

CONTENDER

STEP UP TO THE PLATE



CONTENDER COMMERCIAL ELECTRICAL INDUCTION FRYER

FCE001 | FCE007

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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 FCE001 AND FCE007 HAVE BEEN DEVELOPED AND MANUFACTURED SOLELY FOR THE USE TO FRY FOOD PRODUCTS IN COMMERCIAL KITCHENS. IDEAL PLACES ARE; COLLECTIVE FOOD SERVICES, RESTAURANTS, TOURIST PLACES, BUFFETS ETC.

SKU/MODEL	VOLTAGE	POWER RATE	FREQUENCY	TEMPERATURE	TIMER	MAX VOLUME
FCE001	220-240V ~ 50/60HZ	3000W	50/60HZ	60-190 °C	0-120MIN	8L
FCE007	220-240V ~ 50/60HZ	3000W+3000W	50/60HZ	60-190 °C	0-120MIN	8L+8L



IMPORTANT

THIS UNIT IS AN INDUCTION FRYER AND OPERATES DIFFERENTLY THAN A STANDARD FRYER.

-  DO NOT PLUG WITH WET HANDS.
-  DO NOT PLUG INTO A SOCKET WHERE SEVERAL OTHER APPLIANCES ARE PLUGGED IN.
-  DO NOT USE IF THE PLUG CORD IS DAMAGED OR THE POWER PLUG DOES NOT FIT THE SOCKET SAFELY.
-  DO NOT MODIFY THE PARTS, OR ATTEMPT TO REPAIR THE UNIT BY YOURSELF.
-  DO NOT USE THE UNIT NEAR FLAME OR WET PLACES.
-  DO NOT USE WHERE CHILDREN CAN EASILY TOUCH THE UNIT, OR ALLOW CHILDREN TO USE THE UNIT BY THEMSELVES.
-  DO NOT PLACE ON UNSTABLE SURFACES.
-  DO NOT HEAT THE POT EMPTY OR OVERHEAT THE POT.

-  USE THE UNIT WITH SUFFICIENT SPACE AROUND IT. KEEP THE FRONT SIDE AND EITHER RIGHT OR LEFT SIDE OF THE UNIT CLEAR.
-  DO NOT USE THE UNIT ON CARPET OR TABLECLOTH (VINYL) OR ANY OTHER LOW-HEAT-RESISTANT ARTICLE.
-  DO NOT BLOCK AIR INTAKE OR EXHAUST VENT.
-  DO NOT PLACE THE UNIT NEAR TO THE OBJECTS WHICH ARE AFFECTED BY MAGNET, SUCH AS: RADIOS, TELEVISIONS, AUTOMATIC-BANKING CARDS AND CASSETTE TAPES.
-  THE POWER CORD MUST BE REPLACED BY QUALIFIED TECHNICIANS.
-  **CAUTION:** HOT SURFACE.
-  THIS APPLIANCE IS NOT INTENDED FOR USE BY PERSONS (INCLUDING CHILDREN) WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTION CONCERNING USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY.
-  THIS PRODUCT MUST ONLY BE USED BY COMPETENT PERSONS THAT HAVE READ AND UNDERSTOOD THIS MANUAL. IT IS THE USERS RESPONSIBILITY TO ENSURE THAT THE UNIT IS USED IN ACCORDANCE WITH THE MANUAL, SHOULD THE UNIT NOT BE USED APPROPRIATELY THEN THE WARRANTY WILL NOT BE VALID.
-  THE UNIT IS NOT A TOY AND MUST NOT BE USED BY CHILDREN ESPECIALLY WHEN UNSUPERVISED. THIS FRYER IS A PIECE OF COMMERCIAL EQUIPMENT AND MUST ONLY BE USED BY COMPETENT PERSONS.
-  THE TEMPERATURE OF ACCESSIBLE SURFACES MAY BE HIGH WHEN THE APPLIANCE IS OPERATING.
-  TAKE CARE WHEN OPERATING THE APPLIANCE, AS RINGS, WATCHES AND SIMILAR OBJECTS WORN BY THE USER COULD GET HOT WHEN IN CLOSE PROXIMITY TO THE HOB SURFACE
-  APPLIANCE NOT TO BE CLEANED WITH WATER JET.
-  ANY REPAIRS SHALL BE CARRIED OUT ONLY BY PERSONS TRAINED OR RECOMMENDED BY THE MANUFACTURER.
-  CARE BE TAKEN TO ENSURE THAT THE SPLASHBACK AND SURROUNDING AREA FREE OF METALLIC SURFACES.
-  NON-IONISING ELECTROMAGNETIC RADIATION.
-  THE APPLIANCE IS NOT INTENDED TO BE OPERATED BY MEANS OF AN EXTERNAL TIMER OR SEPARATE REMOTE-CONTROL SYSTEM.



WARNING

CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.

4. SAFETY INSTRUCTIONS



PLEASE USE A DEDICATED EARTH LEAKAGE CIRCUIT BREAKER (ELCB)



KEEP ELECTRICAL APPLIANCES OUT OF REACH FROM CHILDREN. DO NOT LET THEM USE THE APPLIANCES WITHOUT SUPERVISION.



NEVER OPERATE THE INDUCTION FRYER IN HIGH TEMPERATURE ENVIRONMENTS SUCH AS NEAR A GAS STOVE OR KEROSENE STOVE.



DO NOT PUT ANY DETERGENTS OR FLAMMABLE MATERIALS AROUND THE EQUIPMENT.



IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY ITS SERVICE AGENT OR SIMILARLY QUALIFIED PERSONS IN ORDER TO AVOID HAZARD.



DURING AND AFTER COOKING, THE CORRESPONDING HEATING ZONE IS STILL HOT. NEVER TOUCH THE SURFACE AND SWITCH ON THE TAP TO AVOID HURTING. CHILDREN SHOULD KEEP A SAFETY DISTANCE DURING AND AFTER COOKING.



NEVER FLUSH WITH WATER DIRECTLY AS TO AVOID DANGERS.

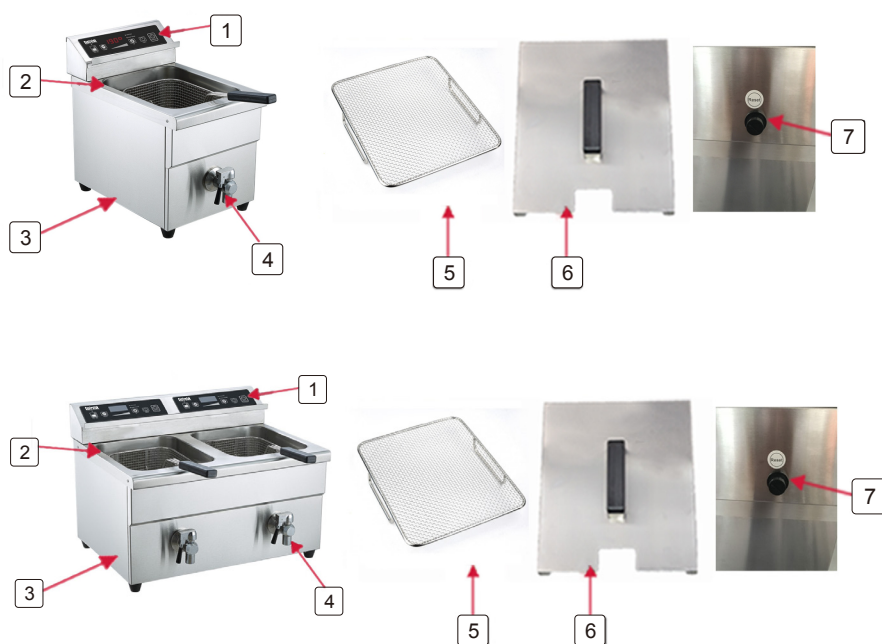


METALLIC OBJECTS SUCH AS KNIVES, FORKS, SPOONS AND LIDS SHOULD NOT BE PLACED ON THE DEEPLYFRYER SINCE THEY CAN GET HOT.

OVERHEATED OIL:

IF THE SELF-PROTECTION FUNCTION OF THE INDUCTION DEEP FRYER IS INVALID DURING COOKING, MAYBE CAUSE FIRE. IF THE FIRE IS CAUSED BY OIL, DO NOT PUT OFF FIRE BY POURING WATER UNTO IT. PLACE A LID TO COVER THE FIRE AND SWITCH OFF THE ELECTRIC CURRENT.

5. PRODUCT STRUCTURE



1.	CONTROL PANEL
2.	FRY BASKET
3.	BOTTOM PLATE
4.	TAP
5.	FRYER SCREEN
6.	LID
7.	HAND-ACTUATED RESET SWITCH

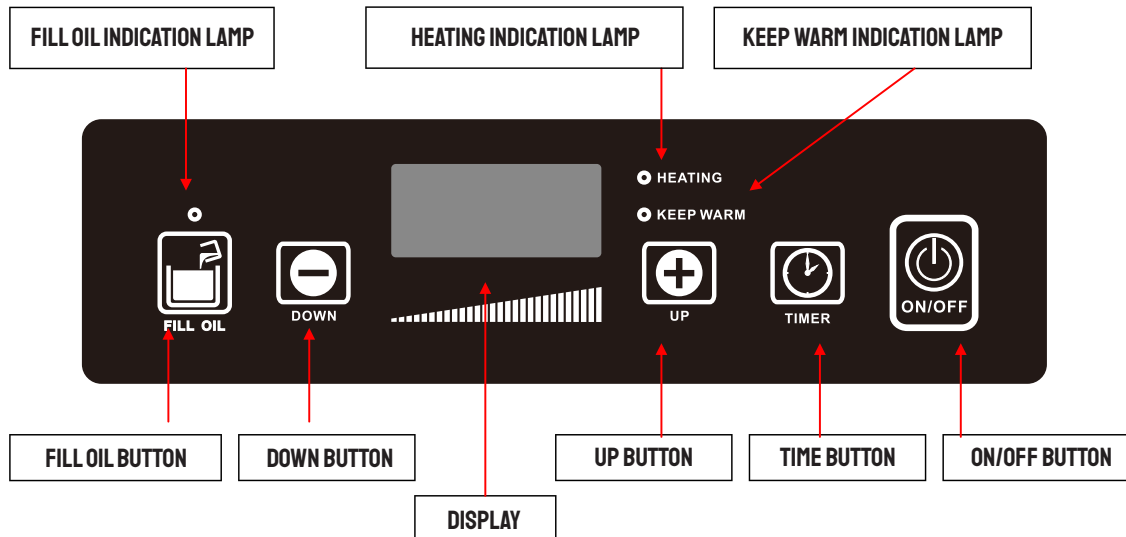
6. OPERATING INSTRUCTIONS

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.
- IT IS RECOMMENDED TO ONLY CHANGE THE OIL WHEN IT HAS COOLED. HOT OIL IS VERY DANGEROUS AND CAN RESULT IN SERIOUS INJURY.
- PLEASE USE HEAT RESISTANT GLOVE AGAINST HOT SURFACES.

6.1. FOR FIRST USE

- DO NOT OPERATE IT IF IT IS DAMAGED.
- TAKE OUT THE PROTECTION BANDS IF THERE ARE.
- CLEAN THE DEVICE'S PARTS THAT DIRECTLY TOUCH THE FOOD AND CARE.
- DO NOT CLEAN THE DEVICE IN A DISHWASHER.



1. PRESS  TO SWITCH ON OR SWITCH OFF THE EQUIPMENT, WHEN THE DEEP FRYER IS SWITCHED ON. THE EQUIPMENT ENTERS INTO THE STANDBY MODE.
- 2). OPERATION:
 - A. AFTER THE DEEP FRYER HAS BEEN SWITCHED ON, THE "FILL OIL INDICATION LAMP" BLINKS AND THE BUZZER ALARMS TO ALERT THE USER TO FILL OIL INTO THE OIL TANK. PLEASE MAKE SURE THAT THE OIL LEVEL IS OVER THE "MIN" MARK AND NOT OVER THE "MAX" MARK. AFTER FILLING OIL, PLEASE PRESS  THEN THE UNIT CAN BE STARTED FROM 120 °C.

7. CLEANING AND MAINTENANCE

7.1 EXHAUST PLATE CLEANING

IF THE EXHAUST PLATE IS BLOCKED, PLEASE RELEASE THE SCREW, PUSH THE EXHAUST PLATE UPWARD, AND TAKE IT APART FOR CLEANING TO INSURE THE EQUIPMENT CAN EXHAUST AIR NORMALLY

- 1). DISCONNECT PLUG AND WAIT UNTIL THE UNIT IS COOLED DOWN COMPLETELY. CLEAN AFTER USING EVERY TIME.
- 3). DO NOT USE BENZINE, THINNER, SCRUBBING BRUSH OR POLISHING POWDER TO CLEAN THE INDUCTION COOKER.
- 4). WIPE USING DISH WASHING AGENT AND DAMP CLOTH.
- 5). USE VACUUM CLEANER TO SUCK UP DIRT FROM THE AIR INTAKE AND EXHAUST VENT.
- 6). NEVER RUN WATER OVER THE UNIT (WATER GETS INSIDE MAY CAUSE MALFUNCTION).

7.2. LIFE OF THE DEVICE

- THE LIFE OF THE DEVICE IS ABOUT 10 YEARS IF IT IS USED ACCORDING TO THE RECOMMENDATIONS IN THE USER MANUAL.

7.3. PROTECTION AND ERROR CODES

ERROR CODES SHOWN ON THE DISPLAY [6]	POSSIBLE CAUSE	POSSIBLE SOLUTION
E01	THE INTERNAL TEMPERATURE OF THE APPLIANCE IS TOO HIGH. BUZZER ALARM SOUND IS HEARD.	PRESS ON/ OFF (I) BUTTON TO SWITCH OFF THE APPLIANCE AND UNPLUG IT. WAIT UNTIL THE APPLIANCE HAS COMPLETELY COOLED DOWN. ALSO RESET THE HI-LIMITER.
E02	THE APPLIANCE IS OVERHEATED AND THE BUZZER ALARM SOUND IS HEARD.	PRESS ON/ OFF (I) BUTTON TO SWITCH OFF THE APPLIANCE AND UNPLUG IT. WAIT UNTIL THE APPLIANCE HAS COMPLETELY COOLED DOWN. ALSO RESET THE HI-LIMITER.
E03	INPUT SUPPLY VOLTAGE IS TOO HIGH [$>265V$]	MAKE SURE THAT THE APPLIANCE IS CONNECTED TO A SUITABLE ELECTRICAL POWER SUPPLY.
E04	INPUT SUPPLY VOLTAGE IS TOO LOW [$<135V$].	MAKE SURE THAT THE APPLIANCE IS CONNECTED TO A SUITABLE ELECTRICAL POWER SUPPLY.
E05	OIL TEMPERATURE SENSOR SHORT/OPEN CIRCUIT.	PLEASE CONTACT YOUR SUPPLIER.
E06	COIL TEMPERATURE SENSOR SHORT CIRCUIT.	PLEASE CONTACT YOUR SUPPLIER.
E07	COIL TEMPERATURE SENSOR OPEN CIRCUIT.	PLEASE CONTACT YOUR SUPPLIER.
E08	COIL TEMPERATURE SENSOR OVER HEAT.	PLEASE CONTACT YOUR SUPPLIER.

7.4. SELF-PROTECTION FUNCTION

1.	OVERCURRENT PROTECTION	FUSE BURNS OUT TO CUT OFF POWER.
2.	DRYHEAT PROTECTION	EACH TIME WHEN THE DEEP FRYER STARTS ,IT ENTERS INTO THE SELF-CHECKING STAGE ABOUT 40 SECONDS. IF NO OIL IS FOUND IN THE OIL TANK FOR COOKING, THE DISPLAY WILL SHOW"E02".
3.	OILL OVERHEAT PROTECTION	IF THERE IS ANY REASON THAT LEADS TO INCORRECT TEMPERATURE MEASUREMENT BY THE TEMPERATURE SENSOR INSIDE THE OIL TANK (FOR INSTANCE, SUBSTANCE STUCK ON THE TEMPERATURE SENSOR), THE TEMPERATURE LIMITER AT THE BACK OF THE OIL TANK WILL TRIGGER WHEN THE OIL TEMPERATURE IS IN BETWEEN 230°C-250°C. AT THIS MOMENT, THE DEEP FRYER CANNOT OPERATE UNTIL OIL TEMPERATURE FALLS TO 190°C OR LOWER. WHEN THE OIL TEMPERATURE DROPS (TO 190°C OR LOWER), THE USER CAN RESET THE TEMPERATURE LIMITER BY PRESSING TINE BUTTON AT THE BACK OF THE DEEP FRYER. IF DURING OPERATION, THE TEMPERATURE LIMITER TRIGGERS FREQUENTLY: CONTACT YOUR SUPPLIER.
4.	EXTRA-ORDINARY LONG-TERM PROTECTION	IF THE DEEP FRYER HAS BEEN OPERATING CONTINUOUSLY FOR HOURS WITHOUT BEING USED, IT SHUTS OFF AUTOMATICALLY.

7.5. 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

8. TECHNICAL FEATURES AND LABELS

RG Distributors Ltd t/a ECATERING Unit 7 Jade Business Park, Spring Road, Muton, 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.		



WARNING! GROUNDED ELECTRICITY CIRCUIT



HOT SURFACE

9. 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 AUTHORISED BY THE MANUFACTURER CAN INTERVENE IN MALFUNCTIONS. INTERVENTION OF UNAUTHORISED 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 AUTHORISED 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.





FCE001 • CONTENDER 8 LITRE TANK ENERGY EFFICIENT INDUCTION FRYER WITH DRAIN TAP

FCE007 • CONTENDER 2 X 8 LITRE ENERGY EFFICIENT INDUCTION FRYER WITH DRAIN TAP



STEP UP TO THE PLATE