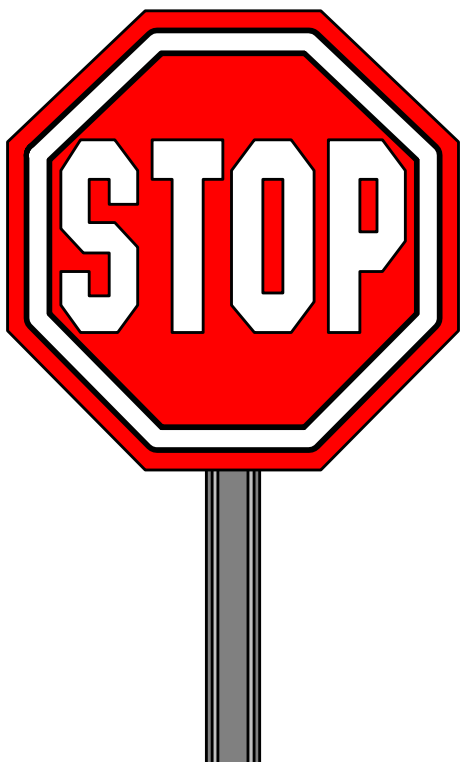


## SMART FRYER



It is essential to acquaint yourself with all instructions regarding the goods receipt, installation, utilization, cleaning and maintenance: please refer to the concerned chapters.

**FOR A GOOD USE OF YOUR FRYER,**  
**YOU MUST FOLLOW THE NEXT**  
**INSTRUCTIONS:**



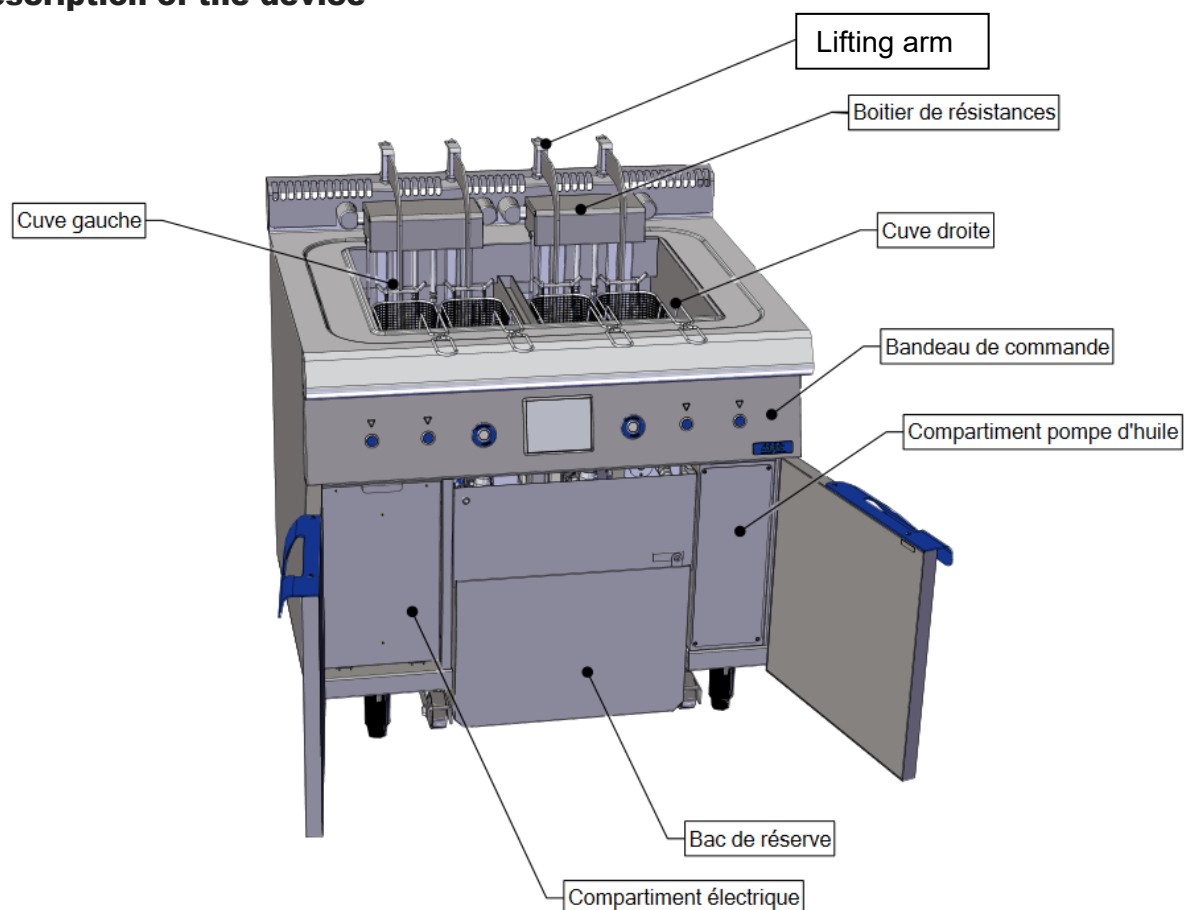
1. THE DEVICE MUST BE TURNED OFF (OPEN BREAKER) WHEN THE TANK IS EMPTY.
2. NEVER MELT SOLID OIL ON THE HEATING ELEMENT.
3. MAINTAIN THE OIL OR WATER LEVEL BETWEEN THE MINIMAL AND MAXIMUM MARKERS DURING ALL THE UTILIZATION. THE HEATING ELEMENT MUST ALWAYS BE IMMERSED.
4. DO NOT USE AGRESSIVE CLEANSER, LIKE ACIDS.

# GENERAL DESCRIPTION

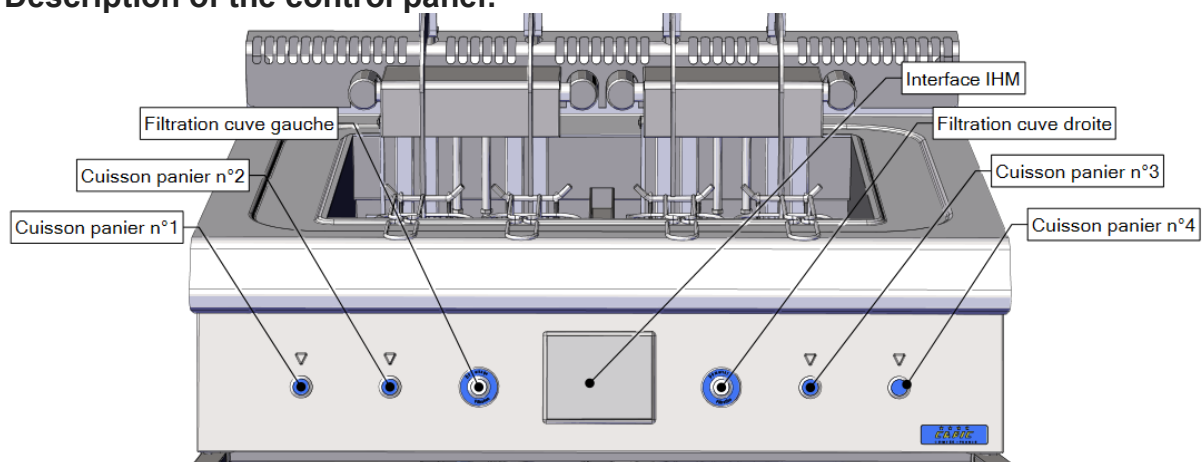
## References

MODEL	800	900
Smart Fryer	W382080	W292080

## Description of the device



## Description of the control panel:



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## RECEPTION OF THE EQUIPMENT

### **UNPACKING:**

Unpack the appliance as soon as delivered and check it has not been damaged during the transport. In case of damages, describe them in details on the delivery note and then confirm them within 48 hours by registered letter with acknowledgement of receipt to the carrier.

### **CONTROL OF THE NAMEPLATE:**

According to the device, the nameplate is located on:

- ⇒ On the inside side of the cupboard door
- ⇒ Under the device, on the front, for cantilevered range

Ref. commerciale		N° de série	
CAPIC	S Qn= deb.calor kW	TYPE A	
5 rue, Haroun Tazieff 29556 QUIMPER Cedex 9 FRANCE	PAYS	CAT.	AS03055
	FR	II2E+3+	
	BE	II2E+/I3+	
	GB/ES/PT	II2H3+	
U=	IP	P=	kW
N° organisme certif.		f=	Hz

### **HANDLING:**

Use a forklift truck or similar to move the units. NEVER GRAB THE HANDLES, PULL TABS OR COVERING ELEMENTS.

Weight	W382080	W292080
	260 Kg	265 Kg

# User instruction manual

# User instruction manual

## 1 INSTALLATION

**Do not place fryers near a hot source such as open burners, salamanders or stand against a combustible wall.**

### 1.1 REGULATION:

It is important to verify the regulation with the safety institution of your country..

The equipment must be installed in accordance to the regulations and norms in force by a qualified installer and in a well-ventilated area.

According to the type of organization and the kitchen design, electric circuits and the ventilation are submitted to very specific safety norms that can be different from a region to another.

### 1.2 CLEANING BEFORE USE:

Before the first ignition of the device, the piece of equipment must be impeccably cleaned.

The body of each piece of equipment is protected by a film which guarantees its good condition. To remove this film, cut it at an angle, pull and peel it off on the entire surface. If necessary, remove the possible remaining glue with a solvent

### 1.3 GENERAL IMPLANTATION:

The equipment must be stable and placed on a perfectly horizontal area. It is mounted on height adjustable feet assembled by screwing or unscrewing a nozzle. Use a 36 mm wrench to adjust the feet.

The service area of the equipment must be free and well lighted to facilitate the access to the control panel and to the working area.

The area must be well ventilated with a high quality extraction system for the waste gas and steam. For wall-mounted equipment, the back wall of the premises must be built in incombustible material.

#### For the wheeled equipment (in option):

- Plan automatically a safe fastener and also a safety cable to maintain the unit fixed, stable and at level. Always use the breaks of the wheels to avoid possible risks during the utilization and possible brutal pulling of the electric circuits and water network.
- Plan a completely free service area.
- Do not move the unit when it is ignited. The hot oil, hot surfaces and containers falls could cause serious burns.

Before moving the appliance, wait for a complete cooling, remove all containers and carry out a drain of the tank if necessary

# User instruction manual

## 2 UTILIZATION

### 2.1 GENERAL INSTRUCTIONS:

**THE APPLIANCE IS DEDICATED TO A PROFESSIONAL USE AND  
MUST BE USED BY QUALIFIED STAFF.  
WHEN THE FRYER IS LIGHTED UP, IT MUST REMAIN UNDER  
SUPERVISION.**

The fryer is equipped with oil level management. Nevertheless, monitoring of the level between the minimum and maximum marks is necessary. Maintain this level for the duration of use.

Never set the device to empty tank operation. Observe the indicated loads per basket. Do not pour water or waterlogged products into the hot oil = risk of splashing and spilling

According to EN 60.335, used oil is dangerous: its ignition temperature is reduced and its expansion capacity increases (risk of overflow). It must therefore be replaced regularly.

In use, the oil reaches temperatures above 180 ° C. You must be very careful for the risk of burns. Similarly, you should never move an appliance containing hot oil. In general, a fryer in operation must never be left unattended

The effused steam during the frying operations is an oily steam. This steam can ignite and set on fire the oil bath if it is placed near a heat source.

During the draining operation in the Capic filter or reinjection of the filtered oil into the tank on the models which include an oil flow circuit, it is compulsory to empty entirely the pipes in order to avoid a clogging

The use of cold solid oil (palm, vegetable fat bread, ...), is strictly prohibited in the smart fryer.

### 2.2 Basket charges and performance:

The fryer performances can be changed according to the basket load: an overloaded basket will slow down the rise in temperature and will increase the cooking time. The fries will be undercooked and will be flabby.

Charge conseillée :

TYPE	Energy	POWER in KW	VOLUME	Load for small basket	PRODUCTION PER HOUR Pre-cooked frozen French fries 6x6
Smart	Elec.	56kW	46L	1.5 kg	130 kg

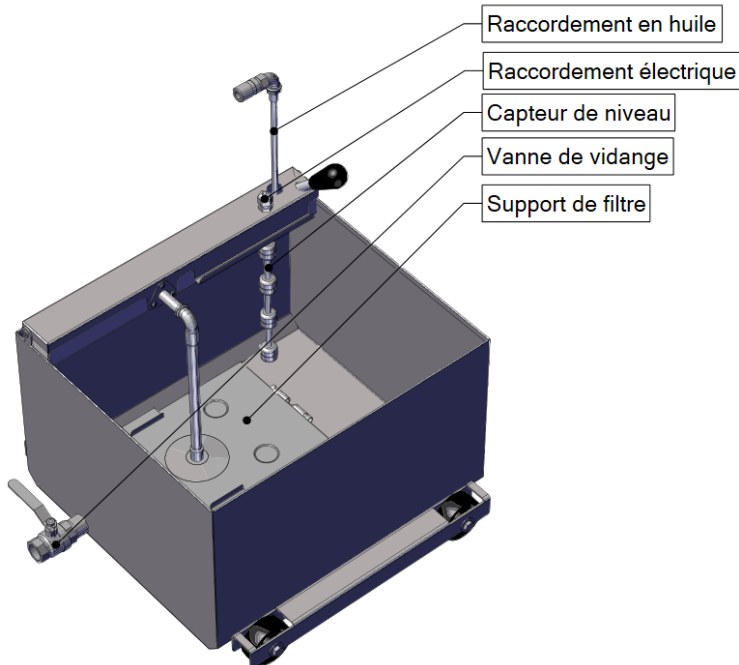


# User instruction manual

## 2.3 MANAGEMENT OF RESERVE OIL TANK

### 2.3.1 Oil reserve tank

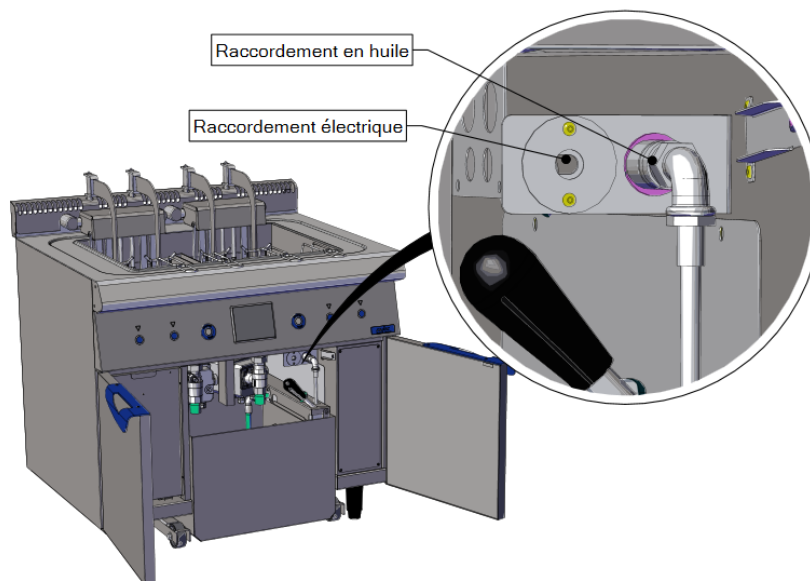
The smart fryer is equipped with an oil reserve tank for automatic leveling of the frying tanks. It is equipped with a filter and with a 4 level sensor :



**THE OIL RESERVE TANK CAN CONTAIN HOT OIL. ALL HANDLING OF THE RESERVE TANK MUST BE DONE COLD TO AVOID BURN HAZARDS**

#### 2.3.1.1 Placing

To start the fryer, it is necessary to connect the oil reserve tank to the fryer as follows:

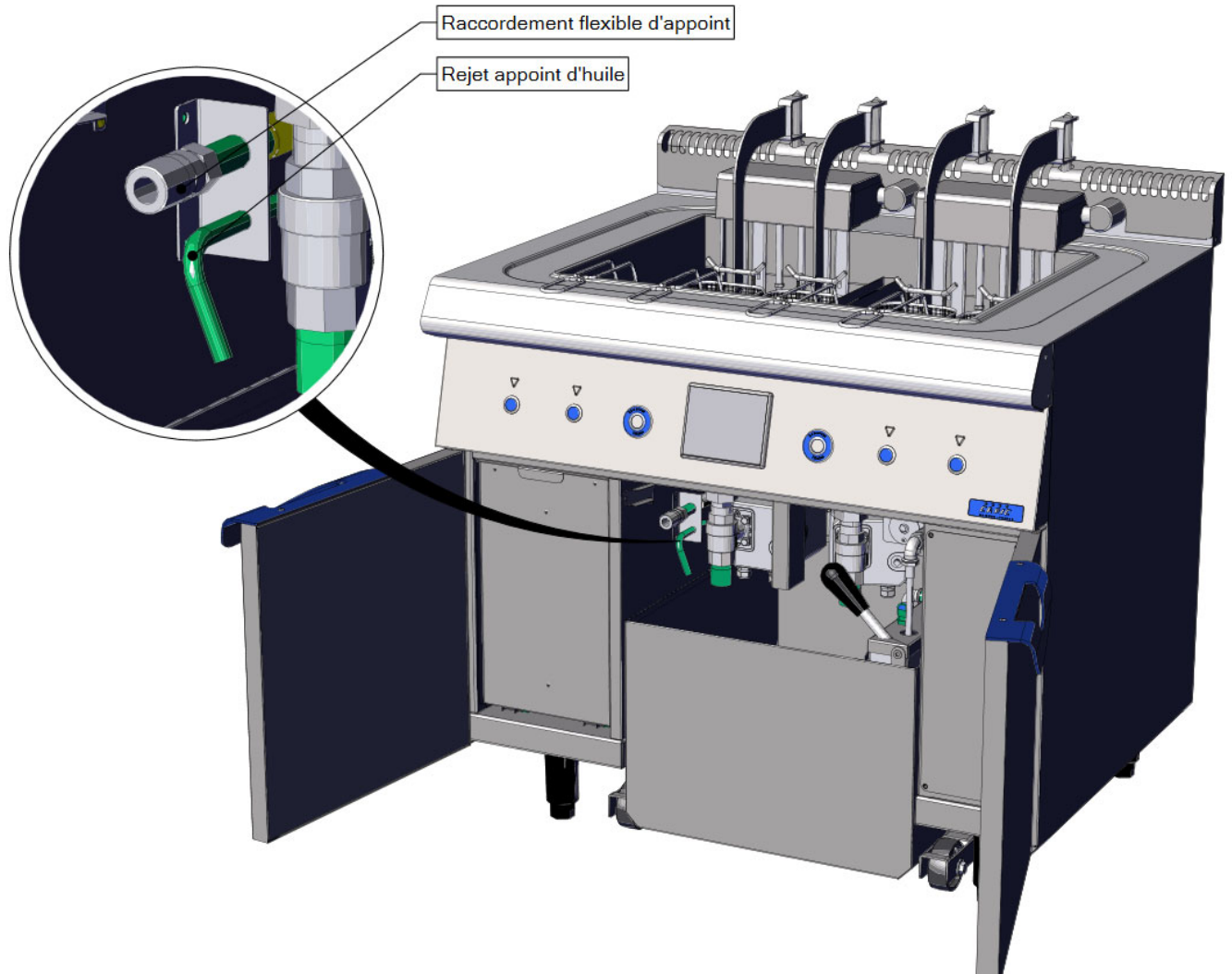


# User instruction manual

## 2.3.1.2 Filling

Once the oil reserve tank is in position, fill it with the oil pump in the following steps:

- Connect the oil pump hose and immerse it in the new oil can:



- From the HMI, select the manual mode and activate the oil pump (see §2.4.8)

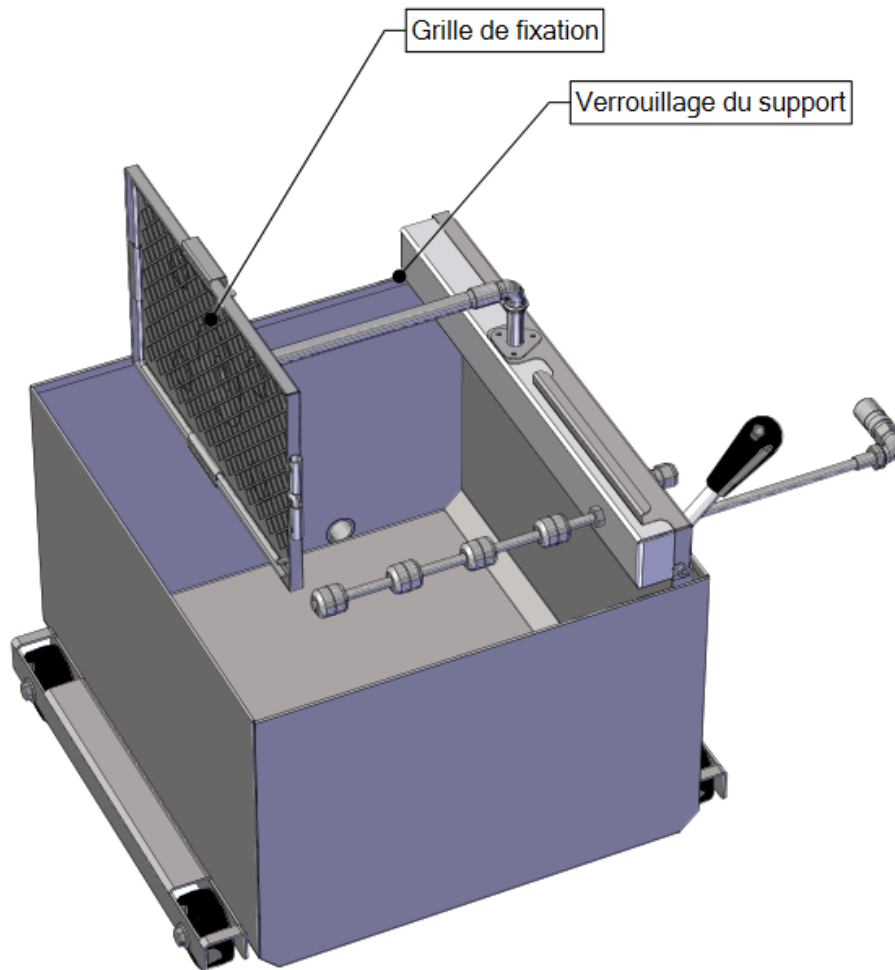
# User instruction manual

## 2.3.1.3 Changing the filter

**REGULAR FILTER CHANGE HELPS PRESERVE GOOD OIL QUALITY AND PRESERVES THE FILLING PUMP**

The device comes with a specific filter. Its exchanging must be done cold by following the following steps:

- Disconnect and remove the reserve tank from its location
- Toggle and lock the filter holder:

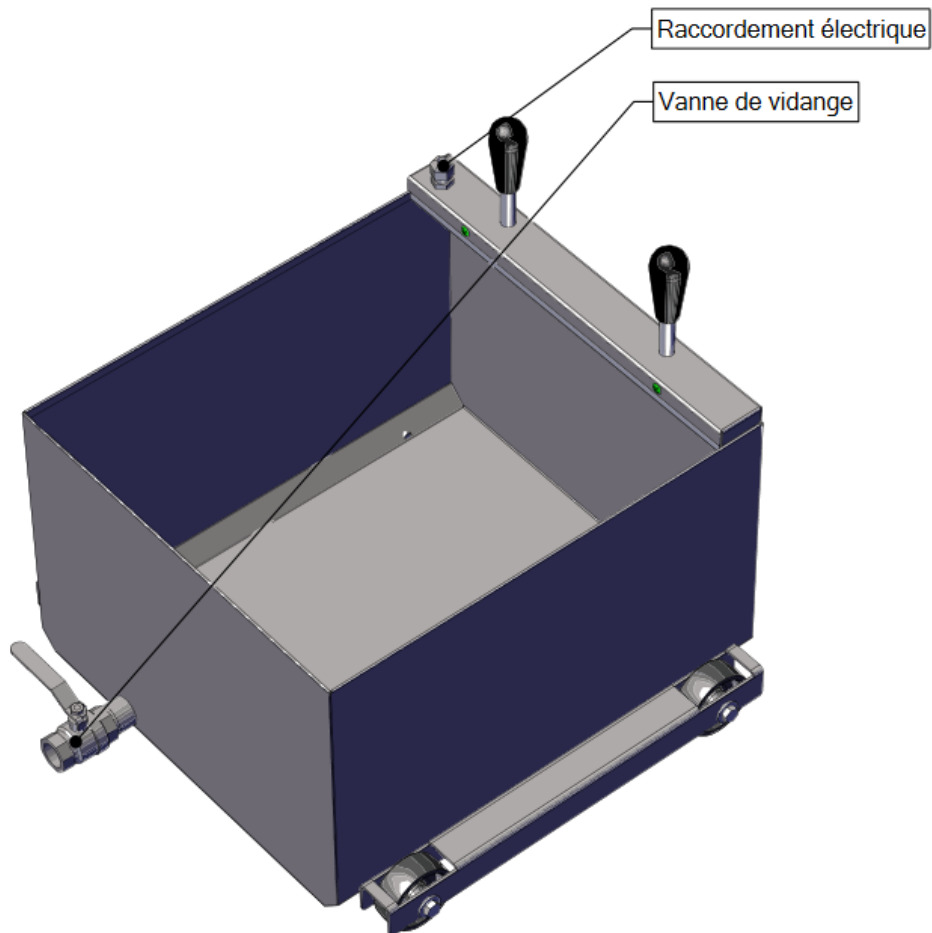


- Unlock the grid and replace the filter.
- Reassemble in the opposite direction.

# User instruction manual

## 2.3.2 Water storage tank

The water storage tank is used during the deep cleaning phases of the unit.  
It consists of the following elements:





The electrical connection is identical to the oil reserve tank.

# User instruction manual

## 2.4 HMI COMMANDS:

### 2.4.1 Device on standby



	Touch the CAPIC Logo or any part of the screen to activate the Home Page
	Pressing the sponge will disable the screen for 30 seconds to clean it.






If the screen is not used for 15 seconds, it goes to sleep. Touch any part of the screen to return to the active page.

# User instruction manual

## 2.4.2 Home

The home page is accessible by pressing the menu button  or by disabling the screen saver



<div> <div>Recette G</div> <div>Recette D</div> </div>	<p>Latest recipes used. Press the text to go to the Recipe Selection page</p>
<div> <div>Gauche</div> <div>Droite</div> <div>   </div> </div>	<p>Start a deep fryer. Displays the Left tank Mode or Right tank Mode page. And start the start cycle of the selected tank</p>
<div> <div>Duo</div> <div>   </div> </div>	<p>Start both fryers simultaneously. Displays the Duo Cooking Mode page. And starts the start cycle of the two tanks</p>
<div>  </div>	<p>Access to the general menu page.</p>








The fryer cannot start without the oil tank.  
Check if its installation is correct.

# User instruction manual

## 2.4.3 Main menu

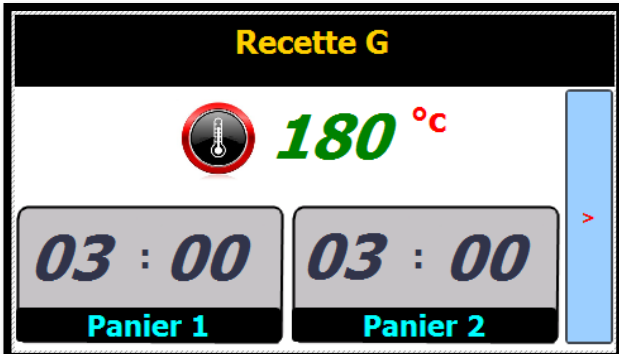
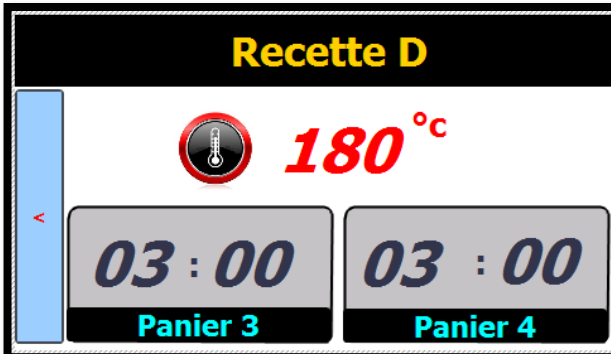
The general menu is accessible by pressing the arrow  from the home screen




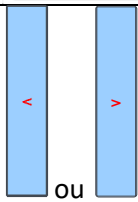



	Start button. Displays the Home page.
	Recipes button. Displays the Recipe Creation page
	Clean button. Displays the cleaning type choice page: depth or daily
	Manual button. Displays the fryer usage page in manual mode
	Configuration button Displays the configuration page
	Drain button Displays the quick drain page
	Information button Display the PLC Input Information Page

# User instruction manual

## 2.4.4 Frying simple mode

Left Tank	Right Tank
	

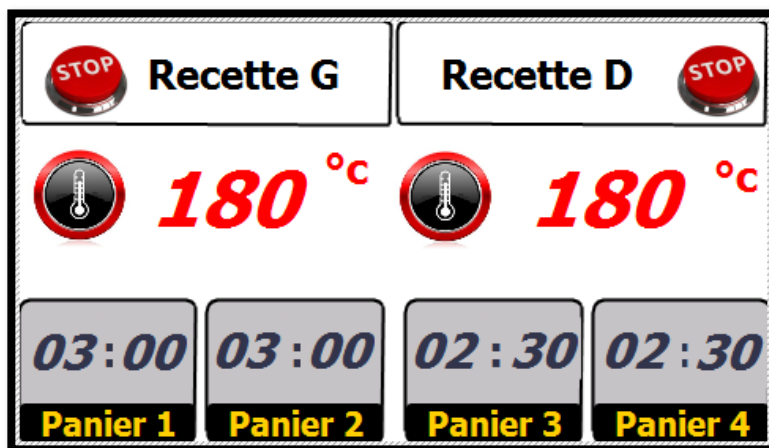
<b>Recette D</b>	Name of the recipe. Press to activate the Recipe Selection page
	<p>Temperature in the tank. The temperature in the tank is displayed continuously. A touch on the value makes it possible to display the setpoint momentarily. A second touch makes it possible to manually change the setpoint.</p> <p>In this case the icon  appears</p>
	<p><i>Temps de cuisson.</i> Le temps restant de cuisson est affiché et peut être modifié manuellement sur chaque panier. Dans ce cas, le numéro de panier est remplacé par « manuel »</p>
	<p><i>Passage en mode duo</i> Appuyer pour mettre en service la cuve en attente</p>
	<p><i>Bouton stop</i> Arrêt de la friteuse et passage en page d'accueil</p>




Manual modification of time and temperature instructions may be prohibited from the device parameter pages (look at §2.4.9.2)



# User instruction manual

## 2.4.5 Cooking Duet Mode



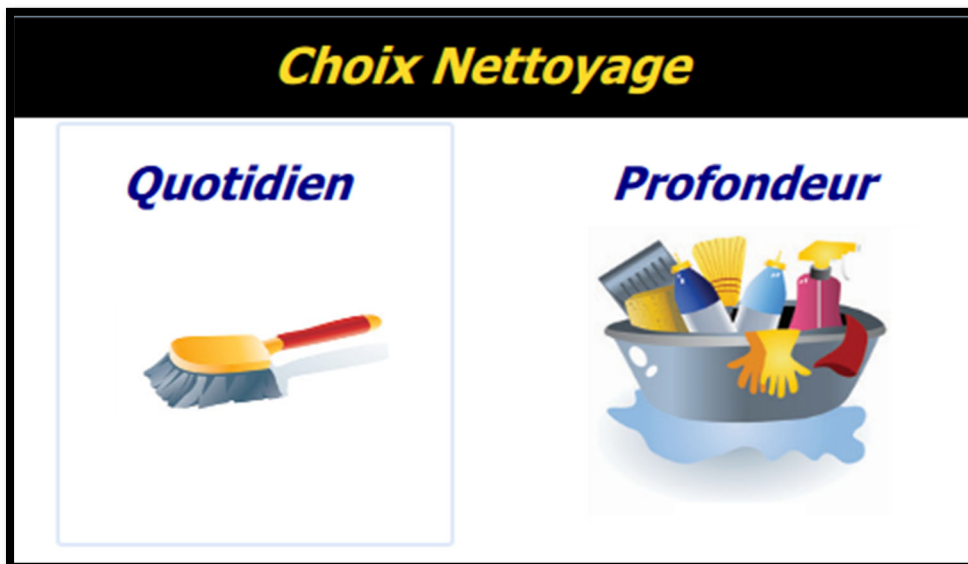
<b>Recette D</b>	<i>Name of the recipe. Press to activate the Recipe Selection page</i>
 <b>0</b> °C	<i>Temperature in the tank. The temperature in the tank is displayed continuously. A pulse on the value allows to display the command momentarily. A second pulse allows to manually change the instruction. In this case the icon appears </i>
<b>03 : 00</b> <b>Panier 1</b>	<i>During of cooking. The remaining cooking time is displayed and can be modified manually on each basket. In this case, the basket number is changed to "manual"</i>
	<i>Stop button Stop of selected tank</i>

Manual modification of time and temperature instructions may be prohibited from the device parameter pages (look at §2.4.9.2)

# User instruction manual

## 2.4.6 Cleaning Program

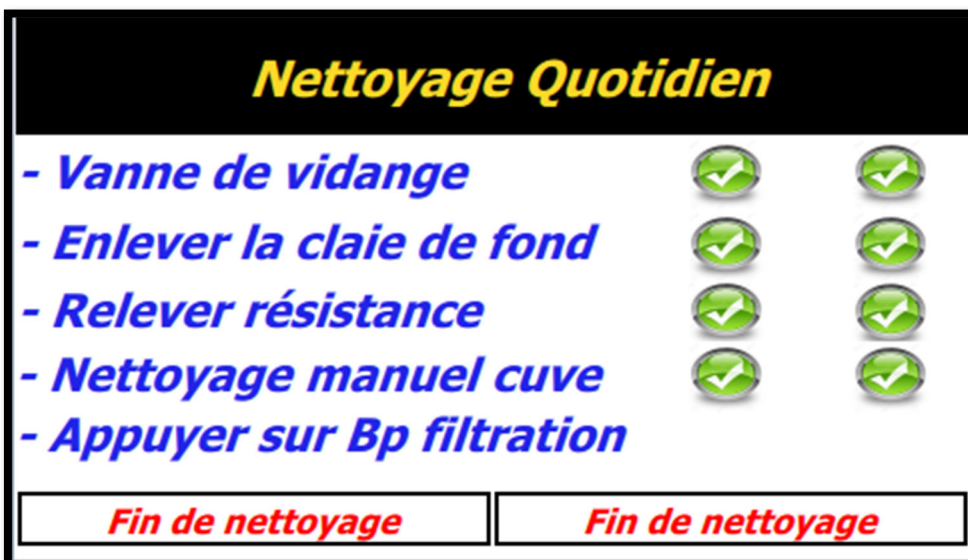
The choice of cleaning mode is available from the general menu. Daily cleaning is intended for the recovery of waste and residues in cooking tanks. Deep cleaning allows for a complete cycle with a specific detergent.



To choose the cleaning mode, press the desired program.

### 2.4.6.1 Daily Cleaning

This cleaning program is done with the oil storage tank. Each tank is independent in this mode. It follows the following steps:



The emptying and resistances steps are linked to sensors and therefore do not require manual action. The validation is indicated by the pictogram:



# User instruction manual







The steps of removing the background lamp, manual cleaning require a validation by a button OK.

At the end of the cycle, pressing the filtration button on the control band starts the oil pump and allows the bottom of the selected tank to be swept and the drain valves closed.











Scan times can be adjusted by authorized staff in parameter pages.

## 2.4.6.2 Deep Cleaning

This cleaning program is carried out with the water storage tank and requires the use of detergent specific to deep fryers. Vats are not independent and must be cleaned at the same time. It follows the following steps:

<p><b>NETTOYAGE</b>    <i>Vidange huile</i>    <b>1/9</b></p> <p><b>Vidanger les friteuses</b></p> <p><b>Gauche</b>                      <b>Droite</b></p> <p>III OFF                      ON II</p> <p></p>	<p>Step 1: Drain the tanks</p> <p>Each tank must be drained completely in order to proceed to the next step.</p>
<p><b>NETTOYAGE</b>    <i>Bac d'eau</i>    <b>2/9</b></p> <p><b>Remplacer le bac d'HUILE par le bac d'EAU</b></p> <p></p>	<p>Step 2: Change the reserve tray.</p> <p>A detector of the water storage tank is installed in the apparatus. Any other ferry cannot be used</p>
<p><b>NETTOYAGE</b>    <i>Niveau</i>    <b>3/9</b></p> <p><b>Remplir en eau</b></p> <p><b>Gauche</b>                      <b>Droite</b></p> <p>                      </p> <p></p>	<p>Step 3: Filling in water</p> <p>Cooking tanks must be filled until the pictogram is obtained: </p> <p>Filling is carried out using an external water supply to the apparatus.</p>

# User instruction manual

<p><b>NETTOYAGE</b> <i>Chauffe avec produit</i> <b>4/9</b></p> <p>Ajouter produit nettoyant et mélanger</p> <p>DEMARRAGE CHAUFFE</p> <p>0,0  0,0</p>	<p>Step 4: Heating with detergent</p> <p>After the addition of detergent, a first phase of heating is activated thanks to the support on the bottom : <b>DEMARRAGE CHAUFFE</b>.</p> <p>A time count is displayed as well as the temperatures in the tanks.</p> <p>The heating time and temperature are modifiable in the parameter pages and must respect the values recommended by the detergent provider.</p>
<p><b>NETTOYAGE</b> <i>Vidange produit</i> <b>5/9</b></p> <p>Vidanger les friteuses puis rincer</p> <p>Gauche    Droite</p> <p> Niveau bac EAU </p>	<p>Step 5: Product drain and rinse</p> <p>Vat draining is only allowed with the water storage tank.</p> <p>warning: the water tanker don't have level detection. A visual control is necessary to avoid any overflowing.</p>
<p><b>NETTOYAGE</b> <i>Niveau d'eau</i> <b>6/9</b></p> <p>Remplir en eau</p> <p>Gauche    Droite</p>	<p>Step 6 : Filling in clear water</p>
<p><b>NETTOYAGE</b> <i>Chauffe eau claire</i> <b>7/9</b></p> <p>DEMARRAGE CHAUFFE</p> <p>0,0  0,0</p>	<p>Step 7: Clear water heating</p> <p>The phase is activated with the support of the bottom : <b>DEMARRAGE CHAUFFE</b>.</p> <p>A time count is displayed as well as the temperatures in the tanks.</p> <p>The heating time and temperature are modifiable in the parameter pages and must respect the values recommended by the detergent provider.</p>

# User instruction manual

## NETTOYAGE *Vidange eau* 8/9

**Vidanger les friteuses puis rincer**

**Gauche**



**Droite**



**Niveau bac EAU**



Step 8: Water drain

Vat draining is only allowed with the water storage tank.

ATTENTION: the water tank does not have level detection. Visual control is required to avoid overflow

## NETTOYAGE *Bac d'huile* 9/9

**Remplacer le bac d'EAU**



**par le bac d'HUILE**



**Bien secher  
la friteuse**



**Bien secher  
la friteuse**

Etape 9 : Tray oils

Warning : dry well the cooking tanks to avoid any mixing between oil and water.

# User instruction manual

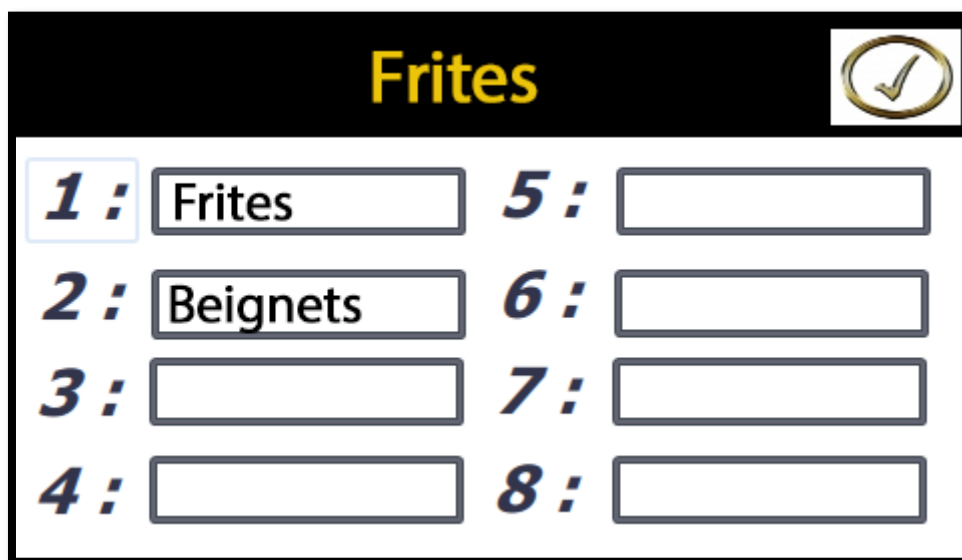
## 2.4.7 Recipe creation

The recipe creation is available only by authorized staff. The page is secured using a password..




From the general menu, select the page using the button:  **Recettes**

### 2.4.7.1 Recipe listing

Two pages of recipes are available and allows the creation of 16 recipes.



Frites	
1 :	Frites
2 :	Beignets
3 :	
4 :	
5 :	
6 :	
7 :	
8 :	

<b>Frites</b>	<i>Recipe is active</i> <i>Displaying the current recipe</i>
<b>1 :</b>	<i>Number of recipe</i> Display the recipe number. Pressing the number allows you to reach the recipe creation page.
<b>Beignets</b>	<i>Name of recipe</i> Display the name of the recipe. Pressing the frame allows you to enter the name of the recipe.
	<i>Validation</i> Pressing this button validates the creation of the recipe and the return to the home screen
 	<i>Navigation</i> Arrows on the bottom allow the navigation between recipe page.

# User instruction manual

## 2.4.7.2 Creating the recipe

The recipe creation page provides information on cooking parameters.



	<i>Recipe Displaying the recipe during creation</i>
	<i>Setpoint Temperature Choice of cooking temperature. Pressing the value allows the capture. Warning: Maximum temperature is 180°C</i>
	<i>Time of delivery Choice of cooking time. The minutes and seconds are independently captured.</i>
	<i>Validation. Validation of the creation of the recipe</i>



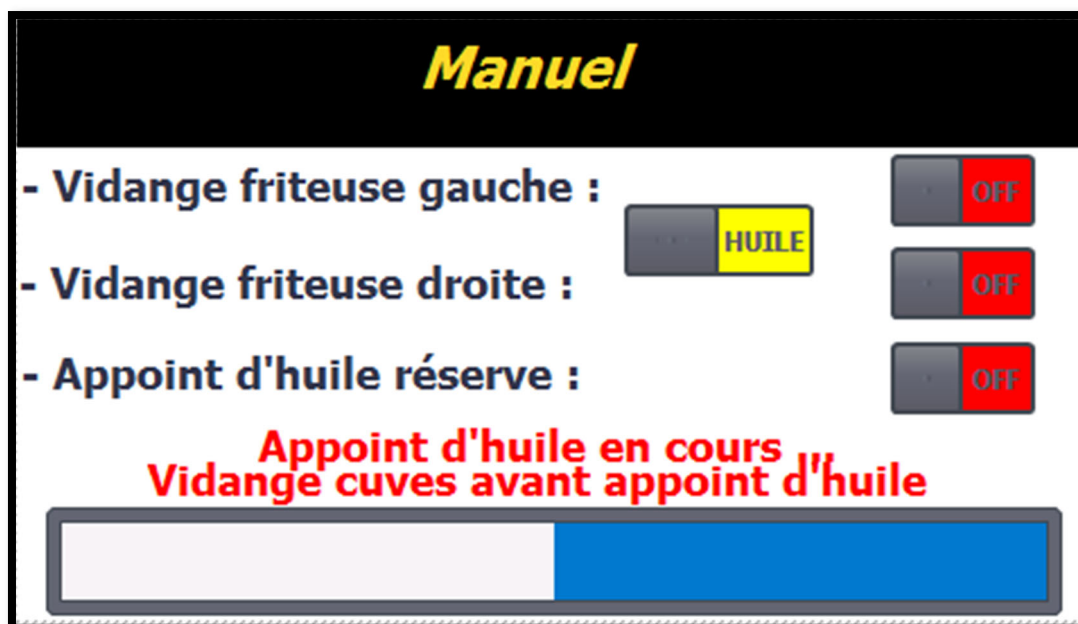
# User instruction manual

## 2.4.8 Manuel mode

From the general menu, select the page using the button:



**Manuel**



- Vidange friteuse gauche :			Drain, the draining can be used for oil and water. The choice of type of draining is made with the bottom : 
- Vidange friteuse droite :			
- Appoint d'huile réserve :			<i>Make up the oil.</i> <i>Manually supplemented oil requires the connection of the filling hose.</i> The device begins by draining both tanks and then fills the reserve to the maximum level.
			<i>Back</i> Pressing the HMI button allows the return to the general menu page

**The addition of oil to the tank without the use of the booster pump may result in prohibitions on emptying depending on the levels monitored**



# User instruction manual

## 2.4.9 Parameter



The modifiable parameter of appliance are grouped from these pages and are protected by an access code. A partir du menu général, il faut sélectionner la page à l'aide du bouton :



**Paramètres**

### 2.4.9.1 Reassurance of the parameters



	<b>Code</b> <i>Pressing the stars allows you to enter the access code.</i>
	<b>Validation.</b> <i>Pressing the button allows you to enter the settings pages.</i>

# User instruction manual

## 2.4.9.2 Management of access codes.

Access codes are made up of a maximum of 4 digits. It is possible to leave free access by selecting code 0.

*Mots de passe*

- Modification code "création" : 0

- Modification code "configuration" : 0

- Modification code "nettoyage" : 0

- Verrouillage modif. temp. : || OFF

- Modification code "création" :	<span style="border: 1px solid black; padding: 2px 10px; font-family: monospace;">0</span>	Creation of recipe code
- Modification code "configuration" :	<span style="border: 1px solid black; padding: 2px 10px; font-family: monospace;">0</span>	Parameters page code
- Modification code "nettoyage" :	<span style="border: 1px solid black; padding: 2px 10px; font-family: monospace;">0</span>	Cleaning page code
- Verrouillage modif. temp. :	<span style="border: 1px solid black; padding: 2px 10px; font-family: monospace;">   OFF</span>	Temporary modification This function prevents manual modification of cooking times and temperature

# User instruction manual

## 2.4.9.3 Cleaning parameter



The cleaning settings page is accessible from the access code page by pressing the button : situated at the bottom of the screen IHM.

- In-depth cleaning :

**Nettoyage en profondeur**

**Temps de nettoyage avec produit**  
Minutes  Secondes

**Temps de nettoyage sans produit**  
Minutes  Secondes

**T°consigne chauffe nettoyage**

<b>Temps de nettoyage avec produit</b> Minutes <input type="text" value="+0"/> Secondes <input type="text" value="+0"/>	<i>Cleaning with product Choice of heating time with detergent during phase 4 of deep cleaning</i>
<b>Temps de nettoyage sans produit</b> Minutes <input type="text" value="+0"/> Secondes <input type="text" value="+0"/>	<i>Whitout product Choice of heating time in clear water during phase 7 of deep cleaning</i>
<b>T°consigne chauffe nettoyage</b> <input type="text" value="0"/>	<i>Setpoint Temperature Selection of the heat order for phases 4 and 7.</i>

Temperature and time instructions must follow the recommended procedures by the detergent provider.

# User instruction manual

## ➤ Daily cleaing :

**Nettoyage quotidien**

*Temps de vidange des cuves :* 0

*Temps de balayage :* 0

<i>Temps de vidange des cuves :</i>	<span style="border: 1px solid black; padding: 2px 10px; background-color: orange;">0</span>	<i>Time to drain it. Sets the opening time of the drain valve before the filling pump is activated</i>
<i>Temps de balayage :</i>	<span style="border: 1px solid black; padding: 2px 10px;">0</span>	<i>Time of sweeping. Sets the time the filling pump is activated before the cycle is shut down.</i>

# User instruction manual

## 2.5 Starting up of the appliance

**WARNING : The fryer should be kept under surveillance. The heating element must not be energized when the tank is empty.**

The starting Up of the appliance should be respect the next step:

### 2.5.1 Starting empty tanks:

- Check the installation of the oil reserve tank (see §2.3.1.1)
- Press the control panel screen to exit standby mode
- Choose the single or dual cooking mode (see §2.4.4 and §2.4.5)
- The device starts up the filling pump until the nominal level is reached, then activates the heating.
- The temperature display remains in red color and turns green as soon as the instructions are reached. The cooking knobs on the control panel come on as soon as the fryer is ready.

### 2.5.2 Full Tank Starter:

- Check the installation of the oil reserve tank (see §2.3.1.1)
- Press the control panel screen to exit standby mode
- Choose the single or dual cooking mode (see §2.4.4 and §2.4.5)
- The appliance starts with partial emptying of the selected vats and then starts the filling pump until the nominal level is reached, then activates the heating.
- The temperature display remains in red color and turns green as soon as the instructions are reached. The cooking knobs on the control panel come on as soon as the fryer is ready.

### 2.5.3 Switching from single mode to dual mode

During operation with a single tank, it is possible to start the second tank without stopping the cooking in progress by following the following steps:

- Select the tank to start using the borders of the screen (see §2.4.4)
- Press the french fries logo to start the selected bowl
- The device starts up the filling pump until the nominal level is reached, then activates the heating.
- The temperature display remains in red color and turns green as soon as the instructions are reached. The cooking knobs on the control panel come on as soon as the fryer is ready.

# User instruction manual

## 2.6 STOP OF THE APPLIANCE

### 2.6.1 Switching from single mode to dual mode

When in dual mode, stopping a tank is possible by pressing on the button for 3 seconds on the selected tank (see §2.4.5). The device stops the tank heating and changes the screen in simple mode.

### 2.6.2 Shutdown from simple mode

In use in simple mode, the stop of a tank is possible by pressing the stop button of the selected tank for 3 seconds (see §2.4.4). The device stops heating the tank and returns to the home screen.

## 2.7 FILTRATION OF OIL

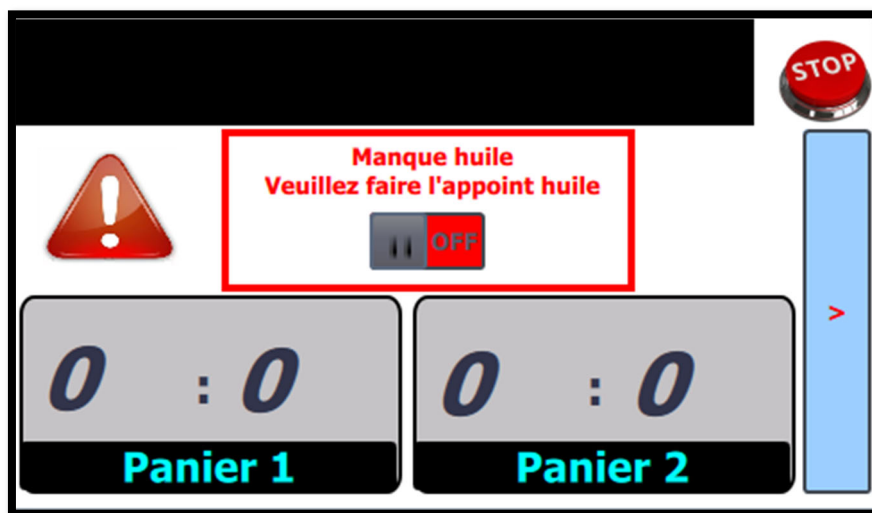
At any time, it is possible to perform a filtration of the oil for a tank. Filtration follows the following steps:


- Press the filtration button on the control panel for 3 seconds
- The device opens the drain valve of the selected tank.
- At the end of a time delay, the oil filling pump is actuated with the drain valve open to perform a tank bottom sweep.
- After a delay, the valve closes
- The tank is filled to the nominal level.
- The heater is activated.

## 2.8 ERRORS MESSAGE

### 2.8.1 Oil level

As soon as the reserve container reaches the low level, the device stops filling in progress and displays the following screen:

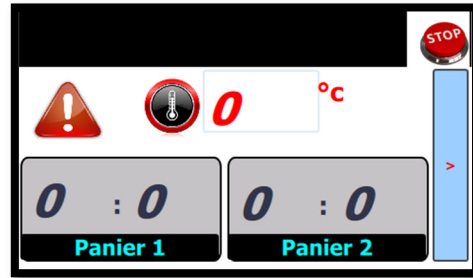



The button  allows to fill the reserve tank using the booster pump. It is necessary to connect the booster hose according to §2.3.1.2

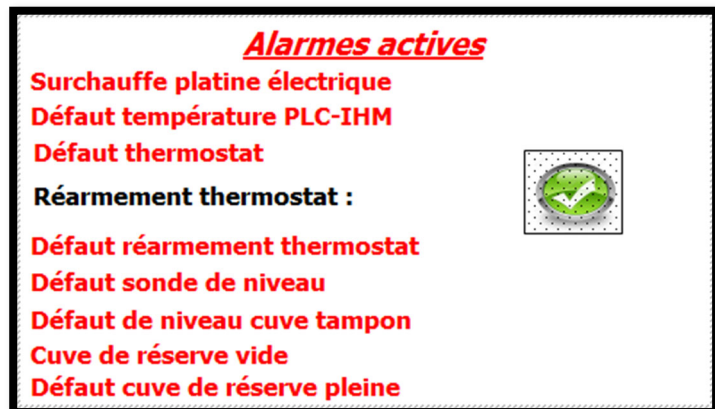
# User instruction manual


## 2.8.2 False list

Faults are reported during cooking by the following display:



Pressing on the acronym  displays the list of active faults



<b>Surchauffe platine électrique</b>	The temperature probe in the electrical compartment detects overheating. This defect does not lead to production stoppage but it is strongly recommended to stop the fryer to avoid premature degradation of electrical components
<b>Défaut thermostat</b> <b>Réarmement thermostat :</b> 	The unit detects overheating of the oil bath. The fryer stops heating. Resetting is possible when the temperature returns to an acceptable value.
<b>Défaut réarmement thermostat</b>	After 3 attempts to reset the safety thermostat, the device displays this fault. Please contact your installer
<b>Défaut sonde de niveau</b>	The device detects a malfunction of the level sensor. Please contact your installer
<b>Défaut de niveau cuve tampon</b>	The unit detects a fault in the level sensor of the oil tank. Clean the sensor and check that the floats are not blocked.
<b>Cuve de réserve vide</b>	Fill the reserve tank with oil
<b>Défaut cuve de réserve pleine</b>	In the case of excessive filling of the reserve tank, the appliance will prevent any emptying of the cooking tanks. Disconnect and empty the reserve tank.

## 2.9 SECURITY :

All fryers are equipped with a safety thermostat set at 210 ° C acting as limiter in case of overheating or failure of the control thermostat. If it is triggered, consult your installer.

In addition all the models, whose resistance is removable or tilting, are equipped with a positional contact which cuts the heating in case of bad positioning.

## 3 Maintenance

### **Important recommendations**

**Before any maintenance, put the unit out of operation.**

**To maintain the device all its performance and maintain maximum hygiene, it is imperative to maintain it carefully and regularly. This interview will mainly focus on food areas, air intakes.**

**When cleaning, avoid the use of water jet and foam gun on the sensitive parts of cooking appliances, including control panels and power, cooking stoves and their environment. The infiltrations can alter to their good functioning.**

**When cleaning, avoid the use of chlorinated products (bleach, hydrochloric acid, ...) that may alter the dressing panels, tank, hob and all the elements constituting the device.**

**When cleaning the floor, prohibit the use of hydrochloric acid or similar product whose splashing may cause corrosive attacks on the dressing devices.**

**Silicone seals (handle gasket, window gasket, door, retort, etc.) must be cleaned only with hot, soapy water. Any other cleaning product (acid, stainless steel cleaner, ...) should not be used because it can cause an alteration of the flexibility and mechanical strength of the silicone seal.**



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## 3.1 **FRYING OIL :**

To preserve a good quality of the frying, it is necessary to preserve the bath of oil of the air and the light (lid turned down, cold fryer) and to keep the oil as clean as possible.

It is important to carry out a filtering after each cycle of use which makes it possible to rid it of the impurities in suspension and to increase the lifespan thereof and it is imperative to renew the bath of oil after 20 cycles of use.

We also recommend regularly monitoring the quality of the oil using an oxidation test avoid prolonged draining. Prohibit salting operations above the oil bath. Adding new oil to a used bath does not have the effect of prolonging it.

## 3.2 **TANK AND FRYER RESISTANCE :**

The regular cleaning of the tank contributes to the maintenance of the quality of fries and allows to immediately detect the slightest incident on the heating elements. Follow the procedure in §2.4.6

## 3.3 **BODY :**

### 3.3.1 **Air access :**

The air intake openings (grilles, openings ...) must remain clear of any obstructions, dust, grease or other deposits.

### 3.3.2 **Sheet metal walls :**

The stainless steel body owes its qualities as much to the constituent elements of the metal as to the finish of its surface. It must be maintained regularly to maintain its original state.

The main rule is to always rub in the direction of polishing and avoid in all cases, the use of metal wool and iron brush.

Routine maintenance should be done with soapy water (not bleached) with a dishcloth, followed by rinsing with clean water and drying.

In general, avoid any use of chlorinated product and acid. When cleaning the floors, prohibit the use of hydrochloric acid or similar product whose splashing may occasionally damage the cladding panels.

## METHODE DE NETTOYAGE

CONDITIONS	PRODUITS	APPLICATION
Medium stains	Poudre à récurer non javellisant.	Mouiller les surfaces, frotter avec une lavette, rincer à l'eau claire puis sécher.
Stains	Non-glowing soapy water + fine abrasive (painter's powder, alumina powder).	Comme ci-dessus. Insister sur les tâches rebelles à la brosse douce.
Big stains	Product based on phosphoric acid + fine abrasive. Cleansing cleaner	Frotter les tâches. Laisser agir quelques minutes. Rincer et sécher.
	(AD80 & DINOX 10).	Frotter légèrement. Laisser agir 20 min. Rincer et sécher.

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## 4 MAINTENANCE

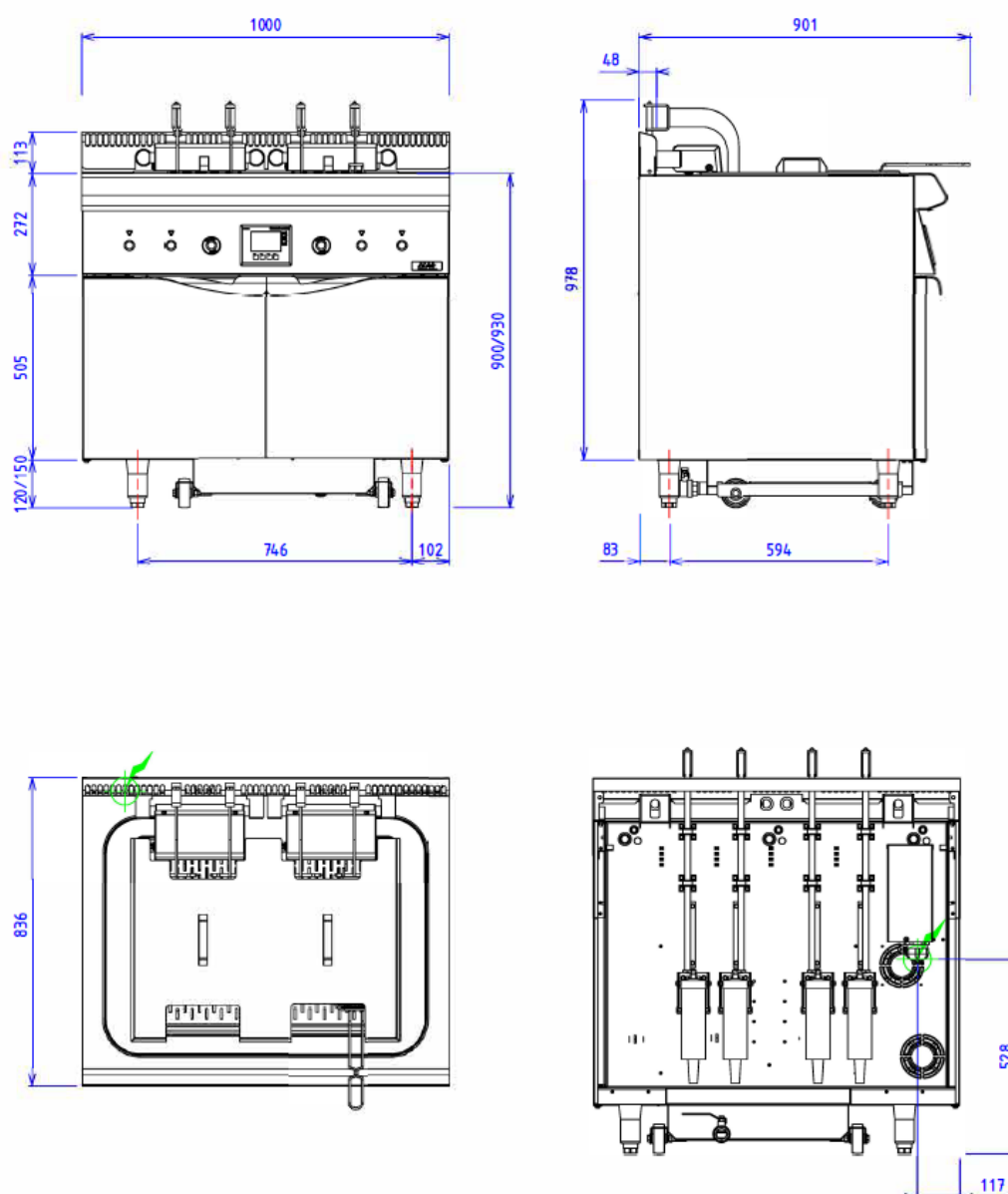
All maintenance, repair, adjustment, site modification, etc. must be done exclusively by a specialist installer in a large professional kitchen

### 4.1 INSTALLATION

Do not place the fryers directly beside hot springs such as live fires, salamanders, and do not back them against a combustible wall.

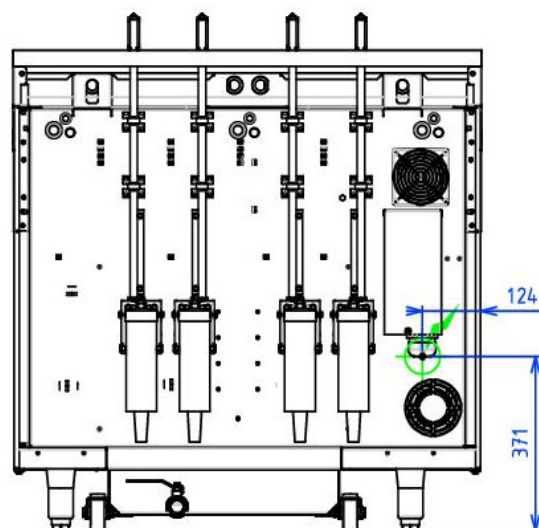
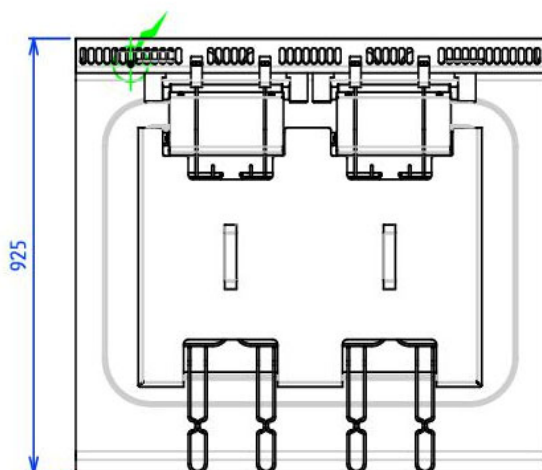
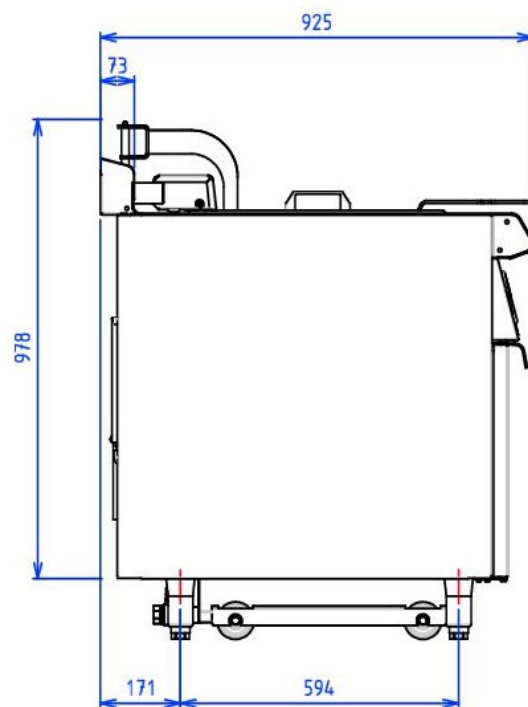
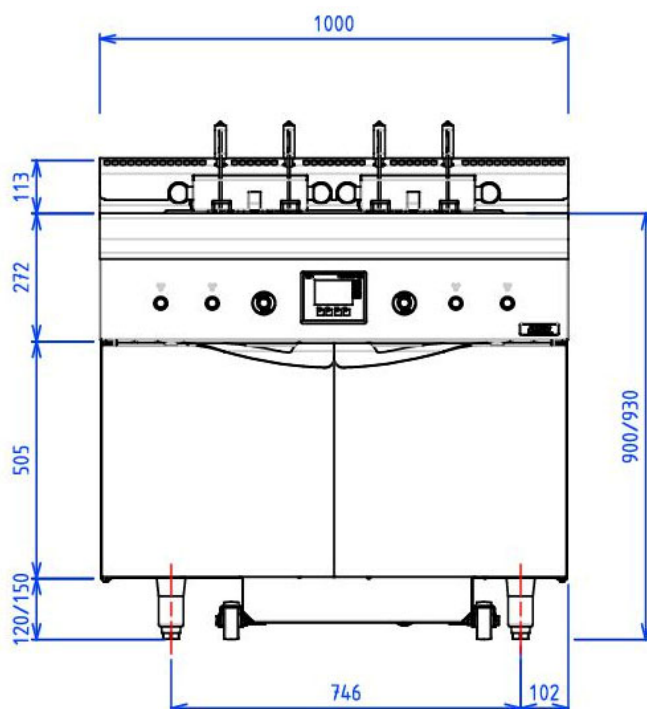
#### 4.1.1 Connection :

##### 4.1.1.1 CELTIC version



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## 4.1.1.2 ARMEN version



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## 4.1.2 Electric connection

The entire electrical installation must be pre-tested and in accordance with NFC 15100.

Anticipating the correct sizing of the power finish line is imperative. The following table gives the line current and mini section of the power cable.

TENSION	APPLIANCE	POWER KW	INTENSITY AMPÈRES	NATURE OF CÂBLE NORME NFC 73600
400V tri+N+T	Smart FRYER	56KW	80A	H 07 RNF 5 x 16 mm <sup>2</sup>

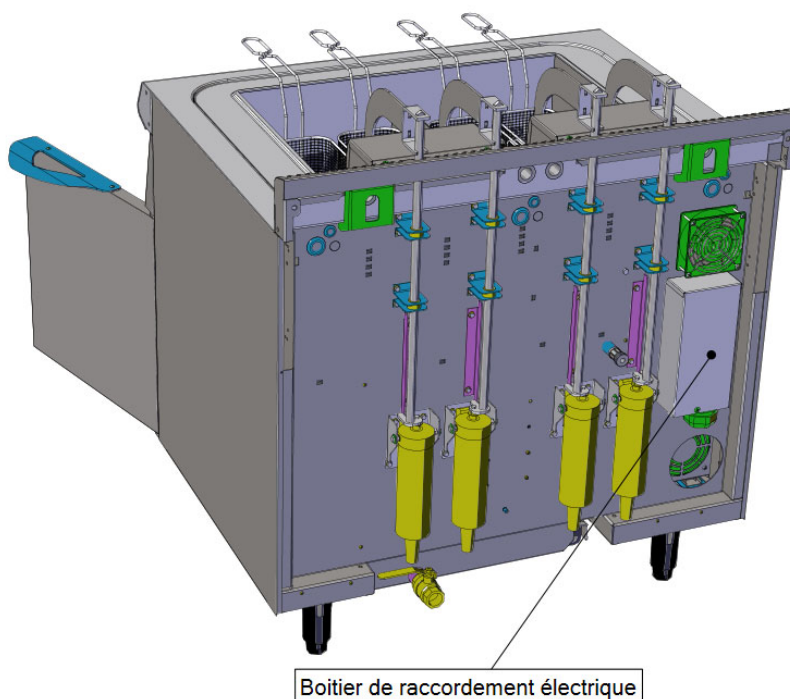
The electrical connection is direct without a receptacle. The power line must have a prescribed umnipolar protection device with a minimum distance of 3 mm between contacts

Any intervention on an appliance must be entrusted exclusively to a qualified installer in a professional kitchen. The apparatus is set in the factory according to the electrical voltage indicated during the control. Before connecting, check that these settings (see nameplate) correspond to the booking available, in particular by controlling the voltage of the network.

Connection to land is mandatory. The driver must not be interrupted and the efficiency of the grip must be verified.

### ➤ Connecting point :

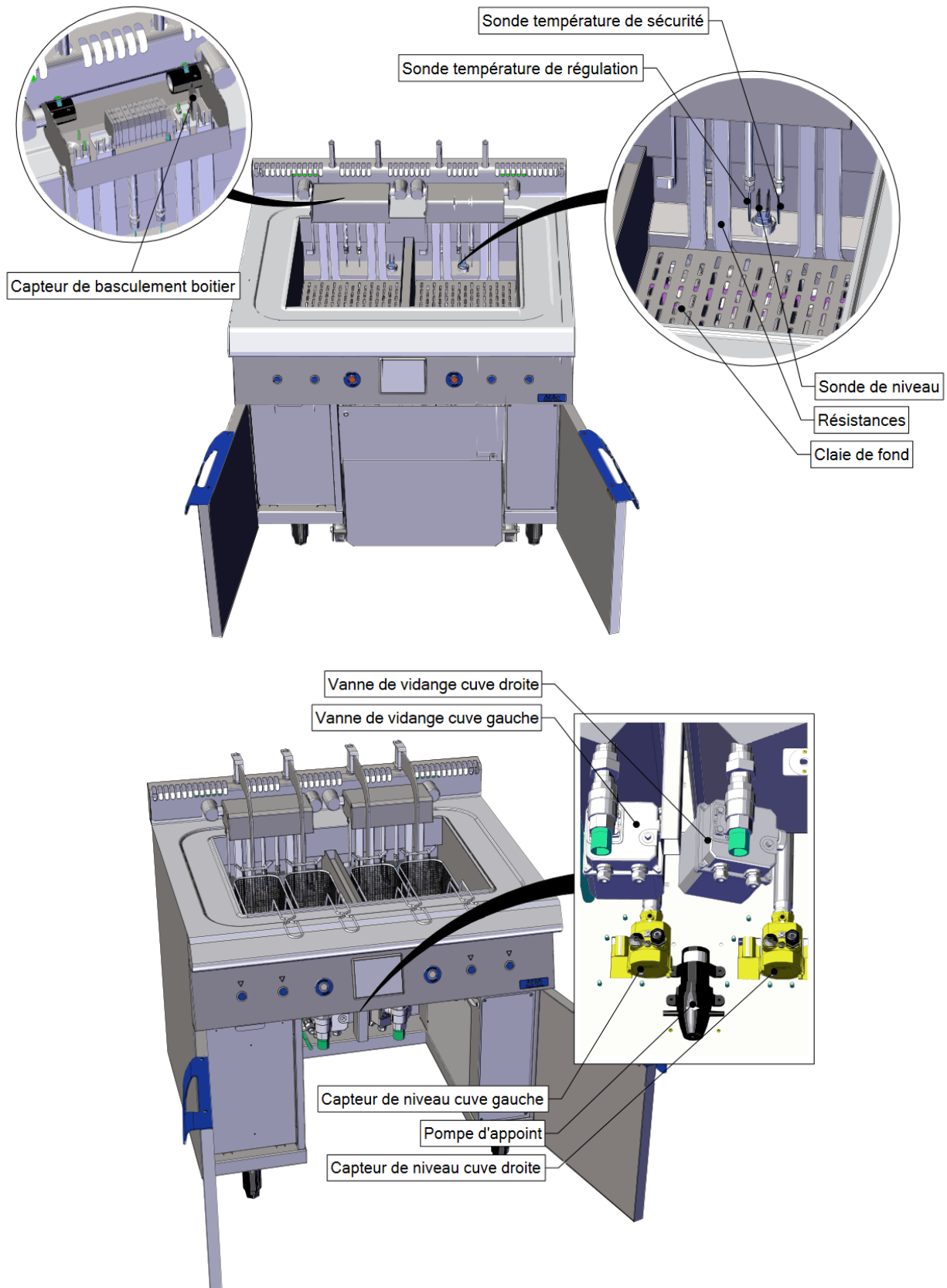
Connection point is located at the rear of the unit. Place the rear face of the electrical stainless steel case (2 screws). Engage the power cable in the tow press and connect it to the teidentification of different ELEMENTS



# Installer instruction manual

## 4.2 IDENTIFICATION OF THE DIFFERENT ELEMENTS

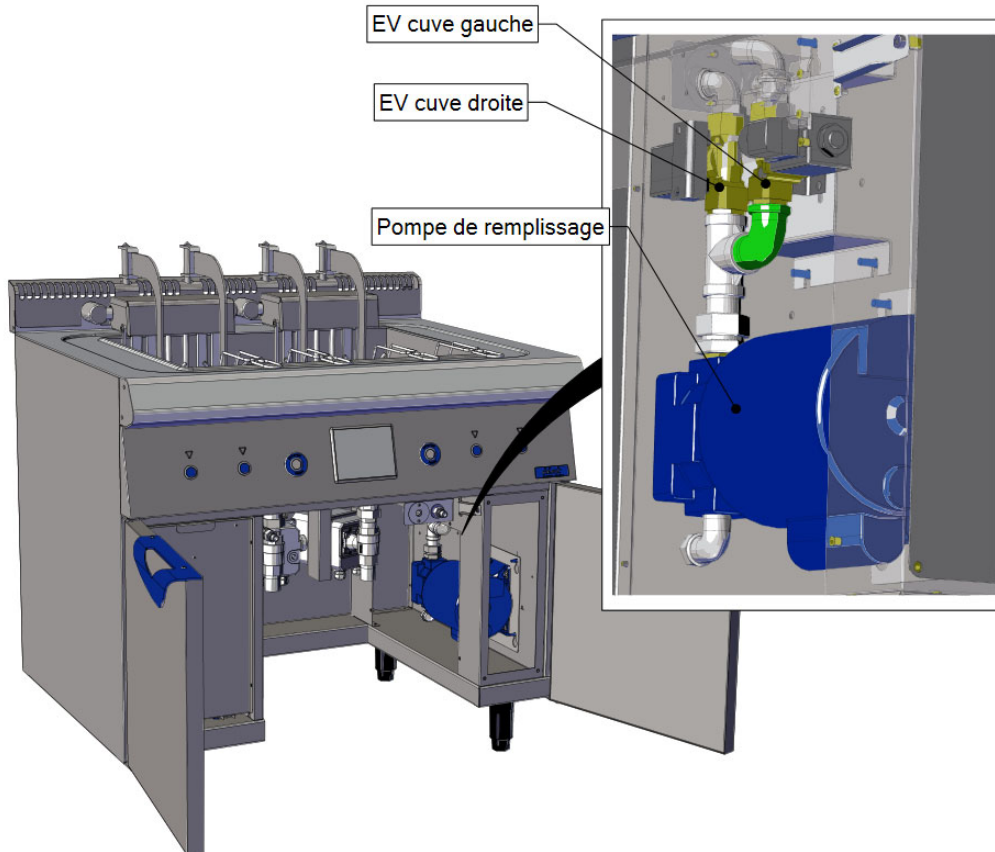
### 4.2.1 Tanks



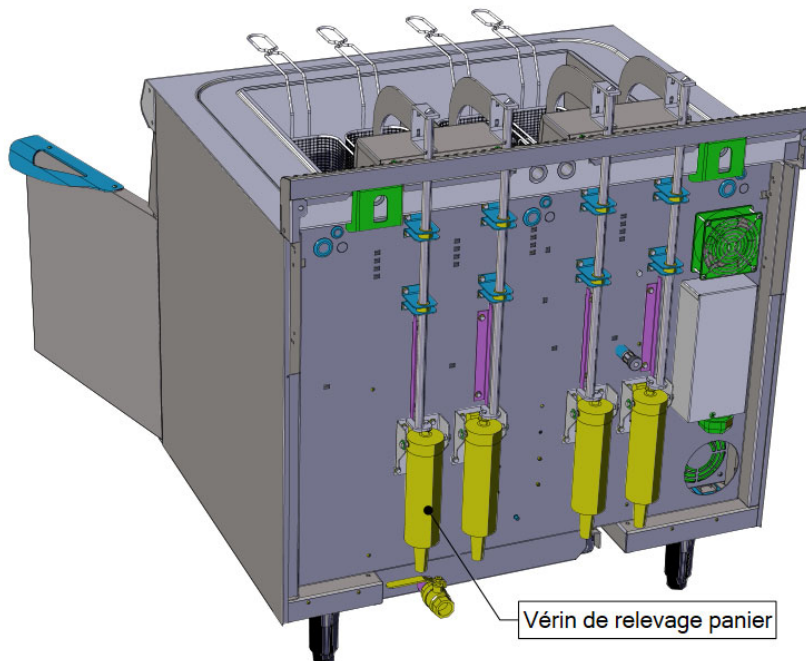


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## 4.2.2 The pump of fill

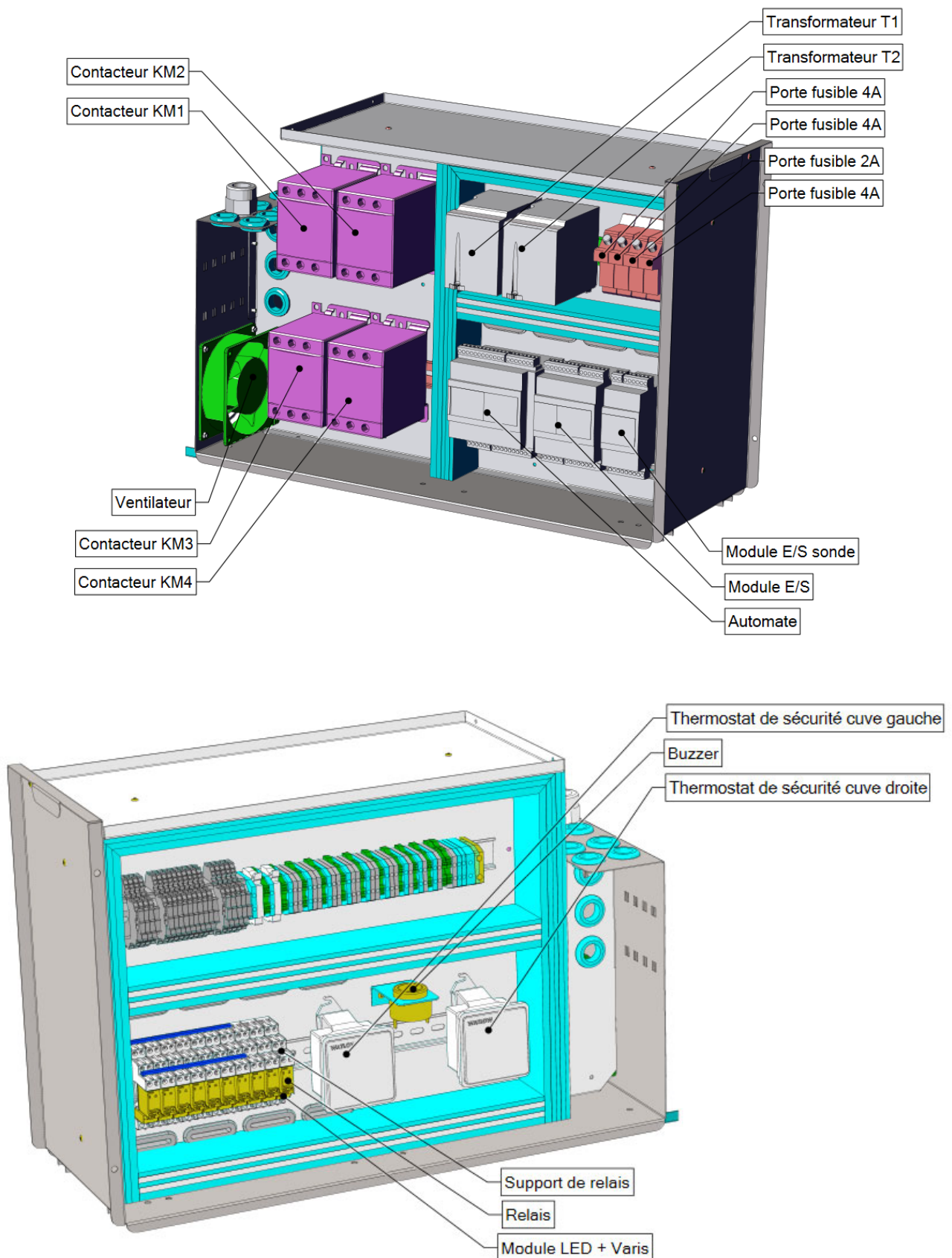


## 4.2.3 Lifting basket



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## 4.2.4 Electric platineums





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## 4.3 SPARE PART

Code	Désignation
A401070	½ Basket
E020510	Lifting cylinder
E050571	Ventilator
E050969	KM1 to KM4 contactor
E052362	Relais
E052364	Relay door
E052364	Buzzer
E052366	LED module + Varis
E052870	Head of push button
E052872	Push button body
E052874	Blue cap cap
E052876	Red cap cap
E052878	blue LED
E052880	red LED
E054006	Sensor rollover housing resistance
E054084	Level probe
E054086	Oil reserve level sensor
E104814	Fuse 2A
E104815	Fuse 4A
E131010	EV tank
E152079	Resistances 14KW
E252012	Augmentation pump
E252015	Filling pump
E401092	Temperature Limiter
E403532	Safety temperature probe
E403532	Control temperature probe
E454062	Module I/O
E454080	Automaton
E454084	I/O module probe
E454098	IHM screen
E551003	T1 and T2 transformer
Q050512	Reserve Tray Filter
Q051044	Auxiliary Flexible
Q400510	Valve of emptying tank

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## 4.4 AUTOMATON DIAGNOSTIC

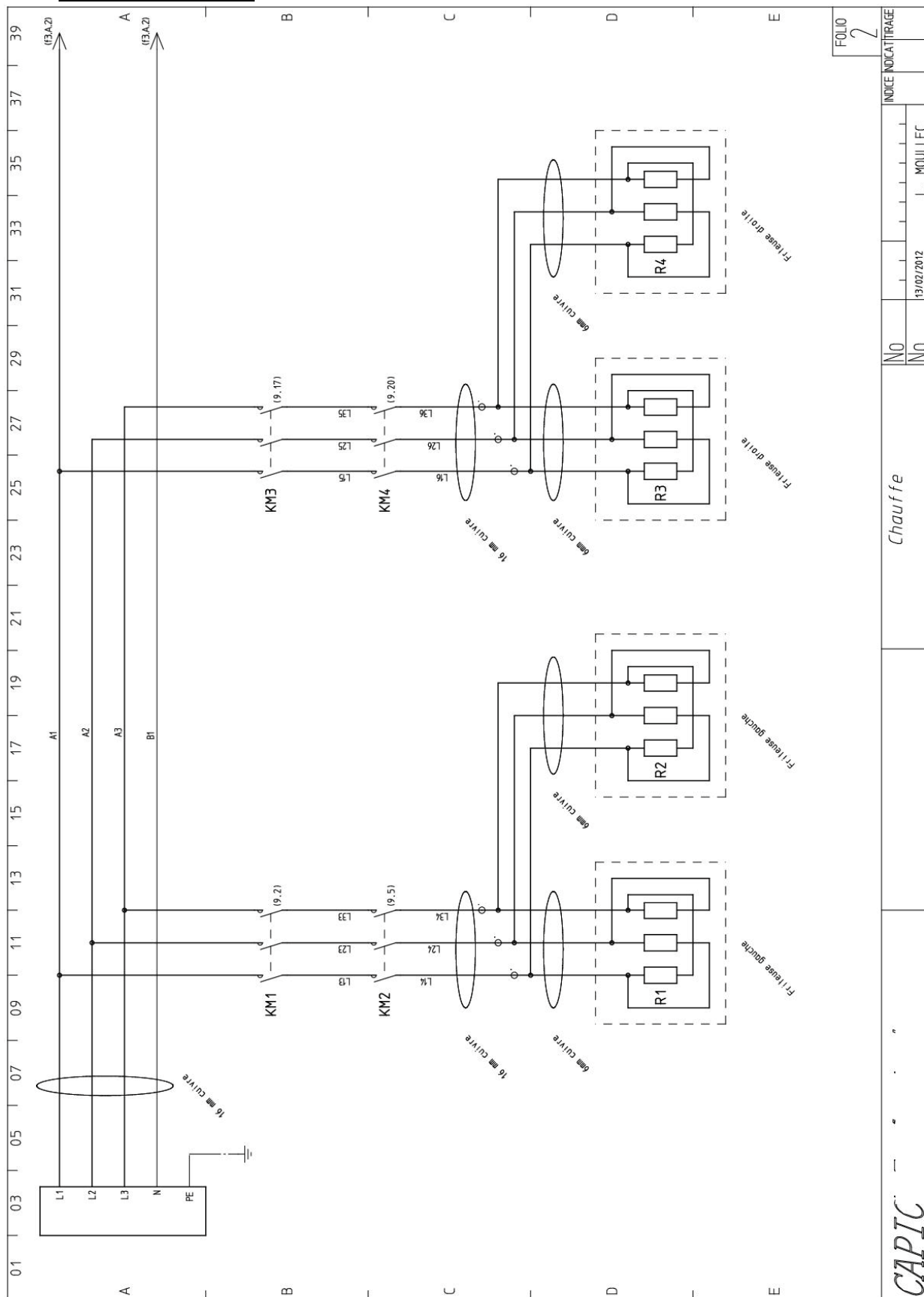
From the general menu, the button  allows you to view the status of automaton inputs:

<u>Capteurs</u>			
<i>Résistance baissée</i>	<input type="radio"/>	<i>Résistance baissée</i>	<input type="radio"/>
<i>Thermostat</i>	<input type="radio"/>	<i>Thermostat</i>	<input type="radio"/>
<i>Vanne fermée</i>	<input type="radio"/>	<i>Vanne fermée</i>	<input type="radio"/>
<i>BP panier 1</i>	<input type="radio"/>	<i>BP panier 3</i>	<input type="radio"/>
<i>BP panier 2</i>	<input type="radio"/>	<i>BP panier 4</i>	<input type="radio"/>
<i>BP filtration</i>	<input type="radio"/>	<i>BP filtration</i>	<input type="radio"/>
<i>Sonde de niveau</i>	<input type="radio"/>	<i>Sonde de niveau</i>	<input type="radio"/>
<i>V1 cuve réserve</i>	<input type="radio"/>	<i>Présence bac eau</i>	<input type="radio"/>
<i>V2 cuve réserve</i>	<input type="radio"/>	<i>Présence bac huile</i>	<input type="radio"/>
<i>V4 cuve réserve</i>	<input type="radio"/>		

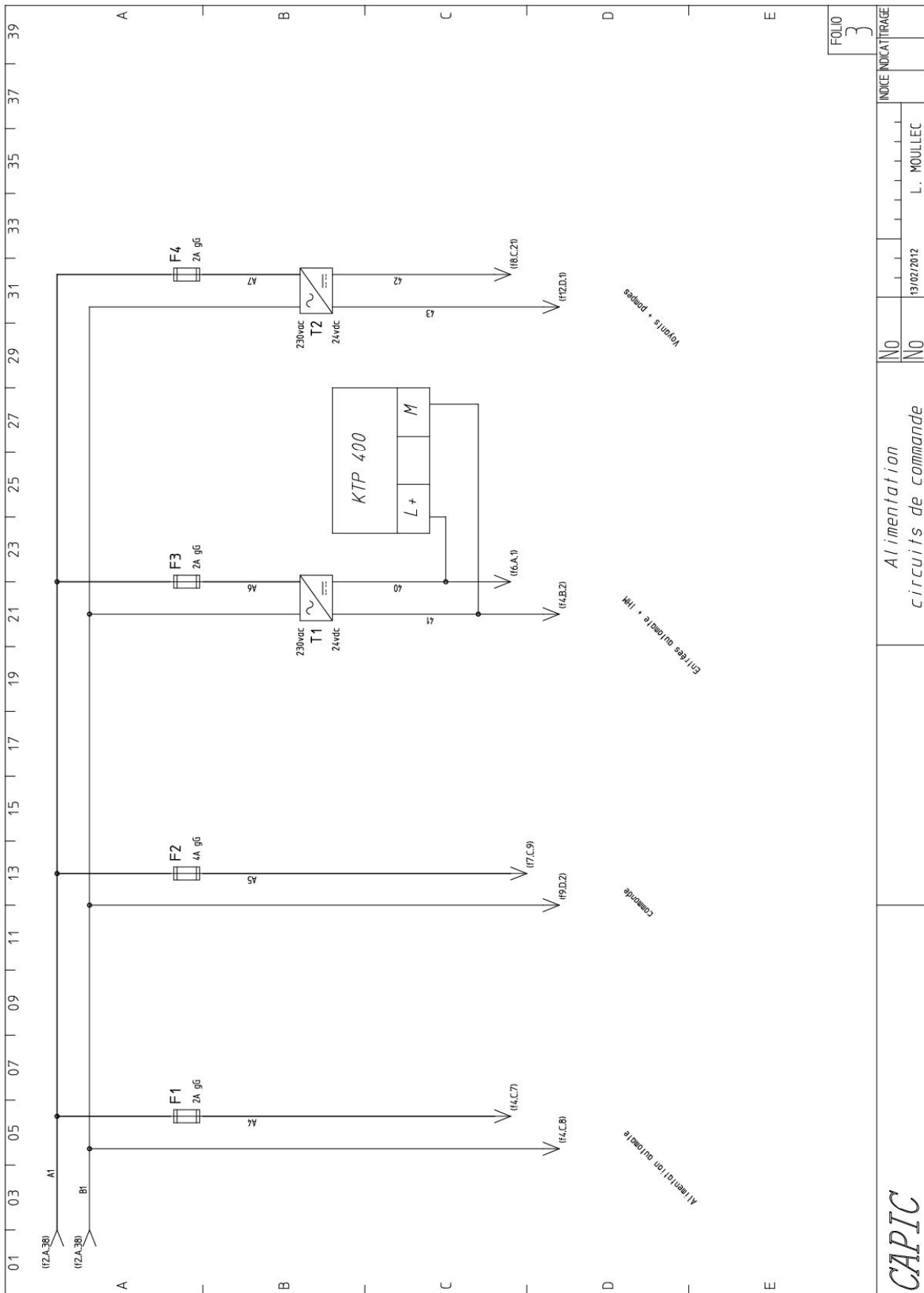
An actuator is detected inactive by a white and active indicator by a green indicator.

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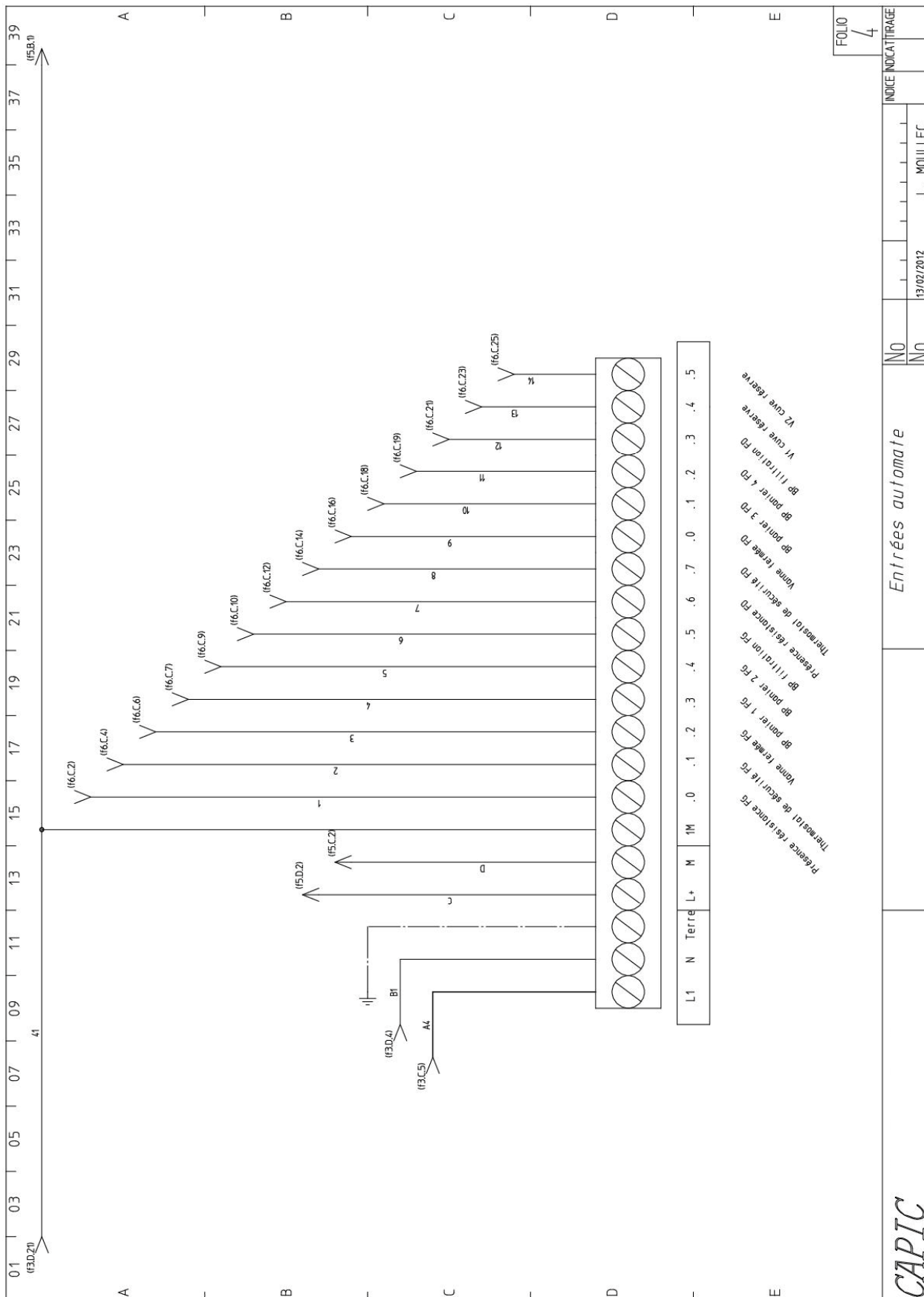
## 4.5 ELECTRIC PLAN



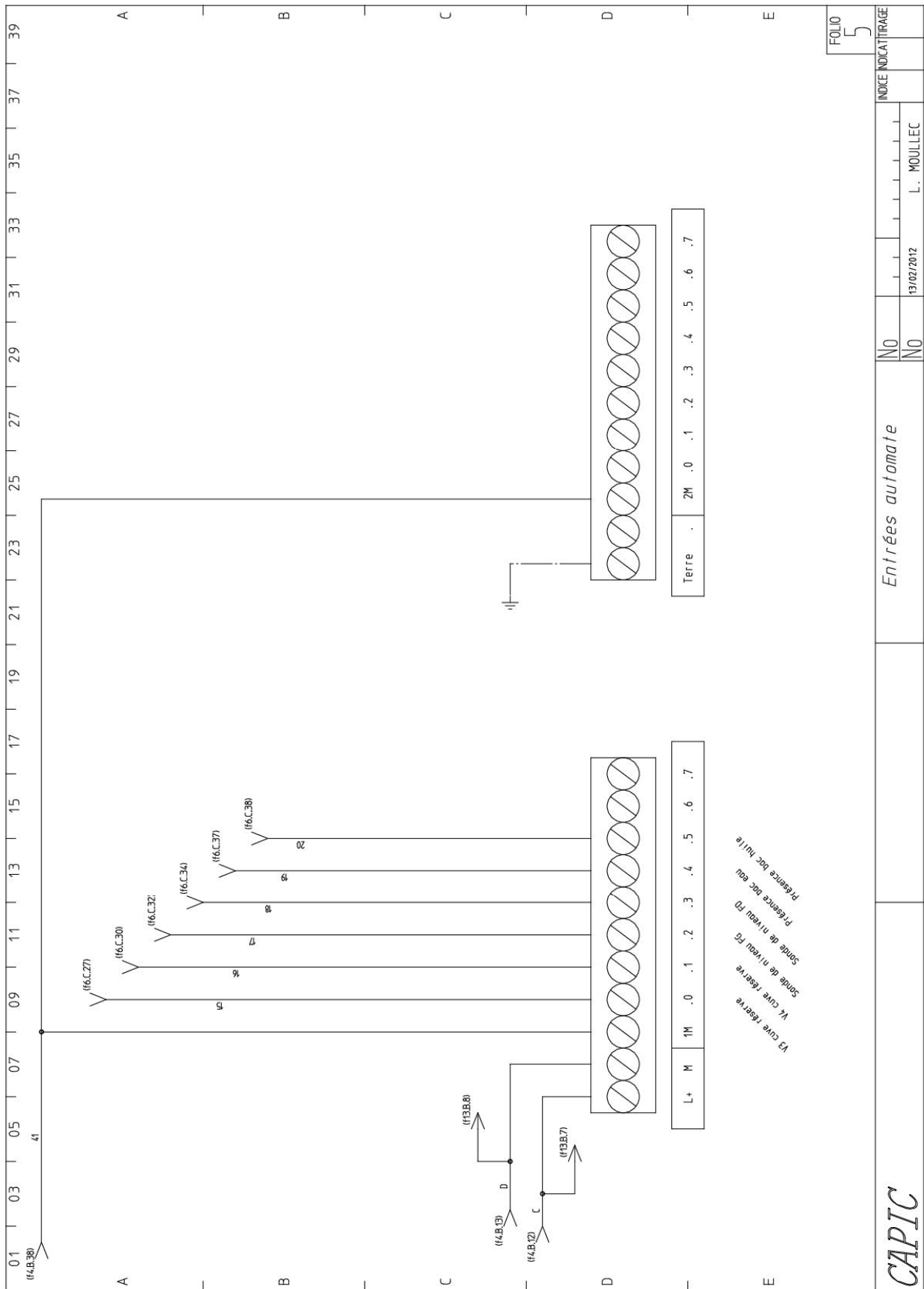
## Installer instruction manual



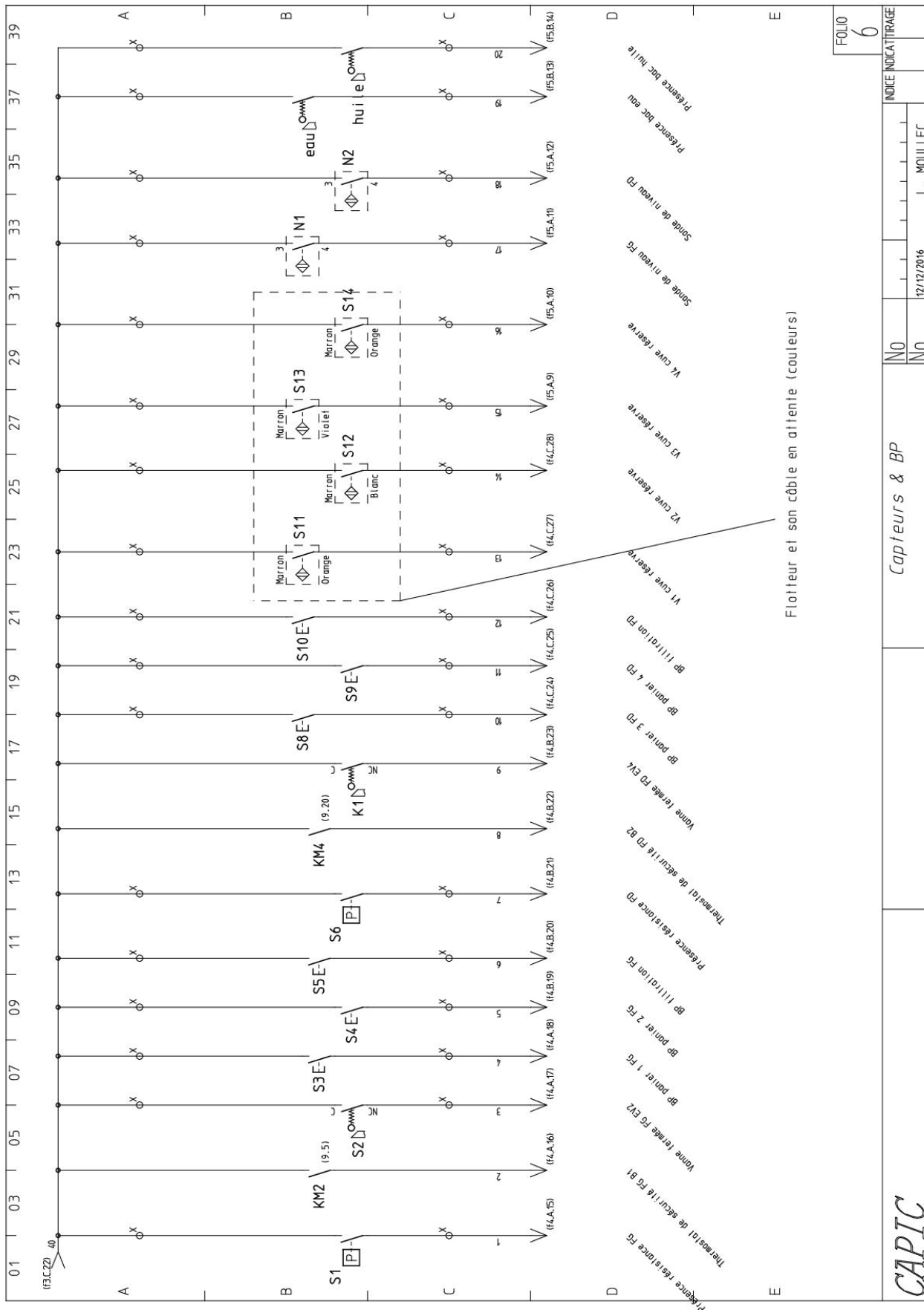
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01 | 03 | 05 | 07 | 09 | 11 | 13 | 15 | 17 | 19 | 21 | 23 | 25 | 27 | 29 | 31 | 33 | 35 | 37 | 39

A

B

C

D

E

1L .0 .1 .2 .3 .4 2L .5 .6 .7 .0 .1

Chaudière FG  
Vanne de vidage FG  
Vérin 1 FG  
Chaudière FG  
Vanne de vidage FG  
Vérin 2 FG  
Chaudière FG  
Vanne de vidage FG  
Vérin 3 FG  
Vérin 4 FG

(13.C.13) A5 (18.C.4)

21 22 23 24 25 26 27 28 29 30

(19.C.2) (19.C.6) (19.C.8) (19.C.10) (19.C.13) (19.C.20) (19.B.24) (19.B.26)

Sorties automate

INDICE INDICATIF

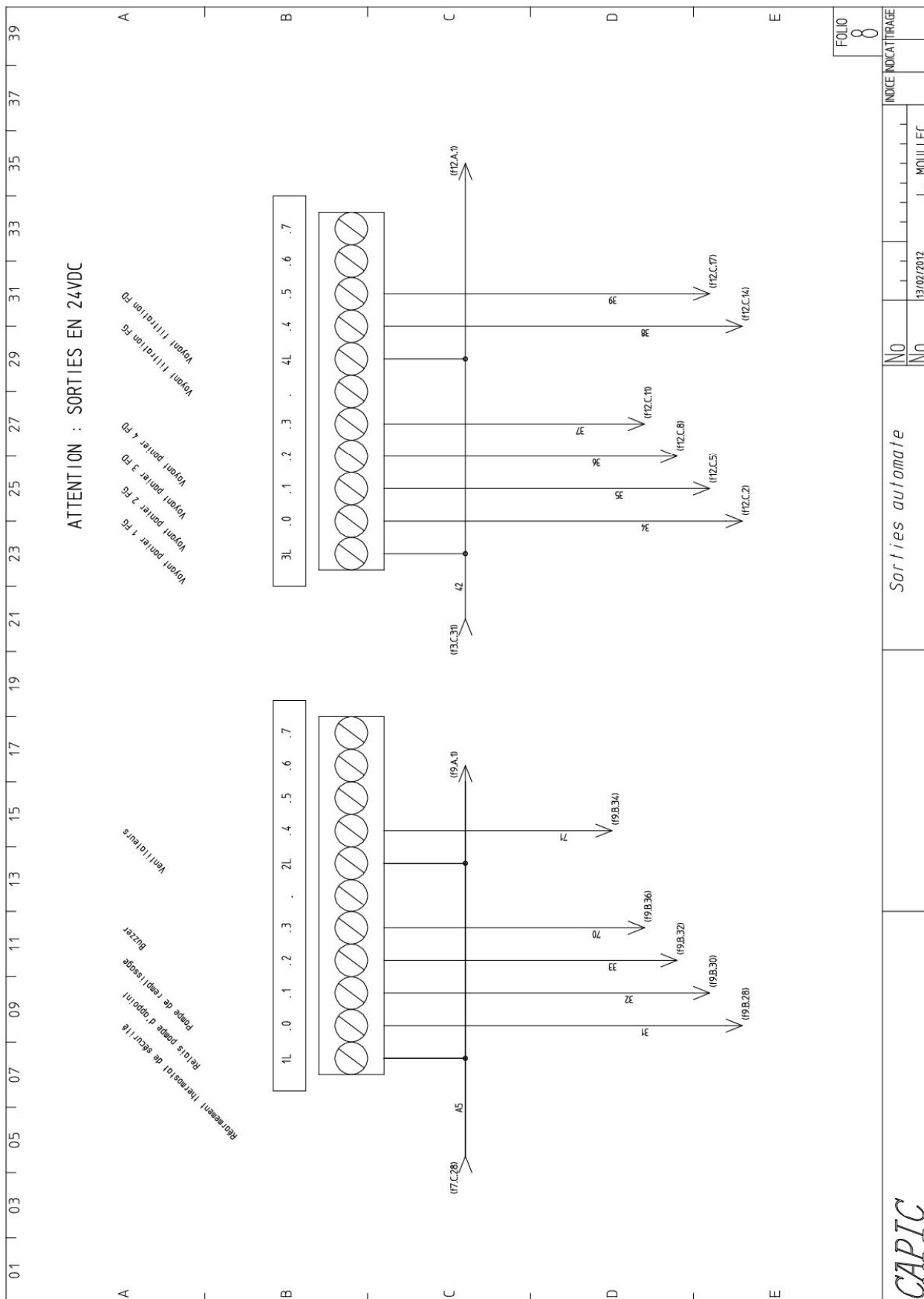
13/02/2012 L. MOULLEC

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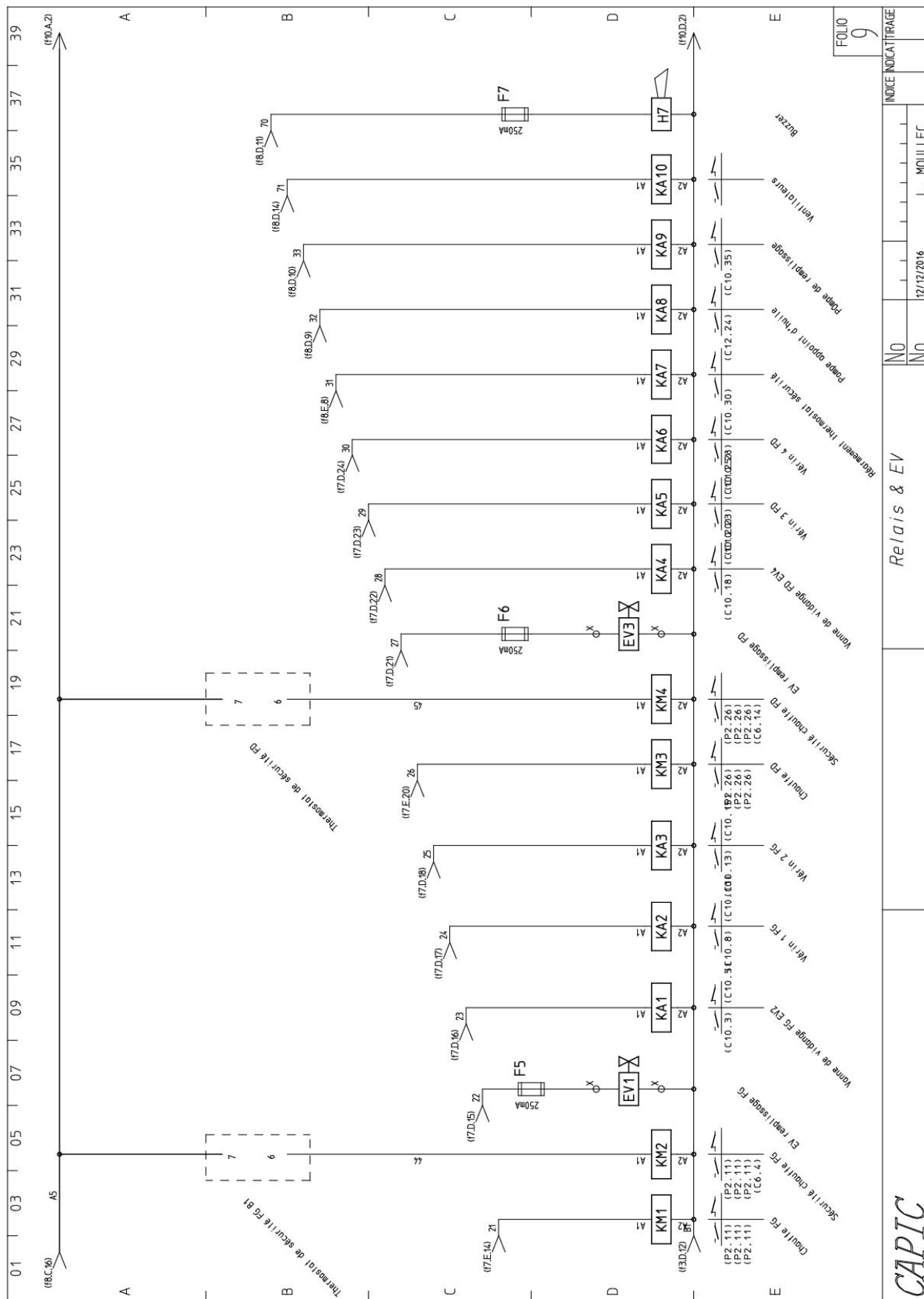
CAPIC

The diagram illustrates a mechanical system, likely a steam engine, with various components and their interconnections. A central horizontal line represents a main shaft or axis, with several vertical lines branching off to represent different parts. On the left side, a vertical stack of components is shown, including a boiler (Chaudière FG), a discharge valve (Vanne de vidage FG), and a piston (Vérin 1 FG). These are connected to a central vertical line. On the right side, a similar stack of components is shown, including a boiler (Chaudière FG), a discharge valve (Vanne de vidage FG), and a piston (Vérin 2 FG). These are also connected to the central vertical line. The diagram includes various labels and numbers, such as (13.C.13), A5, (18.C.4), 21, 22, 23, 24, 25, 26, 27, 28, 29, 30, (19.C.2), (19.C.6), (19.C.8), (19.C.10), (19.C.13), (19.C.20), (19.B.24), and (19.B.26). A table at the bottom right lists the components and their corresponding numbers, and a table at the bottom left lists the components and their corresponding numbers. The diagram is a technical drawing, likely a schematic or a plan view, showing the layout and connections of the various parts of the engine.

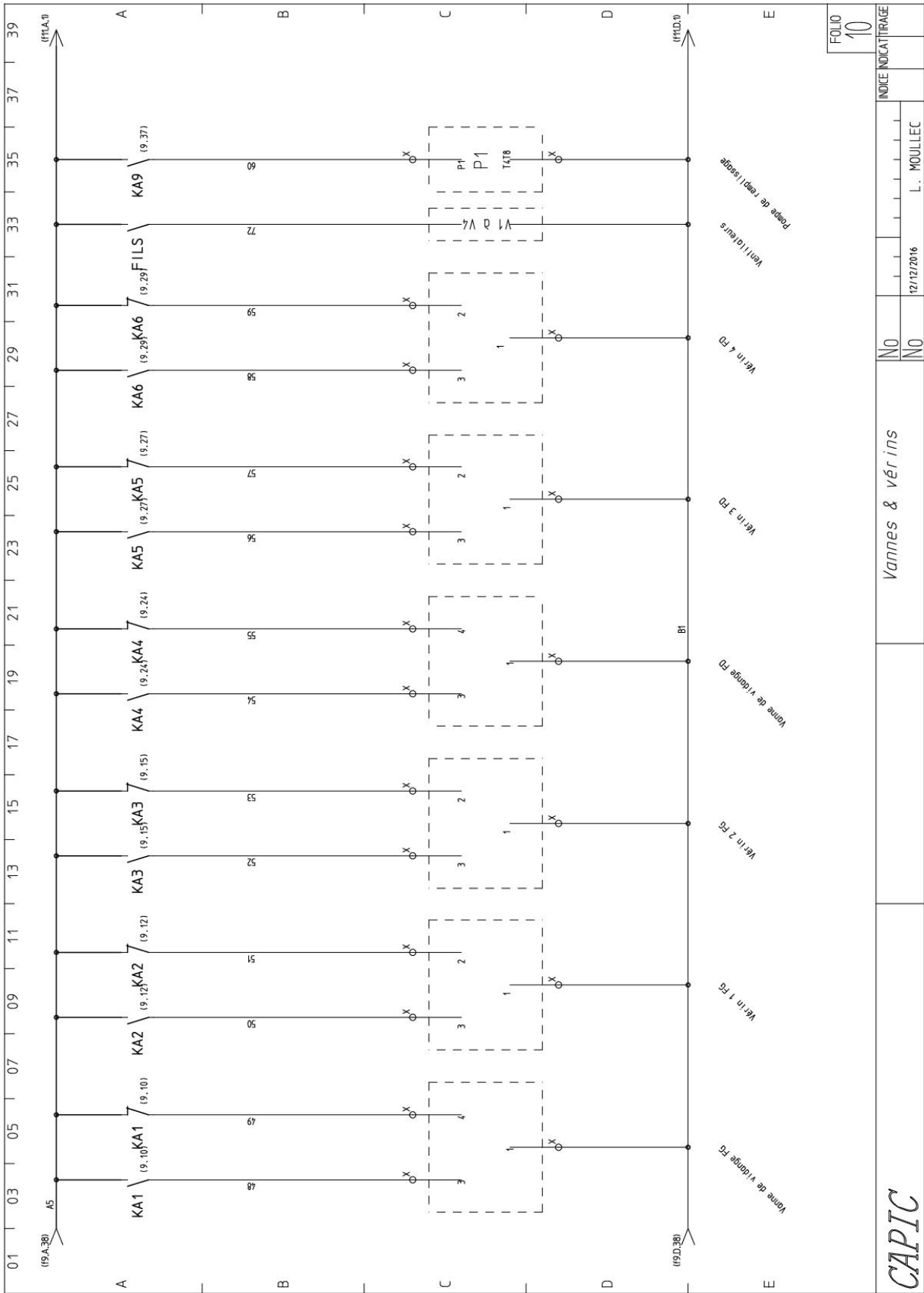
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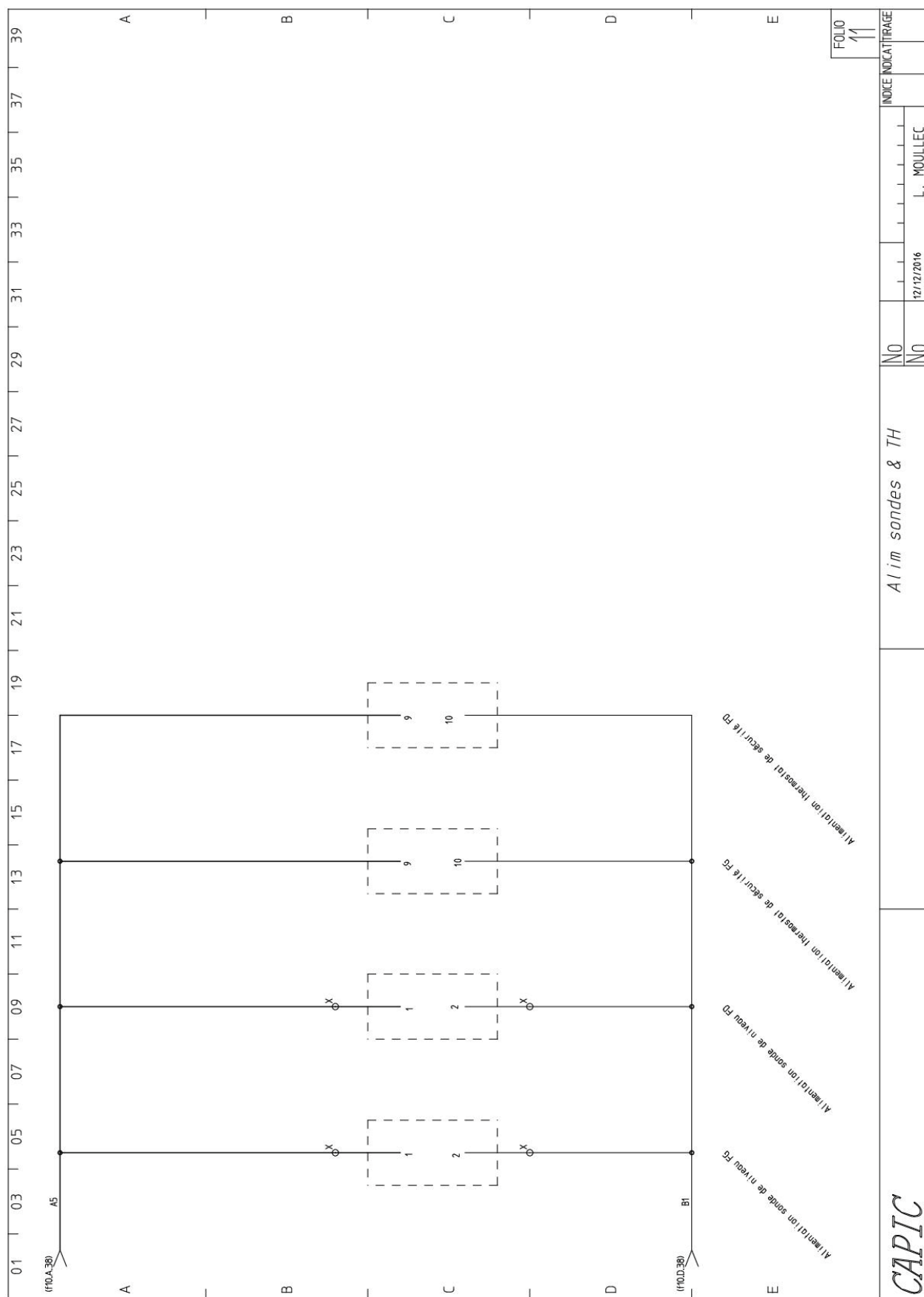
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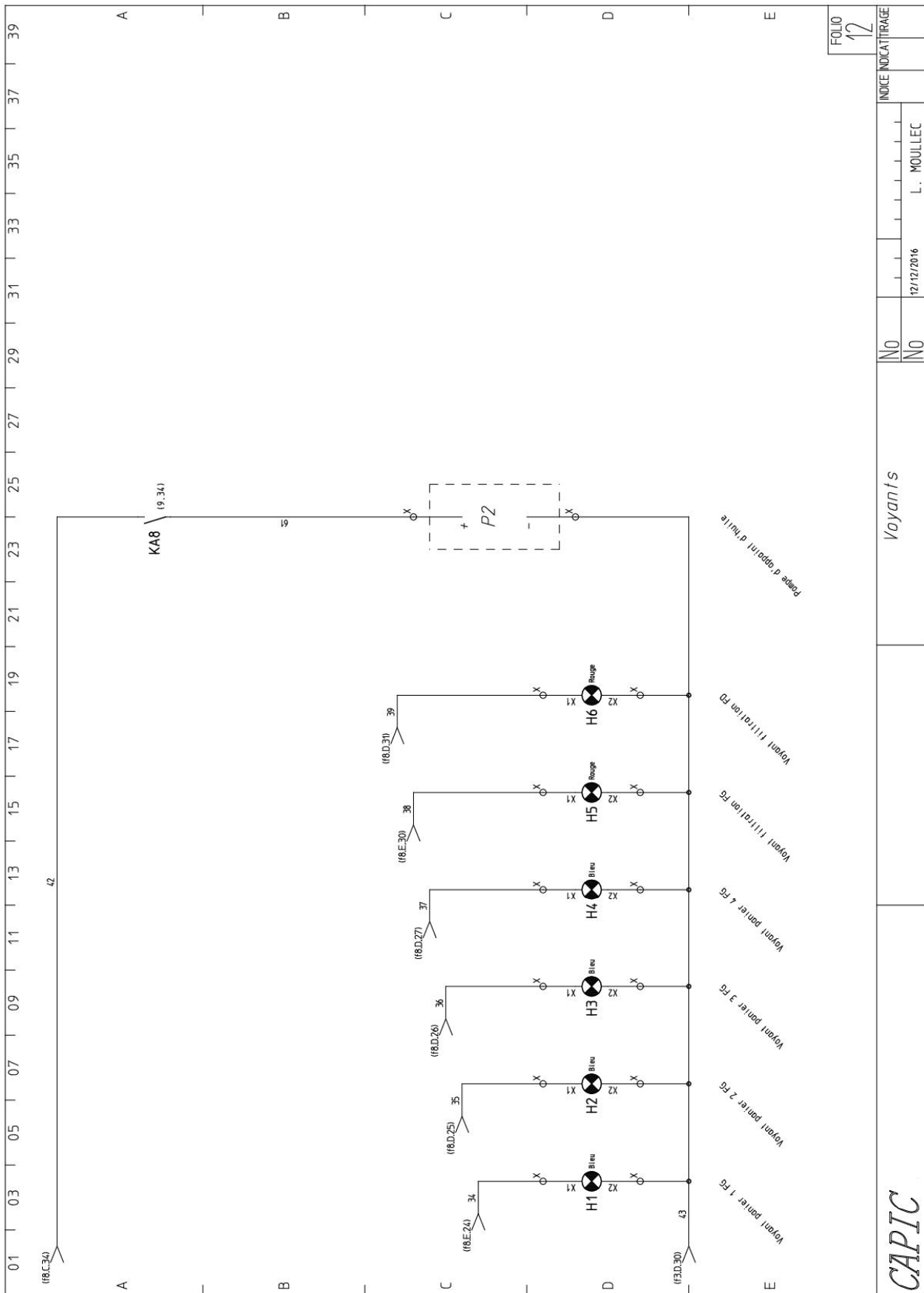
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FOLIO 12

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