



Instruction Manual

FRYPOD FRYERS



FR15, FR18, FR25, FR28 & FR111 Version 1
Includes International models - Gxx, - Fxx, - Mxx

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PRODUCT FEATURES

- 3 position tilting head:
 - Frying, Element Drain & Pan Change
- Stainless Steel Baskets
- Advanced Control Safety Systems
- Ultra-Durable Stainless Steel Elements
- Precise thermostat control
- Safety lock mechanism preventing element removal when machine is switched on
- Superior Reliability & Longevity

SPECIFICATIONS

Model	Basket	Tank Oil	Power (230V)	Size (mm)			Kg
				W	D	H	
FR15	1	5L	2300W	290	480	335	9.5
FR18	1	8L	3450W	290	480	385	13
FR25	2	2 x 5L pans	2 x 2300W	570	480	335	18.5
FR28	2	2 x 8L pans	2 x 3450W	570	480	385	22
FR111	2	11L pan	3450W	555	480	335	18

*Specifications subject to change

PARTS INCLUDED

- FR Fryer Base (appropriate model)
- Head Unit/s
 - (appropriate model: 2 x for FR25 & FR28)
- Fryers Basket/s
 - (appropriate type/s: 2 x for FR25 & FR28)
- Splash Guard/s
 - (appropriate type/s: 2 x for FR25 & FR28)
- Lid/s
 - (appropriate type/s: 2 x for FR25 & FR28)
- This Manual
- Packaging Materials

Any damage to the machine as a result of freight must be reported to the Freight Company and to the agent responsible for the despatch of machine within 24 hours of receipt. No claims will be accepted after this period.

SAFETY INSTRUCTIONS

Read all Instructions and safety warnings prior to use. Keep user manual for future reference. Service and repair should only be performed by qualified technicians who have read and understand this manual.

Personnel must be trained prior to operating this appliance.

This product is suitable for commercial use only.

This machine should not be operated by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the safe use of the appliance by a person responsible for their safety.

Keep out of reach from children.

Avoid contact with the exterior of this machine as surfaces can get hot.

Do not position appliances where hot surfaces may be accidentally touched.

Disconnected machine from all power, allow to cool before cleaning or servicing.

Regularly inspect the supply cord/plug and discontinue use immediately if damage is found.

Return to manufacturer or authorised repairer for repair prior to use.

This machine contains no user-serviceable parts. Roband Australia, one of our agents, or a similarly qualified person(s) should carry out repairs.

Keep cord away from heated surfaces.

Do not remove any cover panels from the machine.

Roband will accept no liability if:

- Non-authorised personnel have tampered with the machine.
- Instructions in this manual are not followed.
- Non-original spare parts are used.
- There is any damage to the unit.

BASKET CAPACITY GUIDELINES

All countertop fryers use the same basket. The basket can carry approximately 1kg of chips when filled to the rim. However, it is not recommended to cook at full capacity.

If an overfilled basket is placed into the oil it will:

- Create an oil surge (bubbles) that may overflow the tank.
- Reduce the oil temperature too much which:
 - creates soggy, fatty chips,
 - lengthens the cook time,
 - degrades and uses more oil.
- Each application and preference will differ, but a general guideline for chip capacity is:
 - FR15 / FR111* / FR25* = 0.6kg
 - FR18 / FR28* = 0.8kg

***per basket** (less if both baskets are cooking simultaneously)

CLEANING & MAINTENANCE

CAUTION: Disconnect from power and allow to cool before cleaning.

CAUTION: Steel cutting processes used in the construction of this machine can result in sharp edges. Avoid contact with sharp edges during cleaning and maintenance.

CAUTION: The Fryer should be cleaned out daily, or more often if necessary. Filter the cooking oil daily if the fryer is constantly in use. Do not use caustic or abrasive cleaning products as they will damage the machine.

Do not clean with the use of a water jet or immerse in water.

Wipe all surfaces of the machine with **warm soapy water** using a **damp non-abrasive** cloth.

Do not immerse the control box or any part of the control box in water.

Empty and wash the drip tray at the bottom the fryer regularly. The tray is removed by simply sliding it out.

Regular cleaning will prevent a build-up of oils and keep the machine looking new.

INSTALLATION

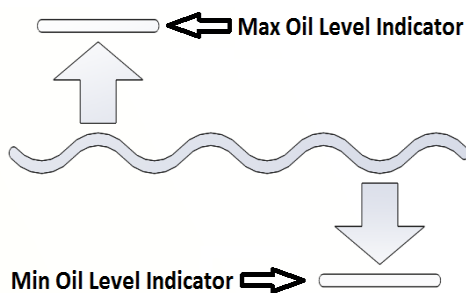
Remove all packaging materials, tape, and any protective plastic from the machine. Remove any glue residue from the protective plastic or tape using citrus cleaner.

Place the product on a firm, level surface in the desired position. Install at least 100mm from combustible materials and a least 50mm from any other appliance.

Do not connect to power using extension cords. Before connecting the machine to the power supply, ensure that all switches are in the OFF position. Connect only to an RCD protected, grounded 3-pin outlet.

OPERATION

1. Before connecting the fryer turn power to the "OFF" position.
2. Place the pan in the fryer body.
Place the head units in position and element guards over the element in the bottom of the pan.
3. Fill the pan with the required volume of oil. **Refer warning note regarding "solid" oil & specifications for oil volumes.** Do not fill to a level above the "High" marker, on the back element guard (see image below), as this could result in overflows of oil. Never allow oil to fall below the minimum oil level as operation of the unit in this manner could result in a fire.



4. Rotate the main switch to the "ON" position. The green pilot light will illuminate, indicating power is on. Rotate the thermostat knob to select the desired cooking temperature.
5. For cooking, a setting of between 170° and 180°C should suffice. Experience will dictate the best temperature for the food being cooked.
6. When the temperature has been set the amber pilot light will illuminate, indicating that heating is taking place. When the oil has reached temperature the amber pilot light will go out. The thermostat will continue to cycle on & off, maintaining the set temperature. The

amber pilot light will also cycle on and off with the thermostat.

WARNING

Solid Oil:

- The fryer thermostat cannot control the temperature of "solid" oil, only liquid oil.
- "Solid" type cooking oil, **must** be melted very slowly by turning the thermostat on to the lowest setting for about 10 to 15 seconds, then off for a similar period. Repeat this process until the level of **liquid** oil reaches the minimum oil level mark.
- The manual **ON-OFF** process is important to prevent oil igniting while solid oil is melting.

Extra Virgin Olive Oil (EVOO):

- The smoke point of **EVOO** is considerably lower than the more refined Olive oils and should not be used for high temperature frying.
- **EVOO** loses any health benefits once heated for deep frying and is not recommended.

General:

- Always turn both the thermostat and main switch "OFF" and allow element to cool before lifting the element out of the oil.
- Immersing a hot element in oil could cause a fire. Ensure the elements are not active and/or hot, when inserting into oil.
- Always be careful when cooking frozen or over-wet food products as these items are more prone to surge-boiling (where the "froth" on top of the oil increases and can lead to an overflow of boiling oil and water) and are more likely to result in the "spitting" of hot oil. It is always safer to fry small batches of product (never more than 0.6Kg) as this will reduce the surging effect.
- Ensure that oil is changed or filtered regularly. Old or dirty oil has a lower flash point and is more prone to surge boiling.

FRYER GUIDELINES

- Always follow basket capacity guidelines (see page 3).
- For frozen foods, direct from freezer to fryer, allow 5° higher temperature or slightly longer cooking time.
- Always shake the cold water and ice from frozen foods before frying.
- As a rule, for larger items of food, cook at a lower temperature for a longer time.
- For smaller items of food, cook at a higher temperature for a shorter time.
- Keep salt away from the cooking oil – don't salt chips whilst they hang over the oil tank.
- Turn fryer to 140°C during quiet times to save power and save the oil.
- Top up the cooking oil regularly.
- Never use copper or brass utensils in the cooking oil. They will react with hot oil, causing degradation.

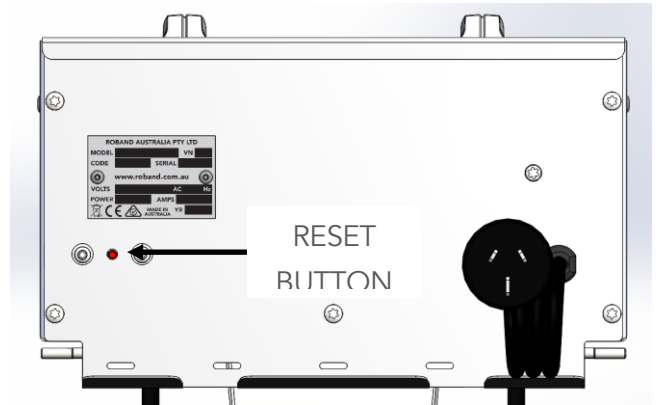
TROUBLESHOOTING

If the Fryer does not function check the following points before calling for service.

- ✓ The control boxes are plugged in correctly and the power switched on.
- ✓ The power point is functioning correctly.
- ✓ The on/off switch is in the ON position.
- ✓ The thermostat is not set to OFF.
- ✓ The knobs are not loose or broken, rendering the switches inoperable.
- ✓ The temperature has been set correctly and the thermal overload has not tripped.

To reset a tripped temperature overload switch, press the red button behind the control box as indicated (below).

Frequent tripping indicates a problem.



- ✓ If the appliance is tripping a circuit protection device, this may be caused by:
 1. Too many appliances on the same circuit. Relocate the appliance to another circuit; or
 2. Faulty appliance; or
 3. Moisture absorption into heating element.

Tubular heating elements are subject to moisture absorption which can result in RCDs tripping, particularly when the appliance is not used for an extended period, or stored in humid conditions. Regular use can avoid moisture absorption.

SPARE PARTS

COMMON

ES0264	Pilot Light Kit - Amber
ES0265	Pilot Light Kit - Green
ES0371	Rotary Switch & Knob
MC0390	Capillary Strap
MC1111	Switch Adaptor
MC1113	Grub Screws
MC1159	Interlock Shaft Assembly
TC0055	Thermal Cut-Out
TS0028	Thermostat & Knob

FR15 & FR25

EC0031	Terminal Block - Porcelain
EC0239	Plug & Cord - 10A
HC0048	Element - 2300W 230V
PC0060	Cord Clamp - 10A
SS2921	Fish Plate
VS0319	FR15 Head Unit Spare Kit
WS0022	FR15/18 Splash Guard

FR18 & FR28

EC0031	Terminal Block - Porcelain
EC0306	Plug & Cord - 15A
HC0050	Element - 3450W 230V
PC0061	Cord Clamp - 15A
SS2921	FR15/18 Element Guard
VS0320	FR18 Head Unit Spare Kit
WS0022	FR15/18 Splash Guard

FR111

EC0306	Plug & Cord - 15A
HC0052	Element - 3450W 230V
PC0061	Cord Clamp - 15A
SS2950	FR111 Element Guard

SS3013	FR111 Element Lock Plate
VS0321	FR111 Head Unit Spare Kit
WS0023	FR111 Splash Guard

CIRCUIT DIAGRAM

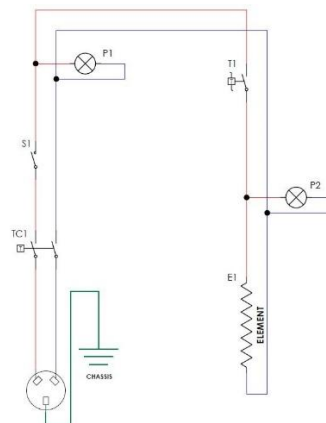


Diagram is of a single control box. A Double Pan Fryer will include two control boxes.

NOTE: This circuit diagram has been provided for reference and to assist qualified service and repair agents only. Under no circumstances should a person not suitably qualified attempt repairs to any electrical equipment

WARRANTY

The warranty conditions set out below are in addition to any warranties implied or governed by law.

Roband Australia warrants that this appliance shall be delivered free from defects in material and workmanship. The warranty for this product is offered to the original purchaser, to be free of fault in both workmanship and materials for a period of 12 months from date of purchase. Roband's obligations pursuant to this warranty are limited to the repair or replacement of the defective goods or materials, at its discretion and subject to the terms contained within this Warranty statement.

The following conditions apply:

The product must be installed, maintained, and used under normal operating conditions within the scope of the operating instructions.

All warranty claims must be submitted to Roband or an authorised Roband dealer, and Roband authorisation must be granted prior to repairs being carried out. Proof of purchase is required for any repair authorisation.

Warranty is back to base, meaning delivery to and collection of your product to Roband or an authorized service agent is the responsibility of the purchaser.

Where a product cannot be returned back to base, on-site warranty can be arranged by prior agreement.

The following exclusions apply:

Claims or faults arising from misuse, neglect, transport damage or other mechanical damage, including but not limited to; door's, hinges & interlock switches etc., other than those arising from manufacture or material defects.

Roband or any subsidiary company or Agent shall not be liable for loss of profit or damage to other equipment and property except where it is in breach of the guarantees provided in accordance with applicable legislation.

Roband reserves the right to reject a warranty claim if it is not satisfied with the circumstances under which the fault occurred or where a product has been altered from its original specification.

For on-site repairs outside of capital city metropolitan areas, travel costs, service callout fee and related labour costs etc. are the responsibility of the claimant.

Any costs incurred for false claims or faults due to incorrect usage etc. are the responsibility of the claimant.

Any attempt to repair the product by non-Roband approved service personnel or the use of non-genuine parts will void the warranty agreement.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

For the name of your nearest Australian authorised service agent, please contact:

Roband Australia Pty Ltd
1 Inman Road,
Cromer, NSW, 2099, Australia
Warranty: 1800 268 848
Tel: +61 2 9971 1788
Email: sales@roband.com.au
Web: www.roband.com.au

For your nearest International distributor,
please visit:

<https://www.roband.com.au/global/>



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