

INSTRUCTIONS

***FOR THE ASSEMBLY, USE AND MAINTENANCE OF THE
BISTRO B-2000 FRYTOP***

INSTRUCTIONS

Dear customer,

We thank you and compliment you for having purchased one of our products. The warnings, suggestions that follow concern the phases for proper installation, use and maintenance for your safety and for the best use of the Bistro frytops.

General information

This manual contains important information regarding the installation, use and maintenance. To ensure the maximum safety, hygiene and performance, it's recommended to keep all the documents supplied in a safe place near the appliance. Please ensure that that this documentation is available for consultation by all the personnel assigned to the installation, operation and maintenance of the Bistro frytops.

This appliance is designed for professional use and notwithstanding the manufacturer's efforts to simplify its operation, installation and maintenance, the appliance is designed for operation by trained personnel in compliance with the manufacturer's instructions.

The possible servicing and repair of the machine must be carried out by qualified and authorized technicians only.

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1. Unpacking the appliance

- 1.1. Before removing the packaging, check for any signs of damage, noting any defects found on the carrier's delivery note.
After removing the packaging **inspect the appliance for signs of damage**, if damaged, notify your dealer by fax or registered post immediately. And if the damage is such as to compromise the safety of the machine, **do not** proceed with the installation until the appliance has been checked by a qualified technician.

Failure to comply with the instructions above will invalidate the warranty with immediate effect.

The manufacturer accepts no liability for any damage to objects or personal injury arising from the damages occurred during the transportation.

- 1.2. Packing materials must not be left within reach of children and pets.

2. Installation

- 2.1. Remove the protective film from the external surfaces of the appliance carefully. When the appliance has been stored outside or in cold circumstances, the condensation may exist on the surfaces, after the appliance has been moved inside. Dry up the surfaces before the appliance will be connected to the electrical power supply network.
- 2.2. Check that the electrical power supply is compatible with the indications on the data plate.
Let the qualified and authorized technician connect the appliance to the the electrical power supply network.

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3. Use & maintenance

- 3.1.** Switch the power on by turning the main switch on the left of the panel of the frytop. The main switch can be turned clockwise or anticlockwise to the "I"-stage.

When the main switch is on, the temperature desired can be adjusted by turning the thermostat-knobs on the right of the panel clockwise. (There is two separately controlled frying zones, one for each thermostat!)

The pilot lights will indicate that the appliance is on. When the temperature selected has been attained, the pilot lights will go out.

After the working period of the day, the main switch must be turned to "0"-stage.

! When the frytop will be turned on for the very first time, the protective grease of the cooking surface will burn out. This may form some smoke and the smell of burning fat.

- 3.2.** The catch tray in the middle of the front panel is totally removable and can be washed in a dishwasher. The catch tray must be kept on it's place always during the frying periods.
- 3.3.** The cooking surfaces of all Bistro-frytops are manufactured of the 12 mm thick steel and can be scraped by the tools specially manufactuerd for this use. The cooking surface must be cleaned up between the each frying cycles in order to maximize the frying result.

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- 3.4. When the cooking surface will be cleaned up by using water and detergents, the surface must be oiled immediately after the cleaning cycle (cooking oil).
- 3.5. Clean up the stainless steel surfaces by using a soft damp cloth with detergent. Scouring pads and wire brushes can also be used for proper cleaning. Take a note that the scouring pads and wire brushes will cause some damage to stainless steel surfaces.
These visual damages will not have any influence to frying result!

Failure to comply with the instructions above will lower the performance of the appliance.

***! Don't clean the grill by using running water in any form,
as water could get into the electrical system and damage it.***

***! These simply cleaning actions lengthen the useful life of the appliance and
furthermore reduce the consumption of the electricity.***

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4 Warranty, servicing and repair

- 4.1.** All devices are fully tested before shipment and are guaranteed for one year from the date of shipment, as regards manufacturing defects.

Bistro-Tuote Oy will provide for replacing, free of charge, within the guarantee period, any part that should result defective, upon return of the defective parts. Forwarding transportation costs are for the account of the customer, as well as any labour necessary to perform the service required.

Glass parts, light bulbs and plates in refractory material are not covered by warranty, nor is damage due to normal wear or transportation.

The warranty does not cover damage due to not proper installation, insufficient maintenance and/or wrong use.

Bistro-Tuote Oy is not responsible for costs or lost earnings deriving from the impossibility of using the appliance, other incidental or consequential costs, expenses or damages sustained by the client.

- 4.2.** The technical and esthetic characteristics of our products and anything else that appears in our pricelists, brochures or other documentations may be changed without prior notice.

Bistro-Tuote Oy declines every responsibility for possible mistakes contained in this booklet imputable to printing or transcription errors.

- 4.3.** All the service operations due to technical problems, that requires the removal of the protective surfaces, must be carried out by qualified and authorized personnel only.

Such person must always disconnect the machine from the electrical power supply network before undertaking any operation mentioned above.

- 4.4.** It's prohibited to carry out any modifications or the installation of additional devices, which alter the operation of the device.

When the more detailed information will be required, please contact either the retailer or manufacturer.

SPAREPARTS

NP350031	CABLE VSK B A 5X1,5 S	1 PC
NP350812	SWITCH PK 49, 42015	1 PC
AH500014	COOKING SURFACE P-2000	1 PC
NP340750	NYLON-FOOT, M10X25	4 PC
PV260034	SS CASING / P-2000	1 PC
NP350820	KNOB RK/FIX/P/524808	3 PC
NP350680	CONNECTION LIST 6 N2 KF 3	1 PC
NP350620	SIGNAL LAMP H&S 1109,100,0	2 PC
NP351004	HEATING ELEMENT P-1/2/3 2 KW 20710	3 PC
NP350804	THERMOSTAT 3-POLES 55, 34062,09	2 PC