

User Manual Book

Deep Fryer

Electric Deep Fryer
FF 1050 ETSS
FF 2110 ETSS

Gas Deep Fryer
FF 1050 GNSS
FF 2110 GNSS

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This guide book explains everything you need to know about your new product. Please contact our Customer Care should you need further assistance through www.modena.com.

PART 1: SAFETY INFORMATION

Read the user manual book carefully

- This appliance is for commercial use only.
- Improper installation, maintenance, cleaning, or modification to the appliance could lead to severe injury or death and could damage the appliance.
- Only use low pressure gas valve. DO NOT use middle or high pressure gas valve
- DO NOT place the appliance near flammable materials such as gasoline, fat, clothes, etc.
- When positioning the appliance, ensure the supply cord is not trapped or damaged.
- Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance. Do not use plug adapter.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized service agent or similar qualified persons, in order to avoid a hazard.
- DO NOT place the appliance in a wet or humid room or in an area prone to water exposure such as near water leaks, rain, etc.
- Place the appliance in a well ventilated area.
- Beware of hot surface area as it may cause severe burning injury.
- DO NOT attempt to disassemble or repair the appliance. It should be done by certified technician. Call MODENA Service Center.

Environmental Notice



The packaging material used is recyclable. We recommend that you separate plastic, paper and cardboard and give them to recycling agents. According to WEEE (Waste of Electrical and Electronic Equipment) guidelines, waste from electrical and electronic devices should be collected separately. If you need to remove of this appliance in the future, do not throw it away with the rest of your domestic garbage. Instead, please take the appliance to the nearest WEEE collecting agents, where available.

PART 2: NAME OF PARTS



**Above picture is for reference only. Difference between the picture and actual product may occur*

***Feature and equipments differ by each product*

PART 3: QUICK START GUIDE

Electric Deep Fryer

1. Before operation, check the power plug connection. Green light will turn on when electricity is connected properly.
2. Pour sufficient cooking oil into the pan. Oil must cover at least half of the oil pan.
3. Turn the knob clockwise to and select the desired temperature. Yellow indicator light will turn on indicating the heater is working.
4. Wait until the oil reached desired temperature, yellow indicator light will turn off when temperature is reached.
5. Insert foods into the frying basket, then insert the basket into the hot oil.
6. After using, turn off the unit by rotating the knob to the initial zero position.
7. To remove the oil, wait until the unit and the oil has cooled down. Beware of hot surface! After that, disassemble the top panel to take the bottom oil pan.

Gas Deep Fryer

1. Before operation, check the gas connection and make sure there is no gas leakage.
2. Pour sufficient cooking oil into the pan. Oil must cover at least half of the oil pan.
3. Turn the knob counter-clockwise to ignite the flame.
4. After the pilot flame is ignited, turn the knob counter-clockwise to control the flame intensity.
5. After using, turn of the flame by turning the knob clockwise until its initial position.
6. Insert foods into the frying basket, then insert the basket into the hot oil.
7. After using, turn off the unit by rotating the knob to the initial zero position.
8. To remove the oil, wait until the unit and the oil has cooled down. Beware of hot surface!

PART 4: MAINTENANCE

Cleaning and Maintenance

To make sure that the appliance is in optimum condition, the appliance must be cleaned regularly.

IMPORTANT!

- Appliance must not be connected to the gas hose to avoid any gas leak.
 - Appliance must not be connected to the power outlet to avoid electric shock.
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- Before performing cleaning activity, switch off the appliance and disconnect the gas hose or the power plug.
 - The appliance is made from Stainless Steel, however it is not completely rust-proof. Do not use abrasive cleaners such as steel wire brush, chlorine, acid-based cleaners. It may cause the appliance to rust.
 - Do not use high pressure washer.
 - Clean the appliance using cloth, lukewarm water and mild soap. After that, clean with clean water and dry completely.
 - After everything is dried completely, install the accessories and appliance to the initial position.

PART 5: TROUBLESHOOTING

Check the following before contacting our Service Center in the event of malfunction

Problem	Possible Cause	Recommended Action
(Electric) Unit cannot turn on	<ul style="list-style-type: none"> • Blown fuse 	<ul style="list-style-type: none"> • Change the fuse
(Electric) Green and yellow indicator is ON, but oil temperature does not rise	<ul style="list-style-type: none"> • Electric heating tube connection is loose • Electric heating tube burned 	<ul style="list-style-type: none"> • Repair heating tube connection • Change heating tube
(Electric) Yellow indicator is ON, but the temperature does not rise	<ul style="list-style-type: none"> • Thermo-controller faulty 	<ul style="list-style-type: none"> • Change thermo-controller
(Electric) Green indicator is OFF	<ul style="list-style-type: none"> • Indicator faulty 	<ul style="list-style-type: none"> • Replace indicator
(Gas) Ignition problem	<ul style="list-style-type: none"> • Faulty pilot gas valve 	<ul style="list-style-type: none"> • Call MODENA Service center to check or replace the pilot gas valve
(Gas) Smell of gas	<ul style="list-style-type: none"> • Improper gas hose installation 	<ul style="list-style-type: none"> • Check the gas hose installation • Perform gas leak test • Repair the gas hose connection

PART 6: SPECIFICATION

MODEL	FF 1050 ETSS	FF 2110 ETSS
Type	Electric	Electric
Tank	Single	Double
Tank Capacity (L)	5.5	2×5.5
Thermostat	Yes	Yes
Temperature range (°C)	50-190	50-190
Oil Drainage	No	No
Rated Power (W)	2,500	5,000
Rated Voltage (V)	220	220
Rated Frequency (Hz)	50	50
Product dimension (WxDxH)(mm)	285×460×300	560×460×310

MODEL	FF 1050 GNSS	FF 2110 GNSS
Type	Gas	Gas
Tank	Single	Double
Tank Capacity (L)	5.5	2×5.5
Burner Power (kW)	5.2	10.4
Oil Drainage	No	No
Ignition	Piezo	Piezo
Gas Input	LPG	LPG
Gas pressure (kPa)	2.8	2.8
Product dimension (WxDxH)(mm)	290×520×470	550×520×470

Design and specification can change without prior notice to improve the quality of the product. The illustration in this manual is schematic and can be different with your actual product. The values on label or in other documents are according to laboratory test and relevant standards. Values can vary depending on the actual operational and environmental condition of the product.

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