

metos

FRYER

COUNTERTOP MODELS

TYPE: FT4 Eco, FT6 Eco

Installation and Operation Manual



S/N:

Rev.: 2.1

Dear Customer,

Congratulations on deciding to choose a Metos appliance for your kitchen activities. You made an excellent choice. We will do our best to make you a satisfied Metos customer like thousands of customers we have around the world.

Please read this manual carefully. You will learn correct, safe and efficient working methods in order to get the best possible benefit from the appliance. The instructions and hints in this manual will give you a quick and easy start, and you will soon note how nice it is to use the Metos equipment.

All rights are reserved for technical changes.

You will find the main technical data on the rating plate fixed to the equipment. When you need service or technical help, please let us know the serial number shown on the rating plate. This will make it easier to provide you with correct service.

For your convenience, space is provided below for you to record your local Metos service contact information.

METOS TEAM

Metos service phone number:.....

Contact person:.....

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1. General

Carefully read the instructions in this manual as they contain important information regarding proper, efficient and safe installation, use and maintenance of the appliance.

Keep this manual in a safe place for eventual use by other operators of the appliance.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and following local regulations. The connection of the appliance to the electric and water supply must be carried out by qualified persons only.

Persons using this appliance should be specifically trained in its operation.

Switch off the appliance in the case of failure or malfunction. The periodical function checks requested in the manual must be carried out according to the instructions. Have the appliance serviced by a technically qualified person authorized by the manufacturer and using original spare parts.

Not complying with the above may put the safety of the appliance in danger.

1.1 Symbols used in the manual



This symbol informs about a situation where a safety risk might be at hand. Given instructions are mandatory in order to prevent injury.



This symbol informs about the right way to perform in order to prevent bad results, appliance damages or hazardous situations.



This symbol informs about recommendations and hints that help to get the best performance out of the appliance.

1.2 Symbols used on the appliance



This symbol on a part informs about electrical terminals behind the part. The removal of the part must be carried out by qualified persons only.

1.3 Checking the relation of the appliance and the manual

The rating plate of the appliance indicates the serial number of the appliance. If the manuals are missing, it is possible to order new ones from the manufacturer or the local representative. When ordering new manuals it is essential to quote the serial number shown on the rating plate.

2. Safety

2.1 Safety use of the appliance

The fryer should never be allowed to work empty.

Should this happen by mistake, the safety thermostat will cut off the fryer.

An overfilled basket or or filled with products that are too wet (eg. ice crystals on frozen food) will make the oil froth and this will reduce the quqlity of the fried food!

If oil catches fire, use the cover to extinguish the flames. Put the main switch on 0 and pull out the plug!

NEVER POUR WATER ONTO BURNING OIL !

To extinguish burning oil, it is necessary to have a fire extinguisher or a fixed extinguishing system at hand.

Never move the fryer when it is hot!

Before taking out the regeneration container to change the oil, wait for the oil to cool down to a max. of 100 °C.

Old and spoiled oil will more easily foam over catch fire.

2.2 Safety instructions in case of malfunction

In case of a breakdown, call the service.

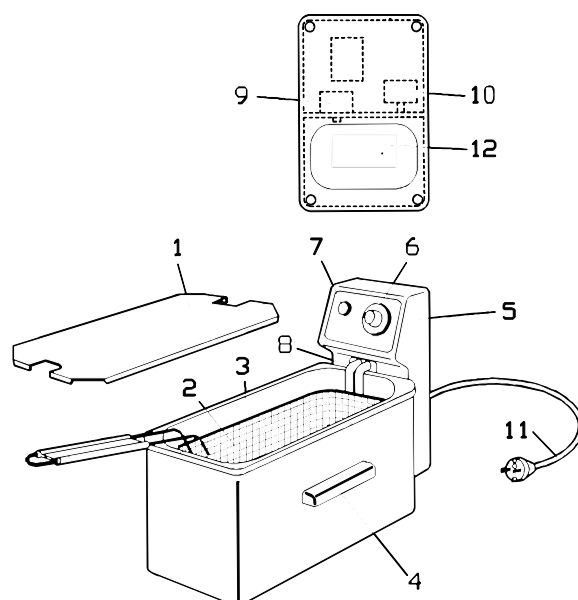
However before contacting it, check:

- That the fuse have not gone.
- If the electric plug is pushed right
- If the machine has been started correctly
- If the oil level is correct
- If the heating element is correctly in its place

3. Functional description

3.1 Operating principle

3.1.1 Construction



1. Cover
2. Basket.
3. Tank.
4. Handle
5. Control box
6. Thermostat knob
7. Signal light, orange
8. Heating element
9. Safety thermostat (in control box)
10. Safety switch
11. Connection cable
12. Rating plate

4. Operation instructions

4.1 Before using the appliance

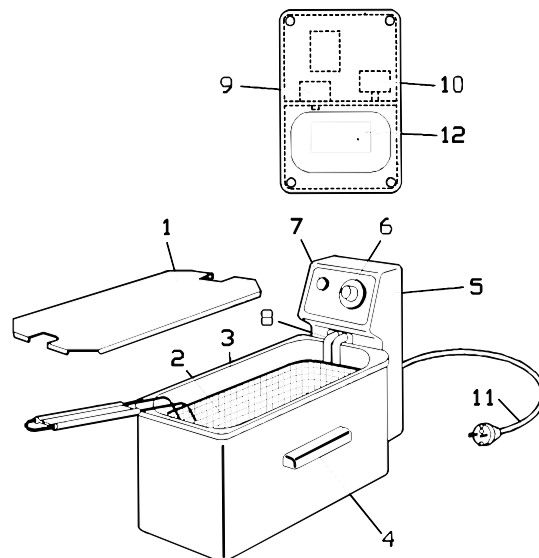
4.1.1 Preparing the operation



Before using the fryer for the first time: clean the tank thoroughly.

4.2 Operation

4.2.1 Operation procedures



- Remove the cover (1) of the tank.
- Remove the basket (2) out of the tank.
- Fill the tank (3) with frying oil to the max. level mark.
- The Min/Max mark is visible inside of the tank.

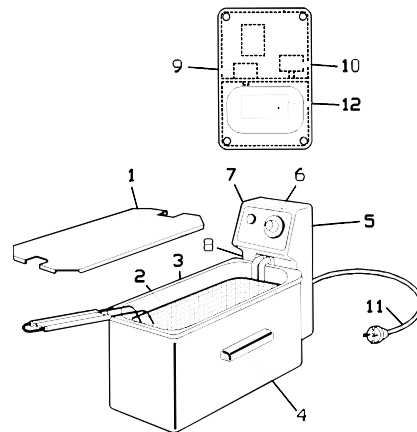
When using fat for the first time, melt it beforehand in a separate saucepan. The next time you use the fryer, proceed as follows:

- Make a few holes in the solidified fat down to the level of the heating elements.

Operation instructions

- Turn the thermostat knob to a maximum of 100°C, heat for 1 minute, then turn the knob back to 0. Repeat this operation until the fat has become liquid.

4.2.2 Frying



- Choose the temperature with the selector (6), ideal temperature is 180 °C
- The signal light (7) is on. When the temperature is reached the light will go off.
- Put the products to be fried in the basket.
- Give frozen products a good shake before putting the basket into the oil.
- Put the basket into the oil.
- As soon as the fried food has reached the required color, take out the basket and hang it at the suspension bar to drain.



Never leave the fryer working unsupervised! If it is necessary to add oil during operation, use cold oil and pour it in very slowly to avoid splashing (risk of burns). Never mix fresh oil/fat with old one!

During long breaks in frying, reduce the temperature to 100°C to save energy and preserve the quality of the oil or fat.

4.2.3 Safety thermostat

- The fryer is fitted with a safety thermostat according to the latest regulations.
- If the operating thermostat does not work correctly or if the oil level is too low, the safety thermostat will react at 215 °C and automatically cut off the voltage.
- To re start the fryer, wait 10 minutes.
- **CHECK THE OIL LEVEL IN THE TANK**
- Note: The safety thermostat can only be reset after the oil has cooled down at 170 °C.
- Take off the electric connection plug.
- Lift the elements off from the tank and turn them upside down.
- Open the cover nut of the safety thermostat and push down the red switch under the cover nut. Put the nut on its place.
- Lift the elements back carefully.

Operation instructions

- If the safety thermostat cut off often, call the service.



If the heating elements are not correctly on their place, the fryer does not warm up. Check that the micro switch works.

4.3 After use

4.3.1 Daily cleaning

- Shut down the fryer by taking off the electric connection plug.
- Wait until the oil temperature is appr. 100 °C
- Lift the elements up to the drain position.
- When the oil has drained, lift the elements carefully up from the tank and clean it with warm water and brush. Don't damage the elements.
- Pour the oil through filter into the oil collecting pan.
- Lift up the tank and clean it carefully and dry. Put it back on its place.
- Place the elements back to the tank so that it reaches the micro switch, you hear a click sound.
- Pour the filtered oil back into the tank. Add oil if necessary up to the MAX. mark.
- Cover the tank with its lid.

4.3.2 Disposal of used oil

Used oil should be treated according to the regulations and should on no account be poured down the drain.

5. Installation

5.1 Electrical connections

Electrical connection of the machine must be done by an authorized person only according to the local laws and rules.

Check that the supply voltage corresponds to the voltage specified in the rating plate of the fryer. The rating plate is located inside the control panel door.

7. Technical specifications

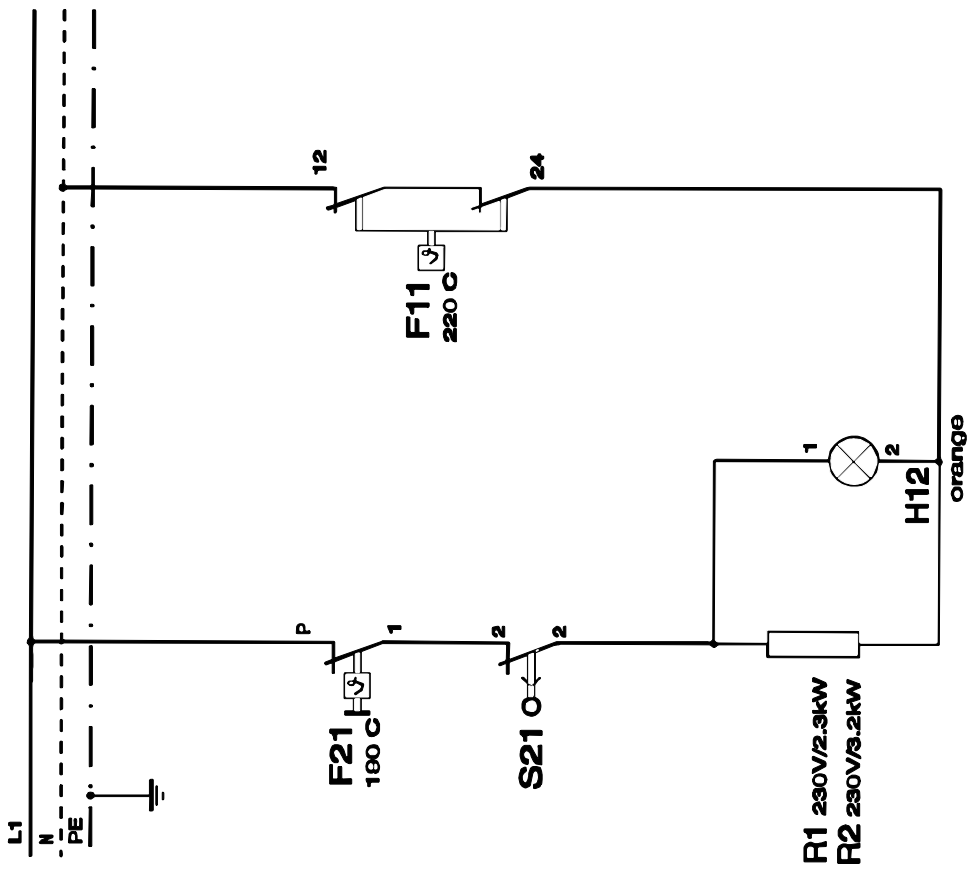
FT4,6 Eco wiring diagram (valid until 29.11.1999)

FT4,6 Eco wiring diagram (valid from 30.11.1999)

FT4 Eco insatallation drawing

FT6 Eco installation drawing

- F11** Sicherheitsthermostat (Eigenbruchs.)
Thermostat de sécurité
Safety thermostat
- F21** Arbeitsthermostat
Thermostat de travail
Control thermostat
- S21** Sicherheits- Endschalter
Switch sécurité
Safety switch
- R1** Heizkörper 2.3kW
Corps de chauffe
Heating element
- R2** Heizkörper 3.2kW
Corps de chauffe
Heating element
- H12** Signallampe orange: Heizung
Lampe témoin orange: Chauffage
Pilot light orange: Heater



FRANKE

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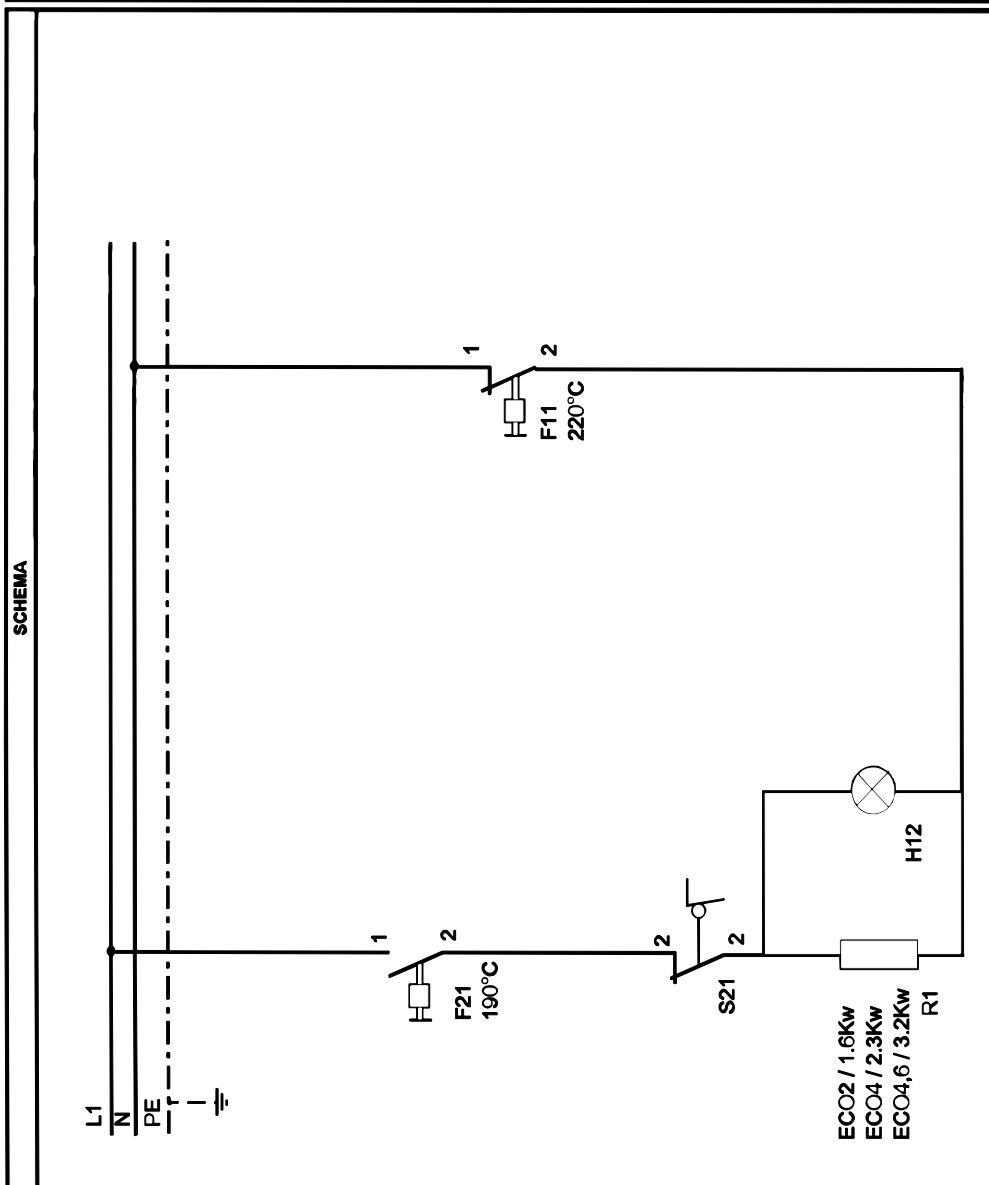
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FRITAeco

F14-eco	AC 230V	2.3KW	50/60Hz	L+N+PE	3x1mm ²
F14-eco	AC 230V	3.2KW	50/60Hz	L+N+PE	3x1.5mm ²
F16-eco	AC 230V	3.2KW	50/60Hz	L+N+PE	3x1.5mm ²

**SCHEMA ELECTRIQUE
ELEKTROSCHEMA
ELECTRICAL DIAGRAM**

LEGENDE	
F11	Safety thermostat Turvatermostaatti Säkerhetsstermostat
F21	Control thermostat Termostaatti Termostaat
S21	Safety switch Turvakytkin Säkerhetsbrytare
R1	Heating element Lämmitysvastus Värme element
H12	Pilot light orange: Heater Merkkivalo, oranssi: Lämmitys Signalflus, orange: Uppvärmning

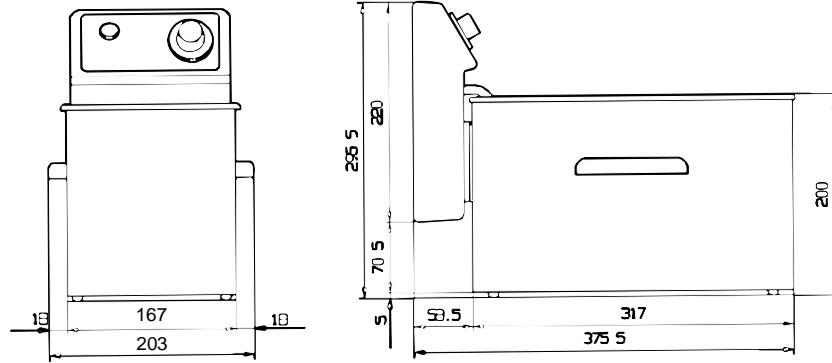


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2520 La Neuveville	
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FRITA ECO 2,4,6	
ECO2 / 1,6Kw	ECO4 / 2,3Kw 3x1mm ²
ECO4,ECO6 / 3,2Kw	3x1.5mm ²
AC 230V	50/60Hz L+N+PE

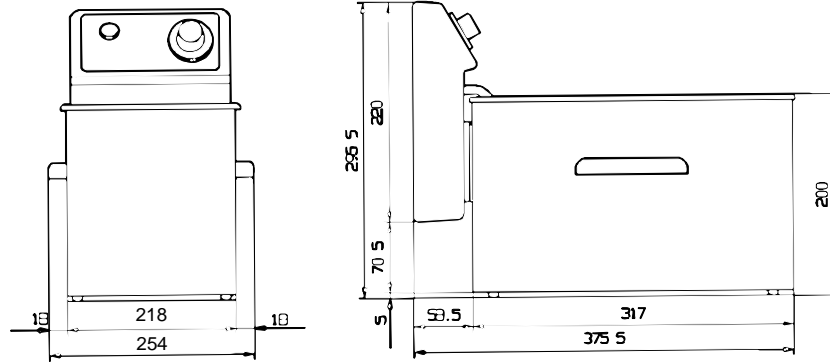
	SCHEMA ELECTRIQUE ELEKTROSHEMA ELECTRICAL DIAGRAM
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FT4 Eco insatallation drawing



Technical specifications

FT6 Eco installation drawing



Technical specifications

Item	Type	Voltage	Specification
Oil capacity	4		3,5-4,0l
Oil capacity	6		5,0-7,0l
Oil capacity	8		8,0-9,5l
Power	4	B	2,3kW
Power	6	A	4,6kW
Power	8	A	6,9kW
Supply cable	4		3x1 mm
Supply cable	6		4x1,5mm
Supply cable	8		5x1,5mm
Supply cable length	4		1,5m
Supply cable length	6,8		2m
Supply plugg	4		yes
Supply plugg	6,8		no
Weight nt	4		8,5 kg
Weight br	4		6,8 kg
Weight nt	6		12,5 kg
Weight br	6		11,0 kg
Weight nt	8		15,5 kg
Weight br	8		14,0 kg
Production	4		7-8 kg/h
Production	6		12-14 kg/h
Production	8		19-22 kg/h