

Fryer Range

Operating Manual Fryer Collection

PF61, PF62, PF111, PF112, PFT81, PFT82



PANTHEON
Catering Equipment

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Featured Devices

Fryer Collection

This Manual covers the following Devices from the Fryer Range:

- PF61, PF111 – Single Fryer 6 & 11 Litre
(Pictured Bottom Left)
- PF62, PF112 – Double Fryer 6 & 11 Litre
(Pictured Bottom Central Left)
- PFT81 - Single Fryer with Tap 8 Litre
(Pictured Top Right)
- PFT82 - Double Fryer with Tap 8 Litre
(Pictured Upper Right)



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Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for the safe operation of the product 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:

Fryers Without taps

Model	PF61	PF62	PF111	PF112
Voltage (V)	220-240V 50Hz	220-240V 50Hz	220-240V 50Hz	220-240V 50Hz
Power (W)	2500	2X 2500	2900	2X 2900
Temp Range (°C)	60-190	60-190	60-190	60-190
Weight (Kg)	5	12	7	15
Frying basket Dimensions (mm)	185w 210d 115h	185w 210d 115h	200w 225d 140h	200w 225d 140h
Dimensions (mm)	265w 430d 290h	550w 430d 290h	325w 460d 345h	670w 460d 345h

Fryers with Taps

Model	PFT81	PFT82
Voltage(V)	220-240V 50Hz	220-240V 50Hz
Power (W)	3250	2x 3250
Capacity (litre)	8	2x 8
Weight (Kg)	10	18
Dimensions (mm)	285w x 470d x 410h	580w x 470d x 410h

Specifications are subject to change. Please check the rating label on the back of the machine.

Accessories

The Following Fryers come with the following accessories as standard:

PF61, PF111, PFT81:

- 1 x frying basket

PF62, PF112, PFT82:

- 2 x frying basket

Installation

- The installation of the unit must only be performed by a qualified technician.
- Confirm that the device is positioned on a solid, even, safe and stable surface that tolerates the weight of the unit.
- Ensure no flammable products are placed near the unit.
- Position the device appropriately so that the plug is always accessible.
- Check the unit isn't placed close to any water.

Operating Instructions

Be sure to follow the instructions below in order to correctly operate the Fryer:

- Firstly ensure that the fryer is installed on a level, stable surface.
- Next Check that the machine is switched off both at the mains and on the power switch, whilst filling with oil.
- To fill with oil, 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.
- Once full with oil, turn the machine on at the mains and with the power switch. The green indicator will illuminate.
- Before heating the oil, ensure the fryer baskets are in the oil; to ensure they heat up gradually along with the oil.
- Rotate the temperature controller clockwise and set the required temperature
- The yellow light will then illuminate to show the fryer element is active and the temperature is rising.
- When temperature reaches the set temperature on the temperature controller knob, the yellow light will turn off, in order to confirm that the oil is at the correct heat.
- The fryer will automatically maintain the set temperature, each time the element is heating up to the required temperature, the yellow light will illuminate.
- Add the food you wish to deep fry into the frying basket and lower slowly into the oil.
- Place the supplied cover over the fryer, to prevent any oil splashes and to help maintain the heat of the oil.
- 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.
- After you have finished using the fryer, turn the thermostat anticlockwise 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.

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 – PF61, PF62, PF111, PF112

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 recently been used ensure it has been left for at least 45 minutes to allow the oil to reach room temperature.
- Remove the frying basket, be careful as the basket may drip oil
- Lift the oil pot out using the handles at either side
- Simply dispose of the oil and wipe away any food bits using a cloth
- Place the oil pot back into the fryer, ensuring it is seated correctly
- Then replace the oil, adhering to the MIN and MAX levels on the side of the oil pot.

Replacing the oil – PFT81, PFT82

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 recently been used leave it 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 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
Both the Power Indicator and Heat Indicator aren't illuminated	The plug is not inserted well	Replace the temperature Controller
	The Micro-switch is in poor contact	Adjust the limit distance of the micro-switch
The Unit fails to heat the oil and the heat indicator isn't illuminated	The connection of the electric heating element is loose	Ensure the heating element is securely fitted
	The heating element is broken	Replace the heating element
The Power Indicator is on but the setting temperature is not raised.	The temperature controller is burned	Change the Temperature Controller
The Temperature control is normal but the indicator is not on	The Indicator is burned	Change the Indicator
The fryer has suddenly stopped heating the oil	The temperature limiter is active	Press the 'Overheat' reset button on the underside of the rear of the unit
The Temperature cannot be controlled via the thermostat	The temperature Thermostat is broken	Change the Temperature Thermostat

Please Note: If none of these are the case please cease use of the product and contact the manufacturer

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Product Range:

Induction Hobs / Combination Ovens / Pizza Ovens / Mixers
Salamander Grills / Contact Grills / Pie Warmers / Fryers
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