



**Single and Double 8 Litre Fryers with Tap
PFT81 & PFT82 Operating Manual**

Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for safe operation so please read carefully and retain for future reference.

Warnings and Precautions

The following warnings and precautions are important and must be observed:

- Ensure voltage and frequency power requirements for the fryer match that of the supply.
- The machine must be earthed when used. There is a danger of electric shock if it is not earthed.
- In case of emergency, please turn off the power switch and unplug the machine.
- If the electric wire becomes damaged, a qualified engineer or the manufacturer must replace it.

Pantheon Catering Equipment is not responsible for any accidents or faults caused by amendments made to the machine or improper use by the user.

Technical Data

Specifications:

Model:	PFT8	PFT82
Voltage (V)	220-240V 50Hz	220-240V 50Hz
Power (W)	3250	3250+3250
Capacity (Litre)	8	8+8
Weight (Kg)	10	18
Dimensions (mm)	285w x 470d x 410h	580w x 470d x 410h

Installation

The installation of the unit must be performed by a qualified technician only.

Place the device on top of a solid, even, safe and stable surface that tolerates the weight of the unit.

Ensure no flammable products are placed near the unit, as it will get hot.

Position the device appropriately so that the plug is always accessible. Also ensure the unit isn't placed close to any water.

Operating Instructions

1. Firstly ensure that the fryer is installed on a level, stable surface.
2. Next ensure the machine is switched off both at the mains and on the power switch, whilst filling with oil.
3. To fill with oil, firstly observe that there is an oil level mark in the internal oil pot. Ensure the volume of oil placed into the fryer lies between the MIN and MAX volume level.
4. Once full with oil, turn the machine on at the mains and with the power switch. The green indicator will illuminate.
5. Before heating the oil, ensure the fryer baskets are in the oil; to ensure they heat up gradually along with the oil.
6. Rotate the temperature controller clockwise and set the required temperature
7. The yellow light will then illuminate to show the fryer element is active and the temperature is rising.
8. When temperature reaches the set temperature on the temperature controller knob, the yellow light will turn off, to show the oil is at the correct heat.

9. The fryer will automatically maintain the set temperature, each time the element is heating up to the required temperature, the yellow light will illuminate.
10. Add the food you wish to deep fry to into the frying basket and lower slowly into the oil.
11. Place the supplied cover over the fryer, to prevent any oil splashes and to help maintain the heat of the oil.
12. When the frying is finished, lift the cover and the basket, and then hang it on the front notch of pot to allow the oil to drain.
13. After you have finished using the fryer, turn the thermostat anti-clockwise to the off position.
14. Then turn the power switch to the off position. Please be careful as the oil will retain its heat, and will only cool down gradually even after the fryer has been turned off.
15. Please be aware that the fryer is equipped with an 'overheat reset'. If the temperature of the oil exceeds 230°C the unit will reset. The reset button will have to be pressed before the unit will begin to reheat the oil.

Maintenance

Replacing the oil:

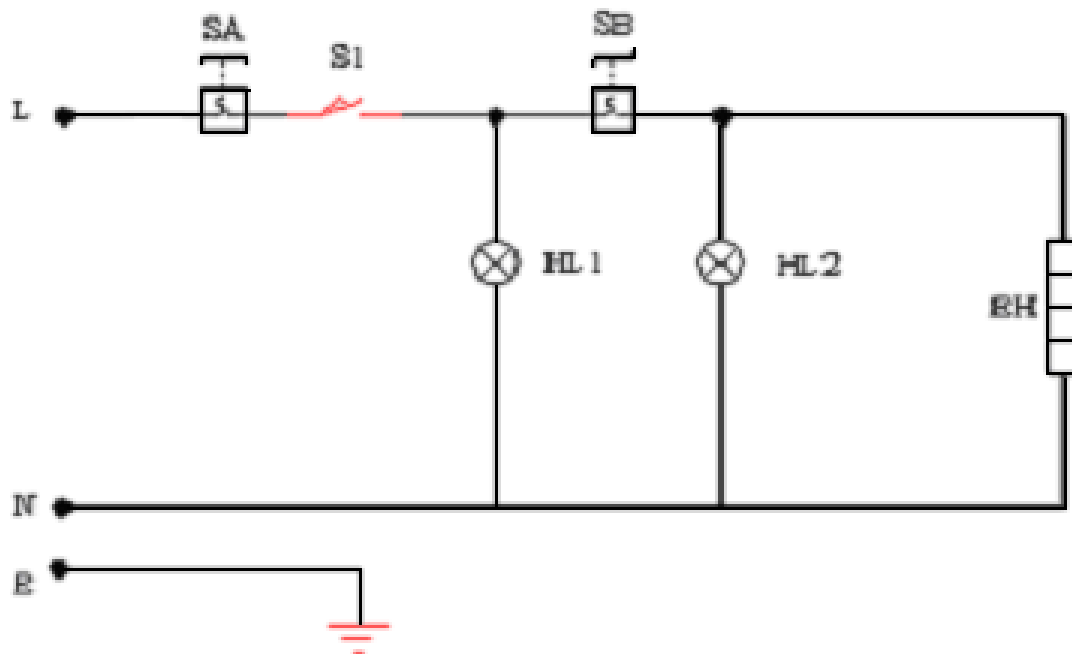
Depending on the food which is being fried, it is advised to change the oil used in the fryer at least once a week. Please follow the instructions below to replace the oil correctly:

- First, turn the power off and ensure the unit is unplugged
- If the unit has recent been used ensure it has been left for at least 45 minutes to allow the oil to reach room temperature.
- Place an oil tray under the oil drain and open the drain valve
- The oil should pour oil into the oil tray freely.
- After draining has finished, ensure the drain valve is closed.
- Then replace the oil, adhering to the MIN and MAX levels on the side of the oil pot.

Troubleshooting

Problem	Possible Causes	Solution
Power indicator and heat indicator both aren't illuminated	<ol style="list-style-type: none"> 1. Plug is not inserted well. 2. Micro-switch is in poor contact 	<ol style="list-style-type: none"> 1. Remove the plug. 2. Adjust the limit distance of micro-switch
The unit fails to heat the oil and the heat indicator isn't illuminated	<ol style="list-style-type: none"> 1. Connection of electric heating element is loose. 2. Heating element is broken 	<p>Ensure the heating element is securely fitted.</p> <p>Replace the heating element.</p>
Power indicator is on but the setting temperature is not raised.	Temperature controller is burned.	Change temperature controller.
Temperature control is normal but indicator is not on.	Indicator is burned.	Change indicator.
The fryer has suddenly stopped heating the oil	The temperature limiter is active	Press the 'over heat' reset button on the underside of the rear of the unit
Temperature cannot be controlled via the thermostat	Temperature thermostat is broken	Change temperature thermostat

Circuit Diagram



S1 — MICRO-SWITCH

SA — HEAT BREAKER

SB — TEMPERATURE CONTROLLER

EH — ELECTRIC HEATING TUBE

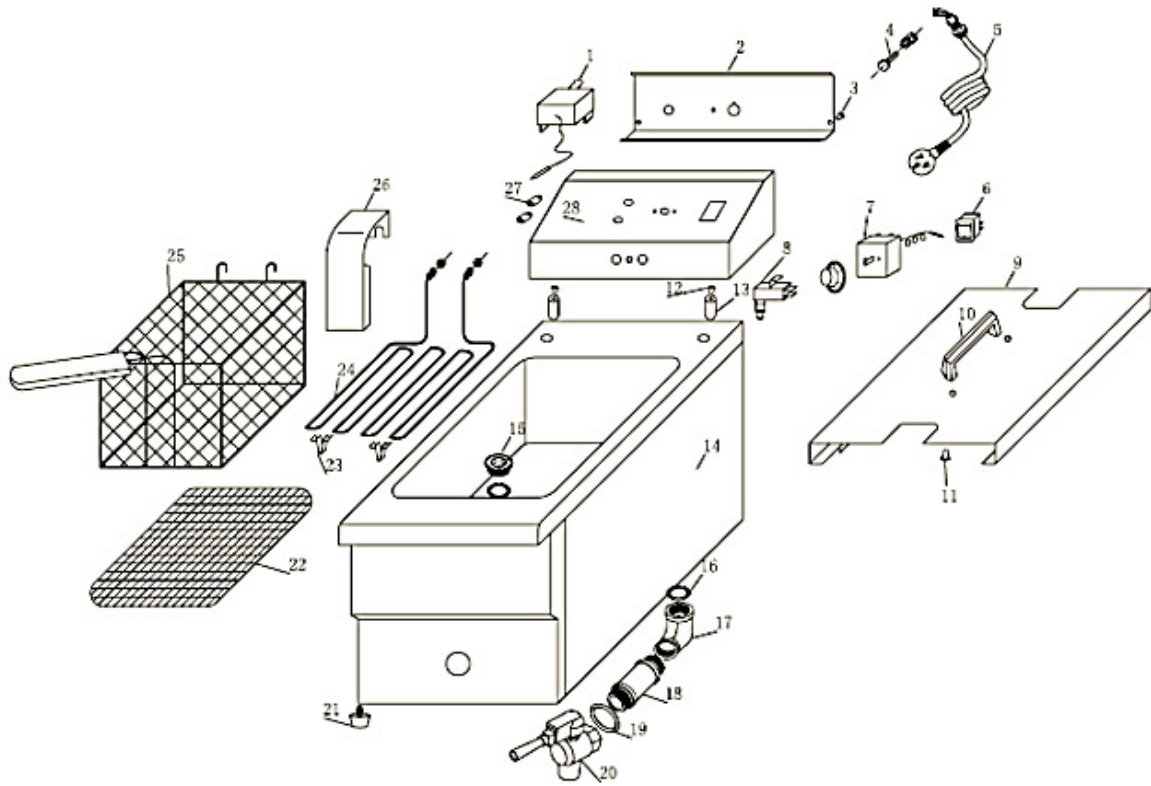
HL1 — POWER INDICATOR

HL2 — HEATING INDICATOR

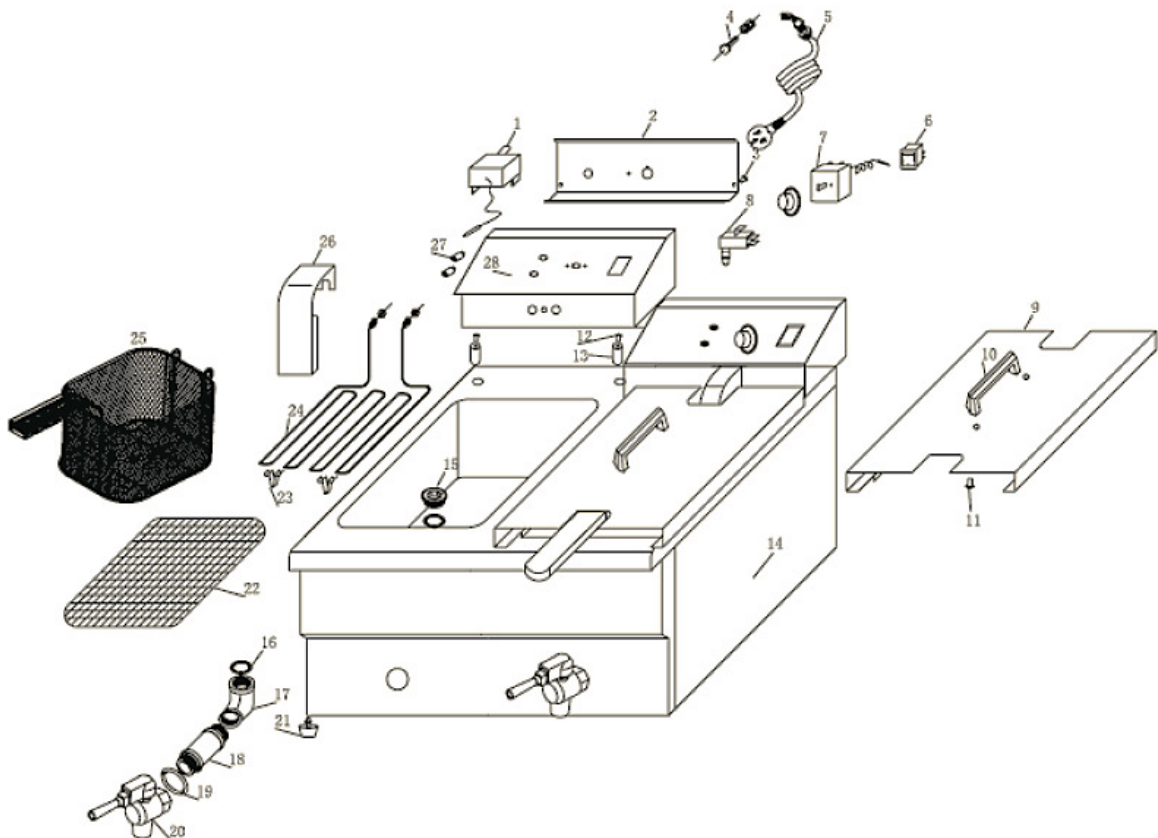
E — EARTH OF CASE

Parts Diagram

PFT8



PFT82



Parts List

Serial No.	Name	Material	Quantity	Remark
1	Temperature limiter	EGO	2	220V/230°C
2	Back board of electrical case	SS	2	$\delta = 1.0\text{mm}$
3	Fix screw	SS	4	M4×8
4	Grounding nut	Copper	2	M6×20
5	Power cord		2	
6	Switch		2	
7	Thermostat		2	220V/190°C
8	Micro switch	Made by Swiss	2	
9	Tank cover	SS	2	$\delta = 0.8\text{mm}$
10	Handle	Bakelite	2	
11	Fix screw	SS	4	M5×8
12	Fix screw	SS	4	M5×16
13	Pin for electrical case	A3 Steel, chrome plating	4	
14	Frame	SS304	1	$\delta = 1.0\text{mm}$
15	Drainage bolt	Brass	2	3/4"
16	Silicate ring	Silicate	2	
17	Drainage elbow	Brass	2	3/4"
18	Drainage pipe	Brass	2	3/4"
19	Decoration ring	SS	2	$\delta = 0.5\text{mm}$
20	Drainage valve	SS	2	
21	Rubber foot	Rubber	4	
22	Compartment mesh	SS	2	245×205
23	Heating element rack	SS	4	$\delta = 0.6\text{mm}$
24	Heating element		2	
25	Frying basket		2	
26	Safeguard board for heating element	SS304	2	$\delta = 0.7\text{mm}$
27	Indicator		4	
28	Facial board	PVC	2	$\delta = 0.2\text{mm}$