




Induction Fryer

Instruction manual



**Model • Modèle • Modell • Modello • Modelo • Malli:
CP793**

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
 - BS EN Codes of Practice
 - Fire Precautions
 - IEE Wiring Regulations
 - Building Regulations
- **Caution! Hot surface!**
- 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.
- **Caution!** Never switch on the deep fryer without oil inside.
- 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.
- **In case of fire, never use water to extinguish it. Never pour water onto hot oil or fat. Use the lid to cover the fire instead.**
- During and after cooking, the unit is still hot. Never touch the surface and switch on the tap to avoid scalding.
-  non-ionizing electromagnetic radiation.



- People with a pacemaker fitted should not use the appliance and keep a minimum of 60cm from the appliance during operation.
- Suitable for indoor use only.
- Always switch off and disconnect the power supply to the appliance when not in 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 an BUFFALO 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 or knowledge, unless they have been given supervision or instruction concerning the 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.
- Buffalo recommend that this appliance is PAT tested on an annual basis to ensure the product remains safe.

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 BUFFALO product.

Pack Contents

The following is included:

- BUFFALO induction fryer - 8Ltrs
- Lid
- Frying basket
- Batter plate
- Instruction manual

BUFFALO 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 BUFFALO dealer immediately.

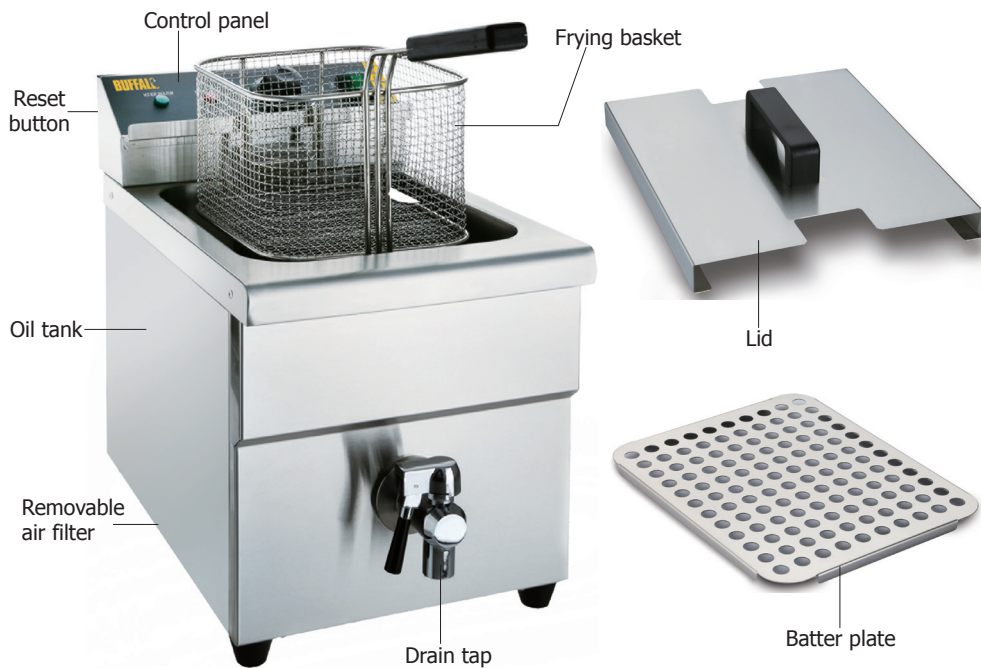
Installation

1. Place the unit on a heat-resistant surface. Avoid placing it on or close to easy flammable materials. Maintain a distance of 20cm (7 inches) between the appliance and walls or other objects for ventilation.
2. Keep the unit away from splashing water and countertop's edge.



Note: Before using for the first time, clean the lid, basket, batter plate and the oil tank with warm soapy water. Let dry completely.

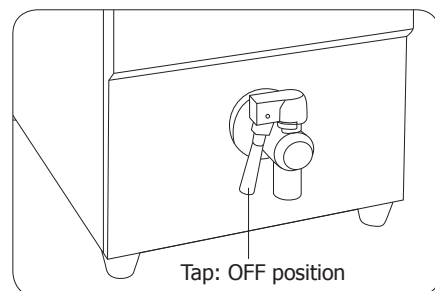
Operation



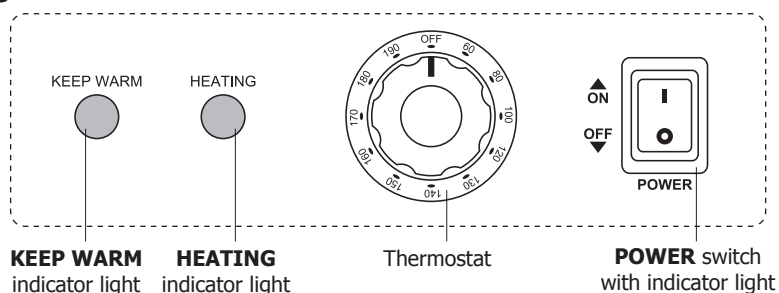
1. Place the batter plate into the oil tank.
2. Pour cooking oil into the oil tank between the **MIN** and **MAX** markings.



Note: Before filling oil, ensure the drain tap is at the OFF position.



Cooking



1. Connect the appliance to the mains power supply.
2. Set the **POWER** switch to **I** (ON position). The power indicator light illuminates.
3. Set the thermostat to the desired temperature. The **HEATING** indicator light (red) turns On. The appliance begins to heat the oil.



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

4. When the set temperature is reached, the **HEATING** indicator light (red) turns Off. Meanwhile the **KEEP WARM** indicator light (green) goes on.
5. Lower the basket with food into the oil.
6. Remove the basket from the oil once the food is cooked. Shake gently above the oil tank to remove any excess oil.



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

7. After use, set the **POWER** switch to **O** (OFF position) and disconnect the appliance from the mains.

Self-protection functions

Function	Descriptions
Dryheat protection	Each time the appliance starts, it performs the self-checking for 20 seconds. If no oil is detected in the oil tank, the HEATING indicator light will flash 2 seconds repeatedly. Meanwhile a buzzer alarm is on to alert the user to fill oil.
Oil overheat protection	This appliance is fitted with a Thermal Cut-Out safety feature. Should the temperature exceed safe levels appliance will automatically stop working. To reset the appliance: 1. Allow the appliance with oil to cool. 2. Press the reset button at the back of the appliance.
Energy saving	If the appliance is switched on without being used for 3 hours, it will switch off automatically.

Cleaning, Care & Maintenance



- Always turn off and disconnect the appliance from the power supply before cleaning.
- Always allow the appliance and oil to cool before cleaning.

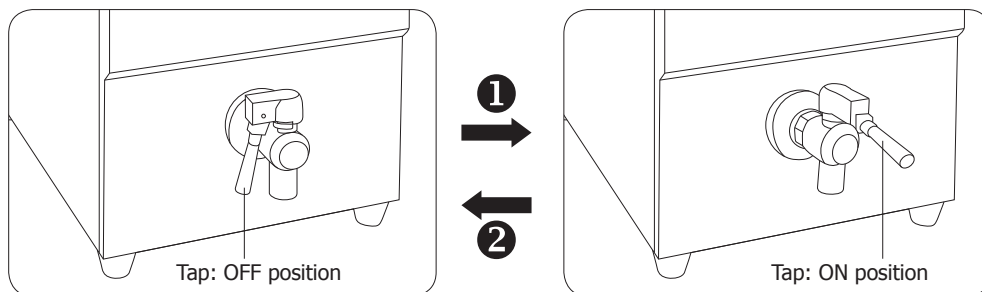
- Check the temperature with a suitable probe thermometer; 40°C is the MAXIMUM temperature at which oil should be removed.
- For best performance, BUFFALO recommend that the appliance is cleaned after each day of operation.
- Pull the air filter out of its slot on the bottom of the appliance. Clean with a vacuum cleaner.



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

Empty and clean the oil tank

- When the oil has cooled sufficiently, lift the tap lever and rotate anti-clockwise to the ON position. Let the drained oil flow into a container.



- If the oil is to be reused then filtering it before refilling will extend the oil's cooking life.
- Use a suitable detergent to clean the oil tank.
- Let it dry well, ensuring no moisture enters the inside of the appliance.

Cleaning all removable parts

- Use warm, soapy water and a soft brush to clean the lid, basket and batter plate.
- Dry thoroughly.
- A BUFFALO dealer or qualified technician should carry out repairs if required.

Troubleshooting

Error indications	Description	Probable Cause	Solution
HEATING indicator light flashes once continuously	IGBT on the PCB is overheated. Buzzer alarms.	Check ventilation slots for dirt and grease. Make sure there is enough space around the appliance.	<ol style="list-style-type: none"> 1. Switch the unit off and let it cool. 2. Check the filter and clean if necessary. 3. Re-start the unit. <p>Note: If it occurs frequently, call BUFFALO agent or qualified technician</p>

Troubleshooting

Error indications	Description	Probable Cause	Solution
HEATING indicator light flashes twice continuously	Temperature sensor under the oil tank is either shorted-circuited or open-circuited. Buzzer alarms.	Temperature sensor is defective	1. Unit overheated. 2. Let it cool. Note: If it occurs frequently, call BUFFALO agent or qualified technician
HEATING indicator light flashes 3 times continuously	Input voltage exceeds the allowed Max/Min rating	Electrical installation is not in order	Have a qualified electrician check it.
HEATING indicator light flashes 4 times continuously	Temperature sensor in the oil tank is either shorted-circuited or open-circuited. Buzzer alarms.	Temperature sensor is defective	1. Unit overheated. 2. Let it cool. Note: If it occurs frequently, call BUFFALO agent or qualified technician

Fault	Probable Cause	Solution
Appliance not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug and lead are damaged	Call BUFFALO agent or qualified Technician
	Fuse in the plug has blown	Replace the plug fuse
	Power supply	Check power supply
	Internal wiring fault	Call BUFFALO agent or qualified technician
Appliance stops working suddenly	Overheating protection	1. Allow the appliance to cool sufficiently. 2. Press the reset button. If the problem persists, Call BUFFALO agent or qualified technician
Appliance does not reach set temperature	Faulty thermostat	Call BUFFALO agent or qualified technician
	Faulty element	Call BUFFALO 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 BUFFALO agent or qualified technician
Power indicator light comes on but appliance does not heat up	Faulty thermostat	Call BUFFALO agent or qualified technician
	Faulty element	Call BUFFALO agent or qualified technician
	Thermostat set incorrectly	Check and re-set the thermostat
Appliance slow to heat up	Build-up of fat on the element	Clean the appliance

Technical Specifications

Model	Voltage	Power	Current	Capacity (litres)	Weight	Dimensions w x d x h mm
CP793	220-240V 50/60Hz	3000W	13A	8	13.5kg	288 x 485 x 414

Electrical Wiring

This appliance is supplied with a 3 pin, moulded, BS1363 plug and lead, with a 13 amp fuse as standard.

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 WEEE logo on this product or its documentation indicates that 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.



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



BUFFALO products have been approved to carry the following symbol:

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Every effort is made to ensure all details are correct at the time of going to press, however, BUFFALO reserve the right to change specifications without notice.



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	040 – 2628080
FR	0800 - 29 2 29
	01 60 34 28 80
DE	0800 – 1860806
IT	N/A
ES	901-100 133
PT	901-100 133

DECLARATION OF CONFORMITY

• Conformiteitsverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità •
• Declaración de conformidad • Declaração de conformidade

Equipment Type • Uitrustingstype • Type d'équipement •
Gerätetyp •
Tipo di apparecchiatura • Tipo de equipo • Tipo de equipamento

Induction Fryer - 8Ltrs

Model • Modèle • Modell • Modello • Modelo • Malli

CP793

Application of Council Directives(s)
Toepassing van Europese Richtlijn(en) • Application de la/des
directive(s) du Conseil • Anwendbare EU-Richtlinie(n) •
Applicazione delle Direttive • Aplicación de la(s) directiva(s) del
consejo • Aplicação de directiva(s) do Conselho

**Low Voltage Directive (LVD) 2014/35/EU - recast
of 2006/95/EC**
EN 50106:2008
EN 60335-1:2012 +AC:2014 +A11:2014
EN 60335-2-37:2002 +AC:2007 +A1:2008 +A11:2012
+A12:2016
EN 62233:2008 +AC:2008
**Electro-Magnetic Compatibility (EMC) Directive
2014/30/EU - recast of 2004/108/EC**
EN 55014-1:2006 +A1:2009 +A2:2011
EN 55014-2:2015
EN 61000-3-2:2014
EN 61000-3-3:2013
**Restriction of Hazardous Substances Directive
(RoHS) 2011/65/EU**
EN 50581:2012

Producer Name • Naam fabrikant • Nom du producteur • Name
des Herstellers • Nome del produttore • Nombre del fabricante •
Nome do fabricante

Buffalo

Producer Address • Adres fabrikant • Adresse du producteur •
Anschrift des Herstellers • Indirizzo del produttore • Dirección
del fabricante • Endereço do fabricante

**Fourth Way,
Avonmouth,
Bristol,
BS11 8TB
United Kingdom**

I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).
Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande
Richtlijn(en) en Standaard(en).

Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus
Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en)
entspricht.

Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.

El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es)
arriba mencionadas.

Eu, o abaixo-assinado, declaro que o equipamento anteriormente especificado está em conformidade com a(s) anterior(es) Directiva(s)
e Norma(s)

Date • Data • Date • Datum • Data • Fecha • Data

6th June 2017

Signature • Handtekening • Signature • Unterschrift
Firma • Firma • Assinatura



Ashley Hooper

Full Name • Volledige naam • Nom et prénom • Vollständiger Name •
Nome completo • Nombre completo • Nome por extenso

Position • Functie • Fonction • Position • Qualifica • Posición • Função

Technical & Quality Manager



<http://www.buffalo-appliances.com/> 

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