



CHIP FRYER

OPERATION'S MANUAL



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GENERAL SAFETY INSTRUCTIONS

WARNING: To reduce the risk of injury, read all instructions properly. Failure to follow the instructions listed below can cause electric shock, fire, serious injuries, mutilation and/or damage to the equipment.

A. SAFETY IN THE WORK AREA.

- * Keep the work area clean and lit. Crowded or dark areas lead to accidents.
- * Do not operate the equipment without first checking all gas connections with soapy water, to ensure that there are no leaks that could cause an explosion.
- * Keep children, customers and non-company personnel away from the electrical and mechanical operation area of the equipment.
- * It is recommended to have a minimum space of one meter or three feet around the machine for safety measure and to optimize work.

B. ELECTRICAL SAFETY.

- * Machinery connections must be adapted to the power outlets.
- * Do not use adapters for the switches: since you run the risk of receiving an electric shock.
- * Do not expose the switches and / or electrical connections to rain or humidity. If water enters these elements, there is a risk that they will break down or suffer an electric shock.
- * Use cable in a single piece. If there are joints in the connections these can produce a short circuit.
- * Do not expose cables or electrical connections to heat, oil, sharp edges, or moving parts, as damaged cables can cause electric shock or short circuit.

C. PERSONAL SAFETY

- * Do not operate the equipment if you are tired, under the influence of alcohol or drugs.
- * Wear appropriate clothing, do not wear loose clothing, or necklaces, earrings, watches, if you have long hair wear a tie to keep it up.
- * Do not climb on the structure of the machine for any reason, falls or injuries may occur.
- * Avoid using headphones, cell phones or any other equipment that works as a distraction to the operator.
- * Make correct use of personal protective equipment if any maintenance is to be carried out on the machine.
- * If any change is made to the model or component of the equipment, be it electrical, mechanical or gas related, it must be de-energized, cut off the gas supply and stop the machine completely to avoid accidents.
- * Keep limbs away from all moving parts.

CAUTION

The following symbols indicate the safety measures that must be taken before and after starting up the equipment.



ELECTRICAL RISK In which you can suffer electric shocks if you do not comply with the electrical safety provisions.



GEAR RISK Keep your hands away from the chains and gears of the machine.



HOT HAZARD Some parts of the machine are hot while in operation.



DO NOT COVER THE BARREL'S AIR INTAKE. Keep your hands away from the air inlet of the barrel.

GAS AND ELECTRICAL INSTALLATION

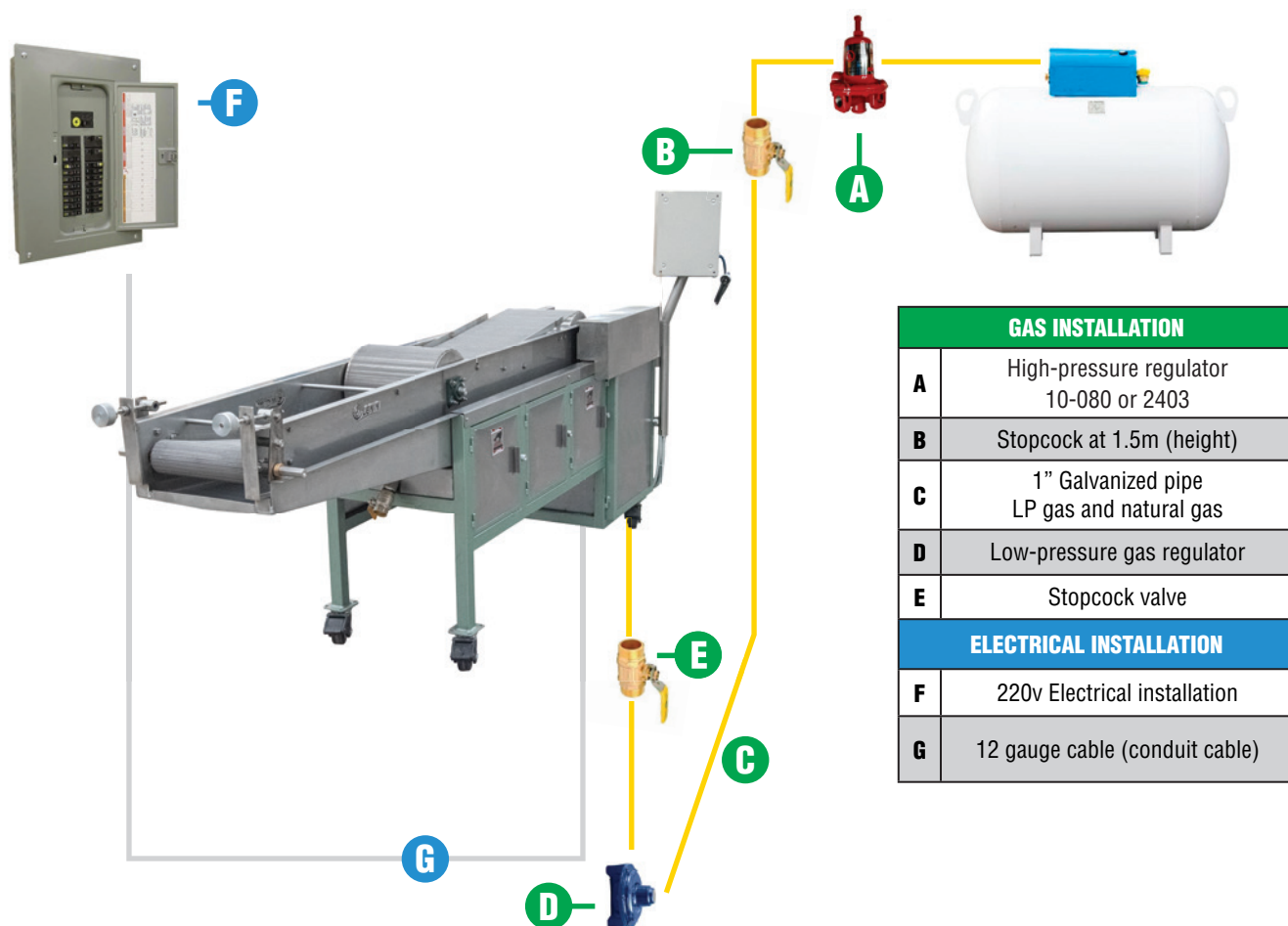
At the outlet of the gas tank, a model 10-080 high-pressure regulator must be installed, with a pressure gauge (0-7 Kg.) to verify the correct supply pressure. The pipe used for the connection is ½" of diameter, either L-type copper or 40-gauge black tubing.

The length of the pipe should not exceed 10 meters, from the outlet of the gas tank.

A union nut must be installed between the stopcock and the low-pressure regulator.

Before the machine's gas input, a low-pressure regulator must be installed.

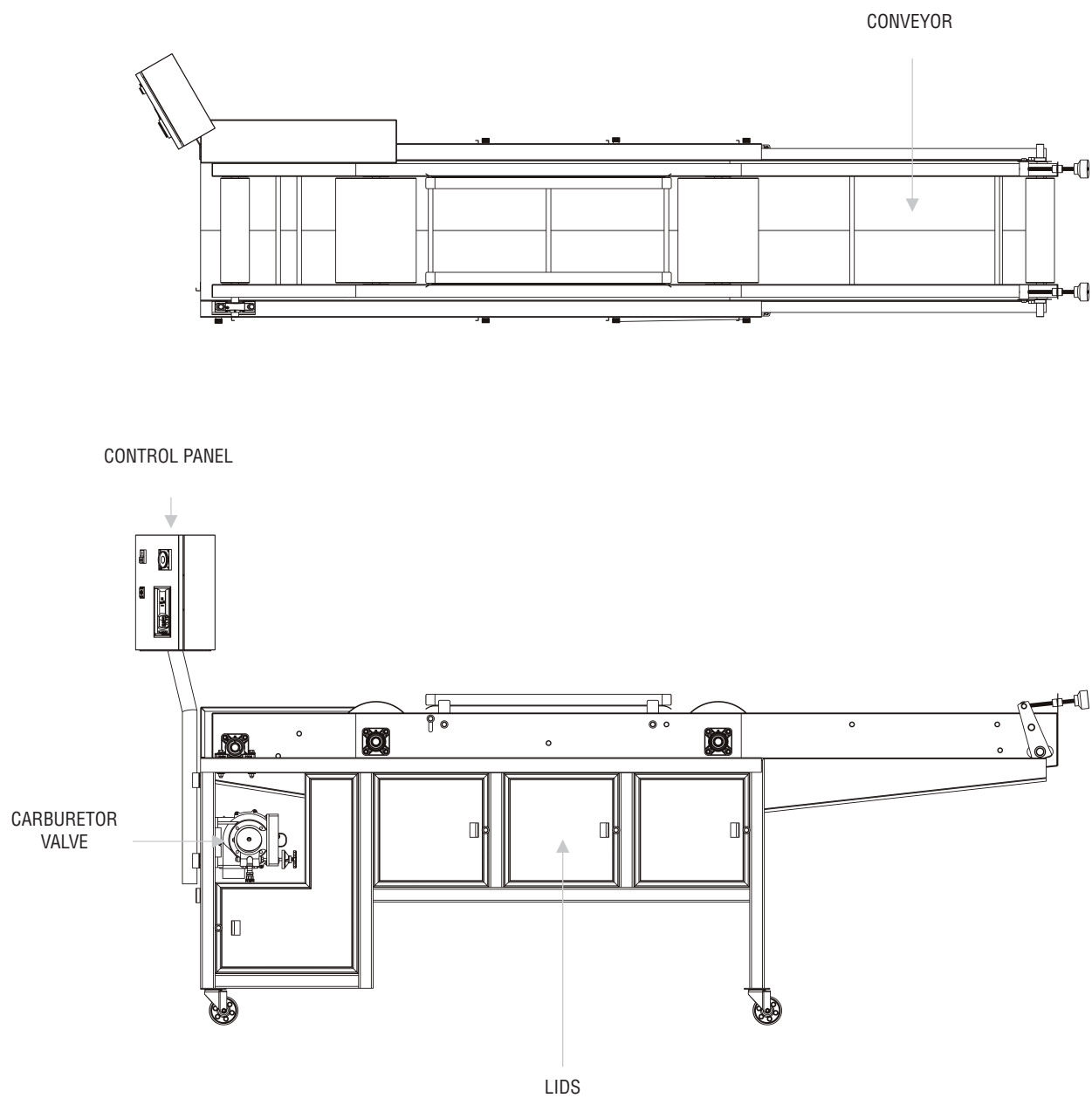
Verify that the electrical connection is 220v. No short circuits, no loose or bare wires.



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COMPONENTS



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1

Connect to a 220 volt outlet.



2

Lower gas connection to 1/2" with high-pressure regulator.



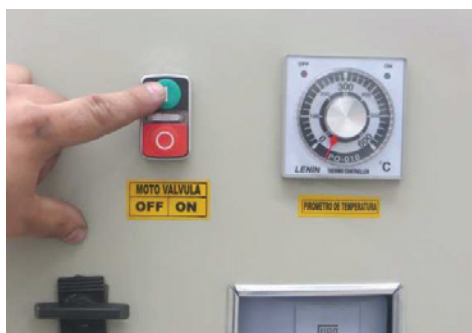
3

Connect gas hose to the carburetion system (factory carbureted equipment)



4

Pour approximately 65 liters of oil into the fryer.



5

Press motor valve start button.

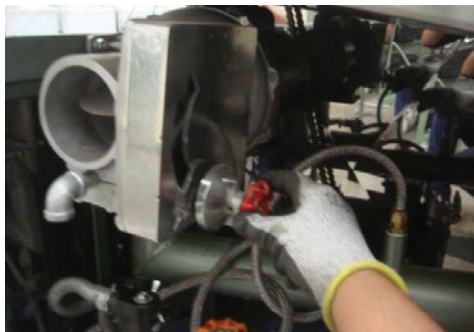


6

Rotate temperature pyrometer to 180° (dry product) or 220° (wet product)

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7

Open air valve kite by placing it as shown in the image.



8

Open the gas valve and turn on the nozzles, wait 10 minutes and check the temperature.



9

Turn on speed drive.

The ideal temperature for a dry product is 180° and it must remain submerged in the oil for 13 seconds.

For a wet product it is 220°, it must be immersed in the oil for 15 to 20 seconds to obtain a good frying, not oily and with good consistency.



Buttons for speed adjustment.

10

Use the increase and decrease buttons to adjust the speed. It is recommended to work in a range of 25 to 40.

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11

Carry out a test with the product to verify the temperature and speed of the grillz.



12

If necessary, adjust the tension of the mesh using the knobs.

FRYER CLEANING



13

Open air valve throttle by placing it as shown in the image.



14

Lift the structure and the mesh to clean.

CLEANING PROCEDURE

WARNING: The cleaning procedure must be done with the machine completely stopped to avoid accidents.

FRYER CLEANING

1. Once the production day is over, wait a few minutes for the dehydrator to cool down.
2. Remove the side and front covers.
3. Clean the sliders and apply anti-skid to them at least 2 times a week.
4. With a brush or long bristle brush, remove the remains of product stuck between the meshes.
5. When finished, put the side and front covers in place.

MAINTENANCE

Clean the machine before and after using it.

The duration of the spare parts will depend on the preventive maintenance and care taken to the machine.

The more frequently this maintenance is done, the parts will have a longer life.

LUBRICATION

The following table shows the parts, the type of lubricant, and the frequency with which the machines and their parts must be lubricated.

PART	LUBRICANT	PERIOD
Chains	SAE 40 Oil	3 times per week
Reducer	SAE 80/90 Oil	Every 3 months or 1000 working hours
Bearings	BAT 3 Grease	Every 3 days
Gears	BAT 3 Grease	Every 6 months



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