



***MDFE-300S / MDFE-300D***

***OPEN 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 MDFE-300S / MDFE-300D 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 MDFE-300S / MDFE-300D OPEN FRYERS ARE DESIGNED TO BE USED IN INDUSTRIAL KITCHENS AND IT IS RECOMMENDED FOR USE BY PROFESSIONAL USERS.

## 3- TECHNICAL SPECIFICATIONS



PRODUCT:	<b>MDFE 300S</b>
DIMENSIONS	WIDTH:450 MM - DEPTH:750 MM – HEIGHT: 960 MM
ENERGY	380-400 V 13,5 kW 50-60HZ
WEIGHT	101 KG (GROSS)
TANK CAPACITY	30 LITER
OIL CAPACITY	18 LITER
COOKING CAPACITY	1 KG IN 2,5 MINUTES / 24 KG IN HOUR



PRODUCT:	<b>MDFE 300D</b>
DIMENSIONS	WIDTH :900 MM - DEPTH :750 MM – HEIGHT :960 MM
ENERGY	380-400 V 13,5X2 kW 50-60HZ
WEIGHT	153 KG (GROSS)
TANK CAPACITY	30X2 LITER
OIL CAPACITY	18X2 LITER
COOKING CAPACITY	1X2 KG IN 2,5 MINUTES / 24X2 KG IN HOUR

#### **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.

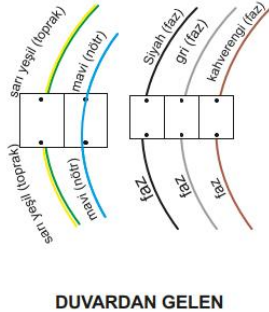
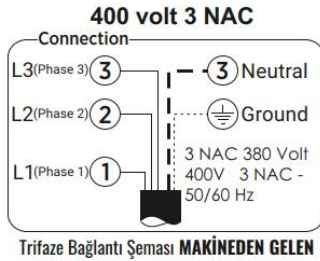
THE FLOOR ON THE PRODUCT MUST BE FLAT. NECESSARY PRECAUTIONS MUST BE TAKEN AGAINST THE RISKS OF THE PRODUCT TO TURNOVER.

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 MDFE 300S DEVICE

THE ELECTRICAL CONNECTION OF YOUR MACHINE SHOULD BE MADE BY AN AUTHORIZED PERSONNEL. THE POWER VALUES AND CONNECTION DIAGRAM ON THE DEVICE SHOULD BE



CONSIDERED DURING CONNECTION. THE MACHINE CONSUMES A TOTAL OF 13.5 KW OF ENERGY, WITH 3X4.5 KW. THE DEVICE IS SHIPPED WITH THREE-PHASE CABLE FROM THE FACTORY. ANY INCORRECT APPLICATION, SUCH AS TAKING NEUTRAL FROM THE EARTH LINE, WILL CAUSE THE DEVICE TO BE OUTSIDE OF THE WARRANTY COVERAGE AND 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.

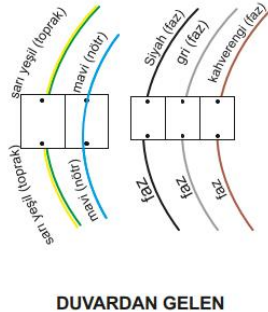
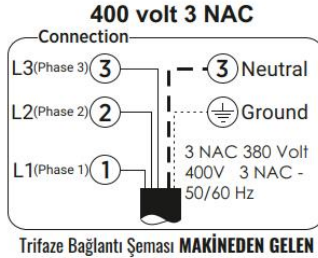
\*ALWAYS BRIDGE THE PHASE WITH A PORCELAIN TERMINAL.

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



## 7.2-ELECTRICAL CONNECTION OF MDFE 300D DEVICE

THE ELECTRICAL CONNECTION OF YOUR MACHINE SHOULD BE MADE BY AN AUTHORIZED PERSONNEL. THE POWER VALUES AND CONNECTION DIAGRAM ON THE DEVICE SHOULD BE CONSIDERED DURING CONNECTION. THE MACHINE CONSUMES A TOTAL OF 13.5 KW OF ENERGY, WITH 3X4.5 KW. THE DEVICE IS SHIPPED WITH THREE-PHASE CABLE FROM THE FACTORY. ANY INCORRECT APPLICATION, SUCH AS TAKING NEUTRAL FROM THE EARTH LINE, WILL CAUSE THE DEVICE TO BE OUTSIDE OF THE WARRANTY COVERAGE AND 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.

### 7.3-DEVICE ACCESSORIES

THE ACCESSORY LIST FOR THE DEVICE IS AS FOLLOWS

DEVICE ACCESSORY LIST		
	MDFE 300 S	MDFE 300 D
BASKET	2 PIECES	4 PIECES
PAPER FILTER	25+1 PIECES (1 FILTER ASSEMBLED IN EACH)	25+1 PIECES (1 FILTER ASSEMBLED IN EACH)
PAPER FILTER HOOK	2 PIECES	2 PIECES
CLEANING BRUSH - CURVED	1 PIECE	1 PIECE
CLEANING BRUSH - STRAIGHT	1 PIECE	1 PIECE
USER MANUAL & WARRANTY CARD	1 PIECE	1 PIECE
FILTER REPLACEMENT PIPE REMOVAL KEY	1 PIECE	1 PIECE
<b><u>WARNING: BE SURE TO REMOVE THE ACCESSORIES FROM INSIDE THE MACHINE BEFORE THE FIRST COOKING.</u></b>		

FACTORY SETTINGS OF THE PROGRAMS

FACTORY SETTINGS ON THE DIGITAL PANEL	
STANDBY	NO TIME – 160 °C
PROGRAM 1	5 MIN. – 180 °C
PROGRAM 2	6 MIN. – 180 °C
PROGRAM 3	7 MIN. – 180 °C
PROGRAM 4	8 MIN. – 180 °C
PROGRAM 5	9 MIN. – 180 °C
PROGRAM 6	9 MIN. – 180 °C

## 8- DIGITAL CONTROL PANEL INTRODUCTION AND USAGE



### 1- ON-OFF / POWER SWITCH

THIS SWITCH IS USED TO TURN YOUR DEVICE ON AND OFF WHEN IT IS PLUGGED INTO THE POWER OUTLET.

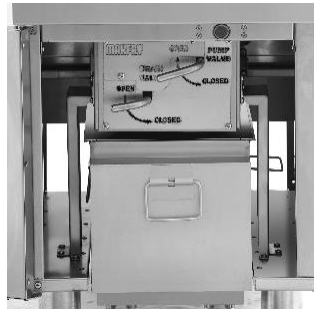
### 2- DIGITAL DISPLAY PANEL: THIS IS THE DIGITAL DISPLAY WHERE YOU CAN SEE THE SETTINGS OF THE FRYER, SUCH AS COOKING TIME AND PROGRAMMING.

- 3- COOK BUTTON: TO USE THE FRYER IN COOK MODE, YOU FIRST NEED TO TURN OFF IDLE MODE AND SELECT THE DESIRED COOKING PROGRAM (1-6). PRESS THE COOK BUTTON ONCE TO START COOKING IN THE SELECTED PROGRAM.  
NOTE: PRESSING AND HOLDING THE COOK BUTTON ENTERS THE PROGRAMMING MODE FOR ACCESSING THE SETTINGS PAGES.
- 4- STANDBY BUTTON: THIS BUTTON PUTS THE FRYER IN STANDBY MODE.
- 5- LEFT BUTTON: THIS BUTTON IS USED TO SET THE COOKING TIME FOR THE LEFT BASKET.
- 6- RIGHT BUTTON: THIS BUTTON IS USED TO SET THE COOKING TIME FOR THE RIGHT BASKET.
- 7- PUMP BUTTON: THIS BUTTON IS USED TO SWITCH TO THE PUMP PROGRAM..
- 8- BUTTON "1": THIS BUTTON REPRESENTS PROGRAM 1 AND DISPLAYS THE TEMPERATURE AND COOKING TIME VALUES ASSIGNED TO IT..
- 9- BUTTON "2": THIS BUTTON REPRESENTS PROGRAM 2 AND DISPLAYS THE TEMPERATURE AND COOKING TIME VALUES ASSIGNED TO IT.
- 10- BUTTON "3": THIS BUTTON REPRESENTS PROGRAM 3 AND DISPLAYS THE TEMPERATURE AND COOKING TIME VALUES ASSIGNED TO IT.
- 11- BUTTON "4": THIS BUTTON REPRESENTS PROGRAM 4 AND DISPLAYS THE TEMPERATURE AND COOKING TIME VALUES ASSIGNED TO IT.
- 12- BUTTON "5": THIS BUTTON REPRESENTS PROGRAM 5 AND DISPLAYS THE TEMPERATURE AND COOKING TIME VALUES ASSIGNED TO IT.
- 13- BUTTON "6": THIS BUTTON REPRESENTS PROGRAM 6 AND DISPLAYS THE TEMPERATURE AND COOKING TIME VALUES ASSIGNED TO IT.
- 14- CANCEL BUTTON: THIS BUTTON IS USED TO CANCEL AN OPERATION OR TO TURN OFF THE ALARM SOUND.

- 15- **UP BUTTON:** THIS BUTTON IS USED TO INCREASE THE DIGIT VALUE ON THE PARAMETER CHANGE SCREEN WHEN THE CURSOR IS ON IT.
- 16- **ENTER BUTTON:** THIS BUTTON IS USED TO SAVE THE PARAMETER VALUES AND RETURN TO THE MAIN SCREEN WHEN ON THE PARAMETER CHANGE SCREEN.
- 17- **DOWN BUTTON:** THIS BUTTON IS USED TO DECREASE THE DIGIT VALUE ON THE PARAMETER CHANGE SCREEN WHEN THE CURSOR IS ON IT.



## 9- INITIAL START-UP AND PUMP SYSTEM CLEANING



BEFORE ADDING OIL TO YOUR FRYER, WHICH YOU HAVE CONNECTED TO ELECTRICITY AND IS READY TO OPERATE, IT IS NECESSARY TO TEST IT WITH WATER AND MAKE SURE THAT THE PUMPED WATER IS CIRCULATING FOR HYGIENE PURPOSES, ESPECIALLY IF THE WATER HAS BEEN BOILED. TO DO THIS, FOLLOW THE STEPS BELOW IN ORDER:

- 1- CLOSE THE EMPTYING AND PUMP VALVES LOCATED ON THE FRONT COVER.
- 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 YOU WISH.
- 3- TURN ON THE SELECTOR SWITCH ON THE CONTROL PANEL. PRESS THE COOK BUTTON.
- 4- AFTER THE CONTROL PANEL IS TURNED ON, PRESS THE STANDBY BUTTON. YOUR WATER WILL START TO HEAT UP.
- 5- WHEN THE WATER IS HEATED AND BOILING, YOU SHOULD SEE  $100^{\circ}\text{C} \pm 2$  ON THE DIGITAL PANEL.

6- PRESS THE COOK BUTTON AGAIN.

7- OPEN THE EMPTYING VALVE LOCATED ON THE FRONT COVER AND LET THE WATER DRAIN COMPLETELY FROM THE POT. DURING THIS PROCESS, YOU CAN CLEAN THE RESISTOR GAPS WITH AUXILIARY BRUSHES.

8- AFTER THE DRAINING PROCESS IS COMPLETED, CLOSE THE EMPTYING VALVE AND OPEN THE PUMP VALVE.

9- PRESS THE PUMP BUTTON.

10- PRESS THE ENTER BUTTON. YOUR PUMP WILL START TO PUMP THE WATER FROM THE OIL DRAINING CONTAINER TO THE COOKING POT.

11- WHEN AIR BUBBLES BEGIN TO RISE FROM THE PUMP TO THE COOKING POT, PRESS THE ENTER BUTTON AGAIN.

12- CLOSE THE PUMP VALVE.

13- REMOVE THE OIL DRAINING CONTAINER AND EMPTY ANY REMAINING WATER. DRY IT THOROUGHLY. (OIL AND WATER MUST NOT MIX.)

14- PLACE ANOTHER BUCKET INSTEAD OF THE OIL DRAINING CONTAINER AND DISCHARGE THE WATER IN THE COOKING POT.

15- DRY AND RINSE THE COOKING POT THOROUGHLY. (OIL AND WATER MUST NOT MIX.)

16- TURN OFF THE MAIN SWITCH.

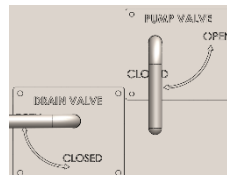
17- REPEAT ALL STEPS TWICE IN ORDER.

## 10- AUTOMATIC FILTRATION



BE SURE TO HAVE A FILTER PAPER INSTALLED IN YOUR FRYER BEFORE STARTING THE FILTRATION PROCESS. FOLLOW THE STEPS BELOW FOR THE FILTRATION PROCESS:

- 1- TURN THE DRAIN VALVE OF YOUR FRYER FROM THE CLOSED POSITION TO THE OPEN POSITION..



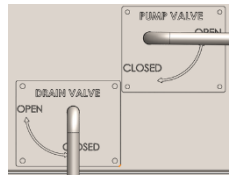
- 2- THE LIQUID OIL IN THE COOKING TANK WILL BE EMPTIED INTO THE OIL TANK. CLEAN THE RESIDUE AROUND THE TANK WITH A BRUSH DURING THE OIL EMPTYING.



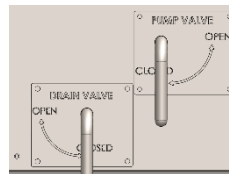
- 3- AFTER EMPTYING THE OIL, CLEAN THE RESIDUE AT THE BOTTOM OF THE TANK WITH THE CLEANING KIT.



- 4- TURN ON THE SWITCH AND PRESS THE PUMP BUTTON.
- 5- AFTER THE DIGITAL SCREEN TURNS ON, TURN THE DRAIN VALVE TO THE CLOSED POSITION AND THE PUMP VALVE TO THE OPEN POSITION.



- 6- PRESS ENTER AND WAIT FOR THE COOKING TANK TO FILL WITH LIQUID OIL.
- 7- ONCE THE COOKING TANK IS FILLED WITH LIQUID OIL, PRESS CANCEL AND CLOSE THE PUMP VALVE.



- 8- TURN THE SELECTOR SWITCH FROM "PUMP" POSITION TO "OFF" POSITION. IF THE LIQUID OIL LEVEL IS BELOW THE LINE IN THE TANK, ADD LIQUID OIL TO THE TANK.

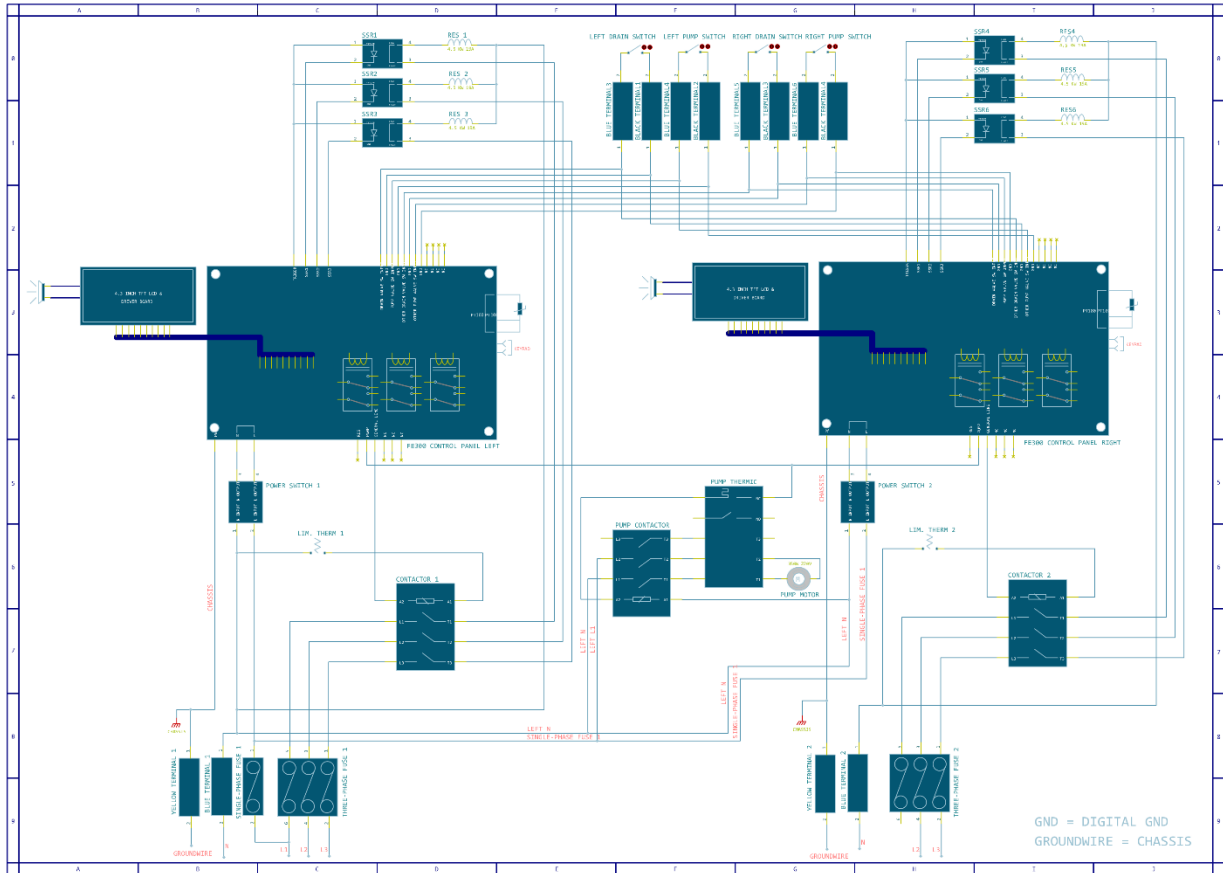
## 11- CHANGING THE PAPER FILTER

HERE IS THE ENGLISH TRANSLATION OF THE INSTRUCTIONS FOR CHANGING THE PAPER FILTER IN THE DEEP FRYER:



- 1- DISCONNECT THE TUBE FROM THE RECORD KEY.
- 2- PULL OUT THE EMPTYING TANK WHERE THE FILTER PLATE IS LOCATED.
- 3- REMOVE THE FILTER PLATE FROM THE EMPTYING TANK BY LIFTING THE COVER OF THE OIL EMPTYING TANK.
- 4- TURN THE FILTER PIPE COUNTERCLOCKWISE TO SEPARATE IT FROM THE FILTER PLATE.
- 5- PLACE THE FILTER PLATE INSIDE THE PAPER FILTER WITH THE HOLE PART FACING UPWARDS.
- 6- FOLD THE EXCESS PART OF THE PAPER FILTER AND FIX IT WITH PAPER FILTER CLIPS.
- 7- TURN THE FILTER PIPE CLOCKWISE TO REATTACH IT.
- 8- PLACE THE FILTER PLATE WITH THE PAPER FILTER ATTACHED BACK INTO THE EMPTYING TANK.
- 9- ATTACH THE COVER OF THE OIL EMPTYING TANK.
- 10- PUT THE OIL TANK BACK INTO THE MACHINE.

# 12- ELECTRICAL DIAGRAM



### **13- 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**