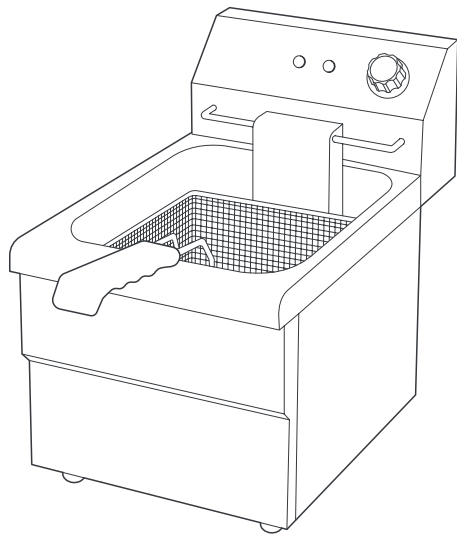




USER MANUAL



ELECTRIC FRYER

Model: 09364950
09364951
09365210
09365211
09365212
09365213
09365214
09365215
09365225
09365226
09365227



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INTRODUCTION

Thank you for purchasing this Maxima product. To ensure optimal and safe use, please read these instructions completely before attempting to install or use this product

All Maxima products are manufactured with great care and are CE certified. As a result, our products meet the legal requirements within the European Union with regard to safety, health and the environment. In addition, our products are tested and inspected prior to shipment to ensure product quality and safety.

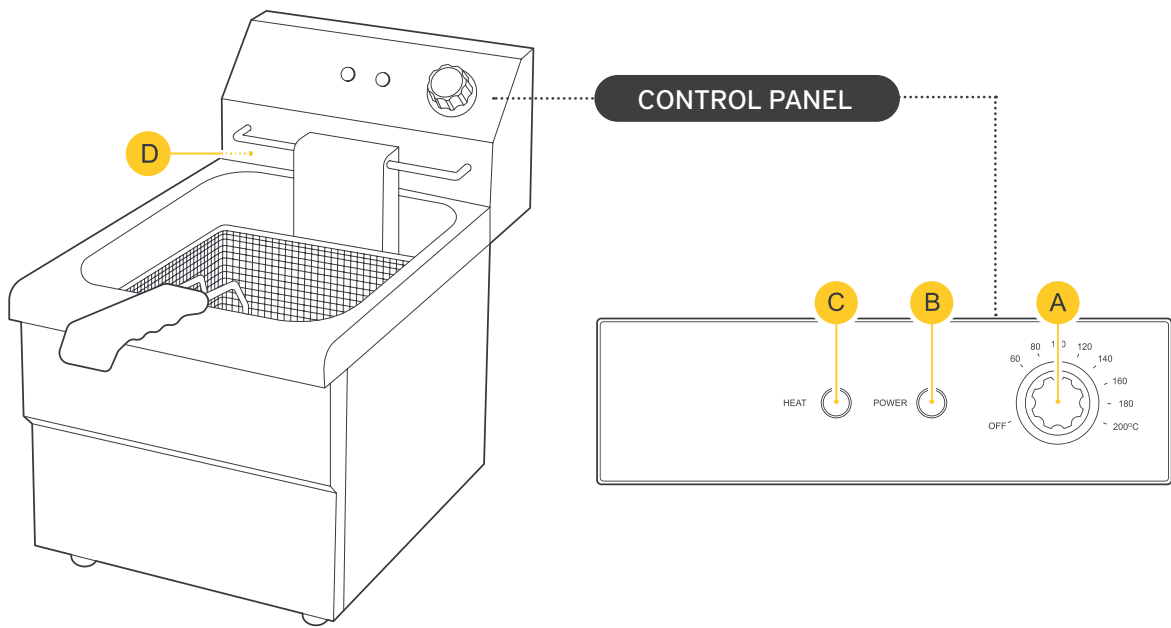
At Maxima we are very proud of our products and are completely committed to providing you with the best products and service possible. Your satisfaction is our number one priority.

We trust you will enjoy using this product and Thank You for choosing Maxima Kitchen Equipment as your supplier. We hope you will consider Maxima for your future purchases.

SPECIFICATIONS

Product: MAXIMA ELECTRIC FRYER

| Model | Electrical Input | Power (kW) | Dimensions (mm) | Weight (kg) | Capacity per Tank (L) | Temperature Range (°C) |
|----------|-----------------------|------------|-----------------------|-------------|-------------------------------------|------------------------|
| 09364950 | 230V / 50Hz 1Phase | 2.5 | H320 x W280 x D440 | 5.1 | Min: 4.2 Max: 6.3 | 50–200 |
| 09364951 | | 2 x 2.5 | H320 x W570 x D440 | 9.5 | | |
| 09365210 | | 2 x 2.5 | H315 x W540 x D440 | 10.5 | Min: 9.0 Max: 13.5 | |
| 09365211 | | 2.5 | H320 x W220 x D390 | 4.8 | Min: 2.8 Max: 4.5 | |
| 09365212 | | 2 x 2.5 | H320 x W450 x D390 | 9.0 | | |
| 09365213 | | 3.0 | H290 x W265 x D390 | 5.5 | Min: 4.2 Max: 6.3 | |
| 09365214 | | 2 x 3.0 | H290 x W550 x D420 | 9.5 | | |
| 09365215 | | 3.25 | H340 x W265 x D420 | 6.5 | Min: 4.8 Max: 7.6 | |
| 09365225 | | 2 x 3.25 | H340 x W550 x D420 | 10.6 | | |
| 09365226 | | 3.0 | H360 x W300 x D520 | 7.8 | Min: 6.4 Max: 10.5 | |
| 09365227 | | 2 x 3.0 | H360 x W610 x D520 | 15.0 | | |




FEATURES

- A Temperature Control Dial (with ON/OFF feature)**
To turn ON/OFF machine and adjust cooking temperature.
- B Power Light (green)**
Power indicator light.
- C Heating Light (orange)**
Heating indicator light.
- D Electrical box**
The electrical box can be removed completely for easy cleaning.


GENERAL SAFETY GUIDELINES

This machine may only be used for the purpose for which it was designed and intended. The manufacturer and supplier are not liable for any damage caused by incorrect operation and improper use.

- This is a commercial product and must only be used by a trained professional who has read and fully understands this manual. It must not be used (without supervision) by children or persons with reduced physical, sensory or mental capabilities.
- This device is intended for indoor use only.

 Keep the machine and electrical plug away from water and other liquids. If either is exposed to a liquid, immediately disconnect the power supply and have the machine checked by a certified technician. Not following these instructions may cause electric shock, or even death.

- Do not use the machine after it has fallen or is damaged in any other way. Have it checked and repaired by a certified technician.
- Do not move the appliance while operational and never try to move or carry the machine by the power cord.
- Do not place or move the machine on its side, upside-down or tilted.

 Do not open the casing or try to repair the appliance yourself (unless instructed). This may void warranty or cause damage and hazardous situations.


- Do not insert any objects in the casing or openings of the machine.
- Do not use any extra devices or accessories that are not supplied along with the machine.
- Never put your hands or other body parts near the moving parts of the machine while operational.
- Always keep an eye on the machine when in use.
- Keep all packaging away from children and dispose of packaging in accordance with local, state and national regulations.
- Avoid overloading the machine.
- The electrical installation must satisfy the applicable local, state and national regulations.
- Switch off the machine before pulling the power plug out of the socket.
- Always disconnect the power supply when the machine is not in use. To pull the plug out of the socket, always pull on the plug and not on the cable.
- Do not touch the power plug with wet or damp hands.
- Keep the power cable away from operating range and do not cover the cable. Also make sure the power cable does not come in contact with sharp or hot objects and keep away from open fire.


 As long as the power plug is in the electrical socket the machine is connected to the electric grid.

PRODUCT SPECIFIC SAFETY GUIDELINES

- This machine may only be used for its intended purpose: **frying food products.**

 This appliance will become hot when operational. Keep away from flammable materials, liquids and gasses.

 The appliance and especially the oil will remain hot for a (long) period after it has been switched off.

 Never let any liquid (other than frying oil) come into contact with hot oil. This will cause it to splash and may result in serious injuries.




FIRST TIME USE

- Unpack and inspect your machine immediately after receipt. If there are any latent defects or damage to the machine then immediately contact your supplier. Save all packaging materials in case the machine needs to be returned or inspected by the freight carrier.
- Remove any protective film from all surfaces (if applicable).
- Read this instruction manual completely before attempting to install and operate this product. When in doubt, contact your supplier.
- If your machine is supplied with a factory fitted molded plug then you may plug the unit into a standard electrical outlet. Make sure that the voltage of the machine and the wall outlet are compatible. If your machine is not supplied with a factory fitted molded plug then a qualified electrical engineer must be contracted to wire the unit to the power supply.
- Before using the appliance for the first time, it is recommended to properly clean the appliance (see chapter "Cleaning and Maintenance").

INSTALLATION

- 1 The machine must be positioned on a flat and stable surface.
- 2 Choose a surface where the machine is not exposed to direct sunlight, or close to a direct source of heat such as a cooker, oven or radiator.
- 3 When positioning the appliance, maintain a distance of 10cm (4 inches) between the appliance and walls or other objects for ventilation and ease of use.
- 4 Position the machine in such a way that the plug is accessible at all times.
- 5 Install the required parts & accessories (if applicable).
- 6 Plug the power plug into a grounded and compatible socket.

OPERATION

- 1 Fill the oil reservoir(s) with frying oil. Make sure the oil level is always kept between the low "L" and high "H" mark (visible inside the oil reservoir).
- 2 Switch on the appliance by using the "ON/OFF" switch or by turning the thermostat, located on the control panel (power indicator will light-up).
- 3 Set desired temperature using the thermostat dial. During the heating process the heating indicator will light-up.
- 4 The heating indicator will deactivate when the set temperature has been reached.
- 5 Place your product in the basket (do not overfill) and gently drop the basket into the oil, then close the lid.
- 6 When the frying is finished, lift the basket and secure it in the draining position located above the oil tank(s). This will allow for the excess oil to drip back into the reservoir.
- 7 Remove the product from the basket using a pair of tongs. Do not use your hands to avoid burns.
- 8 Switch off the appliance when not in use.
 -  The appliance and especially the oil will remain hot for a (long) period after it has been switched off.
- 9 Clean the appliance after use (see chapter "Cleaning and Maintenance").
- 10 If the appliance will not be used for a longer period, please also remove the power plug from the main socket.

TROUBLESHOOTING

The following overview will help you understand possible problems. However, only qualified technicians should attempt to open or repair the machine. Contact your supplier when in doubt.

| Problem | Possible Cause | Possible Solution |
|---|---|---|
| The appliance does not work. (POWER indicator off) | <ul style="list-style-type: none"> ■ The appliance is switched off. ■ The power supply is interrupted. ■ The voltage is not correct. ■ Micro switch is not activated. | <ul style="list-style-type: none"> ▶ Activate the appliance. ▶ Check / connect the power supply. ▶ Use a compatible power source. ▶ Make sure the electrical box is positioned correctly. |
| The appliance does not work. (POWER indicator on) | <ul style="list-style-type: none"> ■ Thermostat defective. | <ul style="list-style-type: none"> ▶ Replace part / contact supplier. |
| The appliance does not get warm (HEATING indicator on) | <ul style="list-style-type: none"> ■ Heating element defective. ■ Overheat protection is activated. | <ul style="list-style-type: none"> ▶ Replace part / contact supplier. ▶ Reset temperature limiter. |
| The appliance does not get warm (HEATING indicator off) | <ul style="list-style-type: none"> ■ Temperature is set too low. ■ Thermostat defective. | <ul style="list-style-type: none"> ▶ Change settings. ▶ Replace part / contact supplier. |
| Indicator light does not work but appliance works normally. | <ul style="list-style-type: none"> ■ Indicator light defective. | <ul style="list-style-type: none"> ▶ Replace part / contact supplier. |

CLEANING AND MAINTENANCE

- Maintenance and repairs should only be done by a certified technician.
 - Regularly replace the old (dirty) frying oil with fresh new oil. Either remove the oil reservoir from the casing to dispose of the dirty oil, or use the handy tap to drain the oil (depending on the model).
 - Regularly check and clean the appliance, its parts and accessories.
 - Regularly check the power plug and power cable for damage. If either is damaged do not use the appliance. Instead, have it repaired by a certified electrical engineer.
 - Always switch off and disconnect the power supply before cleaning or maintenance.
 - Make sure the appliance and oil has cooled down completely before cleaning or maintenance.
 - For easier cleaning, lift and remove the electrical box with heating elements from the main body.
- ⚠ Never use aggressive cleaning agents or abrasives. Do not use solvents or petrol based cleaning agents. Some cleaning agents may leave harmful residues or cause damage to the machine. Use a mild and food-safe cleaning product instead.
- ⚠ Do not use any scourer and sharp or pointed objects during cleaning, this may cause damage to the machine.
- ⚠ Never hose down the machine or immerse it in water or any other liquid, instead wipe the exterior with a damp cloth. Do not use a steamer to clean the appliance.
- ⚠ Never let the power cable or power plug get wet or damp.
- Clean parts and accessories using a soft brush or cloth and warm water with a mild (food-safe) detergent. Do not clean the parts or accessories in a dishwasher unless this is specifically mentioned to be possible. Rinse under tap to remove soap residue. Wipe down the exterior with a damp cloth. Always dry the appliance, parts and accessories after cleaning using a soft cloth.

STORAGE

- Make sure the appliance is cleaned properly before storage.
- Coil up the power cable and put it away.
- Store in a cool and dry place.

DISCARDING

- When discarding the appliance, do so in compliance with local, state and national regulations.

GUARANTEE

Thank you for using our products. Our company applies the terms as set out in our "Algemene Voorwaarden" and will provide service when you can provide a valid purchase invoice.

We provide a 12-month warranty from the date of purchase. During the warranty period, our company is responsible to deliver spare parts in case of; material defects, manufacturing defects or quality issues. However, only with correct use and use of original parts.

The following is not covered by warranty:

- 1 Damage due to transportation or incorrect installation and connection.
- 2 Component damage caused by incorrect electrical or water connection.
- 3 Damage as a result of disassembly and/or modifications to the original machine without prior permission.
- 4 Damage as a result of misuse, poor cleaning or improper maintenance.
- 5 Damage as a result of fire, collapse, lightning strikes, flooding, power surges, vermin and other similar events.
- 6 Failure to read or follow the user manual.
- 7 Consumables and wearing parts.
- 8 An altered invoice or no invoice.



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