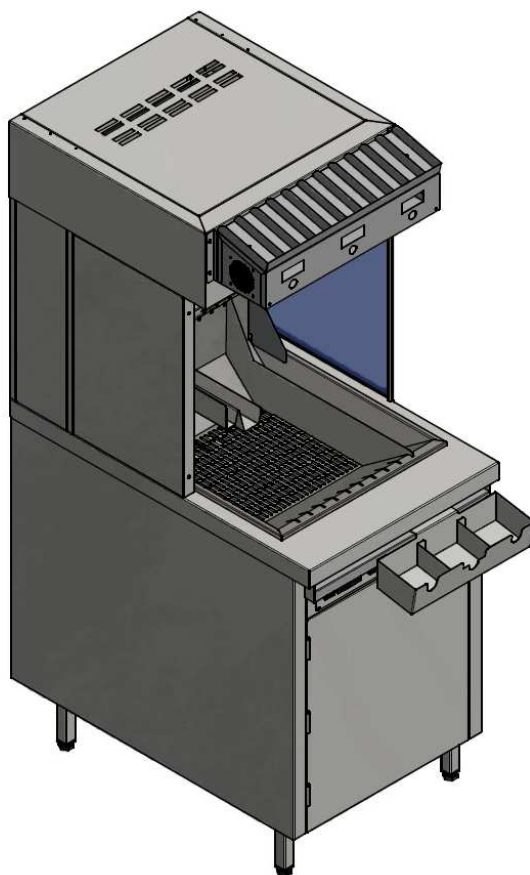


OPERATION AND MAINTENANCE MANUAL

“Kiosk” Fries Warmer- PFT



**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 dump 'Kiosk' type is designed for the catering industry. It is used to keep the proper temperature of already prepared French fries. It's your place for bagging the fries and keeping them warm to provide best quality and customer satisfaction. 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

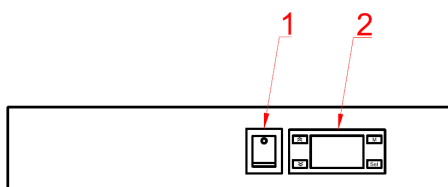
- The surface of the fry dump reaches high temperatures. Use the special tools to place the products into the warmer to avoid any burns.
- The upper heaters are covered with the grill plate. They are extremely hot, wash the unit after it's cooled down.
- Do not defrost any products using the unit.
- 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.



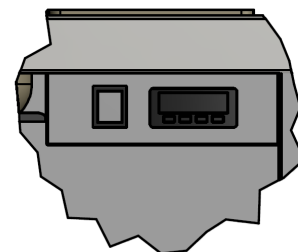
4. USING THE WARMER

A) Bottom Section:

Bottom section – the well – temperature is controlled with digital controller



When the unit is turned on with the main on/off switch, the control panel indicates current well temperature for bottom heater. It takes about 20 minutes to reach the desired temperature. The only heating elements are the upper heating module.



- 1- ON/OFF switch
- 2- Controller

If for some reason refrigerator has a different setting than the factory 70°C, perform the procedure for changing the settings as described below.

TEMPERATURE SET UP

① Naciśnij przycisk 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.

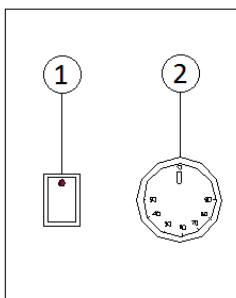
③ Zatwierdź nastawę przyciskiem .
Dioda zgaśnie.
For approve the set up push the button .
LED will turn off.

Uwaga: Aby anulować nastawę, w dowolnej chwili naciśnij klawisz .

Attention: To cancel the set up value use the button any time.
Follett Europe Polska Sp.z.o.o., www.follettice.com, tel/fax : 0048 58 78 56 140/159

B) Upper Section:

Upper section – the radiators – temperature is controlled with analog thermostat



When the unit is turned on with the main on/off switch, and the temperature is set with analog thermostat to desired level, it takes about 20 minutes to reach the temperature.

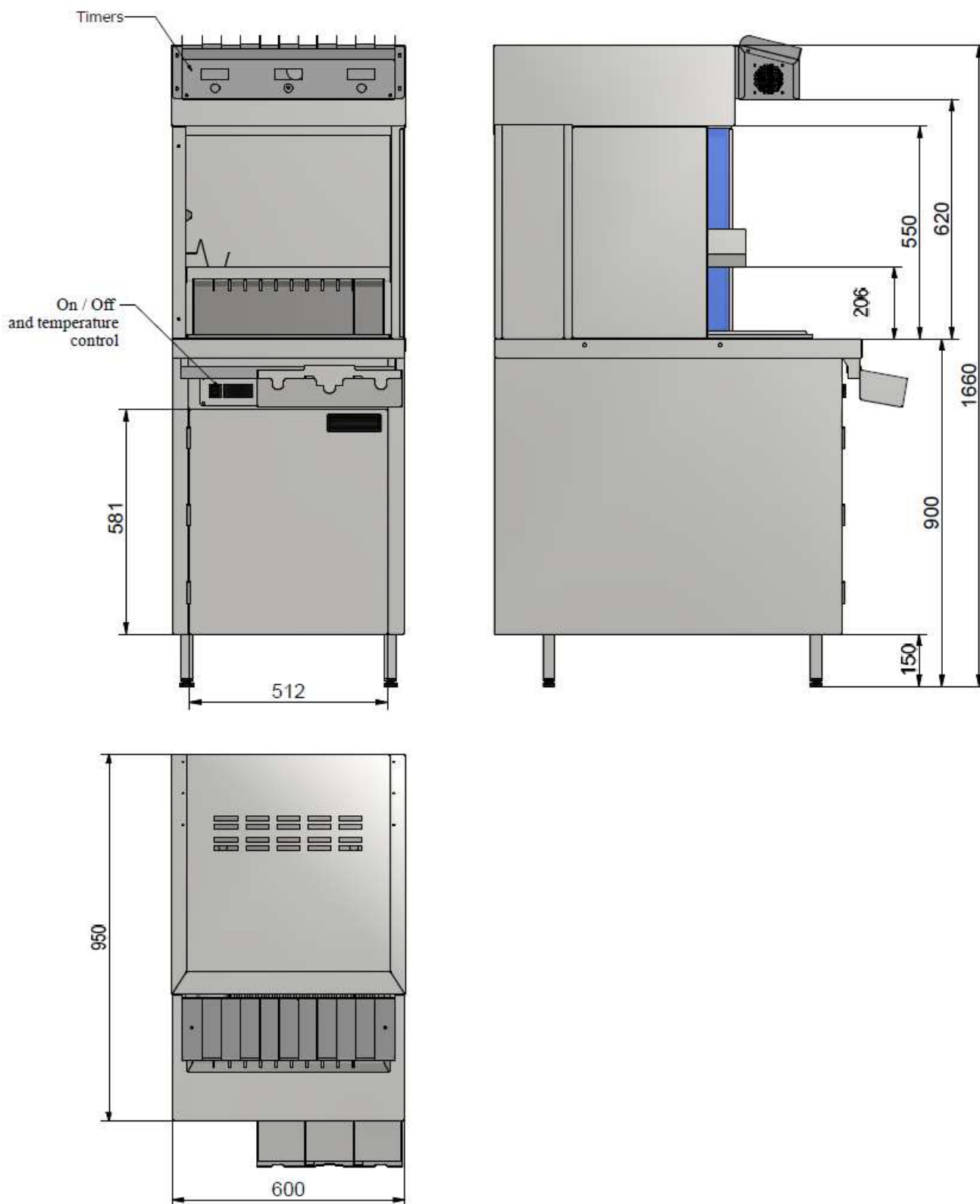
Recommended temperature set point is 70° C! The French fries are soft and not to hot when the temperature is in prior to factory setting. Changing temperature to higher level is not advisable. It may affect the radiators lifetime reducing it.

- 1 ON/OFF switch
- 2 Thermostat

5. TECHNICAL DATA

length [mm]	950
width [mm]	600
height [mm]	1660
weight [kg]	70
Voltage [V]	230V 50Hz
Power [W]	2460W

6. DRAWINGS AND DETAILS



8. 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

- **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°**

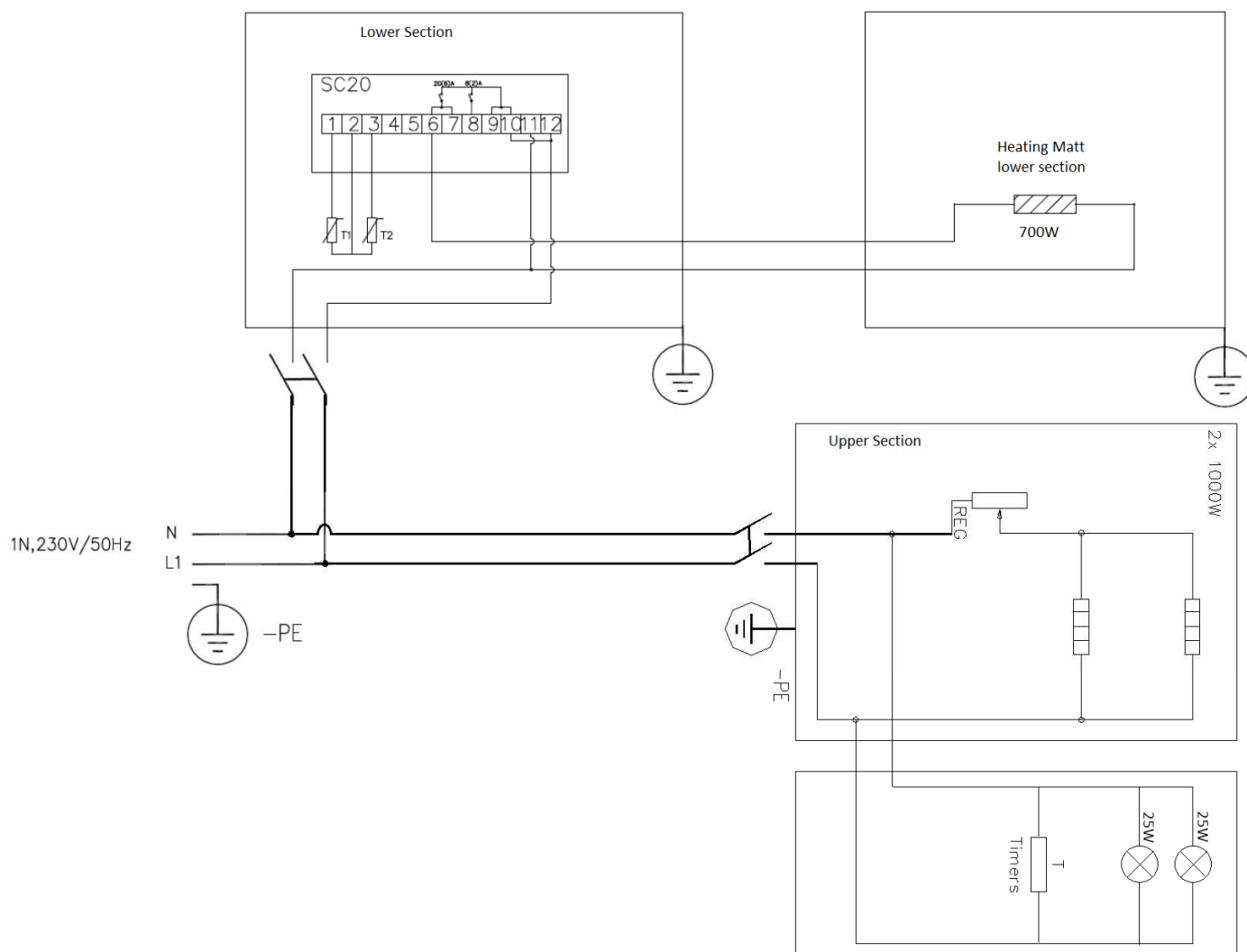
7. TROUBLESHOOTING GUIDE

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>Lower Section</u></p> <p><i>Digital controller works, but no bottom heating observed</i></p> <p><i>Digital controller shows A21 or A22 error</i></p> <p><u>Upper Section</u></p> <p><i>No light</i></p> <p><i>No upper heating</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 • Bulb worn out, or bulb housing and connectors malfunction • Radiators 1000W worn out • Thermostat 30-90° C malfunction • Wiring or connection malfunction. Porcelain terminal cube to be checked 	<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 • Change the 25W e14 Bulb, if didn't help, check the bulb housing and connectors. • Change radiators, contact Follett Europe for spare parts • Change analog thermostat. Contact Follett Europe for spare parts • Investigate for circuit continuity. Change connections if needed

8. WIRING DIAGRAM



9. SPARE PARTS LIST

pos.	name	qty.	item nr.
1.	ON/OFF switch	2pcs	00140079
2.	Controller SC20	1pcs	00916031
3.	bulb holder [25W]	2szt	00177709
4.	light bulb 25W	2szt	01013655
5.	Heating mat [700W]	1szt	00177808
6.	Heating controller - thermostat 30-90	1szt	00139113
7.	Timer	3szt	00177485
8.	Radiator 1000W	2szt	00916148
9.	Timer bar FAN 80x80mm	1pcs	00139220