



maxima 09371090 Induction Fryer Touch User Manual

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maxima 09371090 Induction Fryer Touch



Introduction

Thank you for purchasing this Maxima product. To ensure optimal and safe use, please read these instructions completely before attempting to install or use this product

All Maxima products are manufactured with great care and are CE certified. As a result, our products meet the legal requirements within the European Union with regard to safety, health and the environment. In addition, our products are tested and inspected prior to shipment to ensure product quality and safety.

The Maxima Induction Fryer Touch series are commercial grade electric induction frying appliances. Fitted with touch sensitive controls and made from durable materials makes our induction fryers; safe, low maintenance and easy-to-use. The Maxima Induction Fryer Touch is available in both a single and a double version.

At Maxima we are very proud of our products and are completely committed to providing you with the best products and service possible. Your satisfaction is our number one priority.

We trust you will enjoy using this product and Thank You for choosing Maxima Kitchen Equipment as your supplier. We hope you will consider Maxima for your future purchases.

Specifications

Name	MAXIMA INDUCTION FRYER TOUCH	
Model	Induction Fryer 1 x 8L	Induction Fryer 2 x 8L
Product Code	09371090	09371095
Max. Power	3500 W	2 x 3500 W
Electrical Input	220-240 V / 50-60 Hz / 1 Phase	
Dimensions	L288 x W478 x H410 mm	L576 x W478 x H410 mm
Weight	13.7 kg	23.4 kg
Frying Oil Capacity	8 Liter	2 x 8 Liter

General Safety Regulations

This machine may only be used for the purpose for which it was designed and intended. The manufacturer and

supplier are not liable for any damage caused by incorrect operation and improper use.

- This is a commercial product and must only be used by a trained professional who has read and fully understands this manual. It must not be used (without supervision) by children or persons with reduced physical, sensory or mental capabilities.
- The device is to be used indoors only.
- **WARNING!** Keep the machine and the electrical plug away from water and other liquids. If either is exposed to a liquid, immediately disconnect the power supply and have the machine checked by a certified technician. Not following these instructions may cause electric shock, or even death.
- Do not use the machine after it has fallen or is damaged in any other way. Have it checked and repaired by a certified technician.
- Do not move the appliance while operational.
- Never try to move or carry the machine by the power cord.
- Do not place or move the machine on its side, upside-down or tilted (more than 45°).
- **ATTENTION!** Do not try to repair or open the machine yourself (unless instructed). This may void warranty or cause hazardous situations.
- Do not insert any objects in the casing or openings of the machine.
- Do not use any extra devices or accessories that are not supplied along with the machine.
- Never put your hands or other body parts near the moving parts of the machine while operational.
- Always keep an eye on the machine when in use.
- Keep all packaging away from children and dispose of packaging in accordance with local, state and national regulations.
- Avoid overloading the machine.
- The electrical installation must satisfy the applicable local, state and national regulations.
- Switch off the machine before pulling the power plug out of the socket.
- Always disconnect the power supply when the machine is not in use. To pull the plug out of the socket, always pull on the plug and not on the cable.
- Do not touch the power plug with wet or damp hands.
- Keep the power cable away from operating range and do not cover the cable.
- Make sure the power cable does not come in contact with sharp or hot objects and keep away from open fire.
- **ATTENTION!** As long as the power plug is in the electrical socket the machine is connected to the electric grid.

Product Specific Safety Regulations

- This machine may only be used for its intended purpose: Frying food products.
- Do not place any other metallic objects such as cutlery, lids, cans, and aluminum foils inside the oil reservoir. Only use the indicated cookware & utensils.
- **ATTENTION!** Induction surface and oil will become hot and will remain hot for some time after deactivation. Handle with care.
- **WARNING!** Keep away from flammable materials, liquids and gasses.
- Do not install or use the fryer nearby other appliances or objects that are sensitive to magnets or electromagnetic radiation.






First Time Use

- Unpack and inspect your machine immediately after receipt. If there are any latent defects or damage to the machine then immediately contact your supplier. Save all packaging materials in case the machine needs to be returned or inspected by the freight carrier.
- Remove any protective film from all surfaces (if applicable).
- Read this instruction manual completely before attempting to install and operate this product. When in doubt, contact your supplier.
- If your machine is supplied with a factory fitted molded plug then you may plug the unit into a standard electrical outlet. Make sure that the voltage of the machine and the wall outlet are compatible. If your machine is not supplied with a factory fitted molded plug then a qualified electrical engineer must be contracted to wire the unit to the power supply.
- Before using the appliance for the first time, it is recommended to clean the appliance according to instructions (see chapter “Cleaning and Maintenance”).


Installation

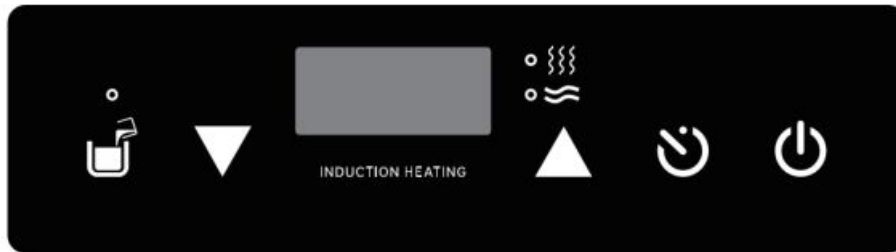
1. The machine must be positioned on a flat and stable surface.
2. Choose a surface where the machine is not exposed to direct sunlight, or close to a direct source of heat such as a cooker, oven or radiator.
3. When positioning the appliance, maintain a distance of at least 10 cm (4 inches) between the appliance and walls or other objects for ventilation and ease of use.
4. Position the machine in such a way that the plug is accessible at all times.
5. Install the required parts & accessories (if applicable).
6. Plug the power plug into a grounded and compatible socket.

Operation

- Press the  key to activate the appliance.
- After activation, the “fill oil” indicator will blink and an alarm “buzzer” will sound to alert you the oil reservoir needs to be filled.
- Put tap in closed position and proceed to fill the oil reservoir with frying oil. Make sure the oil level is between the “MIN” and “MAX” marker.
- When finished filling the oil reservoir, press the  key to finalize the filling process.
 - Use the  and  keys to set the desired temperature value.
Temperature range: 60 – 190 °C.
- During the heating process the “HEATING” indicator will illuminate. When the set temperature has been reached the “HEATING” indicator will deactivate and the “KEEP WARM” indicator will illuminate instead. You can now prepare your products.
- Optionally, a timer can be set using the  key. The remaining time will be visible on the display.
 - Timer range: 0 to 120 minutes.
- The appliance is equipped with an overheat protection for safety. If the temperature becomes too high, a “buzzer” will sound and the appliance will switch off automatically. The display will also show code “E02”. In

case the overheat protection is activated, please let the appliance cool down. After the cooling down period reset the safety limiter (switch is located at the back of the appliance) and reactivate. The appliance should function like normal afterwards.

- When not in use, switch off the machine using the  key.
- Clean the appliance after use (see chapter “Cleaning and Maintenance”).
- If the appliance will not be used for a longer period, please also remove the plug from the main socket.



Troubleshooting

The follow overview will help you understand possible problems. However, only qualified technicians should attempt to open or repair the machine. Contact your supplier when in doubt.

Problem	Possible Cause	Possible Solution
The appliance does not work (display off).	§ The appliance is switched off. § The power supply is interrupted. § The voltage is not correct.	Ø Switch on the appliance. Ø Check the power supply, plug in power cable. Ø Use a compatible power source.
The appliance does not get warm.	§ Wrong temperature settings. § Appliance defective.	Ø Change settings. Ø Contact supplier.
E01	§ Appliance too hot / insufficient ventilation. § Appliance near another heat source.	Ø Make sure the air vents are unblocked. Ø Relocate appliance or other heat source. Ø Let the appliance cool down, reset limiter and restart.
E02	§ Overheated § Sensor damaged/dirty.	Ø Let it cool down, reset limiter and restart. Ø Replace/clean sensor.
E03	§ Voltage too high (>265V)	Ø Use a compatible power source (check rating label).
E04	§ Voltage too low (<135V)	Ø Use a compatible power source (check rating label).
E05	§ Oil temperature sensor defect.	Ø Contact supplier.
E06	§ Heating element (sensor) short circuit.	Ø Contact supplier.
E07	§ Heating element (sensor) open circuit.	Ø Contact supplier.
E08	§ Heating element (sensor) overheated.	Ø Contact supplier.

Cleaning and Maintenance

- Maintenance and repairs should only be done by a certified technician.
- Regularly check and clean the appliance, its parts and accessories (if applicable).
- Regularly check the power plug and power cable for damage. If either is damaged do not use the appliance.

Instead, have it repaired by a certified electrical engineer.

- Always switch off and disconnect the power supply before cleaning or maintenance.
- Always make sure the appliance and oil has cooled down before cleaning or maintenance.
- Open tap to drain the dirty oil. Remove any remaining residues from the oil tank using a paper towel.
- Use a damp cloth with some mild food safe detergent to clean the appliance. Always dry the appliance and its parts after cleaning, using a soft cloth.
- Regularly check if air intake and exhaust vents are free of obstruction and dust. Clean if required.
- **ATTENTION!** Never use aggressive cleaning agents or abrasives. Do not use solvents or petrol based cleaning agents. Some cleaning agents may leave harmful residues or cause damage to the machine. Use a food safe detergent instead.
- **ATTENTION!** Do not use any scourer and sharp or pointed objects during cleaning, this may cause damage to the machine.
- **ATTENTION!** Never hose down the machine or immerse it in water or any other liquid, instead wipe the exterior with a damp cloth. Do not use a steamer to clean the appliance
- **ATTENTION!** Never let the power cable or power plug get wet or damp.

Storage

- Make sure the appliance is cleaned properly before storage.
- Coil up the power cable and put it away.
- Store in a cool and dry place.

Discarding

- When discarding the appliance, do so in compliance with local, state and national regulations

Guarantee

Thank you for using our products, our company will follow related provisions from our “Algemene Voorwaarden”, and provide you services when you can show us the invoice.

We provide 12-month warranty from the date of purchase (invoice date). In the warranty period, our company is responsible for free parts if there is a device fault or quality problem of spare parts under correct operation.

The following is not included in the free service:

1. Damages result from transportation, installation, improper connections.
2. Component damages caused by failing to provide power and voltage as required in technical data.
3. Damages caused by disassembling products, adjust or change the mechanical and electrical structures without permission.
4. Damage caused by improper operation, cleaning and maintenance.
5. Non-man-made damage, such as damages from abnormal voltage, fire, building collapse, lightning, floods and other natural disasters, and damages from rats and other pests.
6. Failure in following the manual when operating.
7. Wearable and expendable parts.
8. Altered invoice or without invoice.

In line with our policy of continuous development, we reserve the right to alter the product, the packaging or the

documentation without prior notice.

Documents / Resources

	<p>maxima 09371090 Induction Fryer Touch [pdf] User Manual 09371090, Induction Fryer Touch, Fryer Touch, 09371090, Induction Fryer</p>
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References

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- [!\[\]\(3df135a685d1b545c4fa64a5f3516545_img.jpg\) Welcome to the export and wholesale website of Maxima Holland!](#)