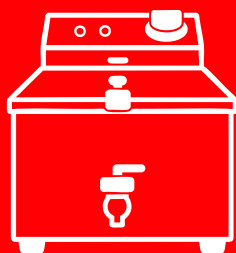


# CONTENDER

STEP UP TO THE PLATE



## CONTENDER COMMERCIAL ELECTRICAL FRYER

FCE092 | FCE093

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# I. INTRODUCTION

THANK YOU FOR CHOOSING OUR PRODUCT AND TRUSTING IN US. OUR DEVICES ARE USED IN MANY CITIES AT HOME AND ABROAD. OUR PRODUCT IS MANUFACTURED ACCORDING TO INTERNATIONAL STANDARDS. WE STRONGLY REMIND YOU TO READ THE USER MANUAL AND HAVE IT READ TO GET THE DEVICE'S EFFICIENCY TO YOUR EXPECTATIONS AND USE IT FOR A LONG TIME. WE ASK YOU TO HEED THE FOLLOWING WARNINGS BEFORE CALLING OUR SERVICE.

## 2. WARNINGS







PLEASE READ THE MANUAL CAREFULLY BEFORE INSTALLING AND USING THE DEVICE, AND MAKE SURE THAT THOSE WHO USE IT READ IT. THE DEVICE WILL BE EXCLUDED FROM THE WARRANTY WHEN YOU START THE MACHINE WITHOUT READING THE MANUAL. THE MANUAL THAT PROVIDES INFORMATION ABOUT OUR PURCHASED PRODUCT'S INSTALLATION, USE, AND MAINTENANCE SHOULD BE READ CAREFULLY. THE ELECTRICAL INSTALLATION TO WHICH THE DEVICE WILL BE CONNECTED MUST BE BY THE LEGAL REGULATIONS. FAILURES IN YOUR INSTALLATION ARE YOUR RESPONSIBILITY. FOR ANY MATTERS YOU ARE HESITANT AND DO NOT UNDERSTAND, PLEASE GET IN TOUCH WITH YOUR NEAREST AUTHORISED SERVICE BY PHONE. WE HOPE THAT YOU GET THE BEST EFFICIENCY FROM OUR PRODUCT. ON-SITE SERVICE IS SUBJECT TO A FEE FOR THIS PRODUCT.

## 3. DESCRIPTION & PURPOSE OF THE PRODUCT

THE DEVICE IS PRODUCED TO FRY SUITABLE FOOD PRODUCTS, FOR USE IN INDUSTRIAL KITCHEN SERVICES (COLLECTIVE FOOD SERVICES, RESTAURANTS, TOURISTIC PLACES, BUFFETS, ETC.)

SKU/MODEL	DIMENSIONS	NET WEIGHT	POWER
FCE092	300 X 500 X 250MM	7 KG	3KW/13AMP
FCE093	600 X 500 X 250MM	14 KG	2 X 3KW/13AMP

## 4. SAFETY DETAILS

-  THE DEVICE WORKS WITH 220-230 VOLT - 50-60 HZ ELECTRICITY.
-  IF THE ELECTRICAL CABLE IS DAMAGED, PLEASE CONTACT THE SERVICE PROVIDER.
-  THE DEVICE SHOULD BE SWITCHED OFF BEFORE BEING PLUGGED INTO THE ELECTRICITY.
-  ALL FLAMMABLE SOLID AND LIQUID MATERIALS (CLOTH, ALCOHOL KINDS, PETROCHEMICAL MATERIALS, WOODEN MATERIALS, PLASTIC MATERIALS AND CURTAINS) SHOULD BE REMOVED FROM THE DEVICE'S AREA, NOT CLEAN THE PRODUCT UNDER FLOWED AND PRESSURED WATER.
-  THE DEVICE CAN BE USED WITH OUR OTHER PRODUCTS IN THE SAME PRODUCT SERIES. THERE HAS TO BE AT LEAST 30 CM BETWEEN EACH PRODUCT. THE DEVICE SHOULD BE LOCATED AND OPERATED SUITABLE FOR LEGISLATION AND WELL-AIRED PLACE. PLEASE CHECK THE INSTRUCTIONS BEFORE LOCATING AND OPERATING THE DEVICE.
-  THE DEVICE IS PRODUCED FOR INDUSTRIAL PURPOSES AND SHOULD BE USED BY A WELL-EDUCATED PERSON. NO ONE SHOULD TRY TO FIX THE DEVICE EXCEPT THE PRODUCER AND THE AUTHORISED SERVICE.

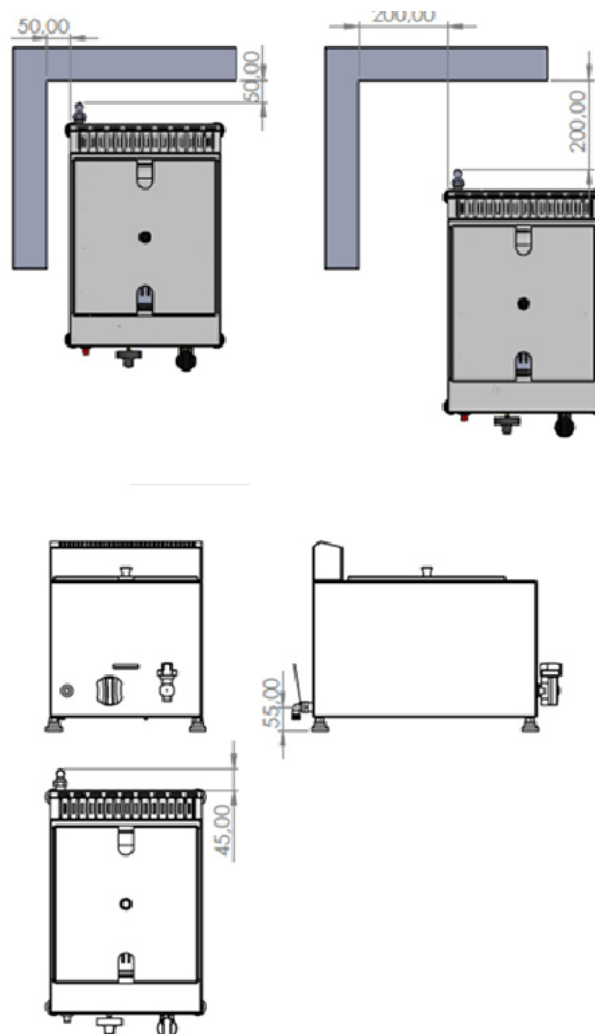
## 5. USING THE DEVICE

**IF ANY FLAME OCCURS NEXT TO THE DEVICE IN A CLOSE LOCATION, PLEASE SHUT DOWN THE GAS VALVES AND THE CIRCUIT BREAKER WITHOUT PANIC. USE A FIRE EXTINGUISHER. NEVER USE WATER TO EXTINGUISH THE FLAME.**

**THE DEVICE SHOULD BE PLUGGED INTO THE GROUNDED SOCKET OUT. BE SURE THAT YOU HAVE A GROUNDED LINE IN YOUR ELECTRICAL CIRCUIT.**

- ALL USERS SHOULD READ THE USER MANUAL.
- KEEP AWAY FROM THE CHILDREN.
- PLEASE DO NOT USE THE DEVICE OUTSIDE OF ITS PRIMARY PURPOSE. DO NOT CLOSE THE AIRFLOW HOLES OF THE DEVICE.
- THE DEVICE SHOULD BE LOCATED ON A NON-FLAMMABLE SURFACE.
- DO NOT OPERATE IT NEXT TO THE HOT MACHINES. IT HAS TO BE OPERATED IN A WELL-AIRED PLACE.
- DO NOT OPERATE IT UNDER THE SUNLIGHT DIRECTLY.
- DO NOT OPERATE THE DEVICE WHEN THERE IS NO OIL IN THE OIL TANK.
- DO NOT POUR ANY WATER INTO THE DEVICE, AND DO NOT PUT ANY JUICY THINGS.
- CHANGE THE OIL WHEN THE OIL AND DEVICE ARE NOT HOT.
- PLEASE USE HEAT RESISTANT GLOVE AGAINST HOT SURFACES.

### 5.1. ASSEMBLY & POSITIONING





## 5.2. USAGE

- INSERT THE BASKET INTO THE GN CONTAINER BEFORE SWITCHING ON THE FRYER.
- MAKE SURE THAT THE OIL DRAIN VALVE IS CLOSED.
- OPEN THE LID OF THE FRYER AND POUR OIL INTO THE GN CONTAINER. OBSERVE THE MAXIMUM AND MINIMUM LINES WHEN POURING OIL INTO THE GN CONTAINER.

## 5.3. OPERATION

- PLUG THE FRYER INTO THE SOCKET.
- SET THE THERMOSTAT SWITCH TO THE DESIRED TEMPERATURE FOR THE FRYER TO WORK.
- FRYERS ARE OF 2 TYPES, SINGLE AND DOUBLE CHAMBER. EACH CHAMBER HAS TWO SEPARATE HEATERS (RESISTORS) INDEPENDENT OF EACH OTHER AND TWO SEPARATE THERMOSTATS ACCORDINGLY. BY TURNING THE THERMOSTAT SWITCH, THE HEATERS START TO WORK AND THE INDICATOR LAMP (SIGNAL LAMP) ON THE THERMOSTAT LIGHTS UP AS LONG AS IT IS WORKING.
- WHEN THE OIL TEMPERATURE REACHES THE INDICATOR TEMPERATURE, THE HEATERS (RESISTORS) ARE DISABLED (SIGNAL LAMP GOES OUT) THANKS TO THE LIMIT THERMOSTAT. WHEN THE OIL TEMPERATURE DROPS BELOW THE GAUGE TEMPERATURE, THE LIMIT THERMOSTAT IS ACTIVATED AND THE HEATERS START TO OPERATE.

## 5.4. SHUTDOWN

- AFTER THE FRYING PROCESS IS FINISHED, TURN THE THERMOSTAT SWITCH TO (O) POSITION AND UNPLUG THE APPLIANCE.
- ALLOW THE OIL TO COOL BEFORE DRAINING THE OIL FROM THE FRYER.
- TO DRAIN THE OIL FROM THE FRYER, SIMPLY USE THE OIL DRAIN VALVE PROVIDED ON THE APPLIANCE.

## 5.5. CLEANING

- PLUG OUT THE DEVICE FROM THE ELECTRICITY SOCKET BEFORE CLEANING.
- DO NOT FLOW WATER INSIDE OF THE DEVICE. CLEAN THE MAIN BODY WITH A WET CLOTH. DO NOT CLEAN THE MAIN BODY UNDER FLOW WATER.
- THE DEVICE SHOULD BE CLEAN WELL AND REPACKED IF IT HAS BEEN OUT OF USE FOR A LONG TIME.
- THE OIL TANK AND THE BASKET SHOULD BE CLEANED WELL, AND THE BASKET SHOULD BE LUBRICATED; OTHERWISE, IT CAN BE OXIDIZED.

## 5.6. TRANSPORT AND REPLACEMENT

- THE DEVICE CAN BE TRANSPORTED BY HAND WITH HUMAN POWER OR BY MEANS OF PALLET TRUCKS, ETC. IT SHOULD BE CARRIED UPRIGHT AS IN THE OPERATING POSITION.
- THE UNIT SHOULD BE MOVED IN A BALANCED MANNER AND SHOULD BE MOVED SLOWLY TO AVOID SHAKING.
- CARE MUST BE TAKEN NOT TO DROP THE DEVICE AND NOT TO HIT ANYTHING DURING TRANSPORTATION.

## 5.7. RELOCATION

- IN ORDER TO RELOCATE THE APPLIANCE; THE APPLIANCE VALVES AND MAIN VALVE MUST BE CLOSED, AND IF IT IS HOT, IT MUST BE ALLOWED TO COOL DOWN.
- AFTER REASSEMBLY, ELECTRIC LEAKAGE AND OPERATION OF THE APPLIANCE MUST BE CHECKED.

## 5.8. EFFICIENCY USE (EFFICIENT USE OF ENERGY)

- PLEASE SWITCH OFF THE DEVICE WHEN IT IS OUT OF USE. ALWAYS KEEP THE DEVICE CLEAN.
- AT 24 °C, YOU CAN HAVE THE BEST PERFORMANCE FROM THE DEVICE. THE DEVICE CAN WORK BETWEEN -5 +40 °C. THEY ARE WRITTEN IN THE USER MANUAL.

## 6. CLEANING AND MAINTENANCE

### 6.1. CLEANING

- BEFORE USING THE DEVICE FOR THE FIRST TIME, CLEAN THE ENTIRE OUTER SURFACE AND THE OIL RESERVOIR WITH A SPONGE AND LIQUID CLEANING MATERIAL.
- DO NOT WASH WITH PRESSURIZED WATER WHEN CLEANING THE DEVICE.
- WHEN CLEANING THE INSIDE OF THE FRYER, REMOVE THE BASKET AND GN CONTAINER.
- DO NOT USE CHEMICAL CLEANING MATERIALS SUCH AS SALT SPIRIT, CIF ETC. DURING CLEANING.

### 6.2. MAINTENANCE

- THIS PERIODIC MAINTENANCE MUST BE CARRIED OUT BY TECHNICAL STAFF.
- DEPENDING ON THE FREQUENCY OF USE, WE RECOMMEND MAINTENANCE AT LEAST EVERY 6 MONTHS.
- EVEN IF IT IS WITHIN THE WARRANTY PERIOD, THE MAINTENANCE OF THE DEVICE BY OUR TECHNICAL SERVICE STAFF IS SUBJECT TO A FEE IN CASE OF MALFUNCTIONS CAUSED BY PERIODIC MAINTENANCE AND NON-MAINTENANCE OR MISUSE.
- ACCORDING TO THE FREQUENCY OF USE, THE ELECTRICAL MAINTENANCE OF THE DEVICE SHOULD BE DONE BY SPRAYING DRY AIR AFTER THE ELECTRICAL CONNECTION IS CUT.
- CLEAN THE GN CONTAINER ACCORDING TO THE FREQUENCY OF USE. FILL THE GN CONTAINER WITH WATER AND HEAT IT. THIS WILL HELP TO CLEAN THE FROZEN AND ADHERED OILS AND THE DRAINING DEVICE EASILY.

### 6.3. LIFE OF THE DEVICE

- THE LIFE OF THE DEVICE IS ABOUT 7 YEARS IF IT IS USED ACCORDING TO THE RECOMMENDATIONS IN THE USER MANUAL.


### 6.4. FAULTS AND FAULT SOLUTIONS






ISSUE	CAUSES	SOLUTIONS
THE DEVICE DOES NOT OPERATE	THE DEVICE MAY NOT BE RECEIVING ELECTRICITY	CHECK THE ELECTRIC CONNECTION
	CIRCUIT BREAKER MAY NOT BE OPEN	CHECK THE FUSE BOX CONNECTION
THE DEVICE DOES NOT COOK WELL	TEMPERATURE ADJUSTMENT BUTTON IS NOT WORKING OR TEMPERATURE SETTING MAY BE WRONG	CHECK THE TEMPERATURE SETTING
	THE THERMOSTAT MAY BE BROKEN. THEREFORE, THE LIMIT THERMOSTAT MAY HAVE DISABLED THE HEATERS	ACTIVATE THE LIMIT THERMOSTAT AGAIN
	THE HEATERS MAY BE INCORRECTLY CONNECTED OR BURNED OUT	CHECK THE HEATERS AND CONTACT YOUR SERVICE & PARTS STATION IF BURNED OUT
THE DEVICE HAS STOPPED WORKING	THE DEVICE MAY STOP DUE TO LOW VOLTAGE	CHECK THE VOLTAGE

### 6.5. SERVICE AND SPARE PARTS STATION

UNIT 7 JADE BUSINESS PARK, SPRING ROAD, MURTON, COUNTY DURHAM SR7 9DR. T: 0333 358 3678. E: SALES@ECATERING.CO.UK

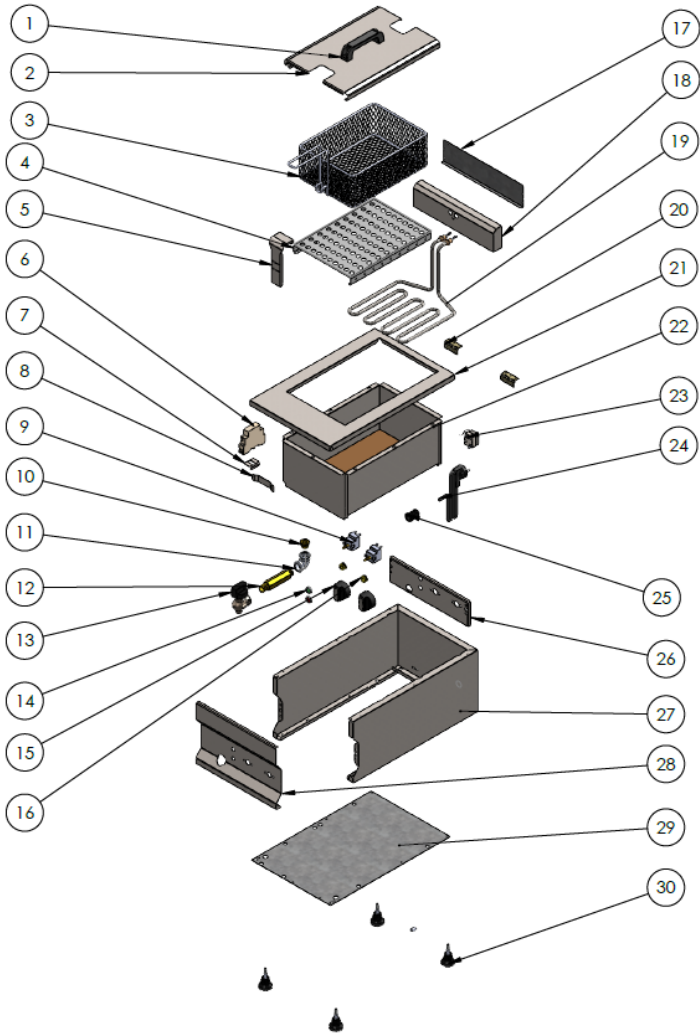
## 7. LABELS & WARNING SIGNS

RG Distributors Ltd t/a ECATERING Unit 7 Jade Business Park, Spring Road, Mutton, County Durham, SR7 9DR Telephone: (+44) 333 358 3678 Email: sales@ecatering.co.uk Website: www.ecatering.co.uk		
Product Name		
Model/Type		
Power/Watt		
Production Date		
Country of Production		
Category		
Voltage		
CAUTION!.. This device should be installed in accordance with current regulations and should only be used in well-ventilated areas. Instructions must be followed before and after use.		

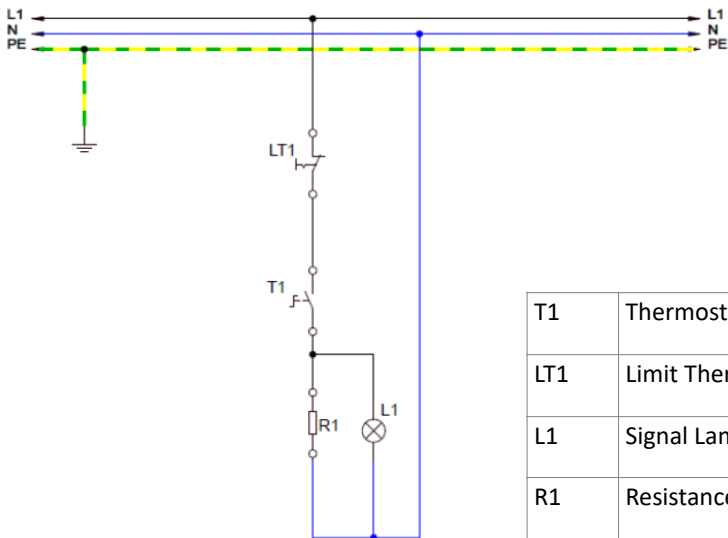
	<b>WARNINGS ABOUT DANGEROUS SITUATIONS RELATED TO THE SAFETY OF LIFE AND PROPERTY.</b>
 220V	<b>WARNING: RISK OF ELECTRICAL SHOCK</b>
	<b>WARNING: HOT SURFACE</b>
	<b>WARNING: HIGH TEMPERATURE - DO NOT TOUCH WHEN IN USE</b>
	<b>IMPORTANT INFORMATION AND USEFUL TIPS FOR USING THE DEVICE. THIS DEVICE MUST BE INSTALLED IN ACCORDANCE WITH REGULATIONS AND SHOULD ONLY BE USED IN A WELL-VENTILATED AREA. CONSULT THE INSTRUCTIONS BEFORE INSTALLING AND USING THE DEVICE.</b>

## 8. PARTS DESCRIPTION

No	Part Name	Pcs.
1	Cover Handle	1
2	Cover	1
3	Fryer Basket	1
4	Resistance Protector	1
5	Min-Max Indicator	1
6	Contactor	1
7	Contactor Support	1
8	Basket Hanger	1
9	Limit and Regular Thermostat	2
10	O-Ring	1
11	Elbow for Oil Drain	1
12	Oil Drain Extension Pipe	1
13	Tap	1
14	Signals	2
15	Knob	2
16	Signal Holder	2
17	Fryer Head Cover	1
18	Fryer Head	1
19	Resistance	1
20	Butterfly Hinge	2
21	Upper Table	1
22	Oil Reservoir	1
23	Thermostat	1
24	Plug	1
25	PG-11	1
26	Front Frame Support	1
27	Main Body	1
28	Control Panel	1
29	Bottom Cover	1
30	Adjustable Legs	4



## 9. ELECTRICAL CIRCUIT DIAGRAM



T1	Thermostat
LT1	Limit Thermostat
L1	Signal Lamp
R1	Resistance



## 10. WARRANTY TERMS

DOCUMENTS WITHOUT SALES DATE, FACTORY AND SELLER COMPANY APPROVAL ARE INVALID. IN ORDER TO BENEFIT FROM THE WARRANTY, THE SALES (INVOICE, ASSEMBLY REPORT, ETC.) DOCUMENT MUST BE SHOWN.

ALL CONTENDER PRODUCTS COME WITH A 24 MONTHS PARTS ONLY WARRANTY

THE DEVICE IS GUARANTEED AGAINST MALFUNCTIONS CAUSED BY MATERIAL AND WORKMANSHIP DEFECTS IF IT IS ASSEMBLED AND USED AS DESCRIBED IN THE ASSEMBLY, USE AND MAINTENANCE MANUAL.

THE MANUFACTURER DETERMINES THE DETECTION, REPAIR METHOD AND LOCATION OF THE MALFUNCTIONS COVERED BY THE WARRANTY.

WARRANTY COVERAGE BELONGS ONLY TO THE GUARANTEED DEVICE IF THE INSTALLATION, USE AND MAINTENANCE MANUAL AND WARRANTY CONDITIONS ARE COMPLIED WITH, NO RIGHTS OR COMPENSATION CAN BE CLAIMED UNDER ANY OTHER NAME.

THE WARRANTY IS VOID IF THE INFORMATION ON THE WARRANTY CERTIFICATE OR ON THE WARRANTED DEVICE INDICATING THE TYPE, MODEL AND SERIAL NUMBERS OF THE DEVICE IS SCRATCHED, ERASED OR MODIFIED.

THE WARRANTY ONLY INCLUDES MAINTENANCE AND REPAIR AGAINST DEFECTS IN MATERIALS AND WORKMANSHIP THAT MAY OCCUR WITHIN THE VALID PERIODS. FAILURES AND PARTS WITHIN THE SCOPE OF THE WARRANTY ARE REPAIRED AND REPLACED FREE OF CHARGE.

DURING THE WARRANTY PERIOD, ONLY SERVICE PERSONNEL AUTHORIZED BY THE MANUFACTURER CAN INTERVENE IN MALFUNCTIONS. INTERVENTION OF UNAUTHORIZED PERSONS MAY EXCLUDE THE DEVICE FROM THE WARRANTY.

INSTALLATION MUST BE DONE AS SPECIFIED IN THE INSTRUCTIONS. IN CASE OF CHANGING THE ADDRESS OF USE OF THE DEVICE, IT MUST BE NOTIFIED IN ACCORDANCE WITH THE RELOCATION AND ASSEMBLY INSTRUCTIONS.

IN CASE OF ANY MALFUNCTION DURING USE, THE AUTHORIZED SERVICE SHOULD BE NOTIFIED.

ANY DAMAGES AND MALFUNCTIONS THAT MAY OCCUR DURING THE SHIPMENT PROCESS SUCH AS LOADING AND UNLOADING OUTSIDE THE RESPONSIBILITY OF THE MANUFACTURER WILL BE TREATED OUT OF WARRANTY. THE ELIMINATION OF DAMAGES AND MALFUNCTIONS CAUSED BY EXTERNAL FACTORS DURING THE USE OF THE DEVICE IS OUT OF WARRANTY.

**IN THE BUILDING WHERE THE DEVICE WILL BE CONNECTED, THE INSTALLATION MUST BE IN ACCORDANCE WITH THE REGULATIONS, AND ALL NECESSARY MEASURES MUST BE TAKEN TO ENSURE THE SAFETY OF LIFE AND PROPERTY.**

IF THE ABOVE IS NOT OBSERVED OUR COMPANY WILL NOT ACCEPT RESPONSIBILITY.







FCE092 • CONTENDER PREMIUM 10L COUNTER TOP ELECTRIC FRYER  
FCE093 • CONTENDER PREMIUM 2 X 10L COUNTER TOP ELECTRIC FRYER



**STEP UP TO THE PLATE**