

Giorik Frytop Operating Instructions

4.3.1 Controller Configuration

Control Panel - Thermostatic

Symbol	Description
●	OFF
°C	Temperature Range 80°C - 290°C (MAX)
●	Green Indicator Light (Heating)
●	Red Indicator Light (Power)

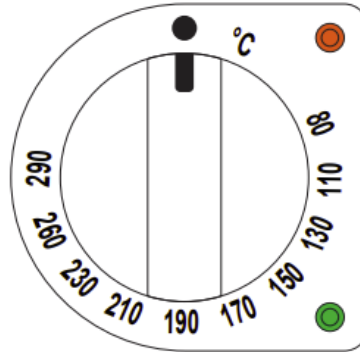


Fig.12.

4.3.2 Operation

1. Turn the thermostat dial to the required temperature 80°C - 290°C, the indicator light will turn on indicating that the frytop is heating. When the set temperature is reached, the green indicator light will turn off
2. To turn the unit off, turn thermostat dial to the OFF ● position

Note: Thermostat dial must be turned off at the end of the service period

Giorik Frytop Cleaning Instructions

5.1 Cleaning

5.1.1 Cleaning Schedule

- Daily cleaning is required for the appliance, to help maintain and prolong the appliance efficiency
- The appliance should be cleaned at the end of each service period
- **DO NOT USE:** Wire brushes, steel wool/sponges, scrapers or other abrasive materials
- Wait for the appliance to cool down before cleaning. Must be under 50°C

5.1.2 Materials Required

- Non Abrasive Cleaning pad
- Clean Sanitised Cloth
- Warm soapy water
- Appropriate PPE (Personal Protective Equipment)

5.1.3 General Information

- Cleaning is recommended for health and safety purposes and to prolong the life of the unit
- **DO NOT** use abrasive pads or cleaners on the stainless steel or any other metal parts of the unit
- **DO NOT** use industrial chemical cleaners, flammable cleaners, caustic based cleaners or bleaches and bleaching agents, as many will damage the metals and plastics used on this unit
- **DO NOT** remove any screws and/or panels for cleaning (unless directed)
- This unit is **NOT** waterproof, **DO NOT** hose, **DO NOT** pour water directly onto the unit, **DO NOT** immerse in water

5.1.4 Corrosion Protection

- Stainless steel exhibits good resistance to corrosion however, if not properly maintained stainless steel can rust and/or corrode
- Any sign of mild rust and/or corrosion should be thoroughly cleaned with warm soapy water and dried as soon as possible
- NEVER use abrasive pads or cleaners for cleaning
- All metal surfaces should be checked while cleaning for damage, scuffs or scrapes as these can lead to rust and further damage to the product
- Mild rust and/or corrosion can be treated with a commercial cleaning agent that contains citric/oxalic/nitric/phosphoric acid.
DO NOT use cleaning agents with chlorides or other harsh chemicals as this can cause corrosion.
After treatment, wash with warm (not hot) soapy water and dry thoroughly
- Thoroughly wipe the surfaces dry after cleaning. **DO NOT** let water pool on the unit. Check crevices and folds for pooling and dry thoroughly
- When using, ensure all liquids and moisture is cleaned up straight away.
Food liquids such as juices from vegetables and fruits should not be left on preparation surfaces
- **DO NOT** leave items on the stainless steel such as cutting boards, rubber mats and bottles

5.1.5 Surface Finish

- To protect the polished surface of the stainless steel, it should be dried using a clean dry soft cloth. A light oil can be applied to enhance the stainless steel surface, using a clean cloth apply the oil in the same direction as grained polished finish
- Some commercial stainless steel cleaners can leave residue or film on the metal; this may trap fine particles of food on the surface, thus deeming the surfaces not food safe

5.1.6 Cleaning Procedure (Daily)

1. Isolate unit from the power supply
2. Using a scraper remove crumbs and small food items from the steel plate
3. Remove the drip tray. Empty the drip tray and clean with warm soapy water. Thoroughly dry
4. Remove the grill rack and crumb tray. Wash with warm soapy water. Thoroughly dry
5. Apply a light film of oil to the steel plate

Note: The drip tray should be checked regularly inspected and emptied as required. Care must be taken as the oils/fats may be hot

5.1.7 Cleaning Procedure - External Surfaces

1. Isolate unit from the power supply
2. Wearing Personal Protective Equipment (PPE), apply Stainless Cleaner with the Cleaner pad to the external surfaces
3. Scrub any baked on soil with the cleaner pad in the same direction as grained polish
4. Wipe clean using a cloth dampened with clean warm water until all Stainless Cleaner and soil has been removed
5. Using a clean sanitised cloth, thoroughly wipe the stainless steel and metal parts dry. Do NOT let water pool on the unit. Check crevices and folds