

# MODULE GMC 525: ELECTRIC FRYER 2x7L

<b>DESCRIPTION</b>	<b>EXTEND CONCEPT</b>
<b>GMC0045</b>	<b>MODULE 525</b>



## ***INSTALLATION MANUAL***

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MANUAL: EN - GMC 525 ELECTRIC FRYER 2x7L  
Ind. A – Created on: 25/03/2010  
Updated on:

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## 1. INSTALLATION

### 1.1. General points

Installation must be undertaken in compliance with the following instructions and with local codes and bylaws. Ensure you have a suitable and sufficient risk assessment in place.

**The user's manual must be given to the user after installation.**

### 1.2. Handling

It is imperative to leave the appliance on its wooden pallet for handling on site until the final installation.

Unpack and check the appliance for damage upon receipt.

In case of damage, mark delivery note accordingly and immediately (within 48 hours) notify the carrier by registered mail with acknowledgement of receipt. Notify your seller.

### 1.3. Installation

***All local fire regulations must be adhered to.***

The appliance must be installed under a suitable mechanical extraction hood.

If the apparatus is to be installed against a wall or partition, near a piece of furniture or decorative borders, it is recommended that these are made of fireproof material.

If this is not the case, they must be protected by an approved fireproof, insulating material.

If in doubt of fireproof construction of adjacent walls, distance to combustible material shall be no less than 10 cm.

Remove all plastic protection.

Install the appliance in the kitchen.

## Warning



**Any technical action on an appliance must be undertaken by a qualified technician.  
The appliance will have to be isolated from the electrical supply for the duration of the work.**

When the appliance is ready for use, ensure the users know how to use it properly.  
(Please see the user's manual).

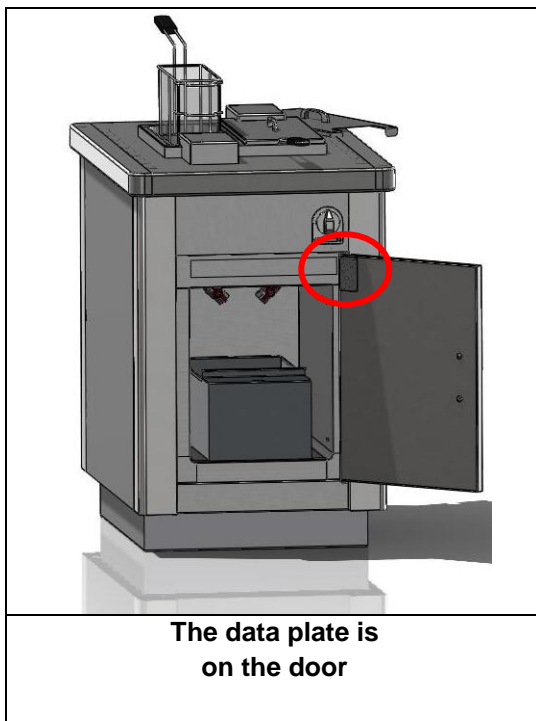
Warranty: The warranty is mentioned in our conditions of sale.

This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.

1.4. **Data plate**

Each appliance has its own data plate. Transfer all the information written on the data plate to the part of the user's manual reserved for it.

**This will ease the communication between you and your client for better service.**



**2. POWER CONNECTION**

**Warnings**



The appliance must be earth wired.  
It is dangerous to connect the appliance unless it is earthed.  
We cannot be held responsible for accidents due to non-existent or incorrect earth link connection.

**Fixed appliance:**  
Check that the electric network is equipped with all-pole circuit breakers having a cross section of 3.5 mm at least. All electrical equipment must be in compliance with the standard EN 60335-1.

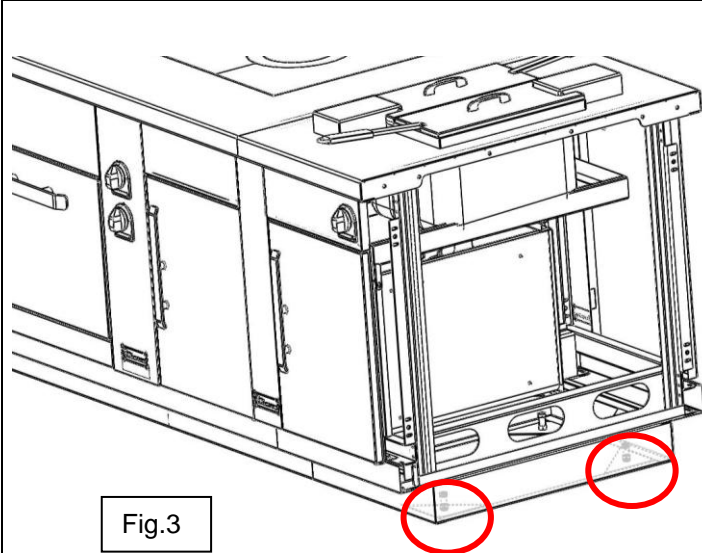
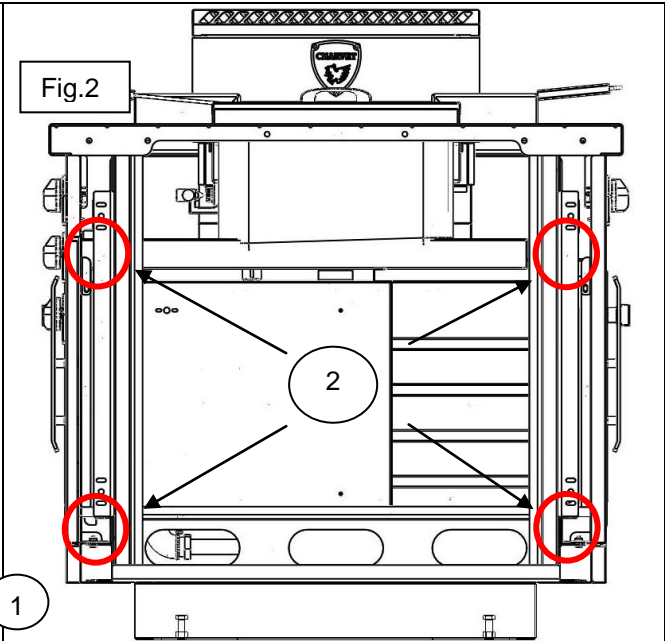
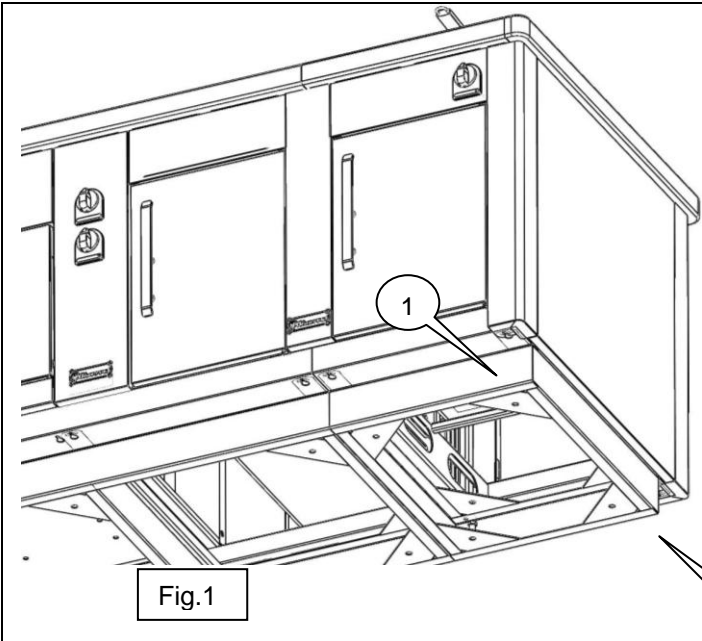
**WARNING:**  
Use a standardized cable (245 IEC 57 or 245 IEC 66) or other approved cable with the same characteristics.

All controls and checks below are done when the appliance is switched off and cold.

**Fixed appliance:**

- Check that the masonry plinth is well horizontally leveled.
- Adjust height to level the unit to a horizontal working plan of 900 mm.
- See the adjusting procedure below.

2.1. Adjusting the plinth



**Adjusting the plinth:**

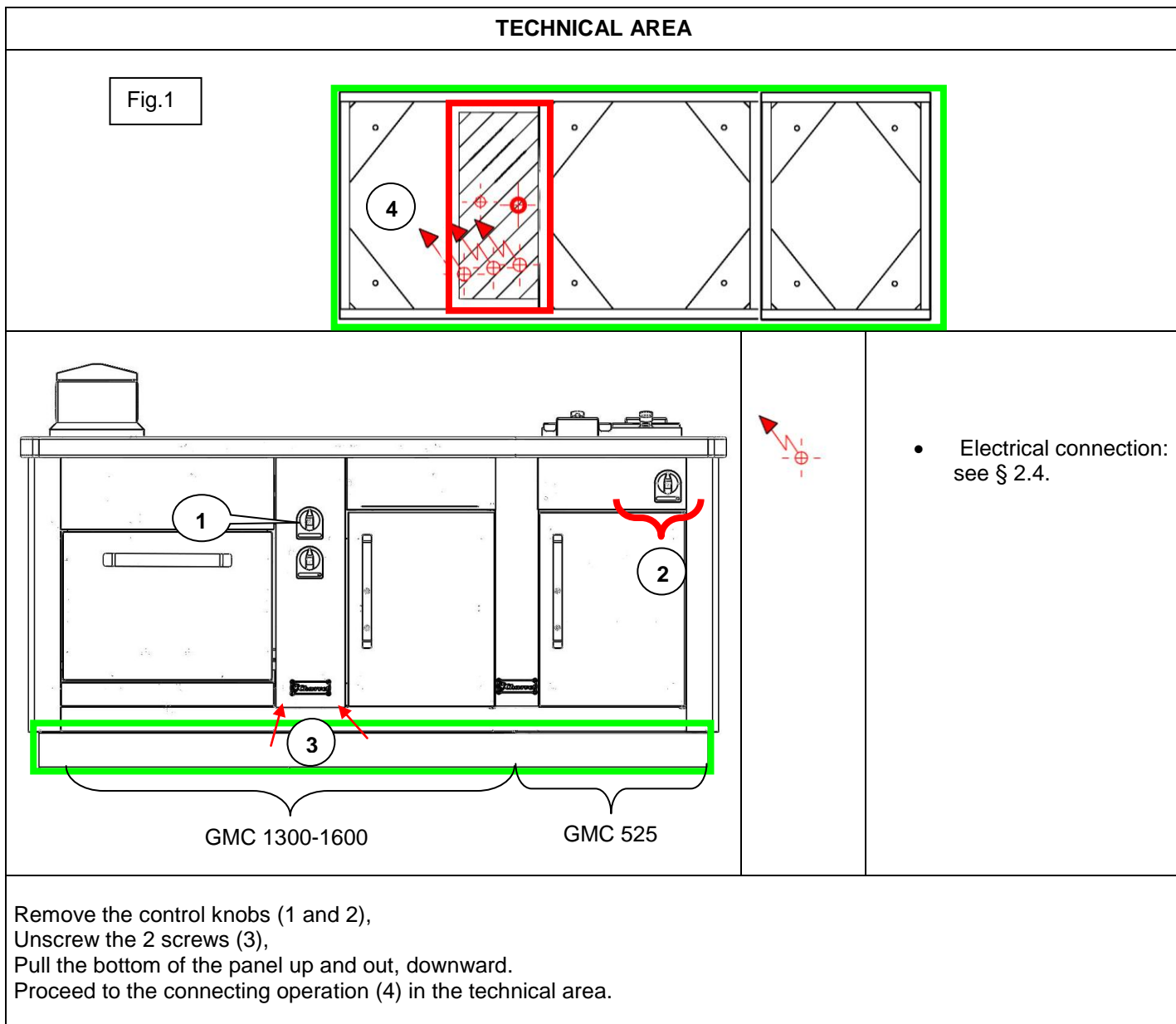
- Remove the angle pillars (1) (screwed),
- Unscrew the side panel (2),
- Adjust the nuts to adjust the plinth (3).

2.2. **Checks before proceeding**

Check that:

- The electrical voltage of the supply is compatible with the voltage of the apparatus (see data plate and § 5),
- The cable is fixed properly,
- The connections are tight enough,
- The section of the cable is of correct size according to the voltage of the apparatus.

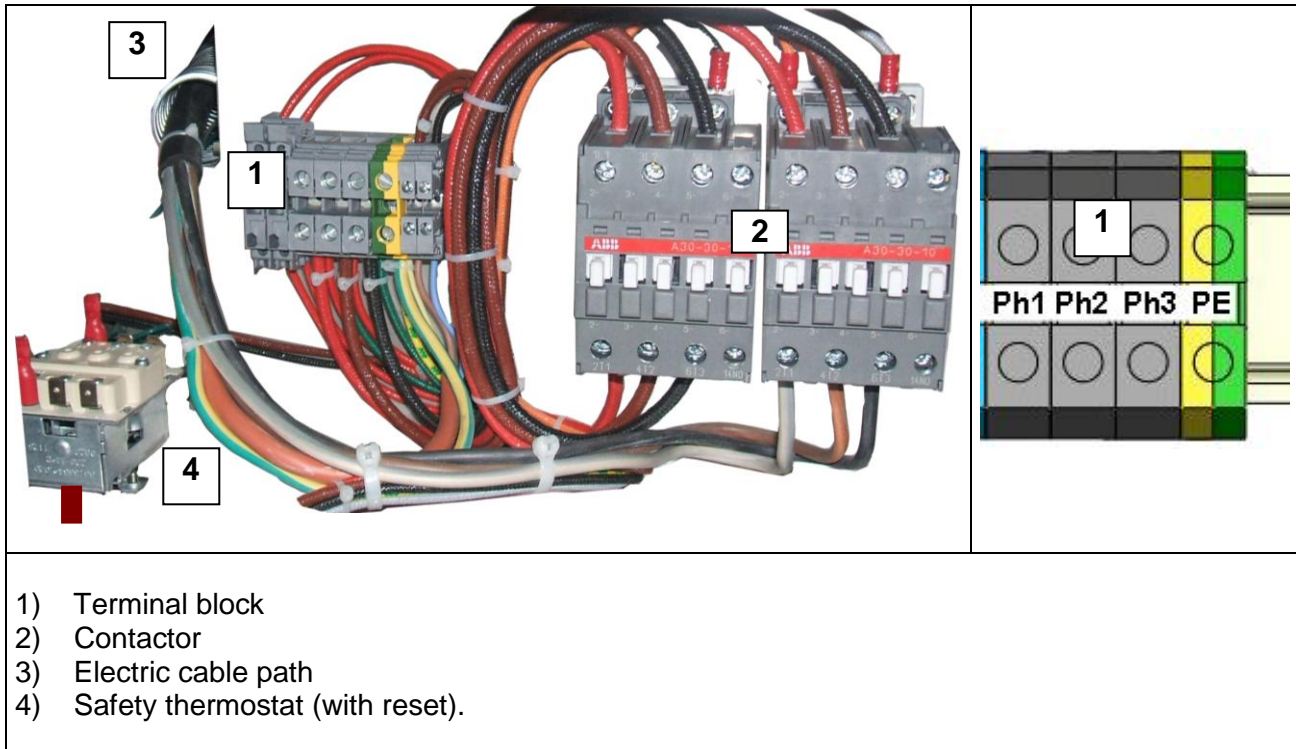
2.3. **Connecting the appliance**



2.4. **Connecting the appliance to the electric network**

- Unscrew the front control panel to access the connection box,
- See section "Technical area",
- Thread cable through the terminal box (fixed with 2 screws),
- Connect cable to the terminals, and follow the information written on the terminal box.

**Check the electrical equipment is properly insulated (cable condition).**





2.5. **Checks after proceeding**

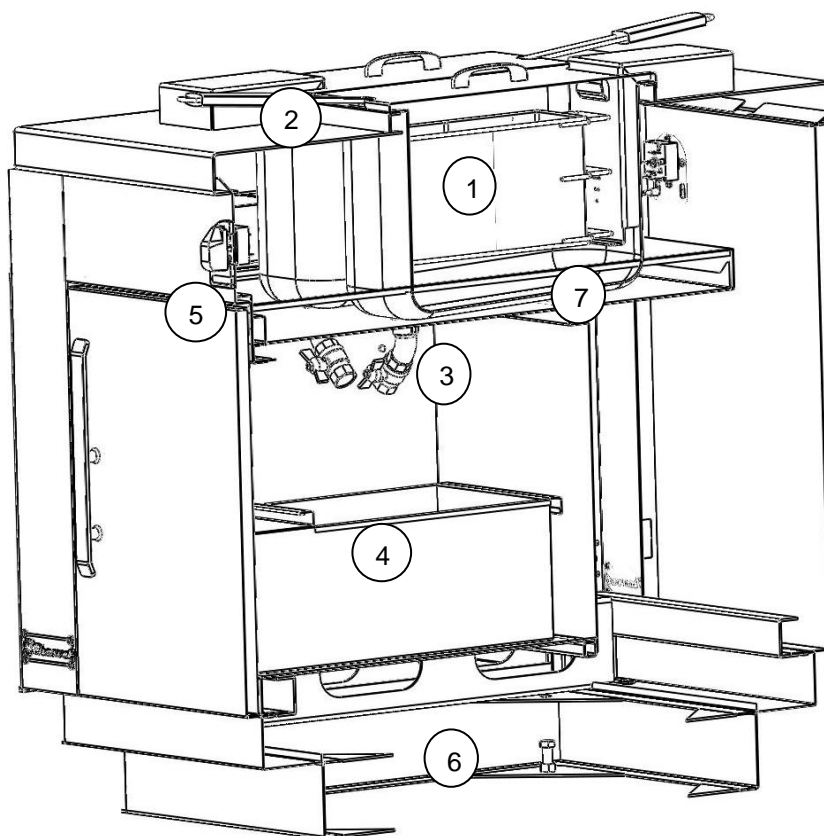
- The appliance is earth wired (see the warnings),
- The electric equipment is well isolated from the rest of the equipment,
- The appliance is in good working conditions.

STARTING UP: See the User's Manual

2.6. **Adapting the appliance to the various electrical supply voltages**

Voltages available 				
Various voltages 		1~230V + E	3~230V + E	3~400V + E
	<b>Wiring diagrams #</b>	<b>S = standard coupling</b>		
<b>Electric fryer</b>	<b>SE0074/02</b>	<b>B</b>	<b>B</b>	<b>S</b>
A → Coupling possible B → Please consult Charvet C → Coupling impossible D → No voltage available				

**Cross section view**

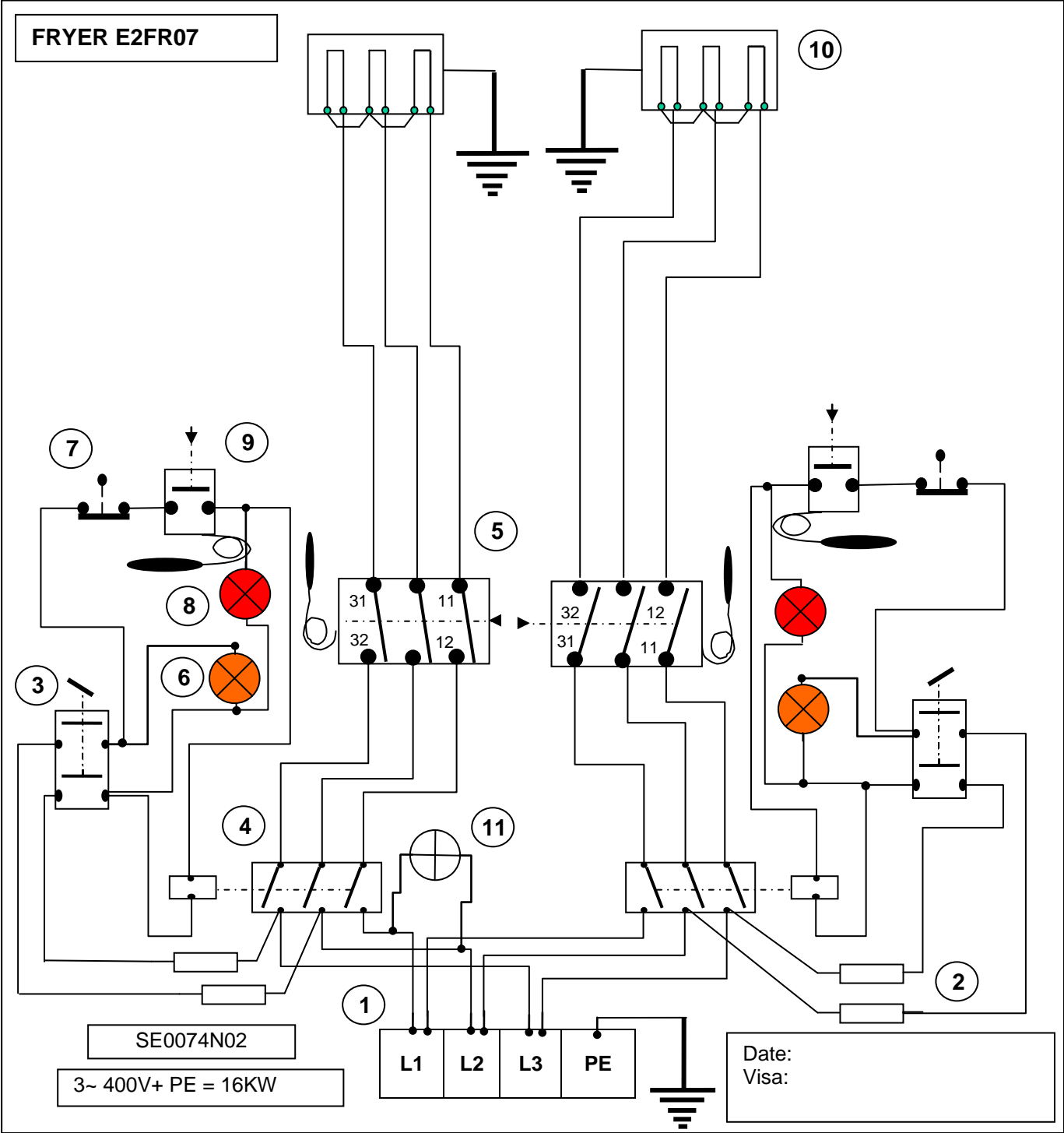


**Parts**

- 1) Fryer tank: 7L - 08033A
- 2) Fryer basket: 7 L - 04452A
- 3) Drain for used oil: 08041A / 08840
- 4) Drain bucket for used oil
- 5) Energy regulator 09088A
- 6) Plinth with adjusting nuts
- 7) Heating element



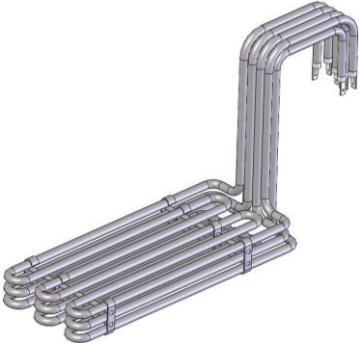






3. WIRING DIAGRAMS



**NOMENCLATURE: E2FR07 (wiring diagram: SE0074 / 02)**

<b>Mark</b>	<b>Reference</b>	<b>Description</b>	<b>Quantity</b>
01	02726A	Terminal Viking	4
01	03575A	10 mm <sup>2</sup> Earth terminal (brand: Viking)	1
01	02468A	10 mm <sup>2</sup> terminal (brand: Viking)	3
02	02726A	Fuse support 5 mm x 20 mm	4
02	03413A	Fuse 5 mm x 20 mm, 5 A	4
03	02104A	Control knob	2
04	00080A	Contactora 400 V	2
04	08224A	Coil 400V	2
05	05996A	Safety thermostat	2
06	07139A	Amber indicator 400V	2
07	05091A	Limit detector	2
08	07136A	Red indicator 400 V	2
09	01996A	Unipolar thermostat	2
10	08034A	Heating element 8 kW – 400V	2
11	08153A	White indicator 400V	1

4. BASIC SPARE PARTS LIST

Description / Code	Photograph	Description / Code	Photograph
Heating element EFR07 400V 08034A		Amber indicator 07139A Red indicator 400V 07136A	
Thermostat Safety 230°C 05996A		Thermostat 01996A	
Contactor for coil 400V - 00080A		Switch 02104A	
		Limit detector 05091A	

## 5. SERVICING

### 5.1. Replacing the heating element

Fig.1

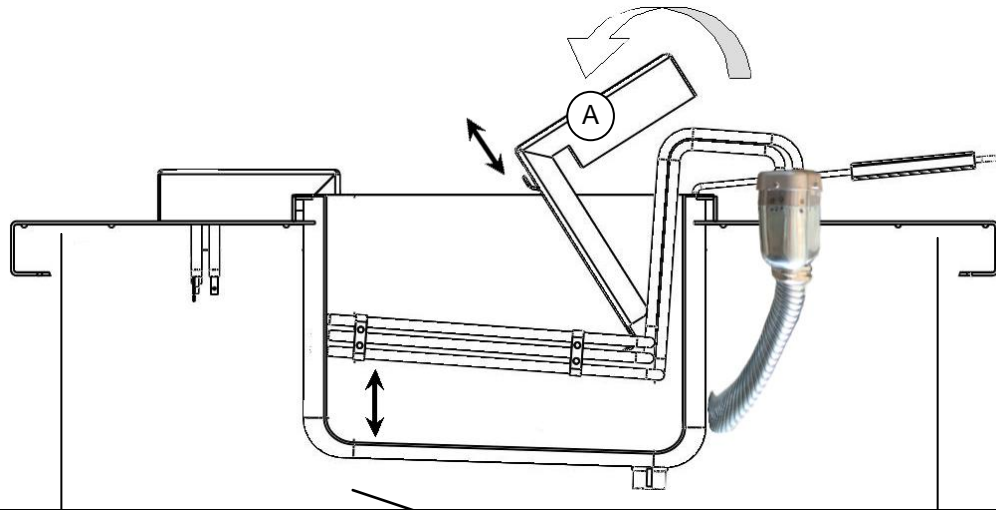
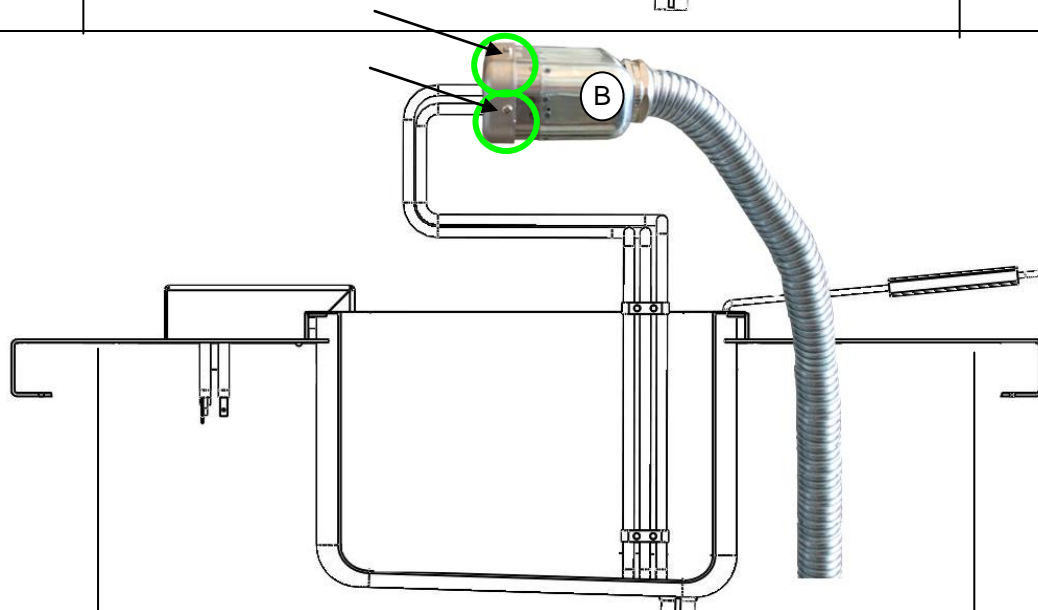


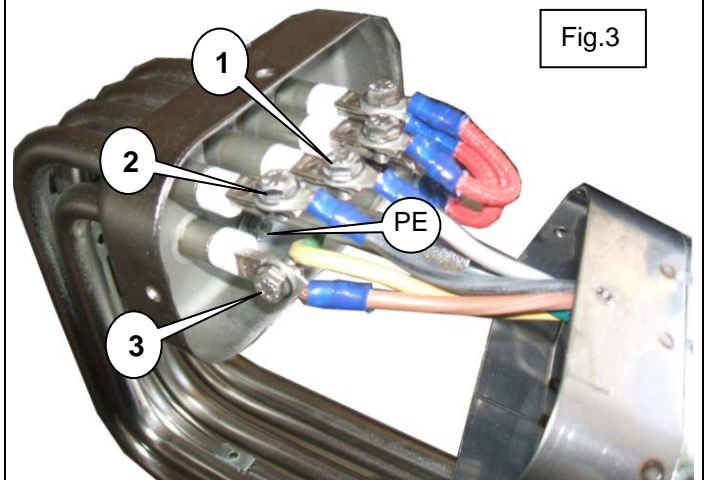
Fig.2



- **Remove the heating element**

- Remove the lid and basket,
- Remove the basket support (A),
- Unscrew the screws (fig. 2) and remove the heating element cover (B),
- Disconnect the heating element (fig. 3).

Fig.3



# MODULE GMC 525: ELECTRIC FRYER 2x7L

<b>DESCRIPTION</b>	<b>EXTEND CONCEPT</b>
<b>GMC0045</b>	<b>MODULE 525</b>



## ***USER'S INSTRUCTIONS***

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MANUAL: EN - GMC 525 ELECTRIC FRYER 2x7L  
Ind. A – Created on: 25/03/2010  
Updated on:

# SUMMARY

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## 1. INTRODUCTION

- A) Our equipment is for professional use only and must be used by qualified staff.
- B) The equipment must be installed in compliance with local codes and bylaws. It must be installed in a kitchen equipped with an adequately sized mechanical extraction system.
- C) Appliances may be installed side by side or against walls of non combustible material. Distance to combustible material shall be no less than 10 cm.
- D) It is imperative to call for a qualified engineer for all new installations or modifications of existing equipment.
- E) **WARRANTY:** *The warranty is mentioned in our conditions of sale. Only a qualified engineer certifies the validity of the warranty. This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.*

### Warning:

**Never turn on the power with an empty fryer.**  
**Tests without oil can be realized by filling up the tank with water up to the levels indicated in the tank internal wall.**  
**NEVER PUT SOLID COOKING OIL ONTO THE ELEMENTS**  
**ALWAYS fill up the tank with liquid cooking oil.**

## 2. PRIOR TO STARTING UP

- a) We advise you to clean the tanks with soapy water before the first use.
- b) Then drain the tanks.
- c) **DRY CAREFULLY** the tanks before filling them with cooking oil.
- d) Before switching on the apparatus, make sure that the volume of oil is correct (refer to the level marks):
- EFR 7: level marks are located in the basket support
  - (max. ●●●, mini. ●).

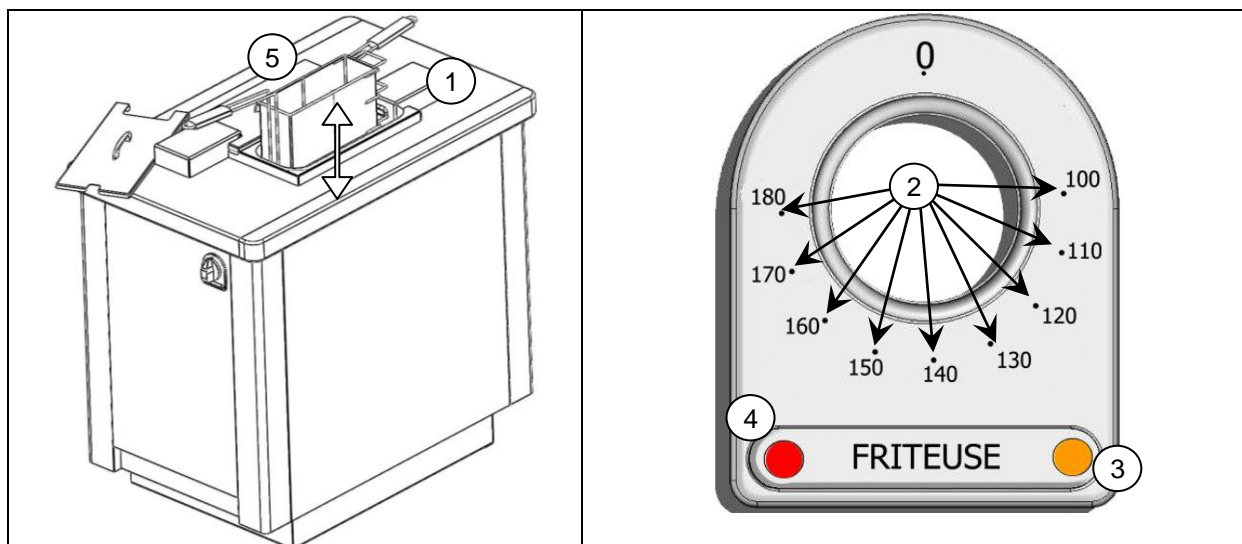
There is a risk of overheating if the level of oil is under the mini mark.

There is a risk of overflowing if the level of oil is above the maxi mark (when the basket is lowered).

**SWITCH OFF before all draining operations.**

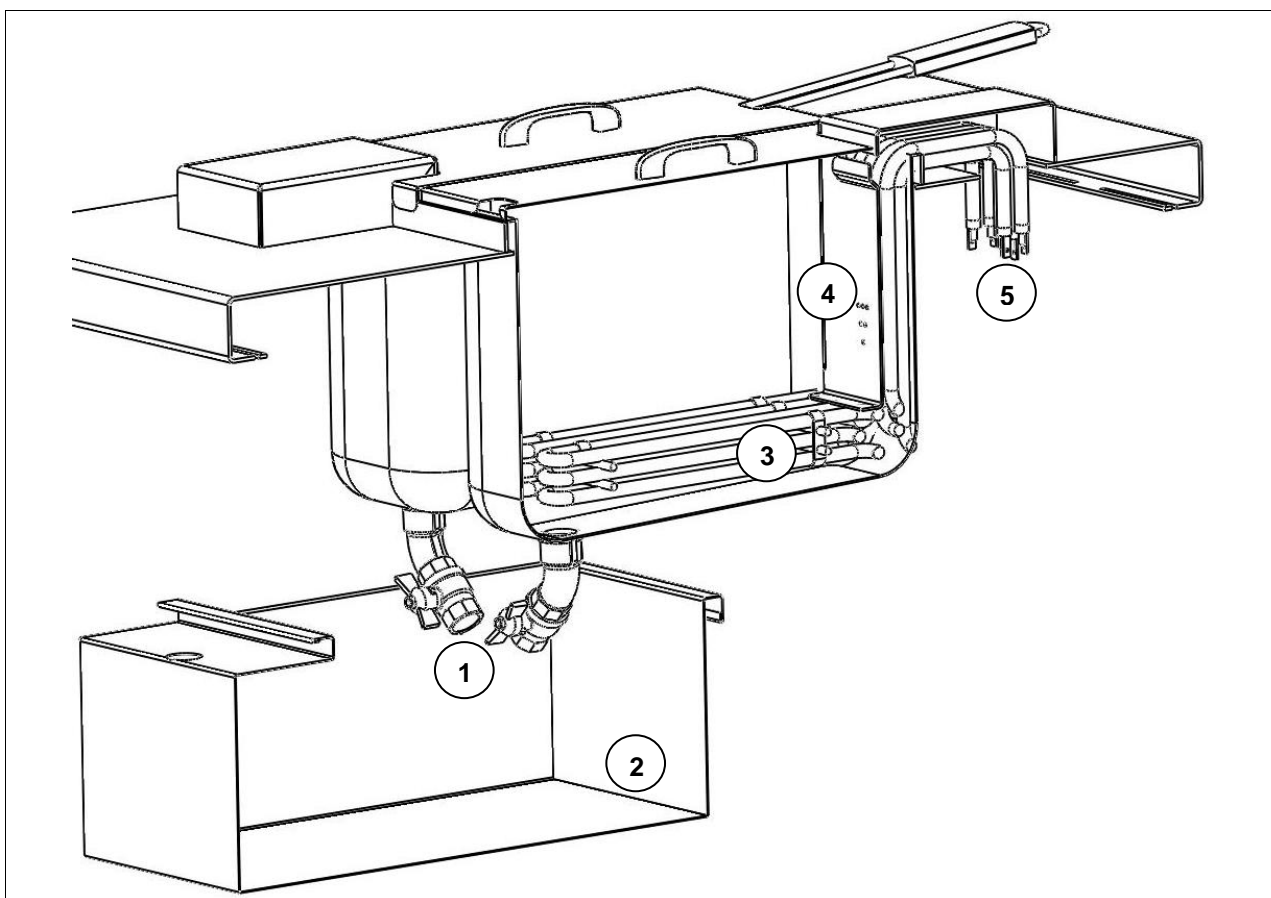
## 3. STARTING UP

### 3.1. 2x7L electric fryer



- a) Take off the lid.
- b) Place the basket on its support (1).
- c) Select the desired temperature (2): the amber indicator is illuminated (3) (it means that the appliance is switched on). The appliance is heating up when the red indicator (4) is illuminated.
- d) When the desired temperature is reached, the red indicator is unlit. Then the basket can be lowered (5).

3.2. **Filling up the fryer**



<b>Cross section view:</b>	○ ○ ○	Maxi
<ol style="list-style-type: none"> <li>1. Drain tap</li> <li>2. Drain bucket for used oil</li> <li>3. Heating element</li> <li>4. Level marks</li> <li>5. Heating element connection</li> </ol>	○ ○	Intermediate
	○	Mini
The drain taps must be closed before filling up the tanks.		

3.3. **Reset of the safety thermostat**

The fryers are equipped with a safety thermostat to avoid overheating due to:

- A faulty regulation thermostat,
- A faulty contactor,
- An inadequate filling of the tanks.

To reset the thermostat, open the cupboard door and press the red button (the red button is located at the left side of the door, below the control panel).

**ALL thermostat release must be analyzed before resetting the thermostat.**



#### 4. SWITCHING OFF

When work is over for the day, cut power off at the mains.

#### 5. MAINTENANCE

##### Warning:

The users must take all the necessary precautions when draining the tanks as there is a risk of splash burns.

***The top and the sides of the appliance can be very hot after a prolonged and intensive use.  
The basket handles may be extremely hot.***

Before doing anything on the appliance, wait until cooking areas have cooled down.

##### 5.1. Cleaning the stainless steel surfaces

- Turn off the apparatus: After each service and before each cleaning operation, we advise you to disconnect the appliances from the mains.
- Wash with a sponge in soapy water (or any other neutral cleaning product).
- *Do not use bleach or any other acidic product – even well diluted.*

**Warning:** Dry carefully the tanks after each cleaning operation, then rub with a greasy cloth.

***This appliance must not be cleaned with mechanical water jets or be subject to a deluge of water under pressure. Check that the appliance is well disconnected at the mains.  
Do not start the apparatus on when the tank is empty.***

##### 5.2. Cleaning the tanks

- A. Switch off the fryer.
- B. Drain the tanks.
- C. Fill up the tanks with soapy water or any other neutral cleaning product.
- D. Switch on the fryer and turn thermostat to 60°C (approx.).
- E. Wait for a few minutes, then drain and rinse the tanks.

#### 6. IN CASE OF BREAKDOWN

##### 6.1. Safety thermostat

In case the regulation thermostat fails, a safety thermostat will regulate the temperature and cut off the heating elements.

***Call for your installer to replace the faulty thermostat.***



***For best results, have your equipment serviced and cleaned on a regular basis by a qualified installer.***

***WARNING: Factory-sealed components must be serviced by neither installer nor user. Only a qualified electrician should replace the parts.***

Call for your installer to replace the faulty electric components in preparation for a next use.

The manufacturer and the installer cannot be held responsible if the user neglects to ask for assistance in case of breakdown.

TRANSFER below the information written on the DATA PLATE of your apparatus.

	<b>CHARVET S.A.</b> <b>38850 CHARAVINES</b>
Réf.	<input style="width: 100%;" type="text"/>
Code:	<input style="width: 50%;" type="text"/> Type: <input style="width: 50%;" type="text"/>
N°FC:	<input style="width: 50%;" type="text"/> <input style="width: 50%;" type="text"/>
N°OF:	<input style="width: 50%;" type="text"/> Rep. <input style="width: 50%;" type="text"/>
Cat.	<input style="width: 100%;" type="text"/>
Gaz	<input style="width: 100%;" type="text"/>
P (mbar)	<input style="width: 100%;" type="text"/>
$\Sigma Q_n$ (kW)	<input style="width: 100%;" type="text"/>
$\Sigma V_n$ (m <sup>3</sup> /h)	<input style="width: 100%;" type="text"/>
$\Sigma M_n$ (kg/h)	<input style="width: 100%;" type="text"/>
U <input style="width: 50%;" type="text"/>	V <input style="width: 50%;" type="text"/> Hz Ip <input style="width: 50%;" type="text"/>
P <input style="width: 50%;" type="text"/>	kW <input style="width: 50%;" type="text"/>
	<input style="width: 100%;" type="text"/>
<b>MADE IN FRANCE</b>	

This will ease the communication between you and your supplier, and will help you with maintenance problems and spare parts.