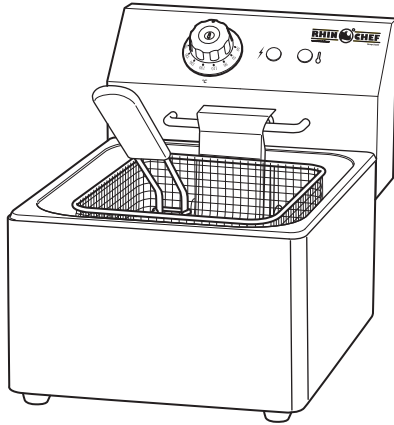
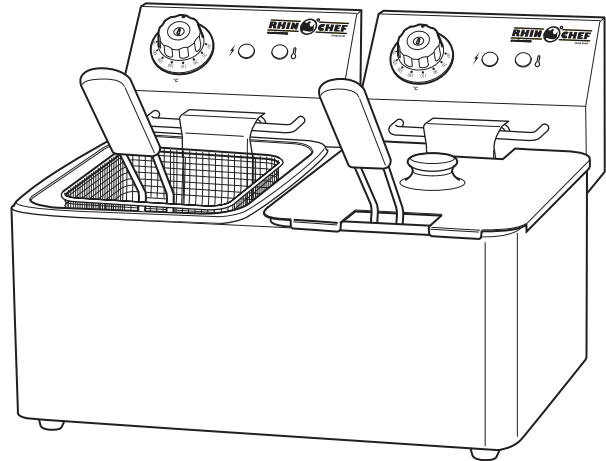


Installation and Operating Manual

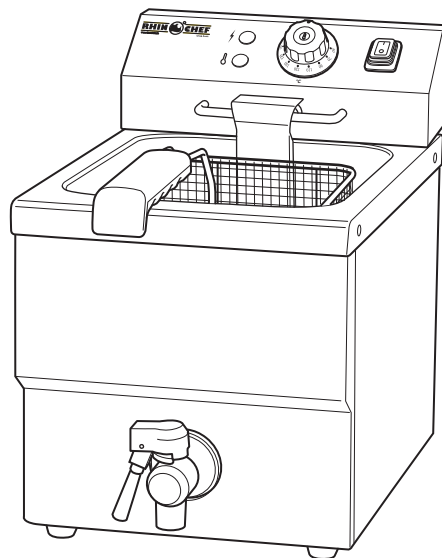
Electric Fryers



RDF5 - 5L Model



RDF8 - 2 x 4L Model



RDF12 - 6L Model

Contact Information

Rhinochef, County Oak Way, Crawley, West Sussex, RH11 7ST

Customer Helpline: +44 (0) 1293 652 500 (9am - 5pm Monday to Friday) • Fax: +44 (0) 1293 652 555

Email: info@rhinochef.com • www.rhinochef.com



SAFETY INFORMATION



WARNING: The installation, maintenance and servicing of this product must be carried out by a qualified technician.


You should consult local and national standards to comply with the following:

- Health & safety at work legislation
- BS EN Codes of practice
- Fire precautions
- IEE Wiring regulations
- Building regulations

WARNING: Incorrect installation, unauthorised modifications, refitting, adjustments, dismantling or maintenance could result in damage to the product, damage to property or serious injury. All repairs, maintenance and adjustments must be carried out by a qualified technician.

WARNING: RISK OF SEVERE BURNS. Take caution when using this product.

WARNING: RISK OF ELECTRIC SHOCK. **DO NOT** use when the power cord is damaged.

WARNING: For safety reasons, this product **MUST** be earthed. The terminal marked  is for equipotential bonding.

WARNING: RISK OF FIRE. Do not operate the product with oil level below the minimum indicated.

WARNING: RISK OF FIRE. Position the fryer away from surfaces or areas that may exceed 300°C. Hot oil splashing onto hot surfaces will cause fire.

WARNING: This is a commercial product and must only be used by a trained operative who has read and fully understands this manual. It must not be used by children or persons with reduced physical, sensory or mental capabilities.

Before using the product, ensure the ratings marked on the product conforms to the electricity supply

Check power cord for damage prior to every use. If damaged it can only be replaced by the manufacturer or a qualified technician.

IMPORTANT: The product should be given a visual safety check over every day to help prevent accidents.

IMPORTANT: The product should not be used if operator feels there is anything wrong with it. The problem should be referred to the manufacturer or a qualified technician.

Incorrect use of the product, other than its intended use, can cause damage to it and be dangerous.

The product surfaces and control panel may be damaged by hard or sharp objects.

DO NOT use a power supply that is not compatible with safety standards.

DO NOT store any type of flammable liquid, gas or other similar items near or around this product.

DO NOT knock or bump the product or place objects on top of it.

DO NOT operate or disconnect this product with wet hands.

DO NOT ever handle or move the product when it contains hot oil.

CAUTION: Be aware that surfaces of the product may be hot

before and after the product has been used - RISK OF SEVERE BURNS.

DO NOT use the product during a thunderstorm. To avoid the product being damaged by a lightning strike, unplug removing it from electricity supply prior to the storm.

Allow the product to cool before cleaning.

Before cleaning, unplug the product from the mains power supply.

DO NOT spray or splash water directly onto the product - RISK OF ELECTRIC SHOCK.

DO NOT submerge product, electric plug or power lead in water or other liquids.

DO NOT use old oil, this will have a reduced flash point and be more prone to surge boiling.

DO NOT use a water jet to clean this product.

DO NOT use wet cloths, steel wool pads or abrasive creams to clean the product plates, surface of the product or power cord.

When not in use, turn the temperature control to the '0' position and unplug the product from the mains power supply.

Store product in a safe, clean, dry, well ventilated place if it is not going to be used for any length of time.

EXTREME CAUTION: Failure to follow instructions could result in damage to product, damage to property or serious injury.

To avoid risk of suffocation to children or animals, dispose of the plastic bags and packaging correctly.

For use with an earthed wall socket.

For indoor use only. Must **NOT** be used outdoors.

Not suitable for use with an extension cable.

Keep product and power cord out of reach of children and keep pets clear during use.

DO NOT position or use product underneath or near flammable items such as curtains, shelves, cupboards etc - FIRE HAZARD

DO NOT cover the product with anything - FIRE HAZARD

DO NOT allow the power cord to hang over the edge of a table or work surface on which the product stands.

DO NOT allow the power cord to come into contact with a heat source.

DO NOT use on or near direct heat sources.

DO NOT operate product if cracked, or the power cord, plug or it is damaged in any way.

DO NOT leave product unattended when in use.

DO NOT attempt to service the product yourself. Contact qualified technician.

DO NOT use attachments other than those recommended by the manufacturer.

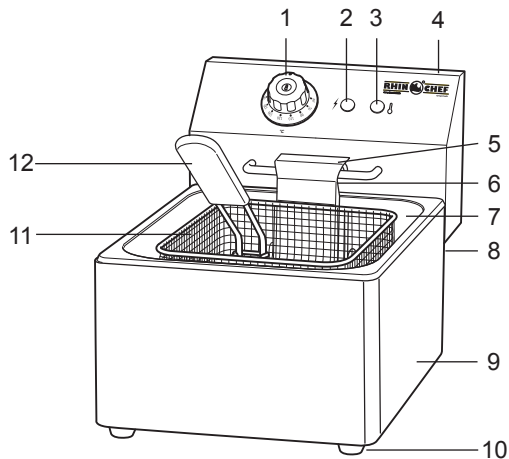
CAUTION: Do not pull or drag the product by the power cord.

The product must be placed and operated on a safe, flat and stable surface.

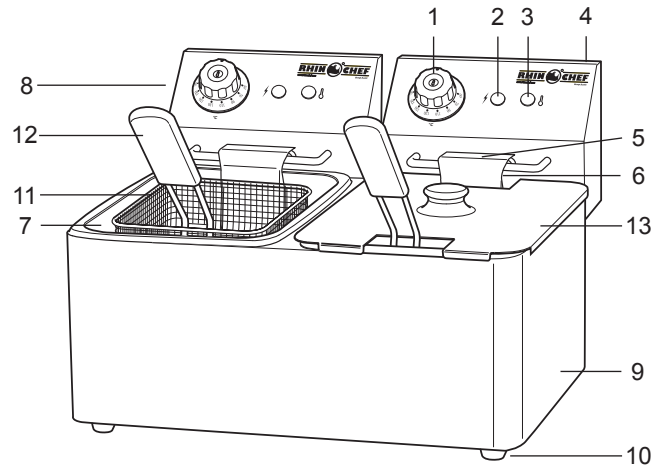
Children should be supervised to ensure that they do not play with the appliance.

THE ELECTRIC FRYERS

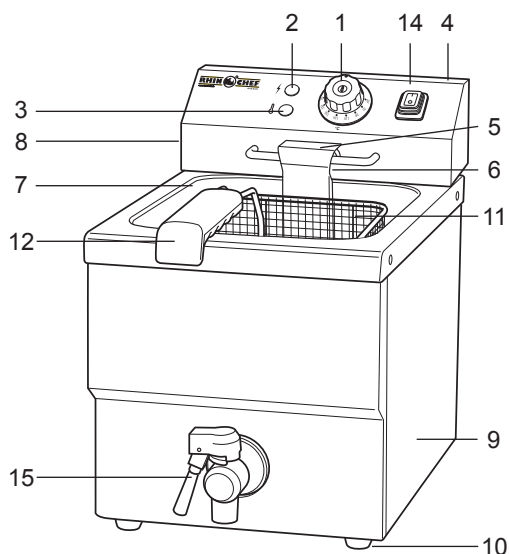
Thank you for purchasing this Rhinochef Electric Fryer. The Rhinochef range includes three sizes: a one tank fryer in 5L and 6L models and a two tank fryer in a 8L model (4L x 2). Perfect for cooking, frying and warming food. Each model features easy to use controls and fast heatup elements



RDF5 - 5L Model



RDF8 - 2 x 4L Model



RDF12 - 6L Model


Electric Fryer Parts:

- | | |
|--|---|
| 1. Temperature control | 10. Rubber feet |
| 2. Power indicator (green) | 11. Frying basket |
| 3. Thermostat indicator (yellow) | 12. Frying basket handle |
| 4. Control box | 13. Lid |
| 5. Heating element cover | 14. Power switch |
| 6. Heating element | 15. Oil drain tap |
| 7. Oil tank | Note: The Double Fryer has 2 plugs, one plug supplying power to each side. |
| 8. Reset button - located on back of machine | |
| 9. Lower box | |

INSTALLATION

This fryer is a plug-in product but commercial safety regulations require additional earthing to be carried out.

Only a suitably qualified technician should install the product.

There is an earth bolt at the back of the grill . Complying fully with safety regulations, connect the earth wire with suitable cable.

A suitable switch, fuse breaker and plug socket should be installed near the grill.

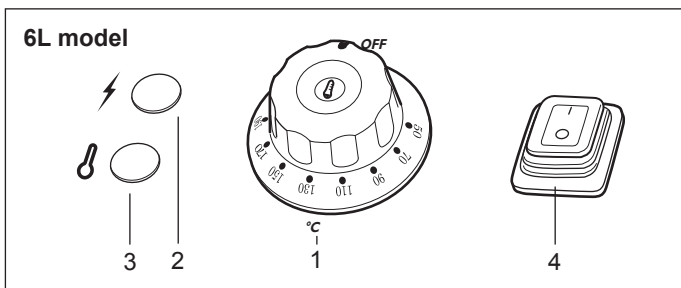
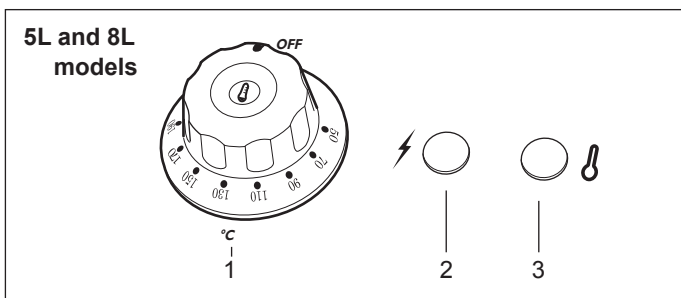
You may see smoke coming from the elements when the machine is first switched on, this is normal.

USING THE ELECTRIC FRYERS



WARNING: RISK OF SEVERE BURNS. When used, parts of the fryer will be hot to the touch.

1. Before using this product, ensure that the electricity supply conforms to the rating markings on the fryer and check there is no damage to the power cord.
2. Always ensure the element cover is in place within the oil tank. It sits on top of the heating element and is designed to protect it.
3. Add oil to the tank. Be aware of the oil indication marks. For safe operation of the product, **DO NOT** allow the level of oil to exceed the 'H' High mark when adding oil. The oil level **MUST** also exceed the 'L' low mark for safe usage.
4. Ensure the fryer is plugged into the socket and that power is switched on. The green power indicator lights up.



5. Rotate the temperature control clockwise to required setting. A yellow, thermostat indicator lights up showing that the oil is being heated. The green power indicator remains lit.
6. When the oil reaches the selected temperature the yellow, thermostat indicator goes out. The light will cycle on and off as the thermostat maintains the selected temperature of the oil.
7. The frying basket is for cooking small food items (do not exceed 'Max batch loading' as shown in technical specification on page 6). Before using ensure the handle is securely locked in place.

Lower the basket containing the food for frying into the hot oil. When food is cooked the basket can be lifted to a draining position by placing the hook located on the basket into the rods on tank.

WARNING: RISK OF SEVERE BURNS. Ensure the lid/cover is not wet or covered in condensation when placed on the fryer.

Overwet food can cause surge boiling. Even small amounts of water in hot oil can burn you.

8. If the cooking temperature gets too high, an overheat facility will cut in and turn the fryer off. The product can be reset by allowing the unit to cool to room temperature then pushing the reset button found at the back of the fryer. Seek advice from a qualified technician if the overheat facility repeatedly cuts in.
9. When frying is completed, the temperature control must be turned anti clockwise to the '0' position and the power switch turned off.
10. Unplug the fryer from the mains power when not in use.
11. When cooking is finished, the oil must be removed from the fryer and stored elsewhere. This procedure **MUST** only be carried out when the oil is **COMPLETELY COOL**.

Take caution: Oil can stay hot for 6-7 hours.
Visit <http://www.hse.gov.uk/pubns/cais17.pdf> for more safety and cleaning advice.

Ensure that the fryer is unplugged from the mains.

WARNING: RISK OF SEVERE BURNS. Hot oil is capable of causing severe burns.

For 5L and 8L models only:

- 12a. When temperature of the oil cools down, remove the heating element cover, control box and element then pour the old oil out of pot

For 6L model only:

- 12b. Please pour the old oil out of pot when temperature of oil cools down. First, turn off power, then put a oil tray under the oil drain tap and open the drain tap to pour oil into the oil tray.
13. It is advisable to clean the oil tank and heating element when oil has been removed from it.

WARNING: Do not open the drain cock until the pressure has been reduced to approximately atmospheric pressure.

NOTE:

There is a safety micro-switch which will activate and turn off the heating elements when the control box is lifted up or moves out of position. The micro-switch works at once. It cuts off power to protect personal safety and to prevent the electric heating tube being burned out.

SAFTEY RESET:

If for any reason the unit over heats, a safety cut-out is automatically activated.

This can be reset manually by unscrewing the black cap on the back of the fryer and pushing the reset button (8).

Contact a qualified technician or an authorised dealer if safety reset repeatedly needs resetting during normal use

Care, Maintenance, Storage and Transportation

IMPORTANT: Always unplug fryer from the mains power socket and allow to cool completely before cleaning.

Take caution: Oil can stay hot for 6-7 hours.

DO NOT spray or splash water directly onto the product or use a water jet to clean it.

DO NOT submerge any part including the control box, elements, electric plug or mains lead in water or other liquids.

DO NOT use wet cloths, steel wool pads or abrasive creams to clean the grill plates, outer body of the grill or power cord.

When not in use, turn the temperature control to the '0' position, turn off power switch and unplug fryer from the mains power supply.

Store fryer in a safe, clean, dry, well ventilated place if it is not going to be used for any length of time.

DO NOT handle the fryer when it contains hot oil.

DO NOT turn the fryer upside down. This will help prevent the possibility of damaging it.

TROUBLE SHOOTING

If a problem occurs that does not appear on this table, stop using the fryer and seek help from the manufacturer, a qualified technician or an authorised dealer.

Problem	Cause(s)	Solution(s)
Power indicator not on when fryer plugged in.	<ol style="list-style-type: none"> 1. Plug is not in socket properly. 2. Fuse has blown 	<ol style="list-style-type: none"> 1. Remove plug and insert correctly. 2. Replace with 13A fuse
Thermostat indicator not working and fryer not heating up.	<ol style="list-style-type: none"> 1. Safety overheat stat maybe activated 2. Connection to heating element faulty. 3. Heating element is faulty. 	<ol style="list-style-type: none"> 1. Press the safety reset button on the back of the machine, check and service the machine. Contact a qualified technician or an authorised dealer if safety reset repeatedly needs resetting during normal use. 2. Contact a qualified technician or an authorised dealer for heating element fault. 3. Contact a qualified technician or an authorised dealer for heating element fault.
Power indicator on but fryer not heating up.	Temperature control is faulty.	Contact a qualified technician or an authorised dealer.
Temperature control is working but power indicator is not on.	Power indicator is faulty.	Contact a qualified technician or an authorised dealer.
After heating up, heating element no longer seems to be maintaining temperature.	Overheat facility has cut in.	Push the reset button at the back of the fryer.
Temperature cannot be controlled.	Temperature control not working	Contact a qualified technician or an authorised dealer.

TECHNICAL SPECIFICATIONS

Model number	RDF5	RDF8	RDF12
Description	One tank electric fryer.	Two tank electric fryer.	One tank electric fryer.
Voltage	220-240V 50/60Hz	220-240V 50/60Hz	220-240V 50/60Hz
Power	2500W	2 x 2200W	2800W
Temperature range	50 - 190°C	50 - 190°C	50 - 190°C
Oil capacity	5L	8L (2 x 4L)	6L
Max batch loading (with max oil capacity)	4.5Kg	6.2Kg (2 x 3.1Kg)	6Kg
Number of baskets	1	2	1
Dimensions (mm)	350w x 470d x 290h	520w x 420d x 300h	37w x 46d x 39.5h
Weight	5kg	11kg	11kg

GUARANTEE

This appliance is of excellent quality and construction. However, if any defects in materials or workmanship do appear during the relevant guarantee period, we will, at our discretion, either repair or replace the defective parts, free of charge, subject to the terms and conditions of our Guarantee shown below.

This Guarantee covers both parts and labour. Carriage is not included.

Your Guarantee period is as follows:

- 1 year

This Guarantee provides benefits which are additional to, and do not affect, your statutory rights. This Guarantee does not cover the cost of returning the product to the dealer from whom it was purchased or to ourselves. This Guarantee applies only to products sold and located in mainland Great Britain. It does not cover liability in respect of or replacement of plugs, cables or fuses and also does not cover defects due to:

- Failure to use or maintain product in accordance with Dualit's instructions
- The product being connected to an unsuitable electricity supply
- Accidental damage to or abuse or misuse of the product
- The product has not been modified except by Dualit or approved agent
- Dismantling of or interference with the product
- Accidental breakage or damage
- Operational misuse, wear and tear from normal usage, incorrect adjustment and neglect
- Incorrect installation, maintenance, modification or unauthorised service work
- Theft or attempted theft of the product

Before returning any product under this Guarantee, please check that:

- You have followed the product instructions correctly
- Your mains electricity supply is functional
- The defect is not due to a blown fuse

If you wish to claim under this Guarantee you should:

- Send the product, postage or carriage paid, to the dealer from whom it was purchased or to Dualit direct
- Ensure that the product is clean and packed carefully (preferably in its original carton)
- Enclose details of your name, address and telephone number and when and where the product was purchased, together with proof of purchase (e.g. a till receipt)
- Give exact details of the nature of the defect

This Guarantee does not cover any other claims whatsoever, including, without limitation, any liability for incidental, indirect or consequential damage, nor does it cover any claims for conversion or modification or for the costs of repair carried out by any third party without the prior consent of Dualit. If replacement parts are fitted to the product this will not extend the period of the guarantee.

For further advice contact the Rhinochef Customer Helpline on: +44 (0)1293 652 500 (09:00 to 17:00 Monday to Friday).

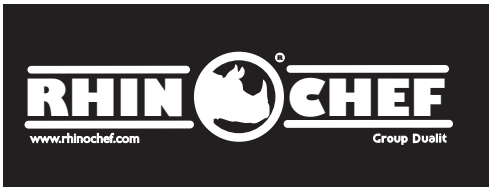
Alternatively, email Dualit at info@rhinochef.com or visit www.rhinochef.com.

Disposal and the Environment



This product is covered by the waste electrical and electronic equipment (WEEE) regulations. It should not be discarded with normal household waste, but taken to a local collection centre for recycling. For further information, please contact the local authority or approved disposal agency.

Dispose of all packaging responsibly.



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