



## 600 Series Electric Fryer

Instruction manual



**Model • Modèle • Modell • Modello • Modelo • Malli:  
CU476 / CU477**

## Safety Instructions

### **DANGER OF HIGH VOLTAGE!**

#### **Electrical requirements:**

**Always switch off and disconnect the power supply to the appliance before installation, when not in use, before cleaning and maintenance/service.**



**This appliance should only be connected to the mains electricity supply by a qualified electrician. Hardwire the appliance into a suitable power supply with correct voltage and sufficient power capacity. Refer to the rating label on the appliance for voltage and wattage requirements.**

**Connect the appliance to a circuit protected by an appropriate RCD (Residual Current Device).**

**Under no circumstances put a plug on the cable.**

**Failure to comply with these safety instructions will release Buffalo from any responsibility and the warranty will become null and void.**

- 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

- **This is an Attended Appliance and must be supervised when in use.**
- **Switch off after use.**
- **If Oil begins to Smoke or Overheat then Switch Off Immediately.**
- **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. 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 to avoid scalding.
- Suitable for indoor use only.
- Oil spilled on the ground during use must be wiped away. Otherwise it will cause the ground to be slippery.
- 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 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 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.

## 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.

### **Buffalo will not accept liability for product failures in the event that:**

- The instructions in this manual have not been followed correctly.
- Unqualified or unauthorized personnel have adjusted the Fryer.
- Non-original spare parts are used.
- The Fryer has not been handled and cleaned correctly.
- The Fryer has been used for a purpose for which it was not intended.
- The Fryer is used by personnel not trained or unfamiliar with the usage of the unit.

## Pack Contents

The following is included:

- Buffalo 600 series electric fryer
- Basket: CU476 x 1 / CU477 x 2
- Lid: CU476 x 1 / CU477 x 2
- Instruction manual

BUFFALO prides itself on quality and service, ensuring that at the time of unpacking 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



**Warning: Incorrect installation, operation, maintenance or cleaning of the equipment, as well as any modification can cause property damage and personal casualty. Fully read and understand all instructions before installation.**

**Before installation and operation, it is the user's responsibility to ensure that all Health & Safety regulations concerning safe positioning, spacing, ventilation, electrical installation, and fire risk, are complied with.**

- Remove the Fryer from the packaging, ensuring that all protective packaging, plastic and residues are thoroughly cleaned from its surfaces.
- Place the unit on a heat-resistant surface (Or Fryer stand if purchased). Avoid placing it on or close to flammable materials. Maintain a distance of 20cm (7 inches) between the appliance and walls or other objects for ventilation.
- Keep the unit away from splashing water and countertop's edge.

## Electrical wiring



**DANGER of electric shock from incorrect connection**

**There is a danger to life if the wires are incorrectly connected.**

**Connection to a suitable power supply should only be carried out by a qualified and competent electrical engineer.**

**Warning: The fixed wiring of the power cord connection must be equipped with a disconnect device (leakage protection switch) with a contact distance greater than 30mm according to the wiring rules.**

Connect the unit in accordance with the applicable regulations of your country, federal state, city or local authority.

Connect the unit to a standard energy supply network.

For a proper electrical connection, adjust the power ratings to the local circumstances and requirements.



Equipotential bonding terminal in electrical appliances is to connect exposed metal and conductive parts of electrical devices and other devices in electrical appliances with artificial or natural grounding conductors to reduce potential differences (reduce and prevent the risk of electric shock).

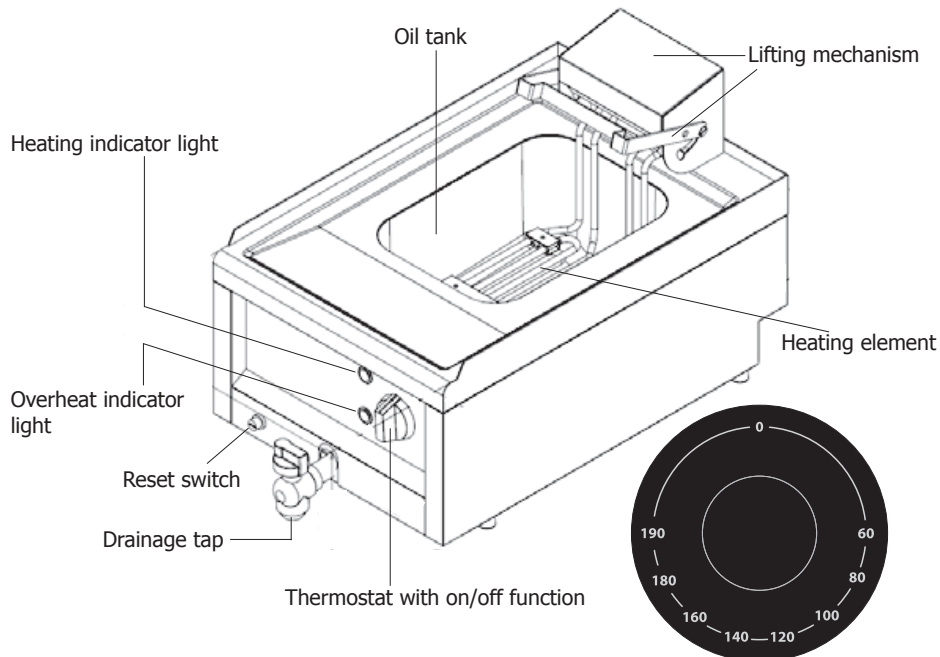
- This appliance is supplied unplugged and require hardwiring to a suitable electrical power supply.  
CU476 requires a 6kW 400V three-phase circuit at 50Hz  
CU477 requires a 2x6 kW 400V three-phase circuit at 50Hz
- Connect the wires correctly according to their colour coding. This appliance is wired as follows:

Wire colour	Wire function	To terminals of power supply
Yellow/green	Earth wire, protective conductor	Terminal marked E
Blue	Neutral wire, neutral conductor	Terminal marked N
Brown, grey and black	Live wires, Phase L1, L2, L3	Terminal marked L1, L2, L3

- The 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.

## Operation

Model shown: CU476



**Note:** Before using for the first time, clean all parts well. Let dry completely.

## Assembly

- Position the heater of the fryer in place.

**There is a safety switch located inside the lifting mechanism, which will shut off power supply when it is lifted or when heater is not positioned well inside the oil tank.**

## Start frying

1. Pour cooking oil into the oil tank between the MIN and MAX markings.
2. Connect the appliance to the mains power supply.
3. Set the thermostat to the desired temperature (**Note: 170°C to 180°C is suitable for general cooking**). The heating indicator light turns On and the appliance begins to heat the oil.
4. When the set temperature is reached, the Heating indicator light turns Off.
5. Lower the basket with food into the oil. The heating indicator light turns On again.
  - **Note: During use, the heating indicator light will cycle on/off, indicating the set temperature is being maintained.**
6. When the food is cooked, lift the basket and hang it up to allow the oil to drain for about 1 minute.

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

7. After use, set the thermostat to "O" (OFF position) and disconnect the appliance from power supply.

## Thermal Cut-out Reset

The appliance is fitted with a Thermal Cut-Out safety switch. Should the temperature exceed safe levels the appliance will automatically cut off power.

The thermal Cut-out switch is located on the front of the unit. To reset the appliance after a sufficient cool-down period:

1. Unscrew the reset switch cover.
2. Press the small reset switch down until it clicks, using a blunt pointed instrument.
3. The appliance is now reset and can be used as normal.

## Cleaning, Care & Maintenance

**The Fryer should be cleaned after each day's operation; however it may require cleaning more often, depending on the volume of frying carried out.**

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

**Do not use any abrasive cleaning agents on the appliance.**

1. Switch off the power and disconnect from the power supply.
2. Allow the appliance and oil to cool before cleaning.
3. Check the temperature with a suitable probe thermometer. 40°C is the MAXIMUM temperature at which oil should be removed. Empty the oil tank by opening the drainage tap on the front of the unit.

**Note: If the remaining oil is to be reused, filtering it before storage will extend the oil's cooking life.**

4. Remove the heaters before cleaning takes place. **The lifting mechanism cannot be immersed in water, but can be wiped down with a damp cloth.**
5. Use a suitable detergent to clean the oil tank. Let it dry well, ensuring no moisture enters the inside of the appliance.
6. The main body can also be cleaned with warm soapy water.
7. After cleaning as above, please use a dry cloth to clean the appliance to ensure there is no water on the heating element and in the oil tank.

### Clean removable parts

- Use warm, soapy water and a soft brush to clean the lids and baskets.
- Dry thoroughly.

## Technical Specifications

Note: Due to our continuing program of research and development, the specifications herein may be subject to change without notice.

Model	Voltage	Power (Max.)	Temperature Range	Capacity (Max.)	Dimensions h x w x d (mm)	Net Weight
CU476	400V 3N~, 50-60Hz	6kW	60°C - 190°C	8L	280 x 400 x 600	20kg
CU477		12kW	60°C - 190°C	2 x 8L	280 x 600 x 600	34kg

## Troubleshooting

A qualified technician must carry out repairs if required.

Fault	Probable Cause	Solution
The unit is not working	The unit is not switched on	Check the residual current relay and the overcurrent fuse in the power supply line and switch on
	Lead is damaged	Replace lead
	Mains power supply fault	Check mains power supply
Appliance does not reach set temperature, or slow to heat up	Faulty thermostat	Consult a qualified technician
	Faulty heating element	Consult a qualified technician
	Build-up of fat on heating element	Clean the appliance
Appliance heats up but indicator light does not come on	Indicator light has expired	Consult a qualified technician
Heating indicator light comes on but appliance does not heat up	Faulty thermostat	Consult a qualified technician
	Faulty heating element	Consult a qualified technician
	Thermostat set incorrectly	Check thermostat
No power	Thermal cut-out activated	Please check your machine is safe with no obvious damage and then press the re-set switch
Oil overheats or starts to smoke	Thermostat damaged	Switch Off immediately. Consult a qualified technician

## 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 reserves the right to change specifications without notice.**







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