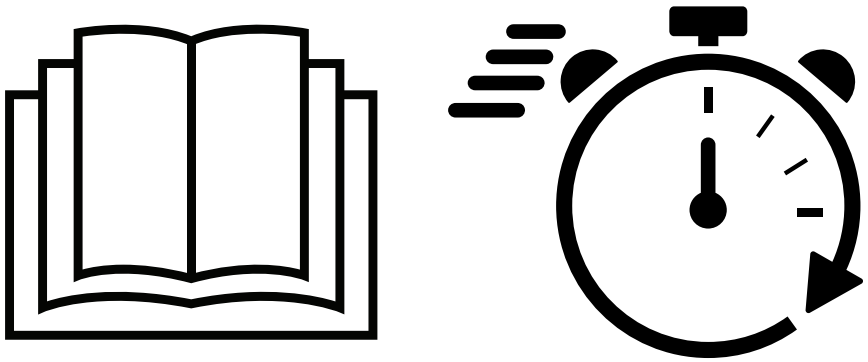
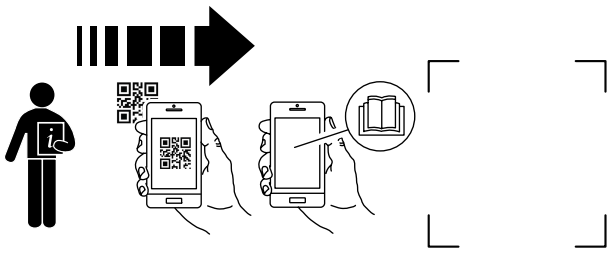
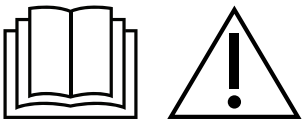


Fryers

Optioil 400/800 mm

EN* Quick guide





*Original instructions

59589JK01- 2026.03

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Important notice



Read the full instructions, including warranty terms, and register your product before installing and using the appliance.

The instructions are available through the QR code on the appliance.

In this Quick guide you will find the basic instructions about how to install and use the appliance.
Find the QR code on the first page of this guide:

1. make sure to have the application for QR code reading on your device and an internet connection available;
2. scan the QR code;
3. register your product;
4. consult the documents needed;

The complete Installation and user manuals are also available on Electrolux Professional SpA website:
https://www.electroluxprofessional.com/en

A WARNING AND SAFETY INFORMATION

A.1 General information

To ensure safe use of the appliance and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:

WARNING
Danger for the health and safety of operators.

WARNING
Danger of electrocution - dangerous voltage.

CAUTION
Risk of damage to the appliance or the product.

IMPORTANT
Important instructions or information on the product

Equipotentiality

Read the instructions before using the appliance

Clarifications and explanations

- Only specialised personnel are authorised to operate on the appliance.
- This appliance is to be intended for commercial and collective use, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., not for continuous mass production of food. Any other use is deemed improper.
- This appliance is intended to be used in professional areas (eg. bar, canteen, etc) by an operator for normal appliance use.
- This appliance must not be used by minors and adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.
- Do not let children play with the appliance.
- Keep all packaging and detergents away from children.
- Cleaning and user maintenance shall not be made by children without supervision.
- For your safety do not store or use gasoline or other flammable materials, vapours and liquids in the vicinity of this or any other appliance.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance.
- Refer to the data given on the appliance's data plate for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the appliance, the marking CE must be destroyed.
- Save these instructions carefully for further consultation by the various operators.

A.2 Personal protection equipment

Summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the appliance's service life.

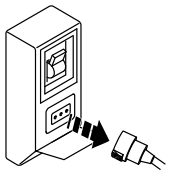
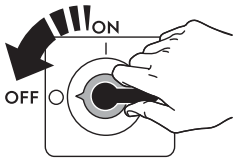
Stage	Protective garments	Safety footwear	Gloves	Glasses	Safety helmet
Transport	—	●	○	—	○
Handling	—	●	○	—	—
Unpacking	—	●	○	—	—
Installation	—	●	●[1]	—	—
Normal use	●	●	●[2]	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	●[1–3]	○	—
Extraordinary cleaning	○	●	●[1–3]	○	—
Maintenance	○	●	○	—	—

Stage	Protective garments	Safety footwear	Gloves	Glasses	Safety helmet
Dismantling	○	●	○	○	—
Scrapping	○	●	○	○	—
Key:					
●	**PPE REQUIRED**				
○	**PPE AVAILABLE OR TO BE USED IF NECESSARY**				
—	**PPE NOT REQUIRED**				

1. During these operations, gloves must be cut-resistant. Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to harm to health (depending on the model).
2. During these operations, gloves must be heatproof to protect hands from contact with hot food or hot parts of the appliance and/or when removing hot items from it. Failure to use the personal protection equipment by operators, specialised personnel or users can involve exposure to chemical risk and cause possible harm to health (depending on the model).
3. During these operations, gloves must be suitable for contact with chemical substances used (refer to the safety data sheet of the substances used for information regarding the required PPE). Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to chemical risk and cause possible harm to health (depending on the model).

A.3 General safety

- The appliances are provided with electric and/or mechanical safety devices for protecting workers and the appliance itself.
- Never operate the appliance, removing, modifying or tampering with the guards, protection or safety devices.
- Do not make any modifications to the parts supplied with the appliance.
- Several illustrations in the manual show the appliance, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the appliance without the guards or with the protection devices deactivated.

Disconnect the appliance from the power supply before carrying out any installation, assembly, cleaning or maintenance procedure.

- Do not remove, tamper with or make illegible the CE marking, the safety, danger and instruction signs and labels on the appliance.
- The A-weighted emission sound pressure level does not exceed 70 dB(A).
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Install the appliance under conditions of adequate ventilation in order to provide a suitable air change per hour. Make sure that the ventilation system, whatever it is, always remains operational and efficient for the entire period of time during which the equipment is operating.
- The following operations have to be carried out by specialised authorised personnel or Customer Care Service provided with all the appropriate personal protection equipment (A.2 *Personal protection equipment*), tools, utensils and ancillary means, who can ask the manufacturer to supply a servicing manual:
  - Installation and assembly
  - Positioning
  - Electrical connection
  - Appliance cleaning, repair and extraordinary maintenance
  - Appliance disposal
  - Work on electrical equipment

A.4 Protection devices installed on the appliance

Guards

The appliance has:

- fixed guards (e.g. casings, covers, side panels, etc.), fixed to the appliance and/or frame with screws or quick-release connectors that can only be removed or opened with tools; therefore the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use;
- interlocked movable guards (door) for access inside the appliance;
- appliance electrical equipment access panels or doors, made from hinged panels openable with tools. The panel or the door must not be opened when the appliance is connected to the power supply.

A.5 Safety signs to be placed on the appliance or near its area

Prohibition	Meaning
	do not remove the safety devices
	do not use water to extinguish fires (placed on electrical parts)
	Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance

Danger	Meaning
	caution hot surface
	danger of electrocution (shown on electrical parts with indication of voltage)

A.6 Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During appliance operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed. Reasonably foreseeable improper use includes:

- lack of appliance maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;
- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised personnel and maintenance personnel;
- failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the appliance;
- wrong appliance installation;
- placing in the appliance any objects or things not compatible with its use, or that can damage the appliance, cause injury or pollute the environment;
- climbing on the appliance;
- non-compliance with the requirements for correct appliance use;
- other actions that give rise to risks not eliminable by the Manufacturer.

A.7 Residual risks

The appliance has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them. In order to reduce the risks, provide for sufficient spaces while installing the unit.

To preserve these conditions, the areas around the appliance must always be:

- kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
- clean and dry;
- well lit.

For the Customer's complete information, the residual risks remaining on the appliance are indicated below: such actions are deemed improper and therefore strictly forbidden.

Residual risk	Description of hazardous situation
Slipping or falling	The operator can slip due to water, any liquid or dirt on the floor
Burns/abrasions (e.g. heating elements, cold pan, cooling circuit plates and pipes)	The operator deliberately or unintentionally touches some components inside the appliance without using protective gloves.
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Crushing or injury	The specialised personnel may not correctly fix the control panel when accessing the technical compartment. The panel could close suddenly.

Residual risk	Description of hazardous situation
Tipping of loads	When handling the appliance or the packing containing it, using unsuitable lifting systems or accessories or with the unbalanced load
Chemical	Contact with chemical substances (e.g. detergent, rinse aid, scale remover, etc.) without taking adequate safety precautions. Therefore always refer to the safety cards and labels on the products used.
Sudden closure	The operator for normal appliance use could suddenly and deliberately close the lid/door/oven door (if present, depending on the appliance type).

A.8 Transport, handling and storage

- Transport (i.e. transfer of the appliance from one place to another) and handling (i.e. transfer inside workplaces) must occur with the use of special and adequate means.
- Please refer to indications on packaging for stackability during transport, handling and storage.
- Do not stand under suspended loads during loading or unloading operations. Unauthorized personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For appliance handling, do not lift and anchor it to movable or weak parts such as: casings, electrical raceways, pneumatic parts, etc.
- Do not push or pull the appliance to move it, as it may tip over. Use proper tool to lift the appliance.
- Arrange a suitable area with flat floor for appliance unloading and storage operations.
- Appliance transport, handling, shifting and storage personnel must be adequately instructed and trained regarding the safely use of lifting systems and personal protection equipment suitable for the type of operation carried out.
- When removing the anchoring systems, make sure the stability of the appliance parts does not depend on the anchoring and, therefore, that this operation does not cause the load to fall off the vehicle. Before unloading the appliance components, make sure all the anchoring systems are removed.

A.9 Appliance cleaning

- Do not touch the appliance with wet hands or feet or when barefoot.
- Put the appliance in safe conditions before starting any cleaning operation.
- Do not allow oil or grease to come into contact with plastic parts. Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.
- Do not spray water or use water jets, steam cleaner or high pressure cleaner.

A.10 Precautions for use and maintenance

- During maintenance several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions.
- Do not carry out any checking, cleaning, repair or maintenance operations on moving parts. Workers must be informed of this prohibition by means of clearly visible signs.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.
- In case of a significant anomaly, fault or poor operation, the operator must immediately deactivate the appliance.

A.11 Appliance maintenance

- The inspection and maintenance intervals depend on the actual appliance operating conditions and ambient conditions (presence of dust, damp, etc.), therefore precise time intervals cannot be given. In any case, careful and periodical appliance maintenance is advisable in order to minimise service interruptions.
- It is advisable to stipulate a preventive and scheduled maintenance contract with the Customer Care Service.
- Put the appliance in safe conditions before starting any maintenance operation.
- To guarantee appliance efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in the manual.

A.12 Appliance disposal

- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.

B GENERAL INFORMATION

WARNING
Refer to "*Warning and Safety Information*".

B.1 Intended use and restrictions

This appliance is designed for cooking food. It is intended for collective use.

Any other use is deemed improper.

NOTE!
The manufacturer declines any liability for improper use of the product.

B.2 Copyright

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of Electrolux Professional SpA.

B.3 Responsibility

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- arbitrary modifications and conversions carried out by the user or the Customer.

C PRODUCT DESCRIPTION

C.1 Introduction

This appliances is designed for frying foods in oil or solid fat; any other use is improper.

Do not use the appliance empty or in conditions that compromise its optimum efficiency.

Preheat the appliance immediately before use.

C.2 Display

All kind of appliances are equipped with a display.

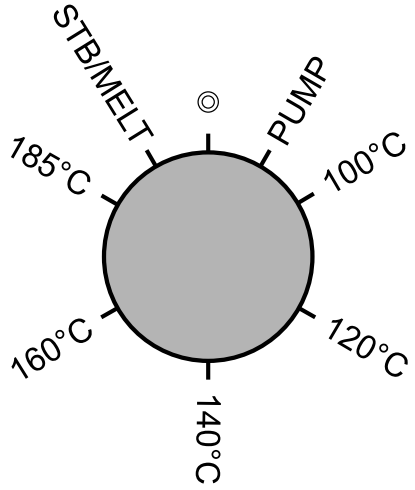
Use the control knob to show the relevant settings in the display.



1. **GREEN LAMP**
   lights up when the appliance is switched on
2. **Digital display**
   shows the temperature, heat setting, functions or error messages
3. **ORANGE LAMP**
   lights up when the appliance is not ready yet to cook:

C.3 Appliances overview

C.3.1 Temperature control



◎	“Off“
20°...45°:	“PUMP“
45°...65°:	“low saturation - 100°C “
65°...290°:	“temperature range between 100°C and 185°C“
290°...315°:	“high saturation - 185°C “
315°...340°:	stb / melt - standby or melt mode

D USE

D.1 Electrical models

5 / 10 / 15 Litres

Refer to C.3.1 *Temperature control*.

The control knob could rotate at 360° without blocking points. There are 2 physical steps for the STB/MELT and PUMP function, and a wide continuous area for the temperature set point.

Switching on

Turn on the main switch located ahead of the appliance.

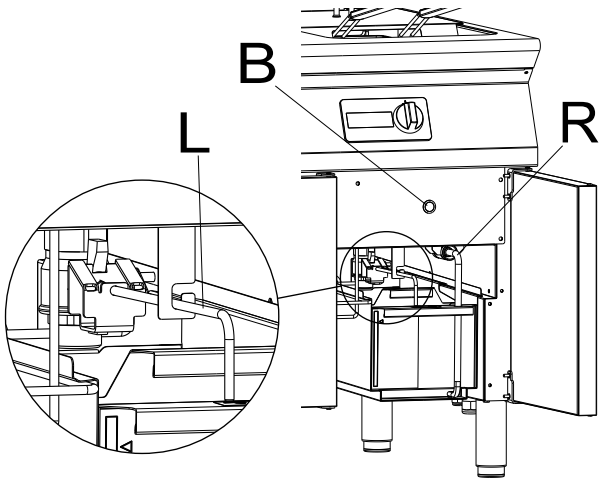
- Once the tank is filled with oil and/or the solid fat is completely melted, you can set the cooking temperature.
- You can set the temperature from 100 to 185°C.
- In the case of multiple deep frying pans, they can be individually controlled.

Switching off

- Turn the knob of thermostat “A“ anticlockwise to position “0“.

D.2 Oil filtering

Refer to C.3.1 *Temperature control* and see figures below.



To filter the oil follow the procedure below

1. **The following procedure is valid for all kind of appliance version.**
   a. Extract the bucket and check that it is completely empty;
   b. insert the bucket and ensure that the steel mesh filter is correctly placed under the drain;
   c. check that the pipe “R“ is completely inserted into its housing;

d. rotate the control knob to “PUMP“ position;

WARNING
For your safety carry out this operation when the oil temperature is below 90°C.

e. turn the handle “L“ slowly clockwise to open the drain tap;

IMPORTANT
pay maximum attention to avoid contact with the hot oil;
the oil is quickly emptied through the drain;
the steel mesh filter ensures careful mechanical cleaning of the oil;

f. turn the handle “L“ anticlockwise to close the drain tap;
g. push the button “B“, otherwise the oil pump won’t start; the pump will operate for about 5 minutes; if the button will be pressed a second time for 1 second they stop, and the counter must be reset at 5 minutes.
h. check the oil in the bucket: if it isn’t empty push the button “B“ again;
i. at the end of the filtering procedure, check the oil level in the tank and if necessary refill it with fresh oil to the max level mark.

For detailed information about oil filtering see the complete Installation and User manual on the web site.

D.3 Draining oil

All versions and models

1. Emptying the tanks should be done at cold oil;
2. Switch the appliance off;
3. Pay maximum attention to avoid coming into contact with the hot oil;
4. Close the drain tap by turning the knob.

For detailed information about draining oil see the complete Installation and User manual on the web site.

E CARE

WARNING
Refer to “*Warning and Safety Information*“.

E.1 Care information

Care operations have to be carried out by the owner and/or user of the appliance.

IMPORTANT
Problems resulting from poor or lack of care as hereinafter described will not be covered by the warranty.

E.2 Appliance cleaning

External parts (daily)

- Clean all steel surfaces removing grime, fat and other cooking residuals using soapy water, with or without detergent, and a cloth or sponge.
- Dry the surfaces thoroughly after cleaning.
- Restore the satin finish if necessary.

Heated tanks/containers (daily)

- Clean the appliance tanks or containers using boiled water, adding soda (degreasing) if necessary.

Tanks and collection drawers (even several times a day)

- Remove any grease, oil, food residuals, etc., from trays, drawers and containers in general used for collection.
- Always clean these containers at the end of the day.

Filters

- Remove the dirty filter from its housing, wash it with degreasing soap, rinse and dry it, then refit it.
- Replace the filter if deteriorated.

For detailed information about the appliances’s cleaning see the complete Installation and User manual on the web site.

F TROUBLESHOOTING

F.1 Anomalies

In case of anomaly, the appliance always displays a warning message or alarm describing the occurring fault. The corresponding icon remains visible until the problem is resolved.

⚠	Warning icon

NOTE!
The appliance PNC and serial number are essential for identifying the type of appliance and date of manufacture.

For the alarms/warnings list and troubleshooting see the complete user manual in the web site; if required, contact the Customer Care Service.

CE

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