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DOCUMENTATION

TECHNICAL AND MOVEMENTAL

ELECTRIC FRYING PAN

900.PE-05Ex



The product is certified by the National Institute of Hygiene no
B-Bj-6071-210/19/D

Krosno Odrzańskie, June 2021

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1. Purpose of the electric frying pan.

The 900.PE-05Ex electric frying pan is intended for professional use in catering establishments, bars, restaurants, etc. by trained people. It is used for frying and baking meat and fish dishes and preparing sauces.

The pan can be used as a free-standing device or in a line technological.



Fig.1. General view of the 900.PE-05Ex electric frying pan

2. Technical characteristics of the electric frying pan.

Table 1. Characteristics of the 900.PE-05Ex electric frying pan

Technical data	900.PE-05Ex
Height	
Width	900mm
Length	900mm
Working surface	900mm
Total power	0.5 m2
Weight of the device.	12 kW
Air temperature control operating	195 kg
voltage Supply	0 0C - 2750C
voltage Degree of	3 NPE ~230V/400V 50Hz
protection Class of protection against electric shock	IP 21
Bowl working capacity	
Water connection	80 dm3
	1/2"

3. Technical description of the electric frying pan.

The electric frying pan 900.PE-05Ex /fig.1/ has an aesthetic silhouette made of stainless steel. The working part of the pan is supported on the legs of the base item 1. The main parts of the electric pan is the bowl item 5 made of stainless steel, twelve heaters with a power of 1000 W each are mounted under the bowl.

In the front part of the pan there is a switchboard item 4, on which there is a control clock KR-S6 item 2. From the top, the bowl is closed with a cover item 6. Hinges coupled with the handle pos.7 are used to open the cover. Buttons pos.3 are used to raise and lower the bowl. The switch between the buttons, marked [0 / I], is used as the main switch to turn off or on the controller and the bowl lifting mechanism. There is a water spout in the upper right part of the device.

4. Installing the electric frying pan.

The electric frying pan should be placed on a hard surface in the room intended for it. Then level the surface of the heating bowl by adjusting the legs.

The pan should be placed in a place that allows easy access least from the front. There should be a non-combustible wall facing the back of the pan, i.e. a wall with a non-combustible surface finish.

The distance from the side of the pan to the unprotected wall, i.e. a wall made of wood or other flammable materials, cannot be less than 60 cm, and from the protected wall, i.e. a wall made of flammable materials, but plastered or secured in another equivalent way, not less than 30 cm.

The frying pan is equipped with a flexible connection cable with an N+PE 3 x 32A plug, which must be connected to a socket of the same type powered by a 5x2.5mm² cable protected by a circuit breaker .
S301B 20A with RCD In = 40A, I_{yn} = 30mA.

The connection socket must have valid measurements of the effectiveness of protection against electric shocks.

NOTE: Do not turn on the pan when the bowl is empty and do not pour cold water over the heated surface of the bowl, as this may result in immediate destruction of the bottom of the bowl.

The frying pan must be connected to the electrical system by a person with valid "E" qualifications.

5. Occupational health and safety conditions.

In order to avoid the possibility of burns or electric shock due to improper handling of the electric frying pan, you should:

- Familiarize the staff with the principles of proper operation of an electric frying pan for mass catering establishments based on this technical and operational documentation,
- Familiarize the staff with the basic regulations for the operation of electrical devices and the principles of safe work indoors

kitchen and the rules of first aid in emergencies,

- Pay special attention to ensure that the covers of live electrical components are always in place and fastened,
- Before repairing and maintaining the electric frying pan, disconnect the frying pan from the mains with the main switch,
- Do not start working on the device if found damage to heating elements, controls or any components of the device. If you discover a fault or incorrect operation of the pan, be sure to disconnect the device from the mains and call the service.
- **Do not spill or wash the electric pan water jet,**
- Have the device repaired by a suitably trained person employee.

6. Instructions for use of the electric frying pan.

Before using the device, the inside of the pan bowl should be washed with warm water with the addition of detergents in order to remove the agents used to preserve the bowl. Rinse thoroughly with clean water after washing.

Activities related to the frying process

When starting frying, add the appropriate amount of fat to the frying pan, turn on the controller's power supply using the switch, set the switch to position I, and set the processing parameters on the control regulator in accordance with the operator's experience and knowledge. Using the control regulator, you can program any temperature settings in the range of 0-2750C (details in the regulator's manual). Raising and lowering the pan bowl is done using buttons.

ATTENTION: The switch "I" "O" must be in the off position after finishing work, i.e. "O" the controller display is off. Raising the bowl in order to empty it is possible only when the bowl lid is raised vertically.

ATTENTION: It is forbidden to use the pan as a deep fryer (as a fryer).

7. Maintenance and repair manual.

Before carrying out maintenance or repair on the electric frying pan 900.PE-05Ex, disconnect the device from the mains.

Continuous /daily/ maintenance of the device consists in removing impurities by thoroughly washing the electric pan with a cloth soaked in warm water with detergent and wipe dry with a clean cloth.

Periodic maintenance of the electric frying pan should be carried out once a year month during which it is checked:

- Correct operation of individual elements.
- Quality of the power cord.

Perform periodic inspection once a year. The review includes activities related to determining the degree of wear or damage to individual elements and parts of the device.

The scope of the general overhaul includes activities performed during the periodic inspection and current overhaul as well as the replacement of mechanically damaged elements.

Pay attention to the wear of such elements as:

- Efficiency of the circuit breaker "O" "I",
- heating elements,
- Correct wiring connections
- Quality of electric wires,
- Tilt Mechanism Assembly,
- Status of the time switch and electrical installation,
- Devices controlling heating elements,
- Wear of steel casings,
- Quality of insulation elements,
- Condition of anti-corrosion coatings.

Continuous and periodic maintenance is carried out by the user, periodic inspection, current and major repairs should be performed by a properly trained maintenance technician or an appropriate repair and assembly workshop.

8. Packing, loading and transportation.

The electric frying pan is packed in accordance with applicable standards. Loading pans onto means of transport, unloading and moving them should be done with the use of appropriate lifting mechanisms. Transport should be carried out by covered means of transport. During transport, the electric frying pan should be protected against shifting, tipping over, strong shocks and other mechanical damage.

9. List of spare parts.

Table 3. List of spare parts for the 900.PE-05Ex electric frying pan

Quantity pcs.	Part (assembly) name	Sequence number	The type or number of the drawing
1	Actuator	1	TA1M 330/160
12	Radiator set	2	0177-506-0
1	Micro-switch Micro-	3	MM 17
1	switch	4	MS 10
1 PT500	resistance thermometer 1	5	72-18301001-012.0060
	Controller	6	KR-S6
1	Grille	7	KR-S6
1	Contact	8	EF10F.1 028 10 10
2	Contact	9	EF03F.1 028 10 40
2	Button	10	NDTGR/GN 0800027
1	Switch	11	NWS 21 0802060
1	Charger	12	KR-Z2
1	Contact	13	MC-18b
6	Single-track connector	14	ZUG-G-10
1	Single-track connector	15	ZUO-10
1	Fuse holder	16	ZUG-GB
4	Holder	17	KU-1
1	Mounting strip l=300 mm	18	TS-35
4	Gland	19	STM 25x1.5
1	Temperature limiter Filter	20	55.32574.110
1		21	US-3
	Retro valve 1/2 1	22	AG-MAP000
1 Braided hose 1/2x1/2 WW 1 Braided		23	1/2x1/2 WW L-600
hose 1/2x1/2 WW 1 Spout set.		24	1/2x1/2 WW L-1000
		25	0417-503-0

The above parts can be purchased from the device manufacturer.

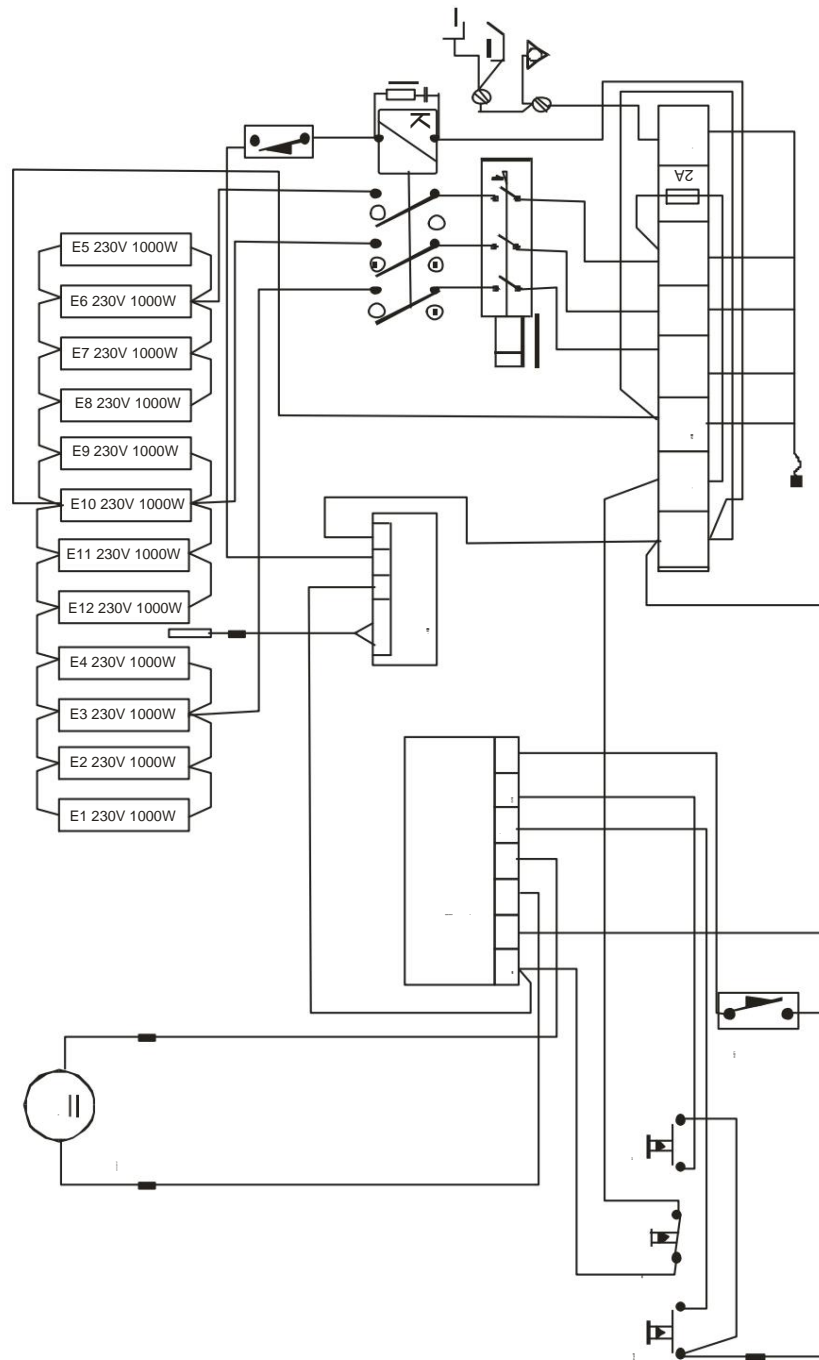
10. Final remarks.

The manufacturer reserves the right to make design changes that do not worsen the working conditions, safety and quality of the product.

The warranty conditions are specified in the warranty card, which is an integral part of this user manual.

11. Electrical diagram.

Fig.2. Wiring diagram 900.PE -05Ex



USER MANUAL

CONTROLLER

TYPE KR-S6

1. Product characteristics

The KR-S6 type controller is designed to regulate the temperature for three versions of devices:

Oven [1], fryer [2] and electric frying pan [3].

When connecting to the network for the first time, you can choose the version – acceptance with the controller activation button. An execution selection can only be saved once.

Temperature measurement and regulation functions as well as baking time programming ensure optimal conditions for food processing.

The KR-S6 controller works with the KR-S6M1 control panel.

2. Service.

The KR-S6 controller is operated via the control panel, Fig. 3.

The three-color LED display shows time, temperature or alarm events.

The buttons are used to change the settings;

- increasing  settings:
- decreasing  settings:

ATTENTION:

For service purposes, in the controller's standby mode, it is possible to preview the execution

and program version (e.g.: 3u01) - hold down (approx. 3 s)



button

Where:

*3 - designation number, [3] - frying pan,
u01 – means the program version.*

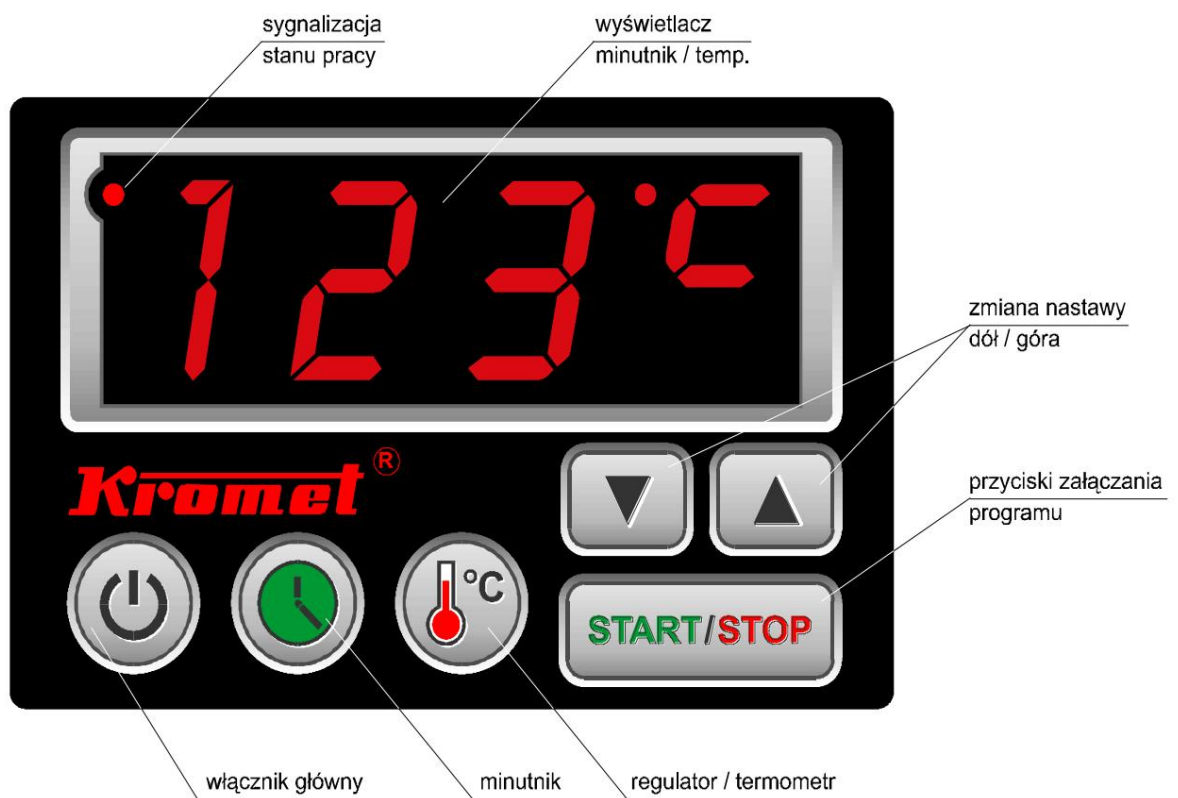


Fig. 1. Appearance of the KR-S6M1 control panel.

MAIN SWITCH



Connecting the device to the power supply causes the operating status LED to light up red (display off) - *stand-by status*.

The controller is turned on after holding the main switch button for 3 seconds. It is turned off immediately.

TIMER



Time information is displayed in green.

The timer function is used to measure the programmed time in the range from 0 to 180 minutes. It is also possible to change the setting during adjustment.

Setting the value 00:00 cancels the timer function in the control process.

TEMPERATURE



Two types of temperatures can be shown on the display. Preset temperature, displayed in red (setting change is also possible during adjustment).

The actual (measured) temperature is displayed in color yellow, after holding the button for approx. 3 s

START/STOP SWITCH



In the **STOP** mode - the control process is suspended. It is possible to configure the controller operation using function buttons.

START - the selected control process is started (regulation mode).

WORKING STATUS SIGNALING

Red operating status diode, flashing during warm-up. Reaching the set temperature is signaled by an acoustic signal and the LED lights up permanently.

4. Alarm states.

Signaled alarm states protect against improper use of devices.

In case of incorrect operation (damage to the sensor or exceeding the permissible temperature), the controller automatically switches to the **STOP** operating mode and the alarm code is displayed in red.

The alarm condition is signaled by sound for 30 seconds (only when the controller was in the regulation mode). The sound can be turned off by pressing any button.

In the event of a power failure during the process, after switching on again, the controller starts in *stand-by* mode with a short acoustic signal.

DESCRIPTION OF ALARM EVENTS

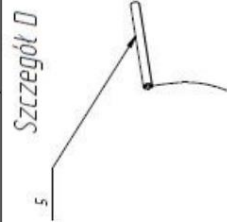
no	Alarm code	Description of the event
1.	alCI	Sensor short circuit
2.	alCH	Break in the sensor circuit
3.	al-t	Permissible temperature exceeded 2900C

5. Technical data.

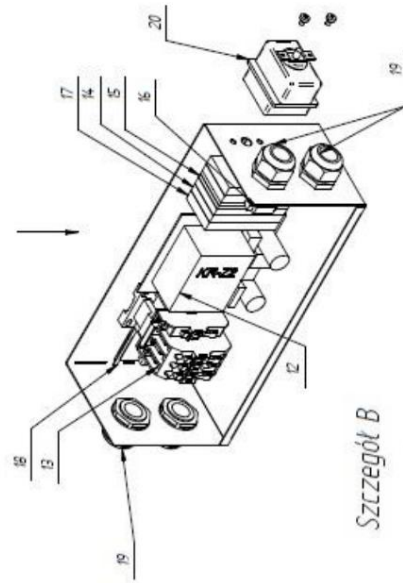
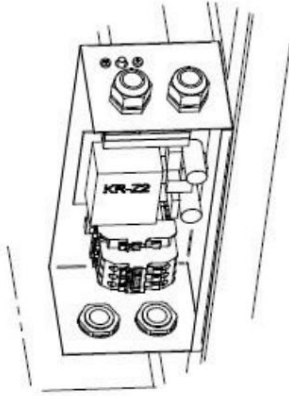
Temperature measurement and setting:	<i>Oven</i> / finish 1/	<i>Fryer</i> / finish 2/	<i>Frying pan</i> / lecture 3/
- temperature setting range -	20...275°C	20...200°C	20...275°C
permissible temperature -	300°C	230°C	290°C
On/Off hysteresis	-5 / -3 °C	-3 / -5 °C	-3 / -5 °C
- temperature measurement range	330°C		
- measurement resolution -	1°C;		
measurement	5°C;		
error - temperature measurement time	1 sec		

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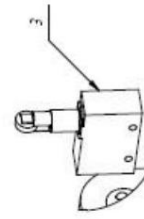
Kromet
PATELNIWA ELEKTRYCZNA 900.PE-05Ex
Schemat rozstrzelony



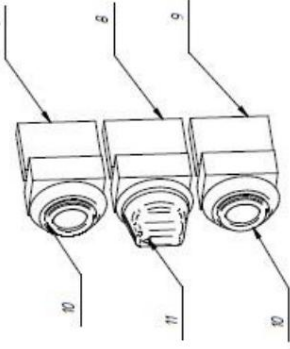
Szczegół E



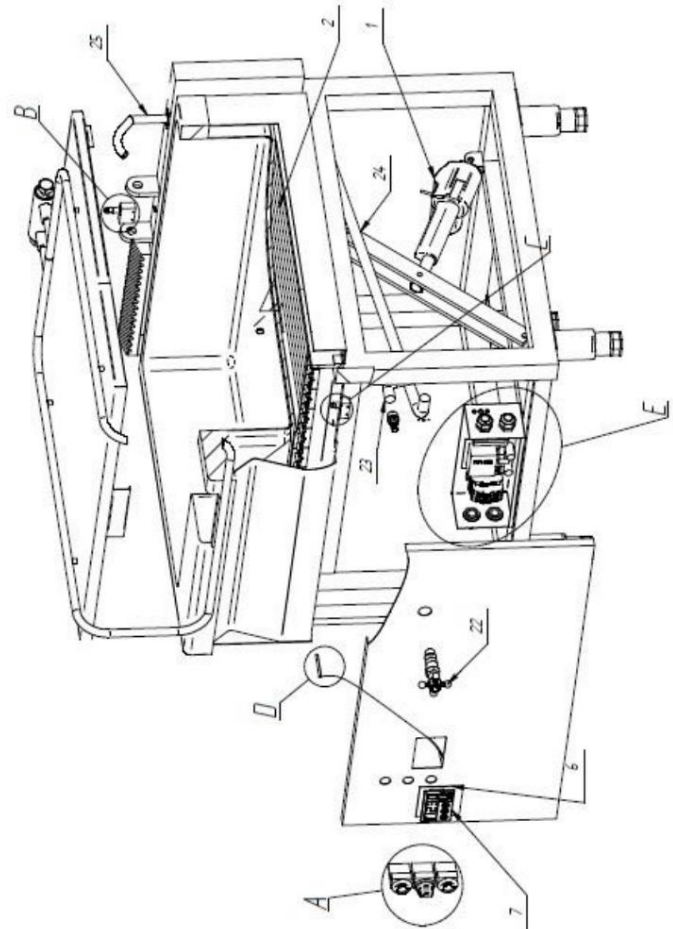
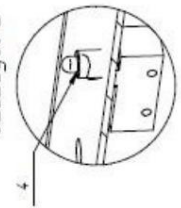
Szczegół B



Szczegół A



Szczegół C

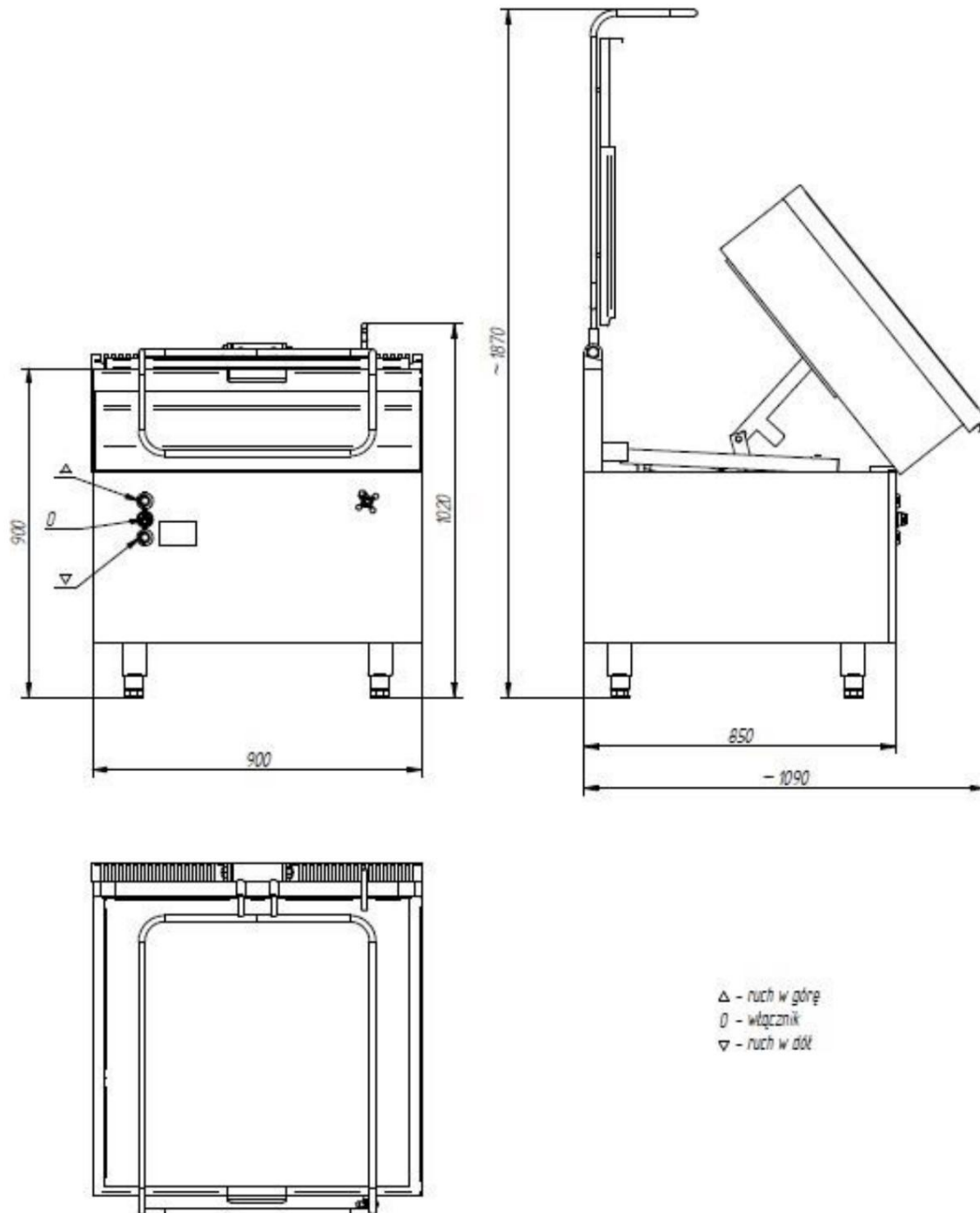


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Wymiary



12. LIST OF WASTE EQUIPMENT COLLECTION POINTS

Collection point operator	Voivodeship	City	Collection point address
ARGO-FILM Lublin	Lublin	Lublin	20-231 Lublin street Zadąbie 62
ARGO-FILM Łódź	Łódź	Łódź	90-272 Łódź street Wschodnia 29
ARGO-FILM Międzybóże	Masovian	Mława	06-500 Międzybóże street Sadowa 14
ARGO-FILM Nadarzyn	Masovian	Nadarzyn	05-830 Nadarzyn ul. Pruszkowska 23
ARGO-FILM Tarnów	Lesser Poland	Tarnów	33-100 Tarnów street Fabryczna 7a
ARGO-FILM Wrocław	Lower Silesia	Wrocław	52-015 Wrocław ul. Krakowska 180
Biosystem SA	Lesser Poland Voivodeship	Alwernia	32-566 Alwernia ul. Olszewskiego 25
ECO-CARS Sp. z o.o.	Greater Poland	Poznań	61-362 Poznań street Fortress 14a
ECO-HARPOON Branch Mazowiecki Particles	Masovian	parties Masovian	05-152 Czosnów Czyszków Mazowiecki 158
ECO-HARPOON Branch Factory Rejowiec	Lublin	Factory Rejowiec	22-169 Rejowiec Fabryczny ul. Cementowa 20
ECO-PLUS Kraków	Lesser Poland	Cracow	30-382 Kraków street Biskupińska 15
EKO-PLUS Stąporków	Świętokrzyskie	Stąporków	Stąporków, ul. Staszica 9
Ecoren DKE	Lower Silesia	Oława	55-200 Oława Godzikowice, ul. Stalowa 12
ECO-SORT	Silesian	Bielsko-Biała	43-300 Bielsko-Biała ul. Katowicka 130
Electro scrap	Silesian	Żłemiej	34-323 Żłemiej 561
KARAT Elektro Recykling	Kuyavian-Pomeranian Voivodeship	Łódź	87-162 Łódź street Toruńska 64
KGHM Ecoren SA	Lower Silesia	Rudna	59-305 Rynarce, Rynarce 38
LECH-MET	Lower Silesia	Żmigród	55-140 Żmigród street Kosciuszko 9
MB Recycling	Świętokrzyskie	Piekoszów	26-065 Piekoszów street Czarnowska 56
MK-Tech Electrorecycling SA	Kuyavian-Pomeranian Voivodeship	Bydgoszcz	85-880 Bydgoszcz, Ul. Toruńska 304
PPHU POLBLUME Zbigniew Miazga	Masovian	Góra Kalwaria	05-530 Góra Kalwaria, ul. Adamowicza 4
PW BOWI	Silesian	Częstochowa	42-202 Częstochowa ul. Ogrodowa 64A
PHU EKOPARTNER	Lesser Poland	Cracow	1. 30-556 Kraków ul. Drewniana 6, 2. Radzikowskiego 37, 3. Half-banks 76-78
Przedsiębiorstwo Produkcyjno- Commerce-Usługowe ABBA-EKOMED Sp. z o.o.	Kuyavian-Pomeranian Voivodeship	Toruń	87-100 Toruń, ul. Keys 17-21
PTH Technika Sp. z o.o.	Silesian	Gliwice	44-102 Gliwice street Toszecka 2
SCU Silesian Recycling Center	Silesian	Katowice	40-696 Katowice, ul. Asnyka 32
Service room	Masovian	Warsaw	01-919 Warsaw ul. Wólczyńska 133
TerraSA	Łódź province	Tomaszów Masovian	97-200 Tomaszów Mazowiecki, ul. high 61/65;
TerraSA	Masovian	Grodzisk Masovian	05-825 Grodzisk Mazowiecki, ul. Traugutta 42
WELTMAR	Silesian	Bielsko-Biała	43-300 Bielsko-Biała ul. Podwale 53a