

FORGE



SCAN TO GO TO
WARRANTY REGISTRATION

INSTRUCTION INSTALLATION, OPERATION & MAINTENANCE **MANUAL**



ALL FORGE EQUIPMENT
IS PROUDLY
MANUFACTURED IN
SOUTH AFRICA

4-INS-FFF3210



ALL FORGE EQUIPMENT COMES WITH A
TWO YEAR WARRANTY ON COMPONENTS
AND DEFECTIVE WORKMANSHIP.

REGISTER ONLINE TODAY

Register your warranty on-line at www.forgequip.com today and learn how to get the best out of your FORGE product, tips to care for your FORGE product for long lasting performance, exciting recipes and more.

NO WEB ACCESS?

If you do not have access to the Web, register by completing this form and faxing it to the FORGE head office in South Africa. Fax: +27 11 474 1630.

ONLY COMPLETE IF YOU DO NOT HAVE WEB ACCESS

Company _____

Name _____

Surname _____

Telephone _____

Cellphone _____

Email Address _____

Country _____

Postal address _____

Anvil products purchased _____

Code (see box label) _____

Serial number (see back of machine) _____

INTENDED USE

- Full-Service restaurant
- Coffee Shop / Deli
- Fast Food Outlet
- Hotel
- Bed & Breakfast
- School Cafeteria

- Institutional Cafeteria
- Corporate Catering
- Private Use
- Franchisor
- Convenience Store
- Other



LIMITED WARRANTY

All equipment which is sold under FORGE trademark and used for commercial purposes is warranted against defects in materials and workmanship. The warranty runs for two years from the date of original installation and is for the benefit of the original purchaser only. All other Warranties, expressed or implied, statutory or otherwise, including without limitations any implied Warranty of Merchantability or fitness for purpose are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with FORGE commercial products.

The Sellers obligation under this Warranty is limited to the repair of defects without charge. Defective units must be taken or shipped, transportation charges prepaid, to FORGE.

This Warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set-up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases, repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies using non FORGE spares voids this Warranty.



NB:

REGISTER ON-LINE TODAY

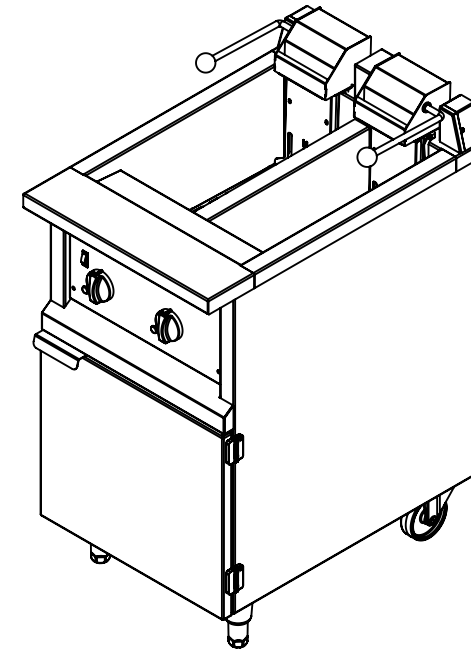
Register your warranty on-line now at www.forgequip.com

NO WEB ACCESS

If you do not have access to the Web. Kindly register by completing the warranty registration form and fax it to the FORGE office in the country of purchase.

Failure to do so will invalidate your warranty.

FRYER 2 X 10 LITRE



**INSTALLATION OPERATION AND CARE OF
FRYER 2 X 10 LITRE
MODELS: FFF3210**

UNPACKING

Unpack the product and check for any damage incurred during transit. This should be reported to the responsible carrier, railway or postal authority and a request for a damage report should be made.



THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

SETUP INSTRUCTIONS

1. Before leaving the factory, all deep fat fryers have been assembled and have undergone final tests.
2. Remove the plastic material protecting the stainless steel panels.
3. **Units must be connected by a qualified electrician.**
4. Install the fryer in the most convenient location for ease of cleaning, maintenance and operation. If this appliance is to be positioned in close proximity to walls, partitions, kitchen furniture, decorative finishes, etc., it is recommended that they be made of non-combustible material. If not, they must be clad with a suitable non-combustible, heat-insulating material and the closest attention must be paid to fire prevention regulations.
4. Fryer must be installed on fireproof floor. If floor is wood, arrangements must be made to comply with local fire regulations.
5. Ensure that the fryer is level and that all of the adjustable legs are in contact with the floor.
6. To access the main terminals remove the electrical access panel on the back of the unit. 3-phase wiring will be connected to the terminal block and the earth wire to the earth connection. Ensure that the unit is effectively earthed.



CAUTION: TO REDUCE THE RISK OF ELECTRIC SHOCK, CONNECT THE APPLIANCE TO A BRANCH CIRCUIT WITH THE RELEVANT OVER CURRENT PROTECTIVE DEVICE WITH EARTH.

THE ADVANTAGES OF FILTERING AND MANAGING COOKING OIL

1. Reduces oil loss and breakdown

A major cause of oil breakdown is the carbonizing of food particles in the oil. Regular filtering (at least once a day) removes these particles before they can contaminate the oil.

2. Improves food quality and appearance

Burning or carbonizing food particles in the cooking oil imparts undesirable flavours and odors. Removing them helps protect food quality and promotes uniform, even browning.

3. Improves equipment life

As food particles build up and carbonize in unfiltered oil they contribute to a film that coats the heating elements of fryers, reducing both their life and efficiency. Filtering reduces this problem.

4. Saves time/labour costs

Heavy scouring and equipment breakdown can be time consuming and costly. With filtering, heavy scouring is usually eliminated. Normal maintenance is all that is needed to keep fryers in top condition.

5. Reduce oil cost

Cooking oil is too costly to throw away. Ideally with regular filtering and proper heat control, the only fat loss should be that absorbed by the surface of the food, which is replaced with new fat to maintain the proper frying level.

COOKING TIPS

Cooking is not an exact science. Due to many variables such as fryer size, quantity of food, temperature of food when first put in the unit etc.

These simple steps will help to make your chips/fries the best:

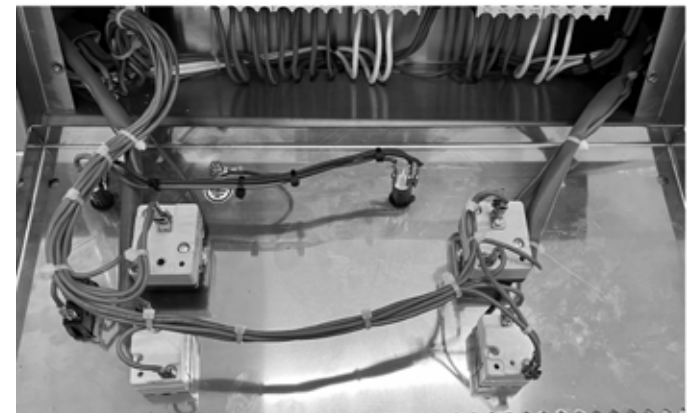
1. **Cook chips from a frozen state** - For the best texture and flavour, be sure chips are completely frozen until required for cooking.
2. **Never fill basket more than half full** - Overfilling will result in greasy, soggy chips. Carefully lower basket into oil ensuring that all chips are covered.
3. **Shake basket 30 seconds into fry** - Lift the basket after 30 seconds of frying time and shake it gently to break up clusters and cook chips evenly.
4. **Fry for the correct length of time** - Please read chip carton for the ideal frying time. Oil must be at 180°C (370°F)
5. **Drain chips for 10 seconds after cooking** - When chips are cooked, drain them over the fryer for 10 seconds to remove excess oil before transferring to the holding area.

OPERATION

1. These appliances are capable of performing all deep frying applications. The temperature is thermostatically controlled between the range of 60°C to 190°C.
2. The thermostat also acts as the 'ON' and 'OFF' switch. A signal lamp adjacent to the thermostat indicates when the heating elements are energized.
3. Fill the tank with the correct volume of cooking oil. Do not over-fill unit.

CIRCUIT DISTRIBUTION PANEL FOR FFF3210

THE DISTRIBUTION PANEL IS LOCATED IN THE FRONT OF THE UNIT, BEHIND THE CONTROL PANEL.



SAFETY



WARNING

Burn Hazard.

Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.

Hot surfaces and food can burn skin.
Allow the hot surfaces to cool before handling.

READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

1. When this appliance is to be positioned in close proximity to walls, partitions, kitchen furniture, decorative finishes, etc., it is recommended that they be made of non-combustible material. If not, they shall be clad with a suitable non-combustible, heat-insulating material and the closest attention must be paid to fire prevention regulations.
2. The appliance is designed to operate on alternating current (A.C.) only. **DO NOT CONNECT TO DIRECT CURRENT (D.C.).**
3. Care should be taken when operating the units as there will be **HOT SURFACES** which can cause serious burns.
4. Ensure that the power supply cord does not come into contact with hot surfaces.
5. Supervision is necessary when the appliance is used in close proximity to children.
6. If the supply cord is damaged it must be replaced with a new cord assembly available from the suppliers agent.
7. Use only earthed outlets matching the serial plate voltage.
8. Use equipment in a flat level position.
10. Do not operate unattended
11. The equipment may be hot, even though the pilot light is not on.
12. Do not operate if equipment has been damaged or is malfunctioning in any way.



To reduce the risk of fire the appliance is to be installed in non-combustible surroundings only with no combustible material within 450mm of the front, sides or rear of the appliance or within 1000mm above the appliance.

OIL TIPS

1. **Start with a high quality oil** - A low quality oil deteriorates faster, and over time transfers flavours to other fried foods.
2. **Keep oil at 180°C (370°F)** - Use a reliable thermometer to ensure oil is at correct temperature at all times to deliver a crispy, golden chip.
3. **Change oil every 7 to 10 days** - Change more often if the oil has been contaminated by other elements such as salt or water.
4. **Skim oil often and filter it daily** - Be sure to skim the oil between frying to extend its life and filter it every day.
5. **Use a clean, well-maintained fryer** - Keep your fryer clean and in good working order to sustain higher frying performance.

OBTAINING BEST RESULTS

1. Use a high quality oil or fat, preferably a vegetable oil with a high breakdown temperature.
2. Do not exceed the cooking temperature of oil recommended by the supplier.
3. Maintain the oil at the correct level as indicated by the line on the rear wall of the tank.
4. Only start to fry when the oil is at the correct temperature, which is when the red light goes out.
5. When frying, remove crumbs and pieces that float on the surface.
6. Use only fresh, clean oil. Filter daily.
7. Keep the pan clean.
8. Do not overload the tank. It is recommended that the baskets are half filled.
9. Excessive foaming indicates either that the temperature of the oil is too high, the chips are excessively wet or that the oil is spent and requires renewing.
10. When the pan is idling, either switch off or reduce the thermostat temperature.
11. Always ensure that the elements are covered with oil before switching on.
12. Consistent results can only be obtained by using fresh, clean and good quality oil or fat and frying at the correct temperature.

9. It is dangerous to use old oil as this can reduce the flash point and cause surge boiling.
10. Hot oil is flammable – Keep open flames away from it and its vapors.
11. Do not leave unit in operation unattended.
12. Ensure that the power supply cord does not come into contact with hot surfaces.
13. If the power supply cord is damaged it must be replaced with a new cord available from the ANVIL dealer.
14. Do not operate if equipment has been damaged or is malfunctioning in any way.
15. The equipment may be hot, even though the pilot light is on.
16. Use only earthed electrical outlets matching the serial plate voltage.
17. Use equipment in a flat level position.
18. Disconnect equipment, turn off and let it cool before cleaning or moving.
19. Do not operate equipment in a public area and/or around children.

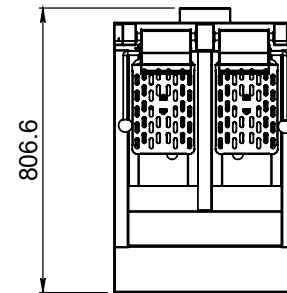
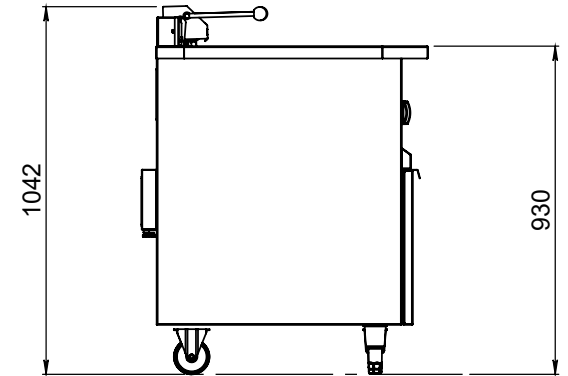
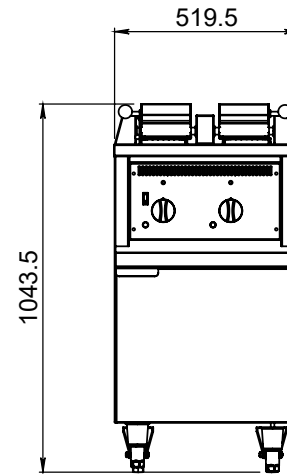


CAUTION: DO NOT OPERATE ANY APPLIANCE AFTER THE APPLIANCE MALFUNCTIONS OR HAS BEEN DAMAGED IN ANY MANNER. RETURN APPLIANCE TO THE NEAREST AUTHORISED SERVICE FACILITY FOR EXAMINATION, REPAIR OR ADJUSTMENT



WARNING ! HOT OIL CAN CAUSE BURNS. SPILLING OIL CAN CAUSE SEVERE BURNS. DO NOT MOVE WITHOUT DRAINING ALL THE OIL FROM THE TANK ONCE IT HAS COOLED DOWN.

**POSITIONING DIAGRAM
FRYER 2 x 10Litre
FFF3210**



ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
FFF3210	FRYER 2 x 10Litre	380/50 3P	2 x 8400W



IT IS ESSENTIAL TO MAKE SURE THAT THE INCOMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE OF THE UNIT AS FOUND ON THE SERIAL PLATE. THE SERIAL PLATE IS LOCATED AT THE REAR OF THE UNIT, ADJACENT TO THE SAFETY THERMOSTAT RESET.



WARNING

Burn Hazard.

Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.

Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling.

SAFETY

READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

1. Appliances are designed to operate on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C.).**
2. Care should be taken when operating this appliance as HOT SURFACES are present.
3. Locate the fryer in a protected place so that it cannot be knocked over.
4. Keep the floors around the appliance clean to avoid slipping and accidental contact of the hot fryer.
5. Do not overfill the basket and carefully load the product into the hot oil. A danger of surge boiling can also occur if the food to be fried is excessively wet or if the frying basket is too full.
6. Install an automatic fire extinguisher over the fryer and in the exhaust duct. Never direct such extinguishers so as to blow the oil out of the container.
7. A danger of fire exists if the oil level is below the minimum Indicated level.
8. Keep areas and filters clean above the fryer – Oil soaked lint or dust can ignite easily and flames will spread rapidly.



WARNING

Electric Shock Hazard.

Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock.

Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified.

CLEANING AND DRAINING

1. Always ensure that the fryer is disconnected from the main power supply before cleaning or draining. PLEASE ENSURE THAT THE OIL HAS COOLED DOWN BEFORE DRAINING.
2. The Fryer is fitted with tilting heating elements. Rotate the element using the handle and slide the locking bar towards the inside of the fryer. This will hold the element in the up position.
3. Remove any sediment and clean the tank as required.
4. Wipe off the appliance with a dry cloth and wait at least half an hour before connecting to the main power outlet.
5. Support the weight of the element using the handle, slide the locking bar back towards the outside of the fryer and allow the element to drop back into position.
6. The element box is fitted with a safety switch preventing operation when in the tilted up position.

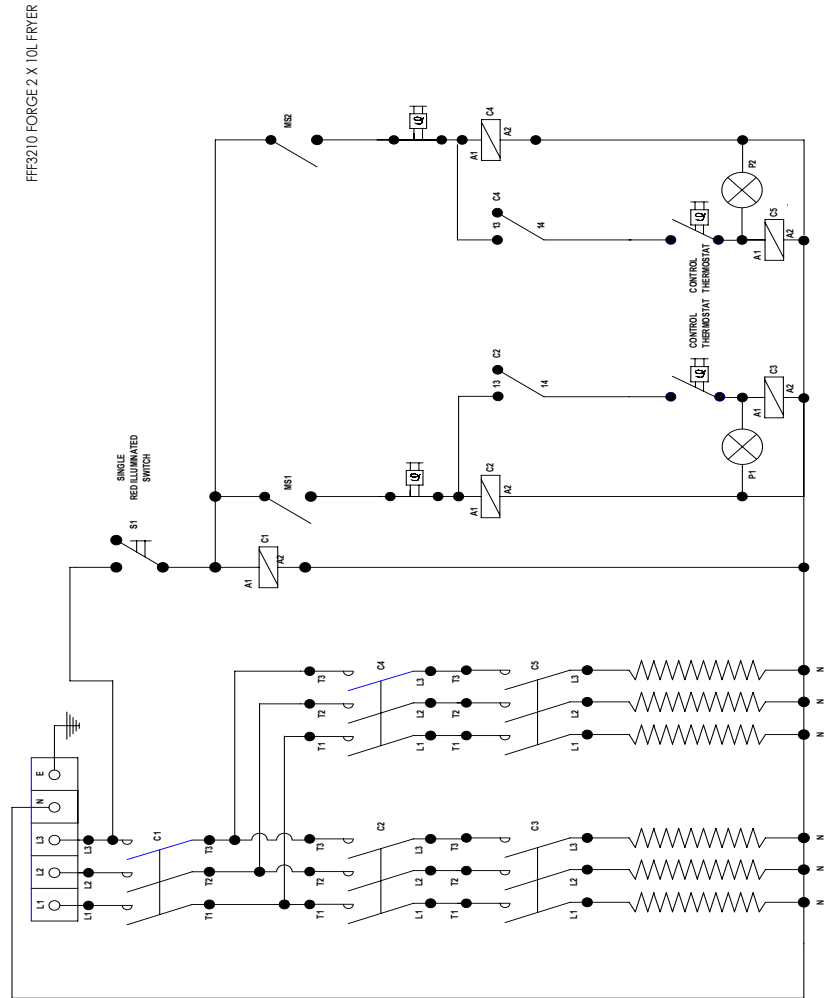


THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSed IN WATER. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL-WOOL WHICH WILL MARK THE BRIGHT STAINLESS STEEL FINISH



IT IS ESSENTIAL TO MAKE SURE THAT THE INCOMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE OF THE OF THE UNIT, AS FOUND ON THE SERIAL PLATE. THE SERIAL PLATE IS LOCATED AT THE REAR OF THE UNIT ADJACENT TO THE INCOMING CABLE ENTRY.

WIRING DIAGRAM FRYER 2 x 10Litre FFF3210



FFF2010 - FORGE 2 X 10L FRYER		
LEGEND	DESCRIPTION	PART NUMBER
S1	SINGLE ROCKER SWITCH (RED)	1-17TAF
P1 - P2	PILOT LIGHT (RED)	1-PL-GP
E1 - E2	8400W HEATING ELEMENT	5-8400W-FFF3210
B1 / B2	CONTROL THERMOSTAT	1-THERM-50-200C
S2 / S3	SAFETY THERMOSTAT	1-OT-THERM-FF
C1 - C5	CONTACTORS	1-220V-CONT-32A

EXPLODED DIAGRAM LEGEND FFF3210

ITEM NO.	TITLE	QTY.
1	TANK SUB ASSY	1
2	BODY SUB ASSY	1
3	LEFT ELEMENT BOX SUB ASSY	1
4	RIGHT ELEMENT SUB ASSY	1
5	CENTER BLOCK	1
6	LEFT BLOCK SUB ASSY	1
7	RIGHT BLOCK SUB ASSY	1
8	WASTE TANK SUB ASSY	1
9	DOOR SUB ASSY	1
10	ELEMENT BRACE SUB ASSY	2
11	SKELETON ELEMENT BOX FRONT WRAP	2
12	ELEMENT BOX REAR COVER	2
13	RIGHT BLOCK COVER	1
14	LEFT BLOCK COVER	1
15	CONTROL FACIA	1
16	INSPECTION COVER	1
17	ELEMENT COVER	2
18	ELEMENT BOX REAR COVER	1
19	REV.A CHEESE BLOCK BRKT	1
20	REV.0 CONECTION BOX	1
21	REV.0 CONECTOR COVER	1
22	HANGER ASSY	2
23	CABLE GLAND	1
24	CONNECTOR BLOCK	2
25	8400W HEATING ELEMENT	2
26	DOOR HANDLE KNOB	2
27	PERANO BUTTHINGE	2
28	ADJUSTABLE FOOT CASTING	2
29	NYLON WHEEL	2
30	CONTROL KNOB	2
31	NEON LIGHT RED	2
32	ROCKER SWITCH	1
33	OVERTEMP CUT OU THERMOSTAT	2
35	CONTROL THERMOSTAT	2

EXPLODED DIAGRAM FRYER 2 x 10 Litre FFF3210

