



ROYAL
c a t e r i n g

USER MANUAL

ELECTRIC FRYER

- RCEF 10EH-UK
- RCEF 16DH-UK



⚠ ATTENTION!

To ensure a long and failure-free operation of machines from Royal Catering, we recommend turning on the main switch only if the temperature control is set to 0. Using the main switch while the temperature control indicates any other value than 0 could limit the operating life of the main switch significantly.

TECHNICAL DATA

Parameter description	Parameter value	
Product name	ELECTRIC FRYER	
Model	RCEF 10EH-UK	RCEF 16DH-UK
Voltage [V~/] Frequency [Hz]	230/50	
Rated power [kW]	3.2	2x3.5
Capacity [l]	10	2x16
Oil quantity [l]	6.5	2x10
Dimensions [cm]	28x46x32.5	69x52 x36.5
Weight [kg]	7.5	15

⚠ **ATTENTION!** Three-phase fryers always must be connected to the electric circuit by an electrician!

1. GENERAL DESCRIPTION

The user manual is designed to assist in the safe and trouble-free use of the device. The product is designed and manufactured in accordance with strict technical guidelines, using state-of-the-art technologies and components. Additionally, it is produced in compliance with the most stringent quality standards.

DO NOT USE THE DEVICE UNLESS YOU HAVE THOROUGHLY READ AND UNDERSTOOD THIS USER MANUAL.

To increase the product life of the device and to ensure a trouble-free operation, use it in accordance with this user manual and regularly perform the maintenance tasks. The technical data and specifications in this user manual are up to date. The manufacturer reserves the right to make changes associated with quality improvement.

LEGEND

CE	The product satisfies the relevant safety standards.
📖	Read instructions before use.
♻️	The product must be recycled.
⚠	WARNING! or CAUTION! or REMEMBER! Applicable to the given situation (general warning sign).
🔥	Attention! Hot surface, risk of burns.
🏠	Only use inside.

⚠ **PLEASE NOTE!** Drawings in this manual are for illustration purposes only and in some details it may differ from the actual machine.

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

2. USAGE SAFETY ELECTRICAL EQUIPMENT

⚠ **ATTENTION!** Read all safety warnings and all instructions. Failure to follow the warnings and instructions may result in an electric shock, fire and/or serious injury or even death.

Whenever „device“ or „product“ are used in the warnings and instructions, it shall mean electric fryer. Do not use in very humid environments or in the direct vicinity of water tanks. Prevent the device from getting wet. Risk of electric shock! When in use, do not put your hands or other items inside the device.

2.1. ELECTRICAL SAFETY

- The plug has to fit the socket. Do not modify the plug in any way. Using original plugs and matching sockets reduces the risk of electric shock.
- Use the cable only in accordance with its designated use. Never use it to carry the device or to pull the plug out of a socket. Keep the cable away from heat sources, oil, sharp edges or moving parts. Damaged or tangled cables increase the risk of electric shock.
- If using the device in a humid environment cannot be avoided, a residual current device (RCD) should be applied. The use of an RCD reduces the risk of electric shock.

2.2. SAFETY AT THE WORKPLACE

- Make sure the workplace is orderly and well lit. A messy or poorly lit workplace may lead to accidents. Try to anticipate what may happen, observe what is going on and use common sense when working with the device.
- Do not use the device in an explosion hazard zone, for example in the presence of flammable liquids, gasses or dust. The device generates sparks which may ignite dust or fumes.
- Upon discovering damage or irregular operation, immediately switch the device off and report it to a supervisor without delay.
- If there are any doubts as to the correct operation of the device, contact the manufacturer's support service.
- Only the manufacturer's service point may repair the device. Do not attempt any repairs independently!
- If a fire starts, use solely powder or carbon dioxide (CO₂) fire extinguishers suitable for use on live devices to put it out.

⚠ **REMEMBER!** When using the device, protect children and other bystanders.

2.3. PERSONAL SAFETY

- Do not use the device when tired, ill or under the influence of alcohol, narcotics or medication which can significantly impair the ability to operate the device.
- To prevent the device from accidentally switching on, make sure the switch is on the OFF position before connecting to a power source.
- Note: The metal parts of the lid and the housing may be hot and may cause skin burns.

2.4. SAFE DEVICE USE

- Do not use the device if the ON/OFF switch does not function properly (does not switch the device on and off). Devices which cannot be switched on and off using the ON/OFF switch are hazardous, should not be operated and have to be repaired.
- When not in use, store in a safe place, away from children and people not familiar with the device, who have not read the user manual. The device may pose a hazard in the hands of inexperienced users.
- Maintain the device in a good technical state. Before each use check for general damage and especially check for cracked parts or elements and for any other conditions which may impact the safe operation of the device. If damage is discovered, hand over the device for repair before use.
- Keep the device out of the reach of children.
- Device repair or maintenance should be carried out by qualified persons, only using original spare parts. This will ensure safe use.
- To ensure the operational integrity of the device, do not remove factory fitted guards and do not loosen any screws.
- It is forbidden to move the fryer with hot oil! The oil can maintain a high temperature even for 6-7h..
- Do not turn the fryer "upside down", it may cause damage to it.
- It is forbidden to switch the appliance on if the bowl is not filled with oil.

3. USE GUIDELINES

The fryer is exclusively designed to fry food.

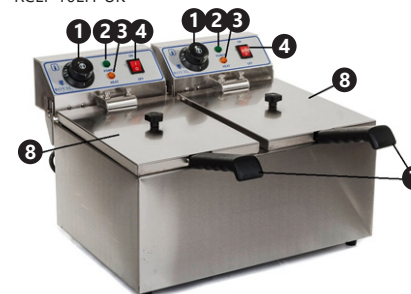
Do not use the fryer to:

- 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.

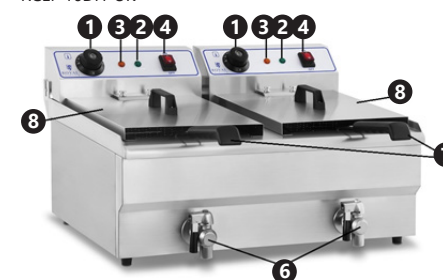
The user is liable for any damage resulting from nonintended use of the device.

3.1. DEVICE DESCRIPTION

RCEF 10EH-UK



RCEF 16DH-UK



- thermostat
- power light
- thermostat light
- ON/OFF switch
- Timer
- tap with release valve
- handle with basket
- lid

3.2. PREPARING FOR USE

APPLIANCE LOCATION

The temperature of the environment must not exceed 45°C and the relative humidity should not exceed 85%. Ensure good ventilation in the room in which the device is used. The distance between the back of the appliance and the wall should be at least 20 cm, a minimum distance between the sides of the device and the walls should be at least 10 cm on each side and 35 cm between the top of the device and the ceiling. Keep the device away from hot surfaces. Operate the device on flat, stable, clean, refractory and dry surfaces out of the reach of children and people with mental disabilities. Install the device making sure that constant access to the main plug is ensured. The power cord connected to the appliance must be properly grounded and correspond to the technical details. Before the first use, remove all elements and clean them along with the entire device.

3.3. DEVICE USE

Operation

- Fill the tanks with oil so that level is between the marks of minimum and maximum level.
- Set the thermostat to „0“ and insert the plug into an electricity socket.
- Switch on the device by setting the On / Off switch to the „On“ position, the power supply indicator light will light up. Set the preferred temperature by turning the thermostat knob, the thermostat operating indicator light will light up. The device works in continuous mode. The RCTF 13EH and RCTF 13DH models, in addition to the continuous operation described above, have the option of limiting the working time by means of a timer. For this purpose, after switching on the device, in addition to the temperature, it is also necessary set the time by turning the timer knob. The device will switch off automatically after the set time has elapsed (in order to restart the heating of the fryer, it is necessary to switch the On / Off switch to the „Off“ position, and then to reset the thermostat to the „0“ position).

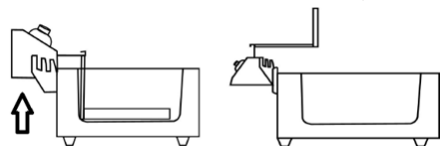
and to switch the device on by setting the switch to the „On“ position). Once the required temperature has been reached, the heating light will go off. The thermostat will maintain the required temperature by automatically switching the heating element on and off. This maintains the required temperature and saves electricity. You may begin frying.

4. Use the baskets after mounting the handles. Place food in the basket and immerse it into the oil. When the food is tried, hang the basket up on the nail to let the oil drop off.

ATTACHING THE HANDLE TO THE BASKET



5. The covers are designed to keep the content warm and to protect it from dirt. If you want to use the covers, make sure they are not wet.
6. When you have finished working, tilt the heating elements 90 degrees backwards. The heating elements are vertical, and the oil can drop off.



7. Our fryers are equipped with a safety button. When the heating element is tilted back, it turns automatically to prevent from accidents.
8. Once the oil cools down to room temperature, discharge it using the release valve. Make sure the thermostat is back to „0“ (adjust the thermostat knob anticlockwise). Set the On / Off switch to the „Off“ position and disconnect the device from the power supply.
9. It is recommended to use only liquid oil or fat in the fryer to avoid damages of the temperature limiter. It is not recommended to put block fat in the fryer – block fat should be melted before putting it into the fryer.
ATTENTION! The device has a sensor to prevent it from overheating. If the device overheats when in use it will automatically switch off. Then it is necessary to wait until the device cools down and to reset the protection by pressing „RESET“. The device may be used again.

4. CLEANING AND MAINTENANCE

- Always unplug the device before cleaning it and after each use.
- Discharge oil and remove heating element.
- Use a damp cloth suitable for cleaning devices or use natural vinegar suitable for food grade equipment.
- Do not use water to wash the electric control panel as this might cause damage and invalidate the warranty.
- Use cleaner without corrosive substances to clean surface.
- After cleaning the device, all parts should be dried before reusing it.
- Store the unit in a dry, cool place, free from moisture and direct exposure to sunlight.

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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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