

KUTANO

FRYER

Manual Instructions

KUT50FRN 50 S



Manual instructions
Installation and Operation



Manual de instrucciones
Uso y mantenimiento



Bedienungshinweise
Installation und Betrieb



Ręczny
Obsługa i konserwacja



Manuel talimatları
Kurulum ve Çalıştırma



Manuel d'instructions
Installation et fonctionnement



Manual do instruções
Instalação e Operação

INDEX

ENGLISH

MACHINE INTRODUCTION	1
1.1 INTRODUCTION TO MACHINE& MODELS.....	1
1.2 IMPORTANT SAFETY INFORMATION & USAGE.....	1
1.3 SPECIFICATION CHART	1
INSTALLATION.....	2
2.1 TRANSPORT, HANDLING, UNPACKING, LOCATION.....	2
2.2 MANUFACTURER'S IDENTIFICATION LABEL DESCRIPTION	2
2.3 INSTALLATION AND ASSEMBLY	3
2.3.1 UNCRATING	3
2.3.2 INSTALLATION OF LEGS	3
2.4 GAS CONNECTIONS.....	3
2.4.1 MANUAL SHUT OFF VALVE	4
2.4.2 PRESSURE REGULATOR.....	4
2.4.3 THIS APPLIANCE IS EQUIPPED FOR NATURAL GAS.	4
2.4.4 PRESSURE REGULATOR CONVERSION	¡Error! Marcador no definido.
2.5 LOCATION	5
OPERATION.....	6
3.1 GENERAL INFORMATION.....	6
3.2 LIGHTING INSTRUCTIONS	6
3.3 DAILY SHUT-DOWN.....	6
MAINTENANCE	7
4.1 CLEANING	7
4.1.1 DAILY.....	7
4.1.2 WEEKLY	7
4.1.3 STAINLESS STEEL PARTS.....	7
TROUBLE SHOOTING	8
WARRANTY	9
5.1 LIMITED WARRANTY	9

MACHINE INTRODUCTION

1.1 INTRODUCTION TO MACHINE& MODELS

All equipment manufactured by ONNERA. Is for use with the type of gas specified on the rating plate and for installation will be in accordance with National Fuel Gas Code ANSI Z223.1 (latest edition)

Instruction to be followed in the event the user smells gas shall be posted in a prominent location.

This information shall be obtained by consulting the local gas supplier.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCES.

This equipment is design engineered for commercial use only

1.2 IMPORTANT SAFETY INFORMATION & USAGE



WARNING:

Installing, Operating and Service Personnel:

Installation of the equipment should be performed by qualified, certified, licensed and/or authorized personnel who are familiar with and experienced in state/local installation codes.

Operation of the equipment should be performed by qualified or authorized personnel who have read this manual and are familiar with the function of the equipment. Service of the equipment should be performed by qualified personnel who are knowledgeable with KUT50FRN 50 S equipment.



WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.



WARNING:

- Do not touch any hot surface or basket case the fryer with hands. These surfaces can be extremely hot and will cause severe burns.
- There is a risk of death from suffocation if a child puts the packing materials on his or her head.
- Do not allow children to play or touch with the appliance.
 - Do not stand or lean on the base panel, pull-out parts, or doors.

1.3 SPECIFICATION CHART

MODEL	TOTAL BTU'S NG AT 5" W.C.	ORIFICE SIZE NG	BURNERS
FRYER			
KUT50FRN 50 S NG	105,000	36	3

INSTALLATION

- 2.1 Transport, handling, unpacking, location.
- 2.2 Manufacturer's identification label description.
- 2.3 Installation and assembly.
- 2.4 Gas Connections

2.1 TRANSPORT, HANDLING, UNPACKING, LOCATION

Upon receiving your new KUT50FREN Equipment, check the package and the machine for any damages that may have occurred during transportation. Visually inspect the exterior of the package. If damaged, open and inspect the contents with the carrier. Any damage should be noted and reported on the delivering carrier's receipt.

In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment notify the carrier immediately. Notification should be made verbally as well as in written form. Request an inspection by the shipping company of the damaged equipment. Retain all crating material until inspection has been made. Finally, contact the dealer through which you purchased the unit.

2.2 MANUFACTURER'S IDENTIFICATION LABEL DESCRIPTION

Information on this plate includes the model, serial number, BTU / hour input of the burners operating gas pressure in inches WC, and whether the appliance is orifices for natural or propane gas.

When communicating with factory about a unit or requesting for special parts or information, Rating plate data is essential for proper identification.

KUT50FRN COOKING APPLIANCES MUST BE CONNECTED ONLY TO THE TYPE OF GAS IDENTIFIED ON THE RATING PLATE

Model

Serial Number

Gas Type

ETO EXPORTACIÓN N° 201 PARQUE INDUSTRIAL TRES NACIONES SAN LUIS POTOSÍ, S.L.P. MÉXICO			
MOD	FD		
REF	SN		
GAS TYPE	GAS PRESSURE		
BURNER	BTUS	ORIFICE	
OPEN			
OVEN			
GRIDDLE			
BROILER			
FRYER			
TOTAL BTUS			
MINIMUM CLERANCES TO CONSTRUCTION			
COMBUSTIBLE		NON COMBUSTIBLE	
BACK	IN	BACK	IN
SIDES	IN	SIDES	IN
INTENDED FOR OTHER THAN HOUSEHOLD USE FOR USE ONLY ON NON-COMBUSTIBLE FLOORS CURB MOUNT MUST HAVE 2" OVERHANG			

2.3 INSTALLATION AND ASSEMBLY

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is inspected and crated by skilled personnel before leaving our factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

Visible loss or damage: Note on freight bill or express delivery and signed by person making delivery.

File claim for damages immediately: Regardless of extent of damages.

Concealed loss or damage: If damage is noticed after unpacking, notify Transportation Company immediately and file "Concealed Damage" claim with them. This should be done within (15) days from date of delivery made to you. Retain container for inspection.

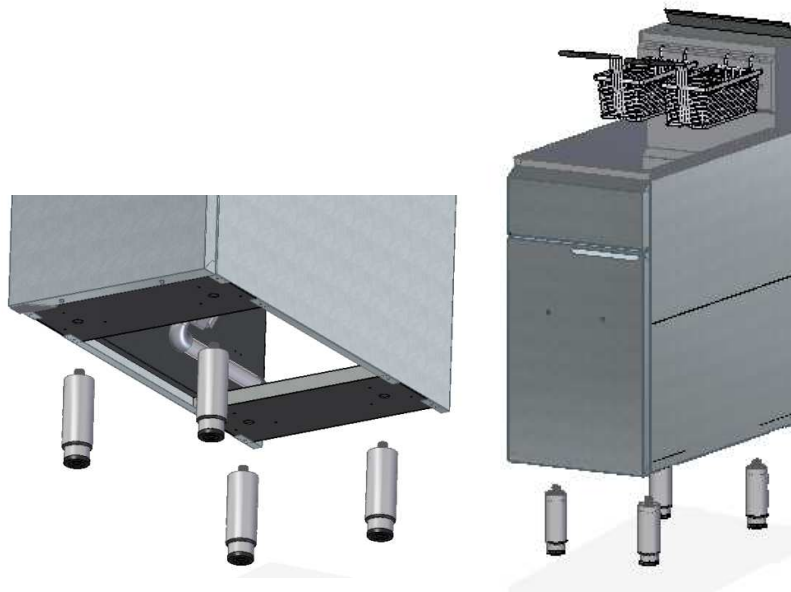
2.3.1 UNCRATING

Cut and remove the outer packaging. Cut the (4) clamps that hold the equipment to the skid lift the unit off the skid.

2.3.2 INSTALLATION OF LEGS

LEGS ASSEMBLY:

- Mount Legs on bottom of product, the appliance may be further leveled with adjustment in the foot of the leg.



2.4 GAS CONNECTIONS

The gas supply (service) line must be the same size or greater than the inlet line of the appliance. KUT50FRN appliances use a 3/4" NPT inlet.

Pipe joint compound must be resistive to Natural or LP gas.

For equipment using propane gas do not install supply lines with a diameter less than 1/2 under any circumstances.

All connections must be tested with a soapy water solution before lighting any pilots.

The appliance shall be connected to the fuel gas for which it was designed. No attempt shall be made to convert the appliance from the gas specified on the rating plate for use with a different gas without consulting the installation instructions, the serving gas supplier, or the appliance manufacturer for complete instructions.

2.4.1 MANUAL SHUT OFF VALVE

This installer supplied valve must be in the gas service line ahead of the appliance regulator in the gas stream and in a position accessible in the event of an emergency.

2.4.2 PRESSURE REGULATOR

Commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation; the gas pressure regulator supplied by KUT50FRN must be installed at the gas inlet of each piece of equipment.

The regulators supplied along with KUT50FRN appliances, will have 3/4" inlet/outlet openings and are adjusted at the factory for 5" WC (natural gas) or 10" WC (propane gas) depending on customer's ordering instructions.

Prior to connecting the regulator, check the incoming line pressure, as these regulators can only withstand a maximum pressure of 1/2" PSI (14"WC). If the line pressure is beyond this limit, a step down regulator will be required.

The arrow shown on the bottom of the regulator body shows the gas flow direction, it should point downstream to the appliance. The BLUE air vent cap on the top is part of the regulator and should not be removed.

Any adjustments to the regulator should be made by qualified service personnel only with the proper equipment.

2.4.3 THIS APPLIANCE IS EQUIPPED FOR GAS OPERATIONS.

For Natural gas the appliance is equipped with orifices sized (# 36).

For LP gas the appliance is equipped with orifices sized (# 52).

2.5 LOCATION

- Installation of the equipment should be performed by qualified, certified, and authorized personnel who are familiar and experienced with local installation codes.
- Before Installation please read instructions completely and carefully.
- Do not remove permanently affixed labels, warnings or plates from the product.
- Please observe all local and national codes and ordinances
- Installation must conform with local codes, or in the absence of local codes, the National Fuel Gas Code, ANSI Z223.1 (latest edition)
- The appliance must be isolated from gas supply piping system, by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than ½ psi (3.45kpa)

OPERATION

- 3.1 General information.
- 3.2 Lighting Instructions.
- 3.3 Daily Shut-Down.

3.1 GENERAL INFORMATION.

Operation of this equipment must be performed by qualified or authorized personnel who have read and are familiar with the functions of the equipment.

WARNING

Hot oil and hot surfaces can cause severe burns. Use caution when operating the fryer.

Do not attempt to move the fryer filled with hot oil or shortening.

Do not go near the area directly above the flue when fryer is operation.

Severe burns may be caused.

Drain hot oil in metal containers, do not use plastic buckets or glass containers.

3.2 LIGHTING INSTRUCTIONS

1. Set the thermostat and the gas tap dial on the combination gas valve to the "OFF" position.
2. Wait for five minutes.
3. Turn gas tap dial on the combination gas valve to "Pilot" position.
4. Depress the gas tap dial and apply a lighted match or taper to the pilot.
5. Hold the gas tap dial depressed for about 30 seconds or until pilot stays lit before releasing.
6. If the pilot does not stay lit, repeat step 4 and 5.
7. Turn gas tap dial on the combination gas valve to "on" position.
8. Turn the thermostat to the desired temperature.

3.3 DAILY SHUT-DOWN

At the end of the day, turn the gas tap dial on the combination gas valve and the thermostat to OFF position. Where applicable turn the power switch to OFF position. Filter the oil in all fryers.

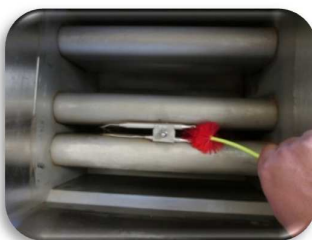
MAINTENANCE

4.1 CLEANING

For continued performance efficiency and longevity of your Fryer it is essential to carry out a good maintenance program.

4.1.1 DAILY

1. Remove and wash thoroughly all “loose” parts (basket hanger, baskets, crumb screen, etc.).
2. Wipe clean all exterior and interior accessible surfaces and parts.
3. Filter the liquid oil/shortening at the end of the day, replace if necessary. If fryer is under heavy use, filter more often during the day.
4. Clean all the fryer tank with a long brush (even the capillary connections)



4.1.2 WEEKLY

1. Shut down the fryer by turning off the gas tap dial and power supply, where applicable.
2. Drain the fryer in a filter pan or steel container. Flush out sediments at the bottom of the vessel with liquid oil.
3. Close the drain valve and fill the vessel with a mixture of boil-out solution and water.
4. Relight the pilot and turn on the burners.
5. When the solution starts to boil, turn off the thermostat and let the vessel soak to soften the deposit and/or carbon spots. (Approximately 1 hour).
6. Drain off solution, scrub the insides with brush and rinse thoroughly.
7. Repeat the cleaning procedure, if necessary.
8. Wipe dry with soft towels and refill with clean oil/shortening.



WARNING: All water must be removed before adding oil or shortening. Not doing so can result in splattering of hot oil.

4.1.3 STAINLESS STEEL PARTS

Do not use steel wool, abrasive cloths, cleansers or powders to clean stainless steel surfaces. All stainless steel parts should be wiped regularly with hot soapy water during the day and a stainless steel liquid cleaner at the end of the day. To remove encrusted materials, soak in hot water to loosen the material, and then use a wood or nylon scraper. NOT USE a metal knife, spatula, or any other metal tool to scrape stainless steel. Scratches are almost impossible to remove.

Contact the factory, factory representative or a local service company to perform all Maintenance and Service Repairs.

TROUBLE SHOOTING

Pilot will not light	a. No gas b. Gas tap dial not set at "Pilot" position and depressed.	a. Turn main gas valve "ON" b. Set gas tap dial on combination gas valve to "Pilot". Depress and hold while lighting.
Pilot will not stay lit	a. Gas tap dial not depressed and held long enough b. Defective thermopile c. Pilot flame not properly adjusted	a. Depress and hold for at least 30 sec. b. Replace c. Adjust pilot flame with pilot adjustment screw on the combination valve.
Main burners will not ignite	a. Pilot not lit b. Thermopile not properly installed in the pilot. c. Gas tap dial not set at "ON" position. d. Thermostat not set at any temperature. e. Defective gas valve. f. Defective hi-limit switch.	a. Light the pilot b. Push in and tighten. Pilot flame should engulf the thermopile. c. Turn and set gas tap dial to "ON" position. d. Set thermostat to desired temperature. e. Replace f. Replace.
Fryer does not heat up fast	a. Insufficient gas. b. Line clogged c. Overloading the fryer.	a. Check gas pressure. b. Remove and clean gas line c. Cook smaller loads. Need larger fryer!
Oil/shortening scorches and breaks down.	a. Operating temperature too high. b. Thermostat out of calibration c. Oil/shortening overused. d. Oil/shortening not filtered frequently.	a. Set at proper temperature. b. Re-calibrate c. Replace d. Replace
Temperature cannot be controlled	a. Thermostat bulb out of proper position. b. Thermostat out of calibration. c. Defective thermostat. d. Defective gas valve.	a. Relocate and secure at the proper position. b. Re-calibrate. c. Replace. d. Replace.
Fryer shut-off, cannot re-light pilot	a. Hi-limit cut off. b. Defective thermostat. c. Thermostat out of calibration. d. Hi-limit switch defective.	a. Note: cannot re-light the pilot until temperature of oil drops to about 325°F. Call service, if uncertain. b. Replace. c. Re-calibrate d. Replace.

WARRANTY

5.1 LIMITED WARRANTY

ONNERA warrants its new product(s) to be free from defects in material and workmanship for a period of one (1) year from the original date of installation not to exceed 15 months from date of shipment from our factory. Equipment sold and installed for residential use, or outside the continental US is excluded from this warranty.

This warranty is limited to product(s) sold to the original commercial user. The liability of ONNERA is limited to, at ONNERA's option, the repair or replacement of any part (ground shipping only) found by ONNERA to be warranted herein. ONNERA shall bear the normal labor charges for repair or replacement to the extent that such repair or replacement is performed within (2) two hours or up to 100 miles total of the office of an authorized service agency, within the continental US and during regular (straight time) hours. Travel outside of the (2) two hours or 100 miles, and any work performed at overtime or weekend rates would be the responsibility of the owner/user. Defective parts must be returned to ONNERA, freight pre-paid, for Warranty inspection.

ONNERA assumes no responsibility for any product not installed properly in accordance with the instructions supplied with the equipment by an authorized representative. Any equipment which has been modified by unauthorized personnel or changed from its original design is not covered under this warranty. Furthermore, ONNERA assumes no obligation for any product which has been subject to misuse, abuse or hard chemicals. Normal maintenance as outlined in the instructions is the responsibility of the owner-user and is not a part of this warranty. Normal parts wear and maintenance is also not covered by this warranty. This warranty is in lieu of any other agreement, expressed or implied, and constitutes the only warranty of ONNERA with respect to the product.

This states the exclusive remedy against ONNERA relating to the product(s) whether in contract or in tort or under any other legal, theory, and whether arising out of warranties, representations, instruction, installation or defects' from any cause.

ONNERA shall not be liable whether in contract or in tort or under any other legal theory for loss of revenue or profit, or for any substitute use or performance or for incidental, indirect, special or consequential damages, or for any other loss or cost of similar type.

Proper installation, initial check out, air shutter adjustments, or normal maintenance such as lubrication, adjustment or calibration of controls is the responsibility of the dealer, owner-user or installing contractor and is not covered by this warranty.

Parts warranty cover – ONNERA warrants all new machine parts produced authorized by ONNERA to be free from defects in material and workmanship for a period of 90 days from the Warranty Commencement Date. If any defect in material and workmanship is found to exist within the warranty period ONNERA will replace the defective part without charge. Defective parts become the property of ONNERA.

Warranty Exclusions

Negligence or Acts of God.

- Thermostat calibrations after (30) thirty days from equipment installation due.
- Air and Gas adjustments.
- Adjustments to burner flames and cleaning of pilot burners.
- Failures caused by erratic voltages or gas supplies.
- Unauthorized repair by anyone other than an ONNERA Authorized Service Center.
- Damage in shipment.
- Alteration, misuse or improper installation.
- If serial number has been removed or altered.
- Thermostats and safety valves with broken capillary tubes.
- Ordinary wear and tear.

KUTANO

ONNERA GROUP.

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