



# Electric Fryer with cold area

Specification	PRO 800	PRO 900
E1FR2525	V02620	V02621
E1FR2525/MF	V02605	V02611
OPTIONS		
AUTO LIFT	V00986	
ELECT. REGULATION	V01180	



## INSTALLATION MANUAL

CHARVET

F-38850 – CHARAVINES  
Tel.: (33)-4-76-06-64-22  
Fax: (33)-4-76-55-78-75  
Email: [info@charvet.fr](mailto:info@charvet.fr)  
Email: [sav@charvet-sa.fr](mailto:sav@charvet-sa.fr)



MANUAL: 1/2Pro800-900 FR E1FR2525  
ind.: C - Created on: 21/03/2006  
Updated on: 07/06/2011

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## 1. INSTALLATION

### 1.1. General points

The appliance must be installed in an adequately aerated room, equipped with an air extraction system, in compliance with regulations and standards in the country of installation, and the instructions contained in this manual.

**The Instructions Manual must be given to the user after installation.**

### 1.2. Handling - Installation

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

Unpack and check the appliance for damage upon receipt.

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

### 1.3. Installation

***Special attention must be paid to the local fire prevention regulations of the organization concerned (see [Public Access Premises]).***

The appliance must be installed under a suitable aspiration 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 the fireproof construction of adjacent walls, the distance to combustible material should be no less than 10 cm.

Remove all plastic protection.

Install the appliance in its work place in the cooking zone.

### Warning

- **Fixed appliance:**

Install the feet or the levelling studs (they are delivered in a separate box).

Level the appliance by adjusting the height of the feet until the working surface is level horizontally (900 mm high).

- **Mobile appliance:**

Install the castors (they are delivered in a box kept inside the appliance).

Castors with brakes must be locked when the appliance is being connected and during cooking. Fix all independent half modules against the wall.

- **WARNING:**

Independent half module units must be fixed to the wall.

### SERVICING

**Any maintenance or repair on an appliance must be undertaken by a qualified installer.  
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 Instruction Manual.)

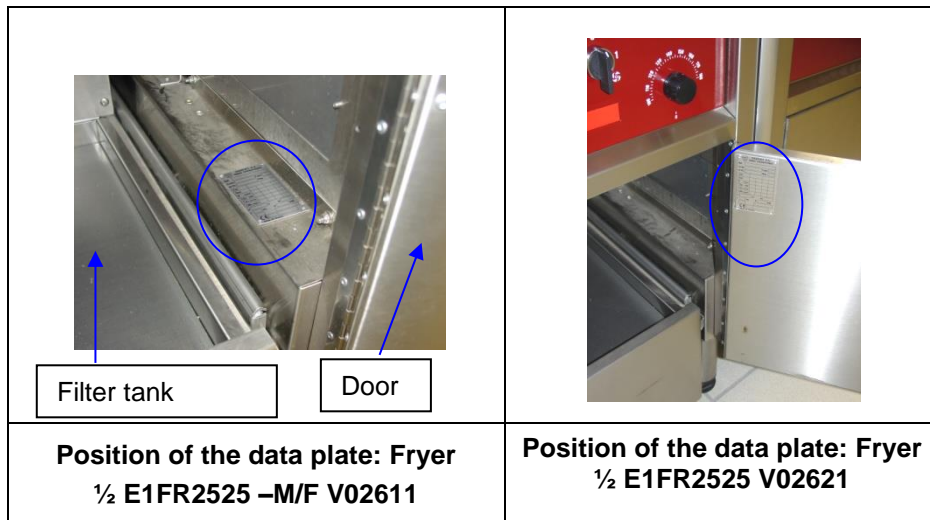
Warranty: The warranty is discussed in our sale contract.

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

## Data plate

Each appliance has its own data plate. Transfer all the information written on the data plate to the part of the Instruction Manual reserved for it (see the last page).

This will make communication between you and your client easier and provide 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 wiring.

- **Fixed and mobile appliance:**

Check that the electric network is equipped with all-pole circuit breakers having a cross section of 3.5 mm, and complies with the European Standard EN 60335-1 dated of May 2003.

- **Mobile appliance:**

The appliance is being connected to a cable fitted with an electrical plug adequate to the power; the socket should be accessible at all times.

- **CAUTION:**

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

**Appliances V02611 & V02605 - Options V01180 & V00986:** An isolation transformer must be in place in order to create an artificial grounded neutral for appliances with single-phase with neutral 230V supply or with 230V supply between phases.

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

### 2.1. Checks before connecting

Before connecting the appliance, 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 gauge of the cable is compatible with the voltage of the appliance.

2.2. Connecting the appliance to the power grid

The control panel is fixed with 1 nut (fig. A).  
 You then have access to the connection box. (fig. B)  
 - Thread cable through the hole.  
 Connect cable to the terminal board (fig. C) as per the information written on the terminal box.


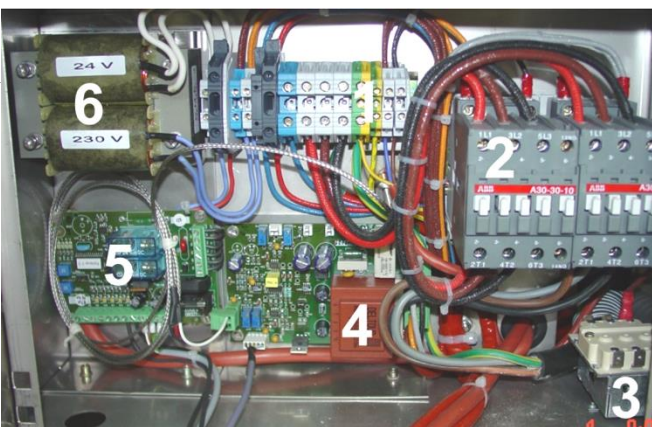


Fig. A

**Connection box fig. B**

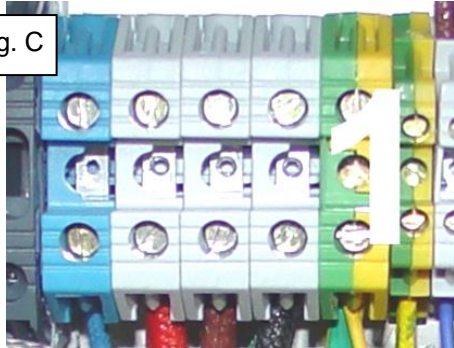


N	L1	L2	L3	⏏
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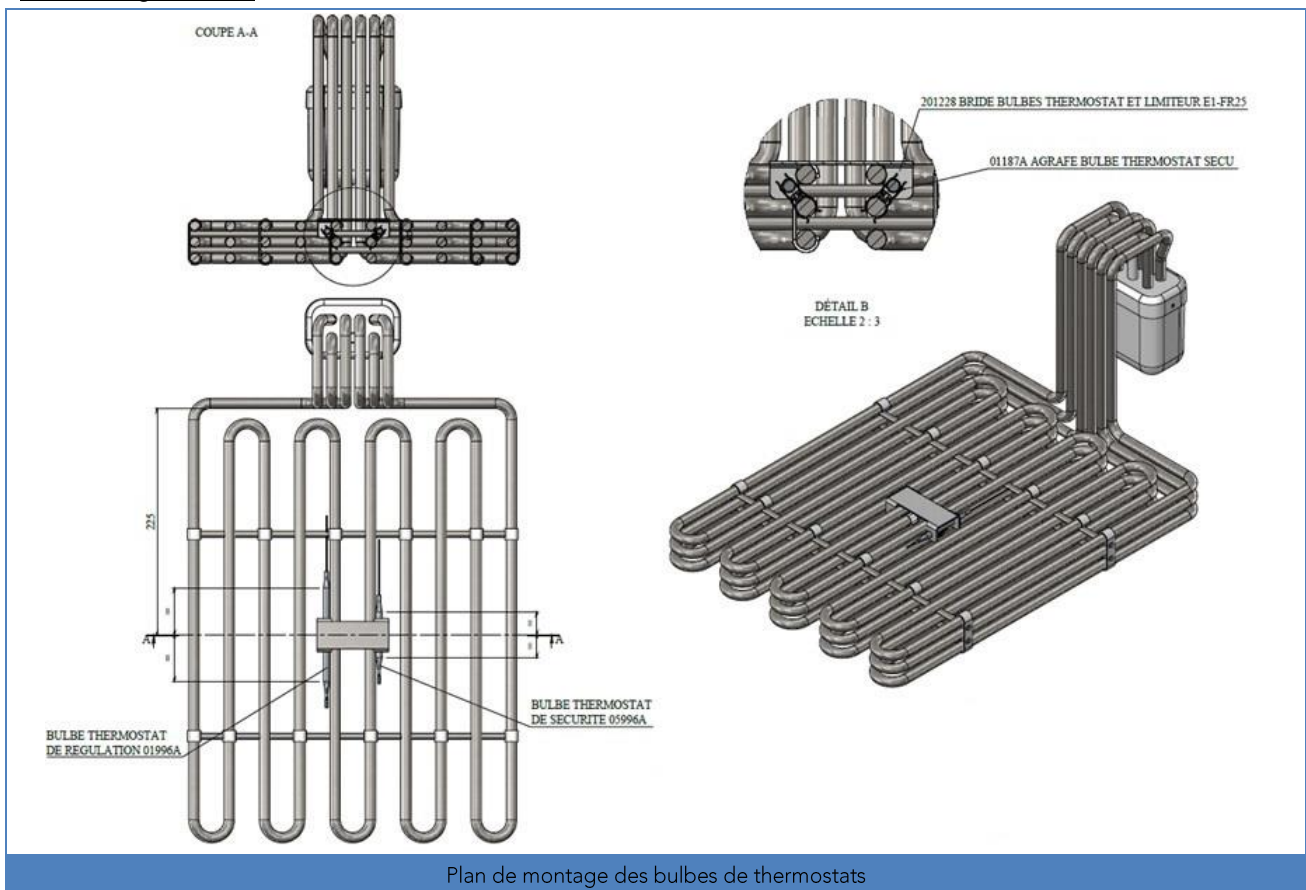
1) Terminal block  
 2) Contactor coil  
 3) Safety thermostat

Options:  
 4) Temperature controller card  
 5) Lift card  
 6) Transformer

Fig. C



2.3 heating element



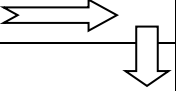
Plan de montage des bulbes de thermostats

## 2.3. Checks after connection

- After connection, ensure that:
  - The appliance is earth wired,
  - The equipment is well insulated;
  - The appliance is in good working order (thermostat, etc.).

STARTING UP: Please see the Instruction Manual, section "Starting up"

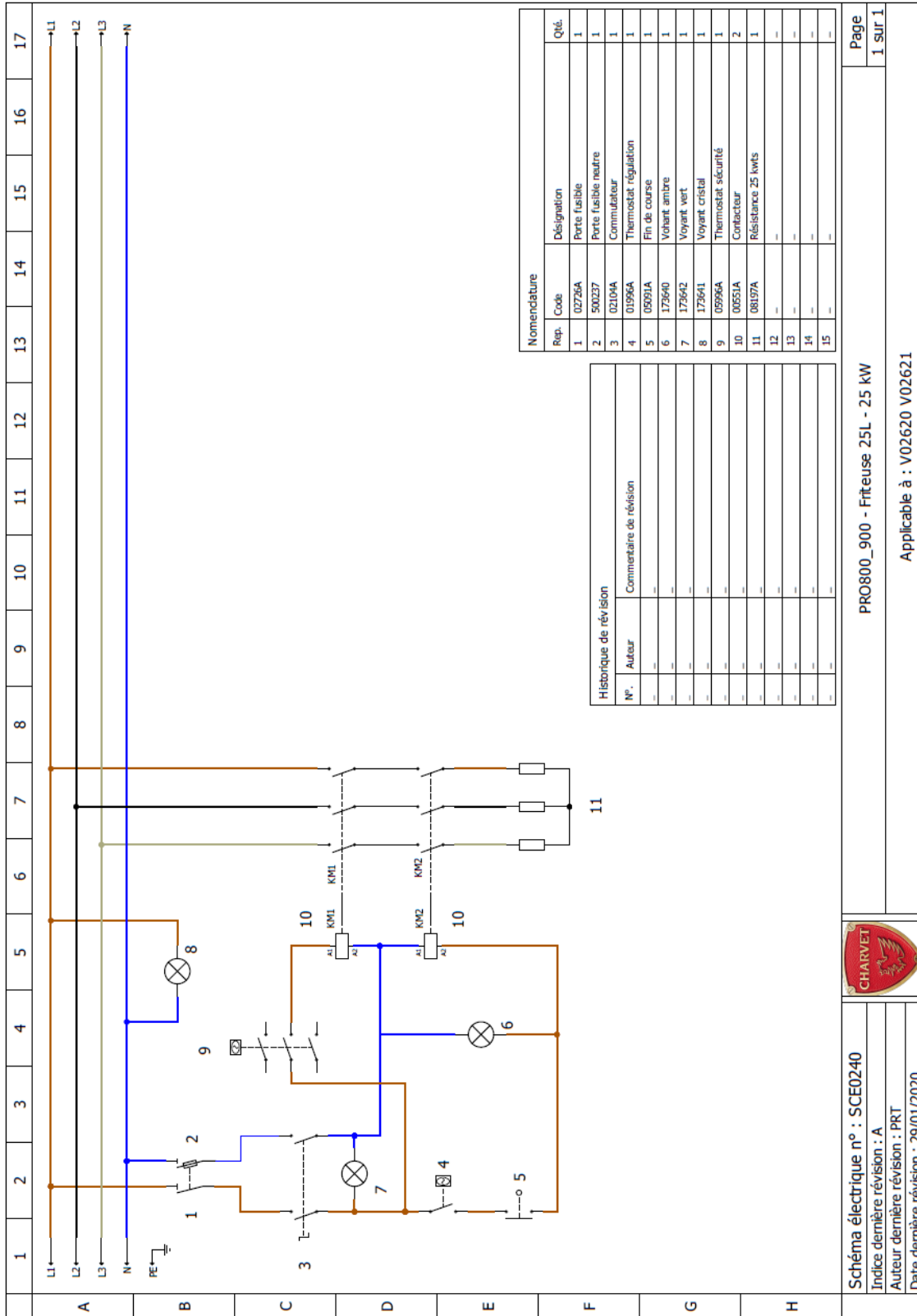
## 2.4. Wiring diagrams: Adapting the apparatus to different network voltages

<i>Voltages available</i>		1~230V + E	3~230V + E	3~400V + E	3~400V+N+E
<i>Power supply configurations</i>					
<b>E1FR2525 V02621</b>				<b>A</b>	
<b>Electric diagram</b>				<b>SE0086/00</b>	
<b>E1FR2525/MF V02611</b>		<b>A</b>		<b>A</b>	
<b>Electric diagram</b>		<b>SE0112/00</b>		<b>SE0086/00</b>	
<b>Option: V01180 Elect. regulation</b>					<b>A</b>
<b>Electric diagram</b>					<b>SE0087/00</b>
<b>Option: V00986 Auto lift</b>		<b>A</b>			
<b>Electric diagram</b>		<b>SE0116/00</b>			

A → Coupling possible B → Please consult Charvet C → Coupling impossible D → No voltage available



3. WIRING DIAGRAMS AND OPTIONS:



Rep.	Code	Désignation	Qté.
1	02726A	Porte fusible	1
2	50027	Porte fusible neutre	1
3	02104A	Commutateur	1
4	01996A	Thermostat régulation	1
5	05991A	Fin de course	1
6	173640	Vohant ambré	1
7	173642	Voyant vert	1
8	173641	Voyant cristal	1
9	05996A	Thermostat sécurité	1
10	00551A	Contacteur	2
11	08197A	Résistance 25 kwts	1
12	-	-	-
13	-	-	-
14	-	-	-
15	-	-	-

Historique de révision	
N°.	Commentaire de révision
-	-
-	-
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PRO800\_900 - Friteuse 25L - 25 kW

Applicable à : V02620 V02621

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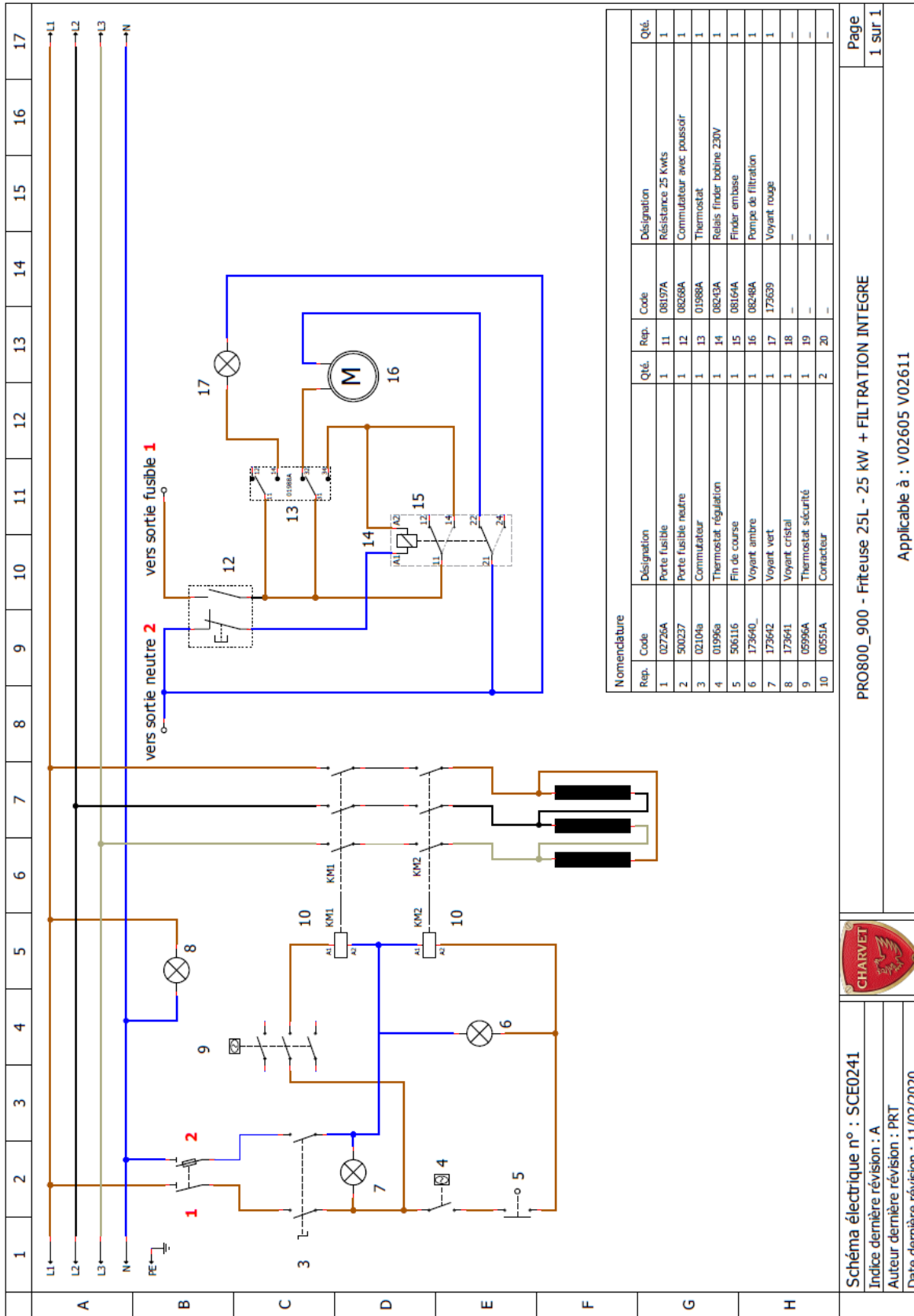


Schéma électrique n° : SCE0240

Indice dernière révision : A

Auteur dernière révision : PRT

Date dernière révision : 29/01/2020



Nomenclature							
Rep.	Code	Désignation	Qté.	Rep.	Code	Désignation	Qté.
1	02725A	Porte fusible	1	11	08197A	Résistance 25 Kwts	1
2	500237	Porte fusible neutre	1	12	08268A	Commutateur avec poussoir	1
3	02104a	Commutateur	1	13	01988A	Thermostat	1
4	01996a	Thermostat régulation	1	14	08243A	Relais finder bobine 230V	1
5	506116	Fin de course	1	15	08164A	Finder embase	1
6	173640	Voyant ambre	1	16	08248A	Pompe de filtration	1
7	173642	Voyant vert	1	17	173639	Voyant rouge	1
8	173641	Voyant cristal	1	18	-	-	-
9	05996A	Thermostat sécurité	1	19	-	-	-
10	00551A	Contacteur	2	20	-	-	-



Schéma électrique n° : SCE0241  
 Indice dernière révision : A  
 Auteur dernière révision : PRT  
 Date dernière révision : 11/02/2020

PRO800\_900 - Friteuse 25L - 25 kW + FILTRATION INTEGRE  
 Applicable à : V02605 V02611

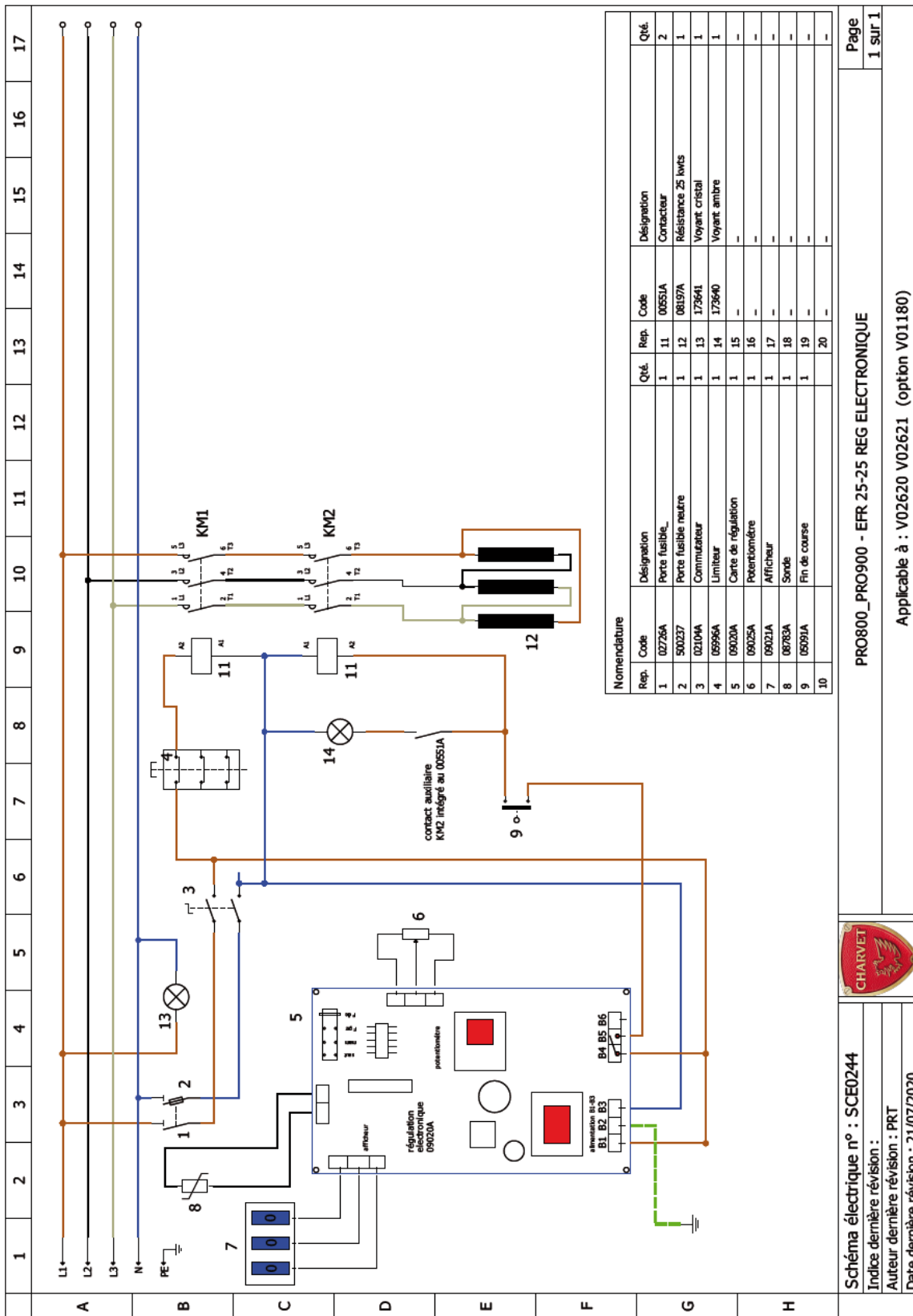
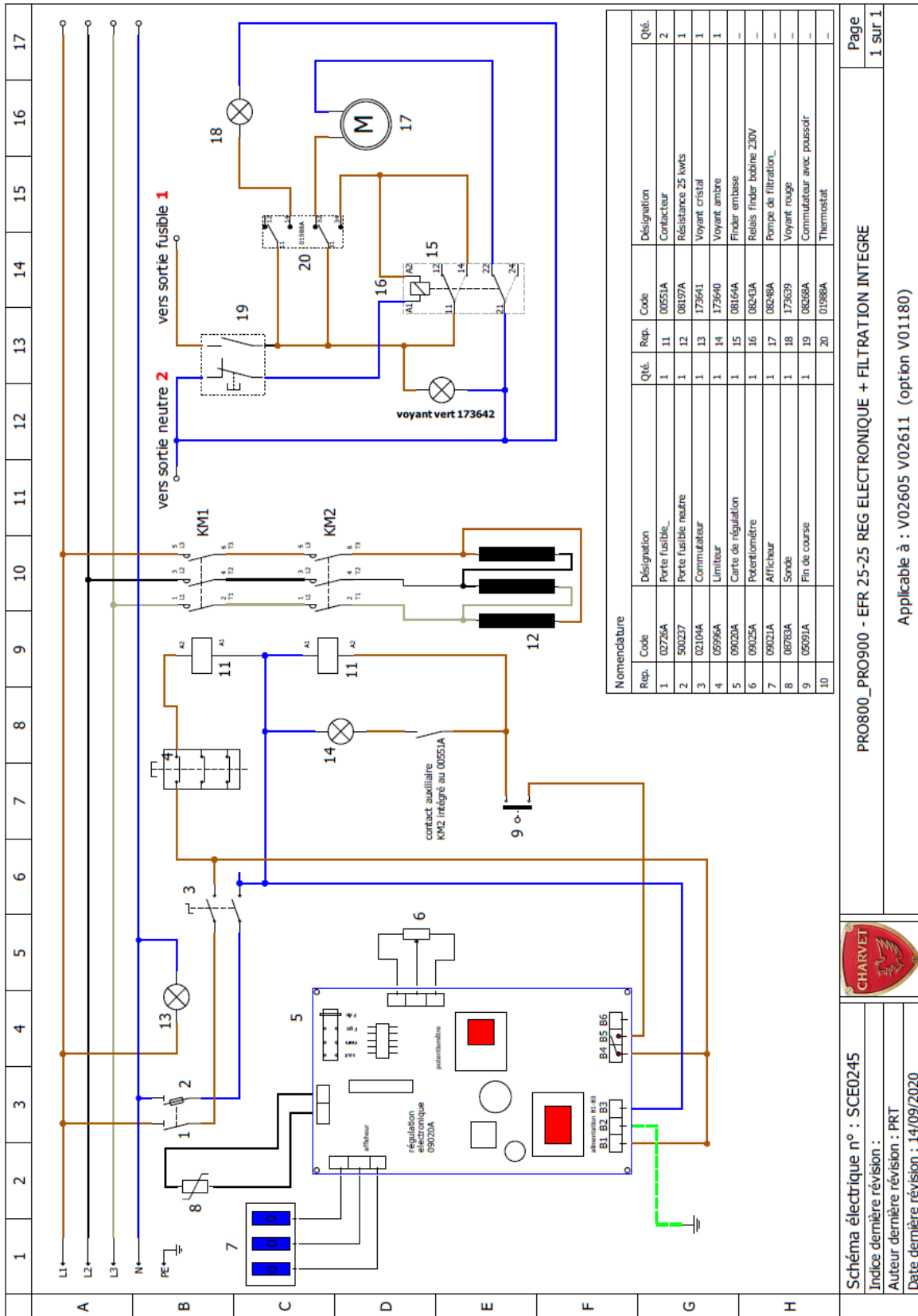


Schéma électrique n° : SCE0244  
 Indice dernière révision :  
 Auteur dernière révision : PRT  
 Date dernière révision : 21/07/2020

PRO800\_PRO900 - EFR 25-25 REG ELECTRONIQUE  
 Applicable à : V02620 V02621 (option V01180)

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Rep.	Code	Désignation	Qté.	Rep.	Code	Désignation	Qté.
1	02756A	Perte fusible...	1	11	00551A	Contacteur	2
2	500237	Porte fusible neutre	1	12	08197A	Résistance 25 kwts	1
3	02104A	Commutateur	1	13	172641	Voyant cristal	1
4	05996A	Limiteur	1	14	172640	Voyant ambre	1
5	09020A	Carte de régulation	1	15	08164A	Findeur embase	-
6	09025A	Potentiomètre	1	16	08248A	Relais finder bobine 230V	-
7	09021A	Afficheur	1	17	08248A	Pompe de filtration...	-
8	08763A	Sonde	1	18	172639	Voyant rouge	-
9	05691A	Fin de course	1	19	08268A	Commutateur avec poussoir	-
10				20	01988A	Thermostat	-

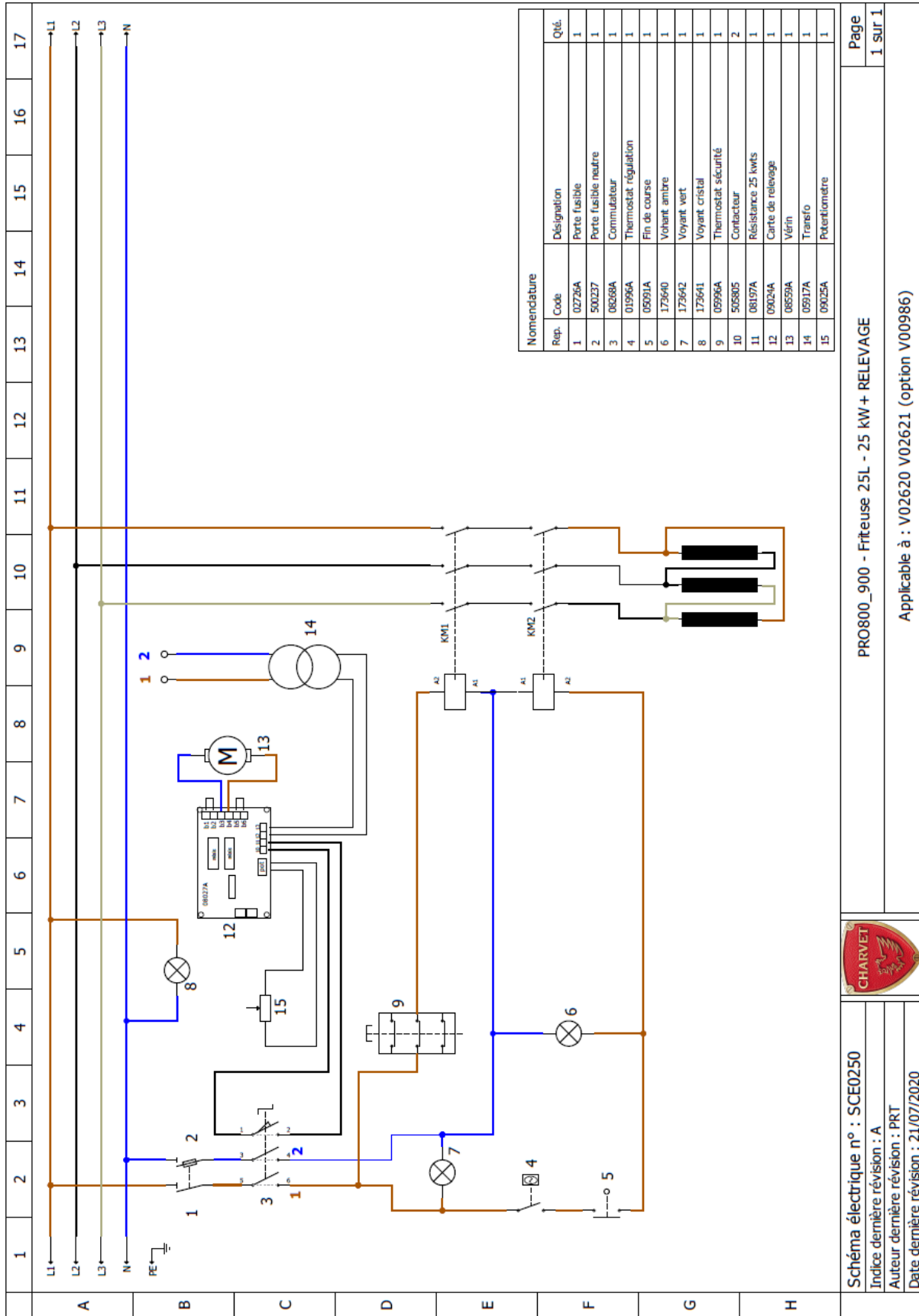


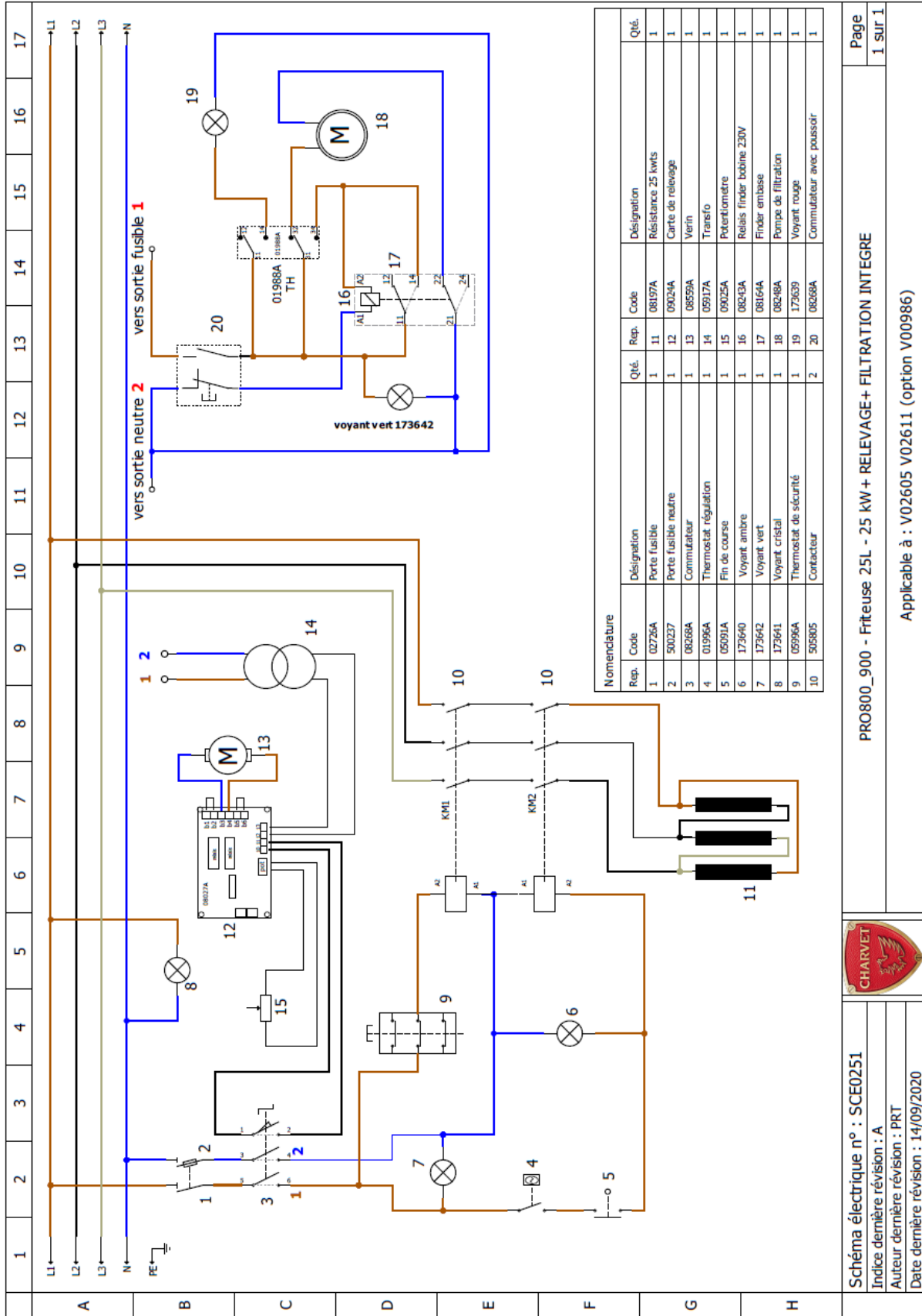
Schéma électrique n° : SCE0245  
 Indice dernière révision :  
 Auteur dernière révision : PRT  
 Date dernière révision : 14/09/2020

PRO800\_PRO900 - EFR 25-25 REG ELECTRONIQUE + FILTRATION INTEGRE

Applicable à : V02605 V02611 (option V01180)

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Nomenclature

Rep.	Code	Désignation	Qté.	Rep.	Code	Désignation	Qté.
1	02726A	Porte fusible	1	11	08197A	Résistance 25 kwts	1
2	500237	Porte fusible neutre	1	12	09024A	Carte de relevage	1
3	08268A	Commutateur	1	13	08559A	Verin	1
4	01996A	Thermostat régulation	1	14	09917A	Transfo	1
5	05091A	Fin de course	1	15	09025A	Potentiomètre	1
6	173640	Voyant ambre	1	16	08248A	Relais finder bobine 230V	1
7	173642	Voyant vert	1	17	08164A	Finder embase	1
8	173641	Voyant cristal	1	18	08248A	Pompe de filtration	1
9	05996A	Thermostat de sécurité	1	19	173639	Voyant rouge	1
10	505805	Contacteur	2	20	08268A	Commutateur avec poussoir	1

Schéma électrique n° : SCE0251  
 Indice dernière révision : A  
 Auteur dernière révision : PRT  
 Date dernière révision : 14/09/2020



PRO800\_900 - Friteuse 25L - 25 kW + RELEVAGE+ FILTRATION INTEGRE

Applicable à : V02605 V02611 (option V00986)

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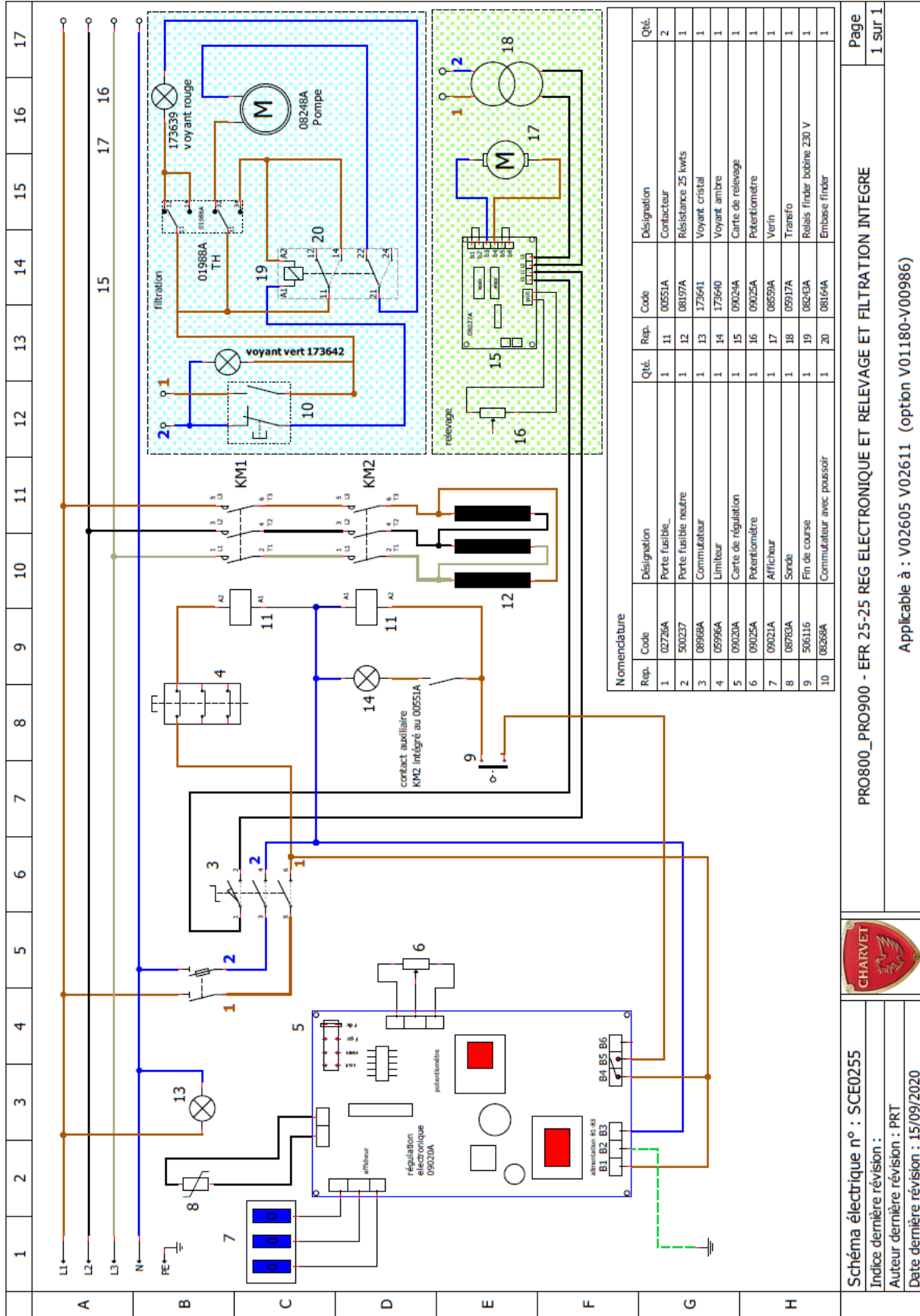


Schéma électrique n° : SCE0255  
 Indice dernière révision :  
 Auteur dernière révision : PRT  
 Date dernière révision : 15/09/2020

PRO8000\_PRO900 - EFR 25-25 REG ELECTRONIQUE ET RELEVAGE ET FILTRATION INTEGRE

Applicable à : V02605 V02611 (option V01180-V00986)





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## 4. BASIC SPARE PARTS LIST EFR2525

Description / Code	Photograph	Description / Code	Photograph
Heating element 25Kw 415V 08197A		Amber indicator 400V 173645 230V 173640	
		White indicator 400V 173646 230V 173641 Greenindicator 400V 173647 230V 173642	
Regulation thermostat 01996A		Switch 02104A	
Contactor Coil for 00551A		5mm x 20mm 5A fuse 03413A	
Limit switch sensor 05091A		Safety thermostat 05996A	
Basket 08199A		Sonde 08783A	
Seau de recuperation huile F15594		Grille de fond de cuve 169557	
Poignée couvercle 04109A		Manette electric 501146	
Agrafe de thermostat 179444		Filtre à déchet 02272A	




**Automatic lift (option):**

Description / Code	Photograph	Description / Code	Photograph
Lift card 09024A		LINAK® jack 08559A	
Lifting potentiometer 09025A		Transformer 05917A	

Description / Code	Photograph	Description / Code	Photograph
Transformer 05917A		Switch 08268A	
Fixed T° filtration thermostat 01988A		Male plug 08279A Female plug 08278A	
Relay + terminal 08243A 08164A		Oil pump 08248A	

**Electronic regulation (option):**

Description / Code	Photograph	Description / Code	Photograph
Electronic regulation system 174078			



## Electric Fryer with cold area

Specification	PRO 800	PRO 900
E1FR2525	V02620	V02621
E1FR2525/MF	V02605	V02611
<b>OPTIONS</b>		
AUTO LIFT	V00986	
ELECT. REGULATION	V01180	



## INSTRUCTION MANUAL

CHARVET

F-38850 – CHARAVINES  
Tel.: (33)-4-76-06-64-22  
Fax: (33)-4-76-55-78-75  
Email: [info@charvet.fr](mailto:info@charvet.fr)  
Email: [sav@charvet-sa.fr](mailto:sav@charvet-sa.fr)



MANUAL: 1/2Pro800-900 FR E1FR2525;  
ind. : C - Created on: 21/03/2006  
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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 regulations and standards in force in the country of installation, in an adequately aerated room equipped with an air extraction hood.
- C) Appliances may be installed side by side or against walls made of non-combustible material. Distance to combustible material shall never be less than 10 cm.
- D) It is imperative to hire a qualified installer for all new installations or modifications of existing equipment.
- E) **WARRANTY:** *The warranty is discussed in our sale contract. For any warranty claims, please contact an authorized reseller. This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.*

### Warnings!

**NEVER PUT SOLID COOKING OIL ONTO THE ELEMENTS (melt them beforehand).  
ALWAYS fill up the tank with liquid cooking oil.**

Preheat at 60° C during the whole heating process (do not preheat at a cooking temperature to avoid any risk of fire around the elements).

**Any release of the safety thermostat should be analysed before reset**

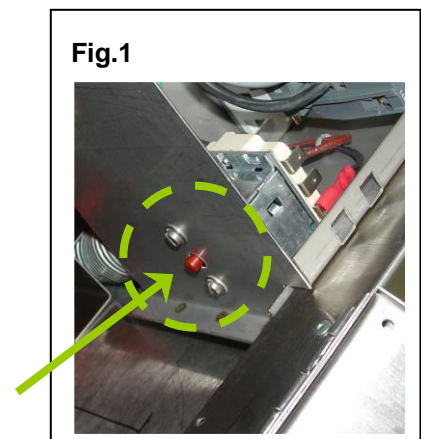
#### 1.1. Reset of the safety thermostat

Fryers are equipped with a safety thermostat in order to prevent risks related to:

- a faulty regulation thermostat
- a faulty contactor
- an incorrect filling of the tank

- Reset process

- A) Open the door,
- B) Push the red button, (see fig.1)



**2. PRIOR TO STARTING UP**

Note: It is advisable to clean the tank in order to eliminate all dust and impurities that have accumulated during storage.

- a) Clean the tank with a smooth sponge in soapy water.
- b) Rinse thoroughly, drain and let it cool; ensure that the tank is dried prior to pouring oil in it.
- c) Before switching on the apparatus, make sure that the volume of oil is correct (refer to the level marks):
  - The level must be between the marks written on the basket support (●●● MAX and ● MIN).
  - There is a risk of overflowing if the level of oil is above the MAX mark (when the basket is lowered).

2.1. **Legend:**

Fig.a

01	ON = 1 / OFF = 0 switch	Option to lower the basket
02	Auto lift (option)	
03	Timer for auto lift (option)	
04	Temperature display	Electronic regulation (option)
05	Thermostat	
06	Reset of the pump (filtration unit)	
07	ON = 1 / OFF = 0 pump switch	
08	Temperature red indicator (filtration unit)	
09	400 V Thermostat red indicator	
10	Voltage presence white indicator	
11	Power on amber indicator (filtration unit pump)	

**PRACTICAL ADVICE:**

The fryer is suitable for all types of fried foods.  
Do not overload the basket:

MODEL	LOAD in kg per basket Fresh French fries	LOAD in kg per basket Frozen French fries	Number of basket(s)
EFR 25L	2	2	2x1/2

THE 25L fryer is equipped with:

- Hook for hanging baskets when in draining position; when in cooking position, the baskets are placed on the heating element.
- Cold area to allow decantation from waste.
- Grease collector with filter basket in order to drain the tank and filter the large food particles.

**(The tap is easily accessible to the users after the cupboard door is open.)**

The users must take all the necessary precautions when draining the tank in order to avoid any risk of burns.

***The sides of the tank may be very hot after a prolonged and intensive use.***

2.2. **Use of the regulation device:**

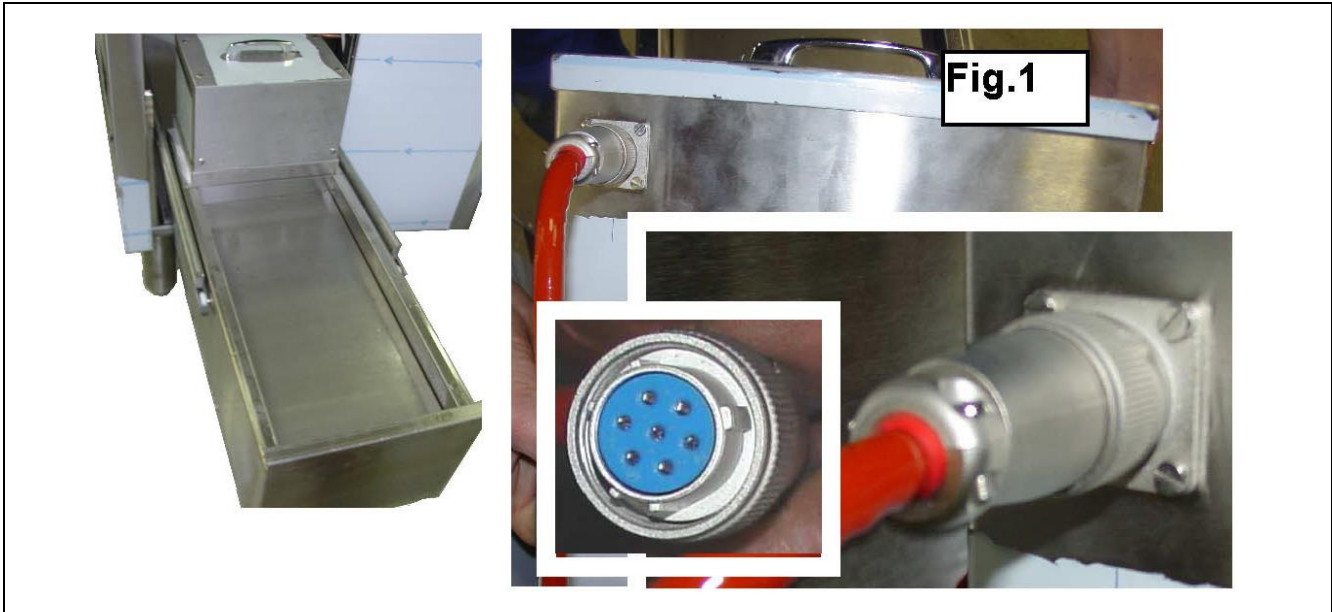
The appliance is ON. The white indicator is alight

**OPEN THE LID**

- Turn switch to the "1" position: the amber indicator is illuminated (fig. a)
- Choose the desired temperature by turning the thermostat (fig. a); the red indicator is illuminated. The appliance is heating up.
- When the desired temperature is reached, the red indicator is unlit. The basket can be lowered.

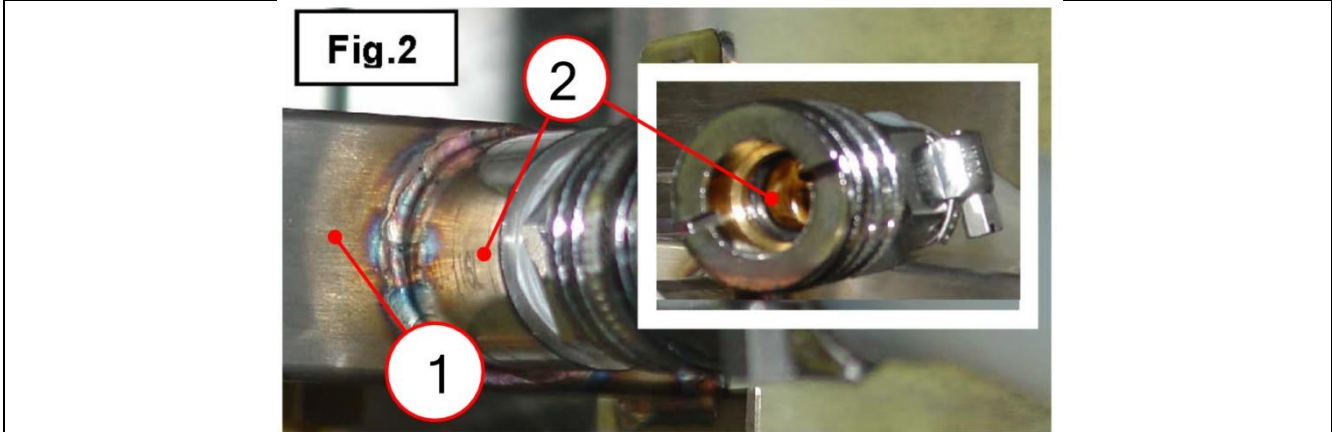
### 3. STARTING UP

#### 3.1. Use of the filtration unit



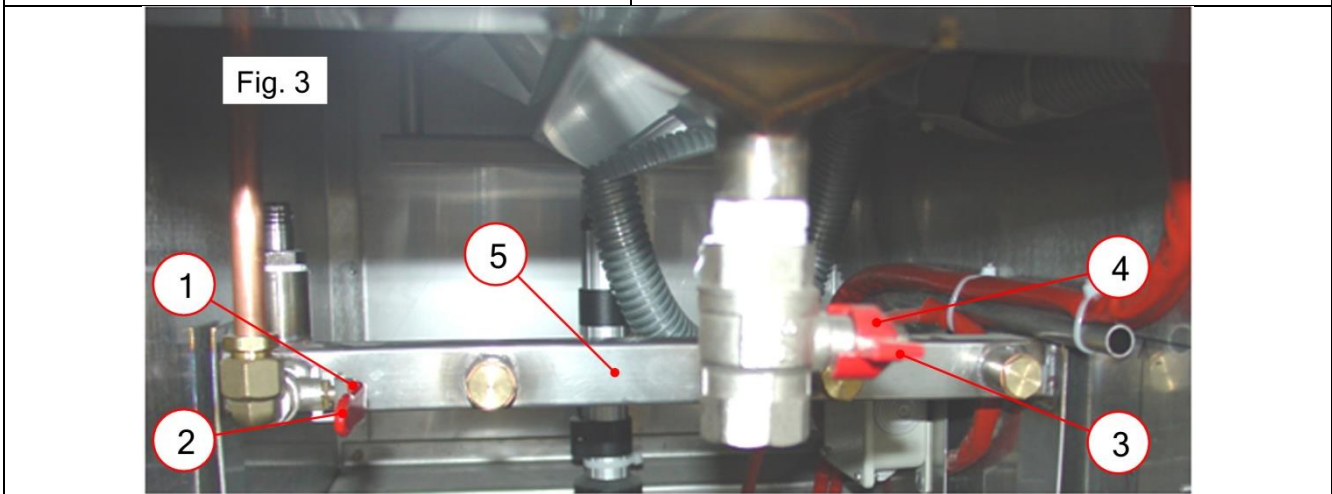
Filtration unit

Pump connection



1) Manifold

2) Coupling for manifold



01	OPEN position
02	Filling valve
03	Drain valve
04	CLOSE position
05	Manifold

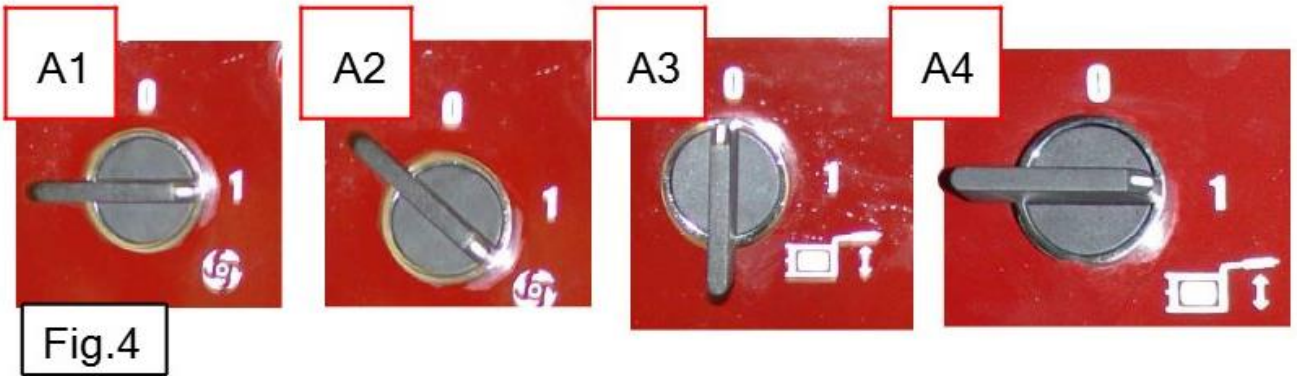


Fig.4

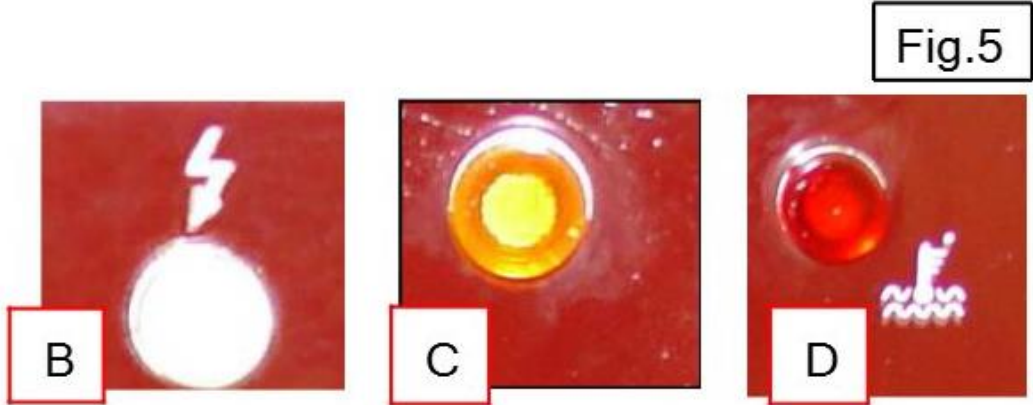


Fig.5

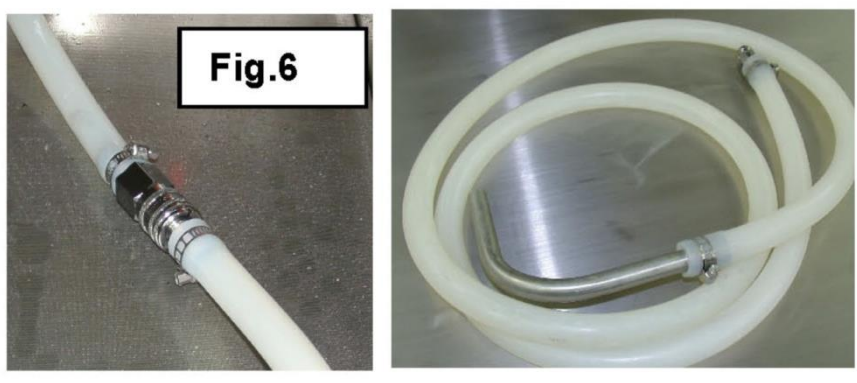


Fig.6



3.2. **How to use the filtration unit**Draining the fryer*Do not use the filtration unit together with the fryer*

- 1) Check that the filtration unit is put correctly in the tank.
- 2) Check that the pump is connected. (Fig.1)
- 3) Check that the coupling fits the manifold. (fig. 2)  
(the manifold is in the top left corner, above the pump).
- 4) Open the drain valve of the tank (Fig. 3).
- 5) Once the draining is finished, close the draining valve and open the filling valve (Fig. 3).

- **Procedure to fill in the tank**

- 1) Check that the coupling fits the manifold. (fig. 2)  
(in the top left corner)
- 2) Check that the electrical plug is connected correctly to the filtration pump.  
(The connection is behind the pump, to the left - Fig. 1 & 2, page 6.)
- 3) Open the filling valve (Fig. 3 - page 20)

- **Starting up the filtration pump:**

- 1) Connect the appliance to power supply
- 2) The white indicator lights up (showing that the appliance is functioning) (Fig. 5-B)
- 3) Turn the switch to the "ON" position (Fig. 4-A1)  
The amber indicator lights up (Fig. 5-C)

*Red indicator alight (high cooking oil temperature, risk of burns)*

- 4) Before starting up the filtration pump Check that the red indicator is unlit (Fig. 5-D)  
When it is unlit:

- Turn the switch to the 'reset' position (Fig. 4-A2).

*The filling of the tank is carried out. Once it is finished, please close the filling valve. (Fig. 3 - page 6)*

- **Procedure to change used oil**

- 1) Disconnect the filtration pump. (Fig. 2)  
(The connector is in the top left)
- 2) Connect the coupling to the used oil drain pipe (fig.6)  
(The drain pipe is supplied)  
(Ensure that you have a tank that withstands high temperatures (+100° C) for emptying.)
- 2) Place the pipe nozzle into the tank.

*Red indicator alight (high cooking oil temperature, risk of burns)*

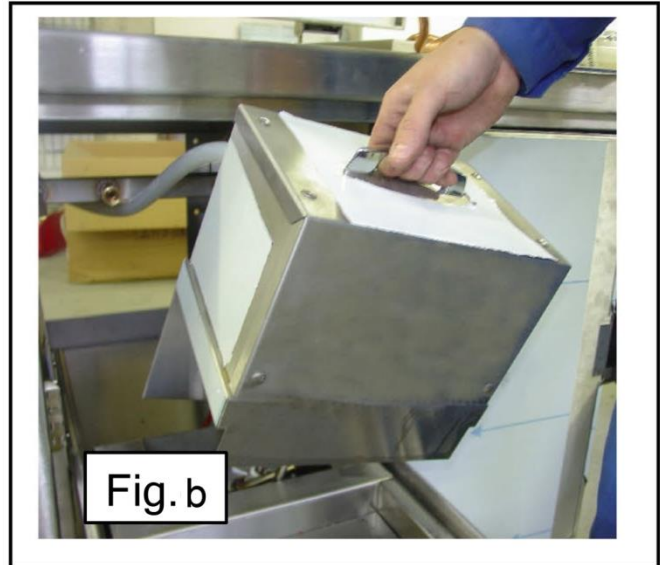
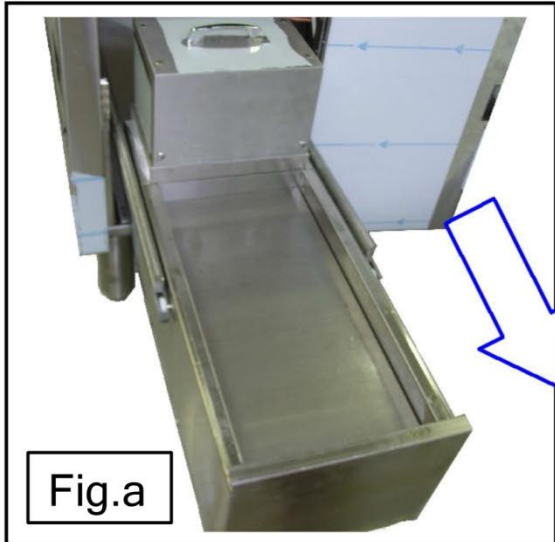
- 4) Before starting up the filtration pump Check that the red indicator is unlit (Fig. 5-D)  
When it is unlit: Turn the switch to the 'reset position (Fig. 4-A2)

- **Procedure to clean the filtration unit**

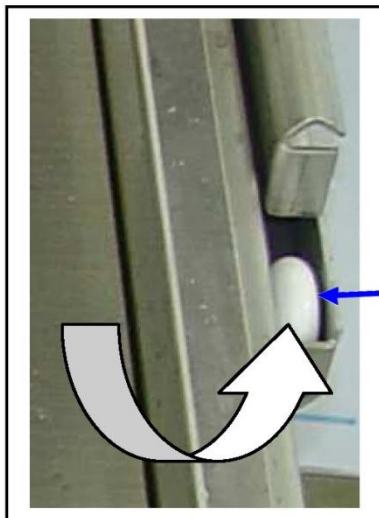


Turn off the appliance by switching OFF the pump ("0" position)

- 1) Disconnect the coupling
- 2) Remove the electrical connector
- 3) Pull the tank towards you (Fig. a), remove the filtration pump from above using the handle (Fig. B)

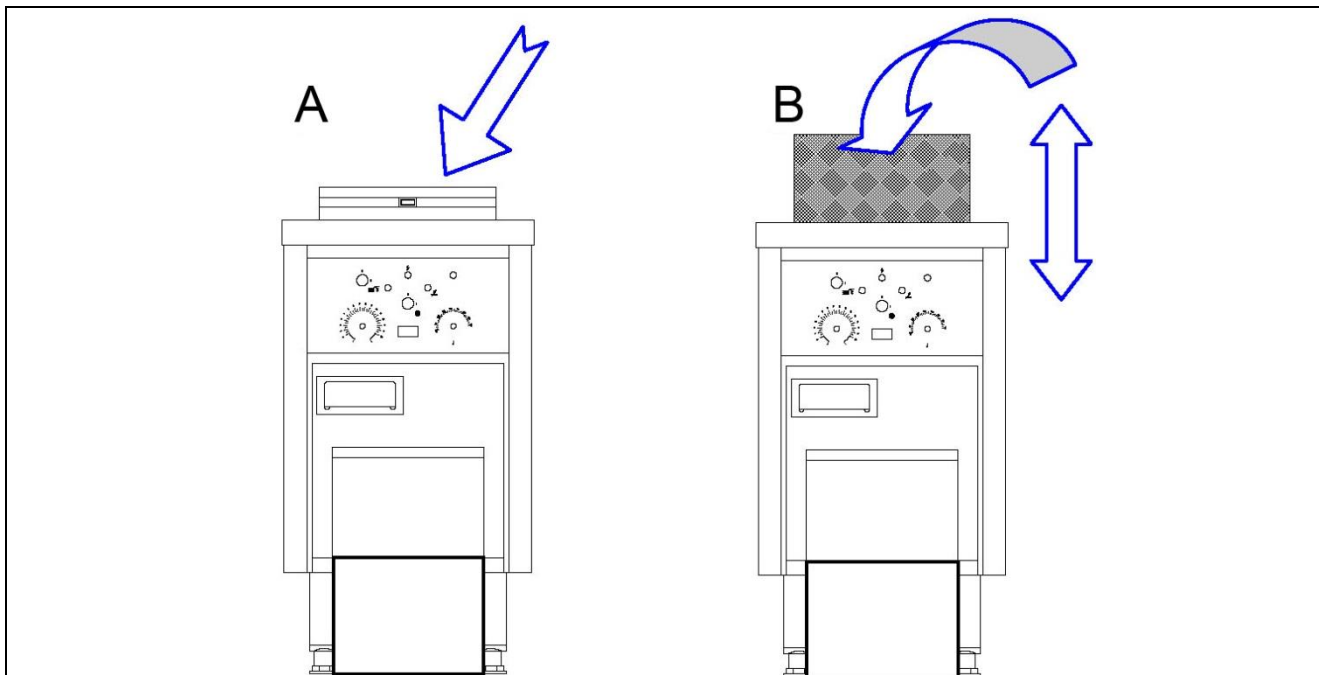


- 4) To remove the tank, pull it towards you and lift it out from its housing

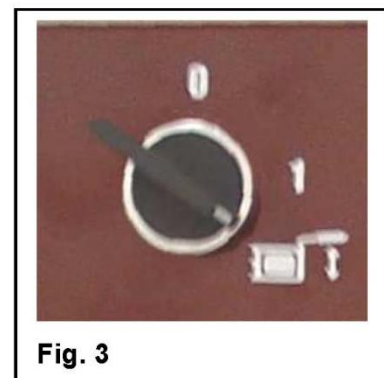
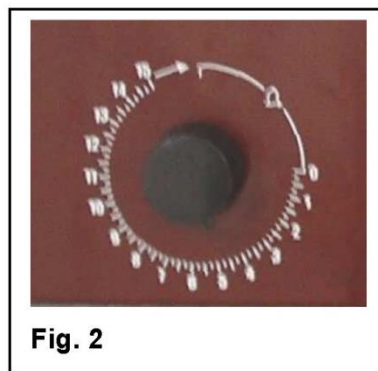
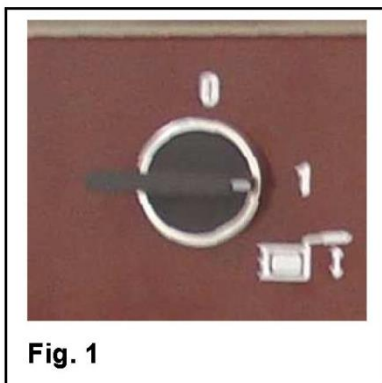


Do not use bleach or any other acidic product - even well diluted.

## 3.3. Using the automatic lift system



- 1) Remove the lid and switch ON the fryer (Fig. 1).  
The basket should go up. Fig. B
- 2) Set the timer as desired (Fig. 2)
- 3) Put the food in the basket.  
Turn the switch to lower the basket (Fig. 3)
- 4) The basket goes up automatically after time setting elapses.



## 4. SWITCHING OFF

Turn the control knob and the thermostat to the "0" position.  
Drain the tank, if necessary.  
At the end of the day, switch off electricity at the mains.

## 5. MAINTENANCE

## 5.1. Cleaning of the stainless steel surfaces:

- a) Switch off the appliance,  
After each service and before each cleaning operation, we strongly advise you to disconnect the appliances from the main power supply.
- b) 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.*  
For the tops, use a nylon scouring pad if necessary.

**Always go with the grain. After each cleaning, rub with an oily rag.**

**This appliance must not be cleaned with mechanical water jets or be subject to a spray of water under pressure. Check that the appliance is disconnected at the main power supply.**

5.2. **Cleaning the tank:**

Switch off the fryer and drain the tank.  
 Fill up the tank with soapy water or with any other neutral cleaning product.  
 Heat gently (60 °C).  
 Switch off the appliance, drain and rinse the tank.

***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.***

**6. IN CASE OF BREAKDOWN**

<u>Breakdown</u>	<u>Probable causes</u>
Unsatisfactory heating {	Faulty thermostat
	Heating elements are cut

**EMERGENCY SHUTDOWN OF THE FRYER**



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 electric components in preparation for a next use.



**Only a qualified electrician can replace the ignition transformers.  
 The manufacturer and the installer cannot be held responsible if the user fails to ask for assistance in case of malfunction.**

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: 50%;" type="text"/>	<input style="width: 50%;" type="text"/>	
Gaz	<input style="width: 50%;" type="text"/>	<input style="width: 50%;" type="text"/>	<input style="width: 50%;" type="text"/>
P (mbar)	<input style="width: 50%;" type="text"/>	<input style="width: 50%;" type="text"/>	<input style="width: 50%;" type="text"/>
$\Sigma Q_n$ (kW)	<input style="width: 50%;" type="text"/>	<input style="width: 50%;" type="text"/>	<input style="width: 50%;" type="text"/>
$\Sigma V_n$ (m <sup>3</sup> /h)	<input style="width: 50%;" type="text"/>	<input style="width: 50%;" type="text"/>	<input style="width: 50%;" type="text"/>
$\Sigma M_n$ (kg/h)	<input style="width: 50%;" type="text"/>	<input style="width: 50%;" type="text"/>	<input style="width: 50%;" 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 information will help you communicate with your installer, arrange maintenance, and locate spare parts.