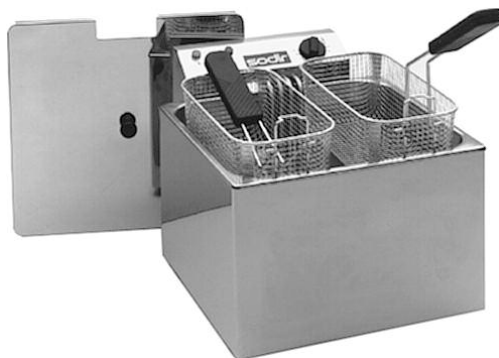




Operation Manual
For
Sodir
RF-5S, 8SP, 12SP Fryer



765 Westminster Street • Providence, Rhode Island 02903 • U.S.A.
Tel: (401) 273-3300 Fax: (401) 273-3328
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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions before use.
2. Do not touch hot surfaces; use handles or knobs.
3. To avoid electric shock, **do not immerse the power cord, or any part of the unit**, in any liquid.
4. Close supervision is necessary when any appliance is used, especially around children.
5. Unplug appliance from the electrical outlet when not in use, and before cleaning. Allow appliance to cool before installing or removing any parts or accessories, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or if appliance should sustain damage, or malfunction in any way. In this event, return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessories and/or attachments not recommended by the appliance manufacturer may cause injury or damage to the appliance, and may void your warranty.
8. Do not use outdoors.
9. Do not allow the power cord to hang over the edge of a table or counter, or to be exposed to hot surfaces, as damage may occur.
10. Do not place appliance on or near a burner, or in a heated oven.
11. To disconnect an appliance, **first** turn all controls to the 'off' position; *then* unplug the power cord from the wall outlet.
12. Do not use appliance other than for its intended use.
13. SAVE THESE INSTRUCTIONS FOR LATER USE!

INTRODUCTION

The **SODIR** countertop deep fat fryers – Models RF5S, RF8SP and RF12SP – are designed to offer fast and efficient frying results. The units are constructed of food service quality stainless steel and are easy to disassemble for cleaning. The fryers are thermostatically controlled up to 390 F and are furnished with safety thermostats to prevent overheating. Each unit is equipped with a set of green and red indicator lights as a convenience feature. The units come with lids to keep them clean when not in use. To ensure operator's safety, the fryers are furnished with safety interlock switches.

Specifications

Model	Electrical	Plug Configuration
RF5S	120V, 1PH, 1.75KW, 15A	NEMA-5-15P
RF8SP	208/240V, 1PH, 5KW, 22/24A	NEMA-L6-30P
RF12SP	208/240V, 1PH, 6.5KW, 28/31A	NEMA-6-50P

INSTALLATION

The **SODIR** deep fat fryers need to be connected to a grounded outlet of proper voltage (120V or 208/240V) depending on the model. **DO NOT** place the units in a damp area or near steam sources.

OPERATION

Assembly

Upon receiving your **SODIR** fryer, care should be exercised in unpacking it. We recommend cleaning the unit before operating.

WARNING: Never immerse the heating element assembly in water or spray it with any liquid

WARNING: Do not connect the fryer to electric power supply during assembly

Place the oil container into the housing of the fryer, so that the basket holding bracket is located at the front end of the container. Place the heating element assembly in the container so that the head rests on the ledge located on the back side of the base. The pin mounted on the ledge shall fit into the corresponding hole on the underside of the head.

The head of the heating element assembly **MUST BE** in this position for the safety interlock switch to be engaged. Put the handle of the basket into working position. Make sure that it is secured in it.

Note: the basket handle is hinged so that it can be collapsed and rest inside the container for storage when the unit is not in use

Place the basket into the oil container. Now the fryer is ready for operation. Reverse the procedure to disassemble. At the end, cover the unit with the lid provided.

Preheating

With the unit completely assembled, fill the container with oil to **at least** the minimum level mark, but **not above** the maximum mark on the heating element assembly (see the drawing below).

WARNING: Never turn the fryer on without oil or with too little oil in the container

Use high quality oil for frying. We recommend using high quality peanut oil for the best results. Plug the unit to a grounded outlet of proper voltage.

CAUTION: The thermostat knob should be in the OFF position when plugging the unit in

Turn the thermostat knob clockwise to the desired temperature. The green light will be lit indicating that the power is on. The red indicator light will stay lit until the desired temperature is reached. After that, it will go out.

Note: If the preceding steps have been followed, and the unit does not heat up, there is a possibility that the safety thermostat needs to be reset. The reset can be accomplished by inserting a plastic probe into the hole located on the underside of the head (see the drawing below) and pressing it until a "CLICK" is heard. The fryer should now be ready for operation.

Allow 10 to 18 minutes for the preheating process.

Cooking

After the preheat process is completed (the desired temperature has been reached), carefully place the basket with the product into the oil container. Be careful not to overfill the container. The amount of product that can be fried in one cycle will change depending on the type of food. The **SODIR** deep fat fryers can be used for a wide variety of food

products. Please find attached a guideline time and temperature chart for various food items.

Once the product has been cooked the necessary length of time to achieve the desired results, lift the basket and place it on to the bracket located on the wall of the oil container. After drainage, empty the contents of the basket into a holding container.

Repeat this process as needed. When finished, turn the unit off by returning the thermostat knob to the OFF position on the dial. Unplug the unit.

WARNING: Do not lift or move the fryer while hot

CLEANING

WARNING: Disconnect (unplug) electrical power supply before cleaning

WARNING: Do not lift or move the fryer while hot

Cleaning is very important in maintaining a safe and well working machine. Allow the fryer to cool before cleaning. The fryer base, oil container, basket and lid are dishwasher safe. They can be cleaned in the dish washing machine or in the pot sink according to local health department regulations.

CAUTION: Never immerse the heating element assembly in water or spray it with any liquid

The heating element assembly should be cleaned with a damp cloth soaked in a soap and water mixture. Simply wipe the unit down with the damp cloth and then use a clean lint-free cloth to remove the excess water or soap.

Note: be careful not to damage the thermostats located on the heating element

After the unit has been cleaned, allow it to dry before storing. The lid of the fryer is designed to be used for the time when the unit is not in use.

CAUTION: Do not use the oil container for storage of oil when not in use

It is recommended to filter the oil after each day's use and to store it in a air tight container.

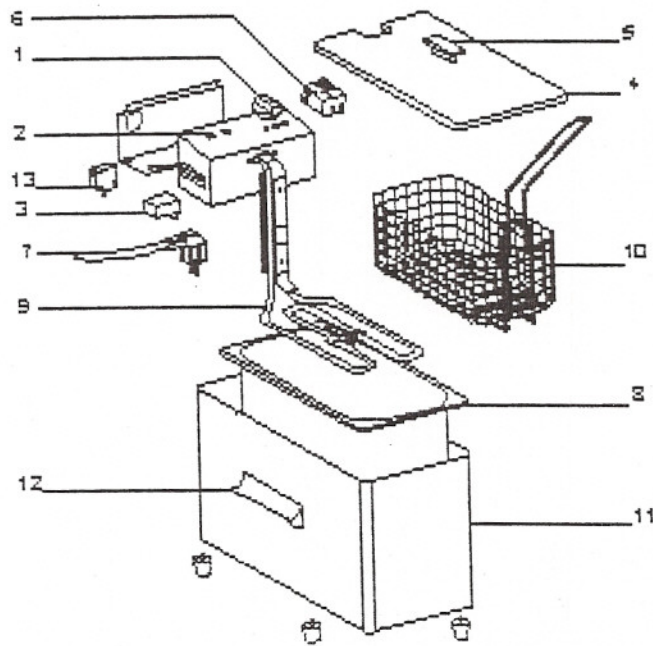
Inspect all parts on a regular basis to ensure that all parts are in good working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, call **EQUIPEX, LTD.** at 1-800-649-7885 and ask for customer service.

Time and Temperature Chart:

<u>FOOD</u>	<u>TIME (MINUTES)</u>	<u>TEMPERATURE (DEGREES F.)</u>
FISH		
Fish Cutlets	5 - 6 (min.)	355° F.
Haddock	3 - 4	355° F.
Cod	4 - 5	355° F.
Dover Sales	2 - 3	355° F.
Rock Salmon	4 - 5	355° F.
Fresh Fillets	2½ - 3½	355° F.
Frozen Fillets	3½ - 5	355° F.
Fillets in breadcrumbs (or batter)	3 - 4½	375° F.
Scampi	3 - 4	355° F.
MEAT & POULTRY		
Pork Chop	3 - 4	355° F.
Steak	2 - 3	355° F.
Veal	2 - 3	355° F.
Lamb Chop	3 - 4	355° F.
Liver	1½ - 2	355° F.
Sausages	1½ - 2	355° F.
Ham	3 - 4	355° F.
Bacon	½ - 1½	355° F.
Chicken - 2 lb.	18 - 21	375° F.
POTATOES		
French Fry Cut - ½	5 - 7	355° F.
Sliced	2 - 3	355° F.
Diced	4 - 5	355° F.
VEGETABLES		
Onion Rings (batter)	2 - 3	355° F.
Carrot Strips (batter)	2 - 3	355° F.
Zucchini (batter)	3 - 4	355° F.
Mushrooms (batter)	2 - 3	355° F.
FRUIT FRITTERS		
Fresh Apple	3	355° F.
Fresh Banana	3	355° F.
Doughnuts	3 - 4	355° F.
French Toast	1 - 2	355° F.

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765 Westminster Street, Providence, RI 02903					
tel: (401) 273-3300 fax: (401) 273-3328				Toll free: 1-800-649-7885	
SODIR Model RF-5S Fryer (120V), Model RF-5S CAN Fryer (120V)					
Drawing #	Part Number	Quantity	Description	Old Part Number	
1	A14042	1	Thermostat Knob	P-S114029	
2R	A08002	1	Red Pilot Light, 120V	P-S108015	
2G	A08011	1	Green Pilot Light, 120V	P-S108020	
3	A06004	1	Safety Thermostat	P-S106004	
4	F05037	1	Cover	n/a	
5	A15002	1	Cover Handle	n/a	
6	A06018	1	Regulating Thermostat	P-S106011	
7	OEM0011	1	Power Cord, 120V (no plug)	n/a	
8	F05002	1	Container w/ bracket	P-S605002	
9	D02069-120	1	Heating Element, 120V	P-S402021	
9CAN	D02069-CAN	1	Heating Element (CAN), 2000W	P-S402021CAN	
10	F04004	1	Basket w/ handle	P-S604004	
11	030011108US	1	Unit Casing	P-S605002A	
12	n/a		Side Handle	n/a	
13	A07011	1	Interlock Micro Switch	P-S107011	
3CAN	A06028	1	Safety Thermostat, CAN	P-S106028	
	A13001	4	Foot	P-S113001	

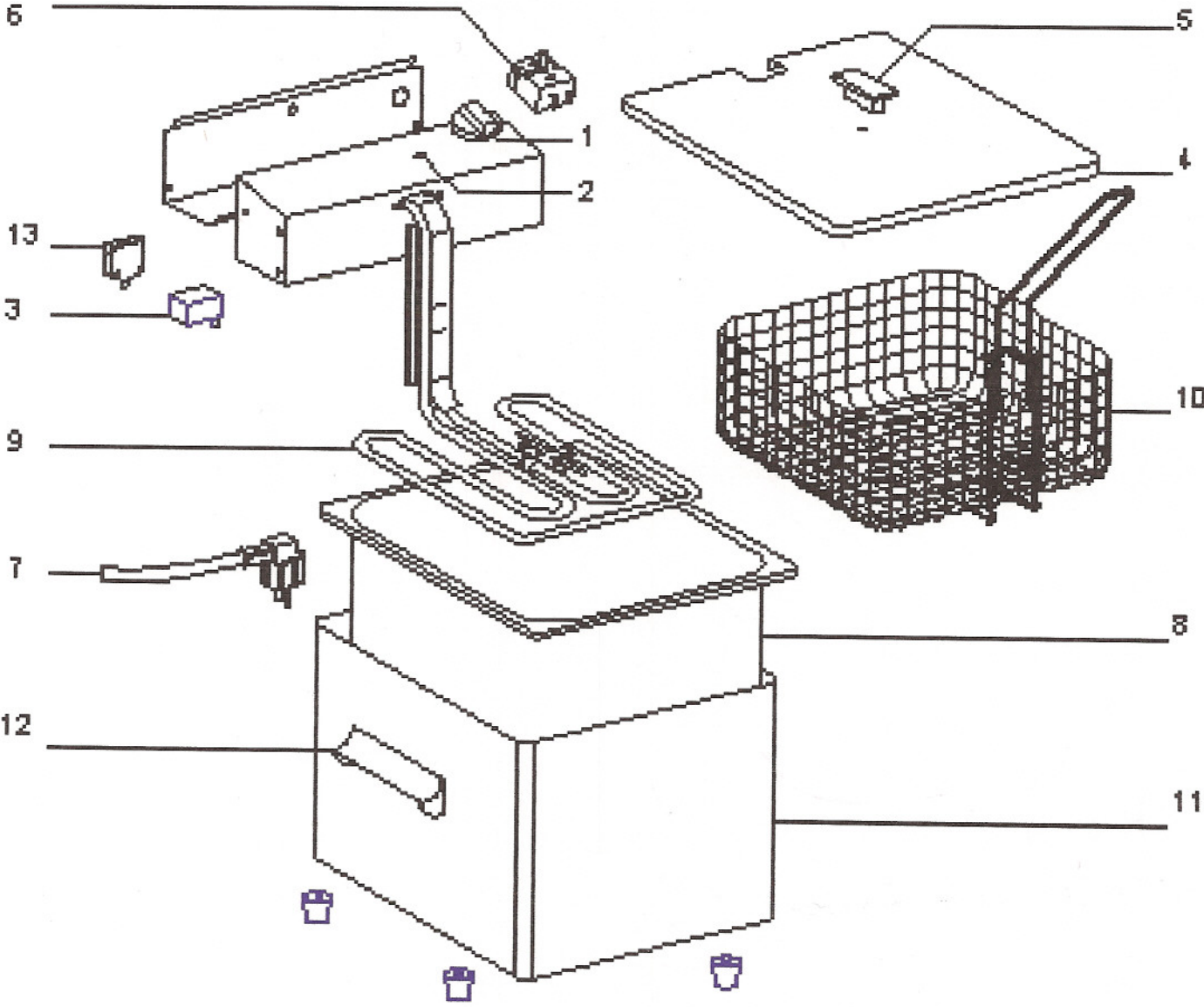
SODIR FRYERS



MODEL RF5S

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tel: (401) 273-3300 fax: (401) 273-3328			Toll free: 1-800-649-7885	
SODIR Model RF-8SP Fryer (208/240V)				
Drawing #	Part Number	Quantity	Description	Old Part Number
1	A14042	1	Thermostat Knob	P-S114029
2R	A08008	1	Red Pilot Light, 220V	P-S108015
2G	A08009	1	Green Pilot Light, 220V	P-S108020
3	A06012	1	Safety Thermostat	P-S106004
4	04090I210	1	Cover	n/a
5	A15002	1	Cover Handle	n/a
6	A06005	1	Regulating Thermostat	P-S106011
7	OEM001	1	Power Cord, 220V (no plug)	n/a
8	F05003	1	Container w/ bracket	P-S605003
9	D02027	1	Heating Element, 220V	P-S402027
10	F04006	1	Basket w/ handle	P-S604006
11	04001I108	1	Unit Casing	P-S605003A
13	A16005	1	Terminal Block	n/a
12	n/a		Side Handle	n/a
14	A07011	1	Interlock Micro Switch	P-S107011
3CAN	A06028	1	Safety Thermostat, CAN	P-S106028
	A13001	4	Foot	P-S113001

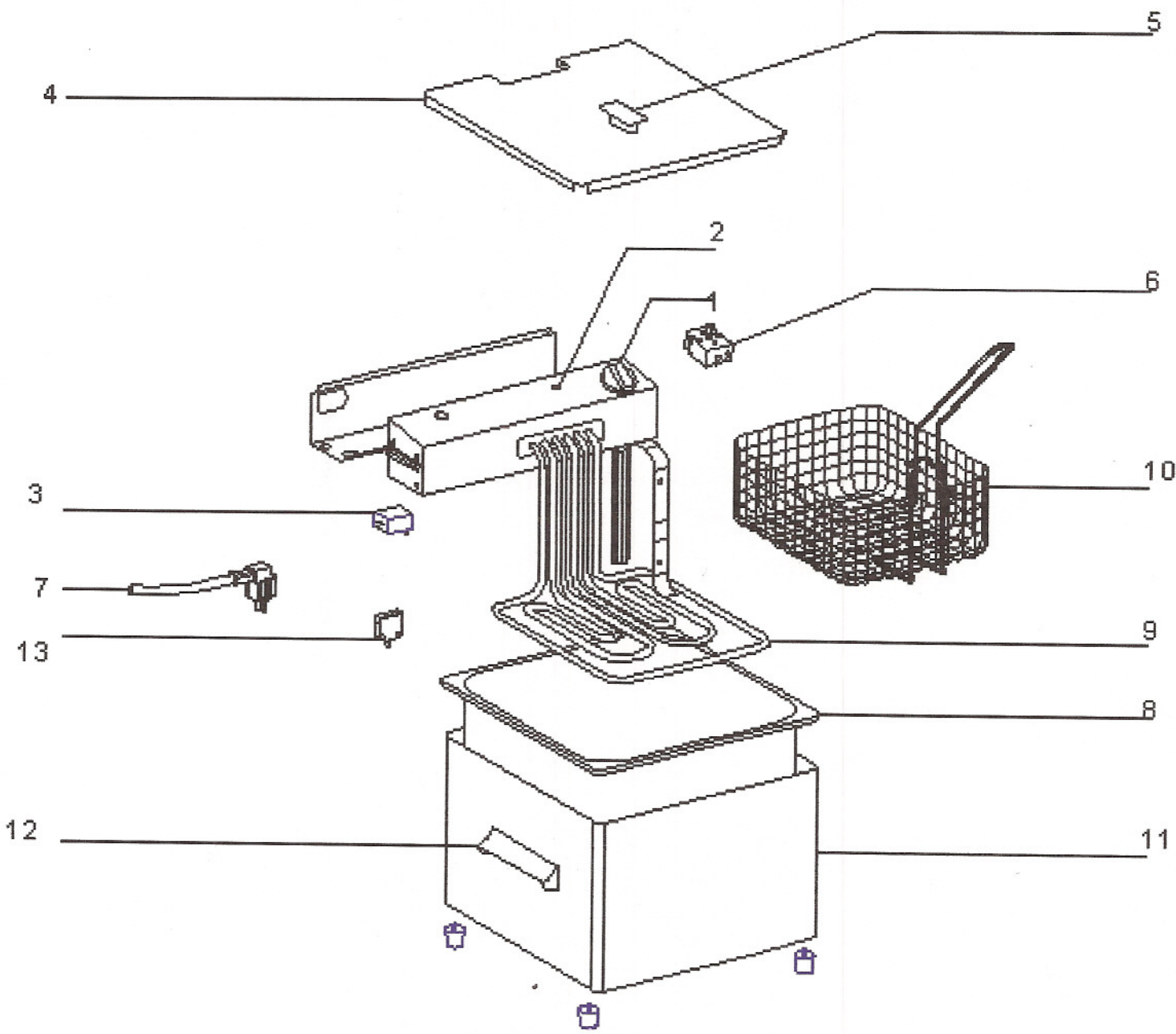
SODIR FRYERS



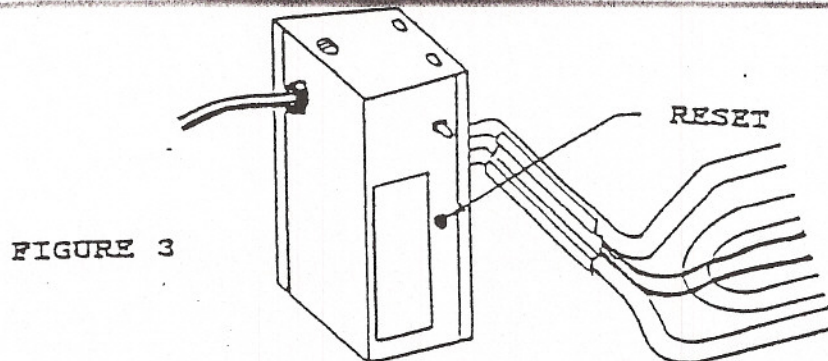
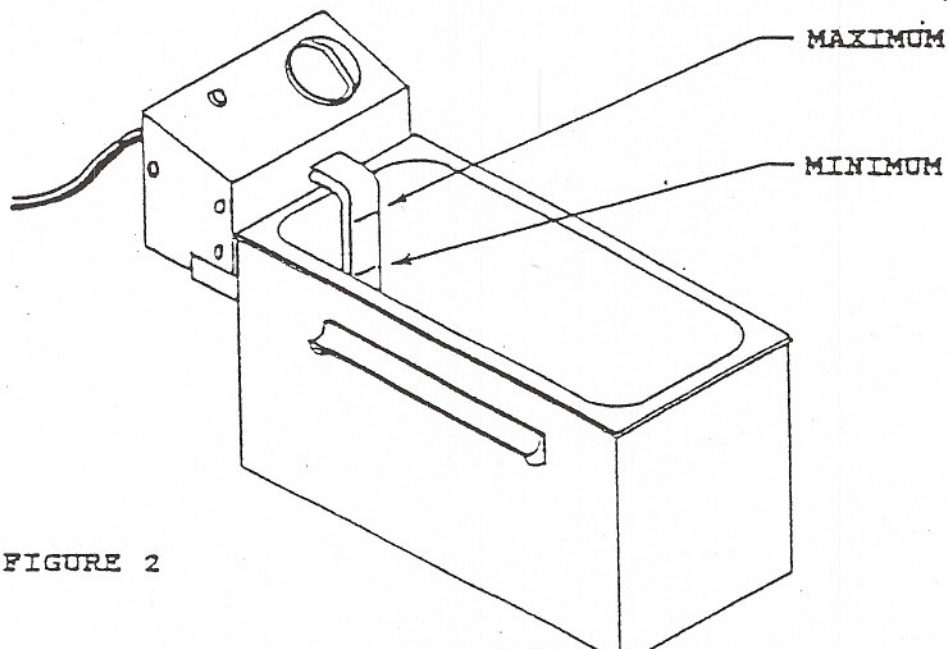
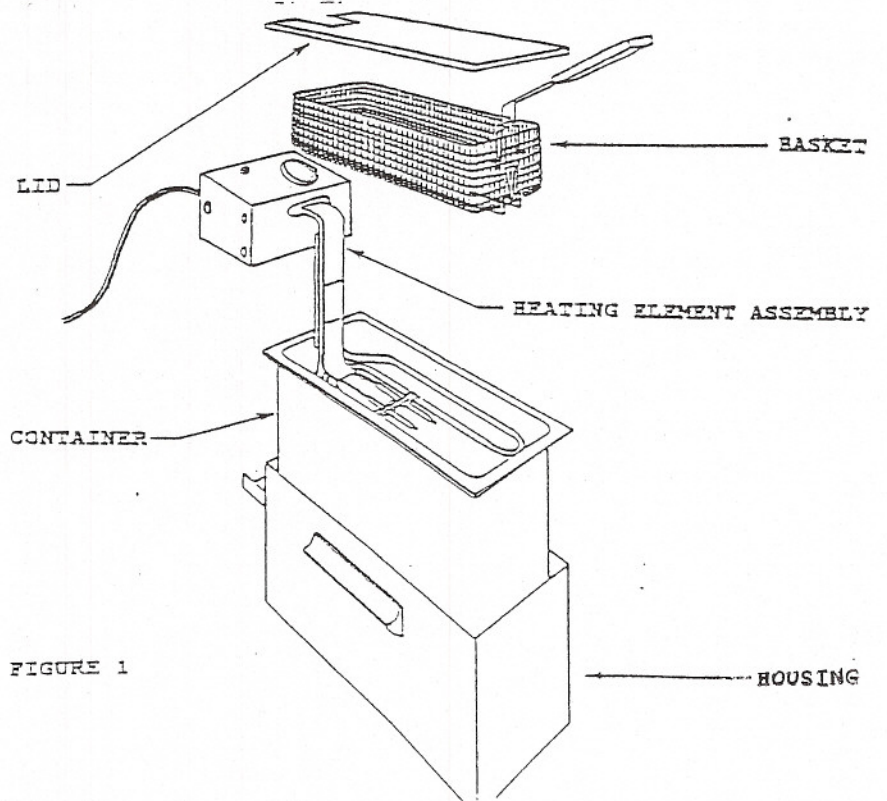
MODEL RF8SP

EQUIPEX, LTD.			25-Aug-00	SPFRY-120-02
765 Westminster Street, Providence, RI 02903				
tel: (401) 273-3300 fax: (401) 273-3328			Toll free: 1-800-649-7885	
SODIR Model RF-12SP Fryer (208/240V)				
Drawing #	Part Number	Quantity	Description	Old Part Number
1	A14042	1	Thermostat Knob	P-S114029
2R	A08008	1	Red Pilot Light, 220V	P-S108015
2G	A08009	1	Green Pilot Light, 220V	P-S108020
3	A06012	1	Safety Thermostat	P-S106004
4	050041210	1	Cover	n/a
5	A15002	1	Cover Handle	n/a
6	A06005	1	Regulating Thermostat	P-S106011
7	OEM004	1	Power Cord, 220V (no plug) HP	n/a
8	F05004	1	Container w/ bracket	P-S605004
9	D02026	1	Heating Element, 220V, 6500W	P-S402026
10	F04008	1	Basket w/ handle	P-S604008
10 ALT	F04004	2	Basket w/ handle	P-S604004
11	050001108	1	Unit Casing	P-S605004A
	A16005	1	Terminal Block	n/a
12	n/a		Side Handle	n/a
14	A07011	1	Interlock Micro Switch	P-S107011
3CAN	A06028	1	Safety Thermostat, CAN	P-S106028
	A13001	4	Foot	P-S113001

SODIR FRYERS



MODEL RF12SP





LIMITED WARRANTY

Your new **EQUIPEX** product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item which has been repaired or altered in any way so as, in the judgment of EQUIPEX, to affect its reliability.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

1. Damage caused by abuse, misuse or dropping or other similar incidental damage caused by, or as a result of, customer failure to follow assembly, operation, cleaning, user maintenance or storage instructions.
2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal wear and tear or abuse.
3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call **Equipex** at 1-800-649-7885.
5. Labor charges to install or test attachments or accessories, which are replaced for any reason.
6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKAGING MATERIAL FOR CARRIER INSPECTION.
7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LLC. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF THE SUBJECT EQUIPMENT.

For service, please call **EQUIPEX** at 1-800-649-7885, menu option # 3

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