



MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Operating Manual



32L Commercial Fryer

CAT 6622D

Revision 1

Safety Precautions

Installation and Maintenance:

Only authorized technicians should install, modify, or maintain the fryer to prevent damage or injury.

Burn and Shock Hazards:

Use caution to avoid burns while operating the fryer.

Do not use if the power cord is damaged to prevent electric shock.

Operational Safety:

Ground the fryer for safety and position it away from surfaces exceeding 300°C to prevent fire hazards.

Only trained operators should use the fryer; keep it away from children or individuals with reduced capabilities.

General Safety Guidelines:

Perform a daily visual safety check and refrain from use if any issues arise.

Avoid damaging surfaces with hard objects and use a compatible power supply.

Keep flammable items away and avoid placing objects on top of the fryer.

Operational Caution:

Be mindful of hot surfaces to prevent burns and unplug during thunderstorms to avoid damage.

Allow the fryer to cool before cleaning and never spray water directly onto it.

Cleaning and Storage:

Clean with caution and store in a safe, ventilated area when not in use.

Dispose of packaging materials properly to prevent suffocation hazards.

Usage Guidelines:

Indoor use only, keep away from children and pets, and avoid placing near flammable items or heat sources.

Product Handling:

Operate on a flat, stable surface, and supervise children to prevent accidents.

Contact a qualified technician for servicing; do not attempt repairs yourself.

Specifications

Model	Voltage	Power	Temp. Controls	Temp. Range	Capacity (L)	Baskets	Overall Size (mm)
CAT 6622D	220~240V/50Hz	5+5kw	2	50~200°C	16+16L	2	560x690x920

Pre-Operation Precaution

Earthing Installation:

This fryer is a plug-in product, but additional earthing is required per commercial safety regulations. Only a qualified technician should carry out the installation. Locate the earth bolt at the back of the fryer for this purpose.

Compliance with Safety Regulations:

Ensure full compliance with safety regulations by connecting the earth wire with suitable cable. Install a suitable switch, fuse breaker, and plug socket near the grill.

Initial Operation Notice:

Smoke may be observed emanating from the elements when the fryer is initially switched on. This occurrence is normal.

Burn Hazard Warning:

WARNING: Risk of severe burns. Exercise caution as parts of the fryer will be hot to the touch during operation.

Operation Steps:

Preparation: Ensure the electricity supply matches the fryer's rating markings and check the power cord for damage.

Element Cover: Always keep the element cover in place within the oil tank to protect it.

Adding Oil: Add oil to the tank, ensuring it stays between the 'H' High and 'L' Low marks for safe operation.

Power Up: Plug in the fryer and switch on the power; the green indicator light confirms power.

Temperature Setting: Rotate the temperature control to the desired setting; the yellow indicator shows heating is in progress.

Heating Status: When the oil reaches the selected temperature, the yellow indicator turns off and cycles to maintain the temperature.

Frying Process: Use the frying basket for cooking small items; ensure the handle is securely locked. Lower the basket into the hot oil and lift to drain when cooking is complete.

WARNING: Ensure the lid/cover is dry; wet surfaces can cause surge boiling and burns.

Overheat Protection: If the temperature exceeds safe levels, the overheat facility cuts in and turns off the fryer. Reset by allowing the unit to cool and pressing the reset button.

Shutdown: After cooking, turn the temperature control to 'O' and switch off the power.

Unplugging: Unplug the fryer from the mains power when not in use.

Oil Removal: When oil has cooled, drain it into a tray using the oil drain tap. Clean the oil tank and heating element afterward.
WARNING: Do not open the drain tap until pressure has reduced.

Safety Features: A safety micro-switch turns off the heating elements if the control box is moved or lifted out of position. If the unit overheats, a safety cut-out is activated, reset manually.

Care, Maintenance, Storage, and Transportation:

Always unplug and allow the fryer to cool before cleaning.

Avoid water contact; do not submerge any part in liquids.

Store the fryer in a clean, dry place with the temperature control off and unplugged.

Handle with caution when hot and avoid turning the fryer upside down to prevent damage.

