




SAFETY PROVISIONS

- This type of appliance is intended to be used for commercial purposes, such as in restaurant kitchens, works canteens, hospitals, and by commercial businesses, such as bakers, butchers, etc. It is not intended for the mass production of food.
- Before proceeding with the installation and start-up of the fryer you must read the instruction manual and in particular the chapter concerning the security norms.
- The installation of this fryer must be carried out by qualified and expert personnel.
- This appliance must only be used for the purposes for which it is expressly designed, namely the deep-frying of food in oil, together with the basket containing the food. Any other use shall be deemed improper, hazardous and not recommended.
- This fryer **MUST NOT** be used for cooking with water, or for any other purpose other than that for which it has been specifically designed. The fryer can be turned on with the tank filled of water only for the cleaning function described in §5.6
- When cooking food, check that the oil level never drops below the minimum level stamped on the container as this could lead to the risk of fire.
- Never let the oil get too old - always replace completely with fresh oil. Old oil reduces the flash point and increases the tendency to boil suddenly.
- Take special care when cooking bulky or undrained food as the oil could boil suddenly when these are placed in the fryer.
- With regard to airborne noise emissions produced by the fryer, the weighted sound pressure level A is less than 70dB(A).
- Do not use direct high pressure jets of water or a steam cleaner to clean the appliance.
- Always place a warning sign with the words "wet floor"  whenever the immediate area cannot be cordoned off.