



FOOD EQUIPMENT

NEMCO FRYERS – 10lbs Model Series: 6700, 6701
NEMCO FRYERS – 15lbs Model Series: 6703-240, 6704-240

OPERATING INSTRUCTIONS

INTRODUCTION

1. Read These Operating Instructions thoroughly before installing or using this Equipment. Improper installation or use can result in equipment or property damage, electric shock or personal injury.
2. Nemco Fryers are heavy duty and are designed for commercial use.
3. Trained personnel should operate this equipment only.

SAFETY INSTRUCTIONS

1. IMPORTANT: Clean machine thoroughly before first use and after all uses, using cleaning instructions below.
2. IMPORTANT: Incoming power MUST be the same as the equipment's rating. Refer to the Electrical Ratings listed on the equipment's Data Tag Located on the back of the unit.
3. CAUTION: This Fryer's power cord is equipped with a GROUNDED, 3-prong power cord. Plug only into a matching, grounded outlet. DO NOT cut or break off the third prong. Operating this equipment without proper grounding may result in electric shock.
4. CAUTION: Always disconnect Power when not in use and before cleaning or servicing.
5. CAUTION: Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
6. CAUTION: Equipment surfaces are HOT during use and a short time after disconnecting the power. Allow to cool before moving or servicing.
7. WARNING: DO NOT immerse in water or other liquid. DO NOT clean with water jet. SEVERE personal injury or death can result.

ELECTRICAL REQUIREMENTS

1. The electrical ratings are listed on the equipment's Data Tag located on the back of this equipment.
2. Model: 6700 is rated 120 Volts, 1800 Watts, 15 Amps and has a NEMA 5-15P plug and grounded cord.
3. Model: 6701 is rated 120 Volts, 1800 Watts, 15 Amps and has a NEMA 5-15P plug and grounded cord.
4. Model: 6703-240 is rated 240 Volts, 6000 Watts, 25 Amps and has a NEMA 10-30P plug and grounded cord.
5. Model: 6704-240 is rated 240 Volts, 6000 Watts, 25 Amps and has a NEMA 10-30P plug and grounded cord.
6. This equipment must be properly GROUNDED.

PREPARATION

1. Remove all packing pieces and lift unit out of the box.
2. Remove any outside and internal packaging.
3. Remove any white plastic coating that may be affixed to stainless steel surfaces.
4. Set unit on a flat surface.
5. Position unit near the power outlet. Avoid the use of extension cords. Do not run cord under carpeting or cover with runners. Arrange cord where it will not be tripped over.
6. This appliance has hot and live electrical parts inside. Do not use it in areas where gasoline, paint or flammable liquids are used or stored.
7. If unit fails to work properly when first operated, call NEMCO customer service at 1-800-782-6761.

OPERATION

1. Plug the unit into the power supply.
2. Fill well of unit with oil to indicator slot on element guard.
3. Place the batter plate over the elements. This will keep the basket and debris off the elements.
4. Make sure the control unit is securely fit to the base of the tank.
5. The products covered by this instruction sheet are intended for mounting under a ventilated hood.
6. Plug the unit into the appropriate power supply as indicated on the data plate. The red light indicates power is being supplied to the unit. International law requires this light to remain on to indicate the unit is plugged in.
7. Adjust the thermostat to desired temperature; amber light will illuminate. Temperature can be set up to 400 degrees Fahrenheit.
8. After use, turn thermostat knob to off position.
9. To disconnect appliance, turn controls to off and remove plug from outlet.

Note: if your unit is not operating, please check the "RESET" button on the back of, or bottom of the control.

WARNING: DURING NORMAL OPERATIONS, THE EXTERIOR OF THE UNIT IS HOT.

CLEANING

NOTE: Proper maintenance plays an important part in the life span and functioning of the unit.

1. Unplug the power cord.
2. Remove the fryer basket and components in tank for grease removal and cleaning.
3. The elements are connected to the control unit, which will lift off the base of the unit.
4. Clean the components of the fryer with a mild detergent and warm water. Be sure to dry unit.
5. Do not immerse in water or other liquid.
6. Clean exterior of unit with a stainless steel cleaner. Be sure to dry unit.
7. Do not immerse in water or other liquid.

DO NOT IMMERSE UNIT!

SERVICE INSTRUCTIONS

If the unit fails to operate properly, call NEMCO customer service toll free at 1-800-782-6761.

6700 & 6701 SERVICE PARTS

<u>Part #</u>	<u>Qty</u>	<u>Description</u>
45920	1	Timer Knob (6701)
45935	1	Timer (6701)
45966	4	Leg
46210	1	Well
46751	1	Cord 120V
46776	1	Amber Pilot Light 120V
46795	1	Thermostat 200-400 Degrees
46796	1	Temperature Limit Controller
47406	1	Red Pilot Light 120V
66630	1	Timer Dial (6701)
67109	1	Element
67247	1	Fryer Basket
67308	1	Batter Plate
46376	1	Cordgrip
47460	1	Dial Kit for 46795 Thermostat
W6700	1	Wireset

6703-240 & 6704-240 SERVICE PARTS

<u>Part #</u>	<u>Qty</u>	<u>Description</u>
45781	1	Red Pilot Light 220V
45920	1	Timer Knob (6703-240)
45935	1	Timer (6703-240)
45966	4	Leg
46779	1	Amber Pilot Light 220V
47673	1	Contactor
46795	1	Thermostat 200-400 Degrees
46796	1	Temperature Limit Controller
47405	1	Cord Grip
47434	1	Cord
66630	1	Timer Dial (6703-240)
67009	1	Batter Plate
67012	2	Fry Basket
67111	2	Element
47460	1	Dial Kit for 46795 Thermostat
W6703-240	1	Wireset

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