



**6 Litre & 11 Litre Single & Double Fryers
PF61, PF62, PF111 & PF112 Operating Manual**

Introduction

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

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 x 210d x 115h	185w x 210d x 115h	200w x 225d x 140h	200w x 225d x 140h
Dimensions (mm)	265w x 430d x 290h	550w x 430d x 290h	325w x 460d x 345h	670w x 460d x 345h

Installation

The installation of the unit must be performed by a qualified technician only.

Place the device on top of a solid, even, safe and stable surface that tolerates the weight of the unit.

Ensure no flammable products are placed near the unit, as it will get hot.

Position the device appropriately so that the plug is always accessible. Also ensure the unit isn't placed close to any water.

Operating Instructions

1. Firstly ensure that the fryer is installed on a level, stable surface.
2. Next ensure the machine is switched off both at the mains and on the power switch, whilst filling with oil.
3. To fill with oil, firstly 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.
4. Once full with oil, turn the machine on at the mains and with the power switch. The green indicator will illuminate.
5. Before heating the oil, ensure the fryer baskets are in the oil; to ensure they heat up gradually along with the oil.

6. Rotate the temperature controller clockwise and set the required temperature
7. The yellow light will then illuminate to show the fryer element is active and the temperature is rising.
8. When temperature reaches the set temperature on the temperature controller knob, the yellow light will turn off, to show the oil is at the correct heat.
9. The fryer will automatically maintain the set temperature, each time the element is heating up to the required temperature, the yellow light will illuminate.
10. Add the food you wish to deep fry to into the frying basket and lower slowly into the oil.
11. Place the supplied cover over the fryer, to prevent any oil splashes and to help maintain the heat of the oil.
12. 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.
13. After you have finished using the fryer, turn the thermostat anti-clockwise to the off position.
14. Then turn the power switch 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.
15. 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:

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:

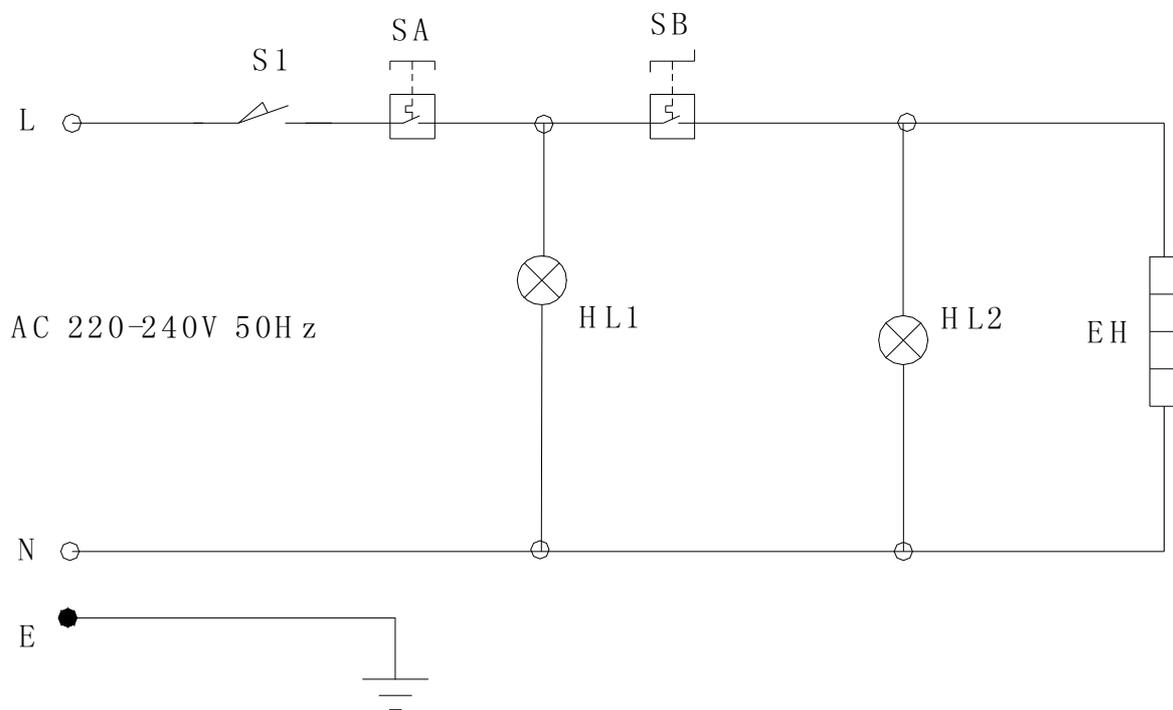
- First, turn the power off and ensure the unit is unplugged
- If the unit has recent been used ensure it has been left for at least 45 minutes to allow the oil to reach room temperature.
- Remove the frying basket, be aware of dripping oil when placing the frying basket on the side
- Lift the oil pot 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.

Troubleshooting

Problem	Possible Causes	Solution
Power indicator and heat indicator both aren't illuminated	<ol style="list-style-type: none">1. Plug is not inserted well.2. Micro-switch is in poor contact	<ol style="list-style-type: none">1. Remove the plug.2. Adjust the limit distance of micro-switch
The unit fails to heat the oil and the heat indicator isn't illuminated	<ol style="list-style-type: none">1. Connection of electric heating element is loose.2. Heating element is broken	<p>Ensure the heating element is securely fitted.</p> <p>Replace the heating element.</p>
Power indicator is on but the setting temperature is not raised.	Temperature controller is burned.	Change temperature controller.
Temperature control is normal but indicator is not on.	Indicator is burned.	Change indicator.

The fryer has suddenly stopped heating the oil	The temperature limiter is active	Press the 'over heat' reset button on the underside of the rear of the unit
Temperature cannot be controlled via the thermostat	Temperature thermostat is broken	Change temperature thermostat

Circuit Diagram



S1 — MICRO-SWITCH

EH — ELECTRIC HEATING ELEMENT

HL2 — HEATING INDICATOR

SA — TEMPERATURE LIMITER

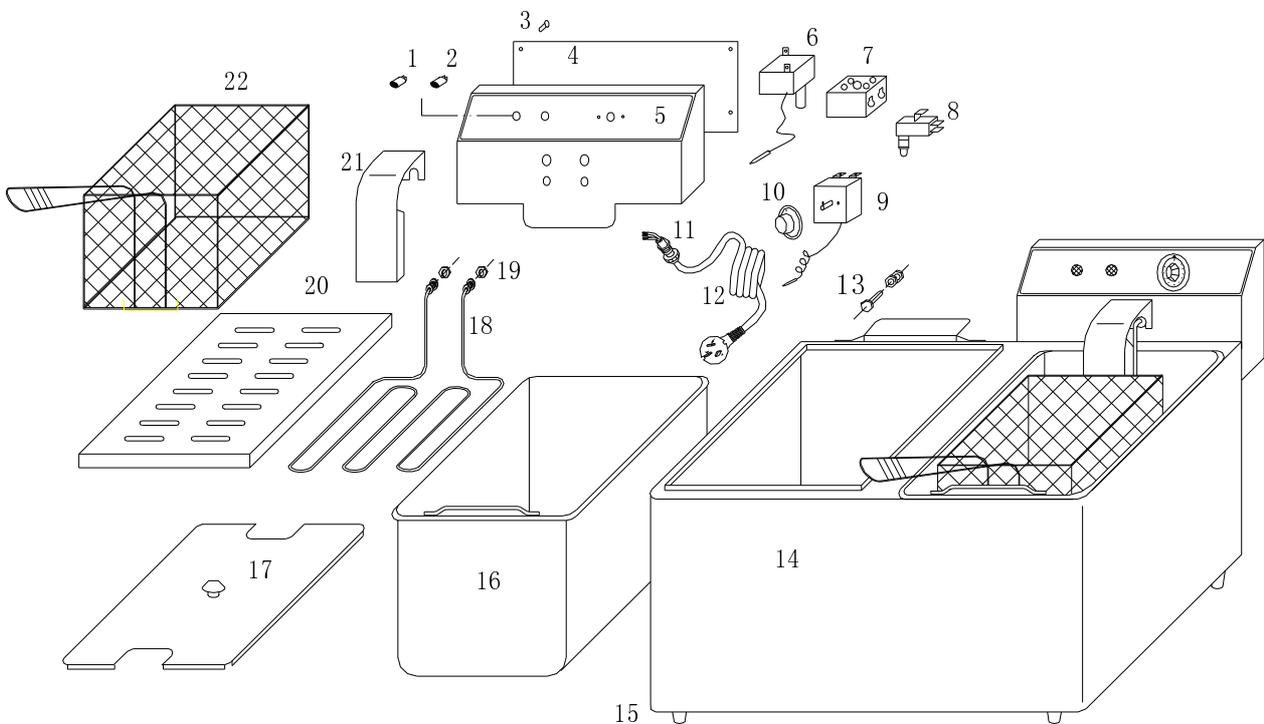
HL1 — POWER INDICATOR

E — EARTH GROUND

Please note: The circuits for the twin tank fryers (**PF62** and **PF112**) are different. The difference being there are two electric boxes, with two separate temperature controllers.

13	Equipotential ground screw	M6×15/brass	1	screw, Spring,flat pat
14	Bottom box	Stainless S=0.8	1	
15	Rubber feet	Φ30×15/black	4	
16	Oil pot	Stainless steel	1	with oil level
17	Cover of oil pot	Stainless S=0.8	1	
18	Electric heating tube	230V/50Hz	1	
19	Fix screw for electric heating tube	45# steel M12	2	
20	Partition board for oil	Stainless S=0.8	1	
21	Protecting board for electric heating tube	Stainless S=0.8	1	
22	Frying basket	wire, net	1	Handle folded

Double Tank – PF62 & PF112



NO	NAME	SPECIFICATION	QTY	NOTE
1	Power indicator	Φ12 250V/14A	2	green
2	Heating indicator	Φ12 250V/14A	2	yellow
3	Fix screw for back board	M4×8, flat pat	8	
4	Back board	Stainless S=0.8	2	
5	Electric box	Stainless S=0.8	22	
6	Temperature limiter	230°C/250V	2	
7	Connection ceramic	Insulated, 250V/16A	2	
8	Micro-switch	KW-7-0/16A	2	
9	Temperature controller	190°C/250V	2	
10	Knob of temperature controller	ABS Plastic	2	
11	Sheath of power cable	Φ15/ABS Plastic	2	
12	Power cable	250V 3×1.5mm ²	2	with plug
13	Equipotential ground screw	M6×15/brass	2	screw, Spring,flat pat
14	Bottom box	Stainless S=0.8	1	
15	Rubber feet	Φ30×15/black	4	
16	Oil pot	Stainless steel	2	with oil level
17	Cover of oil pot	Stainless S=0.8	2	
18	Electric heating tube	230V/50Hz	2	
19	Fix screw for electric heating tube	45# steel M12	4	
20	Partition board for oil	Stainless S=0.8	2	
21	Protecting board for electric heating tube	Stainless S=0.8	2	
22	Frying basket	wire, net	2	Handle folded