



Electric Fryer Installation & Operation Manual



PT-40-208-1, PT-40-208-3, PT-40-240-1, PT-40-240-3

Read these instructions before using and keep them available at all times!

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1. General information

1.1 Information about the manual

This manual contains information about the installation, operation and maintenance of the fryer and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the fryer. In addition to the information given here, you should comply with any local health and safety guidelines and generally applicable safety regulations.

The manual should be kept near the fryer and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

1.2 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the fryer. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



WARNING!

This symbol highlights hazards, which could lead to injury. Please follow the instructions very carefully and proceed with particular attention in these cases.



WARNING! Electrical hazard!

This symbol draws attention to potential electrical hazards. If you do not follow the safety instructions, you may risk injury or death.



CAUTION!

This symbol highlights instructions, which should be followed to avoid any risk of damage, malfunctioning and/or breakdown of the device.



WARNING! Hot surface!

This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!



NOTE! *This symbol highlights tips and information, which have to be followed for an efficient and trouble-free operation of the device.*

2.Safety

This section provides an overview of all important safety aspects.



In addition every section provides precise safety advice for the prevention of dangers which are highlighted by the use of the above mentioned symbols.

Furthermore, attention should be paid to all pictograms, markers and labels on the device, which must be kept in a permanent state of legibility. By following all the important safety advice you gain an optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

2.1 General information

This fryer is designed in accordance with the presently applicable technological standards. However, the fryer can pose a danger if handled improperly and inappropriately.

Knowing the contents of the instruction manual as well as avoiding mistakes and thus operating this device safely and in a fault-free manner is very essential to protect yourselves from the hazards.

To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the fryer that are not explicitly approved by the manufacturer should be done.



2.2 Safety instructions for use of the device

When the fryer is used commercially, the user is obligated to ensure that the said industrial safety measures concur with the state of the rules and regulations applicable at the time in question for the entire period of use of the fryer and to comply with the new specifications.

The industrial safety laws applicable at the place of installation of the fryer and the regional territorial provisions must be complied with. Besides the industrial safety instructions in the instruction manual, the general safety and accident prevention regulations as well as environment protection regulations applicable for area of application of the device must be followed and complied with.

CAUTION!

- Please keep these instructions and give them to future owners of the fryer.
- All people using the fryer should follow the instructions and tips contained in these instructions.
- Only use the fryer indoors.

2.3 Intended use

Safe operation is only guaranteed when using the device for its intended purpose.

Any technical modifications, as well as assembly and maintenance are to be made by a qualified licensed service person only. The fryer is designed for the frying of appropriate foods only. You may not use the fryer for heating other liquids.

NOTICE

This equipment must be installed in accordance with the appropriate national and local codes of the country and/or region in which the appliance is installed.

Improper installation, adjustment, maintenance or service, and unauthorized alterations or modifications can cause property damage, injury, or death. Read the installation, operating and service instructions thoroughly before installing or servicing this equipment

WARNING

NEVER set a complete block of solid shortening on top of heating elements. To do so will damage the elements and increase the potential for flash-point shortening temperatures and might cause fire.

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery immediately upon arrival. In the case of visible damage do not accept the delivery or accept the delivery with the damages noted by the freight carrier. Note the extent of damage on the carrier's bill of delivery. Concealed damages should be reported immediately after notice, as claims for damages can only be asserted within the effective period of time for concealed damage.

3.2 Packaging

Please do not throw away the packaging of your fryer as it might be useful for storage purposes, when moving, or in case of damages, when the fryer must be sent back to a repair center. The outer and inner packing material should be removed completely from the fryer before installation.

3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning-and storage markings. Packages should be stored under consideration of the following:

3.4 Scope of delivery

The scope of delivery includes the following parts and assembly units:

- Baskets (2)
- Fryer Screen (1)
- Casters (4), Drain extension (1)

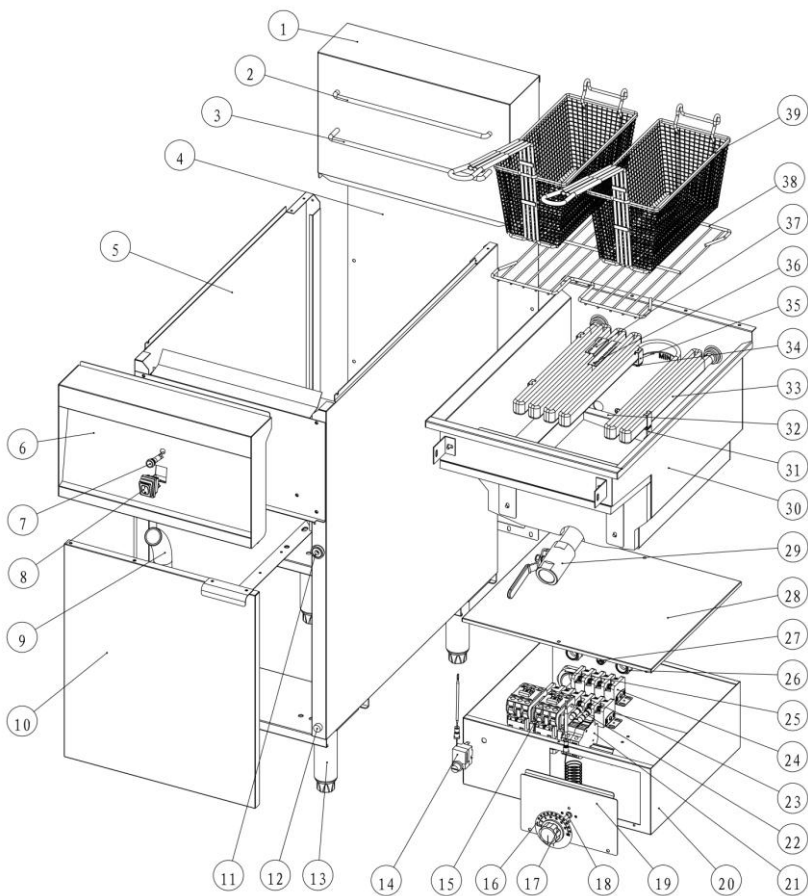
Please inspect the device upon delivery. If any part is missing please contact our customer service department immediately.

4. Technical data

4.1 Technical specification

Model	Power	Voltage	Phase	Wire
PT-40-240-1	14kW	240V	1	3
PT-40-240-3	14kW	240V	3	4
PT-40-208-1	12kW	208V	1	3
PT-40-208-3	12kW	208V	3	4

4.2 Parts diagram



S/N	Description	Spec	Part Code	Unit QTY
1	Rear coaming assy	SS430 1.0mm		1
2	Basket hanger	SS430 1.5mm		1
3	Top basket hanging rod	Nickel coating	70201107219L	1
4	Bottom basket hanging rod	Nickel coating	70201107228L	1
5	Frame assy			1
6	Front decoration plate	SS430 1.0mm		1
7	Working indicator	ADP-24 230V YELLOW	70101301628L	1
8	Power switch	SR-13	70100800682	1
9	Oil drain extension pipe	1" Aluminized pipe	70202018273	1
10	Door assy			1
11	Door magnet		70201900019	1
12	Door column	φ14.3*12	70200202737	1
13	Adjustable leg	SS 6"	70200900019	4
14	Temperature limiter	230℃	70100300964	1
15	Electromagnetic contactor	40A	70100901264L	1
16	Dial plate			1
17	Control knob		70101100273	1
18	Thermostat	190℃	70100301519	1
19	Thermostat mounting plate			1
20	Electrical box			1

21	Fuse holder		70101301719L	1
22	Fuse	10A	70101301728L	2
23	six-terminal block	60A	70100702864L	1
24	four-terminal block	100A	70100702873L	1
25	Power cord bracket	Ø PG36	70100700773	1
26	Connector	S-FZS26-26	70202015882	4
27	Power cord sheath	SB-16	70100701855	1
28	Electrical box cover plate			1
29	Drain valve	1"	70200500746	1
30	Oil tank assy	SS439 1.5mm		1
31	Heater supporting plate			2
32	Heater connecting plate B	245*16*2mm		1
33a	Heating element	240V/14KW	70100410473L	1
33b	Heating element	208V/12KW	70100410737L	1
34	Heater connecting plate A	128*16*2mm		1
35	Heater fixation plate			4
36	Hi-limit sensor fixation plate			1
37	Temp. sensor fixation plate			1
38	Basket mesh	311*342mm iron nickel coating	70201107200L	1
39	Basket	Q235 Nickel coating, green handle	70201105228	2

5. Installation and operation

5.1 Safety instructions



WARNING! Risk

WARNING! Risk of electric shock!

All wiring connections for this appliance must be made in accordance with the wiring diagram(s) furnished with the appliance. Refer to the wiring diagram(s) affixed to the inside of the appliance door when installing or servicing this equipment.

Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.

The power cable must not be folded, bent or tangled, and must always remain fully unrolled.

Never place the fryer or other objects on the power cable.

Do not lay the cable over carpets or heat insulations. Do not cover the cable. Keep the cable away from operating range and do not submerge in water.

Do not use the fryer if it's not functioning properly, has been damaged or dropped. Do not use any accessory or spare parts that have not been recommended by the manufacturer. These voids the warranty and can be dangerous for the operator or lead to damages to the fryer.

Do not move or tilt the device when in operation.

During operation of the unit make sure are your hands are dry before pressing the **ON/OFF** switch.

Do not leave the unit unattended during operation, malfunctions which could result in overheating of the oil (fat) which could ignite.

Always remove extra ice from frozen goods first. Even the smallest water drops may cause oil splashes or lead to explosions during frying.



NOTE! Loading to much food at one time could cause excessive foaming of oil during frying.

Do not leave any food in the basket hanging over the container with the hot oil. The fryer may not be moved or repositioned as long as the oil is hot. The oil must cool down first.

Risk of injury! Hot oil splashes may cause burns at hands and face!

5.2 Installation and connection



CAUTION! The fryer *MUST* be installed by a qualified personal only.

Discard the complete packing material after unpacking the device.
Place the device on top of a solid, even, safe and stable surface.
Do not at any time position the fryer on a flammable surface (cloth, carpet, etc.).
You must not position the fryer near open fireplaces, heaters or other heat sources.
Avoid installation spots with close contact to water.
Remove the basket, handle and other accessories from the device.
Do not allow grease to accumulate or harden on the frame or body of the fryer.
Clean the fryer inside and out with a solution of detergent and hot water daily.
Dry the unit thoroughly!



WARNING! Hazard via electrical current!

The device can cause injuries due to improper installation! Before installation the local power grid specification should be compared with that of the device (see type label).

Connect the device only when in compliance!



Risk of fire!

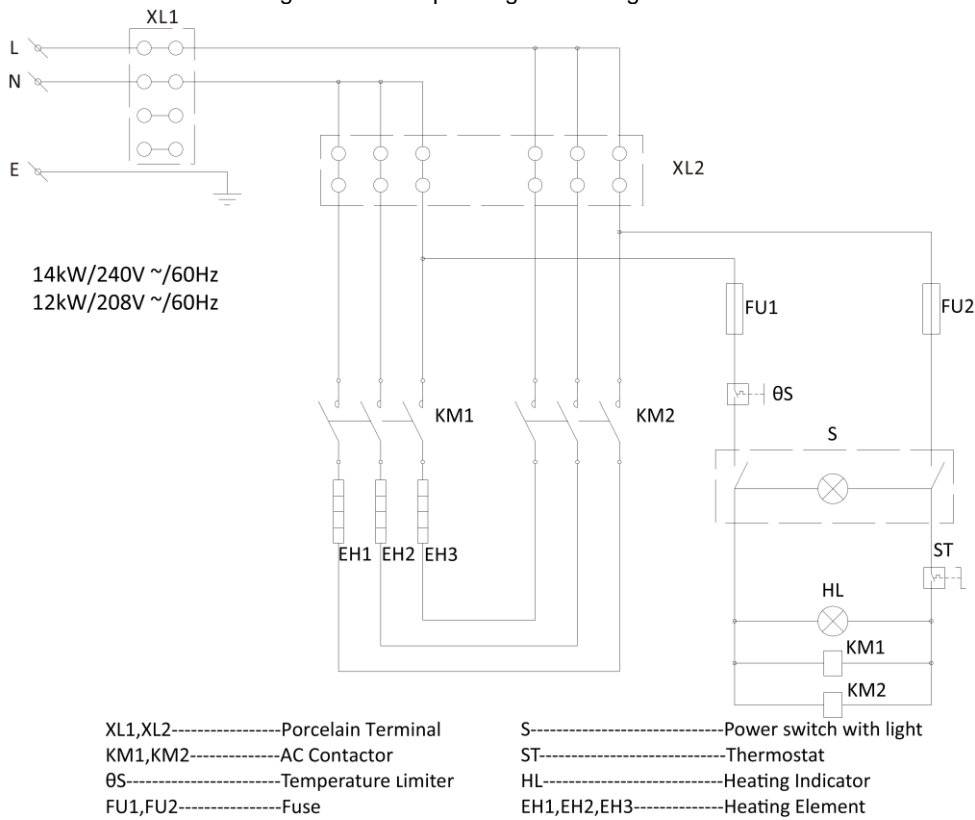
For 3 phase appliances

Use a UL listed grounding type plug rated for 240 volts, 60 amperes, 3 phase, 4 wire. Plug to be selected and installed only by qualified service personnel.

The conductors of the power supply cord are marked "L1", "L2", or "L3" for the ungrounded (hot) supply conductors, "N" for a grounded (neutral) supply conductor, and "E" for an equipment grounding lead.

When connect UL listed grounding type plug to power cord, ensure the conductors of power cord match the conductors of plug.

For 1 phase appliances,
Connect all wires according to the corresponding circuit diagram.



5.3 Operation



CAUTION! *The operation of the fryer may only be carried out by personnel that have been instructed in operation of the fryer and the special hazards of frying.*

There is an orange heating indicator light on the front panel. The heating indicator will cycle on and off to keep the set temperature. The on/off switch controls the power supply.

Ensure that the device is switched off (Temperature control toggle is in position “0”).

The fry pot needs to be clean, dry and empty before filling it with oil.

The oil drainage valve must be closed.

Carefully fill the fry pot with oil up to the required level (between the **MIN** and **MAX** marking on the back of the fry pot).



CAUTION! *Do not use the fryer without having frying oil in the fry pot. Make sure the oil level is always between MIN and MAX marking on the fry pot.*

WARNING!

Danger of fire! *When the oil level goes below the minimum marked MIN, there is an increased risk of oil catching fire. Danger of burns!* *When the oil level is above the maximum marked MAX, hot oil may spill out.*

CAUTION!

Use liquid fat for frying only. *Solid frying fat (block or brick grease) should not be used!*



WARNING!

Danger of burns! *Do not use stale oil for frying, as a lower combustion temperature may cause the oil to foam and ignite easily. It also emits more smoke and odor.*

Change frying oil regularly. Stale oil, after cooling, should be carefully poured into a container and disposed of in accordance with environmental regulations. Connect the drain extension to the drain valve. Put an empty container underneath the drain extension pipe.

To drain oil from the fry pot, grasp the drain valve handle on the drainage valve and rotate the handle.

Switch the device on by means of the **ON/OFF** switch. The green power control illuminates.

Set the temperature control clockwise to the desired temperature 120°F (49°C) and 374°F (190° C).

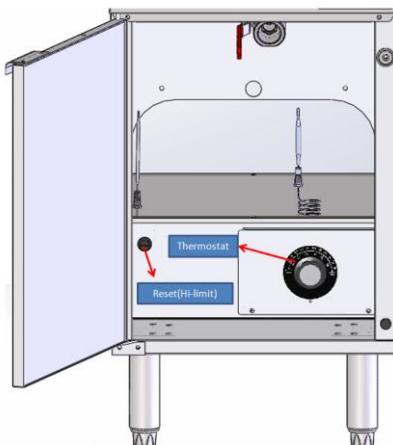
The orange heating control flashes during the heating process and extinguishes after the adjusted temperature has been reached. The fryer is equipped with a thermostat for temperature regulation. Once the temperature of the oil decreases the device initiates the heating process and the orange heating indicator illuminates.

For best results you should wait until the desired temperature has been reached before placing food in the fryer.

Slowly dip the basket into the oil. After frying is finished, carefully lift the basket, hang it on the basket hanger and leave the basket to drip.



WARNING! Danger of burn! During frying the oil in the fry pot is very hot. Rotate the thermostat back to starting position and turn off the main on/off switch as soon as the deep-frying process is finished and the fryer is not being used.



In the event you turned on the fryer without having frying oil in the fry pot or without having inserted the minimum amount of oil, the device automatically shuts down or if the temperature reaches 446°F (230 °C) in order to protect itself from overheating. Whenever this occurs, switch off the device, shut off the main power supply and let the device cool down.

After the fryer has been switched off by the heat protection switch, it can only be restarted by pressing the **RESET** button in the bottom cabinet. Press the **RESET** button for this purpose, cool the unit to below 338°F (170 °C) then unscrew the plastic shield by turning the **RESET** button counter clockwise, press the red plastic pin and again turn the plastic shield clockwise.

Now you may turn on the power supply and engage the fryer to proceed as normal.

6. Cleaning and maintenance

6.1 Safety advice

Before beginning any repair or cleaning make sure the fryer has been disconnected from power supply and has cooled down.

Do not use any acidic cleaning agents.

To protect yourself from electric shock, **never** immerse the power cord in water or other liquids.

CAUTION!

The fryer is should not be cleaned by direct pressure washing via water jets. You must not use any kind of pressure water jet for cleaning the fryer!

6.2 Cleaning

The fryer should be cleaned regularly.

Clean the fry pot at least once each week by filling it to just below the upper oil level mark with water. Add one cup of detergent and boil the water. Allow the solution to simmer for 10-15 minutes, then drain and rinse the fry pot with clean water twice. Add ¼ cup of white vinegar to the last rinse to neutralize any alkalinity remaining from the detergent. Wipe the fry pot surfaces with a dry towel before refilling with cooking oil. If the fryer is not to be used immediately after cleaning, it is suggested that the inside of the fry pot be wiped down with a light coat of cooking oil to prevent rust.

CAUTION!

The switching unit (control panel) must not be washed or immersed in water. Moisture must not get inside the unit. Prior to using, dry all elements of the unit thoroughly!

The control panel, surface of the fryer and power cord should only be wiped off with a soft cloth and a mild cleaning agent. You must not let water enter the switching unit. This may lead to dangerous creeping current and malfunctions of the fryer.

Do not use any aggressive cleaning agents or abrasive materials as these could damage the fryer. Clean the fryer with a mild cleaning liquid. Heavily stained parts should be left for soaking.

All parts must be dried thoroughly. Reassemble the parts of fryer before frying.

Store the fryer in a dry place when not using for longer periods. Keep it away from acid steams and gases.

6.3 Safety instructions for maintenance

Inspect the power cable regularly for damage. Never use the fryer if the cable is damaged. If the power cable is damaged, have an authorized service center or qualified electrician replace it.

In case of damage or malfunction, please contact our customer service department.

Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the fryer. **Do not attempt to repair the fryer yourself.**

7. Possible Malfunctions

Problem	Cause	Removal
Unit is connected to a power source, green control light does not come on, unit does not heat up.	<ul style="list-style-type: none">• Blown fuse• Switching unit is improperly installed• Overheating protection has turned off• Damaged temperature control (overheating security)	<ul style="list-style-type: none">• Remove plug and insert properly• Check fuses, connect unit to another socket• Check the location of the switching unit• Press RESET on the switching unit
The orange heating control light comes on, the temperature does not increase.	<ul style="list-style-type: none">• Interrupted contact with the heating element• Damaged heating element	<ul style="list-style-type: none">• Contact sales agent• Contact sales agent
On/off power switch light comes on but the orange heating control light does not come on in spite of desired temperature being reached.	<ul style="list-style-type: none">• Set temperature has been reached• Damaged temperature control	<ul style="list-style-type: none">• Check functioning at different temperature• Contact sales agent
Heating element ceases functioning after some time	<ul style="list-style-type: none">• Overheating control has activated	<ul style="list-style-type: none">• Press RESET on the switching unit

The above mentioned possible malfunctions are examples to give you orientation. Should these or similar troubles occur, please switch off the fryer and stop use immediately. Contact a qualified technician or the manufacturer for inspection and repair.

8. Waste disposal

Discarding of fryer

At the end of its service life the discarded fryer has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or contact the local disposal service in your community.



WARNING!

To protect yourself and others and to make the fryer unfit for use before disposal, disconnect the fryer from the main supply and remove the cable from the fryer.

PATRIOTTM

WARRANTY

Patriot warrants its equipment against defects in materials and workmanship, subject to the following conditions:

Patriot electric equipment is warranted for one (1) year, effective from the date of purchase by the original owner. A copy of the original receipt or other proof of purchase is required to obtain warranty coverage. This warranty applies to the original owner only, and is not assignable.

The stainless steel fry tank has a five (5) year limited tank warranty. If during the first year, the tank is found to have a leak and is verified by an authorized service company, the entire fryer will be replaced. During years two through five, a new tank will be given.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at Patriot's discretion, such product will be repaired, replaced with a refurbished unit, or replaced with a new unit by Patriot, after defective unit has been inspected and defect has been confirmed. Patriot does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to rubber and non-metallic synthetic parts that may need to be replaced due to normal usage, wear or lack of preventative maintenance.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada. Warranty coverage on products used outside the 48 contiguous United States, Hawaii and metropolitan areas of Alaska and Canada may vary.

The following conditions are not covered by warranty:

- Equipment failure relating to improper installation, improper utility connection or supply and problems due to improper ventilation.
- Equipment that has not properly been maintained, damage from improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot, or act of God.
- Equipment that has the model number or serial number removed or altered.
- Equipment on which the security seal has been broken.

If the equipment has been changed, altered, modified, or repaired without express written permission from Patriot, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of this equipment thereafter.

This equipment is intended for commercial use only and this warranty is void if equipment is used in other than a commercial application.

For warranty issues and technical support call Patriot Cooking at 888-585-9440. Please have your model number, serial number and proof of purchase ready. For non-warranty related issues call 800-458-5593.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF PATRIOT. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."

Please register your product online at Patriotcooking.com

