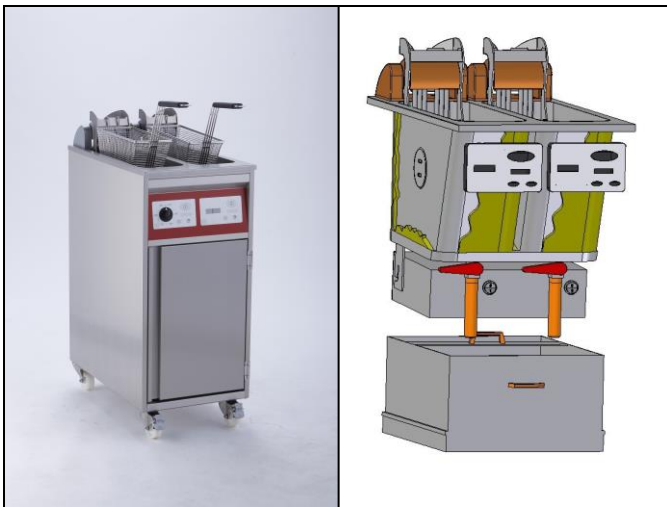




Fryer and Pasta Technology

Made in Germany



Standing Fryers

Permanent Built Fryers

VX 21-Sirius
VX 31-Sirius
VX 41-Sirius
VX 42-Sirius
VX 62-Sirius

VXE 21S
VXE 31S
VXE 41S
VXE 42S
VXE 62S

VX 21-Primus
VX 31-Primus
VX 41-Primus
VX 41-Primus Twin
VX 42-Primus
VX 62-Primus

VXE 21P
VXE 31P
VXE 41P
VXE 41T
VXE 42P
VXE 62P

Installation- and User Guide for Fryers

September 2022

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Exemption from product liability

Installations or repairs which are not carried out by licensed professionals or are not carried out using original spare parts, as well as all types of technical changes to the deep fryer not approved by the manufacturer, cause the manufacturer's warranty and product liability to cease.

KIENLE reserves the right to make changes or improvements without prior notice.

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Safety Notice:

The owner or employer/ee must be fully aware of these instructions due to health and safety regulations. These instructions are especially important to ensure that the equipment is used effectively and efficiently within reason to quality products/services are to protect the user.

Moreover, the equipment is best used within appropriate working space which is carefully controlled under supervision.

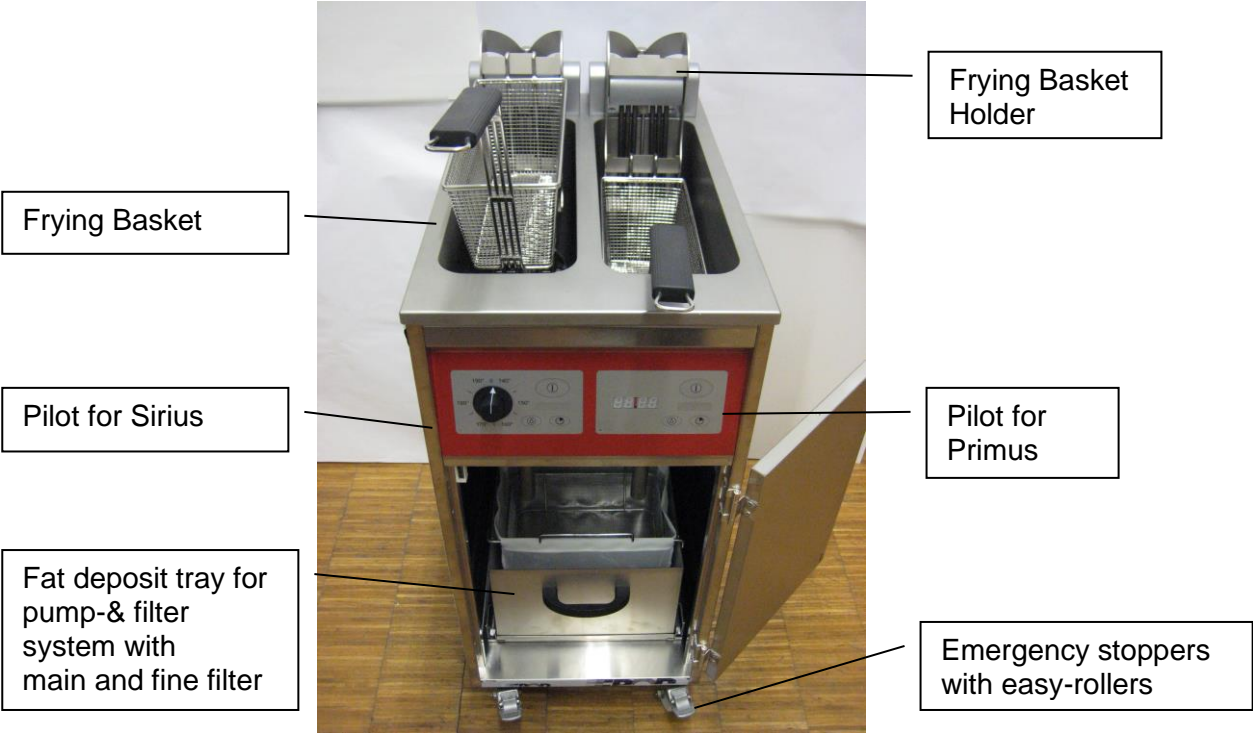
Electrical equipment should always be tested before use and should be carefully monitored within terms and conditions of this guide as well as to external country standards.

This equipment should not be cleaned with a water hosepipe.

Extreme fire hazard if you estimate the temperatures therefore always use the appropriate protective clothing and be professional at all times before, during and after usage.

1. Descriptions

1.1 Surrounding Set-up Details



1.2 Inside Set-up Details



1.3 Positioning of the equipment

Whilst standing and positioning the following information is important:

- a) Ensure that this fryer is positioned level and that the feet are secured down to the ground.
- b) Provide at least 30 mm from the rear wall or make sure that it's secured with tested parts.
- c) The surface must be fireproof so please make sure that the material is not flammable.
This is a health and safety requirement therefore actions are extremely consequential.
- d) The equipment should be secured and in a permanent position and should not be easily moved.
- e) There are opening panels which can be accessed on the floor, front and rear of the fryer. These must be kept free of dirt and to ensure that the fryer functions accordingly.

Warning/Careful:



According to the international restrictions the frying devices VX 21 and VX 31 must not be set up free; hence, they have to be secured with a grounding clip (for fixing).

1.4 Instalation of the fryer

There are precise instructions for the fryers and should be followed exactly.

It is important to note that sufficient ventilation of the fryer's inside is guaranteed, and that the inside temperature in the fryer's substructure is not exceeding 60°C.

2. Equipment and Fittings



Fryer Basket



Fryer Tray



Frying Filter Lid Protector



Fat Collector Basket Main Filter



Main Usage Filter



Fat Collector Basket Option Filter & Pump System

3. Functions and Usage

The fryer company and operation 'Kienle GmbH Frittier-Technology' can offer a variety of products and services catered to your unique specifications.

These products are offered with the unique service which provides innovative technology which automates the cooking and maintains the cooking time. With user control, the frying basket will be utilised to ensure that the safety of cooking is established. Moreover, there is an option for control whereby the user can either use the basket lever lift or control this manually. This of course depends on the type of machine and usage with regards to the voltage and levels of optimisation.

4. Technical Data

4.1 Equipment Identification

To ensure secure delivery and record, each piece of equipment is provided with an identification number. You will find your identification product number behind the door of your fryer. This information is very important and should be kept clean. Ensure that this number is provided to your customer service agent who will require such information from you.



4.2 Equipment and Parts Measurements

Standing Fryer:

Delivery Height: 900 mm
Moveable Feet: +20 / -3 mm
Mobility Performance: 304 mm

Permanent Fryer (Built-In):

See attached instructions

Standing Fryer:

Model 21	Model 31	Model 41/41T/42	Model 62	Attention to all standing models

4.3 The Weight and Full Details

Type	Exact Weight	Oil Content Min.	Oil Content Max.	Maximum Amount	Recommended Amount	Number of Baskets	Hourly TK Chips	Performance Before Chips
VX 21	kg	7	9	1,25 kg	1,00 kg	1	17 – 22 kg	20 – 25 kg
VX 31	kg	13	16	1,50 kg	1,25 kg	1	27 – 32 kg	30 – 35 kg
VX 41	kg	18	23	2 x 1,25 kg	2 x 1,00 kg	2 (1)	2x17 – 22 kg	2x20 – 25 kg
VX 41 T	kg	18	23	2 x 1,25 kg	2 x 1,00 kg	2	2x17 – 22 kg	2x20 – 25 kg
VX 42	kg	2 x 7	2 x 9	2 x 1,25 kg	2 x 1,00 kg	2	2x17 – 22 kg	2x20 – 25 kg
VX 62	Kg	2 x 13.....	2 x 16	2 x 1,5 kg	2x 1,25 kg	2	2x27 – 32 kg	2x30 – 35 kg

5. Electric Plug Socket



The electrical sockets, plugs and mains leads should only be used by passed certified electricians.

Always read the labels to ensure that the electrics are tried, tested and passed before usage.

- Observe if the correct voltage with the plug and supply will provide the optimum usage and requirement for the model bought. It is essential that there is appropriate voltage for the required model.
More important, you are required as the buyer to check your voltage usage which will be notified behind the fryer door on the notification label.
- All models will be delivered without a plug therefore it is required to read these instructions before use. The electrical code EN 60335-1 and local electrical information must be adhered to.
- For built-in fryers, the dealer or stainless steel company is responsible for ensuring the IP65 protection class.

5.1 Voltage and Usage Instructions

Standard version: 3 NAC 400V, 50/60Hz, 3L+N+PE

5.2 Plug Socket Connection

For model 21, 31, 41, 41T and 42: 1 cable, length 1,5 m, without plug.

For model 62: 2 cables, each length 1,5 m, without plug.

5.3 Safety and Connectivity (Electrician Recommendations)

Typ	VX 21	VX 31	VX 41	VX 41T	VX 42	VX 62
Performance	7,5 kW 5 W/cm ²	11 kW 4,7 W/cm ²	15 kW 5 W/cm ²	15 kW 5 W/cm ²	15 kW (2 x 7,5) 5 W/cm ²	2x 11 kW 4,7 W/cm ²
Voltage	3NAC400V 50/60 Hz	3NAC400V 50/60 Hz	3NAC400V 50/60 Hz	3NAC400V 50/60 Hz	3NAC400V 50/60 Hz	2 x 3NAC400V 50/60 Hz
Connectivity Amp	3 x 16A	3 x 20A	3 x 25A	3 x 25A	3 x 25A	2x 2 x 20A
Conectivity Performance	3L+N+PE	3L+N+PE	3L+N+PE	3L+N+PE	3L+N+PE	2x 3L+N+PE

5.4 Environmental Controls

Fryer	Temperature min. °C	Temperature max. °C	Moisture max. %
With all models	+5	+60	60

5.5 Interface for power ptimization in accordance with DIN 18875 (option)

The device is equipped with the necessary component parts at the factory. The energy optimization may only be connected by the specialized personnel.

6. General Safety and Warning / Intended use

- The deep fryer is used exclusively for deep frying fresh and frozen food with specially suitable food oil and fat. In addition, the food products should however not come into contact with other materials which may cause unhygienic working practices and disturb the cooking processes.
- The fryer should only be used by the permitted operation and should be therefore granted.
- This fryer should only be used for fryer food products and nothing different.
- Should the owner then choose to use this equipment for something different then the manufacturer will not be held responsible for alternative use.

6.1 Warning Information



WARNING

- Whilst handling the equipment and especially the oil basket and tray you should always wear protective clothing which should be provided at all times by the employer. Protective trousers, jackets and also eye goggles in case of oil splashes
- Never use a power hose or anything under this description for cleaning or even whilst in operation.
- There is always chance that you, the user, could be injured. It is a risk and fire hazard if used incorrectly.
- Whilst the fryer is in operation the oil stand/level should never reach minimum level. If so, turn off immediately and wait till it cools and then refill.
There is a fire hazard if you start to refill the oil whilst in operation.
- Whilst in use, the frying machine oil should exceed above the maximum oil mark as this can be extremely dangerous.
Do overfill the fryer as the performance will be hindered and will therefore not provide quality product
- Frequently used oil which is non-replaced can lead to quick boil and therefore poor quality of food
- When oil burns do not attempt to extinguish with water. This is not advisable! Always use the powder extinguisher or alternatively ring the fire brigade!



WARNING

The fryer can seriously damage one's health and therefore precaution should be used at all times. Staffs are instructed to thoroughly read this manual and are to ensure that the precaution measures are adhered to at all times. Should staff choose not to read this manual then they are putting themselves at their own risk. The manufacturers will not be liable for any accidents or health risks if not read.

6.2 Personal Safety Precautions



WARNING

- Food quality and poor misuse can lead to danger. Applying poorly prepared food can disturb the cooking process and thus lead to fires.
- Do not keep the frying on a remaining heat. The oil will cook aggressively and can lead to fires and burns.
- Always ensure that when handling the oil that the oil is left to cool down on its own. This way, the oil can be preserved under appropriate conditions.
- Always clean with the appropriate chemicals and thus with quality brands which have been trialed and tested.



WARNING

- Always maintain the safety precautions. Never cancel or delete.
- Do not turn off the safety switches or precautions.
- Do not leave the fryer in a conditional situation. Always follow safety time precautions.
- Notify immediately irregularities to your superior, especially which are concerning safety.

7. Safety Instructions

D The fryer should be used under regulated safety instructions:

On/Off Switch, Safety Protection, Safety Specification.

7.1 On/Off Switch

The on and off switch is the main switch which controls the electrics and main power supply. You will find the switch behind the door near the power box supply. During off hours set the on/off-button to "O".

7.2 Safety Specification

This piece of frying equipment is used under the precise regulated safety should the oil overspill or smoke, or if the oil is over or under level of capacity, then the frying machine will disengage and switch off automatically. In order to use again, ensure that the switch is set to "O" and then start. This should be then reset.

Special Attention: Always make sure that the oil is cooled appropriately under supervised conditions / that the fat is under at least 180°C

8. Authorised Person

Only authorised people, staff should use this frying machine and would be wise that training is underpinned before usage. Should this be piece of work equipment then the employers should establish that practices, procedures and policies are in place and maintained with documentation.

8.1 Duty

The owner

Under regulated safety conditions for staff. The owner must ensure that the appropriate training is used under country legislation. Moreover, frying courses and additional trainings should be foreseen as best practice. It is essential that the clear distinctions of usage are available via documentation and that there are mutual understandings between staff and owner.

User of Fryer

This is a person who is instructed under a degree of safety precaution to use this fryer. The user should be attentive to those precautions should a hazard occur suddenly or even overtime

The user should follow these instructions:

- The temperature is set to the precise instructions given by the food manufacturer
- The food is controlled under minimum and maximum level of capacity instruction
- The safety is controlled and the food is observed
- The precautions are followed and should any problems occur then the user can react quickly
- The oil is controlled, checked and monitored to maintain quality of product and equipment safety

9. Before Usage

Always take the packaging off before usage. Double check that there are no plastic or flammable materials left on the equipment.

Moreover, make sure that the frying basket and frying sieve and filter is cleaned thoroughly before use.

10. Direct Usage Instruction

- Always take the frying lid off, take the frying basket out of the oil container. **CLOSE THE FILTER TAP!**
- Always fill the oil well/container between MIN and MAX with the appropriate frying oil.
You will find the MAX and MIN control meter at the side of the fryer.
MIN: Is the minimum requirement of oil needed to fry. Not recommended to maintain.
MAX: Is the maximum amount of oil allowed. Not recommend as burns and fires can quickly happen

Warning:



Only use the appropriate frying oil which is liquid based!

If the fat is bought in bulk in blocks then make sure the fat is preheated and in liquid form before filling the oil container.

Oil-/Fat Levels

	VX 21	VX 31	VX 41	VX 41 Twin	VX 42	VX 62
Min. Liter	7	13	18	18	2 x 7	2 x 13
Max. Liter	9	16	23	23	2 x 9	2 x 16

10.1 Utilisation of the Fryer Lift

From the delivery, the lift is down. As soon as you are aware of your programme setting for frying the lift will activate from down to up and will set itself in stand-by mode. When you choose the 0 setting, the stand-by mode will switch off and will activate into frying mode. This will of course then be in manual mode status.

11. Frying

→ See also paragraph 17 and 18 will inform you about the electrical settings!

The ideal temperature for frying is around 170°C

The green light will inform you that the temperature for cooking is ideal

Put the food for frying into the frying basket and make sure it's not over the weighing limit (see 5)

Secondly, gradually place the frying basket with the frying food into the frying well/container.

Thirdly, when food has reached optimum edible specification (golden brown) gradually lift up and shake the excess fat back into the container. Please make sure you do this to ensure safety precautions.



Warning:

The fryer should be controlled at all times!

Should you choose to refill the fryer with fresh oil,

Make sure that you refill with appropriate temperatures provided

Protective clothing and protective eye goggles should be used under these working conditions.

If you do not follow these instructions and you fill the basket too full or you use wet food products in the fryer
then your food quality and oil will be immediately spoilt and damaged!

Old or dirty used oil will gradually smoke and froth will start to form. This can cause serious damage and health
problems. Advice is, don't do this!

Should this be the case, control by using the automatic out switch and reach the frying lid which will extinguish
smoke and prevent a fire.

Never fight a fire with just water! Contact the fire brigade!

Fighting a fire is very dangerous. Fire blankets and fire extinguishers can be used however make sure that you
have the appropriate training before usage!



WE RECOMMEND GREASE TREATMENT ONLY AT A LOW (COOLED) OIL TEMPERATURE, SO AS TO AVOID THE DANGER OF BURN INJURIES FROM HOT OIL!



Warning: Always use the protective clothing, use eye goggles and use fire protective gloves whilst filtering the oil. Drain off the still warm oil into the collecting vessel by opening the drain tap. Residues remain in the coarse and fine filter.

For model VX41/VXE41 and VX41T/VXE41T we recommend draining the pool contents in two operations to generally reduce the risk of injury.

CLOSE THEN THE FILTERING TAP!

Clean the frying container with a specified cleaning oil cloth. The oil should be checked and should not be frequently used. The oil should be of best quality and not black or dirty.

Always refill the oil level between the MIN and MAX mark). Put the frying lid back on.

Attention: Do not under any circumstance refill or mix the old oil with new oil!
Quality and tastes will differ and thus the product will not be as consistent!

11.2 Filtering (Cleaning)

Whilst filtering and cleaning the frying machine:

- Make sure the machine is switch off by the main socket supply.
- Bring the heating elements in the dripping position.
- Emptying of the fat and take out the fat collector.
- Bring now the heating elements in the cleaning position.
- Clean the tank and the heating elements with recommended cleaning materials and water, let it dry afterwards.
- The hinge and side bearing of the heating are out of aluminum and must be only cleaned with appropriate cleaning materials (no aggressive cleaning materials!).
- Close the filtering tap, (new) Fat/oil in the fat container. Old and used fat to a fat disposable unit for correct disposal of fat liquids.



Materials and equipment are correctly cleaned and handled under the correct precautions. Guarantees will not be given if misused.

The equipment is made with stainless stain and thus is constructed for hard-wearing. Chrome cleaning utensils can be used however only to remove hard substances from large surfaces.

Do not use a water hose to clean the frying machine as this will not be appropriate cleaning procedure.

Please note!

When carrying out any cleaning and filtering, it is immediately to empty or pump the cleaned oil back into the deep fat fryer. Do not leave it standing in the collecting vessel!

Danger of the base getting dirty and damage to the electrical components!

Please note!

Appropriate regular cleaning of the deep fat fryer, particularly of the heating coils, is required in order to prevent contamination during heating.

Failure to do so will invalidate the warranty.

12. Routinised Cleaning of the Filter- & Pump System (Option)

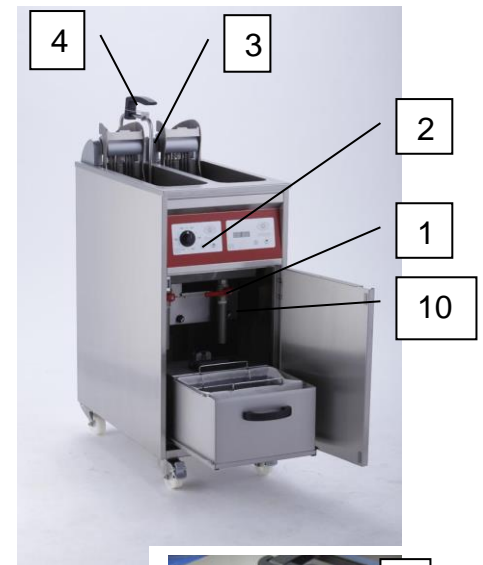
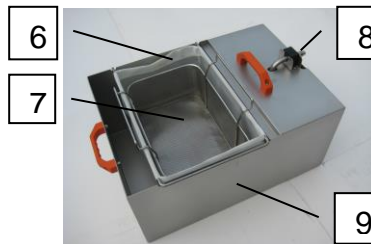
→ more notes on page 19



Warning: Small parts of the fryer can be very hot so be careful not to burn yourself, Recommendable to wear protective clothing, hand gloves and goggles!

The system and its main functional parts:

- 1 Oil filtering tap
- 2 Start switch for the oil pump
- 3 Fast ventilation
- 4 Basket rest with handle
- 5 Removal pipe
- 6 Immediate small filters
- 7 Main filters
- 8 Collection point
- 9 Oil collection point
- 10 Oil pump



BEFORE USAGE:

Check that the baskets and filters are functioning correctly.

Control the small and main filters to ensure that they are correctly functioning.

Now open the filter tap, should be a minimum of 15°C warm oil and then through the main and small filters into the collection oil container on picture

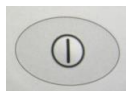
- Put in drop mode. Cleaning mode status.
- The clean the frying machine container.
- Put the spout (4) with the handle on the back (3) of the swivel bearing.



Be careful: Manipulations of the quick connect may only be carried out with the pump switched off (risk of splashing).

Oil Change: Oil release and then ensure correct disposal.

- Starting the pump:



Only when off!



1 x long button → Pump start →

- The pump then makes sure that the filtered oil is then pumped back into the container. Just leave the lever pump for a minute more to make sure the excess is pumped through.
- Close the filter lever/tap (1).
- When there is no more oil coming out of (4) then ensure that you switch off.
- The model VX 42, continue the same process with the second container.
- When the process has finished, clean the main and small filters making sure everything is clean again.



Warning! Aggressive and heavy duty cleaning materials can seriously harm the system.

Please note:

Use with block grease: After the pumping process has been completed, leave the return pump tube in place for a few minutes to allow the pipe and pump system to empty. If this is not done, the cooled grease can cause a plug to form. It is recommended to use liquid or semi-liquid grease only. If block grease is used, the non-circulating grease can cause overheating on the radiator during the heating process, which leads to the error display E03.

Remedy: Heat the pump head and return pump hose with a hairdryer.

12.1 Oil Filter Pump

The pump system will actually allow used and old oil to be pumped into oil drums.

This is how to complete this section:

Between the quick connect (3) and the excess filter drum (4) connect the red filtering tube, specialised for this action (5).

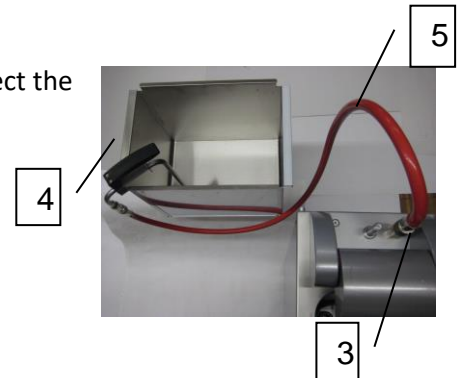
Making sure that the excess is directed into the empty container.

Then, switch the pump on and then switch off when finished.

Take the tube (5).

Watch all parts very thoroughly.

Close all levers and pour in your new oil.



Inspect the red disposal hose for mechanical damage and operate only with the outlet pipe attached (unpressurised operation).

13. Customer Service

Should anything happen with this fryer please ensure that this is consulted with a professional and is checked from the location bought. Immediate help however should be consulted with a professional electrician or repair maintenance person for those specialised tasks.

Within regards, the equipment should be controlled for:

- Electrics: Is everything intact? Any loose wiring should be repaired and fastened.
- The plug socket and mains are controlled
- The equipment is under regulated state requirements
- The oil level should be middle between MIN and MAX

Please make sure that the identification and specification numbers are provided to the appropriate persons. These numbers can be found behind the door of the fryer. It is essential and recommendable that these numbers are given

Model and Type

Equipment-Number

Voltage

Start Up/Commission

Service Centre

Telephone/Mobile No.

14. Maintenance

It is a duty to care and service the product carefully therefore regular cleaning is vital.

The fryer however should always be used in correctly functional timing and thus not in poor conditions.

Should you need to replace parts, please make sure the parts are the original parts to ensure correct usage and performance.

Always cut the power from the main supply before cleaning or checking the equipment. Safety first!

It is recommended that the fryer is always checked and maintained with a specialist and should be controlled with a specialist at least once a year to ensure regulated safety precautions. Regular use, such as fast-food operations and daily usage, every 6 month checks.

	Checklist Service	Controlled	o.k.
1	Check housing and frying reservoir for damage		
2	Check power cable (and connectors) for damage		
3	Check connector plug or connecting socket for charring		
4	Check/tighten connections to the power contactor in the switch box		
5	Check the contactor for charred connections		
6	Check on/off switch		
7	Check temperatures		
8	Measure heating output - current consumption		
9	Check data cable from the control to the operating element for damage		
10	Lift up the heater to check whether the magnetic switch switches off		
11	Positioning of the probe (18 mm from probe to terminal)		
12	Operating element – check all keys and display segments		
13	Check operating element/membrane for damage, holes, tears		
14	Check whether all cable glands are undamaged and tight		
15	Tighten all screws (feet, handles, door, etc.)		
16	Check radiator flap drip-off and cleaning position		
17	Check basket holder bolts		
18	Check drain cock		
19	Check oil collection vessel and drawer		
20	Check coarse and fine filter (option)		
21	Check perfect working order of the pump (option) filter system.		
22	Check the quick-action couplings		
23	Check return pump hose (option)		
24	Check lift/lowering device (option) for smooth running (must not be abrupt		
25	Grease lift bar bearing (option) (use food-safe greases)		
26	Safety check according to DGUV (German Social Accident Insurance) passed		
27	Function check – device working perfectly (measure temperature)		

Service indicator "SEr"

The reminder that annual maintenance should be carried out regularly on the unit therefore appears regularly. Display reset:

1. Switch on the fryer (model Sirius: 150°C temperature setting).

2. Double click (like with a computer mouse) the On/Off button.



3. Press all three buttons together for at least 6 seconds on the On/Off button.



4. Then press the On/Off button 1 x briefly.

15. Error Messages

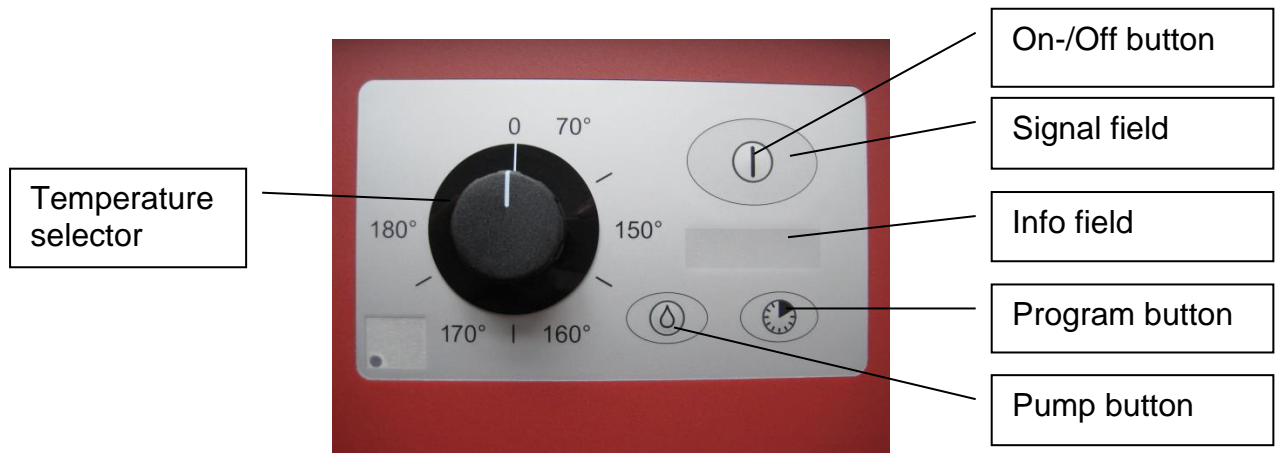
Message in info field		Action
E 01	System test current - probe - control panel	Is a phase missing? Does the probe or control panel have an interruption or short circuit? Power supply on the board?
E 02	Current - Probe - Control	Does the power supply have a braise? Check probe
E 03	Temperature rise too rapid	Check oil level Press On/Off switch (reset)
E 05	Heater limit switch	Check heater position - must stand up on basin bottom. Check magnet.
E 06	Load shedding limit switch	Wait until optimisation switches back on
E 07	Heater limit switch	Check heater position - must stand up on basin bottom. Check magnet.
E 08	Temperature over 212°C	Allow unit to cool down. Press On/Off switch (reset)
E 10	Temperature (T+ T- input) over 250°C	Check oil level Press On/Off switch (reset)
E 11	Temperature (S+ S- input) over 250°C	Check oil level Press On/Off switch (reset)
E 12	Board temperature over 125°C	Check installation: Lack of ventilation, temperature too high in base.
E 15	Safety contactor (Cyclic Test SS An)	Check power supply – 1 phase missing.
E 16	Cyclic Test Reference (Temperature)	Press On/Off switch (reset)
E 17	Cyclic Test Temp (Temperature-difference)	Press On/Off switch (reset)
E 20	FAT credit exhausted	Change fat, reset credit, see display Page 17/21
E 30	Temperature probe	defective, possibly interruption , check probe connections on the control board.
E 31	Safety probe	defective, possibly interruption , check probe connections on the control board.

16. Note on disposal

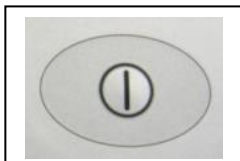


Before disassembling the device, disconnect it from the power supply and secure it against being switched on again. Commercial electrical appliances may not be thrown in with the communal waste disposal or household waste. Old appliances are not valueless waste! Environmentally responsible disposal enables valuable raw materials to be recovered.

17. Instructions Sirius



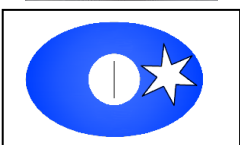
- a) After testing if oil or fat level in the fryer is correctly switch on the on/off button behind the door on the control box casing. A signal sounds and all segments light up shortly (self-test of controller and safety device). During off hours set the on/off-button to "O".



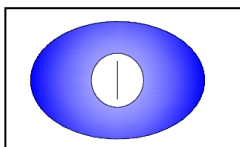
- b) Touch lightly the on/off button on the bezel for power up the fryer.



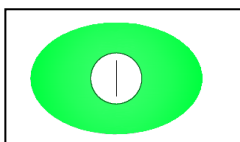
- c) Turn the temperature selector to the desired frying temperature.



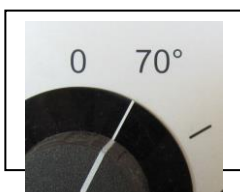
- d) The controller is doing directly the smelting cycle: the signal field is blinks blue.



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

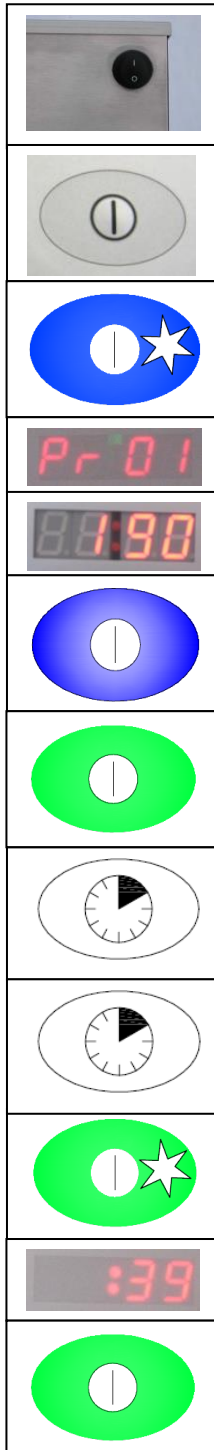
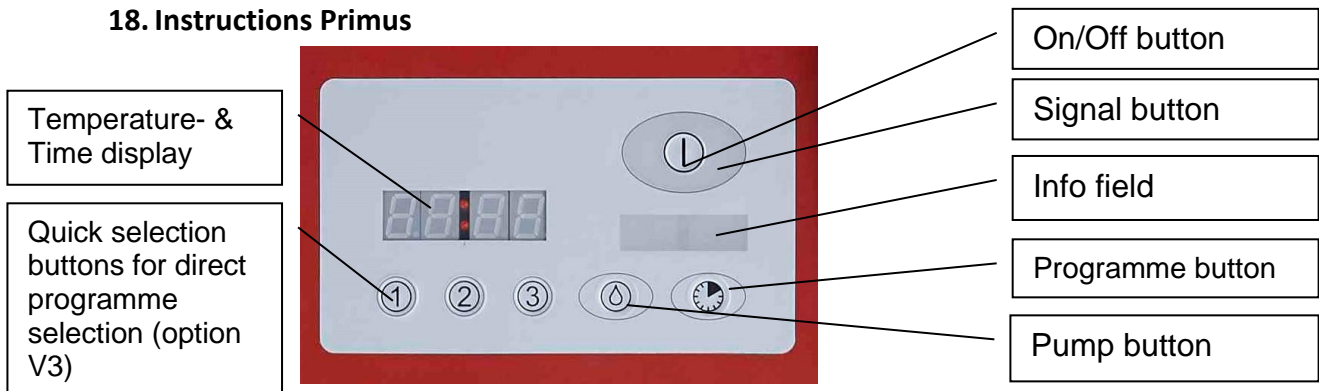


- f) After reaching the desired frying temperature (e.g. 170°Celsius) the signal field lights green. The fryer is ready for use.



- g) Setting to 70° is the cleaning programme.

18. Instructions Primus



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) The navigation light will come on and will be signaled with a blue light.

Simultaneously the light will flash the previously used programme.

Programme 10 = cleaning programme adjustable temperature from 20 to 95°C.

The temperature control gauge.

d) After this 120°C turn off the heat from regular to constant heat. This will light blue.

e) After the wished and chosen temperature (E.g. 170°C) the signal will indicate green. The fryer is ready to be used.

f) By pressing the programme button for a short whilst you can start the programme chosen. The lift can also be used and will automatically react.

g) If you want to select another programme, keep the programme button pressed until the selection in the info field runs (1 - 10). Release the button at the desired programme. If the programme no. is not correct, press the programme button individually to select the desired programme. Option Quick-dial buttons 1 - 4: You can select programmes 1 to 4 directly via the quick-dial button.

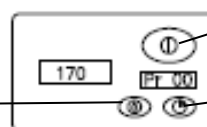
h) Whilst the system and programme is in action and in process mode the light will blink.

The temperature and time is signified and will also show the time remaining.

i) At the end of the programme the signal will turn green. The lift goes up – during the lift term it sounds an acoustic signal.

Manual temperature setting by program 0

Temperature is lowered

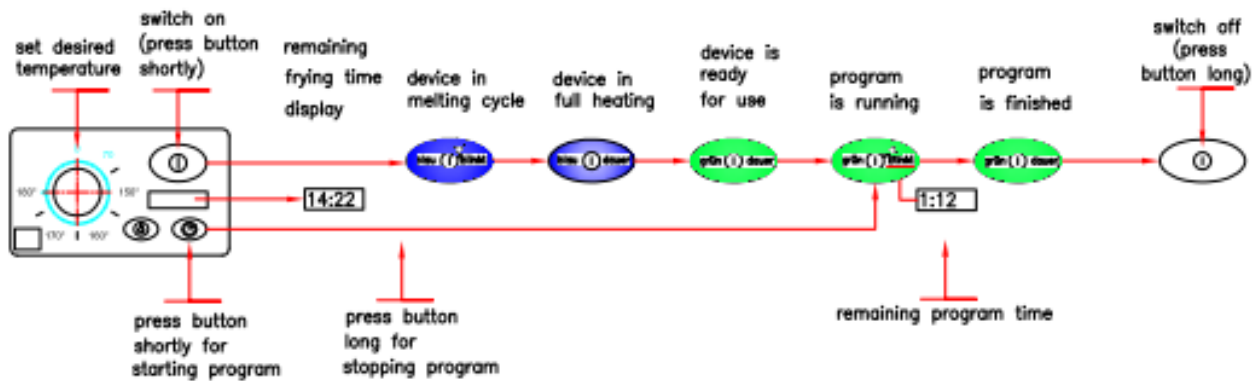


Programme setting No. 0

Temperature is raised

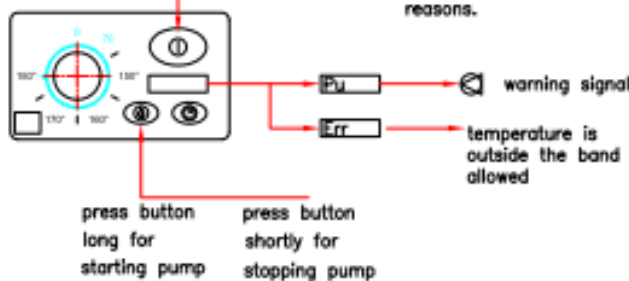
Changes by shortly pressing

Functions Sirius



Switch on pump

(only possible when device is switched off)



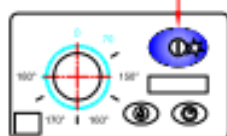
As the filter system (pump) starts, the oil temperature has to be between 10 and 170°C for safety reasons.

Setting on 70°C is the cleaning programme recommended: Kienle Basic Cleaner

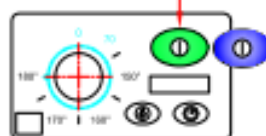


Displays Sirius

flashes blue during the operation; flashes blue fastly signals active load shedding during transcription on maximum monitoring



changing blue-green during the operation signals at release standby (1-59 min.) that the fryer is in standby mode; press switch on button for finishing the standby mode (then the signal field is blue)



red field and display 'Fett' in the information field means expired time of fat use; resetting by pressing the switch on button 2x shortly (double click), then press the buttons 'pump' and 'program' together and the red signal and the display 'Fett' will disappear



Error messages within the information field

E02 Error in the test run.
Press switch on/off button

E03 No fat in the basin → display (1)

E05 Heater not fully down. Magnetic switch does not switch.

E06 input load shedding is not closed or active

E07 heating is not fully swung in → display

E08 temperature is over 212°C → display (O)

E15 Control board fault (Input)

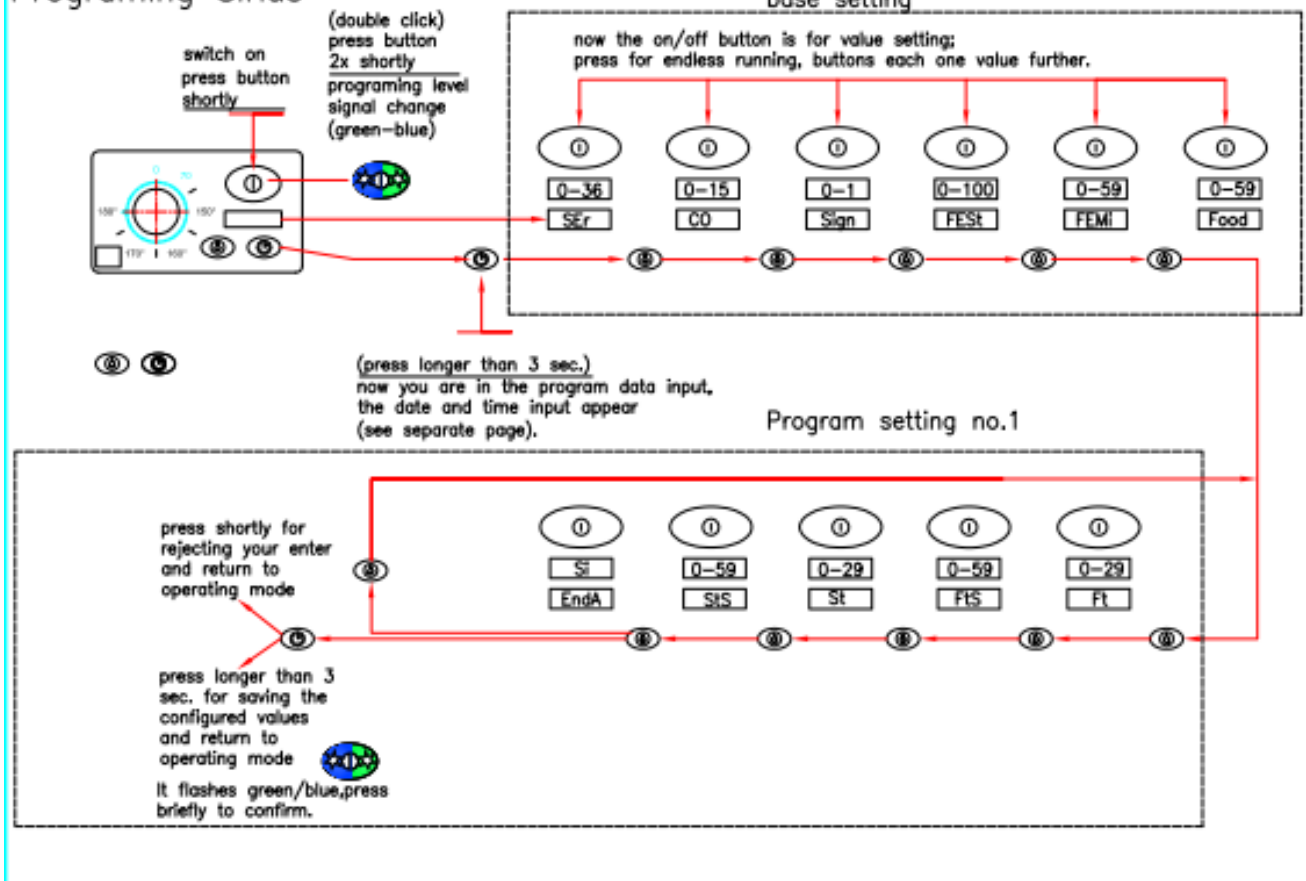
E16 Control board fault (Refer.)

E17 Cyclical temperature adjustment → display (O)

The error messages E03,E08,E15,E17 are security errors and they can be repaired only through pressing the switch on/off button (1-0) next to the drain cock.

The On indicator signals that the controller is ready on standby and active. Switch off the On/Off switch overnight and for extended pauses.

Programing Sirius



Legend Information Field

SEr	Service intervals in months. (0-36)
CO	Code input for Service only.
Sign	Audible signals of the base setting on (1) or off (0)
FESr	Enter/input of time of fat use in hours (0-100)
FEMi	Enter/input of time of fat use in minutes (0-59)
Food	Setting of time for transition in standby mode (0-59)
Pr	Selection of the program number
tE	Setting of temperature
Ft	Frying time in minutes (0-29)
FTS	Frying time in seconds (0-59)
St	Shaker time in minutes (0-29)
StS	Shaker time in seconds (0-59)
EndA	End action after finishing of the frying process (Si-Signal) when 0 is entered the actuator is deselected and not in function

The time of fat use is a time value determined by the client, which states nothing about the level of perishability of fat. Therefore, we recommend to use appropriate means, e.g. fat test devices.

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20. Grease maintenance with cooled and hot oil

Grease maintenance with cooled oil (recommended)

1. Open the door; the base must remain open.
2. Set the temperature to program 10 or to 70° for type Sirius (ideal filter temperature).



3. Switch off the device.



4. Drain the oil.



5. Clean the tank.



After no more than 10 minutes:

6. Pump the oil back with the filter pump.



7. If you have no filter pump, carefully remove the container and empty it back into the tank.



8. Let the hot collection container cool off **outside** of the fryer and clean it.



Grease maintenance with hot oil (not recommended, high risk of burns)

1. Open the door; the base must remain open.

2. Switch off the device.

3. Drain the oil.

4. Clean the tank.

After no more than 10 minutes:

5. Pump the oil back with the filter pump.

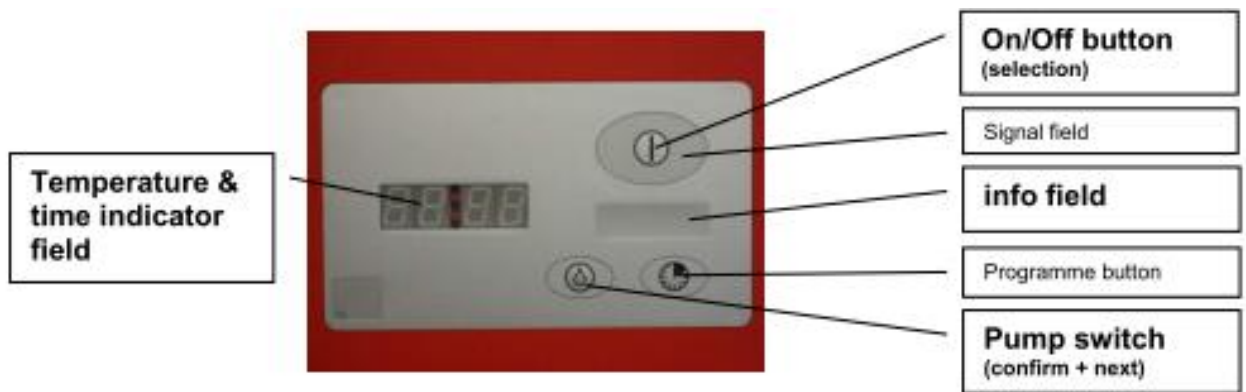
6. If you have no filter pump, carefully remove the container and empty it back into the tank.

7. Let the hot collection container cool off **outside** of the fryer and clean it.

**Hot oil must not remain standing in the fryer's base to cool off.
This would damage the electronics!**

ATTENTION: Only perform any work with gloves, goggles and protective clothing.

21. Primus date/time programming



Switch on: Press the On/Off button briefly

Change to programming level: Press the On/Off button briefly 2x (signal panel flashes green/blue)
Press and hold programme button



Year number entry:

e.g. "14" flashes. Select via the On/Off button (0-99).
Confirm and continue with the pump switch button.



Month date entry:

e.g. "12" flashes. Select via the On/Off button (1-12).
Confirm and continue with the pump switch button.



Day date entry:

e.g. "21" flashes. Select via the On/Off button (1-31).
Confirm and continue with the pump switch button.



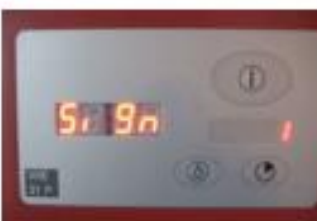
Hour time entry:

e.g. "15" flashes. Select via the On/Off button (00-23).
Confirm and continue with the pump switch button.



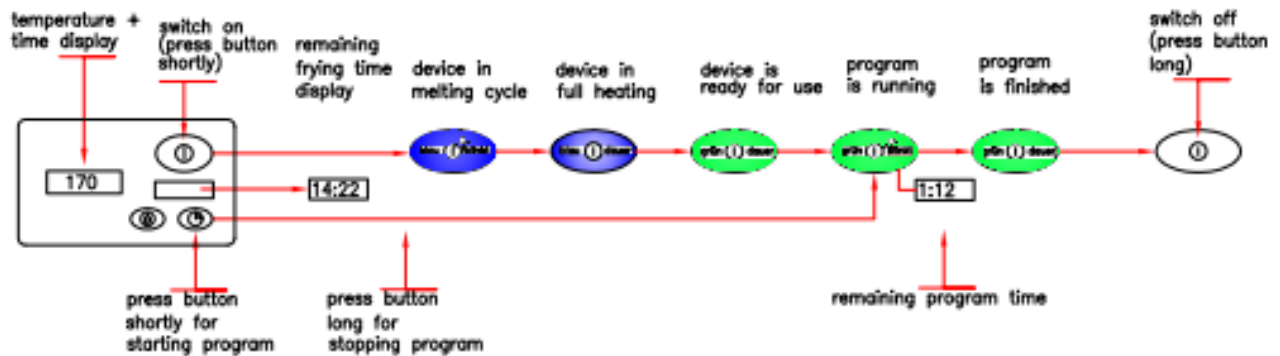
Minute time entry:

e.g. "08" flashes. Select via the On/Off button (1-60).
Confirm and continue with the pump switch button.

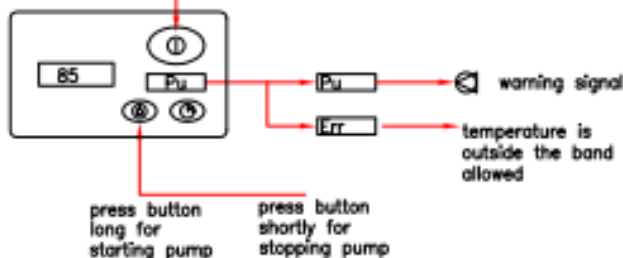


Continue with the basic settings, audible signal ...

Functions Primus



Switch on pump
(only possible when device is switched off)



As the filter system (pump) starts, the oil temperature has to be between 10 and 170 °C for safety reasons.

The On indicator signals that the controller is ready on standby and active. Switch off the On/Off switch overnight and for extended pauses.

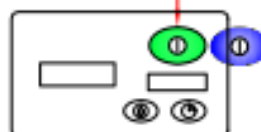
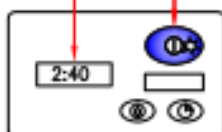
Displays Primus

If there is no program started, the display shows the target temperature; during starting the program the remaining frying time to 0 is shown.

flashes blue during the operation; flashes blue fastly signals active load shedding during transaction on maximum monitoring

changing blue-green during the operation signals at release standby (1-59 min.) that the fryer is in standby mode; press the switch on button for finishing the standby mode (then the signal field is blue)

red field and display 'Felt' in the information field means expired time of fat use; resetting by pressing the switch on button 2x shortly (double click), then press the buttons 'pump' and 'program' together and the red signal and the display 'Felt' will disappear



Error messages within the information field

E02 Error in the test run.
Press switch on/off button

E03 No fat in the basin → display (red field)

E05 Heater not fully down. Magnetic switch does not switch.

E06 Input load shedding is not closed or active

E07 heating is not fully swung in → display (red field)

E08 temperature is over 212°C → display (red field)

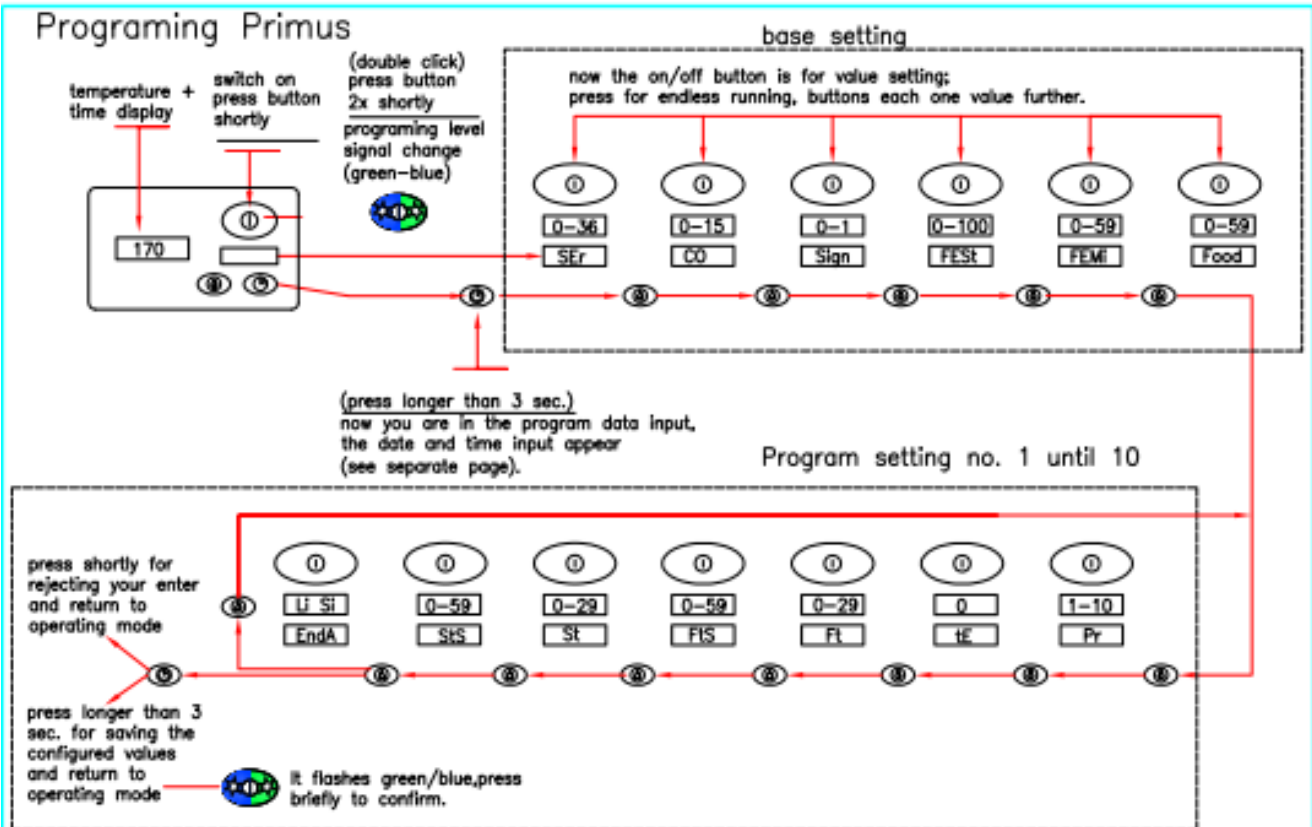
E15 Control board fault (input)

E16 Control board fault (Refer.)

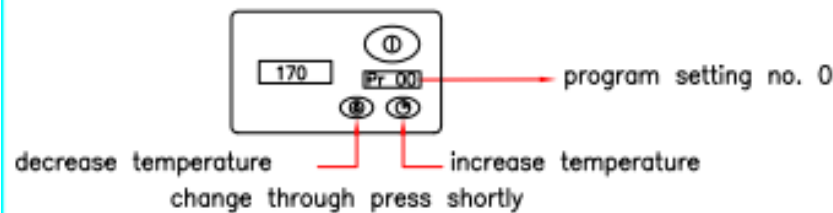
E17 Cyclical temperature adjustment → display (red field)

The error messages E03,E08,E15,E17 are security errors and they can be repaired only through pressing the switch on/off button (1-0) next to the drain cock.

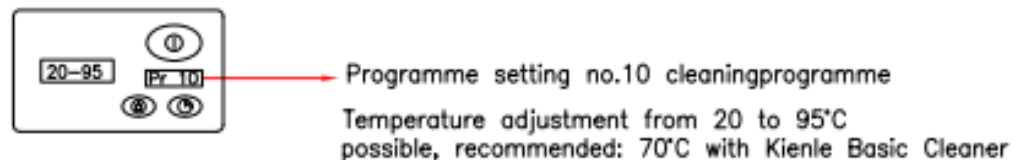
Programing Primus



manual temperature setting in program 0 (no program)



Cleaningprogramme



Legend Information Field

SEr	Service intervals in months. (0-36)
CO	Code input for Service only.
Sign	Audible signals of the base setting on (1) or off (0)
FESr	Enter/input of time of fat use in hours (0-100)
FEMi	Enter/input of time of fat use in minutes (0-59)
Food	Setting of time for transition in standby mode (0-59)
Pr	Selection of the program number
tE	Setting of temperature
Fl	Frying time in minutes (0-29)
FIS	Frying time in seconds (0-59)
St	Shaker time in minutes (0-29)
StS	Shaker time in seconds (0-59)
EndA	End action after finishing of the frying process (Si-Signal)
	when 0 is entered the actuator is deselected and not in function

The time of fat use is a time value determined by the client, which states nothing about the level of perishability of fat. Therefore, we recommend to use appropriate means, e.g. fat test devices.

1.6.2018