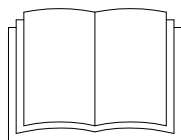


MANUAL FOR INSTALLATION, MAINTENANCE AND USE



ATTENTION:
Read the instructions before using the appliance



FRYERS SUPERFRY RANGE HP

MOD.
N7FR-FRG-15/30-HP/HPA/HPF
N9FR-FRG-20/40-HP/HPA/HPF
P9FRG25HPA

ORIGINAL INSTRUCTION MANUAL

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1.1.1 WARNINGS AND GENERAL INFORMATION

1.2 DATA



The managers of the company departments, where this machine will be installed, are obliged, according to the regulations in force, to carefully read the contents of this Manual and to make it read to the operators and maintenance technicians in charge for the parts that are their responsibility.



This manual includes all the information necessary to ensure that our equipment can be used correctly and safely.

Keep this manual in a safe place so that it is always available to all users of the machine!



The manufacturer does not assume any responsibility or warranty commitment for injuries and damage due to non-compliance with the requirements or installation or maintenance that does not comply with safety regulations.

The same applies in the event of improper use of the device by the operator.

1.3 SYMBOLS AND PICTOGRAMS



NOTE!

Indicate a recommendation or piece of information that is particularly important to you.



WARNING!

Signal a dangerous operation or situation.



WARNING!

Report a prescription or obligation.





























WARNING!

Indicates that you are prohibited from carrying out an operation.

1.4 GENERAL WARNINGS

- Read the warnings in this manual carefully as they provide important information regarding safe installation, maintenance and use.
- Keep this instruction manual in a safe place.
- This equipment should only be used by persons trained in their use.
- The operation of the equipment must be carried out with supervision.
- The appliance is intended for use within the scope of the General Standard for the Safety of Gas-Powered Appliances EN203-1 and the particular EN203-2-4 for Gas Fryers for Collective Use.
- The appliance is intended for use within the scope of the General Standard for Electrical Safety EN60335-1 and the particular EN60335-2-37 for electric fryers for collective use.
- The equipment must only be used for the purpose for which it was explicitly designed, other uses are improper and therefore dangerous.
- These appliances are intended to be used for commercial applications, e.g. in restaurant kitchens, canteens, hospitals and in commercial enterprises such as bakeries, butchers, etc., but not for continuous mass production of food IEC 60335-2-37 / A2.
- During operation, the external surfaces of the appliance can also become very hot, be particularly careful!
- Switch off the equipment in the event of a fault or malfunction.
- In the event of repairs or maintenance, contact a qualified service centre only.
- All important information about the service device can be found on the rating plate (see figure "View of the device").
- When requesting the intervention of technical assistance, it is advisable to indicate the defect in detail, in order to allow the technician to immediately understand the cause and type of failure.
- During installation and maintenance work, the use of gloves to protect the hands is recommended
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the risks involved
- Children must not play with the appliance
- Cleaning and user maintenance shall not be carried out by children without supervision
- Before using the appliance for the first cooking, it is essential to wash the inside of the tank thoroughly.
- This manual includes all the information necessary to ensure that our equipment can be used correctly and safely.
- Keep this manual in a safe place for future reference!
- This appliance is intended for collective use and therefore must be used by qualified and well trained personnel.
- It is essential to supervise the appliance during its operation.
- Attention! : The manufacturer assumes no responsibility for injuries and damage due to non-compliance with safety regulations or improper use of the equipment by the operator.
- Certain malfunctions can also be caused by operating errors, so train your staff well.
- All installation and maintenance work must be carried out exclusively by a company duly registered with the competent register.
- Observe the prescribed maintenance intervals. It is therefore advisable to conclude a maintenance contract with your trusted technical assistance.
- In the event of a malfunction of the appliance, immediately intercept all supplies (electricity and water).
- Recurring faults require the intervention of the technical assistance service.

| | |
|---|--|
|  | The strictest observance of fire protection regulations must be ensured. |
|  | ATTENTION: Extreme care must be taken to prevent water from coming into contact with oil or grease. |
|  | ATTENTION: Always check the drip tray before emptying water or oil. Do not allow water and oil to mix. |
|  | The all-pole switch and shut-off valves must be located near the appliance and in a position easily accessible by the user. |
|  | Only qualified personnel are authorized to carry out the installation, maintenance and commissioning of the appliance. |
|  | Before starting any connection work, check whether the appliance is designed for these dispensing devices by comparing the information on the rating plate with the characteristics of the dispensing devices present. |
|  | All maintenance work must only be carried out by a qualified service representative! |
|  | If necessary, press the emergency button. |
|  | ATTENTION: Load the cold oil to the minimum level mark. Data are shown in the technical data table. |
|  | Do not operate the appliance until the container has been filled with oil to the minimum level. Failure to warn this rule would cause serious damage due to the overheating of the tank! |
|  | ATTENTION: Risk of fire if the oil level is below the minimum level indicated! |
|  | ATTENTION: Observe the maximum load (kg) of the food to be cooked, which can be placed in the fryer. Data are shown in the technical data table |
|  | ATTENTION: Special attention should be paid to exhausted oil because it has a lower flash point and will increase the tendency to boil suddenly with foam formation that tends to overflow. |
|  | ATTENTION: The introduction of food that is too humid and in excessive quantities contributes to the sudden boiling of the oil with the formation of foam that tends to overflow. |

| | |
|---|---|
|  | <p><u>On models with basket lifters:</u> Do not insert your hands or other objects inside the cooking tank! The handling phase of the baskets must be supervised by a single operator: this avoids the possibility of accidental injury to other people.</p> |
|  | <p><u>On models with basket lifters:</u> Take great care to insert the baskets correctly!</p> |
|  | <p>ATTENTION: Before emptying the tank, wait until the oil is cold !!</p> |
|  | <p>ATTENTION: In the event of a fire, cover the cooking tank with the lid supplied with the machine, and immediately intercept all dispensing (gas and electricity)</p> |
|  | <p>Do not use water to extinguish the fire at all.</p> |
|  | <p>ATTENTION: Possible slippery floor in areas adjacent to the appliance</p> |
|  | <p>ATTENTION: The appliance must be disconnected from the power supply during cleaning, maintenance and replacement of internal components.</p> |
|  | <p>ATTENTION: Before cleaning, switch off and allow the appliance to cool down.</p> |
|  | <p>ATTENTION: When cleaning the appliance, never use direct water jets as this may cause infiltration and damage to the components.</p> |
|  | <p>ATTENTION: Possible slippery floor in areas adjacent to the appliance</p> |
|  | <p>ATTENTION: If the power cord is damaged, it must be replaced by the manufacturer or its after-sales service or by a similarly qualified person to prevent any risk.</p> |
|  | <p>ATTENTION: It is necessary to use personal protective equipment such as gloves, goggles, appropriate clothing in case there is a need to come into contact with hot food that may have dispersed.</p> |

- This appliance is intended for collective use and therefore must be used by qualified and duly trained personnel.
- It is essential to supervise the appliance during its operation.
- Certain operating anomalies can also be caused by errors in use, so train the staff well.
- **All installation and maintenance work must be carried out exclusively by a company duly registered with the competent register.**
- Observe the prescribed maintenance intervals. It is therefore advisable to conclude a maintenance contract with your trusted technical assistance.
- In the event of a malfunction of the appliance, immediately intercept all supplies (electricity and water).
- Recurring faults require the intervention of the technical assistance service.

2 DESCRIPTION OF THE MACHINE

2.1 GENERAL DESCRIPTION

Construction features

- Supporting structure in 304 stainless steel, equipped with height-adjustable feet.
- Stainless steel panelling and top with molded recess.
- Molded tank in AISI 304.
- Heating by means of premixed burners (P9 only), atmospheric burners (N versions only) or armoured tilting heating elements in the tank
- Chrome-plated baskets with automatic lift (HPA only)
- Oil drip tray complete with fine mesh filter and suction sleeve
- 1 1/2" tank drain tap
- Lid

Functional features:

- Main switch
- **7" touch screen display**
 - the safety of igniting the burners
 - Power management
 - temperature regulation
 - the management and detection of oil usage times to always guarantee maximum performance.
 - The management of the disposal of used oil and the loading of new oil into the tank
 - activation of the tank cleaning program.
 - timer (for each basket) for setting cooking time (basket immersion)
 - Recipe management
 - Machine error detection and alarms

Securities

- 230°C safety thermostat that automatically stops operation in the event of a fault.
- Microswitches for checking the opening of the drain tap and lifting the heating element.

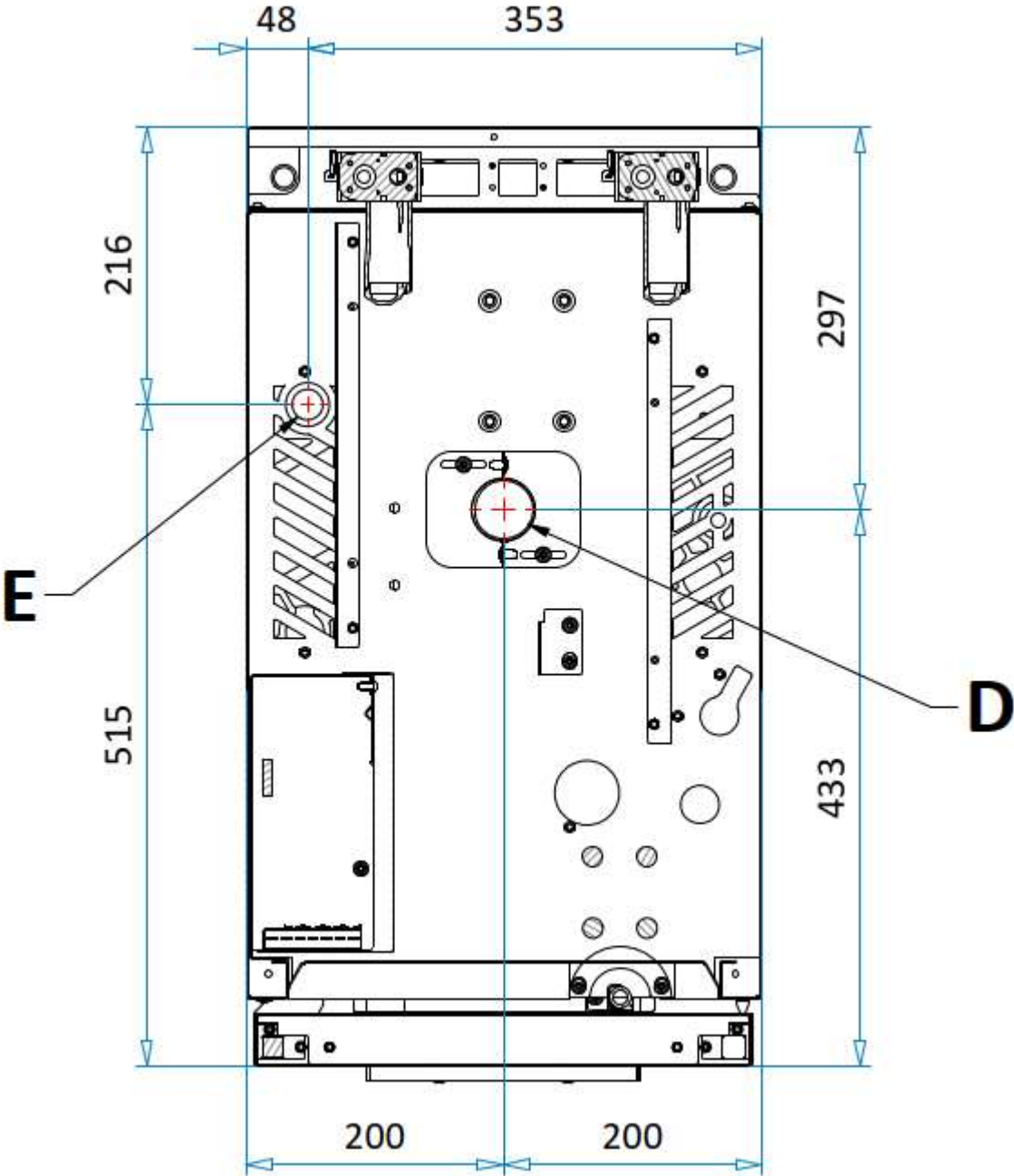
2.2

TECHNICAL DATA SUPERFRY FRYERS

| Technical Data | | N7FRE15x | N7FRG15x | N7FRE30x | N7FRG30x | N9FRE20x | N9FRG20x | N9FRE40x | N9FRG40x | P9FRG25x |
|---------------------|-----|----------|----------|-----------|---------------|----------|----------|-----------|---------------|----------|
| Nr. Tanks | Nr. | 1 | 1 | 2 | 2 | 1 | 1 | 2 | 2 | 1 |
| Tank capacity | Lt | 15 | 15 | 15 + 15 | 15 + 15 | 20 | 20 | 20+20 | 20+20 | 25 |
| MIN Oil | Lt | | | | | | | | | |
| MAX Oil | Lt | | | | | | | | | |
| MAX load (per tank) | Kg | | | | | | | | | |
| Temperature range | °C | 110- 185 | 110- 185 | 110- 185 | 110- 185 | 110- 185 | 110- 185 | 110- 185 | 110- 185 | 110- 185 |
| GAS power | Kw | - | 16 | - | 16 + 16 | - | 21 | - | 21+21 | 25 |
| Electrical power | KW | 14 | 0.3 | 14+14 | 0.3+0.3 | 19 | 0.3 | 19+19 | 0.3+0.3 | 0.3 |
| Tension | V | 400 3N | 230V | 400 3N | 230V | 400 3N | 230V | 400 3N | 230V | 230V |
| IPX | | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 |
| Cable wings. | mm2 | 5x4 | 3x1,5 | 5x4 + 5x4 | 3x1.5 + 3x1.5 | 5x4 | 3x1,5 | 5x4 + 5x4 | 3x1.5 + 3x1.5 | 3x1,5 |

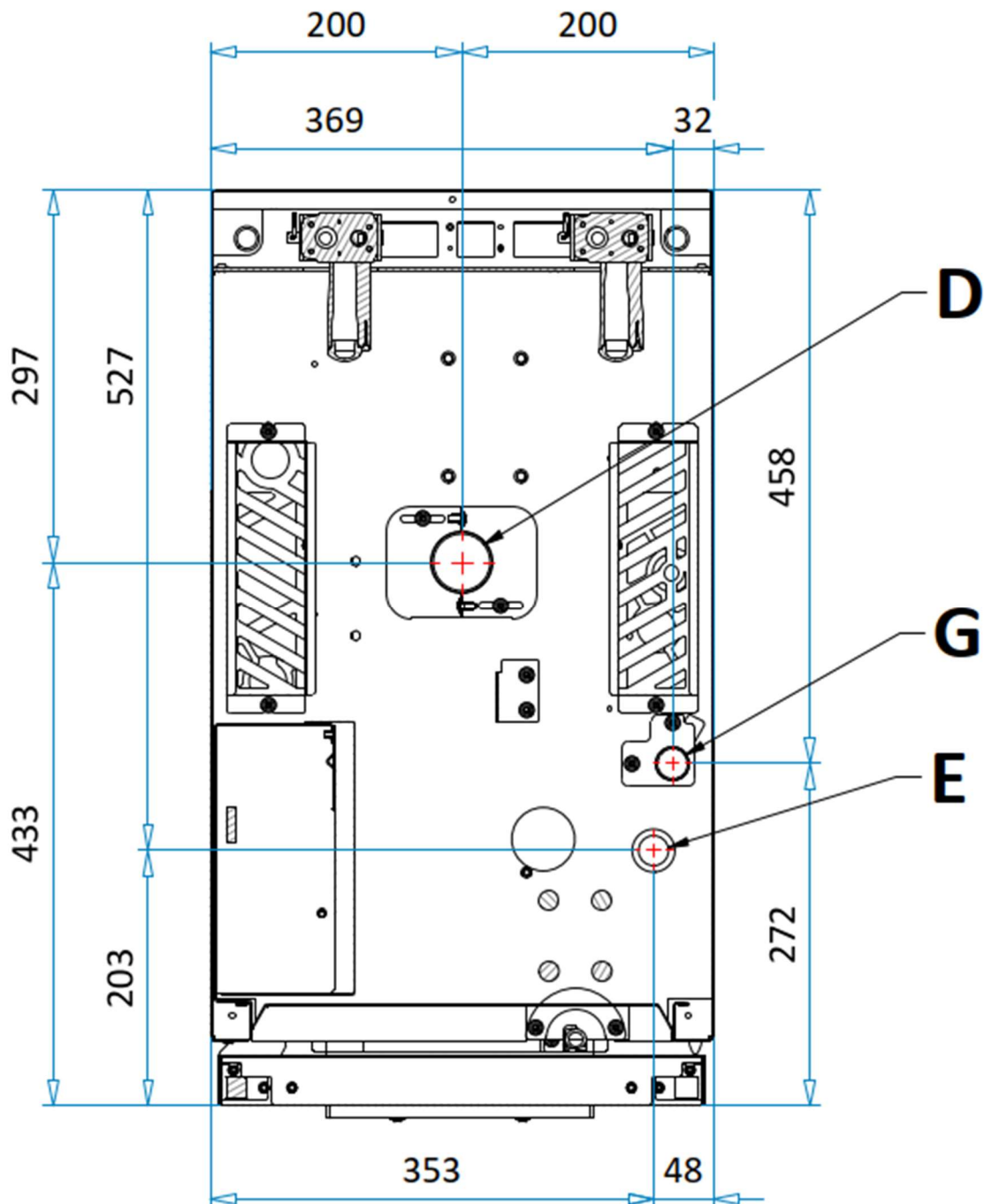
2.3 CONNECTION PLAN NXFRE

| LEGEND: | | | |
|---------|---|---|-----------|
| E | Electrical connection (2 m of cable supplied) | D | OIL drain |
| | | | |



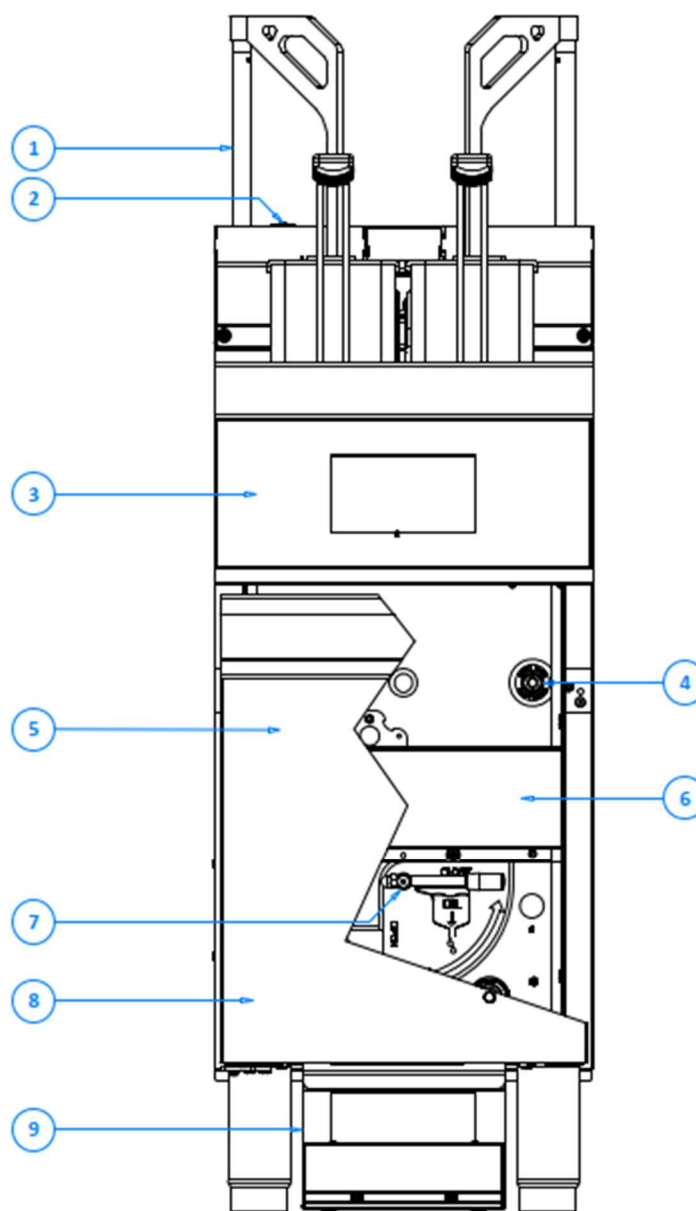
2.4 CONNECTION PLAN NXFRG

| LEGEND: | | | |
|---------|---|---|----------------|
| E | Electrical connection (2.5 m of cable supplied) | G | Gas inlet 3/4" |
| D | OIL drain | | |



2.5 FUNCTIONAL COMPONENTS

| LEGENDA: | |
|---|------------------------------|
| 01 Alzacesti | 06 Convogliatore uscita aria |
| 02 Termostato di sicurezza (versione elettrica) | 07 Leva scarico olio |
| 03 Pannello comandi | 08 Portina |
| 04 Interruttore generale | 09 Vasca raccoglio olio |
| 05 Termostato di sicurezza (versione gas) | |



3 TRANSPORT, STORAGE, UNPACKING

3.1 TRANSPORT



The handling of the machine must be carried out by an operator qualified to use lifting and transport equipment in compliance with the laws in force in the country of the user of the machine.



Always check the correct weight balance of the machine, to avoid unexpected movements or falls to the ground of the machine with damage to people or surrounding property

3.2 STORAGE



Store the machine indoors and protected from atmospheric agents. Protect the machine from moisture and high temperature fluctuations



Protect the machine from shocks and stresses



Do not allow the machine to come into contact with corrosive substances

3.3 RECEPTION AND UNPACKING



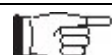
When receiving the machine, check that the packaging is intact. If it is not, collect the goods with reservations, producing photographic evidence of any apparent damage.



After removing all packaging, check that the appliance is intact. In the event of visible damage, do not connect the appliance, but notify the sale point immediately.



Check the individual components with the packing lists.



Remove the PVC protective film from the machine panels



Before disposing of the packaging components, **make sure that they do not contain any machine elements** (accessories; tools; documentation, etc.)



Dispose of the packaging components according to current regulations on waste disposal

4 POSITIONING, INSTALLATION AND TESTING

4.1 LEGAL REQUIREMENTS, TECHNICAL REGULATIONS AND DIRECTIVES

During installation work, in particular, the following requirements must be observed:

- current legal regulations on the subject;
- any hygienic-sanitary standards for kitchen environments;
- municipal and/or territorial building regulations and fire regulations;
- accident prevention regulations in force;
- provisions of the Committee of Electrical Engineers concerning electrical safety;
- requirements of the entity that supplies the electricity;
- any other local requirements.

4.2 SPECIFIC REQUIREMENTS FOR THE INSTALLATION ROOM

- The room in which the appliance is installed must be well ventilated.
- It is advisable to place the appliance under an extraction hood to allow rapid and constant evacuation of cooking vapours.
- For direct connection to the mains, it is necessary to provide a device that ensures disconnection to the network, with a contact opening distance that allows complete disconnection under the conditions of overvoltage category III, in accordance with the installation rules.



The all-pole switch and shut-off valves must be located near the appliance and in a position easily accessible by the user.

4.3 POSITIONING

- After removing all packaging, check that the appliance is intact. In the event of visible damage, do not connect the appliance, but notify the sale point immediately.
- Remove the protective PVC film from the panels.
- The packaging elements must be disposed of according to the regulations. As a rule, the material is divided according to its composition and delivered to the garbage collector.
- There are no special requirements regarding distances from other equipment or walls. It is advisable to leave sufficient space (60 cm) around the perimeter for any maintenance and/or repair work. In case of placement in direct contact with flammable walls, the application of adequate thermal insulation is recommended.
- The appliance must be **set to LEVEL**. Small differences in height can be eliminated by acting on the adjustable feet (screw or unscrew). Significant differences in height can adversely affect the operation of the appliance. In particular, check that the oil collection tank is perfectly aligned with the loading sleeve and that it slides on the guides under the machine. Also check that there are no impediments on the back that prevent the tank from being correctly inserted.

4.4 INSTALLATION



Only qualified personnel are authorized to carry out the installation, maintenance and commissioning of the appliance.




Before starting any connection work, check whether the appliance is designed for these dispensing devices by comparing the information on the rating plate with the characteristics of the dispensing devices present.

4.5 ELECTRICAL CONNECTION AND EQUIPOTENTIAL EQUALIZATION SYSTEM

Attention! The device is delivered for the voltage specified on the rating plate.

- As already indicated, there must be an omnipolar circuit breaker and a differential switch with characteristics suitable for the nominal power of the appliance (1mA per kW of power) between the appliance and the power line.
- Check the efficiency of the grounding system.
- This appliance belongs to type Y (supplied with cable l=2m and without plug), therefore the accessories necessary for the connection are the responsibility of the installer.
- The cable for connection to the power line must correspond to the characteristics given in the paragraph "Technical data" and be of the oil-resistant type (type **H05RN-F** or **H07RN-F**).
- The device must also be included in an equipotential equalization system.

The connection is made with the terminal provided in the lower part of the right-hand side and marked with

the international symbol  and a conductor with a nominal cross-section >10 mm². This connection takes place between all the installed equipment and the grounding system of the building.

4.6 CONNECTION TO THE GAS DISTRIBUTION NETWORK

The choice of gas line depends on the diameter intended for the type of gas and appliance and the installation must also be carried out in compliance with the applicable regulations.



**Before making the connection, clean the gas hose thoroughly.
Any impurities could affect the operation of the machine**

The diameter of the connections is indicated in "**TECHNICAL DATA**"

The connection point is indicated in the "**CONNECTION PLAN**"

The gas supply system can be fixed or disconnectable; If flexible hoses are used, they must be made of stainless and corrosion-free material and approved for this purpose.

If sealing materials are used during the construction of the connection, they must be approved for this purpose.

At the end of the connection of the equipment, it is essential to carry out a leak test on all the fittings made with the system. For this purpose, we recommend the use of leak detection sprays, or the treatment of the parts with non-corrosive foaming substances (the presence of bubbles indicates an imperfect seal). The leak test must also be carried out on the quick shut-off valve.



Flames are strictly forbidden for leak testing!

4.6.1 GAS SYSTEM OPERATION CHECKS



Check that the appliance setting (gas category and type) corresponds to the gas family available on site.

If this is not the case, the appliance must first be converted to what is available. Refer to the paragraph "**Conversion to other types of gas**".

The operation of the appliance with its expected heat flow rate depends on the inlet pressure and the calorific value of the gas.

The calorific value of gas (Hi) can be obtained from the utility and should correspond to the following values:

| GAS | Hi |
|-----|----------------------------|
| G20 | 34.02 (Mj/m ³) |
| G25 | 29.25 (Mj/m ³) |
| G30 | 45.65 (Mj/kg) |

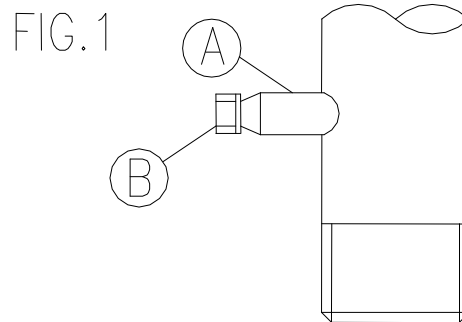
4.6.2 CHECKING THE INCOMING GAS PRESSURE

The pressure range (inlet pressure) for which the operation of the appliance is allowed is shown in the table "CATEGORIES; INCOMING PRESSURES".



Outside these pressure ranges, the device may not be put into operation. If pressures are detected that differ from what is reported, it is advisable to notify the supplier or the company that carried out the system.

The supply pressure is measured with a liquid pressure gauge (e.g. U-shaped pressure gauge, minimum definition 0.1 mbar), directly **from the inlet pressure tap (FIG.1 "A")** located on the gas inlet ramp. (V.CONNECTION PLAN).



Before fastening the pressure gauge, remove the screw sealing the inlet pressure tap (**FIG.1 "B"**).

Connect the pressure gauge to the U and measure **the pressure while** the device is working.

The value measured by the pressure gauge must be within the permissible pressure range shown in tab. CATEGORIES; **INCOMING PRESSURES**".

If the value does not correspond, request the intervention of the provider or the company that carried out the plant.

When finished, retighten the pressure tap sealing screw.

4.7 TESTING AND COMMISSIONING

Once the connection work has been completed, make sure that the installation is carried out very well and that the appliance works according to the instructions.

CHECK CAREFULLY:

- That all the protective film has been removed from the external surfaces;
- That the machine panels are closed properly;
- That the connections have been made according to the indications in this manual;
- That all safety standards and regulations, laws and directives in force have been complied with;
- That the cable when the appliance is installed is not subjected to traction and is not in contact with hot surfaces;
- That the water, gas and steam connections are tight and are not subjected to traction.
- On gas models, check that the smoke exhaust is not blocked and that the exhaust is evacuated freely.

Proceed with the commissioning according to the operating instructions.

Check that the supply voltage does not deviate from the **rated value** by +/- 10% when the device is in operation.



Fill in the test report in all its parts and submit it to the customer's signature for acceptance. The signing of the aforementioned report starts the warranty period of the appliance. *Below there is a QR CODE with the link to the same.*



4.8 TRANSFORMATION TO OTHER TYPES OF GAS (VERSION P9)

TRANSFORMATION TO ANOTHER TYPE OF GAS INVOLVES:

- Insertion of new parameters on the electronic board (see SETTING PARAMETERS SERVICE MENU" parameter "**Gas**" and "GAS TECHNICAL DATA TABLE")
- The configuration of the Premix (see "GAS TECHNICAL DATA TABLE" and "PREMIX SYSTEM (CONFIGURATION))



In the process of transformation to another type of gas:

- Identify the type of gas available on-site
- Pay attention to the input of parameters ("**GAS**") depending on the equipment model and the type of gas
- Pay attention to the configuration of the Premix system according to the type of gas

Setting up the premix system:



The equipment will be delivered with the parameters and the premix system configured according to the test gas shown on the technical plate!

To transform between 2nd family gas (methane) and 3rd family gas (LPG), simply disconnect the premix gas supply pipe and insert (if from methane to LPG) or remove (if from LPG to methane) the diaphragm with gasket.

If, on the other hand, it is necessary to carry out a transformation for gas from the 1st family (city gas), in addition to removing the diaphragm with gasket (present if LPG testing), it is necessary to replace the premix with a built-in 380 nozzle, with the premix with a 600 nozzle (not supplied - contact the manufacturer).

Once the gas type conversion operations are complete:

- Check the tightness of the disassembled parts with the soap bubble test or with indicated foaming substances: it is forbidden to use open flames to check for gas leaks.
- Perform the inlet pressure check as indicated in the "CHECKING THE GAS PRESSURE" chapter.
- Attach the adhesive plate indicating the new type of gas used to the equipment.



Adhesive labels are supplied with the equipment.

4.9 GAS PREMIX TECHNICAL DATA

mod.80FRG25HPA

25 Kw (per tank)

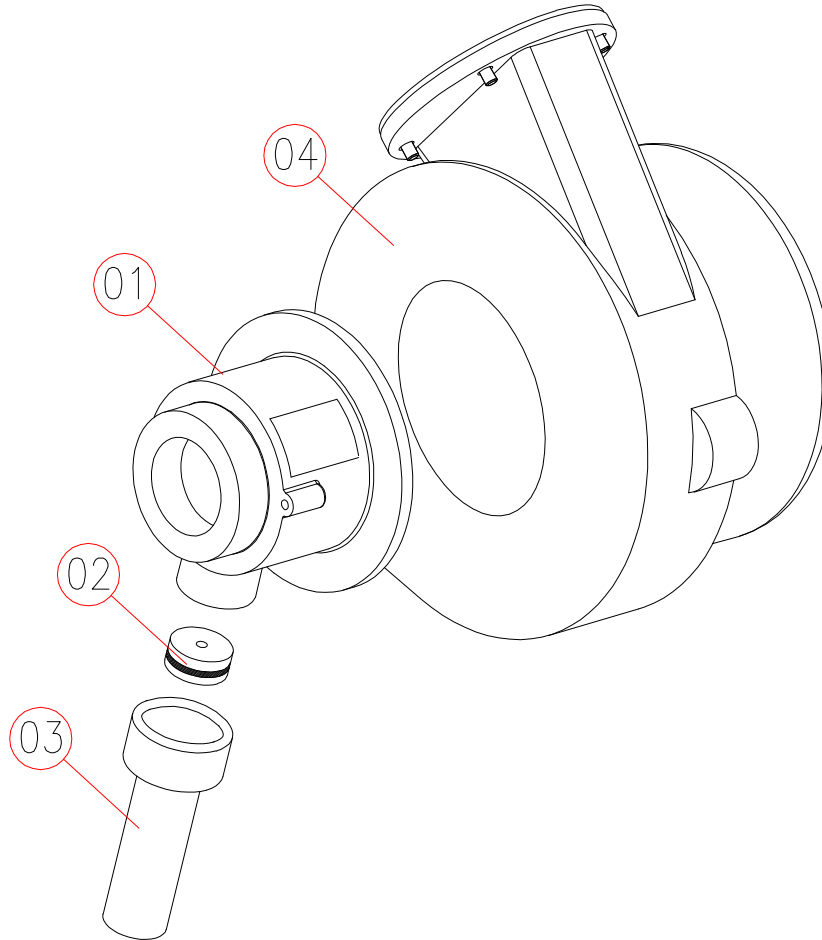
| TAB PARAMETERS | | | | |
|----------------|--------------------|----------|--------------------------------|-------------------|
| Gas-Gaz | Pa (mbar) | GAS TYPE | Mixer with nozzle Ø 1/100mm | Diaphragm Ø mm |
| G20 | 10* 20 20/25 | G20 | 380 | No |
| G25/G25.1 | 20/25 | G25 | | Yes Ø 4.6mm |
| G30/G31 | 26.5* | G30/31 | | |
| G30/G31 | 29-30/37-50 | G30/31 | | |
| G110 | 8** | G110 | 600 | No |
| G120 | 8** | G120 | | |

Pa: Pressione di allacciamento - Supply pressure - Pression de raccordement - Anschlussdruck - Pression de connexion

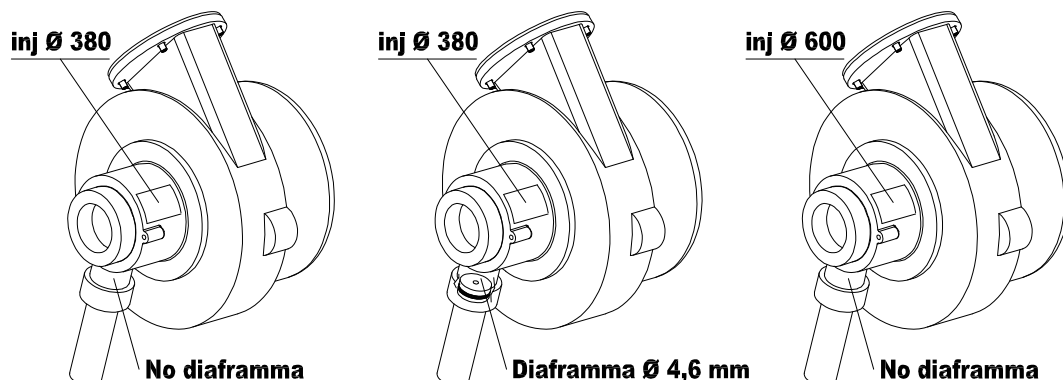
* (= Australia) ** (= G110 G120 Southeast Asia)

4.10 PREMIX SYSTEM (CONFIGURATION)

| LEGEND: | | | |
|---------|---|----|------------------------|
| 01 | Mixer with built-in nozzle | 03 | Premix gas supply pipe |
| 02 | Diaphragm with gasket (only for 3rd family gas) | 04 | Fan |



GAS 2ND FAMILY (G20 – G25) GAS 3RD FAMILY (G30 – G31) GAS 1ST FAMILY (G110 – G120)



4.11 TRANSFORMATION TO OTHER TYPES OF GAS (N VERSION)

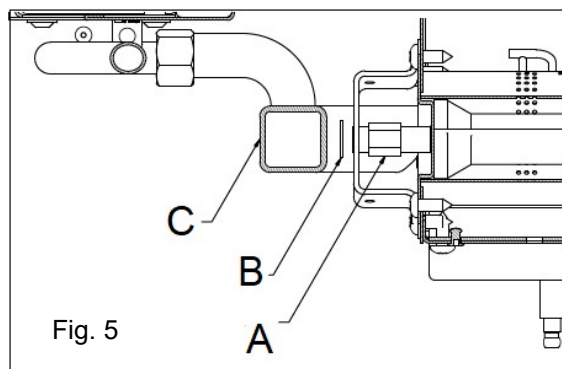
TRANSFORMATION TO ANOTHER TYPE OF GAS INVOLVES:



In the process of transformation to another type of gas:

- Identify the type of gas available on-site
- Pay attention to the input of parameters ("GAS") depending on the equipment model and the type of gas

MAIN BURNER NOZZLE REPLACEMENT:



Unscrew the nozzles (Ref. A) and replace them with those corresponding to the chosen gas, taking care to replace the sealing washer (Ref. B) located between the nozzle support and the gas distributor (Ref. C).

Follow the instructions on the technical plate (Fig.3).

The nozzles are marked in hundredths of a millimetre.

Once the gas type conversion operations are complete:

- Check the tightness of the disassembled parts with the soap bubble test or with indicated foaming substances: it is forbidden to use open flames to check for gas leaks.
- Perform the inlet pressure check as indicated in the "CHECKING THE GAS PRESSURE" chapter.
- Attach the adhesive plate indicating the new type of gas used to the equipment.



Adhesive labels are supplied with the equipment.

| Model | GAS family | Type GAS | Pressure | Nozzles | Nozzle Code | Reach |
|------------|------------|-------------|----------|---------|-------------|-------|
| M7FRG15/30 | METHANE | G20 | 20 | 201R | 829385 | 16KW |
| | METHANE | G25 | 25 | 201R | 829386 | 16KW |
| | METHANE | G25.3 | 25 | 201R | 829387 | 16KW |
| | LPG | G30/31 | 28-30/37 | 145R | 8293649 | 16KW |
| | LPG | G30/31 (DE) | 50 | 135R | 829363 | 16KW |
| M9FRG20/40 | METHANE | G20 | 20 | 230R | 8293901 | 21KW |
| | METHANE | G25 | 25 | 230R | 8293902 | 21KW |
| | METHANE | G25.3 | 25 | 230R | 8293903 | 21KW |
| | LPG | G30/31 | 28-30/37 | 165R | 829369 | 21KW |
| | LPG | G30/31 (DE) | 50 | 140R | 8293647 | 21KW |

Pilot burner thermal input less than 0.25 kW

4.12 CATEGORIES; INLET PRESSURES

| Categorie e pressione - Categories and pressures - Catégories et pressions - Kategorien e Druck -Las categorías y las presiones | | | | | |
|---|---|---------------------------------|--|-------|-------|
| Category Category Categories Kategorie Category | Country Country Pays Land Pais | Gas Gas Gaz Gas Gas | Connection pressure Supply pressure Pression de raccordement Anschlussdruck Pression de conexion (mbar) | | |
| | | | Nominal-Nominal- Nominal-Nennstrom- Nominal | Min. | Max. |
| II2H3+ | CH-CY-CZ-ES-GR-GB-IE-IT-LT-PT- SK-PT-TR | G20 | 20 | 17 | 25 |
| | | G30/G31 | 28-30/37 | 20/25 | 35/45 |
| II2H3B/P | CY-BG-DK-EE-HR-FI-GR-HR-LT-LV- NO-RO-SK-SI-SE-TR | G20 | 20 | 17 | 25 |
| | | G30/G31 | 28-30 | 20 | 35 |
| II2H3B/P | AT-SK-CH | G20 | 20 | 17 | 25 |
| | | G30/G31 | 50 | 42,5 | 57,5 |
| II2E+3+ | FR-BE | G20/G25 | 20/25 | 17/17 | 25/30 |
| | | G30/G31 | 28-30/37 | 20/25 | 35/45 |
| II2L3B/P | NL | G25 | 25 | 20 | 30 |
| | | G30/G31 | 28-30 | 20 | 35 |
| II2L3B/P | RO | G25 | 20 | 17 | 25 |
| | | G30/G31 | 28-30 | 20 | 35 |
| II2E3B/P | RO | G20 | 20 | 17 | 25 |
| | | G30/G31 | 28-30 | 20 | 35 |
| II2ELL3B/P | DE | G20 | 20 | 17 | 25 |
| | | G25 | 20 | 17 | 25 |
| | | G30/G31 | 50 | 42,5 | 57,5 |
| II2HS3B/P | HU | G20 | 25 | 18 | 33 |
| | | G25.1 | 25 | 18 | 33 |
| | | G30/G31 | 28-30 | 20 | 35 |
| II2E3B/P | PL | G20 | 20 | 17 | 25 |
| | | G30/G31 | 37 | 25 | 45 |
| I2E | LU | G20 | 20 | 17 | 25 |
| I3+ | LU | G30/G31 | 28-30/37 | 20/25 | 35/45 |
| I3B/P | IS-MT | G30/G31 | 28-30 | 20 | 35 |

5 USE

5.1 INSTRUCTIONS FOR THE USE

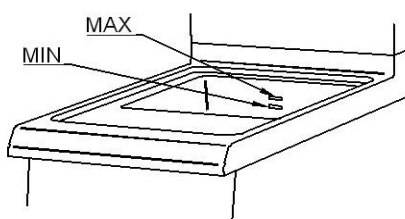
- Before using the appliance for the first time, the tank, baskets and oil collection tray must be thoroughly cleaned of industrial protective greases by operating as follows:
- Fill the tank up to the rim with water and regular detergent, *turn on the heating and bring to the boil for a few minutes.*
- Drain the water through the drain tap and rinse the tank thoroughly with clean water.



ATTENTION:
Before filling the tank, always check that the drain tap is closed.



ATTENTION:
Load the oil cold to the minimum level mark.
Data are shown in the technical data table



Do not operate the appliance until the tank has been filled with oil to the minimum level.
Failure to warn this standard would cause serious damage due to overheating of the tank and the heating elements!



ATTENTION:
Risk of fire if the oil level is below the minimum level indicated!




ATTENTION:
Special attention should be paid to exhausted oil because it has a lower flash point and will increase the tendency to boil suddenly with foam formation that tends to overflow.



ATTENTION:
If lard is used as a frying medium, it must be dissolved gradually, to avoid dangerous situations due to overheating of the lard itself and the tank.
See. "USER PARAMETER SETTINGS" , parameter Choice of cooking medium ("liquid" or "solid").

5.2 SWITCHING ON THE APPLIANCE

1. **Powering the appliance:**
Activate the main switch located upstream of the appliance.

2. **Switch on the appliance:**
Press the main switch located behind the door. 

When the power is fed, the SUPERFRY screens appear in sequence on the display and then the logo of the SW of the display. At this point, after a slight pressure on the display, you enter the main work screen:



1. The bottom bar allows us to activate or deactivate the heating up to the cooking SETPOINT according to the selected recipes
2. The first 4 recipes of the cookbook for each cooking zone are displayed. In this case we have two zones, so two baskets set. The recipes in yellow are selected and therefore ready to be activated, while those in gray are available for selection. To select a recipe, you need to press the corresponding button until the background turns yellow. Therefore, recipes with a yellow background can start by pressing the corresponding button again. At this point the recipe turns green.
The HPA version, autonomously, decides when to lower the basket, based on the temperature of the oil in the tank. At the end of the cooking time, the basket will be lifted again and the buzzer will audibly signal the end of the program. In other versions, the basket must be lowered manually as indicated by the machine.
3. The thermometer symbol in the middle of the screen tells us whether the oil temperature is optimal for frying or not. If it is yellow, the temperature is not sufficient or cooking is in progress. Superfry manages this parameter independently. The user, by activating the recipe, starts the cooking cycle until the basket rises. When it is white the heating is not active and the bar below is GREEN.

5.3 SETTING USER PARAMETERS

1. To access the user menu, from the main screen press the menu button and then lightly press on the icon USER SETTINGS :



Scroll through the parameter list with the arrows < and >, select the desired parameter by pressing on its value, then change the parameter. To exit, press the OK button, all settings will be saved and will be active after the next time the display is switched on again.

Parameters that can be viewed and modified, in this menu are in the order of display:

1. Frying Medium:

With this parameter it is possible to choose the type of frying medium with which you fry between SOLID and LIQUID.

The appliance manages the heating in different ways depending on the parameter set.

By using the SOLID setting, heating, especially in the Melting phase, is slowed down so as not to damage the solid parts in contact with the heating elements.

In LIQUID mode, heating is performed more quickly while maintaining a softer phase at low temperatures.

2. Delta T Allowed for Frying:

Through this parameter it is possible to choose the temperature range within which an automatic cooking cycle can be started.

In practice, the set value means that cooking can start even if the setpoint has not been reached for a difference equal to the value itself.

In this way, it is possible to start cooking even if the Superfry has not reached the setpoint.

As the value increases, the more the fryer gives us the possibility of frying even if they are at temperatures very far from the Setpoint, for example due to another cooking in progress.

In any case, if they are below the Setpoint minus the value in question, the basket does not lower and waits to reach the limit temperature before automatically lowering the basket.

You can still force this feature by pressing on the basket again.

| | |
|---------------------------------|--|
| SETPOINT 180°C | ZONA DI LAVORO OTTIMALE |
| 175°C | ZONA DI LAVORO QUASI OTTIMA |
| SETPOINT-DELTA T | ZONA DI LAVORO NON CORRETTA |
| 150°C | |
| 130°C | |

By setting the value to 0, it will be possible to cook only if we have reached the indicated Setpoint

3. Number of filtering cycles:

Through this parameter it is possible to select the number of filtering cycles you want to carry out before the oil needs to be replaced.

Once all the pre-set cycles have been completed, the machine signals, through a suitable screen, the need to replace the cooking medium.

You can continue working even if this screen appears.

You can control the number of cycles performed from the filtering menu

The value is purely indicative and does not guarantee that before it expires the oil will actually still be in the best condition of use.

4. Frying Medium Life:

This setting allows us to choose the duration of our frying medium.

Therefore, the machine takes into account the time in which the heating has been active to signal the excessive use of oil and so the possibility of working with degraded oil not allowing excellent frying quality.

When the set time expires, a screen will signal that it is time to change the oil.

You can continue working even if this screen appears.

You can check the life time of the oil from the filtering menu

The value is purely indicative and does not guarantee that before it expires the oil will actually still be in the best condition of use.

5. Working hours of the frying medium:

Through this value it is possible to set after how many hours of work (the time in which the product has actually been cooked), it is necessary to filter the oil to maintain its high quality and to preserve its degradation.

The machine takes into account the number and time of the cooking cycles carried out to then signal, through an appropriate screen, the need to filter the oil.

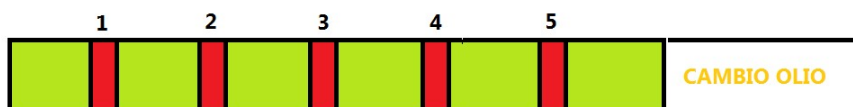
You can continue working even if this screen appears.

You can control the working time of the oil from the filtering menu

The value is purely indicative and does not guarantee that before it expires the oil will actually still be in the best condition of use.

SETTING EXAMPLE:

- How often do we want to filter the oil and for how many hours of frying? **5**
- How many times do we want to filter the oil before it needs to be replaced? **5**
- Therefore, if we filter every 5 hours of cooking 5 times, we get that the machine has worked with the same oil for $5 \times 5 + 5$ hours, **so 30 hours**



- At this point, our cooking medium that will have to be replaced after 30 hours of work ...
- But between one work cycle and another there may also be pauses in which the oil is still kept at the setpoint value and therefore heated....
- So, let's set the parameter " frying medium life" with a value higher than the one already found of 30 hours, set **40..**

- SO OUR PARAMETERS WILL BE:

| | | |
|---|---------------------------------|------|
| 2 | NUMERO DI CICLI DI FILTRAGGIO | 5 |
| 3 | VITA MEZZO DI FRITTURA | 40 h |
| 4 | ORE DI LAVORO MEZZO DI FRITTURA | 5 h |

- These values are subject to the type of cooking that is carried out, the type of products that are fried and the choices of the chef of the kitchen....etc

6. ECO Setpoint:

Setting the temperature in ECO mode.

To ensure high energy efficiency, after 15 minutes of inactivity, the machine switches off the heating until the above setpoint is reached.

In the event of cooking, the oil temperature is automatically returned to the cooking setpoint.

7. Single or Double zone:

Parameter that allows the use of a single large basket or two small baskets.

In the HPA versions, this value changes the behavior of the automatic lifts. In case of the large basket, they work in unison while with the double basket setting they work independently.

Warning, an incorrect setting of this value may result in the basket being lifted incorrectly or the basket breaking or the basket may fall into the hot oil.

8. Oil Level Detection:

Parameter that allows you to activate or deactivate the oil level recognition.

This aid reduces the possibility of damage to the equipment in the event that it is inadvertently operated without the cooking medium.

This option does not eliminate the risks of overheating the heating system and the cooking tank. It is necessary to pay attention to the oil level, especially when igniting.



ATTENTION:

Risk of fire if the oil level is below the minimum level indicated!

9. Time Buzzer:

Through this value it is possible to vary the length of the buzzer sound to signal the end of a cooking cycle or any errors and alarms.

Setting the value to 0 will deactivate the buzzer.

10. Buzzer Pressing Buttons:

Through this value it is possible to activate or deactivate the buzzer when pressing any button on the display.

11. Language:

This value takes you to a language selection screen on the control panel.

12. User Password:

A password can be set by means of a value which, if not available, inhibits the user from using some of the device's functions. The functions that always remain available are cooking in EASY CHEF mode and the OIL page for oil management.

13. ICS System:

This parameter allows you to set the ICS function. In practice, increasing the value increases the recalculated time while decreasing it vice versa. Therefore, in the event of ICS system intervention, this value accentuates or decreases its effect.

14-15-16. WIFI Settings

Values set for the WIFI connection

17-18-19-20-21-22-23. DATE and TIME settings:

A set of parameters for setting the date and time.

If the fryer is connected to WIFI, the data is updated automatically as long as the time zone is correctly selected. (par 22)

5.4 SETTING USER ACTIONS

1. Access the user menu, from the main screen press the menu button and then lightly press on the icon USER ACTIONS:



Entering this screen displays a series of functions that are designed to display information about the device or to ensure its correct use.

1. Machine Information:

This button leads to a screen where the model and serial number are displayed as well as the software version in use. Useful information in particular for maintenance purposes

2. Help:

This function leads to a list where a series of device functions are displayed. By pressing the corresponding button, a QR CODE is displayed which, framed with a mobile device, directs us to an explanatory video relating to what has been chosen. This allows us to have clear and quick machine info for the management of Superfry.

3. Open a ticket:

By acting on this function, a ticket is automatically sent to the manufacturer. At this point, the same will receive a report with reference to your machine, remotely analyzing any problems and contacting you for any need.

4. Export LOG:

By acting on this function, it is possible to download the operating data of the last 12 months on a PENDRIVE previously inserted in the port on the front panel. This function is useful for analyzing how much the appliance has worked and to check for any problems that have occurred.

5. Reset Recipes:

Using this button it is possible to reset the recipes to factory defaults.

5. Remote Firmware Upload:

This feature allows you to update the software remotely. To access it is necessary to have the prior authorization of the manufacturer.

5.5 EASY CHEF COOKING CYCLE



1.

ECO button:



Turn ECO mode on and off.

This mode forces the machine's setpoint to float temperature to reduce oil degradation and energy consumption. This function is automatically deactivated if a new cooking cycle is started.

ECO mode starts automatically after 15 minutes of inactivity of the appliance.

When switched on, pressing ECO activates the machine and starts heating the oil by performing the Melting cycle and then reaches the expected ECO Setpoint temperature.

2.

SOFT COOKING button :



Pressing the indicated key activates the SOFT mode and the bottom bar turns BLUE.

This mode allows you to obtain more delicate cooking by reducing the power delivery of the appliance. Particularly suitable for cooking with a lot of flour where you want to reduce the temperature of the heating elements.

3.

START-STOP button:

Pressing the indicated button activates or deactivates the heating of the cooking medium.

When switched on, by pressing START, the machine performs the Melting cycle and subsequently reaches the expected Setpoint temperature.

By acting on STOP, the heating is interrupted.

In the event that cooking is in progress, after a confirmation screen, they will be interrupted and in the event of the presence of lifts they will be brought to the raised level.

4. Recipes:

In this mode it is possible to select up to a maximum of 4 different recipes per cooking zone. The recipes of the left cooking zone are the first four that can be found on the first page of the screen while those of the right zone are the relative ones on page 2 of the same.

To select a recipe, press and hold for 3 seconds the corresponding box indicating the name and time of the program on the display. At this point, the box will turn orange and therefore it is selected. To activate the recipe, simply press on the recipe again, it will turn green. The beginning of the recipe will coincide with the lowering of the baskets in the case of an appliance equipped with this option and always if the temperature of the cooking oil is sufficiently hot.

5.

Menu button:



By pressing the menu button you can enter the main page of our display for selecting the mode of use, changing the user parameters, oil menu and setting the recipes.



ATTENTION:

Observe the maximum load (kg) of food to be cooked, which can be placed in the fryer.
Data are shown in the technical data table



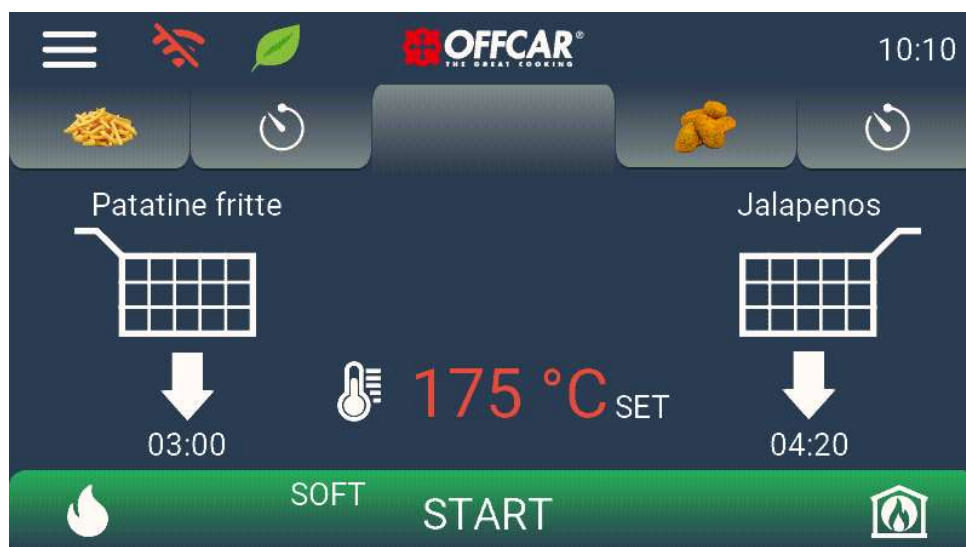
ATTENTION:

The introduction of food that is too humid and in excessive quantities contributes to the sudden boiling of the oil with the formation of foam that tends to overflow.



Insert the baskets correctly into the tank!

5.6 EXPERT CHEF COOKING CYCLE



1. **START-STOP, ECO, SOFT COOKING button**

For these three functions, the behavior is the same as that seen in the STANDARD mode.

3.

Cycle Start/End Button:



By pressing the indicated button, the cooking cycle starts.

In the current mode, once the desired recipe has been selected, press the button and starts the automatic cooking cycle. At the end of the required time, the basket will rise and an audible and luminous signal will indicate to the user that cooking is complete.

In the event that the temperature of the frying medium is not the one set or has not reached the threshold level to be able to start the cycle, an hourglass will appear instead of the cooking time. At this point, the machine will wait until it has reached the correct temperature to start the cycle by lowering the basket and then raising it when the time has elapsed.

However, it is possible to force this function by pressing the basket again. At this point, the cycle will start even if the temperature in the tank is not within the expected range.

In the event that the fryer is in the STOP state, press the basket to start the cycle automatically and activates heating; once the desired temperature is reached, the cycle will begin.

It is also possible to activate this function when the machine is switched on without giving the START. In this case, the machine will perform the Melting cycle, it will reach the expected temperature and then start cooking automatically.

4.

Recipe button:



Using this button, you can select the time/temperature recipe for the corresponding basket.

Once the button has been pressed, the list of stored recipes is accessed. At this point, by pressing on the desired recipe it will be automatically set for the corresponding basket.

Once the recipe has been set, the timer on the Start/End of cycle button indicates the cooking time for the indicated product. The temperature of SET POINT is automatically updated to the value of the recipe.

- In the event that the selected recipe has a different SETPOINT from that of the recipe set in the other basket, the appliance indicates that it is not possible to cook recipes at different temperatures, so you are asked to adapt the cooking temperature of the last recipe to that of the previously set recipe. By confirming this choice, the SETPOINT value remains the one previously set and our recipe is updated with the new frying temperature. The value is only updated for this cooking, the recipe is still stored with the original temperature. In the event that it is not possible to cook the recipe at a different temperature, the machine will ask us to choose another recipe or possibly change the one in the basket next to it.


6.

TIMER button:



By pressing the indicated button, and the corresponding one on the opposite side, it is possible to change the cooking times of each basket.

If the cooking time of the recipe set is incorrect or it is necessary to change it during the work operations, simply act on the button, in this case the software opens the timer modification screen allowing us to act on the cooking time and if necessary to vary it. Set the time by acting on the + and – keys or using the cursor on

the screen; once finished press the Enter key (). Now the fryer asks us if we want to save the recipe or not, so if it is saved the new time is stored and will be valid even when we go to reopen the recipe in the future, if the value is not saved this will remain valid only until we go to select another recipe.

7.

SETPOINT button:



In Automatic mode, the Setpoint value is determined by the selected recipes. So you don't need to change the value. In case we change this value, we will automatically switch to manual mode and the loaded recipes will be removed from the menu.

8.

Active heating signal:



The symbol indicates the activation of the heating, in practice it indicates the presence of the burners lit in the GAS version or the supply of the heating element in the electric version.



ATTENTION:

Respect the maximum load (kg) of food to be cooked, which can be placed in the fryer.
Data are shown in the technical data table



ATTENTION:

The introduction of food that is too humid and in excessive quantities contributes to the sudden boiling of the oil with the formation of foam that tends to overflow.



Insert the baskets correctly into the tank!

1. To access the RECIPES menu, from the main screen press the menu button and then press lightly on the RECIPES icon:



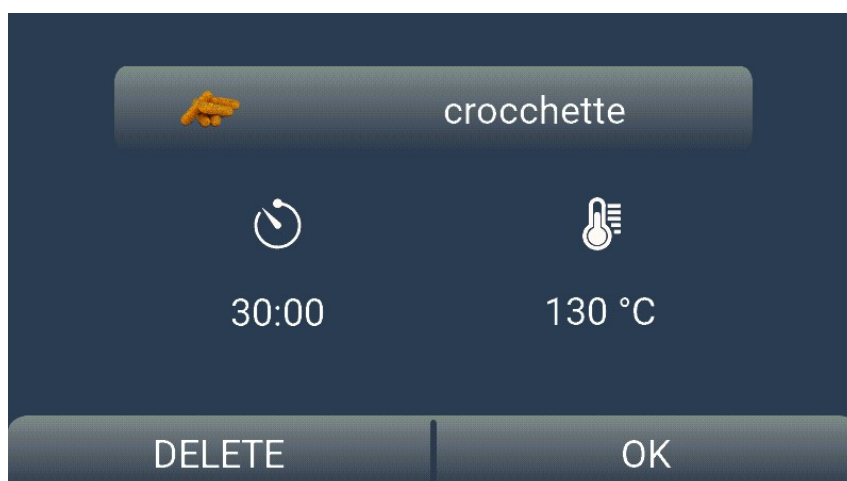
It is possible to modify or set new recipes only from this dedicated menu.

From the main work screen it is only possible to select the recipes and possibly change the cooking times.

Up to 20 different recipes can be set, 5 of which are factory presets but can also be changed or deleted. **In the first screen the first 8 are visible, by acting on the arrows, the remaining ones are also displayed.**

2. **Setting a new recipe:**

Once you have entered the menu, press on one of the icons with the word ADD to create a new recipe. At this point, you will enter the creation of the specific recipe.

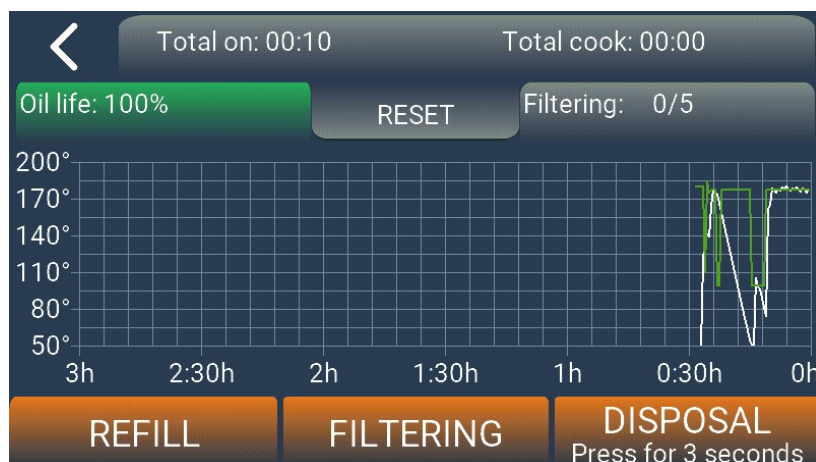


At this point, you can change the cooking temperature, cooking time, recipe name, and recipe icon.

- | | |
|----|--|
| 3. | Changing the cooking temperature: To change the cooking temperature, press the temperature box and change the value by pressing the + and - buttons or by pressing the bar below the numerical value |
| 4. | Changing the cooking time: To change the cooking time, press the box indicating the timer and change the value by pressing the + and - buttons or by acting on the bar below the numerical value |
| 5. | Changing the recipe name: To change the cooking time, press on the box indicating the name and change the value by acting on the keyboard that appears on the screen |
| 6. | Changing the recipe icon: To change the recipe icon, press on the box indicating the icon and select it from the next screen that appears. |
| 7. | Saving the recipe: Once you have completed all the editable options of the recipes, you can save it by pressing the SAVE button at the bottom right or delete it if there has been an error by pressing on the red basket at the bottom left |
| 8. | Deleting a recipe: To delete a previously set recipe, access the recipe by pressing its button, then press on the red basket at the bottom left. |

5.8 FILTERING-DISPOSAL-FILLING:

1. Access to the OIL INFORMATION menu, from the main screen access the menu and then enter the OIL menu



On this screen you can check the level of oil degradation and the working times of the same. In addition, it is possible to activate the oil filtration via the dedicated button, start the oil loading from an external tank or start the waste oil disposal cycle.

2. Reading Screen Values:

On this screen it is possible to read and evaluate the working times of the cooking medium in the tank.

- Total ON: indicates the time the heating in the tank has been active in hours and minutes
- Total COOK; indicates the time the product was actually cooked in hours and minutes
- Oil LIFE: gives an indication of the degradation of the cooking medium taking into account the cooking time, working time and the number of oil filters. The value is expressed as a percentage with the maximum 100% when the cooking medium is new and going down as it is used. This indicator helps to replace the oil at the correct time in order to reduce costs and at the same time to maintain the quality of frying at all times. In any case, the value does not guarantee that the cooking medium is still suitable for cooking food.
- RESET. Allows you to restore the previously described values once the cooking medium has been replaced
The reset is carried out automatically every time the Superfry clean cycle is run.
- The graphic in the center of the screen, on the other hand, shows us the trend of temperatures in the tank in the last 3 hours; the actual temperature in the tank is displayed in white, while the set temperature is displayed in green. This trend therefore helps us to understand how the machine has worked in the last period so as to assess how much the oil may have degraded. One more tool to improve the performance of our equipment.

3. **Setting the correct values for filtration and oil change:**

As described in the previous point, Superfry through the 7" display helps the user to improve the performance of the oil and extend its life. To do this, the operator must set the machine in such a way that oil degradation can be taken into account according to the cooking requirements.

In particular, from the user menu it is possible to establish the timing of oil change, oil work and therefore the number of possible filters before having to replace the frying medium.

It is therefore important to set the following parameters in the best possible way so that Superfry can interpret this information correctly.

The parameters to be entered, previously described in chapter 5.4 "User parameter settings", are as follows:

Number of filtering cycles: This value determines how many times we want to filter the oil before we are notified that it is time to replace it.

Frying medium life. This value determines the number of hours the oil has been heated. This implies that during this time the oil may have fried or it may simply have been kept warm. In fact, the degradation of the frying medium takes place not only on the basis of how much has actually been cooked but also on the time in which the oil has been kept at high temperatures.

Working hours of frying medium: This value determines the time interval in which cooking cycles have taken place between one filtering cycle and the next. In practice, it sets the actual working time between one filter and another to keep the oil as clean as possible and therefore extend its life.

It is therefore important to set the timing indicated above correctly so as to obtain the correct operation of the fryer and therefore the related benefits in terms of oil life consumption.

4. Application example:

- Let's suppose that with regard to the product we fry it is necessary to filter the oil every 4 hours of work, presumably after each work session. At this point, we will enter **the value 4** in the **Working hours of frying medium parameter**.
- Now let's suppose that, once the oil has been filtered 5 times, it is no longer able to guarantee a satisfactory cooking result, we will then set **the value 5** in the **Number of filtering cycles** parameter. At this point, after 5 filtration cycles, i.e. after 30 hours of cooking from the fact that every 4 hours we filter the oil 5 times plus 1, Superfry will signal the need to replace the oil.
- At this point, we just have to set the **Frying Medium Life** parameter, it is directly linked to the two parameters set previously. In practice, this value must be greater than 30 hours, i.e. the number of filtering cycles plus one multiplied by the working hours, the result of the sum of the various working times interspersed with the relative filtering cycles. So in our example, a value that could guarantee a correct use of the frying medium could be 40. In fact, in this way the relative working times would be considered interspersed with times in which the oil remained hot but did not actually cook. This value, therefore, allows us to take into account the degradation of the frying medium not only when frying is actually done but also when the medium is kept at high temperatures. In the extreme case, it could happen that the life hours of the frying medium are reached having not accumulated any filtering cycle and therefore never having fried.
- In any case, the percentage bar in the **Oil Information** menu allows us to evaluate at any time how much the oil has degraded.

However, the above parameters are purely indicative and do not guarantee that the oil will still be in the best conditions of use before it expires 20

5.

REFILL

Starting the external refill:

From the OIL INFORMATION menu, in addition to filtering, it is possible to fill the oil in the tank from an external container to Superfry.

To start the cycle, after inserting the appropriate suction device (optional), press the FILL OIL button. At this point, the pump will begin to suck the oil from the container and put it into the tank for a maximum of 3 minutes. At the end, you can continue the operation by holding down the charge button for as many 3 minutes.

When finished, make sure that the oil level has been reached and remove the suction device.

In the event that the temperature of the oil in the tank is higher than 50°C, the loading is still available but the operation, for safety reasons, is slightly different. In practice, loading takes place only by keeping the button pressed on the display so as to ensure the operator's vigilance during this phase with hot oil.

Starting the filter cycle:

DO NOT REMOVE THE OIL FROM THE TANK BEFORE STARTING THE CYCLE.
THE MACHINE WILL TELL US WHEN TO EMPTY

The parameters described above, combined with the evaluation made by the electronic brain of the machine allow us to manage the oil in the most efficient possible way. Then, when the set times are reached, Superfry will signal the need to perform the filtration of the cooking medium.

You can continue with the work cycle even if this screen appears.

You can perform a filtering cycle manually at any time you want by pressing the FILTERING button from the OIL INFORMATION menu.

In this case, it should be borne in mind that it is possible to start the cycle only if the room temperature is greater than 20°C and the oil temperature is greater than 110°C. (if it is lower, the fryer will start heating to bring it up to temperature)

At this point, the machine will indicate a series of actions to be carried out so that the cycle is carried out correctly and safely for the operator and Superfry.

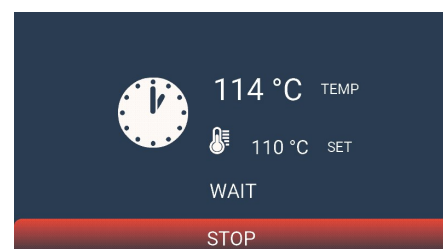
The steps that the fryer manages by assisting us in carrying out the cycle are as follows:

- **Cycle initialization:** a necessary step to reduce the temperatures of the combustion chamber or heating elements in order to avoid danger to the operator and damage to the Superfry once the oil has been removed and reinserted. The approximate duration is 1 minute.
- **Check correct insertion of the oil collection tank: IMPORTANT**, check the presence of the oil collection tank supplied with the machine, insert it correctly, making sure that the oil suction hose is correctly inserted into the inlet circuit of the machine. The display shows a photo indicative of the operation during this phase.



| |
|---|
| <u>Check that the tank is empty and clean before emptying the oil</u> |
| <u>Risk of contamination of the cooking medium with external agents</u> |
| <u>Danger of bursting if there is water in the oil collection tray</u> |
| <u>Check each time you insert the sealing O-Rings that they are in good condition and replace them if necessary.</u> |
| <u>Check that the oil filter is clean, risk of oil overflow from the tank</u> |

- **Expected correct oil temperature:** the filtering cycle can ONLY take place at temperatures above 110°C. So, if this is not verified, the Superfry starts heating the oil up to that temperature.



- **Open the Drain:** The Superfry signals that you can open the drain to remove oil from the tank.
- **Drain open:** The equipment indicates that the drain is open and we are emptying the cooking tank. After a set time (indicative) we could close it again to refill the tank.

- **Close the drain and clean the tank:** After the set time, the machine signals that the oil should have been completely emptied in the collection and filtering tank. At this point it is possible to remove the internal tank bottom filter to clean it. In the electric version it will first be necessary to raise the resistance as it is also indicated on the display.



WARNING: The cooking tank could create serious burns, do not touch the tank.
Use the PPE provided.

- **Rinsing :** At this point, pressing “continue” the fryer will activate the pump to rinse the cooking tank and at the same time clean it. The pump is active for the time necessary to fill the tank. This takes about 20 seconds.
- **Fill oil into the tank:** at the end of this phase it is necessary to close the drain and then the filling phase of the cooking tank with filtered oil will begin.



During the oil filling phase in the tank, do not carry out any operation near the tank.
Risk of serious burns if you come into contact with hot oil.

- **Oil level reached:** At the end of the filling time, the tank asks you to check that the level of the cooking medium is at the maximum mark. If this is verified, press OK to continue the cycle, otherwise if this is not verified, it is possible, keeping the LOAD button pressed, continue to fill the tank.

The occurrence of this situation indicates a deterioration of the sealing O-rings in the oil suction pipe or possibly the clogging of the pipe itself. Clean the oil collection tank thoroughly.

The oil level is always slightly lower than the previous level as part remains on the bottom of the oil collection tank to decant the cooking residues.



WARNING: once the level has been confirmed, the machine begins to heat the oil to return to the cooking SETPOINT. If oil is not present, dangerous situations such as overheating or fire may arise.

- **Clean the oil filter:** With each filtering cycle, you must remove the oil collection tank and clean the micro oil filter to prevent overflow during the next cooking cycle. The stainless steel filter is washable in a dishwasher.



CAUTION: The oil tank and microfilter could cause serious burns.
Use the PPE provided.

7.

Start of the disposal cycle:

The following automated cycle allows the frying medium to be disposed of in an external container using the special kit, if equipped, safely and quickly.


DO NOT REMOVE THE OIL FROM THE TANK BEFORE STARTING THE CYCLE.
THE MACHINE WILL TELL US WHEN TO EMPTY

Start the cycle only if the oil temperature is below 60°C, otherwise the cycle will be automatically interrupted for safety reasons.

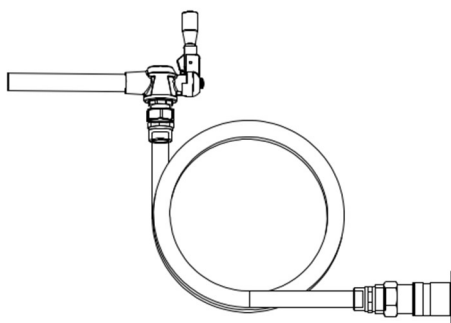
At this point, the machine will indicate a series of actions to be carried out so that the cycle is carried out correctly and safely for the operator and the device.

The steps that the fryer manages by assisting us in carrying out the cycle are as follows:

- **Check correct insertion of the oil collection tank: IMPORTANT**, check the presence of the oil collection tank supplied with the machine, insert it correctly, making sure that the oil suction hose is correctly inserted into the inlet circuit of the machine. The display shows a photo indicative of the operation during this phase.

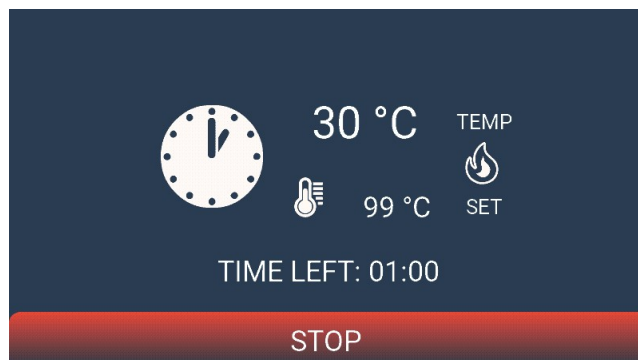
| | |
|---|---|
|  | <u>Check that the tank is empty and clean before emptying the oil</u> |
| | <u>Risk of contamination of the cooking medium with external agents</u> |
| | <u>Danger of bursting if there is water in the oil collection tank</u> |
| | <u>Check each time you insert the sealing O-Rings that they are in good condition and replace them if necessary.</u> |
| | <u>Check that the oil filter is clean, risk of oil overflow from the tank</u> |

- **Open the Drain:** Superfry signals that you can open the drain to remove oil from the tank.
- **Drain open:** The equipment indicates that the drain is open and we are emptying the cooking tank. **When finished, as per the display indication, keep the drain open.**
- **Insert the disposal hose:** at this point the procedure can continue if and only if I have correctly inserted the disposal hose, if supplied, on the special front coupling located next to the oil tank coupling.
- **Start of the disposal cycle:** Still following the instructions on the display, the cycle can be started, the oil pump will start and the oil will begin to flow through the external hose. The tap at the end of the hose allows you to carry out the work even more safely as you can stop the flow at any time. In fact, by interrupting the passage of the oil, it will be diverted into the cooking tank and therefore back into the collection tank, causing no damage to the appliance.



5.9 CLEAN CYCLE

1. Starting the CLEANING cycle of the cooking tank:



In order for the performance of the machine to remain unchanged over time and the cooking result is always optimal, it is strongly recommended to carry out the tank cleaning cycle at each oil change. The cycle allows you to degrease the cooking tank and the oil collection tank effectively and safely.



WARNING: Only carry out this operation when the oil is cold.
Risk of severe burns.

To activate the cycle, from the main screen, press the menu button and then select the WASH button. At this point, the equipment software will guide us through a series of steps to clean the machine.

- **Check correct insertion of the oil collection tank: IMPORTANT**, check the presence of the oil collection tank supplied with the machine, insert it correctly, making sure that the oil suction hose is correctly inserted into the inlet circuit of the machine.



| |
|---|
| <u>Check that the tank is empty and clean before emptying the oil</u> |
| <u>Risk of contamination of the cooking medium with external agents</u> |
| <u>Danger of bursting if there is water in the oil collection tank</u> |
| <u>Check each time you insert the sealing O-Rings that they are in good condition and replace them if necessary.</u> |
| <u>Check that the oil filter is clean, risk of oil overflow from the tank</u> |

- **Open the drain:** The machine signals that you can open the drain to remove the oil from the tank.

- **Drain open:** The equipment indicates that the drain is open and we are emptying the cooking tank. After a set time (indicative) we could close it again to continue the cycle.



Open the drain slowly to prevent hot oil splashes from coming into contact with personnel and damaging the machine

- **Emptying the oil collection tank:** Empty the oil collection tank in order to remove the used oil and allow the tank to be cleaned.



Remove the tank slowly using the handles provided.
Handle only when oil is completely cold
Risk of severe burns

- **Put water and detergent in the tank, up to the minimum level:** Put water and detergent in the tank up to the minimum level to remove impurities and cooking residues from the tank.
- **Continue:** At this point the heating cycle begins, the machine will bring to boiling temperature and will remain at this value for 10 minutes.
- **Water drain:** At the end of the cycle, the machine indicates that it is necessary to empty the cooking tank of water to complete the cycle.
- **Check correct insertion of the EMPTY oil collection tank: IMPORTANT,** check the presence of the oil collection tank supplied with the machine, insert it correctly, making sure that the oil suction hose is correctly inserted into the inlet circuit of the machine.



Check that the tank is empty and clean before emptying the water
Risk of contamination of the cooking medium with external agents
Danger of bursting if oil is present in the oil collection tank
Check each time you insert the sealing O-Rings that they are in good condition and replace them if necessary.
Check that the oil filter is clean, risk of oil overflow from the tank

- **Open the drain:** The machine signals that you can open the drain to remove water from the tank.
- **Drain open:** The equipment indicates that the drain is open and we are emptying the cooking tank. After a set time (indicative) we could close it again to continue the cycle.



Open the drain slowly to prevent hot oil splashes from coming into contact with personnel and damaging the machine

- **Remove the oil collection tank and reinsert it after cleaning and drying it:** remove the cleaning water from the oil tank, clean and dry the oil collection tank, insert it back into the machine.



Remove the tank slowly using the handles provided.
Carefully handle boiling water
Risk of severe burns

- **Dry the cooking tank and refill the oil:** Dry the cooking tank with a soft cloth and refill it with new oil.
- **Reset the oil times by pressing the RESET button from the OIL INFORMATION menu.**

5.10 MACHINE SHUTDOWN

Switching off the appliance:

- Check that there are no cooking steps in progress
- Press the Start/stop button
- Press the menu button and then the STAND-BY button.
- Turn off the main switch located behind the door.



Superfry 4.0 is a fryer that can be connected to the internet via WIFI.
The device comes standard with a WIFI interface card and antenna.
Once connected to the desired network (see USER SETTINGS chapter) it is possible to interact with it via dedicated CLOUD.

6.1 CLOUD ACCESS

Once the Superfry is installed and the installation form is sent to the manufacturer, you will receive an email within 48 hours to access the portal.



At this point, after setting the Password you can access the portal

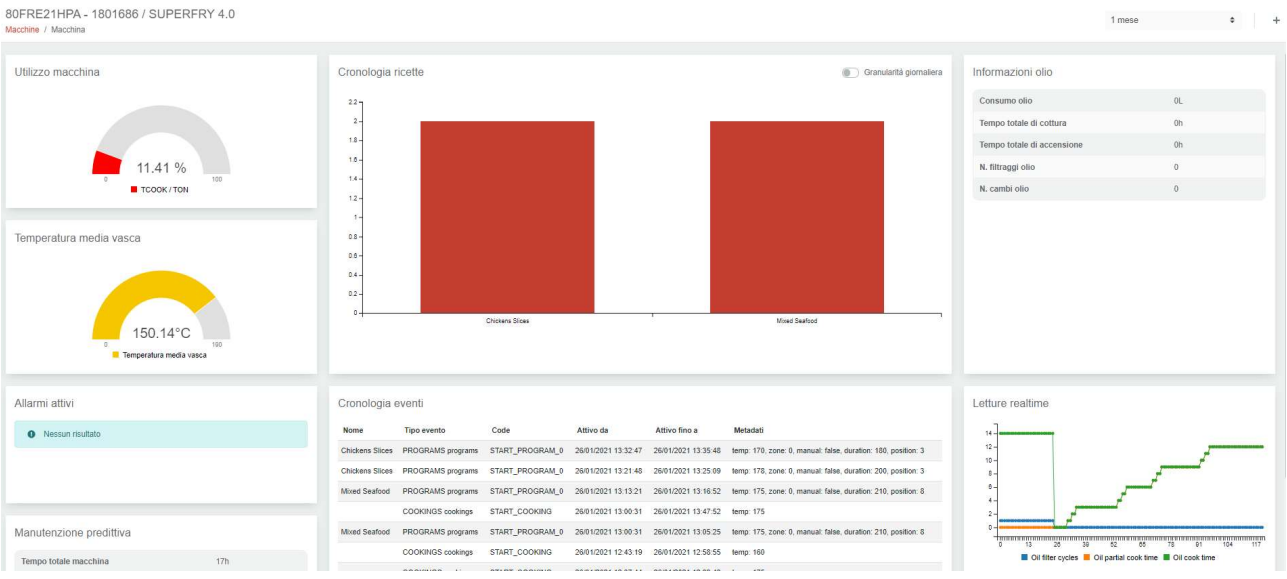
6.2 DASHBOARD ACCESS

On the page that opens, select MACHINES at the top of the screen, at this point the list of all the equipment will appear.

Next to each appliance, the coloured dot indicates the status of the Superfry

| Persone Macchine Ticket | | |
|--|-----------------------------|---------------------|
| FRY CHAIN MACHINE MANAGEMENT | | |
| Nome | Numero di serie / Modello | Ultima trasmissione |
| ? 80FRE21HPA | 1801686 / SuperFry 4.0 | 26/01/2021 13:50:30 |
| ? 80FRG25HPA | 1801202 / SuperFry 4.0 | 26/01/2021 13:50:36 |
| ? 80FRG25HPA | 0005122017~1 / SuperFry 4.0 | 25/01/2021 14:30:58 |

By selecting the desired appliance you can enter the DASHBOARD and monitor all the performance of the fryer.



From this screen, once you have indicated the time interval in which you want to view the values via the top right bar, you can monitor the following indicators:

- **Machine usage:** percentage of time the Superfry has done cooking compared to the total ignition time
- **Average tank temperature:** average of the recorded temperatures of the frying medium
- **Active alarms:** history of recorded alarms
- **Predictive maintenance:** informs the customer of the next maintenance date and the last one performed so as to keep the device always in maximum efficiency and avoid outages
- **Recipe history:** indicates by means of a graph which recipes and in what quantities they have been executed on the machine
- **Event History:** Indicates the last active events on the Superfry
- **Oil Information:** Displays cooking oil usage data.
- **Real-time readings:** shows a graph of the temperature trend of the oil tank

6.3 REMOTE RECIPE UPLOAD

From our DASHBOARD it is also possible to upload a recipe directly to the fryer via the dedicated button.

Pressing the "+" button will take you to a new screen where you can create a recipe for each basket of the Superfry (1 recipe for a single basket machine, 2 recipes for a double basket machine)

Once the compilation is complete, the recipe is automatically loaded and the user will find the recipes sent by us in front of the device. Recipes sent remotely are always saved on position 19 and 20 of the recipe book.

Form for Remote Recipe Upload:

Nome Cestello A

Temperatura Cestello A

0

Temperatura del cestello A compresa fra 130 e 185 gradi

Tempo Cestello A

0

Tempo di cottura del cestello A compreso fra 0 e 600 secondi

Immagini Cestello A

0

Immagini del cestello A comprese fra 0 e 23

Nome Cestello B

Temperatura Cestello B

0

Tempo di cottura del cestello B compreso fra 0 e 600 secondi

Immagini Cestello B

0

Immagini del cestello B comprese fra 0 e 23

6.4 TICKET CREATION

Another feature of the CLOUD service of our Superfry is that of being able to open a ticket relating to technical assistance and therefore interact quickly with the assistance service.

To create a Ticket, press the corresponding button in the top menu.



On the screen that will appear, you can view your open tickets and create new ones by pressing the " + " button at the top right.

At this point, on the page that appears after filling in the fields, the request for assistance will be automatically sent to an operator who will contact you as soon as possible.

7 CLEANING AND CARE

7.1 CLEAN AND CARE FOR THE APPLIANCE



ATTENTION:

Before cleaning, switch off and allow the appliance to cool down.



ATTENTION:

Possible slippery floor in areas adjacent to the appliance

- No aggressive substances or abrasive cleaning agents should be used when cleaning stainless steel parts.
- The use of iron wool on steel parts is to be avoided as rust may occur. For the same reason, contact with ferrous materials should be avoided.
- Neither sandpaper nor abrasive paper should be used during cleaning; in special cases, powdered pumice stone can be used.
- In the case of particularly stubborn dirt, we recommend the use of abrasive sponges (e.g. Scotch-Brite).

7.1.1 DAILY CLEANING



The appliance must be disconnected from the electrical supply during cleaning.



When cleaning the appliance, never use direct water jets as this may cause infiltration and damage to the components.

- The external surfaces should be cleaned with a sponge moistened with hot water and appropriate detergent commonly available on the market.
- Always rinse well and dry with a soft cloth.
- **To clean the tank, proceed as follows:**

- **Manual Mode:**
- Empty the tank(s) of oil as described in "EMPTYING THE COOKING TANK".
- Remove the baskets, basket supports and net.
- Clean the cooking tank with water and detergent, then rinse thoroughly and dry thoroughly with a soft cloth.
- **Automatic Mode:**
- See paragraph "CLEANING CYCLE "

7.2 PRECAUTIONS IN CASE OF PROLONGED INACTIVITY

- In the event of prolonged inactivity of the appliance (holidays, seasonal work) it must be thoroughly cleaned to remove any residue and dried thoroughly.
- Commercially available protective products for steel parts can be used.
- Leave the lid open so that air can circulate inside the cooking tank.
- Switch off the appliance with the main switch located upstream of the appliance.
- The room must be sufficiently ventilated.
- Thoroughly clean the entire oil filling circuit, pump lines and trolley, to avoid clogging of the circuit due to solidified oil.

7.3 PRECAUTIONS IN CASE OF MALFUNCTION

- If malfunctions occur during use, immediately turn off the appliance and close or interrupt all supplies (electricity, gas, etc.).
- Have the service department or a qualified technician call in.



ATTENTION:

In the event of a fire, cover the cooking tank with the lid supplied with the machine, immediately intercept all dispensing (gas and electricity)



Do not use water to extinguish the fire at all.



The manufacturer does not assume any responsibility or warranty commitment for injuries and damage due to non-compliance with the requirements or installation or maintenance that does not comply with safety regulations.

The same applies in the event of improper use of the device by the operator.

8 MAINTAINING THE APPLIANCE



All maintenance work must only be carried out by a qualified service representative!

- To keep the device running smoothly, maintenance must be carried out once a year, which includes checking the condition of wear parts, supply pipes, electrical components, etc.
- It is advisable to replace worn components during maintenance to avoid a further call and unexpected breakdowns of the device.
- It is therefore advisable to conclude a maintenance contract.

8.1 PERIODIC MAINTENANCE

Periodic inspection will minimize machine downtime and increase operating efficiency.

The following points must be checked:

FOR THE OPERATOR

DAILY CHECKS / AT EACH OIL CHANGE IN THE TANK

1. Carry out a thorough cleaning of the machine (tank, filters, external panels).

SIX-MONTHLY CHECKS

2. Check Integrity:
 - Control panel switches, warning lights and instrumentation:

If damaged, contact the technical assistance center.

FOR THE TECHNICAL SERVICE

At each intervention:

- Close all paneling carefully.
- Keep clean and dry the inside of the side, where the components are present.
- Keep wiring and electrical connections in good condition.

ANNUAL CHECKS/INTERVENTIONS

1. Perform a thorough cleaning of the board ventilation/cooling system.
2. Checking the gas system for leaks.
3. Check the oil filtering circuit
4. Verification of actuator sliding elements
5. Checking the closure of terminals of electrical part connections. Cleaning of electrical parts

9.1 PRECAUTIONS IN CASE OF MALFUNCTION

- If malfunctions occur during use, immediately turn off the appliance and close or interrupt all supplies (water, electricity and gas).
- Have the service department or a qualified technician call in.

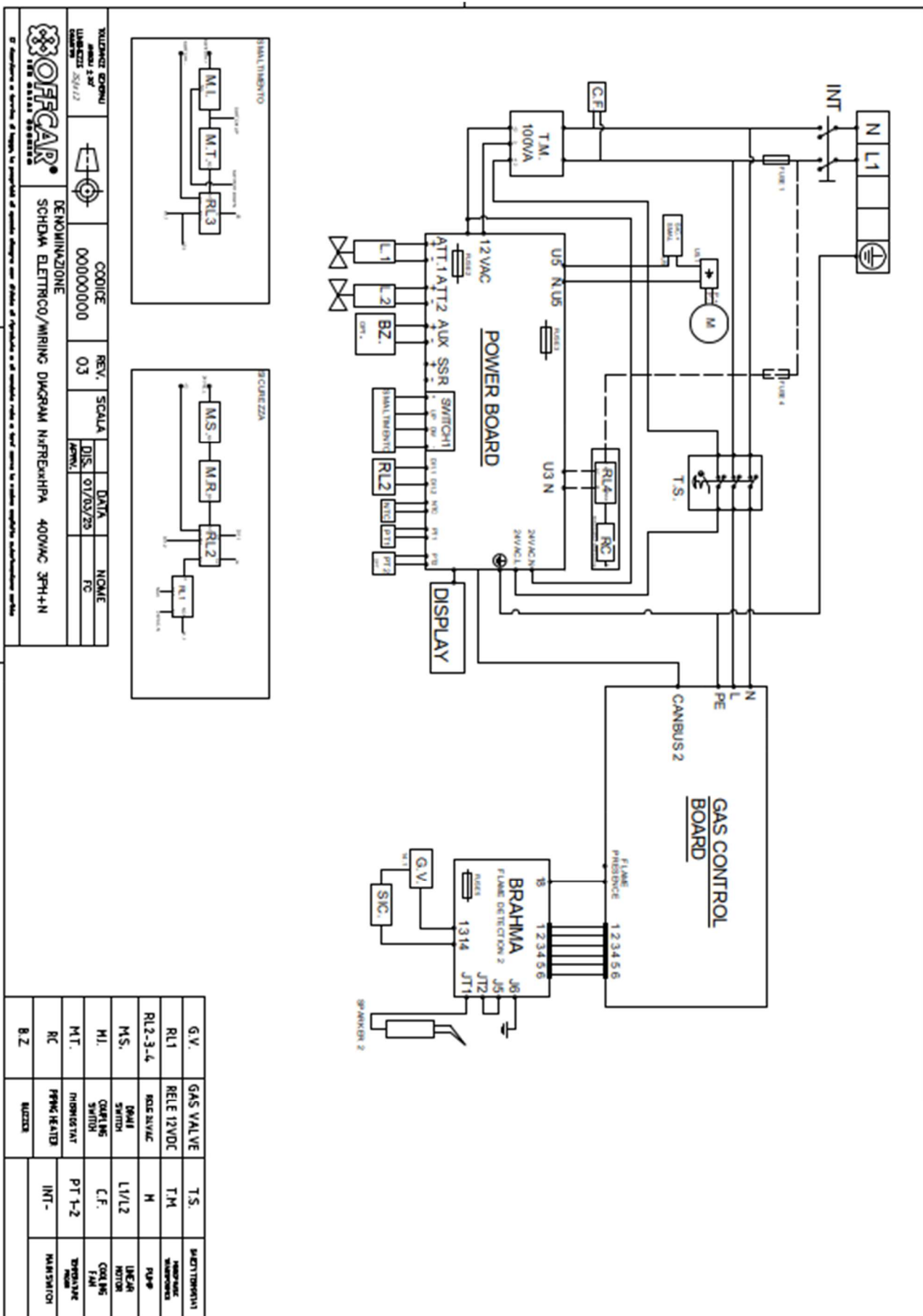


The manufacturer assumes no liability or warranty commitment for damage due to non-compliance with the regulations or improper installation

The same applies in the event of improper use of the device by the operator.

| <i>ALARM</i> | Verification to be carried out |
|--|---|
| Display board communication/power alarm | Check correct insertion of the CAN communication cable between the display and the power board |
| PT100 1 probe alarm broken/malfunctioning | Check that the connector is inserted correctly. Replace the probe if necessary |
| PT100 2 probe broken/malfunctioning | Check that the connector is inserted correctly. Replace the probe if necessary |
| broken/malfunctioning compartment probe alarm | Check that the connector is inserted correctly. Replace the probe if necessary |
| broken/malfunctioning power board probe alarm | Contact support service |
| PT100 1 Probe High Temperature Alarm | Contact support service |
| PT100 2 Probe High Temperature Alarm | Contact support service |
| High temperature alarm compartment probe | Check the cleanliness of the cooling circuit. Check cooling fan operation Check for equipment radiating. Too much heat next to the machine. Check that the room temperature does not exceed 40°C. Contact support service |
| High Temperature Alarm Card | Check the cleanliness of the cooling circuit. Check cooling fan operation Check for equipment radiating. Too much heat next to the machine. Check that the room temperature does not exceed 40°C. Contact support service |
| Oil Not Heating Alarm <-> Check for Cooking Medium | Check for the oil in the tank |
| Alarm Rack Lifting System Zone A (DX) | Check that there are no obstacles preventing the baskets from being lifted. Check the lifting arms for impurities. Visual verification of actuators Contact support service |
| Alarm Rack Lifting System Zone B (LH) | Check that there are no obstacles preventing the baskets from being lifted. Check the lifting arms for impurities. Visual verification of actuators Contact support service |
| Safety thermostat alarm | Check for oil in the tank Reset the safety thermostat (see position on CHAP. 2.5) Check safety probe integrity |
| Oil drain valve open alarm or heating element raised alarm | Close the drain valve properly. Check limit switch microswitch connections Replace the microswitch |
| Filter pump alarm (shorted relay) | Contact support service |

| | |
|---|---|
| Filter pump alarm (blown fuse) | <p>Replace the fuse (5A)</p> <p>If the problem should recur, check that the pump is correctly rotating</p> |
| Filtration alarm when the oil level in the tank is not reached | <p>Check that the oil suction hose is clean</p> <p>Check the cleaning of the suction filter on the front of the machine</p> <p>Contact support service</p> |
| Display/Gas Card Communication Alarm | <p>Check correct insertion of the CAN communication cable between the display and the gas card</p> |
| Broken gas card probe alarm/malfunction | <p>Check the cleanliness of the cooling circuit.</p> <p>Check cooling fan operation</p> <p>Check for equipment radiating. Too much heat next to the machine.</p> <p>Check that the room temperature does not exceed 40°C.</p> <p>Contact support service</p> |
| High Temperature Alarm Card | <p>Check the cleanliness of the cooling circuit.</p> <p>Check cooling fan operation</p> <p>Check for equipment radiating. Too much heat next to the machine.</p> <p>Check that the ambient temperature does not exceed 40°C.</p> <p>Contact support service</p> |
| Gas control unit 1 in alarm | <p>Check power-on contact connections</p> <p>Check fuse2 control unit 1</p> <p>Contact service</p> |
| Gas control unit 2 in alarm | <p>Check power-on contact connections</p> <p>Check fuse2 control unit 1</p> <p>Contact support service</p> |
| Flame ignition timeout alarm | <p>Contact support service</p> |
| Spurious flame (gas) alarm | <p>Contact support service</p> |
| Premix fan alarm (gas) | <p>Contact support service</p> |
| Gas Presence Alarm | <p>Check the opening of the GAS valve upstream of the appliance.</p> <p>Check that the GAS pressure is within the range provided for the gas in question</p> <p>Check the operation of the GAS pressure switch</p> |



10 EQUIPMENT DISPOSAL

Directives 2002/95/EC, 2002/96/EC and 2003/108/EC



The symbol on the **technical plate** indicates that the product, at the end of its useful life, **must be collected separately from other waste**.

For separate collection of this appliance that has reached the end of its life, please contact the appliance supplier.