

TK60



162655

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Original instruction manual

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Read these instruction manual before using the appliance and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

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1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.

- Do not bend, pinch nor knot the power cord.
- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

Safety

Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

Safe Handling of Deep-Fat Frying Oil Filter

- Do not use nor store the deep-fat frying oil filter outdoors to avoid damage from rain or moisture.
- The appliance is not suitable for continuous operation. **Risk of overheating/fire!**
- Never leave the operating appliance without supervision.
- Never touch the power cable, plug nor control unit with wet hands. **Electric shock hazard!**
- The filter pump unit should not run dry.
- Be careful with heating elements, grates and temperature sensor in the deep-fat fryer where the deep-fat frying oil filter is located.
- Carry the appliance only by the handles.
- Do not use the appliance if it is leaning in the deep-fat frying oil chamber.
- Do not move the appliance during the deep-fat frying oil purification process.
- The appliance, the worktop surface and the floor around the appliance must always be dry to avoid the risk of slipping on a wet, greasy floor.
- Wear personal protective equipment (protective gloves, safety glasses, work shoes) when operating the appliance.

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Operator's responsibility

The operator is responsible for complying with the currently applicable laws, regulations, ordinances and existing national regulations on accident prevention, environmental protection, as well as the internal operation, operating and safety instructions that apply at the respective installation site.

Obligations of the operator:

- Operate the appliance and its components only in a technical condition that does not raise any objections, with functional protective and safety elements.
- Prepare risk assessment at work positions.

- Provide instruction and regular staff training. Pay special attention to and observe the section concerning safety and any safety hints.
- Provide suitable personal protective equipment (PPE)
- Observe the intervals of maintenance and cleaning.
- Document training/instructions, replacement of components.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

1.3 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator.

The following is an intended purpose:

- Purification of deep-fat frying oil and liquid fat in blocks.

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Purification of liquids other than deep-fat frying oil.

2 General information

2.1 Liability and Warranty

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

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2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

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3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

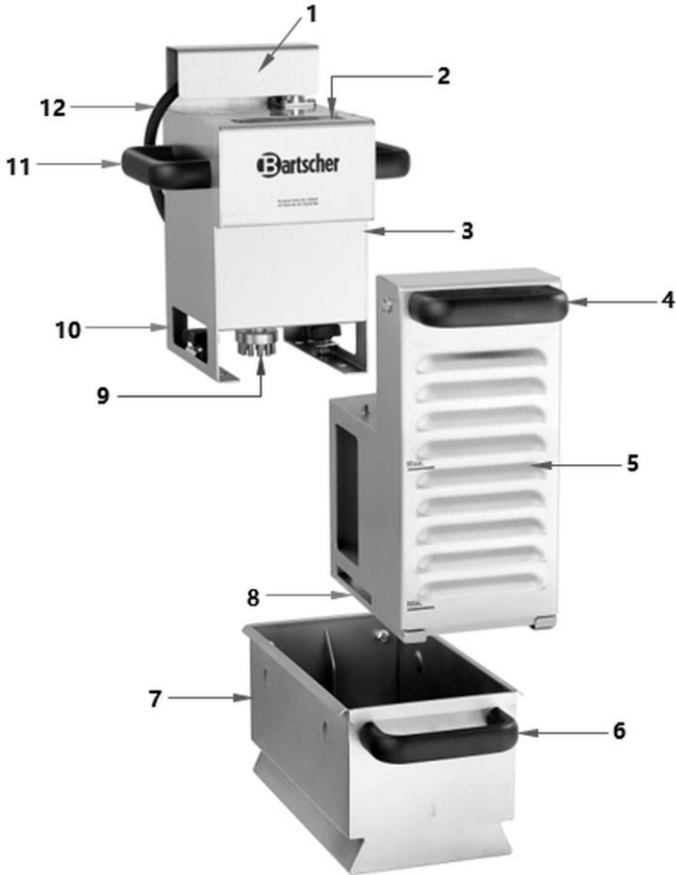
Name:	Deep-fat frying oil filter TK60
Art. No.:	162655
Material:	CNS 18/10
Temperature range, max., in °C:	200
Flow rate, in l/min:	60
Cycle time, in min:	4,5
Solid particle capacity, in l:	1,7
Connected load:	0,3 kW 220-240 V 50-60 Hz
Dimensions (W x D x H), in mm:	195 x 317 x 398
Weight, in kg:	8,4

EN We reserve the right to implement technical modifications.

Version / Characteristics

- Appliance connection: ready to plug in
- Battery-powered: no
- Portable: yes
- Dishwasher safe: oil collection container, filter unit
- Control: Start/Stop key
- ON/OFF switch:
- Overheating protection: yes
- Indicator lights: Power | Filter
- The set includes: oil collection container | 1 particle filter
- **Important note:** clean the control unit only with a damp cloth.

4.2 List of Components of the Appliance



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Fig. 1

- | | |
|-----------------------------|--|
| 1. Cord protection | 2. Control panel |
| 3. Control unit | 4. Filter unit handle |
| 5. Filter pump unit | 6. Oil collection container handle (2 pcs) |
| 7. Oil collection container | 8. Suction area |
| 9. Drive train | 10. Cross knob |
| 11. Carrying handle (2 pcs) | 12. Power cord |

Control Elements



Fig. 2

- 13. Power LED (red)
- 14. Filter LED (green)
- 15. Start-/Stop key

EN Optional Accessories (not included in the scope of delivery!)

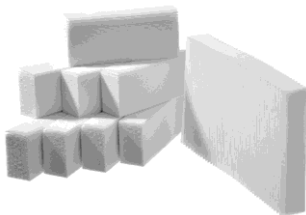


Fig. 3

TK60 particle filter

Designed for: TK60 deep-fat frying oil filter

Material: cellulose, food-grade

Temperature range up to: 200°C

- Washable: no
- Order unit: 1 box (100 pieces)
- Properties:
 - filter can be used multiple times
 - suitable for contact with food
 - biodegradable
 - easy disposal with residual waste
- Dimensions: W 260 x D 240 x H 220 mm
- Weight: 2.5 kg

Item no.: 162656

4.3 Functions of the Appliance

The TK60 deep-fat frying oil filter is a simple and easy way to clean oil and fat in blocks. The appliance is portable and ready to use at any time.

The deep-fat frying oil filter should be placed in a deep-fat fryer that is still hot and then switched on. Next, the oil is sucked into the lower part by a pump and returned to the chamber through the particle filter. The suspended particles remain in the particle filter and the oil is purified. This process significantly extends the usability of the deep-fat frying oil.

5 Installation and operation

5.1 Installation

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- When selecting the installation site, please consider the following items:
 - The mounting surface must be even, sufficiently load-bearing, waterproof, dry and resistant to high temperatures.
 - Make sure that the designated escape routes are clear.
 - Ensure a stable position.
 - Allow sufficient space for work, maintenance and cleaning.
 - Leave the supply and exhaust air vents, if any, free.
 - Comply with applicable technical and building regulations.

- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
- Leave at least 20 cm clearance from flammable walls and items.

Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.

5.2 Operation



WARNING!

Risk of overheating/fire!

Continuous operation of the appliance can lead to overheating and consequently to the risk of fire.

Do not use the appliance in continuous operation mode; observe the recommended cooling phases.

Risk of burning/scalding!

If water enters hot frying oil, it may cause spatters of oil and burning/scalding.

Insert the deep-fat frying oil filter back into the deep-fat fryer only when it is completely dry.

Wear heat-resistant protective gloves and safety goggles when handling the appliance.

The appliance becomes very hot when used with hot deep-fat frying oil and remains hot for some time afterwards.

Do not touch hot parts of the appliance; use the provided handles.

Do not move the appliance during operation; only when the deep-fat frying oil purification process is complete, use handles to pull the appliance out of a deep-fat fryer and leave it to cool.

Wear heat-resistant protective gloves and safety goggles.

Risk of slipping!

Operating personnel members may slip if there is deep-fat frying oil on the floor.

Clean the work area regularly.

Always keep the work area clean.

Wear non-slip shoes when operating the appliance.

Appliance Preparation

1. Before use, clean the appliance thoroughly, observing instructions in section 6 “**Cleaning**”.
2. Dry the appliance thoroughly.

Duration of Deep-Fat Frying Oil Purification Cycle

The duration of the deep-fat frying oil purification cycle is factory-set to 4.5 minutes. A maximum of 4 cycles can be carried out one after another.

Checking Factory Settings

1. Press and hold the Start/Stop key.
2. Plug the appliance into an appropriate single socket. Keep the Start/Stop key pressed during this time.
3. Keep the Start/Stop key pressed for another 5 seconds.
4. Then release the Start/Stop key.

The programmed cycle time is indicated by the flashing LED:

- The red power LED flashes once for every minute.
- The green filter LED flashes once for every 30 seconds.

e.g., 4x red = 4 mins.

1x green = 30 sec. -> **cycle duration: 4 min. 30 sec.**

Cycle Time Adjustment

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1. To reset the cycle time, follow steps described in section “**Checking Factory Settings**”.
2. Then follow these steps:
 - As soon as the cycle time is displayed, press the Start/Stop key immediately.
 - Press the Start/Stop key to increase the cycle time by 30 seconds (starting from 0 seconds)
(e.g., pressing 3 times results in 1 minute and 30 seconds);
 - once the cycle time has been set, wait for the filter LED (green) to light up briefly;
 - unplug the appliance.

Deep-Fat Frying Oil Purification Process

Purification Process Preparation

1. Remove the drive unit and filter pump unit from the oil collection container.



Fig. 4



Fig. 5

2. Open the filter pump unit by lifting the lid.
3. Insert the appropriate particle filter into the filter pump unit. Observe instructions in section “**Particle Filter Change**”.
4. Close the filter pump unit lid until it clicks into place.
5. Place the drive unit on the filter pump unit.
6. Make sure there is **no gap** between the drive unit and the filter unit.

A gap between the drive unit and the filter pump unit indicates that the filter lid has not been closed properly and has not clicked into place.



Fig. 6

6. Tighten the cross knobs on both sides.

Starting Purification Process



Fig. 7

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1. Before using the deep-fat frying oil filter, disconnect the deep-fat fryer from the mains (pull the plug out).
2. Cool the appliance and the deep-fat frying oil in the tank to 175°C.
 1. Place the deep-fat frying oil filter in the tank while the oil is still hot.
 2. Make sure the deep-fat frying oil filter is stable in the chamber.
 3. Check the level of the deep-fat frying oil (note the MIN and MAX markings on the appliance).
 4. Connect the appliance into a suitable single socket.The red power LED lights up.

Installation and operation

5. Press the Start/Stop key.

The green filter LED lights up during the purification process.

The appliance switches off after the cycle time has elapsed. The green filter LED light goes out.

6. Lift the deep-fat frying oil filter.
7. Drain the remaining oil into the deep-fat fryer's chamber.
8. After use, place the deep-fat frying oil filter in the oil collection container.
9. After use, leave the deep-fat frying oil filter to cool in the oil collection tray.

Interrupting Cleaning Process Early

1. Press the Start/Stop key during the purification process.

The green filter LED light goes out.

2. Lift the deep-fat frying oil filter.
3. Drain the remaining oil into the deep-fat fryer's chamber.
4. After use, place the deep-fat frying oil filter in the oil collection container.
5. After use, leave the deep-fat frying oil filter to cool in the oil collection tray.

Storage/Cooling Time

1. After use or for transport, place the deep-fat frying oil filter in the oil collection container.

Permissible storage temperature: +10°C to +30°C.

Cooling phases: up to 2.5 hours

Particle Filter Change

1. Change the particle filter as required.

The replacement cycle depends on the use of the appliance and the degree of contamination of the deep-fat frying oil. One particle filter can be used for up to 10 purification processes.

2. Open the lid of the filter pump unit.
3. Remove the dirty particle filter.
4. Insert a new particle filter into the filter pump unit.
5. Make sure there are no gaps between the particle filter and the edges of the filter pump unit.
6. Make sure the last fold of the particle filter overlaps on both sides of the filter pump unit (see image below).

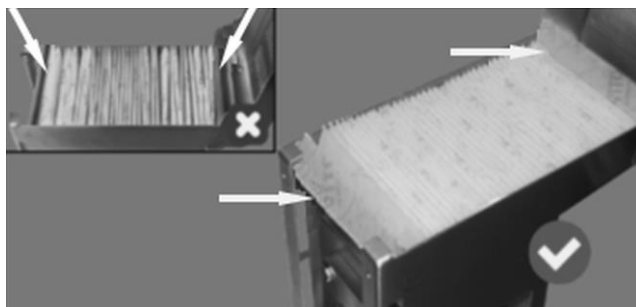


Fig. 8

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Overheating Protection Mechanism

In case of overheating of the control unit ($>80^{\circ}\text{C}$), the overheating protection mechanism will stop the deep-fat frying oil purification process.

The red power LED light flashes. Perform the following steps:

- disconnect the appliance from power supply (pull the plug);
- lift the appliance and pull it out of from the deep-fat fryer;
- let the appliance to cool, observing instructions in section “**Storage/Cooling Time**”.
- when the cooling time elapses, you may start using the appliance again.

6 Cleaning

The operator must ensure that the device and its safety components are kept in good condition. Control and safety systems should be checked for their effectiveness.

Maintenance, cleaning and repairs must only be carried out by suitably trained and specialised personnel.

If the safety devices need to be removed for maintenance, cleaning and repair, they should be reinstalled immediately after completion and their function should be checked.

All maintenance and cleaning work must be carried out in accordance with the operating instructions at the specified intervals.

6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

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6.2 Cleaning



WARNING!

Risk of burning/scalding!

The surface of the appliance remains very hot for some time after use.

Wait for the appliance to cool down completely.

Lift or move the appliance only by the handles.

ATTENTION!

Insufficient or incorrect cleaning and use of unsuitable cleaning agents can damage the appliance.

Clean the filter pump unit every time you change the particle filter.

Do not use any abrasive cleaning agents.

Do not use wire brushes or anything similar.

1. At the end of a working day clean the appliance thoroughly.
2. Observe the following indications.

Preparation for Cleaning

1. Make sure the deep-fat frying oil filter is cold.
2. Unscrew the cross knobs on both sides.
3. Remove the control unit from the filter pump unit.
4. Open the lid of the filter pump unit.
5. Dispose of the particle filter (section 8 “**Disposal**” / **Particle Filter**).

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Manual Cleaning

1. Wipe the control unit with a damp cloth only.

WARNING!

If moisture or water gets into the control unit, there is a risk of electric shock when the appliance is started.

Do not clean the control unit under running water.

2. Clean the filter pump unit and the oil collection container thoroughly under warm running water using a soft cloth or sponge. Use a mild cleaning agent.
3. In case of heavy soiling, soak the filter pump unit and the collection container in hot water for a while.
4. Then rinse the filter pump unit and the oil collection container thoroughly to completely remove any cleaning agent residue.
5. Dry all appliance components thoroughly.

Cleaning

Dishwasher Cleaning

ATTENTION!

NEVER clean the control unit in a dishwasher! This can damage the appliance.

Clean the control unit with a damp cloth only.

1. Place the filter pump unit and the oil collection container in a dishwasher basket (Fig. 9).

NOTE!

Do not fully open the filter lid; this way the water in the dishwasher can circulate more effectively (Fig. 10).

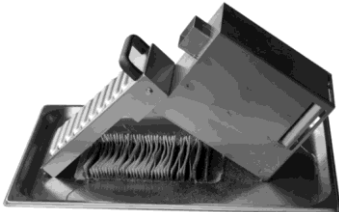


Fig. 9



Fig. 10

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2. Start a dishwasher programme.

Basic Cleaning

1. If the filter pump unit is very dirty, carry out a basic cleaning with a soap solution or a commercially available deep-fat fryer cleaner. Observe instructions of such a cleaning agent's manufacturer.

7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. The works may only be performed by suitably qualified technical personnel.

When malfunction cannot be removed, contact the technical service. In such a case, provide article number, model and serial number. You will find this information on the rating plate.

Malfunction	Possible Cause	Solution
Power LED (red) remains off	Plug not connected properly	Remove the plug and insert it properly into a socket
	Damaged power cord or plug	Check power cord or mains plug; have it replaced by a service company
	Appliance defective	Contact the service company
Appliance operates loudly	Cross knobs are loose	Tighten cross knobs
	Rotor is damaged	Contact the service company
	Rotor is in contact with the frying chamber	Reposition the deep-fat frying oil filter in the fryer
The power LED (red) and filter LED (green) are flashing	Appliance is not positioned correctly, at an angle exceeding 17°	Check the position of the appliance in the deep-fat fryer
	Strong vibrations	Contact the service company
	Filter lid is not closed properly	Close the filter lid properly
Appliance does not start	Control unit defective	Contact the service company

Possible Malfunctions

Malfunction	Possible Cause	Solution
Power LED (red) flashes	Appliance is overheated	Wait for the appliance to cool down
		Place the appliance in a cool place
Mains fuse/earth leakage circuit breaker tripped	Power cord or other electrical components damaged	Contact the service company
	Rotor defective / blocked	Contact the service company
	Power circuit overload	Replace socket / power circuit
Filter not working properly	Particle filter full	Replace particle filter
	Filter unit clogged	Clean the filter unit Basic cleaning if heavily soiled
	Particle filter not installed correctly	Install particle filter correctly
	Damaged motor	Contact the service company
Oil leaking from the side and/or back of the filter unit	Particle filter clogged	Replace particle filter
	Too much space between the filter cover and the filter unit	Contact the service company
	Filter not installed correctly	Install filter as described
Power LED (red) and filter LED (green) flash for 10 seconds after connection	Start/stop key defective	Contact the service company
	The control unit is damp inside	Let the control unit dry

Malfunction	Possible Cause	Solution
Gap between the control unit and the filter unit	Filter cover not closed properly	Close and latch filter cover properly
	Filter cover or filter unit bent	Contact the service company

8 Disposal

Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.

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Particle Filter

Dispose of used particle filters pursuant to local environmental regulations and local laws in force.