



Berner- Kochsysteme GmbH & Co. KG

Sudetenstrasse 5 - D-87471 Durach

Tel. +49 (0) 831/697247-0; Fax. - 15

Email: Berner@induktion.de | www.induktion.de

Originaluser manual Fryers from - Y.O.M. 2019



Be **sure to** read the instructions for use and assembly
before installation - installation - commissioning.
This protects you and prevents damage.

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Safety



Read this guide carefully. Keep the instructions for use and assembly for later use or for subsequent owners. Check the device after unpacking. Do not connect in the event of transport damage. Record the damage in writing and call the customer service, otherwise the warranty claim will not be waived. The installation or installation of the device must be carried out in accordance with the attached installation instructions. Use the device only for preparing food. Supervise the device during operation. Use the device only indoors. Do not use hob covers. They can lead to accidents, e.B. due to overheating, inflammation or cracking materials. Do not use unsuitable protective devices or child protection screens. They can lead to accidents. This device is not intended for operation with an external timer or remote control.

Fire hazard !

- Hot oil and fat ignite quickly. Never leave hot oil and grease unattended. Never extinguish a fire with water. Switch off the cooking place. Carefully suffocate flames with lid, extinguishing blanket or similar.
- The basins (heaters) get very hot. Never place or store flammable objects in or on the basin.
- The device gets hot. Keep non-flammable objects or spray cans in drawers directly under the device.
- If the minimum oil level is below the minimum oil level, there is a risk of fire!

Incineration hazard !

- The fryers and their surroundings, in particular a possible cooking hob frame, become hot. Never touch the hot surfaces. Keep children away.
- The fryer heats, but the display does not work. Switch off the fuse in the fuse box. Call customer service.
- Metal objects get hot very quickly in the basin. Never place metal objects, such as .B knives, forks, spoons and lids in the basin.

Risk of electric shock !

- Improper repairs are dangerous. Only a customer service technician trained by us is allowed to carry out repairs and replace damaged connecting lines. If the device is defective, pull the power plug or switch off the fuse in the fuse box. Call customer service.
- Invading moisture can cause an electric shock. Do not use a high-pressure cleaner or steam cleaner.
- A defective device can cause an electric shock. Never turn on a defective device. Pull the power plug or turn off fuse in the fuse box. Call customer service.
- Jumps or fractures on the heating or basin can cause electric shocks. Switch off the fuse in the fuse box. Call customer service.

Damage!

- The device is equipped with thermostats or safety thermostats. Do not damage capillary tubes of these thermostats.

Attention!

- Rough detergents and sponges scratch the basin or heating.
- Never pour water into the hot fat or oil. Risk of combustion!
- Do not place hot pots or pans on the control panel, displays or hobs. This could lead to damage.
- If hard and pointed objects act on the heating system, damage can occur.
- Aluminum foil and plastic vessels melt on the hot heater.

Safety regulations

Description of Hazard Symbols

General danger symbol

Failure to comply with safety regulations means danger (injuries)



This symbol warns of **dangerous tension**.
(Figurine 5036 of IEC 60417-1)

Danger symbols directly attached to the device must be followed and readability must be ensured at all times.

Attention

**In case of improper use
may cause minor injuries or
damage to property!**

Attention

**The user manual must be read before using or
maintaining the device.**

Dangers in case of non-compliance with safety regulations

Failure to comply with the safety regulations can endanger people, the environment and the device itself. In the event of non-compliance with the safety regulations, there is no right to claim any damages.

In detail, failure to observe can lead to the following risks (examples):

- Danger to persons due to electrical causes
- Danger to people from hot fat
- Danger to people due to hot components

Safe use

The safety regulations of this manual, the existing national regulations on electricity to prevent accidents and any internal working, application and safety regulations must be followed.

Safety regulations for operators

- The fryer must not be put into operation under any circumstances without grease or oil. Should this happen, the **safety thermostat** switches off the device after a short time. **Nevertheless, there is** a risk of burning due to hot **heating!**
- By entering too large quantities and too wet frynggut, the foaming of the oil is intensified.
- Never fight oil / or fat fire with water (risk of explosion)!
- In the case of grease or oil fires, the device cover must be used to fight the fire. Place the device lid on the vessel, turn off the device, pull out the plug.
- For this reason, suitable equipment must be in place: e.B. extinguishing blankets or suitable fire extinguishers for the extinguishing of burning grease.
- Never leave the device in operation unattended. Thus, unattended heating is avoided, i.e. a person who wants to use the device must start the heating process by turning the power controller to 'ON'.
- Do not use the fryer as a shelf!
- Do not place paper, cardboard, fabric, etc. on the fryer.
- Avoid the entry of liquids into the device and overflow of grease or oil. Do not clean the device with a water jet.
- Avoid the entry of liquids into the hot fat or oil. Fire!
- Old, polluted oil (contaminated with cooking material) is more easily flammable.
- Allow it to cool to room temperature to replace the oil.
- **PLEASE NOTE:** Warning of possibly slippery ground in the vicinity of the device. This can lead to injuries.
- **ATTENTION:** When installing the device, the local safety regulations and the installation method must be observed.
- Avoid the entry of liquids into the pool and the device. Do not clean the device with a water jet.

Improper operation

The functionality of the device can only be guaranteed if used correctly. The limit values in accordance with the technical data may not be exceeded or exceeded under any circumstances.

Changes / use of spare parts

Contact the manufacturer if you intend to make changes to the device. To ensure safety, use only original spare parts and accessories approved by the manufacturer. When using non-original components, all liability for follow-up costs expires. **When disassembly, testing or repairs, pay attention to the stability of the device.**

Attention! When exchanging spare parts, the device must be "visibly disconnected" from the power supply.

General

This manual contains basic information that must be observed during assembly, application and maintenance. It must be read completely by the installer and the operating personnel before installation and commissioning and must always be located near the cooking station for a look-up.

Application

The fryers are used to prepare meals.

Product

Products

Table appliances: BFSNK1, BFSNK1S, BFSNK1SG, BFSSNK1G, BFSSNK1, BFSNK2, BFSSNK2, BFSNK2G, BFSSNK2G

System 60/20: BFKTT, BFKTTS, BF2KTT, BF2KTTS

System 70: BHF1KTD, BHFS1KTD, BHF2KTD, BHFS2KTD, BF40KTD, BFS40KTD, BF60KTD, BFS60KTD

Stand devices: BFHM20, BFHE20, BFHM30, BFHE30, BFHM40, BFHE40, BFHM40/2, BFHE40/2, BFHM50/2, BFHE50/2, BFHM60/2, BFHE60/2

Built-in devices: BFEM20, BFEM30, BFEM40, BFEM40/2, BFEM50/2, BFEM60/2, BFEE20, BFEE30, BFEE40, BFEE40/2, BFEE50/2, SFOEE60/2, BFE30, BFE40, BFE60, BFES30, BFES40, BFES60

*BFEM1H, *BFEM2H, *BEPFS1, *BEPFS2, *optional extension

- Service-friendly
- Easy operation by thermostat (BFEM, BfE) **or** electronics (BFEE)
- Expandable with retrofit kit (* Automatic basket lifting for BFEM/BFEE, *filter system)

Technical data

Operation and control (devices with thermostat)

Lamp operation "Device AN" green (H1)

Lamp heating in operation "Heating AN" yellow (H2)

Lamp (BFEM) Safety thermostat "triggered" red (H3)
(only for built-in fryers)

Operation and control (devices with sensor keypad)

Electronic control with sensor keypad

Technical device data

Type	Weight in kg	Useful Content in litre	Total Content in litre
BFSNK1, BFSNK1S, 1468 BFSSNK1 BFSNK1SG, BFSSNK1G16810			
BFSNK2, BFSSNK2202 x 6each		8	
BFSNK2G, BFSSNK2G	22	2 x 8each	10
BFKTT, BFKTTS	24	810.5	
BF2KTT, BF2KTTS	33	2 x 8each10.5	
BHF1KTD, BHFS1KTD	33	1013	
BHF2KTD, BHFS2KTD	50	2 x 10 each 13	
BF40KTD, BFS40KTD	30	1013	
BF60KTD, BFS60KTD	40	2 x 10each	13
BFHM20, BFHE2027.68		10.5	
BFEM20, BFEE20	19.5	8	10.5
BFHM30, BFHE30	30	12,5	16
BFEM30, BFEE30	22	12.5	16
BFHM40, BFHE40	33	17	22
BFEM40, BFEE40	24.5	17	22
BFHM40/2, BFHE40/2	43	2 x 8each 10.5	
BFEM40/2, BFEE40/2	34.5	2 x 8each	10.5
BFHM50/2, BFHE50/2	45.5	1 x 8, 1 x 12,5	10.5; 16
BFEM50/2, BFEE50/2	37	1 x 8, 1 x 12,5	10.5; 16
BFHM60/2, BFHE60/2	50	2 x 12,5	each 16
BFEM60/2, BFEE60/2	41	2 x 12,5	each 16
BFE30, BFES30	13	10	13
BFE40, BFES40	13.5	10	13
BFE60, BFES60	24.22 x 10	each 13	

Functional conditions

- max. tolerance of mains voltage nominal voltage+5%/-10%
- Frequency50 / 60 Hz
- Protection class (in delivery state)

IP 11

Installation

Electrical data of the devices

Devices by power (3.2 kW - table appliances)

1-phaseig (voltage 230Volt +5% / -10%)

<u>Connection</u>	<u>Color</u>	<u>Frequency</u>	<u>Tax security</u>
Phase	Brown, Black or 1	50 Hz / 60 Hz	
N	Blue or 2		
Pe	Yellow/Green		

Devices by power (6,0 - 20 kW - tabletop devices, System60/20)

3-phaseig (voltage 400Volt +5% / -10%)

<u>Connection</u>	<u>Color</u>	<u>Frequency</u>	<u>Tax security</u>
Phase	Brown, Black, Grey or 1,2,3	50 Hz / 60 Hz	
N	Blue or 4		
Pe	Yellow/Green		

Devices by performance

(7.5 - 16.5 kW - built-in appliances, stand-by devices, system 70 - thermostat control)

3-phase (voltage 400Volt +5% / -10%)

<u>Connection</u>	<u>Color</u>	<u>Frequency</u>	<u>Tax security</u>
Phase	Brown, Black, Grey or 1,2,3	50 Hz / 60 Hz	F1= T6,3A F2=T1A
N	Blue or 4		
Pe	Yellow/Green		

Devices by performance

(7.5 - 16.5 kW - built-in appliances, stand-by devices, system 70 - electronic control)

3-phase (voltage 400Volt +5% / -10%)

<u>Connection</u>	<u>Color</u>	<u>Frequency</u>	<u>Tax security</u>
Phase	Brown, Black, Grey or 1,2,3	50 Hz / 60 Hz	F1=F6.3A
N	Blue or 4		
Pe	Yellow/Green		

Devices by performance

(15.0 - 24.0 kW - built-in appliances, stand-by devices, system 70 - thermostat control)

3-phase (voltage 400Volt +5% / -10%)

<u>Connection</u>	<u>Color</u>	<u>Frequency</u>	<u>Tax security</u>
Phase	Brown, Black, Grey or 1,2,3	50 Hz / 60 Hz	F1,F3=T6,3A F2,F4=T1A
N	Blue or 4		
Pe	Yellow/Green		

Devices by performance

(15.0 - 24.0 kW - built-in appliances, stand-by devices, system 70 - electronic control)

3-phase (voltage 400Volt +5% / -10%)

<u>Connection</u>	<u>Color</u>	<u>Frequency</u>	<u>Tax security</u>
Phase	Brown, Black, Grey or 1,2,3	50 Hz / 60 Hz	F1,F2=F6.3A
N	Blue or 4		
Pe	Yellow/Green		

Optional filter system (0.12 kW - BEPSF1, BEPSF2)

1-phaseig (voltage 230volts +5% / -10%)

<u>Connection</u>	<u>Color</u>	<u>Frequency</u>	<u>Tax security</u>
Phase	Brown, Black or 1	50 Hz / 60 Hz	-
N	Blue or 2		
Pe	Yellow/Green		

Installation pre-conditions

The device must be installed in a straight surface. The installation area must allow a weight of at least 100 kg. The mains disconnector must be easily accessible. Never install the fryer near or areas of water.

The safety thermostat is accessible e.B. to be installed in the substructure.



Installation regulations

The following points must be observed:

A bottom plate shall be fitted under the device and the supplied safety thermostat must be attached to this sheet. It is essential that the floor plate is removable in order to ensure access to the equipment for the service technician in the event of service. If this is not possible due to the design, other built-in devices must be checked. We are ready to provide support in this regard.

The switch panel is not included, but is available as an option.

In order to ensure proper functioning, it is essential to follow the instructions.

The mounting frame of the built-in device must be sealed downwards (Silicon-Pactan 6076) to prevent the penetration of liquids.

The penetration of liquids leads to damage.

- Check and make sure that the voltage of the main supply line matches that of the type plate.



The device must be connected to a PA line on the connection screw and the site-side potential equalization point of the stove system.



The PE line must be reconnected to the PE of the electrical supplyline.

- **Do not install, install or install near water sources.**
- **never install the device flush into a cover.**
- The installation must be checked for practicality.
- The device is equipped with a power cord. The electrical installations must comply with local building installation regulations. The applicable national regulations of the electricity authorities must be complied with.
- If fault current circuit breakers (FI) are used, they must be designed for a fault current of at least 30mA.
- Avoid transporting hot ambient air to the device (several devices are standing side by side, devices are standing one after the other, near frying buckets or ovens).
- The device must not be installed near a hot surface.
- Operators must ensure that all installation, maintenance and inspection work is carried out by approved personnel.
- The devices are equipped with an installation box. In the event of service, this must be accessible in the substructure or similar.
- disconnecting device.



Attention points with sensor keypad

- It is essential to route ad cables separately from other cables.

For the electrical connection of the Device the Regulations of the respective country!

Attention

Incorrect voltage can damage the device

Attention

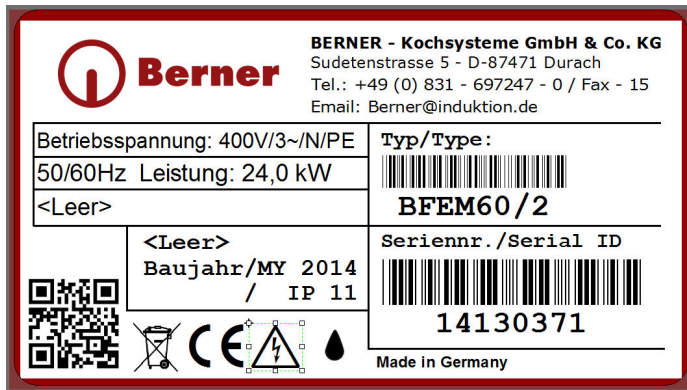
The electric connections must be made by a specialist "I'm not here."

Commissioning

Assembly

The device is equipped with a power cord. It must be connected to a wall socket. If no cable is already installed, run the connectors according to installation instructions. The electrical installations must be carried out by approved installers in compliance with specific national and local regulations. The installers are responsible for the correct design and installation in accordance with the safety regulations. The warning and type plates must be strictly followed.

Check and make sure that the voltage of the mains current and the device (according to the name plate) match.



When installing this device, in the immediate vicinity of walls, partition walls, kitchen furniture, decorative cladding, etc., it is recommended that they are made of non-combustible material; otherwise they must be clad with suitable material and the fire protection regulations must be observed to the best of the day!

Turn the power knob to the OFF position

(0) before connect the device to the mains.

Before performing the functional test, the user must know how to operate the devices.

Control with rotary gag (devices with thermostat control)

The number that shows for marking marks the current selected temperature.

Position OFF: Position ON:

'0' indicates the marking () Each position that is used to mark

(). 100 (min. to 180°C | (Max.)

Operating lamp green, heating lamp yellow operating lamp green and heating lamp yellow light up.

and warning lamp red are off.

yellow heating lamp goes off when the set temperature is reached.

For built-in fryers:

Warnlamp red

"Safety thermostat triggered".

Warnlamp red

"Safety thermostat triggered" a, when STB has triggered

(e.B. in dry running).

Device is out of function



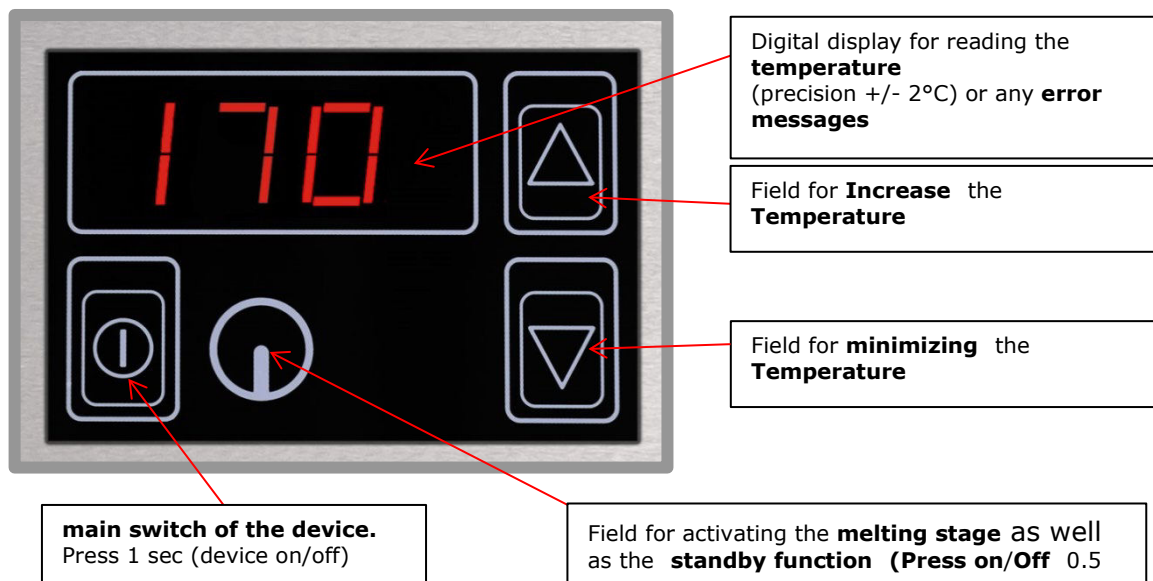
Remove all items from the heatzone. If the device has a defect, stop commissioning immediately. Turn off the device immediately and unplug the power plug.

Attention

The heating is heated. To avoid injury, do not touch the heating zone.

If the device is working, see below the Troubleshooting / Troubleshooting after.

Touch control panel for temperature control (electronic control)



For the buttons, each LED indicates that the operation of the button has been detected.

Melting stage

The melting stage can only be activated if the temperature of the fat or oils < 100°C (SCH) is shown in display, during heating to 70°C the lower bar flashes. As soon as 70°C has been reached in the melting stage, the display changes to (SCH). If the temperature exceeds 70°C, the display (SCH) is displayed. The top bar flashes as the temperature drops.

Standby function

If the temperature of the grease or oil is > 110°C, the standby function can be Use. In standby mode, the temperature is kept at 110°C.

110. n.	SHOULD temperature 110°C (point), IS temperature too low, Heats: Point to the right of symbol
90. n.	IS temperature 90°C (every 10 sec.), IS temperature too low Heats: Point to the right of symbol
110. H.	SHOULD temperature 110°C (point), IST temperature within +/- 2°C, Doesn't heat
115. u.	IS temperature 115°C, IS temperature too high Doesn't heat

Cooking process

Fill in a sufficient amount of fat. Use liquid or semi-liquid fat! A minimum and maximum marking for levelcontrol is attached to the rear wall of the frying grease container. Donot exceed or exceed thesefillings. When frying, the fat level must not fall below the minimum mark, this cancause the fat to becomeinsensitive. Select the desired temperature on the knob. The device is ready for operation after reaching the set temperature.

Advantages of electronic control:

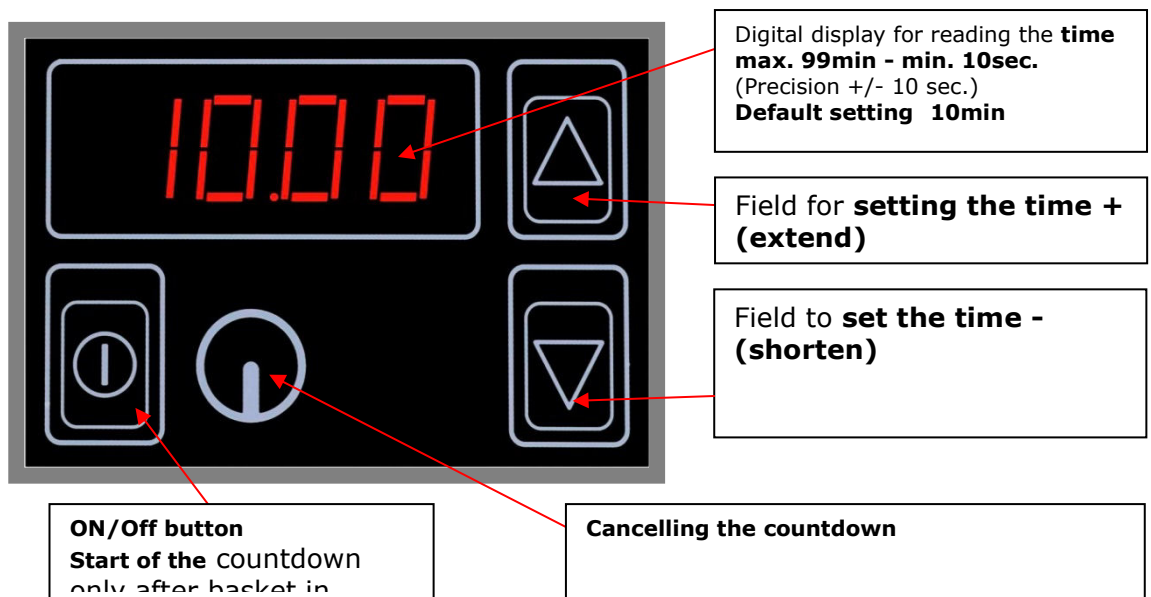
if the temperature is e.B. 180°C, the fritteuse Works
Only with the required performance.

Automatic corbleging

Operating instructions Fritteusen Timer Motor Control (installation andstand units):

The operation for each lifting device is carried out separately via a Touch control panel with the buttons On/Off, Berner Logobutton, Up/Scan. After switching on the power supply, the time is 10 minutes. With the up/scan, the time can be adjusted. The On/Off key starts the operation and the hubotorshuts down the respective basket. Only when the basket is in the end position will the time flow start. During the time period, the button can be used to stop it manually and the basket can be driven up. After a p^{ower} time, the basket opens and the time set before the time flow is displayed again. Now you can start another operation, or change the time first, and then start it.

Touch control panel for automatic corbeanlifting



After the program runs out regularly, the basket moves to the top position and resets the timer to the preset time, ready for the next frying process.

Functional

The fryer must not be put into operation under any circumstances without grease or oil!

After switching on the rotary knob, the heating works. The temperature can be set between 100° and 185° Celsius by means of this. After reaching the set temperature, the built-in thermostat switches off.

Attention

**The heating heats up "I'm not new.
In order to avoid injury,
do not touch the heating zone.**

- Hang the basket in the designated bracket.
- Red lamp lights (heating is not in position).
- Turn the power knob to ON (a position between 100°C and 185°C). The power lamp (green) and the heating indicator lamp (yellow) light up, the grease / oil is heated.
- Rotate the power knob to the 0 position. The heating process is stopped and the heating indicator lamp (yellow) switches off.

Operation

Cooking process (BFEM, BFEE)

Fill in a sufficient amount of fat. Use liquid or semi-liquid fat!

On the back wall of the fryer Fett container are A **Minimum** And **Maximum Mark** to the level-Kontrolle. This beim do not under- or üexceed. During frying, the fat level must not fall below the minimum mark, this may cause inflammation of the fatw. oil. Select the gdesired temperature on the rotary knob. The device is ready for operation after reaching the temperature. This is determined after reaching the set temperature by Void the heating indicatornlamp (Yellow) Displayed. The luminous power indicator light (Green) shows the operation of the device. Due to the luminous Heating indicatornlampe (Yellow) the operation of the heating system is indicatedt (Attention to burn risk!).

min / Max



green lampdevice in "operation"
yellow lamp heating "On"
red lamp safety thermostat "triggered"

Position 100> minimum temperature

Position Max> maximum temperature (185°C)

Cooking process (SFOE)

Fill in a sufficient amount of fat. Use liquid or semi-liquid fat!

A **minimum** and **maximum marking** for level control are attached to the rear wall of the frying grease container. Do not under- or exceed these during filling. When frying, the fat level must not fall below the minimum mark, this can cause inflammation of the fat or oil. Select the desired temperature on the knob. The device is ready for operation after reaching the temperature. This is indicated after reaching the set temperature by extinguishing the heating indicator lamp (yellow). The illuminated power indicator light (green) indicates the operation of the device. The luminous heating indicator lamp (yellow) indicates the operation of the heating system (attention to the risk of combustion!).



green lampdevice in "operation"
yellow lamp heating "On"

Position 100> minimum temperature
Position Max> maximum temperature (185°C)

Error detection

WARNING: During cleaning or maintenance and when replacing parts, the equipment must be disconnected from the power supply.

Attention

**Do not open the device!
Dangerous tension!**

In the event of any malfunctions of the device which are not due to external influences or contamination, only approved and trained service personnel may open the device. The device must be switched off immediately and disconnected from the power supply. The cause determination or correction of errors may only be carried out by experts.

Troubleshooting

Error	Possible cause	Measures taken by operators or service personnel
No heating power indicator lamp is OFF (dark)	No power supply	Check that the device is connected to the power supply (power cable plugged in), check fuses.
No heating up	Triggering the Safety temperature limiter (STB) "capillary pipe too close to the basin".	Should the safety thermostat trigger and switch off the heating, the reason is a high temperature/continuous load. If it is permanently switched off, there may be a defect.
	Note: The sensor is located on the heater and can be influenced by local heating of this area by a hair dryer or similar.	The safety temperature limiter also triggers when the ambient temperature drops°below 0C, which is possible with some locations such as B. in sales cars. Before switching back on, the sensor must first be heated to 20C. Only then can the safety limiter be switched on again.°
	Temperature controller in OFF position	Rotate temperature controller into ON position
Insufficient or no heating capacity Power indicator lamp is ON (lights)		Heating defective!
	A phase is missing	Check the backups.
No reaction to turning the temperature controller	Temperature controller defective	Contact your supplier for the repair service. Pull the power plug.
Heating capacity stops and off within minutes.		
No reaction to turning the power knob	Red lamp lights up	Safety thermostat triggered

Overview Display of faults in the display

If a fault occurs on the device, the display shows the respective error

Display	Importance	Declaration
---------	------------	-------------

	Fault 1	Missing or defective Poti, value >1075
	Fault 2	Overtemperature or missing PT1000 value > 260°C
	Fault 3	Short-circuited PT1000 or value < -15°C
	Residual heat display	PT1000 Hob Temperature > 45°C

When replacing components, original parts must always be used according to the valid list of spare parts, the existing or new spare parts with the same fasteners; this also applies to the installation of outer housing parts, such as .B.dem bottom plate after a change of the mains connection line.

Cleaning

WARNING: During cleaning or maintenance and when replacing parts, the equipment must be disconnected from the power supply.

Regular cleaning of the fryer contributes to an extension of the service life.

List of detergents for certain types of contamination:

Type of pollution	Cleaner
Light pollution	Moist cloth (Scotch) with some industrial kitchen cleaning agent
Fatty spots (sauces, soups,...)	Polychrome, sigolin chrome, Inox cream, Vif Super-Cleaner Supernettoyant, Sida Wiener Klak Pudol System Care
Lime and water stains	Polychrome, sigolin chrome, Inox crème, Vif Super-Cleaner Supernettoyant
Highly shimmering metallic discoloration	Polychrome, Sigolin chrome
Mechanical cleaning	Non-scratching sponge

Scratching detergents, steel wool or scratching sponges must not be used as they can damage the surface.

Do not use a steel brush to clean the heating elements. It is forbidden to clean the heating elements by burning (dry run). In the event of non-compliance, any warranty claim will be rejected.

Residues of detergents must be removed with a damp cloth (scotch) as they have a corrosive effect. Professional maintenance of the device requires regular cleaning, careful treatment and service.

No liquids must enter the device!

The fryer must not be used by means of a water jet or be sprayed with a high-pressure cleaner.

Replacement of the frying fat or oil

Switch off the device properly before draining the grease. For draining, a suitable collection container must be placed under the outlet valve or available. Allow grease to drain into the collection container when the drain tap is slowly opened.



Risk of combustion due to leaking hot fat / oil!



Cleaning the fryer (BFEM, BFEE)

- Remove the frying basket from the tub for cleaning
- Remove the coarse sieve over the heater.
- Rotate the radiator with the swivel mechanism to the vertical.
- Thoroughly clean the appliance with warm water and commercially available dishwashing detergent.
- Rub the device dry and make sure that no water is left in the tub drain opening.
- Turn the radiator with the swivel mechanism to the horizontal.
- Place coarse sieve over the heating. Frytier Korb in the tub.



Cleaning the fryer (SFOE)

- Remove the frying basket from the tub for cleaning
- Remove the coarse sieve over the heater.
- Swing the radiator out of the basin to the vertical with the lever provided for this purpose and fix it with the pin.
- Thoroughly clean the appliance with warm water and commercially available dishwashing detergent.
- Rub the device dry and make sure that no water is left in the tub drain opening.
- Swing the radiator back into the basin until horizontal with the lever provided for this purpose.
- Place coarse sieve back over the heater. Put the frying basket in the tub.



Fryingn (Info material)

Link to the website of the German Society for Fat Sciences for interesting facts about fats and oils. Click on the image to go to the document or web page.



Link: http://www.dgfett.de/material/frittierempfehlungen_dgf.pdf

Maintenance

The user must ensure that all components relevant to safety are functional at all times. The device must be inspected at least once a year by a trained technician from your supplier.

Attention

**Do not open the device!
Dangerous tension!**

The device may only be opened by trained service personnel.

Attention! For technical control, the device must be **"visibly disconnected"** from the power supply.

Decommissioning

If the device is not in use, make sure that the knob is not turned on unattended. If you are not using the device for an extended period of time (several days), disconnect the device from the power supply. Make sure that no liquid can get into the device and do not clean the device with liquid.

Disposal

Once the service life is reached, the device must be disposed of professionally.

Avoid abuse:

The device must not be used by unqualified persons. Avoid recommissioning the device provided for disposal. The device consists of common electrical, electromechanical and electronic components. No batteries are used. The user is responsible for the professional and safe disposal of the device.

Note on disposal

Devices intended for this purpose can be sent to us for disposal. Only enough prepaid packages are accepted by us.

Delivery:

Berner- Kochsysteme GmbH & Co. KG

Sudetenstrasse 5 - D - 87471 Durach

Tel. +49 (0) 831/697247-0; Fax. - 15

Email: Berner@induktion.de | www.induktion.de



Guarantee

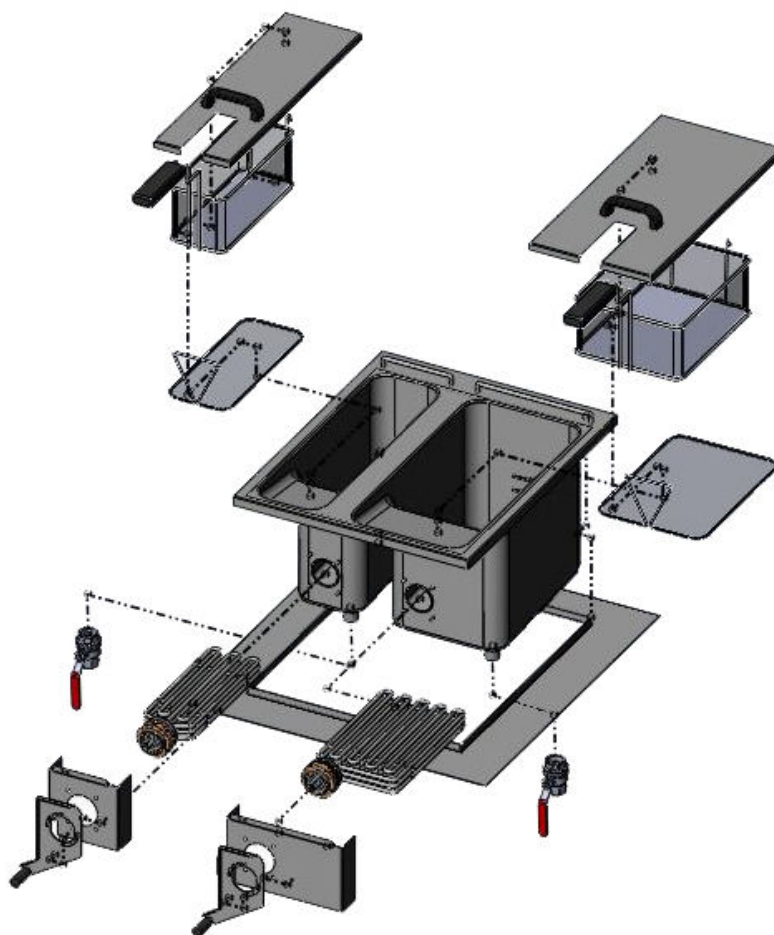
You have purchased a high-quality product with a Bernese cooking appliance. We offer a guarantee of one year from the date of purchase.

Repair during the warranty period

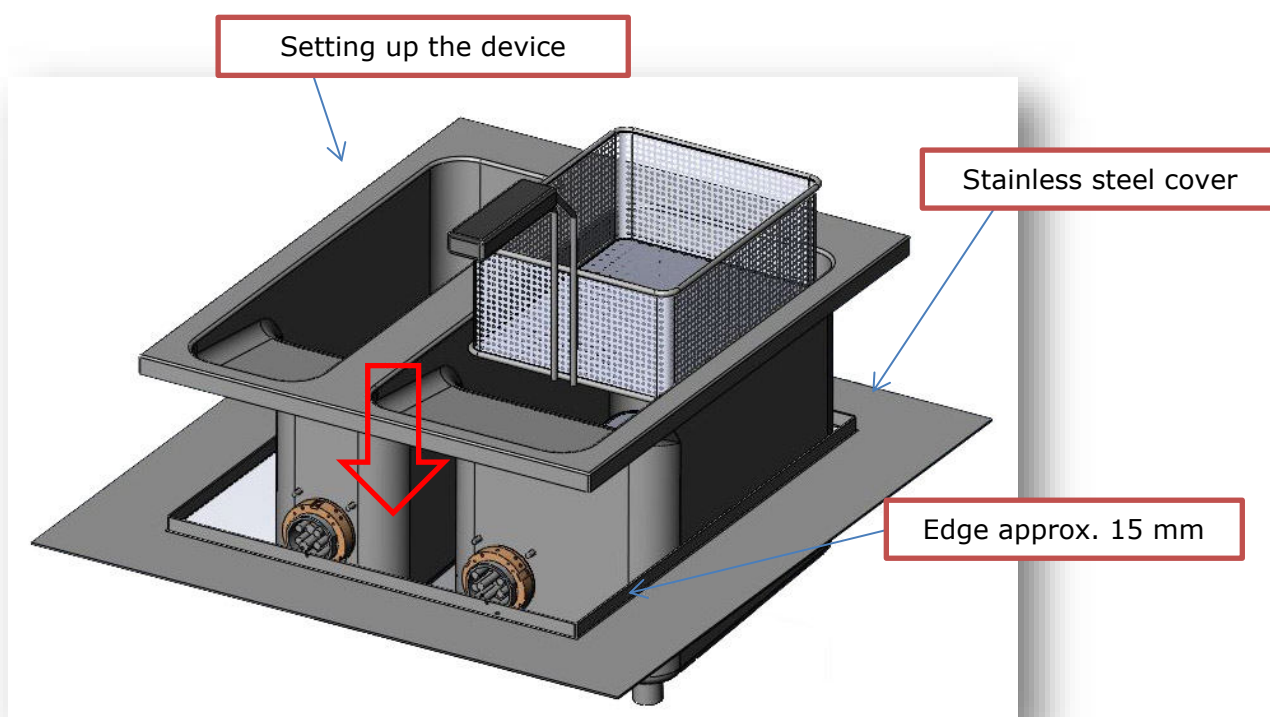
Please contact your specialist wholesaler.

Technical documentation

Device view(Example: BFEM50/2)



Installation example

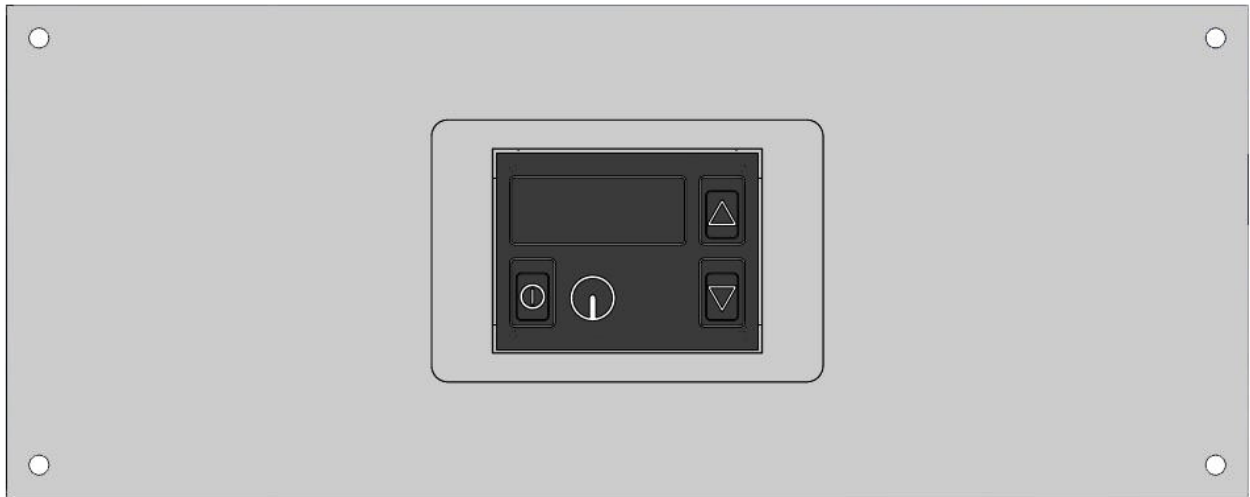


Installation instructions for the installation of Berner Sensor keypads with support frame (Ver. A)

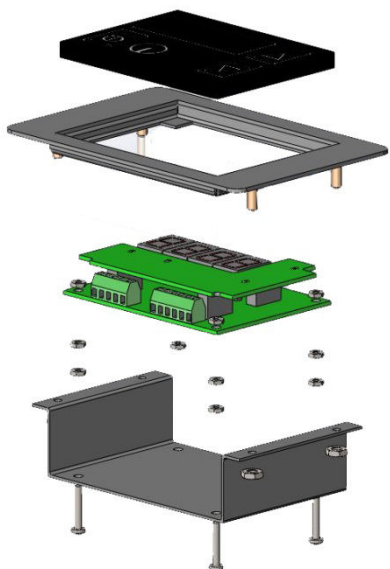
Frame incl. electronics is vorassembled with egluedm ceramic glass

Please follow the installation instructions. This is the only way to ensure trouble-free operation and a long service life. In the event of a breach of these requirements, the device warranty expires. **Installation versions** [See PL2013](#) page 210.

Beispiel: Einbau in Schalterblende



Explosion: Version A montierte Version



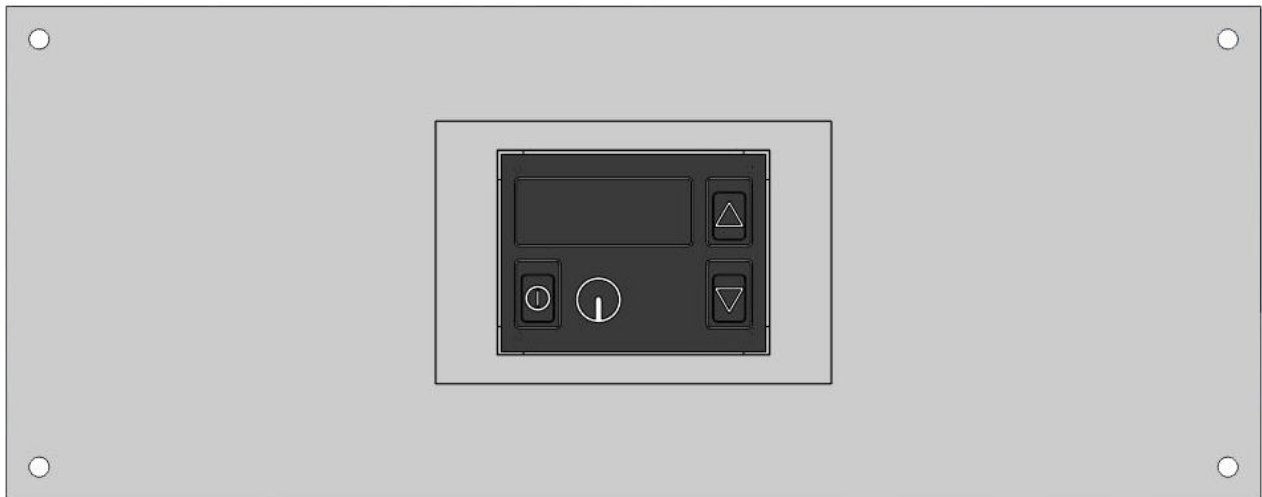
Installation instructions for flush-mounted installation

(Ver. A2) by Berner Sensor keypads

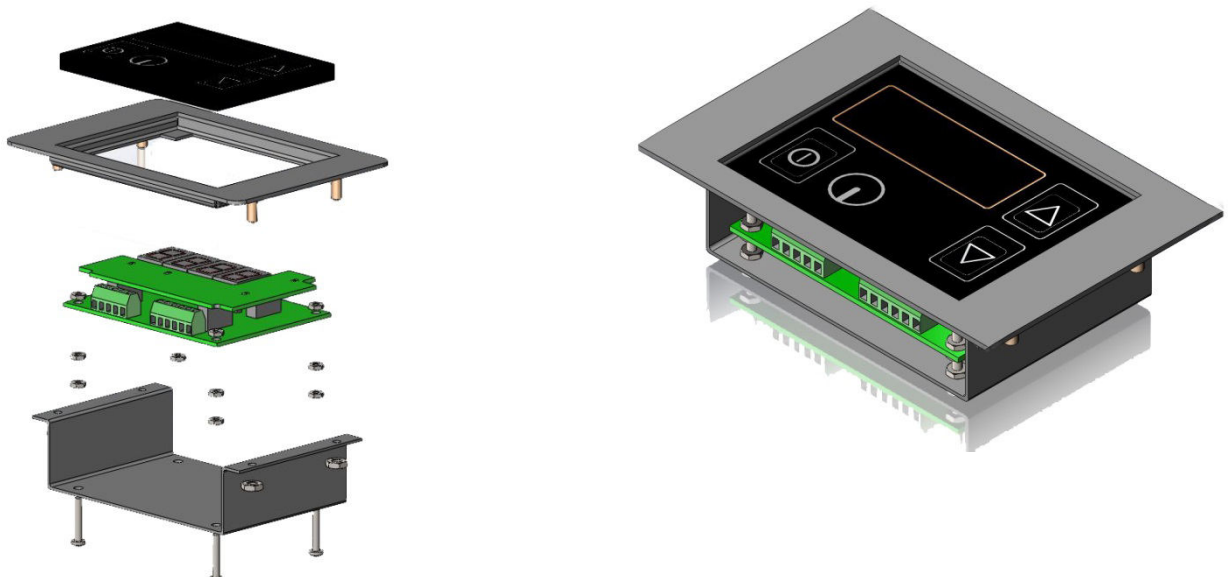
Frame incl. electronics is pre-assembled with egluedm ceramic glass

Please follow the installation instructions. This is the only way to ensure trouble-free operation and a long service life. In the event of a breach of these requirements, the device warranty expires. [Installation versions](#) [See PL2013](#) page 210.

Beispiel: Einbau in Schalterblende



Explosion: Version A2 montierte Version



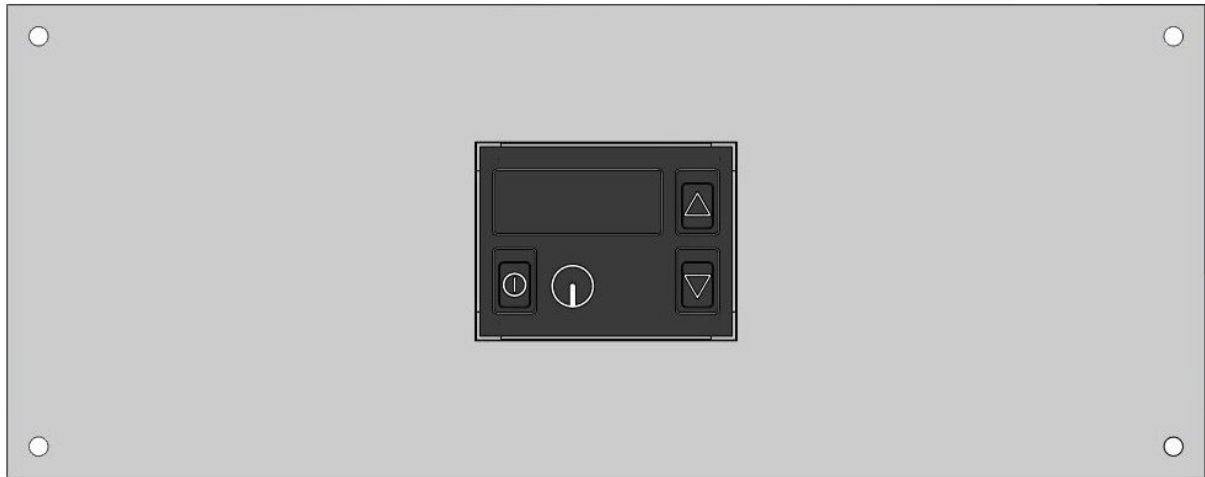
Installation instructions for flush-mounted installation

(Ver. B) by Berner Sensor keypads

Frame incl. electronics is pre-assembled with glued ceramic glass (2 - 3mm projection)

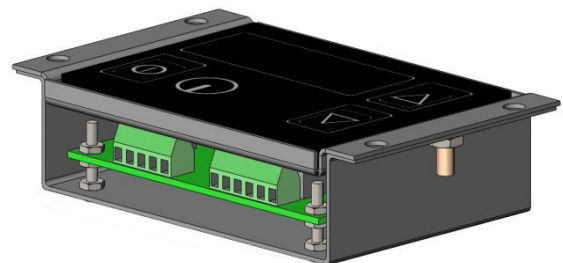
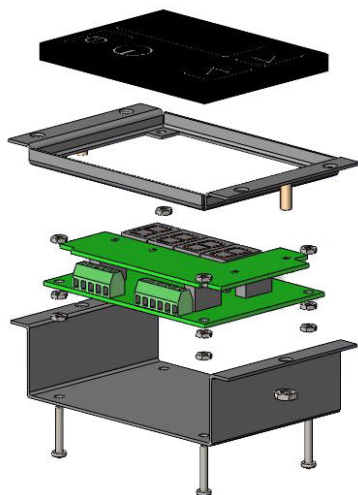
Please follow the installation instructions. This is the only way to ensure trouble-free operation and a long service life. In the event of a breach of these requirements, the device warranty expires. [Installation versions](#) [See PL2013](#) page 210.

Beispiel: Einbau in Schalterblende



Explosion: Version B

montierte Version



Technical documents

Installation drawings, spare parts lists, user manuals and CE declarations
finder they under:



www.induktion.de www.induktion.de/download.html

