

MACHINE BASED PROBLEMS

ATTENTION
BURN HAZARD

PROBLEM	REASON	SOLUTION
NO POWER	<i>Open circuit</i>	<i>Check in circuit breaker, check the power socket, make sure that pressure fryer cable is plugged in correctly</i>
<i>RED ALARM IS ON WHILE POWER IS FEEDED TO THE PRESSURE FRYER</i>	<i>Oil drain lever is open</i>	<i>Make sure that oil drain lever is closed</i>
	<i>Red alarm lamp is defective</i>	<i>Call technical service</i>
<i>ENERGY COMES TO PRESSURE FRYER BUT THE OIL IS NOT BEING HEATED</i>	<i>Heating temperature not set</i>	<i>Make sure that heating temperature is set</i>
	<i>Safety thermostat is activated</i>	<i>Press the safety thermostat switch. Figure 2 of 10</i>
	<i>Resistance problem</i>	<i>If there is no heating, call technical service</i>
NO PRESSURE DURING COOKING	<i>Pressure ejection pipe (steam outlet)</i>	<i>Make sure that the solenoid valve is clean and plugged in correctly</i>
	<i>Steam outlet from the cover edges</i>	<i>Check the gasket of the cover, make sure that the cover is set on the boiler and closed correctly</i>
	<i>Low oil level</i>	<i>Make sure that the oil level in the boiler is at the right level</i>
	<i>The cooked amount is not suitable (less than standard)</i>	<i>Put the right amount of food in the basket of the boiler</i>
	<i>Pressure clock is out of order</i>	<i>If the steam rotary valve rotating and pressure indicator not moving, call technical service</i>
	<i>Low electrical power</i>	<i>Call electric service</i>
<i>NO PRESSURE EJECTION AFTER COOKING TIME ENDS</i>	<i>Solenoid valve stuffed</i>	<i>Clean the solenoid valve</i>
	<i>Valve's filter stuffed</i>	<i>Clean the Valve's filter</i>
	<i>Timer problem</i>	<i>Make sure that the timer is stopped after cooking ends. If not, call technical service</i>
	<i>Drain pipe abstracted</i>	<i>Clean the drain pipe</i>
<i>BOILER'S COVER COULD NOT BE OPENED</i>	<i>Closing system's problem</i>	<i>Call technical service</i>



PRODUCTS BASED PROBLEMS

ATTENTION
BURN HAZARD

PROBLEM	REASON	SOLUTION
<i>PRODUCT GREASY</i>	<i>Frying oil level is low</i>	<i>Make sure frying oil is in frypot and at the proper level</i>
	<i>Incorrect breading</i>	<i>Correct the breading process. (Look up User's Manual)</i>
	<i>Frying oil old</i>	<i>Replace frying oil</i>
	<i>Raw product not fresh</i>	<i>Use fresh raw product. Contact your raw product supplier</i>
	<i>Temperature too low</i>	<i>Check temperature setting</i>
	<i>Low pressure during cooking</i>	<i>Look up for machine based problems</i>
	<i>Power supply is not up to the required standards</i>	<i>Call local energy supplier correction (Ask your electronic technician for branch cable efficiency)</i>
<i>SURFACE OF THE PRODUCT COOKED BUT INSIDE UNCOOKED</i>	<i>Set of temperature too high, timer too low</i>	<i>Check the temperature and timer settings</i>
	<i>Frying oil old</i>	<i>Replace frying oil</i>
	<i>Frypot not properly cleaned</i>	<i>Drain and clean frypot</i>
	<i>Low pressure during cooking</i>	<i>Look up for machine based problems</i>
	<i>Power supply is not up to the required standards</i>	<i>Call local energy supplier correction (Ask your electronic technician for branch cable efficiency)</i>
<i>PRODUCT NOT COMPATIBLE WITH VISUAL STANDARDS</i>	<i>Frying oil old</i>	<i>Replace frying oil</i>
	<i>Raw product not fresh</i>	<i>Use fresh raw product. Contact your raw product supplier</i>
	<i>Frypot not properly cleaned</i>	<i>Drain and clean frypot</i>
	<i>Using incorrect chemical cleaners at daily cleaning for pressure fryer</i>	<i>Keep up cleaning procedure as mentioned in User's Manual</i>
	<i>Incorrect breading</i>	<i>Correct the breading process. (Look up User's Manual)</i>
	<i>Power supply is not up to the required standards</i>	<i>Call local energy supplier correction (Ask your electronic technician for branch cable efficiency)</i>