

You are what you eat

L. Feuerbach, German philosopher, 1804-1872

Feuerbach left his mark on this maxim when putting the finishing touches to a book about nutrition in 1850. He was right of course: what we eat makes us what we are, or what we will be in the near future. Consequently it is important to feed ourselves properly. And it's not just the appetizing appearance of food that is a deciding factor, but its nutritional value and the vitamins it contains.

FRY TOP FOR SNACKS

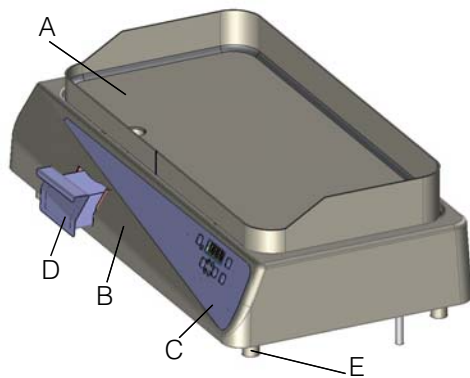
The reference language for these instructions is French.

Instructions for use

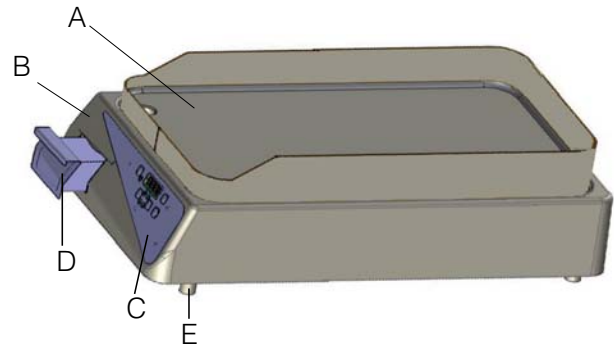
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2. INTRODUCTION

2.1 Overview



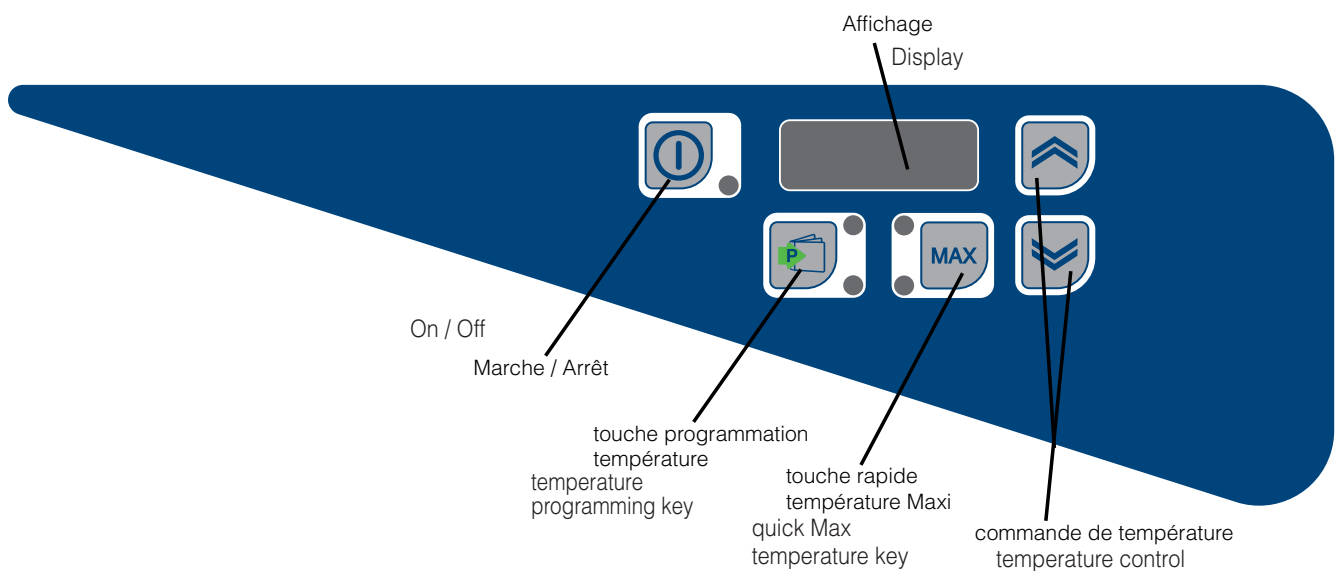
Modèle CROSS



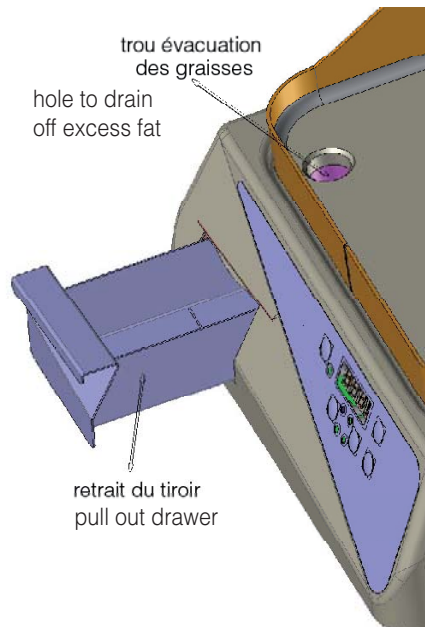
Modèle LENGTH

A: Chromium-plated griddle - **B:** Appliance base - **C:** Control panel - **D:** Drawer to catch excess fat - **E:** Adjustable feet

2.2 Control panel



2.3 Drawer to catch excess fat



3. SAFETY INSTRUCTIONS

Read these instructions carefully and keep them in a safe place; they have been written to help you to use your fry top for snacks in the best possible way. You must comply with the safety recommendations that are shown by a:



3.1 Electrical safety



- Check that the data given on the rating plate of the appliance are compatible with the mains voltage and frequency.
- The appliance must be connected up to a waterproof, standardised 16A 2 pin + earth wall socket.
- The installation must be protected by a 30 mA differential circuit breaker and a 16A switching device. (fuse or circuit breaker).



The appliance must be earthed



Do not use any dividers, adaptors or branch joins for the connection because these may result in faulty contacts and dangerous overheating.


Any type of incorrect installation or modification is liable to cause material or bodily damage.

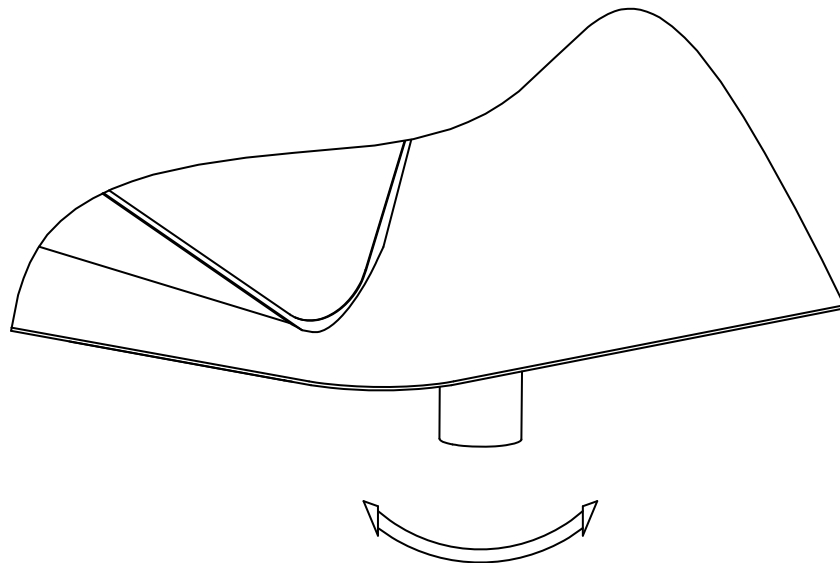
If your appliance has any defect whatsoever, we advise you not to use it.

Disconnect the appliance from the socket or remove the fuse or disconnect the switch/breaker from the circuit it is connected to.

If you have any operating problems, refer in the first instance to the "Hints and tips" section of this document. If the problem persists, please contact our technical assistance department. Do not try to repair the appliance yourself as this could lead to further problems.

3.2 Topple prevention

- The appliance must be placed on a work surface, preferably of a height of between 800 and 900 mm for comfort of use.
- The appliance has four adjustable feet ( 2.1). Make sure the appliance is stable and horizontal by screwing or unscrewing the feet.



3.3 Position of the appliance

- The appliance can be fitted in between two elements of a type that will be compatible with any splashes of fat from cooking. However, it is necessary to leave a space between the appliance and other elements nearby to be able to clean.

IMPORTANT :

To ensure correct ventilation and therefore proper cooling down, you must make sure there is a distance of 50 mm between the rear of the appliance and the wall (or other).



3.4 Use


Curtains, tea cloths, cutting boards and other objects made of wood must always be kept at a distance, as must containers holding alcohol, solvents or inflammable cleaning products. Never try to put out an electrical fire with water: use fire extinguisher products or appropriate extinguishers after cutting off the power!




The griddle gets very hot: do not put your hands on it!




3.5 Cleaning

 Before cleaning the appliance, make sure that the chromium-plated griddle has cooled down sufficiently. Protect your arms and keep your face away to avoid burns.

 Never put the appliance in the dishwasher or immerse it in water to wash it. Before any cleaning operation, disconnect the appliance from the power supply.

3.6 Accessories

 In addition to the accessories that come with the appliance, you are advised to use heat-resistant spatulas.

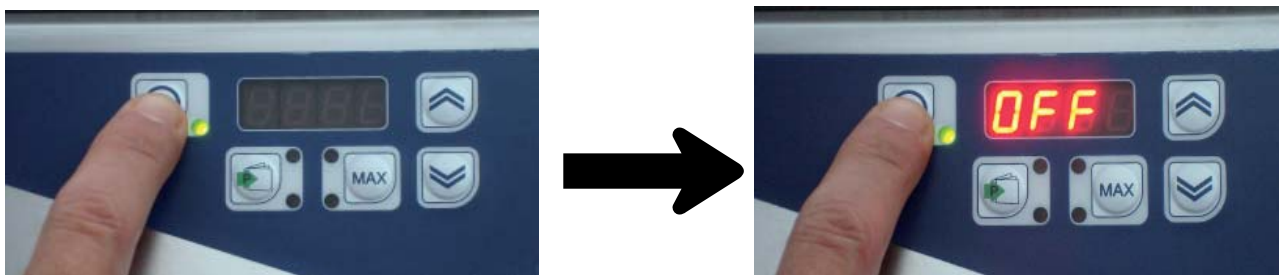
4. BEFORE USING THE APPLIANCE FOR THE FIRST TIME


- Wash the scraper and the chromium-plated griddle with soapy water and rinse thoroughly. The appliance is ready for use.

5. FUNCTIONS AND SETTINGS

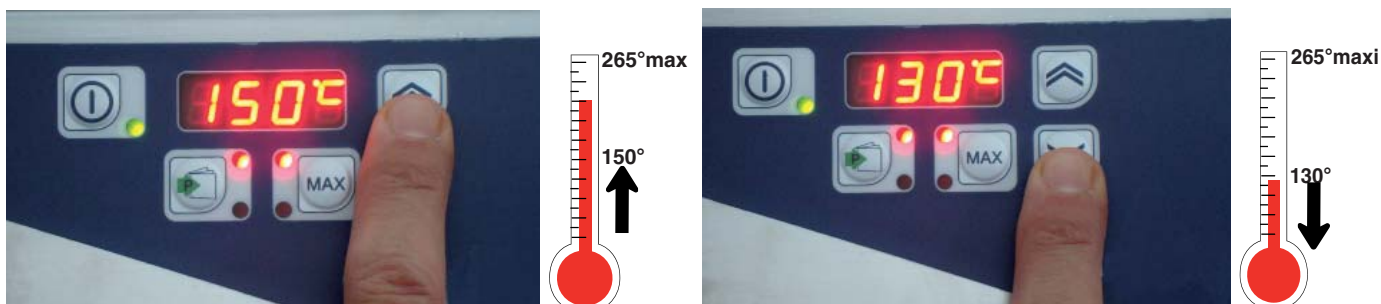
The temperature of the fry top is the only thing that needs setting. There are several setting modes.

5.1 Starting the appliance.



Start the appliance using the On key .

5.2 Setting the temperature in manual mode



You can adjust the temperature at any time using the keys



5.3 Setting the temperature in Max mode



To reach the maximum temperature of 265°C, press the key 




5.4 Programming the temperature





Fig.1



Fig.2

Display the temperature required (fig. 1) using the keys  or  and then press the programming key  (fig 2) for 2 sec. You will hear a “beep”, the temperature is recorded.



You can check the temperature of the fry top at any time by pressing the keys   simultaneously.

5.5 Stopping the appliance



Press the key  to stop the appliance..



N.B.: The fans may carry on working for a few minutes even if the appliance is stopped. This is normal and is to ensure the inner parts cool down properly.

DO NOT UNPLUG the appliance during this phase as that could damage the appliance.

6. HINTS AND TIPS

Preheating



The appliance needs to be heated 10 to 15 min. before use so that the chromium-plated griddle reaches the right temperature.

The chromium-plated griddle A must be slightly oiled before roasting so that the food sticks as little as possible. The roasting residue must be removed from the griddle every time a piece is finished. This can be done using the scraper. Uncleaned griddles reduce the flow of heat that penetrates into the food thereby altering the quality and cooking time. In addition the uncleaned griddle may generate a large amount of smoke due to burning fat.

Work rules

The food is placed over the whole surface area of chromium-plated griddle A and is subjected to intensive heat by thermal conductivity generated on contact with the griddle. Roasting takes place at a temperature of 200 - 250°C both for thick pieces of meat and sausages.

7. TROUBLESHOOTING

You are advised to check the following points before calling a technician.

Problems	Causes	Solutions
The appliance does not work, the indicator lamp 2 remains off.	No power supply	<ul style="list-style-type: none">• Check that the appliance is plugged in.• Check that the electrical power supply to the socket is correct.
The appliance does not work, the indicator lamp 2 remains on.	Faulty heat element or faulty electronic card	<ul style="list-style-type: none">• See with maintenance department
E1 is displayed	The internal temperature of the appliance is too high	<ul style="list-style-type: none">• Check that the fan inlets and outlets are not blocked.• Check filters for clogging.• Make sure the distance between the appliance and the wall is respected.
E2 is displayed	The sensor is faulty or the heat element is not heating up	<ul style="list-style-type: none">• See with maintenance department
The appliance is giving off a lot of smoke	Too much fatty residue on the griddle	<ul style="list-style-type: none">• Scrape the griddle using the scraper provided and drain off the residue through the hole on the front of the griddle before carrying on with cooking.
Vibration noise	Foreign body in the fans	<ul style="list-style-type: none">• Check the presence of fan filters.

8. CLEANING

a) The chromium-plated griddle: when hot, as soon as you stop the appliance, it is a good idea to “deglaze” the griddle with water. Use the scraper that comes with the machine to scrape the chromium-plated surface. If residue still remains, it may be worthwhile using white distilled vinegar or “Rapid Grease” degreasing agent recommended by Electrolux.

Finish off with a cloth or sponge soaked in soapy water, with or without detergent. Carefully rinse and wipe all surfaces that have been washed.

Residue can be drained off through the hole on the front of the chromium-plated griddle.

b) The drawer tray D: Empty and wash the drawer tray, it can go in the dishwasher.

c) Other parts of the appliance.

- Remove soiling, fat and food residue that remain on the steel surfaces using a cloth or sponge soaked in soapy water, with or without detergent.

Carefully rinse and wipe all surfaces that have been washed.

- Do not use metal sponges, abrasive powders or aggressive chemical products such as sodium hypochlorite (bleach), hydrochloric acid (hydrogen chloride) or other acids to clean these surfaces; these products result in irreversible corrosion of the steel in a very short time. Never use these products, even to clean adjoining areas, in order to avoid damage to the steel by any vapours given off.

9. REGULATIONS

Environment

- The packaging materials are environment-friendly.
- Our appliances guarantee high performance and productivity. To reduce electricity consumption, do not operate the appliance empty or under conditions that could damage its performance. If possible, preheat for just 10 to 15 min. before use.
- In order to reduce the emission of polluting substances into the environment, you are advised to clean the appliance (outside and, if required, inside) with products that are more than 90 % biodegradable (for further details, see section 8 "CLEANING").




Disposal

Do not dispose of into the environment.

Our appliances are made with metal materials (stainless steel, iron, aluminium, galvanised sheet iron, copper, etc.) that can be recycled to more than 90 % of their weight.

When disposing of the appliance, put it out of use by cutting its power cord.

The symbol  shown on the appliance indicates that it must not be considered as household waste and it must be correctly disposed of to prevent any negative impact on the environment or human health.

For further information on the recycling of this appliance, contact the local agent or product dealer, the after-sales assistance department or the local organisation qualified to dispose of waste.

10. COMPLIANCE

Integrated security / Hygiene / Environment

- The CEM directive 2014 / 30 EU
- 2011/65/EU Directive on the restriction of the use of certain hazardous substances
- WEEE directive 2002/96/EC
- «Waste» directive 2006/12/EC

Please comply with the recycling conditions.

- "Packaging and packaging waste" directive 94/62/EC

The machine packaging is designed in order to contribute as little as possible, if at all, to the quantity and noxious nature of waste and risks of pollution.

Please make sure the various packaging materials are disposed of in the appropriate recycling points.

The machine is made of materials that comply with the following legislation and standards:

- Directive 2007/19/EC: materials and articles intended to come in contact with food,
- Standard EN 1672-2-2005: Instructions relating to hygiene.

The surfaces of the food area are smooth and easy to clean. Use detergents that are approved for food hygiene and respect the instructions for their use.

- Standards:

EN 60335-1: Electric and electronic equipment for domestic or similar use: General safety requirements.

EN 60335-2-36: Electric and electronic household appliances and similar: Specific rules relating to electrical griddle plates for collective use.

This compliance is certified by:

- The CE conformity mark, attached to the machine.
- The corresponding CE declaration of conformity, associated with the warranty.
- This instruction manual which must be given to the operator.

11. TECHNICAL SPECIFICATIONS

Cooking functions By direct contact on chromium-plated hotplate

Power supply Single phase 50/60 Hz voltage adapted to
country of use

Plug Single phase + earth adapted to sockets in
the country of use

Electricity consumption

Consumption when heating 3600 W

Dimensions

Height 180 mm

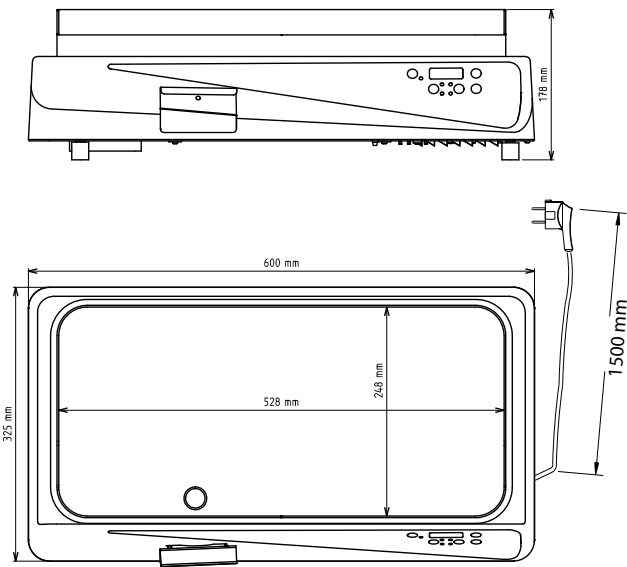
	Cross	Lenght
Width	600	352
Depth	352	600

Net weight 21 Kg

Heating surface

12. INSTALLATION DIAGRAMS

CROSS



LENGHT

