



Outperform every day.™

# Operator's Manual

## Cayenne® Standard-Duty Electric Countertop Fryers

	<b>WARNING</b>
	<b>Fire, Injury, Death Hazard</b>
	Correct precautions, procedures and regulations for usage must be followed. Operation and safety training is necessary for all users of this equipment.

Before operating this equipment, read and familiarize yourself with the safety and operating instructions in this manual. Failure to follow these could injure you and others or damage the equipment.

### SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. This manual contains safety precautions which are explained below. Please read carefully.

#### **WARNING**

Warning is used to indicate the presence of a hazard that will or can cause severe personal injury or death.

#### **CAUTION**

Caution is used to indicate the presence of a hazard that will or can cause minor or major personal injury if the caution is ignored.

**NOTICE:** Notice is used to note information that is important but not hazard-related.

#### **To reduce risk of injury or damage to the equipment:**

- Do not operate unattended.
- Unit must be only used in a flat, level position.
- Change oil regularly or as necessary. Old or dirty oil has a lower flash point than clean oil.
- Fill oil to correct level. Do not over fill.
- Do not overfill basket. Do not fill basket more than half full.
- Hot oil is flammable - keep open flames away from hot oil and oil vapors.
- The unit and oil may be hot even though the pilot light is not on.
- Do not operate unit in public areas and/or around children.
- Do not operate if unit has been damaged or is malfunctioning in any way.
- Do not tamper with the Safe Operation Switch or Over Temperature Protection Switch.
- Unplug the unit, turn off and let it cool before cleaning or moving.
- Do not spray controls or outside of unit with liquids or cleaning agents.
- Do not clean the unit with steel wool.
- Dispose of oil in an environmentally responsible manner.



Item No.	Model No.	Description
40705	FFA7110	Single
40706	FFA8110	
40707	FFA7020	Dual
40708	FFA8020	

Dual fryers require a single receptacle on a dedicated branch circuit for each fryer head.

### FUNCTION AND PURPOSE

This unit is intended to be used for deep frying foods in commercial foodservice operations only. It is not intended for household, industrial or laboratory use.

Please register your product at [Vollrath.com/Warranty](http://Vollrath.com/Warranty)

## INSTALLATION

	<b>WARNING</b> <b>Fire, Injury, Death Hazard</b> This equipment must be installed by a qualified installer in accordance with all federal, state and local codes. Failure to install this equipment properly can result in injury or death.
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### Applicable Codes and Standards

#### United States

Vollrath recommends all commercial cooking equipment be provided with a ventilation system in compliance with NFPA96.

- Cooking equipment that uses or produces grease (e.g. fryer, griddle), must be provided with hoods that are designed to capture grease and provide fire protection.
- Equipment must be installed in accordance with the requirements and approval of the AHJ "Authority Having Jurisdiction."

### Clearance Requirements

- Minimum clearance from combustible construction: 6" (15 cm) from the sides and back of the fryer
- Minimum clearance from surface flames from adjacent equipment: 16" (40.6 cm)

### Environment Requirements

- Must not be installed under combustible materials.
- Should be installed under a hood in accordance with the latest edition of the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96.
- Locate the fryer in a place where it cannot be pushed off the countertop.
- Keep the area surrounding the fryer clear of combustible materials.
- Keep the area at the front of the fryer clear for unobstructed access during operation.

### Electrical Requirements

- Single Fryers: One dedicated 20 Amp circuit with a single outlet
- Dual Fryers: Two separate dedicated 20 Amp circuits with a single outlet for each fryer head

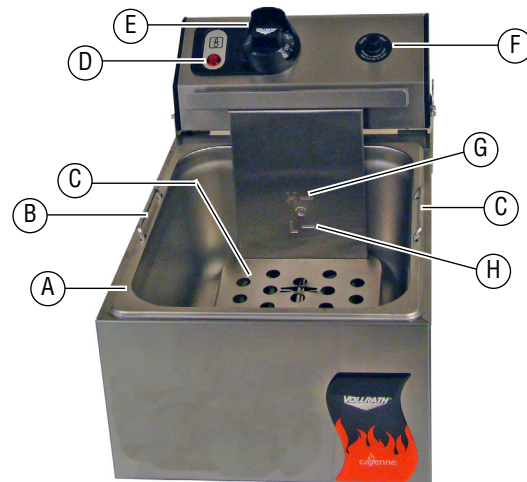
### Unpack the Equipment

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Clean any glue residue left over from the plastic or tape.
3. Save the original packaging. Use this packing to ship the product if repairs are needed.

### Clean the Equipment


This equipment must be cleaned prior to use. Failure to clean surfaces before using the unit could cause food contamination. See "Cleaning" in this manual.


## FEATURES AND CONTROLS



- A Well.** Holds the oil and is where the cooking takes place. A heating element is suspended in this component.
- B Lifting Handles.** Used to lift the well in and out of the unit for oil disposal and cleaning.
- C Heating Element.** This is what heats the oil or lard.
- D Pilot Light.** Indicates the element is heating. The light will go out when the oil reaches the set temperature. The light will cycle on and off as the unit heats to maintain temperature. This is not an ON/OFF light.
- E Temperature Control dial.** Used to set or adjust the temperature of the well. The numbers on the dial correspond with the oil temperature. The "0" position is off.
- F Over Temperature Reset Switch and Cover.** Remove cover to access the reset switch. If the oil reaches a temperature of 430°F (221°C) this switch cuts power to the unit
- G High Oil Level.** This is the maximum level mark for the well. Do not fill with oil above this mark because it may cause oil to overflow the well after the basket of food has been added.
- H Low Oil Level.** This is the minimum level mark for the well. Do not operate with oil below this level as the oil may overheat and start a fire.

## OPERATION

	<b>WARNING</b>
	<p><b>Fire Hazard</b> Overheated oil or oil vapors can ignite causing a fire. Monitor oil temperature, quality and level. Use and maintain oil vapor removal system.</p> <p>Heat oil carefully. If oil smokes, reduce heat. Do not leave unit unattended. If fire occurs, turn unit off, cover until cool. Do not put water on hot or flaming oil. Do not operate with oil below low oil mark. Dirty oil has a lower flash point. Replace oil on a regular basis. Maintain correct oil level. Use an oil vapor removal system (hood) to reduce oil and grease buildup on wall or ceiling surfaces</p>

	<b>CAUTION</b>
	<p><b>Burn Hazard</b> Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water onto the cooking surface as it can spray or splatter.</p>

Follow these same instructions for each well of a two well unit. Each well operates independently and may be operated at different temperatures.

1. Remove basket(s) from fryer.
2. Fill or add oil/solid shorting to the well. Always maintain oil level between High Oil Level and Low Oil Level as indicated on the side of the well. **DO NOT** overfill.
3. Turn the dial to desired temperature; the pilot light indicates when the elements are energized. If using lard or solid type oil is pulse the equipment in 1 to 2 minute on and off cycles at low-med temperature until liquid covers the heating coils. This reduces smoking and risk of fire.
4. Allow the unit to preheat and the oil to come up to cooking temperature, approximately 15 minutes. The pilot light will cycle when the oil has reached the set temperature.
5. Load each basket; **NEVER** more that half way full.
6. Carefully lower the basket into the cooking oil.
7. When removing the basket from the oil, allow the excess oil to drain back into the well before transferring to holding area.


### Oil Tips


- Use high quality oil.
- Cook at temperatures that are recommended by food manufacture.
- Change oil as needed or food quality requires.
- Skim oil often and filter daily.
- Cover oil overnight.

## TROUBLESHOOTING

Problem	Might Be Caused By	Course of Action
Pilot light does not illuminate when the temperature control is turned up	Fryer is not plugged in.	Plug in fryer.
	Safe operation switch in "OFF" position.	Check the safe operation switch is in "ON" position.
	Temperature safety switch is tripped.	Reset temperature safety switch.
	Pilot light malfunction.	Replace pilot light.
Oil gets too hot	Oil level low.	Turn off the fryer and allow it to cool. Add oil to proper level.
	Thermostat control malfunction.	Replace thermostat control.
Oil does not get hot enough	Thermostat control malfunction.	Replace thermostat control.
Oil heats slowly	Low or incorrect voltage to fryer.	Verify that voltage rating on fryer matches the source voltage. If not, have qualified electrical personnel install proper source voltage.
Oil boils over top when frying	Too much oil in the well.	Reduce the amount of oil in the well.
	Too much food in the basket.	Reduce the amount of food in the basket.
	Too much water in the food.	Dry food product or remove ice crystals from food prior to frying.

## CLEANING

	<b>WARNING</b>
	<p><b>Electrical Shock Hazard</b> Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock. Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.</p>

	<b>CAUTION</b>
	<p><b>Burn Hazard</b> Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water onto the cooking surface as it can spray or splatter.</p>

To maintain the appearance and increase the service life, clean your equipment daily.

1. Allow the unit and oil to cool completely before cleaning.
2. Unplug the unit.
3. Do not immerse the cord, plug or controls in water or any other liquid.
4. Rotate the fryer head to the up position.
5. Carefully remove the well(s) from the unit and then filter or discard the used oil.
6. Use a damp cloth or sponge dipped in soapy water to clean the unit and well(s); rinse thoroughly. Or, fill the well(s) with water and dish washing liquid. Lower the fryer head to the down position and boil for a few minutes; rinse thoroughly.

**NOTICE: It's important that the unit doesn't run dry as it will cause the element to burn out.**

7. Dry thoroughly after cleaning.

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## TEMPERATURE SAFETY RESET SWITCH

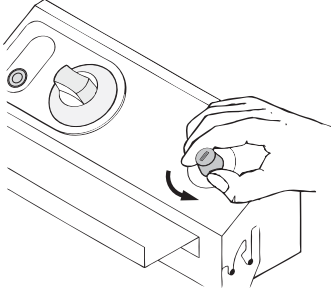
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This fryer is equipped with a switch that cuts off power if the oil temperature reaches 430°F (221°C). This switch has a manual reset. The reset switch and cover is located on the front panel of the unit.

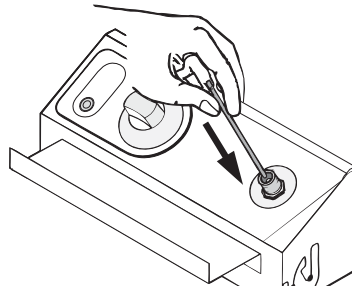
Determine what caused the safety switch to activate and correct it. Possible causes include; dirty oil, low oil level and element not properly submerged in oil.

### Reset the temperature safety switch

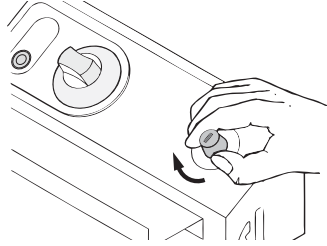
1. Wait until the oil has cooled to 300°F (149°C) or below.
2. Remove the switch cover by unscrewing counterclockwise.



3. Use a pen or similar narrow tool to press the reset button down. The button should stay in the down (set) position.



4. Replace the switch cover and secure by screwing clockwise.



5. If unable to reset the temperature safety switch or if the switch continues to trip, contact Vollrath Technical Service.

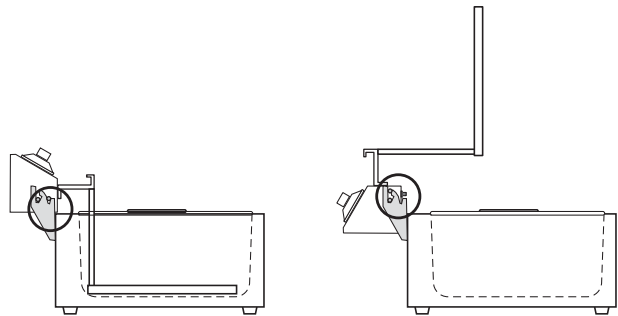
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## SAFE OPERATION SWITCH

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This fryer is equipped with a safe operation switch. The switch allows power to the heating element when it is in the correct position.

- When the heating element is in the down position, the safe operation switch is pushed in and the heating element will be supplied with power.
- When the heating element is in the up position or removed from the unit, the switch goes to the "OFF" position and cuts power to the heating element.



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## SERVICE AND REPAIR

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Serviceable parts are available on [Vollrath.com](http://Vollrath.com).

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions.

When contacting Vollrath Technical Services, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

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## WARRANTY STATEMENT FOR VOLLRATH CO. L.L.C.

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This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration and new product announcement, visit [www.vollrath.com](http://www.vollrath.com).



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### **The Vollrath Company, L.L.C.**

1236 North 18th Street  
Sheboygan, WI 53081-3201 U.S.A.  
Main Tel: 800.624.2051 or 920.457.4851  
Main Fax: 800.752.5620 or 920.459.6573  
Customer Service: 800.628.0830  
Canada Customer Service: 800.695.8560

### Technical Services

[techservicereps@vollrathco.com](mailto:techservicereps@vollrathco.com)  
Induction Products: 800.825.6036  
Countertop Warming Products: 800.354.1970  
All Other Products: 800.628.0832