

MDI 12L



162654

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



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Original instruction manual

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Read these instruction manual before using the appliance 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.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

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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.

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

- 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.

Operator's responsibility

The operator is responsible for complying with the currently applicable laws, regulations, ordinances and existing national regulations on accident prevention, environmental protection, as well as the internal operation, operating and safety instructions that apply at the respective installation site.

Obligations of the operator:

- Operate the appliance and its components only in a technical condition that does not raise any objections, with functional protective and safety elements.
- Prepare risk assessment at work positions.
- Provide instruction and regular staff training. Pay special attention to and observe the section concerning safety and any safety hints.
- Provide suitable personal protective equipment (PPE)
- Observe the intervals of maintenance and cleaning.
- Document training/instructions, replacement of components.

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.

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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

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator.

The following is an intended purpose:

- Deep fat frying of adequate food products.

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

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

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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.

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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

4.1 Technical Specifications

Designation:	Deep fat fryer MDI 12L basket lifter
Item number:	162654
Material:	stainless steel
Heating element material:	stainless steel
Number of tanks:	1
Beaker capacity in litres:	12
Basin dimensions (W x D x H) in mm:	290 x 305 x 200
Number of baskets:	1
Basket content in litres:	6
Basket dimensions (W x D x H) in mm:	240 x 220 x 115
Number of lids:	1
Temperature range from – to in °C:	30 - 190
Protection class:	IPX4
Device connection:	3 NAC
Power:	9 kW 400 V 50-60 Hz
Dimensions (W x D x H) in mm:	400 x 650 x 370
Weight in kg:	20,7

Subject to technical changes!

Model / Features

- Type: Tabletop device
- Operating mode: Electric
- Heating element:
 - Stainless steel
 - can be swung out
- Temperature control: electronic | In 1 °C increments
- Oil temperature check:
 - Current temperature can be checked at any time

Technical Data

- Control lamp for oil temperature reached
- Control unit: MDI rotary/pressure regulator
- Cold zone: yes
- Grease release tap: yes
- Safety thermostat: yes
- Grease collection tank: no
- Digital display: yes
- Control lamp: On/Off | Heating | Timer
- ON/OFF switch: yes
- Properties:
 - With automatic basket lift function
 - Temperature and time digital display knob
 - Memory function
 - Audible signal when time has elapsed (0:10 - 9:30 minutes)
- Including:
 - 1 basket
 - 1 lid
 - 1 breadcrumb sieve

4.2 Functions of the Appliance

With a generous 12-litre basin and automated basket lift function, this deep fryer delivers consistent, precise frying results even during busy periods. The intuitive Bartscher MDI control unit makes it easy to use and ensures consistently high quality.

The grease release tap, removable breadcrumb filter and swivelling Heating element make cleaning easy.

4.3 List of Components of the Appliance

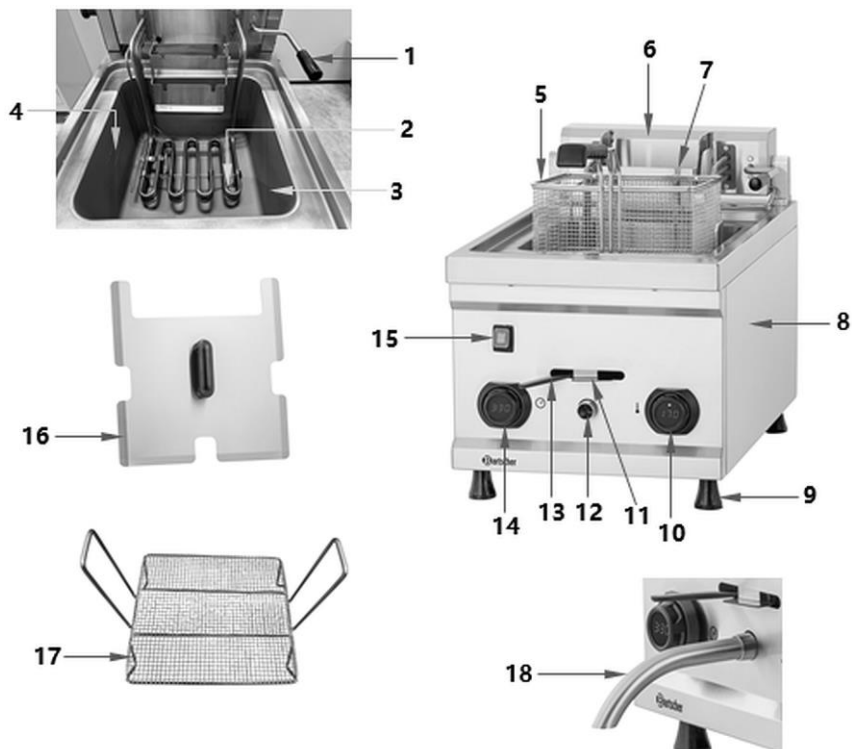


Fig.1

- | | |
|---|---|
| 1. Lever for swivelling heating element | 2. Heating element |
| 3. Basin | 4. MIN/MAX markings |
| 5. Deep fryer basket | 6. Control box |
| 7. Hanging device for deep fryer basket | 8. Housing |
| 9. Feet (4x) | 10. Temperature rotary/pressure regulator |
| 11. Locking grease drain device | 12. Grease drain pipe connection |
| 13. Lever Grease drain device | 14. Time-rotary/pressure regulator |
| 15. ON/OFF switch | 16. Lid with handle |
| 17. Breadcrumbs sieve | 18. Grease drain pipe |

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

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

- 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 affixed to 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.
- When selecting the installation site, please consider the following items:
 - The mounting surface must be even, sufficiently load-bearing, waterproof, dry and resistant to high temperatures.

- Make sure that the designated escape routes are clear.
- Ensure a stable position.
- Allow sufficient space for work, maintenance and cleaning.
- Leave the supply and exhaust air vents, if any, free.
- Comply with applicable technical and building regulations.
- 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 in the 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 in the 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.

Prepare the appliance

1. Remove the accessories (lid, deep fryer basket, breadcrumb sieve) from the appliance.
2. Clean the appliance and accessories thoroughly before use according to the instructions in Section 6, "**Cleaning**". Dry the appliance and accessories thoroughly.
3. Return the heating element to its original position using the swivel lever on the right-hand side of the control box.
4. Insert the breadcrumb sieve into the basin of the device.

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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.

Installation and operation

Fill the basin with frying oil or stick fat (block fat).

CAUTION!

Before filling with frying oil or liquid block fat, the basin must be clean and dry.

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



Fig. 2

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

2. Before starting up, carefully pour the required quantity of frying oil or liquid stick fat (block fat) into the basin.



Fig. 3

3. Monitor the oil level in the basin during operation and top up with frying oil or block fat if necessary.

CAUTION!

Never operate the appliance if there is no frying oil or block fat in the basin.

Commissioning

1. Connect the appliance to the power supply.
2. Switch on the device using the ON/OFF switch.

The green operating control lamp in the ON/OFF switch will illuminate.

3. Set the desired temperature and time for frying according to the following descriptions.

Temperature settings



Fig. 4

The temperature is set using the right-hand temperature rotary/push control.

Temperatures between 30 °C and 190 °C can be set. A red control lamp illuminates on the digital display while the deep fryer is heating up.

Once the set temperature is reached, the heating element switches off and the control lamp goes out.

As soon as the heating element becomes active again, the control lamp comes back on.

In addition, this temperature rotary/pressure regulator can be used to manually lower the auto lift by holding it down.

To achieve satisfactory results, wait until the desired temperature has been reached before placing the food in the fryer basket.

CAUTION!

Do not use the frying oil/stick fat (block fat) at excessively high temperatures for long periods of time, as this will cause it to lose its usability.

If there are delays between frying processes, set a lower temperature using the temperature rotary/pressure regulator.

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To set a lower temperature, proceed as follows:

- press and hold the temperature rotary/push control for 3 seconds to enter temperature adjustment mode.
- set the required temperature by turning the knob;
- briefly press the temperature rotary/push control to enter heating mode.

Time settings



Fig. 5

The time is set using the time rotary/push control.

The time can be set up to 9:30 minutes. Once the time has been set and the time rotary/push control has been pressed, the car lift automatically lowers the basket into the oil bath.

Installation and operation

Once the time has elapsed, an acoustic signal is triggered and the red control lamp flashes on the digital display. Press the time rotary/push control again to turn off the acoustic signal. At the same time, the autolift moves back up with the basket so that the basket with the finished product is above the basin.

If, during the frying process, you notice that the set time is too short, it can be adjusted (increased) as follows:

- press and hold the time dial/pressure control for 3 seconds to enter time adjustment mode.
- set the required time by turning the knob;
- briefly press the time dial/push button to enter time countdown mode.

In addition, the time dial/push button can be used to manually raise the autolift as required by pressing and holding it.

Deep-frying food

1. Place the prepared food in the deep fryer basket provided.

NOTE!

If the basket is overfilled, the temperature of the frying oil/shortening (block fat) in the basin will drop and the baked goods will become very greasy.

Never overfill the deep fryer basket with food.

2. Hang the deep fryer basket on the hanging device for deep fryer baskets.
3. Set the temperature and time according to the instructions in the "**Start-up**" section.
4. Prepare the food in the deep fryer.

When the set time has elapsed, the fryer basket is raised by the auto lift.

5. Drain the finished food well.
6. Turn the temperature control knob to the "**0**" position as soon as the frying process is complete and the appliance is no longer in use.
7. Raise the heating element to the draining 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, attach the grease drain pipe (18) to the pipe connection (12) using the bayonet lock.
5. Open the grease drain device by pressing the lock (11) upwards with one hand and positioning the lever (13) to the right with the other hand.
6. Carefully drain the frying oil into the collection container.

NOTE!

Dispose of used frying oil/fat in an environmentally friendly manner in accordance with local regulations.

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Overheating protection device

If you accidentally switch on the deep fryer without filling the basin with frying oil/stick fat (block fat) or with less than the required minimum amount, the Overheating protection device automatically switches off the appliance. This function protects the appliance from overheating and possible damage.

Please follow these steps:

- disconnect the appliance from the power supply,
- allow the appliance to cool down completely,
- remove the deep fryer basket and breadcrumb sieve from the basin.
- using the lever for the draining position, lift the Heating element out of the basin by pulling it upwards.
- the RESET button is located on the underside of the control box.
- unscrew the plastic cover over the RESET button on the device's control box by turning it anticlockwise.
- press the RESET button.
- screw the plastic cover back on clockwise.
- return the heating element to its original position using the lever on the right-hand side of the control box,

Cleaning and Maintenance

- Insert the breadcrumb sieve into the basin of the appliance.
- operate the device as usual.

Safety switch

The device is equipped with a **safety switch**. When the electrical switch box is lifted, the heating element is swung out of the basin and the safety switch cuts off the power supply, preventing accidents due to incorrect operation.

6 Cleaning and Maintenance

The operator must ensure that the device and its safety components are kept in good condition. Control and safety systems should be checked for their effectiveness.

Maintenance, cleaning and repairs must only be carried out by suitably trained and specialised personnel.

If the safety devices need to be removed for maintenance, cleaning and repair, they should be reinstalled immediately after completion and their function should be checked.

All maintenance and cleaning work must be carried out in accordance with the operating instructions at the specified intervals.

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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. Clean the device thoroughly at the end of the working day after it has cooled down.
2. Remove the deep fryer basket from the basin.

3. Remove the breadcrumb sieve from the basin.
4. Using the lever for the draining position, lift the heating element out of the basin by pulling it upwards. This makes it easy to clean the heating element and basin.
5. Drain the cooled frying oil from the basin.

NOTE!

Follow the instructions in the section "Replacing and disposing of frying oil/liquid stick fat (block fat)".

6. Clean the heating element with a soft, damp cloth and mild detergent. Wipe with a clean cloth.
7. Clean the basin with hot water and mild detergent. Use a soft cloth or sponge.
8. Drain the rinse water into a suitable container via the grease drain pipe.
9. Rinse the sink with clean water and let the water drain through the grease trap again.
10. Wipe the control panel, the outside of the appliance and the connection cable with a slightly damp cloth only.
11. Clean the fryer basket, breadcrumb sieve and lid in hot water with a mild detergent. Rinse with clean water.
12. Then dry all cleaned appliance parts thoroughly with a soft, lint-free cloth.

6.3 Maintenance

We recommend you to have the appliance serviced at least once a year; if needed, we recommend entering into a service agreement.

7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. The works may only be performed by suitably qualified technical personnel.


When malfunction cannot be removed, contact the technical service. In such a case, provide article number, model and serial number. You will find this information on the rating plate.

Error	Possible cause	Remedy
Device is connected to the power supply, switched on, but the operating control lamp does not illuminate	Interrupted power supply	Check the power supply and connection cable for damage or faults
	Power supply fuse has tripped	Check the fuse, test the device at another power outlet
	Power failure	Restore the power supply
Red control lamp on the display of the temperature rotary/ pressure regulator is lit, but the temperature is not rising	No contact with microswitch	Lower the heating element into the basin using the lever for the drip position
	Contact to heating element interrupted	Contact customer service
	Heating element defective	Contact customer service

Error	Possible cause	Remedy
After a while, the device no longer heats up, but the lifting system still works.	Overheating protection activated: Oil temperature in the basin too high (approx. 230 °C)	Allow the device to cool down Restart the device after it has cooled down (section " Overheating protection ")
Lifting system not working	Programs has frozen	Operate the lifting system manually using the time and temperature control knobs Disconnect the device from the power supply and restart it Otherwise, contact customer service
	Microswitch is not closed	Swivel the heating element completely downwards
	Motor of the lifting system defective	Contact customer service

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>
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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.