

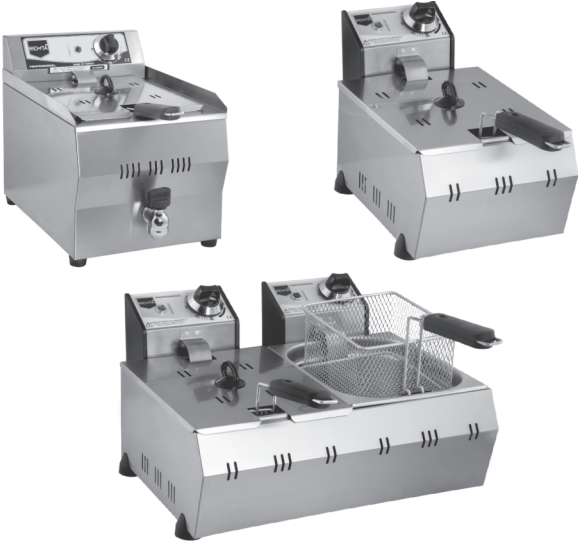


COMMERCIAL ELECTRICAL FRYER

USER MANUAL



MODELS: R90-R91-R92-R93-R101-R102-R110-R111



Producer: REMTA MAKİNA İTH. İHR. SAN. TİC. LTD. ŞTİ.

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1.PRESENTATION

Dear user;

Our best thanks to you about you to choose our product and trust in us. Our products are used in lots of domestic cities like your choice. Our product is manufactured according to the standard rules. We kindly remind that you to read the user manual carefully for having the best performance against your expectations from the product and using for long time and be sure the other users read it, too. Please care about the rules written below before calling the service.

2.WARNINGS

Please read this manual carefully and be sure the other users read it, before the product is installed and operated for first. The product will be out of warranty if you operate the device without reading the user manual. The user manual should be written carefully to install, use and the maintenance of the product that you have bought. The electrical circuit that you will plug in your product, should be suitable for the legislations. The faults are in your responsibility which are occurred by your electrical circuit. Please call the authorized service to have more information about the subjects that you have doubts or misunderstand. We wish you to have the best performance from the product. You will be charged when you want service next to you about this product.

3.DESCRPTION AND PURPOSE OF THE PRODUCT

The device is produced to fry the chips which is used in the industrial kitchen services(collective food services, restaurants, touristic places, buffets and etc.)

4. SAFETY DETAILS

- The device works with 220-230 Volt ~ 50-60 Hz electricity.
- If the electrical cable is damaged please contact with the service.
- The device should be switched off before plugged into the electricity.
- The all flammable solid and liquid materials (cloth, alcohol kinds, petrochemical materials, wooden materials, plastic materials and curtain) should be removed from the area that the device is operated.
- Do not clean the product under flowed and pressured water.
- The device can be used together with our other products in the same product serie.

There has to be at least 30 cm between the each product.

- The device should be located and operated in a suitable for legislation and well aired place. Please check the instructions before locating and operating the device.
- The device is produced to use for industrial purposes and should be used by the well educated person.
- No one should try to fix the device except the producer and the authorized service.
- If any flame occurs next to the device in the close location, please shut down the gas valves and the circuit breaker without any panic. Use fire extinguisher. Never use water to extinguish the flame.
- The device should be plugged into the grounded socket out. Be sure that you have grounded line in your electricity circuit.
- All user should read the user manual.
- Keep away from the children.
- Do not use the device out its main purpose.
- Do not close the air flow 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 not any 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 is not hot.
- Please use heat resistant glove against its hot surfaces.

5. USING THE DEVICE

5.1. FIRST USE:

- Unpack the device from its box and check if it is damaged or not.
Do not operate it if it is damaged..
- Take out the protection bands if there is.
- Clean well and carefully the parts of the device which touch directly to the food.
- Do not clean the device in a dish washer.

5.2. USAGE:

- Plug in the device to the electricity socket out.
- Turn on the on / off switch (some models have)
- Set the thermostat as 200 - 250°C. It takes time about 30 minutes according to the model capacity.
- The thermostat indicator light turns off when it reaches to the cooking temperature and you can cook at this temperature.
- Put the food which will be fried, in the basket then into the device.
- The frying time may vary about the frying food properties.
- The frying oil should be changed often for the continuous use.
- The basket should be hanged to filter the oil after the food is fried.
- Do not use solid oil. Just the liquid oil should be used.
- Change the oil when the oil and device is not hot.
- The oil level should not be lower than the minimum.
- If the heat is not enough to cook, please set the thermostat higher value.
- The thermostat can be set as 150°C after cooking ends to save energy.
- Please switch off the thermostat after the service ends.
- Please plug out the device from the electricity socket out when it is out of use.
- Operate the device on a flat surface.
- Oil drop holder should be cleaned.
- For the models with tap, the oil should be drained from the tap.
- The device has a security thermostat. It has been placed on the bottom side of the thermostat place. Push that small stick when the device is not warming up the oil. Then check the device if it is working or not.

5.3. 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 will be 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.

5.4. CARRYING AND MOVING

- Plug out the device from the electricity socket before carrying.
- It can be carried by human power.
- Do not bump or drop the device while you carry it.

5.5. MONTAGE:

- The under set desk should be parallel with the ground and have adjustable legs when the device is use on it.
- The electricity circuit should be checked by authorized person and has to be connected to the circuit breaker that located at least 170 cm height.
- The electricity circuit should have a leakage current breaker as 30 mA.
- The device should be used with grounded electricity circuit.

5.6. EFFICIENCY USE

- Switch off the device when it is out of use.
- Always keep the device clean.
- Please obey the directives written in the user manual.
- At 24 °C, you can have the best performance from the device.
- The device can work between -5 and +40 °C.

6. CLEANING AND MAINTENANCE

6.1. CLEANING:

- Clean the out surface with a sponge via using dish detergent and dry it out after every end of service beginning the first use.
- Do not use nitric acid or any kind of CHEMICAL MATERIALS to clean the device.
- The device should be cleaned after every use. Do not drain any water or oil to the electrical parts.
- Do not clean the the electrical parts under the flowing water.
- Lubricate the basket after it has been cleaned under the flowing water otherwise it can be oxidized.

6.2. MAINTENANCE:

- Before any maintenance plug out the device from the electricity socket.
- Worn off parts should be replaced with the original experts.
- The periodical maintenance should be done by the user.
- We recommend to maintenance for about per every 2 months according to the using frequency.
- It will be charged to user for maintenance even the device is warranty.

6.3. 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.

6.4. FAULTS AND FAULT SOLUTIONS

1- The device is connected to the electricity socket out but it is not working!

- Check the main circuit breaker,
 - Check the electric cable of the device,
 - Check the thermostat and the on / off switch,
 - If the problem still continuous please call the authorized service.
- Do not struggle to fix it by your self.

2- The device does not warm up the oil;

- Push the small stick on the bottom side of the thermostat place to reset the device to warm up.

6.5. SERVICE AND EXPART POINT

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You can find all communication information about our services in the link below.

www.remta.com.tr/yetkili-servisler

7. TECHNICAL PROPERTIES AND THE LABELS

KOD Code	LİTRE Liter	ÜRÜN ÖLÇÜSÜ Product Dimensions	AĞIRLIK Weight	GÜÇ Power
R90	3 lt	200*620*335mm	4,5 kg	2500 W
R91	5 lt	310*520*320mm	5 kg	2500 W
R92	3+3 lt	375*620*355mm	8 kg	5000 W
R93	5+5 lt	550*620*355mm	9 kg	5000 W
R101	8 lt	345*650*360mm	6 kg	2500 W
R102	8+8 lt	670*650*340mm	11 kg	5000 W
R110	6 lt	320*620*440mm	8,5 kg	2700 W
R111	6+6 lt	640*620*440mm	16 kg	5400 W

ELEKTRİKLİ FRİTÖZ		CE
<p>ÜRÜN KODU: R90 (3 lt)</p> <p>MODEL: TEKLİ KAPAKLI / FRYER ELECTRICAL</p>		
<p>VOLTAJ / Voltage: 220 - 230 V 50-60 Hz</p> <p>AKIM / Nominal Current: 11 A</p> <p>GÜÇ / Power: 2500W</p> <p>ÜRÜN SINIFI / Product Class: I / IP 20</p> <p>AĞIRLIK / Weight: 4,5 KG</p> <p>EBAT / Dimensions: 200x620x335 mm</p>		
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SERİ NO:		MADE IN TURKEY



WARNING! GROUNDED ELECTRICITY CIRCUIT

HOT SURFACE

8. PARTS DESCRIPTION

