

ggmgastro



EHFMC33

PRESSURE FRYER

USER MANUAL

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DEAR USER,

AS MAKFRY FAMILY, WE THANK YOU FOR CHOOSING OUR DEVICE AND FOR YOUR TRUST IN OUR COMPANY. WE IMPORTANTLY REMEMBER YOU TO READ THE INSTRUCTIONS AND INFORMATION IN THE USER MANUAL CAREFULLY AND HAVE YOUR USERS READ IT IN ORDER TO GET THE PRODUCT SUITABLE FOR YOUR EXPECTATIONS AND TO USE IT FOR A LONG-TERM.

THE INFORMATION REGARDING THE INSTALLATION, USAGE AND MAINTENANCE OF THE PRODUCT YOU HAVE PURCHASED IS INCLUDED IN THE USER'S MANUAL.

PLEASE READ THE USER MANUAL CAREFULLY BEFORE INSTALLING YOUR DEVICE. THE CONNECTION NETWORK MUST BE PREPARED BY AUTHORIZED PERSONNEL IN ACCORDANCE WITH THE LEGAL REGULATIONS. IF THE MAINS VOLTAGE TO THE ELECTRICAL CONNECTION OF YOUR DEVICE IS NOT IN SUITABLE CONDITIONS, THE VOLTAGE OVER THE DEVICE'S CAPACITY WILL CAUSE FAILURE AND YOUR DEVICE WILL BE OUT OF THE SCOPE OF WARRANTY.

1- GENERAL INFORMATION

THIS USER'S MANUAL CONTAINS INFORMATION ABOUT EHFMC33 INSTRUCTIONS FOR USE, REQUIREMENTS AND COVERAGE OF WARRANTY.

CAREFULLY READ ALL INSTRUCTIONS AND WARNINGS IN THE USER'S MANUAL. THIS USER'S MANUAL CONTAINS IMPORTANT INFORMATION ABOUT THE SAFE INSTALLATION, USE AND MAINTENANCE OF YOUR PRODUCT.

THE MANUFACTURER CANNOT BE RESPONSIBLE FOR DAMAGES TO HUMAN, ENVIRONMENT OR OTHER MATERIALS ARISING FROM PRINTING OR TRANSLATION OF THE USER'S MANUAL. INCIDENTAL DAMAGE TO YOUR PRODUCT, NEGLIGENCE, DAMAGE DUE TO FAILURE TO FOLLOW INSTRUCTIONS AND REGULATIONS OR WRONG CONNECTIONS AND UNAUTHORIZED INTERFERENCE TO THE PRODUCT SHALL EXCEED THE PRODUCT WARRANTY PROCESS.

KEEP THIS USER MANUAL IN AN EASY ACCESS PLACE FOR USE IF NEEDED.

2- PRODUCT INTRODUCTION

EHFMC33 PRESSURE FRYERS ARE DESIGNED TO BE USED IN INDUSTRIAL KITCHENS AND IT IS RECOMMENDED FOR USE BY PROFESSIONAL USERS.

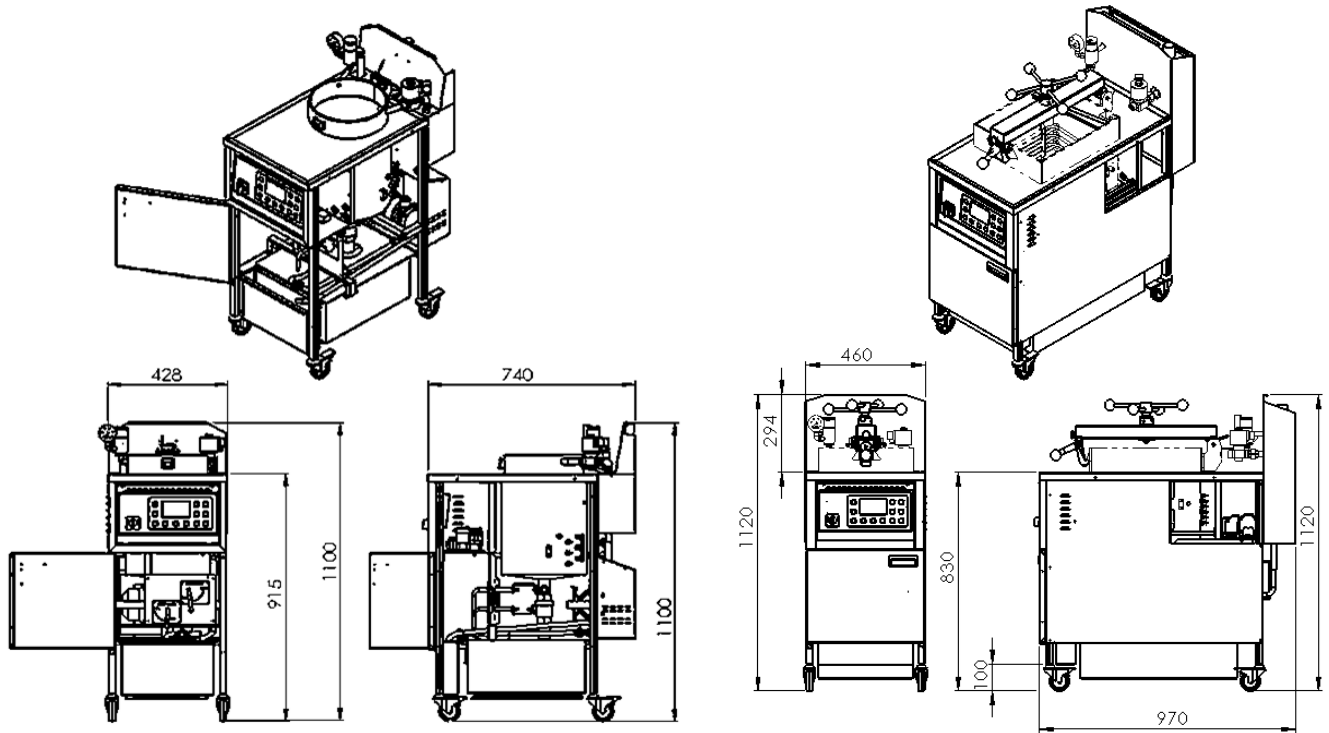
3- TECHNICAL SPECIFICATIONS



PRODUCT:	EHFMC33
DIMENSIONS	WIDTH:428 MM - DEPTH:740 MM – HEIGHT: 1100 MM
ENERGY	220-240 / 380-400 V 6 kW 50-60HZ
WEIGHT	90 KG (GROSS)
TANK CAPACITY	33 LITER
OIL CAPACITY	15 LITER
COOKING CAPACITY	4 KG IN 8 MINUTES / 30 KG IN HOUR

4- TECHNICAL SCHEME

*THE DETAILED DESCRIPTION OF EHFMC33 PD HAS BEEN MADE IN 8.1



5- TRANSPORTATION AND STORAGE CONDITIONS

THE PRODUCT IS SPECIALLY PACKED AND SHIPPED IN A FORM. CARRY THE PRODUCT WITH THE FORKLIFT FEET INSTALLED UNDER THE PALLET. IF THE TRANSPORT DISTANCE IS FAR, IT MUST BE MOVED SLOWLY AND SUPPORTED BY AN ADDITIONAL PERSON TO AVOID LOSS OF BALANCE. DO NOT KNOW OR DROP THE PRODUCT WHEN CARRYING IT. IF THE PRODUCT IS TO BE STORED WITHOUT USING, IT SHOULD BE STORED WITHOUT OPENING ITS PACKAGING AND CASE. IF THE PRODUCT IS TO BE USED AND STORED AGAIN, IT MUST BE PROTECTED BY CLEANING AND PACKAGING

6- UNPACKING THE PACKAGE

CHECK THAT THE PRODUCT IS NOT DAMAGED DURING SHIPPING. CHECK THAT THE PARTS OF THE PRODUCT ARRIVES COMPLETELY.

PARTS IN CONTACT WITH FOOD ARE MADE OF STAINLESS STEEL. PLASTIC PARTS IN CONTACT WITH FOOD ARE MANUFACTURED ACCORDING TO FOOD REGULATIONS. ALL PLASTIC PARTS ARE MARKED WITH THE MATERIAL SYMBOL.

DISPOSE THE PACKAGING MATERIALS OF THE PRODUCT AFTER INSTALLATION ACCORDING TO THE SAFETY AND ENVIRONMENTAL CONDITIONS AND ACCORDING TO THE REGULATIONS OF THE COUNTRY YOU ARE IN. TAKE THE RECYCLABLE MATERIAL (FOIL, CARTON, STYROFOAM, ETC.) INTO THE RELEVANT RECYCLING BOXES. WHEN DISPOSAL OF ANY ELECTRICAL EQUIPMENT, MAKE IT UNUSABLE BY CUTTING THE CABLE.

7- PRE-INSTALLATION INFORMATION

INSTALLATION MUST BE DONE BY AN AUTHORIZED TECHNICIAN ACCORDING TO THE INSTRUCTIONS AND REGULATIONS. OUR COMPANY CANNOT BE LIABLE FOR ANY DAMAGES DUE TO INCORRECT INSTALLATION.

IF THE PRODUCT FAILS, TURN OFF THE PRODUCT. ONLY A SERVICE AUTHORIZED BY THE MANUFACTURER MUST PROVIDE THE PRODUCT.

FAULTS MUST BE REPLACED WITH ORIGINAL SPARE PARTS. THE PARTS LIST IS ALSO STATED IN THE BOOKLET.

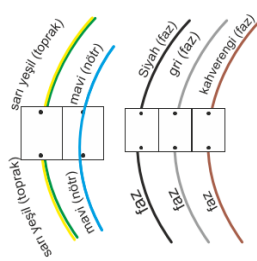
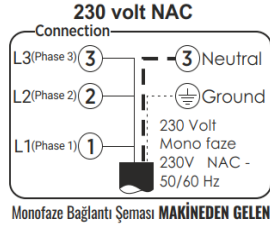
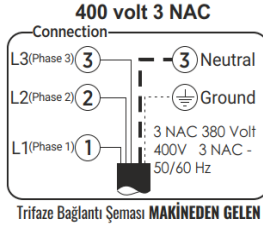
THE FLOOR ON THE PRODUCT MUST BE FLAT. NECESSARY PRECAUTIONS MUST BE TAKEN AGAINST THE RISKS OF THE PRODUCT TO TURNOVER.

THE PRODUCT MUST BE CONNECTED TO THE MAIN NETWORK BY AN AUTHORIZED ELECTRICAL TECHNICIAN ONLY IN ACCORDANCE WITH THE LAW AND REGULATIONS. MAKE SURE THAT THE POWER FROM THE MAIN NETWORK WILL MATCH THE POWER OF THE PRODUCT. MAKE THE GROUND CONNECTION OF THE PRODUCT ACCORDING TO THE STANDARDS AND SAFETY RULES. GROUNDING OF THE PRODUCT MUST BE CONNECTED TO THE EARTH LINE ON THE NEAREST PANEL OF THE ELECTRICAL INSTALLATION. THE PRODUCT ELECTRICAL CONNECTION, MAIN FUSE AND LEAKAGE FUSE MUST COMPLY WITH THE APPLICABLE REGULATIONS AND RULES.

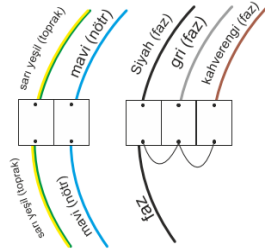
8- INSTALLATION AND USAGE

8.1- ELECTRICAL CONNECTION OF EHFMC33

THE ELECTRICAL CONNECTION OF YOUR MACHINE SHOULD BE PERFORMED BY AUTHORIZED PERSONNEL. THE POWER VALUES AND CONNECTION DIAGRAM ON THE DEVICE SHOULD BE TAKEN INTO ACCOUNT DURING THE CONNECTION PROCESS. THE DEVICE CONSUMES A TOTAL OF 6 KW OF ENERGY, WITH 3X2 KW. THE DEVICE IS SHIPPED FROM THE FACTORY WITH A THREE-PHASE CABLE.



DUVARDAN GELEN



DUVARDAN GELEN

ANY INCORRECT PRACTICES SUCH AS TAKING THE NEUTRAL FROM THE GROUND LINE WILL CAUSE THE DEVICE TO BE EXCLUDED FROM THE WARRANTY AND TO MALFUNCTION. THE CONNECTION DIAGRAM IS AS FOLLOWS:

WARNING: INCORRECT CONNECTION WILL RESULT IN DEVICE FAILURE AND EXCLUSION FROM WARRANTY COVERAGE.

*IF USING A PLUG/OUTLET, MAKE SURE IT IS AT LEAST 32 AMPS.

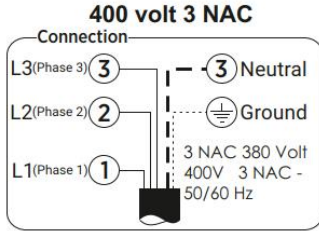
*ALWAYS BRIDGE THE PHASE WITH A PORCELAIN TERMINAL.

*IF YOU ARE CONFUSED, ALWAYS SEEK TECHNICAL SUPPORT BEFORE MAKING CONNECTIONS.

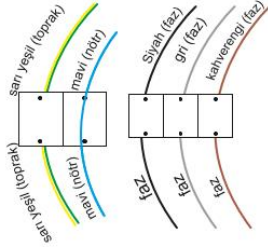
8.2- ELECTRICAL CONNECTION OF 1025 PD

THE ELECTRICAL CONNECTION OF YOUR MACHINE SHOULD BE PERFORMED BY AUTHORIZED PERSONNEL. THE POWER VALUES AND CONNECTION DIAGRAM ON THE DEVICE SHOULD BE TAKEN

INTO ACCOUNT DURING THE CONNECTION PROCESS. THE DEVICE CONSUMES A TOTAL OF 13.5 KW OF ENERGY, WITH 3X3.5 KW. THE DEVICE IS SHIPPED FROM THE FACTORY WITH A THREE-PHASE CABLE. ANY INCORRECT PRACTICES SUCH AS TAKING THE NEUTRAL FROM THE GROUND LINE WILL CAUSE THE DEVICE TO BE EXCLUDED FROM THE WARRANTY AND TO MALFUNCTION. THE CONNECTION DIAGRAM IS AS FOLLOWS:



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DUVARDAN GELEN

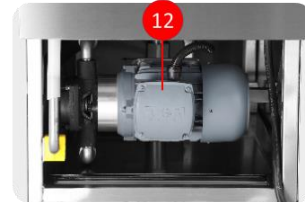
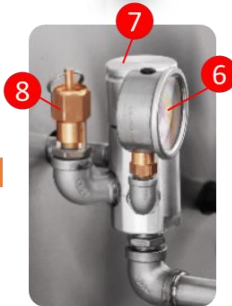
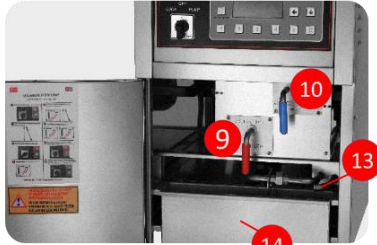
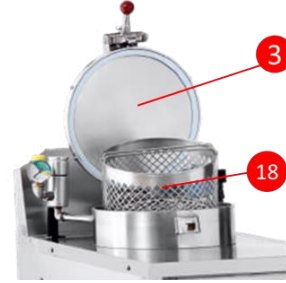
WARNING: INCORRECT CONNECTION WILL RESULT IN DEVICE FAILURE AND EXCLUSION FROM WARRANTY COVERAGE.

* IF USING A PLUG/OUTLET, MAKE SURE IT IS AT LEAST 32 AMPS.

* ALWAYS BRIDGE THE PHASE WITH A PORCELAIN TERMINAL.

* IF YOU ARE CONFUSED, ALWAYS SEEK TECHNICAL SUPPORT BEFORE MAKING CONNECTIONS.

8.3-EHFMC33 DEVICE PART IMAGES



8.5-DESCRIPTIONS OF EHFMC33 DEVICE PART IMAGES

- 1- DIGITAL CONTROL PANEL: PANEL WHERE ALL ELECTRICAL CONTROLS OF THE DEVICE ARE MADE.
- 2- COOKING TANK: PART WHERE THE COOKING PROCESS OF THE PRODUCTS WILL BE PERFORMED.
- 3- COOKING TANK COVER: PROVIDES SAFE USE THANKS TO THE SPECIAL LOCKING SYSTEM.
- 4- COOKING TANK INNER PART: RESISTORS, OIL LEVEL INDICATOR, AND TEMPERATURE SENSOR ARE LOCATED IN THE TANK.
- 5- SOLENOID VALVE: PROVIDES THE CREATION AND DISCHARGE OF PRESSURE DURING THE COOKING TIME.
- 6- MANOMETER: SHOWS THE PRESSURE CREATED IN THE TANK DURING COOKING.
- 7- PRESSURE BALANCER: KEEPS THE PRESSURE CREATED DURING COOKING BALANCED AND ENSURES THE PRODUCT IS COOKED AT THE SAME QUALITY.
- 8- SAFETY VALVE: ENSURES THAT THE PRESSURE FORMED INSIDE THE TANK IS DISCHARGED SAFELY IN POSSIBLE DANGERS.
- 9- OIL DRAINAGE VALVE HANDLE: PROVIDES THE TRANSFER OR CLOSING OF THE OIL FROM THE COOKING TANK TO THE OIL DRAINAGE TANK.
- 10- PUMP MOTOR VALVE HANDLE: ENABLES THE OPENING AND CLOSING OF THE PIPELINE GOING FROM THE OIL DRAINAGE TANK TO THE COOKING TANK.

11- OIL DRAINAGE TANK: A HOPPER WHERE THE DRAINED OIL FROM THE COOKING TANK IS Poured. IT HAS A FILTER SYSTEM INSIDE.

12- MOTOR: ENABLES THE FILTERED OIL FROM THE OIL DRAINAGE TANK TO FILL THE COOKING TANK.

13- CONDENSATION DISCHARGE PIPE: THE TRANSFER LINE OF THE CONDENSED WATER FORMED DURING COOKING.

14- DISCHARGE TANK: THE HOPPER WHERE THE CONDENSED COOKING WATER COMING FROM THE DISCHARGE PIPE ACCUMULATES.

15- LID CLAMPING HANDLE: A SYSTEM THAT CLOSES WHEN THE TANK IS CLOSED TO ENSURE SAFE COOKING AND DOES NOT OPEN UNDER PRESSURE.

16- EXHAUST: THE PLACE WHERE THE CONDENSED STEAM IS DISCHARGED DURING COOKING.

17- FILTER SYSTEM: A FILTERING SYSTEM USED TO CLEAN THE OIL FROM RESIDUES AFTER COOKING.

18- BASKET: A CONTAINER ADDED TO THE TANK WITH A FOLDING OR NON-FOLDING MODEL.

8.6-DEVICE ACCESSORIES

THE LIST OF ACCESSORIES FOR THE DEVICE IS AS FOLLOWS:

DEVICE ACCESSORY LIST		
	EHFMC33	
BASKET WITH OR WITHOUT RACKS	1 PIECE	
BASKET HANDLE	1 PIECE	
PAPER FILTER	25+1 PIECES (1 FILTER IS ASSEMBLED)	
PAPER FILTER HOOKS	2 PIECES	
CLEANING BRUSH – CURVED	1 PIECE	
CLEANING BRUSH – STRAIGHT	1 PIECE	
USER MANUAL & WARRANTY CERT.	1 PIECE	
WALL LABEL	1 PIECE	
MAINTENANCE KEY FOR SELENOID VALVE	1 PIECE	
FILTER CHANGE PIPE REMOVAL KEY	1 PIECE	
<u>WARNING: BE SURE TO REMOVE THE ACCESSORIES FROM THE MACHINE BEFORE THE INITIAL COOKING.</u>		

9- DIGITAL CONTROL PANEL INTRODUCTION AND USAGE



1- SELECTOR SWITCH

THERE ARE 3 MODES ON THE SELECTOR SWITCH:

1.1-OFF / SHUTDOWN MODE: TURNS OFF THE DEVICE WHEN IT IS PLUGGED INTO THE SOCKET.

1.2-COOKING MODE: SETS THE DEVICE TO COOKING MODE.

1.3- PUMP MODE: SETS THE DEVICE TO PUMP USAGE MODE.

2- DIGITAL SCREEN PANEL: A DIGITAL SCREEN WHERE YOU CAN SEE THE SETTINGS OF THE FRYER, COOKING TIME, PROGRAMMING AND OTHER FEATURES.

3- STANDBY (ON/OFF) BUTTON: ACTIVATES OR DEACTIVATES THE FRYER, WHICH IS OPENED IN IDLE MODE. WHEN THE FRYER IS ACTIVATED, IT STARTS TO HEAT UP THE OIL IN THE COOKING CONTAINER TO THE READY TEMPERATURE OF 120°C (FACTORY SETTING). THIS SETTING CAN BE CHANGED AS DESIRED.

4- START/STOP BUTTON: TO OPERATE IN COOK MODE, FIRST THE IDLE MODE MUST BE TURNED OFF AND THE DESIRED COOKING PROGRAM (PROGRAM 1-5) MUST BE SELECTED. PRESS IT ONCE TO START COOKING IN THE SELECTED PROGRAM. PRESS IT AGAIN ONCE THE TIME IS UP TO STOP THE ALARM. WHEN THE SELECTOR SWITCH IS IN THE PUMP MODE, THIS BUTTON IS USED TO START AND STOP THE MOTOR.

5- "1" BUTTON: INDICATES PROGRAM 1. SHOWS THE TEMPERATURE AND COOKING TIME VALUES DEFINED FOR PROGRAM 1.

6- "2" BUTTON: INDICATES PROGRAM 2. SHOWS THE TEMPERATURE AND COOKING TIME VALUES DEFINED FOR PROGRAM 2.


7- "3" BUTTON: INDICATES PROGRAM 3. SHOWS THE TEMPERATURE AND COOKING TIME VALUES DEFINED FOR PROGRAM 3.


8- "4" BUTTON: INDICATES PROGRAM 4. SHOWS THE TEMPERATURE AND COOKING TIME VALUES DEFINED FOR PROGRAM 4.


9- "5" BUTTON: INDICATES PROGRAM 5. SHOWS THE TEMPERATURE AND COOKING TIME VALUES DEFINED FOR PROGRAM 5.

10- © BUTTON: RESET BUTTON. RESETS THE COOKING NUMBERS IN THE TOP RIGHT CORNER OF THE SCREEN TO ZERO. THIS PROCESS IS IMPORTANT FOR THE FILTERING PROCESS THAT SHOULD BE DONE ONCE EVERY 8 COOKINGS.

11-MENU BUTTON: INDICATES THE PROGRAMMING MODE ACCESS BUTTON. USED TO ACCESS THE SETTING PAGES.

12-  BUTTON: UP DIRECTION BUTTON. IT IS USED TO INCREASE THE NUMERIC VALUE SHOWN ON THE CURSOR WHILE IN THE PARAMETER VALUE CHANGE SCREEN.

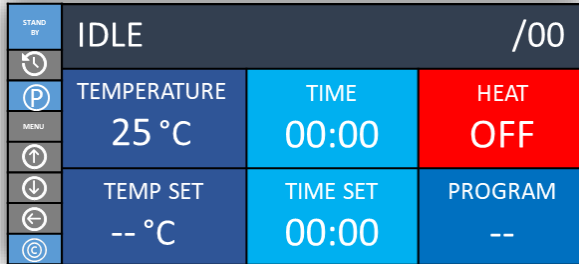
13-  BUTTON: ENTER BUTTON. IT IS USED TO SAVE PARAMETER VALUES AND RETURN TO THE MAIN SCREEN WHILE IN THE PARAMETER VALUE CHANGE SCREEN.

14-  BUTTON: DOWN DIRECTION BUTTON. IT IS USED TO DECREASE THE NUMERIC VALUE SHOWN ON THE CURSOR WHILE IN THE PARAMETER VALUE CHANGE SCREEN.

-FACTORY SETTINGS OF PROGRAMS

FACTORY ADJUSTMENTS ON THE DIGITAL PANEL	
STANDBY	NO TIME – 120 °C
PROGRAM 1	5 MINS – 160 °C
PROGRAM 2	6 MINS – 160 °C
PROGRAM 3	7 MINS – 160 °C
PROGRAM 4	8 MINS – 160 °C
PROGRAM 5	9 MINS – 160 °C
SOLENOID VALVE OPENING DURING COOKING	30 SECONDS BEFORE THE END OF SET TIME
REACTIVATION OF RESISTANCE AFTER COOKING	WITHIN 1.30 MINS. AFTER COOKING IS FINISHED

9.1-DIGITAL PANEL SCREEN CONTENT



THE SCREEN CONTENT THAT WILL APPEAR WHEN YOU TURN ON YOUR MACHINE IS AS SHOWN ABOVE, CHANGING WITH PHRASES SUCH AS **IDLE**, **STANDBY/WAIT/COOKING/COOKING CANCELLED**.

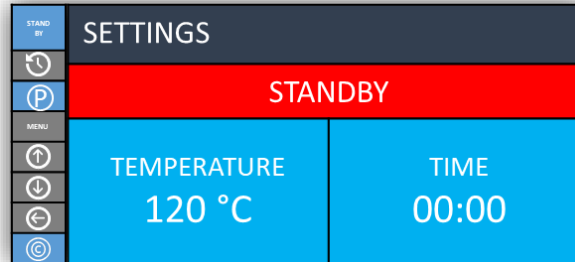
TEMPERATURE: CURRENT TEMPERATURE INSIDE THE BOILER

TIME: PROGRAMMED COOKING TIME

HEAT: WHETHER THE RESISTORS ARE ON/OFF

TEMP SET: PROGRAMMED TEMPERATURE FOR THE COOKING PROCESS

TIME SET: PROGRAMMED TIME FOR THE COOKING PROCESS



THE SCREEN CONTENT THAT WILL APPEAR IN THE MENU SETTINGS IS AS SHOWN ABOVE.

WHEN YOU SWITCH BETWEEN 1-5, STANDBY CHANGES TO PROGRAM 1-PROGRAM 5.

TEMPERATURE: DISPLAYS THE DESIRED TEMPERATURE FOR PROGRAMMING

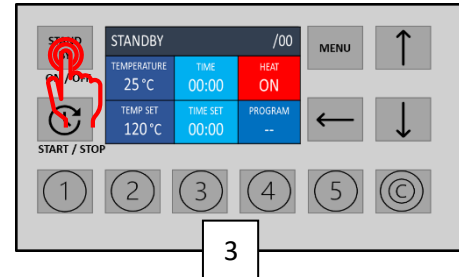
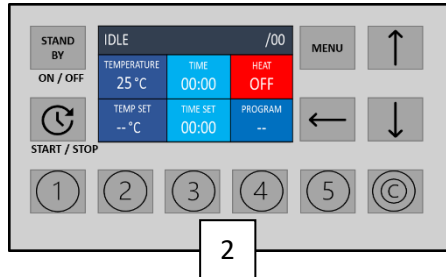
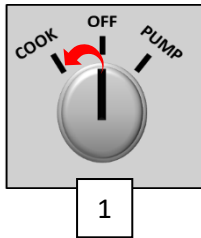
TIME: DISPLAYS THE DESIRED TIME FOR PROGRAMMING



ON THE LEFT SIDE OF THE SCREEN, WHEN CONTINUING WITH THE OPERATIONS, USABLE BUTTONS ARE SHOWN IN BLUE, AND INACTIVE BUTTONS ARE SHOWN IN GRAY.

9.2-DIGITAL PANEL PROGRAMMING

A- TURNING ON THE FRYER, SWITCHING FROM IDLE MODE TO STANDBY MODE



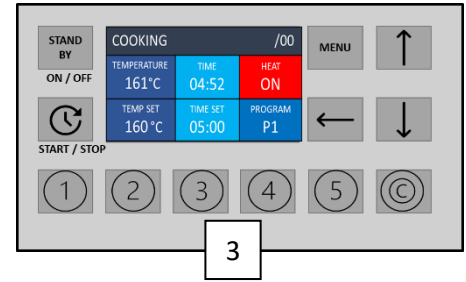
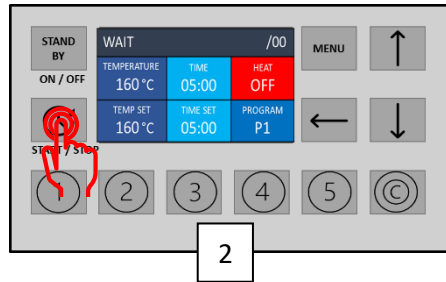
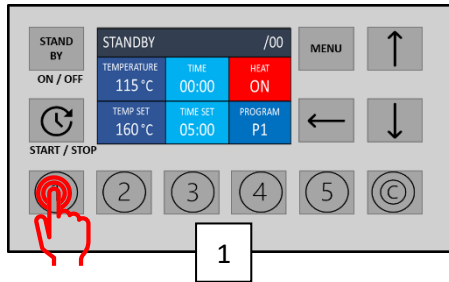
1- SET THE SELECTOR SWITCH FROM "OFF" POSITION TO "COOK" POSITION.

2- THE SCREEN THAT APPEARS (IDLE) IS THE IDLE WAITING SCREEN.

3- TO SWITCH YOUR MACHINE FROM IDLE MODE TO STANDBY MODE, PRESS THE STANDBY BUTTON ONCE. THE HEAT SECTION WILL SWITCH FROM "OFF" TO "ON". ACCORDING TO FACTORY SETTINGS, THE STANDBY MODE WILL HEAT THE OIL IN THE FRYER UP TO 120°C.

IF YOU PERFORM STEPS 2 AND 3 IN REVERSE ORDER, YOU CAN SWITCH YOUR FRYER FROM STANDBY MODE TO IDLE MODE.

B- TRANSITIONING YOUR FRYER FROM STANDBY MODE TO READY AND COOKING MODE

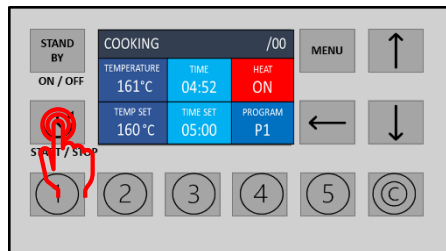


1- WHILE IN STANDBY MODE, PRESS BUTTON 1 TO SELECT THE PROGRAMMED PROGRAM. (FACTORY SETTING FOR PROGRAM 1 IS 160°C AND 5 MINUTES.)

2- ADD YOUR PRODUCT TO THE COOKING VAT OF THE FRYER, CLOSE THE LID SECURELY, AND PRESS THE START/STOP BUTTON ONCE.

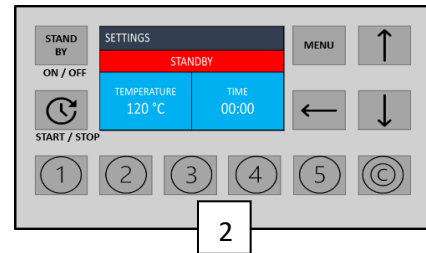
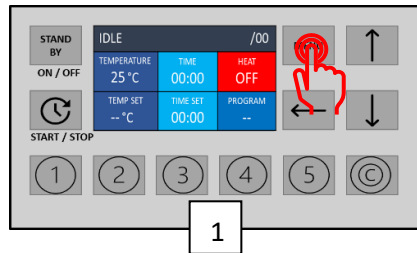
3- YOUR PRODUCT WILL START COOKING WITHIN THE PROGRAMMED TIME.

*TO **CANCEL** THE COOKING PROCESS, PRESS THE START/STOP BUTTON ONCE.



C- PROGRAM SETTINGS

-STANDBY SETTINGS

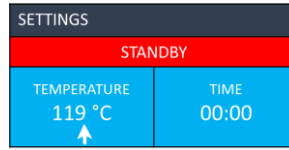
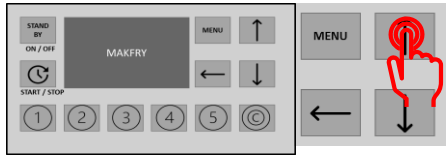


WHILE IN IDLE MODE, PRESS THE MENU BUTTON ONCE TO OPEN THE STANDBY SETTINGS MENU.

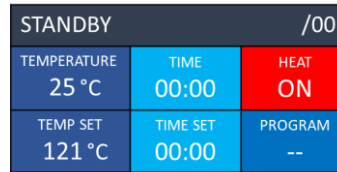
-TO ADJUST THE STANDBY SETTINGS:

WHILE THE TEMPERATURE ARROW IS HIGHLIGHTED, PRESS THE DOWN BUTTON TO DECREASE THE TEMPERATURE

WHEN YOU PRESS THE MENU BUTTON ON THE SETTINGS SCREEN, THE CURSOR WILL MOVE TO THE TIME SECTION BELOW TEMPERATURE. THE MENU BUTTON ALLOWS YOU TO NAVIGATE THE CONTENTS.

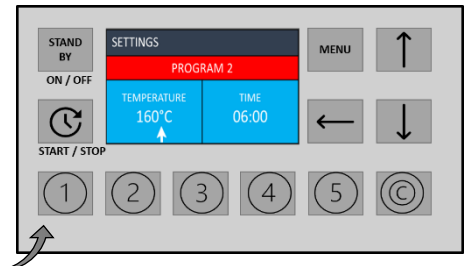
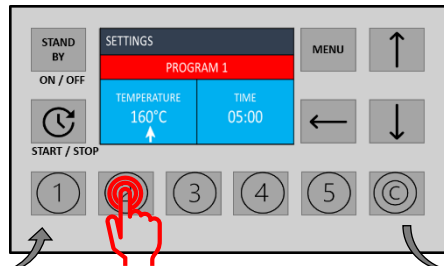
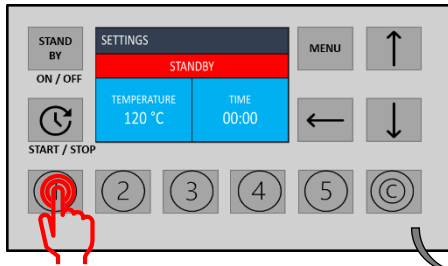


WHILE ON THE TEMPERATURE SECTION OF THE CURSOR, PRESSING THE UP BUTTON WILL INCREASE THE DEGREE.

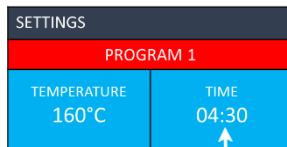
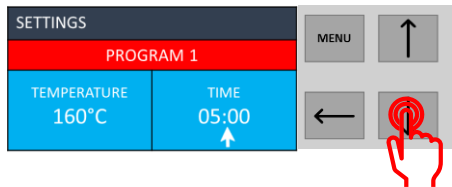


THE ENTER BUTTON SAVES YOUR LAST SETTING PARAMETER AND RETURNS TO THE MAIN SCREEN

-TO ADJUST THE PROGRAM SETTINGS;

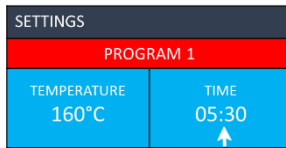
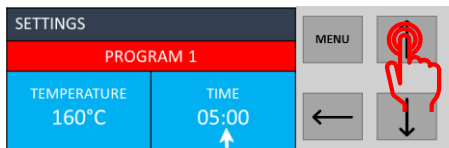


WHEN THE STANDBY SCREEN APPEARS IN THE SETTINGS MENU OPENED BY THE MENU BUTTON, IF YOU PRESS THE BUTTON NUMBER 1, YOU WILL SWITCH TO THE SETTINGS OF PROGRAM 1. IF YOU PRESS BUTTON NUMBER 2, YOU WILL SWITCH TO THE SETTINGS OF PROGRAM 2.

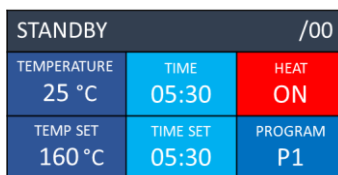
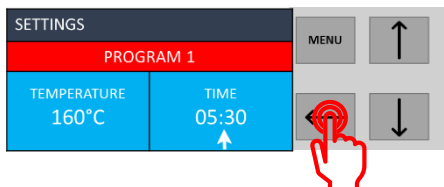


WHILE IN THE TEMPERATURE SECTION, PRESSING THE DOWN BUTTON WILL DECREASE THE TEMPERATURE.

PRESSING THE MENU BUTTON ONCE WILL SWITCH BETWEEN THE TEMPERATURE AND TIME CURSOR.



WHILE IN THE TIME SECTION, PRESSING THE DOWN BUTTON WILL DECREASE THE TIME. PRESSING THE UP BUTTON WILL INCREASE THE TIME.



PRESSING THE ENTER BUTTON WILL SAVE THE LAST PARAMETER SETTING AND RETURN TO THE MAIN SCREEN.

STANDBY		/00
TEMPERATURE	25 °C	HEAT ON
TEMP SET	160 °C	PROGRAM P1

WAIT		/00
TEMPERATURE	160 °C	HEAT OFF
TEMP SET	160 °C	PROGRAM P1

COOKING		/00
TEMPERATURE	168 °C	HEAT ON
TEMP SET	160 °C	PROGRAM P1

COOKING COMPLETE		/01
TEMPERATURE	168 °C	HEAT OFF
TEMP SET	160 °C	PROGRAM P1

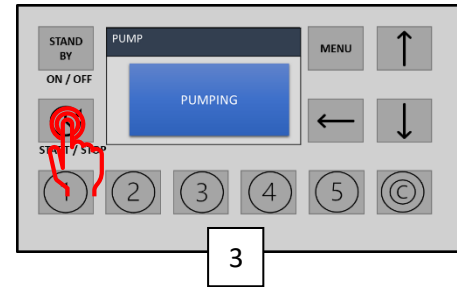
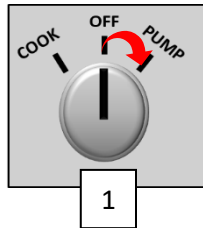
TO ADJUST PROGRAM SETTINGS, WHEN THE STANDBY SCREEN APPEARS IN THE SETTINGS MENU THAT YOU HAVE OPENED FROM THE MENU BUTTON, PRESSING BUTTON 1 WILL SWITCH TO PROGRAM SETTINGS 1, AND PRESSING BUTTON 2 WILL SWITCH TO PROGRAM SETTINGS 2.

THE COOKING SCREEN PROGRESSES IN THE ORDER OF STANDBY, WAIT, COOKING, AND COOKING COMPLETE, AND THE FRYER WILL GIVE AN AUDIBLE ALERT WHEN THE COOKING PROCESS IS COMPLETE. THE DIGITAL PANEL WILL TURN OFF YOUR RESISTORS ACCORDING TO THE FACTORY SETTINGS AFTER THE COOKING PROCESS IS COMPLETE AND WILL REACTIVATE 1.30 MINUTES LATER. THIS TIME IS IMPORTANT FOR THE PRESSURE INSIDE THE COOKING TANK TO DECREASE.

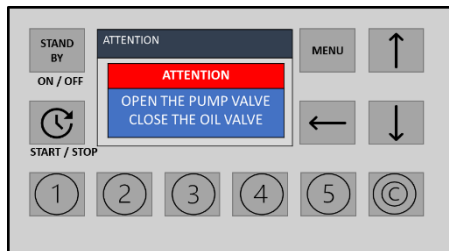
THE NUMBER OF COMPLETED COOKING CYCLES IS DISPLAYED IN THE UPPER RIGHT CORNER OF THE SCREEN. WHEN THIS NUMBER REACHES 5 TO 8 DEPENDING ON YOUR COOKING CAPACITY, FILTER TO MAINTAIN PRODUCT AND OIL QUALITY.

D- DIGITAL PANEL PUMP OPERATION

MAKE SURE DRAIN VALVE IS CLOSED AND PUMP VALVE IS OPEN BEFORE STARTING THE OPERATION



- 1- TURN THE SELECTOR SWITCH FROM OFF POSITION TO PUMP POSITION.
- 2- PRESS START/STOP BUTTON ONCE TO START THE FILTRATION PROCESS.
- 3- PRESS START/STOP BUTTON ONCE TO STOP THE FILTRATION PROCESS WHEN IT IS FINISHED.
- 4- AFTER FINISHING THE OPERATION, TURN THE PUMP VALVE TO CLOSED POSITION.



IF THERE IS AN ERROR ON THE SCREEN AS SHOWN IN THE PICTURE, PUMP OPERATION CANNOT BE STARTED. MAKE SURE YOUR DRAIN VALVE IS CLOSED AND PUMP VALVE IS OPEN.

10- INITIAL OPERATION AND PUMP SYSTEM CLEANING

BEFORE PUTTING OIL INTO YOUR DEEP FRYER, WHICH YOU HAVE CONNECTED TO THE ELECTRICITY AND IS READY TO USE, IT IS NECESSARY FOR HYGIENE REASONS TO TEST IT WITH WATER AND TO CIRCULATE THE BOILED WATER THROUGH THE PUMP SYSTEM. TO DO THIS, FOLLOW THE STEPS BELOW IN ORDER.

1- CLOSE THE EMPTYING AND PUMPING VALVE HANDLES LOCATED BEHIND THE FRONT COVER.

2- OPEN THE COOKING POT LID OF YOUR MACHINE.

3- FILL THE COOKING POT WITH WATER UP TO THE OIL LEVEL LINE (2 FINGERS ABOVE THE RESISTORS). YOU CAN ALSO ADD A SMALL AMOUNT OF SOAP IF DESIRED.

4- TURN THE SELECTOR SWITCH ON THE CONTROL PANEL FROM "OFF" TO "COOK" POSITION.

5- PRESS THE "STANDBY" BUTTON ON THE CONTROL PANEL.

6- THE PART ON THE DIGITAL PANEL SCREEN THAT READS "OFF" WILL CHANGE TO "ON", AND THE WATER WILL BEGIN TO HEAT UP.

7- WHEN THE HEATED WATER STARTS TO BOIL, YOU WILL SEE $100^{\circ}\text{C} \pm 2$ DISPLAYED ON THE DIGITAL PANEL.

8- PRESS THE "STANDBY" BUTTON AGAIN, AND YOU WILL SEE THAT THE PART THAT READS "ON" ON THE SCREEN HAS CHANGED TO "OFF".

9- TURN THE SELECTOR SWITCH FROM "COOK" POSITION TO "OFF" POSITION.

10- OPEN THE EMPTYING VALVE HANDLE LOCATED BEHIND THE FRONT COVER AND ALLOW THE WATER IN THE POT TO DRAIN COMPLETELY. AT THIS TIME, YOU CAN CLEAN THE RESISTORS WITH AUXILIARY BRUSHES.

11- AFTER THE EMPTYING PROCESS IS COMPLETED, CLOSE THE EMPTYING VALVE HANDLE AND OPEN THE PUMPING VALVE HANDLE.

12- SET THE SELECTOR SWITCH TO THE "PUMP" POSITION.

13- AFTER THE IMAGE APPEARS ON THE DIGITAL PANEL SCREEN, PRESS THE "START/STOP" BUTTON. THE PUMP WILL START WORKING AND WILL PULL THE WATER FROM THE OIL DRAINAGE CONTAINER INTO THE COOKING POT.

14- WHEN AIR BUBBLES START TO COME FROM THE PUMP TO THE COOKING POT SURFACE, PRESS THE "START/STOP" BUTTON AGAIN.

15- CLOSE THE PUMPING VALVE HANDLE.

16- REMOVE THE OIL DRAINAGE CONTAINER LOCATED BEHIND THE DRAIN TRAY AND EMPTY ANY REMAINING WATER, THEN DRY IT THOROUGHLY. (OIL AND WATER MUST NEVER BE MIXED.)

17- REPLACE THE OIL DRAINING CONTAINER WITH ANOTHER BUCKET AND DRAIN THE WATER INSIDE THE COOKING POT.

18- COMPLETELY DRY AND RINSE THE INSIDE OF THE COOKING POT, MAKING SURE THAT OIL AND WATER DO NOT MIX.

19- MOVE THE SELECTOR SWITCH FROM THE PUMP POSITION TO THE OFF POSITION.

20- REPEAT ALL THE STEPS TWICE IN ORDER.

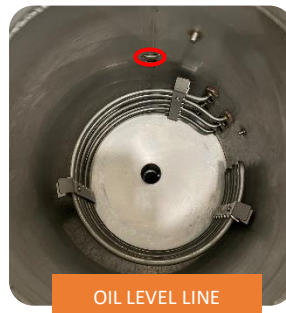
11- FIRST COOKING

AFTER CLEANING THE PUMP SYSTEM, MAKE SURE THERE IS NO WATER LEFT INSIDE THE DEVICE.

- 1- YOU CAN LEARN ABOUT THE PRODUCT'S COOKING TEMPERATURE AND DURATION FROM THE WALL STICKER SENT WITH YOUR DEVICE. HANG THIS STICKER SOMEWHERE WITHIN YOUR VIEW.

NAME	PCS/WEIGHT	TEMPERATURE	TIME (MINS)
WING	30 PCS / 1250 GR	160°C - 165°C	7'-8'
DRUMSTICK	12 PCS / 1500 GR	155°C - 165°C	9'-12'
CHICKEN PIECES	1500 GR	155°C - 165°C	9'-12'
CHICKEN BREAST PIECES	1250 GR	150°C - 165°C	5'
APPLE SLICE POTATOES	1500 GR	165°C - 175°C	9'-12'
BREADED MUSHROOM	1000 GR	155°C - 160°C	4'-5'

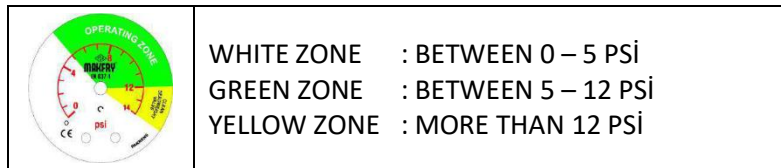
- 2- FILL THE COOKING POT WITH SUNFLOWER OIL UP TO THE LEVEL LINE.



- 3- TURN ON THE SELECTOR SWITCH, CHOOSE THE PROGRAM, AND WAIT FOR IT TO REACH 160°C.
- 4- STIR THE OIL IN THE POT. THE TEMPERATURE WILL CHANGE.
- 5- FOR HOMOGENEOUS HEAT DISTRIBUTION, MIX THE OIL BEFORE THE FIRST COOKING OR AFTER A PAUSE IN COOKING. IF YOU DON'T MIX THE OIL, THE AREA NEAR THE RESISTORS WILL BE HOTTER THAN THE LOWER AREA WHERE THE OIL IS.
- 6- PUT THE BREADED PRODUCTS IN THE BASKET AND THEN INTO THE OIL WITH THE BASKET HANDLE ANDND CLOSE THE LID.



- 7- PRESS THE START BUTTON TO START COOKING.
- 8- THE IDEAL COOKING AREA IS MARKED GREEN ON THE MANOMETER. IF THERE IS TOO LITTLE PRODUCT IN THE OIL, THE PRODUCT MAY NOT REACH THE GREEN ZONE DUE TO LOW MOISTURE, AND IT MAY STAY IN THE WHITE ZONE.



- 9- THE DEVICE WILL GIVE AN AUDIBLE WARNING WHEN THE COOKING TIME IS UP. PRESS STOP.
- 10- WHEN THE MANOMETER REACHES ZERO, OPEN THE LID.
- 11- USE THE BASKET HANDLE TO REMOVE THE BASKET AND PLACE IT ON THE OIL DRAINAGE PIN.



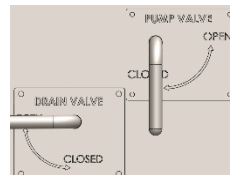
NOTE: DON'T FORGET TO CONSIDER THE 1-MINUTE TIME REQUIRED TO OPEN THE LOCKING MECHANISM OF THE LID WHILE SETTING THE TIMER!

- 12- REMOVE THE BASKET COMPLETELY. YOU CAN EITHER SERVE THE PRODUCT OR PLACE IT IN A WARMING UNIT.

12- AUTOMATIC FILTRATION

BEFORE PERFORMING THE FILTRATION PROCESS, MAKE SURE THAT THE FILTER PAPER IS INSTALLED IN YOUR FRYER. FOLLOW THE STEPS BELOW FOR FILTRATION PROCESS:

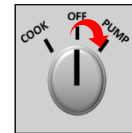
- 1- TURN THE DRAIN VALVE OF YOUR FRYER FROM CLOSED POSITION TO OPEN POSITION.



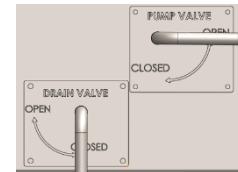
- 2- THE LIQUID OIL IN THE COOKING TANK WILL BE DISCHARGED INTO THE OIL TANK. CLEAN THE DEPOSITS AROUND THE TANK WITH A BRUSH DURING THE OIL DISCHARGE.
- 3- AFTER EMPTYING THE OIL, CLEAN THE DEPOSITS AT THE BOTTOM OF THE TANK WITH THE CLEANING KIT.



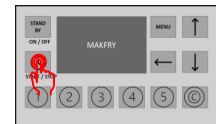
- 4- TURN YOUR SELECTOR SWITCH FROM "OFF" POSITION TO "PUMP" POSITION.



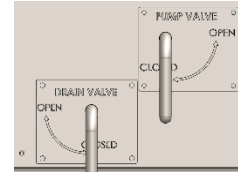
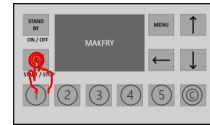
- 5- AFTER THE DIGITAL SCREEN IS TURNED ON, CLOSE THE DRAIN VALVE AND OPEN THE PUMP VALVE.



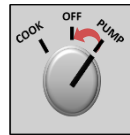
- 6- PRESS START/STOP AND WAIT FOR THE LIQUID OIL TO FILL THE COOKING TANK.



- 7- AFTER THE COOKING TANK IS FILLED WITH LIQUID OIL, PRESS START/STOP AND CLOSE THE PUMP VALVE.

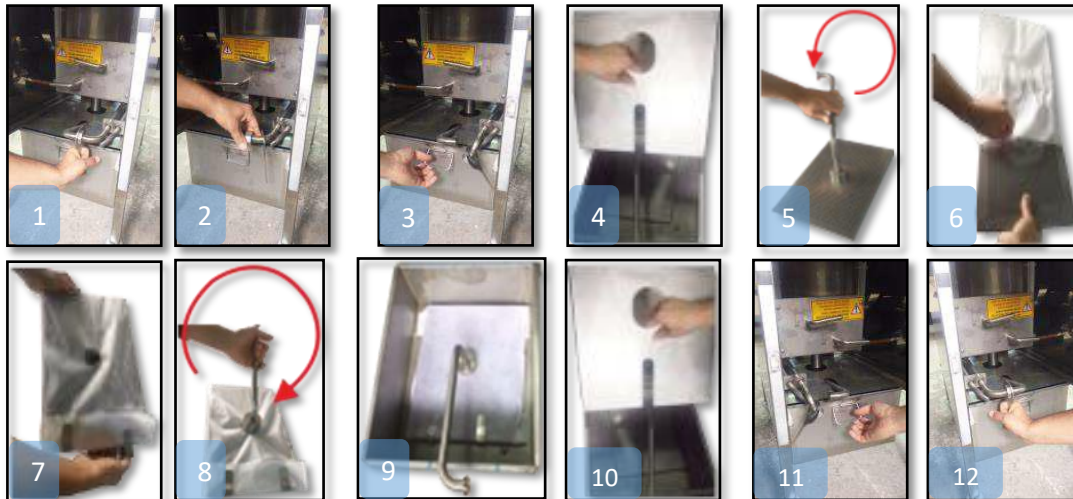


- 8- TURN THE SELECTOR SWITCH FROM "PUMP" POSITION TO "OFF" POSITION. IF THE LIQUID OIL LEVEL IS BELOW THE OIL LEVEL LINE IN THE TANK, ADD LIQUID OIL TO THE TANK.



13- CHANGING THE PAPER FILTER

FOLLOW THE STEPS BELOW WHILE CHANGING THE PAPER FILTER OF YOUR FRYER.



1- LOOSEN THE COUPLING CONNECTING THE PUMP SUCTION PIPE AND THE FILTER PIPE WITH THE RECORD KEY OF YOUR MACHINE.

2- SEPARATE THE PIPE FROM THE RECORD KEY.

3- PULL OUT THE EMPTYING TANK WHERE THE FILTER PLATE IS LOCATED.

4- REMOVE THE FILTER PLATE FROM THE INSIDE OF THE OIL EMPTYING TANK COVER.

5- TURN THE FILTER PIPE COUNTERCLOCKWISE TO REMOVE IT FROM THE FILTER PLATE.

6- PLACE THE FILTER PLATE INTO THE PAPER FILTER WITH THE HOLE PART UPWARDS.

7- FOLD THE EXCESS PART OF THE PAPER FILTER AND SECURE IT WITH THE PAPER FILTER CLAMPS.

8- TURN THE FILTER PIPE CLOCKWISE TO RECONNECT IT TO ITS PLACE.

9- PLACE THE FILTER PLATE WITH THE PAPER FILTER INTO THE EMPTYING TANK.

10- PUT THE OIL EMPTYING TANK COVER BACK ON.

11- PLACE THE OIL TANK ON THE MACHINE'S SLIDES.

12- CONNECT THE COUPLING CONNECTING THE FRYER PUMP SUCTION PIPE AND THE FILTER PIPE AND TIGHTEN IT. YOUR FILTER PAPER IS NOW READY TO USE.

14- CLEANING AND MAINTENANCE

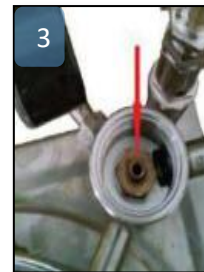
A- PRESSURE REGULATOR CLEANING

THE PRESSURE REGULATOR IS DESIGNED TO OPERATE WITHOUT REQUIRING LONG-TERM MAINTENANCE, BUT SOME PARTS NEED TO BE CLEANED REGULARLY (RECOMMENDED DAILY) FOR SAFE USE.

WARNING: DO NOT USE CLEANING MATERIALS CONTAINING CAUSTIC.

BE SURE TO TURN OFF YOUR MACHINE AND ENSURE THAT THE RELEVANT PARTS ARE NOT HOT BEFORE PERFORMING THE OPERATION.

- 1- TURN THE CYLINDER PART ON THE PRESSURE REGULATOR IN THE OPPOSITE DIRECTION TO THE CLOCKWISE DIRECTION TO OPEN IT AND REMOVE IT.
- 2- AFTER REMOVING THE WEIGHT THAT COMES FROM BELOW, CLEAN THE INSIDE WITH HOT WATER.
- 3- CLEAN THE HOLE IN THE CENTER OF THE VALVE WITH AN APPROPRIATE TOOL (TOOTHPICK, PIN, ETC.).
- 4- AFTER THE CLEANING OPERATION, ASSEMBLE THE PARTS IN THE REVERSE ORDER.



B- SOLENOID VALVE CLEANING

THE SOLENOID VALVE IS ONE OF THE MOST IMPORTANT MATERIALS THAT KEEPS THE PRESSURE INSIDE THE BOILER. FOLLOW THE STEPS BELOW IN ORDER TO CLEAN IT. BE SURE TO TURN OFF THE ELECTRICITY OF YOUR MACHINE BEFORE PERFORMING THIS OPERATION.

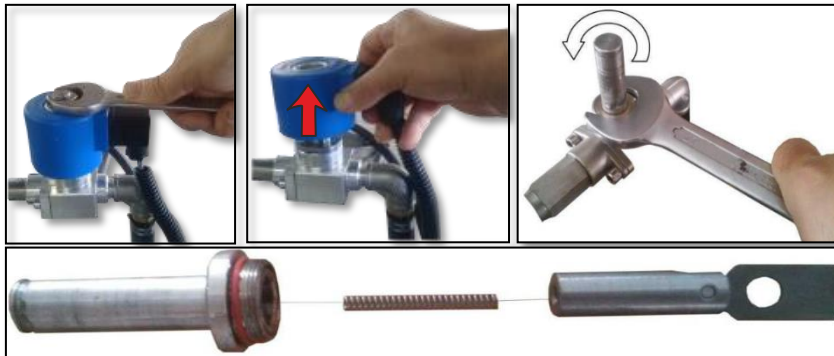
1- OPEN THE NUT IN THE UPPER PART BY TURNING IT IN THE OPPOSITE DIRECTION TO THE CLOCKWISE DIRECTION USING THE MAINTENANCE KEY OR 24" KEY THAT COMES WITH YOUR MACHINE.

2- PULL THE COIL UP TO REMOVE IT.

3- UNSCREW THE CYLINDER PART IN THE OPPOSITE DIRECTION TO THE CLOCKWISE DIRECTION WITH THE MAINTENANCE KEY OR 36MM ENGLISH KEY THAT COMES WITH YOUR MACHINE TO REMOVE THE CYLINDER PART. TWO PIECES WILL COME OUT OF THE CYLINDER PART. BE CAREFUL ABOUT THE ORDER OF THESE PIECES DURING ASSEMBLY.

4- CLEAN THE INSIDE OF THE CYLINDER AND ITS SEAT WITH HOT WATER AND DETERGENT, AND RINSE.

5- ASSEMBLE THE REMOVED PARTS IN THE REVERSE ORDER.



15- EHFMC33 SPARE PART LIST

1	EHFMC33 Cap Press Handle	25	Digital Panel -FULL	49	Pump Star
2	EHFMC33 Cap Gasket	26	Drain Valve Leaf Switch	50	½" Solenoid Valve
3	EHFMC33 Cap Safety Lock Pin Spring	27	Driver Board	51	½" Solenoid Valve Lower Body
4	EHFMC33 Cap Safety Lock Pin	28	Safety Thermostat with Reset Button	52	Pressure Balancing Weight
5	EHFMC33 Cap Release Spring	29	PT-100 Temperature Sensor	53	Pressure Balancer Lower Casing
6	EHFMC33 Cap Center Screw Set	30	Makfry Digital Panel Control Card	54	Pressure Balancer Complete Set
7	EHFMC33 Cap Knob Handle - Red	31	Makfry Digital Panel Membrane	55	Pressure Balancer Spring
8	EHFMC33 Cap Knob Handle - Black	32	Pump Valve Leaf Switch	56	Pressure Balancer Upper Casing
9	EHFMC33 Boiler Lid Complete Set	33	Selector Switch 1-0-2	57	Pressure Gauge (ø50mm)
10	1 ¼" Two-piece Ball Valve	34	TFT Panel 4.3" Driver Board	58	EHFMC33 Resistance 2000W
11	1/2" - 1 BAR Safety Valve	35	TFT Panel 4.3" Display	59	EHFMC33 Resistance Contactor
12	1/2" Two-piece Ball Valve	36	½" x 40cm Flexible Hose	60	EHFMC33 Resistance Comb Set
13	Spacer Metal M4X20MM	37	Aluminum Pump Adapter	61	Strainer Plate Set (including pipe)
14	EHFMC33 Filter Paper	38	Electric Motor 0.37 KW	62	EHFMC33 Drainage Container
15	EHFMC33 Foldable Basket	39	Pump Ball Bearing	63	EHFMC33 Oil Drainage Pan
16	EHFMC33 Basket without Fold	40	Pump Bushing	64	
17	EHFMC33 Basket Handle	41	Pump Body	65	
18	EHFMC33 Wheel	42	Pump Cover	66	
19	Male and Female Plug (32A)	43	Pump Cover Bushing O-Ring	67	
20	Paper Filter Clamp	44	Pump Cover O-Ring	68	
21	Cleaning Brush (Straight)	45	Pump Complete Set	69	
22	Cleaning Brush (Curved)	46	Pump Contactor	70	
23	EHFMC33 Thermal Relay	47	Pump Mechanical Seal	71	
24	Digital Panel Protection Cover Plate	48	Pump Shaft	72	

USING PARTS OTHER THAN ORIGINAL ONES IN MACHINES IS UNSAFE. ESPECIALLY ELECTRICAL COMPONENTS SHOULD BE CARRIED OUT BY LICENSED EXPERT PROFESSIONALS.

17- TROUBLESHOTS

PROBLEM	CAUSE	SOLUTION
ENERGY IS NOT COMING TO THE PRESSURE FRYER.	ELECTRICAL CIRCUIT NOT COMPLETED	CHECK THE FUSE RELATED TO THE OUTLET.
		VERIFY THAT THERE IS POWER COMING TO THE OUTLET.
		MAKE SURE THE DEEP FRYER PLUG IS FULLY INSERTED INTO THE OUTLET.
		CHECK THE THERMAL/FUSE INSIDE.
ENERGY IS COMING TO THE PRESSURE FRYER, BUT THE OIL IS NOT HEATING UP.	INCORRECT TEMPERATURE SETTING	MAKE SURE THE TEMPERATURE IS SET TO THE REQUIRED LEVEL.
	SAFETY THERMOSTAT ACTIVATED	PRESS THE SAFETY THERMOSTAT BUTTON.
	RESISTANCE PROBLEM	IF THE OIL DOES NOT HEAT UP, CONTACT TECHNICAL SERVICE.
ENERGY IS COMING TO THE PRESSURE FRYER, BUT THE OIL IS NOT HEATING UP.	SOLENOID VALVE PROBLEM	MAKE SURE THE SOLENOID VALVE IS CLEAN AND THE SPRING INSIDE IS CORRECTLY PLACED. SEE: SOLENOID VALVE CLEANING.
	STEAM ESCAPE FROM THE EDGE OF THE LID	CHECK THE GASKET INSIDE THE LID. MAKE SURE THE LID IS PROPERLY PLACED ON THE TANK AND CLOSED CORRECTLY.

	LOW OIL LEVEL	PAY ATTENTION TO THE OIL LEVEL LINE INSIDE THE TANK AND FILL UP TO THE INDICATED LEVEL.
	INSUFFICIENT PRODUCT COOKING	PUT THE SPECIFIED AMOUNT OF PRODUCT INTO THE BASKET.
	STEAM ESCAPING FROM THE EXHAUST	IF THE PRESSURE GAUGE DOES NOT RISE, CONTACT TECHNICAL SERVICE.
	INADEQUATE MAINS POWER SUPPLY	CONTACT AN ELECTRICIAN. HAVE THEM CHECK THE FUSE BOX AND THE OUTLET CABLES.
PRESSURE IS NOT RELEASING AFTER THE COOKING TIME IS COMPLETED.	SOLENOID VALVE BLOCKED	CLEAN THE SELENOID VALVE.
	VALVE FILTER BLOCKED	CLEAN THE VALVE FILTER.
	DISCHARGE PIPE BLOCKED	CLEAN THE PRESSURE RELIEF PIPE.
PRESSURE IS NOT RELEASING AFTER THE COOKING TIME IS COMPLETED.	LID LOCK SYSTEM FAULTY	PRESS HARD ON THE QUICK INTERVENTION HOLE LOCATED ON THE LID PRESSURE RELEASE HANDLE WITH A HARD OBJECT. SEE: GENERAL WARNINGS.

18- COOKING PROBLEMS AND SOLUTIONS

PROBLEM	CAUSE	SOLUTION
THE PRODUCT HAS EXCESSIVE OIL	LOW OIL LEVEL	FILL THE OIL LEVEL UP TO THE MARK INSIDE THE BOILER
	BREADING ERROR	PERFORM THE PANELING PROCESS CORRECTLY
	EXPIRATION OF OIL	CHANGE THE OIL
	USE OF BAD PRODUCT	CONTACT YOUR PRODUCT SUPPLIER
	INSUFFICIENT HEAT GENERATION	MAKE SURE YOUR HEAT SETTINGS ARE ADJUSTED TO THE REQUIRED DEGREE
	INSUFFICIENT PRESSURE	REFER TO THE PROBLEMS CAUSED BY PRESSURE FRYER TABLE
	INEFFICIENT MAINS ELECTRICITY	CONTACT AN ELECTRICIAN (CHECK THE FUSE TABLE, YOUR SOCKET LINE)
THE PRODUCT DOES NOT MEET THE VISUAL STANDARDS.	HIGH DEGREE OF FRYER AND LOW TIME SETTING	CHECK YOUR COOKING SETTINGS
	EXPIRATION OF OIL	CHANGE THE OIL
	ACCUMULATION OF SEDIMENT IN THE BOILER	CLEAN THE BOILER (DO AN OIL DRAINAGE EVERY 3 COOKINGS)

	INSUFFICIENT PRESSURE	REFER TO THE PROBLEMS CAUSED BY PRESSURE FRYER TABLE
	INEFFICIENT MAINS ELECTRICITY	CONTACT AN ELECTRICIAN (CHECK THE FUSE TABLE, YOUR SOCKET LINE)
THE PRODUCT DOES NOT MEET THE VISUAL STANDARDS.	EXPIRATION OF OIL	CHANGE THE OIL
	USE OF BAD PRODUCT	CONTACT YOUR PRODUCT SUPPLIER
	ACCUMULATION OF SEDIMENT IN THE BOILER	CLEAN THE BOILER (DO AN OIL DRAINAGE EVERY 3 COOKINGS)
	USE OF CHEMICALS IN THE BOILER DURING DAILY CLEANING	USE THE CHEMICALS IN ACCORDANCE WITH THE PROCEDURE, APPLY THE RINSING PROCESS CORRECTLY AFTER CLEANING
	BREADING ERROR	PERFORM THE PANELING PROCESS CORRECTLY
	INEFFICIENT MAINS ELECTRICITY	CONTACT AN ELECTRICIAN (CHECK THE FUSE TABLE, YOUR SOCKET LINE)

19- GENERAL WARNINGS

- FAILURE TO UNDERSTAND OR READ THESE INSTRUCTIONS COULD RESULT IN SERIOUS INJURY OR DEATH.
- THE FRYER MUST BE GROUNDED TO THE ELECTRICAL CIRCUIT.
- THE FRYER WILL HAVE HOT SURFACES THAT SHOULD NOT BE TOUCHED WITH BARE HANDS.
- IF THE FRYER HAS ITS OWN SWITCH, IT SHOULD BE TURNED OFF BEFORE UNPLUGGING FROM THE ELECTRICAL OUTLET. THE SWITCH SHOULD BE OFF WHEN THE FRYER IS NOT IN USE.
- ENSURE THAT THE PRESSURE INSIDE THE FRYER HAS DECREASED BEFORE OPENING THE LID.
- CLEAN THE FOLLOWING PARTS REGULARLY:
 - DRAIN TAP,
 - PIPE LEADING TO THE PRESSURE GAUGE,
 - PRESSURE RELIEF PIPE LEADING TO THE SOLENOID VALVE,
 - SOLENOID VALVE,
 - PRESSURE REGULATOR.
- USE HIGH-QUALITY LIQUID OIL AND DO NOT OVERFILL THE FRYER WITH OIL, AS THIS CAN CAUSE THE SOLENOID VALVE TO CLOG. THE MAXIMUM OIL CAPACITY IS 15 LITERS.
- TRY TO SERVE PRODUCTS FRESH, AS THEY LOSE FLAVOR AS THEY SIT. YOU CAN USE SPECIAL WARMERS TO KEEP PRODUCTS WARM AND FRESH FOR LONGER.
- PERIODICALLY STRAIN AND REPLACE THE OIL TO MAINTAIN THE QUALITY AND TASTE OF THE COOKED PRODUCTS.
- REMEMBER THAT EXCESSIVE SALT REDUCES THE LIFE OF THE OIL AND AVOID COOKING SALTY FOODS.

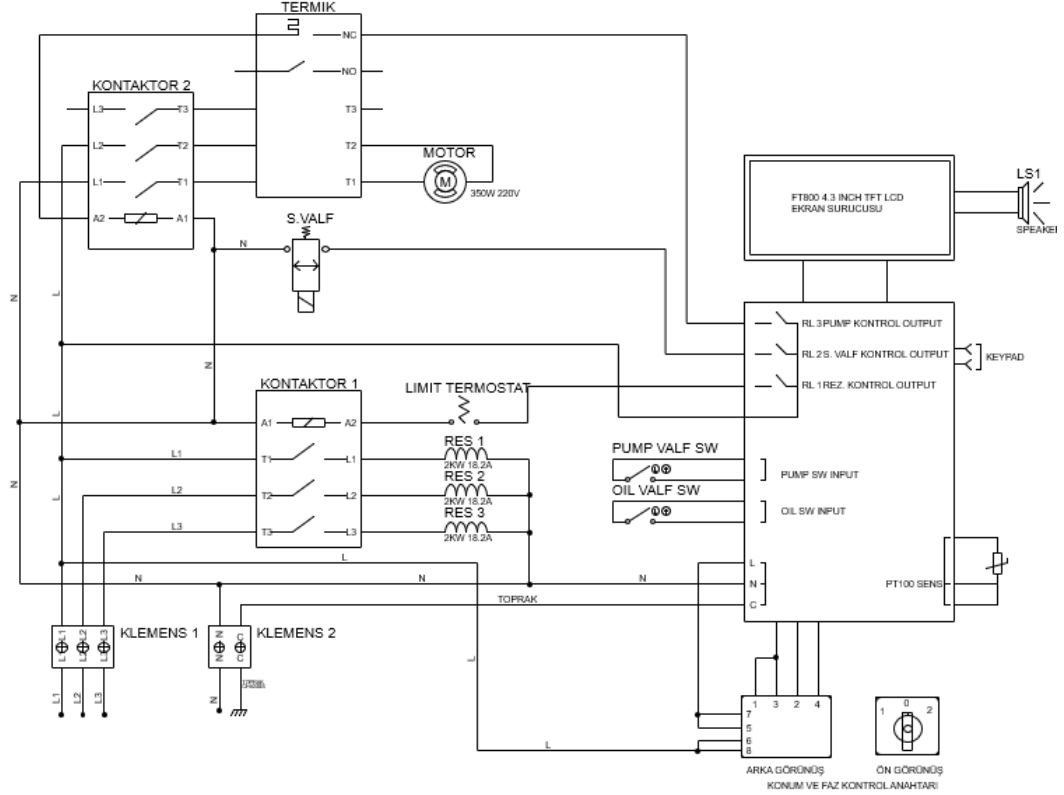
- GROUP PRODUCTS BY TYPE WHEN COOKING AND ALWAYS CHANGE THE OIL FOR EACH GROUP, AS OILS USED FOR DIFFERENT GROUPS OF PRODUCTS AFFECT THE FLAVOR OF OTHER GROUPS OF PRODUCTS.
- STORE THE MACHINE IN A DRY, WARM, AND MOISTURE-FREE PLACE TO EXTEND THE LIFE OF THE FRYER'S RESISTANCE. COLD AND HUMID ENVIRONMENTS SHORTEN THE LIFE OF THE RESISTANCE AND PREVENT IT FROM WORKING.
- DO NOT PLUG OTHER DEVICES INTO THE OUTLET USED BY THE FRYER.
- DO NOT USE ITEMS THAT CAN LEAVE DEBRIS OR RUST, SUCH AS WIRE BRUSHES, INSIDE THE FRYER.
- ONLY USE CLEANING MATERIALS AND CHEMICALS THAT ARE SAFE FOR FOOD MATERIALS.
- REMEMBER THAT HOT OIL CAN CAUSE SERIOUS BURNS, WEAR PROTECTIVE GLOVES AND HAVE TRAINED PERSONNEL DRAIN THE OIL.
- DO NOT TRY TO MOVE THE FRYER WHEN IT IS STILL HOT.
- DO NOT USE A PRESSURE WASHER OR STEAM CLEANER FOR FRYER CLEANING.
- DO NOT USE CHEMICALS SUCH AS CAUSTIC OR DEGREASERS FOR CLEANING.
- MAKE SURE THE SAFETY VALVE AND PRESSURE COMPONENTS ARE CLEAN BEFORE USE.
- CHECK THE OIL LEVEL BEFORE SWITCHING THE MACHINE TO THE COOK POSITION.
- MAKE SURE ALL OIL VALVES ARE COMPLETELY CLOSED WHEN OPERATING THE MACHINE.
- DO NOT OPERATE YOUR MACHINE WITHOUT A FILTER PAPER OR FILTER. SEDIMENTS CAN CAUSE MOTOR FAILURE.
- FOR SPARE PARTS NOT LISTED, PLEASE CONTACT TECHNICAL SUPPORT.
- DEPENDING ON USAGE FOR BREWING AND FILTERING, CHANGE YOUR FILTER PAPER REGULARLY. FAILURE TO CHANGE YOUR FILTER PAPER ON A REGULAR BASIS WILL DAMAGE YOUR MACHINE'S FILTER MOTOR.

-EMERGENCY LOCK SYSTEM FOR THE LID.

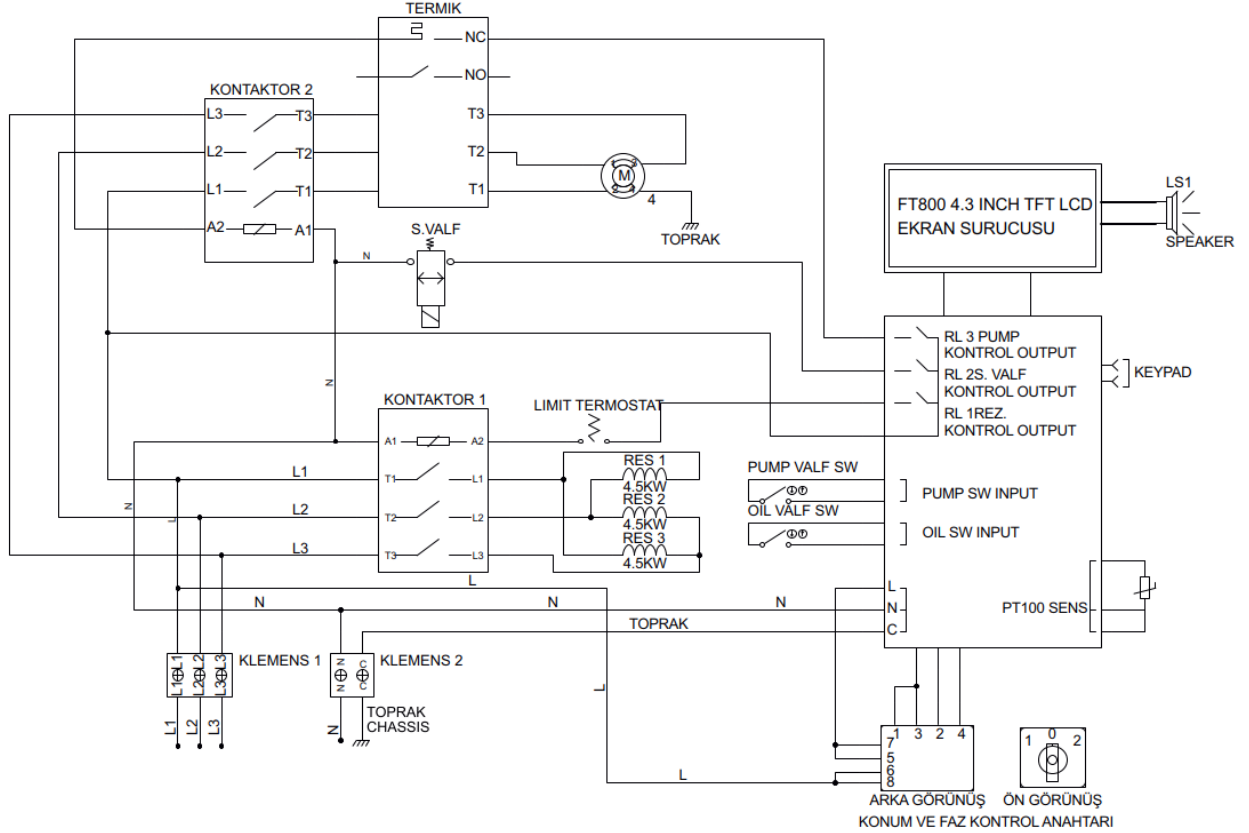
THERE IS A LOCK SYSTEM THAT PREVENTS THE LID FROM OPENING WHILE THERE IS PRESSURE INSIDE YOUR MACHINE. IF THIS SYSTEM MALFUNCTIONS, THERE IS A HOLE ON THE LID PRESSURE LEVER THAT ALLOWS YOU TO QUICKLY REMOVE THE PRODUCTS INSIDE. PRESS THIS HOLE WITH A SCREWDRIVER-LIKE TOOL TO RELEASE THE LOCK. IF THIS PROBLEM PERSISTS, SEEK TECHNICAL ASSISTANCE.



20- ELECTICAL DIAGRAM



21- ELECTRICAL DIAGRAM



22- WARRANTY CERTIFICATE AND TERMS

AS MAKFRY FAMILY, THANK YOU FOR CHOOSING OUR PRODUCTS. WARRANTY DOCUMENT MUST BE KEPT DURING THE WARRANTY PROCESS. IF THE DOCUMENT IS LOST, A SECOND DOCUMENT WILL NOT BE GIVEN TO THE CUSTOMER AND THIS DOCUMENT MUST BE SHOWED WHEN THE CUSTOMER REQUIRES WARRANTY REPAIR. OTHERWISE, REPAIR IS CHARGED. IF THE WARRANTY DOCUMENT IS UNCLEAR, MAKFRY MAY ALSO REQUEST A CERTIFICATE OF PURCHASE.

- 1- THE WARRANTY PROCESS STARTS FROM DELIVERY DATE TO THE CONSUMER AND IS 2 YEARS. DIGITAL PANEL IS 1 YEAR, RESISTANCES ARE 6 MONTHS.
- 2- IF THE GOODS FAILS WITHIN THE WARRANTY PERIOD, THE PERIOD IN REPAIR IS ADDED TO THE WARRANTY PERIOD. THE REPAIR TIME OF THE GOODS IS A MAXIMUM 30 BUSINESS DAYS.
- 3- MAINTENANCE AND REPAIR MUST BE DONE BY AUTHORIZED BY MAKFRY. OTHER INTERVENTIONS, THE GOODS WILL BE OUT OF THE SCOPE OF WARRANTY.
- 4- IF DEFECTIVE MATERIAL AND/OR WORKMANSHIP CAUSES FAILURE DURING THE WARRANTY PERIOD, MAKFRY WILL MAKE THE NECESSARY ARRANGEMENTS AT ITS OWN EXPENSE, AND ITS ANY DAMAGES UNDER THE SCOPE OF THE WARRANTY.
- 5- WARRANTY DOES NOT COVER CONSEQUENTIAL DAMAGES, INCLUDING LOSS OF BUSINESS OR INFORMATION, AND DOES NOT APPLY TO THE FOLLOWING CASES:
 - IF THE GOODS IS USED AGAINST THE METHODS OR CONDITIONS STATED IN THE PROMOTION AND USER'S GUIDE OR APPENDIX,
 - IF IT IS DETERMINED THAT THE GOODS WAS PREVIOUSLY REPAIRED OR OPENED BY NON-AUTHORIZED PERSONS AND/OR REPAIR WORKSHOPS,
 - IF THE GOOD IS USED WITH UNAPPROPRIATE VOLTAGE OR WITH FAULTY ELECTRICAL INSTALLATION WITHOUT THE KNOWLEDGE OF AUTHORIZED SERVICES DETERMINED BY MAKFRY.

- IF THE SERIAL NUMBER OF THE GOODS IS DAMAGED OR DISASSEMBLED, ANY MODIFICATION IS MADE TO THE WARRANTY DOCUMENT OR PURCHASE DOCUMENTS, OR THE DOCUMENTS HAVE BEEN ILLEGAL,
 - IF FAULT OR DAMAGE OCCURRED DURING SHIPPING, WHICH IS NOT MAKFRY'S RESPONSIBILITY,
 - IF THE EXTERIOR SURFACES OF THE GOODS ARE DAMAGED WITHIN THE CONSUMER RESPONSIBILITY,
 - IN CASE OF FAULTS CAUSED BY ACCESSORIES OR OTHER DEVICES THAT CAN BE USED WITH THE PRODUCT AND PURCHASED FROM A PLACE OUTSIDE OF OUR COMPANY OR OUR AUTHORIZED SERVICES,
 - IN CASE OF FAILURES AND DAMAGES CAUSED BY NATURAL DISASTERS SUCH AS FIRE, LIGHTNING, FLOOD, EARTHQUAKE ETC,
 - IF THE ELECTRONIC PARTS OF THE GOODS ARE DAMAGED DUE TO LIQUID CONTACT WITH THE CONSUMER'S RESPONSIBILITY,
 - THE WARRANTY DOES NOT COVER ANY WEAR PRODUCTS AND/OR PRODUCT PARTS MADE OF ACCESSORIES OR GLASS, WHICH CAN BE CONSIDERED AS CONSUMABLES BY NATURE,
 - IF THE FAILURE IS CAUSED BY ERRORS OR MISUSE OF THE PRODUCT OR ENVIRONMENTAL CONDITIONS THAT DO NOT FOLLOW THE RECOMMENDED CONDITIONS OF USE OF THE PRODUCT,
 - THE WARRANTY IS FOR CORROSION, DEFORMATIONS AND DAMAGES OCCURRING IN ESPECIALLY ELECTRICAL COMPONENTS ARISING FROM OPERATION OF THE DEVICE IN ACIDIC OR HUMID ENVIRONMENTS.
 - IN TSE OR CE CERTIFIED PRODUCTS USED, EXCEPT MAKFRY SPECIAL PRODUCTION ON THE GOODS.
- 6- TRANSPORTATION COSTS OF MAKFRY AUTHORIZED SERVICE PERSONNEL IN THE REPAIR PROCESS TO BE DONE WHERE THE GOODS ARE AVAILABLE, WITH ON-SITE SERVICE. ACCORDING TO THE AUTHORIZED SERVICE DETECTION, THE REPLACEMENT/REPAIR OF THE WARRANTY WILL BE MADE WITH OR FREE OF CHARGE.
- 7- İZMİR COURTS AND EXECUTION OFFICES ARE AUTHORIZED IN CASE OF CONFLICT OF SCOPE OF WARRANTY.

MODEL	
SERIAL NUMBER	
WARRANTY PERIOD	
WARRANTY PROCESS START	

ggmgastro

STAMP - SIGNATURE