

SNACK I Plus - II Plus - III Plus - IV Plus



**A162820E - A162821E - A162823E -
A162824E**

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Original instruction manual

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Read this instruction manual before using and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

1 Safety

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This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

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1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

Safety

Safety during deep fat frying

- Never leave the operating appliance without supervision. Possible malfunctions may lead to overheating and ignition of frying oil / fat in cubes (blocks).
- If due to overheating, the frying oil / fat in cubes (blocks) catches fire, put the lid on and disconnect the appliance from the power supply.
- Spatters or outbursts of hot oil/fat may cause scalding of hands, arms and face. Use protective kitchen mitts.
- Do not use wet nor humid products. Dry them before use. Remove excess of ice from deep frozen products prior to frying them.
- Do not hang frozen food in the basket over the tank filled with hot frying oil / fat in cubes (blocks). When deep frying in fat, even the smallest drop of water may cause spatters of hot oil or even small outbursts.

Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

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Health hazard due to burnt food products

- Acrylamides that are present in burnt food products are hazardous to health and may cause cancer. In order to avoid or reduce acrylamide content, products should always be fried to the point, when their colour is golden–yellowish, and not dim and dark nor brown.
- Burnt left-overs and scrubs should be regularly removed from frying oil.
- Products containing starch — cereals and potato products in particular — should be fried in a maximum temperature of 180 °C.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Deep fat frying of adequate food products.

This appliance is intended for use in households and similar places, e.g.:

- in employee canteens in shops, offices, and similar areas;
- on farms;
- by customers in hotels, motels, and other typical accommodation establishments;
- in lodging-houses.

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Deep fat frying of inadequate food products.
- Deep fat frying of wet or humid food products.
- Do not hang frozen food in the fryer's basket over the hot frying oil/fat.

2 General information

2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

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3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Version / Characteristics

- Type: table-top appliance
- Type of power supply: electric
- Appliance connection: ready to plug in
- Heating element: pivoting
- Fat drain tap
- Cold zone
- Safety thermostat
- Control: rotary control knob
- ON/OFF switch
- Indicator lights: ON/OFF, heating
- Intended for usage with frying oil and fat in cubes (blocks)

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Name:	Deep fat fryer SNACK I Plus
Art. No.:	A162820E
Material:	Stainless steel
Number of basins:	1
Basin volume, in litres:	4
Basin dimensions (W x D x H), in mm:	150 x 300 x 150
Number of baskets:	1
Basket dimensions (W x D x H), in mm:	130 x 220 x 105
Basket volume, in l:	2,5
Number of lids:	1
Temperature range, min.–max., in °C:	50 - 190
Connected load:	2,0 kW 230 V 50/60 Hz
Dimensions (W x D x H), in mm:	200 x 640 x 340
Weight, in kg:	4,2

Technical Data

Name:	Deep fat fryer SNACK II Plus
Art. No.:	A162821E
Material:	Stainless steel
Number of basins:	2
Basin volume, in litres:	4
Basin dimensions (W x D x H), in mm:	150 x 300 x 150
Number of baskets:	2
Basket dimensions (W x D x H), in mm:	130 x 220 x 105
Basket volume, in l:	2,5
Number of lids:	2
Temperature range, min.–max., in °C:	50 - 190
Connected load:	4,0 kW 230 V 50/60 Hz
Dimensions (W x D x H), in mm:	400 x 640 x 340
Weight, in kg:	9,0

Name:	Deep fat fryer SNACK III Plus
Art. No.:	A162823E
Material:	Stainless steel
Number of basins:	1
Basin volume, in litres:	9
Basin dimensions (W x D x H), in mm:	240 x 300 x 200
Number of baskets:	1
Basket dimensions (W x D x H), in mm:	210 x 220 x 120
Basket volume, in l:	5,5
Number of lids:	1
Temperature range, min.–max., in °C:	50 - 190
Connected load:	3,3 kW 230 V 50/60 Hz
Dimensions (W x D x H), in mm:	285 x 640 x 400
Weight, in kg:	6,2

Name:	Deep fat fryer SNACK IV Plus
Art. No.:	A162824E
Material:	Stainless steel
Number of basins:	2
Basin volume, in litres:	9
Basin dimensions (W x D x H), in mm:	240 x 300 x 200
Number of baskets:	2
Basket dimensions (W x D x H), in mm:	210 x 220 x 120
Basket volume, in l:	5,5
Number of lids:	2
Temperature range, min.–max., in °C:	50 - 190
Connected load:	6,6 kW 230 V 50/60 Hz
Dimensions (W x D x H), in mm:	565 x 640 x 400
Weight, in kg:	11,5

We reserve the right to implement technical modifications.

4.2 Functions of the Appliance

The deep fat fryer lets you prepare various snacks quickly and reliably. Thanks to the practical fat drain tap and the pivoting heating element the subsequent cleaning is done quickly.

4.3 List of Components of the Appliance

A162820E / A162823E

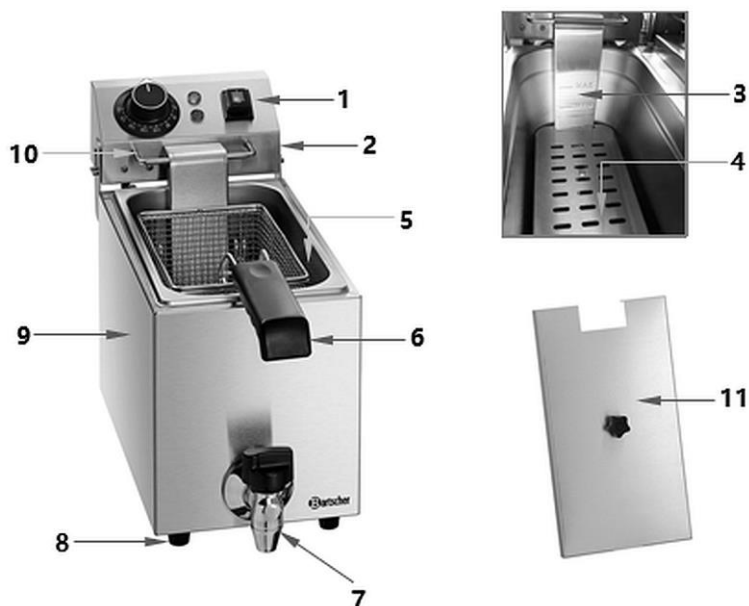


Fig. 1

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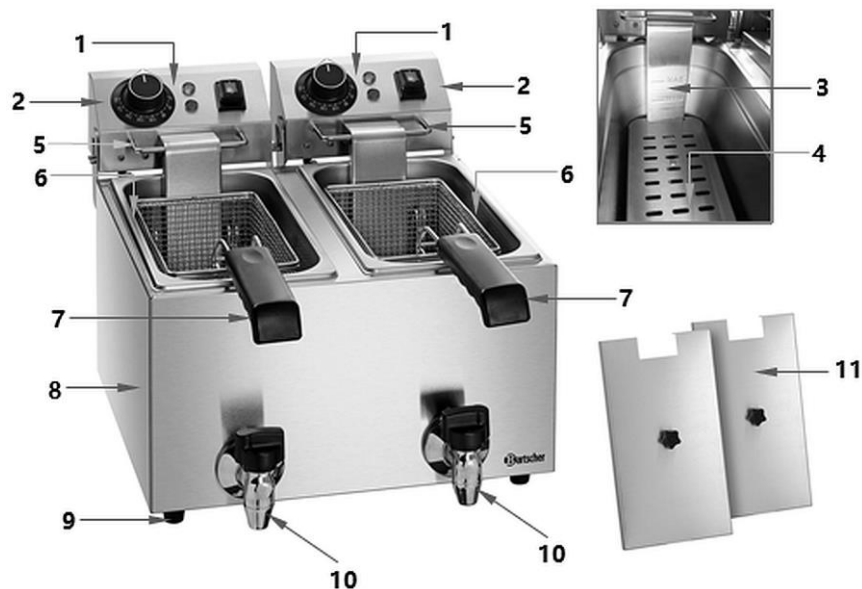


Fig. 2

- | | |
|---|---|
| 1. Control panel (2 pcs) | 2. Control box (2 pcs) |
| 3. MIN/MAX marks | 4. Heating element with a permanently fixed cover (2 pcs) |
| 5. Fixture for hanging the basket (2 pcs) | 6. Basin (2 pcs) |
| 7. Basket with handle (2 pcs) | 8. Main unit |
| 9. Feet (4 pcs) | 10. Fat drain tap (2 pcs) |
| 11. Lid (2 pcs) | |

5 Installation and operation

5.1 Installation

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels fixed on the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on surfaces that are:
 - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
 - sufficiently large, and thus enabling usage of the appliance with no problems;
 - easily accessible;
 - well ventilated.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
- Leave at least 20 cm clearance from flammable walls and items.

Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- In order to connect the twin fryer, 2 separate sockets are necessary.
- Do not use the appliance with an external timer or remote control.

5.2 Operation



WARNING!

Fire hazard!

Operation of the appliance with the oil level below MIN mark may lead to overheating of frying oil and cause oil to catch fire.

The oil level should be between MIN and MAX marks in the tank.

If overheated during operation, the frying oil or fat in cubes (blocks) may catch fire.

The appliance should not remain in use for extended periods of time. During breaks between subsequent frying processes, the temperature control knob should be set to lower values.



WARNING!

Risk of burns!

Due to lower flashpoint, old oil that had already been used for frying, exhibits a tendency for self-ignition and favours frothing.

Do not use old oil for frying. Regularly change frying oil.

When the oil level is above the MAX mark during operation of the appliance, hot oil may spill out.

The oil level should be between MIN and MAX marks in the tank.

If the basket is overfilled with products for frying, the frying oil or fat in cubes (blocks) may boil over.

Observe the maximum allowable level of filling the basket with products for frying.

If water enters hot frying oil, it may cause spatters of oil and scalding.

Use only dry products for frying.

When deep frying in fat, even drops of water under the lid may cause spatters of hot oil or even small outbursts.

Never place the lid on during or immediately after the frying process.

The lid is used only for protection against dirt or for keeping the temperature of frying oil / fat in cubes (blocks) in the case of possible interruptions of operation.

Before placing the lid, make sure that it is dry, so that no water drips into the tank.

When pouring hot frying oil / fat in cubes (blocks) be aware of the risk of burns.

Cool the frying oil / fat in cubes (blocks) before pouring.

Preparation of the appliance

1. Take out the equipment (lid, basket(s)) from the appliance.
2. Place the basket handle in the right position, spreading it upwards and pulling by the fastening grip and snapping in place.
3. Remove the control box with heating element and permanently fixed cover from the appliance by pulling it out of fastening element and upwards.



Fig. 3

4. Prior to first use, thoroughly clean the appliance and equipment according to instructions in section 6 “Cleaning”.

NOTE!

For safety reasons the appliance operates only when the control box is properly mounted on the housing, so that the micro-switch below the control box sets the appliance ready for operation.

5. After cleaning, mount the control box with heating element on the fastening element of the appliance.

Fat drain tap is equipped with a safeguard, preventing its accidental opening. First, the tap must be pressed in — only then may it be rotated.

6. Prior to filling the tank with frying oil / fat in cubes (blocks) close the fat drain tap.



Fig. 4

Instructions for Using Frying Oil or Fat in Cubes (Blocks)

- Always use oil suitable for frying (e.g. vegetable oil, sunflower oil, peanut oil, etc.) or fat in cubes/blocks only.

ATTENTION!

Fat in cubes (blocks) should never be melted in high temperatures; this may cause the temperature sensor to get damaged.

Fat in cubes/blocks should be melted in the deep-fat fryer, with melting point position selected.

Observe indications in section '**Indications for Melting Fat in Cubes (Blocks)**'.

- Use only oils and fats that are suitable for frying in high temperatures.
- Never mix different types of oil or fat as their boiling points may vary.

Indications for Melting Fat in Cubes (Blocks)

in the fryer

1. Remove the basket from the tank.
2. Place the fat in cube (block) directly on the cover of the heating element, so that it is covered.

In order to switch on the appliance, follow instructions in section “**Switching On**”.

3. Rotate the temperature control knob to the marked position of melting point.
4. Wait for the fat in cube (block) to melt.
5. When the heating element is covered with liquid fat, the temperature control knob may be set to maximum temperature setting.
6. Place subsequent blocks of fat for melting in the tank, until the right filling level is reached.

in a separate container

1. To get the fat in cubes (blocks) faster in liquid form, there is a possibility of melting it in a separate container (e.g., a pot) on a hob.
2. Place the required amount of fat cubes (blocks) in the cooking pot and melt using medium heat.
3. Then, carefully pour the melted fat into the basin of the deep fat fryer.

Filling the basin with frying oil or liquefied fat in cubes (blocks)

NOTE!

Prior to filling with frying oil or fat in cubes (blocks), the basin must be clean and dry.

1. Prior to switching on, the basin must be filled with the required amount of liquid frying oil or fat in cubes (blocks).
2. Carefully pour oil into the basin until the correct level is reached (between the "MIN" and "MAX" marks). The marks are located on the heater in the chamber.
3. During operation observe the level of oil in the basin and, if needed, top up with frying oil or fat in cubes (blocks).

Operating Elements

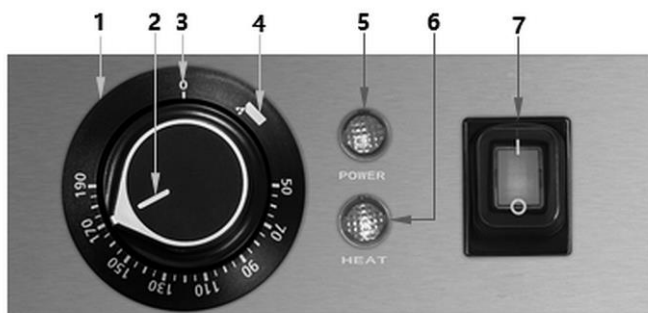


Fig. 5

1. Temperature controller
2. Adjustment mark
3. OFF position
4. Melting point position
5. Operation indicator light (green)
6. Heating-up indicator light (red)
7. ON/OFF switch

Start-up

1. Plug the appliance into a suitable single socket.
2. Switch the ON/OFF switch to 'I' position.

The green operation indicator light will be lit.

3. Rotate the temperature control knob clockwise, to set the required temperature in the range of 50–190°C.

During heating-up the red heating-up indicator light is on. As soon as the set temperature is reached, the heating-up indicator light goes off. When the temperature in the basin drops, the appliance heats up again, and the red heating-up indicator light lights up again.

4. For better results, wait until the appliance reaches the desired temperature and then place suitable food products in the deep fat fryer.

NOTE!

Do not use frying oil nor fat in cubes (blocks) for an extended period of time in too low a temperature, as they cease to be suitable for use.

Deep Fat Frying of Food

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1. Put products prepared for deep fat frying in the basket.

NOTE!

Do not overfill the basket, as when the temperature of frying oil / fat drops, and the fried product gets too greasy.

ATTENTION!

Do not exceed the following amount of deep-frozen fries during frying:

Single/double deep fat fryer, 4-litre model 0.3 kg per basin

Single/double deep fat fryer, 9-litre model 0.5 kg per basin

2. Using the handle slowly lower the basket into the basin with frying oil or fat in cubes (blocks).
3. Place the basket on the cover of the heating element.

4. Fry the food.
5. After frying, carefully remove the basket using the handle and use the hook to hang the basket on the fixture for hanging on the control box.
6. Wait for the excess of fat in the basket to drip off of the fried products.
7. Serve the finished fried products.



Fig. 6

8. When the frying process and operation of the appliance are completed, rotate the temperature control knob to "0" (OFF) position, and switch the ON/OFF switch to "O" position.

Draining off and Removal of Frying Oil / Liquid Fat in Cube (Block)

ATTENTION!

The used frying oil / fat in cube (block) should be disposed of according to provisions of law on environment protection and local regulations in force.

1. The frying oil / liquid fat in cube (block) should be replaced when it no longer fulfils legal requirements.

NOTE!

If the fat from cubes (blocks) hardens in the fryer, it may only be melted with the melting point function; then, the fat should be drained through the fat drain tap.

2. After cooling, the frying oil or fat in cube (block) should be drained from the basin via fat drain tap into a suitable container. Make sure that the container is placed stably.

The overheating protection system

If the fryer is accidentally switched on without frying oil or fat in cube (block), or if the tank is filled with fat to the level below required minimum, the overheating protection system automatically switches off the appliance. This function serves the purpose of protecting the appliance against possible damages.

1. Disconnect the appliance from the power supply.

Cleaning

2. Perform the following steps:

- leave the appliance to cool down completely;
- screw off plastic cover over the RESET button on the rear wall of the control box, rotating it counter-clockwise;
- press the button;
- screw the plastic cover anew, rotating it clockwise;
- switch on the appliance as usual.



Fig. 7

6 Cleaning

6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

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6.2 Cleaning

1. At the end of a working day clean the appliance thoroughly.
2. Remove the basket from the tank.
3. Raise the heating element and leave it to drip off.
4. Drain the cooled frying oil from the tank.

NOTE!

Observe instructions in section “Draining off and removal of frying oil / liquid fat in cube (block)”.



WARNING!

Electric shock hazard!

Moisture may enter electric installation or control box and cause electric shock during switching on.

The appliance nor the connection cable may never be cleaned wet, nor under running water or any other liquid.

5. Remove the control box with the heating element and its cover from the appliance. This allows for easy washing of the heating element and the tank.
6. Clean the control box and the heating element with its cover using a damp, soft cloth and mild cleaning agent. Wipe with a clean cloth.
7. The control panel may be wiped only with lightly damp cloth.
8. Clean the basket (baskets) and the lid (lids) in hot water with mild cleaning agent. If necessary, heavily soiled elements may be drenched for some time.
9. Wash the tank with warm water and mild cleaning agent. Use soft cloth or sponge.
10. Drain the water after washing to a suitable container using the fat drain tap. Then rinse the tank with clean water and drain it using the fat drain tap again.
11. Wipe the surface of the appliance and connection cable only with a slightly damp cloth.
12. After cleaning, dry all elements thoroughly and re-attach any dismantled elements on the appliance.

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7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

In such a case, provide article number, model name and serial number. These data may be found in the rating plate.

Possible Malfunctions

Problem	Possible cause	Solution
Appliance is connected to the power supply but the green operation indicator light is off and the appliance does not heat	Plug is not properly connected to the socket	Remove the plug and insert it properly in the socket
	Power supply safety fuse tripped	Check the fuse, connect the appliance to another socket and check it
	Overheating protection activated	Press RESET button in the connection box
Red heating-up indicator light is on but temperature does not rise	Interrupted contact with the heating element	Contact the supplier
	Damaged heating element	Contact the supplier
Green operation indicator light is on but despite the preset temperature the red heating-up indicator light is off	Preset temperature has been reached	Check operation after modification of settings
	Damaged temperature controller	Contact the supplier
	Damaged indicator light	Contact the supplier
Appliance stops heating after some time	Overheating protection activated	Press RESET button in the control box; if the overheating protection system activates again after a moment, contact the supplier
Appliance is not heating up	Contact switch under the control box is not activated	Check if the control box is properly mounted

8 Disposal

Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.

Used frying oil

Dispose of the used frying oil according to provisions of natural environment protection law in force.