



ROYAL
c a t e r i n g

USER MANUAL

FRYER

- **RC-CEF 13E-EGO EL - UK**



Thank you for choosing this quality product by Royal Catering!



CAUTIONS

General safety information for the use of electrical devices:

To avoid injury from fire or electric shock, please ensure compliance with safety instructions when using this device. Please read the instruction carefully and make sure that you have understood it well. Keep the manual near the equipment to be able to read it at any time. Always use current sources connected to the ground and providing the necessary voltage (indicated on the label on the device). If you have any doubt, let an electrician check that your outlet is properly grounded. Never use a damaged power cable. Do not open the unit in damp or wet environment, or if you are wet yourself. Protect the unit of solar radiation. Use the device in a protected location to avoid damaging the equipment or endangering others. Make sure the device is able to cool and avoid placing it too close to other devices that produce heat.

Before cleaning, disconnect it. Use a soft damp cloth for cleaning. Avoid using detergent and make sure that no liquid enters the unit.

No internal element of this device needs to be maintained by the user. An opening of the device without our approval leads to a loss of warranty.

General safety information for the use of our electric fryers:

- The user manual should be kept close to the device and should always be accessible for the users. Instruct your employees how to use the device properly.
- Make sure the hot air can circulate well and place the device more than 10cm away from walls and other electrical devices. Aerate well the working area.
- Do not place the device close to combustible materials.
- It may happen that by first use, the heating element produces a light smoke. This is absolutely normal. Simply check that the smoke can evaporate and that a good aeration is provided.
- Some parts of the device can get extremely hot. To avoid any injuries, be careful by every contact with the device.
- The meals deep-fried by the device can get really hot. Do not forget to use adapted protections (cooking gloves).
- Always check that the oil level is between the two marks on the side of the tank.
- Never fill the basket with clamp/wet food. This produces foam and can lead to an overflow of oil.
- Clean the device regularly to avoid a durable encrustation of dirt.

TECHNICAL DETAILS

Model	RCEF 13E-EGO
Voltage (V)	
Power (W)	3250
QTY of heating elements	1
Dimension of tank (cm)	300x240x200
Temperature range	50°C~190°C
Thermal fuse released at	

CONTENT OF DELIVERY

- Fryer
- 1x Basket+handle for each tank
- 1x Support grid for the basket for each tank
- 1x Cover for each tank
- 1x User Manual

USAGE PURPOSE

The electric fryer is exclusively designed to fry food.

Do not use the fryer to:

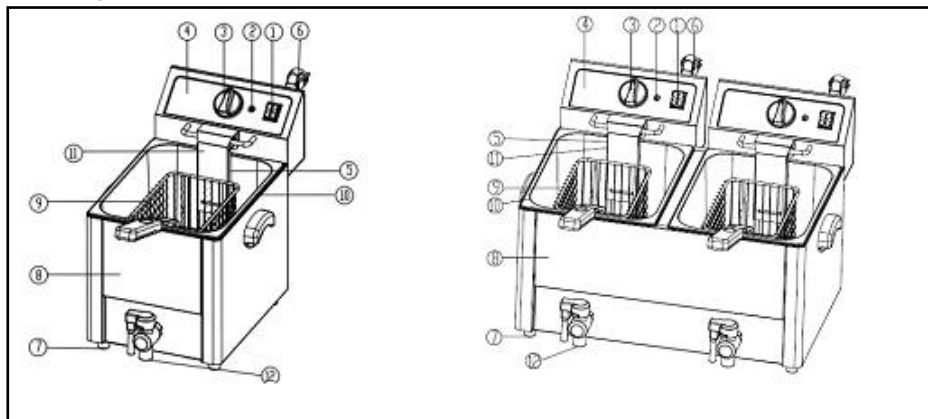
- heat other substances or objects;
- warm up liquids containing sugar, sweeteners, acids, bases or alcohols;
- warm or warm up flammable, noxious, particularly volatile, or any other toxic substances.



Any damage resulting from a non-conform use of the device is payable by the user!

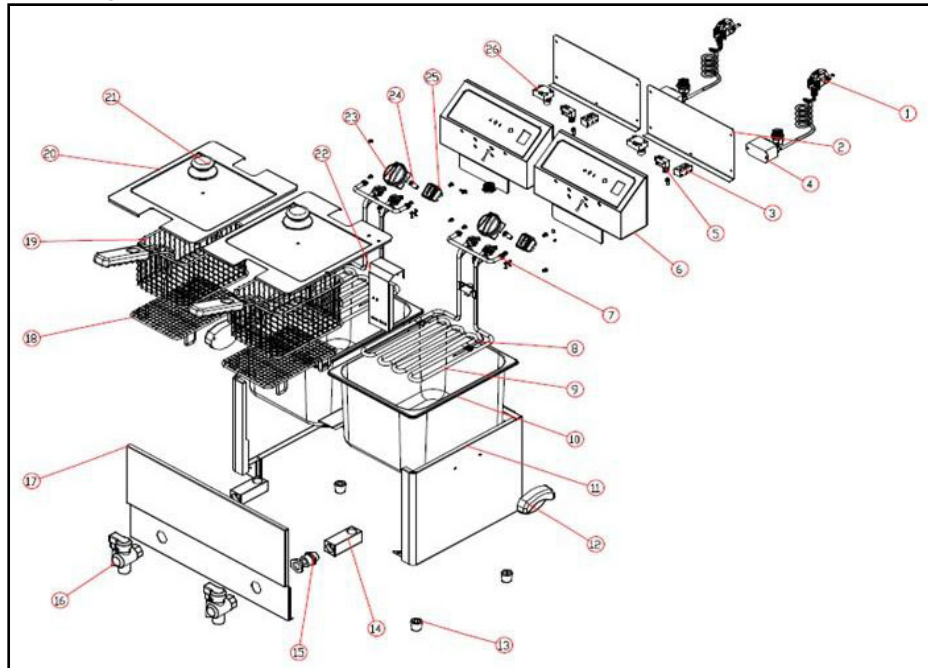
PRINCIPLE OF OPERATION

Assembly



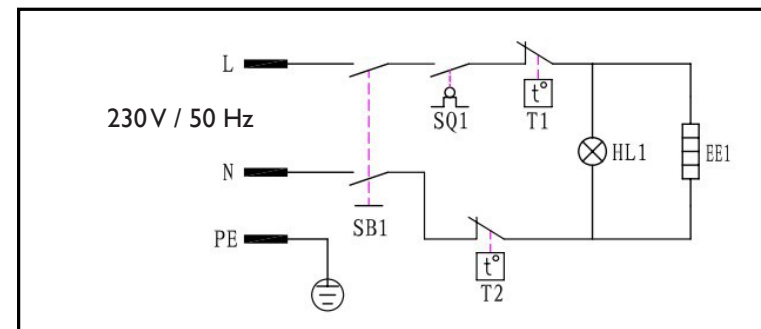
1. ON-OFF-Switch 2. Control Light 3. Thermostat Knob 4. Electric Box 5. Heating Element 6. Power Cable
7. Rubber Foot 8. Housing 9. Frying Basket 10. Tank 11. Protection Board 12. Drain Valve

Solid Diagram



1. Power Cable 2. Cover of the Electric Box 3. Connector 4. Relay 5. Microswitch 6. Electric Box
7. Hanging 8. Temperature Sensor 9. Heating Element 10. Tank 11. Housing 12. Plastic Handle
13. Rubber Foot 14. Square Tube 15. Connector lug 16. Drain Valve 17. Front Plate 19. Frying Basket
20. Cover 21. Handle of the Cover 22. Protection 23. Thermostat Knob 24. Control Light
25. ON/OFF-Switch 26. Temperature limiter

Wiring Diagram



The device is composed of:

1. An ON/OFF switch,
2. A thermostat to regulate the temperature at the level wished,
3. A control light (orange for the heating),
4. A heating element in the lower part of the device, which is controlled by the thermostat.

FUNCTIONING

The temperature measurement in the tank is made at regular intervals. This information is transmitted to the thermostat as a current value, and gets compared to the value set by the user.

- If the current value is inferior to the set value, the thermostat makes the device heat.
- If the current value is superior or equal to the set value, the thermostat stops the heating.

CONSIGNING THE APPLIANCE

Checking packaging upon consignment

When the goods are received proceed with opening the packaging if there are no signs of damage. If when the goods are delivered there are signs of damage to the packaging, such as agent or courier; and within three days from the date indicated on the documents draw up a detailed list and report of all damage to the goods. Do not turn the packed goods upside down! When transporting the package make sure its four main points are firmly secured (maintain the goods parallel to the ground).

Disposing of packaging

The various items used for packaging (cardboard, plastic straps, polyurethane foam) should be conserved, so that the device can be sent back to the service center in best conditions in case of problem!

INSTALLING THE APPLIANCE

Appliance location

The work surface where the device will be located must be suitable for the size of the appliance, please refer to the measurements. The work surface must be leveled and dry and at a fitting height from the ground to enable a proper use of the device.



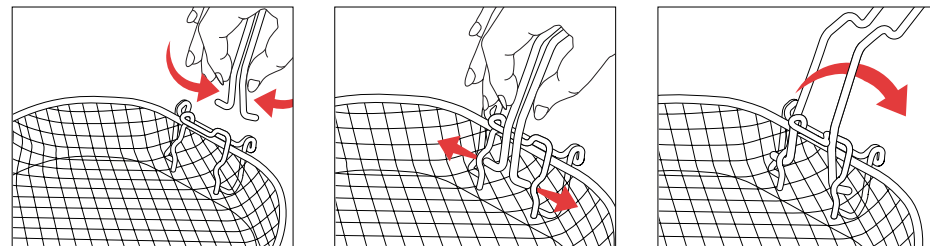
The power cord connected with the appliance must be reliable grounding and correspond to the technical details.

Grounding the device

A grounding plug is mounted on the backside of the device, with which you can earth the fryer. To do so, please use a copper cable of min. 2mm².

Basket assembly

Please check you mounted the basket and its handle right, so that the basket remains stable while working.



OPERATION

1. Plug in the device.
2. Fill the tank with liquid oil, so that the oil level is between the two marks on the side of the tank. Never use the device without oil!
3. Turn on the device. The ON/OFF knob lights up, the control light turns on.
4. Set the heating temperature by the thermostat knob. In case of using solid fat, first it should be melted by setting thermostat knob in position „“. After melting the fat, increase the heating temperature to desired value.
5. The heating element starts to heat and the temperature of the device raises little by little.
6. As soon as the temperature wished is achieved, the orange light turns off. The heating element stops to heat.
7. As soon as the temperature of the device decreases, the thermostat reacts to it: the heating element restarts to heat and the orange light turns on.
8. After use, reset the thermostat on zero. When that is done, you can simply turn off the device by switching the ON/OFF knob.
9. Generally speaking, it is advisable to unplug the device while not used.
10. When the device cooled down, take out the tank, the basket, the support grid and the heating block, empty and clean them. This should be done after each use to keep the device in perfect hygienic condition.

11. To clean the rest of the device, watch up to protect the electric parts from humidity and from direct water contact to avoid electric shocks and shortcircuits. An impregnated cloth is easily enough if you regularly clean the device.
12. If you don't use the device for a longer time or stock it, check the humidity and temperature conditions: the air has to be dry and the device should be covered to be protected from dust deposits.

REGULAR CLEANING

Generalities

- The appliance must be cleaned at least once a day or if necessary more than once.
- Scrupulously clean all the various components of the device, whether they come in direct contact with the food product or not.
- Never clean the device with a pressurized water-jet, industrial cleaners, and brushes or any other type of cleaning utensil that could damage the surface of the appliance.
- Before cleaning you must **remove the electricity supply plug isolating the appliance from the main power circuit.**

Procedure to follow to clean the device

To clean the main structure, simply use a damp cloth. Remember to frequently rinse.

The basket and its support should be brushed clean. Carefully clean the punched holes. Make sure all the components are completely dry before remounting them.

REGULAR CONTROL OF THE DEVICE

Control regularly that the device doesn't present any damage. If it should be the case, please contact your customer service to solve the problem.

WHAT TO DO IN CASE OF PROBLEM?

Please contact your customer service and join following information:

- Invoice number and serial number (the latest is to be found on the technical plate on the device).
- If relevant, a picture of the damaged, broken or defective part.
- It will be easier for your customer service clerk to determinate the source of the problem if you make a detailed and precise description of the matter. Avoid formulations like "the device doesn't heat", which may mean that it doesn't heat enough or even not at all. Though, those two possibilities have a different causation!
- Still indicate the performance of the lights to facilitate the diagnosis: Is the light of the ON/OFF switch on when the rocker switch is in ON position? Does the orange light turn on when you set the temperature?

The more detailed your information, the quicker the customer service will be able to answer your problem rapidly and efficiently!



CAUTION: Never open the device without the authorization of your customer service. This can lead to a loss of warranty!

TROUBLESHOOTING

Problem	Cause	Solution
The power supply is correctly connected, but the device shows no reaction	1. The plug is not properly connected 2. The microswitch has no correct contact to the tank, so that the electric circuit isn't closed.	1. Plug the device correctly 2. Make sure that the microswitch touches the tank.
The orange light is on, but the fryer doesn't heat.	The electric connection of the heating element is loose	Check the connections of the heating element Exchange the heating element if necessary
The ON/OFF switch lights up, but the temperature doesn't raise	The thermostat knob is defect The thermostat is defect	Exchange the thermostat knob Exchange the thermostat

The device heats up, but the orange light doesn't glow	The orange light is burned	Exchange the orange light
The heating element suddenly stops heating	The thermal fuse is released too early	Press the reset knob on the back side of the device. Exchange the reset knob. Check if the thermostat works properly.
The fryer doesn't stop heating	The thermostat is defect 2. The thermal fuse is defect	Exchange the thermostat Exchange the thermal fuse.

NOTES/NOTZIEN

Umwelt- und Entsorgungshinweise

Hersteller an Verbraucher

Sehr geehrte Damen und Herren,

gebrauchte Elektro- und Elektronikgeräte dürfen gemäß europäischer Vorgaben [1] nicht zum unsortierten Siedlungsabfall gegeben werden, sondern müssen getrennt erfasst werden. Das Symbol der Abfalltonne auf Rädern weist auf die Notwendigkeit der getrennten Sammlung hin. Helfen auch Sie mit beim Umweltschutz. Sorgen Sie dafür, dieses Gerät, wenn Sie es nicht mehr weiter nutzen wollen, in die hierfür vorgesehenen Systeme der Getrenntsammlung zu geben.



In Deutschland sind Sie gesetzlich [2] verpflichtet, ein Altgerät einer vom unsortierten Siedlungsabfall getrennten Erfassung zuzuführen. Die öffentlich - rechtlichen Entsorgungsträger (Kommunen) haben hierzu Sammelstellen eingerichtet, an denen Altgeräte aus privaten Haushalten ihres Gebietes für Sie kostenfrei entgegengenommen werden. Möglicherweise holen die rechtlichen Entsorgungsträger die Altgeräte auch bei den privaten Haushalten ab.

Bitte informieren Sie sich über Ihren lokalen Abfallkalender oder bei Ihrer Stadt- oder Gemeindeverwaltung über die in Ihrem Gebiet zur Verfügung stehenden Möglichkeiten der Rückgabe oder Sammlung von Altgeräten.

[1] RICHTLINIE 2002/96/EG DES EUROPÄISCHEN PARLAMENTS UND DES RATES
ÜBER ELEKTRO- UND ELEKTRONIK - ALTGERÄTE

[2] Gesetz über das Inverkehrbringen, die Rücknahme und die umweltverträgliche Entsorgung
von Elektro- und Elektronikgeräten (Elektro- und Elektronikgerätegesetz - ElektroG).

Utylizacja produktu

Produkty elektryczne i elektroniczne po zakończeniu okresu eksploatacji wymagają segregacji i oddania ich do wyznaczonego punktu odbioru. Nie wolno wyrzucać produktów elektrycznych razem z odpadami gospodarstwa domowego. Zgodnie z dyrektywą WEEE 2012/19/UE obowiązującą w Unii Europejskiej, urządzenia elektryczne i elektroniczne wymagają segregacji i utylizacji w wyznaczonych miejscach. Dbając o prawidłową utylizację, przyczyniasz się do ochrony zasobów naturalnych i zmniejszasz negatywny wpływ oddziaływania na środowisko, człowieka i otoczenie. Zgodnie z krajowym prawodawstwem, nieprawidłowe usuwanie odpadów elektrycznych i elektronicznych może być karane!

For the disposal of the device please consider and act according to the national and local rules and regulations.

CONTACT

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