

RO-FCE

Electric Countertop Fryer



RO-FCE-16



INSTALLATION GUIDE

Operation, Maintenance, and Service Parts

- RO-FCE-16-1
- RO-FCE-16-2

1. WARNINGS AND CAUTIONS



WARNING

Any installation, adjustment, modification, repair, or maintenance not in accordance with applicable standards may cause injury, death, or property damage. To ensure a safe installation and proper operation of your Rosko equipment, please read this entire manual and keep it for future reference.

- This unit is intended for commercial use only.
- Installation must meet the requirements of the codes below, where applicable.
 - State codes or local codes, or in the absence of local codes:
the National Electrical Code **ANSI/NFPA 70**;
 - Canada local codes, or in the absence of local codes:
the Canadian Electrical Code **CSA C22.1**.
- The installation of this appliance must be done by a certified technician, where required by law.
- Do not store fuels or other flammable materials near the unit.
- To avoid voiding your warranty, never allow the elements of your fryer to heat up without liquid.
This could cause them to overheat.
- In the event of a malfunction, disconnect the unit power supply and contact a service technician.



WARNING

Keep a copy of these instructions in a visible location¹.

¹This guide is updated as new information or new products become available.
Visit our website rosko-julien.ca for the most recent version of these documents.

TABLE OF CONTENT

1. WARNINGS AND CAUTIONS	2
2. PLANNING AND INSTALLATION	4
2.1. CLEARANCE	4
2.2. RECEPTION AND INSPECTION	4
2.3. LEVEL	5
2.4. ATTACHEMENT	5
2.5. CONNECTION	7
3. OPERATION	9
3.1. FILLING	9
3.2. IGNITION	10
3.3. PROLONGED SHUTDOWN	11
3.4. HIGH LIMIT PROTECTION	11
3.5. DRAINAGE	12
4. MAINTENANCE	14
4.1. CLEANING	14
4.2. FILTRATION	14
5. ELECTRICAL DIAGRAM	15
5.1. RO-FCE-16	15
6. SERVICE PARTS	16
6.1. RO-FCE-16	16
7. SPECIFICATIONS	19
CONTACT US	20

2. PLANNING AND INSTALLATION

Congratulations on the purchase of your new Rosko electric countertop fryer!

To maximize the use and durability of your unit, we recommend that you follow the instructions in this guide. Installation, operation, and maintenance procedures must be followed for warranty protection to apply.

2.1. CLEARANCE

It is essential to observe the following minimum clearance when planning the unit's installation and during the installation.

- Construction with combustible materials
 - 1" (27 mm) at the back and on each side of the fryer
- Construction with non-combustible materials
 - 0" (0 mm) at the back and on each side of the fryer
- Between the unit and an open flame equipment
 - 16" (406 mm)
- Provide adequate space for the unit operation and maintenance.

2.2. RECEPTION AND INSPECTION

This unit has been inspected and verified before shipment. Upon receipt, check immediately for damage with the delivery person present. If necessary, make your claim immediately.

The warranty is limited to the replacement of defective parts under normal use. No claims will be accepted for breakage resulting from improper installation, improper operation, or unauthorized service before installation.

Before installation, make sure the specifications of the electric countertop fryer match the type of electric power supply. Refer to the nameplate on the side of the unit.

Important: Confirm that you have received all the parts included with your fryer model.

All Electric Countertop Fryer Models

Materials included:

- 1 fryer
- 2 baskets (left and right)
- 1 ball valve pipe 3"
- 1 ball valve 1"
- 1 drain pipe 5"
- 1 instruction guide

NOTE: When the fryer is installed on a work surface or equipment stand, **the ball valve pipe, the ball valve, and the drain pipe** are not required since the oil is processed directly through the removable fry tank. These parts are to be used only when the fryer is installed on an enclosed base (not included).

2.3. LEVEL

WARNING

The fryer must be supported by a heatproof countertop or stand.

Once the unit is in its final position, level the fryer by adjusting the leveling feet. Make sure the fryer is level in the front-to-back and side-to-side axis. It is recommended to level the unit each time it is moved. Proper leveling prevents accidents and ensures optimal cooking performance.

NOTE: Always handle the unit with someone else helping. Attempting to do so alone may result in injury.

2.4. ATTACHEMENT

WARNING

The unit must be installed with restraints to counteract possible stress on the electrical circuit.

Do not use the connector or power supply wire to restrict the unit movement. Fastening can be done by inserting the fryer into a battery of equipment or attaching the fryer to the back wall with a ring and a chain shorter than the power cord.

NOTE: Fastening material is not included.

For installation on a moving base or surface with wheels, install the mounting device on the base used. The restriction must counteract the stress on the connector and the electrical supply wire.

WARNING

Always turn the fryer power off before removing the fasteners.

NOTE: When installing the fryer on a surface, make sure the tank cap on the bottom of the unit is well screwed on before making the electrical connection. (Figure 1)

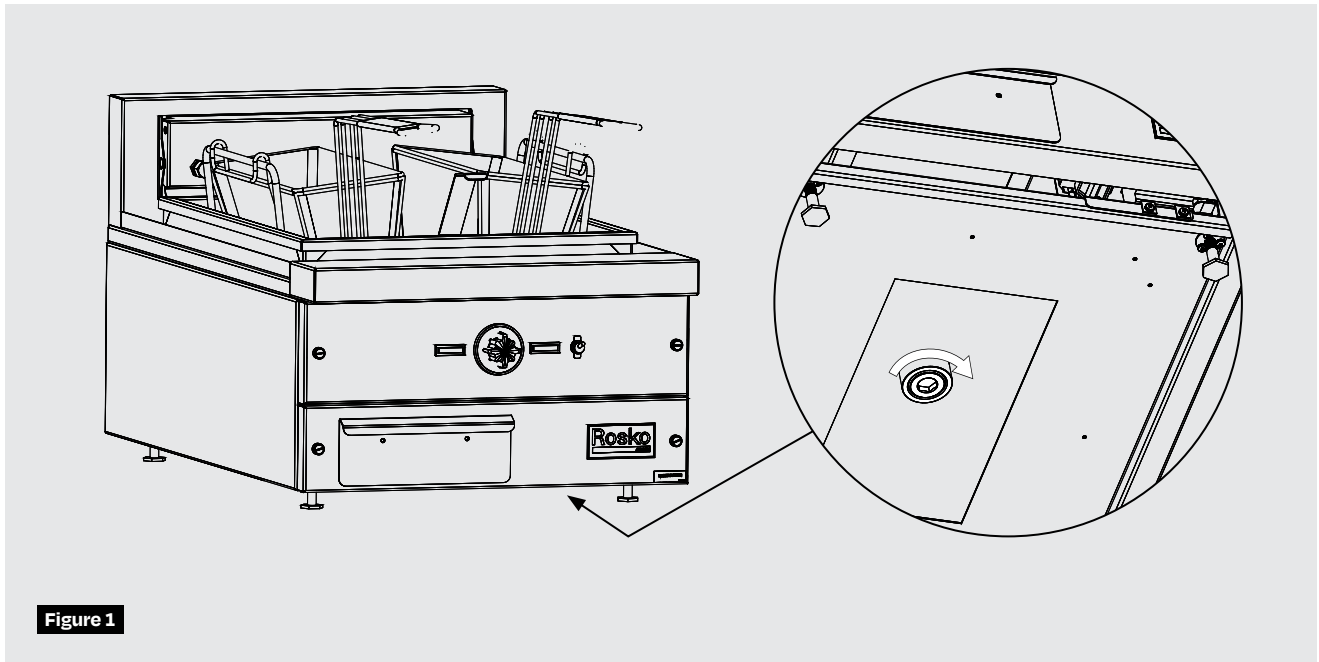


Figure 1

NOTE: When installing the fryer on an enclosed base, remove the tank cap under the unit and install the ball valve pipe, ball valve, and drain pipe before making the electrical connection. (Figure 2)

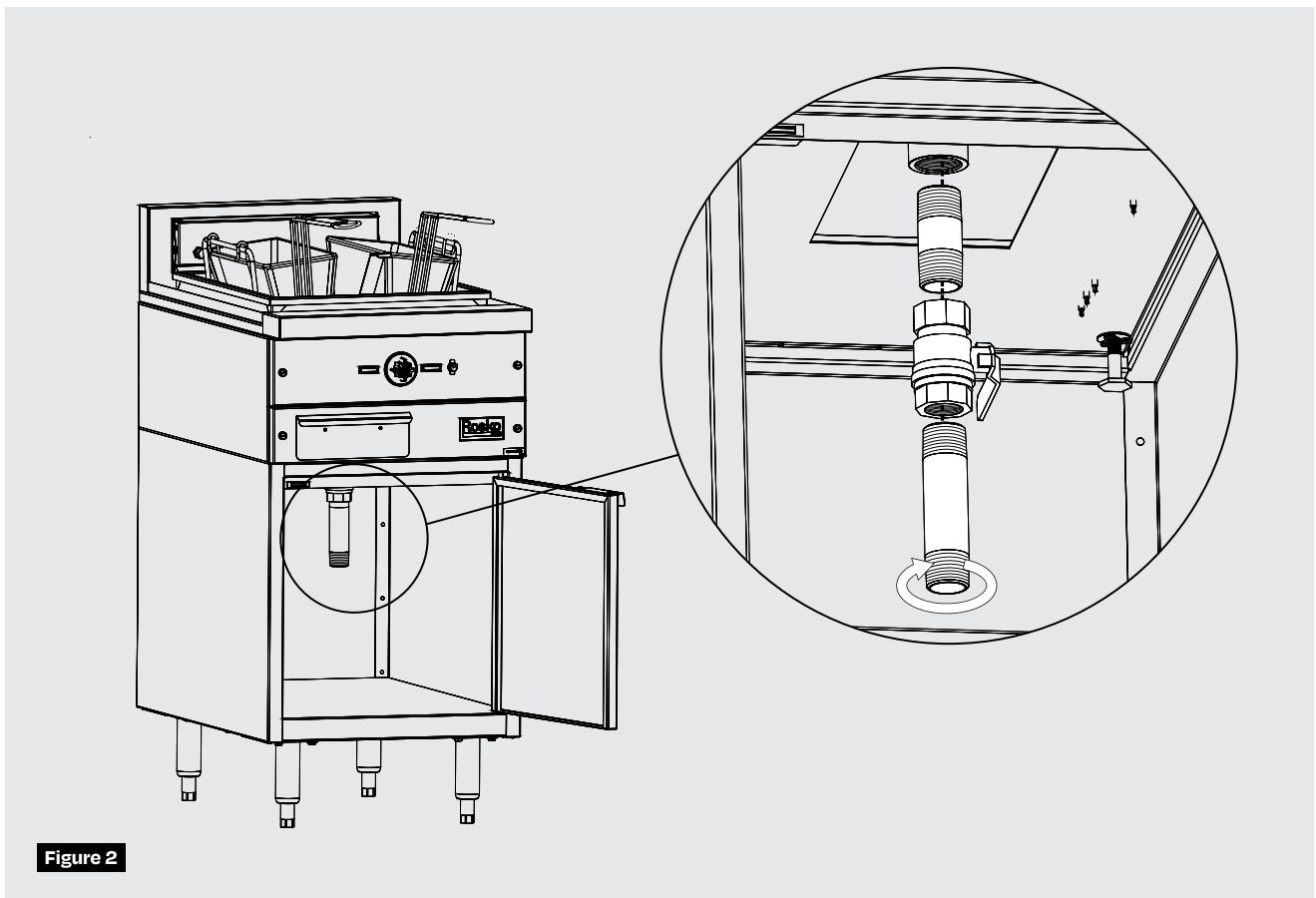


Figure 2

2.5. CONNECTION

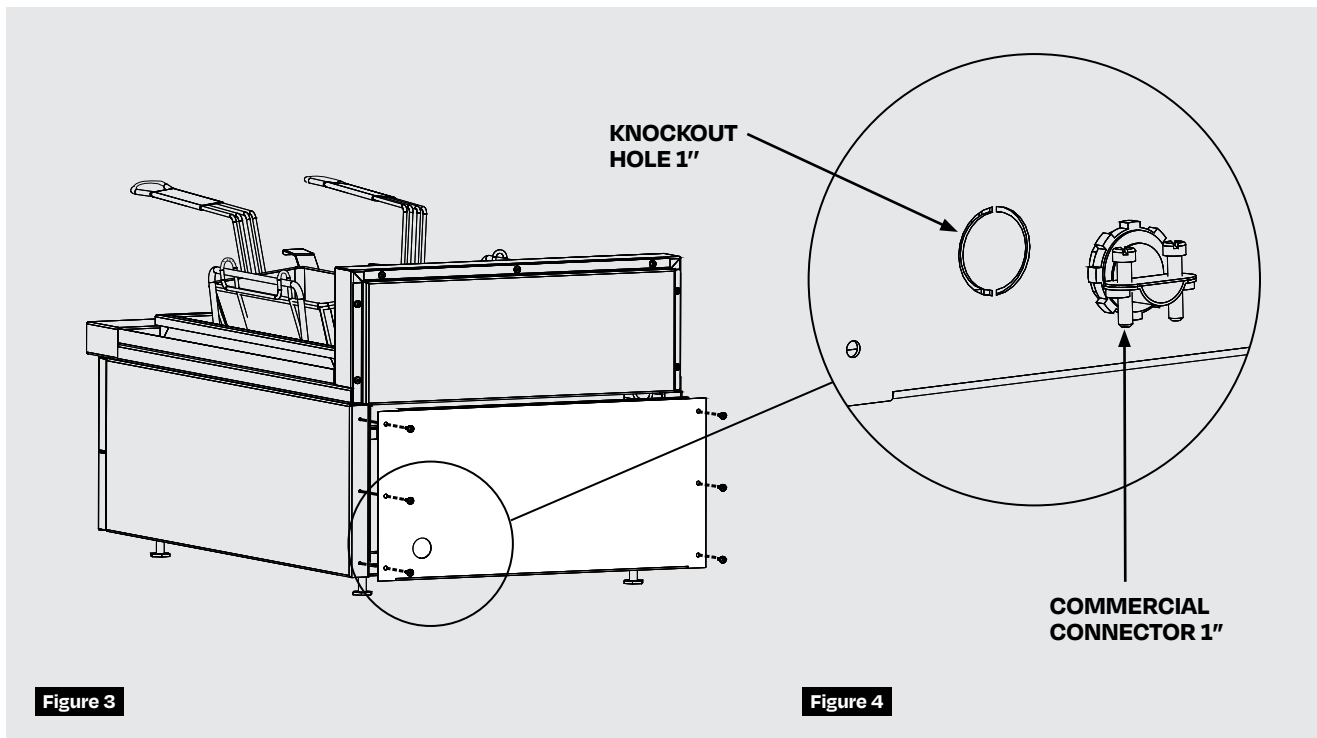
The wire entry for the connection is a 1" knockout hole located at the back of the fryer. Use a 1" commercial electrical connector (not included) to insert the electrical supply wire into the unit. The connection must be made by a certified technician or electrician.

WARNING

Installation must meet the requirements of the codes below, where applicable:

- State codes or local codes, or in the absence of local codes:
the National Electrical Code **ANSI / NFPA 70**;
- Canada local codes, or in the absence of local codes:
the Canadian Electrical Code **CSA C22.1**.

1. Manually remove the 1" knockout located behind the fryer.
2. Remove the rear unit panel by unscrewing the six (6) fixing screws. **(Figure 3)**
3. Install and secure the commercial electrical connector (not included) in the hole provided on the rear panel. **(Figure 4)**



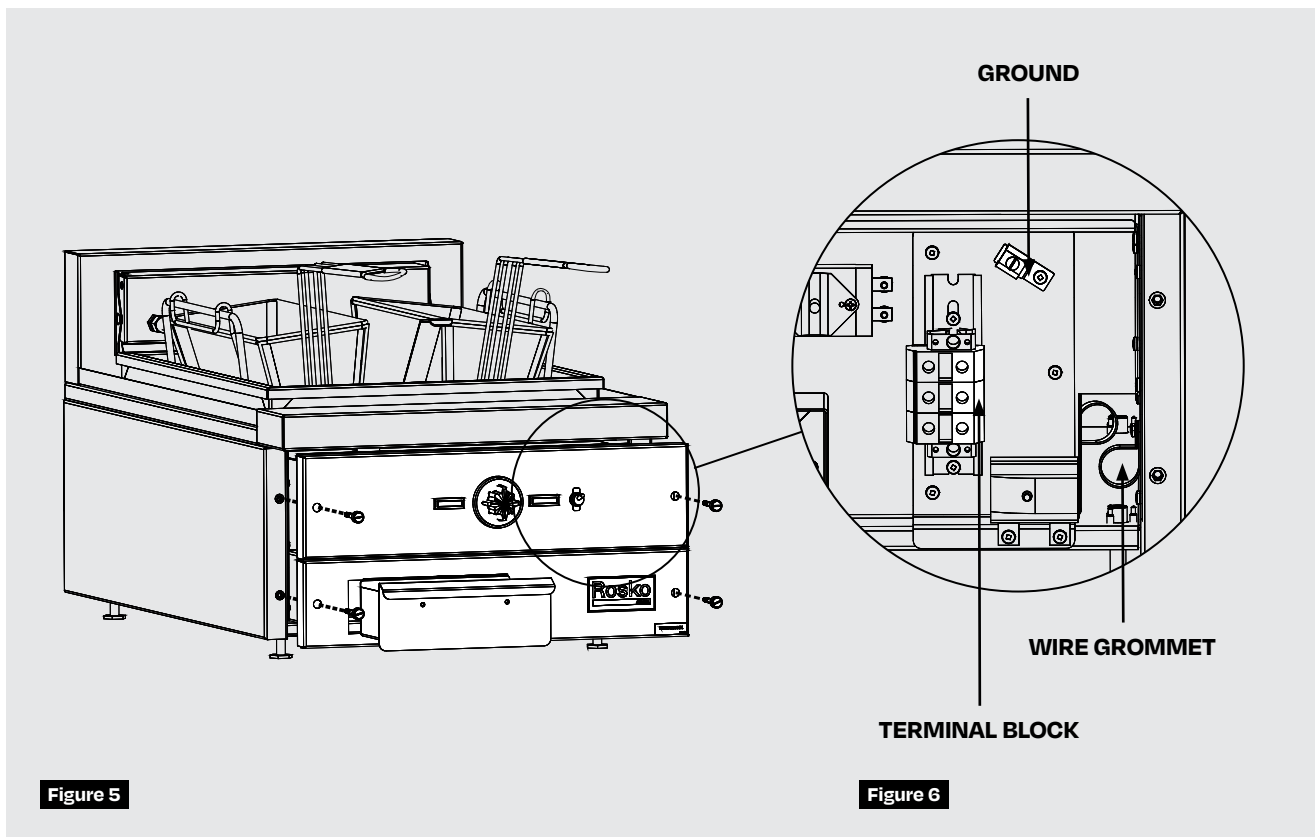
4. To reach the terminal block, remove the grease drawer, unscrew the four (4) bolts in front of the unit and remove the two (2) front panels. **(Figure 5)**
5. Insert and secure the correct length of unsheathed wire in the connector to direct it to the terminal block located on the front of the unit.
6. Make sure the end of the wire fits into the wire grommets before it reaches the terminal block. **(Figure 6)**

⚠ WARNING

Use a metal wire that can withstand a temperature of 300 °F (150 °C). The wire gauge must also support the operational current (A) listed on the device spec sheet.

7. Replace the rear panel by screwing in the six (6) fixing screws and ensuring that the electrical connector is firmly in place.
8. Make the electrical and grounding connections according to the electrical diagram. **(Figure 6)**

NOTE: See Figure 16 for details on the electrical connections.



9. Replace the grease drawer and the two (2) front panels in their original position by tightening the four (4) bolts.

⚠ WARNING

Be sure not to pinch the unit's internal wiring when replacing the front panels.

3. OPERATION

WARNING

Transporting the unit when the tank is filled with liquid can cause damage and severe injury. To prevent an accident when transporting the appliance, always empty the fryer tank of liquid beforehand. See the **DRAINAGE** section of this guide for instructions.

3.1. FILLING

Before using the fryer, clean the tank with a stainless steel cleaner designed for fryer maintenance so as not to contaminate the oil or grease.

1. Close the ball valve when applicable. **(Figure 7)**
2. Remove the baskets from the fry tank.
3. Fill the tank with melted oil or grease to the level marked by the engravings on the tank wall. **(Figure 8)**

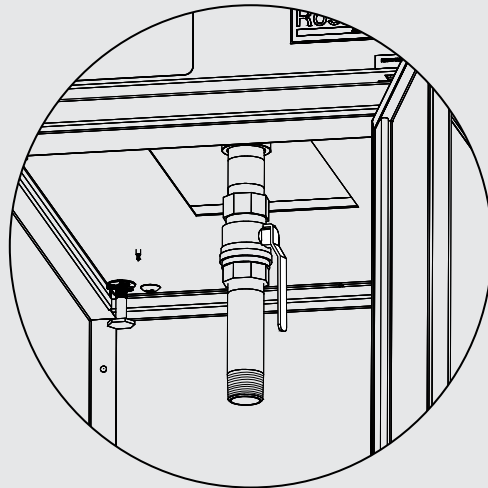
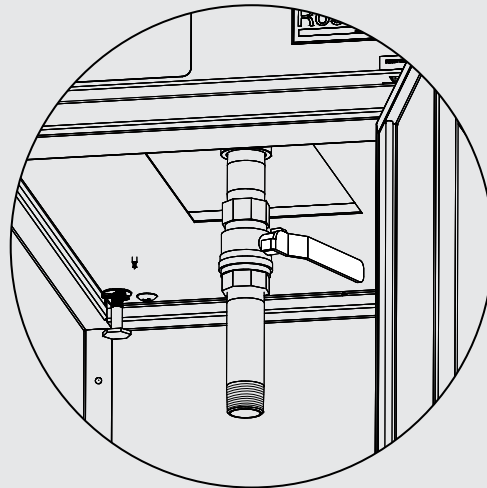


Figure 7

OPEN BALL VALVE



CLOSED BALL VALVE

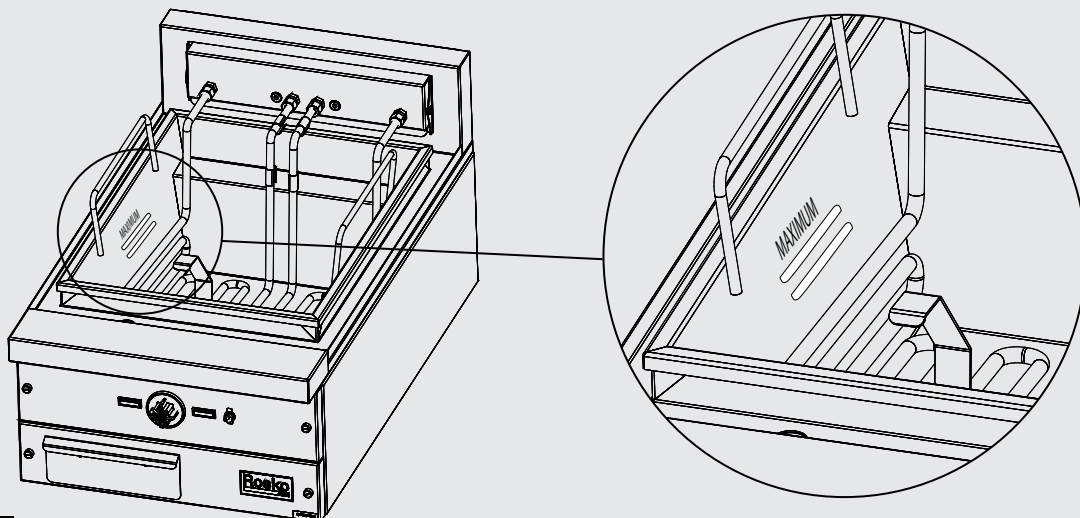


Figure 8

For use with solid grease, be sure to follow these guidelines:

1. Melt solid fat using an appliance other than this fryer.
2. Remove the baskets from the fry tank.
3. Pour the melted fat so that the horizontal parts of the elements are completely covered.
4. Turn the switch to the "ON" position.
5. Adjust the thermostat to the desired position.
6. If necessary, add grease to reach the engravings on the tank wall.

WARNING

A melting cycle is necessary when using solid fat to avoid overheating the elements, **thereby voiding the warranty**. Excess heat is caused when the elements are not in contact with melted oil or grease.

3.2. IGNITION

1. Turn the thermostat knob to the "OFF" position.
2. Ensure that the elements are completely submerged in oil or melted fat inside the cooking tank.
3. Turn the switch to the "ON" position. The orange light will turn on to indicate that power is being supplied to the unit.
4. Adjust the thermostat to the desired position. The red light will turn on to indicate that the elements are heating. **(Figure 9)**

NOTE: We recommend preheating the fryer by adjusting the thermostat to the desired temperature about 20 minutes before you start cooking.

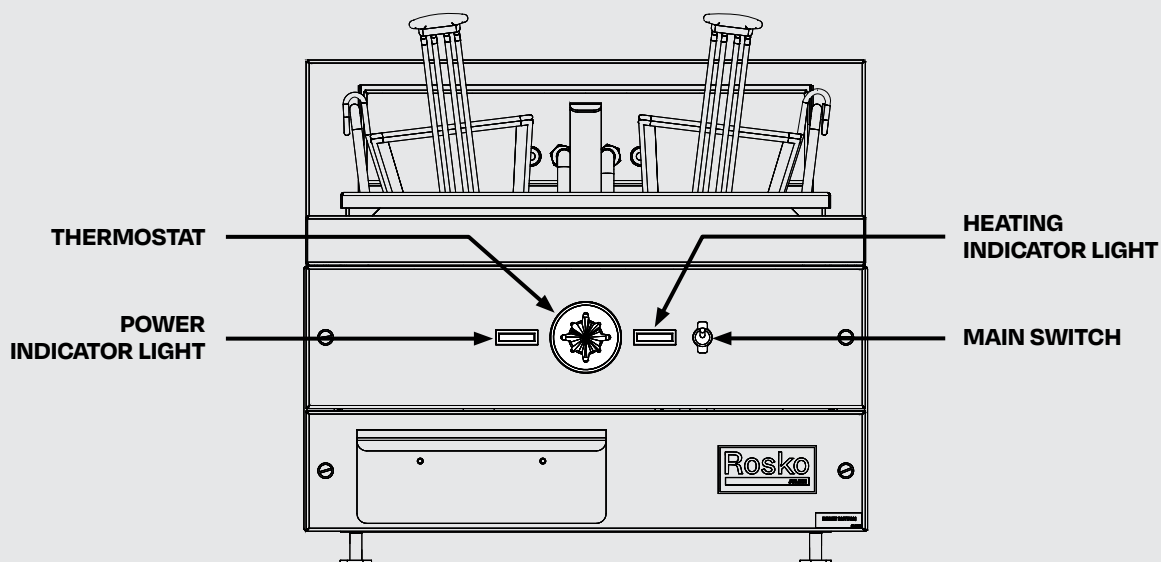


Figure 9

3.3. PROLONGED SHUTDOWN

1. Turn the thermostat knob to the "OFF" position.
2. Turn the switch to the "OFF" position.
3. Turn off the main electric supply.

3.4. HIGH LIMIT PROTECTION

The fryer has a high limit switch that acts as a safety system. If the oil exceeds 450 °F (232 °C), the switch automatically cuts off power to the elements.

If the fryer stops due to overheating, follow these steps:

1. Turn off the electrical circuit breaker associated with the unit.
2. Allow the liquid temperature to drop to approximately 300 °F (149 °C).
3. Turn the switch and thermostat to the "OFF" position.
4. Remove the grease drawer, unscrew the two (2) bolts and remove the bottom cover to reach safety switch knob. **(Figure 10)**
5. Press the red button on the safety switch. **(Figure 11)**
6. Replace the lower front panel in its original position.
7. Open the electrical circuit breaker associated with the unit.
8. Turn the switch to the "ON" position and adjust the thermostat to the desired position.

WARNING

If the fryer shuts down in this manner, it is recommended that you contact an electrician.

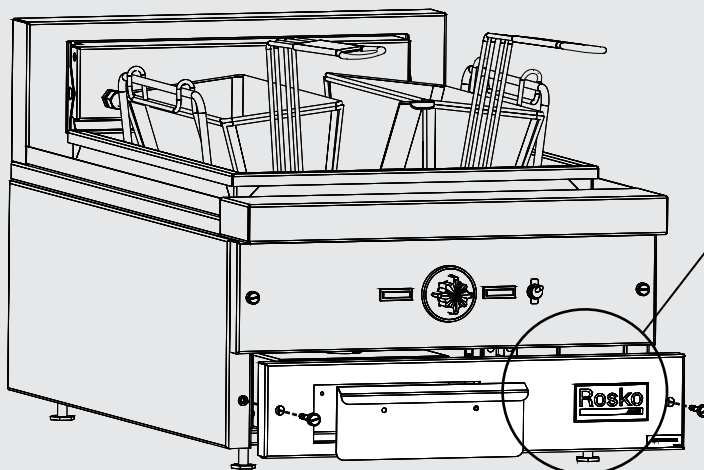
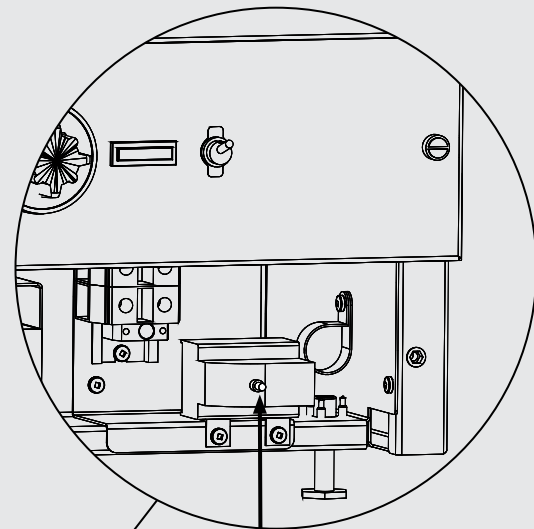


Figure 10



SAFETY
SWITCH KNOB

Figure 11

3.5. DRAINAGE

WARNING

Always do the drainage procedure with someone else. Attempting to do so alone may result in injury.

Installation on a stand or a countertop:

1. Wait for the oil or fat to cool before emptying the tank.
2. Remove the baskets and lift the elements using the front handle. **(Figure 12)**
3. Remove the fry tank with the side handles and dispose of the used oil. **(Figure 13)**
4. Return the tank to its original position and lower the elements before filling with oil.

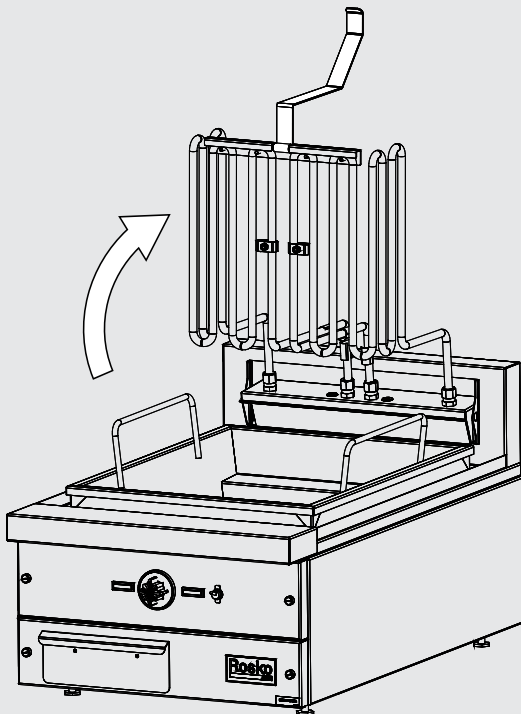


Figure 12

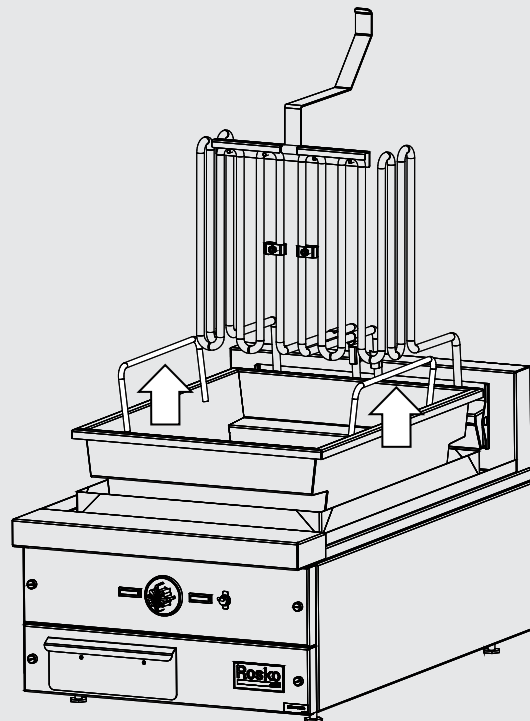


Figure 13

Enclosed base installation:

1. Wait for the oil or grease to cool before emptying the tank.
2. Open the base door and place a container large enough to catch the used oil under the drain pipe.
3. Open the ball valve and let the used oil drain out. **(Figure 14)**
4. Close the ball valve securely before closing the base door. **(Figure 15)**

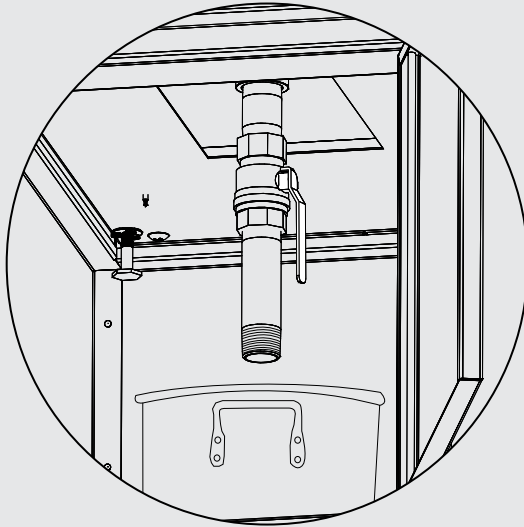


Figure 14

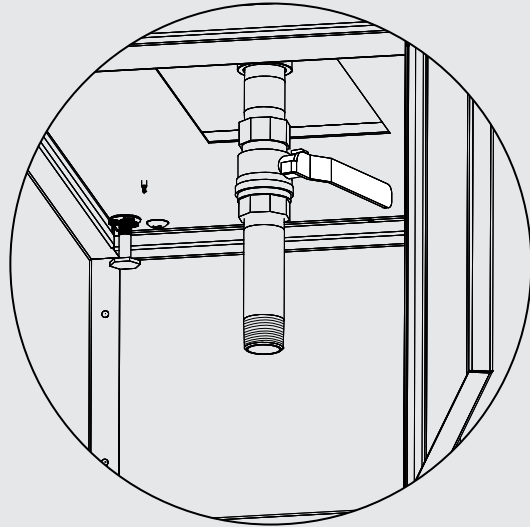


Figure 15

4. MAINTENANCE

NOTE: To preserve the oil quality longer, respect the recommended maximum temperature of 375 °F (190 °C). When the fryer is on standby, reduce the temperature to 75 °F (24° C).

4.1. CLEANING

Be sure to keep all surfaces of the fry tank as clean as possible to avoid charring and contaminating the oil or grease. Exposed stainless steel surfaces and exterior parts of the unit should be cleaned with a mild soap or a commercial cleaner designed for this purpose.

For cleaning stubborn stains:

1. Fill the tank with water.
2. Add an appropriate commercial detergent and let it boil for a few minutes.
3. Close the thermostat and wash the elements thoroughly with a brush.
4. Lift the elements using the front handle.
5. Clean with a brush, scrubbing the bottom and sides vigorously.
6. Empty the tank and rinse with hot water.
7. Replace the elements in their original position.

4.2. FILTRATION

Change and filter the oil or fat regularly to avoid contaminating food, especially after using the fryer to fry meat. Oil deterioration can be detected by a change in colour, odour or if the oil foams when stirred.

Installation on a stand or a countertop:

1. Wait for the oil or fat to cool before emptying the tank.
2. Remove the baskets and lift the elements using the front handle.
3. Remove the fry tank and pour the used oil into a filter (not included).
4. Return the tank to its original position and lower the elements before filling with filtered oil.



ATTENTION

Always do the filtration procedure with someone else. Attempting to do so alone may result in injury.

Installation on an enclosed base:

1. Wait for the oil or fat to cool before emptying the tank.
2. Open the base door and place a large enough filter (not included) under the drain pipe.
3. Open the ball valve and let the used oil drain out.
4. Close the ball valve securely before closing the base door and filling with filtered oil.

NOTE: Refer to the figures in section 2.4. DRAINAGE for more details.

5. ELECTRICAL DIAGRAM

5.1. RO-FCE-16

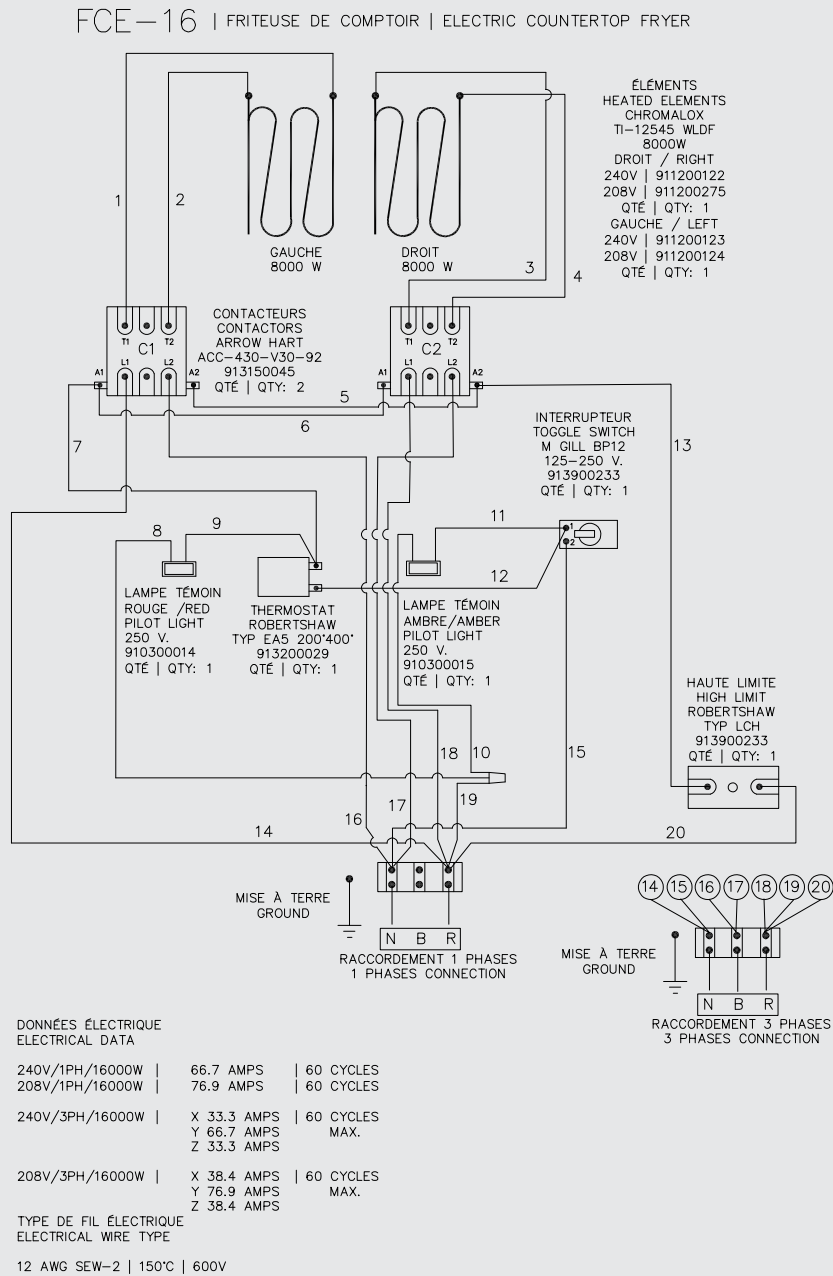


Figure 16

6. SERVICE PARTS

6.1. RO-FCE-16

See **figure 17** for identification of service parts

#	Code	Description	Qty
1	913900233	High Limit Safety Switch 450 °F	1
2	913070105	Rocker Switch ON/OFF	1
3	910300015	Orange Square Indicator Light 250 V	1
4	910300014	Red Square Indicator Light 250 V	1
5	913900221	Knob Ring for Control OFF/200-400 °F	1
6	913900220	Control Knob for Commutable Ring	1
7	913200029	Thermostat OFF/200-400 °F	1
8	913150045	Magnetic Contactor 2 Pole	2
9	932150083	1" x 5" Drain Pipe	1
10	930600141	1" Ball Valve	1
11	911200124	Left Element 8000 W for 208 V Electric Fryer	1
	911200123	Left Element 8000 W for 240 V Electric Fryer	1
12	911200275	Right Element 8000 W for 208 V Electric Fryer	1
	911200122	Right Element 8000 W for 240 V Electric Fryer	1
13	932900117	Element Connection Tube hex $\frac{3}{8}$ " for Electric Fryer	4
14	948900141	Element Washer $\frac{3}{8}$ " for Electric Fryer	4
15	932350016	Element Brass Nut hex $\frac{3}{8}$ " for Electric Fryer	4

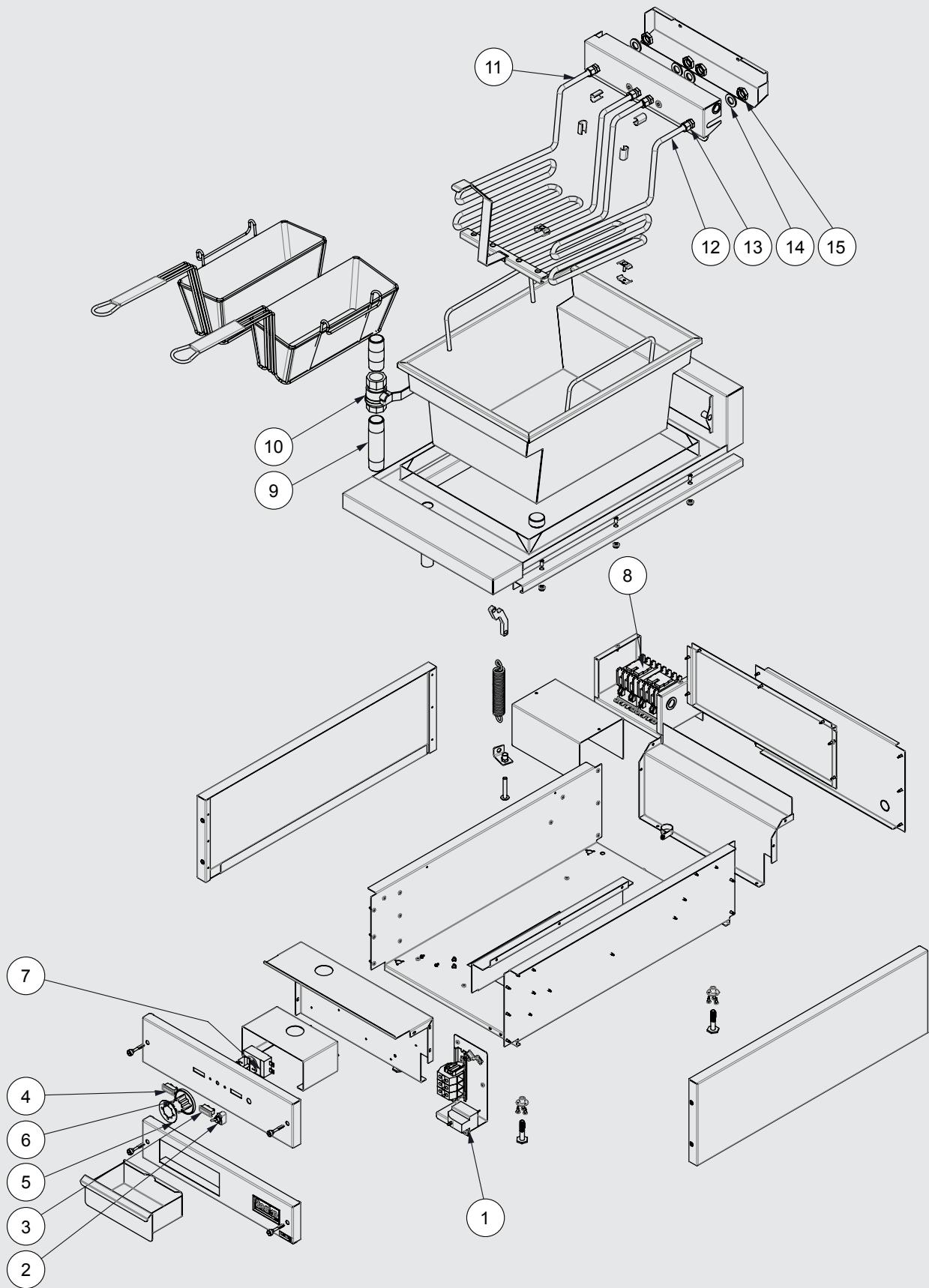
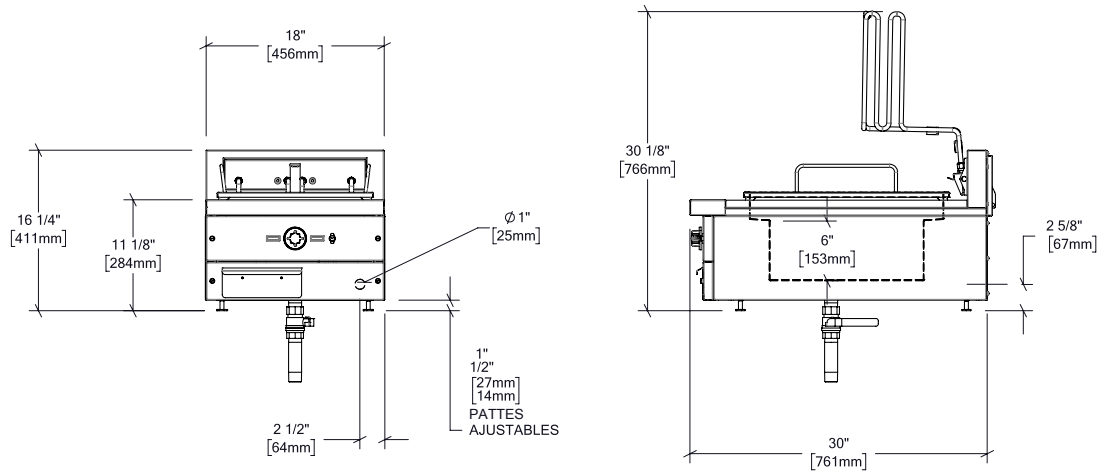


Figure 17

7. SPECIFICATIONS

This guide is dedicated to the Rosko electric countertop fryers listed below.



Models	Width	Depth	Total Height	Oil capacity	Weight	Shipping dimensions (W x D x H)			
RO-FCE-16-1	18" - 457 mm	30" - 762 mm	30 1/2" - 774 mm	30 lb - 17 L	87 lb - 40 kg	24 x 36 x 36" 610 x 914 x 914 mm			
RO-FCE-16-2									
Models	Total output	Number of elements	Number of controls	Voltage	Amperage				
RO-FCE-16-1	16 000 W	2	1	208 V	1 ph	3 ph (N)	3 ph (B)	3 ph (R)	
RO-FCE-16-2				240 V	66,7 A	33,3 A	66,7 A	33,3 A	



WARNING

Keep this guide for future reference.

CONTACT US

customerservice@rosko-julien.ca