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ENGLISH

Operator's Manual

CAYENNE® 15 AND 30 LB. MEDIUM-DUTY ELECTRIC FRYERS



Item #	Model	Description	Watts	Voltage	Amps	HZ	Plug
40709	FFA8115	15 lb. Countertop Fryer	2630-3500	208-240V	14.6 A	50/60	6-15P*
40709-C	FFA8115	15 lb. Countertop Fryer	2630-3500	208-240V	14.6 A	50/60	6-20P*
40710	FFA8130	30 lb. Countertop Fryer	2 x 2630-3500	208-240V	2 x 14.6 A	50/60	2 x 6-15P*
40710-C	FFA8130	30 lb. Countertop Fryer	2 x 2630-3500	208-240V	2 x 14.6 A	50/60	2 x 6-20P*

*Requires a single receptacle on a dedicated branch circuit for each fryer head.

Thank you for purchasing this Vollrath equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. This manual contains safety precautions which are explained below. Please read carefully.

WARNING

Warning is used to indicate the presence of a hazard that *can* cause *severe* personal injury, death, or substantial property damage if the warning is ignored.

CAUTION

Caution is used to indicate the presence of a hazard that *will* or *can* cause *minor* personal injury or property damage if the caution is ignored.

NOTE

Note is used to notify people of installation, operation, or maintenance information that is important but not hazard-related.

For Your Safety!

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.

To reduce risk of injury or damage to the unit:

1. Do not operate unattended.
2. Unit must be only used in a flat, level position.
3. Change oil regularly or as necessary. Old or dirty oil has a lower flash point than clean oil.
4. Fill to correct level with oil. Do not over fill.
5. Do not overfill basket. Do not fill basket more than half full.
6. Hot oil is flammable - keep open flames away from hot oil and oil vapors.
7. Unplug unit, turn off and let it cool before cleaning or moving.
8. Do not spray controls or outside of unit with liquids or cleaning agents.
9. Do not operate unit in public areas and/or around children.
10. The unit and oil may be hot even though the Pilot Light is not on.
11. Do not operate if unit has been damaged or is malfunctioning in any way.
12. Do not tamper with the Micro Switch or Over Temperature Protection Switch.
13. Do not spray controls or outside of unit with liquids or cleaning agents.
14. Do not clean the unit with steel wool.
15. Dispose of oil in an environmentally responsible manner.

FUNCTION AND PURPOSE

This unit is intended to be used for deep frying foods in commercial foodservice operations only. It is not intended for household, industrial or laboratory use.

Before using this equipment it must be cleaned and **dried thoroughly**. Clean all surfaces before use. Failure to clean surfaces before using the unit could cause food contamination.

This fryer is a medium duty appliance capable of a wide variety of frying applications. The temperature is thermostatically controlled between 120°F (49°C) and 474°F (190°C). The thermostat is also the ON/OFF switch. An indicator lamp adjacent to the thermostat dial indicates when the elements are heating.

UNPACKING THE EQUIPMENT

Dispose of all packaging, materials in an environmentally responsible manner.

1. Remove all packing material and tape, as well as any protective plastic from the unit.
2. Clean any glue residue left over from the plastic or tape.
3. Place the unit in the desired position and height.
4. Plug unit into a properly grounded electrical supply matching the nameplate rating. Damage to the unit can occur if incorrect power is supplied to unit.

INSTALLATION SAFETY PRECAUTIONS

	 WARNING
	Fire Hazard. Correct installation precautions, procedures and regulations must be followed. Operation and safety training is necessary for all users of
The equipment must be installed by qualified personal only. Correct installation precautions, procedures and regulations must be followed in order to reduce the risk of fire. Hood and fire suppression systems must be maintained per manufacture's guidelines. Only personnel qualified and trained are to use this equipment.	

1. The fryer must not be installed under combustible materials and the minimum clearance from combustible construction must be 6" (15 cm) from the sides and back of the fryer. The area surrounding the fryer should be kept free and clear of combustible materials.
2. All deep fryers must be installed with at least 16" (40.6 cm) space between the fryer and surface flames from adjacent cooking equipment.
3. Equipment must installed by a qualified personal in accordance with federal, state and local codes.
4. The fryer should be installed under a hood in accordance with the latest edition of the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96.
5. Never direct the automatic fire extinguishers so they can blow the oil out of the container.
6. Locate the fryer in a place where it cannot be pushed off counter.
7. Keep the area at the front of the fryer clear for unobstructed access during operation.
8. Keep unit and power cord away from open flames, electric burners or excessive heat.
9. Use only grounded electrical outlets matching the nameplate rated voltage.
10. Do not use an extension cord with this equipment.
11. Do not spray controls or outside of unit with liquids or cleaning agents.

FEATURES AND CONTROLS

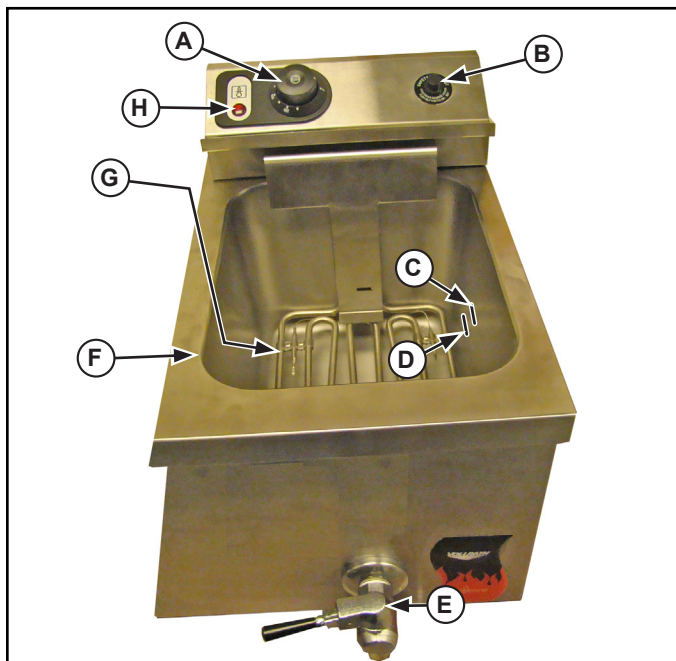


Figure 1. Features and Controls

- A THERMOSTAT CONTROL** dial. Used to set or adjust the temperature of the well. The numbers on the dial correspond with the oil temperature. The “0” position is off.
- B OVER TEMPERATURE RESET SWITCH and COVER.** Remove cover to access the reset switch. If the oil reaches a temperature of 446°F (230°C) this switch cuts power to the unit.
- C HIGH OIL LEVEL.** This is the maximum level mark for the well. Do not fill with oil above this mark because it may cause oil to overflow the well after the basket of food has been added.
- D LOW OIL LEVEL.** This is the minimum level mark for the well. Do not operate with oil below this level as the oil may overheat and start a fire.
- E OIL DRAIN.** Used to drain oil from the well.
- F WELL.** Holds the oil and is where the cooking takes place. A heating element is suspended in this component.
- G HEATING ELEMENT.** This is what heats the oil or lard.
- H PILOT LIGHT.** This light indicating that the element is heating. Once the temperature has been reached the light will go out. Unit will continue to maintain heat and temperature with light cycling on and off. This is not an “ON/OFF” light.

OPERATION

Follow these same instructions for each well of a two well unit. Each well operates independently and may be operated a different temperatures.

1. Remove basket(s) from fryer.
2. Fill or add oil/solid shorting to the well (F). Always maintain oil level between High Oil Level (C) and Low Oil Level (D) as indicated on the side of the well. See Figure 1. DO NOT overfill.

	WARNING
	<p>Burn Hazard. Do not touch hot liquid or heating surfaces while unit is heating or operating.</p>
<p>Hot liquids and food can burn skin. Allow the hot liquid to cool before handling. Do not drop or spill water into hot oil as it will spray or splatter the hot oil out of the tank.</p>	

	WARNING
	<p>Fire Hazard. Overheated oil or oil vapors can ignite causing a fire. Monitor oil temperature, quality and level. Use and maintain oil vapor removal system.</p>
<p>Heat oil carefully. If oil smokes, reduce heat. Do not leave unit unattended. If fire occurs, turn unit off, cover until cool. Do not put water on hot or flaming oil. Do not operate with oil below low oil mark. Dirty oil has a lower flash point. Replace oil on a regular basis. Maintain correct oil level. Use an oil vapor removal system (hood) to reduce oil and grease buildup on wall or ceiling surfaces.</p>	

3. Adjust the thermostat control (A) to the desired temperature; the pilot light indicates when the elements are energized. If lard or solid shortening is used the unit must be pulsed in 1 to 2 minute on and off cycles at low-med temperature until liquid covers the heating coils. This will reduce smoking and risk of fire.
4. Allow the unit to preheat and the oil to come up to cooking temperature, approximately 15 minutes. The pilot light (H) will cycle when the oil has reached the set temperature.
5. Load each basket; NEVER more that half way full.
6. Carefully lower the basket into the cooking oil.
7. When removing the basket from the oil, allow the excess oil to drain back into the well before transferring to holding area.

OIL TIPS

1. Use high quality oil.
2. Cook at temperatures that are recommended by food manufacture.
3. Change oil as needed or food quality requires.
4. Skim oil often and filter daily.
5. Cover oil overnight.

CLEANING

To maintain the appearance and increase the service life, clean your unit daily.

	WARNING
	Burn Hazard. Do not touch hot liquid or heating surfaces while unit is heating or operating.
<p>Hot liquids and food can burn skin. Allow the hot liquid to cool before handling. Do not drop or spill water into hot oil as it will spray or splatter the hot oil out of the tank.</p>	

	WARNING
	Fire Hazard. Overheated oil or oil vapors can ignite causing a fire. Monitor oil temperature, quality and level. Use and maintain oil vapor removal system.
<p>Heat oil carefully. If oil smokes, reduce heat. Do not leave unit unattended. If fire occurs, turn unit off, cover until cool. Do not put water on hot or flaming oil. Do not operate with oil below low oil mark. Dirty oil has a lower flash point. Replace oil on a regular basis. Maintain correct oil level. Use an oil vapor removal system (hood) to reduce oil and grease buildup on wall or ceiling surfaces.</p>	

NOTE:

Do not clean the unit with steel wool.

1. Allow the unit and oil to cool completely before cleaning.

	WARNING
	Electrical Shock Hazard. Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.
<p>Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use unit if power cord is damaged or has been modified</p>	

2. Unplug the unit.
3. Do not immerse the cord, plug or controls in water or any other liquid.
4. Place a metal container 3 gallons or larger under the drain valve (A). See Figure 2.

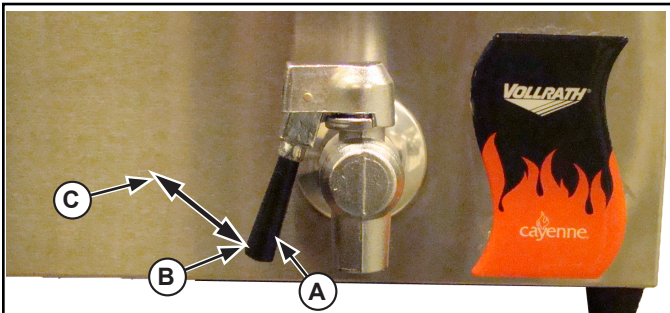


Figure 2. Valve Closed Positions.

5. Lift drain valve (A) up (C) and slowly rotate to the open position (B). See Figures 2 and 3.

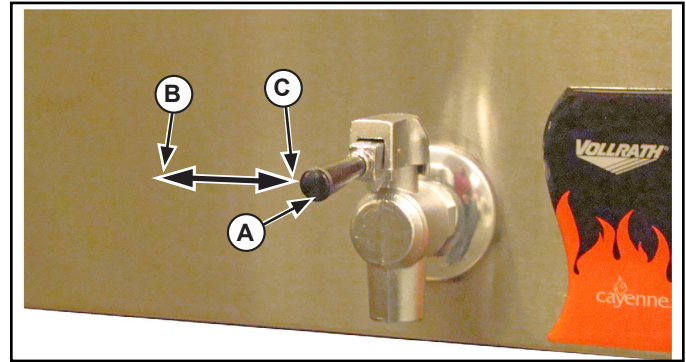


Figure 3. Valve Open Positions.

6. After the oil has drained close the drain valve (A) by turning to the closed position (B). See Figures 2 and 3.
7. Filter or discard used oil.
8. Using a damp cloth or sponge dipped in soapy water to clean the unit and well(s); rinse thoroughly. Or, you may also fill the well(s) (C, Figure 1) with water and dish washing liquid and boil it for a few minutes; drain well and rinse thoroughly. It's important that the unit doesn't run dry as it will cause the element to burn out.
9. Dry thoroughly after cleaning.

TROUBLESHOOTING

TEMPERATURE SAFETY RESET SWITCH

This unit is equipped with a switch that cuts off power if the oil temperature reaches 446°F (230°C). This switch has a manual reset. The reset switch and cover (B) is located on the front panel of the unit. See Figure 1.

Determine what caused the safety switch to activate and correct it. Possible causes include; dirty oil, low oil level and element not properly submerged in oil.

To reset the temperature safety switch:

1. Wait until the oil has cooled to 300°F (148°C) or below.
2. Remove the switch cover (A) by unscrewing the cover counterclockwise. See Figure 3.

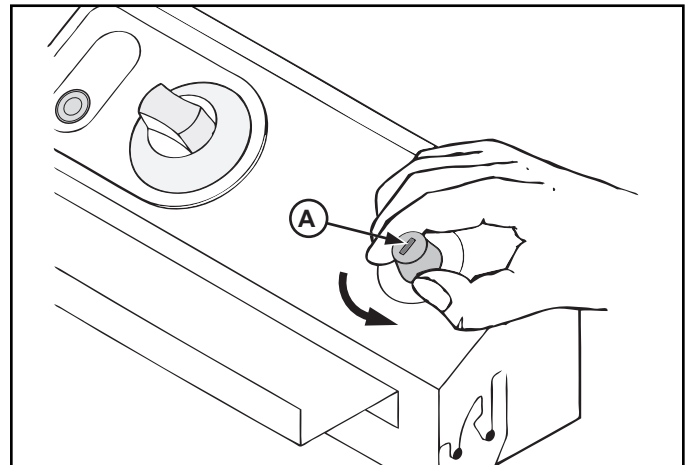


Figure 3. Switch Cover Removal.

- Use a pen or similar narrow tool (A) and press the reset button (B) down. The button should stay in the down or in the set position. See Figure 4.

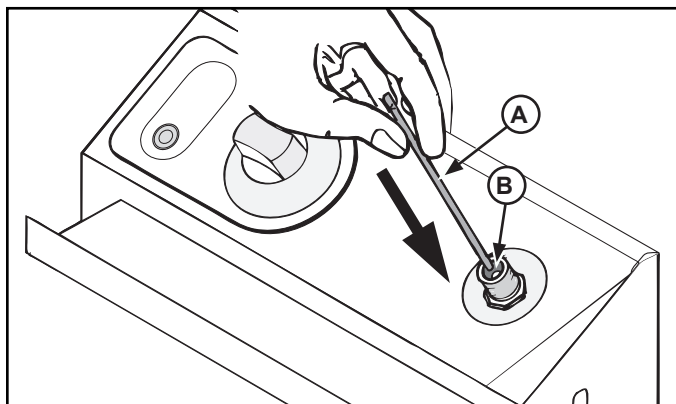


Figure 4. Resetting Switch.

- Replace the switch cover and secure by screwing clockwise. See Figure 5.

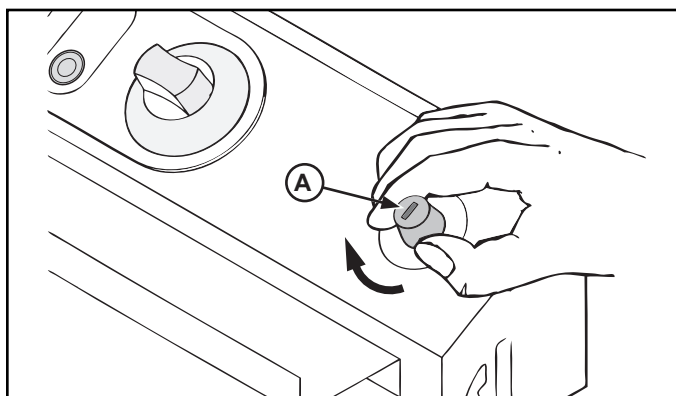


Figure 5. Switch Cover Installation

If unable to reset the temperature safety switch or the switch continues to trip, contact Vollrath Technical Service.

MICRO SWITCH

This unit is equipped with a Micro Switch. The switch allows power to the heating element when it is in the correct position. See Figure 6. Micro Switch:

- When the head (C) is in the correct or down position the Micro Switch (A) is pushed in from pad (B) and the heating element will be supplied with power.
- When the head (F) is in the up position or removed from the unit and pad, (E) switch goes to the "OFF" (D) position and cuts power to the heating element.

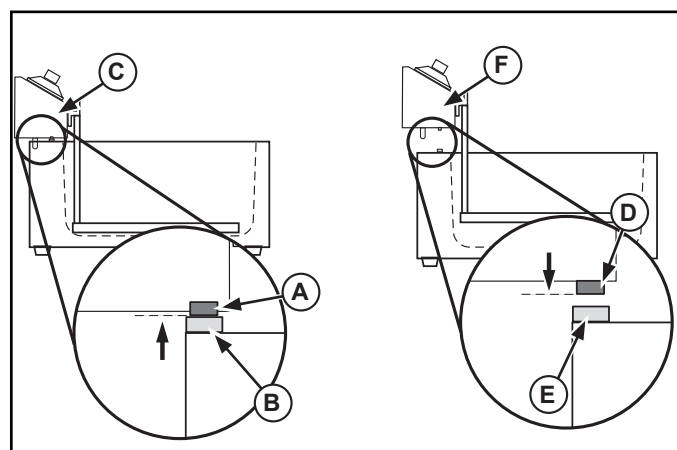


Figure 6. Switch Cover Removal.

TROUBLESHOOTING CHART

Problem	It might be caused by	Course of Action
Pilot Light does not come on when the temperature control is turned up.	Unit is not plugged in.	Plug unit in.
	Micro Switch in "OFF" position.	Reset the Micro Switch Push Pin.
	Temperature safety switch is tripped.	Reset temperature safety switch.
	Pilot Light malfunction.	Replace Pilot Light.
Oil gets too hot.	Oil level low.	Turn unit off, allow to cool and add oil to proper level.
	Thermostat Control malfunction.	Replace Thermostat Control.
Oil does not get hot enough.	Thermostat Control malfunction.	Replace Thermostat Control.
Oil heats slowly.	Low or incorrect voltage to unit.	Verify that voltage rating in unit matches the source voltage. If not have qualified electrical personnel install proper source voltage.
Oil boils over top when frying.	Too much oil in well.	Reduce the amount of oil in well
	Too much food in basket.	Reduce the amount of food in basket.
	Too much water in food.	Dry food product or remove ice crystals from food prior to frying.

SERVICE AND REPAIR

There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Service from the list below.

VOLLRATH Technical Service • 1-800-628-0832 • Email: techservicereps@vollrathco.com

When contacting Vollrath Technical Service, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH Co. L.L.C.

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship for a period of one year, except as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration and new product announcement, visit www.vollrath.com.



www.vollrath.com

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