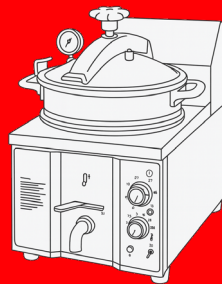


CONTENDER

STEP UP TO THE PLATE



CONTENDER 16L HIGH PRESSURE CHICKEN FRYER

FCE091

CONTENTS

I. PREFACE	3
2. PRODUCT DESCRIPTION & PURPOSE	3
3. WARNING SIGNS	3
4. TECHNICAL SPECIFICATIONS	4
5. SAFETY RULES	4
6. CUSTOMER PREPARATIONS BEFORE INSTALLATION	5
7. CLEANING THE POT & CABINET	5
8. OPERATION	6
9. CHANGING THE OIL	8
IO. TRANSPORT & REPLACEMENT	8
II. WARRANTY TERMS	9

I. PREFACE

THANK YOU FOR CHOOSING OUR DEVICE AND FOR YOUR TRUST IN OUR COMPANY. WE WOULD LIKE TO REMIND YOU THAT YOU MUST READ THE USER MANUAL AND HAVE YOUR USER READ IT IN ORDER TO GET THE EFFICIENCY OF THE DEVICE IN ACCORDANCE WITH YOUR EXPECTATIONS AND FOR YOUR LONG-TERM USE. BEFORE CALLING OUR SERVICE, WE ASK YOU TO CONSIDER THE FOLLOWING WARNINGS:

- PLEASE READ THE MANUAL CAREFULLY BEFORE INSTALLING AND USING THE MACHINE, MAKE SURE THAT THOSE WHO USE THE DEVICE READ IT. IF YOU OPERATE THE MACHINE WITHOUT READING THE MANUAL, THE DEVICE WILL BE OUT OF WARRANTY.
- THE MANUAL, WHICH GIVES INFORMATION ABOUT THE INSTALLATION, USE AND MAINTENANCE OF THE PRODUCT YOU HAVE PURCHASED, SHOULD BE READ CAREFULLY. MAKE SURE THAT THE GAS INSTALLATION TO WHICH THE DEVICE WILL BE CONNECTED IS MADE BY QUALIFIED PERSONS IN ACCORDANCE WITH THE LEGAL REGULATIONS.
- ASK FOR INFORMATION BY PHONE FROM THE NEAREST AUTHORISED SERVICE FOR THE ISSUES THAT YOU ARE IN DOUBT OR DO NOT UNDERSTAND.

2. PRODUCT DESCRIPTION & PURPOSE






THE DEVICE IS USED FOR FRYING FOOD IN BASKETS OR HEATING WATER IN THE KITCHENS OF INDUSTRIAL SERVICE FACILITIES.

OUR DEVICE IS MANUFACTURED IN ACCORDANCE WITH INTERNATIONAL STANDARDS AND WE THANK YOU FOR YOUR TRUST.

FOR LONG-TERM, SAFE AND HIGH PERFORMANCE USE OF THE DEVICE, PLEASE READ THIS MANUAL CAREFULLY AND USE IT IN ACCORDANCE WITH THE DETAILS SPECIFIED DURING USE. ENSURE THAT THE PERSON USING THE DEVICE READS THE MANUAL AND IS TRAINED. BE SURE TO REVIEW THE FOLLOWING DETAILS BEFORE CALLING OUR SERVICE FOR THE SOLUTION OF THE PROBLEMS YOU ENCOUNTER.

IN CASE OF POSSIBLE MALFUNCTIONS, DO NOT ALLOW ANY INTERVENTION TO THE DEVICE OTHER THAN OUR TECHNICAL SERVICE AND AUTHORISED PERSONS.

3. WARNING SIGNS

	WARNINGS ABOUT DANGEROUS SITUATIONS RELATED TO THE SAFETY OF LIFE AND PROPERTY.
 220V	WARNING: RISK OF ELECTRICAL SHOCK
	WARNING: HOT SURFACE
	WARNING: HIGH TEMPERATURE - DO NOT TOUCH WHEN IN USE
	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.

4. TECHNICAL SPECIFICATIONS

SKU/MODEL	FCE09I
VOLTAGE (V)	220
POWER (KW)	3
WORKING PRESSURE (PSI)	8
OIL CAPACITY (L)	10
HEATER TYPE	CERAMIC
OVERALL DIMENSIONS (MM)	490 W X 445 D X 530 H
WEIGHT (KG)	19
CONTROL TEMPERATURE (°C)	50 - 200
TIME REGULATOR (MINS)	0 -30



5. SAFETY RULES

- THE DEVICE IS MADE FOR INDUSTRIAL USE AND SHOULD ONLY BE USED BY PEOPLE WHO HAVE BEEN TRAINED IN THIS SUBJECT AND HAVE READ THE USER MANUAL. THE APPLIANCE SHOULD ONLY BE USED FOR COOKING FOOD.
- BE SURE TO READ THE INSTRUCTIONS BEFORE USING THE DEVICE.
- MAKE SURE THAT THE FACILITY WHERE THE DEVICE WILL BE INSTALLED COMPLIES WITH THE REGULATIONS.
- ANY SOLID AND LIQUID MATERIALS THAT CAN CATCH FIRE SHOULD NOT BE KEPT IN THE AREA WHERE THE DEVICE IS WORKING.

- AS THE OIL SPILLED ON THE FLOOR IN USE WILL CREATE A SLIPPERY FLOOR, IT SHOULD BE CLEANED IN A TIMELY MANNER.
- THE DEVICE SHOULD NOT BE EXPOSED TO DIRECT SUNLIGHT.
- THE DEVICE SHOULD NOT BE CLEANED WITH PRESSURISED WATER.
- THE TECHNICAL SERVICE SHOULD BE CONSULTED TO OPERATE THE DEVICE WITH A PRESSURE VALUE OTHER THAN THE GAS PRESSURE GIVEN IN THE TECHNICAL SPECIFICATIONS. OTHERWISE, THE PRODUCT WILL BE OUT OF WARRANTY.
- THE DEVICE SHOULD NOT BE INTERFERED WITH OTHER THAN THE MANUFACTURER OR AUTHORISED SERVICE.

6. CUSTOMER PREPARATIONS BEFORE INSTALLATION

- IF THE DEVICE IS CLOSE TO PRODUCTS SUCH AS A WALL, PARTITION, FURNITURE, COVERING, THE DISTANCE BETWEEN THESE PRODUCTS SHOULD BE 5 CM, IF THESE PRODUCTS ARE MADE OF NON-COMBUSTIBLE MATERIAL OR COVERED WITH A SUITABLE NON-COMBUSTIBLE THERMAL INSULATION MATERIAL, OTHERWISE 20 CM. · ATTENTION SHOULD BE PAID TO FIRE PROTECTION RULES.

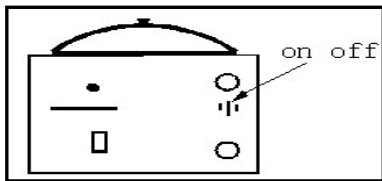
7. CLEANING THE POT AND CABINET

- THE INSIDE OF THE FRYER SHOULD BE CLEANED DAILY. IF LEFT, OIL AND BREADING DEPOSITS CAN BECOME BURNT ON AND BE VERY DIFFICULT TO CLEAN.
- TO CLEAN THE POT, FILL THE FRYER 3/4 FULL OF WATER AND ADD WASHING UP LIQUID. CLEAN THE INSIDE WITH A STIFF BRISTLE OR A STAINLESS-STEEL SCOURING PAD WHILE THE POT IS STILL WARM.

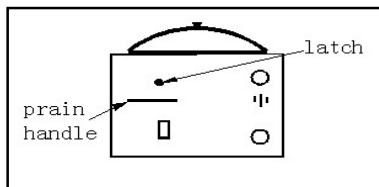
CAUTION: DO NOT LEAVE THE HEAT SWITCHED ON OR THE CONTENTS WILL BOIL OVER.

- BEWARE IN USING CHEMICAL CLEANERS THAT THEY ARE SUITABLE FOR USE WITH ALUMINUM. CORROSION CAN OCCUR WITH MANY PRODUCTS, PARTICULARLY THOSE CONTAINING CAUSTIC SODA.
- WE CANNOT ACCEPT RESPONSIBILITY FOR DAMAGE CAUSED USING CORROSIVE CLEANING PRODUCTS.
- CARE SHOULD BE TAKEN TO KEEP THE DRAIN FREE OF DEBRIS. ENSURE THAT THE DRAIN CALVE IS FULLY OPEN BEFORE CLEANING THE DRAIN TO AVOID DAMAGING THE BALL VALVE OR ITS SEALS.
- ONCE CLEAN RINSE THOROUGHLY.
- BE CAREFUL TO REMOVE ALL THE WATER AND ANY REMAINS OF CLEANING MATERIALS BEFORE USE.
- CLEAN THE OUTSIDE OF THE CABINET WITH A DAMP CLOTH AND DETERGENT. ABRASIVE CLEANING PRODUCTS SUCH AS WIRE WOOL AND SCOURING PADS WILL SCRATCH THE FINISH.
- THE MACHINE IS DESIGNED TO BE SPLASH PROOF. **UNDER NO CIRCUMSTANCES SHOULD A WATER JET OR A STEAM JET BE USED ON THE CABINET.** IF IT IS SUSPECTED THAT THE CONTROL CIRCUIT HAS BEEN AFFECTED BY WATER, SWITCH OFF AT THE MAINS, AND REMOVE THE 13AMP PLUG FROM ITS SOCKET, AND LEAVE THE FRYER IN A WARM PLACE TO DRY OUT.
- HAVE THE COOKER CHECKED OVER BY AN ELECTRICIAN BEFORE RECONNECTING.

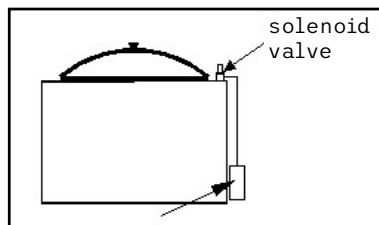
8. OPERATION



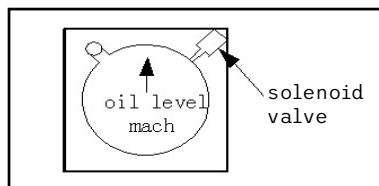
1. PLUG FRYER IN AND SWITCH ON. THE RED MAINS LAMP SHOULD LIGHT. SWITCH OFF - DO NOT LEAVE HEAT ON WITH FRYER EMPTY.



2. IF THE RED LAMP DOES NOT LIGHT, CHECK THAT THE DRAIN HANDLE IS CLOSED (FULLY LEFT) AND THE LATCH IS DOWN, AND TRY AGAIN.

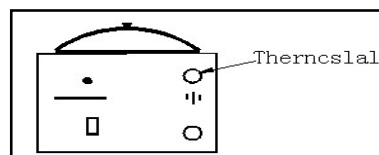


3. PLACE A SMALL CONTAINER UNDER THE OUTLET PIPE AT THE BACK OF THE MACHINE TO CATCH ANY STEAM AND WATER EXPELLED WHEN COOKING FINISHES.



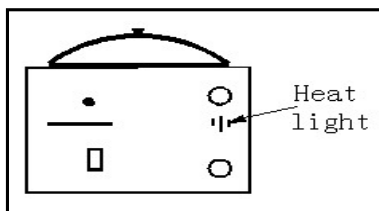
4. NOW FILL THE POT WITH OIL UP TO THE OIL LEVEL MARK ON THE INSIDE OF THE POT.

DO NOT OVERFILL WITH OIL



5. SWITCH ON AND SET THERMOSTAT TO 7. THE AMBER LAMP WILL LIGHT. HEATING FROM COLD MAY TAKE 30 MINUTES.

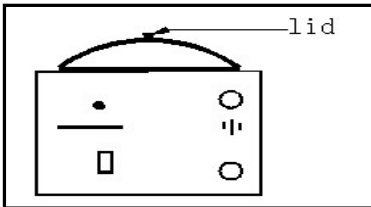
6. WHILE THE OIL IS HEATING DIP THE CHICKEN PIECES IN WATER AND ROLL IN SEASONED BREAD MIX. THE BREADING MIX STICKS BETTER IF DONE AT LEAST 20 MINUTES BEFORE FRYING.



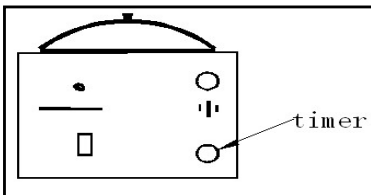
7. WHEN THE OIL HAS REACHED THE CORRECT TEMPERATURE THE AMBER HEAT LAMP WILL GO OUT.

8. TAKE YOUR PREVIOUSLY BREADED CHICKEN AND ROLL AGAIN IN BREADING MIX. DO NOT RE-WET THE PIECES THIS TIME. SHAKE OFF ANY EXCESS BREADING AND PLACE IN THE FRYER ONE PIECE AT A TIME.

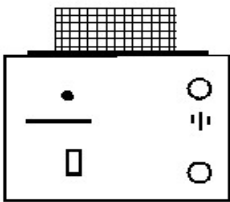
- 9 DO NOT OVERFILL WITH CHICKEN.



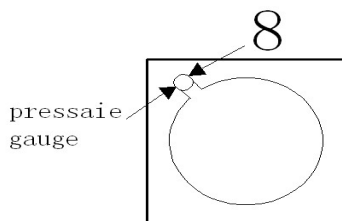
10. REPLACE THE LID, ENSURING IT IS SEATED SQUARELY, AND TIGHTEN THE LID KNOB. TWO FULL TURNS OF THE KNOB SHOULD BE SUFFICIENT.



11. SET THE TIMER ON THE FRONT PANEL TO THE REQUIRED TIME. YOU MAY HEAR A CLICK AS THE SOLENOID VALVE CLOSES.



12. PRESSURE WILL NOW BUILD UP IN THE POT. THE NORMAL RUNNING PRESSURE IS 8 PSI.



13. WHILE THE CHICKEN IS COOKING THE SPINNING DEAD-WEIGHT VALVE ON THE LID WILL VENT ANY EXCESS STEAM. THIS VALVE MUST ALWAYS BE KEPT CLEAN. IF THE VALVE BECOMES BLOCKED THE SPRING LOADED LID WILL LIFT TO RELEASE EXCESS PRESSURE AT ABOUT 16 PSI ON THE GAUGE.

14. IT IS IMPORTANT THAT THE LID IS FITTED CORRECTLY CHECK THAT THE LID HAS BEEN FITTED CORRECTLY AND THAT STEAM IS NOT LEAKING FROM AROUND THE EDGES.

THE HEAT LIGHT WILL GO ON AND OFF WHILE THE OIL IS BROUGHT BACK UP TO TEMPERATURE.

15. WHEN THE TIMER HAS RUN DOWN TO ZERO THE SOLENOID VALVE WILL OPEN AND STEAM WILL BE EJECTED INTO YOUR CONTAINER.



WARNING! WAIT UNTIL THE PRESSURE HAS FALLEN BEFORE REMOVING THE LID.

16. REMOVE THE FRYING BASKET CLEAR OF THE OIL AND ALLOW THE CHICKEN TO DRAIN.

17. THE HEATING LIGHT WILL PROBABLY NOW BE ON AS THE OIL IS REHEATED TO FRYING TEMPERATURE. WAIT UNTIL THIS GOES OUT BEFORE RELOADING THE MACHINE.

9. CHANGING THE OIL

- TO OPEN THE DRAIN VALVE **YOU MUST** FIRST UNLOCK IT BY LIFTING THE RED CATCH. THIS WILL AUTOMATICALLY SWITCH OFF THE MACHINE ENSURING THAT OIL CANNOT BE DRAINED WHILST THE POT IS UNDER PRESSURE.
- IF NO OIL IS RELEASED WHEN DRAIN OPENED. TRY STIRRING THE SLUDGE AT THE BOTTOM OF THE POT.
- IT IS ADVISABLE TO WAIT UNTIL THE OIL IS COOL BEFORE DRAINING.

10. TRANSPORT & REPLACEMENT

- NO ITEMS SHOULD BE PLACED ON THE DEVICE DURING TRANSPORTATION.
- AVOID ANY ACTIONS SUCH AS HITTING OR DRAGGING THE GAS INLET SLEEVE, AS THIS WILL DAMAGE THE UNIT.
- THE COPPER PIPING UNDER THE DEVICE MUST NOT BE DAMAGED.
- THE MODELS OF THE DEVICE WITH CABINETS AND BASE SHELVES SHOULD BE CARRIED BY LOAD-BEARING MACHINES SUCH AS FORKLIFTS AND PALLET TRUCKS, AND THE FEET OF TRANSPORTATION VEHICLES SHOULD BE PLACED UNDER THE DEVICE AND CARRIED BY LIFTING, THE COUNTERTOP MODELS OF THE DEVICE CAN BE CARRIED BY HAND.
- IN CASE THE TRANSPORT DISTANCE IS FAR, THE DEVICE SHOULD BE MOVED SLOWLY AGAINST VIBRATIONS AND ITS BALANCE SHOULD BE MAINTAINED.
- CARE SHOULD BE TAKEN AGAINST ANY IMPACT AND DROP ACTIONS WHILE THE DEVICE IS BEING TRANSPORTED.
- THE PLACE WHERE THE DEVICE IS MOUNTED CANNOT BE CHANGED, EXCEPT FOR OUR TECHNICAL SERVICE OR TECHNICAL STAFF, AND THE DIMENSIONS OF THE CONNECTIONS CANNOT BE CHANGED. OTHERWISE, IT WILL BE OUT OF WARRANTY.



II. 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.





FCE091 · CONTENDER 16L HIGH PRESSURE CHICKEN FRYER



STEP UP TO THE PLATE