



518

PRESSURE FRYER

USER MANUAL

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DEAR USER,

AS MAKFRY FAMILY, WE THANK YOU FOR CHOOSING OUR DEVICE AND FOR YOUR TRUST IN OUR COMPANY. WE IMPORTANTLY REMEMBER YOU TO READ THE INSTRUCTIONS AND INFORMATION IN THE USER MANUAL CAREFULLY AND HAVE YOUR USERS READ IT IN ORDER TO GET THE PRODUCT SUITABLE FOR YOUR EXPECTATIONS AND TO USE IT FOR A LONG-TERM.

THE INFORMATION REGARDING THE INSTALLATION, USAGE AND MAINTENANCE OF THE PRODUCT YOU HAVE PURCHASED IS INCLUDED IN THE USER'S MANUAL.

PLEASE READ THE USER MANUAL CAREFULLY BEFORE INSTALLING YOUR DEVICE. THE CONNECTION NETWORK MUST BE PREPARED BY AUTHORIZED PERSONNEL IN ACCORDANCE WITH THE LEGAL REGULATIONS. IF THE MAINS VOLTAGE TO THE ELECTRICAL CONNECTION OF YOUR DEVICE IS NOT IN SUITABLE CONDITIONS, THE VOLTAGE OVER THE DEVICE'S CAPACITY WILL CAUSE FAILURE AND YOUR DEVICE WILL BE OUT OF THE SCOPE OF WARRANTY.

1- GENERAL INFORMATION

THIS USER'S MANUAL CONTAINS INFORMATION ABOUT MAKFRY 518 INSTRUCTIONS FOR USE, REQUIREMENTS AND COVERAGE OF WARRANTY.

CAREFULLY READ ALL INSTRUCTIONS AND WARNINGS IN THE USER'S MANUAL. THIS USER'S MANUAL CONTAINS IMPORTANT INFORMATION ABOUT THE SAFE INSTALLATION, USE AND MAINTENANCE OF YOUR PRODUCT.

THE MANUFACTURER CANNOT BE RESPONSIBLE FOR DAMAGES TO HUMAN, ENVIRONMENT OR OTHER MATERIALS ARISING FROM PRINTING OR TRANSLATION OF THE USER'S MANUAL. INCIDENTAL DAMAGE TO YOUR PRODUCT, NEGLIGENCE, DAMAGE DUE TO FAILURE TO FOLLOW INSTRUCTIONS AND REGULATIONS OR WRONG CONNECTIONS AND UNAUTHORIZED INTERFERENCE TO THE PRODUCT SHALL EXCEED THE PRODUCT WARRANTY PROCESS.

KEEP THIS USER MANUAL IN AN EASY ACCESS PLACE FOR USE IF NEEDED.

2- PRODUCT INTRODUCTION

MAKFRY 518 PRESSURE FRYERS ARE DESIGNED TO BE USED IN INDUSTRIAL KITCHENS AND IT IS RECOMMENDED FOR USE BY PROFESSIONAL USERS.

3- TECHNICAL SPECIFICATIONS

PRODUCT:	518
DIMENSIONS	WIDTH:428 MM - DEPTH:740 MM – HEIGHT: 1100 MM
ENERGY	220-240 / 380-400 V 6 kW 50-60HZ
WEIGHT	90 KG (GROSS)
TANK CAPACITY	33 LITER
OIL CAPACITY	15 LITER
COOKING CAPACITY	4 KG IN 8 MINUTES / 30 KG IN HOUR

DEVICE ACCESSORY LIST	
BASKET WITH OR WITHOUT RACKS	1 PIECE
BASKET HANDLE	1 PIECE
CLEANING BRUSH – CURVED	1 PIECE
USER MANUAL & WARRANTY CERT.	1 PIECE
WALL LABEL	1 PIECE
MAINTENANCE KEY FOR SELENOID VALVE	1 PIECE
<u>WARNING: BE SURE TO REMOVE THE ACCESSORIES FROM THE MACHINE BEFORE THE INITIAL COOKING.</u>	

4- TRANSPORTATION AND STORAGE CONDITIONS

THE PRODUCT IS SPECIALLY PACKED AND SHIPPED IN A FORM. CARRY THE PRODUCT WITH THE FORKLIFT FEET INSTALLED UNDER THE PALLET. IF THE TRANSPORT DISTANCE IS FAR, IT MUST BE MOVED SLOWLY AND SUPPORTED BY AN ADDITIONAL PERSON TO AVOID LOSS OF BALANCE. DO NOT KNOW OR DROP THE PRODUCT WHEN CARRYING IT. IF THE PRODUCT IS TO BE STORED WITHOUT USING, IT SHOULD BE STORED WITHOUT OPENING ITS PACKAGING AND CASE. IF THE PRODUCT IS TO BE USED AND STORED AGAIN, IT MUST BE PROTECTED BY CLEANING AND PACKAGING

5- UNPACKING THE PACKAGE

CHECK THAT THE PRODUCT IS NOT DAMAGED DURING SHIPPING. CHECK THAT THE PARTS OF THE PRODUCT ARRIVES COMPLETELY.

PARTS IN CONTACT WITH FOOD ARE MADE OF STAINLESS STEEL. PLASTIC PARTS IN CONTACT WITH FOOD ARE MANUFACTURED ACCORDING TO FOOD REGULATIONS. ALL PLASTIC PARTS ARE MARKED WITH THE MATERIAL SYMBOL.

DISPOSE THE PACKAGING MATERIALS OF THE PRODUCT AFTER INSTALLATION ACCORDING TO THE SAFETY AND ENVIRONMENTAL CONDITIONS AND ACCORDING TO THE REGULATIONS OF THE COUNTRY YOU ARE IN. TAKE THE RECYCLABLE MATERIAL (FOIL, CARTON, STYROFOAM, ETC.) INTO THE RELEVANT RECYCLING BOXES. WHEN DISPOSAL OF ANY ELECTRICAL EQUIPMENT, MAKE IT UNUSABLE BY CUTTING THE CABLE.

6- PRE-INSTALLATION INFORMATION

INSTALLATION MUST BE DONE BY AN AUTHORIZED TECHNICIAN ACCORDING TO THE INSTRUCTIONS AND REGULATIONS. OUR COMPANY CANNOT BE LIABLE FOR ANY DAMAGES DUE TO INCORRECT INSTALLATION.

IF THE PRODUCT FAILS, TURN OFF THE PRODUCT. ONLY A SERVICE AUTHORIZED BY THE MANUFACTURER MUST PROVIDE THE PRODUCT.

FAULTS MUST BE REPLACED WITH ORIGINAL SPARE PARTS. THE PARTS LIST IS ALSO STATED IN THE BOOKLET.

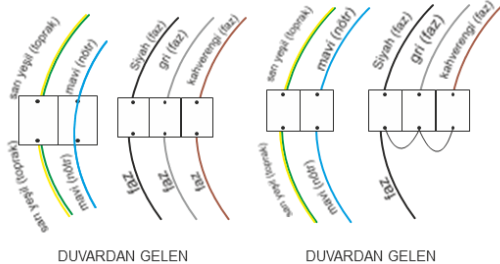
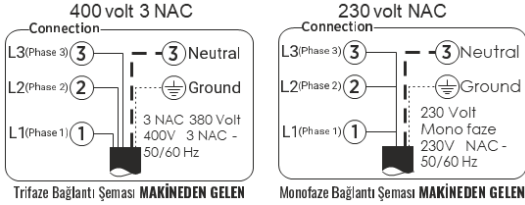
THE FLOOR ON THE PRODUCT MUST BE FLAT. NECESSARY PRECAUTIONS MUST BE TAKEN AGAINST THE RISKS OF THE PRODUCT TO TURNOVER.

THE PRODUCT MUST BE CONNECTED TO THE MAIN NETWORK BY AN AUTHORIZED ELECTRICAL TECHNICIAN ONLY IN ACCORDANCE WITH THE LAW AND REGULATIONS. MAKE SURE THAT THE POWER FROM THE MAIN NETWORK WILL MATCH THE POWER OF THE PRODUCT. MAKE THE GROUND CONNECTION OF THE PRODUCT ACCORDING TO THE STANDARDS AND SAFETY RULES. GROUNDING OF THE PRODUCT MUST BE CONNECTED TO THE EARTH LINE ON THE NEAREST PANEL OF THE ELECTRICAL INSTALLATION. THE PRODUCT ELECTRICAL CONNECTION, MAIN FUSE AND LEAKAGE FUSE MUST COMPLY WITH THE APPLICABLE REGULATIONS AND RULES.

7- INSTALLATION AND USAGE

7.1- ELECTRICAL CONNECTION OF 518

THE ELECTRICAL CONNECTION OF YOUR MACHINE SHOULD BE PERFORMED BY AUTHORIZED PERSONNEL. THE POWER VALUES AND CONNECTION DIAGRAM ON THE DEVICE SHOULD BE TAKEN INTO ACCOUNT DURING THE CONNECTION PROCESS. THE DEVICE CONSUMES A TOTAL OF 6 KW OF ENERGY, WITH 3X2 KW. THE DEVICE IS SHIPPED FROM THE FACTORY WITH A THREE-PHASE CABLE. ANY INCORRECT PRACTICES SUCH AS TAKING THE NEUTRAL FROM THE GROUND LINE WILL CAUSE THE DEVICE TO BE EXCLUDED FROM THE WARRANTY AND TO MALFUNCTION. THE CONNECTION DIAGRAM IS AS FOLLOWS:



WARNING: INCORRECT CONNECTION WILL RESULT IN DEVICE FAILURE AND EXCLUSION FROM WARRANTY COVERAGE.

*IF USING A PLUG/OUTLET, MAKE SURE IT IS AT LEAST 32 AMPS.

*ALWAYS BRIDGE THE PHASE WITH A PORCELAIN TERMINAL.

*IF YOU ARE CONFUSED, ALWAYS SEEK TECHNICAL SUPPORT BEFORE MAKING CONNECTIONS.

7.2- 1015 PD DEVICE PART IMAGES

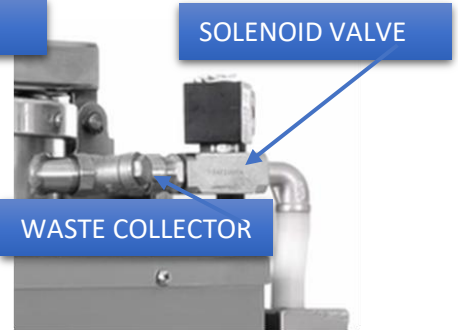
WASTE BIN



LID HANDLE



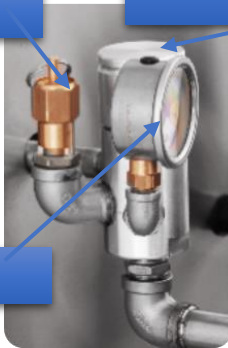
SOLENOID VALVE



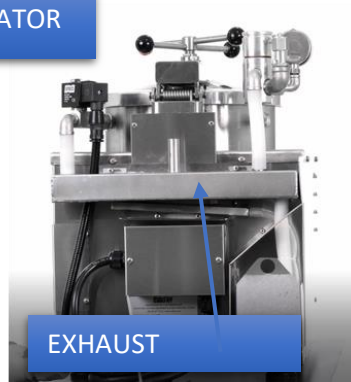
WASTE COLLECTOR

SAFETY VALVE

PRESSURE REGULATOR



MANOMETER



EXHAUST

COOKING POT



7.3- PANEL INSTRUCTION



8- INITIAL STARTUP

BEFORE FILLING THE FRYER WITH OIL, IT IS NECESSARY FOR HYGIENE PURPOSES TO TEST THE SYSTEM WITH WATER, ESPECIALLY WITH BOILING WATER. FOLLOW THE STEPS BELOW IN ORDER:

- 1- 11- OPEN THE COOKING POT LID OF YOUR MACHINE.**
- 2- FILL THE COOKING POT WITH WATER UP TO THE OIL LEVEL LINE (2 FINGERS ABOVE THE RESISTORS). YOU CAN ALSO ADD A SMALL AMOUNT OF SOAP IF DESIRED.**
- 3- TURN ON THE POWER SWITCH.**
- 4- SET THE THERMOSTAT TO 100 DEGREES.**
- 5- WHEN THE HEATING WATER STARTS TO BOIL, MAKE SURE IT SHOWS $100^{\circ}\text{C} \pm 5$.**
- 6- CLOSE THE LID AND TIGHTEN THE LID HANDLE.**
- 7- SET THE TIMER FOR 10 MINUTES.**
- 8- TURN ON THE BUZZER SWITCH.**
- 9- OPEN THE LID WHEN THE TIME IS UP.**
- 10- LIFT THE VALVE LOCK UP, OPEN THE VALVE HANDLE, AND DRAIN THE WATER. YOU CAN CLEAN THE RESISTOR GAPS WITH AUXILIARY BRUSHES DURING THIS PROCESS.**
- 11- AFTER THE DRAINING PROCESS IS COMPLETE, CLOSE THE DRAINING VALVE.**
- 12- RINSE AND COMPLETELY DRY THE INSIDE OF THE COOKING POT, MAKING SURE THAT OIL AND WATER DO NOT MIX.**
- 13- REPEAT ALL THE STEPS TWICE IN ORDER.**

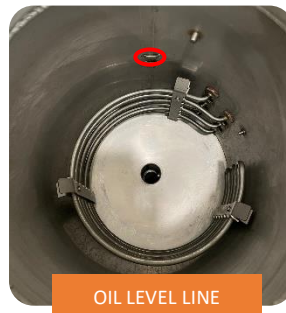
9- FIRST COOKING

AFTER CLEANING THE PUMP SYSTEM, MAKE SURE THERE IS NO WATER LEFT INSIDE THE DEVICE.

- 1- YOU CAN LEARN ABOUT THE PRODUCT'S COOKING TEMPERATURE AND DURATION FROM THE WALL STICKER SENT WITH YOUR DEVICE. HANG THIS STICKER SOMEWHERE WITHIN YOUR VIEW.

NAME	PCS/WEIGHT	TEMPERATURE	TIME (MINS)
WING	30 PCS / 1250 GR	160°C - 165°C	7'-8'
DRUMSTICK	12 PCS / 1500 GR	155°C - 165°C	9'-12'
CHICKEN PIECES	1500 GR	155°C - 165°C	9'-12'
CHICKEN BREAST PIECES	1250 GR	150°C - 165°C	5'
APPLE SLICE POTATOES	1500 GR	165°C - 175°C	9'-12'
BREADED MUSHROOM	1000 GR	155°C - 160°C	4'-5'

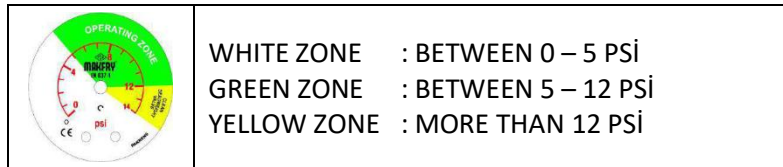
- 2- FILL THE COOKING POT WITH SUNFLOWER OIL UP TO THE LEVEL LINE.



- 3- TURN ON THE SELECTOR SWITCH, CHOOSE THE PROGRAM, AND WAIT FOR IT TO REACH 160°C.
- 4- STIR THE OIL IN THE POT. THE TEMPERATURE WILL CHANGE.
- 5- FOR HOMOGENEOUS HEAT DISTRIBUTION, MIX THE OIL BEFORE THE FIRST COOKING OR AFTER A PAUSE IN COOKING. IF YOU DON'T MIX THE OIL, THE AREA NEAR THE RESISTORS WILL BE HOTTER THAN THE LOWER AREA WHERE THE OIL IS.
- 6- PUT THE BREADED PRODUCTS IN THE BASKET AND THEN INTO THE OIL WITH THE BASKET HANDLE ANDND CLOSE THE LID.



- 7- PRESS THE START BUTTON TO START COOKING.
- 8- THE IDEAL COOKING AREA IS MARKED GREEN ON THE MANOMETER. IF THERE IS TOO LITTLE PRODUCT IN THE OIL, THE PRODUCT MAY NOT REACH THE GREEN ZONE DUE TO LOW MOISTURE, AND IT MAY STAY IN THE WHITE ZONE.



- 9- THE DEVICE WILL GIVE AN AUDIBLE WARNING WHEN THE COOKING TIME IS UP. PRESS STOP.
- 10- WHEN THE MANOMETER REACHES ZERO, OPEN THE LID.
- 11- USE THE BASKET HANDLE TO REMOVE THE BASKET AND PLACE IT ON THE OIL DRAINAGE PIN.



NOTE: DON'T FORGET TO CONSIDER THE 1-MINUTE TIME REQUIRED TO OPEN THE LOCKING MECHANISM OF THE LID WHILE SETTING THE TIMER!

- 12- REMOVE THE BASKET COMPLETELY. YOU CAN EITHER SERVE THE PRODUCT OR PLACE IT IN A WARMING UNIT.

10- CLEANING AND MAINTENANCE

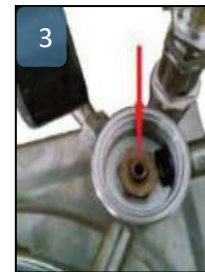
A- PRESSURE REGULATOR CLEANING

THE PRESSURE REGULATOR IS DESIGNED TO OPERATE WITHOUT REQUIRING LONG-TERM MAINTENANCE, BUT SOME PARTS NEED TO BE CLEANED REGULARLY (RECOMMENDED DAILY) FOR SAFE USE.

WARNING: DO NOT USE CLEANING MATERIALS CONTAINING CAUSTIC.

BE SURE TO TURN OFF YOUR MACHINE AND ENSURE THAT THE RELEVANT PARTS ARE NOT HOT BEFORE PERFORMING THE OPERATION.

- 1- TURN THE CYLINDER PART ON THE PRESSURE REGULATOR IN THE OPPOSITE DIRECTION TO THE CLOCKWISE DIRECTION TO OPEN IT AND REMOVE IT.
- 2- AFTER REMOVING THE WEIGHT THAT COMES FROM BELOW, CLEAN THE INSIDE WITH HOT WATER.
- 3- CLEAN THE HOLE IN THE CENTER OF THE VALVE WITH AN APPROPRIATE TOOL (TOOTHPICK, PIN, ETC.).
- 4- AFTER THE CLEANING OPERATION, ASSEMBLE THE PARTS IN THE REVERSE ORDER.



B- SOLENOID VALVE CLEANING

SOLENOID VALF BASINCIN KAZAN İÇERİSİNDE TUTMASINI SAĞLAYAN EN ÖNEMLİ MALZEMELERDEN BİRİDİR. TEMİZLİK İŞLEMİ İÇİN AŞAĞIDAKİ ADIMLARI SIRASIYLA UYGULAYINIZ.BU İŞLEMİ UYGULAMADAN ÖNCE MAKİNANIZIN ELEKTRİĞİNİ KAPATINIZ.

- 1- ÜST KISIMDA BULUNAN BOBİNİN ELEKTRİK SOKETİ VİDASINI AÇIP ÇIKARTINIZ.
- 2- BOBİNİ MANDALI ÇIKARTIP YUKARIYA DOĞRU ÇEKEREK ÇIKARINIZ.
- 3- SİLİNDİR PARÇAYI MAKİNANIZ İLE BİRLİKTE VERİLEN BAKIM ANAHTARI VEYA 22 MM İNGİLİZ ANAHTARI İLE SAAT YÖNÜ TERSİNE SÖKEREK ÇIKARINIZ. SİLİNDİR PARÇANIN İÇERİSİNDEN 3 PARÇA ÇIKACAKTIR. MONTAJ SIRASINDA ÖZELLİKLE BU PARÇALARIN SIRASINA DİKKAT EDİNİZ.
- 4- BU 3 PARÇAYI, SİLİNDİRİN İÇİNİ VE OTURDUĞU YERİ SICAK SU VE DETERJAN İLE TEMİZLEYİP DURULAYINIZ.
- 5- SÖKÜLEN PARÇALARI SÖKÜM SIRASINA GÖRE MONTE EDİNİZ.



								
Elektrik Bağlantısı Soketi Electric Connection Socket	Mandal Latch	Conta Gasket	Bobin Bobbin	Tapa Stopper	Pim Pin	Piston	Yay Spring	Pirinç Gövde Brass Body

11- 518 SPARE PART LIST

1	BUZZER	25	RESISTANCE RAKE KIT
2	MAIN THERMOSTAT 60-190 C° - WITH CONNECTOR	26	FAUCET
3	TIMER	27	VALVE HANDLE
4	ON/OFF SWITCH 4-PIN	28	COVER SAFETY LOCK PIN
5	SOLENOID VALVE 3/8"	29	COVER CENTER SCREW SET
6	RED SIGNAL LAMP	30	COVER SAFETY LOCK PIN SPRING
7	YELLOW SIGNAL LAMP	31	COVER KNOB HANDLE - RED
8	RESISTANCE 2000 W	32	SOLENOID VALVE COIL 3/8"
9	DIRT HOLDER ½"	33	CLEANING BRUSH - CURVED
10	BOILER COVER - COMPLETE SET	34	THERMOSTAT / TIMER BUTTON
11	BOILER PRESSURE HANDLE	35	M8 LEVELLING FOOT
12	BOILER KNOB HANDLE - BLACK	36	ROTARY PRESSURE BALANCING VALVE
13	NEW COVER GASKET	37	FILTER HANDLE
14	FOLDING BASKET	38	BOILER COVER HANDLE
15	BASKET WITHOUT FOLD	39	PRESSURE BALANCER WEIGHT
16	LATCH SPRING	40	PRESSURE BALANCER BOTTOM CASING
17	CLEANING BRUSH - STRAIGHT	41	PRESSURE BALANCER TOP CASING
18	SAFETY VALVE	42	PRESSURE BALANCER - COMPLETE SET
19	ON/OFF SWITCH 2-PIN	43	
20	SAFETY THERMOSTAT - WITH CONNECTOR	44	
21	LEAF SWITCH	45	
22	MINI CONTACTOR 9A-NC	46	
23	MALE AND FEMALE PLUG 32A	47	
24	PRESSURE GAUGE ø50	48	

USING PARTS OTHER THAN ORIGINAL ONES IN MACHINES IS UNSAFE. ESPECIALLY ELECTRICAL COMPONENTS SHOULD BE CARRIED OUT BY LICENSED EXPERT PROFESSIONALS.

12- TROUBLESHOTS

PROBLEM	CAUSE	SOLUTION
ENERGY IS NOT COMING TO THE PRESSURE FRYER.	ELECTRICAL CIRCUIT NOT COMPLETED	CHECK THE FUSE RELATED TO THE OUTLET.
		VERIFY THAT THERE IS POWER COMING TO THE OUTLET.
		MAKE SURE THE DEEP FRYER PLUG IS FULLY INSERTED INTO THE OUTLET.
		CHECK THE THERMAL/FUSE INSIDE.
ENERGY IS COMING TO THE PRESSURE FRYER, BUT THE RED LIGHT IS NOT ON	SAFETY VALVE SWITCH (OIL DRAINAGE LEVER) IS LEFT OPEN.	PLEASE MAKE SURE TO FULLY CLOSE THE OIL DRAIN LEVER (HANDLE).
	THE LAMP IS FAULTY.	CONTACT TECHNICAL SERVICE.
ENERGY IS COMING TO THE PRESSURE FRYER, BUT THE OIL IS NOT HEATING UP.	INCORRECT TEMPERATURE SETTING	MAKE SURE THE TEMPERATURE IS SET TO THE REQUIRED LEVEL.
	SAFETY THERMOSTAT ACTIVATED	PRESS THE SAFETY THERMOSTAT BUTTON.
	RESISTANCE PROBLEM	IF THE OIL DOES NOT HEAT UP, CONTACT TECHNICAL SERVICE.
ENERGY IS COMING TO THE PRESSURE FRYER, BUT THE OIL IS NOT HEATING UP.	SOLENOID VALVE PROBLEM	MAKE SURE THE SELENOID VALVE IS CLEAN AND THE SPRING INSIDE IS CORRECTLY PLACED. SEE: SELENOID VALVE CLEANING.

	STEAM ESCAPE FROM THE EDGE OF THE LID	CHECK THE GASKET INSIDE THE LID. MAKE SURE THE LID IS PROPERLY PLACED ON THE TANK AND CLOSED CORRECTLY.
	LOW OIL LEVEL	PAY ATTENTION TO THE OIL LEVEL LINE INSIDE THE TANK AND FILL UP TO THE INDICATED LEVEL.
	INSUFFICIENT PRODUCT COOKING	PUT THE SPECIFIED AMOUNT OF PRODUCT INTO THE BASKET.
	STEAM ESCAPING FROM THE EXHAUST	IF THE PRESSURE GAUGE DOES NOT RISE, CONTACT TECHNICAL SERVICE.
	INADEQUATE MAINS POWER SUPPLY	CONTACT AN ELECTRICIAN. HAVE THEM CHECK THE FUSE BOX AND THE OUTLET CABLES.
PRESSURE IS NOT RELEASING AFTER THE COOKING TIME IS COMPLETED.	SOLENOID VALVE BLOCKED	CLEAN THE SELENOID VALVE.
	VALVE FILTER BLOCKED	CLEAN THE VALVE FILTER.
	DISCHARGE PIPE BLOCKED	CLEAN THE PRESSURE RELIEF PIPE.
PRESSURE IS NOT RELEASING AFTER THE COOKING TIME IS COMPLETED.	LID LOCK SYSTEM FAULTY	PRESS HARD ON THE QUICK INTERVENTION HOLE LOCATED ON THE LID PRESSURE RELEASE HANDLE WITH A HARD OBJECT. SEE: GENERAL WARNINGS.

13- COOKING PROBLEMS AND SOLUTIONS

PROBLEM	CAUSE	SOLUTION
THE PRODUCT HAS EXCESSIVE OIL	LOW OIL LEVEL	FILL THE OIL LEVEL UP TO THE MARK INSIDE THE BOILER
	BREADING ERROR	PERFORM THE PANELING PROCESS CORRECTLY
	EXPIRATION OF OIL	CHANGE THE OIL
	USE OF BAD PRODUCT	CONTACT YOUR PRODUCT SUPPLIER
	INSUFFICIENT HEAT GENERATION	MAKE SURE YOUR HEAT SETTINGS ARE ADJUSTED TO THE REQUIRED DEGREE
	INSUFFICIENT PRESSURE	REFER TO THE PROBLEMS CAUSED BY PRESSURE FRYER TABLE
	INEFFICIENT MAINS ELECTRICITY	CONTACT AN ELECTRICIAN (CHECK THE FUSE TABLE, YOUR SOCKET LINE)
THE PRODUCT DOES NOT MEET THE VISUAL STANDARDS.	HIGH DEGREE OF FRYER AND LOW TIME SETTING	CHECK YOUR COOKING SETTINGS
	EXPIRATION OF OIL	CHANGE THE OIL
	ACCUMULATION OF SEDIMENT IN THE BOILER	CLEAN THE BOILER (DO AN OIL DRAINAGE EVERY 3 COOKINGS)

	INSUFFICIENT PRESSURE	REFER TO THE PROBLEMS CAUSED BY PRESSURE FRYER TABLE
	INEFFICIENT MAINS ELECTRICITY	CONTACT AN ELECTRICIAN (CHECK THE FUSE TABLE, YOUR SOCKET LINE)
THE PRODUCT DOES NOT MEET THE VISUAL STANDARDS.	EXPIRATION OF OIL	CHANGE THE OIL
	USE OF BAD PRODUCT	CONTACT YOUR PRODUCT SUPPLIER
	ACCUMULATION OF SEDIMENT IN THE BOILER	CLEAN THE BOILER (DO AN OIL DRAINAGE EVERY 3 COOKINGS)
	USE OF CHEMICALS IN THE BOILER DURING DAILY CLEANING	USE THE CHEMICALS IN ACCORDANCE WITH THE PROCEDURE, APPLY THE RINSING PROCESS CORRECTLY AFTER CLEANING
	BREADING ERROR	PERFORM THE PANELING PROCESS CORRECTLY
	INEFFICIENT MAINS ELECTRICITY	CONTACT AN ELECTRICIAN (CHECK THE FUSE TABLE, YOUR SOCKET LINE)

14- GENERAL WARNINGS

- FAILURE TO UNDERSTAND OR READ THESE INSTRUCTIONS COULD RESULT IN SERIOUS INJURY OR DEATH.
- THE FRYER MUST BE GROUNDED TO THE ELECTRICAL CIRCUIT.
- THE FRYER WILL HAVE HOT SURFACES THAT SHOULD NOT BE TOUCHED WITH BARE HANDS.
- IF THE FRYER HAS ITS OWN SWITCH, IT SHOULD BE TURNED OFF BEFORE UNPLUGGING FROM THE ELECTRICAL OUTLET. THE SWITCH SHOULD BE OFF WHEN THE FRYER IS NOT IN USE.
- ENSURE THAT THE PRESSURE INSIDE THE FRYER HAS DECREASED BEFORE OPENING THE LID.
- CLEAN THE FOLLOWING PARTS REGULARLY:
 - DRAIN TAP,
 - PIPE LEADING TO THE PRESSURE GAUGE,
 - PRESSURE RELIEF PIPE LEADING TO THE SOLENOID VALVE,
 - SOLENOID VALVE,
 - PRESSURE REGULATOR.
- USE HIGH-QUALITY LIQUID OIL AND DO NOT OVERFILL THE FRYER WITH OIL, AS THIS CAN CAUSE THE SOLENOID VALVE TO CLOG. THE MAXIMUM OIL CAPACITY IS 15 LITERS.
- TRY TO SERVE PRODUCTS FRESH, AS THEY LOSE FLAVOR AS THEY SIT. YOU CAN USE SPECIAL WARMERS TO KEEP PRODUCTS WARM AND FRESH FOR LONGER.
- PERIODICALLY STRAIN AND REPLACE THE OIL TO MAINTAIN THE QUALITY AND TASTE OF THE COOKED PRODUCTS.
- REMEMBER THAT EXCESSIVE SALT REDUCES THE LIFE OF THE OIL AND AVOID COOKING SALTY FOODS.

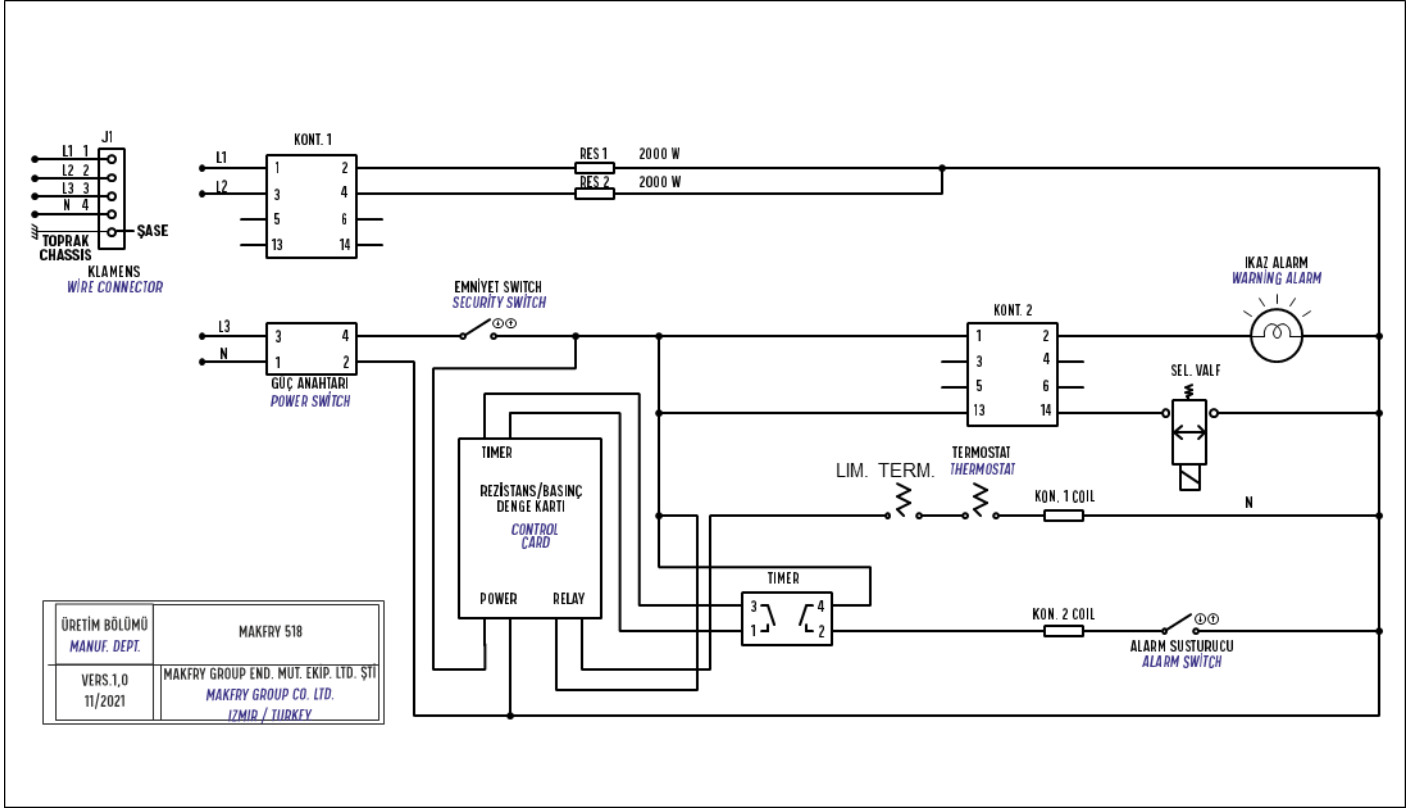
- GROUP PRODUCTS BY TYPE WHEN COOKING AND ALWAYS CHANGE THE OIL FOR EACH GROUP, AS OILS USED FOR DIFFERENT GROUPS OF PRODUCTS AFFECT THE FLAVOR OF OTHER GROUPS OF PRODUCTS.
- STORE THE MACHINE IN A DRY, WARM, AND MOISTURE-FREE PLACE TO EXTEND THE LIFE OF THE FRYER'S RESISTANCE. COLD AND HUMID ENVIRONMENTS SHORTEN THE LIFE OF THE RESISTANCE AND PREVENT IT FROM WORKING.
- DO NOT PLUG OTHER DEVICES INTO THE OUTLET USED BY THE FRYER.
- DO NOT USE ITEMS THAT CAN LEAVE DEBRIS OR RUST, SUCH AS WIRE BRUSHES, INSIDE THE FRYER.
- ONLY USE CLEANING MATERIALS AND CHEMICALS THAT ARE SAFE FOR FOOD MATERIALS.
- REMEMBER THAT HOT OIL CAN CAUSE SERIOUS BURNS, WEAR PROTECTIVE GLOVES AND HAVE TRAINED PERSONNEL DRAIN THE OIL.
- DO NOT TRY TO MOVE THE FRYER WHEN IT IS STILL HOT.
- DO NOT USE A PRESSURE WASHER OR STEAM CLEANER FOR FRYER CLEANING.
- DO NOT USE CHEMICALS SUCH AS CAUSTIC OR DEGREASERS FOR CLEANING.
- MAKE SURE THE SAFETY VALVE AND PRESSURE COMPONENTS ARE CLEAN BEFORE USE.
- CHECK THE OIL LEVEL BEFORE SWITCHING THE MACHINE TO THE COOK POSITION.
- MAKE SURE ALL OIL VALVES ARE COMPLETELY CLOSED WHEN OPERATING THE MACHINE.
- DO NOT OPERATE YOUR MACHINE WITHOUT A FILTER PAPER OR FILTER. SEDIMENTS CAN CAUSE MOTOR FAILURE.
- FOR SPARE PARTS NOT LISTED, PLEASE CONTACT TECHNICAL SUPPORT.

-EMERGENCY LOCK SYSTEM FOR THE LID.

THERE IS A LOCK SYSTEM THAT PREVENTS THE LID FROM OPENING WHILE THERE IS PRESSURE INSIDE YOUR MACHINE. IF THIS SYSTEM MALFUNCTIONS, THERE IS A HOLE ON THE LID PRESSURE LEVER THAT ALLOWS YOU TO QUICKLY REMOVE THE PRODUCTS INSIDE. PRESS THIS HOLE WITH A SCREWDRIVER-LIKE TOOL TO RELEASE THE LOCK. IF THIS PROBLEM PERSISTS, SEEK TECHNICAL ASSISTANCE.



15- 518 ELECTRICAL DIAGRAM



ÜRETİM BÖLÜMÜ MANUF. DEPT.	MAKFRY 518
VERS.1,0 11/2021	MAKFRY GROUP END. MUT. EKİP. LTD. ŞTİ MAKFRY GROUP CO. LTD. İZMİR / TÜRKİYE

16- WARRANTY CERTIFICATE AND TERMS

AS MAKFRY FAMILY, THANK YOU FOR CHOOSING OUR PRODUCTS. WARRANTY DOCUMENT MUST BE KEPT DURING THE WARRANTY PROCESS. IF THE DOCUMENT IS LOST, A SECOND DOCUMENT WILL NOT BE GIVEN TO THE CUSTOMER AND THIS DOCUMENT MUST BE SHOWED WHEN THE CUSTOMER REQUIRES WARRANTY REPAIR. OTHERWISE, REPAIR IS CHARGED. IF THE WARRANTY DOCUMENT IS UNCLEAR, MAKFRY MAY ALSO REQUEST A CERTIFICATE OF PURCHASE.

- 1- THE WARRANTY PROCESS STARTS FROM DELIVERY DATE TO THE CONSUMER AND IS 2 YEARS. DIGITAL PANEL IS 1 YEAR, RESISTANCES ARE 6 MONTHS.
- 2- IF THE GOODS FAILS WITHIN THE WARRANTY PERIOD, THE PERIOD IN REPAIR IS ADDED TO THE WARRANTY PERIOD. THE REPAIR TIME OF THE GOODS IS A MAXIMUM 30 BUSINESS DAYS.
- 3- MAINTENANCE AND REPAIR MUST BE DONE BY AUTHORIZED BY MAKFRY. OTHER INTERVENTIONS, THE GOODS WILL BE OUT OF THE SCOPE OF WARRANTY.
- 4- IF DEFECTIVE MATERIAL AND/OR WORKMANSHIP CAUSES FAILURE DURING THE WARRANTY PERIOD, MAKFRY WILL MAKE THE NECESSARY ARRANGEMENTS AT ITS OWN EXPENSE, AND ITS ANY DAMAGES UNDER THE SCOPE OF THE WARRANTY.
- 5- WARRANTY DOES NOT COVER CONSEQUENTIAL DAMAGES, INCLUDING LOSS OF BUSINESS OR INFORMATION, AND DOES NOT APPLY TO THE FOLLOWING CASES:
 - IF THE GOODS IS USED AGAINST THE METHODS OR CONDITIONS STATED IN THE PROMOTION AND USER'S GUIDE OR APPENDIX,
 - IF IT IS DETERMINED THAT THE GOODS WAS PREVIOUSLY REPAIRED OR OPENED BY NON-AUTHORIZED PERSONS AND/OR REPAIR WORKSHOPS,
 - IF THE GOOD IS USED WITH UNAPPROPRIATE VOLTAGE OR WITH FAULTY ELECTRICAL INSTALLATION WITHOUT THE KNOWLEDGE OF AUTHORIZED SERVICES DETERMINED BY MAKFRY.

- IF THE SERIAL NUMBER OF THE GOODS IS DAMAGED OR DISASSEMBLED, ANY MODIFICATION IS MADE TO THE WARRANTY DOCUMENT OR PURCHASE DOCUMENTS, OR THE DOCUMENTS HAVE BEEN ILLEGAL,
 - IF FAULT OR DAMAGE OCCURRED DURING SHIPPING, WHICH IS NOT MAKFRY'S RESPONSIBILITY,
 - IF THE EXTERIOR SURFACES OF THE GOODS ARE DAMAGED WITHIN THE CONSUMER RESPONSIBILITY,
 - IN CASE OF FAULTS CAUSED BY ACCESSORIES OR OTHER DEVICES THAT CAN BE USED WITH THE PRODUCT AND PURCHASED FROM A PLACE OUTSIDE OF OUR COMPANY OR OUR AUTHORIZED SERVICES,
 - IN CASE OF FAILURES AND DAMAGES CAUSED BY NATURAL DISASTERS SUCH AS FIRE, LIGHTNING, FLOOD, EARTHQUAKE ETC,
 - IF THE ELECTRONIC PARTS OF THE GOODS ARE DAMAGED DUE TO LIQUID CONTACT WITH THE CONSUMER'S RESPONSIBILITY,
 - THE WARRANTY DOES NOT COVER ANY WEAR PRODUCTS AND/OR PRODUCT PARTS MADE OF ACCESSORIES OR GLASS, WHICH CAN BE CONSIDERED AS CONSUMABLES BY NATURE,
 - IF THE FAILURE IS CAUSED BY ERRORS OR MISUSE OF THE PRODUCT OR ENVIRONMENTAL CONDITIONS THAT DO NOT FOLLOW THE RECOMMENDED CONDITIONS OF USE OF THE PRODUCT,
 - THE WARRANTY IS FOR CORROSION, DEFORMATIONS AND DAMAGES OCCURRING IN ESPECIALLY ELECTRICAL COMPONENTS ARISING FROM OPERATION OF THE DEVICE IN ACIDIC OR HUMID ENVIRONMENTS.
 - IN TSE OR CE CERTIFIED PRODUCTS USED, EXCEPT MAKFRY SPECIAL PRODUCTION ON THE GOODS.
- 6- TRANSPORTATION COSTS OF MAKFRY AUTHORIZED SERVICE PERSONNEL IN THE REPAIR PROCESS TO BE DONE WHERE THE GOODS ARE AVAILABLE, WITH ON-SITE SERVICE. ACCORDING TO THE AUTHORIZED SERVICE DETECTION, THE REPLACEMENT/REPAIR OF THE WARRANTY WILL BE MADE WITH OR FREE OF CHARGE.
- 7- İZMİR COURTS AND EXECUTION OFFICES ARE AUTHORIZED IN CASE OF CONFLICT OF SCOPE OF WARRANTY.

MODEL	
SERIAL NUMBER	
WARRANTY PERIOD	
WARRANTY PROCESS START	



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STAMP - SIGNATURE