



# ELECTRIC LIFT FRYERS

## CONTENTS

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<b>A</b>	<b>GENERAL INFORMATION .....</b>	<b>Page 2</b>
A1	PRODUCT DESCRIPTION .....	Page 3
A2	TECHNICAL INFORMATION .....	Page 3
A3	TRANSPORTATION .....	Page 4
A4	UNPACKING .....	Page 4
<b>B</b>	<b>INSTALLATION .....</b>	<b>Page 4</b>
<b>C</b>	<b>SAFETY INSTRUCTIONS.....</b>	<b>Page 5</b>
<b>D</b>	<b>OPERATION .....</b>	<b>Page 6</b>
<b>E</b>	<b>CLEANING &amp; MAINTENANCE.....</b>	<b>Page 9</b>
<b>F</b>	<b>TROUBLESHOOTING .....</b>	<b>Page 10</b>
<b>G</b>	<b>SPARE PART LIST- EXPLODING DRAWING .....</b>	<b>Page 11</b>
<b>H</b>	<b>ELECTRIC CIRCUIT SCHEMA .....</b>	<b>Page 14</b>

## A GENERAL INFORMATION

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Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

## ELECTRIC LIFT FRYERS

### A1 PRODUCT DESCRIPTION

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\*The Professional Electric Fryers ,that provides high efficiency has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
<b>EMP.PLS.ODFE.010</b>	400x900x850	79	460x990x1030
<b>EMP.PLS.ODFE.020</b>	800x900x850	139	860x960x1030

### A2 TECHNICAL INFORMATION

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Product Code	Electric Entrance	Cable (mm <sup>2</sup> )	Power (KW)	Capacity (lt)
<b>EMP.PLS.ODFE.010</b>	400V AC 3N PE	5x6	30	25
<b>EMP.PLS.ODFE.020</b>	400V AC 3N PE	5x10	60	25+25

**Note:** When placing the device on the place to be mounted, balancing should be done with its feet. The oil filter tank should fit easily into the vacuum port.

## A3 TRANSPORTATION

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\*This appliance can be moved by hand from area to area. Do not crash and drop the appliance while transporting.

## A4 UNPACKING

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\*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

\*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

## B INSTALLATION

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\*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

\*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

\*Connection to Electric Power Supply must be done by authorized person.

\*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.



This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

\*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.












\*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

\*If the location where electric fryers placed is covered with nonflammable heat insulation material, the distance between them must be 5 cm. Otherwise it should be at least 20 cm. The appliance shouldn't be operated under chimney hood.

## ELECTRIC LIFT FRYERS

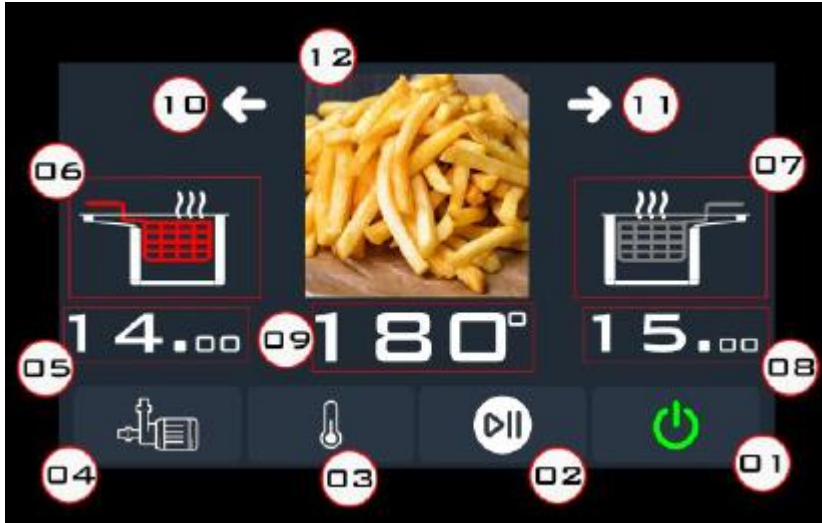
### C SAFETY INSTRUCTIONS

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-  \*Do not use the appliance in insufficient lighted place.
-  \*Do not touch the moving attachments while the appliance operates.
-  \*Do not install the appliance in the presence of flammable or explosive materials.
-  \*Do not operate the appliance when the machine is empty.
-  \*Do not load so less or more than appliance's capacity.
-  \*Do not attempt to use the appliance without suitable protective equipments.
-  \*Because of any reason if there is a fire or flame flare where the appliance is used,turn off all gas valves and electric contactor switch quickly and use fire extinguisher .Never use water to extinguish the fire.
-  \*All the damages because of not having earthing connection will not be on warranty.
-  \*Level of oil mustn't be less than minimum level.Otherwise it can be ignited.
-  \*Level of oil mustn't be more than maximum level.Otherwise the oil that overflows from fryer may cause combustion.
-  \*Do not put the unstrained and frozen foods into the hot oil.







### D OPERATION

\*Control Panel:



01. FRYER ON / OFF	Clicking this button will completely turn off the fryer and return the fryer baskets to their starting position.
02. FRYER START / STOP	By clicking this button, the selected fryer basket goes down to the frying position and the frying time starts counting, if it is already browning. If it is done, the crushing process is stopped by clicking this button.
03. HEATER START / STOP	With this button, the fryer oil heater is switched on or off.
04. FRYER OIL PUMP	With this button, the fryer oil pump will be activated/received or closed.
05. LEFT BASKET PERIOD	When the left fryer basket starts to fry, the time set here starts to count down, at the end of the time, the basket automatically comes out without frying and the warning alarm is activated.

# ELECTRIC LIFT FRYERS

<p><b>6. LEFT FRYER BASKET</b></p>		<p>The left fryer basket is shown as in the picture when it is not frying, if the basket is clicked, the white basket turns red and it is understood that it has been selected, if it is clicked again, the selection is canceled and the basket turns white. The fryer basket moves downward with the fryer start process.</p>
		<p>If the left fryer frying process has been started, the fryer basket is shown as in the photo,</p>
		<p>If the left basket shaking time has expired, an animation like in the photo is displayed on the screen, click on it to close this warning.</p>
<p><b>07. RIGHT FRYER BASKET</b></p>		<p>The right fryer basket is shown as in the picture when it is not frying, if the basket is clicked, the white basket turns red and it is understood that it has been selected, if it is clicked again, the selection is canceled and the basket turns white. The fryer basket moves downward with the fryer start process.</p>
		<p>If the right fryer frying process has been started, the fryer basket is shown as in the photo.</p>
		<p>If the right basket shaking time has expired, an animation like in the photo is shown on the screen, click on it to close this warning.</p>
<p><b>08. RIGHT BASKET PERIOD</b></p>	<p>When the left fryer basket starts to fry, the time set here starts to count down, at the end of the time, the basket automatically comes out without frying and the warning alarm is activated. Frying time setting and basket shaking alarm time can be set by clicking on this time.</p>	

09. TEMPERATURE	Fryer oil is an instantaneous temperature indicator, when clicked on this area, the temperature set value is displayed, this value can be adjusted between 0 and 200 degrees.
10 - 11. PROGRAM SELECTION	By clicking these buttons, the program you want can be selected. If any frying process is started, the program selection buttons will not work.
12. PROGRAM PHOTO	It is the photograph representing the selected program. The user can choose the program he wants to work with thanks to the photos. Temperature and time set values of each program can be adjusted and these settings are recorded.

## E CLEANING & MAINTENANCE

### ➤ CLEANING AND MAINTENANCE AFTER EVERY USE

- Always turn off the appliance and disconnect from the power supply before cleaning.
- Clean the outer surface of the appliance with a wet cloth and chrome shiner.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not clean the appliance by spraying water directly, otherwise electric motor may get damaged.
- While cleaning the inside of the fryer, lift the heater handle, unsettle the heaters that are in the tank and take them to vertical position. Take off the baskets and filter that are in the tank.

### ➤ PERIODIC CLEANING AND MAINTENANCE

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- Clean the oil tank in periodic times. Fill the tank with water and heat. This process will help to remove frozen and stucked oil.
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use.



# ELECTRIC LIFT FRYERS

## F TROUBLESHOOTING

<b>THE APPLIANCE DOESN'T OPERATE</b>	<ol style="list-style-type: none"> <li>1. Check if the appliance is plugged in.</li> <li>2. Check the electrical connections and voltage.</li> <li>3. Check the resistances.</li> </ol>
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<b>THE APPLIANCE DOESN'T FRY WELL</b>	<ol style="list-style-type: none"> <li>1. Check the level of oil.</li> <li>2. Check the thermostat switch.If the oil can not be heated as desired,contact with authorized service.</li> </ol>
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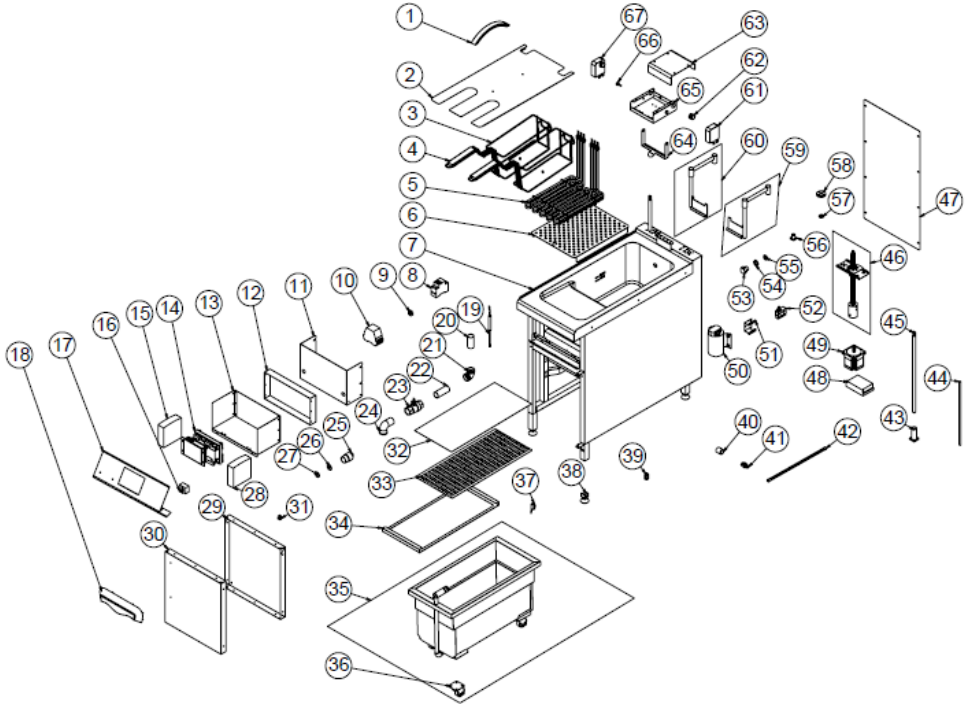
<b>THE APPLIANCE STOPPED</b>	<ol style="list-style-type: none"> <li>1. If the oil temperature reaches to 230°C while the appliance is operating,limit thermostat will stop the circuit.In this situation the appliance can not be operated.Leave the oil to be cooled to operate again.Then take off the thermostat switch that is on front panel and press the red button with a thin tool.</li> <li>2. The appliance can stop due to low voltage.In this situation check the voltage.</li> </ol>
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ERROR	DESCRIPTION	NOTE
E01 - CONNECTION FAULT	Relay board with graphics card	Connecting cable and
E02 - TC1 FAULT	Regarding the connection between	Check the connections.
E04 - MEDIA SENSOR	is malfunction.	Thermocouple and its connection
FAILURE	Oven thermocouple failure.	Check it out.

- If frying is not done at suitable quality
- If any function of security doesn't work
  - Do not use the appliance.

**\*If these problems are still going on,contact with our authorized services.**

## G SPARE PART LIST-EXPLODING DRAWING



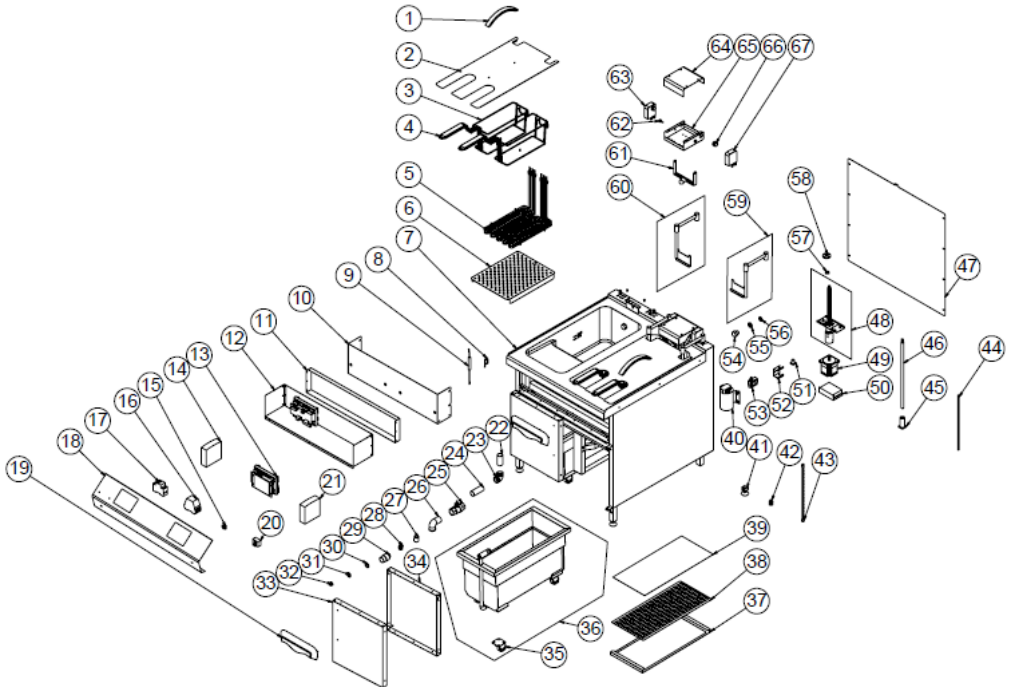
PRODUCT CODE : EMP.PLS.ODFE.010		
NO	PRODUCT NAME	P. CODE
1	243MM LONG HANDLE	M.AKS-KLP-LUX-003
2	TOP COVER SHEET	YSC-KNX.PG9-LZ-1161
3	34*13*15.5 BASKET	M.AKS-SPT-INX-041
4	16CM HANDLE	M.AKS-KLP-BKL-007
5	123156 380V 3*10 KW L:33 RESISTANCE	M.ELK-RZS-BRU-FRT-026
6	BASKET BOTTOM SHEET	YSC-KNX.PG9-PN-0689
7	CHASSIS	-
8	1X10A 4,5kA FUSE	JP.M.ELK-SGR-009
9	RELAY	JP.M.ELK-KNT-ROL-033
10	4 KW 9A 1NC 220 V CONTACTOR	JP.M.ELK-KNT-KNT-001
11	HOPPER INSULATION SHEET	YSC-KNX.PG9-LZ-1119
12	INSULATION SHEET	YSC-KNX.PG9-LZ-1055
13	PANEL SHEET	YSC-KNX.PG9-LZ-1031
14	CONTROL CARD	JP.M.ELK-EDM-DGT-009
15	MDR 20-12 POWER SOURCE	JP.M.ELK-EDM-ERK-004
16	230 °C LIMITOR	M.ELK-MEK-LMT-015
17	FRONT PANEL SHEET	YSC-KNX.PG9-LZ-0991



# ELECTRIC LIFT FRYERS

18	HANDLE	M.AKS-KLP-LUX-004
19	J TYPE THERMOCOUPLE 10 CM	M.ELK-EDM-JKT-016
20	PIPE	YBR-KNX.PG9-KS-0010
21	1" ELBOW	M.GAZ-TES-INX-003
22	PIPE 80MM	YBR-KNX.PG9-KS-0013
23	1" VALVE	M.MEK-TES-INV-005
24	1" ELBOW	M.GAZ-TES-SRI-049
25	RELEASE BUSH	YTL-KNX.PG9-KS-0019
26	ORING 3*23	M.CNT-ORG-NP4-25
27	GASKET	M.CNT-PLS-KLN-002
28	NDR-480-24 24VDC 20A POWER SUPPLY	M.ELK-GUC-DC-006
29	COVER INTERNAL SHEET	YSC-KNX.PG9-LZ-1060
30	COVER OUTER SHEET	YSC-KNX.PG7-LZ-0488
31	Ø 22*7 MM MAGNET	M.MIK-PG-001
32	W65 PAPER FILTER	M.AKS-FLT-001
33	HOPPER BOTTOM SHEET	YSC-KNX.PG9-PN-0660
34	HOPPER CONNECTION TOP SHEET	YSC-KNX.PG9-LZ-1040
35	OIL TANK	ARA-KNX.PG9-0003
36	WHEEL WITH BRAKE	JP.M.AKS-TKR-PSF-002-001
37	XV-153-1C25 SWITCH	M.ELK-SWC-EMAS-004
38	FOOT	M.AKS-AYK-NKL-004
39	PG-21 CABLE FITTING	JP.M.ELK-RKR-PLS-008
40	MASON 1/2	M.MEK-TES-INX-002
41	GAS BLOCK INLET FITTING	YTL-KNX.GPZ-KS-0001
42	1/2 -1/2 80 CM GAS FLEX	M.GAZ-TES-SPR-009
43	ROLLER	M.RLM-ISI-017
44	MECHANISM FIXING SHAFT	YTL-KNX.PG9-KS-0030
45	MECHANISM AXLE	YTL-KNX.PG9-KS-0022
46	ENGINE (ENGINE) AXLE	ARA-KNX.PG9-0004
47	CABINET REAR SHEET	YSC-KNX.PG9-LZ-0988
48	CWD556 STEP MOTOR DRIVE	JP.M.ELK-SRC-005
49	86MC45-S 4.5 NM STEP ENGINE	M.ELK-MTR-PZ-001
50	SR09708 24V 12LT/DK POMP	M.ELK-PMP-FRE-001
51	SWITCH LINING SHEET	YSC-KNX.PG9-LZ-1090
52	CZ-7310 SWITCH	M.ELK-SWC-MINI-001
53	WATER FILLING PART	YTL-KNX.PG9-KS-0029
54	NUT	JP.M.MEK-TES-SRI-015
55	ORING 19*2MM	M.CNT-ORG-NP4-26
56	ROLLER	M.RLM-ISI-014
57	BEARING 6900 2RS -10*22*6 KYD	JP.M.RLM-NRM-001
58	SCREW BUSH	YTL-KNX.PG9-KS-0016
59	RIGHT BASQUET AXLE	ARA-KNX.PG9-0002
60	LEFT BASQUET AXLE	ARA-KNX.PG9-0001
61	RESISTANCE CONEXION SHEET	YSC-KNX.PG7-LZ-0868
62	HINGEBUSH	YTL-KNX.PG7-KS-0011
63	RESISTANCE CONEXION SHEET	YSC-KNX.PG9-LZ-1084
64	BALANCE SHEET METAL	YSC-KNX.PG9-LZ-1121
65	RESISTANCE CONEXION SHEET	YSC-KNX.PG9-LZ-1089
66	STOP PIN	YTL-KNX.PG7-KS-0025
67	RESISTANCE CONNECTION S/S LEFT SHEET	YSC-KNX.SNC-LZ-0149

## G SPARE PART LIST-EXPLODING DRAWING



**PRODUCT CODE : EMP.PLS.ODFE.020**

NO	PRODUCT NAME	P. CODE
1	243MM LONG HANDLE	M.AKS-KLP-LUX-003
2	TOP COVER SHEET	YSC-KNX.PG9-LZ-1161
3	34*13*15.5 BASKET	M.AKS-SPT-INX-041
4	16CM HANDLE	M.AKS-KLP-BKL-007
5	123156 380V 3*10 KW L:33 RESISTANCE	M.ELK-RZS-BRU-FRT-026
6	BASKET BOTTOM SHEET	YSC-KNX.PG9-PN-0689
7	CHASSIS	-
8	XV-153-1C25 SWITCH	M.ELK-SWC-EMAS-004
9	J TYPE THERMOCOUPLE 10 CM	M.ELK-EDM-JKT-016
10	INSULATION SHEET	YSC-KNX.PG9-LZ-1129
11	INSULATION SHEET	YSC-KNX.PG9-LZ-1071
12	PANEL SHEET	YSC-KNX.PG9-LZ-1072
13	CONTROL CARD	JP.M.ELK-EDM-DGT-009
14	MDR 20-12 POWER SOURCE	JP.M.ELK-EDM-ERK-004
15	RELAY	JP.M.ELK-KNT-ROL-033
16	4 KW 9A 1NC 220 V CONTACTOR	JP.M.ELK-KNT-KNT-001
17	1X10A 4,5KA FUSE	JP.M.ELK-SGR-009
18	FRONT PANEL SHEET METAL	YSC-KNX.PG9-LZ-1073

# ELECTRIC LIFT FRYERS

19	HANDLE	M.AKS-KLP-LUX-004
20	230 °C LIMITOR	M.ELK-MEK-LMT-015
21	NDR-480-24 24VDC 20A POWER SUPPLY	M.ELK-GUC-DC-006
22	PIPE	YBR-KNX.PG9-KS-0010
23	1" ELBOW	M.GAZ-TES-INX-003
24	PIPE 80MM	YBR-KNX.PG9-KS-0013
25	1" VALVE	M.MEK-TES-INV-005
26	1" ELBOW	M.GAZ-TES-SRI-049
27	MASON 1/2	M.MEK-TES-INX-002
28	GAS BLOCK INLET FITTING	YTL-KNX.GPZ-KS-0001
29	RELEASE BUSH	YTL-KNX.PG9-KS-0019
30	ORING 3*23	M.CNT-ORG-NP4-25
31	GASKET	M.CNT-PLS-KLN-002
32	Ø 22*7 MM MAGNET	M.MIK-PG-001
33	COVER OUTER SHEET	YSC-KNX.PG7-LZ-0488
34	COVER INTERNAL SHEET	YSC-KNX.PG9-LZ-1060
35	WHEEL WITH BRAKE	JP.M.AKS-TKR-PSF-002-001
36	OIL TANK	ARA-KNX.PG9-0003
37	HOPPER CONNECTION TOP SHEET	YSC-KNX.PG9-LZ-1040
38	HOPPER BOTTOM SHEET	YSC-KNX.PG9-PN-0660
39	W65 PAPER FILTER	M.AKS-FLT-001
40	SR09708 24V 12LT/DK POMP	M.ELK-PMP-FRE-001
41	FOOT	M.AKS-AYK-NKL-004
42	PG-29 CABLE FITTING	M.ELK-RKR-PLS-006
43	1/2 -1/2 80 CM GAS FLEX	M.GAZ-TES-SPR-009
44	MECHANISM FIXING SHAFT	YTL-KNX.PG9-KS-0030
45	ROLLER	M.RLM-ISI-017
46	MECHANISM AXLE	YTL-KNX.PG9-KS-0022
47	CABINET REAR SHEET	YSC-KNX.PG9-LZ-1068
48	ENGINE (ENGINE) AXLE	ARA-KNX.PG9-0004
49	86MC45-S 4.5 NM STEP ENGINE	M.ELK-MTR-PZ-001
50	CWD556 STEP MOTOR DRIVE	JP.M.ELK-SRC-005
51	ROLLER	M.RLM-ISI-014
52	SWITCH LINING SHEET	YSC-KNX.PG9-LZ-1090
53	CZ-7310 SWITCH	M.ELK-SWC-MINI-001
54	WATER FILLING PART	YTL-KNX.PG9-KS-0029
55	NUT	JP.M.MEK-TES-SRI-015
56	ORING 19*2MM	M.CNT-ORG-NP4-26
57	BEARING 6900 2RS -10*22*6 KYD	JP.M.RLM-NRM-001
58	SCREW BUSH	YTL-KNX.PG9-KS-0016
59	RIGHT BASQUET AXLE	ARA-KNX.PG9-0002
60	LEFT BASQUET AXLE	ARA-KNX.PG9-0001
61	BALANCE SHEET METAL	YSC-KNX.PG9-LZ-1121
62	STOP PIN	YTL-KNX.PG7-KS-0025
63	RESISTANCE CONNECTION S/S LEFT SHEET	YSC-KNX.SNC-LZ-0149
64	RESISTANCE CONEXION SHEET	YSC-KNX.PG9-LZ-1084
65	RESISTANCE CONEXION SHEET	YSC-KNX.PG9-LZ-1089
66	HINGEBUSH	YTL-KNX.PG7-KS-0011
67	RESISTANCE CONEXION SHEET	YSC-KNX.PG7-LZ-0868

## H ELECTRIC CIRCUIT SCHEMA



### ATTENTION:

If a 12 VDC input is installed on the rail card, this card can only be operated with a communication cable. There is no need to enter separate supply to both the front card and the relay card.

In this case, if the communication cable is disconnected, the front card is de-energized. The role card is disabled and all relays switch to passive mode.

12 VDC or 12 VAC can be connected to the device supply input.

The device must be protected from moisture and heat.

# ELECTRIC LIFT FRYERS

## H ELECTRIC CIRCUIT SCHEMA

