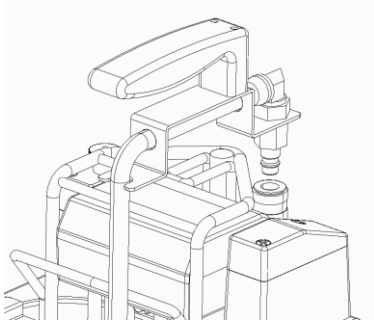
2. Basket holder – push fit on to boss at the rear of the lifting head.
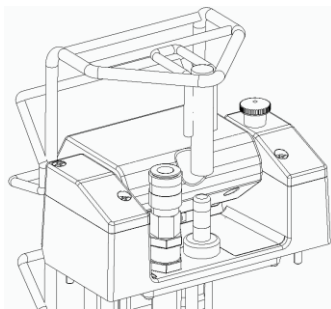
3. Element lifting head – the elements may be swung up and locked in to the Up position to allow access for cleaning the tanks. Use the element lifting knob (10) to unlock and lift the elements. When the tank is cleaned, lower the elements carefully until locked.
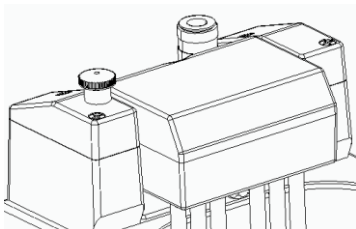
4. Touch Control Panel – carries out all cooking functions.

5. Oil drain lever – drains tanks. Slide safety lever across to open valve.

6. Filter Holder and Filter – Position as shown, ensure stainless steel filter is sat inside the fine tissue filter. The suction pipe connection 'A' to the pump MUST be towards the rear of the unit for the pump to engage.
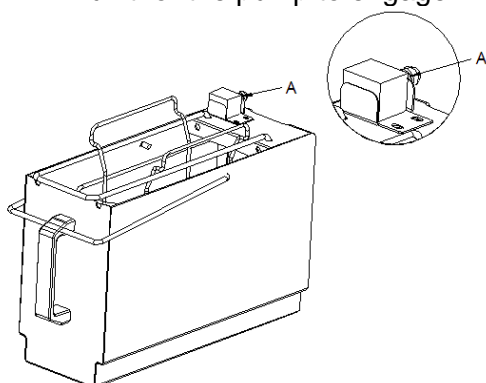
7. Drain bucket

8. Pump

9. On/Off switch

10. Element Lifting Head Release Knob

9. Weights and Capacities

Type	211	311	411/412	422	622	633
Net weight without options (Kg)	47	56	69	79	98.5	98.5
Number of baskets	1	1	2	2	2	3
Filling quantity per basket (Kg)	0.9	1.5	2 x 0.9	2 x 0.9	2 x 1.5	3 x 0.9
Oil quantity at Minimum (l)	7.5	12.5	17	2 x 7.5	2 x 12.5	3 x 7.5
Oil quantity at Maximum (l)	9	14.5	20.5	2 x 9	2 x 14.5	3 x 9
Production of frozen chips per hour (Kg)	17-22	27-32	34-44	34-44	54–64	51-66
Production of chilled chips per hour (Kg)	20-25	30-35	40-50	40-50	60–70	60-75

10. Identification of the Appliance

Every fryer is provided with a technical identification plate. Always have this identification plate available when making enquiries to our customer services department.

11. Ambient working conditions – Freestanding & Drop In

| Type	211 – 311 – 411 – 412 – 422 – 622 - 633
Minimum Temperature (Deg C)	+5
Maximum Temperature (Deg C)	+60
Maximum Humidity (%)	60

12. Using the Fryer

During operation, the screens on the fryer are colour coded for your convenience with ColourCue, which allows a quick reference to denote the stage of operation.

A Green screen denotes that the fryer is Cooking, or Ready to begin cooking.
An Amber screen denotes Pre-heat.
A Red screen denotes that the cooking cycle has finished.
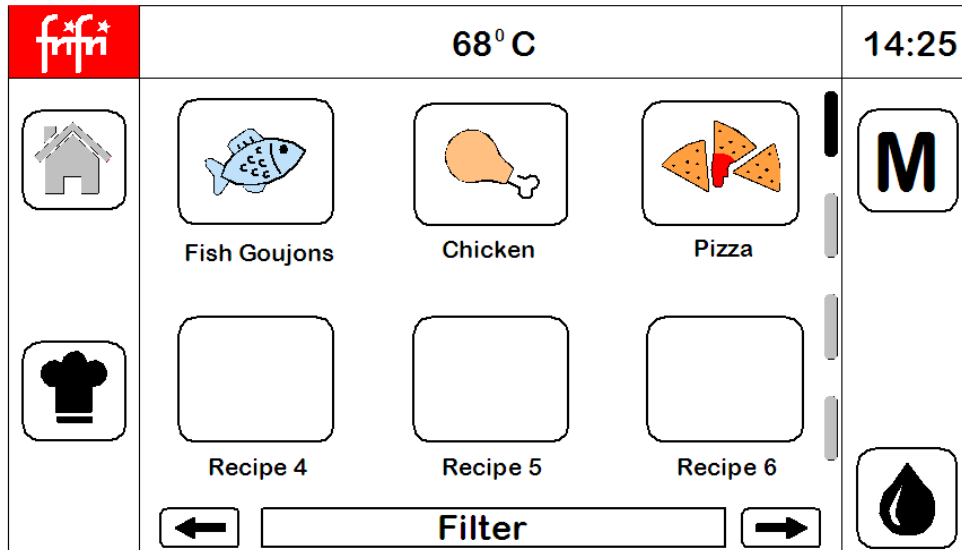
12.1. Q pad - The Home Screen
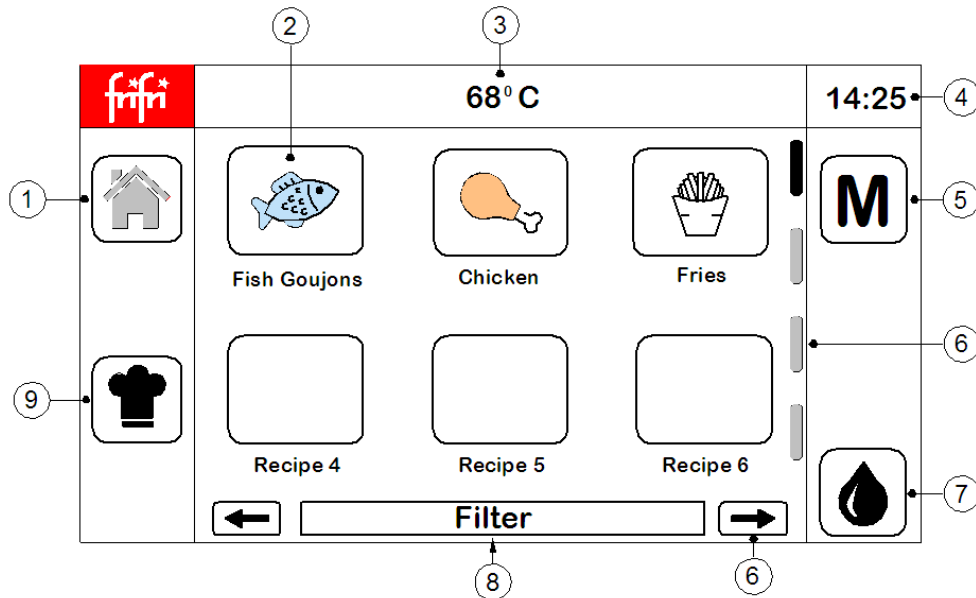
1. Return to Home screen
2. Load Individual Recipe
3. Current Temperature
4. Set Time/Date
5. Manual Mode
6. Scroll Menu Programs
7. Oil Pumping Utility
8. Oil Filter Indicator
9. Recipe Manager and Settings

12.2. Cooking in Manual Mode

Switch on the mains supply and switch on the fryer using the facia switch.

On the Q pad Home screen, press the M icon.

| frifri | 68°C | 14:25 |

Fish Goujons   Chicken   Pizza

Recipe 4   Recipe 5   Recipe 6

Filter

From the pre-heat screen press the icon. The heating symbol and ECO (if active) icon will be displayed.

| frifri | | 14:25 |

175°C

Pre-Heat
68°C

eco
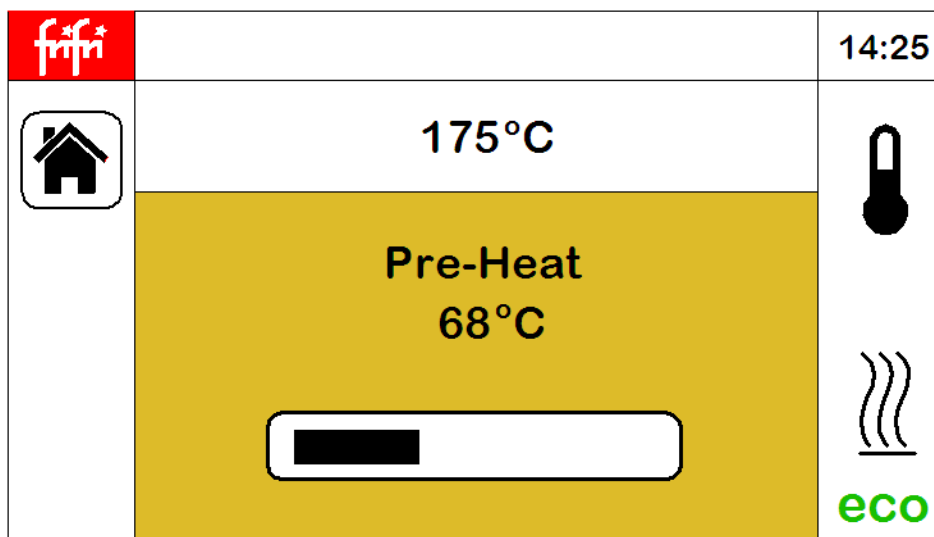
Set the required temperature using the bottom scroll bar. Slide along or touch the bar end to adjust. When satisfied, accept the setting. The display returns to the pre-heat screen.
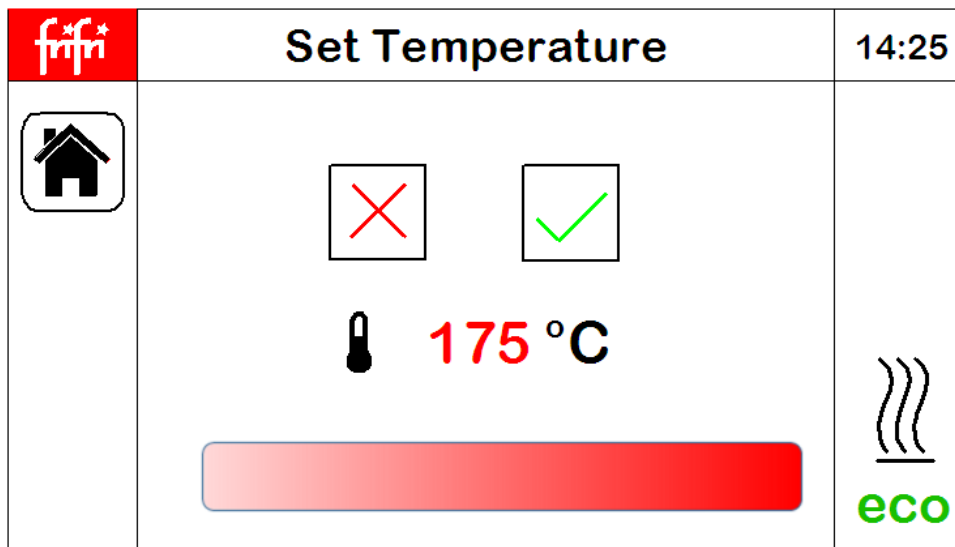
When the set temperature is reached, the Timer screen is presented. If required, press the time icon to adjust the time, or to cook without timer press 'Play'.
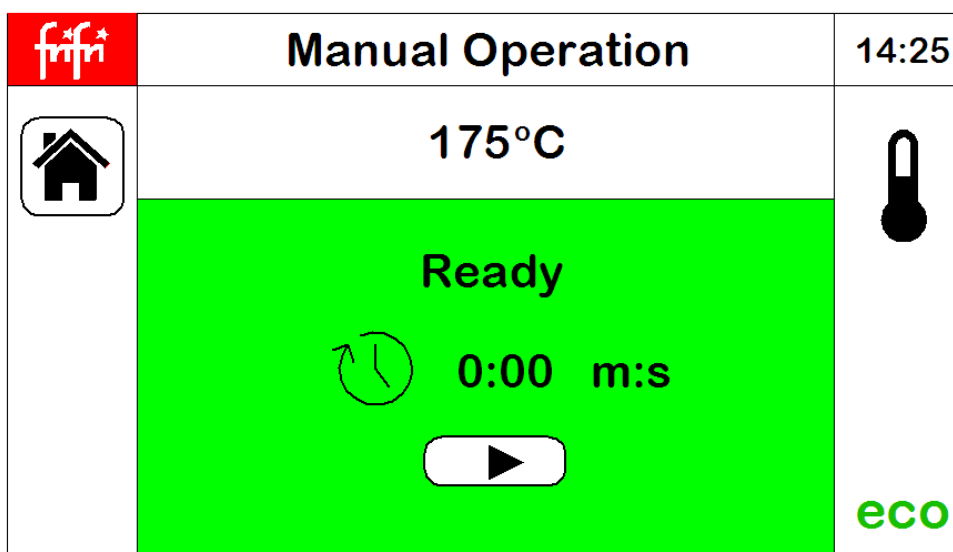
If timed cooking has been chosen, set the required time using the bottom scroll bar. Slide along or touch the bar end to adjust. The Maximum time setting is 15 minutes. When satisfied, accept the setting.

frifri	**Set Time**	14:25
🏠	✕ ✓ 🕐 **2:25** m:s	))) eco
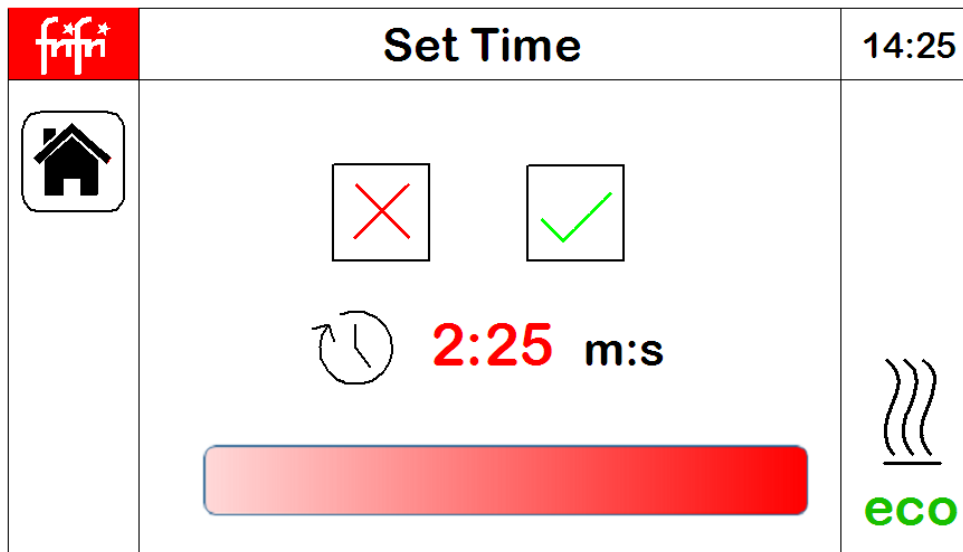
The Ready screen is presented. Press the 'Play' icon to begin cooking.

frifri	**Manual Operation**	14:25
🏠	**175°C** **Ready** 🕐 2:25 m:s ▶	🌡 eco
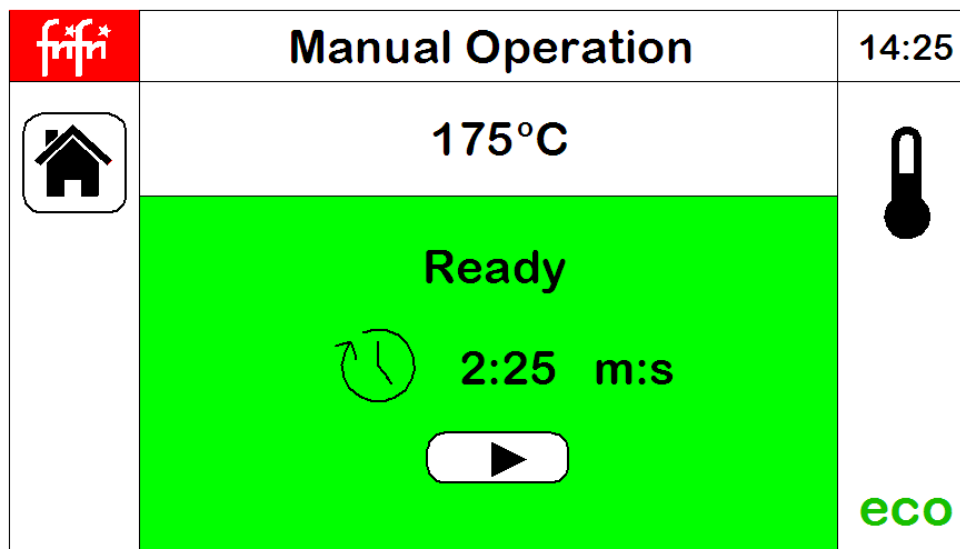
Cooking begins. Depending on whether the timer has been set, the timer either counts down or counts up.

Cooking with Timer – Time counts down and returns to the Ready screen when cycle is finished. An alarm may be set by the user to pre-notify the end of the cooking cycle. In the settings menu, this may be adjusted between 1 – 180 seconds.

Cooking without Timer - Time counts up. Press 'Stop' to end cycle and return to the Ready Screen.

fri fri	Manual Operation	14:25
🏠	175°C	🌡
	Cooking 🕐 0:10 m:s	
		eco
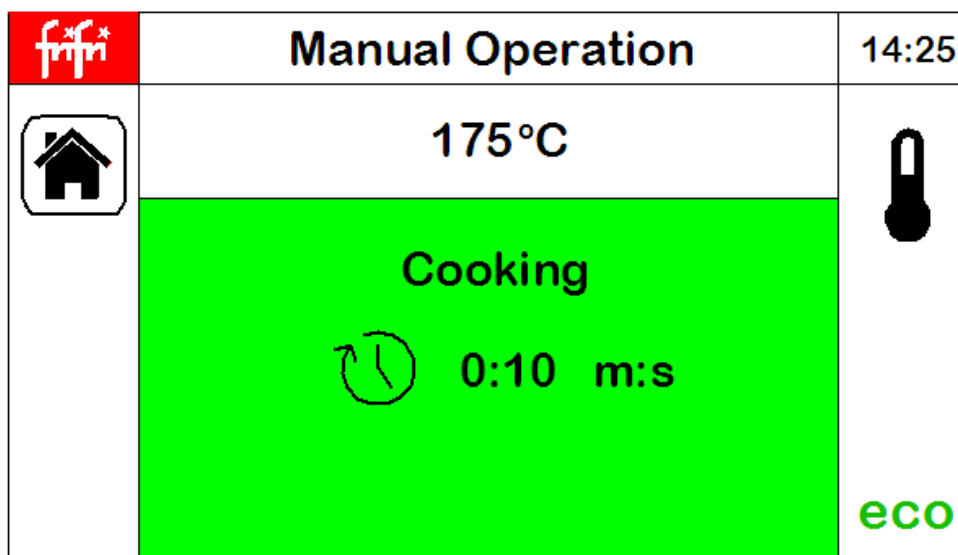
Under either Manual or Program cooking modes, cooking may be stopped at any time by pressing the 'Stop' icon.

| fri fri	Manual Operation	14:25
🏠	175°C	🌡
	Cooking 🕐 0:10 m:s ▪	
		eco
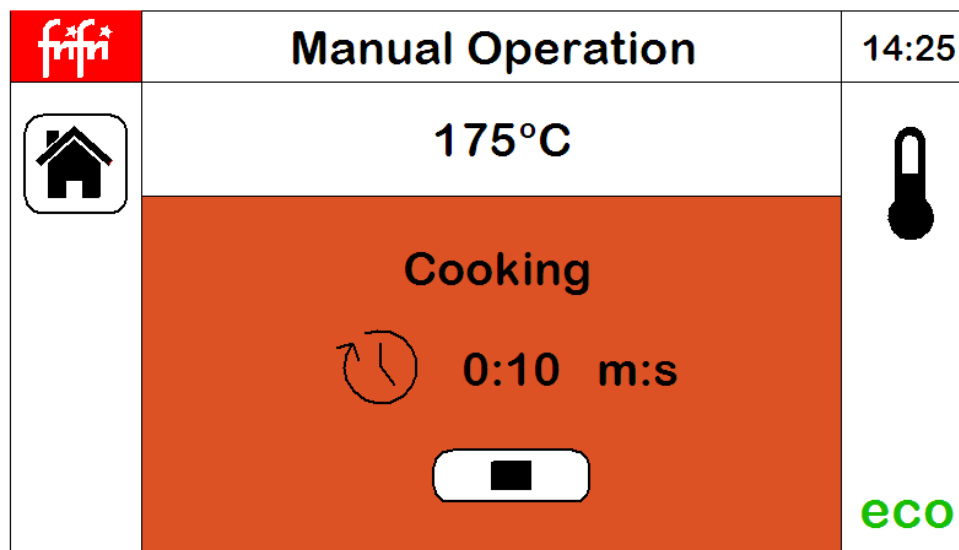
12.3   Cooking in Program Mode

From the Q pad Home screen, press the required recipe icon. Screens may be scrolled using the side bars or right/left arrows (see Home screen, label 6).

The pre-heat screen is presented and the oil begins to heat.
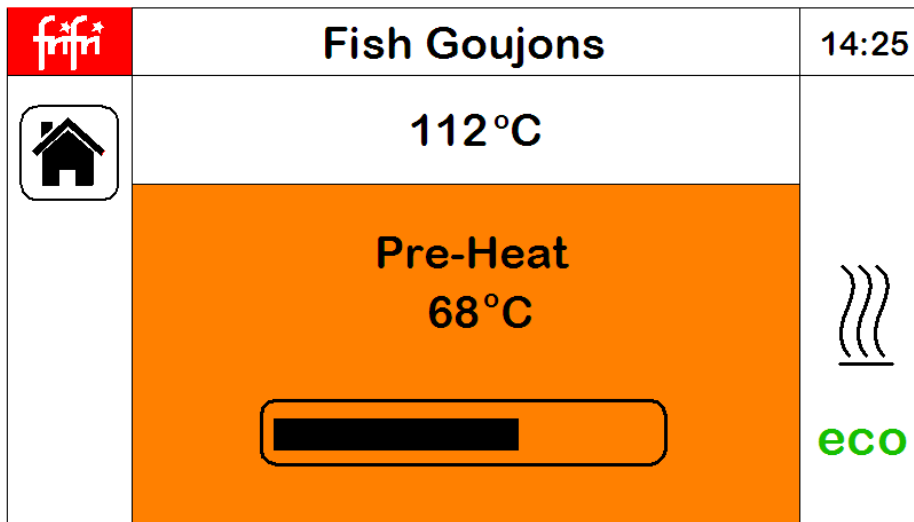
When the set temperature is reached, the Ready screen is presented. Press the 'Play' icon to begin the cooking cycle.
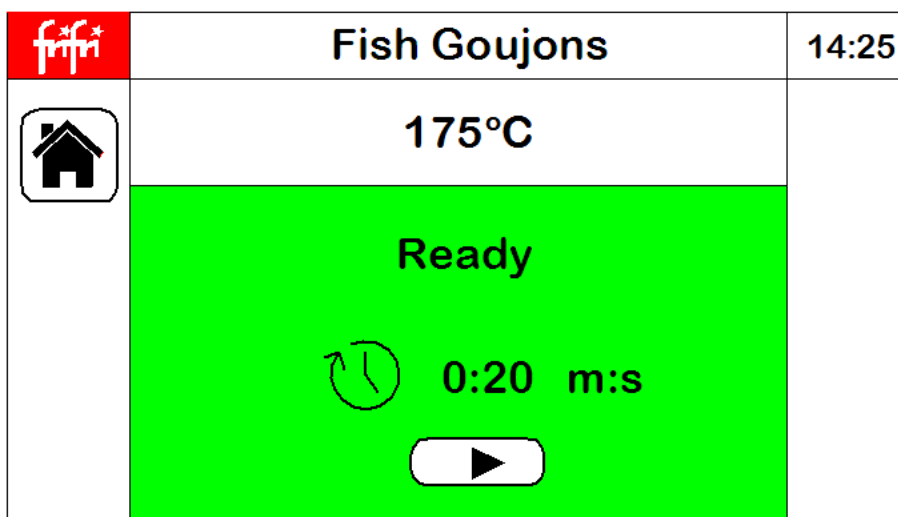
During the cooking cycle, the timer counts down. When the cycle is finished, the 'Complete' screen is displayed. If a basket lift is fitted, the basket will lift and the screen returns to the Ready display in anticipation of the next batch. An alarm may be set by the user to pre-notify the end of the cooking cycle. In the settings menu, this may be adjusted between 1 – 180 seconds

If the basket lift is not enabled, the 'Complete' screen remains displayed and the timer will continue counting up to display the amount of extra time the product is being cooking for before manually being lifted.
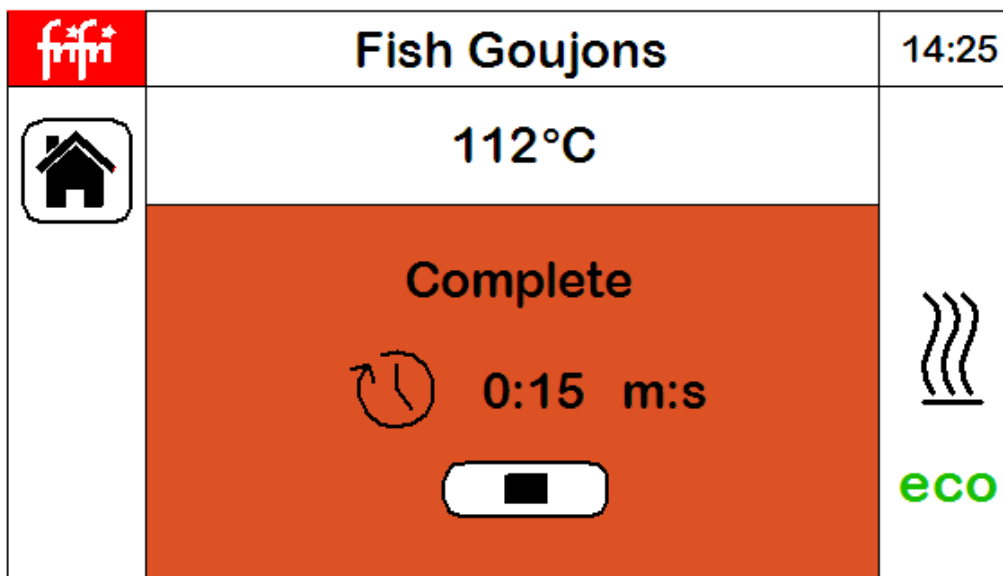

12.4   Oil Filtering

**Filtering when no pump is fitted**

The fryer is provided with an oil bucket, stainless steel filter, fine tissue filter holder and fine tissue filter for gravity filtering. Wearing the appropriate PPE clothing, place the fine tissue filter holder and tissue filter in to position in the drain bucket and then place the stainless steel filter above it, so that the oil passes through the stainless filter first. To drain the oil, first ensure that it is cooled to less than 40 Deg C. Check that the bucket and filter are in place and open the drain lever (Item 5 in the layout drawing). When the oil has drained, close the drain lever. Dispose of the spent oil or refill the tank with the filtered oil and clean the bucket filters. Warm oil, (but always less than 40 Deg C) will drain and filter more efficiently than cold oil.

**Preparing for oil filtering on a pumped model**
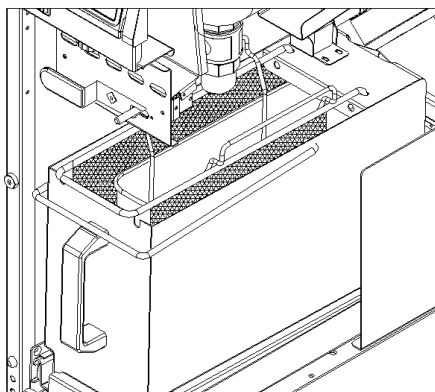
Place the fine tissue filter holder complete with the fine tissue filter into the location cut-outs in the drain bucket.

Place the stainless steel filter inside the fine tissue filter so that the oil passes through the stainless steel filter first.
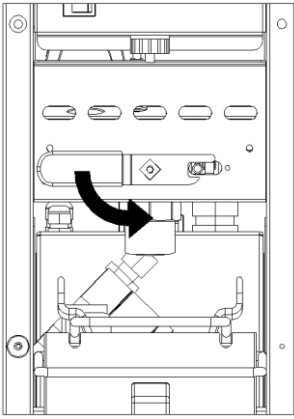
Slide the sprung loaded safety catch across and open the drain valve with the drain lever. Allow the oil to drain into the bucket. Close the drain valve.
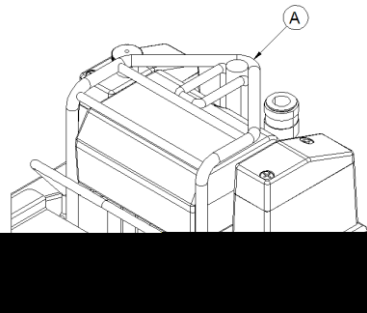
Lift and remove the basket support (A) from the fryer head

Fit the oil lance assembly by pushing home the quick release coupling. (To remove after draining, hold the coupling release down whilst lifting the oil lance assembly up).

Filtering when pump is fitted

Oil Pumping Icon

There are 2 options when using a unit with an oil pump fitted, dependant on whether or not the Oil Assistant setting is activated. Both use the Oil Pumping icon. If the Oil Pumping icon is not displayed on the Q pad Home screen, switch it on by following the instructions in the 'Settings' section and changing the Pump Fitted option to Yes (settings screen 6). Wearing the appropriate PPE clothing, place fine tissue filters and stainless steel filters in the buckets as detailed in the section above. Remove the basket holder and fit the oil return lance to the quick release coupling at the top rear of the unit before commencing pumping.

Oil Assistant deactivated
Press the Oil Pump icon to enter the Oil Assistant screen below. Open the valve and drain the oil in to the drain bucket. Close the drain valve. Pressing Play will initiate the pump and return the filtered oil to the tank. Once the oil has returned to the tank, the display returns to the Home screen. If the oil has emptied before the 5 minute timer displayed, the pump noise will change and you may return to the Home screen by pressing the 'Stop' icon. Wear appropriate PPE if removing

the lance whilst hot. Wipe down the lance and store. Replace the basket hanger. Clean the bucket filters.
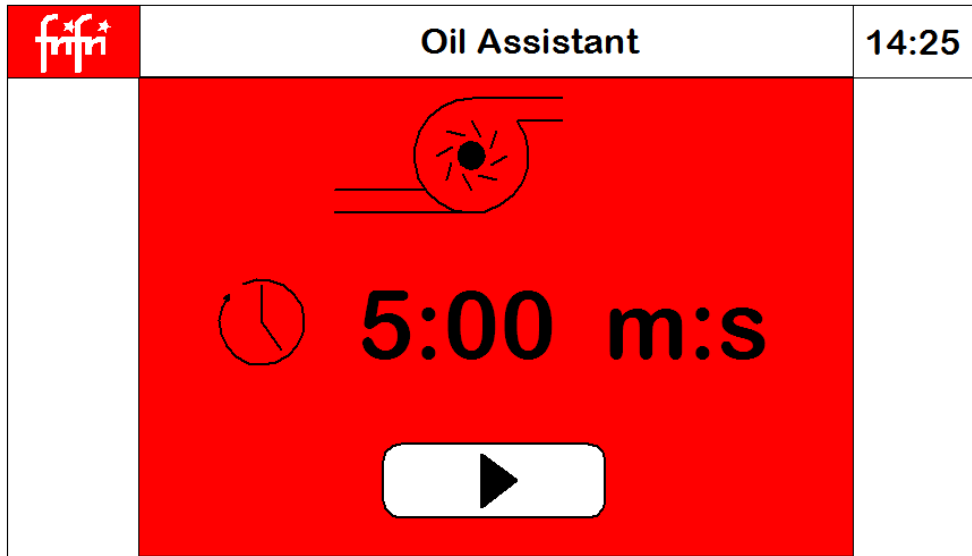

Oil Assistant Active

If the Oil Assistant is active, the Filter scroll bar at the bottom of the Q pad Home screen (Label 8) will indicate the progression of the oil life cycle. Once the user set life cycle has been reached the Oil Assistant screen below will display. Use 'Later' to delay drain and filter – the functions may be over-ridden twice. To drain and filter oil, open the drain valve and drain the oil into the drain bucket. Close the drain valve. Press OK to start the pump to return the oil to the tank. Once the process is complete, remove the lance and replace the basket hanger. Clean the filters.
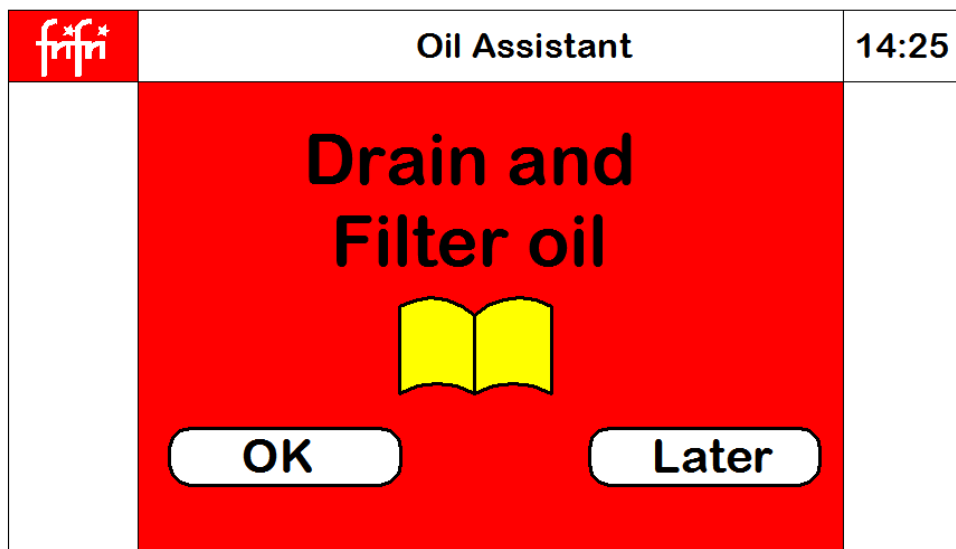
The oil countdown screen appears as the draining and filtering is in process. Upon completion, the display returns to the Home screen. If the oil has emptied before the 5 minute timer displayed, the pump noise will change and you may return to the Home screen by pressing the 'Stop' icon.
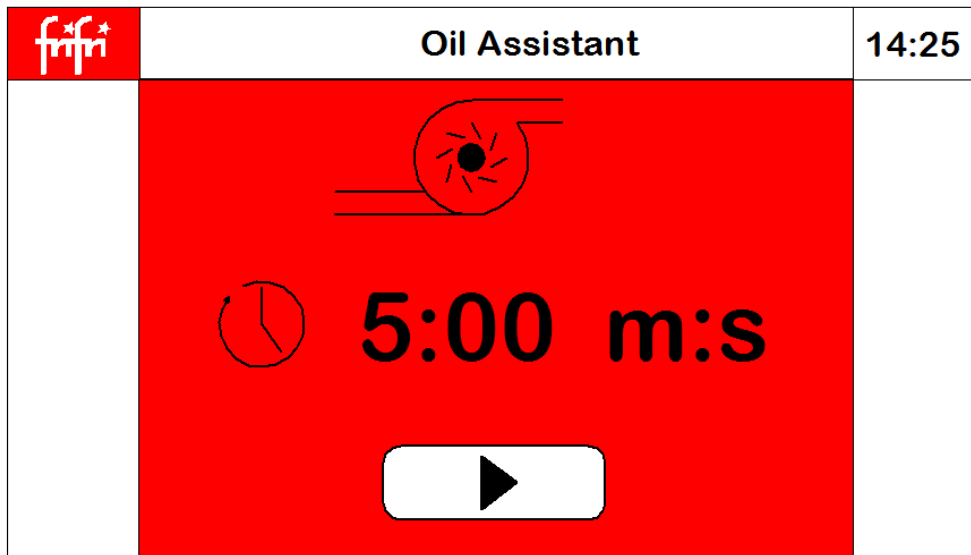
12.5   Draining to an External Receptacle

On models with a pump, waste oil may be drained into an external receptacle ready for disposal by using the flexible drain pipe provided. Allow the oil to cool to below 40 Deg C. Wear PPE protection. Use the quick release couple to connect the flexible pipe to the same connection used for the oil lance. Ensure your receptacle has the capacity to take the full contents of the fryer tank and follow the pumping procedure.

12.6   Recipe Manager

12.6.1 To create a new recipe

To create a new recipe program, from the Q pad Home screen press the Recipe Manager   Use the scroll bars or arrows to find and select a blank recipe space. There are 23 recipe spaces (the 24th position is reserved for a Boil Out program).

Press the chosen blank space. Now touch the temperature icon and use the scroll bar to set the temperature. Touch the time icon and use the scroll bar to set the time – the Maximum time is 15 minutes.

Choose an image by pressing the picture icon.

Press in the title bar and name your recipe using the alpha/numeric keyboard.

Press   to save the recipe settings and return to the Home screen.

12.6.2 To Edit a recipe

From the Q pad Home screen press the Recipe Manager icon.

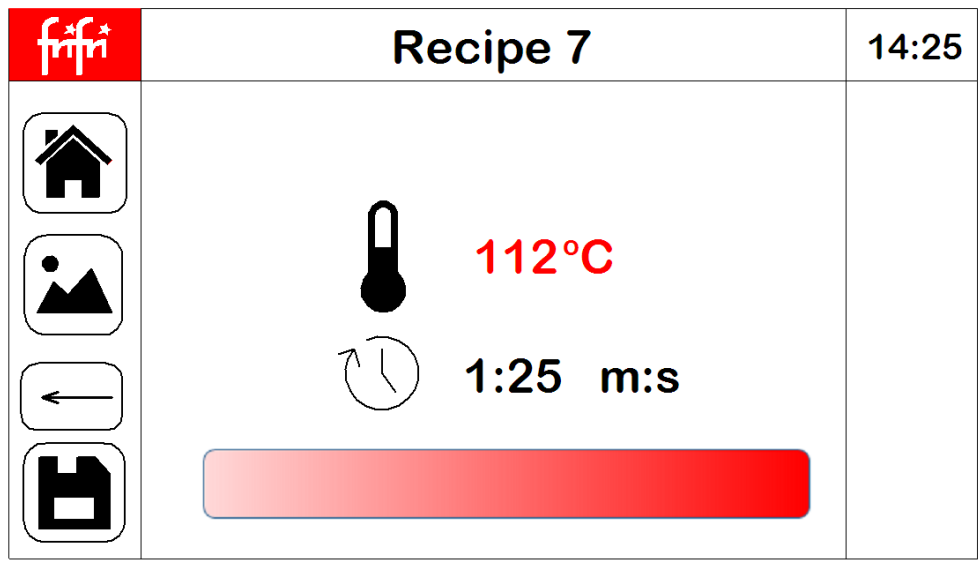Using the scroll bars or arrows, select the recipe to edit.

Select the temperature icon to edit the temperature.

Select the time icon to edit the time.

Select the title bar to edit the title.

IS796 ECN4557

Change the image by pressing the picture ![picture icon] icon.

Press ![save icon] to save the recipe and ![home icon] to return to the Home screen.

	Recipe 7	14:25
![home] ![picture] ![back] ![save]	🌡 **112°C** 🕐 **1:25 m:s**	

12.6.3   To re-arrange recipes

From the Q pad Home screen press the Recipe Manager icon. ![chef hat icon]

Select the 'Arrange' icon. ![arrange icon]

	Recipe Manager	14:25
![home] ![info] ![settings]	Fish Goujons Chicken Fries	![arrange]
	Recipe 4 Recipe 5 Recipe 6	
	← **Select Recipe to Move** →	
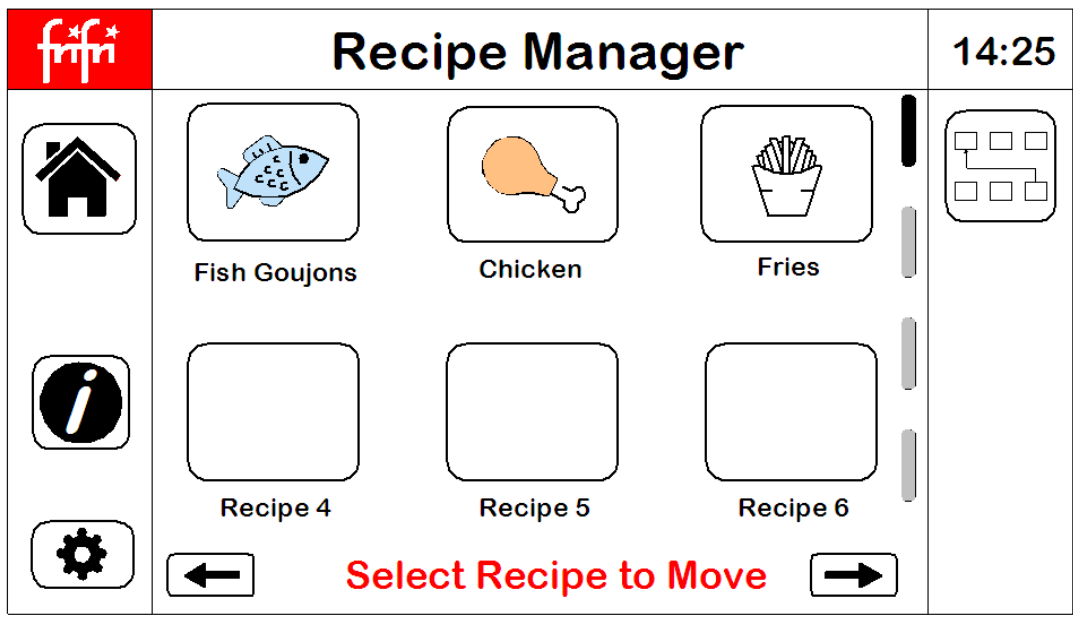
Select the Recipe to move.

Scroll if necessary and select a new destination.

13. Table of User adjustable settings

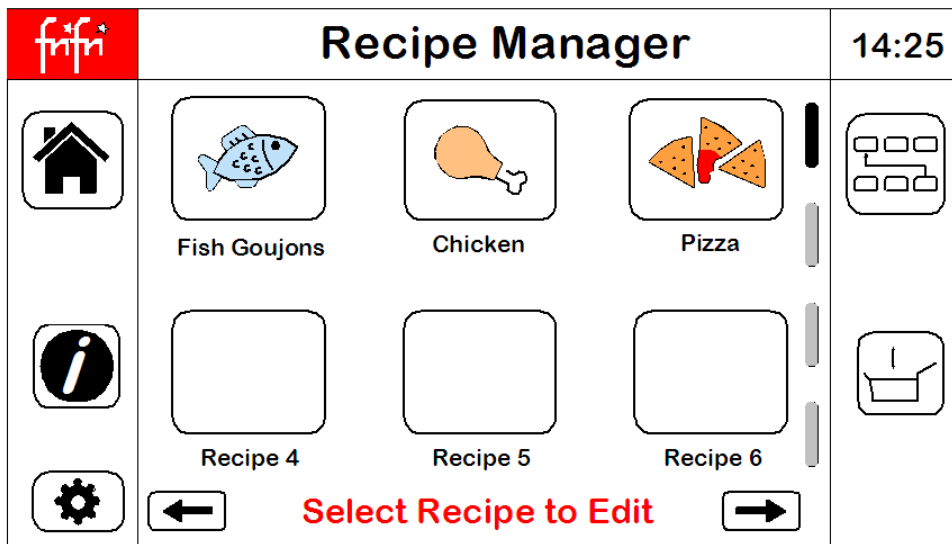| Setting	Screen	Explanation
Current Temperature	Various	Shows temperature
Set Time/Date	1	Sets time & date
Manual Mode	1	Allows manual input
Scroll Recipes	1	Access to recipe screens
Oil Pump	1	Initiates oil pump
Recipe Manager	1	Manage recipes
Load Individual Recipe	1	Load recipe
Arrange Recipes	2	Re-arrange recipes
Access Settings	2	Access settings screens
Information	2	Access element rating and kW usage data
Oil Assistant	3	Sets prompts for oil filtering/changing
PIN to Confirm Filtering	3	Allows continued cooking after filtering
Set Oil Filter Reminders	3	Adjust reminder timing
Change Oil Reminder	3a	Adjusts oil change timing
Filter Oil Cycle	3a	Adjusts filter cycle figure
Oil Tracking Options	3a	Allows tracking by cycles or hours
Mandatory Oil Change	3a	Forces oil change (may be overridden twice)
Fat Melt Cycle Control	4	Enables Fat Melt Cycle
Fat Melt Cycle Temperature	4	Sets Fat Melt Cycle temperature
Maximum Cooking Temperature	4	Sets upper limit for all cooking
Enabling ECO Mode	4	Enables ECO mode when fryer is on standby. Touch screen to return Home
Setting ECO Mode Temperature	4	Sets ECO temperature
Setting ECO Timeout	4	Sets time interval for ECO to initiate
Enabling PIN Control	5	Restricts access to all settings
Accessing Buzzer Settings	5	Access Buzzer settings
Choosing Temperature Units	5	Selects Degrees C or F
Setting Temperature Offset	5	Allows temperature adjustment of +/- 5 degrees
Buzzer Volume	5a	Sets buzzer volume
Buzzer Reset Time	5a	Sets buzzer interval
End of Program Alarm	5a	Adjust buzzer alarm time
Adaptive Timing – Program Mode Adaptive Timing – Manual Mode	6	Algorithm senses oil temperature and extends cooking time if there is a greater drop in temperature on loading
Enable Basket Lift	6	Enables basket lift when fitted
Auto Basket Lower	6	Enables basket lower
Single/Twin Basket (411 Model only)	6	Sets basket number Allows separate basket timings
Pump Fitted	6	Enables pump if fitted
Manage Recipes	7	Load, Save and Delete recipes
Load System Theme	7	Alters screen background
Set Language	7	Selects language
Load Settings from USB	7	Uploads settings from USB
Save Settings to USB	7	Saves settings to USB
Firmware Versions	8	
Display Board Software Version	8	Displays board version
Control Board Software Version	8	Displays board version
Control Board Hardware Version	8	Displays board version

14. Adjusting User Settings

From the Q pad Home Screen Press

1

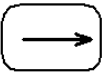| frifri	68°C	14:25

Fish Goujons   Chicken   Pizza

Recipe 4   Recipe 5   Recipe 6

M
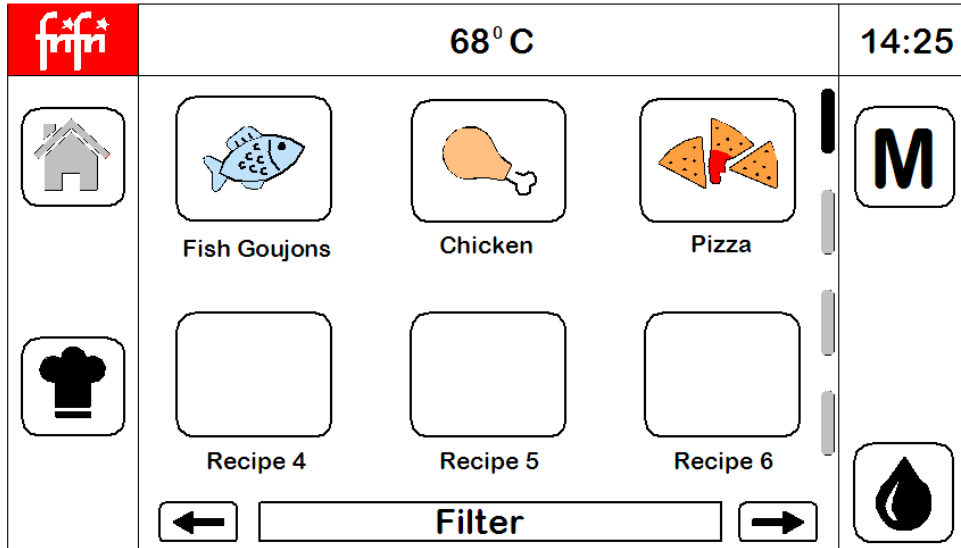
Filter

From the Recipe Manager Screen Press

2

frifri	Recipe Manager	14:25

Fish Goujons   Chicken   Pizza

Recipe 4   Recipe 5   Recipe 6

Select Recipe to Edit

IS796 ECN4557
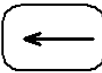
Scroll through the Settings Screens (3-8) using the arrow icons and adjust settings as necessary

3

| frifri | Settings | 14:25 |

Oil Assistant [green toggle]

PIN to Confirm Filtering [red toggle] Off

Set Oil Filter/Change Period **>**

[home icon] [right arrow icon] [left arrow icon]

Set Oil Filter/Change Period Sub Screen

3a

| frifri | Settings | 14:25 |

Change Oil After 3 Days

Filter After 9 Cycles

Track in Cycles/Hours [green toggle] Cycles

Oil Change Mandatory [green toggle] On

[home icon] [left arrow icon]

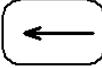## 4

	Settings	14:25

FMC Enable

FMC Temperature   55 ^{0}C

Maximum Temperature   175 ^{0}C

ECO Enable

ECO Temperature   120 ^{0}C

ECO Timeout   1   Mins
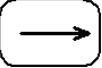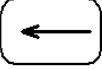
5

	Settings	14:25

Enable PIN   Off

Buzzer Settings   >

Temperature Units ^{0}C

Temperature Offset   -4.5 ^{0}C

Buzzer Settings Sub Screen

5a

fnfn	Settings	14:25

🏠

←

Buzzer Settings

Buzzer Volume	▮▮□	High
Buzzer Reset Time	60	Sec
End of Program Alarm	15	Sec

6

fnfn	Settings	14:25

🏠

→

←

Adaptive Timing - Prog.	□▮	Off
Adaptive Timing - Man.	□▮	Off
Enable Basket Lift	▮□	On
Auto Basket Lower	□▮	Off
Single/Twin Basket	□▮	Single
Pump Fitted	▮□	Yes

N.B For 411 models with 2 baskets or 2 lifts

These models may be configured so that the lifts and timing work in unison or independently of one another.
To allow the lifts to work in unison, set the Single/Twin basket option to Single. To allow the lifts to work independently of one another, switch the Single/Twin Basket option to Twin. The control panel will then show a double timing screen (see below), and each basket may be timed and lifted separately.
This mode can also be used for 411 models with no lifts if you wish to time each basket separately. This allows different products with a different time requirement to be cooked simultaneously, or a second batch can be started later than the first.

Manual Operation

14:25

175°C

Ready   Ready

--:--   --:--

▶   ▶

eco
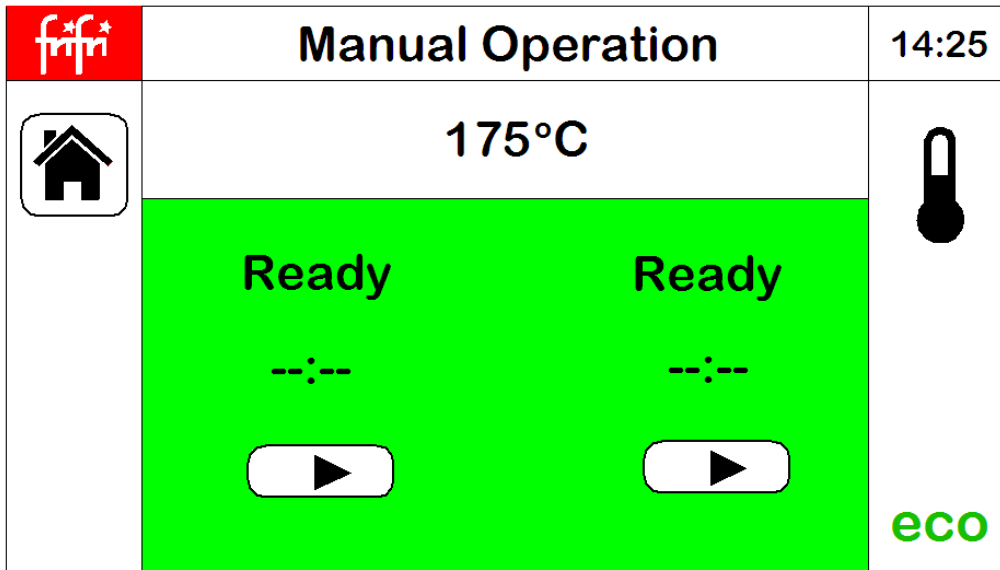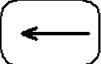
To access the settings for screens 7 and 8, the USB connection must be in place.

7

Load / Save

14:25

Manage Recipes	>
Load System Theme	>
Set Language	> English
Load Settings	>
Save Settings	>
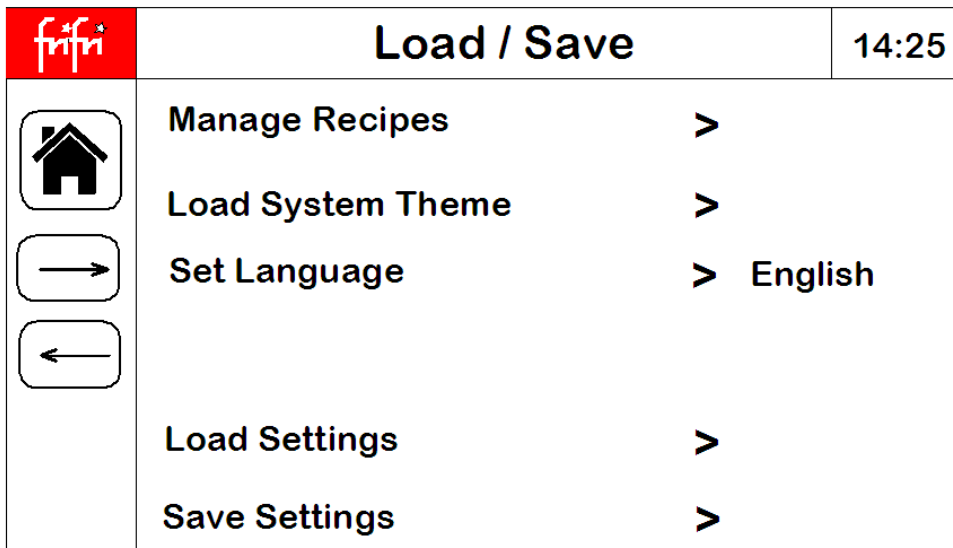
Ensure the USB connection is in place.
Choose the setting you wish to amend and follow the prompts.

frifri | **System Update** | 14:25

Firmware Versions:

Display: FDB01-1-93   **>**

Controller: FCB01-1-78   **>**

Ctrl HW Rev - 59

Touch the relevant setting to display versions.

15. Cleaning and Maintenance

15.1 Cleaning intervals, daily or according to the duration of use of the appliance.

General cleanliness is essential in all kitchen environments. Always clean the equipment after use, and prepare thoroughly for the cleaning regime before starting i.e. have all cleaning equipment to hand and place out Wet Floor signs.

Caution
Only use non-caustic, non-abrasive cleaner.
Only use non-abrasive cleaning cloths.
Only use cleaners permitted for the food area
Always carry out cleaning work only after the oil and the appliance have cooled down to a temperature level at which no burns can occur.

Cleaning area	Cleaning work
External surfaces and covers	Clean with damp cloth
Control panel	Clean with damp cloth
Fast coupling (optional pump)	Cleaning agent/hot water
Frying tank	Hot water
Frying basket	Dishwasher/hot water
Frying basket holder	Dishwasher/hot water
Frying oil tank cover	Dishwasher/hot water
Internal surfaces and covers	Clean with damp cloth
Connecting cables	Clean with damp cloth
Oil receptacle container	Dishwasher/hot water
Deep fryer surrounds	Clean with hard and soft brushes and damp cloths and follow special instructions if necessary

15.2 Frying oil exchange

Filtration	Daily or according to intensity of use
Exchange	According to the saturation

15.3 Periodic checks

Oil drain bucket	Cleanliness, filling level
Frying oil quality	According to hygiene regulations
Frying tank	Cleanliness, settled frying residues
Drain pipe and fast couplings	Cleanliness, function, sealing after installation
Heating elements	Surface

15.4 Maintenance

We recommend a regular maintenance service by an after sales service company, according to the intensity of use of the equipment.

16 After-sales service

For help with the installation, maintenance and use of your FriFri equipment, please contact our service department:

☎ UK: 01522 875520

For non-UK customers, please contact your local FriFri dealer

All service work, other than routine cleaning should be carried out by one of our authorised service agents. We cannot accept responsibility for work carried out by other persons.

To ensure your service enquiry is handled as efficiently as possible, please tell us:

- Brief details of the problem
- Product code
- Type number   } All available on serial plate
- Serial number

FriFri reserve the right to carry out any work under warranty, given reasonable access to the appliance, during normal working hours, Monday to Friday, 08:30 to 17:00.

GUARANTEE

This unit carries a comprehensive UK mainland 2 year parts and labour warranty, and a 2 year parts only warranty for Export. The guarantee is in addition to, and does not diminish your statutory or legal rights.

The guarantee does not cover:

- Accidental damage, misuse or use not in accordance with the manufacturer's instructions
- Consumable items (such as filters, glass, bulbs, slot toaster elements and door seals.)

- Damage due to incorrect installation, modification, unauthorised service work or damage due to scale, food debris build-up, etc.

The manufacturer disclaims any liability for incidental, or consequential damages. Attendance is based on reasonable access to the appliance to allow the authorised technician to carry out the warranty work.

Service calls to equipment under warranty will be carried out in accordance with the conditions of sale.

17 Software updates

For software updates please contact - techsupport@lincat.co.uk

18 Error codes

EU   Element up – Check that the element is correctly positioned fully down in the frying tank.

OH   Over temperature – allow the fryer to cool and retry. If the error persists, call the Service department.

SC   Safety contactor open– allow the fryer to cool and retry. If the error persists, call the Service department.

19 Spare Parts

For spare parts see Touch Spare Parts Manual IS805.