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Page 1 of 10

TELEPHONE:

SERVICE (44) 01332 875665

FAX:

SERVICE (44) 01332 875536

- INSTALLATION INSTRUCTIONS
 - SAFETY INSTRUCTIONS
 - USER INSTRUCTIONS

PARAGON FRYERS

MODEL: 1862

MODEL: PDF3

MODEL: 2000

MODEL: PDF6

MODEL: 2001

MODEL: PDF9

MODEL: CMF

MODEL: PF6

MODEL: CMF2

MODEL: PF9

MODEL: CMFF2

MODEL: PSF3

MODEL: CMFF

MODEL: PSF6

MODEL: PSF9

MODEL: PSPF6

MODEL: PSPF9

MODEL: PDPF6

MODEL: PDPF9

PLEASE NOTE INSTALLATION MUST BE CARRIED OUT BY A QUALIFIED ELECTRICIAN

IMPORTANT

Please read these instructions before you attempt to use the equipment. Keep these instructions for future reference.

WARNING

To avoid scratching the highly polished exterior surface of this equipment whilst in transit, the protective film on the exterior surfaces has NOT been removed.

It is IMPORTANT that this protective film is peeled off before the equipment is used.

WARNING

1. All electrical appliances/parts must be earthed.
2. No user-serviceable parts.
3. Isolate power supply before carrying out any installation work.

INSTALLATION

1. Choose a suitable site for your machine taking into consideration its, use, and any heat that may be generated whilst in service.
2. Remove all protect film and packing material, and inspect for any damage which may effect the machine's electrical safety.
3. Please find enclosed 4 x shelf adhesive rubber feet. There are 4 dimples on the base of the unit where each foot must be placed.
4. All appliances with an electrical loading above 3 kilowatts must be connected to a suitable supply by qualified electrician, who should ensure that
 - a) Precaution is taken during installation regarding leakage current,
 - b) The means of isolation has a contact separation of at least 3mm on all poles, and
 - c) It is installed in accordance with Health and Safety at Work Act, BS Codes of Practice, IEE Wiring Regulations and Building and Local Authority Standards.

PARAGON FRYERS

OIL CAPACITY – PF6 & PF9 - 11 LITRES, ALL OTHER MODELS 6.1 LITRES PER PAN

POWER SUPPLY – PSF3 & PDF3 (X2) ARE FITTED WITH A 13 AMP 3 PIN PLUG
ALL OTHER MODELS MUST BE INSTALLED BY A QUALIFIED ELECTRICIAN.

PSF6, PF6, PSPF6, PDF6 (X2), PDPF6 (X2) – 25A 1~ 240V
8.5A 3~ &N 415V

PSF9, PF9, PSPF9, PDF9 (X2), PDPF9 (X2) - 37.5A 1~ 240V
12.5A 3~ &N 415V

NON MODULAR FRYERS

OIL CAPACITY – 4.6 LITRES CMF, 2000, CMF2 & 2001 PER PAN
6.1 LITRES CMFF, 1860, CMFF2 & 1862

POWER SUPPLY – ALL MODELS ARE FITTED WITH A 13 AMP 3 PIN PLUG PER
CONTROL UNIT

OPERATING INSTRUCTIONS FOR PARAGON FRYERS

1. Ensure all packaging has been removed and the tank has been cleaned thoroughly before filling with oil. Check the drain tap is in the fully closed position, and the batter plate provided is fitted on top of the element.
2. Fill the tank with a good quality cooking oil, animal fat may be used but must be melted first before pouring into the tank, fill to the level mark indicated on the front of the heating element. **Do not mix oil and fat**
3. With the thermostat in the off position turn on the mains supply to the unit, the red lamp will indicate that the power is on.
4. Turn the thermostat to the desired setting; the green lamp will illuminate showing that there is power to the element, this will extinguish when the desired temperature is reached. This procedure will be repeated automatically as the thermostat maintains a constant temperature.
5. All models are fitted with a mechanical timer. This is used as a guide only, please note that it will not cut off the power to the element
6. Do not overfill the cooking basket.

OPERATING INSTRUCTIONS FOR NON MODULAR FRYERS

1. Make sure all packaging has been removed and the pan has been thoroughly cleaned before filling with oil
2. Ensure the control head is seated correctly – your fryer is fitted with a safety microswitch and will not operate unless it is fully seated on the body of the fryer
3. Fill the pan with oil to the correct level indicated on the element shroud
4. Plug into mains and turn on supply the red lamp will show to indicate there is power to the unit- if you have a twin fryer and you are plugging into a double socket please ensure the socket is suitable for 25 amp supply
5. Turn on the thermostat to the desired temperature, the green lamp will show indicating power to the element, this will extinguish when the desired temperature is reached, this procedure will be repeated as the thermostat maintains a constant temperature
6. Do not over fill the basket

GUIDE TO FOOD COOKING TEMPERATURES ALL MACHINES

This is only intended as a guide and best results will be obtained with experience.

CHICKEN AND CHIPS (BLANCHING)	- 140°C - 160°C
FISH FILLETS, CHOP CUTLETS	- 160°C
FRITTERS, SCAMPI	- 180°C
CHIPS	- MAX

DRAINING AND CHANGING THE OIL ON PARAGON FRYERS

The life expectancy of the oil or fat will be lengthened if they are passed through a filter on a regular basis, and the fryer is turned down or off during periods when it is not in use.

PSPF6, PSPF9, PDPF6 & PDPF9

To drain the oil in the above models

1. Allow oil to cool
2. Ensure the power has been isolated
3. Open the door of the cabinet and place the bucket & strainer provided underneath the drain spout.
4. Open the drain valve and allow the oil to fill the bucket, do not overfill so that the bucket becomes unmanageable.

PSF3, PSF6, PSF9, PDF3, PDF6 & PDF9

On all other models the drain tap is situated on the front of the machine & the following procedure should be adhered to

1. Allow oil to cool
2. Ensure the power has been isolated
3. Remove the finger tight bung from the drain and fix the spout provided to the drain
4. Place a clean suitable receptacle underneath the spout
5. Lift up the safety catch & slide the arm of the drain tap across to allow the oil to flow.

DRAINING AND CHANGING THE OIL ON ALL NON MODULAR FRYERS

1. Allow oil to cool
2. Ensure power has been isolated
3. Lift out control unit – do not immerse control unit in water wipe down with a suitable cloth
4. Lift out the pan from the body of the machine taking care not to spill any oil
5. Pour the oil into a suitable receptacle through a strainer if the oil is to be reused
6. Clean the pan in hot soapy water, dry and replace in the body of the fryer.
7. Refer back to operating instructions

CLEANING PARAGON FRYERS

Once the oil has been drained remove the control head from the bowl and wash the bowl and the drain with hot soapy water, rinse and dry thoroughly.

Close the drain tap & replace the drain bung.

Clean around the element and batter plate, then replace back into the bowl.

The oil can then be poured back into the bowl.

Top up with clean oil as necessary.

All equipment should be kept absolutely clean; under no circumstances must food particles be allowed to congeal on baskets or elements as this will cause foaming due to the particles continuously cooking.

Periodically you will need to replace the cooking medium, do this when discolouration, odour, surging or stray tastes indicate this; again, experience is your best guide, but remember that more frequent changes will be required when different foods are cooked in the same medium.

DANGER

Old oil has a reduced flash point and is more prone to surge boiling. Attention is also drawn to the effect of over-wet food and too large a charge on surge boiling. Treat your fryer with the utmost respect with regard to safety, as hot cooking oil is a very hazardous substance. Never use the lid while the fryer is switched on or is cooling off. It is only a dust cover for when the fryer is not in use.

N.B. Incorrect oil level, old oil or allowing the machine to be switched on without any oil, will cause the override switch to trip.

RESETTING FRYER OVERRIDE SWITCH ON PARAGON RANGE

1. Isolate machine from mains supply
2. Remove the screws on the access panel at rear of the control panel
3. Press button firmly until a click is heard
4. Replace cover and reconnect to mains.
5. Check oil condition and level, renew or top up as required, and turn on the fryer thermostat.

RESETTING FRYER ON NON MODULAR RANGE

1. Isolate machine from mains supply
2. On CMF, CMF2, CMFF & CMFF2 remove the bung at the rear of the control panel to gain direct access to the reset button, press and replace the bung
3. On 2000, 2001 1860 & 1862 remove the four screws at the rear of the control head, the back panel will then come away from the control head, the cable bung may need to be slackened to allow this, press the reset button and replace the back panel
4. Check oil condition and level, renew or top up as required, and turn on the fryer thermostat

Declaration of conformity CE

- This product has been designed, constructed and marketed in compliance with:
 - safety requirements of EEC Directive “Gas” 90/396;
 - safety requirements of EEC Directive “Low voltage” 73/23;
 - protection requirements of EEC Directive 93/68.
- This product is suitable for contact with foodstuffs, and complies with EEC Directive 89/109.
- This product has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
- A symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



PARRY CATERING EQUIPMENT

COOKING OILS

SYMPTOM	FAULT	REMEDY
Oil Smoking	Overheating	Check Accuracy of thermometer. Fry at recommended temperatures and reduce temperature when idle.
Oil Smoking	Frying oil contamination	Skim surface and filter or strain oil regularly to remove food particles.
Oil Smoking	Break down of frying oil	Drain, clean down fryer and refill with fresh oil.
Oil Smoking	Constant frying of wet food	Remove excess moisture from food before frying.
Oil Smoking	Long periods of exposure To air and light	Always keep oil covered particularly when turnover of oil is low.
Oil Foaming	Overheating	Check accuracy of thermostat with a thermometer. Fry at recommended temperatures and reduce temperature when idle.
Oil Foaming	Low oil level	Ensure that oil is topped up to manufacturers load line daily.
Oil Foaming	Break down of frying oil	Drain fryer, clean down and refill with fresh oil.
Oil Foaming	Continuous overloading of fryer	Do not exceed food to oil ratio of 1 to 6 refer to manufacturers instructions.
Oil Foaming	Frying of food with excess moisture	Remove excess moisture from food before frying.

SYMPTOM	FAULT	REMEDY
Oil Foaming	Heating oil too rapidly	Heat oil slowly
Oil Foaming	Detergent present after cleaning	Fryer should be thoroughly rinsed and dried before refilling
Oil Foaming	Brass or copper utensils used	Contact between frying oil and copper or brass should be avoided.
Oil Darkening	Low turnover of frying oil	Increase throughput of fried food by examining menu.
Oil Darkening	High level of starch or sugar in food	Particularly avoid potatoes high in starch or sugar.
Oil Darkening	Frying oil contamination	Skim surface and filter or strain oil regularly to remove food particles.
Oil Darkening	Frying of salted foods	Salt food after frying
Oil Darkening	Break down of frying oil	Drain fryer, clean down and refill with fresh oil.
Oil Darkening	Overheating	Check accuracy of thermostat with a thermometer. Fry as recommended temps, reduce temperature when idle.
Food absorbing excess oil	Excess butter or breadcrumbs on fried food	Avoid excessive use of butter or breadcrumbs.
Food absorbing excess oil	Continuous overloading of fryer	Do not exceed food to oil ratio of 1 to 6 or refer to fryer manufacturers instructions.
Food absorbing Excess oil	Frying at too low a temperature	Check accuracy of thermostat with thermometer. Fry at recommended temperatures.
Food absorbing Excess oil	Breakdown of frying oil	Drain fryer, clean down and refill with fresh oil.

Parry Catering recognises our obligations to the EU DIRECTIVE covering the waste disposal of electrical and electronic equipment (WEEE), Parry Catering are committed to this policy in order to help conserve the environment.

At the end of this unit's life you **MUST** dispose of it in an approved manner. You **MUST** not discard the unit or place it in the refuse bin.

You have several options:

- a) Take the unit to an approved WEEE scheme company, there will be one in your area.
- b) Take the unit to an approved waste disposal site; many sites are managed by your local authority.
- c) Contact the unit's manufacturer, importer or their agent the contact details will be on the unit.

There will probably be a charge for this service which will depend on the physical location of the unit and size you will be given a collection price for a curb side collection based on commercial rates prevailing at the time.

It should be noted that the unit to be collected should be suitably packed and sealed to prevent dangerous gases and fluids from escaping. The condition of the unit must also be clean to comply with health and safety regulations.