

OPERATING & SAFETY GUIDE

This appliance is only for professional use by a qualified operator



Double Deep Fat Fryer
Product Code 601013

230v 3kw x 2 13amp x 2

A full copy of the EHA Code of Practice
regarding the safe hire of Electrical Equipment
is available on request

GENERAL SAFETY ADVICE

Allens will have prepared, checked and delivered this appliance to you in accordance with the Event Hire Association (EHA) Code of Practice for Electrical Testing.

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 records for future inspection.

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.

Allens 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 Allens advisor for advice on 020 8574 9600 or a qualified electrician.

- 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.**