



# HENDI

Tools for Chefs

## DEEP FRYERS

HND205907, HND205860, HND205877, HND205891, HND297834, HND205884



You should read this user manual carefully before using the appliance.



Keep these instructions with the appliance.



For indoor use only.




Dear Customer,

Thank you for purchasing this HENDI appliance. Before using the appliance for the first time, please read this manual carefully, paying particular attention to the safety regulations outlined below.

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## Safety Regulations


- This appliance is intended for commercial use only.
- The appliance must only be used for the purpose for which it was intended and designed. The manufacturer is not liable for any damage caused by incorrect operation and improper use.
- Keep the appliance and electrical plug away from water and any other liquids. In the event that the appliance should fall into water, immediately remove plug from the socket and do not use until the appliance has been checked by a certified technician. Failure to follow these instructions could cause a risk to lives.
- Never attempt to open the casing of the appliance yourself.
- Do not insert any objects in the casing of the appliance.
- Do not touch the plug with wet or damp hands.
-  **Danger of electric shock!** Do not attempt to repair the appliance yourself. In case of malfunctions, repairs are to be conducted by qualified personnel only.
- **Never use a damaged appliance!** Disconnect the appliance from the electrical outlet and contact the retailer if it is damaged.
- **Warning!** Do not immerse the electrical parts of the appliance in water or other liquids. Never hold the appliance under running water.
- Regularly check the power plug and cord for any damage. If the power plug or power cord is damaged, it must be replaced by a service agent or similarly qualified persons in order to avoid danger or injury.
- Make sure the cord does not come in contact with sharp or hot objects and keep it away from open fire. To pull the plug out of the socket, always pull on the plug and not on the cord.
- Ensure that the cord (or extension cord) is positioned so that it will not cause a trip hazard.
- Always keep an eye on the appliance when in use.
- **Warning!** As long as the plug is in the socket the appliance is connected to the power source.
- Turn off the appliance before pulling the plug out of the socket.
- Never carry the appliance by the cord.
- Do not use any extra devices that are not supplied along with the appliance.
- Only connect the appliance to an electrical outlet with the voltage and frequency mentioned on the appliance label.
- Connect the power plug to an easily accessible electrical outlet so that in case of emergency the appliance can be unplugged immediately. To completely switch off the appliance pull the power plug out of the electrical outlet.
- Always turn the appliance off before disconnecting the plug.



- Never use accessories other than those recommended by the manufacturer. Failure to do so could pose a safety risk to the user and could damage the appliance. Only use original parts and accessories.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
- This appliance must not be used by children under any circumstances.
- Keep the appliance and its cord out of reach of children.
- Always disconnect the appliance from the mains if it is left unattended or is not in use, and before assembly, disassembly or cleaning.
- Never leave the appliance unattended during use.
- Regularly change the old oil to reduce releasing of dioxins which are carcinogenic.

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### Special safety precautions

-  **Caution! Hot surface!** The temperature of the accessible surface is very hot during use. Touch the icons on the control panel only.
- When this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc., it is recommended that they are made of non-combustible material; if not, they shall be clad with a suitable non-combustible heat-insulating material, and that the closest attention be paid to fire prevention regulations.
- Do not place the appliance on a heating object (gasoline, electric, charcoal cooker, etc.). Keep the appliance away from any hot surfaces and open flames. Always operate the appliance on a level, stable, clean, heat-resistant and dry surface.
- Do not use the appliance near explosive or flammable materials, credit cards, magnetic discs or radios.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **WARNING:** Danger of fire exists if oil level below “L” (Min) marking or no oil in the oil container.
- **WARNING:** Do not fry too wet foodstuffs and too much food at each time to avoid excessive foaming and spill out of oil. Maximum batch load is approximately 1kg.
- Allow at least 20 cm spacing around the appliance for ventilation purpose during use.
- Only use suitable oil or fat for frying. Replace the oil or fat at regular intervals. Overcooked or dirty oil or fat can be ignited if it is overheated.”
- Do not use plastic cutlery during operation.
- **Danger!** Never use old oil, old oil has a reduced flash point and is more prone to surge boiling which increases the risk of fire and dangerous situations.
- **Warning!** Deep frying moist foods and large quantities at once has a negative influence on the boiling point of the oil.
- **Warning!** Don't fry too much food at once, maximum load is approximately 2kg.
- Always clean the appliance and other accessories after each use (-->Cleaning and maintenance).

- Do not use water jet, flush directly with water or steam cleaner as the parts will get wet and electric shock might be resulted.
- **Caution!** Securely route the power cord if necessary in order to prevent unintentional pulling or contact with the heating surface.
- Do not wash the appliance with water. Washing can cause leakages and increase the risk of electric shock.
- Do not clean or store the appliance unless it is completely cooled down.
- No part is dishwasher safe.
- Always remove the plug from the socket when filling or cleaning the deep fryer.
- The electrical installation must satisfy the applicable national and local regulations.
- The Fryer tank and element should be placed in a safe position in your kitchen before usage due to the hot contents when in use.

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### Intended use

- This appliance is intended for professional use and can be operated only by qualified personnel.
- The appliance is designed only for frying appropriate food only such as French fries, etc. Any other use may lead to damage of the appliance or personal injury.
- Operating the appliance for any other purpose shall be deemed a misuse of the device. The user shall be solely liable for improper use of the device.

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### Grounding installation

This appliance is classified as protection class I appliance and must be connected to a protective ground. Grounding reduces the risk of electric shock by providing an escape wire for the electric

current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

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### Preparations before using for the first time

- Check to make sure the appliance is undamaged. In case of any damage, contact your supplier immediately and do NOT use the appliance.
- Remove all the packing material and protection film (if applicable).
- Clean the appliance with luke-warm water and a soft cloth.
- Place the appliance on a level and steady surface, unless mentioned otherwise.
- Make sure there is enough clearance around the appliance for ventilation purposes.
- Position the appliance in such a way that the plug is accessible at all times.
- Keep the packaging for storing your appliance when not in use for an extended period of time.

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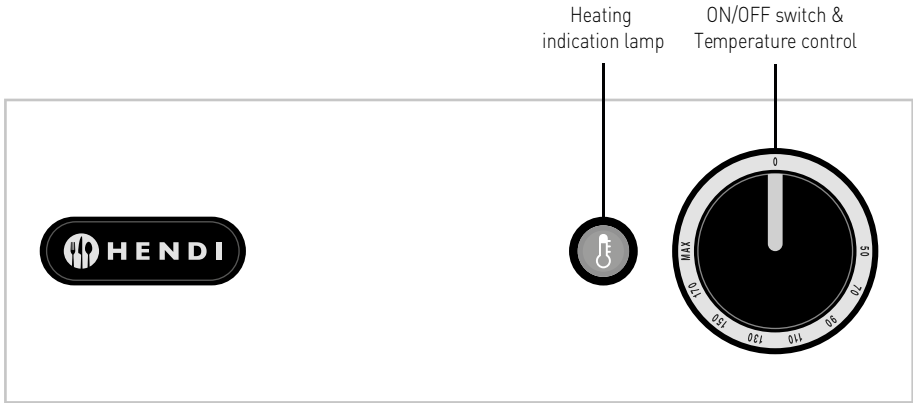
### Installation

- Place the appliance on a level, stable, clean, heat-resistant and dry surface with its rubber feet.
- Carefully install the back support with heating element on the rear edge of the oil container.

Note:

1. Make sure that the pin on the back support is in the correct position & properly mounted.
2. The appliance should be placed in a safe position in your kitchen before use due to hot hazard when in use.

## Control Panel



## Use

- Remove the plug from the socket.
- Fill the container with oil or hydrogenated oil until the H - mark (MAX level) line.  
Note! Solid fats must be preheated before filling, this avoids burnt fat and overloading.
- Plug the earthed plug into an earthed socket.
- Set the thermostat to the desired temperature. The orange lamp will light.
- When the set temperature is reached, the orange lamp goes out.
- You can now use the deep fryer.

## Deep-frying

The deep fryer is designed with a unique cold zone to allow crumbs and residue to sink to the bottom this also enables the usable life of the fat/oil to extend considerably.

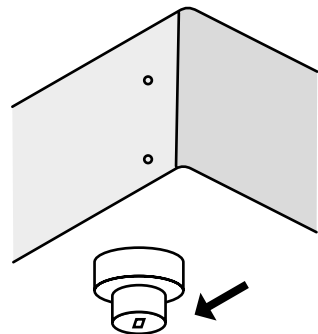
Regularly check if there is sufficient oil or fat in the container. The level should never be below the MIN line.

## RESET the Hi-limiter (thermal cut-out)

Please note that the RESET button is located at the bottom of the detachable control panel with a protective cap (See line drawing)

- Unplug the deep fryer from the electrical outlet first.
- Allow the deep fryer to completely cool down.
- Remove the detachable control panel from the support.
- Unscrew the black protective cap of the RESET button.
- Press the RESET button of the Hi-limiter (thermal cut-out). You should hear a click sound.
- Screw back the protective cap on the RESET button.

- Reinstall the detachable control panel on the support.



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## Deep frying tips

- Only use liquid frying oil or fat (preferably).
- The recommended temperature for frying chips and snacks is 175°C max.
- Heat the oil slowly. Preferably in 3 steps for example first at 100°C, then from 100-140°C and later from 140°C to 175°C with 15 minute breaks between steps.
- Remove ice and crumbs from frozen foods.
- Do not deep-fry too much at one time. This can cause the oil or fat to cool down too much. Cooled down oil/fat does not properly sear the surface of the food, so that more fat will be absorbed. The ideal proportion of frozen products to frying oil/fat is 1:10 maximum.
- When used intensively, crumbs and other debris should be filtered out of the oil/fat.
- Replace oil or fat in time. Use test strips or test equipment regularly to track when oil/fat should be replaced.
- If oil or fat starts to foam, smoke or gets too viscous you should replace it. Also replace the oil/fat when it has a strong smell or taste.

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## Solid Fat

- If you use against our advice solid fat anyway: heat the oil slowly in the lowest position until melted. When the fat has melted you can set the proper frying temperature.
- When using solid fat, allow the blocks of fat to melt slowly on a moderate heat in a normal frying pan. Carefully pour the melted fat into the deep fat fryer. Plug in the mains plug and switch on the deep fat fryer.
- Remove the deep frying basket after use from the fat. This prevents the basket becoming stuck in the solidified fat.

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## After use

- Turn off the appliance by switching off the switch and removing the plug from the socket.
- Remove the basket from the fat. This avoids the basket becoming stuck in the solidified fat.
- Put the lid on the deep fryer, so that the fat does not age.

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## Cleaning and maintenance

- Always remove the plug from the socket before cleaning the appliance.
- Beware: Never immerse the appliance in water or any other liquid!
- Clean the outside of the appliance with a damp cloth (water with mild detergent).
- Never use aggressive cleaning agents or abrasives. Do not use any sharp or pointed objects. Do not use petrol or solvents! Clean with a damp cloth and detergent if necessary. Do not use abrasive materials.
- Do not clean the appliance with steam cleaner or water jet.
- Assemble the appliance after cleaning and make sure that the heating & control panel is mounted properly, otherwise the appliance will not function.



## Troubleshooting

| Fault   | Symptom                    | Possible cause                         | Possible solution   |
|---|----------------------------|--|---|
| Appliance does not do anything                | Orange light doesn't light | No mains voltage                       | Check the electrical installation.<br>Switch light defective    |
|   |                            | Hi-limiter (thermal cut-out) tripped.  | Reset the Hi-limiter (thermal cut-out)<br>[See RESET on page 6] |
|   |                            | Hi-limiter (thermal cut-out) defective | Contact your supplier   |
|   |                            | Thermostat defective                   | Contact your supplier   |
| Appliance does not reach the set temperature. | Long frying time.          | Thermostat defective                   | Contact your supplier   |
|   |                            | Element defective                      | Contact your supplier   |

**If after these controls, the malfunctioning continues, it is advisable to contact technical assistance.  
In case of any doubt, always contact your supplier!**

## Technical specification

| Item no.                        | HND205907            | HND205860            | HND205877            | HND297834            | HND205884            | HND205891            |
|---------------------------------|----------------------|----------------------|----------------------|----------------------|----------------------|----------------------|
| Operating voltage and frequency | 240V~ 50Hz           |                      |                      |                      |                      |                      |
| Rated power                     | 3000W                | 3000W                | 3000W                | 3000W x 2            | 3000W x 2            | 3000W x 2            |
| Protection class                | Class I              |                      |                      |                      |                      |                      |
| Waterproof protection class     | IPX3                 |                      |                      |                      |                      |                      |
| Temperature range               | 50-190°C             |                      |                      |                      |                      |                      |
| Capacity                        | 4L                   | 6L                   | 8L                   | 4L x 2               | 6L x 2               | 8L x 2               |
| Dimensions                      | 217x380x<br>(H)300mm | 265x430x<br>(H)290mm | 265x430x<br>(H)345mm | 470x380x<br>(H)300mm | 550x430x<br>(H)290mm | 550x430x<br>(H)345mm |
| Net weight (approx.)            | 5kg                  | 5,4kg                | 6kg                  | 8,5kg                | 9,5kg                | 11kg                 |

**Remarks: Technical specification is subjected to change without prior notification.**

### Important notice to UK users

This appliance is fitted with a UK approved mains plug and a 13A fuse. Should the fuse need to be replaced, an ASTA or BSI approved BS1362 fuse, rated

at 13A must be used. If the plug needs replacing, ensure that the fuse is removed beforehand. Always dispose of defunct plugs and fuses immediately.





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## Warranty

Any defect affecting the functionality of the appliance which becomes apparent within one year after purchase will be repaired by free repair or replacement provided the appliance has been used and maintained in accordance with the instructions and has not been abused or misused in any way. Your statutory rights are not affected. If the appliance is claimed under warranty, state where and

when it was purchased and include proof of purchase (e.g. receipt).

In line with our policy of continuous product development we reserve the right to change the product, packaging and documentation specifications without notice.

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## Discarding & Environment

When decommissioning the appliance, the product must not be disposed of with other household waste. Instead, it is your responsibility to dispose of your waste equipment by handing it over to a designated collection point. Failure to follow this rule may be penalized in accordance with applicable regulations on waste disposal. The separate collection and recycling of your waste equipment at the time of disposal will help conserve natural re-

sources and ensure that it is recycled in a manner that protects human health and the environment. For more information about where you can drop off your waste for recycling, please contact your local waste collection company. The manufacturers and importers do not take responsibility for recycling, treatment and ecological disposal, either directly or through a public system.





# HENDI

Tools for Chefs

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