

Caterlite

Fryer

Instruction manual



Model
GG198-A/GG199-A

Safety Tips

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - Fire Precautions
 - Wiring Regulations
 - Building Regulations
- ALWAYS ensure oil levels are within the 'MIN' and 'MAX' levels. Failure to do so could result in fire.
- ALWAYS use a suitable cooking oil.
- ALWAYS remove excess moisture/water from food before frying to avoid excess foaming and spitting of the oil.
- Change oil regularly. The flashpoint of oil (the point at which it ignites) gradually reduces the more it is used.
- DO NOT immerse the appliance in water.
- DO NOT clean with jet/pressure washers.
- DO NOT move or carry the appliance when it is switched on.
- DO NOT leave the appliance unattended during operation.
- Never switch on the fryer without oil inside.
- **Some surfaces become hot during operation - take care when using the appliance.**
- Always switch off and disconnect the power supply to the appliance when not in use.
- Not suitable for outdoor use.
- This appliance must only be used in accordance with these instructions and by persons competent to do so.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.



- If the power cord is damaged, it must be replaced by a Caterlite agent or a recommended qualified technician in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Caterlite recommend that this appliance should be periodically tested (at least annually) by a Competent Person. Testing should include, but not be limited to: Visual Inspection, Polarity Test, Earth Continuity, Insulation Continuity and Functional Testing.

Product Description

GG198-A - Caterlite Light Duty Fryer - 3.5Ltr

GG199-A - Caterlite Light Duty Fryer - 2 x 3.5Ltr

Introduction

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your Caterlite product.

Pack Contents

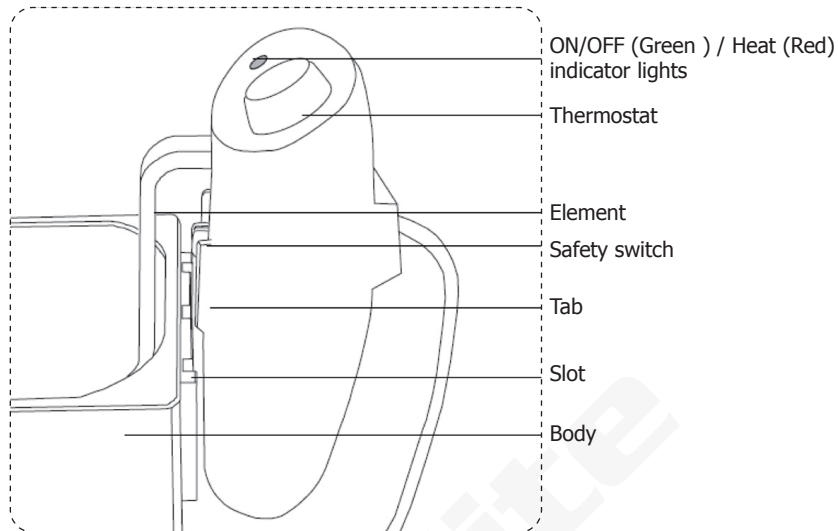
The following is included:

- Caterlite Fryer
- Basket
- Instruction manual
- Lid

Caterlite prides itself on quality and service, ensuring that at the time of packaging the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your Caterlite dealer immediately.

Operation



Connecting the Element/Control Panel

The Element and Control Panel are supplied as a single detachable part to aid in cleaning the appliance.

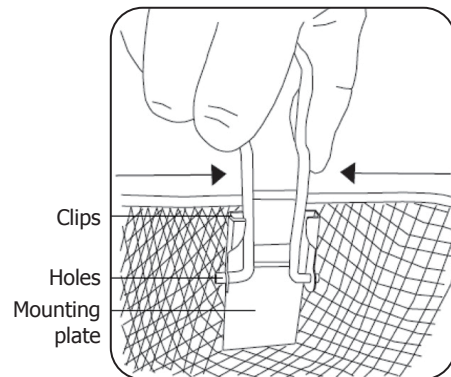
To connect to the body of the appliance:

1. Locate the tabs on the front of the control panel with the slots on the rear of the body.
2. Ensure the safety switch is aligned with the centre slot.
3. Lower the unit onto the appliance, ensuring the tabs are located inside the slots.

Connecting the Basket Handle

Care must be taken to ensure that the handle is correctly assembled before being used.

1. Squeeze the two ends of the handle together.
2. Slot the ends of the handle into the holes on the mounting plate of the basket.
3. Pull the handle back so that the handle is located behind the clips on the mounting plate.



Cooking



NOTE: Unit should not be operated with lid in situ.

1. Connect the appliance to the mains power supply.
2. Set the thermostat to the desired temperature. The red heat indicator light turns On.



NOTE: 170°C to 180°C is suitable for general cooking.

3. The appliance begins to heat the oil.



NOTE: The red Heat indicator light turns On during heat-up. When the oil is at the set temperatures the light turns Off.

4. Once the oil is at the set temperature lower the food into the oil using the basket supplied.
5. Remove the basket from the oil once the food is cooked. Shake gently above the oil pan to remove any excess oil.



WARNING: The food and oil are very hot! Take care when removing the basket as oil may drip.

Cleaning, Care & Maintenance

- Always turn Off the appliance and disconnect from the power supply before cleaning.
- Always allow the oil to cool before cleaning, ideally for at least 6 hours.
- Check the temperature with a suitable probe thermometer; 40°C is the MAXIMUM temperature at which oil should be removed.
- For best performance, Caterlite recommend that the appliance is cleaned after each day of operation.



Note: Failure to clean the appliance regularly may result in premature activation of the thermal cut-out switch.

- Remove the Element/Control Panel for ease of cleaning.
- Empty the oil to clean the appliance thoroughly.



WARNING: DO NOT remove the oil pan until AFTER it has been emptied.

- If the oil is to be reused then filtering it before refilling the pan will extend the oil's cooking life.
- Use a suitable detergent to clean the interior of the appliance.
- Use warm, soapy water and a damp cloth to clean the exterior of the appliance.
- Dry thoroughly after cleaning, and ensure there is no water left in the fryer.
- A Caterlite dealer or qualified technician should carry out repairs if required.

Troubleshooting

If your Caterlite appliance develops a fault, please check the following table before making a call to the Helpline.

Fault	Probable Cause	Solution
The unit is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug or lead is damaged	Call Caterlite agent or qualified technician
	Power supply	Check power supply
	Thermal cut-out activated	Press re-set switch on rear of unit
	Safety switch not located properly	Refit control/element unit

Fault	Probable Cause	Solution
Appliance does not reach set temperature	Faulty thermostat	Call Caterlite agent or qualified technician
	Faulty element	Call Caterlite agent or qualified technician
	Build-up of fat on the element	Clean the appliance
Appliance heats up but indicator light does not come on	Indicator light has expired	Call Caterlite agent or qualified technician
Power indicator light comes on but appliance does not heat up	Faulty thermostat	Call Caterlite agent or qualified technician
	Faulty element	Call Caterlite agent or qualified technician
	Thermostat set incorrectly	Check thermostat
Appliance slow to heat up	Build-up of fat on the element	Clean the appliance

Technical Specifications

Model	Voltage	Power	Temperature range	Capacity (Litres)	Dimensions h x w x d (mm)	Weight (kg)
GG198-A	220-240V 50Hz	2000W	130-190°C	3.5	210 x 233 x 400	2.5 kg
GG199-A	220-240V 50Hz	2 x 2000W	130-190°C	2 x 3.5	210 x 416 x 400	5

Electrical Wiring

The plug is to be connected to a suitable mains socket.

This appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E

This appliance must be earthed.

If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.



Compliance

The product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

Caterlite parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

Caterlite products have been approved to carry the following symbol:



All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of Caterlite.
Every effort is made to ensure all details are correct at the time of going to press, however, Caterlite reserves the right to change specifications without notice.

DECLARATION OF CONFORMITY

Equipment Type	Light Duty Fryer - 3.5Ltr Light Duty Fryer - 2 x 3.5Ltr
Model	GG198-A GG199-A
Legislation	Electrical Safety Electromagnetic Compatibility
Standards	AS/NZS 60335.1:2010 +A1:2011 +A2:2014 +A3:2015 +A4:2017 AS/NZS 60335.2.13:2017 EN55014-1:2017 EN55014-2:2015 EN61000-3-2:2014 EN61000-3-3:2013
Producer Name	Caterlite
Producer Address	15 Badgally Road, Campbelltown, NSW 2560

I, the undersigned, hereby declare that the equipment specified above conforms to the above Legislation and Standard(s).

Date	29 th May 2019
Signature	
Full Name	Ashley Hooper
Position	Technical & Quality Manager/ Responsible Supplier

Caterlite

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