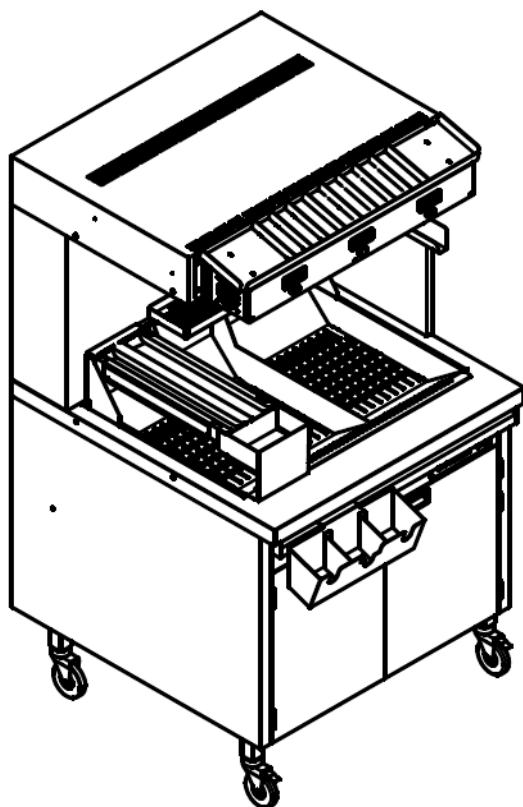


OPERATION AND MAINTENANCE MANUAL

Fry Holding Station



**Following installation, please forward this manual
to the appropriate operations person.**



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Welcome!

Follett equipment enjoys a well deserved reputation for excellent performance, long term reliability and outstanding after the sale support. To ensure that this product delivers that same degree of service, we ask that you take a moment to review this manual before beginning the installation. Should you have any questions or require technical help at any point, please call our technical service group at +48 58 785-6140.

1. GENERAL INFORMATION

Fry holding station is designed for the catering industry. It is used to keep the proper temperature of already prepared French fries. Easy access, durability and well finished stainless steel materials are key features of the device.

The unit is made of stainless steel to fit strict hygiene requirements. Conforming to even toughest standards this device meets all your needs regarding to serve always fresh and tasty meals. It will therefore last longer in the demanding kitchen conditions and is easier and cheaper to maintain than other materials.

Please have a while and read this instruction. Using Follett equipment according to the following information will let you enjoy with this device for a long period of time.

2. SAFETY RULES

- Unit should be connected to the power socket 230V AC and must be grounded.
- Any changes/amendments should only be made by a qualified electrician.
- Do not exceed the rating of the sockets.
- The machine should be washed and cleaned only after disconnecting from the power supply



Important cautions

- Do not put water into the unit and do not use aggressive detergents to wash it.
- If the supply cable is damaged it should be changed by persons qualified to perform his function.

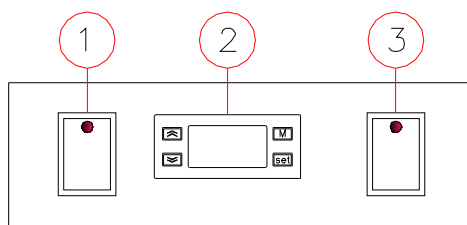
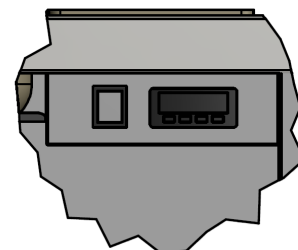
3. RECOMMENDATIONS

- The surface of the fry dump reaches high temperatures. Use the special tools to place the products into the warmer to avoid any burns.
- The upper heaters are covered with the grill plate. They are extremely hot, wash the unit after it's cooled down.
- Do not defrost any products using the unit.
- The unit should be washed with water and cleaning detergent using a soft rag or a sponge
- Do not rub the table across the satin finish lines. Scouring across the satin finish lines can damage the original surface finish.



4. USING THE WARMER

When the unit is turned on with the main on/off switch, the control panel indicates current fry dump temperature. It takes about 20 minutes to reach the desired temperature. The digital controller is to set the temperature of heating matt on the bottom. This is the place you are putting the fries into the well. Upper heating element (Hatco module) which heats the fries from the top is factory set to desired temperature.



- 1- ON/OFF switch (bottom section)
- 2- Controller – Bottom section
- 3- ON/OFF switch (upper section – Hatco module)

If you need to adjust the current temperature of the unit, perform the procedure for changing the settings as described below. This is to set the bottom heating temperature:

TEMPERATURE SET UP

① Naciśnij przycisk **set** i przytrzymaj przez 2s.
Dioda zapali się.
Push the button and hold it for 2s.
LED will come on.

② Przyciskami: lub nastaw żądaną wartość temperatury.
Using the buttons: or set up desired value of temperature.

③ Zatwierdź nastawę przyciskiem **set**.
Dioda zgaśnie.
For approve the set up push the button **set**.
LED will turn off.

Uwaga: Aby anulować nastawę, w dowolnej chwili naciśnij klawisz **M**.
Attention: To cancel the set up value use the **M** button any time.

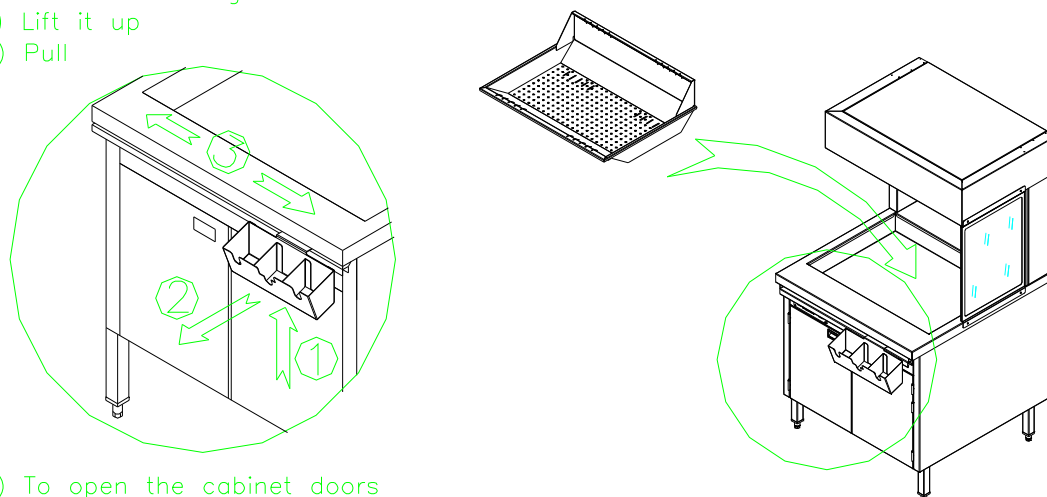
5. TECHNICAL DATA

length [mm]	950
width [mm]	900
height [mm]	1700
weight [kg]	180
Voltage [V]	230V 50Hz
Power [W]	2920W

6. DRAWINGS AND DETAILS

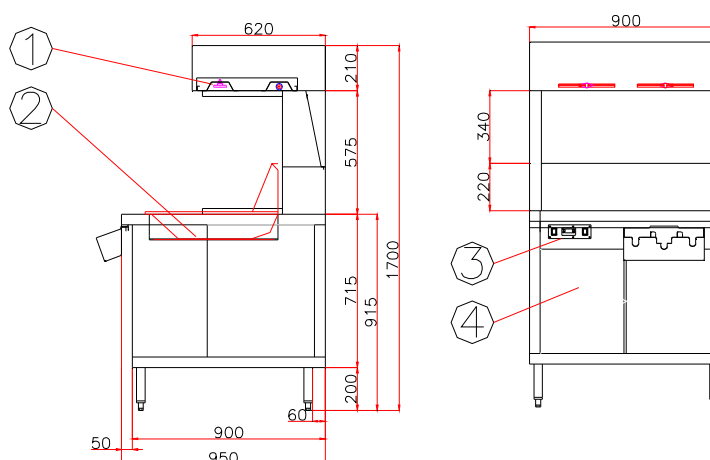
To take of the Bag Holder:

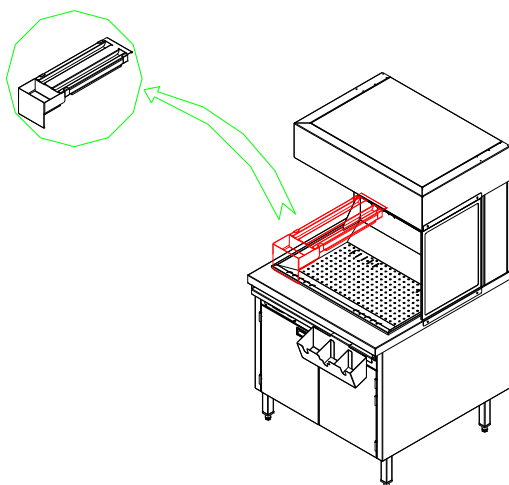
- 1) Lift it up
- 2) Pull



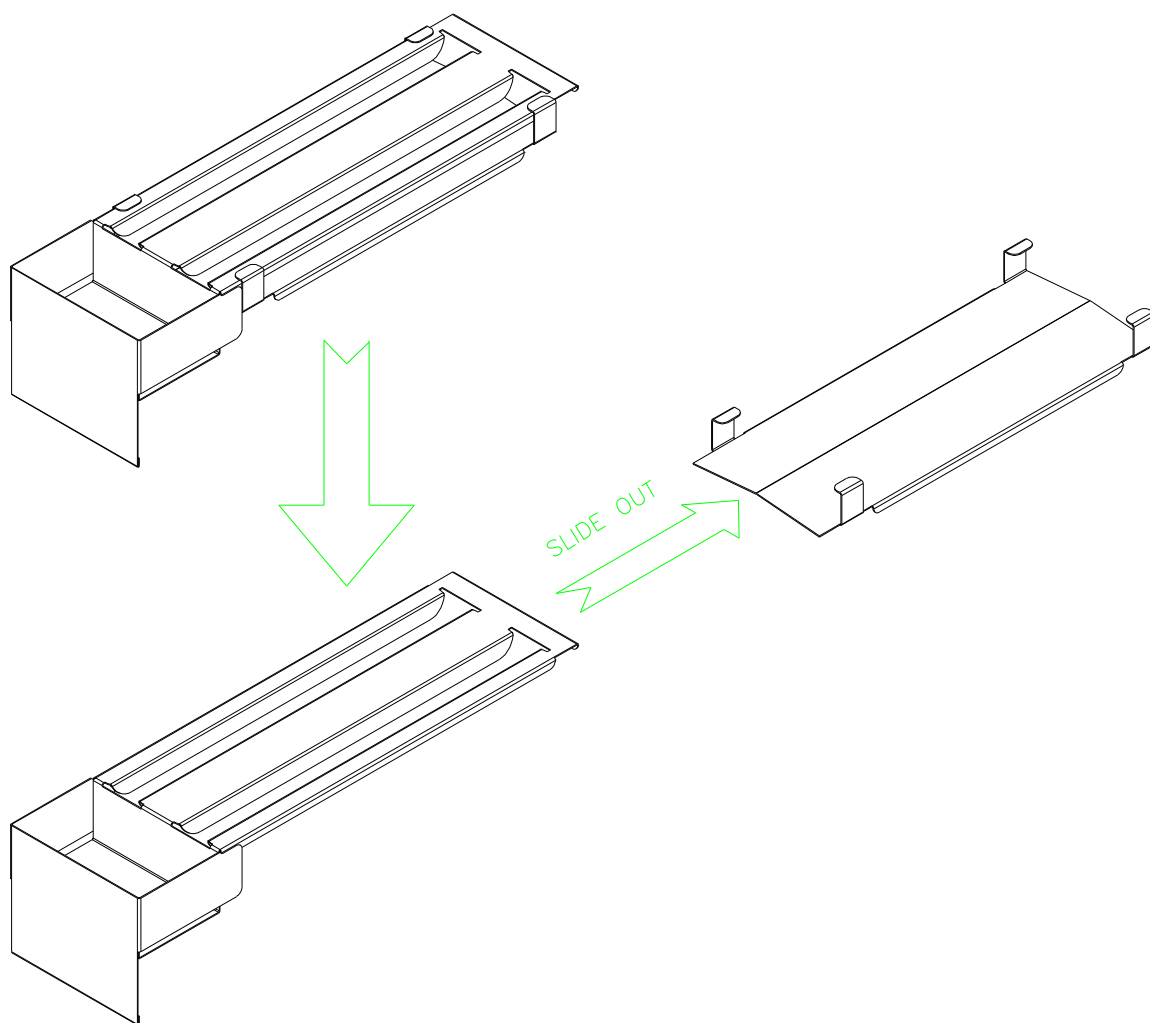
3) To open the cabinet doors slide the holder to the left or right side.

1. Upper heating elements (Hatco Module with lights)
2. Bottom heating element (heated well)
3. Controller for bottom section (heated well)
4. Cabinet





Bag holder assembly made with two parts
(see below drawings to find how to decompose it for cleaning):



7. TRANSPORT

- The equipment is packed with stretch rap and protecting corners.
- Unit is attached to the pallet (transport in a working position only).
- During the transport do not hit the equipment and ensure that it is secured safety.
- All claims for damages occurred due to the transportation should be addressed to the delivering company.



Important cautions

- **The manufacturer does not hold responsibility for equipment that has been broken (damaged) during transportation.**
- **Unit should not be tilted into a sloping position with an angle higher than 45°**

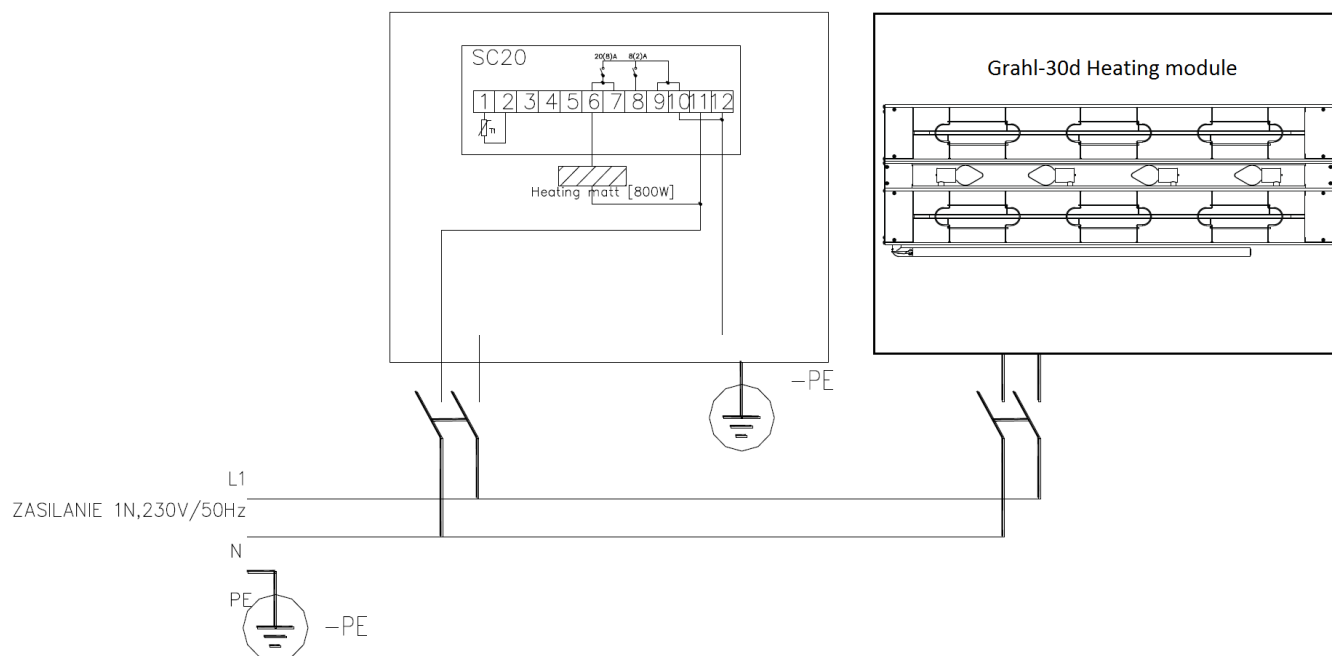
8. TROUBLESHOOTING GUIDE

Before calling for service

1. Check that unit is plugged in.
2. Test outlet with another mobile device to verify power.

Symptom	Possible causes	Solution
<p><i>Unit doesn't operate. (no heating, controller doesn't show any digits, on/off switch doesn't light if on)</i></p>	<ul style="list-style-type: none"> • on/off switch faulty or in OFF position (red light on the switch doesn't work); loose connection. • Unit not plugged in • No power supply in network 	<ul style="list-style-type: none"> • Turn on/off switch to ON position (red light should work); check switch and connections. • Connect the plug. • Check the fuses in Main Distribution Board.
<p><u><i>Bottom heating:</i></u> <i>Digital controller works, but no heating observed</i></p> <p><i>Digital controller shows A21 or A22 error</i></p>	<ul style="list-style-type: none"> • Heating mattes or connections malfunction • Probe issue. "OPE" if the probe circuit is opened, or "SHr" if there is a short in the circuit 	<ul style="list-style-type: none"> • Check the circuit continuity, call Follett service for help • Check the probe circuit continuity, call Follett service for help, install new probe
<p><u><i>Upper heating:</i></u> <i>No heating</i></p>	<ul style="list-style-type: none"> • Rod heater or its connection malfunction. 	<ul style="list-style-type: none"> • Check the circuit continuity, call Follett service for help
<p><i>Temperature to low</i></p>	<ul style="list-style-type: none"> • Analog thermostat in hatco module. 	<ul style="list-style-type: none"> • Check the temperature setting on analog thermostat
<p><i>No light</i></p>	<ul style="list-style-type: none"> • Bulb worn out, or bulb housing and connectors malfunction 	<ul style="list-style-type: none"> • Change the 25W e14 Bulb, if didn't help, check the bulb housing and connectors.

9. WIRING DIAGRAM



10. SPARE PARTS LIST

pos.	name	qty.	item nr.
1.	ON/OFF switch	2pcs	00140079
2.	Controller	1pcs	00916031
3.	Heating mat [800x400 – 800W]	1pcs.	00139426
4.	Heating module Grahl 30D	1pcs	00972398
5.	Foot inox 40x40	4pcs	00177345
6.	Hinge inox ZK01	5pcs	00177642
7.	Door magnet	2pcs	00934539
8.	Door handle 34P	2pcs	00177980
9.	Timer	3pcs	00177485
10.	start button / timer	3pcs	00177493