

OPERATING & SAFETY GUIDE Electric Fryer



Please go to our safety
information and equipment
operating instructions catalogue
page to download
available on our website
www.angelseventhire.com

These appliances are only for
professional use by a qualified person

IMPORTANT - Oil must be removed before fryer is returned.

Allow oil to fully cool down before emptying fryer, not doing so could **cause serious injury** and/or cause damage to the element,
The waste oil must be disposed of in a safe manner using a recycling company. An extra cleaning charge will be applicable if the fryer is returned with any oil in it.

GENERAL SAFETY ADVICE

We would have prepared/tested and checked these items prior to you receiving them to ensure safe and full working condition.

Electrical equipment is required to be properly maintained so as to prevent danger to the user.

It is our policy to inspect every electrical appliance before re-hire. This is done by an electrically qualified person trained in PAT Testing. This combined inspection and test includes:

- Visual Inspection
- Earth continuity tests (for Class I equipment)
- Insulation resistance testing (which can be replaced with protective conductor/touch current measurement)
- Flash Testing (or Hi-Pot testing)
- No load (run) test
- Polarity check (extension or detachable lead sets only), and
- Functional tests

The results of each test are recorded and are kept as

OPERATING INSTRUCTIONS

1. Ensure the element is properly seated in position or the appliance will not work, and then replace the batter plate.
2. Ensure that the drain valve is closed before filling with a good quality oil, taking care not to exceed the high level indicator.
3. Set the thermostat to the OFF position and switch on the power supply.
4. Turn the thermostat to the desired temperature setting.
5. The amber light will extinguish when the set temperature is reached.

WARNING

- Do not move this appliance when the tank contains oil
- Hot oil can cause severe burns. Avoid direct physical contact.
- Always drain food before frying.
- Never put water into the oil, as this will cause splashing and possible overflow of the tank.
- Never put anything other than food into the oil.
- Parts of this unit may become hot in normal use, therefore suitable precautions must be taken to avoid accidental contact.
- Never leave the unit unsupervised whilst frying.
- If the unit should begin to smoke, switch off immediately.
- In the event of a fire occurring, water should not be used to extinguish it. It is advisable to install a fire extinguisher and have a fire blanket within reach of the fryer
- Do not overfill the tank with oil.
- Maintain the oil level above the minimum mark.

SAFE USE

The safe use of hire equipment is the sole responsibility for the hirer once the items are collected or arrive on site.

Angelo's staff are not allowed to install equipment on site, and you are not permitted to make any alterations to the appliance or its connectors in any way.

If in any doubt please ask an **call us** for advice

- Never use the equipment in a poorly ventilated space or near combustible materials.
- Keep all children, animals and bystanders away from the appliances whilst in operation.
- Ensure the floor of the work area is flat, free from trip hazards and non-slip.
- Keep a bucket of water nearby to treat burns.
- Use CO2 extinguisher to hand in case of and emergency.
- Wear suitable protective clothing, such as an apron, overall and hat. Use kitchen gloves for handling utensils to protect from burns.
- **Allow the appliance to cool fully before touching or cleaning.**