



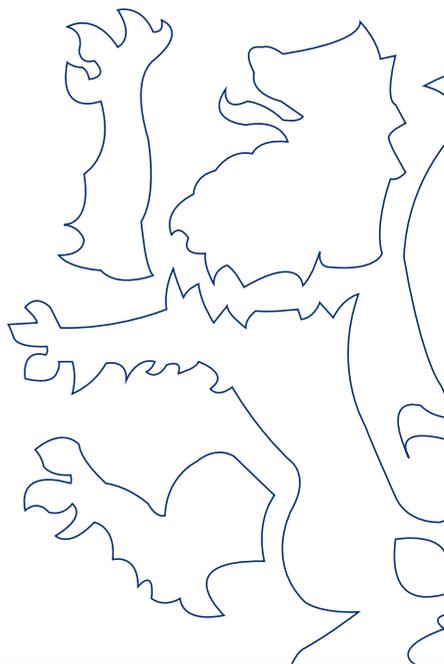
ROYAL
c a t e r i n g

BEDIENUNGSANLEITUNG

User manual | Instrukcja | Návod k použití | Manuel d'utilisation | Istruzioni per l'uso | Manual de instrucciones

INDUCTION FRYER

- **RCIF-10DB-UK**
- **RCIF-10EB-UK**



SYMBOLS

	Operation manual must be reviewed.
	Never dispose of electrical equipment together with household waste.
	This machine complies with the CE declarations.
	Attention! Hot surface may cause burns.

 PLEASE NOTE!

Drawings in this manual are for illustration purposes only and in some details may differ from the actual machine.

The original operation manual is in German. Other language versions are translations from German.

USER MANUAL

I. SAFETY INSTRUCTIONS

General safety information for the use of electrical devices:

To avoid injury from fire or electric shock, please ensure the compliance with the safety instructions when using this device. Please read the instructions carefully and make sure that you have understood them well. Please keep the manual near the equipment to be able to read it at any time. Always use current sources connected to the ground that also provides 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 a damp or wet environment, or if your hands or body are damp or wet. Protect the unit from solar radiation. Use the device in a protected place to avoid damaging the equipment or putting at risk 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 from the power source. Use a soft damp cloth for cleaning. Avoid using detergents and make sure that no liquid enters the unit. No internal element of this device needs to be maintained by the user. Opening the device without our approval leads to a loss of warranty!

II. 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. Inform your employees how to use the device properly.
- Make sure the hot air can circulate well and place the device at a distance of more than 10 cm from walls and other electrical device, as well as there should be adequate ventilation in the working area.
- Do not place the device near to combustible materials.
- Some parts of the device can get extremely hot. To avoid any injuries, be careful whenever you come into contact with the device.
- The meals, which are heated with the device, can become very hot. Do not forget to use protections (cooking gloves).
- Always check that the oil level is between the two marks which are indicated 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 permanent accumulation of dirt.

III. TECHNICAL DETAILS

Product name	Induction Fryer	
Model	RCIF-10EB-UK	RCIF-10DB-UK
Voltage [V] / Frequency [Hz]	230~ / 50	
Power [W]	3000	2 x 3000
Temperature range [oC]	60-190	60-190
Operation frequency [kHz]	18-30	18-30
Dimensions (L.xW.xH.) [mm]	288x440x414	578x440x414
Capacity [L]	10	2x10
Weight [kg]	12.3	23.05

IV. SCOPE OF THE APPLICATION

This induction deep fryer is intended exclusively to deep-fry food.

Never use the deep fryer to:

- heat other products,
- heat liquids containing sugar, sweetener, acids, alkalis or alcohol;
- warm up or heat liquids that are inflammable, harmful for health, volatile or with similar attributes or other substances.

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

V. BEFORE THE FIRST USE

Upon receipt of the goods, check the packaging for integrity and open it. If the packaging is damaged, please contact your transport company and distributor within 3 days, and document the damages as detailed as possible. Do not turn the package upside down! When transporting the package, please ensure that it is kept horizontal and stable.

VI. DISPOSING OF THE PACKAGING

Please keep all packaging materials (cardboard, plastic tapes and Styrofoam), so that in case of a problem, the device can be sent back to the service centre in accurate condition!

VII. DEVICE INSTALLING

Placing the device

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 levelled and dry and should have a suitable height from the ground to enable proper use of the device. The environmental humidity should not exceed 85%. The power cord connected with the appliance must be reliably grounded and should correspond to the technical details.

VIII. MACHINE OPERATION - BASICS

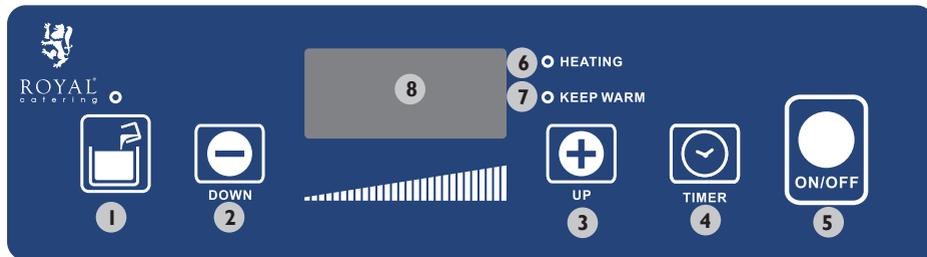
RCIF-10EB-UK | RCIF-10DB-UK



Device description

1. Control panel
2. Cover
3. Basket
4. Oil drain tap

CONTROL PANEL – DESCRIPTION



1. button/"Filling with oil" indicator: The indicator light switches on when the device is turned on by the ON/OFF button. A sound signal is also heard. The oil level in the container should be checked and refilled, if needed. The oil level must be between the allowed minimum and maximum level. After making sure the oil level in the container is appropriate push the button "Filling with oil". The device shall switch into normal working mode. Always check the oil level in the container. The responsibility for all damages caused by the use of the device lacking in oil lies with the user!
- 2,3. buttons which serve to adjust the temperature/set the time regulator: The temperature can be adjusted between a range of 60°C and 190°C.
4. TIMER – time controller:
After pushing this button, the working time of the fryer can be set. The time can be adjusted with the buttons 2, 3 within the range of 0 to 15 min, with 30 s steps. After the regulator has been adjusted, the time countdown will begin, the display will show the time left to the end of the countdown, and when this time runs out, a sound signal will go off and the device will turn off.
5. The main power switch of the device.
6. HEATING -this indicator informs that the device is warming oil up in order for it to reach the user-set temperature. During that process the KEEP WARM indicator remains unlit.
7. KEEP WARM - keeping the warmth –this lamp informs that the oil temperature has reached the user-set value and the device has switched into the mode of maintaining that temperature. During that time the HEATING indicator remains switched off.
8. Temperature display. The display shows also the working time of the fryer when TIMER is used – in this case display shows alternately temperature and time.

OPERATING INSTRUCTIONS

1. Before the first use, it is recommended to clean the device with warm water and an impregnated cloth.
2. There has to be sufficient space around the device - it has to be able to ventilate properly. In particular, it should be assured that there are no objects under the device (such as: paper, etc.), which could possibly be sucked up by ventilators located in this part of the fryer. The ventilators ensure the proper cooling of electrical circuits inside the device. There should sufficient space provided also around the back of the fryer.
3. Before each use, make sure that the ventilation openings are not blocked or clogged.
4. It must be assured that the oil drain tap remains closed.
5. Check the oil level in the tank and fill it, if necessary. The oil has to remain between the MIN and MAX marks as seen inside the container.
6. The device must be connected to the power supply.
7. When the ON/OFF button (5) is turned on, the fryer starts the procedure of checking the oil level - the „Filling with oil" indicator (1) lights up and a sound signal can be heard. If the oil level is correct, the button "Filling with oil" (1) should be pushed - the fryer shall switch into normal working mode.

8. Set the desired temperature using the buttons (2/3), the HEATING indicator (6) will light up. After oil becomes heated to the user-set temperature, the HEATING indicator (6) turns off, and the KEEP WARM indicator (7) turns on.
9. Now the frying can start.
10. After the work has finished, the device should be turned off with the main power switch, and the oil should be allowed to cool.
11. After the device has cooled down, it should be emptied and cleaned. That action should be carried out every time after the fryer has been used, in order to keep the device in the excellent hygienic state. During the further cleaning of the device, electronic elements need to be protected from contact with water and even from moisture, to avoid short circuits and electric shocks. To clean the device thoroughly if it is carried out regularly, an impregnated cloth is quite enough!
12. If the device is to be left unused or stored for a longer time, attention must be paid to storing conditions. In order to prevent dust accumulation inside the device, the air in the storage room should stay dry, and the device itself should be covered if possible.
13. In general, it is recommended to disconnect the device from the power supply, whenever it remains unused.

IX. TRANSPORTATION AND STORAGE

During transport, the device should be prevented from shaking and crashing, and turning upside down. Store it in a properly ventilated place with dry air and without any corrosive gas.

X. CLEANING AND MAINTENANCE

General remarks

- Disconnect the device from the power supply before cleaning it and when it is not in use.
- The appliance must be cleaned at least once a day or if necessary more than once.
- Clean thoroughly all the different elements 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

XI. IN CASE OF A DEVICE FAILURE, THE DISPLAY MAY ALSO SHOW ERROR CODES:

Error code displayed	Possible reason	Possible solution
device can't work	Not plug in	Plug the device into a well working power outlet
	Not press ON/OFF	Make sure press ON/OFF
E01	IGBT overheating	Make sure the air inlet is not blocked If not blocked, please contact your supplier
E02	In the self-checking state, found no oil inside the tank	press ON/OFF button to switch off the appliance and unplug the appliance. Wait until the appliance is completely cool down, at the same time, add some cool oil to the tank.
E03	Voltage more than 265V	Make sure that the appliance is connected to a suitable electrical power supply
E04	Voltage less than 140V	Make sure that the appliance is connected to a suitable electrical power supply
E05	Oil temperature sensor inside the tank short circuit or open circuit	please contact your supplier

NOTES/NOTZIEN

Error code displayed	Possible reason	Possible solution
E06	Sensor on heating coil short circuit	please contact your supplier
E07	Sensor on heating coil open circuit	please contact your supplier
E08	overheating of oil temperature (more than 260°C)	please contact your supplier

Resetting thermal cut-out (TCO)

CAUTION: The thermal cut-out reset switch is located on the back of the device housing.

- a) Disconnect the device from the power supply and allow it to cool down completely.
- b) Unscrew the protective lid of the reset switch.
- c) Press the reset switch on the thermal cut-out – you should hear a “click”.
- d) Put on the protective lid on the reset switch and screw it back on.

XII. REGULAR CONTROL OF THE DEVICE

Check regularly the device to see if it presents any damages. If there is any damage, please stop using the device. Please contact your customer service to solve the problem.

What to do in case of a problem?

Please contact your customer service and prepare the following information:

- Invoice number and serial number (the latter is to be found on the technical plate on the device).
- If relevant, take a picture of the damaged, broken or defective part.
- It will be easier for your customer service clerk to determine the source of the problem if you give a detailed and precise description of the matter. Avoid ambiguous formulations like “the device does not heat”, which may mean either that it does not heat enough or that it does not heat at all. The more detailed your information, the better the customer service will be able to solve 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!

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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