

12L-10 - 12L-20



162650 - 162651

Bartscher GmbH
Franz-Kleine-Str. 28
D-33154 Salzkotten
Germany

Phone: +49 5258 971-0

Fax: +49 5258 971-120

Technical Support Hotline: +49 5258 971-197

www.bartscher.com



Version: 1.0

Date of preparation: 2023-03-02

Original instruction manual

1	Safety	2
1.1	Explanation of Signal Words	2
1.2	Safety instructions.....	3
1.3	Intended Use	6
1.4	Unintended Use	6
2	General information	7
2.1	Liability and Warranty	7
2.2	Copyright Protection	7
2.3	Declaration of Conformity	7
3	Transport, Packaging and Storage	8
3.1	Delivery Check.....	8
3.2	Packaging	8
3.3	Storage	8
4	Technical Data.....	9
4.1	Technical Specifications	10
4.2	List of Components of the Appliance	12
4.3	Functions of the Appliance.....	14
5	Installation and operation	15
5.1	Installation.....	15
5.2	Operation	17
6	Cleaning	23
6.1	Safety Instructions for Cleaning	23
6.2	Cleaning.....	23
7	Possible Malfunctions.....	24
8	Disposal.....	26



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

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.

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.

EN

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

Safety

- 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.

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.

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.

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.

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.

EN

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.

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

Version / Characteristics 162650 / 162651

- Type: table-top appliance
- Type of power supply: electric
- Equipment connection: 3 NAC
- Deep-drawn basin
- Heating element:
 - stainless steel
 - can be pivoted out
- Temperature control: manual
- Control: knob
- Cold zone
- Grease drain tap
- Safety thermostat
- ON/OFF switch
- Indicator lights:
 - heating-up
 - ON/OFF
- The set includes:
 - 1 or 2 baskets
 - 1 or 2 lids
 - 1 or 2 sieves for breadcrumb coating

4.1 Technical Specifications

Name:	Deep fat fryer 12L-10
Art. No.:	162650
Material:	stainless steel
Number of basins:	1
Basin volume, in litres:	12
Basin dimensions (W x D x H), in mm:	290 x 308 x 210
Number of baskets:	1
Basket volume, in l:	6,5
Basket dimensions (W x D x H), in mm:	250 x 230 x 110
Temperature range, min.–max., in °C:	50 - 190
Degree of protection:	IPX4
Connected load:	9,0 kW 400 V 50 Hz
Dimensions (W x D x H), in mm:	400 x 650 x 485
Weight, in kg:	15,4

We reserve the right to implement technical modifications.

Technical Data

Name:	Deep fat fryer 12L-20
Art. No.:	162651
Material:	stainless steel
Number of basins:	2
Basin volume, in litres:	12
Basin dimensions (W x D x H), in mm:	290 x 308 x 210
Number of baskets:	2
Basket volume, in l:	6,5
Basket dimensions (W x D x H), in mm:	250 x 230 x 110
Temperature range, min.–max., in °C:	50 - 190
Degree of protection:	IPX4
Connected load:	18,0 kW 400 V 50 Hz
Dimensions (W x D x H), in mm:	800 x 650 x 485
Weight, in kg:	29,0

We reserve the right to implement technical modifications.

4.2 List of Components of the Appliance

162650

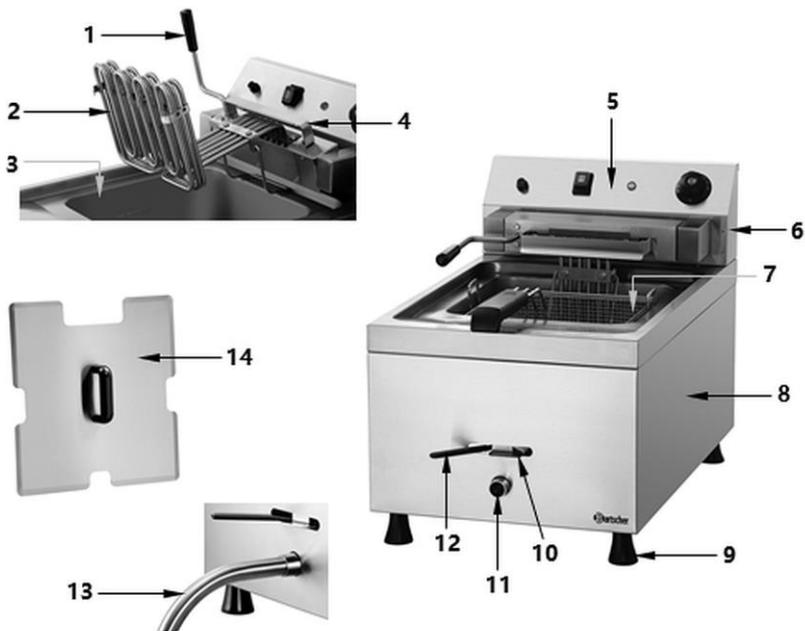


Fig. 1

- | | |
|--|-----------------------------------|
| 1. Lever for setting heating element drip position | 2. Heating element |
| 3. Basin | 4. Bracket for hanging the basket |
| 5. Control panel | 6. Control box |
| 7. Basket | 8. Main appliance |
| 9. Feet (4 pcs) | 10. Grease drain mechanism lock |
| 11. Grease drain stub | 12. Grease drain mechanism lever |
| 13. Grease drain tap | 14. Lid with handle |

162651

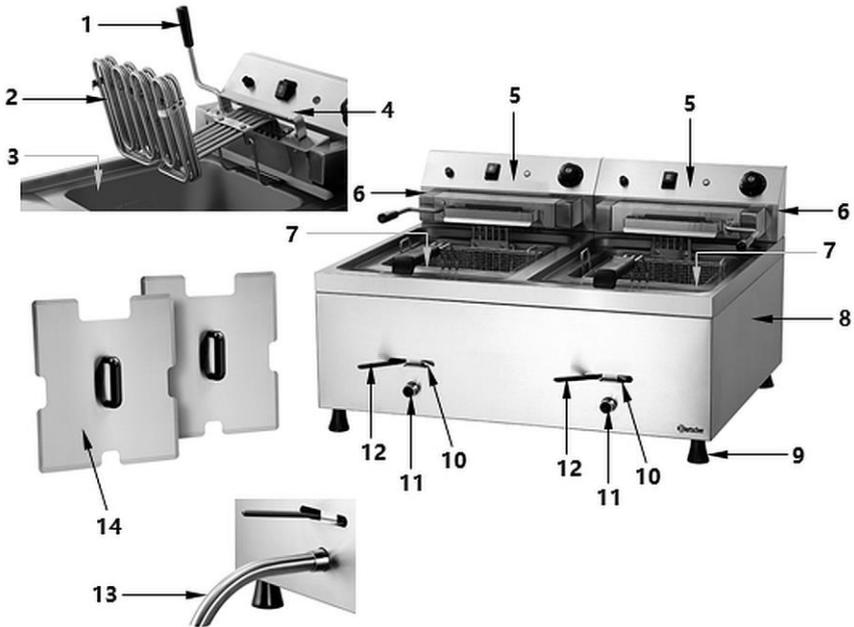


Fig. 2

- | | |
|--|---|
| 1. Lever for setting heating element drip position (2 pcs) | 2. Heating element (2 pcs) |
| 3. Basin (2 pcs) | 4. Bracket for hanging the basket (2 pcs) |
| 5. Control panel (2 pcs) | 6. Control box (2 pcs) |
| 7. Basket (2 pcs) | 8. Main appliance |
| 9. Feet (4 pcs) | 10. Grease drain mechanism lock (2 pcs) |
| 11. Grease drain mechanism stub (2 pcs) | 12. Grease drain mechanism lever (2 pcs) |
| 13. Grease drain tube (2 pcs) | 14. Lid with handle (2 pcs) |

Accessories (not included in the scope of delivery)



Deep frying basket 12L-10/20

Material: high-alloy steel;

Basket dimensions: W 250 x D 230 x H 110 mm

Volume: 6.5 litres

Dimensions: W 253 x D 510 x H 215 mm

Weight: 0.95 kg

Art. No.: 162653

4.3 Functions of the Appliance

The deep fat fryer is used to fry suitable food products in hot fat at a suitable temperature setting. The deep fat fryer — being a robust tabletop appliance — is perfectly adapted to using especially in professional kitchens, foremost, thanks to 12-litre basin. The grease drain tap, removable sieve for breadcrumbs coating and pivoted-out heating element facilitate cleaning.

5 Installation and operation

5.1 Installation



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

Unpacking / Positioning

EN

- 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.
- Fix the enclosed feet to the appliance by screwing them into the provided openings.
 - Compensate for smaller unevenness in the place of installation through screwing the feet in and out.
 - 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.

Electric Connection

- Before connecting the appliance to the power supply, make sure that voltage and frequency values on the rating plate are conforming to the existing electric installation.
The allowable voltage deviation is $\pm 10\%$.
- Make sure that appropriate connection with protection conductor is available, conforming to the valid regulations. Use a cord of sufficient cross section for connection to the power supply.
- Between the appliance and electric supply grid must be installed an active multi-pole breaker, suitable for the power of the appliance. The breaker must be located in an easily accessible location. The breaker contacts should feature a minimum opening of 3 mm.
- Connect the appliance to an electric mains installation according to the valid international, national, and local regulations.
- 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 on the side wall of a 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 on the side wall of a 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.



CAUTION!

The deep fat fryer can only be used by individuals who have been instructed in the proper use of the appliance and hazards that may arise during the frying process.

Appliance Preparation

1. Remove the equipment from the appliance (lid, deep frying basket, sieve for breadcrumb coating).
2. Before use, thoroughly clean the appliance and equipment according to instructions in section **6 'Cleaning'**. Then thoroughly dry the appliance and the entire equipment.
3. After cleaning, lower the heating element using the lever for setting the drip position by pulling it down.

ATTENTION!

For safety reasons, the appliance operates only when the heating element is properly lowered in the basin, so that the microswitch enables the appliance to be ready for operation.

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.

NOTE!

Melt (dissolve) the fat in cubes (blocks) beforehand in a separate dish!

- 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.

Filling the Basin with Frying Oil or Fat in Cubes (Blocks)

WARNING!

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

The grease drain mechanism of the appliance must be closed (locked).

1. Press the lock upwards and move the lever to the left.

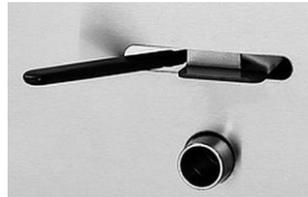


Fig. 3

2. Prior to switching on, the basin must be filled carefully with the required amount of liquid frying oil or fat in cubes (blocks).

The oil level should be between MIN and MAX marks on the side wall of the basin. The marks are at the side wall of the basin.



Fig. 4

3. During operation observe the level of oil in the basin and, if needed, top up with frying oil or fat in cubes (blocks).

ATTENTION!

Never use the appliance if there is no oil for frying or fat in cubes (blocks) in the basin.

Control Panel

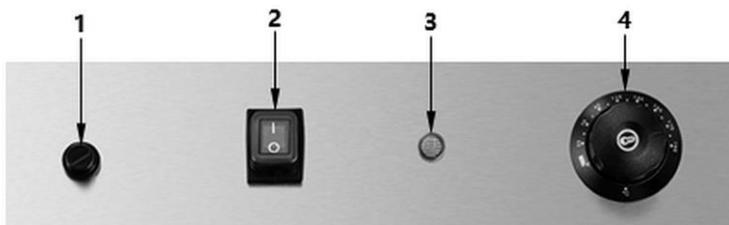


Fig. 5

1. Reset button
2. ON/OFF switch with integrated power indicator light (green)
3. Heating-up indicator lamp (orange)
4. Temperature controller

EN

Switching-On

1. Connect the appliance to the power supply.
2. Switch the appliance on with the ON/OFF switch.
The green power indicator light in the ON/OFF switch lights up.

3. Set the temperature controller by turning it clockwise to the required temperature.

The temperature may be set within the range of 50–190°C.

While heating up the orange heating indicator light will come on, and will go off when the preset temperature is reached.

When the temperature in the basin drops, the appliance re-starts heating to maintain the fat temperature at the set level.

The orange heating up indicator light lights up again.

4. For best results, wait until the appliance reaches the desired temperature and then place food products in the frying basin.

WARNING!

Do not use frying oil / fat in cubes (blocks) for an extended period of time in too low a temperature, as they cease to be suitable for use.

In the case of longer interruptions between the frying processes, set the temperature controller to lower value.

Deep Fat Frying of Food Products

1. Put the prepared food products in the enclosed deep frying basket.

NOTE!

In the case of overfilling, the temperature of the frying oil / fat in cubes (blocks) in the basin drops, and food products become very greasy.

Never overfill the deep fat frying basket with products.

2. Slowly lower the deep fat drying basket into the basin with frying oil.
3. Place the deep frying basket on the sieve for breadcrumbs coating.
4. Prepare food products in the deep fat fryer.
5. When the frying process is finished, lift the deep frying basket carefully, using the handle.
6. Using hooks, hang the deep frying basket on the bracket for hanging the basket on the control box of the appliance.
7. Soak the ready products well.
8. Rotate the temperature controller to '0' position as soon as the frying process is finished and the appliance will be no longer used.
9. Lift the heating element to drip position by pulling the lever upwards.

Exchange and removal of frying oil / liquid fat in cubes (blocks)

1. The frying oil / liquid fat in cubes (blocks) should be replaced regularly when it no longer fulfils legal requirements.
2. After cooling, the frying oil / fat in cubes (blocks) should be drained from the basin via fat drain tap into a suitable container.
3. Make sure that the container is placed stably.

NOTE!

Remove used frying oil / fat with care for environment and according to the valid regulations.

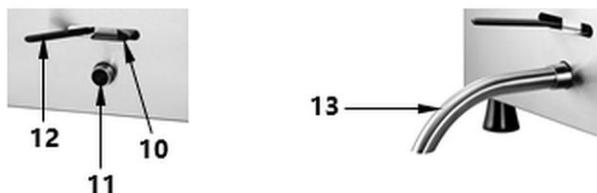


Fig. 6

4. Before draining the frying oil with the bayonet lock, fix the grease drain tube (13) on the pipe stub (11).
5. Open the grease drain mechanism by pressing the lock (10) upwards, and setting the lever (12) to the right with your other hand.
6. Carefully drain the frying oil to a collection container.

Overheating Protection System

If the fryer is accidentally switched on without frying oil / fat in cube (block), or if the basin 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.

Perform the following steps:

- disconnect the appliance from mains power supply;
- leave the appliance to cool down completely;
- screw off plastic cover over the RESET button on the control box, rotating it counter-clockwise;
- press the RESET key;
- screw the plastic cover anew by rotating it clockwise;
- switch the appliance on as usual.

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.

6.2 Cleaning

1. At the end of a working day, clean the appliance thoroughly.
2. Remove the deep frying basket from the basin.
3. Remove the sieve for breadcrumbs coating from the basin.
4. Lift the heating element using the lever for setting the drip position by pulling it up. This allows for easy washing of the heating element and the basin.
5. Drain the cooled frying oil from the basin.

NOTE!

Observe instructions in section 'Exchange and Removal of Frying Oil / Liquid Fat in Cubes (Blocks)'.

6. Clean the heating element with soft, damp cloth and gentle cleaning agent. Wipe with a clean cloth.
7. Wash the basin with warm water and mild cleaning agent. Use a soft cloth or sponge. After cleaning, drain water to an appropriate container using the grease drain tube. Then rinse the basin with fresh water and drain it again using the grease drain tube.
8. Wipe the control panel, external surface of the appliance and power cord only with a slightly damp cloth.
9. Wash the deep frying basket, sieve for breadcrumbs covering and lid in hot water and a mild cleaning agent. Rinse in fresh water.
10. Finally, dry all cleaned appliance elements thoroughly with a soft, lint-free cloth.

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.

Error	Possible Cause	Solution
Appliance is connected to the power supply, switch on, but the ON/OFF switch indicator light is not lit.	Interrupted power supply	Check the power supply and the cord for damage or faults
	Power supply protection device tripped	Check the fuse, and check the appliance after connecting it to another socket
	No power supply	Restore the electric power supply
	No contact with the microswitch	Lower the heating element into the basin by pressing the lever for setting the drip position down
The heating-up indicator light is on but temperature does not rise	Interrupted contact with the heating element	Contact the service company
	Damaged heating element	Contact the service company

Possible Malfunctions

Error	Possible Cause	Solution
The power supply indicator light is on but despite the preset temperature the heating-up indicator light is off	The preset temperature has been reached	Check appliance operation after modification of settings
	Damaged temperature controller	Contact the service company
	Damaged indicator light	Contact the service company
Appliance stops heating after some time	Overheating protection tripped: Too high a temperature in the basin (approx. 230°C)	Wait for the appliance to cool down Restart the appliance following indication in section ' Overheating Protection '

8 Disposal

Electrical Appliance

	<p>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.</p>
---	---

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.