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### 1. AIMS AND SCOPE






Descriptions for safe use and maintenance of the product

### 2. RESPONSIBILITIES

**Responsibilities of Product's Owner:** The product's owner is responsible for applying of safety rules stated in this Instruction Manual or getting them applied by delegating his authorities and risks, which may arise due to not applying. The product's owner is also responsible for the periodical maintenance of the machine.

**Responsibilities of the Manufacturers:** The manufacturer is responsible for the risks due to manufacturing and assembling faults, even though all requirements stated in this manual have been fulfilled.

### 3. SIGNS

	WARNING: This sign indicates that it must be complied with the instructions related to the subject; otherwise, the risky conditions, in which there can occur some damages and dangers
	CAUTION: This sign indicates any risky conditions, which can cause damages in material and injuring of people, provided that one does not pay attention and states that one must be careful.
	DANGER: This sign indicates high risky conditions in which people can be injured, provided that one does not pay attention and the rules always to be complied with.
	DANGER: This sign indicates high risky conditions in which the people can be injured or can die due to electrical shock.
	Equipotential connection terminal (If necessary, it must be connected to other equipment to make equal the potential)

<b>A</b>	ÇÖZÜM MUTFAK A.Ş. 10015 SOK.NO:13 AOSB ÇIĞLI-İZMİR		Tel :+90 232 376 72 76 Fax:+90 232 376 72 78 izmirsts@cozumutfak.com	
<b>B</b>	Mod:	SN:		
<b>C</b>	Volt:	Gas:	gr	Class:
<b>D</b>	P(H <sub>2</sub> O) ( Bar)	=( )x10 <sup>1</sup> kPa		 
<b>E</b>	Kw:	IPX	TURKEY	

**J K L M**

**F G - H**

#### A-Manufacturer Company Informations

**B-Model**

**C-Energy**

**D-Pressure**

**E- Power**

**F- Serial Number**

(First three number are group code, 4th and 5th numbers are year of production, 6th and 7th numbers are the months of the production, 8th, 9th and 10th numbers are serial number)

**G- Consumted gas and amount**

**H-Class**

**J- IP Class**

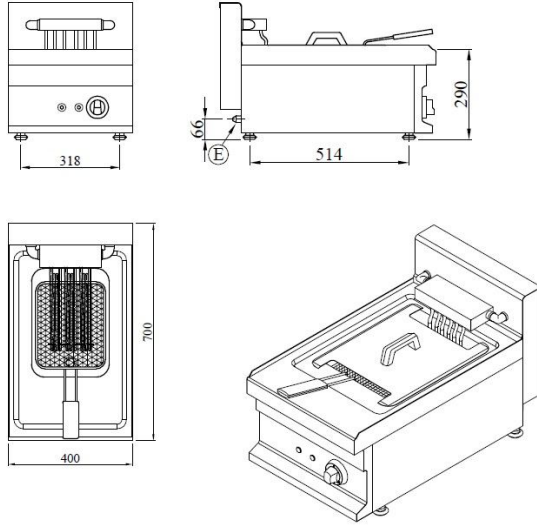
**K- Place of Production**

**L- CE Sign**

**M-WEEE Sign**

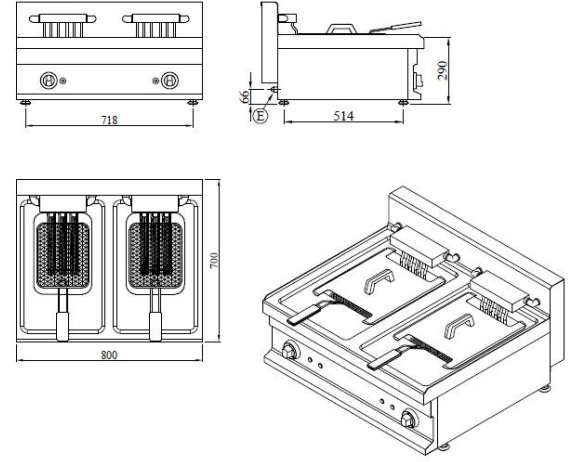
**4. TECHNICAL DATA**

**EF711-S**

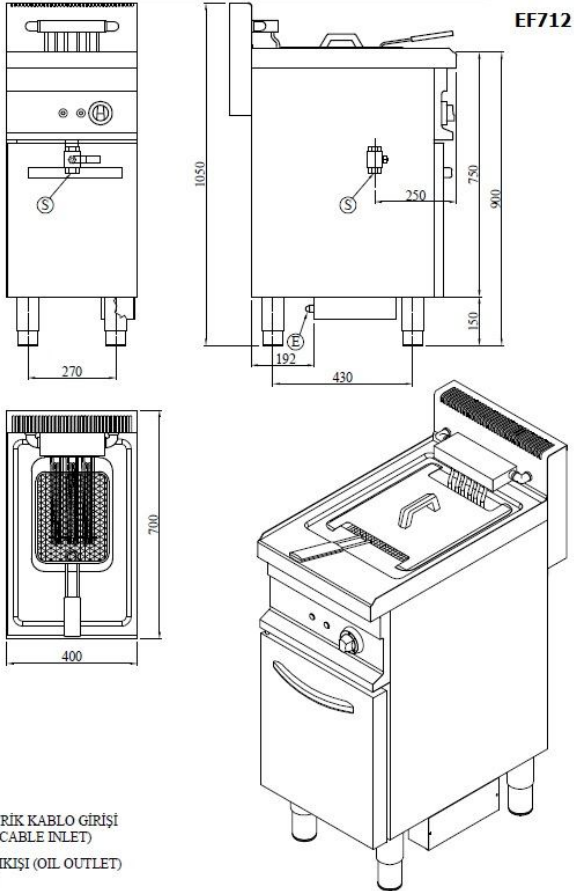


\* SETÜSTÜ  
E-ELEKTRİK KABLO GİRİŞİ  
(POWER CABLE INLET)

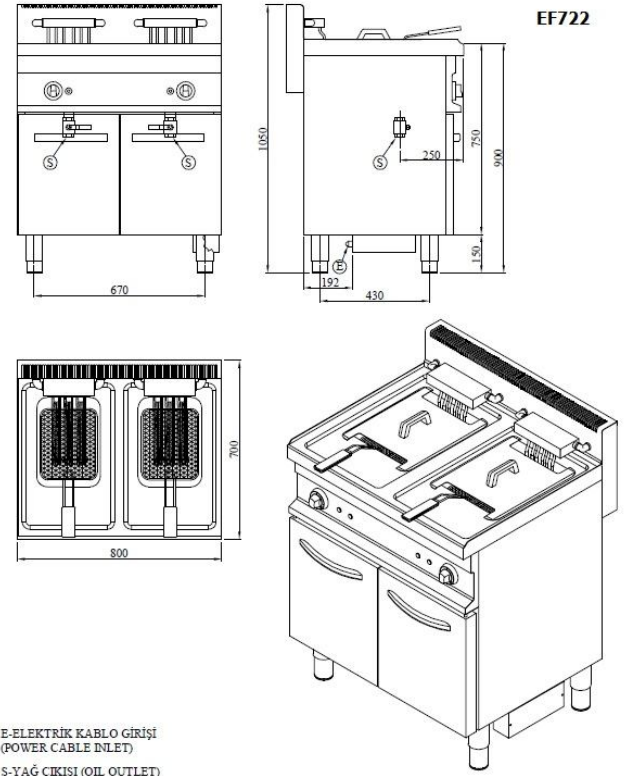
**EF721-S**



\* SETÜSTÜ  
E-ELEKTRİK KABLO GİRİŞİ  
(POWER CABLE INLET)  
S-YAĞ ÇIKIŞI (OIL OUTLET)



E-ELEKTRİK KABLO GİRİŞİ  
(POWER CABLE INLET)  
S-YAĞ ÇIKIŞI (OIL OUTLET)







E-ELEKTRİK KABLO GİRİŞİ  
(POWER CABLE INLET)  
S-YAĞ ÇIKIŞI (OIL OUTLET)






MODEL	Dim:WxLxH	VOLTAGE	POWER	POWER CORD	OIL CAPACITY
EF722	800X700X900	380-400 V ~	18 kW	5X4 mm <sup>2</sup>	2X11 lt
EF712	400X700X900	380-400 V ~	9 kW	5X2,5 mm <sup>2</sup>	11 lt
EF721S	800x700x290	380-400 V ~	18 kW	5X2,5 mm <sup>2</sup>	2X11 lt
EF711S	400x700x290	380-400 V ~	9 kW	5X2,5 mm <sup>2</sup>	11 lt

**TABLE-1**


**5. TRANSPORTATION AND INSTALLATION**

	During transportation, take necessary precautions against the risk of falling down and being turned upside down for the product.
	Place the product onto a flat and solid ground.
	Do not install the product near the flammable and explosive materials and do not keep any flammable and explosive material near the furnace, while it is working.
	Keep surely a fire extinguisher near the furnace and check whether the periodical checking of the fire extinguisher has been implemented or not.

**6. GENERAL PRINCIPLES**




-  The users agree and accept to be in conformity with all requirements included in using manual, otherwise the machine shall be deemed OUT OF GUARANTEE COVERAGE.
-  The user also accepts that he/she was fully informed about the limited guarantee liability.
-  Any living body or any object should not be placed on machines. In addition, any living body should not be put inside the machines.
-  It should not be allowed the children or any other unauthorized persons to operate the machines.
-  Any electrical operating machines should be cleaned after the required electrical connections switched off.

MODEL	LEAKAGE CURRENT REALY
EF722/721-S	3x32 A – 30 mA
EF712/711-S	3x16 A – 30 mA

-  The electrical products should never be operated if any sufficient grounding installation had not been practiced in addition; the LEAK CURRENT RELAY and fuse groups had not been installed in control box supplying the

electrical energy to the machine.

**Table-2**

-  The cover of any machine should not be opened during the period of working.
-  Be careful not to squeeze your hands while closing the covers.
-  The machines and covers should not be treated as step or ladder in any case.

- 7** The electrical devices should never be washed in the manner of spraying water. They should be cleaned by means of rubbing after switching the power off the power had been switched off.
- 7** Any scratchier or stripper tools should not be used during the cleaning.
- 7** This manual verifies all machines were tested and the required security controls were done in due diligence so delivered under operating conditions.
- 7** Use rubber gloves during the cleaning and maintenance practices procedures
- 7** Do not remove the labels and panels of the devices.
- 7** In order to ensure efficient operation of the machines including electrical water heating process and to minimize the energy costs, you should provide the machine with 50 °C water. In addition, softened water under 15 °Fr hardness should also be used to expand the life of your machines. If you do not have such required softened water then you should use a separate water softener device.
- 7** The manufacturer shall not be responsible for any possible printing mistakes included in both manual and machine introduction leaflet.
- 7** The manufacturer reserves the right to make any modification or amendments partially or entirely on any part of machine, if it considers necessary or beneficial or to be in favor of user or product without any previous notification. Besides, the producer guarantees that the fundamental functionality and security specifications of the machines should also be kept as required
- 7** In the event of any fault, switch off all electric/Water connections then apply to the authorized service staff.
- 7** Power cord must be min. H05RN-F type.
- 7** Grounding line must be continuously checked.
- 7** The oil level never up to max mark.
- 7** Don't use old oil.
- 7** You don't use wet potatoes.
- 7** We recommend installing the machine under a range hood so that all fumes are removed quickly as possible.
- 7** If the appliance is to be installed near the wall etc. This should be non-inflameble meterial or covered with non-inflameble meterial or it is necesasary to keep machine far at least 100 mm.

## **7. INFORMATIONS AND EQUIPMENTS RELATED TO PRODUCT**

A. Description Catalogue

B. User/Maintenance/Assembling Manual

Dear Customers, please check the above written auxiliary equipment to be given with the machine on delivery. If you notice any damage or loss occurred during the transportation then you should request the transporter to issue any written report including the relevant damage or loss.

## **8. DEVICE DESCRIPTION/EXPLANATION**

The device have wholly manufactured regarding to hygienic standards.

Outside, inside and all surfaces contacting to the food of the device have been manufactured completely AISI 304 (Cr-Ni 18/10) stainless steel material.

The legs are in adjustable feature and manufactured by stainless steel material.

For the insulation purposes, glass- wool and stone-wool have been used. Thanks to this application, wasting of energy can be able to prevent.

Electrical operated devices have been secured completely by means of thermal and electrical relays.

Accesses to control panel, maintenance and checking have been facilitated.

Electrical components and cable are complied with the relevant standards.

## 9. REPLACING THE DEVICE AND PREPARING FOR START UP

### INSTALLATION BEFORE ASSEMBLING

- I** Open the packing of the device and remove all protective tapes.
- I** Opening the cover of the device, take out the instruction manual.
- I** Place the devices with adjustable legs by adjusting their legs and the device with fixed legs by aligning the ground.
- I** Make the grounding connection thoroughly.
- I** Be sure that the energy supplied.
- I** Authorized and certificated people must make all these connection.
- I** Now, your device is ready for use.

DISCONNECTION : Disconnection of the machine is to do via disconnect all poles (R,S,T,N).

### PREPARATION FOR START UP

- I** Assuming that electrical installation connections have already made by competent technicians, the user must implement the following simple inspections
- I** Be sure that in electrical operated devices, the electricity current has been supplied in adequate features as stated in TECHNICAL DATA catalogue and grounding connection has been complemented. .
- I** Read the instruction and maintenance manual absolutely.

### FINAL CHECK BEFORE START UP

- The users should fulfill the following last-controls by accepting the required couplings of fresh water, electric, wastewater , installations to be carried out by the authorized technicians;
- You must be sure that the power supply and grounding installation are ensured as required in leaflets of electrical equipment.
- You must be sure that the feeding water has been installed and the water vane is turned on.
- You must be sure that the wastewater installation was done properly and discharging hose was coupled with discharging pipe tightly.

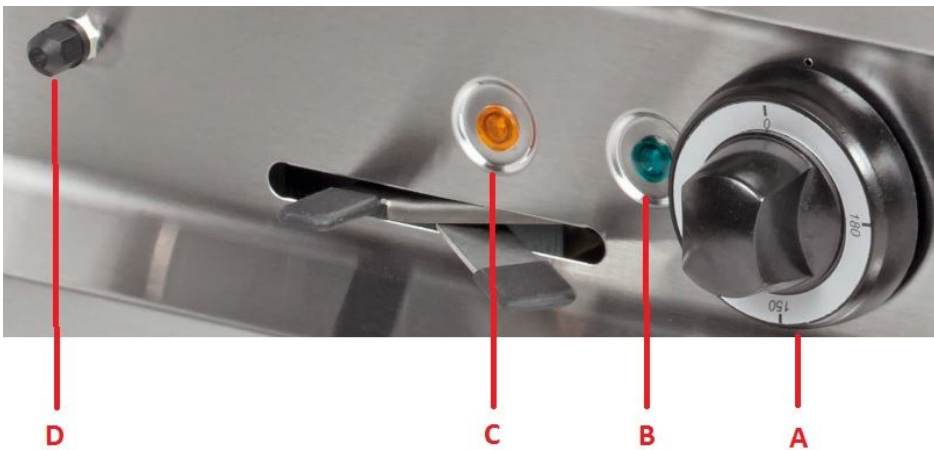
## 10. START UP

- I** The figures of control panel on the devices have been shown. According to these figures, as earlier mentioned, the device, whose electrical connection was made fully and correctly, is operated by turning on control switches.
- I** In the models with double housing, the control switches of the section, where cooking operation will be performed, must be opened.
- I** Thermostat control switch for 135-180° C is set to desired temperature.
- I** When the thermostat yellow signal lamp lights off, it means that the heater has reached desired temperature .
- I** While the devices are in operation, do not keep burning material (plastic bags, table napkin, clothe etc.) near them.
- I** Fried materials, in order to filter their oil, are kept putting them into baskets fixed to the basket hanging places.
- I** When the heaters are taken out from their places, heating operation stops automatically. While the device is in active, heaters must not be taken out in any way.
- I** According to the sort of fried material, oil must be filtered in intervals or before beginning the frying operation. In the cupboard of the device, there is oil filtering and housing and a filter. Oil filtering housing is placed in such a way that it should be under the drainage valve. Then, opening slowly the valve, oil is filtered. Filtering operation must be performed, while the oil is cool. Pouring the flittered oil into the oil pool, frying operation can be repeated.

- ⚠** If the oil in the electric deep fryer is in the condition not to be used, waste oil must be removed out, not harming to the environment.
- ⚠** Oil filtering operation must be done in short intervals very definitely. Otherwise, oil can turn into the conditions harming the health.
- ⚠** It is not recommended to fry different materials in the same oil.
- ⚠** Do not operate the device out of the liquid levels which are mentioned on the table
- ⚠** After using the device, bring all control switches in to "0" position and switch off electric energy.
- ⚠** While device is in operation, the device, heater, top side and front panels reach to high temperature. Do not touch these parts in no way.

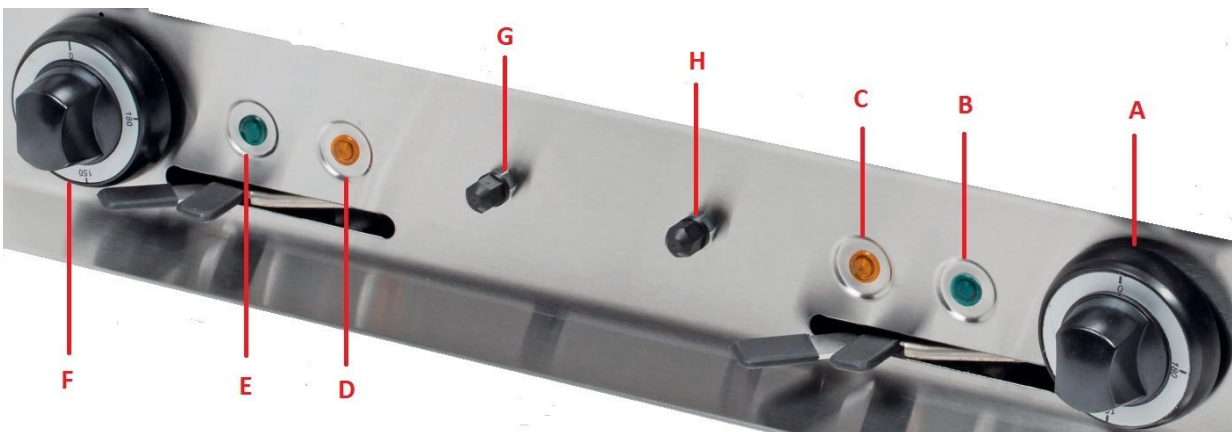
**CONTROL PANEL**

**EF711-S, EF712**



**A- Thermostat 0-180°C B- Energy On Signal Lamp C- Heating On Signal Lamp D- Limiter**

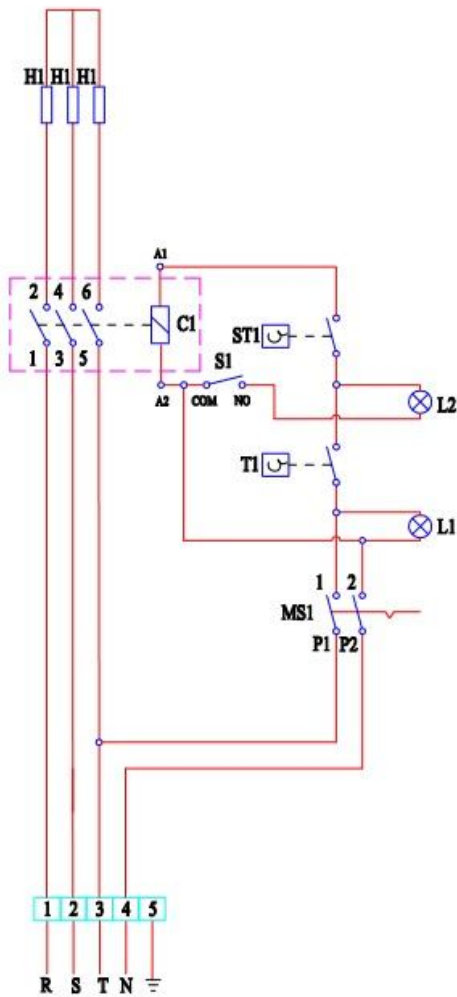
**EF721-S, EF722**



**A- Right Side Thermostat 0-180°C B- Right Side Energy On Signal Lamp C- Right Side Heating On Signal Lamp  
D- Left Side Heating On Signal Lamp E- Left Side Energy On Signal Lamp F- Left Side Thermostat 0-180°C  
G- Left Side Limiter H- Left Side Limiter**

11. ELECTRIC DIAGRAM

EF711-S, EF712



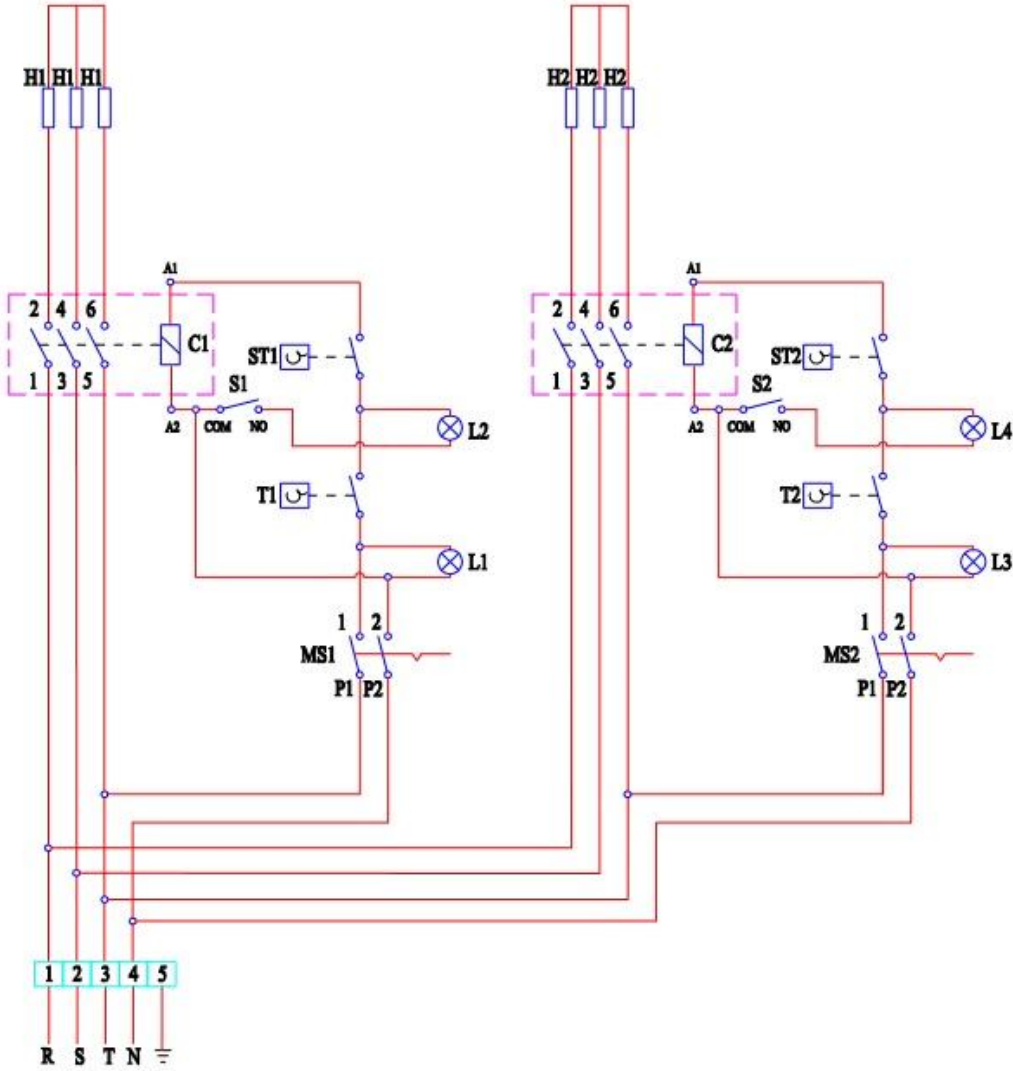
MS - MAIN SWITCH  
 S - MICROSWITCH  
 L1 - GREEN LAMP  
 L2 - YELLOW LAMP  
 T - THERMOSTAT (97-180 °C)  
 ST - SAFETY THERMOSTAT (235 °C)  
 C - CONTACTOR (18A)  
 H - HEATER (9000 W)

MS - ŞALTER  
 S - SİVİÇ  
 L1 - YEŞİL LAMBA  
 L2 - SARI LAMBA  
 T - TERMOSTAT (97-180 °C)  
 ST - LİMİTÖR (235 °C)  
 C - KONTAKTÖR (18A)  
 H - ISITICI (9000 W)

400V 50Hz



EF721-S, EF722



MS - MAIN SWITCH  
 S - MICROSWITCH  
 L1 - L3 - GREEN LAMP  
 L2 - L4 - YELLOW LAMP  
 T - THERMOSTAT (97-180 °C)  
 ST - SAFETY THERMOSTAT (235 °C)  
 C - CONTACTOR (18A)  
 H - HEATER (2x9000 W)

MS - ŞALTER  
 S - SİVİÇ  
 L1 - L3 - YEŞİL LAMBA  
 L2 - L4 - SARI LAMBA  
 T - TERMOSTAT (97-180 °C)  
 ST - LİMİTÖR (235 °C)  
 C - KONTAKTÖR (18A)  
 H - ISITICI (2x9000 W)

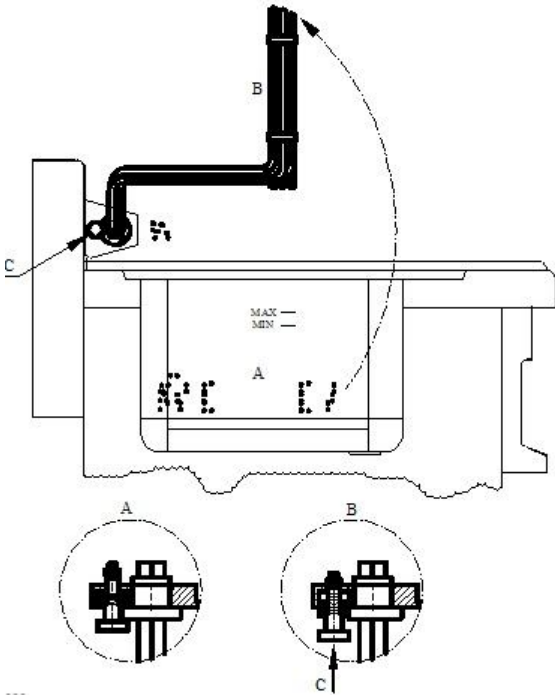
400V 50Hz

**12. MAINTANCE AND CLEANING**

Implement the following periodical maintenance so that the product should work in safe and long life

**DAILY MAINTANCE AND CLEANING**

- 7** Device must be cleaned every day after use, after being sure that it is completely cooled down.
- 7** Cleaning must be made by a clean wet cloth by wiping the device. It is recommended that stainless steel surfaces should be wiped by inox cleaners.
- 7** For more effective and easier cleaning heater could be lifted.
- 7** To lower the heater please push to c button.



EF711-S, EF712, EF721-S, EF722

### WEEKLY MAINTANCE AND CLEANING

- During cleaning, do not use sharp edged, cutting and drilling tools such as scraper, emery in no way.
- Cleaning must not be done by spraying the water onto the device in no way.
- If the device is used together with another device side by side, both devices must be cleaned parting them from their jointed places without damaging the electrical connections.

### 13. SAFE LIFE

The safe life of the product is 5 years.

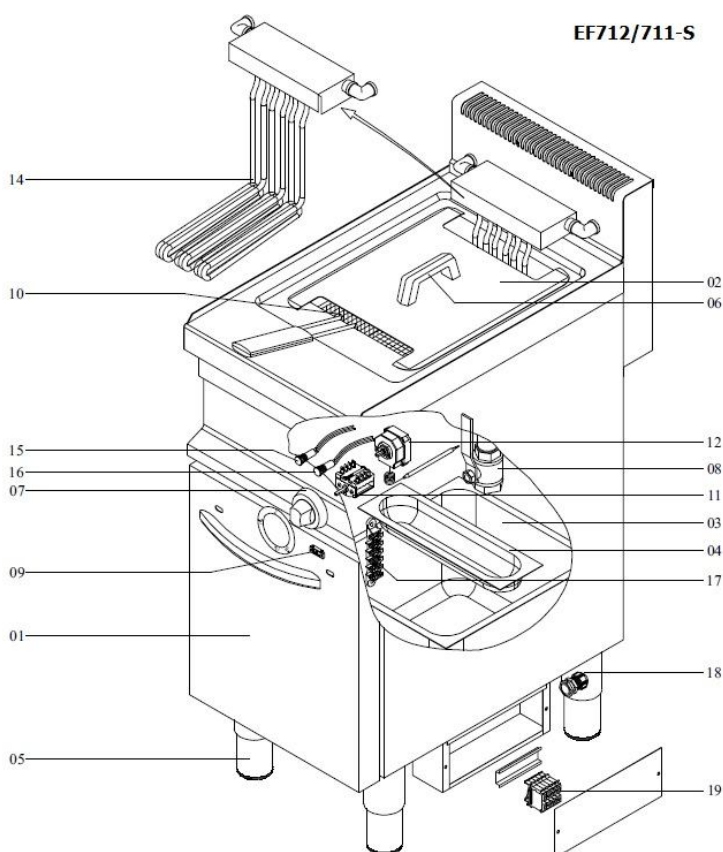
### 14. INTERVENTION AFTER FAILURE

#### FAILURES / CAUSES

• **There is no heating. Energy lamp is lighting.**

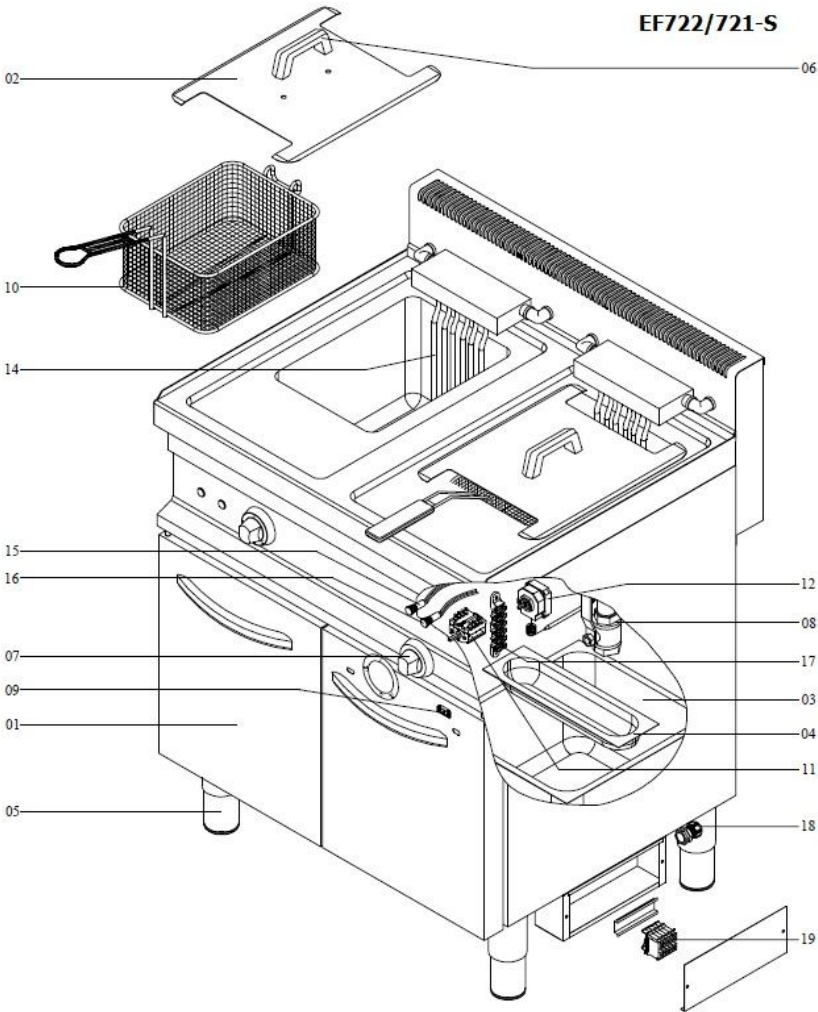
1. Thermal relay of thermostat can be opened. Taking the button out, it must be pressed on brown button severely.
2. Safety switch cannot be pressing on. The head part of it must be thoroughly seated.
3. Be sure that you opened the correct switch.
4. Be sure that you opened the correct thermostat.
5. Device has equipped by a safety thermostat against excessive heat. When the oil temperature exceeds 210°C, safety thermostat puts into operation and thermal relay switches off the energy supply. In this case, taking the thermostat button out its place, it is pressed on the thermal relay reset button by a electric control screwdriver. Then, the device begins to work again. If the thermal relay does not switch the energy off, there can be a failure with thermostat. Therefore, thermostat must be changed by technical service.

### 15. SPARE PARTS LIST



NO	DESCRIPTION
01	Door
02	Lid
03	Container
04	Container (w/ Hole)
05	Foot
06	Handle
07	Knob
08	Gas Valve
09	Gripper
10	Basket
11	Breaker
12	Thermostat
13	Switch
14	Heating Element
15	Signal Lamp
16	Signal Lamp
17	Connector
18	Fitting
19	Connector

**EF722/721-S**



NO	DESCRIPTION
01	Door
02	Lid
03	Container
04	Container (w/ Hole)
05	Foot
06	Handle
07	Knob
08	Valve
09	Gripper
10	Basket
11	Breaker
12	Thermostat
13	Switch
14	Heating Element
15	Signal Lamp
16	Signal Lamp
17	Connector
18	Fitting
19	Connector