

## **USAGE AND HYGIENE GUIDE**

**The machine should not** be used without user training.

- \* There is a risk of burns due to hot oil.

**Water should not enter** the head section of the machine.

- \* Electronic components may malfunction upon contact with water.

- \* It can be cleaned with a damp cloth.

**The machine performs** micro filtration for 2 minutes and then automatically shuts down.

- \* It can be restarted by toggling the switch on and off.

- \* After filtration, it should be left in the lower tray.

**The machine can be operated consecutively.**

- \* It can stay in hot oil for a maximum of 6 minutes.

- \* Longer durations may cause electronic malfunctions.

**Li-Ion Battery Usage:**

- \* It should not be charged before fully discharged.

- \* When the battery level drops to 20%, the LED light on the On/Off switch will blink as a signal.

- \* The machine should not be operated while charging, as it may malfunction.

**Usage of the Pot:**

- \* The oil depth during operation should be a minimum of 3 cm.

- \* Splashing hot oil can cause workplace accidents.

**Usage of Bag Filter:**

- \* For heavily crumbed frying (Chicken, Fish, etc.), it is recommended to use a 100/150 or 200-micron bag filter as needed.

**Usage of Metal Filter:**

- \* It is recommended for normal crumbed frying (Potatoes, etc.).

- \* The perforated part of the pleated filter should be installed facing upwards.

**Filter Cleaning:**

- \* The bag filter should be soaked in a mixture of grease-cutting detergent and boiling water in a gastronorm container for 2-3 minutes and cleaned with light scrubbing.

- \* The stainless steel filter should be disassembled after coarse cleaning and cleaned in an industrial dishwasher at high temperature.

- \* Filters should be rinsed with clean warm water and dried.

**Machine Cleaning:**

- \* The machine should be operated without a filter for 1 minute with a mixture of grease-cutting detergent and boiling water in a gastronorm container.

- \* Areas of the machine soiled with oil should be cleaned with a sponge.

- \* The machine should be rinsed with tap water and dried.

The machine should undergo general checks **every 6 months**.