



Manufactured By
ROBAND AUSTRALIA PTY LTD



OPERATING INSTRUCTIONS

DOUBLE PAN FRYERS

Models F25, F28 Version 3

Includes

International models: ...-Gxx, -Fxx, -Mxx

Special Features:

- Safety Over-Temperature Cut-out as Standard
- Advanced Control Safety Systems
- Ultra-Durable Stainless Steel Elements
- Superior Reliability & Longevity



These instructions cover the models of ROBAND® Double Pan Fryers only. Although there are slight variances between models, the installation, operation, care and maintenance procedure is the same for all.

INSTALLATION

- ⇒ Remove all the packaging materials and tape, as well as any protective plastic from the machine. Clean off any glue residue left over from the protective plastic using methylated spirit.
- ⇒ Place the fryer on a firm, level surface in the required position. The feet can be adjusted for an uneven surface. Take a moment to familiarise yourself with the general arrangement of the fryer before going any further. Notice the activating switch located beneath the control box. The round activating boss attached to the body of the fryer will activate this switch. Never remove the activator boss.
- ⇒ National Standards exist outlining the positioning, spacing and ventilation requirements when installing new appliances. These Standards should be consulted and new equipment should be installed accordingly. In any situation where specifications allow a distance of less than 100mm we would still recommend that a well-ventilated air gap of not less than 100mm be maintained. If the machine is near particularly heat-sensitive materials common sense should be employed in determining sufficient distancing.
- ⇒ The elements and controls are designed as separate components to the body and pans. These are referred to as the control boxes. The main switches, thermostats and pilot lights are located on the face of each control box. There are two control boxes on each fryer.
- ⇒ The control boxes can be tilted back and rested in the upright position or removed altogether from the fryer body. Once removed, the pans may then be removed by sliding your fingers beneath the lip and lifting them out.

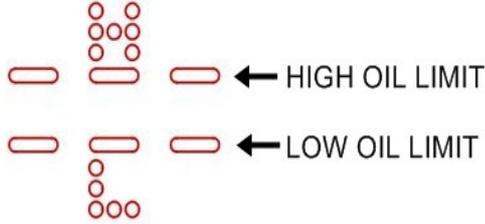
Caution: Ensure pans are cooled before attempting to remove them.

- ⇒ Before connecting the fryer to the power supply ensure that **all** the controls are in the “**OFF**” position.
- ⇒ For models F25 plug each control box of the fryer into a standard, single phase, 10Amp power point. Note that 15A power points could also be used with 10A machines.
- ⇒ For models F28 plug each control box of the fryer into a standard, single phase, 15Amp power point.

Please Note: Each control box **must** be connected to an individual power circuit.

We recommend the use of an RCD (Residual Current Device) rated at not less than 30mA for circuit protection when using these units. Note that if one RCD is used to protect multiple socket outlets, the RCD shall be appropriately rated so as to allow up to 30mA from these machines alone.

OPERATION

- ⇒ Place the pans in the fryer body. Place the control boxes in position and the element guards over the element in the bottom of each pan.
 - ⇒ Fill the pans with the required volume of oil. Refer to the safety note below regarding “solid” oil. Refer to the specifications at the end of these instructions, for the correct volume of oil for your particular model. Never allow oil to fall below the “Low Oil Limit” as operation of the unit in this manner could result in a fire.
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- ⇒ Rotate the main switch to the “ON” position. The green pilot light will illuminate, indicating that the power is on. Rotate the thermostat knob to select the desired cooking temperature.
 - ⇒ For cooking, a setting of between 170° and 180°C should suffice but experience will dictate the best temperature for the particular food being cooked.
 - ⇒ When the temperature has been set the amber pilot light will illuminate, indicating that heating is taking place. When the oil has reached the set temperature the amber pilot light will go out. The thermostat will then continue to cycle on and off, maintaining the set temperature. The amber pilot light will also cycle on and off with the thermostat.
 - ⇒ **Solid Oil:** If using “**solid**” type cooking oil, this **must** be melted very slowly by turning the thermostat on to the lowest setting for about 10 to 15 seconds, then off for a similar period. Repeat this process until the level of **liquid** oil reaches the minimum oil level mark. This is to prevent the possibility of the oil igniting.
 - ⇒ **Extra Virgin Olive Oil:** The flash point of Extra Virgin Olive Oil is considerably lower than the more refined Olive oils and should not be used for high temperature frying.

WARNING: Always turn both the thermostat and main switch “OFF”, and allow element to cool before lifting the element out of the oil.



WARNING: Immersing a hot element in oil could cause a fire.

Cooking Tip: For frozen foods, direct from freezer to fryer, allow 5° higher temperature or slightly longer cooking time. Always shake the cold water and ice from frozen foods before frying. As a general rule, for larger items of food, cook at a lower temperature for a longer time, to avoid burning the outside. For smaller items of food, cook at a higher temperature for a shorter time.



WARNING: Ensure that oil is changed or filtered regularly. Old or dirty oil has a lower flash point and is more prone to surge boiling.



WARNING: always be careful when cooking frozen or over-wet food products as these items are more prone to surge-boiling (where the “froth” on top of the oil increases and can lead to an overflow of boiling oil and water) and are more likely to result in the “spitting” of hot oil. It is always safer to fryer smaller batches of product (never more than 0.5Kg) as this will reduce the surging effect.



WARNING: Ensure that oil is changed or filtered regularly. Old or dirty oil has a lower flash point and is more prone to surge boiling.

GUIDELINES FOR DEEP FRYING

Use thick, straight cut chips (greater than 13mm), or wedges



- ⇒ Thin chips and crinkle chips absorb more oil and therefore use up more oil from the fryer, and are more fattening.
- ⇒ If the chips are frozen, don't thaw. Water from thawed chips damages the oil

Cook at 180°C



- ⇒ Food won't cook more quickly at temps above 180°C.
- ⇒ Higher temperatures degrade the oil.
- ⇒ Lower Temperature produce greasy food

Cook chips in a separate fryer



- ⇒ Fresh batter mix used for battered food, crumbs from crumb coatings, seasonings, sausages and seafood all damages the oil.
- ⇒ If you have enough fryers, keep one fryer for chips only, this oil will last longer.

Cook chips for 3-4 minutes



- ⇒ Use a timer.

Avoid big drops in oil temperature



- ⇒ Big drops in temperature will damage the oil more quickly.
- ⇒ Put small loads in the baskets.
- ⇒ If you have enough fryers, put baskets in alternate fryers.
- ⇒ Keep fryers topped up with fresh oil. Don't top up whilst cooking food.



Drain food well

⇒ Vigorously shake the basket of cooked food twice and hang it for at least 20 seconds over the hot fryer. This returns some oil to the fryer, and is less fattening.

Look for signs of oil degradation

⇒ If the oil is damaged (eg dark colour, smoking) discard it all.

⇒ Degraded oil:

- Cooks more slowly.
- Uses more electricity to cook the food.
- Takes longer to get back up to temperature.



Filter oil daily



⇒ Use a funnel or a filtering machine.

⇒ The cost of a filtering machine will be offset by your savings on the oil.

⇒ Filtering extends the useful life of the oil.

⇒ Skim the surface of the oil frequently while cooking.

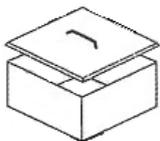
Clean fryer frequently



⇒ Detergent damages the oil. If you use detergent, rinse well after with a solution of white vinegar and water (1 cup of vinegar in a 20 litre bucket of water.) Finally rinse with water.

⇒ Occasionally it may be necessary to fill the fryer with water and boil 15-30 minutes to help loosen any gum formed on the fryer.

Cover the fryer when not in use



⇒ As light, dust and air damage oil, cover the fryer overnight and other times during the day when oil is cool.

BASKET CAPACITY GUIDELINES

All countertop fryers use the same basket. The basket can carry approximately 1kg (1000g) of chips when filled to the rim. However it is not recommended to cook at full capacity. The type of model, type of chip, and your individual preference will dictate the actual capacity the baskets should be filled.

⇒ If an overfilled basket is placed into the oil it will:

- Create an Oil surge (bubbles) that may overflow the tank
- Reduce the oil temperature too much which
 - creates soggy, fatty chips
 - lengthens the cook time
 - degrades the oil
 - use more oil

⇒ Each application and preference will differ, but in general the basket capacity for 10mm chips would be:

- Model F25 = 500g (about ½ full)
- Model F28 = 750g (about ¾ full)

ADDITIONAL DEEP FRYING GUIDELINES

⇒ For frozen foods, direct from freezer to fryer, allow 5° higher temperature or slightly longer cooking time.

⇒ Always shake the cold water and ice from frozen foods before frying.

⇒ As a general rule, for larger items of food, cook at a lower temperature for a longer time.

⇒ For smaller items of food, cook at a higher temperature for a shorter time.

⇒ Keep salt away from the cooking oil – don't salt chips whilst they are hanging over the oil tank.

⇒ Turn fryer to 140°C during quiet times to save power and save the oil.

⇒ Top up the cooking oil regularly.

⇒ Never use copper or brass utensils in the cooking oil. They will react with hot oil, causing degradation.

TIPS FOR HEALTHY FRYING

Are you concerned about your customers' health? Would you like to improve the flavour and nutritional value of your fried product? And would you like to save money doing so? Then read on and take the first step towards a higher quality healthier product that actually can help save you money...

SAVING COSTS, IMPROVING OIL LIFE AND INCREASING EFFICIENCY

Food quality and operating efficiency is improved by cooking in regularly filtered oil. Long oil life can be achieved by frequently filtering the fat and oil inside the deep fryer. This allows the oil to work at greater efficiency for a longer time.

This improvement can be associated with increased efficiency; including power cost savings and a longer fry life for the fat or oil.

Several factors that shorten the fry life of the oil include the presence of water, emulsifiers, seasoning, light and detergent.

VARIOUS TYPES OF FATS AND OILS

Different types of oil or fat used to fry foods affect the overall nutritional quality of the finished product. Many of the various types of fats and oils available on the market are not suitable for cooking over long periods of time at high temperatures, as happens in deep-frying.

- ⇒ **Tallow-based (Beef) Fats** - The most commonly used fat due to its cheaper cost and relatively longer fry life. This oil is not recommended due to its association with increased heart disease risk.
- ⇒ **Liquid Vegetable Oils** - Whilst most vegetable oils are recommended for cooking, many of them are not suitable for deep-frying. Higher temperatures break down the oil faster and by-products often have an off-flavour and that may also increase heart disease risk.
- ⇒ **Hardened/Creamed Vegetable Oils** - These products may have a longer fry life than their liquid oil equivalents, but the hardening process increase heart disease due to the components added.

The Heart Foundation recommends healthier oils. Please check their website:

<http://www.heartfoundation.org.au/>

⚡ SAFETY ⚡

GENERAL SAFETY

This machine contains no user-serviceable parts. Roband Australia, one of our agents, or a similarly qualified person(s) should carry out any and all repairs. Any repair person(s) should be instructed to read the Safety warnings within this manual before commencing work on these units.

- ⇒ Steel cutting processes such as those used in the construction of this machine result in sharp edges. Whilst any such edges are removed to the best of our ability it is always wise to take care when contacting any edge.
- ⇒ Particular care should be taken to avoid contact with any steel edge, and warnings should be given in regards to the danger of such contact to any repair or maintenance person(s) prior to commencement of any servicing.
- ⇒ Do not remove any cover panels that may be on the machine.
- ⇒ This unit can get very hot, ensure everyone is aware that the machine is operating and take care to avoid contact with hot surfaces (refer to installation for guide to ventilation).
- ⇒ Always ensure the power cable is not in contact with hot parts of the machine when in use, and ensure that if the cord is damaged in any way that is replaced immediately.
- ⇒ Always use original spare parts. Genuine Roband parts have been checked for compliance and reliability and the use of non-original spare parts may compromise the function or safety of these units.

SAFETY FEATURES

- ⇒ All fryers in this range are equipped with a thermal overload.
- ⇒ The thermal overload's function is to cut power to the fryer when the oil temperature reaches 238°C, thus preventing the oil reaching flash point temperature.
- ⇒ See Trouble shooting of the thermal overload occurs

GENERAL FIRE SAFETY

- ⇒ Before using any fryer adequate safety measures should be in place. Such measures should include, but not be limited to, having an appropriate fire extinguisher or fire blanket located nearby in case cooking oil ignites.

Electricity is dangerous and should only be handled by qualified professionals. It is your life- Don't risk it.

CLEANING, CARE & MAINTENANCE

Attention to regular care and maintenance will ensure long and trouble free operation of your fryer.

- ⇒ The Fryer should be cleaned out daily, or more often if necessary.
- ⇒ Ensure the power is off and the fryer is cool before attempting to drain the cooking oil or clean any part of the machine.
- ⇒ Wipe the fryer down with warm soapy water using a **damp** sponge or cloth. **Do not** immerse the control boxes in water.
- ⇒ Filter the cooking oil daily if the fryer is constantly in use.
- ⇒ Empty and wash the drip tray at the bottom the fryer regularly. The tray is removed by simply sliding it out.
- ⇒ Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning to avoid injury.

Caution: Some cleaning agents can damage stainless steel, usually through prolonged use. For this reason we recommend cleaning with soapy water. Any damage to the unit through the use of harsh or improper cleaning agents is entirely the fault of the user.

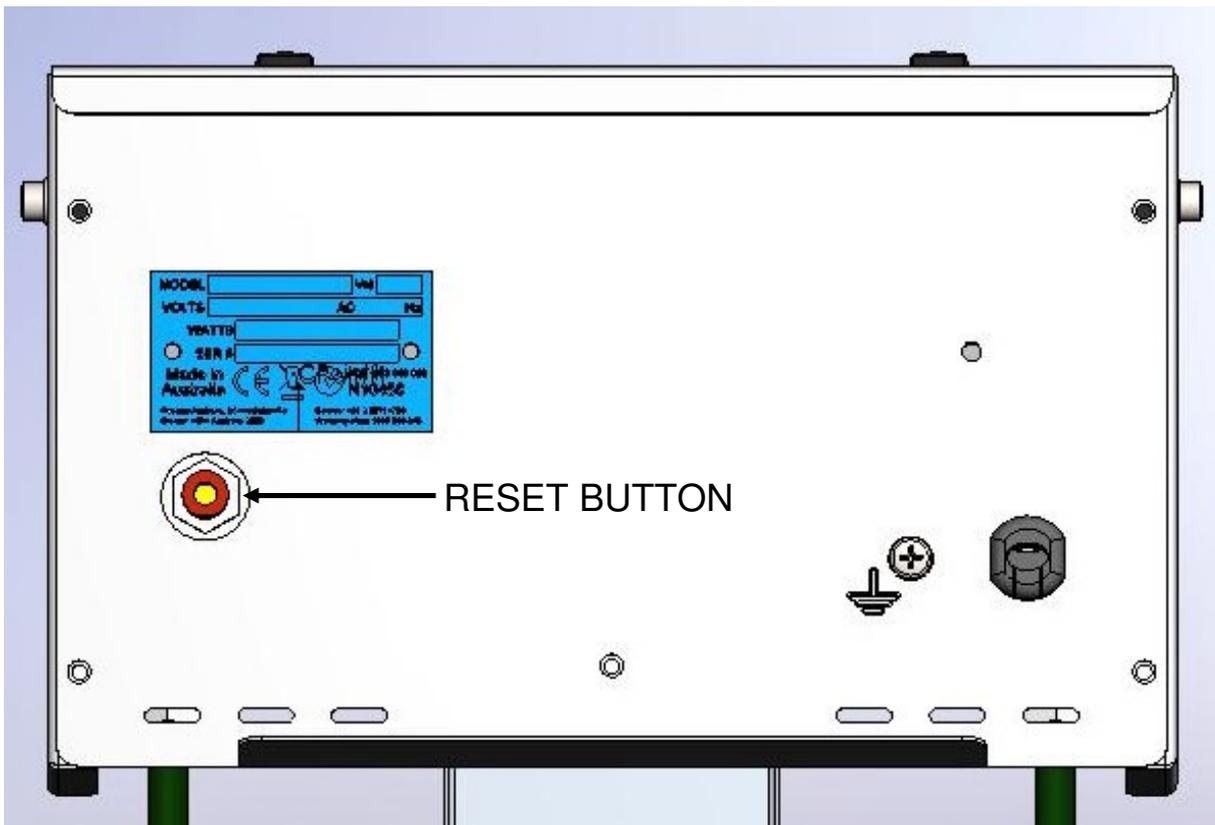
Warning: No parts of this these units, with the exceptions of the oil pan and drip tray, should ever be immersed in water for cleaning or any other purposes.

Note: We recommend that all electrical appliances be inspected annually with reference to applicable Australian or local Standards to ensure that compliance with changing Standards is maintained. Such inspections should be carried out by a suitable person conversant with the latest Standard updates.

TROUBLESHOOTING

If the fryer does not function check the following points before calling for service.

- ✓ Check the control boxes are plugged in correctly and the power switched on.
- ✓ Check the power points are not faulty.
- ✓ Check the temperature has been set correctly and the thermal overload has not tripped. To reset a tripped temperature overload switch, press the red button behind the control box as indicated in the picture below. Frequent tripping of the overload indicates a problem. Contact service.



- ✓ Check if the thermostat knobs are not loose or broken, rendering the thermostats inoperable.

SPECIFICATIONS

Model	Power Consumption	Oil Volume	Nominal Dimensions w x d x h (mm)
F25	2 x 2300 W	2 x 5 L	538x340x425mm
F28	2 x 3450 W	2 x 8 L	538x390x425mm

Note: All models 220-240VAC 50-60Hz

Constant Research & Development may necessitate machine changes at any time.