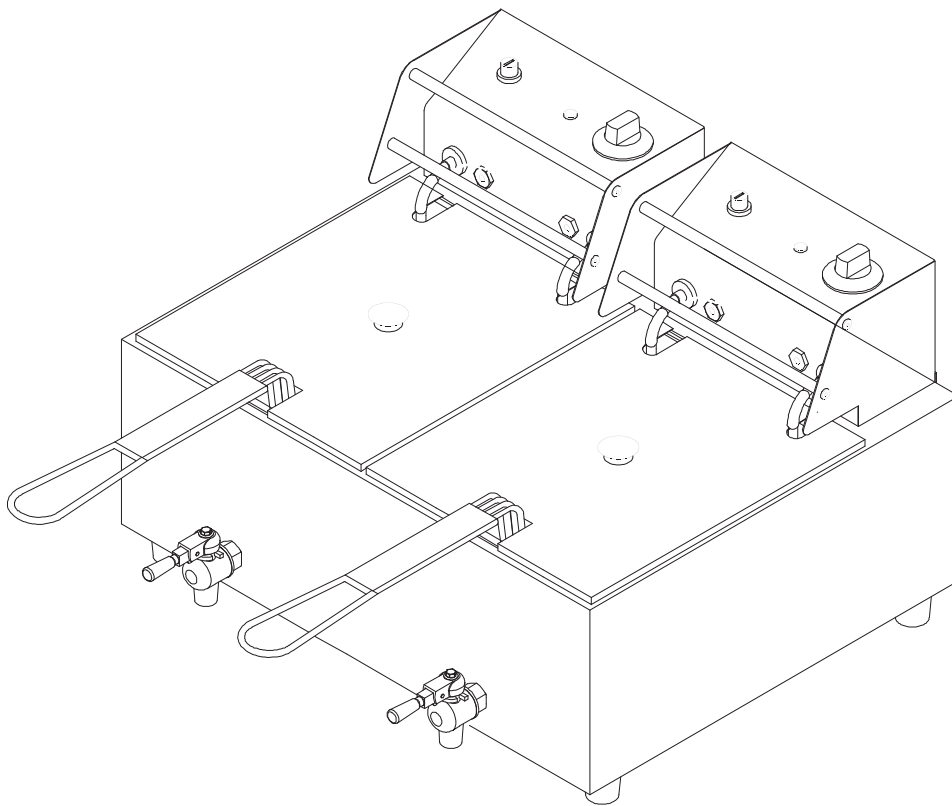




ELECTRIC COUNTER TOP FRYER

Single & Double models



OPERATION MANUAL

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Introduction

Thank you for purchasing of your Birko Electric Fryer. Before operating this product, you should read through the instructions and hints in this leaflet, this will help you enjoy effective, trouble free results from using the product. Keep the instructions in a safe place for future reference.

Birko will not accept liability for product failures in the event that:

- * The instructions in this manual have not been followed correctly.
- * Un-qualified or un-authorized personnel have adjusted the Fryer.
- * Non-original spare parts are used.
- * The Fryer has not been handled and cleaned correctly.
- * The Fryer has been used for a purpose for which it was not intended.

Packaging

All Birko products are inspected and tested prior to packing.

This product consists of the following parts :

- * Fryer - as the specification purchased
- * Basket - one or two according to the model purchased
- * Instruction Leaflet

If any of these parts are found to be missing or damaged after transit, you must contact your supplier immediately.

Installation

Remove the Birko Fryer from the packaging, ensuring that all protective packaging, plastic and residues are thoroughly cleaned from its surfaces.

Place the Birko fryer on a firm level surface.

Before locating and operating the Birko Fryer, it is the user's responsibility to ensure that all Health & Safety regulations concerning safe positioning, spacing, ventilation, electrical installation, and fire risk, are complied with.

Oils used in these units are very dangerous. Take care when using the Fryer, to avoid spilling oil on to naked flame. Do not allow oil to mix with other liquids such as water, this is dangerous and will cause damage to the Fryer.

There are 6 parts that make up the Birko Fryer:

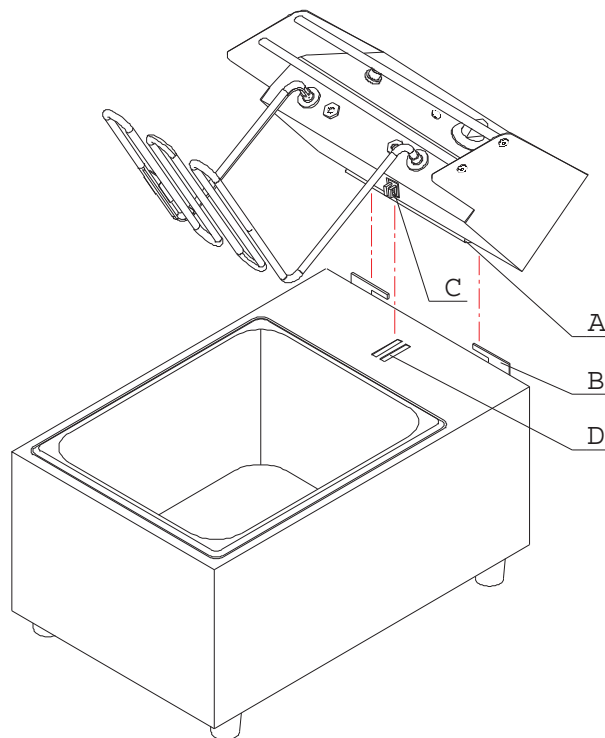
- * Fryer Body
- * Cooking Oil pan
- * Element/ Control Box
- * Element Guard
- * Basket.
- * Lid

Place the oil pan into the Fryer body.

Position the Element/Control into the pan, locating it into the lugs at the rear of the Fryer body, using the bracket on the rear of the Control.

Once the rear of the control unit (A) is clipped into the lugs on the main body (B), ensure that the safety switch (C), on the base of the control unit, is correctly aligned with the slots in the main body (D), before the element is lowered into it's operating position in the pan.

Refer to the diagram below :



Place the guard over the element at the bottom of the pan.

The fryer can now be filled with the appropriate cooking oil.

Consult the specification chart in this leaflet (page 7), to see the correct electricity supply required for your model of Fryer.

Connect the Fryer to the correct power supply and it is ready to operate.

Caution: Do not position and operate the Fryer near combustible or flammable, materials or objects.

Operation

Once the Fryer has been installed correctly please consult the specification chart page 7, for the required volume of cooking oil.

Turn the thermostat dial towards the "ON" position, the amber light will activate to confirm, adjust the dial to the required temperature setting.

Allow time for the oil temperature to reach the required setting. While the oil is heating, the red light will be on, when the oil has reached the required temperature, the red light will switch off.

As the oil temperature fluctuates, the thermostat will operate to maintain the set temperature, the indicator light will be lit when the Fryer is heating the oil.

A temperature setting of between 170 and 180 degrees centigrade will be sufficient for most cooking. However this may vary for particular food types or according to individual requirements.

Cleaning, Care and Maintenance

The Fryer should be cleaned after each day's operation, however it may require cleaning more often, depending on the volume of frying carried out.

1. Switch off the power and disconnect from the power supply by removing the plug from the socket.
2. The Fryer must be left to cool before cleaning.
3. Empty oil from the pan, if the oil is to be reused, it should be filtered, to ensure longer yield and a better quality cooked product.

Note: the 8ltr fryer is fitted with a drain valve.

4. Once the oil has been emptied from the fryer, the control box can be tilted back to remove the pan from the body, the pan can be washed using warm soapy water.

Warm soapy water is recommended for cleaning, as cleaning agents, after prolonged use, can damage stainless steel.

The main body can also be cleaned with warm soapy water. Remove the control box and element before cleaning takes place.

The control box **cannot** be immersed in water, but can be wiped down with a damp cloth.

Environment Considerations

This unit is intended for indoor use only and should never be installed outdoors or exposed to the elements of nature. This

unit must not be positioned in an area that may be cleaned by a water jet and must not be cleaned by a water jet.

Safety

Ensure oil levels are maintained above the minimum indicated level in the fryer. Failing to maintain the required level may result in fire.

Change the oil regularly. Used oil breaks down after use, it can catch fire, as its flash point is reduced, and it is more prone to surge boiling.

Products containing moisture will cause surge boiling when placed in the hot oil.

The Oil Pan should not be covered during frying.

Avoid skin contact with hot oil, hot oil can cause serious damage to the skin.

Do not immerse unit in water or use water jets to clean.

If the power cord is damaged, it should be replaced by a service agent, or a qualified electrician.

The Birko fryer does not contain any user-serviceable parts. Birko dealers, service agents, or qualified electricians should carry out any necessary repairs.

Do not remove any components or service panels on this product.

The manufacturers of Birko products take every care to ensure that all products are safe. Steel cutting procedures used to manufacture these items may result in sharp edges. These sharp edges are removed to the best of our ability; however we still insist the operator takes care when in contact with metal edges.

Switch off power to the Fryer, and remove the plug from the power socket whilst cleaning, draining oil, or filling with oil.

This appliance is not intended for use by persons (Including Children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure they do not play with the appliance

Trouble Shooting

<i>Fryer</i>	1001001, 1001002, 1001003, 1001004	
Problem	Cause	Remedy
Oil not heating. Indicator light is off	1. Mains power supply	1. Check mains power supply
	2. Element/ control unit not correctly located	2. Follow the steps on page 2 to correctly locate
	3. Plug and lead are damaged	3. Call service agent or qualified technician
	4. Internal wiring fault	4. Call service agent or qualified technician
	5. Thermal cut-out has activated	6. Remove reset button cover (A), press button (B) to reset. See page 6. If problem persists call service agent or qualified technician
Oil is heating & Indicator light is on	1. Thermostat or heating element has failed	1. Call service agent or qualified technician
Indicator light is not on but appliance is operating normally	1. Faulty pilot light	1. Call service agent or qualified technician
	2. Oil has reached the set temperature	2. Use fryer normally

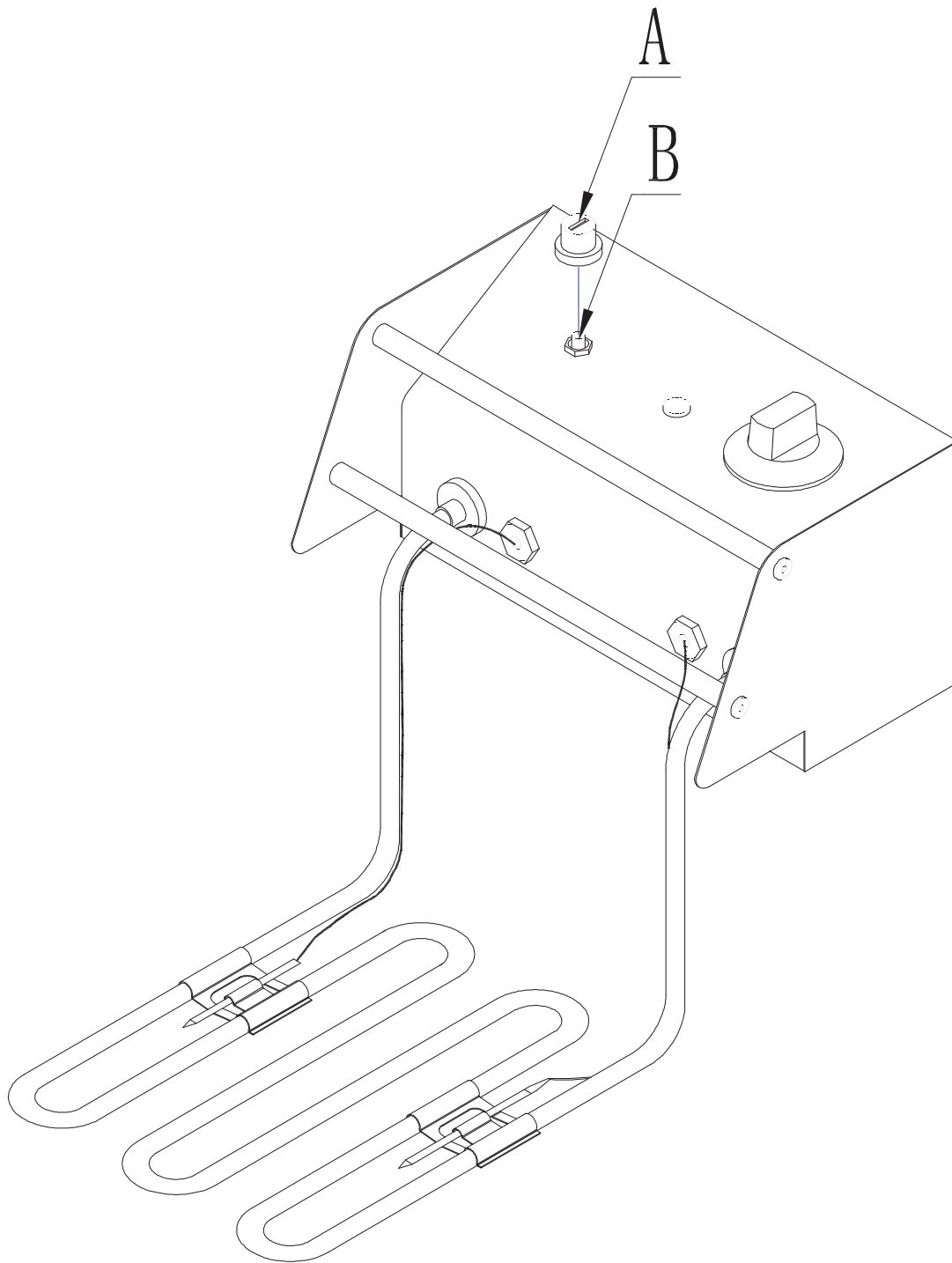
If your Birko Fryer does not operate, please check the following before placing a service call.

Is it connected to the correct power supply?

Is the machine plugged in correctly and is the power on?

Has the thermostat dial been set to the required temperature?

Diagram - Thermal Cut Out Reset



Compliance

Birko products have undergone strict product testing in order to comply with regulatory standards and specifications set by international independent, commonwealth and federal authorities.

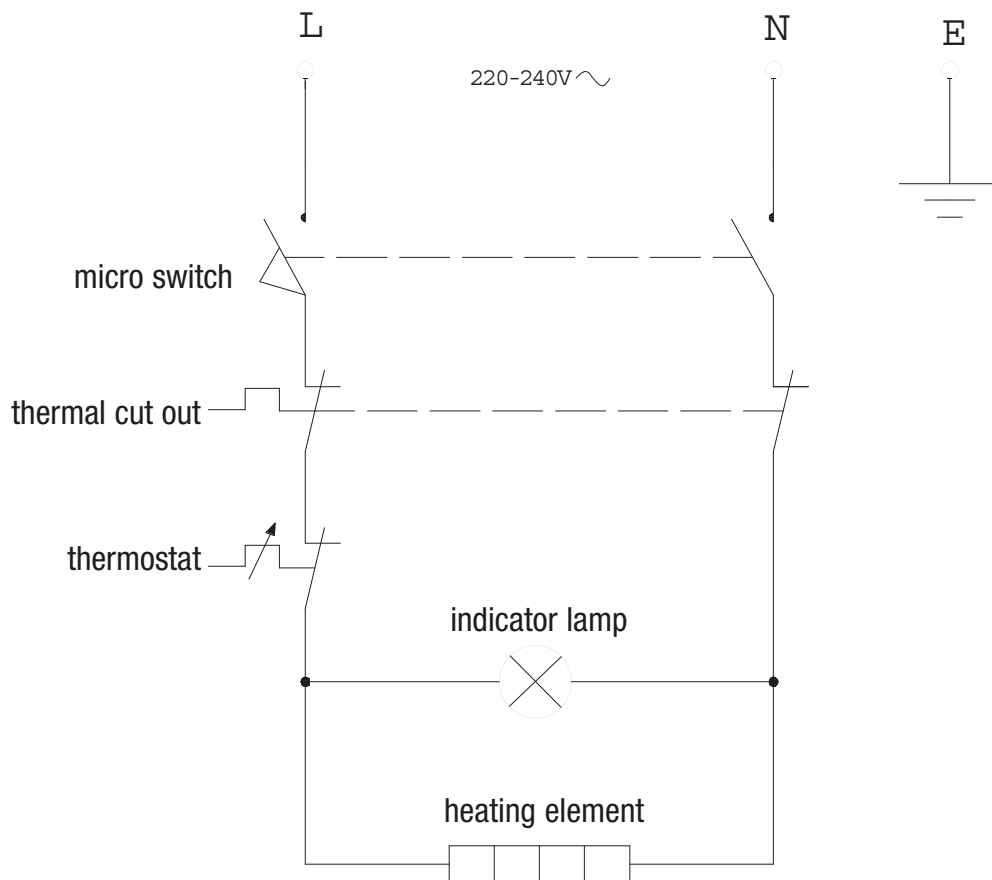
This compliance of Birko products is indicated by the following marks/symbols:



Specifications

MODEL	VOLTAGE	POWER	MAX BATCH LOAD (KG)	OIL VOLUME	DIMENSIONS(MM)		
					WIDTH	DEPTH	HEIGHT
1001001	220-240V	2200w	2	5L	282.5	435	350
1001003	~ 50HZ	2900w	3	8L	282.5	435	350
1001002	220-240v	2 x 2200w	2 x 2	2 x 5L	550	435	350
1001004	~ 50HZ	2 x 2900w	2 x 3	2 x 8L	550	500	400

Electrical Diagram

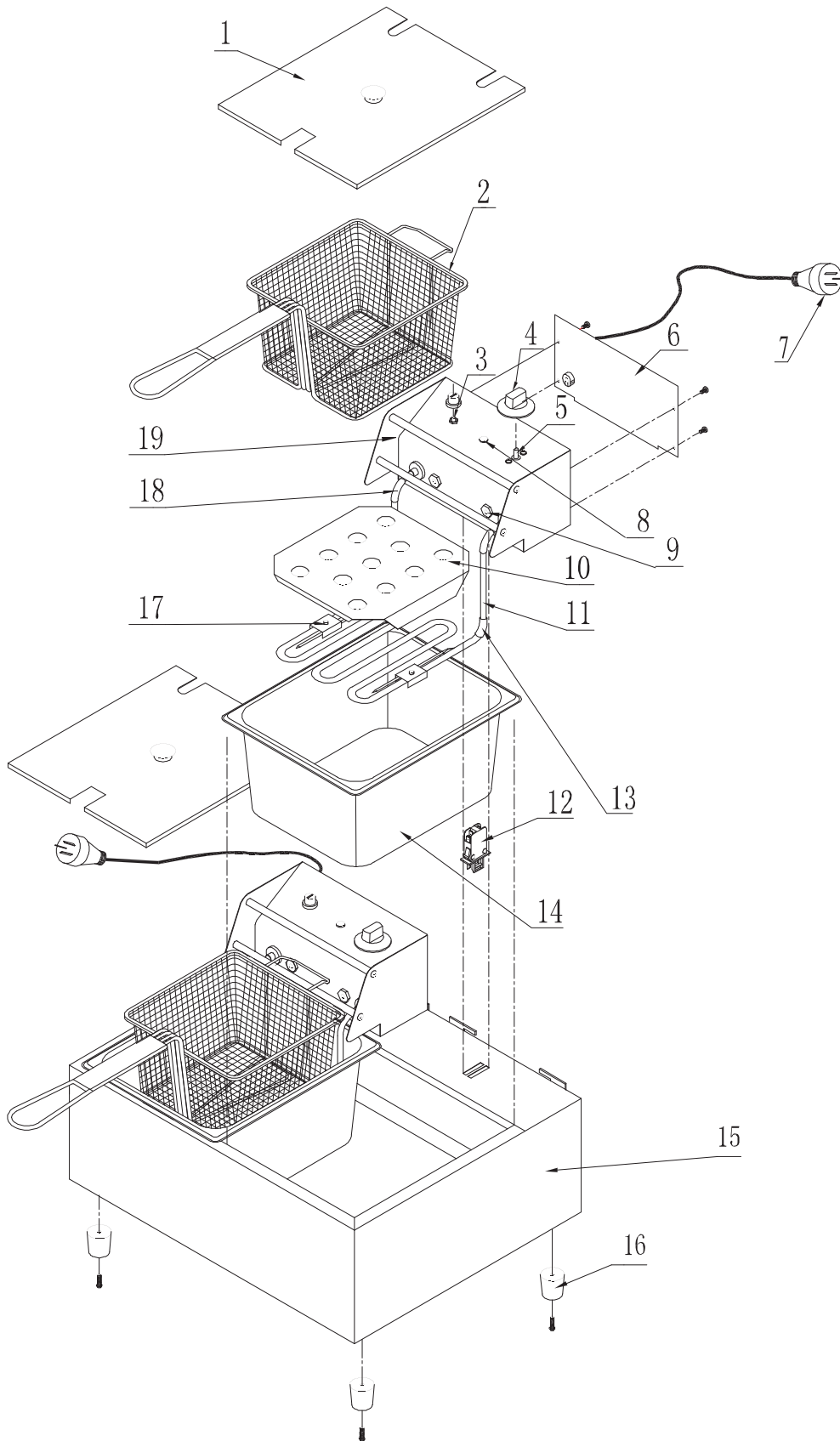


This circuit diagram has been provided to assist qualified electricians, only Birko service agents or qualified electricians should carry out repairs if required.

Do not remove any components or service panels on this product.

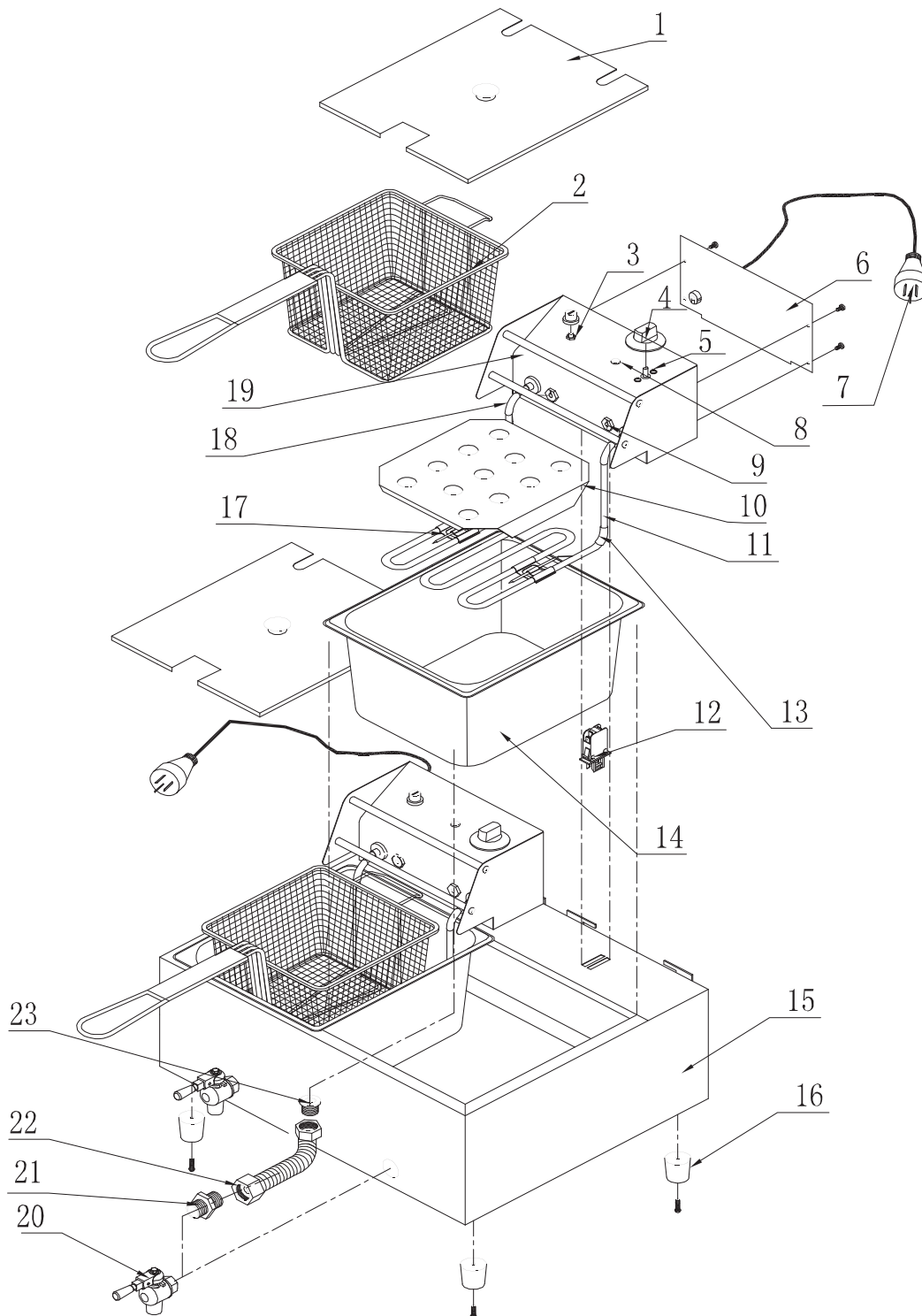
Exploded View

Model:1001002- Fryer with no tap



Exploded View

Model: 1001004-Fryer with tap



Spare Parts List

Model: 1001001,1001002-Fryer with no tap

NO	DESCRIPTION	QTY	CODE
1	LID	2	
2	BASKET	2	1315014
3	THERMAL CUT OUT	2	1315016
4	DIAL	2	1315017
5	THERMOSTAT	2	1315018
6	BACK PLATE	2	
7	LEAD + PLUG	2	1315011
8	INDICATION LIGHT	2	1315021
9	STUFFING NUT	4	
10	ELEMENT COVER	2	
11	ELEMENT	2	1315024
12	SAFETY CUT OUT SWITCH	2	1315026
13	BULB CLAMP- B	4	
14	OIL PAN	2	
15	MAIN BODY	1	
16	FEET	4	1315009
17	SENSOR CLAMP	4	
18	BULB CLAMP - A	4	
19	ELECTRICAL BOX	2	

Spare Parts List

Model: 1001003,1001004-Fryer with tap

NO	DESCRIPTION	QTY	CODE
1	LID	2	
2	BASKET	2	1315015
3	THERMAL CUT OUT	2	1315016
4	DIAL	2	1315017
5	THERMOSTAT	2	1315018
6	BACK PLATE	2	
7	LEAD + PLUG	2	1315011
8	INDICATION LIGHT	2	1315021
9	STUFFING NUT	4	
10	ELEMENT COVER	2	
11	ELEMENT	2	1315025
12	SAFETY CUT OUT SWITCH	2	1315026
13	BULB CLAMP- B	4	
14	OIL PAN	2	
15	MAIN BODY	1	
16	FEET	4	1315009
17	SENSOR CLAMP	4	
18	BULB CLAMP - A	4	
19	ELECTRICAL HEAD	2	
20	DRIP TAP	2	1315037
21	DRIP TAP CONNNECTION - A	2	
22	FLEXIBLE HOSE CONNECTION	2	
23	STUFFING PLUG	2	

Contact Details

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Please keep this manual in a safe place for future use!

