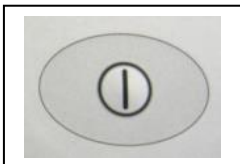


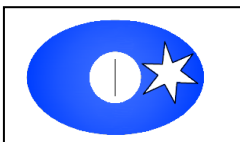
a) After testing if oil or fat level in the fryer is correctly switch on the on/off button behind the door on the control box casing. A signal sounds and all segments light up shortly (self-test of controller and safety device). During off hours set the on/off-button to "O".



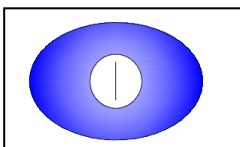
b) Touch lightly the on/off button on the bezel for power up the fryer.



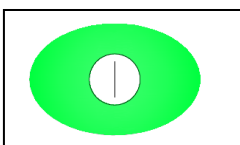
c) Turn the temperature selector to the desired frying temperature.



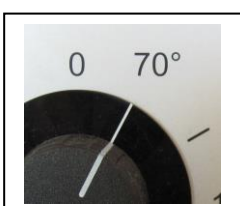
d) The controller is doing directly the smelting cycle: the signal field is blinks blue.



e) After reaching 120°Celsius the heater switches automatically from smelting cycle to permanent heating: the signal field lights blue.



f) After reaching the desired frying temperature (e.g. 170°Celsius) the signal field lights green. The fryer is ready for use.



g) Setting to 70° is the cleaning programme.