

The Fri Fri Fryer

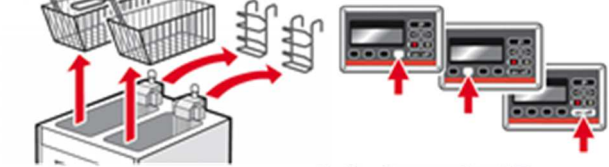


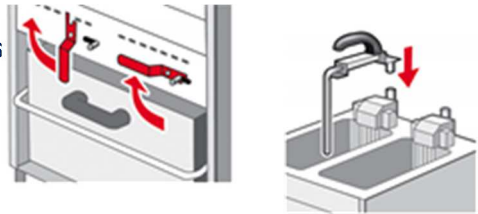

Visual Fryer



Operators under the age of 18 must not clean the machine.
Operator to wear PVC or disposable apron and gloves when cleaning the machine.
Ensure electrics do not get wet during cleaning – cloths to be well wrung out.



DAILY

- 1** Allow the **oil to cool to 50°C**, **remove** the **baskets** and the **basket supports** Drop the basket lift rods by pressing the “manual” button followed by the “basket down” button. **Turn the fryer off** by pressing the “off” button. Repeat for both sides of the fryer.

- 2** Check the filtration system is empty then **drain the oil into the filtration system** by releasing the catch and turning the handle a ¼ turn to the left. (Close the door of the fryer to stop any oil splashing out). Allow all the oil to drain out of the fryer well into the filtration system. Repeat for both sides of the fryer.

- 3** **Remove** the **mesh plates** above the heating elements. Using metal hook **lift up** the **heating elements** and place on first holding catch to allow the oil to drain away. Again using the metal hook lift the elements onto second holding latch to gain access for cleaning. Using a scraper **remove** all **debris** from base of fryer. Repeat for both sides of the fryer.

- 4** **Clean** the **fryer wells** and **elements** with a scourer and **M1** Cleaning Detergent solution, ensure the tide marks around the sides of the wells are removed. Remove all traces of detergent with a water dampened cloth, then using a blue paper towel **dry** the **fryer wells** and **elements**.
Clean all **external surfaces** of the fryer with **M1** Cleaning Detergent solution, ensure all hard to reach areas are also cleaned. Remove all traces of detergent with a water dampened cloth. Using the metal hook put the elements back into place at the bottom of the fryer wells. Clean the mesh plates in M1 Cleaning Detergent solution and replace.
- 5** Close the red valves a ¼ turn to the right to **close the drains** **Remove** the metal **oil return** pipe from inside the door of the base unit and **attach to** the **valve** behind the element block. Ensure the valve is firmly pushed down to fully lock the two items together.

- 6** **Turn** the fryer “on” at the control panel and **press** the “oil return pump” button to allow the **oil to be pumped back** into the fryer wells. It is important to only allow the wells to be filled up to the first oil level indicator on the internal well surfaces. Once the first well has been filled, press the “oil return pump” button again to stop. Remove the metal oil return pipe by pulling the collar down, then re-fit the return pipe so the other well can be filled with oil. Note the left hand “oil return pump” button refills both wells; the right hand pump is redundant. If the oil requires replacing attach the red hose to the valve and the oil return pipe, place return pipe into a white fat drum to pump oil from the tank.

- 7** **Clean** the **baskets** and **supports** in **M1** Cleaning Detergent solution, remove all traces of solution, then replace into fryer.
Remove the empty metal basket containing the **Teflon bags** and **metal filters** and **pipe**. Take to the sink and **clean** all items, Note the Teflon bag must only be cleaned with warm water. Remove all traces of detergent and replace all items back in the metal basket. Ensure the pipe is positioned with the nozzle pointing to back of the fryer. Replace basket in base of fryer.
