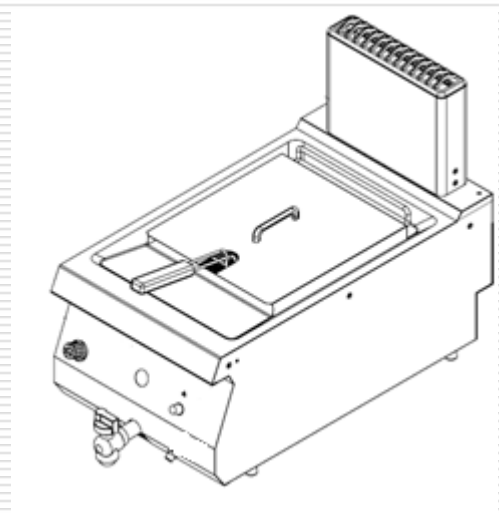
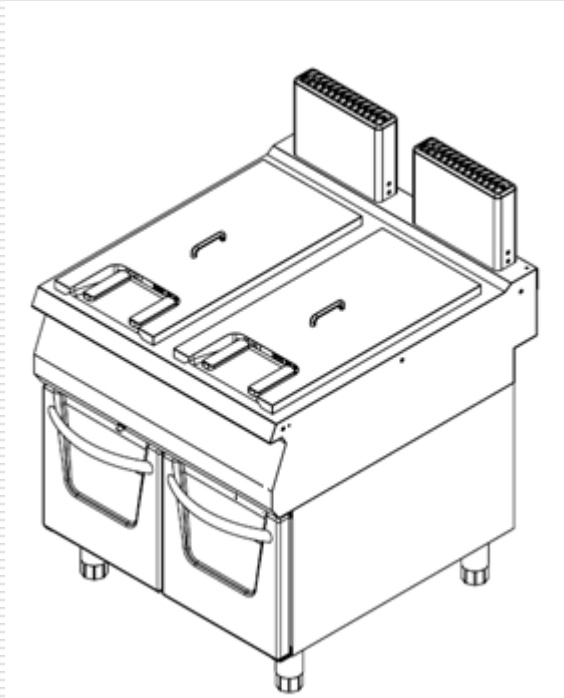




FRYER (GAS)

USER'S MANUAL



PRODUCTION YEAR:

SERIAL NO:



SPANGENBERG INTERNATIONAL B.V.

NIJVERHEIDSWEG 23A | 3641 RP MIJDRECHT | THE NETHERLANDS

WWW.MAXIMA.COM | INFO@MAXIMA.COM | +31 (0)297 253 969

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INTRODUCTION

Dear User,

Thank you for purchasing our appliance and for your reliance upon our company. Our appliances are used in professional kitchens in 110 countries.

Our appliances are produced in compliance with international standards. **Important notice: Please read and ensure that the users read this user's manual in order to achieve the desired performance in line with your expectations and to use your appliance for long years. Please take the warnings mentioned above into consideration before calling for service...**

⚠ Please read and ensure that your operation personnel also reads this user's manual care fully before installing and using the appliance. If the appliance is operated without reading the user's manual, the appliance will not be covered by the warranty.

⚠ The manual containing information about installation, usage and maintenance of our product you purchased should be read carefully. Please ensure that power supply connections to the appliance are already installed by qualified personnel according to local legislation, before our authorized service personnel arrives for the installation of the appliance.

⚠ If you are confused or you don't have enough information please get in touch with authorized service by phone.

⚠ Please keep in mind that, if the service personnel is delayed at your site, related expenses and delay costs will be charged to you on hourly basis.

⚠ We hope that you will get the best performance from our product...

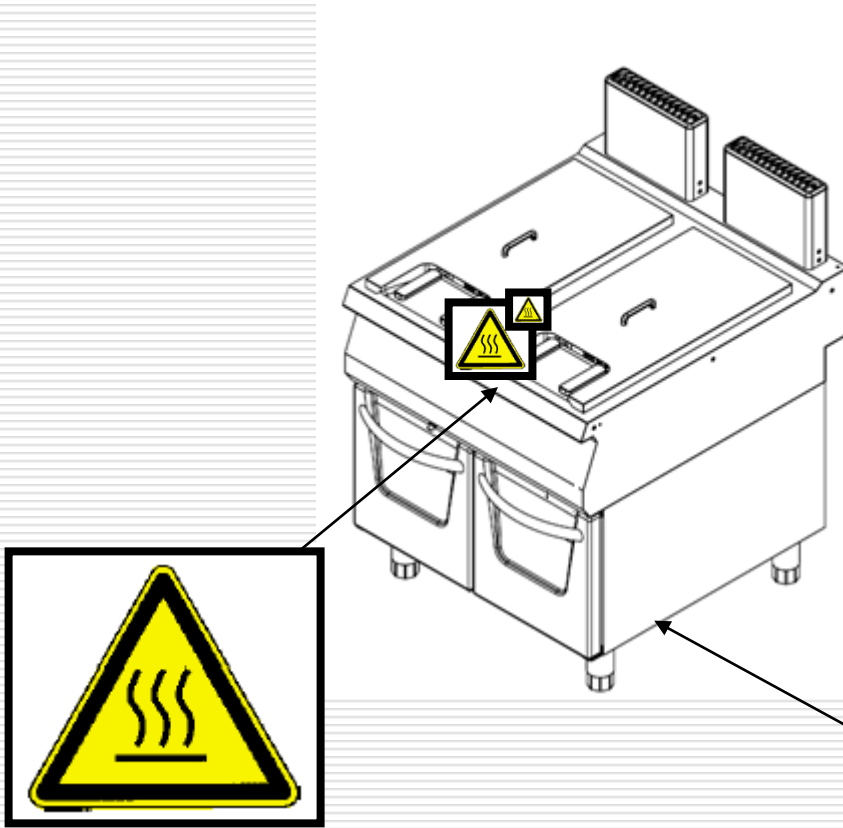


TECHNICAL DATA

YOUR PRODUCT'S TYPE IF	09398605	09398606	09395002	09395003
MAIN DIMENSIONS (mm)	400X900X 850	800x900x 850	400x700x850	800x700x850
HEAT POWER (KW) (H_i) ΣQ_N	22	2x22=44	10	2x10=20
TYPE	A ₁	A ₁	A ₁	A ₁
GAS INLET (inch)	½" R	½" R	½" R	½" R
THERMOSTAT (°C)	110-190	110-190	110-190	110-190
SAFETY THERMOSTAT (°C)	230	230	230	230
CAPACITY	22	22+22=44	12	12+12=24
FRYING CAPACITY Maximum (kg/batch)	3	6	2	4

MAIN DIMENSIONS AND WARNING SIGNS

MODEL 09398606



maxima	
PRODUCT CODE	7856.N1.40908.04
NAME OF APPLIANCE	SINGLE FRYER
MODEL	09398605
TYP	A1
Qn(Hi)	3x7,33 kW
Σ Qn(Hi)	22 kW
SERIAL NUMBER	7856N1409080422.0062
PRODUCTION DATE	19.10.2022
CAT	Il2L3B/P
P (mbar)	G25 - 2L - 25 mbar
CE	2195-22
Prod. Id. Nr.	2195DL47
<small>WWW.MAXIMA.COM INFO@MAXIMA.COM MAXIMA NULVERRICHTINGEN 23 A/D 3641 RP MIJNRECHT TIE HE TIEKLANDS +31 (0) 297 253 969</small>	

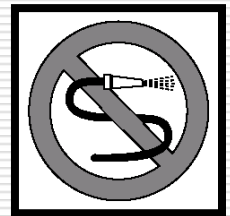
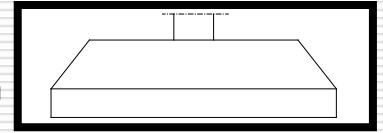
HOT SURFACE

SAMPLE LABEL

YOUR PRODUCT'S TYPE <small>EP</small>	09398605	09398606	09395002	09395003
MAIN DIMENSIONS (mm)	400X900X 850	800x900x 850	400x700x850	800x700x850

SAFETY DETAILS

- ☞ Do not leave the appliances under direct sunlight.
- ☞ The appliances should only be operated under a chimney hood.
- ☞ If the appliances is operated using a LPG gas cylinder, the distance between the appliances and gas cylinder should be minimum 50 cm.
- ☞ Any kind of flammable solid and liquid material (cloths, alcohol and derivatives, petrochemical products, wooden and plastic materials, cutting blocks, curtains etc.) should never be held near the appliances.
- ☞ You can use this appliances simultaneously together with other products of ours.
- ☞ Do not clean up the appliances with pressure water
- ☞ This appliances should be installed in line with effective regulations and only be operated in well ventilated places. Please refer to the instructions before installing and operating the appliances.
- ☞ This appliances is designed for industrial use and should only be operated by personnel trained according to this manual.



SAFETY DETAILS

☞ The appliances should not be handled by unauthorized persons except for the manufacturer or authorized service.



☞ In case of fire or flame in the area where the appliances is operated, act without panic, close gas valves, turn off the power switches and use a fire extinguisher. Never use water to extinguish the fire, water will cause the fire to spread more faster.



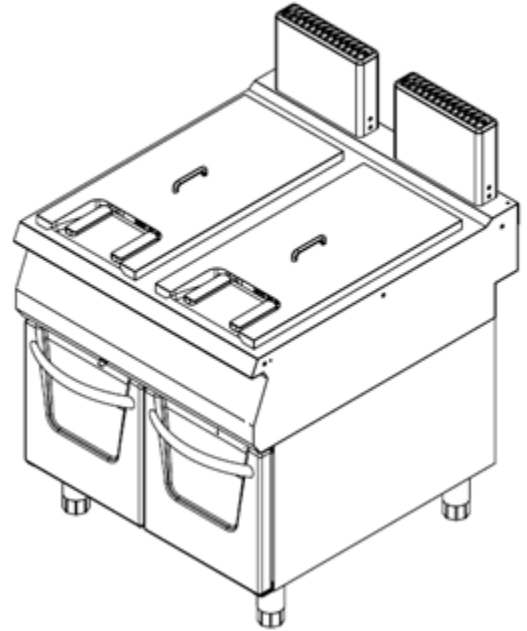
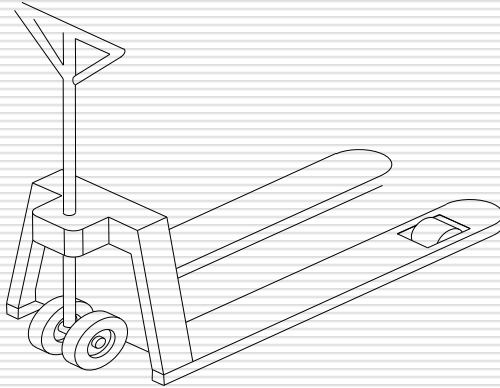
☞ Oil spilled on the ground during use must be wiped away. Otherwise it will cause the ground to be slippery.



☞ Gas smell indicates gas leakage. In this case close appliances valve and main gas valve, open the doors and windows, do not use sparkling material like power switches. Please call for our service swiftly.



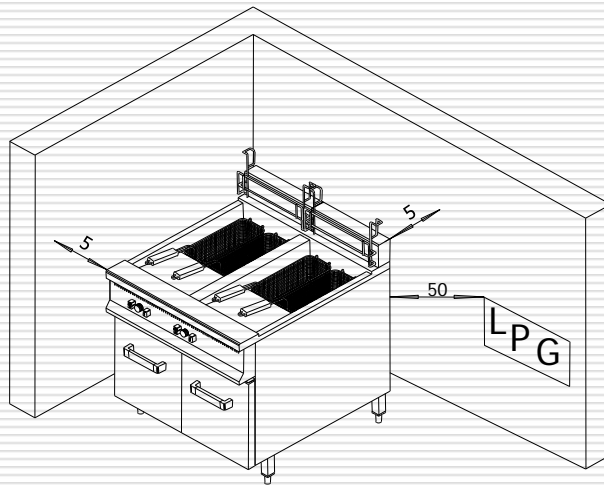
TRANSPORTING AND MOVING



CHANGING THE LOCATION ;
Vehicles installed by an authorized
service CANNOT BE MOVED
ELSEWHERE, ITS CONNECTION
HOSES AND CABLES CANNOT BE EXTENDED OR
REPLACED except by an authorized service.

- ☞ The 900 series should be moved with the help of vehicles like fork lift.
- ☞ The appliances should be transported by placing the feet of the fork lift under the appliances.
- ☞ If the transported distance is far, the vehicle should be moved slowly and the appliances should be fixed on palette or supported in order to prevent jolt.
- ☞ Do not hit or drop the products when moving.

INSTALLATION OF THE APPLIANCES



THE DISTANCE BETWEEN THE GAS CYLINDER AND THE APPLIANCES SHOULD BE MIN. 50 cm.



If this appliances located near to any wall, separation, kitchen furniture, decorative coating etc. the distance in between should be min.20 cm. and if those are coated with fireproof heat insulating material, the distance should be min. 5 cm. It is strongly recommended that fire safety protection instructions are observed.



All of the items mentioned below in connection with the installation of the appliances should be carried out by authorized service personnel.

- ☞ The feet of the appliances should be height adjusted and the appliances should be ensured to operate in a leveled position.
- ☞ All of the gas connections of the appliances should complying with ISO 7-1 or ISO 228-1.
- ☞ Gas connections of the appliances should be carried out by an authorized service personnel, only after controlling its label according to gas type and pressure. Connections of different type and/or at different pressure should not be done.

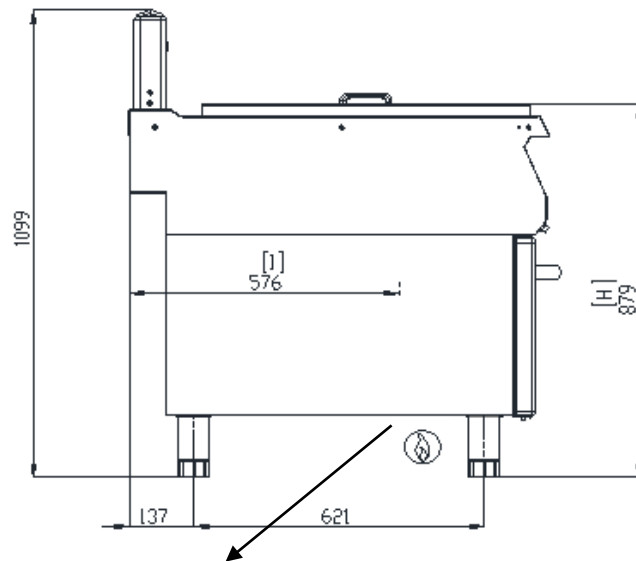
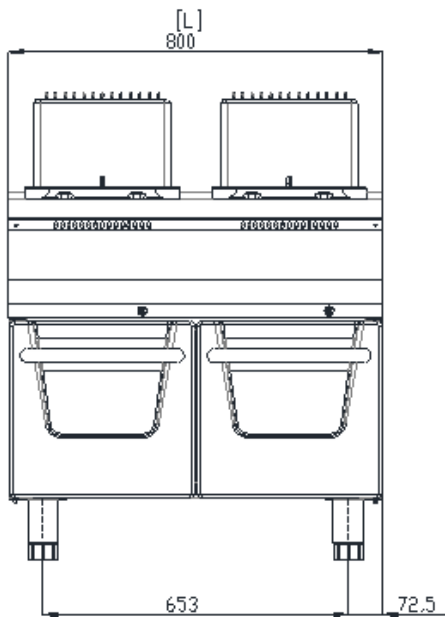
INSTALLATION OF THE APPLIANCES

- Gas connection inlet dimensions are defined at the table of TECHNICAL DATA.
- After the appliances is connected to the system gas usage should be checked with soap bubble method.
- Air inlet adjustment is done by the authorized personnel if necessary, after checking the appliances.

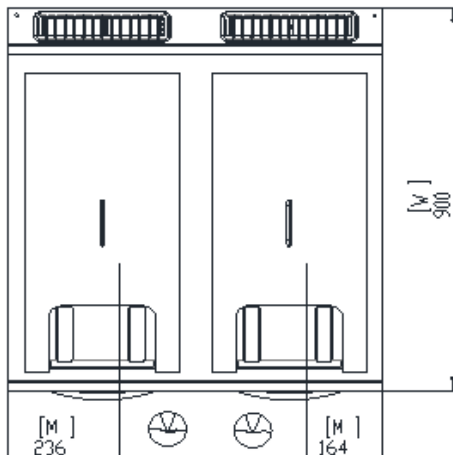


Nominal power of the device cannot be changed upon customers request. Any modification made on valves and injectors, leaves the device out of warranty coverage.

Do not let use spare parts not being original. Installing spare parts not supplied by our company, will leave the device out of warranty coverage.



Gas Inlet



maxima	
PRODUCT CODE	7856.N1.40908.04
NAME OF APPLIANCE	SINGLE FRYER
MODEL	09398605
TYP	A1
Qn(Hi)	3x7,33 kW
Σ Qn(Hi)	22 kW
SERIAL NUMBER	7856N1409080422.0062
PRODUCTION DATE	19.10.2022
CAT	I 2L3B/P
P (mbar)	G25 - 2L - 25 mbar
CE	2195-22
Prod. Id. Nr.	2195DL47
<small>WWW.MAXIMA.COM INFO@MAXIMA.COM MAXIMA NIJVER ICHIDSWEG 23 A/D 3641 RP MIJDRICHT THE NETHERLANDS +31 (0) 297 253 969</small>	

GAS USED

G20 (NETWORK
NATURAL GAS)

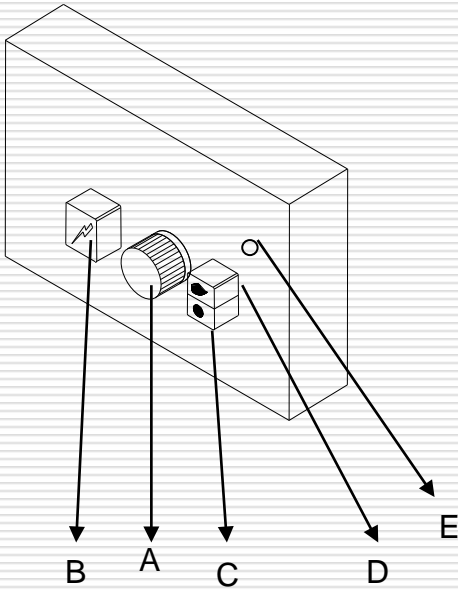
G30 (LPG GAS)

CONTROL BOARD

 900 SERIE

09398605

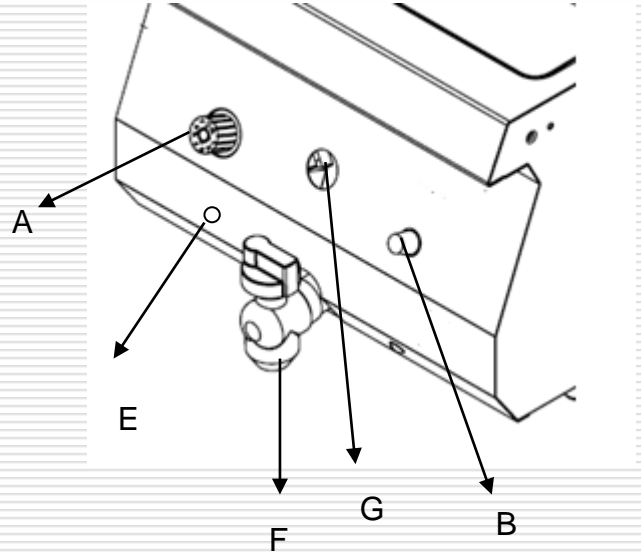
09398606



 700 SERIE

09395002

09395003



- A- THERMOSTAT ADJUSTMENT VALVE**
- B- LIGHTER Piezo (Electrical optional)**
- C- SHUT OFF KNOB**
- D- IGNITION BUTTON**
- E- LIMIT THERMOSTAT RESET BUTTON**
- F- DRAIN TAP**
- G- FLAME OBSERVATION HOLE**

OPERATION OF THE APPLIANCES

A. GENERAL INFORMATION

1. Fryer is used in kitchens of tourist facilities, restaurants, fast food stands, canteens, hospitals for frying potatoes, eggplants, zucchini, chicken and fish.

2. Before initial use of the appliances, outer surface and inner vessel should be wiped with a cloth soaked in warm water and soap.

3. The appliances should be located under a filtered chimney hood connected to fresh air channel.

4. The oil used within the fryer should be changed regularly depending on frequency of usage. In this respect FOOD REGULATIONS should be taken into account.

NOTE: Do not use except purpose of use. The appliances should be operated by a qualified personnel knowing safety terms and technical specifications and who has read the instruction manual.

CAUTION:



- * Oil level should never be below the minimum oil level.
Oil at lower levels bears the risk of inflaming.
- * Oil level should never be above the maximum oil level.
Oil at higher levels bear the risks of running over and spilling.
- * Do not operate the device without oil inside.

B. OPERATION OF THE DEVICE

1. IGNITING PILOT LIGHTER

Turn ignition button (A) continuously, after waiting for 15-20 seconds (a time period allowing the air in the gas pipes to exhaust and the gas to flow inside), igniter (B) should be pressed to ignite. So pilot lighter is ignited. You may check the pilot flame by opening the cover. After the pilot is lighted, thermostat adjustment valve is pressed further (maximum 20 seconds) to ensure the continuity of the pilot fire. If the pilot fire does not go off when the ignition button (D) is left free, the valve should not be pressed further.

2. IGNITING GAS BURNER :

In order to ignite the gas burner and set the temperature of the appliances as desired, turn the level thermostat adjustment valve (A) to the desired level. When the appliances reaches desired temperature gas feed will be stopped and gas burner will turn off. Pilot lighter will continue to burn. When the temperature falls below the desired temperature, gas will be fed and gas burner will be re-ignited.

A limit (safety) thermostat is installed in the appliances. If normal thermostat does not actuate at the desired temperature level, the limit thermostat is actuated at 230° C, in order to protect from overheating. In this case push reset button (E) to restart the appliances. Then the appliances can be operated. If the thermostat does not actuate at the desired temperature level, please contact our authorized services.

OPERATION OF THE APPLIANCES

3. Oil inside will start to heat after the device is run.
4. After the desired temperature (as set on the thermostat) is reached, the food to be fried is placed on the basket into the fryer.
5. After frying is completed the basket inside is hung up and rest for a while that oil drains.
6. After the oil drained the basket is taken out of the device and food is serviced. Consecutive cooking / frying maybe carried out similarly.
7. When used continuously (depending on the food processed and frequency), the oil used is changed periodically or some oil is added.
8. After frying is completed, the oil drained through the tap underneath the panel and oil container is cleaned. A container with suitable size should be used for draining. Please be careful during draining the oil inside, it may be very hot.

9. TURNING THE APPLIANCE OFF:

If the appliances will not be operate for a short period of time, turn thermostat adjustment valve (A) to pilot position (★), that only the pilot lighter burns. This will save gas consumption substantially.

In order to turn the appliances off entirely, turn shut off knob (C) to off position. Turning network gas connection or gas valve is recommended to avoid any danger.

FLAME CONTROL SETUP:

If accidentally pilot flame goes off for any reason, when the appliances is on, system will close itself automatically to avoid gas leakage. Stopping gas feed will take about 60 seconds.

CLEAN-UP AND MAINTENANCE

1. CLEAN-UP:

Before initial use of the appliances and before and after every use of the appliances, outer surface and oil vessel should be wiped with a sponge and liquid detergent.

After the appliances is used oil vessel should be cleaned from burnt oil residual. Oil which is not cleaned may stink, accommodate bacteria and may clog oil draining pipe with food residuals.

Do not use CHEMICAL CLEANING AGENTS like hydrochloric acid etc. during cleaning.

2. MAINTENANCE :

Periodic maintenance should be carried out by technical service personnel. Depending on using frequency, maintenance period should at most 6 months. Expenses of maintenance carried out by our authorized service personnel must be met by the customer even within the guarantee period.

Please follow the instructions below:

a. Injectors: Injector opening should be completely clean.

b. Air adjustment ring: It should be clean and not clogged. Air mixer should always be set by authorized technical service.

c. Pilot: Pilot flame should be proper and touching the thermocoupling.

d. Gas burner: Gas passing pipes and openings should be clean and not clogged.



e. The parts dismantled during the clean-up should be installed back by the technical service personnel and after the installation gas leakage should be checked with soap bubble method.

CHANGING THE GAS SYSTEM

CHANGING THE GAS SYSTEM

The appliances is designed for operating with the use of LPG or network natural gas. The appliances should be operated according to the system installed by the authorized service (LPG or natural gas). If the gas system must be changed this should only be CARRIED OUT by authorized service personnel. MANUFACTURER is not responsible for any problem due to any gas systems changed by people except for authorized service personnel. In this case ,the appliances will not be covered by the warranty. On the label at gas inlet it is specified at which gas system the appliances operates.

SAMPLE LABEL

	
PRODUCT CODE	7856.N1.40908.04
NAME OF APPLIANCE	SINGLE FRYER
MODEL	09398605
TYP	A1
Qn(Hi)	3x7,33 kW
Σ Qn(Hi)	22 kW
SERIAL NUMBER	7856N1409080422.0062
PRODUCTION DATE	19.10.2022
CAT	II2L3B/P
P (mbar)	G25 - 2L - 25 mbar
	2195-22
Prod. Id. Nr.	2195DL47
<small>WWW.MAXIMA.COM INFO@MAXIMA.COM MAXIMA NIJVERHEIDSWEG 23 A/D 3641 RP MIJDRECHT THE NETHERLANDS +31 (0) 297 253 969</small>	

GAS SYSTEM USED	POWER				GAS CONSUMPTION			
	9398605	9398606	9395002	9395003	9398605	9398606	9395002	9395003
G20-NATURAL GAS	22 kw	44 kw	10 kw	20 kw	2,32 m³	4,64 m³/h	1,06 m³/h	2,12 m³/h
G30-LPG	22 kw	44 kw	10 kw	20 kw	1,72 kg	3,44 kg/h	0,78 kg/h	1,56 kg/h

LIFE OF USE

Appliances life of use is 10 year if it is used under recommended conditions.