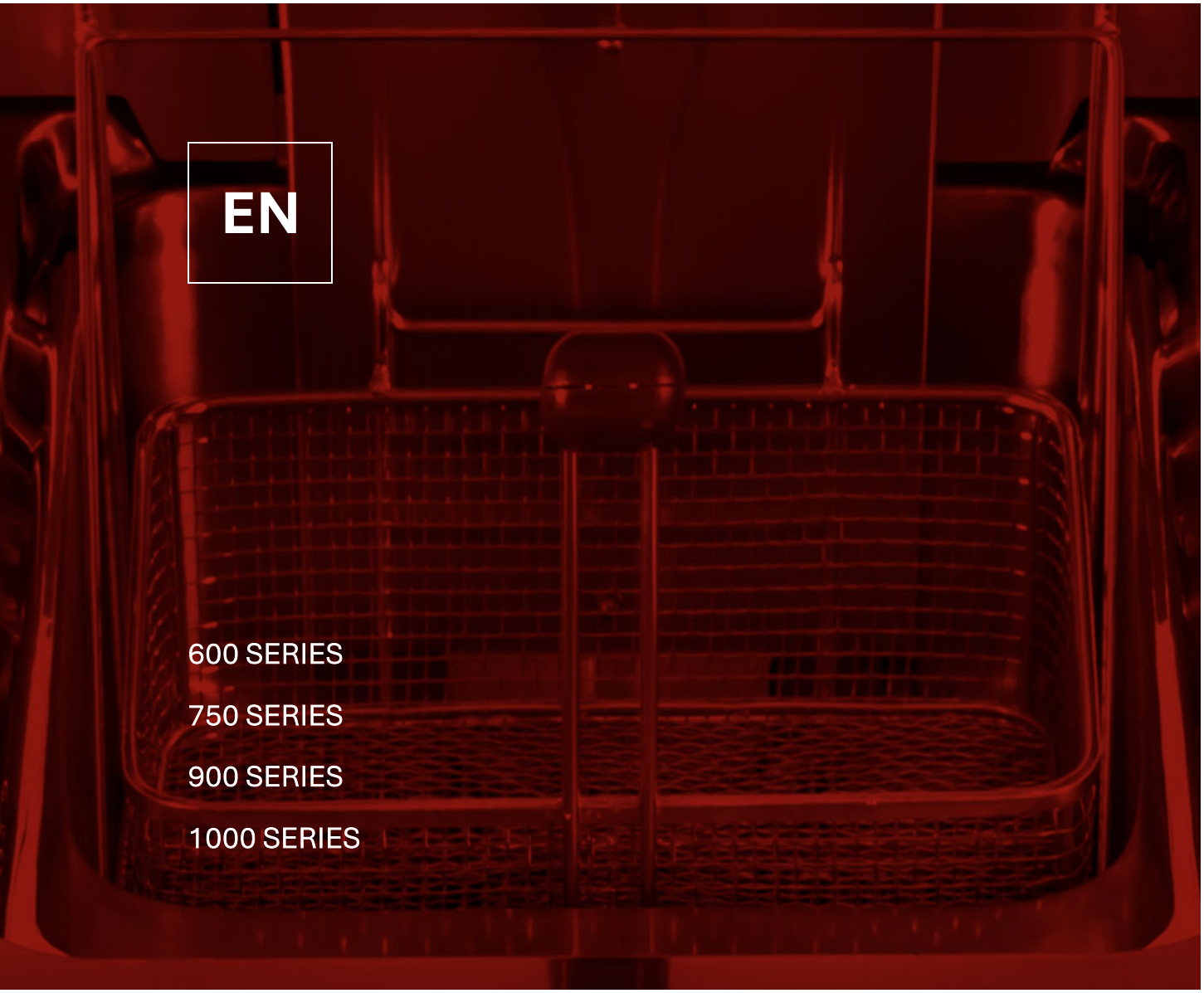
JEMI
Simply Built to Last

MANUAL OF TECHNICAL INSTRUCTIONS
USER MANUAL
ELECTRIC FRYERS



EN

600 SERIES

750 SERIES

900 SERIES

1000 SERIES

CE

ED. 2 04/08/2026

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ELECTRIC FRYER

THIS APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE REGULATIONS IN FORCE, AND MUST BE USED ONLY IN WELL-VENTILATED PLACES, TO PREVENT THE UNACCEPTABLE CONCENTRATION OF SUBSTANCES HARMFUL TO HEALTH IN THE PREMISES WHERE THEY WILL BE INSTALLED.
CONTROL ELEMENTS AND PROTECTED PARTS MUST NOT BE MANIPULATED BY THE USER.

IT IS RECOMMENDED TO CALL A QUALIFIED INSTALLER TO INSTALL THE APPLIANCE.
CONSULT THE INSTRUCTIONS BEFORE INSTALLING AND USING THIS APPLIANCE.

1. INSTRUCTIONS FOR THE INSTALLER

1.1 COMMISSIONING OF THE APPARATUS

1. Remove the appliance from its packaging and place it in its place, proceed to level it, by means of the adjustable legs, until a perfect leveling is achieved, when the assembly consists of several modules that must be assembled, special attention must be paid to this leveling, as well as the alignment of the different modules.
2. Check that the loose parts are perfectly placed in place.
3. When the appliance must be on or near flammable materials, they must be protected against thermal irradiation or the minimum separation distance of 50 millimetres must be respected.

1.2 ELECTRICAL CONNECTIONS

1. Before connecting the appliance, check the mains voltage and verify that it coincides with that indicated on the rating plate, if it is different from that of the installation, notify the corresponding Technical Service, so that it can proceed, if possible, to change the voltage.

> **ATTENTION**
>
> CHECK THE MAINS VOLTAGE AND CHECK IT WITH THE MACHINE'S VOLTAGE

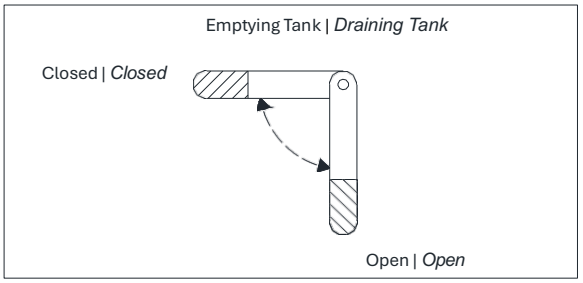
2. Check that the electrical protection elements (circuit breaker and differential) provided for in the installation are adequate. The general switch (omnipolar cut-off) that is installed must have a contact spacing equal to or greater than 3mm.
3. The machines will be connected to the mains by means of a standard socket suitable for the different voltages (for 230V II, 230V III or 400V III) or directly to a junction box installed according to the electrical installation standards.

1.3 FILLING THE TANK

TURN OFF THE DRAIN TAP.

Open the air fryer door to access the drain tap handle. Make sure it is in the CLOSED position. Place the oil collection bucket, checking that it is located under the drain tap.

Check that all removable parts for cleaning are placed in their housing, such as the heating element and its head, baskets, waste collector and oil collection tray.



FILL THE VAT WITH OIL.

Up to its level between the two marks existing in the vat.

(Do not forget that when you introduce the baskets with the food to be fried, the level will rise ostensibly, and spills and burns can be caused).

As the level drops, the oil in the tank should be replenished, up to its maximum level.

ATTENTION: DO NOT START THE APPLIANCE WITHOUT HAVING FILLED THE

OIL TANK, SINCE NON-COMPLIANCE WITH THIS STANDARD CAN CAUSE BURNS AND DAMAGE THE HEATING ELEMENTS AS THEY ARE NOT SUBMERGED.

1.4 EMPTYING THE TANK

For emptying, the equipment must be turned off

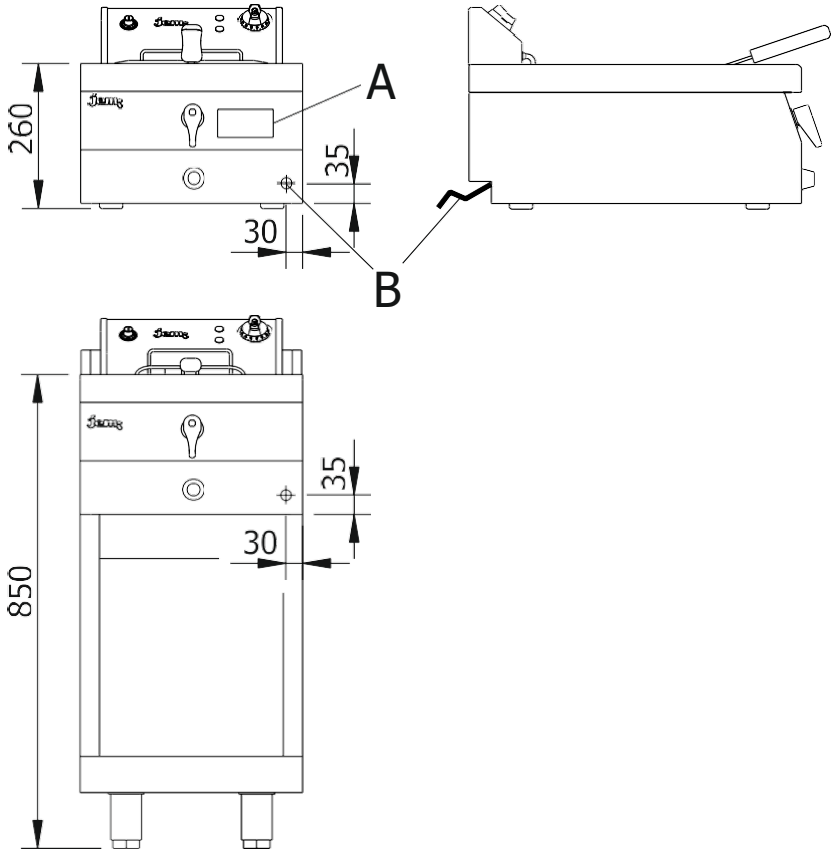
Make sure the oil collection container is located at the bottom of the cabinet

This operation is carried out once the oil has cooled so that it remains fluid, the temperature should not be less than 60º C or higher than 120º C., this is obtained by allowing about 25 minutes to elapse once the fryer has been turned off.

Open the drain valve to empty the oil on the container that is located at the bottom of the cabinet.

1.5 600 SERIES EXTERNAL PHYSICAL DIMENSIONS (FRYING MACHINES)

MODEL CONNECTIONS **SFRE8, SFRE8 GP, FRE8 and FRE8 GP**



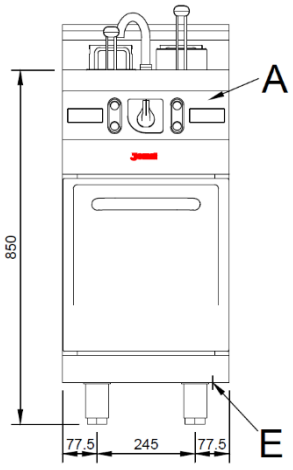
1.5 PHYSICAL DIMENSIONS

MODEL CONNECTIONS

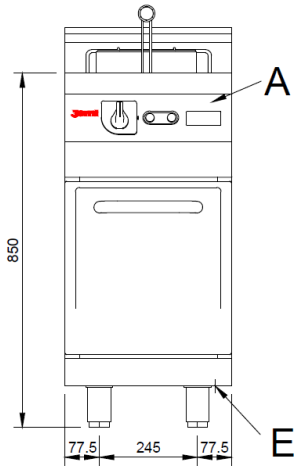
750EV SERIES (FREIDORAS)

FRE 70, FRE70/2, FRE716

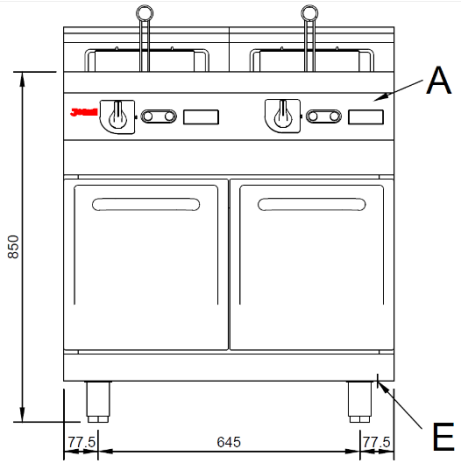
FRE 716



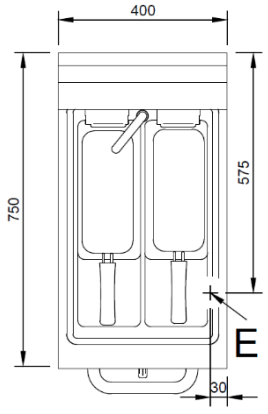
FRE 70



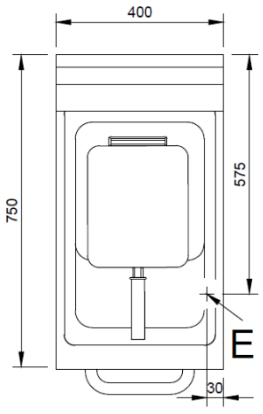
FRE 70/2



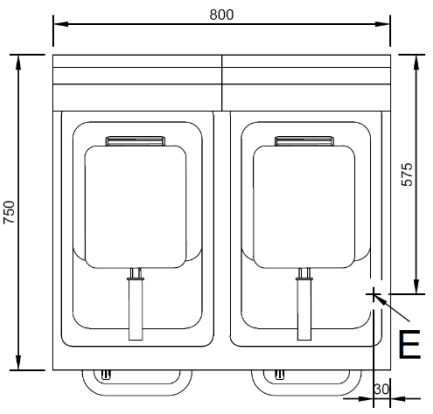
FRE 716

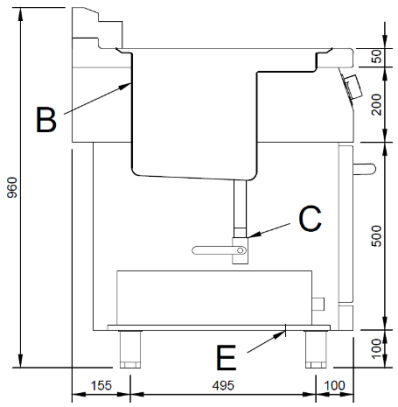


FRE 70



FRE 70/2





A. Placa características (Interior frontal).
B. Nivel.
C. Desagüe
E. Entrada eléctrica

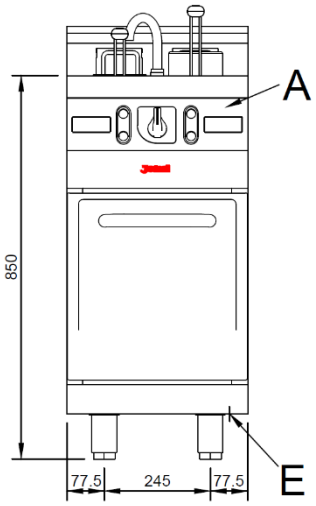
1.5 PHYSICAL DIMENSIONS

MODEL CONNECTIONS

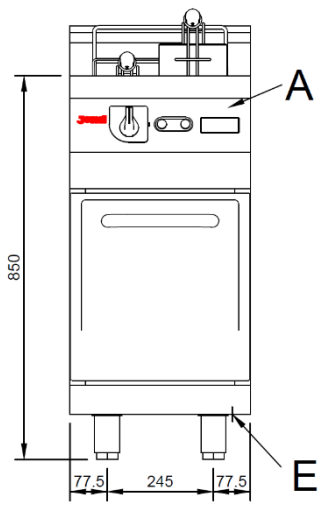
900EV SERIES (FREIDORAS)

FRE 90, FRE90/2, AND FRE916

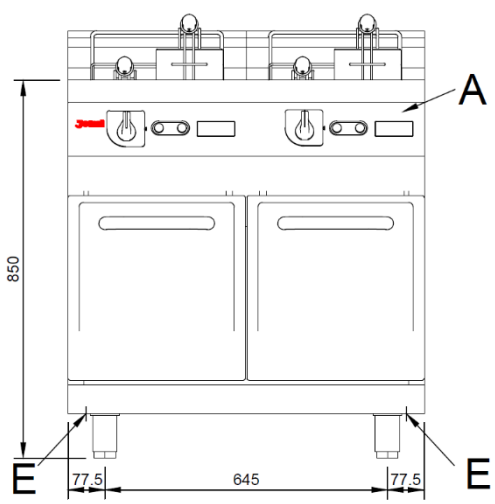
FRE 916



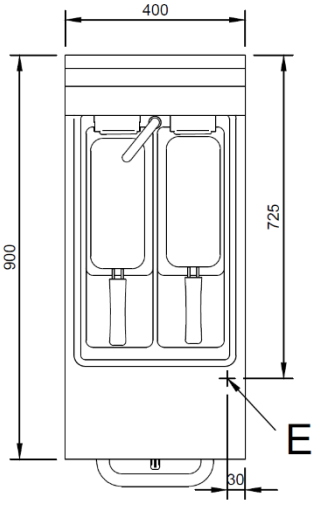
FRE 90



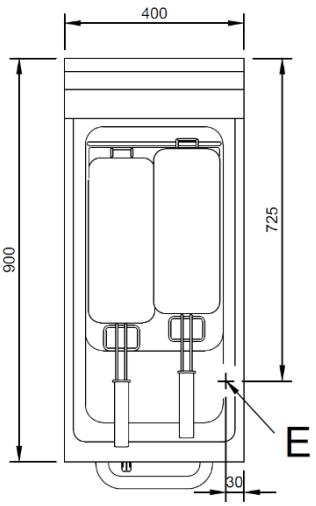
FRE 90/2



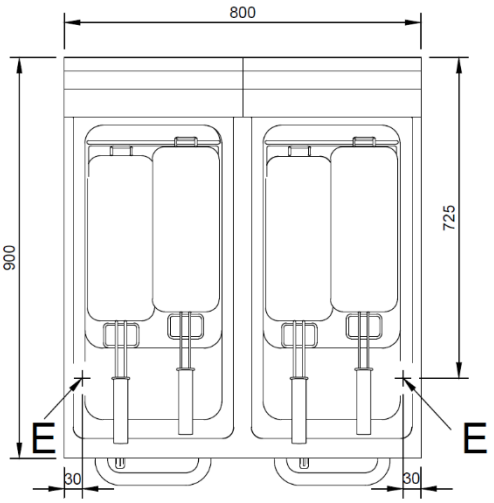
FRE 916

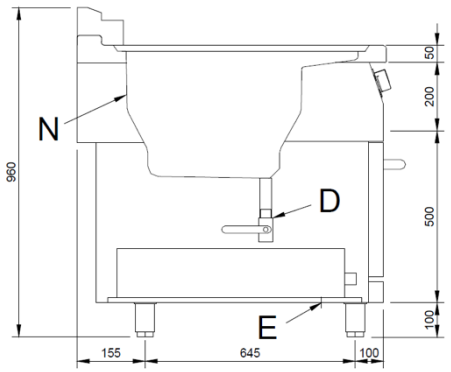


FRE 90



FRE 90/2





A. Placa características (Interior frontal).
D. Desagüe.
E. Entrada eléctrica
N. Nivel.

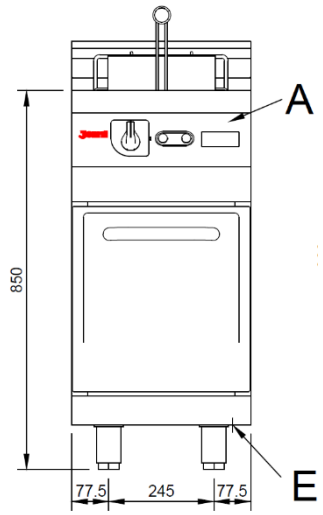
1.5 PHYSICAL DIMENSIONS

900EV SERIES (FREIDORAS)

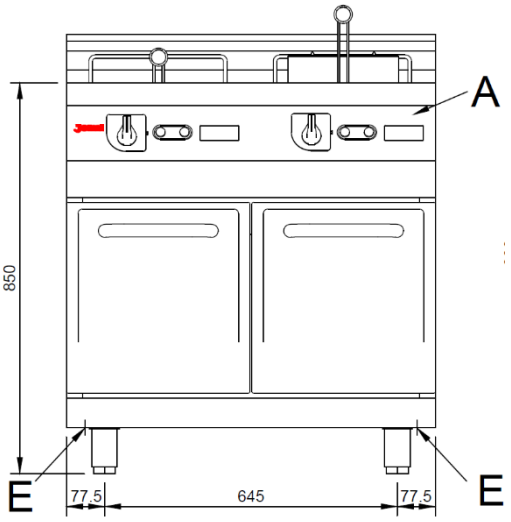
MODEL CONNECTIONS

FRE 915 Y, FRE915/2

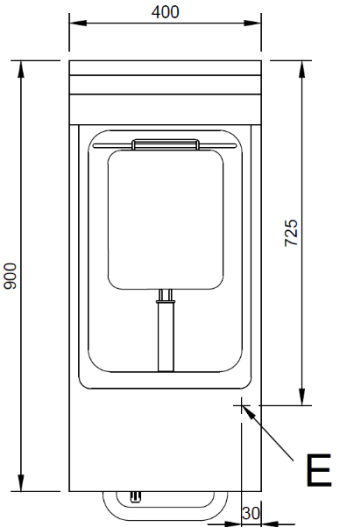
FRE 915

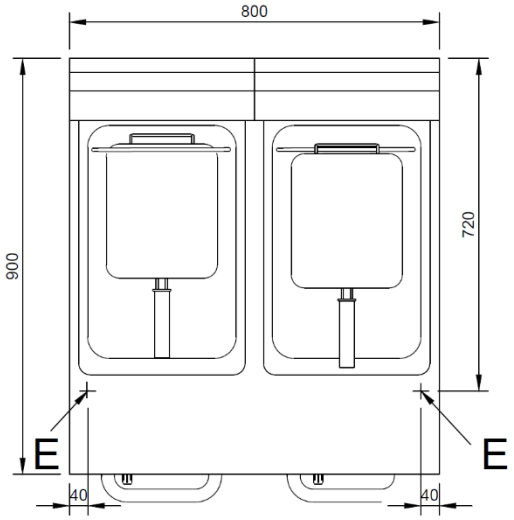


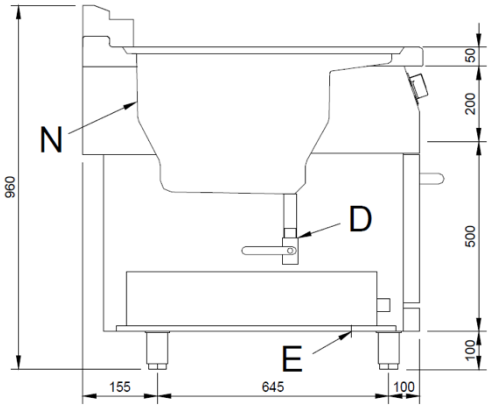
FRE 915/2



FRE 915





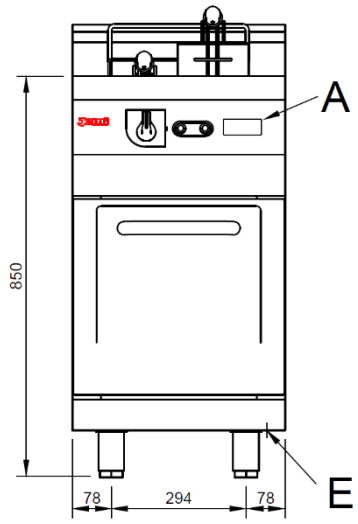


A. Placa características (Interior frontal).
D. Desagüe.
E. Entrada eléctrica
N. Nivel.

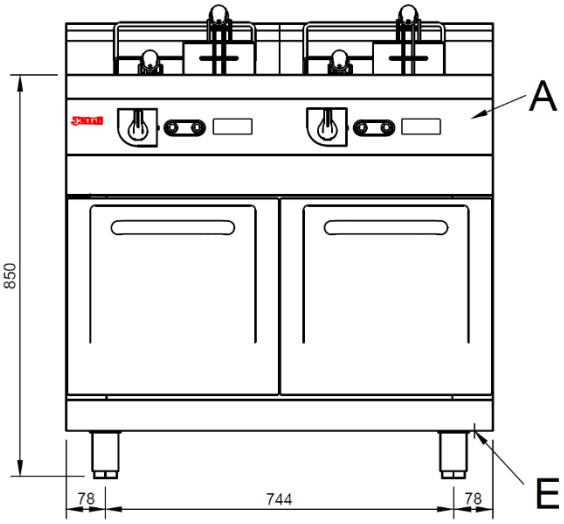
1.5 PHYSICAL DIMENSIONS 1000EV SERIES (FREIDORAS)

MODEL CONNECTIONS FRE 100, FRE 100-/2 Y, FRE915/2

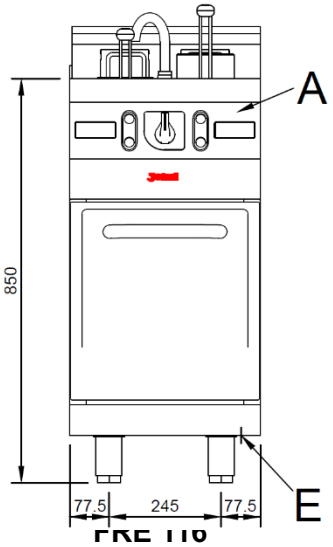
FRE 100



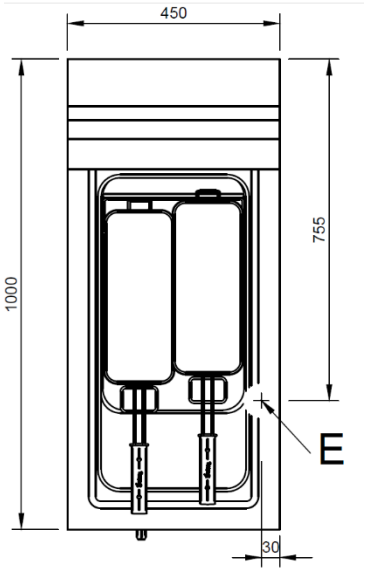
FRE 100/2



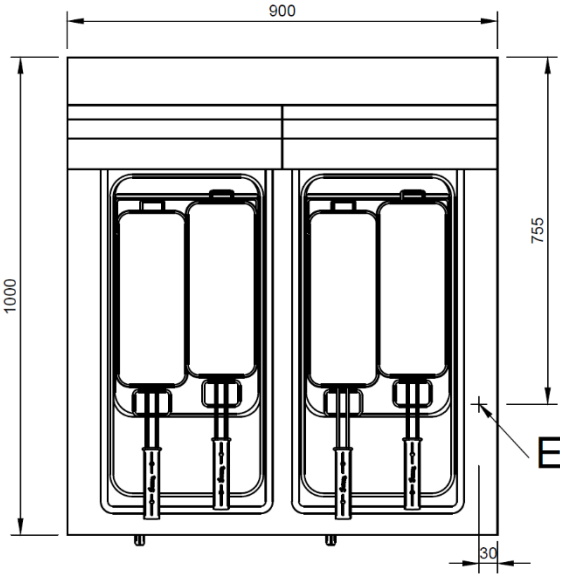
FRE 116



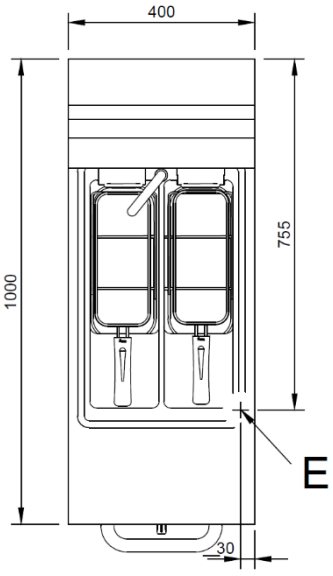
FRE 100



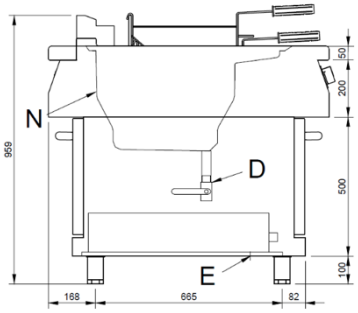
FRE 100/2



FRE 116

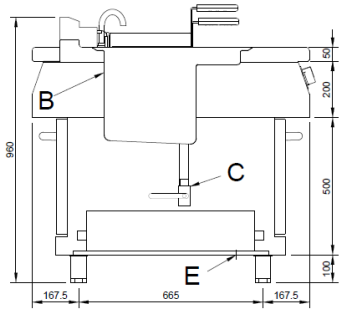


FRE 100 FRE 100/2



A. Placa características (Interior frontal).
D. Desagüe.
E. Entrada eléctrica
N. Nivel.

FRE 116



1.6 TECHNICAL DATA, CONSUMPTION AND POWER

600 EV SERIES

MODEL	DIMENSIONS	CUBA CAPACITY	POWER ELEMENTS	TOTAL POWER	VOLTAGE	CONSUMPTION (AMPS)	CABLE HOSE
SFRE 8 EV	400 x 600 x 260	8 liters	1 x 3,600 W	3,600 W	230 V Mono 50 Hz	15.6 A	3 x 4 mm^2
FRE 8 EV	400 x 600 x 850	8 liters	1 x 3,600 W	3,600 W	230 V Mono 50 Hz	15.6 A	3 x 4 mm^2
SFRE 8 GP EV	400 x 600 x 260	8 liters	3 x 1.666 W	5,000 W	230 V Tri 50 Hz	12.55 A	4 x 4 mm^2
SFRE 8 GP EV	400 x 600 x 260	8 liters	3 x 1.666 W	5,000 W	400 V Tri 50 Hz	7.22 A	5 x 2.5 mm^2
FRE 8 GP EV	400 x 600 x 850	8 liters	3 x 1.666 W	5,000 W	230 V Tri 50 Hz	12.55 A	4 x 4 mm^2
FRE 8 GP EV	400 x 600 x 850	8 liters	3 x 1.666 W	5,000 W	400 V Tri 50 Hz	7.22 A	5 x 2.5 mm^2
BASKET DIMENSIONS 220 x 310 x 105mm							

750 EV SERIES

MODEL	DIMENSIONS	CUBA CAPACITY	POWER ELEMENTS	TOTAL POWER	VOLTAGE	CONSUMPTION (AMPS)	CABLE HOSE
FRE 70 EV	400 x 750 x 850	15 liters	3 x 3.333 W	10,000 W	230V Tri 50 Hz	25.10 A	4 x 6 mm^2
FRE 70 EV	400 x 750 x 850	15 liters	3 x 3.333 W	10,000 W	400 V Tri 50 Hz	14.43 A	5 x 4 mm^2
FRE 70 EV	400 x 750 x 850	15 liters	3 x 3.333 W	10,000 W	440 V Tri 60 Hz	13.12 A	4 x 4 mm^2
FRE 70/2 EV	800 x 750 x 850	15 + 15 liters	2 x 3 x 3.333 W	2 x 10,000 W	230 V Tri 50 Hz	50.20 A	*4 x 6 mm^2
FRE 70/2 EV	800 x 750 x 850	15 + 15 liters	2 x 3 x 3.333 W	2 x 10,000 W	400 V Tri 50 Hz	28.86 A	*5 x 4 mm^2
FRE 70/2 EV	800 x 750 x 850	15 + 15 liters	2 x 3 x 3.333 W	2 x 10,000 W	440 V Tri 60 Hz	26.24 A	4 x 6 mm^2
FRE 716 EV	400 x 750 x 850	8 + 8 liters	2 x 3 x 2.666 W	2 x 8,000 W	230 V Tri 50 Hz	40.16 A	4 x 16 mm^2
FRE 716 EV	400 x 750 x 850	8 + 8 liters	2 x 3 x 2.666 W	2 x 8,000 W	400 V Tri 50 Hz	23.10 A	5 x 10 mm^2
FRE 716 EV	400 x 750 x 850	8 + 8 liters	2 x 3 x 2.666 W	2 x 8,000 W	440 V Tri 60 Hz	21.00 A	4 x 4 mm^2
BASKET DIMENSIONS **FRE 70** Single basket 130 x 280 x 95 mm and Double basket 270 x 280 x 95 mm **FRE 716** Basket 270 x 110 x 110 mm							

900 EV SERIES

MODEL	DIMENSIONS	CUBA CAPACITY	POWER ELEMENTS	TOTAL POWER	VOLTAGE	CONSUMPTION (AMPS)	CABLE HOSE
FRE 90 EV	400 x 900 x 850	23 liters	3 x 6,000 W	18,000 W	230V Tri 50 Hz	45.18 A	4 x 6 mm^2
FRE 90 EV	400 x 900 x 850	23 liters	3 x 6,000 W	18,000 W	400 V Tri 50 Hz	25.98 A	5 x 4 mm^2
FRE 90 EV	400 x 900 x 850	23 liters	3 x 6,000 W	18,000 W	440 V Tri 60 Hz	23.62 A	4 x 4 mm^2
FRE 90/2 EV	800 x 900 x 850	23 + 23 liters	2 x 3 x 6,000 W	2 x 18,000 W	230 V Tri 50 Hz	90.36 A	*4 x 10 mm^2
FRE 90/2 EV	800 x 900 x 850	23 + 23 liters	2 x 3 x 6,000 W	2 x 18,000 W	400 V Tri 50 Hz	51.96 A	*5 x 6 mm^2
FRE 90/2 EV	800 x 900 x 850	23 + 23 liters	2 x 3 x 6,000 W	2 x 18,000 W	440 V Tri 60 Hz	47.24 A	4 x 6 mm^2
FRE 915 EV	400 x 900 x 850	15 liters	3 x 3.333 W	10,000 W	230 V Tri 50 Hz	25.10 A	4 x 6 mm^2
FRE 915 EV	400 x 900 x 850	15 liters	3 x 3.333 W	10,000 W	400 V Tri 50 Hz	14.43 A	5 x 4 mm^2
FRE 915 EV	400 x 900 x 850	15 liters	3 x 3.333 W	10,000 W	440 V Tri 60 Hz	13.12 A	4 x 6 mm^2
FRE 915/ 2 EV	800 x 900 x 850	15 + 15 liters	2 x 3 x 3.333 W	2 x 10,000 W	230 V Tri 50 Hz	50.20 A	*4 x 6 mm^2
FRE 915/ 2 EV	800 x 900 x 850	15 + 15 liters	2 x 3 x 3.333 W	2 x 10,000 W	400 V Tri 50 Hz	28.86 A	*5 x 4 mm^2
FRE 915/ 2 EV	800 x 900 x 850	15 + 15 liters	2 x 3 x 3.333 W	2 x 10,000 W	440 V Tri 60 Hz	26.24 A	4 x 6 mm^2
FRE 916 EV	400 x 900 x 850	8 + 8 liters	2 x 3 x 2.666 W	2 x 8,000 W	230 V Tri 50 Hz	40.16 A	4 x 6 mm^2
FRE 916 EV	400 x 900 x 850	8 + 8 liters	2 x 3 x 2.666 W	2 x 8,000 W	400 V Tri 50 Hz	23.10 A	5 x 10 mm^2
FRE 916 EV	400 x 900 x 850	8 + 8 liters	2 x 3 x 2.666 W	2 x 8,000 W	440 V Tri 60 Hz	21.00 A	4 x 4 mm^2

BASKET DIMENSIONS

FRE 90 Single basket 130 x 445 x 100 mm and Double basket 280 x 445 x 100 mm

FRE 915 Single basket 130 x 280 x 95 mm and Double basket 270 x 280 x 95 mm

FRE 916 Basket 270 x 110 x 110 mm.

1000 EV SERIES

MODEL	DIMENSIONS	CUBA CAPACITY	POWER ELEMENTS	TOTAL POWER	VOLTAGE	CONSUMPTION (AMPS)	CABLE HOSE
FRE 100 EV	400 x 1000 x 850	23 liters	3 x 6,000 W	18,000 W	230 V Tri 50 Hz	45.18 A	4 x 10 mm^2
FRE 100 EV	400 x 1000 x 850	23 liters	3 x 6,000 W	18,000 W	400 V Tri 50 Hz	25.98 A	5 x 6 mm^2
FRE 100/2 EV	800 x 1000 x 850	23 + 23 liters	2 x 3 x 6,000 W	2 x 18,000 W	230 V Tri 50 Hz	90.36 A	*4 x 10 mm^2
FRE 100/2 EV	800 x 1000 x 850	23 + 23 liters	2 x 3 x 6,000 W	2 x 18,000 W	400 V Tri 50 Hz	51.96 A	*5 x 6 mm^2
FRE 116 EV	400 x 1000 x 850	8 + 8 liters	2 x 3 x 2.666 W	2 x 8,000 W	230 V Tri 50 Hz	40.16 A	4 x 6 mm^2
FRE 116 EV	400 x 1000 x 850	8 + 8 liters	2 x 3 x 2.666 W	2 x 8,000 W	400 V Tri 50 Hz	23.10 A	5 x 10 mm^2

BASKET DIMENSIONS

FRE 100 Single basket 130 x 445 x 100 mm and Double basket 280 x 445 x 100 mm

FRE 116 Basket 270 x 110 x 110 mm.

*** NOTE: Double fryers have two electric power hoses.**

2. USER INSTRUCTIONS.

THIS TYPE OF APPLIANCE IS FOR PROFESSIONAL USE AND MUST BE USED BY QUALIFIED PERSONNEL.

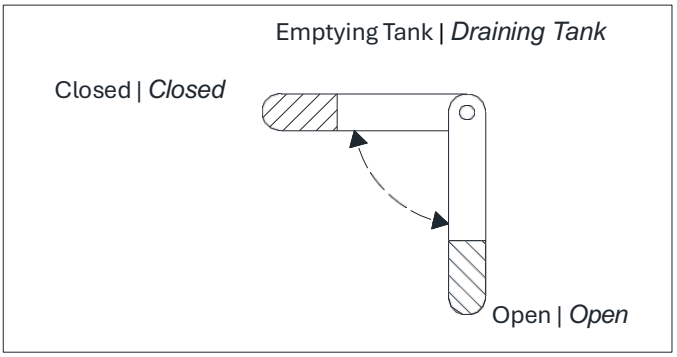
IT IS RECOMMENDED TO CALL A QUALIFIED INSTALLER TO INSTALL THE APPLIANCE

ELECTRICAL ELEMENTS AND PROTECTED PARTS MUST NOT BE MANIPULATED BY THE USER.

THIS APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE REGULATIONS IN FORCE, AND MUST BE USED ONLY IN WELL-VENTILATED PLACES, TO PREVENT THE UNACCEPTABLE CONCENTRATION OF SUBSTANCES HARMFUL TO HEALTH IN THE PREMISES WHERE THEY WILL BE INSTALLED.

2.1 CONDITIONS FOR COMMISSIONING

- Before starting the appliance, make sure that the tank drain valve is closed.
- Check that all the removable parts for cleaning are placed in their housing, such as the heating element and its head, baskets, waste collector and oil collection tray.
- Fill the tank with oil to the level between the two marks on the tank.
- It is advisable to use only specific fryer oil.



2.2 TURNING ON THE AIR FRYER

2.2.1 WITH MANUAL THERMOSTAT

- Turn the knob on the main switch A (Fig. 1) counterclockwise to position (1) The green light B will come on.
- Turn the pre-selected thermostat C knob to the desired heating position. The amber D indicator light will come on.

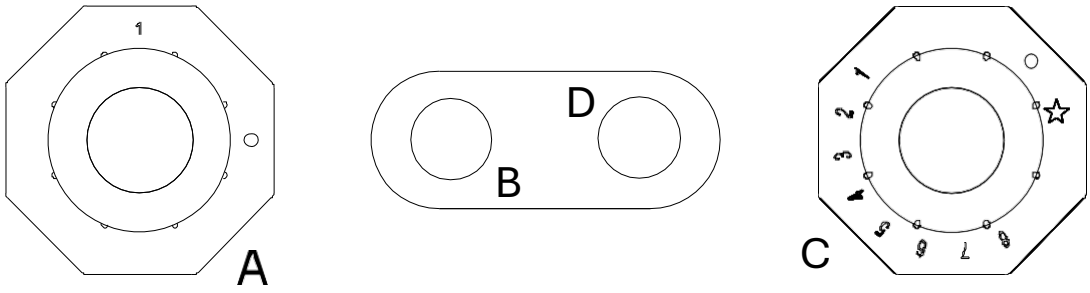


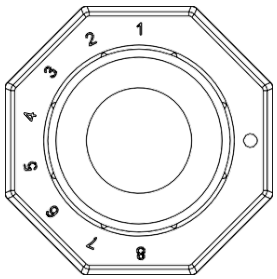
Fig. 1

A GENERAL SWITCH. C THERMOSTAT

Once the burner is on and the orange electric pilot light tells us, we can regulate the temperature of the oil by means of the working thermostat, the position we need for frying.

This fryer controls the working temperature by means of a thermostat with eight different positions, with a capillary and a bulb, so that when the thermostat bulb detects the requested temperature, the thermostat cuts off the power supply to the contactors that control the heating resistance(s).

When the thermostat detects a temperature below the set range, it signals the contactors to refeed the heating element(s).



TEMPERATURE REGULATION. The different positions from 1 to 8 correspond approximately to the following temperatures obtained.

THERMOSTAT KNOB POSITION	0	1	2	3	4	5	6	7	8
* TEMPERATURE ºC.	0	90	93	106	132	150	170	182	200

2.2.2 WITH ELECTRONIC THERMOSTAT

- Turn the knob on the main switch A (Fig. 2) counterclockwise to position (1). The green B indicator light will come on.
- When power is given, the electronic thermostat C turns on automatically and the display will show the oil temperature detected by the probe.
- If the screen is off, press and hold the ON/STANDBY ( ) key for a few seconds until it is activated.

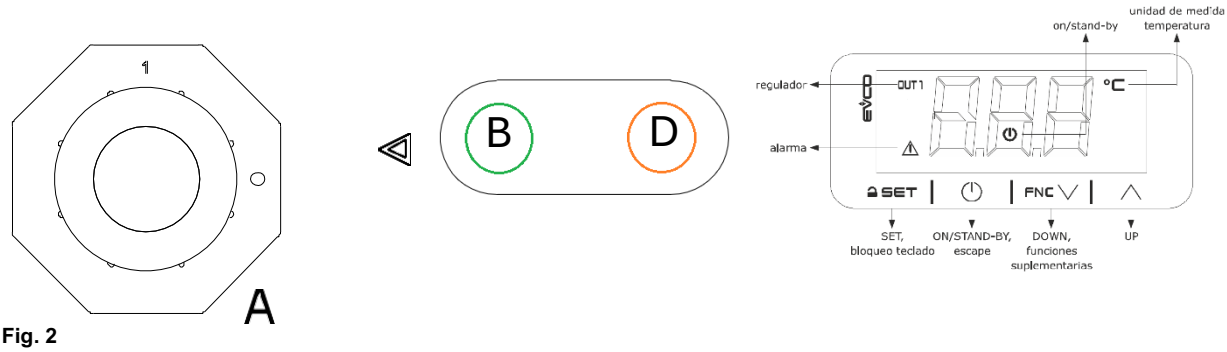


Fig. 2

A GENERAL SWITCH C THERMOSTAT

OPERATION

This thermostat controls the temperature automatically using a probe immersed in the oil:

- While the oil is below the set temperature, the thermostat keeps the heating elements active. The orange D indicator light and the OUT1 icon on the display light up.
- When the setpoint temperature is reached, the thermostat automatically cuts off the power to the heating elements, and the orange D light and the OUT1 icon turn off.
- This on/off cycle repeats only throughout the service to keep the oil at the chosen working temperature.
-

SETTING THE WORKING TEMPERATURE

- Short press the **SET** key until SP appears, the display will show the setpoint (set temperature).
- With the up and down keys (**FNC** ∧ | ∨) adjust the desired temperature.
- Press **SET** again to confirm (or simply not touch anything for a few seconds: the value saves itself).

The display again shows the actual oil temperature.

AUTOMATIC KEYPAD LOCK (security)

- If no key is touched for 30 seconds, the keypad locks itself and a "**Loc**" warning appears when any key is touched, to prevent accidental temperature changes during frying.
- To unlock: tap any key for 1 second; "**UnL**" will appear and the keyboard will work again.

TURNING OFF THE AIR FRYER

- Press and hold the ON/STANDBY ( ) key fo seconds: the screen turns off.
- Turn the main switch A to position 0.

ON-SCREEN WARNINGS

If one of these codes appears on the screen, stop using the fryer and notify maintenance:

Code	Meaning
Pr1	Temperature probe failure
TO	Temperature Alarm (Out of Range)
iA	Alarm at auxiliary input

⚠ **Important**: the kitchen user/staff should only use the **SET**, ∧, ∨ and **ON/STANDBY** keys to regulate and turn on/off. The parameter menu (PA) should not be accessed, as there technical settings are configured (type of probe, temperature limits, etc.) that only technical personnel must modify.

RECOMMENDED LOAD PER BASKET

The basket should not be overfilled, the recommended weight per basket type is:

- FRE70 single basket with dimensions 130 x 280 x 95mm max. 1.5 Kg.
- Double basket FRE70 with dimensions 270 x 280 x 95mm. max. 3 Kg.
- FRE90 and FRE100 single basket with dimensions 130 x 445 x 95mm max. 2 Kg.
- FRE90 and FRE100 double basket with dimensions 280 x 445 x 95mm max. 2 Kg.

The volume, weight and degree of doneness of the food can vary the frying time.

THIS TYPE OF APPLIANCE IS FOR PROFESSIONAL USE AND MUST BE USED BY QUALIFIED PERSONNEL.

ELECTRICAL ELEMENTS AND PROTECTED PARTS MUST NOT BE MANIPULATED BY THE USER.

CONSULT THE INSTRUCTIONS BEFORE INSTALLING AND USING THIS APPLIANCE.

THIS APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE REGULATIONS IN FORCE, AND MUST BE USED ONLY IN WELL-VENTILATED PLACES, TO PREVENT THE UNACCEPTABLE CONCENTRATION OF SUBSTANCES HARMFUL TO HEALTH IN THE PREMISES WHERE THEY WILL BE INSTALLED.

2.3 SAFETY DEVICES.

PROTECTIVE HEAD.

- The fryers of the 750, 900 and 1000 series are equipped with a folding resistor holder to facilitate the cleaning of the tank, a safety microphone is located in this support to prevent the heating element from working when it is not in its correct position. To do this, a protective head is used that is placed on top of the resistor holder holder. If the head is not in place, the heating element cannot heat up.
- Always check that the protective head is correctly placed.

SAFETY THERMOSTAT.

- The machine is equipped with a temperature limiter that detects and prevents excessive heating of the oil. In this case, a thermostat (Safety Thermostat) is triggered, interrupting the electrical supply to the resistors and therefore preventing the oil temperature from reaching its ignition point.
  In the event of tripping of the safety thermostat, it must be reactivated by pressing the reset button that is located under the protective housing duly signposted. Open the lower door of the fryer where the electrical box is visible, the safety thermostat is located on the left side of it. (Models 750, 900 and 1000 series). In the models of the 600 series, the microphone and the safety thermostat are in the same heating head.
  The temperature may increase if the oil level drops significantly. In this case, the thermostat protects the temperature increase. In the event of a new trip to the safety thermostat, disconnect the power supply to the machine and contact the Authorised Service Centre.

FILLING THE TANK.

- Make sure that the drain valve of the tank is closed, fill the tank with oil to its level between the two marks on the tank.
- We advise them to use only specific fryer oil.

OIL FILLING.

- When it is detected that the oil level has dropped below the minimum level signal, let the temperature drop to approximately 30º or 40º C., add oil until its level is complete.

OIL FILTRATION.

- This operation is carried out once it has cooled so that it remains fluid, the temperature should not be less than 60º C or higher than 120º C., this is obtained by allowing about 25 minutes to elapse once the fryer has been turned off.
- Open the drain valve to empty the oil into the container at the bottom of the cabinet. The filter must be 25 microns.
- The oil collected and recovered for other frying will be filtered in all cases.

ATTENTION.

Fryers are machines that work with oil at high temperatures, therefore, special care must be taken when using them.

- Use specific fryer oils.
- Maintain the indicated level.
- Fill the vat when the air fryer is cold.
- Do not overheat the oil.
- Do not put wet food or water in the hot oil.
- Use the fryer for frying or work planned for it.
- Do not use solvents or cleaning products that are not specific for fryers, to remove the residues embedded in the walls of the tank.

2.4 PRACTICAL ADVICE AND SPECIAL REQUIREMENTS

THE FRYER SHOULD NOT BE USED FOR USES OTHER THAN THOSE ADVISED, IT IS DESIGNED ONLY FOR FRYING, IN NO CASE SHOULD IT BE USED TO HEAT FOOD, IN THIS CASE SERIOUS ACCIDENTS CAN OCCUR.

- Do not mix different oils.
- Use specific fryer oils.
- Never melt solid fat in the fryer, it should be melted in a separate container.
- Animal fat easily changes the taste of fried foods.
- Replace the frying oil in good time:
    - After prolonged use, as it ignites easily.
    - When it produces smoke between 160º and 180º C. of temperature.
    - When it produces abundant foam during the heating phase.
    - When this foam remains tenaciously floating against the edges of the vat's walls.
    - When it acquires a pink coloration until it blackens.
- Burnt oil is not regenerable by mixing it with another oil.
- With the right change of oil, frying does not take on different flavors.
- With the right oil change, you eliminate the danger of oil ignition.
- Maintain the indicated oil level. Maximum efficiency is obtained with the amount of oil consigned between the maximum and minimum level.
- A higher level than the established level can cause serious accidents due to overflow when inserting the basket and splashing

- A lower level than prescribed does not allow optimal frying yields to be obtained, causes excess temperature of the oil and its rapid deterioration, as well as its possible **inflammation.**
- A lower level does not allow optimal yields, causing excess temperature in the oil
- Remove food incrustations around the edges of the vat's walls as they cause the oil to pigment in contact with the oxygen and moisture in the food.
- Avoid the use of copper utensils or derivatives at all times, as they cause rapid deterioration of the oil and the formation of substances harmful to health.
- Excess temperature is one of the main causes of its deterioration, since they modify its chemical composition with the formation of toxic substances, blackening, bad odors, decrease in the smoke point, oxidation in contact with air, formation of resinous substances, etc.
- OIL FILLING: if the oil is hot, let it cool to approximately 30-40ºc, then oil can be added to its correct level. Never do it hot as there is a risk of serious splashing.
- Do not put wet or damp food in the hot oil, as it causes splashes, let it drain and make sure it does not contain water, before putting it in the oil.
  OVERHEATING OF THE OIL CAN CREATE A FIRE HAZARD

2.5 NAMEPLATES

THE NAMEPLATE IS LOCATED ON THE FRONT OF THE CONTROLS ON THE INSIDE AND A COPY IN THIS INSTRUCTION MANUAL.

COMPLIES WITH THE SPECIFICATIONS OF THE UNE - EN 203-1:2006 + A1:2008 STANDARD.

IT IS BUILT IN MATTE SILVER POLYESTER AND ITS ENGRAVING IS MADE BY THERMOFUSION.

THE COPY OF THE MACHINE'S FEATURE PLATE SHOULD BE ATTACHED AT THE BOTTOM OF THIS PAGE TO THE PLATE DESIGN.

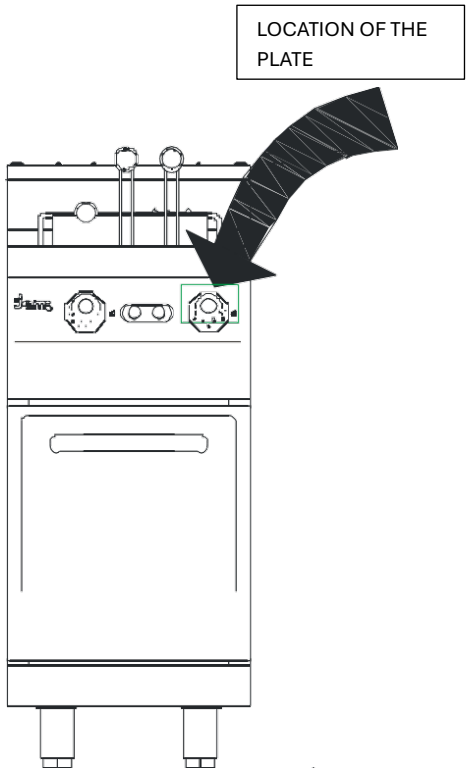
JEMI

ES 08421677
MONTCADA I REIXAC (BCN)
MADE IN SPAIN

Tip. A1
CE 0370 / 2013
PIN 370AP0268
Mod.
Nº

G20 P 20 mbar Σ Qn kW (Hi)
G25 P 25 mbar Σ Qn kW (Hi)
G30-G31 P 28-30/37 mbar Σ Qn kW (Hi)
G30 P 50 mbar Σ Qn kW (Hi)
G31 P 30 mbar Σ Qn kW (Hi)
G31 P 50 mbar Σ Qn kW (Hi)
V A
Hz kW

CAT. KAT.	GAS/GAZ/KAA (P mbar) G20	G25	G30	G31	
II2H3+	20	-	28-30	37	ES
II2H3+	20	-	28-30	37	GB
II2H3+	20	-	28-30	37	IE
II2H3+	20	-	28-30	37	CH
II2H3+	20	-	28-30	37	PT
II2H3+	20	-	28-30	37	IT
II2H3+	20	-	28-30	37	GR
II2E+3+	20	25	28-30	37	FR
II2E+3+	20	25	28-30	37	LU
II2H3B/P	20	-	30	30	DK
II2H3B/P	20	-	30	30	SE
II2H3B/P	20	-	30	30	FI
II2H3B/P	20	-	30	30	CZ
II2H3B/P	20	-	30	30	NO
II2H3B/P	20	-	50	50	AT
II2H3B/P	20	-	50	50	DE
II2L3B/P	-	25	30	30	NL
II2E+3+	20	25	28-30	37	BE



2.6 CLEANING AND MAINTENANCE

- This section is one of the most important, because due to dirt we cannot obtain the maximum performance and performance of the devices, the maximum functionality and long duration of the same, of course we cannot forget that dirt is the main focus of creation of germs harmful to health. For a proper functioning of the appliances it is essential to keep them perfectly clean, otherwise the performance will decrease and the injectors of the pilots, burners and control elements will end up clogged.
- Remove the removable head, raise the resistors until the tilting support rests on the cooking surface (make sure it is well positioned) so that the resistors are raised to proceed with cleaning.
- Before emptying the tank, make sure that the grease tray is positioned just below the drain tap. Turn the handle in an upright position. As the capacity of the grease tray is smaller than the fryer tank, the emptying process must be done in several repetitions.
- Once the tank has been emptied, wash it with water and specific detergents for fryers, to remove the residues embedded by the oil, use only spatulas or plastic chewers, neutralize the action of the corrosive with specific products or with one part vinegar and twenty parts water, rinse several times and abundantly with clean water, then dry the parts.
- Prevent soaps and detergents from coming into contact with the oil.

OUTDOOR FURNITURE

- All our appliances are built in 18/8 stainless steel, their cleanliness is essential both in their sense of hygiene and presence.
- Before using any detergent product for stainless steel, check that the composition of the product does not contain a large amount of chlorate-based acids, these products corrode stainless steel in a short time and irreversibly. Calcareous incrustations are removed with descaling products sold on the market.
- Never use iron scouring pads as very small iron deposits could remain, causing oxidation due to contamination. In general, cleaning this type of appliance is essential for optimal performance, as well as for the avoidance of germs that are harmful to health.
- We emphasize that after cleaning with any detergent on the market, it has to be rinsed with water several times so as not to leave any residue of the product, it can also harm health.

CUBA.

- Made of AISI 316 austenitic stainless steel, with excellent corrosion behaviour.
- With rounded edges that facilitate total hygiene and great ease of cleaning, with a conical trunk in its lower part, where two burners are housed on the outside that heat the container evenly.

BASKET.

- In AISI 304 stainless steel, with thermal handle. There is the double basket and the single basket.

MAINTENANCE.

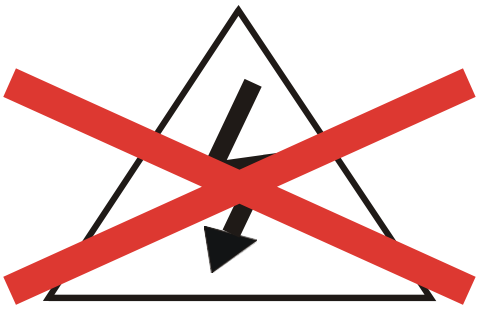
- The construction of our devices is conceived and designed so that they have very few maintenance operations. However, we recommend every six months a review by specialized personnel, whether they work continuously or seasonally, in the latter case they must do it before the start of the same.
- Check the correct placement of the head.

THIS TYPE OF MAINTENANCE IS ADVISABLE TO BE CARRIED OUT BY THE CORRESPONDING TECHNICAL SERVICE.

2.7 SAFETY, EMPLOYMENT AND MAINTENANCE INSTRUCTIONS

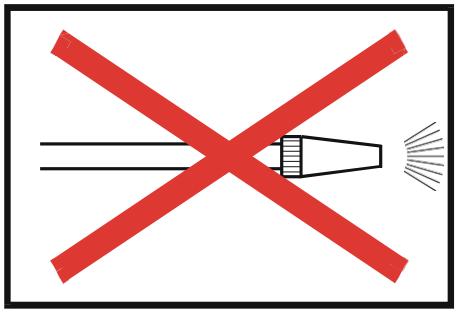
ATENCIÓN
ATTENTION

ATTENTION
ACHTUNG



IMPORTANT NOTE
NOTE IMPORTANTE

IMPORTANT NOTE
WICHTIGE HINWEISE



Do not clean the machine with pressurized water

Ne pas nettoyer la machine avec de l'eau sous pression Never clean the machine with pressure water



ANNEX 1

DISPOSAL OF PACKAGING WASTE

Packaging waste should be disposed of in accordance with each country's standards and should not be thrown away.



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Simply Built to Last