

ELM-300 / ELM-300 built-in



ELM-400 / ELM-400 built-in



ELM2-400 / ELM2-400 built-in



ELM2-500 / ELM2-500 built-in

operation manual ELM-series

Deep Fryers

Floor standing and built-in devices with electro-mechanical control

English

Version 8.7

Thank you for choosing a Gastrofrit® product. Your product was made entirely in Switzerland. Your product has been subjected to a long-term test. Please note that incorrect commissioning can lead to damage. Before commissioning, check the exact requirements for power consumption, voltage and current to ensure that the device can be operated without any worries.

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Models and variants

ELM-300	item No. 101130
ELM-300 built-in	item No. 101135
ELM-400	item No. 101140
ELM-400 built-in	item No. 101145
ELM2-400	item No. 101141
ELM2-400 built-in	item No. 101146
ELM2-500	item No. 101250
ELM2-500 built-in	item No. 101251

Installation and setting up

Floor standing devices

When setting up the deep fryer, the following points must be observed:

- The distance from the rear wall of the deep fryer to the next wall must be at least 100 mm.
- The deep fryer must not stand on a flammable surface or be built into a flammable unit.
- The local safety, fire police and building regulations also apply.
- The requirements of the food inspectorate must also be observed.
- The deep fryer is a fixed device. The roles are only intended to facilitate maintenance and cleaning work. These can be removed by simply notching them as required. The device must not be moved during operation.
- The standard height of the device is 850mm. This can be increased to 900mm with a substructure as required.
- The power plug must be accessible after setting up the device

Stability (standing devices)

Due to insufficient stability, the ELM-300 devices must not be set up freely. They must be fastened with the angle plate included in the scope of delivery. Self-tapping screws can be used for fastening in the sheet metal. For wall or floor mounting, we recommend using screws with dowels.

Assembly substructure

- Loosen hexagon nuts (6pcs) on the inside of the floor
- Slide in the substructure
- Tighten the hexagon nuts again

Power connection and technical information

- The device may only be connected by trained specialists.
- After switching on the main switch, the device starts and lights up in the ON / OFF LED.
- The 3x400V (3L + N + PE) power connection is made with a standard-compliant CE plug. See Appendix 1

Technical information



Type	art.-nr.	oil volume	power/fuse	volt
	standing/built-in			
ELM-300	101130 / 101135	10-12 L	10/15	3N400
ELM-400	101140 / 101145	17 L	14/21	3N400
ELM2-400 double device	101141 / 101146	2 x 7-9 L	2x 7.2/20.6	3N400
ELM2-500 double device	101250 / 101251	1 x 7-9 L / 1x 12 L	7.2+10/25.8	3N400

Optional extra equipment for ELM

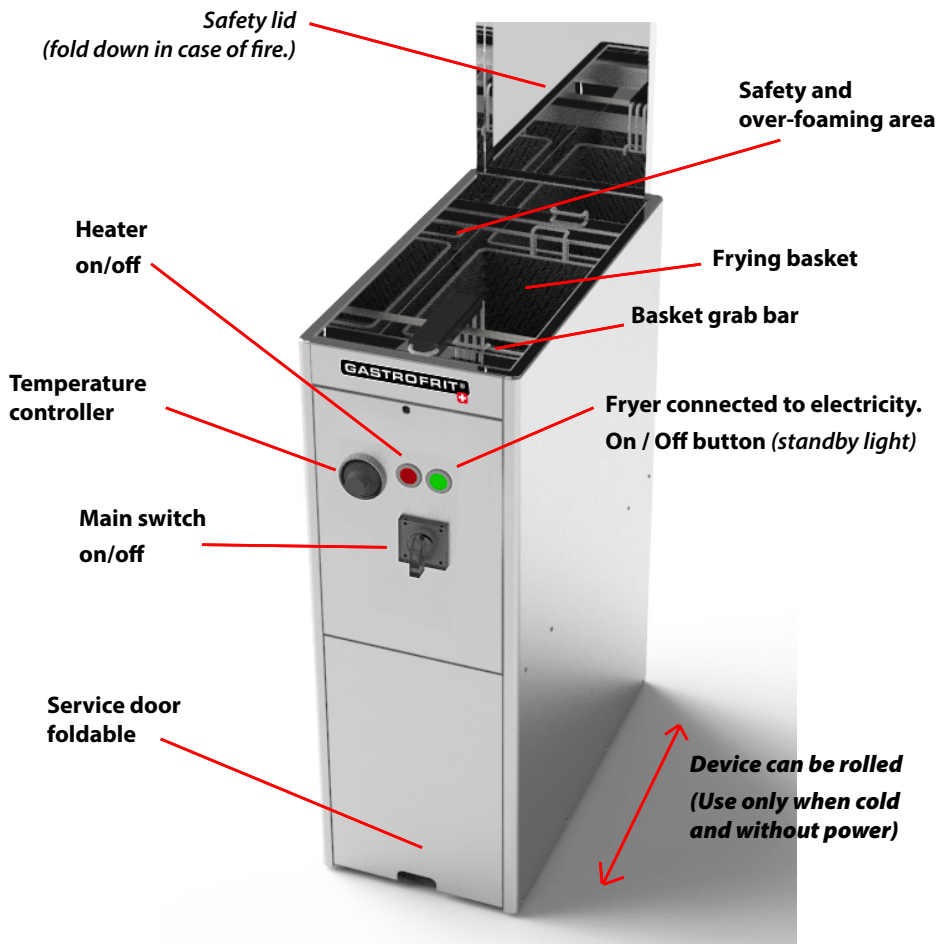
Type	art.-nr.	description
<input type="checkbox"/> Oil pump filtration	230101 / 230201	Filtration by pushing a button
<input type="checkbox"/> Base frame 300	240010	For working height 900 mm (standard 850 mm)
<input type="checkbox"/> Base frame 400/500	240020	For working height 900 mm (standard 850 mm)
<input type="checkbox"/> Bridge single machine	240030	Bridge single machine

Amount of fritter:

Type	Quantity in kg / basket	h power TK French fries
ELM-300	1.5	26 kg
ELM-400	2	37 kg
ELM2-400	2x0.8	2 x 17 kg
ELM2-500	1.5 + 0.8	43 kg

Dimensions devices

Type	Width (mm)	Height (mm)	Depth (mm)
ELM-300	300	850/ *900	600
ELM-400	400	850/ *900	600
ELM2-400	400	850/ *900	600
ELM2-500	500	850/ *900	600

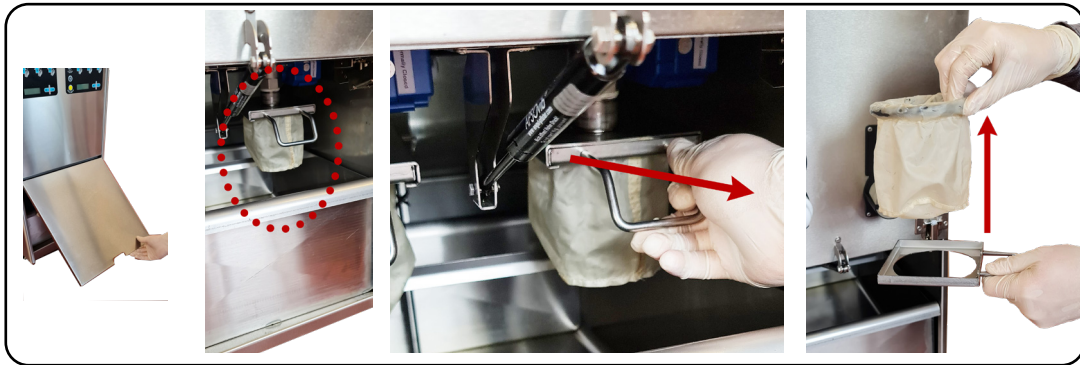


OPTION:

Pressure filter pump on / off
(Only when the deep fryer is in standby mode)

Pressure filter

The Mirooil filter, pressure filter with sealing ring (Art. No. 501000.118) must be emptied and cleaned after each filtering process. The filter must be replaced when worn. Otherwise the filter suction pump will be affected or the suction nozzle clogged.



Oil filter system with pressure filter pump:

Occasional filtration can extend the shelf life of the oil by filtering out tiny particles using a microfilter.

Manual procedure:



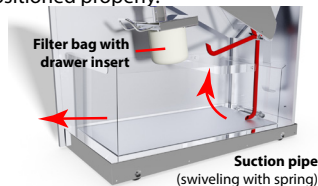
Danger! You are handling hot oil
=> Risk of burns!

Filtering without the option oil filter system

1. Switch off the device, press the green on / off button.
2. Please make sure that the collecting tray is pushed in.
3. Push the enclosed Mirooil filter with O-ring into the pressure filter drawer housing.
4. Drain the hot oil (max. 180 °C) through the filter into the basin. To do this, open the service door and carefully open the red drain cock. By opening the drain valve, the oil reaches the collecting container.
5. Important! Close the red drain cock again!
6. Let the frying oil cool down.
7. Empty the cold deep-frying oil back into the fry pan using the collecting container.
8. Make sure that the minimum fill mark is reached. Otherwise refill fresh oil.

Filtration with Option: Oil filtration system

1. Switch off the device, press the green on / off button.
2. Please ensure that the drip tray has been pushed in and that the intake port has folded down and positioned properly.



3. Push the enclosed Mirooil filter with O-ring into the pressure filter drawer housing.
4. Drain the hot oil (max. 180 °C) through the filter into the basin. To do this, open the service door and carefully open the red drain cock. By opening the drain valve, the oil reaches the collecting container.
5. By pressing the yellow Clean System button, the hot frying oil is pumped into the frypot



6. After pumping, the process can be ended by pressing the Clean System button.
7. Make sure that the minimum fill mark is reached. Otherwise refill fresh oil.

Operational readiness



Attention:

*deep fryer only when supervised
Operation approved*

- Check the existing voltage and current fuse protection with the type plate. If the security is sufficient, you can start the cooking process.
- Open the cover (fire protection) on the device and insert it at the back
- Remove the basket
- Close the drain cock
- Fill in oil up to the filling mark

Temperature settings

1. The set value of the temperature can be increased or decreased with the temperature controller. (turn right, increase / left, decrease)
2. As long as the red control lamp is on, the specified temperature has not yet been reached. As soon as the control lamp goes out, the set temperature has been reached.
3. Attention with electromechanical deep fryers, i.e. ELM deep fryers, the temperature overshoots when first heated.

Frying



Attention: deep fat fryers are only permitted in supervised operation!

1. Close the drain cock. (To do this, open the service door and close the red drain cock.)
2. Fill the deep fryer with cooking oil. Fill the deep fryer to within the maximum and minimum mark.
3. Switching on the deep fryer
4. Set the temperature scale to your desired temperature 0-190 °C.
5. Red lamp switches on when the heating is activated, „heat“. Wait until the red lamp goes out. So the temperature has been reached and the device is ready for use.

6. The basket supplied for this can be filled with food to be fried. This process must be done outside of the deep fryer. The filled basket can be carefully placed in the hot basin.



Danger! You are handling hot oil => risk of burns!

7. As soon as the food to be fried has reached the desired quality, the basket can be attached to the front of the basket rod. The basket must remain in the over-foaming area until the excess oil has drained off. The food to be fried must not be seasoned or salted over the deep fryer.

Heating element

The heating element can be pulled out and rotated.

1. Turn off the deep fryer. To do this, press the On / Off button.
2. Empty the frypot. No contents (oil, fat or cleaning water!) May be in the cooking basin.
3. Let the heating cool down to 35 °C (hand warm).
4. Pull out the heater and turn it slightly to the left.
5. The pool can now be cleaned.

Note:

If the heater is not used or is not used correctly, the device cannot be switched on or operated.

Warning

- To avoid the risk of splashing and burns when refilling the oil, slowly and carefully fill in the new deep-frying medium.
- Old and dirty oil is easily flammable and promotes foaming!

Service functions

Possible faults: Safety thermostat / fire protection triggers mechanically

The machine is no longer heating, the red lamp does not light up.

1. In addition to electromechanical temperature monitoring, our deep fat fryers have mechanical fire protection. Should the electromechanical control not work properly and the oil / fat overheat or the oil level is too low, the safety thermostat responds at a temperature of > 230 °C and automatically interrupts the heating circuit.
2. A red reset button is located inside the device. This can be pushed up and thus reset. If the safety thermostat switches off several times, service must be requested

Maintenance and customer service

1. In the event of operational disruptions, contact GASTROFRIT® AG in Rorschach Tel. 0041718558070 or info@gastrofrit.ch The device may only be repaired and connected by trained specialists.
2. Note (only for repair service with Gastrofrit® training)
3. Danger! Before accessing the connection terminals, all mains circuits must be switched off.
4. Important: Please state the type and number of the device with every report to the service point (inside of the service door).
5. It is recommended that you enter the type and number below. Regular maintenance can extend the life of your device.

Maintenance

We recommend regular maintenance by our customer service. A distinction can be made between two maintenance models. You can get more detailed information on the service contracts by calling 0041718558070 or at www.gastrofrit.ch.

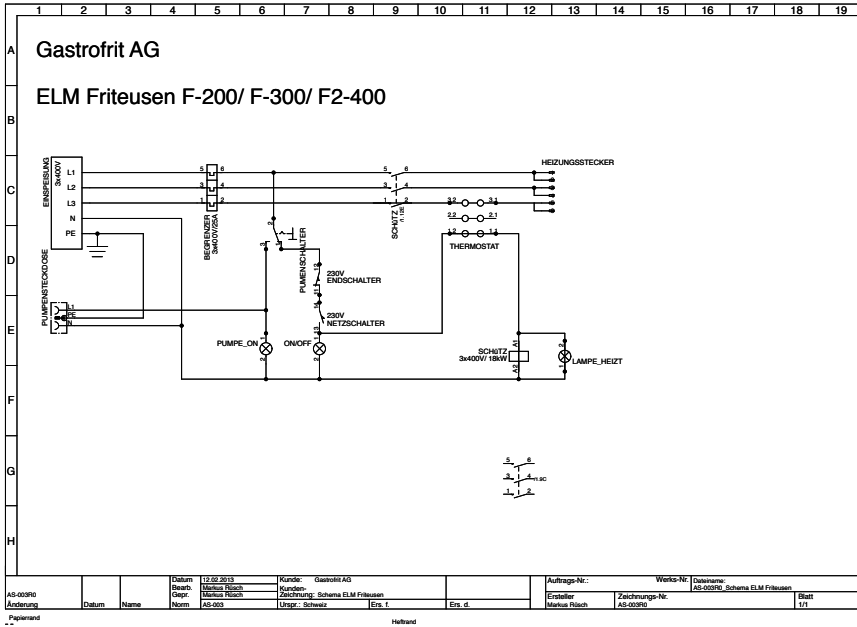
Cleaning

1. Switch off the device, press the on / off switch
2. Drain the hot oil (max. 180 ° C) through the filter into the basin. To do this, open the service door and carefully open the red drain cock. When the drain cock is opened, the oil enters the collecting container. Never empty the used oil into the sewage system; dispose of it properly!
3. Important! Close the red drain cock again!
4. Place the empty collection container back in the device.
5. The inside of the deep fryer is cleaned by boiling water with a degreasing detergent in the device. Or the surfaces can be freed from residues with a cloth and cleaned. Remove dirt with a brush. (Do not use a steel brush)
6. Drain the dirty water into the empty collecting container if the old oil has been disposed of
7. Rinse thoroughly and dry out
8. The deep fryer is ready for the next use again!
All sheets are made of stainless steel and can be treated with a commercially available chrome steel cleaner

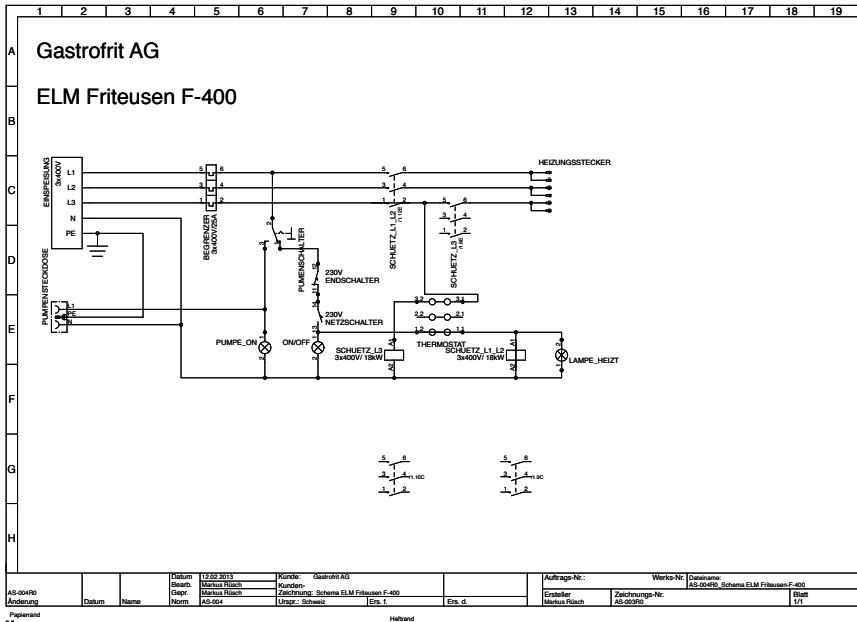
Hazard warnings

- Under no circumstances may the deep fat fryer be operated without fat or oil. There is a risk of fire if the level falls below the lowest level!
- The heater must not be removed during operation.
- Entering too large quantities and too wet fried food increases the foaming of the oil and reduces the quality!
- In the event of a grease or oil fire, the device cover must be used to fight the fire. In the event of fire, place the lid on the basin immediately! Turn off the main switch and pull out the power plug!
- There is a risk of splashing and burns!
- The pump must not be switched on during operation
- Attention, never fight oil or grease fires with water!
- Suitable equipment must be available to fight an oil or grease fire. Such as fire extinguishers, fire blankets or stationary extinguishing devices (Halon fire extinguishers)
- Old, soiled oil / fat is more easily ignitable and promotes foaming.
- Refilling cold oil / fat with hot oil / fat is very dangerous!
Moving deep fryers
Moving the deep fryer with hot oil, fat in the basin or in the collecting container (collecting pan) is not permitted! Likewise, removing the drip pan filled with hot oil or fat. Let the oil or fat cool down to at least 60 ° C.
- The power plug must be accessible at all times in order to disconnect the machine from the power.
- If the connection cable is damaged, it must be replaced by the manufacturer.

Connection diagram ELM-300 and ELM2-400



Connection diagram ELM-400



**EU/UE KONFORMITÄTSERKLÄRUNG
DECLARATION OF CONFORMITY
DÉCLARATION DE CONFORMITÉ****www.gastrofrit.ch****info@gastrofrit.ch****Tel.: +41 71 855 80 70**Wir
We
Nous

(Name des Anbieters) (supplier's name) (nom du fournisseur)

GASTROFRIT AG, Weiherstrasse 11, CH-9400 Rorschach

(Anschrift) (address) (adresse)

erklären in alleiniger Verantwortung, dass das Produkt
declare under our sole responsibility that the product
déclarons sous notre seule responsabilité que le produit**Gastrofrit Fritteusen****ELM-300 / ELM-400 / ELM2-400 / ELM2-500**(Bezeichnung Typ oder Modell), Los-, Chargen- oder Seriennummer, möglichst Herkunft und Stückzahl)
(title and/or number and date of issue of the standard(s) or other normative document(s))
(titre et/ou no. et date de publication de la (des) norme(s) ou autre(s) document(s) normatif(s))auf das sich diese Erklärung bezieht, mit der/den folgenden Norm(en) oder normativen
Dokument(en) übereinstimmt.to which this declaration relates is in conformity with the following standard(s) or other
normative document(s)auquel se réfère cette déclaration est conforme à la (aux) norme(s) ou autre(s) document(s)
normatif(s)**IEC 60335-1: 2010;****IEC 60335-2-37: 2002+ Cor.: 2007+ A1:2008+ A11: 2012****IEC 60335-2-47: 2012;****EN 55014-1: 2006+A1:09+A2: 11;****EN 55014-2: 1997+A1:01+A2:08;****EN 61000-3-2: 2006+A1: 09+A2: 09****EN 61000-3-3: 2013**(Titel und/oder Nummer sowie Ausgabedatum der Norm(en) oder der anderen normativen Dokumente)
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Gemäss den Bestimmungen der Richtlinie(n);

Following the provisions of Directive(s);

Conformément aux dispositions de(s) Directive(s)

(falls zutreffend) (if applicable) (le cas échéant)

Richtlinie 2006/95/CE; Richtlinie 2006/42/CE; Richtlinie 2004/108/CE(Ort und Datum der Ausstellung)
(Place and date of issue)
(Lieu et date)

Rorschach, 01.01.2021

(Name und Unterschrift oder gleichwertige
Kennzeichnung des Befugten)
(name and signature or equivalent marking of
authorized person)
(nom et signature du signataire autorisé)Alexander Schlegel
Geschäftsführer