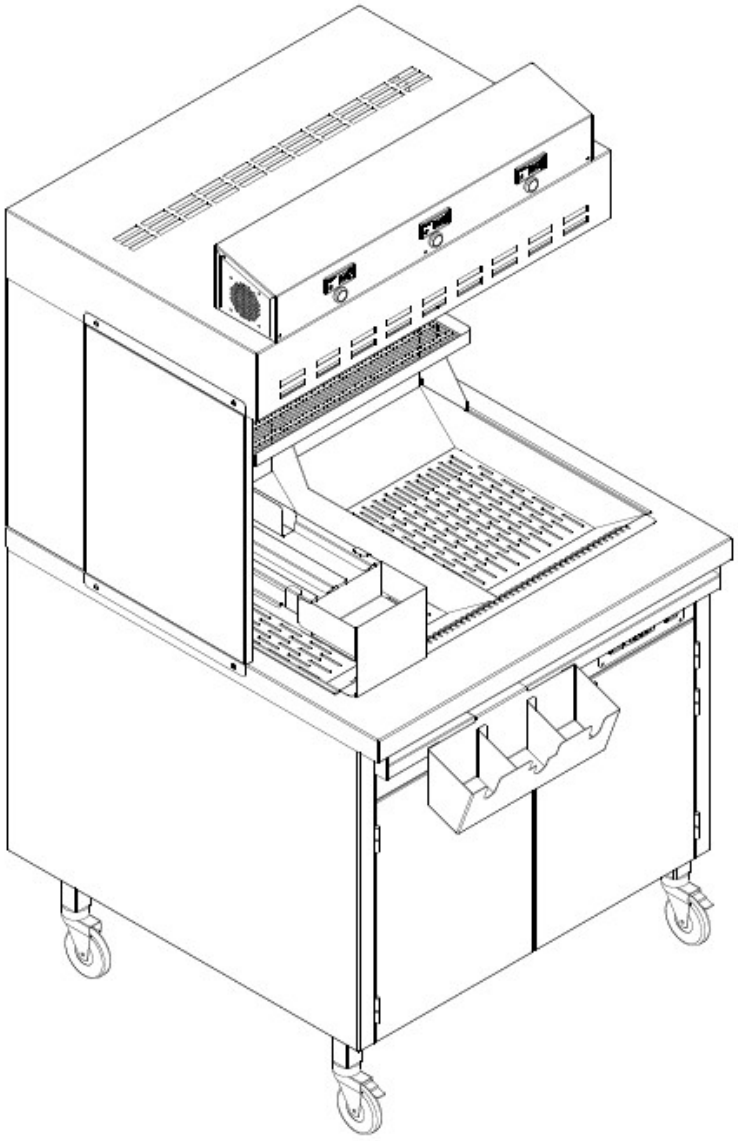
OPERATION AND MAINTENANCE MANUAL

FRY HOLD STATION



Following installation, please forward this manual to the appropriate operations person.

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Important Safety Information
CAUTION!

- For indoor use only. Designed for commercial use. Follett is not able to provide in-house services for residential installations.
- This appliance should be connected by a qualified person in accordance with application codes.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Connect to grounded power supply.
- This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should be supervised to ensure that they do not play with the appliance.
- Children should not be allowed to perform any maintenance of this appliance.
- Do not store flammable or explosive substances in unit!
- Warranty does not cover exterior or outside installations.
- Electrical parts. Do not operate with top cover removed.
- Hot parts. Do not operate with top cover removed.
- To reduce risk of shock, disconnect power before servicing.

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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 HOLD STATION 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 CAUTION!

▪ 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

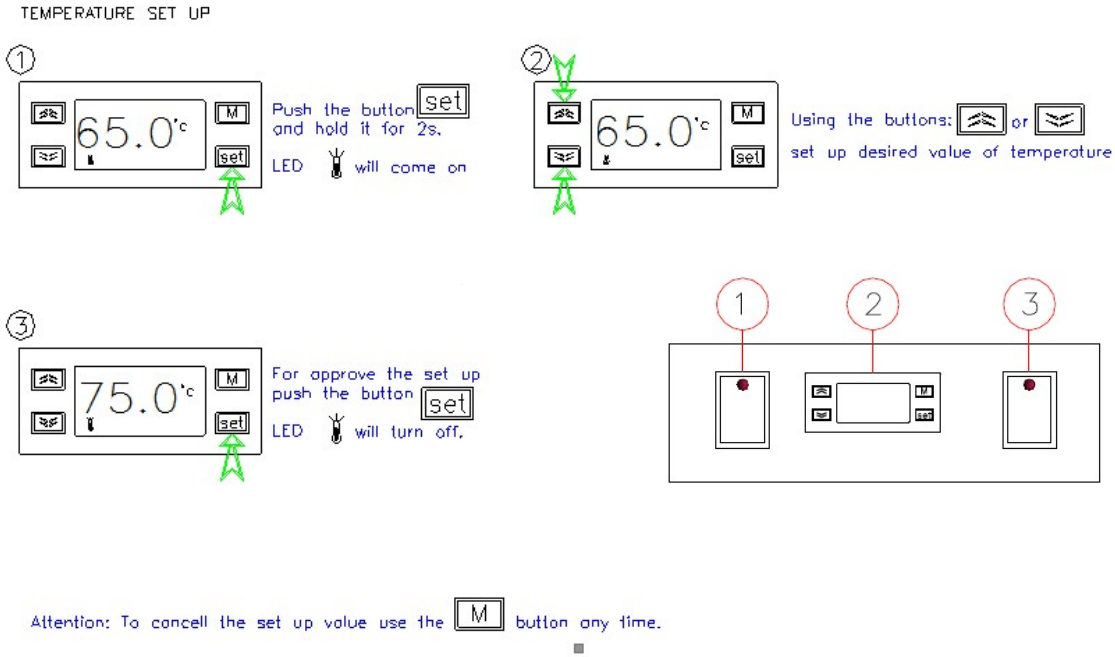


- The surface of the fry dump reaches high temperatures. Use the special tools to place the products into the warmer to avoid any burns.
- The upper heaters are covered with the grill plate. They are extremely hot, wash the unit after it's cooled down.
- Do not defrost any products using the unit.
-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

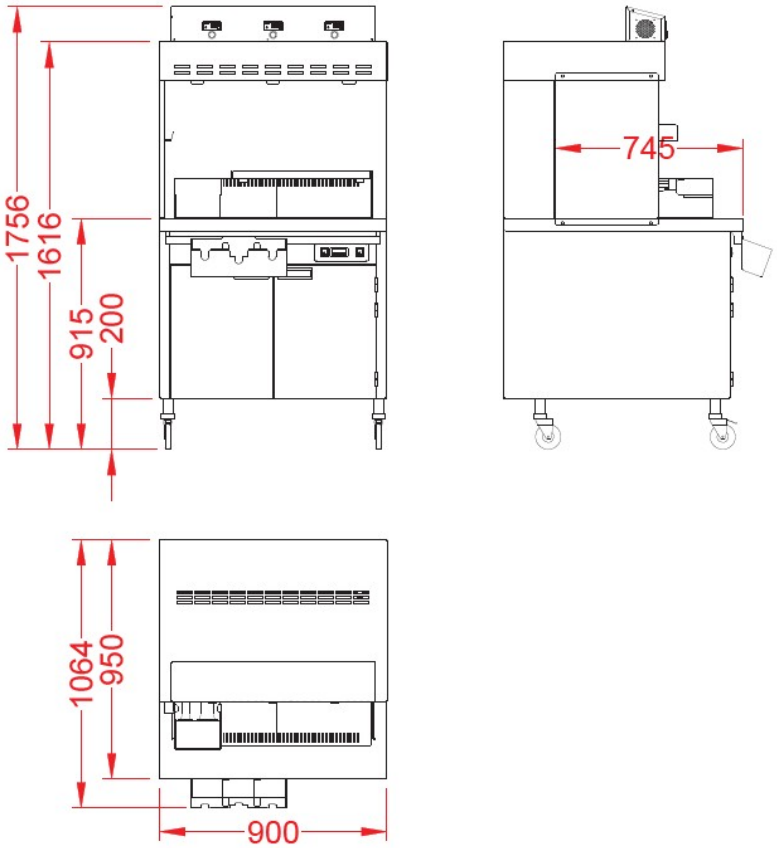
When the device is turned on with the main ON/OFF switch, the control panel indicates current temperature. Factory set point is 79C. It takes about 20 minutes to reach the desired temperature. Switch No.1 is for bottom section. Switch No.2 is for upper radiators.

If the factory temperature setting doesn't meet your requirements, perform the procedure for changing the settings as described below.



5. TECHNICAL DETAILS

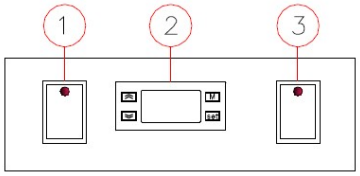
5.1. TECHNICAL DRAWING



5.2. DIMENSIONS AND PARAMETERS

No.	Parameter	Value
1.	Length [mm]	900
2.	Depth[mm]	1064
3.	Height [mm]	915/1616
4.	Weight [kg]	148
5.	Work temperature [°C]	±79
6.	Voltage [V/Hz]	1N~ 230 / 50Hz
7.	Power [W]	2920

5.3. CONTROL PANEL

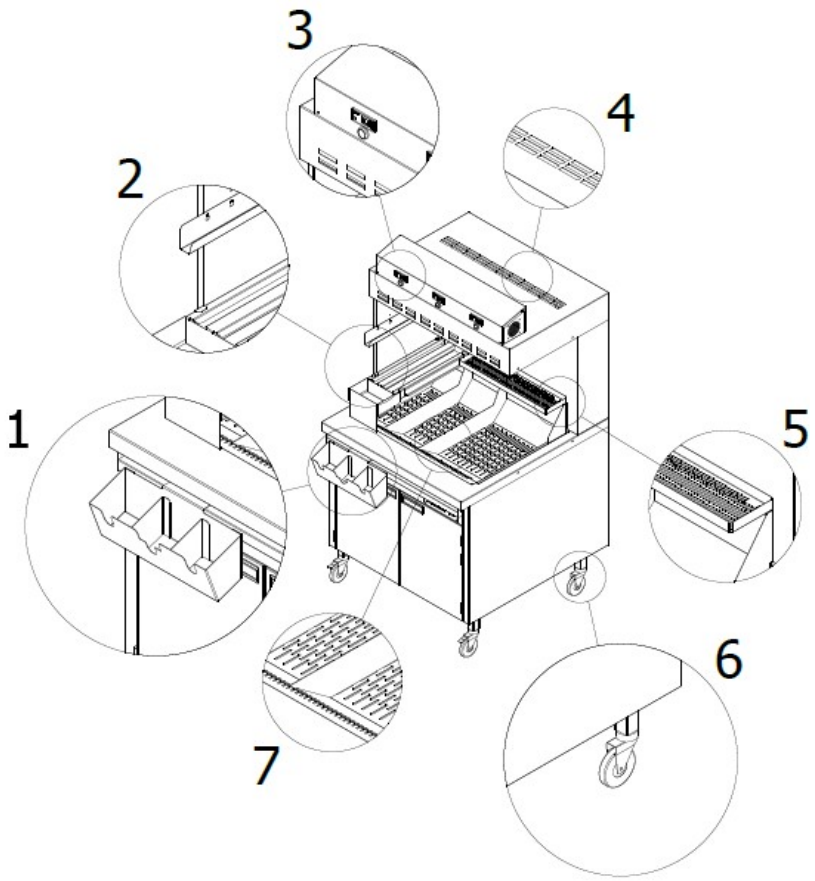


1 – ON/OFF – switch (bottom section)
2 – Temperature controller
3 – ON/OFF – switch (upper section)

5.4. PRINCIPLE OF OPERATION

Unit is designed to heat and keep the proper temperature of prepared chips. There are two heating Sections. Bottom basket heating is provided by heating mat. Heating from top side is provided by ceramic radiators. After switching on the controller display shows the current temperature of the unit. The device reaches a preset temperature within 20 minutes. In order to highlight the product unit uses lighting bulbs resistant to high temperature.

6. DETALES DESCRIPTION



No.	Detail description
1.	Holder for wraps
2.	Holder for fry bags
3.	Timer
4.	Ventilation hole
5.	Holder for fry boxes
6.	Castor
7.	Fry basket with divider

7. CLEANING INSTRUCTIONS

7.1. GENERAL RULES

It is necessary to clean the unit to fit hygiene requirements of storing and preparing food products. Recommended procedure of cleaning:

- Turn of the unit before cleaning
- Please use a water with non-aggressive detergent
- Use a sponge or a soft rag
- Wait until unit will be dry before starting

7.2. HOUSING CLEANING

External surfaces of warmer, have to be cleaned by water with addition of detergent. Rub the surface using sponge or soft rag. During cleaning metal parts it's necessary to wipe in direction of material grinding- for save aesthetic appearance.

7.3. CLEANING – FRY BASKETS AND HOLDERS

Fry baskets, dividers and holders for new wraps and fry bags are removable. For convenience and more effective cleaning, it's better to remove all metal accessories and clean them separately. Follow the step by step instruction. Before start check if unit is disconnected from electrical plug. After shut the unit down it's necessary to wait 20minutes. Every each metal part have to be cleaned in dishwasher or under running hot water with addition of non-aggressive detergent.

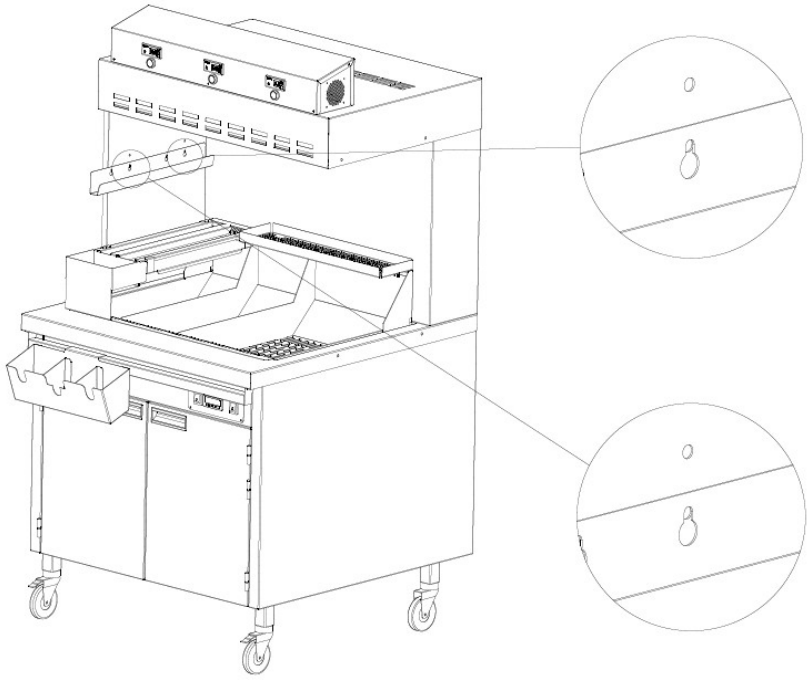


IMPORTANT CAUTION!

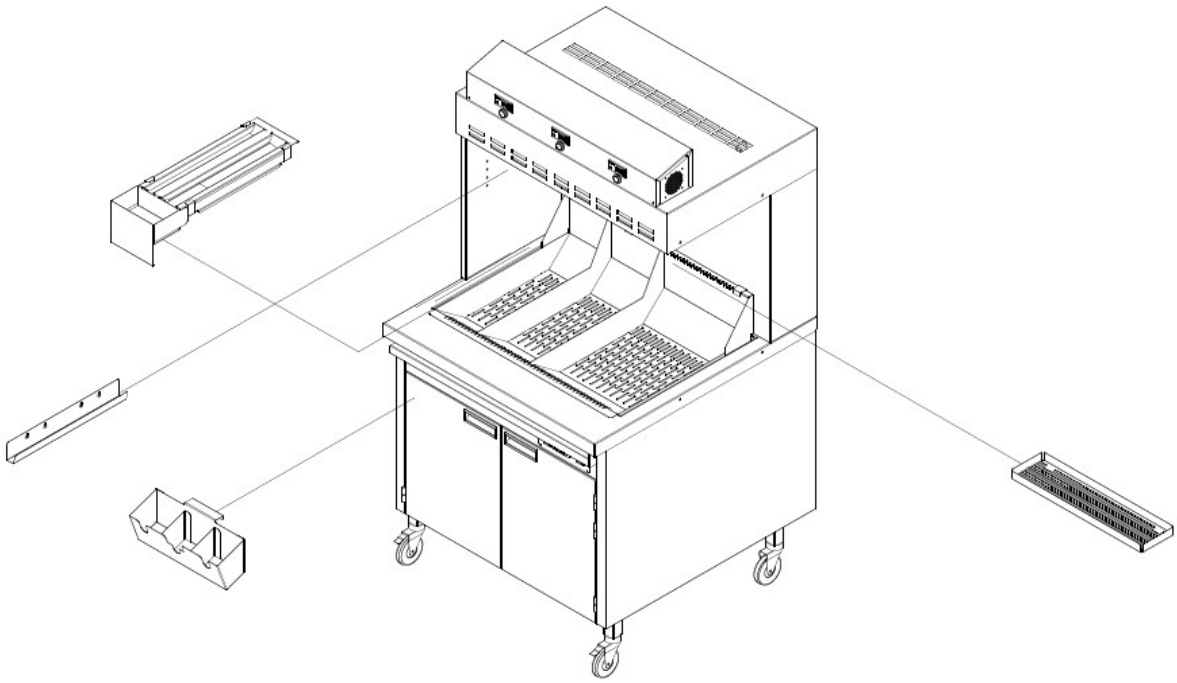
▪ Don't clean heating modules when unit is turned on

▪ Heating modules have to be cold! Don't start cleaning just after turning off. Unit need 20 minutes to cool down

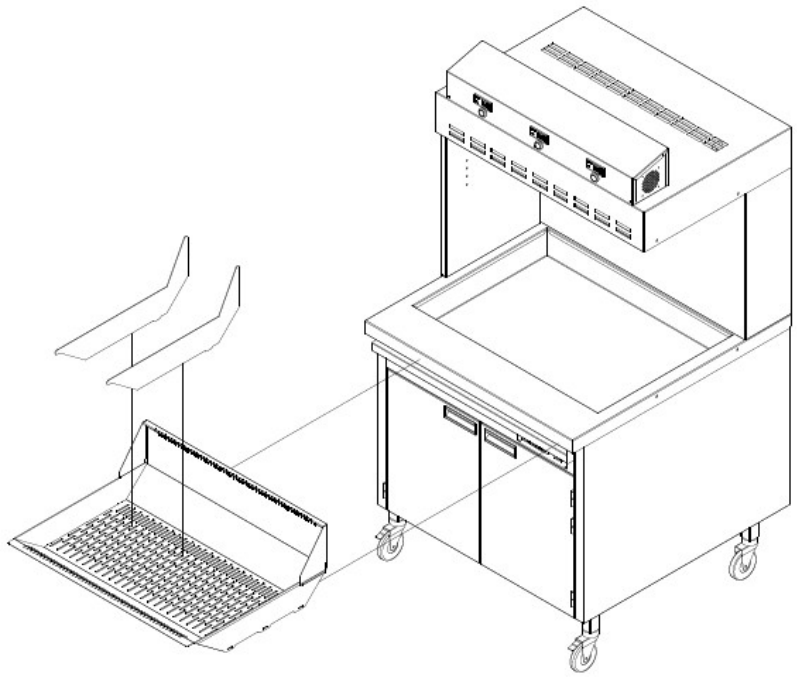
STEP 1. Unscrew two screws fixing the holder.



STEP 2. Remove the holder for new wraps and three holders for ready fry bags and boxes.



STEP 3. Remove the fry basket and two fry dividers.



STEP 4. Assembly after cleaning. Every each elements have to by dry. Don't connect electrical plug before start assembling the unit. Pay attention to fix every screw tight and lock the brackets on electrical connection of heating module. In case of troubles – contact producer technical service.

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°

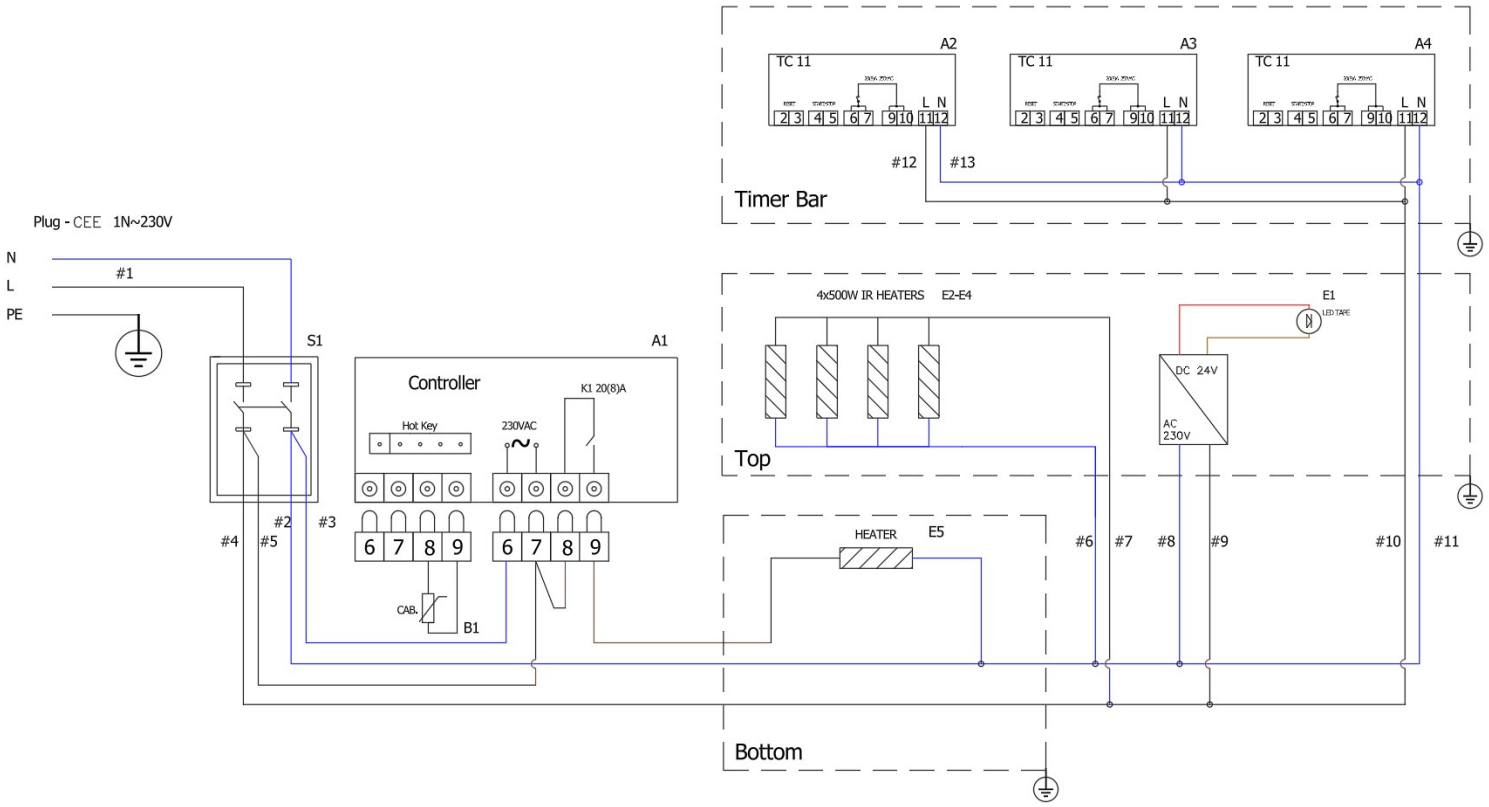
9. TROUBLESHOOTING GUIDE

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
Unit doesn't operate. (no heating, controller doesn't show any digits, on/off switch doesn't light if on)	ON/OFF switch faulty or in OFF position (red light on the switch doesn't work)	Turn ON/OFF switch to ON position (red light should work)
	loose connection	check switch and connections
	Unit not plugged in	Connect the plug
	No power supply in network	Check the fuses in Main Distribution Board
Digital controller works, but no heating observed	Improper temperature setting	Set the proper temperature
	Controller malfunction	Change controller
		Contact producer technical service.
Digital controller shows A21 or A22 error	Probe issue. "OPE" if the probe circuit is opened, or "SHr" if there is a short in the circuit	Check the probe circuit continuity, call Follett service for help, install new probe
Upper heating section doesn't operate	Ceramic radiators in GRAHL module worn out	Change radiator.
		Contact producer technical service to place an order.
Bottom heating section doesn't operate	Heating matt worn out	Change heating mat.
		Contact producer technical service to place an order.
No light	Bulb worn out or bulb housing and connectors malfunction	Change the bulb, if didn't help, check the bulb housing and connectors.
		Contact producer technical service to place an order.

10. WIRING DIAGRAM



11. SPARE PARTS LIST

Lp.	Part Name	Quantity	Part Number
1.	On/off switch	2	00140079
2.	Temperature Controller	1	01149152
3.	Timer	3	01517846
4.	LED Strip	1,8	01475953
5.	Heating mat	1	00964460
6.	Infrared heater 500W 230 V	4	00177790
7.	Fan 80x80x25 – controller cooling	1	00139220
8.	3P CEE 013-6 Plug	1	00139915
9.	Hinge	5	00177642
10.	Handle	2	00177980
11.	LED Power Supply	1	01101658