

CATERINA DEEP FRYERS

230V

746033 - 3L, 746034 - 2x3L, 746041 - 4L, 746063 - 5L, 746064 - 2x5L,
746083 - 8L, 746084 - 2x8L, 746088 - 8L with a tap,
746089 - 2x8L with a tap, 746363 - 3L+5L

400V

746082 - 8L, 746085 - 2x8L, 746086 - 8L with a tap,
746087 - 2x8L with a tap



1. SAFETY INSTRUCTIONS	3
2. TECHNICAL SPECIFICATION	3
4. STRUCTURE OF THE DEVICE	5
5. SETTING UP THE DEVICE.....	5
6. SAFETY IN THE WORKPLACE	6
7. OPERATING THE DEVICE.....	6
8. MAINTENANCE	8
9. PACKAGING, LOADING AND TRANSPORTING THE DEVICE.....	9
10. LIST OF SPARE PARTS.....	9
11. ELECTRICAL SCHEME	10
12. END-OF-SERVICE LIFE RECYCLING	10
13. WARRANTY	10

Thank you for your purchase of a Stalgast product. Before use please familiarize yourself in detail with the following instruction manual.

Copying of the following manual without the consent of the manufacturer is prohibited.

Images and drawings are of illustrative character and may differ from the purchased product.

ATTENTION: This manual should be kept in a safe place accessible for personnel. The manufacturer reserves the right to change the technical characteristics of the product without any notice.

I. SAFETY INSTRUCTIONS

- **Attention! If this device was damaged in transport it should not be plugged-in or used!**
- **Incorrect maintenance and/or use may cause serious harm to people and damage the device.**
- **The device can only be used for the purpose for which it has been designed.**
- **The manufacturer does not take any responsibility for damages caused by improper maintenance or use of the device.**
- When in use, secure the device and its electrical plug from any contact with water or other fluids. In case the device is accidentally dropped into water the electrical plug should be immediately removed from the socket and the device should be inspected by a trained professional.
- Never open the casing of the device on your own.
- Do not stick any objects into the casing of the device.
- Do not touch the electrical plug attached to the device with wet hands.
- Check the condition of the electrical plug and cord regularly.
- If the electrical cord is damaged it should be replaced. The non-removable electrical cord can be replaced at specialized service providers or by a qualified technician.
- In case the device is dropped or damaged otherwise, before further use always order a check-up and repair by a specialized service provider.
- Do not make any attempts to repair the device on your own – this may cause life-threatening danger.
- Any modifications and repairs of the device by non-qualified persons is prohibited.
- Protect the electrical cord from contact with sharp or hot objects and keep it away from open fire. When you disconnect the device from the electrical socket always hold the plug and never pull the electrical cord.
- Secure the electrical cord (or the extension cord), so that it is not unplugged by mistake and so that no one can stumble over it.
- Monitor functioning of the device while in use.
- Use of the device by people underage, physically or mentally incapable, with motion disorders as well as people without proper experience and knowledge regarding the use of this device should not be allowed. All of the above should only use the device under supervision of a person responsible for their health and safety.
- When not used or during maintenance you should always unplug the device from the source of electricity by removing the electrical plug from the socket.
- **ATTENTION: when the electrical plug is plugged into the socket the device is constantly live.**
- Switch the device off before removing the plug from the socket.
- Never pull the device by the electrical cord.
- After setting up the device must be visible and easily accessible.
- Ensure easy access to the electrical socket where the device is plugged in.

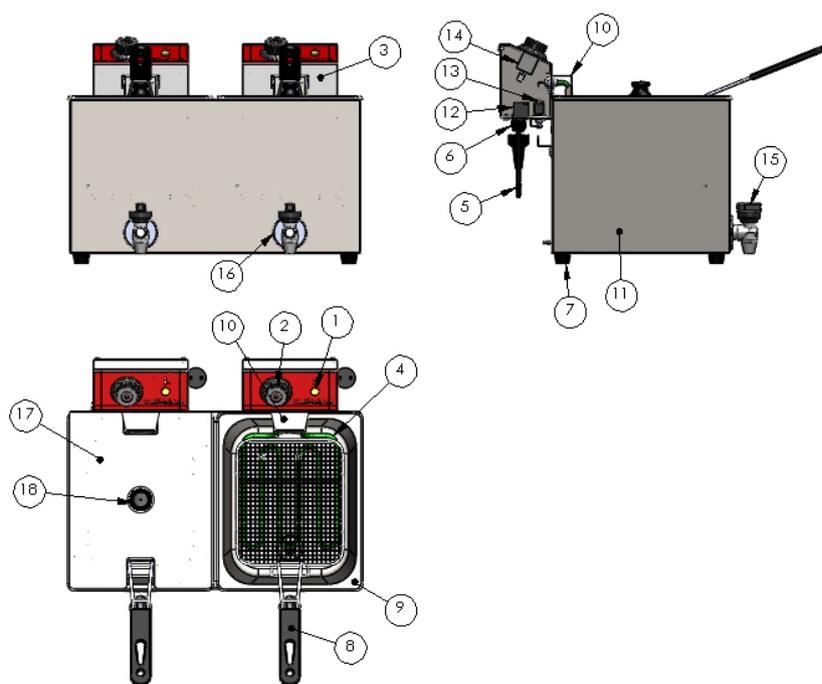
2. TECHNICAL SPECIFICATION

Deep fryers are designed solely for the purpose of deep frying food in restaurants, hotels and catering venues etc.

3. DANE TECHNICZNE

CATALOGUE NUMBER	DIMENSIONS (WxDxH mm)	CAPACITY	BASKET DIMENSIONS	EFFICIENCY (frozen fries)	GENERATED POWER	POWER SOURCE	MAX OIL CAPACITY
746033	180x420x295	3 L	130x265x105	4 kg/h	2200W	230V 50Hz	3 L
746034	360x420x295	2 x 3 L	2x 130x265x105	2x4 kg/h	4400W	230V 50Hz	2 x 3 L
746041	220x400x320	4 L	145x210x125	5 kg/h	3200W	230V 50Hz	4 L
746063	265x420x295	5 L	215x255x105	6 kg/h	3200W	230V 50Hz	5 L
746064	535x420x295	2 x 5 L	2x 215x255x105	2x6 kg/h	6400W	230V 50Hz	2 x 5 L
746082	265x420x345	8 L	215x250x155	8 kg/h	3200W	400V 50Hz	8 L
746083	265x420x345	8 L	215x250x155	8 kg/h	3200W	230V 50Hz	8 L
746084	535x420x345	2 x 8 L	2x 215x250x155	2x8 kg/h	6400W	230V 50Hz	2 x 8 L
746085	535x420x345	2 x 8 L	2x 215x250x155	2x8 kg/h	6400W	400V 50Hz	2 x 8 L
746086	265x475x410	8 L	215x250x155	8 kg/h	3200W	400V 50Hz	8 L
746087	535x475x410	2 x 8 L	2x 215x250x155	2x8 kg/h	6400W	400V 50Hz	2 x 8 L
746088	265x475x410	8 L	215x250x155	8 kg/h	3200W	230V 50Hz	8 L
746089	535x475x410	2 x 8 L	2x 215x250x155	2x8 kg/h	6400W	230V 50Hz	2 x 8 L
746363	450x420x295	3 L + 5 L	130x265x105 215x255x105	4 kg/h + 6 kg/h	2200W + 3200W	230V 50Hz	3 L + 5 L

Fig. 1. Elements of the fryer with two chambers (based on 746089 with a tap)



1 – heating indicator

2 – thermostat regulator

3 – control panel

4 – heating element (heating head)

5 – electrical supply cord

6 – gland

7 – rubber foot

8 – frying basket with a handle

9 – oil container

11 – housing

10 – heating element cover

12 – safety thermostat

13 – safety switch

14 – control thermostat

15 – tap (optionally available in 746088 and 746089 models)

16 – trim (optionally available in 746088 and 746089 models)

17 – lid

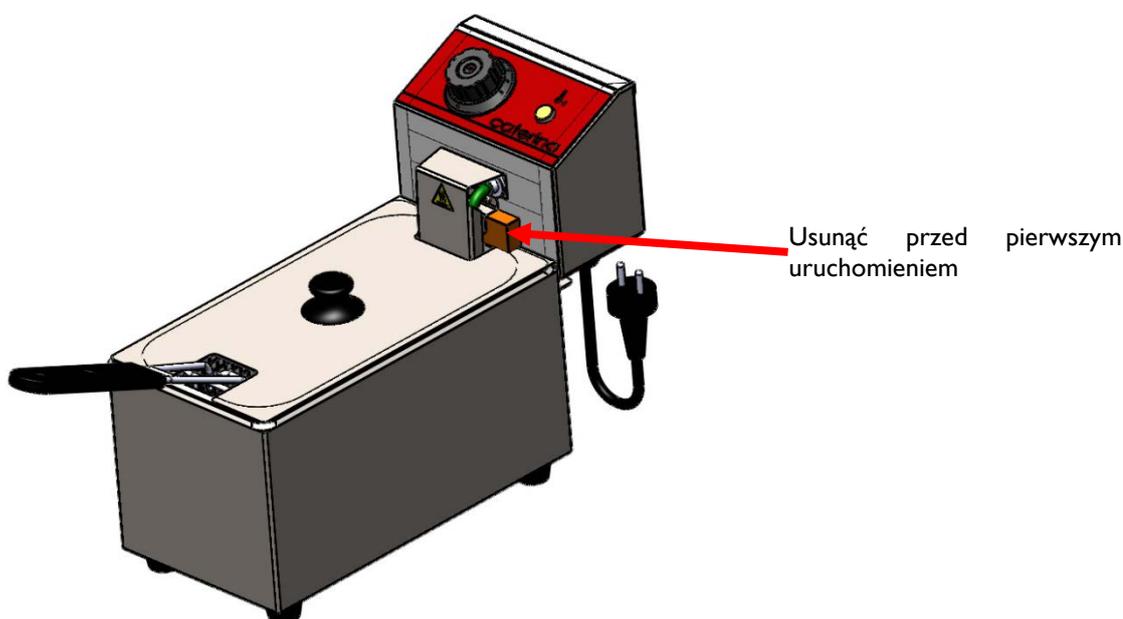
18 – lid handle

4. STRUCTURE OF THE DEVICE

- The device is manufactured of stainless steel to fulfill international hygiene requirements. Structure of the device ensures high quality and esthetics.
- Electrical components included in the fryers are made by best manufacturers, which is a guarantee of highest level of safety and energy efficiency.
- Removable heating element facilitates cleaning of the device.
- Deep fryers are made in two varieties. One is equipped with a single oil chamber and a single frying basket, the other models are equipped with a double chamber and 2 baskets.
- Double chamber fryers include independent heating for both chambers.
- The device is equipped with a heating indicator and a temperature regulator, which maintains temperature, set by the operator.
- The device is equipped with a temperature limiter, which can be reset manually by the operator.
- **When temperature of the oil accidentally exceeds 210°C it automatically activates a safety device which cuts electrical power, protecting the device from overheating. In order to reset the device press the red "RESET" button on the back of the device.**
- The device is equipped with a safety switch. When the heating element is lifted, the switch automatically cuts electrical power.
- The oil chamber includes a min/max oil level marker.
- The heating element is removable. It facilitates cleaning of the device. When heating elements are removed electrical powers is automatically cut off.
- The device is equipped with an oil tap (optional).

5. SETTING UP THE DEVICE

- **ATTENTION!** The device should be connected to an electricity supply network including a ground and a 30 mA residual current device.
- Before first use make sure the available power source matches requirements of the device.



- Urządzenie powinno być podłączone do sieci elektrycznej z uziemieniem.
- Urządzenie należy umieścić w pomieszczeniu o dobrej wentylacji.
- Temperatura pomieszczenia nie powinna przekraczać 50°C.
- Urządzenie należy umieścić na stabilnym podłożu. Nie włączać urządzenia bez oleju.
- W pobliżu urządzenia nie mogą znajdować się żadne łatwopalne przedmioty.

Electrical socket to which the device is connected should be properly grounded.

- The device should be placed in a well-ventilated room.
- Ambient temperature should not exceed 50°C.
- The device should be placed on a stable surface. Do not plug in a device without oil in the chamber.
- There should be no flammable objects in the proximity of the device.
- Frying products which include a large quantity of water or overfilling the device may lead to an accident (burns).
- Any person operating the device must have dry hands.
- Hot oil may cause serious burns. Do not touch hot oil! Do not touch the oil chamber!
- The 400V fryer is equipped with a flexible power cord of 3x1,5 mm sq. (excluding the plug). The proper plug should be installed by a qualified electrician.



PE – yellow-green

L1, L2, - remaining colors

- Only a qualified electrician is allowed to connect the device to a source of electricity.
- The device should be connected to a triple-phase 400V@50Hz socket equipped with a 1st n=30mA residual current device
- The socket should be certified for safety.

6. SAFETY IN THE WORKPLACE

In order to prevent electric shock and burns resulting from contact with electricity follow the safety rules below:

- Provide training for employees in accordance with information included in this instruction manual.
- Provide training for employees on the basic rules regarding operating electrical devices, health and safety in the workplace and first aid in case of emergency
- Make sure the device is ready to work before switching it on.
- Unplug the device before performing any maintenance activities.
- Initiating the device with any control or heating element damaged is prohibited.
- This device cannot be washed under running water.
- Do not touch the heating plates or the housing of the device with bare hands.
- Any person operating the device must have dry hands.
- Any repairs of the device may only be performed by qualified technical personnel (technical service provider).
- Frying products which include a large quantity of water or overfilling the device may lead to an accident (burns).
- Hot oil may cause serious burns. Do not touch hot oil! Do not touch the oil chamber!

7. OPERATING THE DEVICE

- 1) This device should be operated only by qualified personnel.
- 2) Fill the chamber with fresh oil. Level of oil should be kept between the minimum level and maximum level mark (MIN and MAX).



- 3) Check if the device was properly connected to a source of electricity. Turn thermostat knob to "0".
- 4) Set temperature by turning the thermostat knob clockwise. Heating indicator will turn on signaling that the device has been connected to a source of power and heating has begun.
- 5) Temperature control knob setting:



OFF



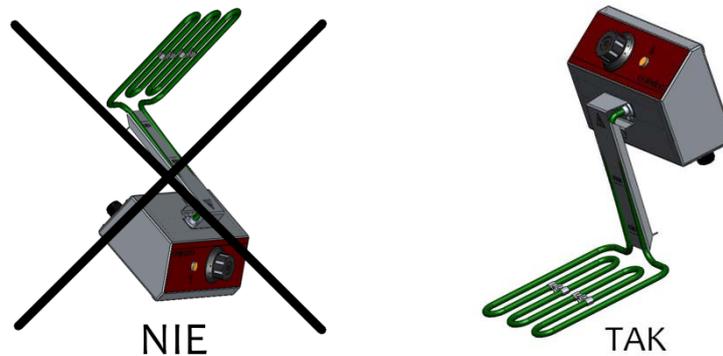
ON (MINIMUM HEATING)



OFF (MAXIMUM HEATING)

- 6) When oil temperature reaches the set value thermostat will turn the heating element off. Heating indicator will turn off.
- 7) When oil temperature falls below the set value thermostat will automatically switch the heating element on. Heating indicator will turn on to indicate that the device is working.
- 8) The device is equipped with a basket holder, which makes it possible to hang the basket on its housing. When the food is ready remove the basket and place it on the holder to allow excess oil to drip to the chamber.
- 9) The lid helps keep the kitchen clean and maintains oil temperature. When covering a chamber with oil inside make sure the lid is dry.
- 10) Do not empty the chamber before oil cools down to room temperature.
- 11) When the process is complete turn the thermostat knob to "0" and disconnect the device.
- 12) In case heating elements of the fryer are overheated a safety device will initiate. In this case push the "RESET" button on the back of the device after oil cools down.
- 13) After use, turn the thermostat control knob all the way counterclockwise to switch the device off.
- 14) Be careful while emptying the oil chambers. Remember to wait for the oil to cool down. Hot oil may cause damage or injury.
- 15) Do not use previously used oil.
- 16) Wet or large pieces of food may cause the oil to soar.

- 17) Frying products, which include a large quantity of water, or overfilling the device, may lead to an accident (burns).
- 18) Any person operating the device must have dry hands.
- 19) Hot oil may cause serious burns. Do not touch hot oil! Do not touch the oil chamber!
- 20) When putting the control panel away place it so that oil dripping from the heating element does not reach the panel. This may cause damage to control elements.



ATTENTION!

Using this device to heat other things than those mentioned in this instruction manual is prohibited. It may cause damage to the heating plates and in consequence a fire.

The device should not be moved, when the electrical cord is plugged in, working surface has not cooled down or if there is any food on the plates.

8. MAINTENANCE

Before the beginning of any maintenance activities disconnect the device from the source of electricity.

Do not use a wet cloth with anticorrosion fluid to clean the module plate, top of the device or the electrical cord. Do not wash the device using pressure washers. Do not submerge the device into water. To clean the device use a soft cloth with a dishwashing fluid.

Then not in use set the thermostat to "0".

In order to extend life of the device clean it carefully including the chambers and heating elements after each use.

Monthly service includes:

- Correctness of the electrical connections
- State of the heating elements
- Proper work of all the elements of the device

The device should be serviced annually in order to determine the level of wear and possible faults of any of its elements. In case any failure is discovered qualified technical personnel (technical service provider) is required to repair the failure. The person carrying out the service should verify the following with significant attention:

- State of the heating elements
- State of the protective parts for heating elements
- Amount of wear on the device
- Quality of insulation

When not in use the device should be disconnected, washed and placed in a well-ventilated place.

Monthly and annual maintenance can only be performed by qualified technical personnel (service provider).

9. PACKAGING, LOADING AND TRANSPORTING THE DEVICE

The fryer is packed according to current norms. Loading of the device onto means of transportation, unloading and lifting should be performed with the use of proper lifting equipment.

Transportation should take place on enclosed vehicles. During transport the stove or oven should be secured from sliding, shock or any other mechanical damage.

10. LIST OF SPARE PARTS

No.	Name of the part	Index														
			746033	746034	746041	746063	746064	746082	746083	746084	746085	746086	746087	746088	746089	746363
1	end switch	M70153	1	2	1	1	2	-	1	2	-	-	-	1	2	1
3	2 phase end switch	M90115	-	-	-	-	-	1	-	-	2	1	2	-	-	-
4	Safety thermostat	M70103	1	2	1	1	2	1	1	2	2	1	2	1	2	1
5	Control thermostat	M70105	1	2	1	1	2	1	1	2	2	1	2	1	2	1
6	Orange indicator light	M70101	1	2	1	1	2	-	1	2	-	-	-	1	2	1
7	2200W heating element	M70132	-	-	-	-	-	1	-	-	2	1	2	-	-	-
8	3200W heating element	M70131	1	-	-	-	-	-	-	-	-	-	-	-	-	1
9	3200W heating element	M70134	-	-	-	1	2	-	-	-	-	-	-	-	-	1
10	3200W 400V heating element	M90237	-	-	-	-	-	-	1	2	-	-	-	1	2	-
11	3200W heating element	M70133	-	-	-	-	-	1	-	-	2	1	2	-	-	-
12	Basket 3	M70311	-	-	1	-	-	-	-	-	-	-	-	-	-	-
13	Basket 4	M70301	1	2	-	-	-	-	-	-	-	-	-	-	-	1
14	Basket 5	M70302	-	-	1	-	-	-	-	-	-	-	-	-	-	-
15	Basket 8	M70303	-	-	-	1	2	-	-	-	-	-	-	-	-	1
16	3l container	M70304	-	-	-	-	-	1	1	2	2	1	2	1	2	-
17	4l container	M70312	1	2	-	-	-	-	-	-	-	-	-	-	-	1
18	5l container	M70305	-	-	1	-	-	-	-	-	-	-	-	-	-	-
19	8l container with a handle	M90183	-	-	-	1	2	-	-	-	-	-	-	-	-	1
20	8l container	M70306	-	-	-	-	-	1	1	2	2	-	-	-	-	-
21	Trim	M38073	-	-	-	-	-	-	-	-	-	1	2	1	2	-
22	Tap	M70530	-	-	-	-	-	-	-	-	-	1	2	1	2	-
23	Gland	M70117	-	-	-	-	-	-	-	-	-	1	2	1	2	-
24	Power cord	M39036	1	2	1	1	2	1	1	2	2	1	2	1	2	2
25	Power cord	M39021	1	2	-	-	-	-	-	-	-	-	-	-	-	1
26	Power cord	M90275	-	-	1	1	2	-	1	2	-	-	-	1	2	1
No.	Name of the part	Index	-	-	-	-	-	1	-	-	2	1	2	-	-	-

11. ELECTRICAL SCHEME

Fig. 1. 3l fryer electrical scheme.

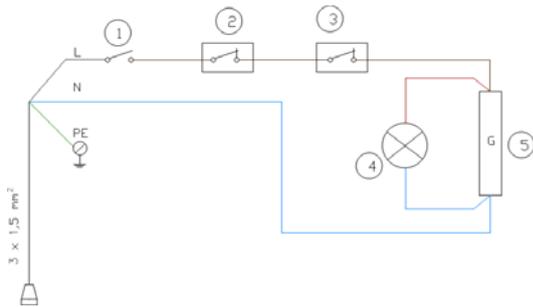


Fig.2. 4l, 5l and 8l fryer electrical scheme.

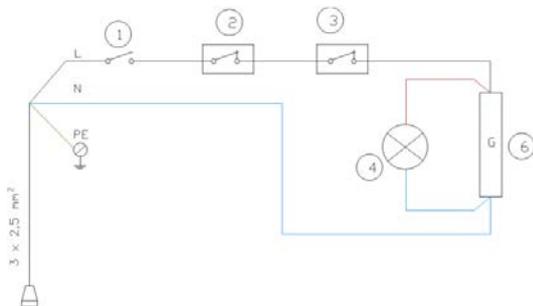
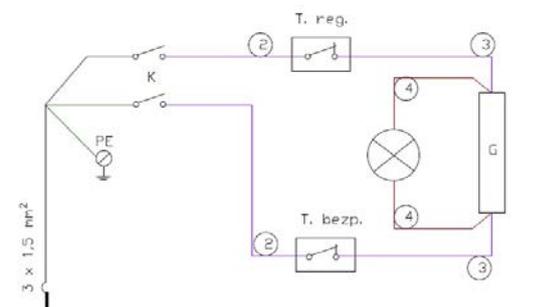


Fig.3. 8l 400V fryer electrical scheme



12. END-OF-SERVICE LIFE RECYCLING

After the device reached its end-of-service life or when buying new equipment at Stalgast you can return the old device. Send it to us and a specialized company will recycle it in accordance with the ESOL for Electrical and Electronic Equipment Act (Legal Journal 2005 no. 180 point 1495).

13. WARRANTY

The seller provides warranty for the product.

Any damage resulting from settlement of calcium on the device is not covered by the warranty.
Replacement of heating elements necessary as result of fluid damage is not covered by the warranty.

Such elements as light bulbs, rubber elements, heating elements damaged by limescale, screws and elements which naturally wear down such as heaters, gaskets, and any other elements damaged mechanically are not covered by the warranty.

Warranty becomes void automatically when the warranty seal is broken or the device was repaired by an unauthorized person.