

French Fries Bagging Station

Operating Manual

Please read it carefully before installation and cooking

Keep it in a convenient place for easy reference



Thank you for purchasing our French Fries Bagging Station. In order to prevent accidents from happening, you are advised to read this manual carefully to further understanding the features, installation & operational details of this product, especially regarding the “warning” & “warning” section which is highlighted in red.

Content

Introduction & technical specification	3
Introduction	3
Feature	3
Model & technical specification	3
Operation	4
Accessories	4
Installation	4
Accessories installation	4
Operation	5
Maintenance	5
Safety & warranty	6
Safety	6
Warranty	7
Circuit diagram	8
Notes	9

Introduction & technical specification

Introduction

French Fries Bagging Station becomes ideal appliance for placing & selling French Fries in fast food store, convenience store etc. It is designed with perforated tank to sieve away oil on French Fries ----in contrast the normal operation (placing basket with French Fries on Fryer to let oil drop down)

Feature

1. Perforated tank (80°C) prolongs French Fries store time (standard minutes: 6 minutes)
 2. Special design wire rack: any fall off chips slide along sloped panel & back to the tank. No waste!
 3. Regardless of the actual position of the fryer, the accessories of the bagging station (such as the rack, sloped panel, the upright glass panel etc) can be positioned left or right to fit the fryer position.
 4. Tank perforations are of rectangular slots, on which a partition panel can be installed. It enables operators to separated different types of food.
 5. Tank with French Fries shovel hook.
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Model & technical specification

Model	Width (mm)	Depth (mm)	Height (mm)	Electrical Connection	Voltage (V)	Power (Kw)	Parts supplied with
FW06	600	700	1560	Single phase	220	1.125	3 pcs bulb (375W)
FW08	800	700	1560	Single phase	220	1.5	4 pcs bulb (375W)
FW10	1000	700	1560	Single phase	220	1.875	5 pcs bulb (375W)

Operation

Accessories

Serial No.	Description	Qty	Unit	Remark
1	Partition panel	1		
2	Sloped panel	1		
3	Salt pot holder	1		
4	Partition cardboard	4		
5	Oil tank	1		
6	Rack	1		
7	White glass	1		
8	Infrared bulb	3, 4, 5		375W

Installation

1. Bulb installation: insert infrared bulb (375W) to lamp holder directly.
2. Power supply installation: connect standard electrical outlet (220V/15A). Make sure the X connection is properly grounded before operating.

Accessories installation

1. Oil tank: open bagging station door, put oil tank into bagging station, then close the door.
2. French Fries tank: put French Fries tank on French Fries bagging station.
3. White glass: white glass is fixed on French Fries bagging station right side.
4. Partition panel: partition panel can be inserted into middle of French Fries tank.
5. Sloped panel: sloped panel is fixed on the left side of French Fries tank.
6. Wire rack: wire rack is on the upper of French Fries tank & can be positioned left or right side.

Operation

1. Check French Fries bagging station before operation. Call authorized maintenance man if malfunction occurs.
 2. French Fries bagging station begins working when power connection,
 3. Put French Fries into tank to make heat preservation & sieving oil.
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Maintenance

1. Check circuitry periodically to prevent aging & leaking.
2. Clean French Fries bagging station every day. Get rid of oil stain on oil tank.
Warning: turn off power before cleaning.
3. Check whether infrared bulb is on or not before operation. Infrared bulb will be off when the following issues occurs:
 - (1) Bulb is damaged. Change bulb.
 - (2) Switch is damaged. Change switch.
 - (3) Lamp holder is damaged. Change lamp holder.
 - (4) Circuitry malfunction. Call authorized maintenance man.

Safety & warranty

Safety

1. You are advised to read this manual carefully to further understand the feature, installation & operational detail of this product, especially regarding the “warning” & “notice” section which is highlighted in red.
2. Please properly put this manual in place for handy reference.
3. Nobody should be allowed to operate this equipment after alcohol.
4. All operators must abide by local electrical safety rules.
5. Only original parts & accessories should be used for maintenance.
6. Only trained personnel who abide by operating procedure is allowed to operate this equipment.
7. Operation can only be carried out under safe conditions. If malfunctions occur, please call your local authorized service agents.
8. Equipment should be tested on site by authorized personnel before it is given to operators.
9. All electrical circuitry checks & installation must be performed by authorized personnel before it is given to operators.
10. Disconnect power when the equipment is not in use.
11. Maintenance should be carried out only under the condition that power is disconnected & equipment is cooled.
12. Go to hospital at once if you scald.
13. In order to prevent from danger, wires must be changed by authorized personnel.

Warning: make sure the equipment is properly grounded before operating.

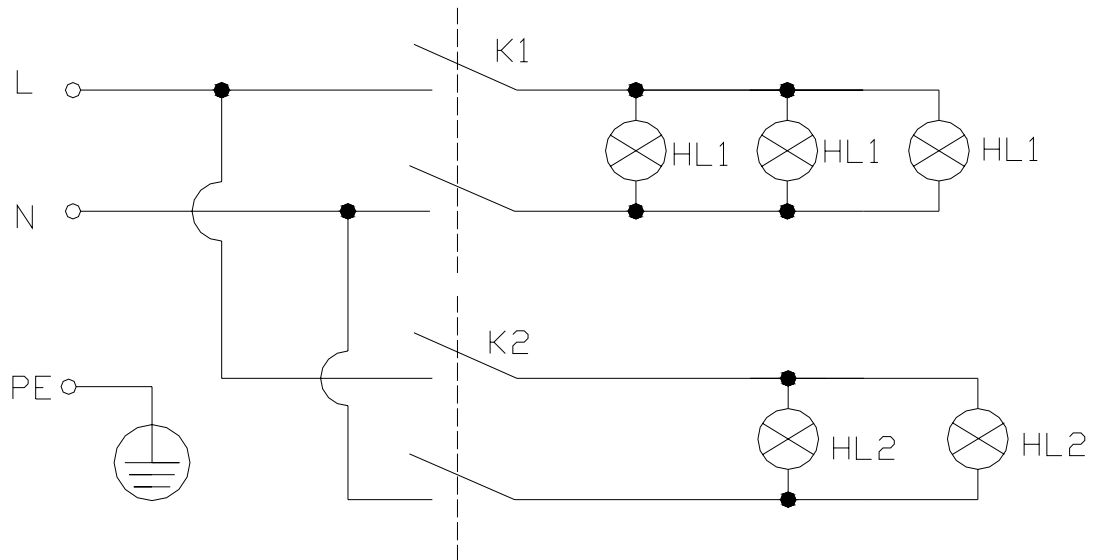
Suggestion: one leakage protector (rating current is not more than 30mA) can be fixed in power supply loop.

Warranty

This equipment is designed for food heat preservation. It voids warranty if users put this unit in other applications & lead to malfunction of this unit:

1. Misapplication.
2. Incorrect using installation or maintenance.
3. Continue using the equipment even when part is already damaged.
4. Damaged due to disregarding normal operational procedures.
5. Change parts without prior approval from our company or authorized maintenance agents.
6. Our equipment comes with warranty cards. Please keep it in safe place for future maintenance service.

Circuit diagram



K1, K2: lamp switch
HL1: infrared bulb (375W X 3)
HL2:infrared bulb (375W X 2)
PE: earth protection

Notes
