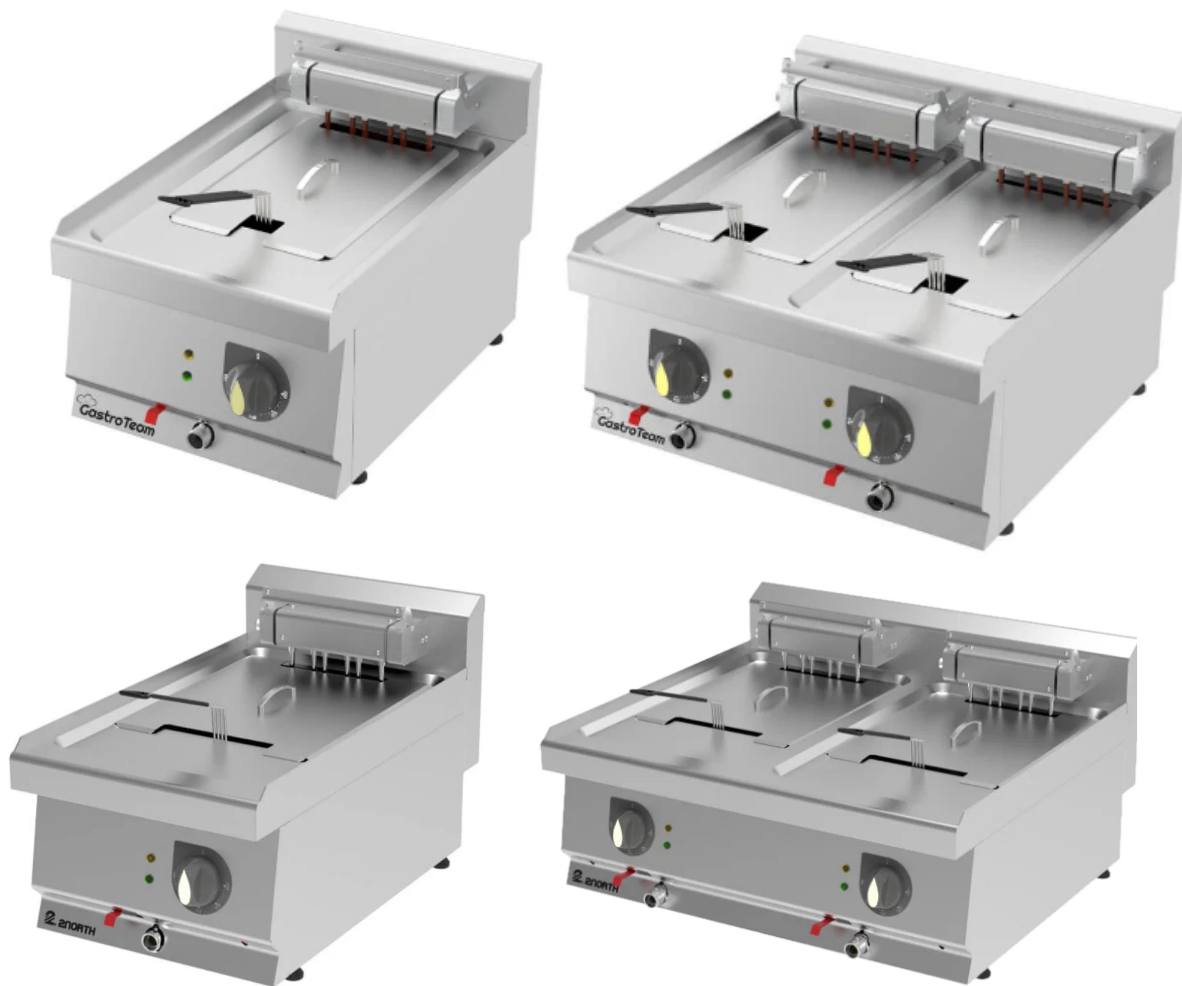


USER MANUAL

Electric fryers



GTKARI-F4060E

Fryer Electric 40x60x29cm

GTKARI-F6060E

Fryer Electric 60x60x29cm

GTKARI-F4070E

Fryer Electric 40x70x29cm

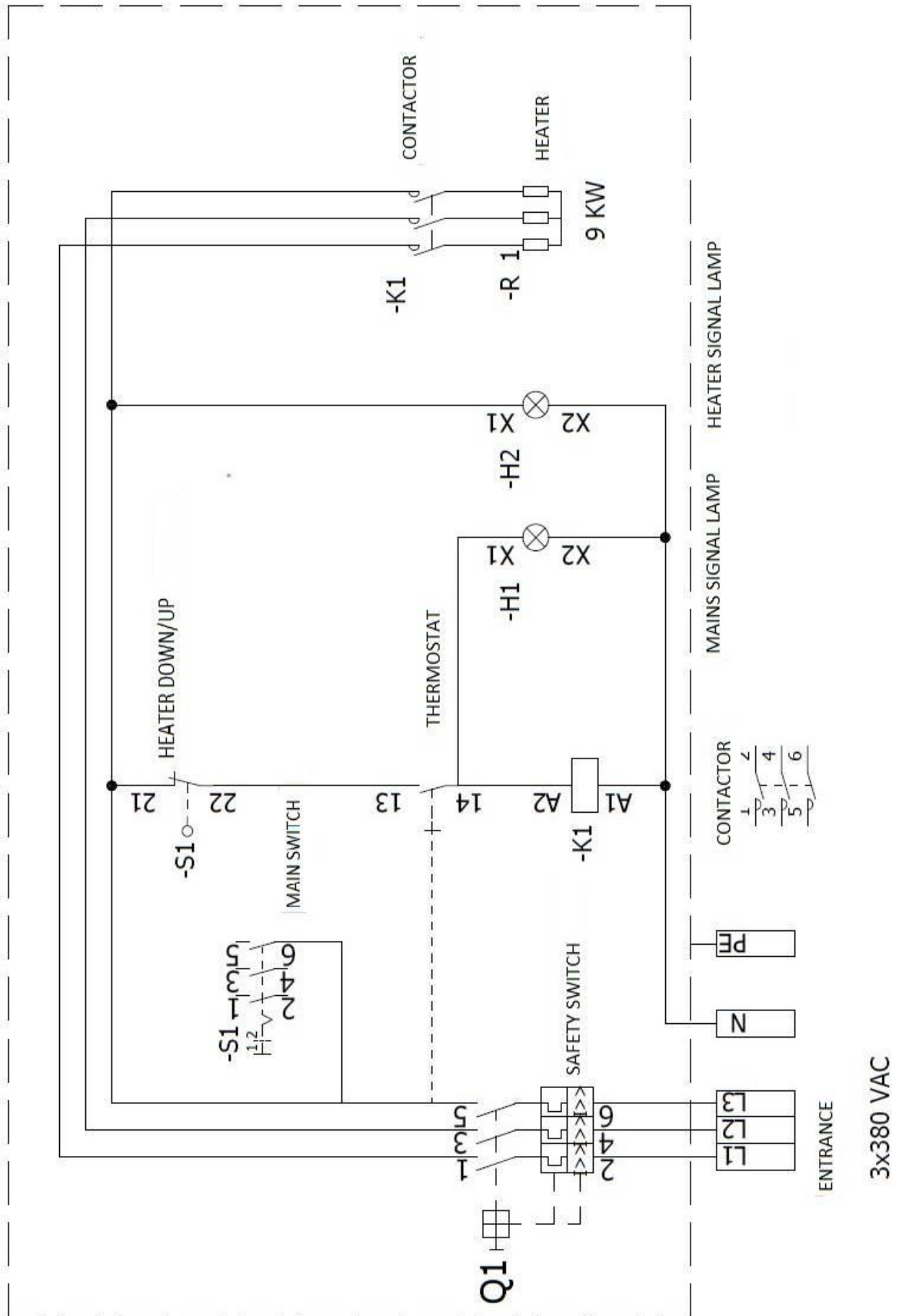
GTKARI-F8070E

Fryer Electric 80x70x29cm

**To avoid the risk of accidents or damage to the appliance,
it is essential to read this user manual before it is
installed or used for the first time.**

Electric circuit diagram

FRYER



Electrical connection



- All electrical work should be carried out by a suitable qualified and competent person, in strict accordance with national and local safety regulations. Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorised work.
- Electric connection of the appliance should be performed by authorized and qualified electrician in accordance with EN 60335 standard.
- Voltage 400V / 50-60Hz
- Ground your appliance definitely.



Technical Features:

ART.Nr. GTKARI-	COMMODITY	Capacity	Voltage	Temperature °C	Power kW	Dimension W*D*H (cm)	Net Weight kg
F4060E	Fryer, Electric	12	400 V	110-190°C	9 kW	40x60x29cm	17
F6060E	Fryer, Electric	12+12	400 V	110-190°C	18 kW	60x60x29cm	32
F4070E	Fryer, Electric	13	400 V	110-190°C	9 kW	40x70x29cm	20
F8070E	Fryer, Electric	13+13	400 V	110-190°C	18 kW	80x70x29cm	37



Protecting from burning

- Fryer lid, oil bowl and fryer upper side get hot during use and remain hot for a certain time after switching off. Consequently, the place for using the appliance should not be accessible by customers and children, except for the user.
- Burning risk! For added protection, it is advisable to use heat-resistant holders or gloves. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of burning yourself.
- Be careful of the hot steam when you open the lid.
- Do not move the fryer until the oil has cooled down sufficiently.

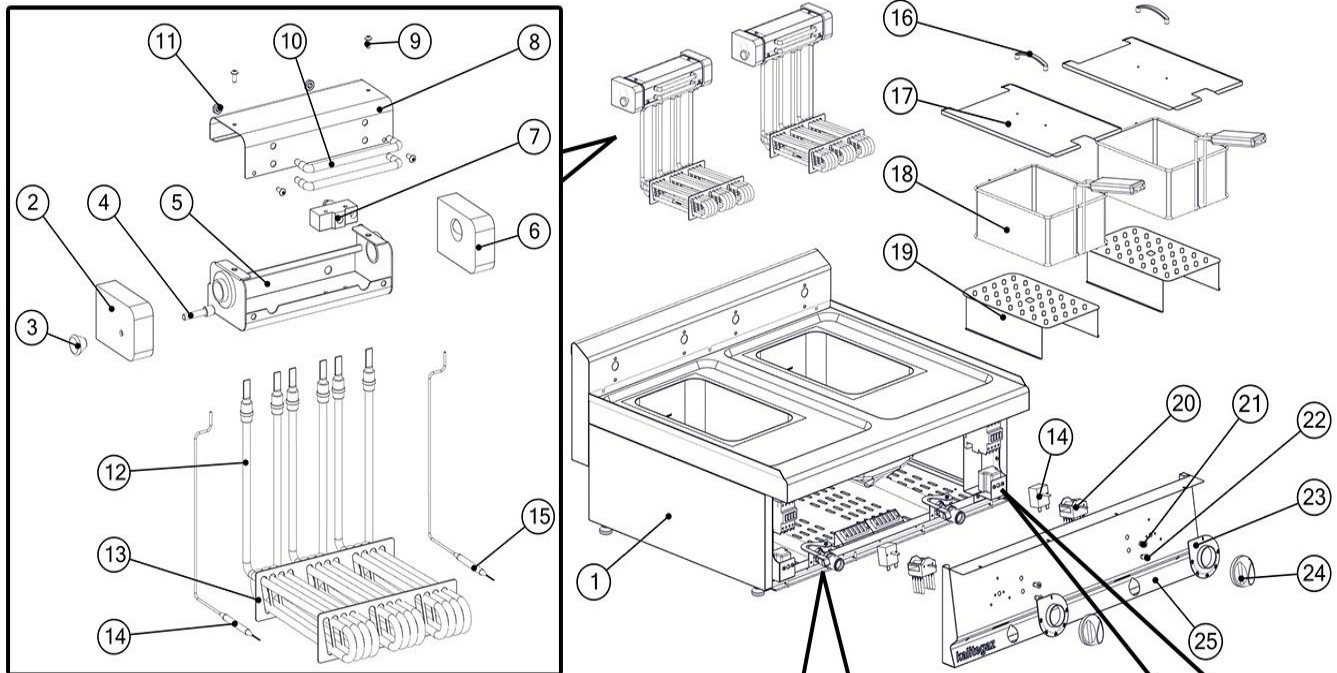
Changing and storing the oil

- Fry food-yellow instead of dark or brown and remove burnt remnants and change the oil after being used for 8 to 12 times maximum.
- Never add fresh oil to used oil. Never mix different types of oil.
- Always change the oil if it starts foaming when it is heated, if it has a strong smell or taste or if it turns dark and / or syrupy.
- If you do not use the fryer regularly, we advice you to remove the oil and to store it in well-closed bottles, preferably in the refrigerator or in a cool place. Fill the bottles by pouring the oil through a fine sieve to remove food particles.
- Pour used oil back into its original plastic bottle.
- Do not pour used oil into the sink.
- If applicable, you can put the bottle in the bin for non-compostable waste (not in the compostable waste bin) or dispose of them in accordance with the regulations in your country

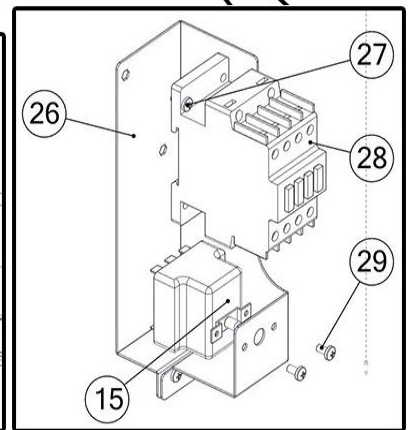
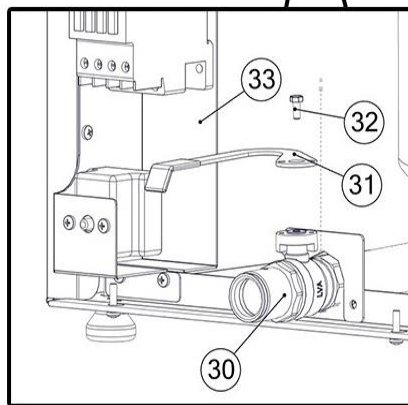
Appliance Name : Fryer Electric

Models:

- GTKARI-F4060E Fryer Electric 40x60x29cm
- GTKARI-F6060E Fryer Electric 60x60x29cm
- GTKARI-F4070E Fryer Electric 40x70x29cm
- GTKARI-F8070E Fryer Electric 80x70x29cm



Nr.	Part Name	Quantity
1	Fryer Body	1
2	Resistance Box Block Cover Left	2
3	Resistance Box Lock Knob	2
4	Resistance Box Lock Pin	2
5	Resistance Montage Metal Part	2
6	Resistance Box Block Cover Right	2
7	Security Switch	2
8	Resistance Box Metal Cover Top	2
9	M4x15 Mashroom Head Screw	8
10	Hanging Rail for Frying Basket	4
11	M6 Bolt Nut	8
12	Resistance 3x2500W	6
13	Resistance Fixing Metal Part	4
14	Thermostat	2
15	Limit Thermostat	2
16	Fryer Lid Handle	2
17	Fryer Lid	2
18	Fryer Basket	2
19	Resistance Protection Perforated Cover	2
20	On / Off Switch	2
21	Signal Lamp Thermostat	2
22	Signal Lamp Limit Thermostat	2
23	On / Off Plastic Knob Flange	2
24	On / Off Plastic Knob	2
25	Fryer Body Front Panel	1
26	Contactor Fixing Metal Part Right	1
27	M4x10 Mashroom Head Screw	4
28	Contactor	2
29	M4x8 Mashroom Head Screw	4
30	Oil discharge valve	2
31	Handle of Oil discharge valve	2
32	M6x15 screw	2
33	Contactor Fixing Metal Part Left	1



Definition of the appliance

This appliance is used to fry food in a bowl containing hot frying oil. It features an adjustable thermostat with an indicator light, a safety lock system that prevents operation until the control panel is properly installed, and a stainless steel housing, lid, and bowl for easy cleaning.

Working principle of the appliance

The oil which is in the bowl is heated with stainless steel heating element controlled by adjustable thermostat, to the desired temperature setting. The bowl with food is immersed slowly into the heated oil and waited until food become golden. Allow excess oil to drain by hooking the basket on the support on the inner bowl.

Warning and Safety instructions

Installation and connection



- Make electric connection of your appliance in compliance with EN 60335-1 and EN 60335-2-38.
- Ground your appliance in compliance with EN 60335-1 standards and ensure maintenance of the grounding.
- Electric safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested and where no doubt, wiring system should be inspected by qualified electrician. The manufacturing firm is not responsible for any damages that may arise from a missing or incapable wiring system.
- Do not connect the appliance to the mains electricity supply by an extension lead.
- Extension leads do not guarantee the required safety of the appliance.
- Do not use your appliance in multi-plug socket media.
- Before installation of your appliance, make sure that there is no visible damage.
- Do not install or use any damaged appliance.
- Before connecting the appliance to the mains supply make sure that the voltage and frequency correspond to the rating on the data plate, otherwise the appliance could be damaged. Consult a competent person if in doubt.
- If the power cord is damaged, it must be replaced by an authorized service center or by individuals with equivalent qualifications to avoid any risks. Please feel free to contact us, and we will assist you with this matter.
- To ensure continued and safe operation, defective parts should only be replaced with genuine replacement parts, so that your equipment operates safely when you use these parts. Contact us for further assistance.
- The manufacturer cannot be held liable for damage caused by incorrect installation or connection.
- Before installing and using the appliance for the first time, read the operating and installation instructions carefully. This way you will avoid the risk of accidents and damage to the appliance.
- This appliance may only be operated as a built-in appliance. This is necessary to ensure that all electrical components are shielded.
- Use the appliance only on a horizontal, even and stable surface.
- Ambient temperature of the appliance in operating should be normal room temperature.
- Only use the appliance to fry food. The manufacturer cannot be held liable for damage caused by incorrect or improper use of the appliance.

Appliance faults

- In the event of damage, breakage, or cracks, the appliance must be turned off immediately and unplugged from the power outlet. Make sure the appliance is not plugged back in. **Contact us.**
- Repairs may only be carried out by suitably qualified and competent person to ensure safety. Repairs and other work by unqualified persons could be dangerous. Never open the control panel of the appliance. While the appliance is under guarantee, repairs should only be undertaken by a service engineer authorised by the manufacturer. Otherwise the guarantee is invalidated.

Warning signs



Warning



Hot



Glove



Upwards



Potential Grounding



Fragile



Protect from humidity



Grounding



Electric

Operation

- After the bowl has been filled with oil, plug in the fryer.
- Turn the temperature thermostat to the desired setting. The temperature indicator light will be turned off when the correct temperature has been reached.
- Select the frying temperature on the package of the food to be fried. If there are no instructions, select a temperature of 150 °C ~ 180 °C.
- Do not plug in the fryer without oil.
- No matter what the recipe, food must be dried thoroughly before frying. This will prevent the oil overflowing and extend the life of the oil.
- Do not touch the fryer when it is in use as it will be extremely hot and can cause severe burns. Steam coming from the bowl is also extremely hot.
- Place food in the basket without overfilling. Notice the “Max.” food level marking on the bowl.
- After the temperature indicator light has gone out, place and lower the basket slowly into the frying oil.
- Plunging the basket too rapidly in the oil may cause it to overflow.
- Put the lid on the fryer.
- Frying is complete when cooking time has elapsed and food is of the desired colour and texture.
- When the frying is complete, turn the thermostat down to the lowest setting “Min.” and unplug the fryer. The fryer will not switch itself off.
- Remove the lid and never drain it over the oil.
- Allow excess oil to drain by hooking the basket on the support on the inner bowl.
- Carefully remove the basket from the fryer. If necessary, shake the basket over the fryer to remove excess oil.
- Put the fried food in a bowl or colander containing grease-absorbing paper, e.g. kitchen paper.
- When the appliance is not used, switch off Adjustable
- Thermostat and disconnect the plug.

Protecting the appliance from damage

- Caution: Because fryer lid, fryer upper side are hot, there is a danger of burning. Clean these areas after they are cool.
- Make sure the cord does not come into contact with hot parts of the appliance.
- The lid of the fryer will become hot when the appliance is in operation.
- Do not leave the appliance switch on while unattended.
- Always unplug the appliance after use. Do not move the fryer until it has cooled down sufficiently. Do not plug in the fryer without oil.
- Do not switch the appliance on before you have filled it with oil. Make sure the fryer is always filled to a level between the two indication marks on the inside of the inner bowl.
- Only use type of oil that is suitable for deep frying.
- Never immerse the control panel, which contains electrical components and the heating element, in water or rinse it under the tap.
- Keep the appliance out of the reach of children when you use it. Do not leave the mains cord hang over the edge of the table or worktop on which the appliance standing.
- Never insert any object between the removable bowl and the bottom of the appliance.
- Under no circumstances use a steam and water cleaning appliance to clean this appliance. Pressurised steam and water could cause permanent damage to components.
- When moving the appliance, wrap it up with folio for protection against dust.
- In the event of fire, never try to extinguish the flames with water. Close the lid. Smother the flames with a damp cloth.
- Do not switch on the appliance near to inflammable materials (blinds, curtains, etc.) or close to an external heat source (gas stove, hot plate, etc.).

Cleaning the fryer

- Unplug the appliance.
- Let the oil cool down. Do not move the fryer until the oil has cooled down sufficiently.
- Remove the small pieces of food remaining in the oil with a non-metallic skimmer.
- Keep the oil in the deep fryer or store it in an air-tight container away from heat sources.
- All parts, except the control panel with electrical components and the heating element, can be cleaned in the dishwasher or in hot water with some washing-up liquid.
- Clean the housing body with moist cloth (with some washing-up liquid).
- Dry all parts thoroughly after cleaning.
- Do not use caustic or abrasive (liquid) cleaning agents or materials such as washing soda, scouring liquid or powder or scouring pads to clean the fryer.
- Never use steam and water pressured cleaning instrument to clean control panel of the appliance. Pressure steam and water may enter the electric-conducting sections, causing damages. The manufacturing firm is not responsible for any resulting damages.
- Never use chemicals or steel cleaning materials. Wipe any dirt immediately. Long-remaining dirt may give damage to surface of your appliance.

General notes

- Keep these instructions in a safe place for reference and pass them on to any future user.
- Before installation of your appliance, make sure that there is no visible damage.
- Do not install or use any damaged appliance.

Disposal of packing material

- Packaging protects the equipment against possible damages during transportation. This packaging has been made of recycled material. That the packaging material is made of recycled material both ensures saving on raw material and reduces quantity of waste. If you want to dispose the packaging material yourself, please call the nearest recycling centre.

Movement, Transportation and Storage



- If you need to transport the equipment, then move it in its original container and comply with the movement marks on the container.
- If the original container of the equipment is not available, fix the moving parts (the lid and heater tray) by using tape against their playing their places during transportation.
- Take measures against impacts to the control panel and buttons and other surfaces. Do not put any load on the equipment heavier than the latter.
- Keep the product in normal position during movement.
- If the equipment shall not be used or kept for sale for extended time, store it indoor in dry, dust- and damp-free conditions.

Cleaning and heating up for the first time

- Before first operation, remove nylon on your equipment and wipe outer parts with a damp cloth and then wipe dry. Do not use detergent for wiping operation.
- Metal components may give off a slight smell and vapours when heated up for the first time. The smell and any vapours will dissipate after a short time and do not indicate a faulty connection or appliance.
- Clean the separate parts of the fryer thoroughly before using the appliance for the first time. Make sure all parts are completely dry before you fill the fryer with oil.
- Make sure that the control unit is correctly positioned otherwise the fryer cannot function.
- Fill the dry fryer with oil up to the top indication mark on the inside of the inner bowl.
- Never mix different types of oil. Only use types of oil that are suitable for deep frying and contain an antifoam agent.
- Because oil loose its favourable properties rather quickly, you should change the oil regularly.
- **RESET FUNCTION:** Your appliance is equipped with an overheating security feature if you use your fryer without oil. If the overheat function is activated, the appliance will shut off automatically.
- To reset the fryer, put cover of reset switch out and push the reset button after the bowl has been filled with oil.
- If the overheating protection is triggered multiple times, please contact us as soon as possible.

Switching on / off

- Frying process on your appliance is started and stopped by Adjustable Thermostat
- To start, turn the Switch clockwise from " Min. " position to the level you desire.
- To stop, turn the Switch anticlockwise to " Min. " position.

Troubleshooting

Repairs may only be carried out by suitably qualified and competent person to ensure safety. Repairs and other work by unqualified persons could be Dangerous.

	Possible cause	Solution
* The Fryer does not work	* the main fuse has blown	* Check the main fuse * Check the switch
	* Adjustable thermostat is out of order * Heating element is out of order * Thermostat with reset function is out of order	* Switch off the fuse * Unplug the appliance * Turn the thermostat off * Please contact our Customer Relation Team.
	* Thermostat is not correctly setting	* Turn the thermostat to the favourable temperature.
	* The safety system is operating	* Press the "reset" button, is located left side of control panel
	* The control unit is not correctly positioned.	* Use the guide slots to correctly position the control panel.
	* The frying oil overflows	* The "Max." marker for filling the bowl has been exceeded.
* Food is wet or contains too much water (particularly frozen food)		* Remove any ice and dry the food thoroughly. Fry the food in a small quantities (particularly frozen food)
* The basket was lowered too quickly into the oil		* Lower the basket slowly and keep a close eye on the oil level
* Different types of oil have been mixed		* Empty and clean the bowl. Refill the bowl with one type of oil.
* The food does not become golden, and Remains soft	* The cooking time was too short	* Increase cooking time
	* The cooking temperature is too low	* Set the thermostat to the recommended temperature.
	* The frying basket is overloaded	* Fry the food in a small quantities
* The food (chips) stick together	* Unwashed food immersed in hot oil	* Wash the food well and dry them thoroughly.
* Unpleasant odours	* Not changing the oil often enough	* Renew the oil after 8 to 12 uses or more frequently depending on the oil
	* Unsuitable oil has been used	* use a good quality vegetable oil

WARRANTY

* 12-month warranty on replacement parts by default


GastroTeam
Gastroteam Abbe AB
Mekanikervägen 6
564 35 Bankeryd
Tel: 036 - 777 90 90

info@gastroteam.se
gastroteam.se