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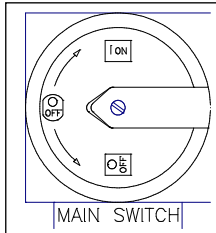
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Note: Kiremko Frying Ranges are only to be operated by trained personnel over the age of 18

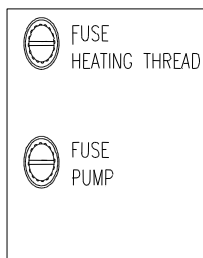


CONTROL BUTTONS ON THE JUBILEE RANGE

Kiremko Switch Controls



This is the main switch. This switch turns on the main electrical power to the range and also the extractor fan.



These are the fuses. If there is an overload these fuses ensure that the current facility cannot damage the range. Ranges fitted with heat trace will have a second fuse.

The buttons shown in the image below have several functions. Three of them are indication lights and one of them is an indication light as well as a switch.



The GREEN light illuminates when the fan supply is on

The second GREEN light will illuminate to indicate the internal gas valve is open

The YELLOW light is on where there is an overheating of a pan or when a meter or a sensor has failed. The pan overheats when reaching 210°C.

The RED light marked 'Failure' is on when the extractor fan or filter pump fail.

If you press the WHITE button after firing the gas valve will close, shutting off the pans but leaving the fan to run for up to one hour

The BLUE light marked 'pump' is for turning on and off the filter pump. This pump must be in the on position for filtering or pumping out of the fat. If the pump is left on continuously, it will turn off automatically. This is to avoid the motor burning out.

CONTROL BUTTONS ON THE SONADO RANGE

Kiremko- Digital Controls

The main on/off switch is positioned by the waste oil pump connection. There are two fuses to protect the electrical current to the range, a 10 Amp fuse to protect the range, a 5 Amp for the heat trace.

BPV CONTROL PANEL



BPV Control Panel

With the BPV control panel you can control on/off, the day/night switch, the pump system, lights and the heat trace.

The failure lights for the extraction system, the pump system and the gas valve are displayed on the BPV panel. When these light up green it's ok, when red there is a possible problem.

Day / night

The fryer can be switched off with the day/night button. By using this button the controllers and gas valve will be switched off immediately but the extraction will stay on for a set time to avoid smell and to help cool down the fat. The standard set time is 1 hour and can be adjusted by our engineers.

Pump system

Pressing the pump button activates the pump system to allow filtration.

Lights

The lights are switched on or off with the light button.

Heat trace

The heat trace is switched on or off with the heat trace button.

SAFETY FEATURES

1. Pressure Switch

The ducting inside the range is equipped with a pressure switch. If there is no extraction (i.e. fan motor has a break down), the gas supply to the range is automatically cut-off. The red failure light on the control panel illuminates and the green light of the main gas valve on the control panel is off. It is not possible to ignite the pans until the fan is working.

2. High limit thermostat.

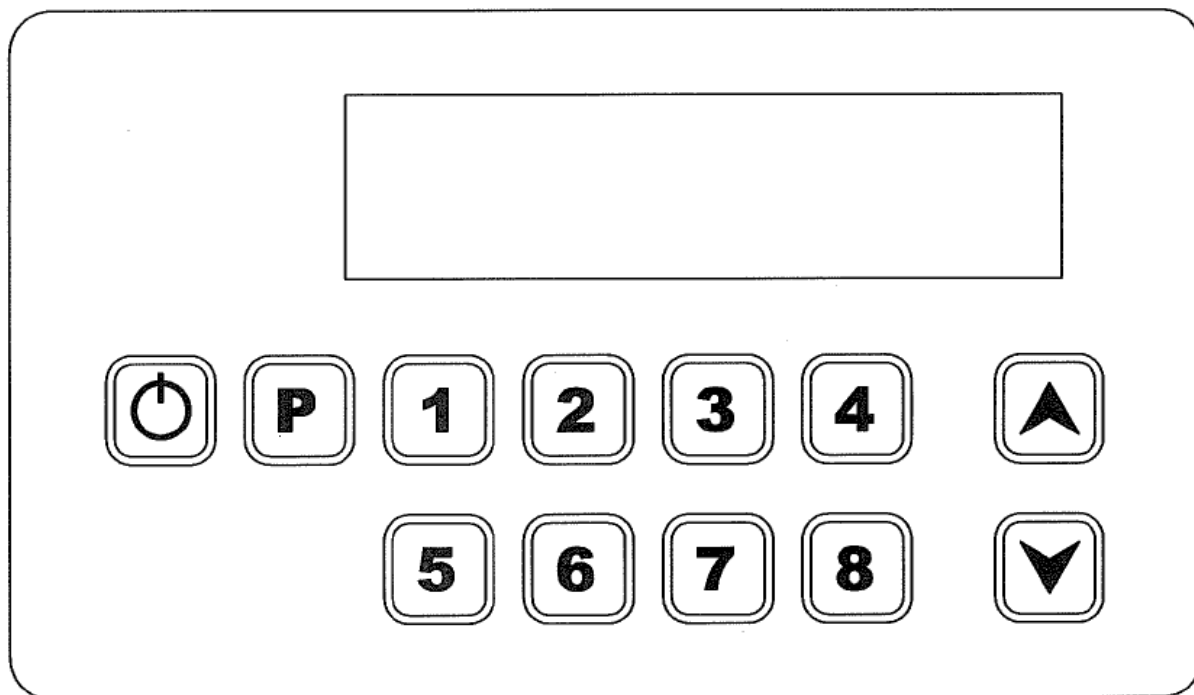
When the frying temperature of the fat in the pan exceeds 210°C, the power supply to the elements of the range is automatically cut off. The green light of the fan goes off. The yellow light on the control panel lights up.

It is possible to start-up the pans after the high limit thermostat of the relating pan has been reset. This is possible by pushing the red button (behind the panel of the relating pan) of this thermostat after the temperature of the oil in the pan has gone down by at least 50°C.

If the failure occurs again, reset the high limit thermostat as described above but do not re-ignite the relating pan anymore.

Call KFE Ltd on 01778 380448.

ARGUS CONTROL

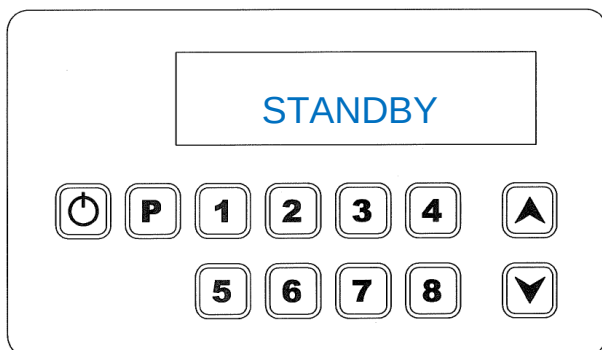


1. Screen
2. Stand-by button
3. Programme button
4. Product timer 1, optional.
5. Product timer 2, optional.
6. Product timer 3, optional.
7. Product timer 4, optional.
8. Product timer 5, optional.
9. Product timer 6, optional.
10. Product timer 7, optional.
11. Product timer 8, optional.
12. Arrow up for navigation through menus and to increase adjustable values.
13. Arrow down for navigation through menus and reduction of adjustable values.

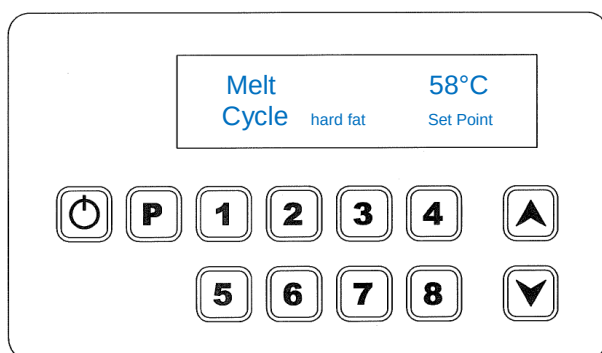
SWITCHING ON THE PANS

Warning

- **BEFORE SWITCHING ON THE PAN REMOVE THE LIDS AND CHECK THE PANS FOR THE RECOMMENDED LEVEL OF FAT.**



The pan is switched on by pressing and holding the stand-by button. After several seconds the programme will activate. The following information will be displayed on the screen.



1. Indication of the melt cycle programme
2. Choice of fat type (hard / soft fat, fat/oil)
3. Actual temperature
4. Set temperature.

The melt down programme will gently heat the pan in a set on/off process. This means that there will be no local overheating of the fat. As soon as the temperature reaches 90° Celsius the programme will switch automatically and the pan will heat to the set temperature.

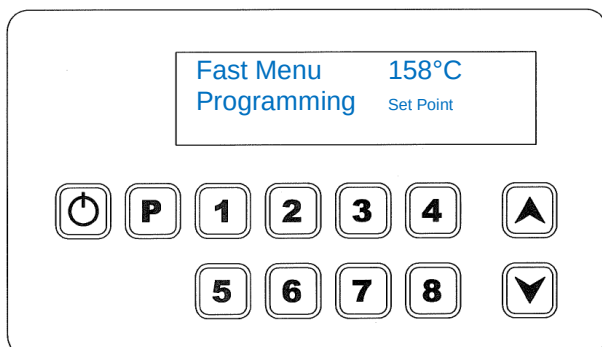
You cannot change the set temperature during the melt down programme. The stand-by button will flash during the pan programme.

SWITCHING ON PAN OFF

The pan can be switched off by pressing and holding the stand-by button. When the text "STANDBY" is displayed, the pan is off.

CHANGING THE SET TEMPERATURE

The set temperature can be changed as soon as the melt down programme is complete. The temperature can only be changed in the settings menu. Press the 'P' button to access the setting menu.

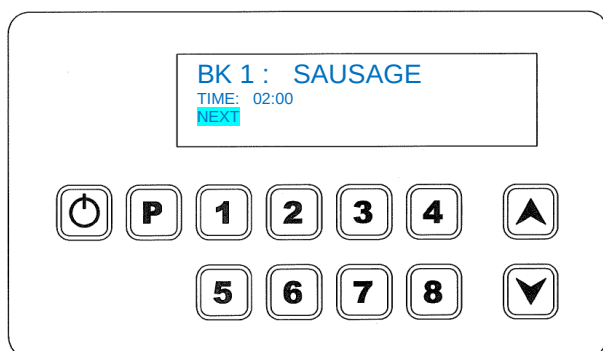


Use the arrow keys to change the desired temperature in the settings menu. When the temperature has been set you exit the menu by pressing the "P" button again. Otherwise the temperature will revert back to its original setting if you do not exit the settings menu by pressing the stand by button.

SELECTING THE PRODUCT TIMERS

The product timers can be programmed in the settings menu. Eight different products can be set with each button programmed with its own frying time.

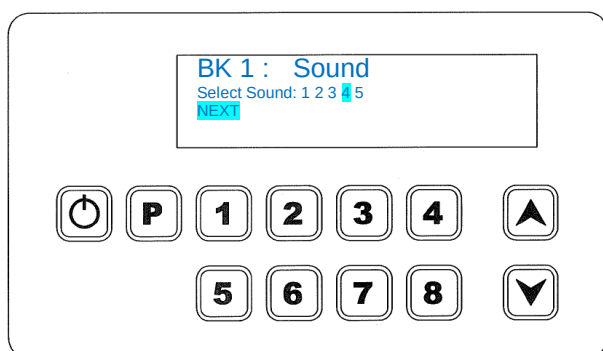
Selecting a button 1 to 8 in the settings menu enables you to choose the frying time and program the product. All settings can be selected with the 'P' button and changed with the arrow keys. Always confirm the changed settings with the 'P' button.



An audio sound can also be selected. There are 5 options, varying from beeps to constant tones. 1 is a constant signal and 5 is a fast beep.

This value can be entered with the keys "1 to 5".

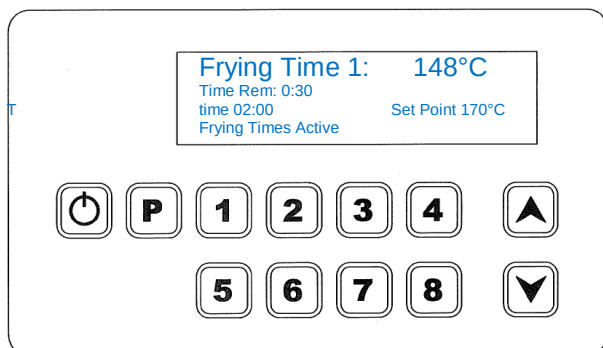
The audio sound must be confirmed with the 'P' key.



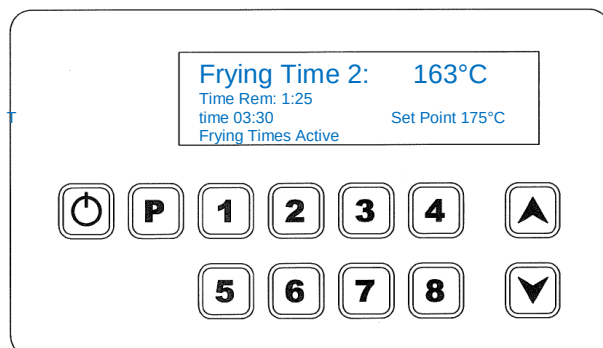
SELECTING A PRODUCT TIMER

The product timers can be selected as soon as the pan has reached the frying temperature. The timer is started by pressing the product key. Information is displayed on the screen.

If several timers have been selected, the information on the first to timer to complete will always be displayed on screen.



The number of timers active are displayed at the bottom of the screen.



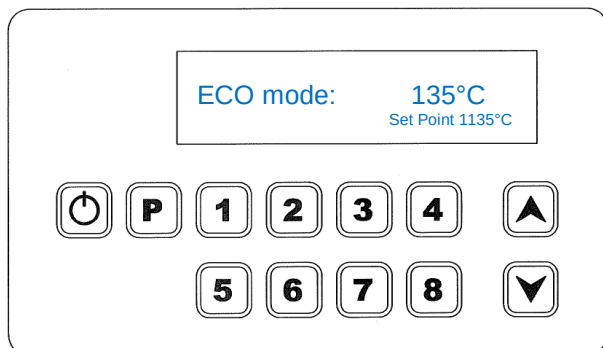
Product timers can be cancelled by holding the relevant key until it clears.

When the frying time is complete a message will be displayed and audio sound emitted. To clear the timer you must press the relevant button.

SELECTING THE ECO MODE

In quiet periods the pan can be switched to an economy setting. In this economy setting, also known as the ECO mode the pan is set to stand-by at a lower temperature therefore uses less gas and the life span of the fat will also be increased.

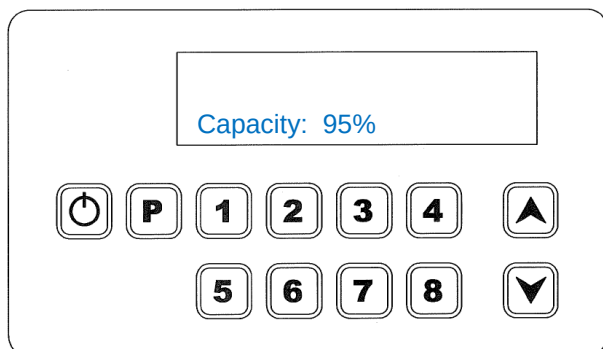
The ECO mode can be activated by holding the down arrow ▼ key down for 3 seconds. “ECO Mode” will now be displayed on screen.



Holding the up arrow ▲ down for 3 seconds deactivates the ECO mode. The fryer will automatically heat up to the normal set point.

Setting the capacity:

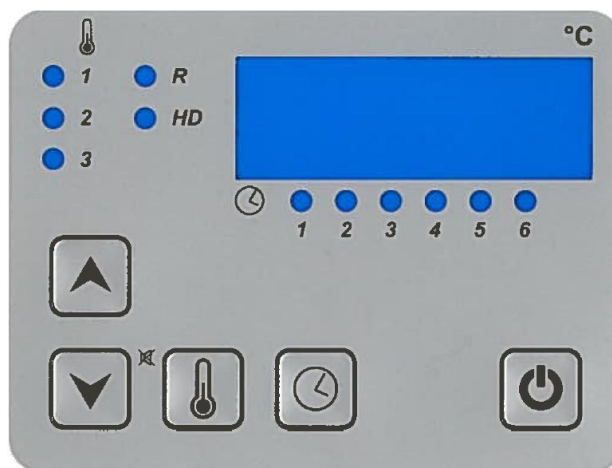
The fact that not all products require the full power capacity of the fryer means that this can be adjusted. The fryer will still independently determine what is required for the heating. The user of the fryer can limit the maximum capacity.



The capacity has a variable adjustment from 1 to 100%. This is accessed by holding the arrow key down for a short period of time. The maximum capacity is now displayed on the screen. This value can be changed with the arrow keys.

The maximum capacity must then be confirmed with the “P” button.

ELECTRIC CONTROLLERS



Explanation of buttons on the controller:



Arrows keys
Increase / decrease of setpoint or timer value

In case of alarm use the down arrow to cancel the buzzer.



Setpoint key
Setup / Select desired temperature.



Timer button
Setup / Select timers



On / Off button (long press)
Start / Stop timer (short press)

START UP

The temperature regulator will perform a self check during start up, when everything is successfully verified, the message "OFF" will appear on the screen.



Figure: Off.

The fryer is turned on with the on/off button. The fryer will indicate the current temperature of the oil. If the temperature is below 50 C the melt cycle will be automatically activated. This melt cycle will end 30 degrees below the set temperature. The melt cycle is only activated during the initial startup.

During the melt cycle program the oil will be heated gradually. The temperature regulator will heat the pan with a time based interval. The "HD" indication will light up when the burner is on.

The indication "R" will be switched off during the melt cycle, 'R' lights up when the melt cycle is finished and the fryer is ready for use.



Figure: Enabled.

The controller will always use the previously selected setpoint. If the Controller is switched off with setpoint 2 then the controller will use this setpoint the next day after startup

TURNING OFF

The fryer will be turned off by holding the on/off button. With the same button you can start/stop timers (short press).

The button must be pressed holding until "Off" appears in the screen.

In first instance the timer will be visible but holding the on/off button will cancel all timers and switch off the fryer.

The fryer is now switched off



TEMPERATURE SETTINGS

The temperature controller is programmed with 3 different temperatures. The controller will always use the setpoint previously used. If the second setpoint is selected when switching the fryer off then the next day setpoint 2 will be used as start.



By pressing the setpoint button, the selected temperature is made visible on the screen. Using the arrows keys this temperature can be changed. The revised temperature will automatically be stored in the memory of the controller.

The setpoint 1,2,3 can be chosen by pressing the setpoint button.



Setpoint 1
Active



Setpoint 2
Active



Setpoint 3
Active

USE OF TIMERS

The controller has 6 timers. All 6 timers can be activated at the same time. The timer can be programmed as normal timer or elastic timer. The elastic timer will extend the time when the temperature drops below the underneath set point.

The timer key can be used to browse through the timers, by pressing the button once timer1 led to blink. Pressing the button again will cause timer led to blink and so on.

A flashing timer led indicates that a specific timer is selected, the preset time will be visible on the screen. when a timer LED is in continuous state it is active.

The selected timer can be started by pressing the "On/Off" button. The timer LED will illuminate and the timer will run on the display.

The timer that is complete will need to be cleared by pressing the timer button again.



Timer 1



Timer 2



Timer 3

SETTING THE TIMERS

The timer key can be used to browse through the timers. The preset time of the selected timer will be visible on the screen.

Use the arrows keys to adjust the fry time, this is only possible while the preset time is visible on the screen. The new modified time will be stored in memory automatically.

CANCEL THE TIMER

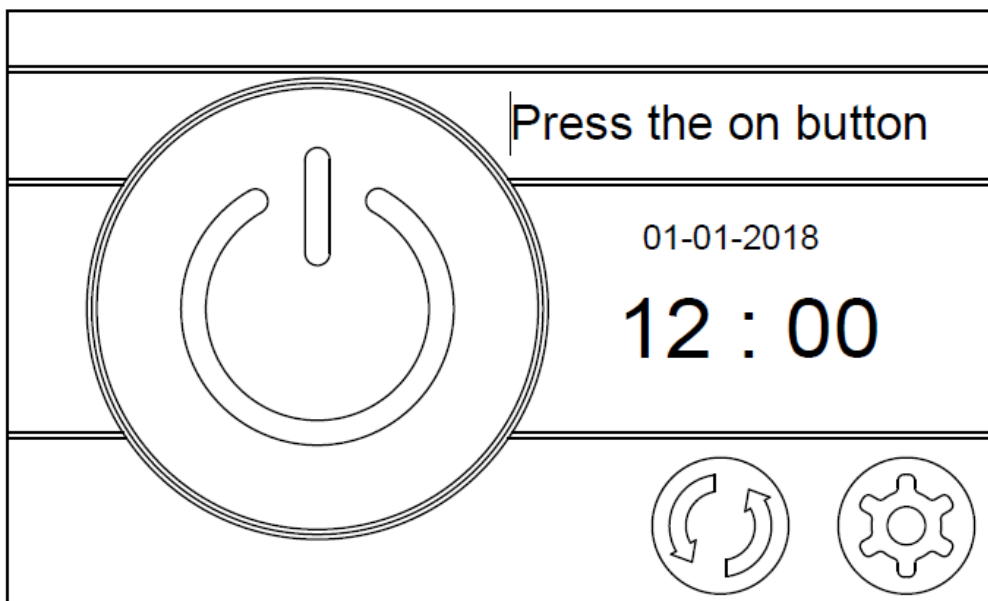
A timer can be canceled by first selecting the specific timer. The timer led will indicate which timer is selected.

Keep the on/off button pressed until the timer is 0:00sec.

Note that if the on/off button is pressed too long then the fryer will switch off.

FRY CONTROL

Startup



Startup Error

If an error has occurred during the start-up, the start-up error message display will be displayed with the error message why the start-up failed.



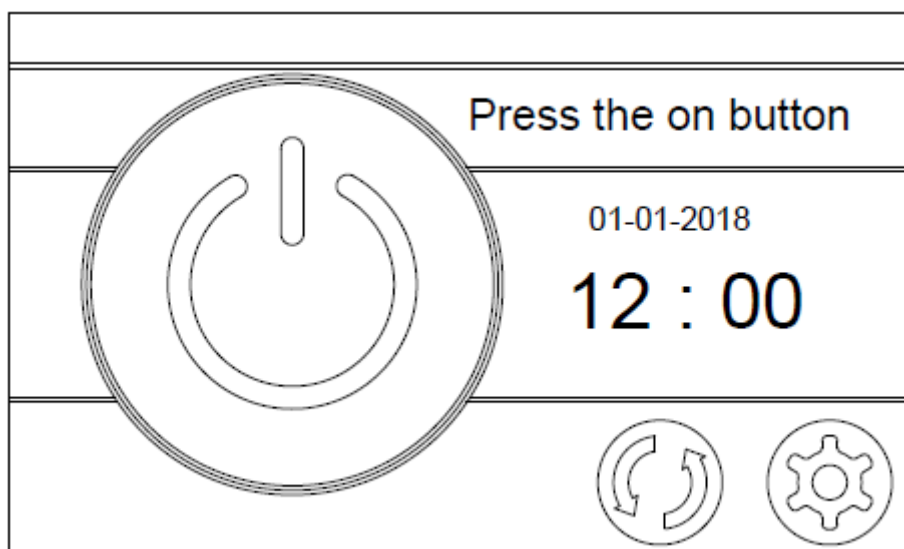
The fryer will have to be turned on/off again to fix a start-up error.

Stand-by Display

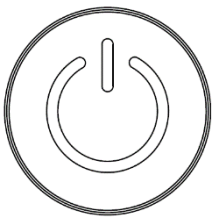
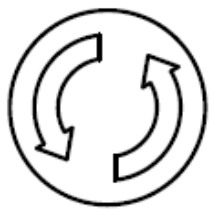
When the fryer is fully started the stand-by screen will be visible.

The fryer is disabled and ready to start up.

The actual time and date is visible on the display.

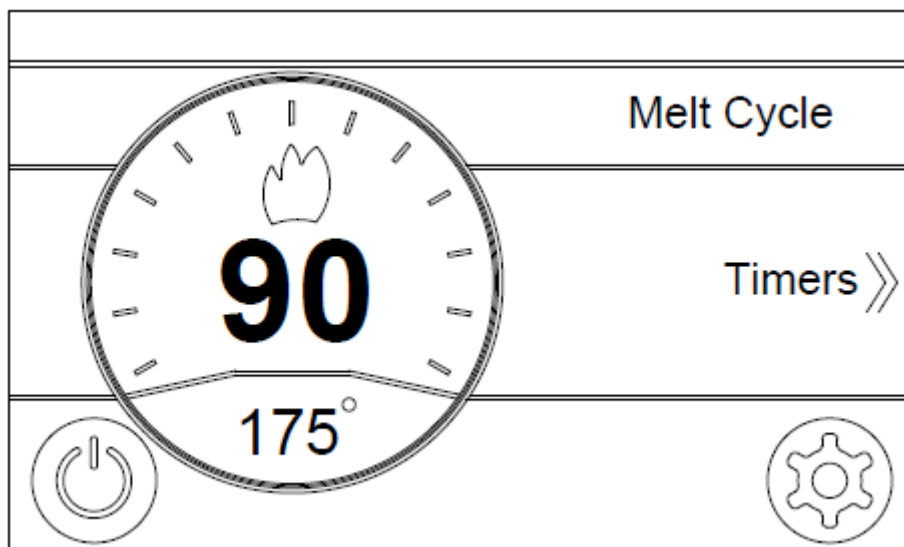


Explanation of the buttons

	Start Button : This button will have to be pressed for 3 seconds to enable the fryer. Warning There has to be sufficient oil present before enabling the fryer. Always check the oil level before enabling the fryer.
	Fat filtration system button : To go to the fat filtration system display
	Settings button : To go to the settings menu

Melt cycle

When the fryer will be started in the morning the melt cycle will start. This melt cycle causes the oil/fat to heat up slowly and thus extends the lifetime of the oil.

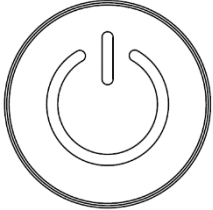


During the melt cycle the fryer will be heated up with reduced power through a pre-programmed program. This starting cycle lasts about 15 minutes and is dependent on the type of pan.

Explanation of the interface

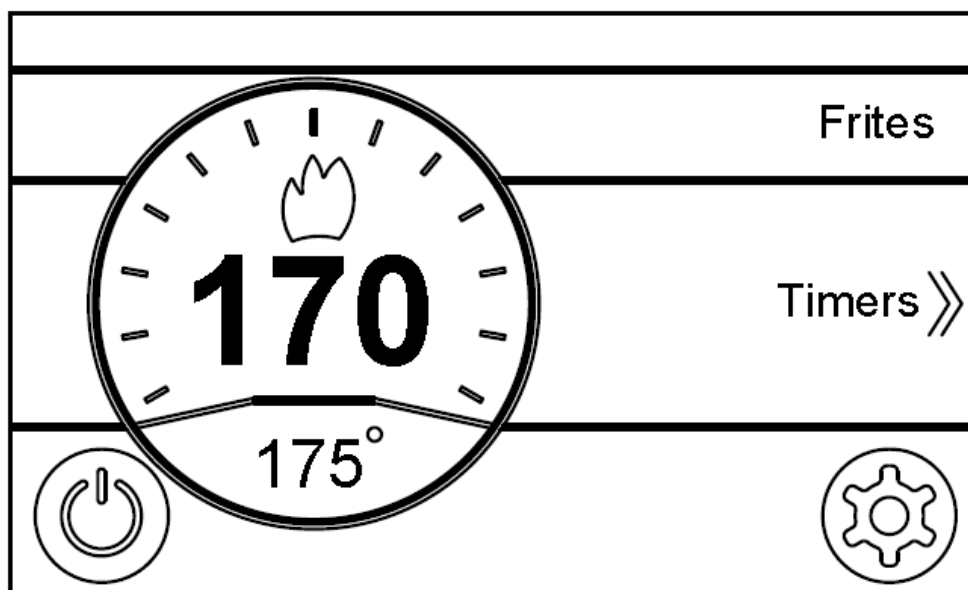
	Oil temperature : The actual temperature of the oil
	Setpoint temperature : The desired oil temperature
	Power bar : Indication of the actual used power
	Flame symbol : Indication the boiler is heating up.

Explanation of the buttons

	Off button : This button has to be pressed for 3 seconds to turn off the fryer.
	Settings button : To go to the settings menu
	Setpoint selection : A quick selection can be made here from the 5 present setpoints.
Timers >>	Timers button : Swipe left to go to the timer display.

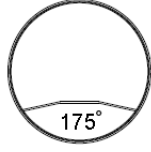
Frying

After the melt cycle is finished the fryer can be used.

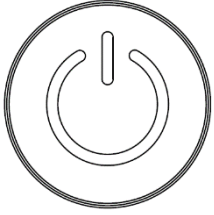


The fryer is now able to use full power and will not be limited like during the melt cycle..

Explanation of the interface

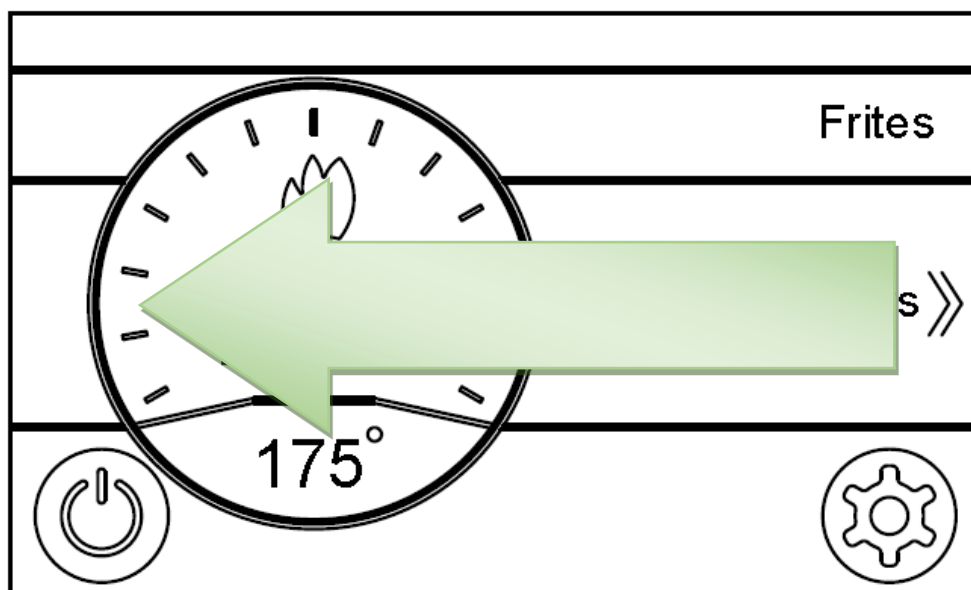
	Oil temperature : De actuele temperatuur van de olie
	Setpoint temperature : The desired oil temperature
	Power bar : Indication of the actual used power
	Flame symbol : Indication the boiler is heating up.

Explanation of the buttons

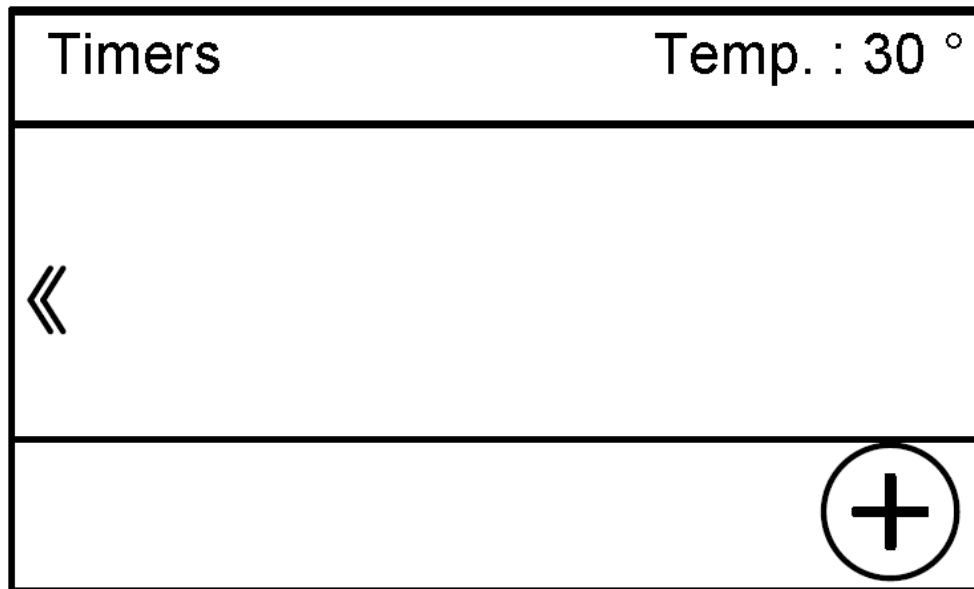
	Off button : This button has to be pressed for 3 seconds to turn off the fryer.
	Settings button : To go to the settings menu
	Setpoint selection : A quick selection can be made here from the 5 preset setpoints.
Timers »	Timers button : Swipe left to go to the timer display.

Timers

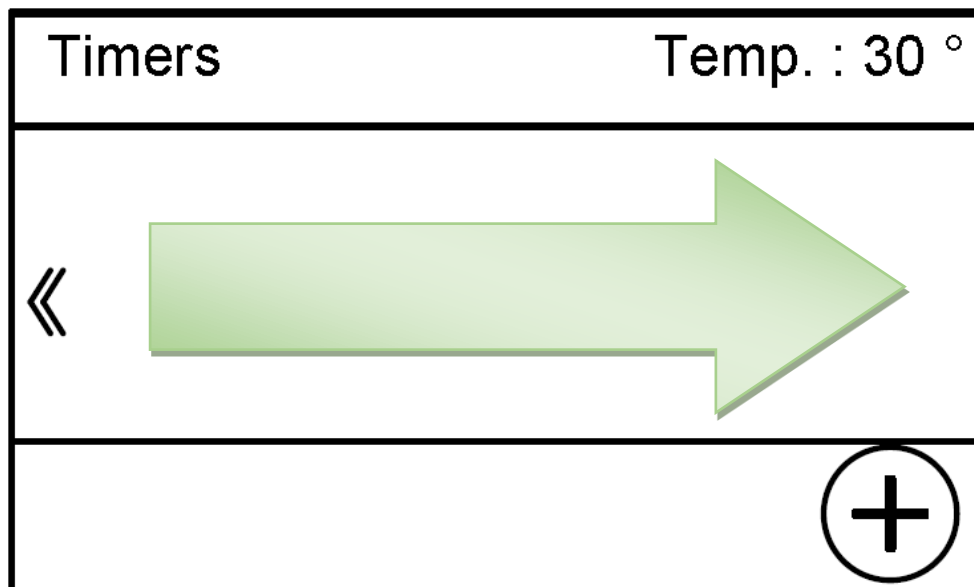
By swiping to the left from the fryer menu the timer mode will be displayed.



From the timer display the timers can be used, the actual temperature will stay visible in the upper right corner of the screen.



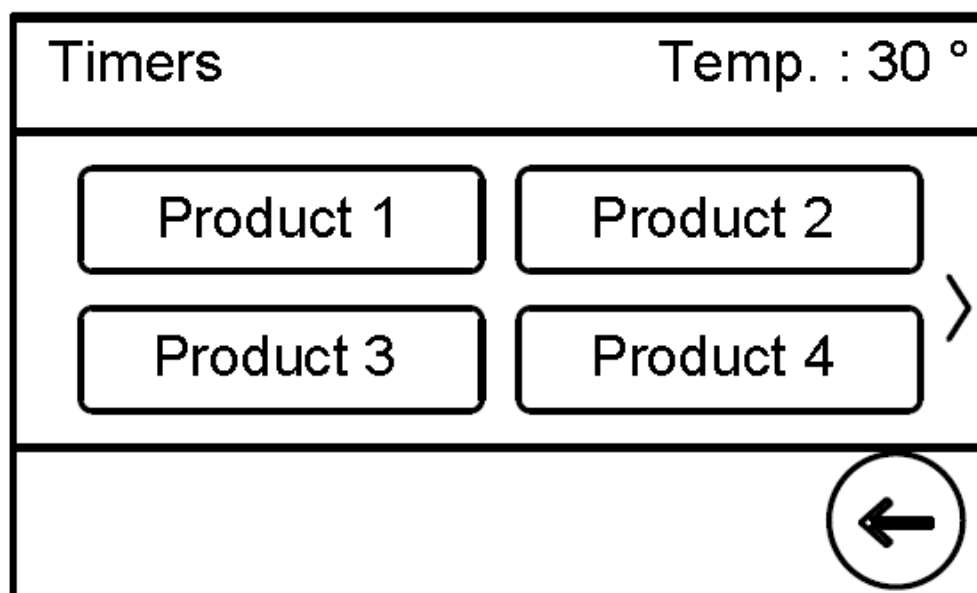
To return to the fryer menu, swipe to the right.



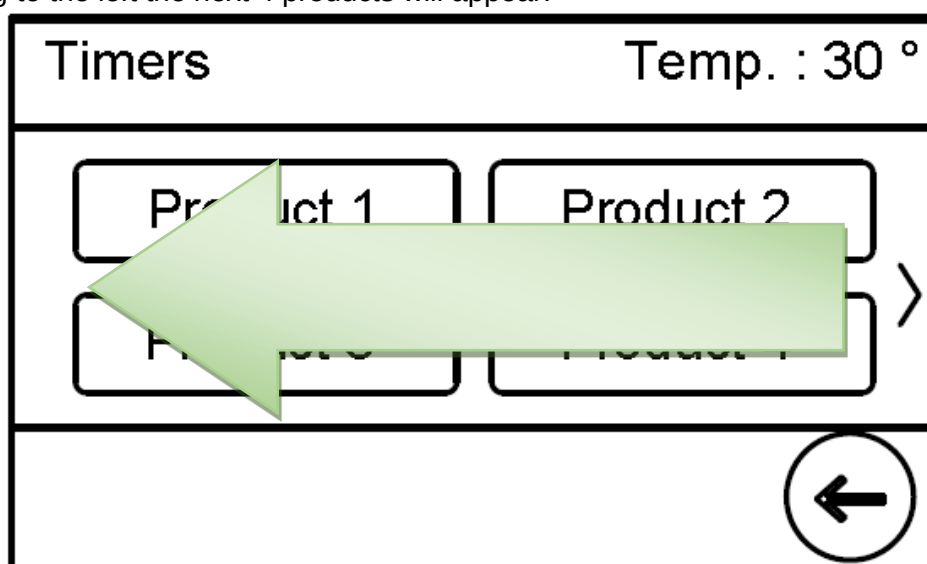
Explanation of the buttons

	Adding a timer : With this a timer can be added
	Return: Swipe to the right to go to the fryer menu.

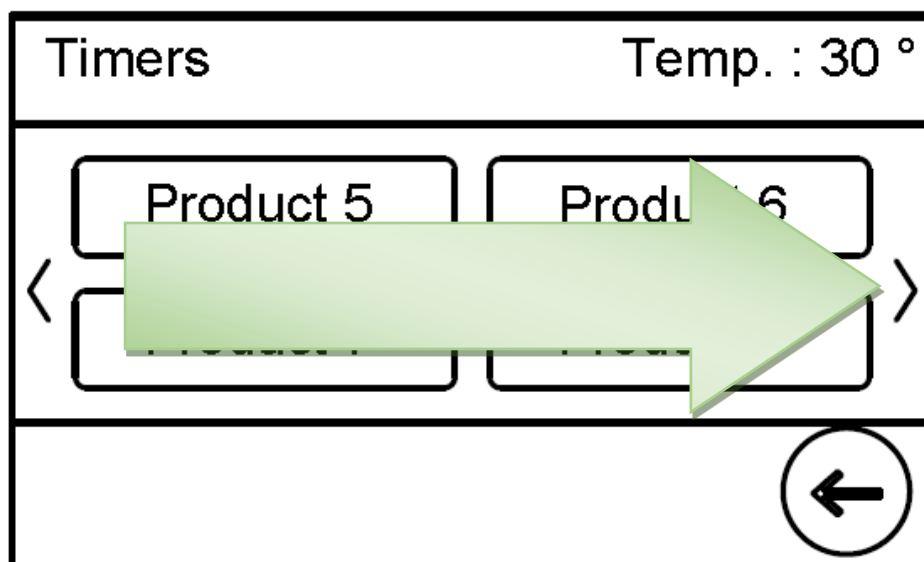
A timer can be started by pressing on the + button. After pressing the + button 12 products will be spread over 3 product pages.



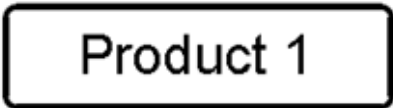
By swiping to the left the next 4 products will appear.



By swiping to the right the previous 4 products will appear.

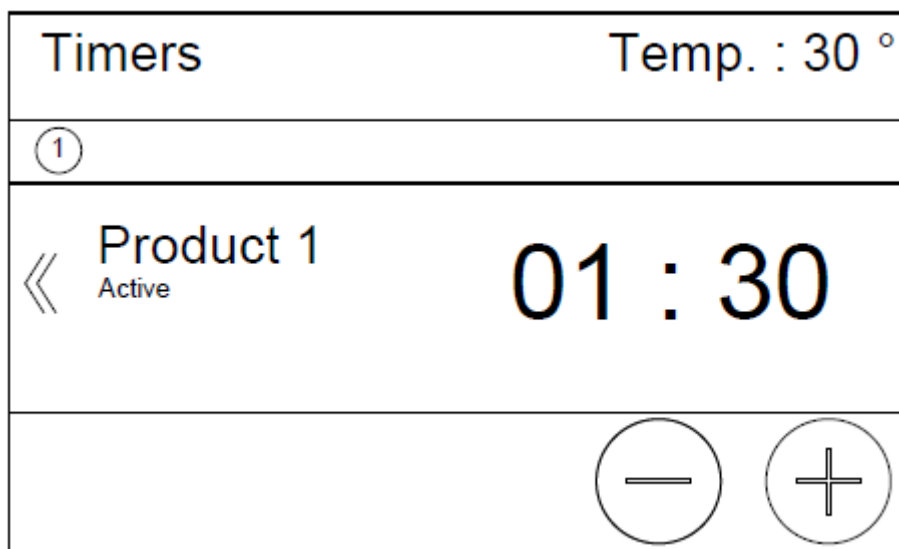


Explanation of the buttons

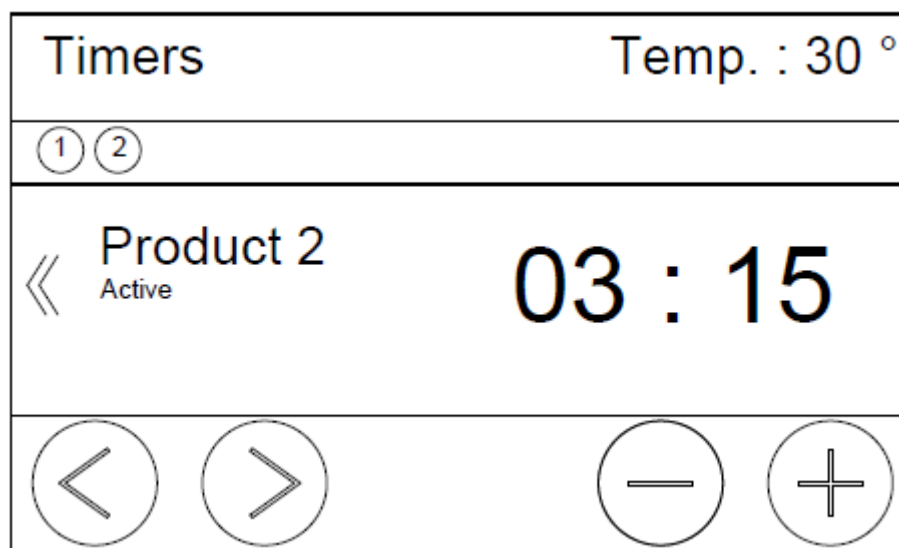
	Product Button : Product selection button
	Previous / Next product page : Swipe to the left or right for the product pages
	Return button : Return button to go back

Working with the timers

Press the + button and select a product to start a timer.



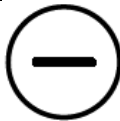
There are 16 timers that can be started, here you can choose from 12 different products.



When there are more timers active the < > buttons can be used to browser through the timer.

The actual selected timer can be cancelled by pressing the – button.

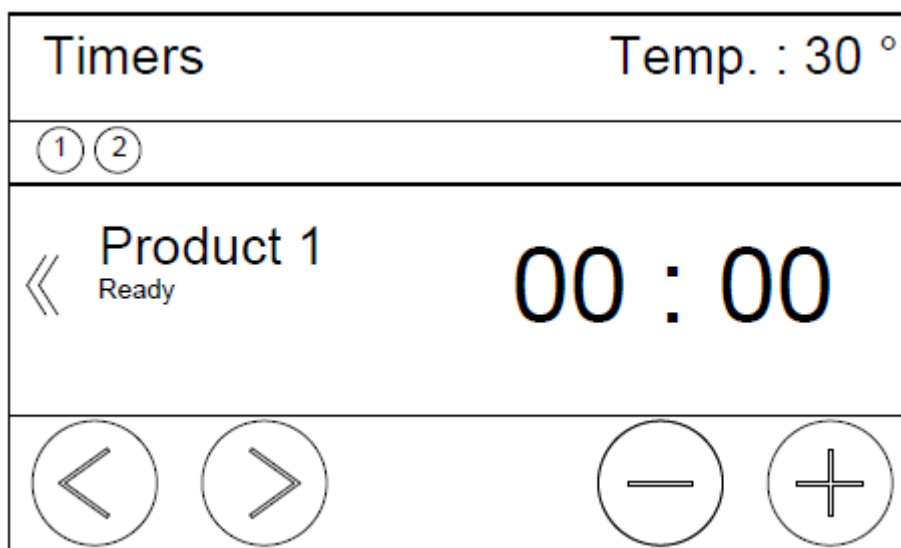
Explanation of the buttons

	Add timer : With this a timer can be added
	Removing / Confirming Timer : With this the selected timer can be removed. With this the selected timer that is ready can be confirmed.
	Previous Timer : Show the previous timer
	Next Timer : Show the next timer
	Return : Swipe to the right to go to the fryer menu.

When a timer is ready it will be displayed.

An alarm will also be audible, this will stay audible until the timer has been confirmed.

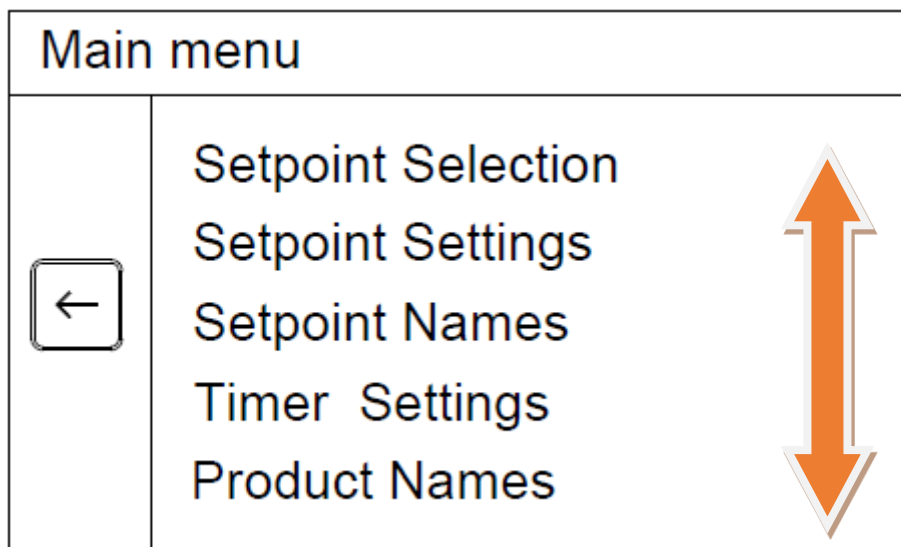
The timer that is ready will have to confirm with the – button. The sound signal will stop and the timer will disappear from the list.



Settings menu

Here a selection can be made to change different settings.

To browser through the menu, swipe up or down.
By pressing the item the selection will be made.



The following items can be chosen from the main menu.

Main menu
Setpoint selection
Setpoint Settings
Setpoint Names
Timer Settings
Product Names
General Settings
Lift Settings

The lift settings will only be visible if the fryer is provided with a lift system.

Explanation of the buttons :

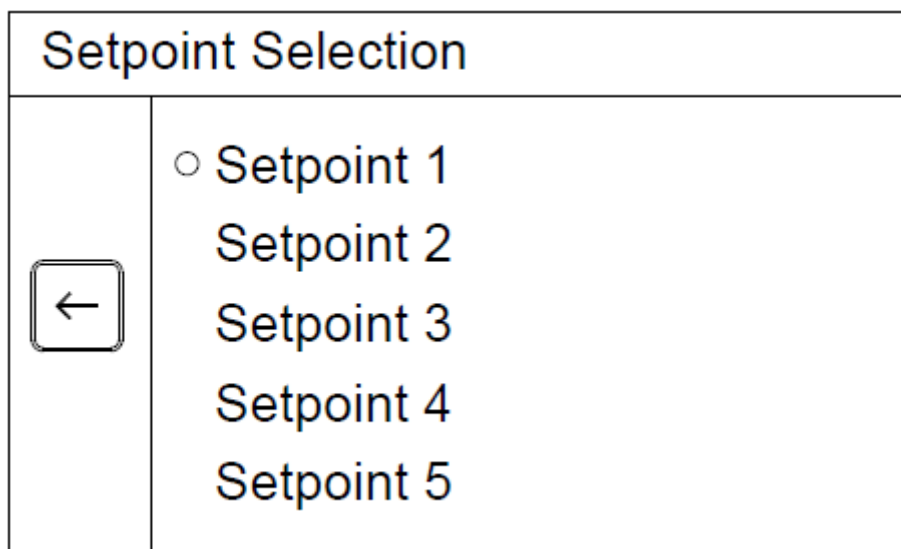
Setpoint Selection Setpoint Settings Setpoint Names	Selection : Make a selection by pressing on the desired button in the menu.
	Return button : Return to the previous page.

Set point Selection

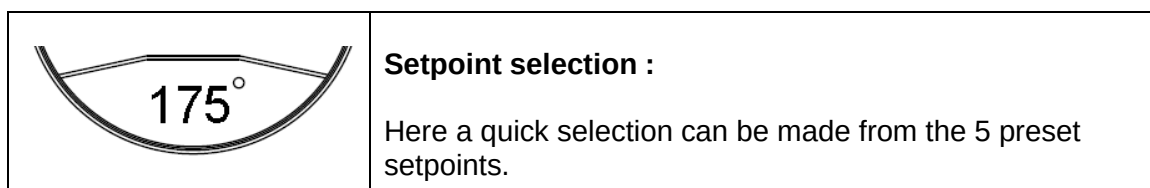
A set point may be chosen from 5 programmable set points. From here the temperature and the name can be set.

This name will also be visible on the fryer display.

The chosen set point is visible through the coloured text and the dot before the name. Another setpoint can be chosen by selecting it.



This set point selection is also reachable from the fryer menu with a quick selection.



Explanation of the buttons

○ Setpoint 1 Setpoint 2 Setpoint 3	Selection : Make a selection by pressing on the desired button in the menu.
	Return button : Return to the previous page.

Set point Settings Selection

Here a selection can be made for which set point to change.

The names of the set points can be different than the ones in the provided example because these can be changed by the user.

Select a set point here which should change.

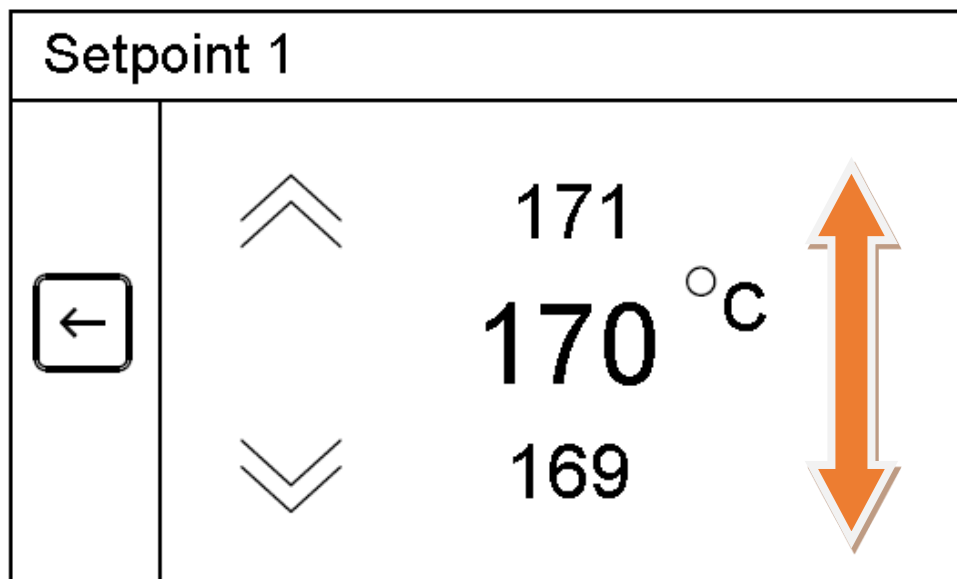
Setpoint Settings	
	Setpoint 1 Setpoint 2 Setpoint 3 Setpoint 4 Setpoint 5

Explanation of the buttons

Setpoint 1 Setpoint 2 Setpoint 3	Selection : Make a selection by pressing on the desired button in the menu.
	Return button : Return to the previous page.

Setpoint Settings

Each of the 5 set points can be set to an own setting.
The name of the set point can also be set.



Explanation of the buttons

171 170 169	Swipe Up / Down : Swipe Up/ Down for fine adjustment of the desired temperature.
	Fast increase +10 : Directly increase by 10 degrees
	Fast decrease -10 : Directly decrease by 10 degrees
	Return button : Return to the previous page.

Set point Name Selection

Here a selection can be made to change a set point name.

The names of the setpoints can be different than the ones in the provided example because these can be changed by the user.

Chose the name of the setpoint that should change.

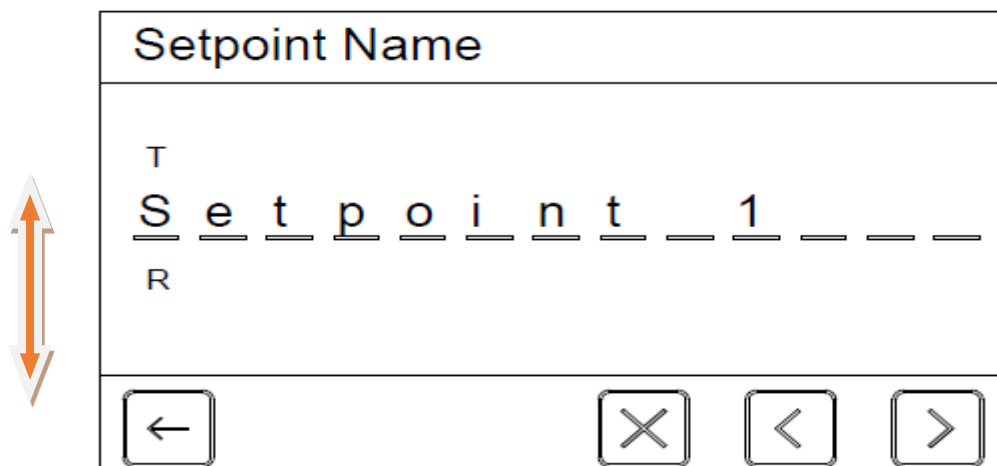
Setpoint Name Selection	
	Setpoint 1 Setpoint 2 Setpoint 3 Setpoint 4 Setpoint 5

Explanation of the buttons

Setpoint 1 Setpoint 2 Setpoint 3	Selection : Make a selection by pressing on the desired button in the menu.
	Return button : Return to the previous page.

Set point Name Changing

Each set point can have their own name, a name can be made from a maximum of 16 characters. The letters can be changed by swiping over the screen.



Explanation of the buttons

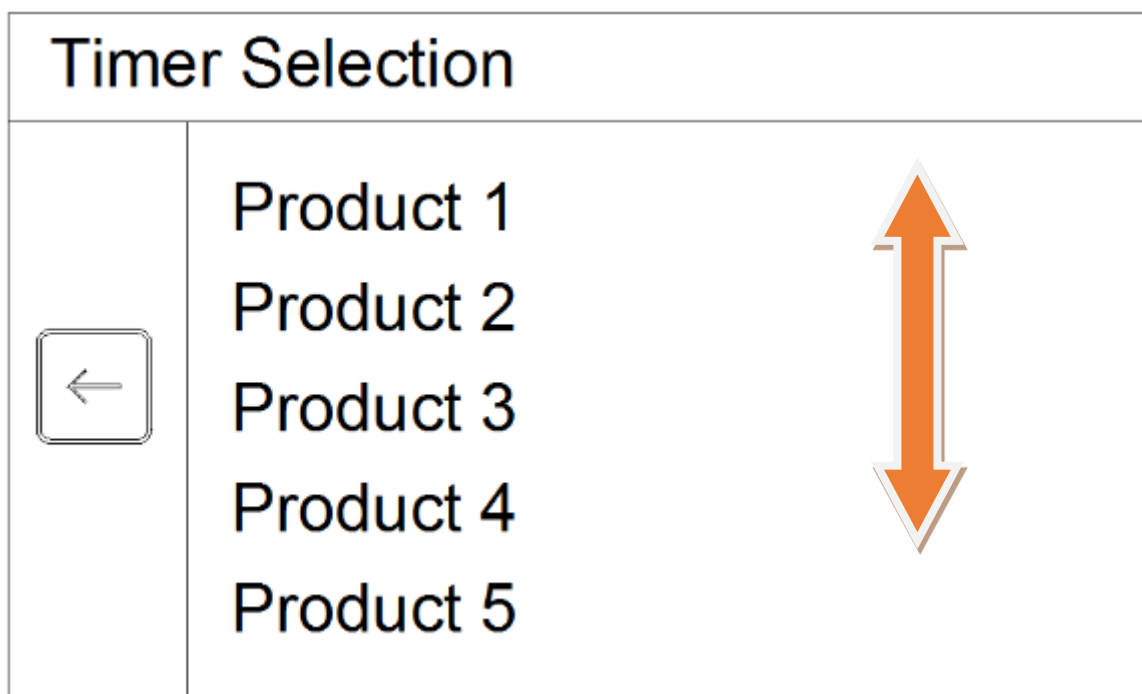
T R	Swipe Up / Down : Swipe Up / Down to browse through the alphabet.
	Delete Character : Delete the current character
	Previous Character : Go to the previous character
	Next Character : Go to the next character
	Return button : Return to the previous page.

Timer Settings Selection

Here a selection can be made which for which product the preparation time should change. There are a total of 12 products which each can have a unique name and preparation time.

The names of the products can be different than in the provided example because these can be changed by the user.

Select a product for which the preparation time should change.

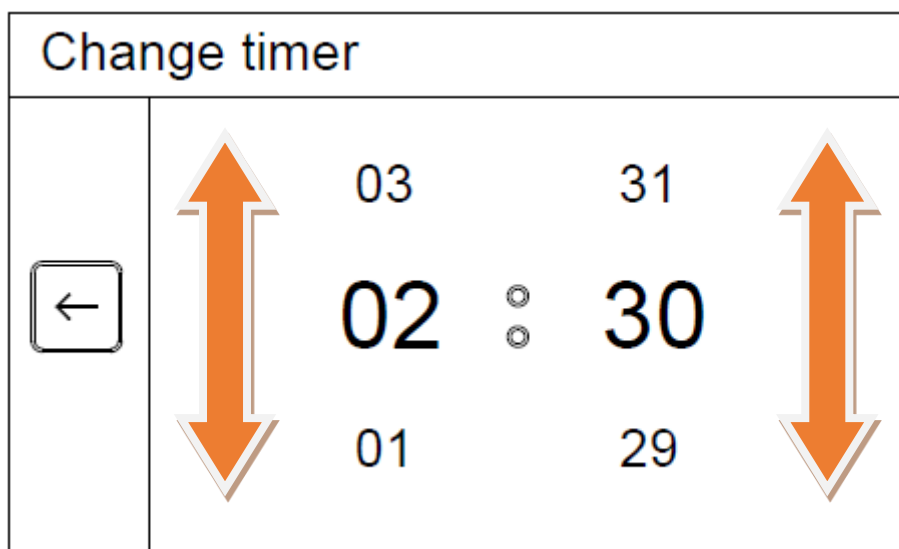


Explanation of the buttons

Product 1 Product 2 Product 3	Selection : Make a selection by pressing on the desired button in the menu.
	Return button : Return to the previous page.

Setting Preparation Time

Each of the 12 product preparation times can be set to an own setting.
The name of the product can also be set.



Explanation of the buttons

03 31 02 : 30 01 29	Swipe Up / Down : Swipe Up / Down to change the minutes and seconds of the preparation time.
	Return button : Return to the previous page.

Product Name Selection

Here a selection can be made for which product name should change.

The names of the products can be different than the ones shown in the example because these can be changed by the user.

Select a name of the product which name should change.

Product Selection	
	Product 1 Product 2 Product 3 Product 4 Product 5 

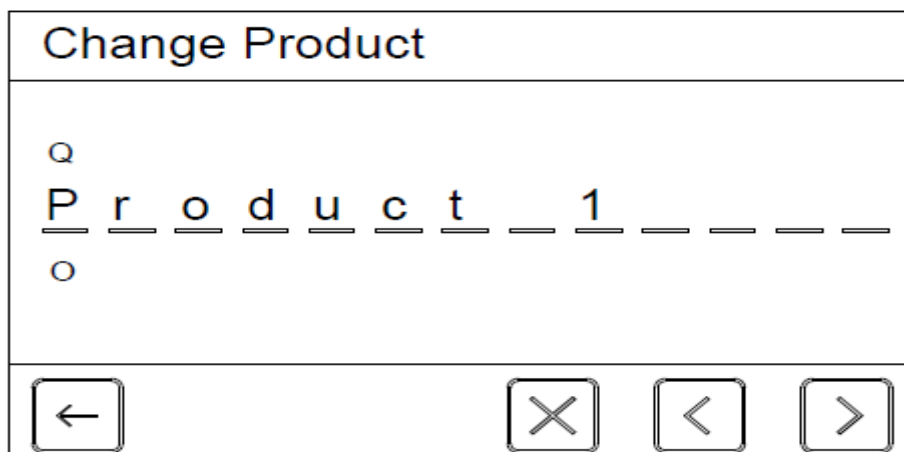
Explanation of the buttons

Product 1 Product 2 Product 3	Selection : Make a selection by pressing on the desired button in the menu.
	Return button : Return to the previous page.

Change Product Name

Each product can have their own name, a name can be made using a maximum of 16 characters.

The letters can be changed by swiping over the screen.



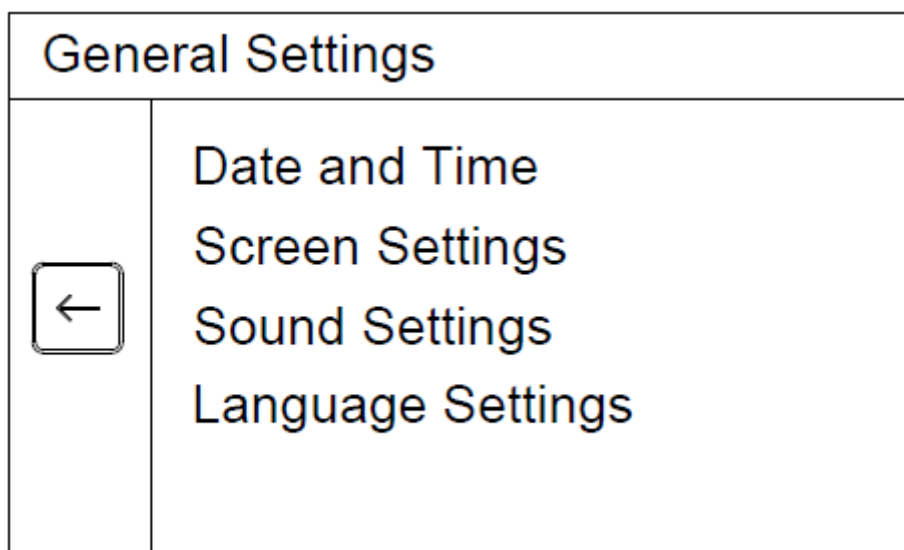
Explanation of the buttons

	Swipe Up / Down : Swipe Up / Down to browser through the alphabet.
	Delete Character : Delete the current character
	Previous Character : Go to the previous character
	Next Character : Go to the next character
	Return button : Return to the previous page.

General Settings Menu

Here a selection can be made to change different settings.

Swipe up / down to browser through the menu.
Press an item to select it.



The following items can be selected from the general settings menu.

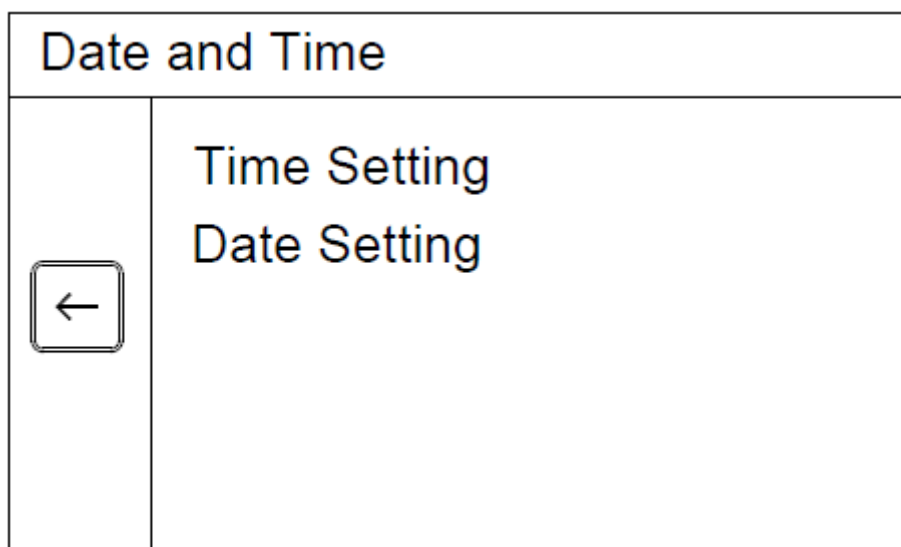
General Settings Menu
Date and Time
Screen Settings
Sound Settings
Language Settings

Explanation of the buttons:

Date and Time Screen Settings Sound Settings	Selection : Make a selection by pressing on the desired button in the menu.
	Return button : Return to the previous page.

Date and Time Menu

Here a selection can be made to change the date or time.



The following items can be selected from the Date and Time Menu

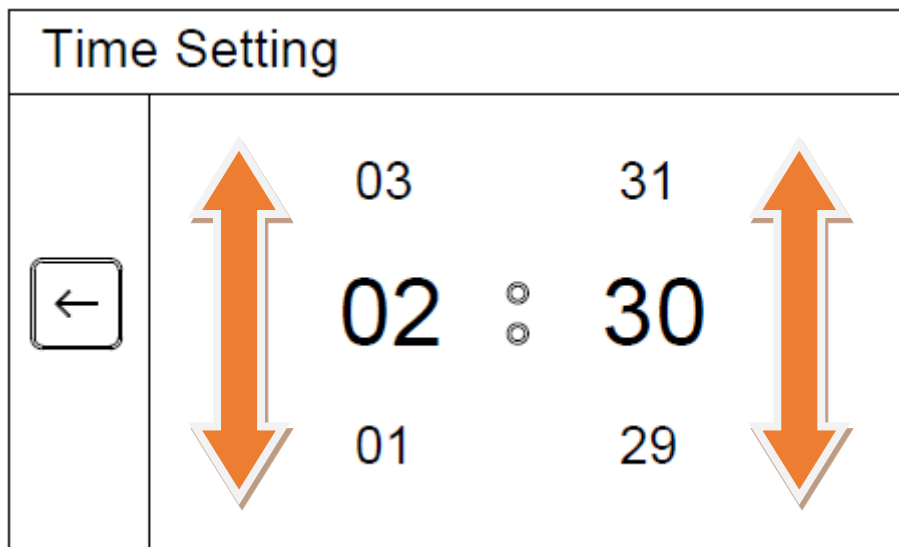
Date and Time menu
Time Setting
Date Setting

Explanation of the buttons

Time Setting Date Setting	Selection : Make a selection by pressing on the desired button in the menu.
	Return button : Return to the previous page.

Time Setting

The time can be set as a 24 hour clock. The time will be displayed on the start screen.

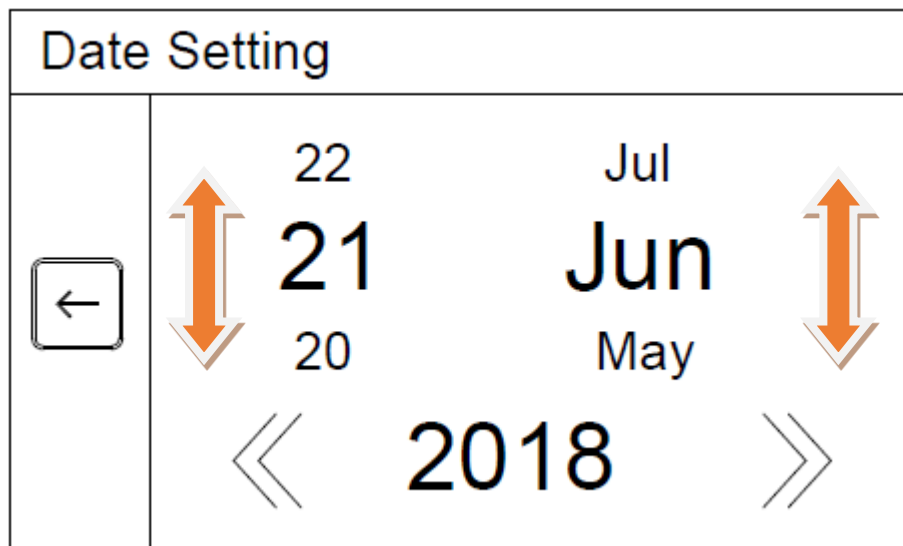


Explanation of the buttons

03 31 02 : 30 01 29	Swipe Up / Down : Swipe Up / Down to change the minutes and seconds of the time.
←	Return button : Return to the previous page.

Date Setting

The date can be set, this will be displayed on the start screen just like the time.

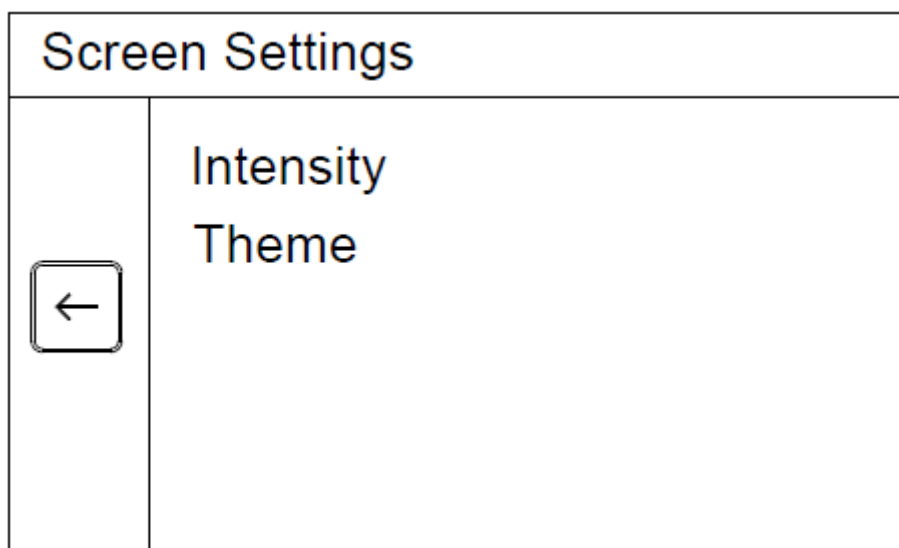


Explanation of the buttons

22 21 20 Jul Jun May	Swipe Up / Down : Swipe Up / Down to change the day and month.
<< >>	Year Down : Decrease the year
>>	Year Up : Increase the year
←	Return button : Return to the previous page.

Screen Settings Menu

Here a selection can be made to change the screen intensity and the theme.



The following items can be chosen from the Screen Settings Menu.

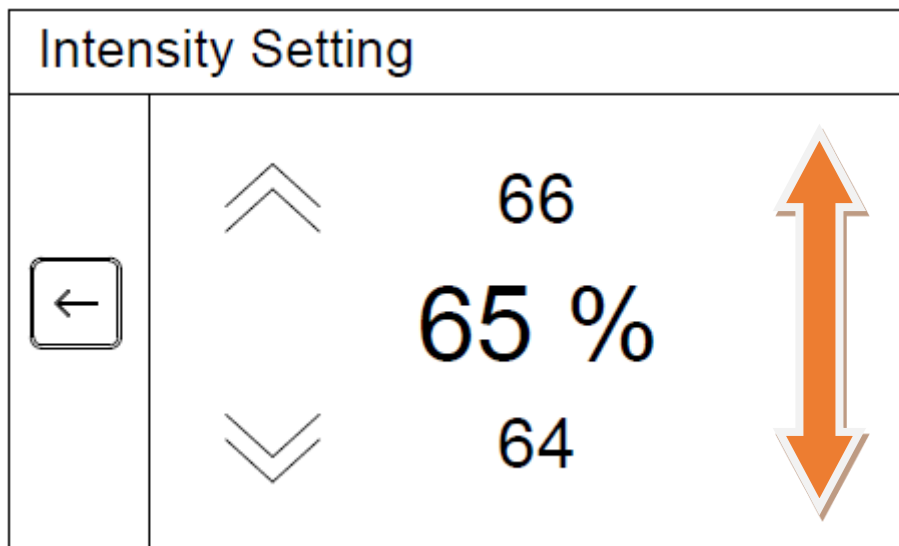
Screen Settings
Intensity
Theme

Explanation of the buttons

Intensity Theme	Selection : Make a selection by pressing on the desired button in the menu.
	Return button : Return to the previous page.

Screen Intensity

The intensity of the screen can be set.

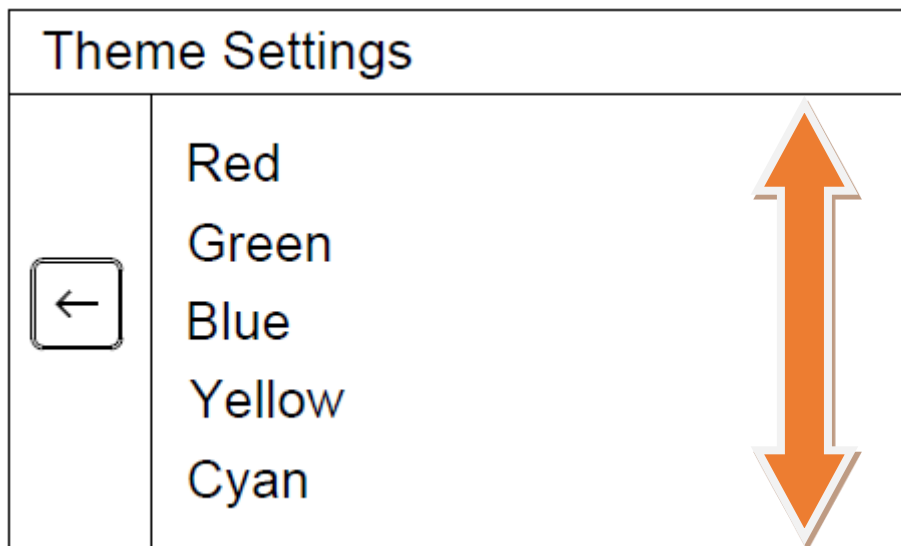


Explanation of the buttons

66 65 % 64	Swipe Onhoog / Omlaag : Swipe omhoog / omlaag for fine adjustment of the desired intensity
	Fast Increase +10 : Direct 10 % increase
	Fast Decrease -10 : Direct 10% decrease
	Return button : Return to the previous page.

Screen Theme

There are preset color themes available which can be chosen.



The following colors can be selected

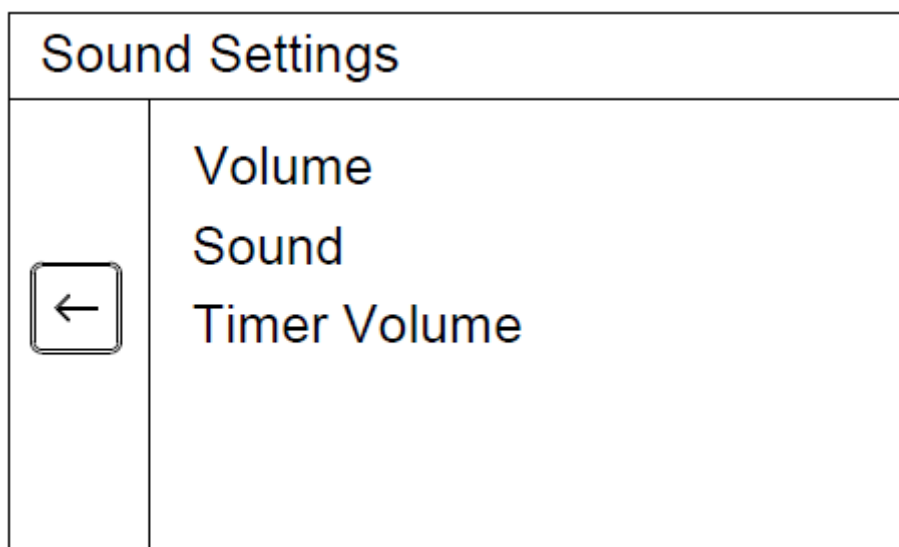
Themes
Red
Green
Blue
Yellow
Cyan
Orange
Light Blue
Pink
Purple
Grey

Explanation of the buttons

Red Green Blue	Selection : Make a selection by pressing on the desired button in the menu.
	Return button : Return to the previous page.

Sound Settings Menu

Here a selection can be made to change the volumes and type of sound signal.



The following items can be selected from the Sound Settings Menu

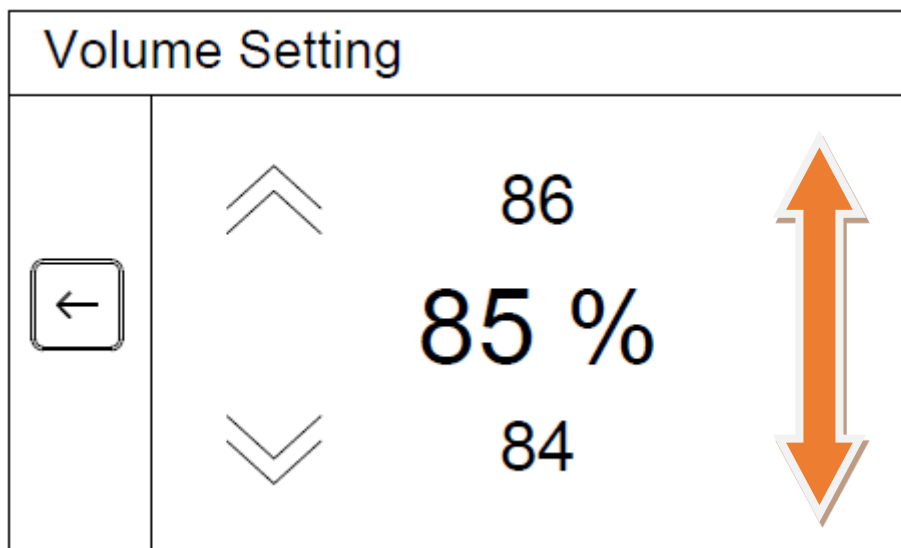
Sound Settings
Volume
Sound
Timer Volume

Explanation of the buttons

Volume Geluid Timer Volume	Selection : Make a selection by pressing on the desired button in the menu.
	Return button : Return to the previous page.

Volume Setting

The volume of the buttons sound signal can be set.

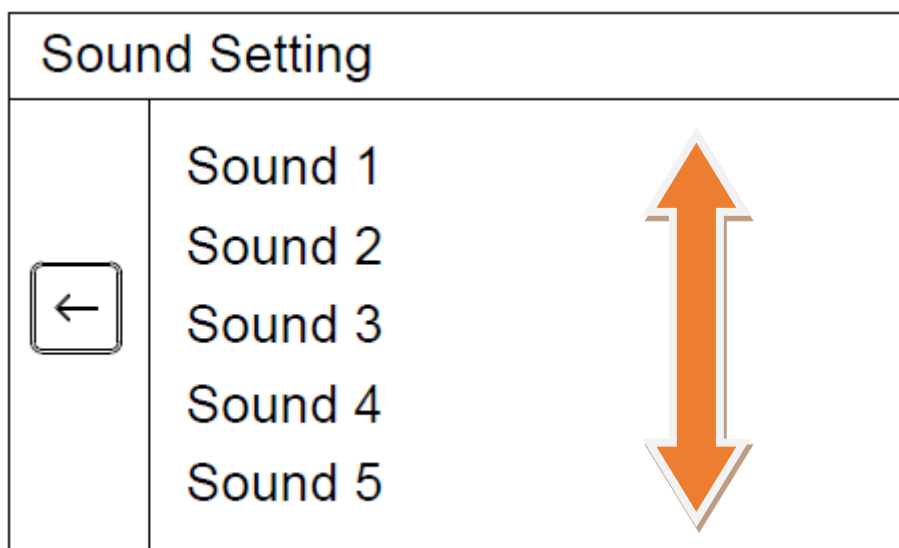


Explanation of the buttons

86 85 % 84	Swipe Up / Down : Swipe Up / Down for fine adjustment of the desired volume
	Fast Increase +10 : Direct 10 % increase
	Fast decrease -10 : Direct 10% decrease
	Return button : Return to the previous page.

Sound Setting

There are preset sound signals available which will play when the screen is touched.



The following sounds can be selected.

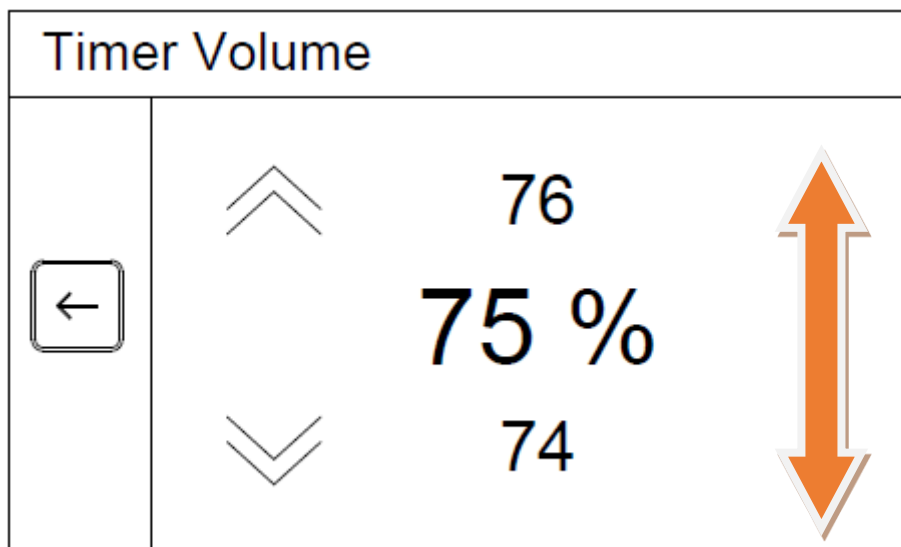
Sounds
Sound 1
Sound 2
Sound 3
Sound 4
Sound 5
Sound 6
Sound 7
Sound 8
Sound 9
Sound 10

Explanation of the buttons

Sound 1 Sound 2 Sound 3	Selection : Make a selection by pressing on the desired button in the menu.
	Return button : Return to the previous page.

Timer Volume Setting

The volume of the timer alarm signal can be set

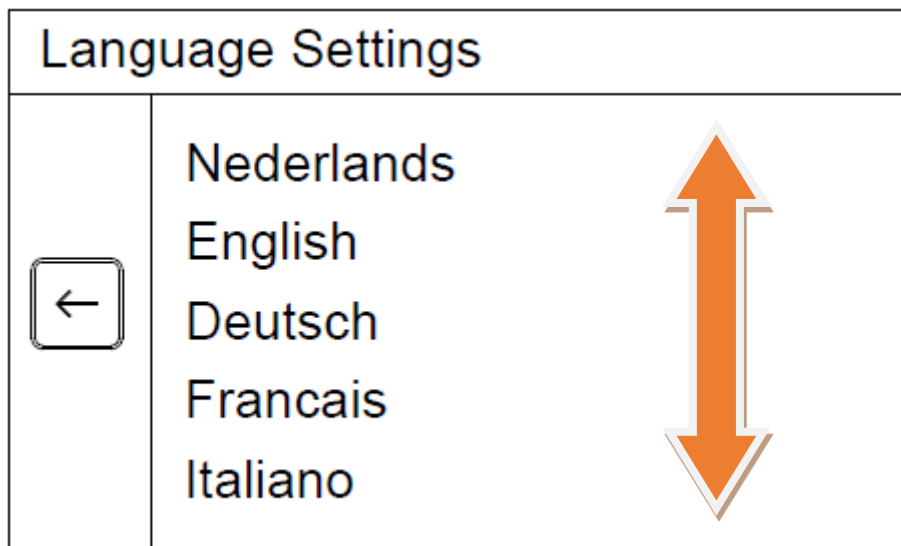


Explanation of the buttons

76 75 % 74	Swipe Up / Down : Swipe Up / Down for fine adjustment of the desired volume
	Fast Increase +10 : Direct 10 % increase
	Fast Decrease -10 : Direct 10% decrease
	Return button : Return to the previous page.

Language Setting

There are currently 6 available languages to set on the display.



The following languages can be chosen.

Languages
Dutch
English
German
French
Italian
Spanish

Explanation of the buttons

Nederlands English Deutsch	Make a selection by pressing on the desired button in the menu.
	Return button : Return to the previous page.

HOT BOX CABINET



▲ : UP
▼ : DOWN

P : SET

☀ : Light only

🕒 : Heat only

If none of the keys are pressed, the display indicates the actual temperature.

Pressing the **P** key, the setpoint shows on the display.

If the setpoint is to be changed, the **P** key is to be kept pressed while adjusting the setpoint with the keys UP and DOWN.

Please note that the setpoint can only be changed within the setpoint limits.

THE CHIPBOX- DIGITAL

The image below shows the chipbox control which is the same as the hot box controller.

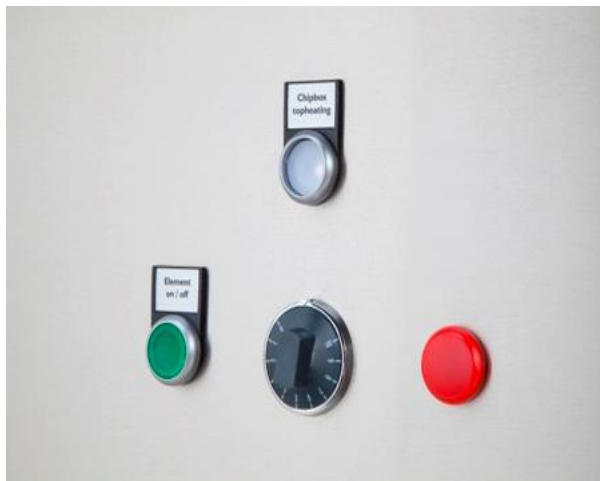


- ▲ : UP
- ▼ : DOWN
- P** : SET
- ☀ : Light only
- 🕒 : Heat only

THE CHIPBOX- DIAL

The image below shows the chipbox control.

The set-up temperature can be adjusted by the controller.



Note: Do not set above No.8

The left light is green and will be on if there is electrical supply to the chipbox. This light is always on if the electric isolator is on.

The right light is red and will be on if the chipbox is being heated. When the set temperature has been reached, the light goes off.

The upper light is yellow and is a switch for the halogen heatlight above the chipbox.

Turning on the chipbox

1. Turn the set-up temperature to the level required.
2. When the set-up temperature has been reached the chipbox is ready for use.

Turning off the chipbox

1. Turn the temperature controller left until it stops.

THE BAIN MARIE

The image below shows the bain marie control.



The set-up temperature can be adjusted by the controller.

The left light is green and will be on if there is electrical supply to the bain marie. This light is always on if the controller is on.

The right light is red and will be on if the bain marie is being heated. When the set temperature has been reached, the light goes off.

Turning on the bain marie:

1. Turn the set-up temperature to a level required.
2. When the set-up temperature has been reached the bain marie is ready for use.

Turning off the bain marie:

1. Turn the temperature controller left until it stops.

Warning

- THIS IS A WET BAIN MARIE AND THE WELL MUST BE FILLED TO THE REQUIRED LEVEL WITH WATER PRIOR TO TURNING ON.

PERFECTA CONTROLLERS

Switching On/Off the Range



First ensure that the range is ready:

- Ensure that there is enough oil in the pans
 - Ensure that the baffle filters are in place.
 - Ensure that there are no combustible objects on hot place i.i grill.
 - Bain Marie, ensure that it's filled to the correct level with water.
- Open the main gas isolator, the yellow handle needs to stand in line with the gas-pipe.
 - Turn the main switch clockwise (see figure 1) from <off> to <on> to open the main gas-valve and to turn on the extraction

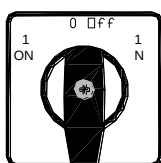


Figure 1: Main switch

- Wait a couple of moments before igniting the pans.
- Ignite the burner by pushing the red button next to the display. The text on the display will appear.
Set to the desired frying temperature and the burner will start.

Turning the pan off.

- By pressing the red button next to the display the burner will be switched off and the text will disappear from the display.

Turning the appliance off

- Turn off all the pans
- Turn the main switch clockwise from <on> to <off>. The extractor motor will stop and the main gas valve will close.
- Close the main gas isolator by turning the yellow button 90°.

Fan Delay System (Day-Night)

- This system will allow the extractor motor to run for one hour after you turn the fryer off.
Put the main switch clockwise from <off> to <n>.

*1) When new solid fat is used the racks at the bottom must be removed so the fat makes contact with the bottom of the pan.

Digital control “Snackmanager Perfect Control

The figure below illustrates the specially developed Snackmanager Perfect control + digital controlpanel. This control panel is equipped with a high quality plastic touch screen which facilitates operation as well as cleaning. The controlpanel has 5 programmable frying time programs which can be set as be wished for consistent frying.



Figure 2: Display

If the pan is turned on according to paragraph 3.1 the snackmanager will start to calibrate itself. After a few moments the text "Perfecta" and the current temperature will appear. When the gas is burning a moving flame symbol will appear on the right hand side in the display.

Set point (working temperature)

There are two set points in the snackmanager. One high and one low preset temperature. This is made so you can switch quick from two different working temperature. If you push for 5 seconds on the + button until you hear a beep, its will set on the high temperature. If you push for 5 seconds on the – button until you hear a beep, it will set on the low temperature.

Product timers

By pressing one of the timers the programmed name of the product will appear in the display and the time set by you for this product will start counting down. The yellow LED of this timer will be burning. When the frying time is expired, the control system will start to beep. This beep will stop after a time set. When you want this beep to stop earlier, you can press the relative timer.

CHANGING THE SETTINGS

To change any of the settings, first press the "M" for about 5 seconds. You will enter the menu to change the settings as in a mobile phone. By pressing the "+" or "-" button the following settings can be changed:

1. Changing of the setpoint:

This is the desired temperature at which the software of the controller is going to direct the temperature of the oil to. There are two set points in this menu. Scroll down the menu and stop at "Change of temperature L ?" or stop at "Change of temperature H ?" . By pressing the "set" button the temperature can be changed. With the "+" or "-" button you can set the desired temperature. After pressing the "set" button again the new setpoint is stored.

2. Changing of the timer time:

Push the "M" button and scroll down the menu to "Change of time?". By pushing "set" and the corresponding product button the timer time can be changed. This can be done with the "+" and "-" button . The time will be stored by pressing the "set" button.



3. Changing of the product name:

By pushing "set" in the menu at "Change of script?" the name of a product can be changed. Therefore you need to press the button belonging to the product. At this time the current name set will appear. By pressing the "+" and "-" button a different product name can be chosen. By pressing "set" after the new name has been chosen this name will be stored.

The last button is developed for setting a self chosen name. Push the "M" button, scroll down to "Change of script?" and push the last button. At this time a text with the first letter underlined will appear. This letter can be changed by pressing the "+" and "-" button. When this letter is set you can go to the next letter by pressing the second product button. This letter can also be changed according to the explanation above. When you have changed the complete name it will be stored by pressing "set". At the same time you will return to the start menu.

4. Changing of the length of the beep time:

When a timer is pressed the beeper will go off after the time set. This beep will sound for a certain time. This beeping time is settable. By scrolling down the menu and stopping at "Change of alarm time?" this time can be changed. After pushing "set" the current time set will appear. With the "+" or "-" button the adapted time can be set. This time is stored after pressing "set" again.

FILTERING PANS

Warnings

- DO NOT OPERATE THESE PROCEDURES UNLESS TRAINED TO DO SO AND AUTHORISED BY A MANAGER.
- ALWAYS WEAR APPROPRIATE PPE; HEAT RESISTANT GLOVES, LONG SLEEVED OVERALLS.
- DO NOT OPEN THE DRAWER WHILST FILTERING.
- BEWARE OF HIGH TEMPERATURES IN THE PAN AND CRUMB FILTER.
- NEVER PUMP WATER OR DETERGENT THROUGH THE FILTERING SYSTEM OR THE PUMP WILL BE SERIOUSLY DAMAGED.
- EMPTYING OIL/FAT FROM A PAN WITH HEAT ON CAN RESULT IN DAMAGE TO THE PAN AND THE RISK OF FIRE.

Notes

- FOR A GOOD QUALITY OF OIL/FAT, YOU MUST FILTER THE OIL/FAT AT LEAST TWICE A DAY.
- ONLY EVER FILTER ONE PAN AT A TIME TO AVOID OVERFLOW IN THE FILTER TANK.

FILTERING - FLAT BOTTOMED HIGH EFFICIENCY PANS

1. Turn the pan to be drained off. PAN SHOULD BE SWITCHED OFF FOR 10-15 MINUTES PRIOR TO FILTERING TO ALLOW THE PAN TO COOL DOWN.
2. Make sure the filter tank is available to hold the volume of oil you are draining.
3. Open the drain valve (black handle under the pan) by turning it a quarter turn left. (Not fully open as the Miroil filter bag will not cope with the volume of oil). Oil/fat will gravity drain down through the crumb filter, through the miroil filter into the filter tank.
4. Remove all the debris from the pan and then wipe with a damp cloth.
5. Lift the crumb filter with the crumb pin and immerse into warm water. Empty contents into a metal container and dispose of carefully. Replace clean crumb filter into the pan.
6. Close the drain valve (black handle) firmly by turning it back a quarter turn right and ensure it is fully closed.
7. Activate the pump by pressing the blue button on the range control panel.
8. Open the inlet/pump valve (blue handle) by turning it a quarter turn left.
Fat/oil will be pumped into the pan automatically. Refill to the approved level.
9. Close the inlet/pump valve (blue handle) by turning it a quarter turn back to the right.
10. Turn off the blue pump button on the control panel.
11. Remove the miroil filter bag and run under warm water to clean. Replace it when it is cleaned.

FILTERING PANS – HEAT EXCHANGER PANS

1. Turn off the pan to be drained. PAN SHOULD BE SWITCHED OFF FOR 10-15 MINUTES PRIOR TO FILTERING TO ALLOW THE PAN TO COOL DOWN.
2. Make sure the filter tank is available to hold the volume of oil you are draining.
3. Open the drain valve (black handle under the pan) by turning it a quarter turn left.

Oil/fat will gravity drain down through the crumb filter, through the miroil filter into the filter tank.
4. Lift the fish/chip plate with the hook and secure it in an upright position with the straight poker.
5. Activate the pump by pressing the blue button on the range control panel.
6. Open the inlet/pump valve (blue handle) by turning it a quarter turn left.

Fat/oil will be pumped into the pan automatically.
7. Using the cleaning brush and ladle supplied and also the oil returning to the pan through the pump, clean the pan sides allowing all the debris to fall into the crumb filter.
8. When the pan sides are clean, close the inlet/pump valve (blue handle) firmly by turning it a quarter turn back to the right and ensure it is fully closed.
9. Lift the crumb filter with the crumb pin, empty contents into metal container and dispose of carefully, and immerse crumb filter into warm water. Replace clean crumb filter into the pan. Close the drain valve (black handle) by turning it back a quarter turn right.
10. Remove the poker and lower the fish/chip plate back into position.
11. Open the inlet/pump valve (blue handle) by turning it a quarter turn left. Refill to the approved level.
12. Turn off the blue pump button on the control panel.
13. Remove the miroil filter bag and run under warm water to clean. Replace it when it is cleaned.

FILTERING PANS – TRIPLE FILTRATION

1. Proceed as per instructions for **FILTERING PANS**, however instead of the Oil/Fat being returned to the pan via the return tube, the tube is replaced by detachable flexible stainless steel hose which is attached to a specially designed pad unit, housing a very fine filter pad removing particulate down to 0.5 micron.
2. Because the level of filtration is so fine the filters can and do block with particulate. It is advised to change the filters daily in order to avoid excess strain on the pump and motor unit because of blocked filters.
3. When filtering is complete at the end of the day, leave the filter unit in position in the filter tank until the following morning.
4. If using solid oil or fat the pad unit will be set in the small amount of oil left in the bottom of the filter tank. It is important to use a scraper or similar to free the filter unit before lifting it from the filter tank. (DO NOT TRY AND FREE THE FRAME FROM THE SOLID FAT USING THE HOSE OR THE FITTINGS ON TOP OF THE UNIT.)
5. Remove the flexible hose from the Quick Connect couplings beneath the range and on top of the pad unit.
6. Remove and dispose of the soiled filter pad.
7. Immerse the flexible hose and the pad unit in hot water containing some detergent. Wash and rinse well, then leave to dry. The flexible hose may need to be left in the hot water a little longer if there is any solid fat blocking it.
8. Fit a fresh filter pad into the pad unit, fit the flexible hose into the unit, place the unit into the filter tank and fit the other end of the hose into the quick connect coupling beneath the range.
10. Some operators would prefer to clean out the filter tank daily, others would prefer to do it every few days. There may still be some carbon particles left on the bottom of the tank should you choose the latter, however it is not possible for them to be drawn back into the pan through the pad.



FILTERING PANS- FRY CONTROL

Warnings

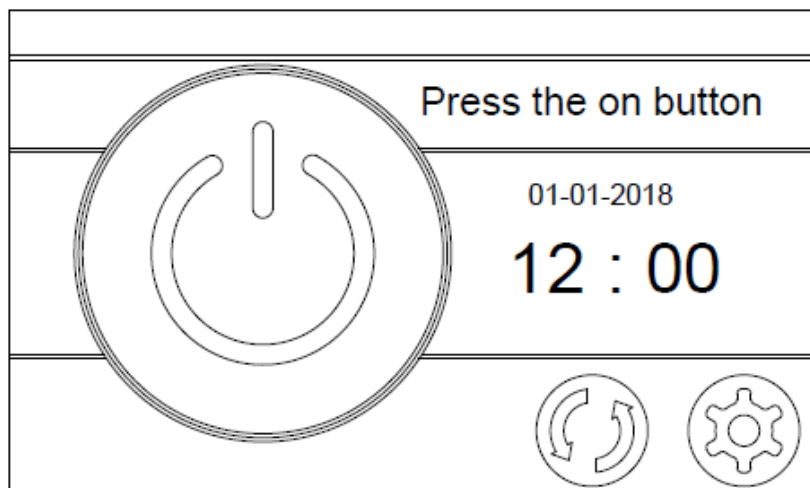
- DO NOT OPERATE THESE PROCEDURES UNLESS TRAINED TO DO SO AND AUTHORISED BY A MANAGER.
- DO NOT OPEN THE DRAWER WHILST FILTERING.
- BEWARE OF HIGH TEMPERATURES IN THE PAN AND CRUMB FILTER.
- NEVER PUMP WATER OR DETERGENT THROUGH THE FILTERING SYSTEM OR THE PUMP WILL BE SERIOUSLY DAMAGED.
- EMPTYING OIL/FAT FROM A PAN WITH HEAT ON CAN RESULT IN DAMAGE TO THE PAN AND THE RISK OF FIRE.
- NEVER LEAVE THE PAN WHILST FILTERING
- PAN SHOULD BE SWITCHED OFF FOR 4-5 MINUTES PRIOR TO FILTERING TO ALLOW THE PAN TO COOL DOWN.
- IF HARD FAT HAS BEEN USED, THE HEAT TRACE MUST HAVE BEEN ON FOR AT LEAST 30 MINUTES AND THE FAT MUST BE IN A LIQUID STATE
- MAKE SURE THE FILTER TANK IS AVAILABLE TO HOLD THE VOLUME OF OIL YOU ARE DRAINING
- REFILL TO THE APPROVED LEVEL.

Notes

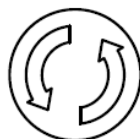
- For a good quality of oil/fat, you MUST filter the oil/fat at least twice a day.
- Only ever filter one pan at a time to avoid overflow in the filter tank.
- Remove all the debris from the pan and then wipe with a damp cloth
- Lift the crumb filter with the crumb pin and immerse into warm water. Empty contents into a metal container and dispose of carefully. Replace clean crumb filter into the pan
- For Heat Exchanger pans using the cleaning brush and ladle supplied and also the oil returning to the pan through the pump, clean the pan sides allowing all the debris to fall into the crumb filter.
- Remove the miroil filter bag and run under warm water to clean. Replace it when it is cleaned.

Filtration of oil or fat

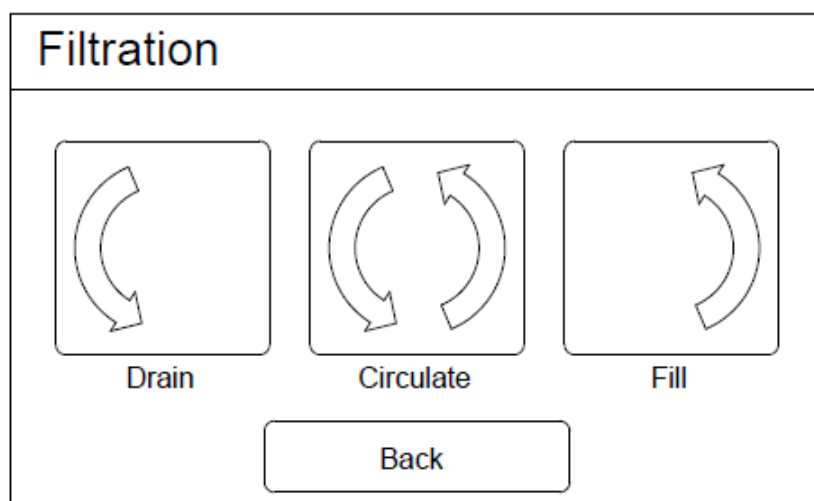
Before starting with filtration the pump system has to be activated on the BPV.



Press on the filtration button from the start screen.



The fryer is provided with electric cranes, these will be opened automatically when selection has been made on the display. The pump will start when circulation or fill has been selected.



Drain : Oil will drain to the fat tray.
 Circulate : Oil will drain to the fat tray and pumped back to the boiler
 Fill : Oil will be pumped back to the boiler from the fat tray.

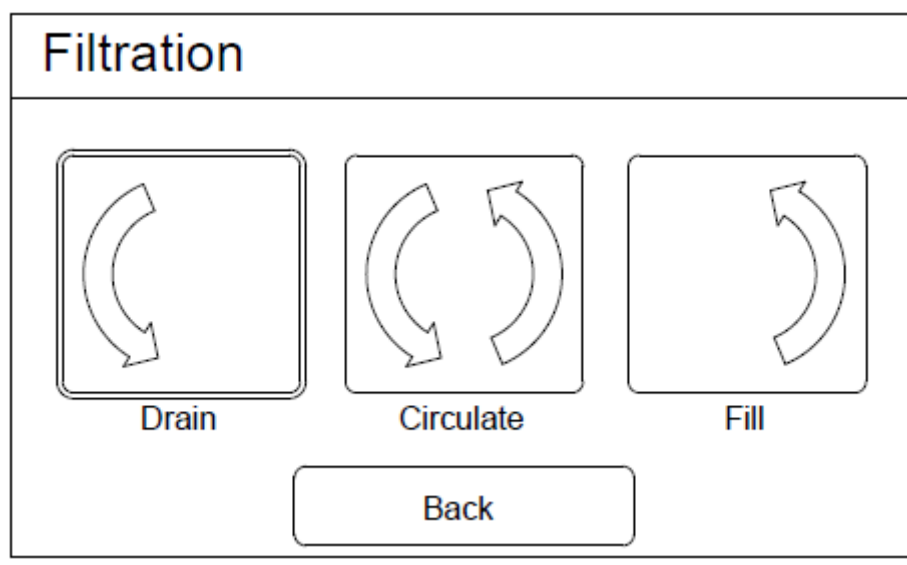
	Drainvalve	Returnvalve	Pump
Drain	Open	Closed	Off
Circulate	Open	Open	On
Fill	Closed	Open	On

Explanation of the buttons

	Drain : Oil will drain to the fat tray.
	Circulate : Oil will drain to the fat tray and pumped back to the boiler.
	Fill : Oil will be pumped back to the boiler from the fat tray.

A thicker edge will be display around the button when the option is chosen.

The option can be made inactive by pressing the button again.



There can be drained from a boiler to the fat tray, and then from the fat tray pumped to another boiler. For this the button drain must be selected on the first boiler and on the second boiler the fill button.

INSTRUCTIONS FOR SAFE DISCARD OF WASTE OIL FROM THE FRYER

Warnings

- ONLY TRAINED PERSONNEL OVER THE AGE OF 18 YEARS AND AUTHORISED BY THEIR MANAGER MAY PERFORM THIS DUTY.
- PERSONAL PROTECTION EQUIPMENT MUST BE WORN: EYE PROTECTION, LONG SLEEVED OVERALLS, HEAT RESISTANT GLOVES.
- OIL TO BE DISCARDED INTO A PURPOSE MADE, HARD, PLASTIC WHEELED CONTAINER WITH TIGHT FITTING LID, LARGE ENOUGH FOR THE VOLUME OF OIL TO BE DISCARDED WITH ONE QUARTER OF THE SPACE TO SPARE.
- THIS CONTAINER MUST BE FREE FROM WATER AND ALL OTHER LIQUIDS.
- NEVER ATTEMPT TO DISCARD OIL ABOVE 85 DEGREES CELSIUS.
- KFE RECOMMEND THAT THIS DUTY IS CARRIED OUT IN THE MORNING PRIOR TO OPENING.
- DUE TO THE CONCERNS IN DISCARDING HOT OIL YOU SHOULD CARRY OUT A FULL RISK ASSESSMENT.

1. Ensure container is empty and suitable for oil temperature. Oil should be a minimum of 15° below temperature displayed on the container.



2. Turn off the pan of oil to be discarded.



3. Check that the pump away isolator is in the off position.



4. Detach the protective metal cap.



5. Attach the red hose provided to the discard pipe and ensure that it is secure. Filtration drawers only hold 1 pan of oil at a time so ensure the drawer is empty. Never open the filtration drawer while this task is being performed.



6. Open the black valve and allow the oil to gravity drain from the pan to the drawer.



7. Switch the oil discard isolator to the on position.



8. Put on safety protection equipment.
9. Position the waste oil container, ensure it is empty the hold the plastic handle of the hose securely over the container.
10. Turn the green pump handle to discharge the oil to the container remember only to fill three quarters full.



11. When all the oil has discharged from the tank to the container turn the green pump handle off.

12. Return the isolator switch to the off position.



13. Disconnect the hose from the pipe ensuring not to touch any metal components as they will be hot and be aware that there may still be hot oil/fat in the hose.
14. Return the protective metal cap and secure.



15. Empty any excess oil from the hose to the container by elevating the end.
16. Put lid firmly onto the oil container before moving it.
17. Refil the pan with fat/oil before switching it back on.

RECOMMENDED MAINTENANCE FOR THE KIREMKO FRYING RANGE

BASIC CLEANING MAINTENANCE IS ESSENTIAL

By completing the following maintenance programme you will help to prevent the following:

- Overheating of pans
- Deterioration of pans
- Inefficient extraction
- Combustion fumes
- Fire

Warnings

- ALWAYS SWITCH OFF THE PAN TO BE FILTERED AND ALLOW TO COOL FOR A MINIMUM OF 10-15 MINUTES. NEVER PUMP WATER OR DETERGENT THROUGH THE FILTERING SYSTEM OR THE PUMP WILL BE SERIOUSLY DAMAGED.
- ALWAYS SHUT OFF THE FRYING RANGE GAS AND ELECTRIC ISOLATORS WHEN CLOSING DOWN AFTER THE FRYING SESSION.
- ALWAYS WEAR HEAT PROTECTOR GLOVES WHEN DEALING WITH HOT OIL.

1. Filtering

- **Pans**

Fat drained, filtered, recycled a minimum of twice per day as demonstrated by your Kiremko trainer. Beware of excessive heat.

- **Crumb Filter**

Beware of excessive heat with both the filter and contents. Dispose of contents into metal container. Wash in hot water with recommended cleaning agent. Always use the crumb pin-hook supplied with range.

- **Miroil filter bag**

Do not wash in sink or dishwasher. Material does not handle abrasive use. Run the miroil bag under warm tap to remove debris. Allow to dry and replace.

- **Filter Tank**

Remove twice weekly after filtering and wash in hot water with recommended cleaning agent.

2. Top boxes

- **Racks**

Remove at least once daily and place into dishwasher.

- **Doors**

All doors should be washed by hand

- **Lamps**

Ensure bulbs are not touched by hand (use kitchen towel)

3. Chip box

Remove insert after each session - clean out all debris from underneath. Wash in hot water with recommended cleaning agent. Remove chip box crumb filter. Dispose of contents into metal container. Wash in hot water with recommended cleaning agent.

4. Bain Marie

Check the water level regularly. The temperature should be approximately 85°C.

5. Pan Lids

Pan lids should always be in place when the range is switched off. When the range is in use they should be located nearby so that in the unlikely event of a pan fire they can be put back on. This will restrict the supply of air and prevent the fire from spreading.

6. Baffles

Remove using handles once daily and clean through dishwasher. Wipe out baffle rail. Clean the gully behind the baffle area weekly. This will prevent a buildup of excess fat and reduce fire hazard. Ensure baffles are returned and ALWAYS in place during use or range will shut down as a safety feature.

7. Extract System Ducting

An annual check on the condition of the range duct is essential and should be carried out by a specialist company with a certificate of works obtained.

8. Odour Control

The odour control system should be serviced by Purified Air in line with their recommendations.

9. Range Servicing

An annual service on the range is required by a certified Gas Safe engineer at least once a year as part of your insurance requirements. **Remember to call KFE to book your service.**

Lexan Cleaning Recommendations

1. Gently wash sheet with a solution of mild soap and lukewarm water, using a soft grid-free cloth or sponge to loosen any dirt or grime
2. Finally, thoroughly rinse with clean water to remove any cleaner residue and dry the surface with a soft cloth to prevent water spotting.

ERROR CODES- KIREMKO GAS RANGE

The majority of the problems will be inside the burner system. This can only be resolved by replacing the burner system. The following problems may be caused externally.

Lockout Code	Cause	Possible solution
A1	There were 3 ignition attempts without successful flame recognition	Check for the presence of gas Check that the ignition spark plug is connected. Check the gas settings.
A8	A blocking has been active for too long. This blocking may have an external cause.	Check what the blocking was through the service menu Resolve the problem related to the blocking.
A9	The ventilator was unable to reach the desired RPM.	Check that the ventilator is connected Check the functioning of the ventilator Check the ventilator RPM through Argus Vision
A12	Maximum fat temperature has been reached.	Check pan for correct filling Check the sensor.
A16	Difference between the sensors is greater than 10 degrees.	Check the sensors
A19	Flame extinguished too late	Check that the pan does not leak. Check the ionisation pin Adjust the ionisation pin.
A20	Flame ignited too early (false flame)	Check that the pan does not leak. Check the ionisation pin. Adjust the ionisation pin
A21	Too many false flames detected	Check that the pan does not leak. Check the ionisation pin. Adjust the ionisation pin.
A22	There is a connection present for the attachment of an underpressure switch. This is not connected and now shows an error message.	Check that the drain valve is connected to the correct connector
	The connection is between the sensor and the drain valve on the burner system.	

ERROR CODES

If the possible solution does not produce a positive result, the burner system must be replaced.

The blocking will be lifted automatically when the problem has been resolved. The cause of some problems is located inside the burner system. Some other problems have an external cause.

If the blocking is of an excessive duration it will change into an "A8" problem.

Blocking Code	Description
E27	Ignition spark pug short circuited
E28	Ignition spark plug open
E29	AD converter too high error (INTERNAL)
E30	AD converter too low error (INTERNAL)
E31	Reference HIGH too low (INTERNAL)
E32	Reference HIGH too high (INTERNAL)
E33	Reference LOW too low (INTERNAL)
E34	Reference LOW too high (INTERNAL)
E36	Flame error 2
E42	Fat maximum blockage
E44	Phase disruption
E45	Frequency disruption
E46	Short circuited ionisation pin
E47	Watchdog communication error (INTERNAL)
E48	Overheating
E49	Sensor 00 open
E50	T Flow 1-1 open
E51	Sensor 02 open
E52	Sensor 03 open
E53	Sensor 04 open
E54	Sensor 05 open
E55	T Flow 1-2 open
E56	Reflo open
E57	Sensor 00 short circuited
E58	T Flow 1-1 short circuited
E59	Sensor 02 short circuited
E60	Sensor 03 short circuited
E61	Sensor 04 short circuited
E62	Sensor 05 short circuited
E63	T Flow 1-2 short circuited
E65	Reset button error
E67	FS not open error
E68	Maximum thermostat error

ERROR CODES

Lockout Code	Cause	Possible Solution
E27	Ignition spark plug short circuited	Check the ignition spark plug Check the cabling
E28	Ignition spark plug open	Check the ignition spark plug Check the cabling
E42	Fat maximum blockage	Check the sensors Check the pan filling
E44	Phase disruption	Check the phase / zero / earth Turn the plug 180°
E45	Frequency disruption	Too large fluctuation of the frequency >5%
E46	Short circuited ionisation pin	Check the ignition spark plug Check the cabling
E48-E63	Temperature sensor problems	Check the sensors Check the connection of the sensors Measure the resistance of the sensors

ERROR MESSAGES- KIREMKO ELECTRIC RANGE

The temperature controller can show error messages on the screen. The alarm message consists of a code on the screen and a sound signal.

The buzzer can be cancelled by holding the "Down Arrow" button.

In case of an error, switch the fryer on/off with the main power switch. If the fault continues contact your service company.

Table: Fault messages

Display	Information	Solution:
F1	Temperature sensor error	Check Sensor and or replaced
"- - - -"	Parameter lock is active	See parameters A19 / P19
Flashing temperature	Temperature alarm, oil temperature above alarm value (205 °C)	
Buzzer	General during alarm	The buzzer can with the ▼ (arrow down) key turned off.
OIL	Fat Life time alarm	
RES	Fat Life time alarm	
EP	Data error in parameter memory.	Use main power switch the reset the controller. If EP remains contact local supplier.

ERROR CODES- PERFECTA

DETECTABLE ERRORS		
Problem	Probable reason	Solution
The whole appliance has shut down including the exhaustion.	The temperature of the oil has reached above 203°C.	Cool the pan by adding some oil or by frying chips. After this the maximum thermostat needs to be reset. This can be done by pushing the green button behind the hole in the panel which appears when you have lowered the front-panel. After this the exhaustion will go on again.
The burner is off and the red light is burning.	Main power supply failure.	Turn the whole appliance down, wait one minute and restart it.
	One of the components is broken.	Call the service engineer
Communication	Scrolled too fast down the menu.	Restart the pan.
No tachometer 1	One of the fans isn't working.	Call the service engineer.
No ionisation 1	The gas supply is shut down.	Turn the whole appliance down, wait one minute and restart it.
	The ionisation-detector is broken	Call the service engineer.
Temp. too high	The temperature of the oil is too high.	Cool the pan by adding some oil or by frying some chips.
Temp. sensor	The temperature sensor is broken.	Call the service engineer.
Failure RPM1	The fan is dirty or broken.	Call the service engineer.