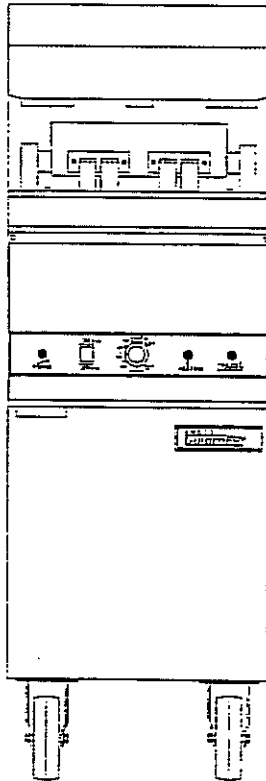




Anetsberger Brothers, Inc.
180 North Anets Drive • Northbrook, Illinois 60062 • 847-272-0770 • Fax 847-272-1943

ANETS GOLDENFRY ELECTRIC FRYERS
MODELS 14EL-14 & 14EL-17
INSTALLATION AND USER OPERATION MANUAL



KEEP THIS MANUAL FOR FUTURE USE.

This information must be posted in a prominent location.

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.

14EL-17 FEATURES

Lift off basket hanger

Twin electric heaters swing up for easy tank cleaning

Stainless steel tank holds 7 gallons of shortening

Spring tension adjustment nut

Stainless steel front panel easy open for access to control panel

Control panel

ON/OFF switch

Positive ← ON – OFF → circuit breaker

Magnetic door catch

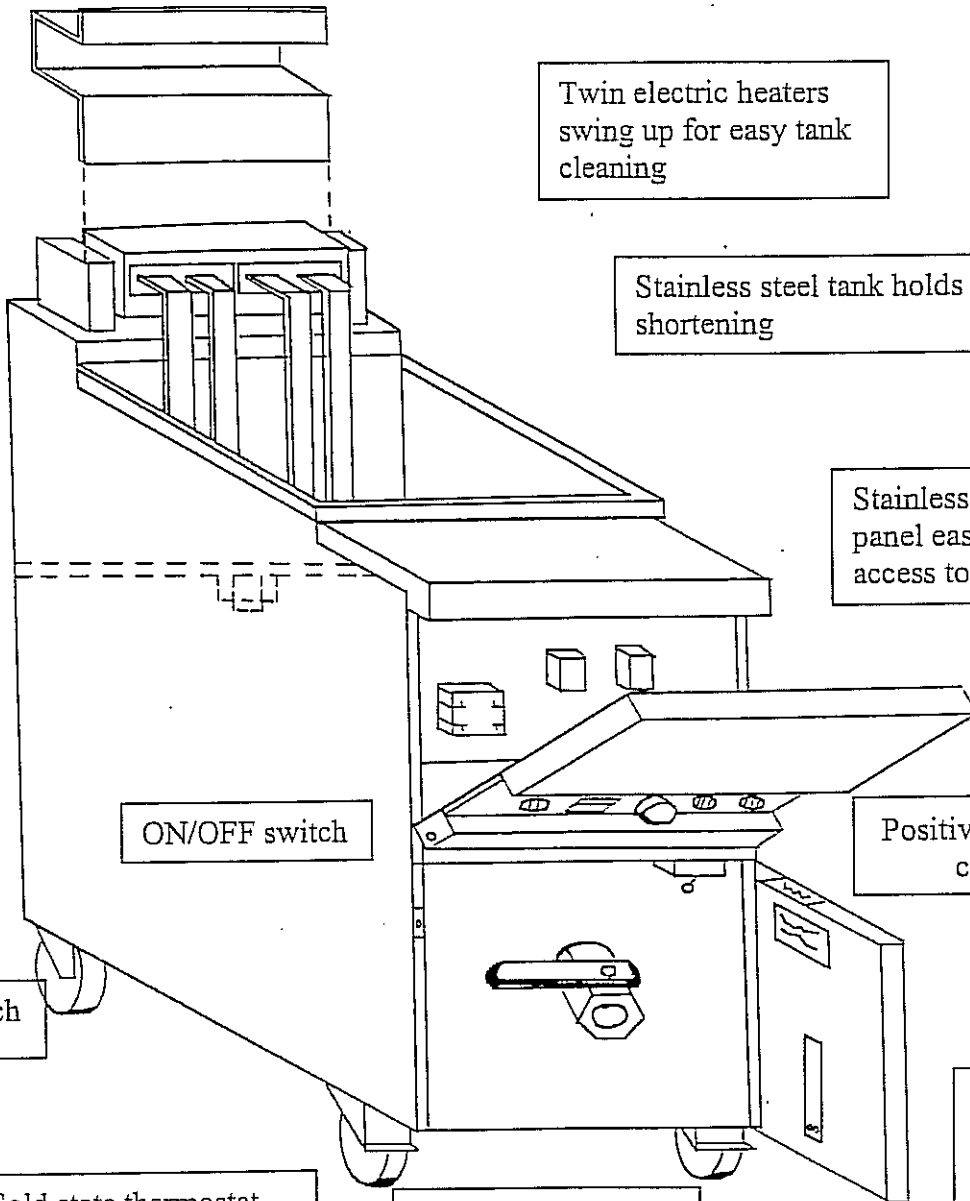
Circuit breaker instruction label

Sold state thermostat for accurate temperature adjustment

Extra large 1 1/4" ball type drain valve

Name plate including model #, serial #, voltage

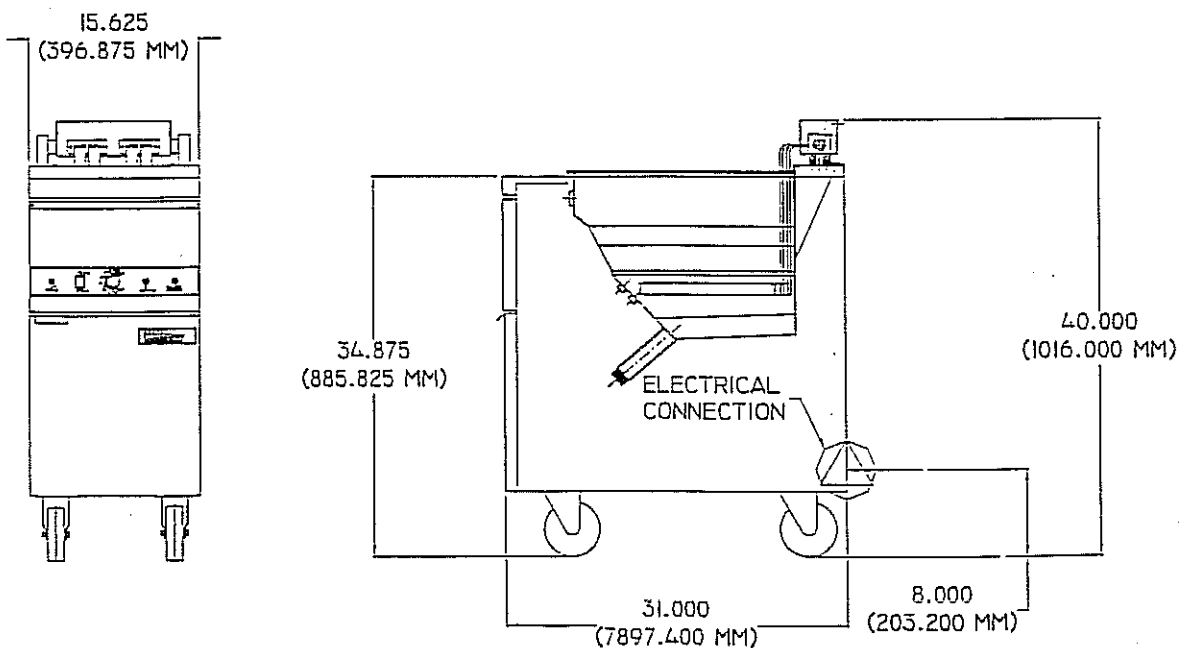
Drain nipple storage



MODEL DESCRIPTION AND FRYER SPECIFICATIONS

MODEL:	14EL-17 Electric Fryer
ELECTRICAL:	208/240V, 3 Phase, 60 HZ (Refer to name plate) 48/42 amps 17KW (Two 8.5 KW heaters)
KETTLE:	Stainless steel
CAPACITY:	7 gallons of liquid shortening
THERMOSTAT:	Highly accurate solid state unit operating with a thermistor sensor
SHIPPING WT:	180 Lbs.
CARTON SIZE:	18" X 40" X 34"

THIS IS A COMMERCIAL FRYER INTENDED FOR OTHER THAN HOUSEHOLD USE.

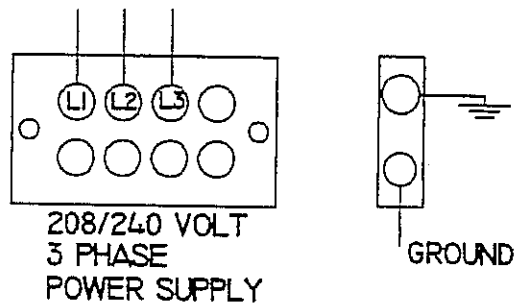


FIELD WIRING INSTALLATION

IT IS THE RESPONSIBILITY OF THE INSTALLER TO COMPLY WITH ALL LOCAL CODES

The 14EL-17 Fryer is completely factory pre-wired. All that is required is to connect to a power supply. An entry junction box with a terminal strip and grounding provision is located at the right side rear of the fryer.

The power supply should be 5 wire and if a plug is used it should be rated at least 125% of the full load.



INSTALLATION INSTRUCTIONS

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.

IMPORTANT: The installation must comply with the installation regulations in force in the country in which the equipment is to be installed.

LEG OR CASTER INSTALLATION

1. Check carton for exterior damage. If damage is noted, notify delivery carrier immediately and save all packing materials.
2. Carefully remove carton from unit. Remove all loose pieces of packaging material and accessories.
3. Carefully lay fryer on its back and install casters as shown in diagram A below.
4. **NOTE: THE CASTERS SHOULD BE SECURELY TIGHTENED TO THE BOTTOM OF THE CABINET.**

The front casters are equipped with brakes which must be locked when operating the fryer.

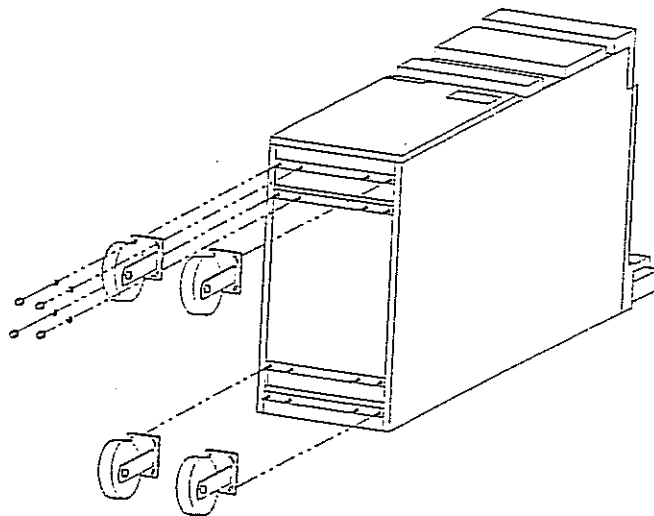


DIAGRAM "A"

This fryer must be installed...

1. In a noncombustible area.
2. With 153mm clearance from the side and back walls.
3. Under a draft hood to exhaust the fumes and smoke generated during the cooking process.

INITIAL KETTLE PREPARATION AND START UP

The fryer should be installed in its permanent location.

The fryer should be filled with either liquid shortening or water before turning on the heaters.

Before a new fryer can be put into service, it must be cleaned to remove the traces of factory test oil remaining in the kettle.

To clean the kettle....

1. Screw the drain valve extension into the drain valve.
2. Place a bucket that can hold hot water under the drain valve extension and open the drain valve.
3. Wipe the entire inside of the kettle with clean cloths to remove all traces of oil.
4. Close the drain valve and fill the kettle with water to within 3 inches of the top edge. Add one or two cups of soap powder, washing soda, or fryer cleaner (tri-sodium phosphate). This mixture needs to be heated.
5. Before starting the fryer, turn on the ventilation hood, or make sure it is already operating.
6. The fryer should be in position with the wiring (power supply) connected. The "ON/OFF" switch should be in the "OFF" position, the thermostat should be at 130°F or less.
7. Turn on the main breakers.
8. Switch the "ON/OFF" switch to "ON". The "POWER" light should come "ON" and if the water is cold the "HEATING" light should come "ON". If there is no action, check that the circuit breaker on the fryer is "ON".
9. Set the thermostat dial to 85°F or 90°F and allow the water to heat up. Do not let the water boil.
10. Scrub the kettle out with a long handle brush.
11. When the kettle is clean, switch the "ON/OFF" switch to the "OFF" position. The "POWER" light and the "HEATING" light, if its "ON", will go out. The heaters are no longer heating. Allow the water to cool somewhat and drain the kettle by opening the drain valve and letting the water drain into the bucket.
12. When the kettle is empty, close the drain valve and refill the kettle with fresh, clean water. Add 2 cups of vinegar to neutralize the soap traces.
13. Switch the "ON/OFF" switch to "ON" and as the water heats, scrub the kettle.

14. Allow the water to cool somewhat and again open the drain valve and drain the kettle.
15. After the kettle has cooled, wipe and dry the kettle so there is NO trace of water in the kettle or drain. This is extremely important because any water remaining in the kettle becomes superheated when later heating shortening.

THIS EQUIPMENT IS FOR USE BY AUTHORIZED OPERATORS ONLY
This means one who has been instructed in the safe operation of this equipment and observing that a safe installation is maintained.

OPERATION

1. Fill the kettle with either 7 gallons of liquid shortening only. Melt solid shortening before putting into fryer. The solid shortening will catch fire if it is not melted before each use.
2. Set the thermostat dial to the desired temperature and switch the "ON/OFF" switch to "ON".
3. The heaters will heat until the set-point temperature is reached, note that the "POWER" light is "ON" and the "HEATING" light is "ON". When the set-point is reached the heaters and the "HEATING" light will go "OFF". The temperature of the shortening will rise about 5°C to 10°C and then cool off. When the oil temperature drops below the set-point, the thermostat will turn the heaters and the "HEATING" light back "ON". Allow this cycle to repeat 3 or 4 times and by then the shortening will be completely heated and the fryer is now ready to cook.

SHUTTING DOWN THE FRYER

The fryer can be shut down by simply switching the "ON/OFF" switch to the "OFF" position. The "POWER" light will go out.

CIRCUIT BREAKER

The circuit breaker is located under the right side of the control panel. To access the breaker it is necessary to open the door. Throw the switch to the left for "ON" and to the right for "OFF". Switch the circuit breaker to the "OFF" position...

1. If the fryer is to be shut down for an extended period.
2. If the kettle is being emptied for cleaning.
3. If the kettle is empty.
4. If working on, repairing, or replacing controls.
5. If shutting off power to the "ON/OFF" switch is desired. (The fryer will not operate if the "ON/OFF" switch is inadvertently switched "ON".)

POWER FAILURE PROCEDURES

Switch the "ON/OFF" switch to the "OFF" position
Switch the circuit breaker to the "OFF" position

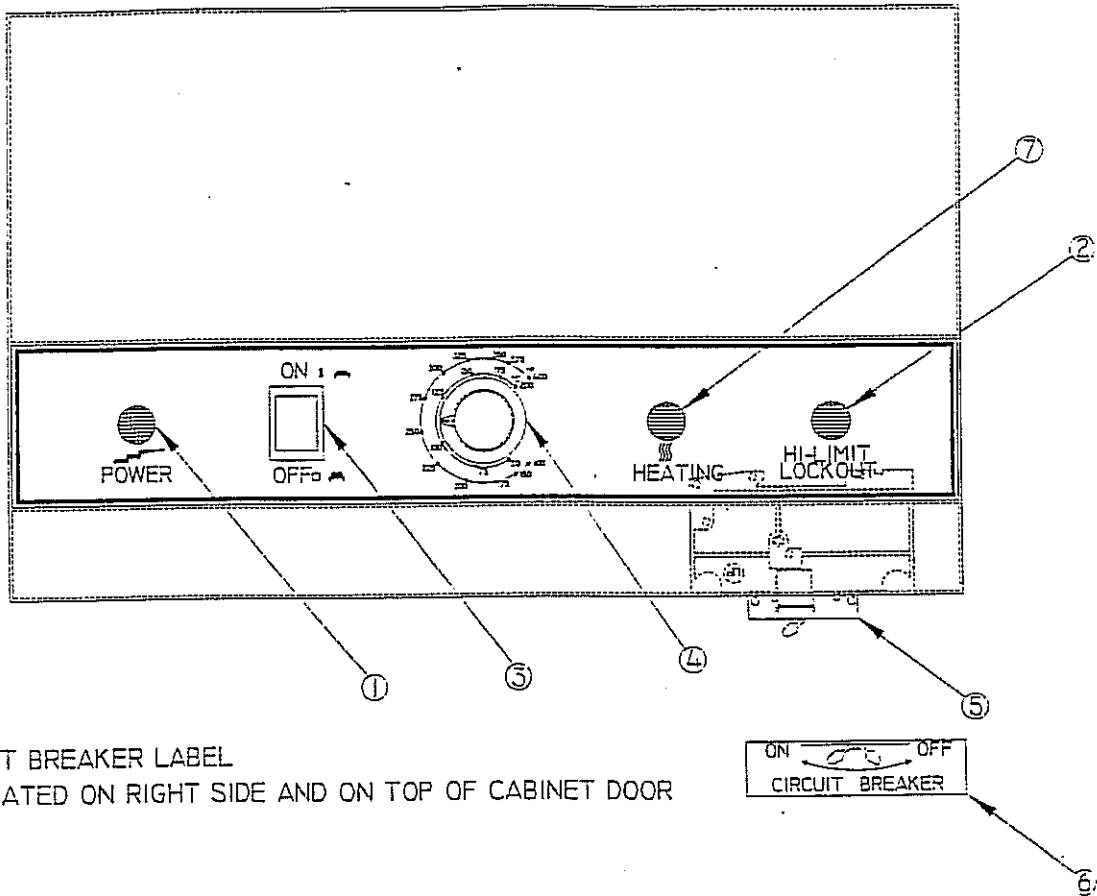
The fryer will stop working if there is a power failure. When power is restored the fryer will return to the operating mode it was in when the power failed. If it was frying when the power failed, it will return to frying when the power is restored, if it was off when the power failed, it will remain off when the power is restored.
However.....

The ventilation and/or exhaust hoods become inoperative when power failures occur and may require restart procedures to return to normal operation.

So....

All cooking operations should stop until the ventilation/exhaust hoods are up and running. It is therefore necessary to switch the circuit breaker and the switch to the "OFF" positions.

OPERATING CONTROLS



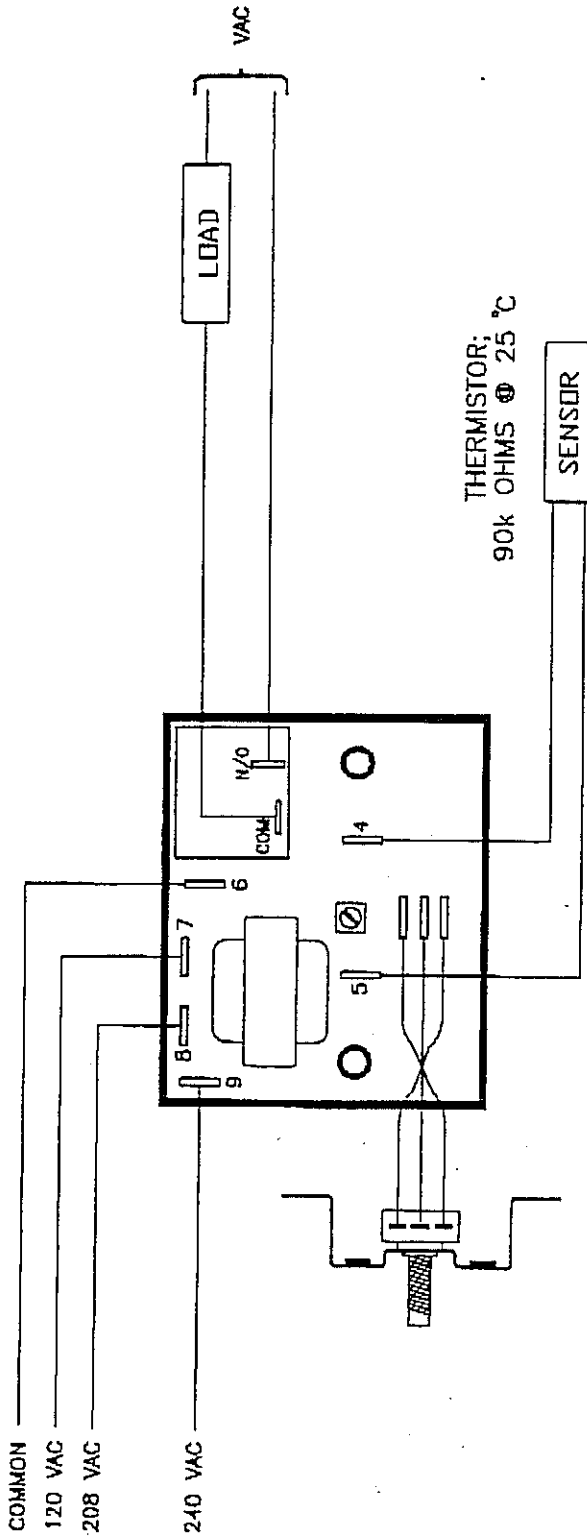
NOTE:

CIRCUIT BREAKER LABEL
IS LOCATED ON RIGHT SIDE AND ON TOP OF CABINET DOOR

1. POWER LIGHT – Amber colored light glows when the “ON/OFF” switch is in the “ON” position.
2. HI-LIMIT LOCKOUT LIGHT – Red in color, glows when the oil temperature is too high or the hi-limit switch has been activated. The fryer *will not come back on* until the ON/OFF switch is switched “OFF” and then back to “ON”.
3. ON/OFF ROCKER SWITCH – Turns the unit on or off. When the switch is in the “ON” position, the thermostat controls the cycling of the heaters. When the switch is in the “OFF” position the heaters will not be powered.
4. THERMOSTAT – The thermostat determines the temperature of the shortening or cooking oil in the kettle. Turn the knob so that the pointer is aligned with the desired temperature set point. The heaters will cycle “ON” and “OFF” maintaining the set point.
5. CIRCUIT BREAKER – The circuit breaker is located just above the top right side of the door under the front panel. The circuit breaker controls the power to the control panel. It will trip to “OFF” if there are electrical problems with the controls or heaters. If it is found in the “OFF” position, determine the cause of the problem before resetting back to “ON”. With the circuit breaker in the “OFF” position, no power is supplied to the “ON/OFF” switch.
6. CIRCUIT BREAKER LOCATION LABEL
7. HEATING LIGHT – Amber colored light glows when the heaters are “ON” or powered.

REV.	DESCRIPTION	DATE

NOTE:
USE ONLY ONE VOLTAGE
AT A TIME ALONG WITH
COMMON.



REAR MOUNTED
SETPOINT POTENTIOMETER

Calibration Procedure

1. Connect the module and it's accessories as shown in the wiring diagram.
2. Turn potentiometer shaft all the way clockwise.
3. Connect knob to setpot.
4. Rotate knob (without moving shaft) until indicator mark on the knob lines up with 400 mark on the panel.
5. Tighten the setscrew.
6. Calibration is now complete and controller is ready for operation.

CUSTOMER: ANETSBERGER BROS.
MODEL NO: EA32WD-18
RANGE: 100 to 400 °F
VOLTS: 120/208/240 VAC

Thermalogic

22 KANE INDUSTRIAL DRIVE, HUDSON, MA. 01749

TITLE:

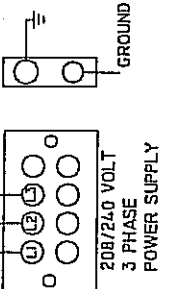
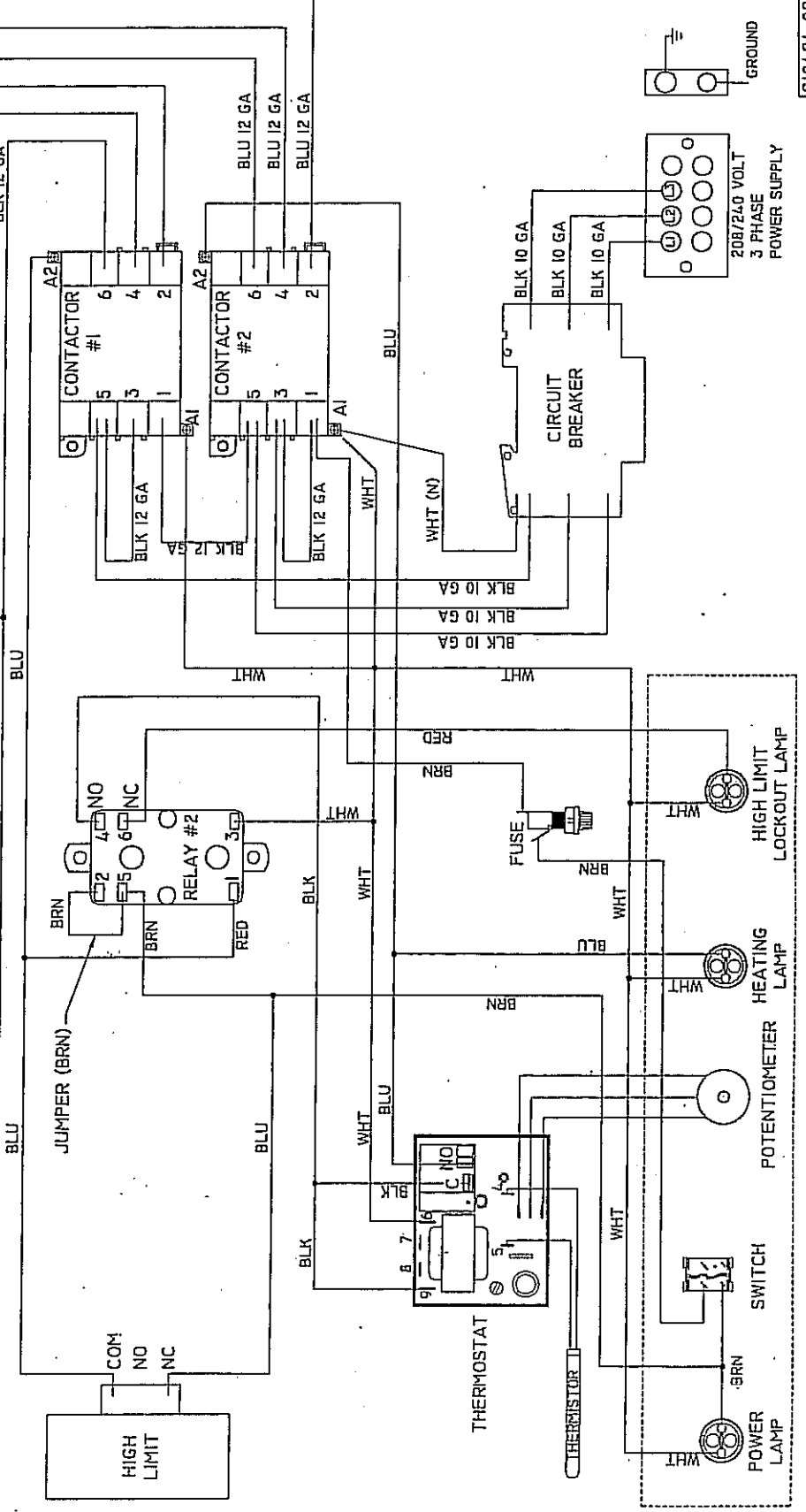
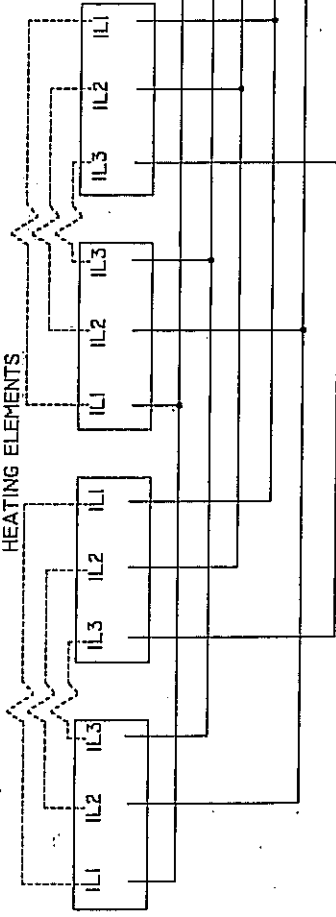
WIRING DIAGRAM

DESIGN BY: HNY	DATE: 12-02-98	DWG. NO.
APP'D:	DATE:	
REV:	DATE:	704-1411
MATERIAL:		SCALE: 1 : 1

HEATING ELEMENTS:
 (208 VOLT) FOR 200-208V RANGE
 (240 VOLT) FOR 220-240V RANGE

NOTE:
 ALL WIRES ARE TO #18 AWG UNLESS
 OTHERWISE SPECIFIED

HEATING ELEMENTS



C10424-02B

ANETSBERGER BROTHERS, INC.

LIMITED WARRANTY

Anetsberger Brothers, Inc. certifies that all equipment of its manufacture is, to the best of its knowledge, free from defective material and workmanship.

Anetsberger Brothers, Inc. agrees to replace any integral part of its equipment that proves defective within 15 months of date of original shipment from the factory or 12 months from the date of installation, whichever is sooner. Buyer must return the defective part to the factory, freight prepaid, for inspection. Anetsberger Brothers, Inc. further agrees to assume the cost of installing said replacement part within the same period.

All frypots are covered by the warranty above for the first year of operation. Various models have an extended warranty that cover the replacement of the frypot only. See the individual specification sheets for details.

A travel charge of up to one hour OR a mileage charge of 50 miles or less is covered by this warranty. Overtime charges, calibration, adjustments and abnormal installation charges shall not be at the expense of Anetsberger Brothers, Inc.

The conditions and warranty expressed above are valid only if equipment has been properly installed and operated. No other warranty, expressed or implied, shall govern equipment manufactured by Anetsberger Brothers, Inc. Under no circumstances shall Anetsberger Brothers, Inc. be liable for loss of profits or any other direct or indirect cost, expenses, loss or damages arising out of defects in or failure of the equipment or any part thereof.

ANETSBERGER BROTHERS, INC.

**ANETSBERGER BROTHERS, INC.
180 N. Anets Drive
Northbrook, IL 60062**

Sales/Service: (847) 272-0771 • Fax (847) 272-1943 • Corporate (847) 272-0770

1 (800) 837-2638

**www.anetsberger.com
sales@anetsberger.com**