



INSTALLATION, OPERATING & SERVICE INSTRUCTIONS FOR THE GARLAND S18-F AND S18-FS SERIES RESTAURANT FRYERS

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER
FLAMMABLE VAPORS OR LIQUIDS IN THE
VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING:

IMPROPER INSTALLATION, ADJUSTMENT,
ALTERATION, SERVICE OR MAINTENANCE CAN
CAUSE PROPERTY DAMAGE, INJURY OR DEATH.
READ THE INSTALLATION, OPERATION AND
MAINTENANCE INSTRUCTIONS THOROUGHLY
BEFORE INSTALLING OR SERVICING
THIS EQUIPMENT.

PLEASE READ ALL SECTIONS OF THIS MANUAL AND RETAIN FOR FUTURE REFERENCE.

THIS PRODUCT HAS BEEN CERTIFIED AS COMMERCIAL COOKING EQUIPMENT AND MUST BE INSTALLED
BY PROFESSIONAL PERSONNEL AS SPECIFIED.

For Your Safety Post in a prominent location,.



Users are cautioned that maintenance and repairs must be performed by a Garland authorized service agent using genuine Garland replacement parts. Garland will have no obligation with respect to any product that has been improperly installed, adjusted, operated or not maintained in accordance with national and local codes or installation instructions provided with the product, or any product that has its serial number defaced, obliterated or removed, or which has been modified or repaired using unauthorized parts or by unauthorized service agents. For a list of authorized service agents, please refer to the Garland web site at <http://www.garland-group.com>. The information contained herein, (including design and parts specifications), may be superseded and is subject to change without notice.

Continuous product improvement is a Garland policy, therefore design and specifications are subject to change without notice.

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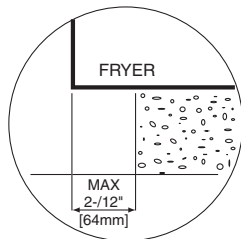
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DIMENSIONS AND SPECIFICATIONS

North American (60 cycle) Electrical Loading:												
Model	Total kW	Nominal Amperes Per Line										
		208v/1Ø	240V/1Ø	208V/3Ø			240V/3Ø			480V/3Ø		
				X	Y	Z	X	Y	Z	X	Y	Z
S18F	12	58	50	34	34	34	29	29	29	15	15	15
S18SF	16	77	67	49	38	49	42	33	42	21	17	21

Export (50 cycle) Electrical Loading:										
Model	Total kW		Nominal Amperes Per Line							
			220/380V/1Ø		240/415V/1Ø		220/380/3Ø			240/415V/3Ø
	220/380V	240/415V	1Ø	1Ø	X	Y	Z	X	Y	Z
S18F	10.1	12	46	50	16	16	16	17	17	17
S18SF	13.4	16	61	67	27	18	18	30	19	19

DAIS Installation:



Frying area is 13" (330mm) wide x 15-1/2" (394mm) deep.

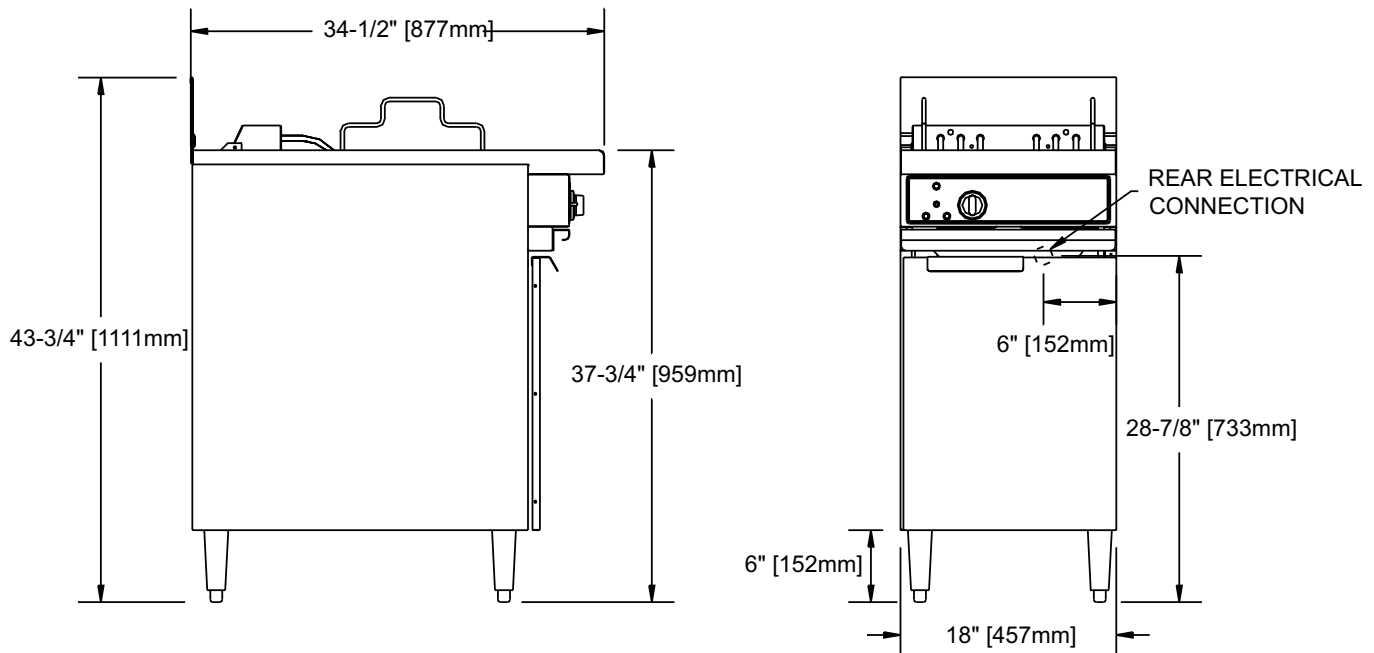
Installation Clearances:

Clearance to combustible surfaces

Sides: 1" (25mm) Rear: 1-1/2" (38mm)

NOTE: Many local codes exist, and it is the responsibility of the Owner and the Installer to comply with those codes.

Production Capacity (per hour)	
Model	French Fries
S18F	Frozen to Done 50 lbs. /23kg
S18SF	Frozen to Done 60 lbs./ 27kg



Frying area is 13" (330mm) wide x 15 1/2" (394mm) deep

INTRODUCTION

You have purchased the finest Commercial cooking Equipment available. Like any fine precision built piece of equipment it should be given regular care and maintenance.

Rating Plate

When corresponding with the factory or your equipment dealer regarding service problems or replacement parts, be sure to refer to the particular unit by the correct model number, including prefix and suffix letters and numbers and serial number. The rating plate affixed to the unit contains this information

For proper operation, the information on the data plate of your new equipment must match your electrical supply.

Product Information

The deep fat fryer is one of the more versatile products in today's kitchen. Its ability to cook a variety of products in large quantities makes it the most common & economical choice. The Garland restaurant series fryer is designed to be installed free standing or in battery with Garland S,SS,SU680 series ranges.

Cooking larger quantities of food can be done more efficiently than small quantities. Product is cooked directly in the oil using the lift out wire baskets supplied.

NOTE: It is important to keep the cooking oil clean. The frequency of change depends on the amount of use and the type of products cooked.

INSTALLATION

Your new equipment must be installed and adjusted by a competent person in accordance with the law. Failure to install appliances correctly could lead to prosecution. IT is in your own interests and that of safety to ensure that the law is complied with.

Your Garland Dealer is well qualified to provide this service. Periodic inspections by your dealer or a qualified service company are recommended to check temperatures and to ensure moving parts are operative. Wherever possible avoid overheating idle equipment, as this is the primary cause for increased service cost.

Location

The fryer should be installed on a firm smooth and level floor designed to withstand the weight of the fully laden appliance. Adequate clearance must be provided for servicing, ventilation and proper operation. The range must be kept clear of combustible material. Note the minimum clearances marked on each appliance.

Ventilation

The area in which the appliance is installed must be adequately ventilated to provide air for removal of steam, heat generated by the appliance, etc. the use of a mechanical extract system should be considered and conform to local codes.

Preparation Before Use

After the fryer has been properly installed and checked for operation, it will be necessary to clean the protective coating from the tank as follows:

1. Turn the power service disconnect switch off.
2. Remove baskets from the fry tank.
3. Lift the element handle until the heating elements are in full raised position.

INSTALLATION Continued

4. Lift the tank out of the fryer for cleaning. If a special fry tank cleaner is used, carefully follow the manufacture's instructions for use. A soap, vinegar or baking soda solution may be used for cleaning the tank. Rinse the tank thoroughly with clean, hot water and dry completely.
5. Replace the tank in the fryer. If the tank has the optional drain valve, make sure that this valve is tightly closed.
6. With the circuit breakers and toggle switch on the fryer in the "OFF" position, turn on the power at the service disconnect box.

OPERATION

Filling the Tank

Once the tank and elements have been cleaned the tank can be filled with oil.

1. If Liquid frying compound is used, fill the tank to the 'Full' mark stamped on the inside of the tank. Do not over fill the tank.
2. If hydrogenated or solid frying compound is used, measure 30 lbs (13.6 kg). Pack the compound firmly around the heating unit. The elements must be completely covered with compound. Start the fryer and set the thermostat to 250°F (121°C). Operate at this temperature until the compound is completely melted. Operating at higher temperatures can scorch the frying compound.
3. For optimum frying compound life, it has been recommended by the manufactures of the compound limit the maximum operating temperature to 375°F (190°C) on S18F models and 350°F (177°C) on S18SF models.

Operating Instructions

The S18 series fryers are equipped with a temperature limiting safety system. To start the fryer operating:

1. Turn the thermostat to the "OFF" position.
2. Lift the toggle switch to the start position (momentarily up).
3. Release the switch. It will return to the run position. The green indicator lamp should be illuminated.
4. Turn the thermostat dial to the desired temperature.

High Temperature Cutoff/Reset

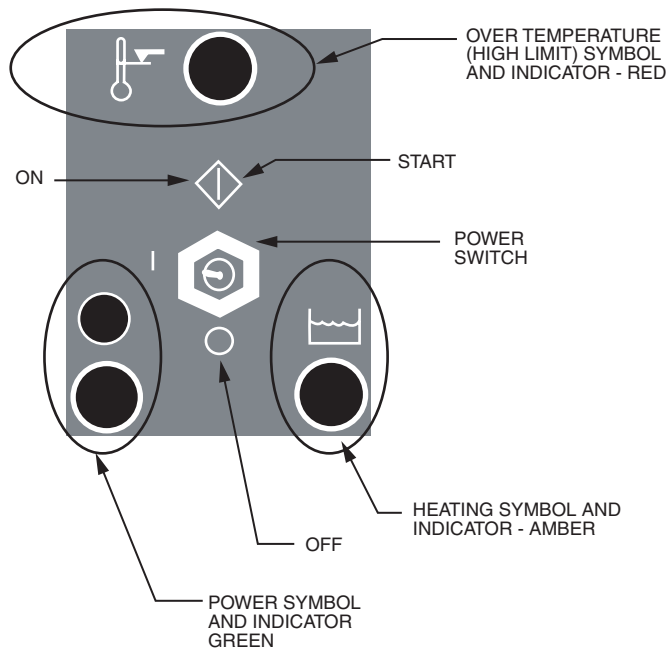
Your Garland Fryer is equipped with a protective secondary thermostat. If the operating thermostat fails to control the temperature, the secondary (Hi-Limit) thermostat will take over. It will cut off power to the heating elements if the frying compound reaches a temperature greater than 430°F (221°C). The system cannot be reset until the frying compound drops in temperature by approximately 50°F (28°C). Repeating the starting procedure can reset the system.

If this condition occurs, it could indicate that the operating thermostat has become damaged. A qualified service technician should check the fryer. Continued operation of the fryer in this condition will deteriorate the frying compound and degrade the product quality.

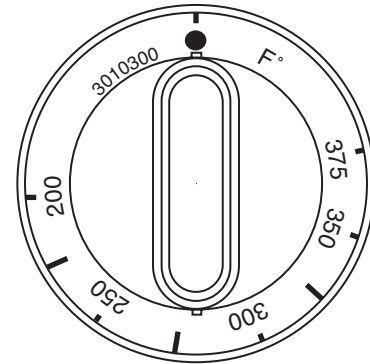
OPERATION Continued

Operating Controls

Control Panel, Symbols and Indicators



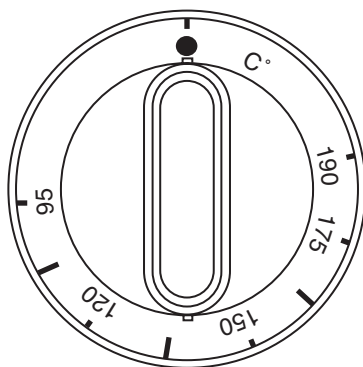
Thermostat Dial Degrees C



Safety

It is the responsibility of the supervisor or equivalent person to ensure that users of this equipment wear suitable protective clothing and to draw attention to the fact that some parts will be necessary, become very hot and will cause burns if touched accidentally.

Thermostat Dial Degrees C



Suggestions for Quality Fried Products

Clean equipment is vital to the quality of fried foods. Fresh uncontaminated frying compounds produce better fried foods.

1. Taste the frying compound once a day. Your patrons do, when they eat the product.
2. Filter the frying compound daily. Use a proper filter and cone or a filter system.
3. Drain or dry foods before frying. Excessive moisture and water breaks down frying compound.
4. Do not salt or otherwise season food over the fryer. This practice contaminates the frying compound and accelerates its deterioration.
5. Do not shake breaded items over the fryer.

OPERATION Continued

6. Keep the fry tank covered when not in use. This will prevent air from oxidizing the frying compound and will keep impurities out.
7. Watch for the signs of shortening break down. An unusual darkening of the shortening or smoking are the first signs of break down. Foaming, objectionable change in flavour of the product and fuming also indicate a break down of the frying compound.
8. Set the thermostat to 200°F (93°C) during idle periods. This will conserve energy and extend frying compound life.

CLEANING AND SERVICING

NOTE: This Appliance is not Protected against Water Jets. Do not Clean with Water Jets.

Stainless Steel

Stainless steel should be cleaned using a mild detergent, a soft cloth and hot water. If it is necessary to use a non-metallic scouring pad, always rub in the direction of the grain in the metal to prevent scratching. Wash a small area at a time and rinse the washed area with a clean sponge dipped into a disinfectant and wipe dry with a soft clean cloth before it can dry.

Use only stainless steel, wood or plastic tools to scrape off heavy deposits of grease or oil. Do not use ordinary steel scrapers or knives as particles of iron may become embedded and rust.

NEVER USE STEEL WOOL.

Enamelled / Painted Surfaces

Establish a regular cleaning schedule. Any spills should be wiped off immediately. The unit should be allowed to cool down before cleaning any exterior surfaces. Wipe

exposed surfaces when cool with mild detergent and hot water. Stubborn residue spots may be removed with scouring pad. Dry thoroughly with a clean cloth.

Servicing

To ensure efficient and safe operation of the appliance it is recommended that servicing is carried out at regular intervals, the frequency of which will vary, depending on the installation conditions and usage. Usually once per year is adequate.

Competent persons in accordance with the law must carry out servicing.

Precautions

It is essential that the instructions in this booklet be strictly followed for the safe and economical operation of the equipment. If it is known or suspected that a fault exists on the appliance then it must not be used until a competent person has rectified the fault.

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