

Operator's Manual Fried Food Holder FH 23-SERIES



WARNING: To reduce the risk of injury, the user must read and understand this operator's manual before using this Equipment.

**SAVE THIS OPERATOR'S MANUAL
FOR FUTURE REFERENCE.**

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This document includes:

- before installation instructions
- shipping damage instructions
- important safety instructions
- site preparation and installation
- operating instructions
- cleaning instructions
- warranty statement

Revision: I, January 2014



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FRIED FOOD HOLDER FH 23-SERIES

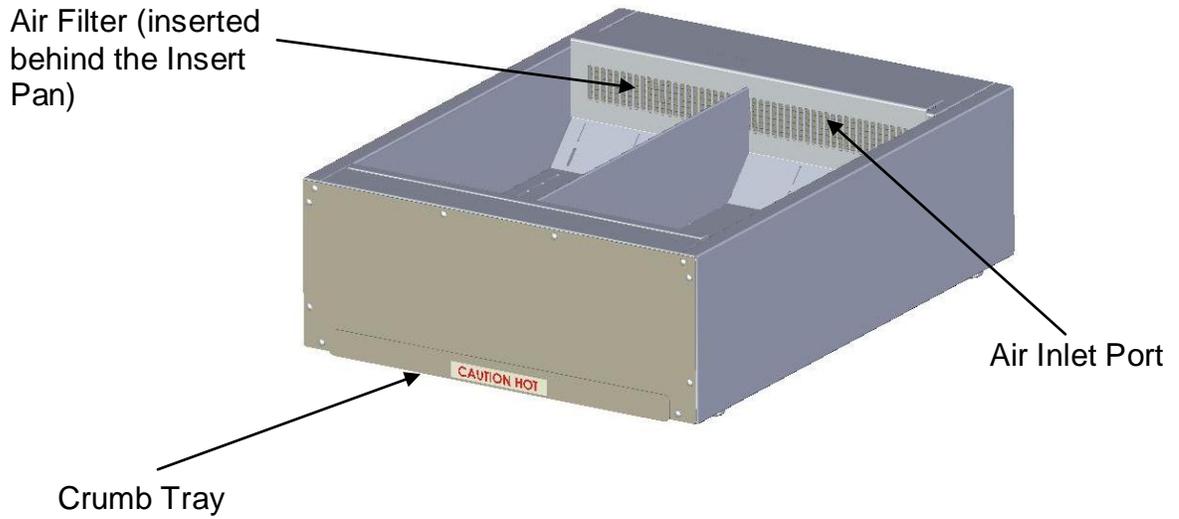
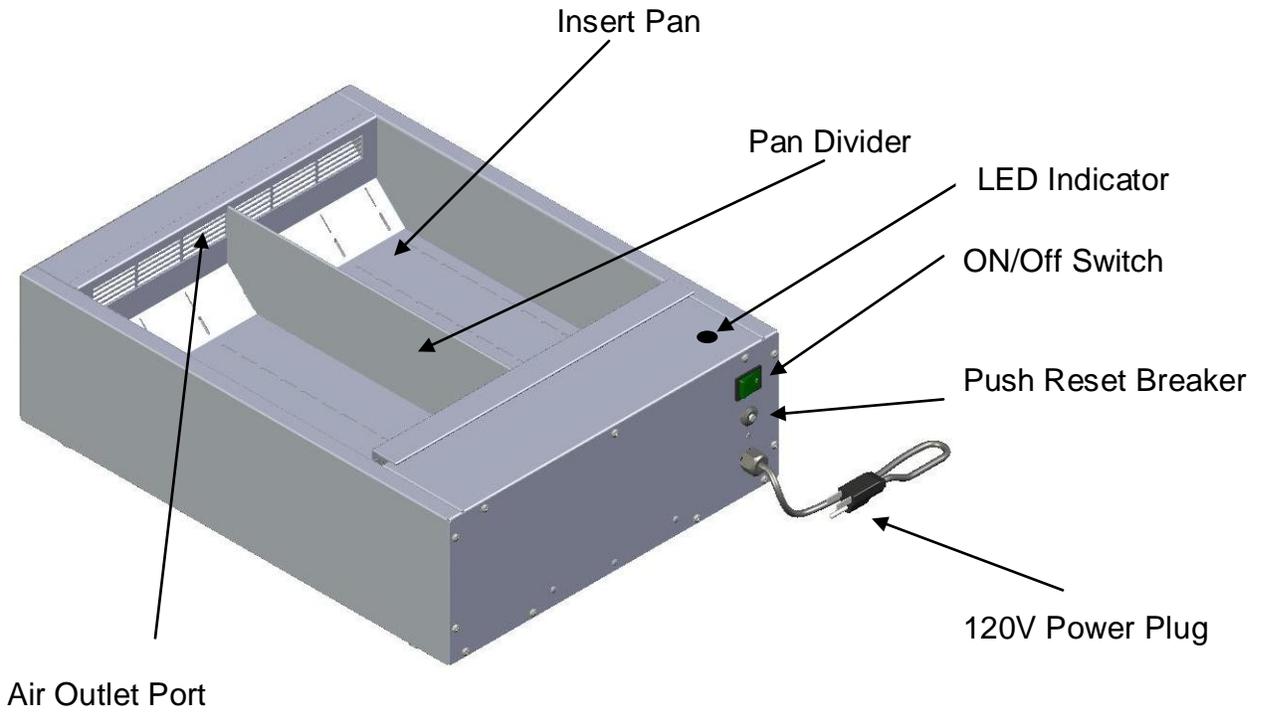


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SAFETY SYMBOL SECTION

The following signal words and meanings are intended to explain the level of risks associated with this Equipment. The ANSI standard safety symbols are:



DANGER: Indicates an imminently hazardous situation, which, if not avoided, will result in death or serious injury.



WARNING: Indicates a potentially hazardous situation, which, if not avoided, may result in death or serious injury.



CAUTION: Indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury.

To avoid serious personal injury, do not attempt to use this Equipment until you have read thoroughly and understand completely the operator's manual. Save this operator's manual and review frequently for continuing safe operation and instructing others who may use this Equipment.

BEFORE INSTALLATION

NOTE: Upon receipt of your Equipment, immediately uncrate, unpack and inspect for potentially concealed shipping damage. If your Equipment is found to be damaged, save all packing materials and contact your delivery carrier immediately. Refer to “Shipping Damage Claim Instructions” on the right for instructions. Failure to follow these instructions will negate Meister Cook’s or your ability to file claims and receive compensation for shipping damage.

This manual contains important safety and installation – operation instructions. Require all operators to read this manual before using this Equipment. Refer to these instructions frequently. Failure to follow the instructions contained in this manual may cause injury or damage to the Equipment and will void the warranty.

Retain this Operator’s Manual for future reference.

Check with www.friedfoodholder.com for updates and new versions of your Operator’s Manual.

SHIPPING DAMAGE CLAIM INSTRUCTIONS

If shipping damage to the Equipment is discovered or suspected, observe the following guidelines in preparing a shipping damage claim:

1. Write down a description of the damage or the reason for suspecting damage as soon as it is discovered. This will help in filling out the claim forms later.
2. As soon as damage is discovered or suspected, notify the carrier that delivered the shipment.
3. Arrange for the carrier's representative to examine the damage.
4. Fill out all carrier claims forms and have the examining carrier sign and date each form.



WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the Operator’s Manual and Service Manual thoroughly before installing or servicing this equipment.



WARNING: Do not operate damaged Equipment. Operating damaged equipment can cause property damage, injury or death.

IMPORTANT SAFETY RULES



WARNING: Read all instructions. Failure to follow all instructions listed below may result in electric shock, fire and/or serious injury. The term “Equipment” in all of the warnings listed below refers to your Fried Food Holder.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

WORK AREA

- **Keep work area clean and well lit.** Cluttered or dark areas can increase the likelihood of accidents.
- **Do not set liquids on or near Equipment.** Liquids entering Equipment will increase the risk of electric shock.
- **Do not cover Equipment or stack other objects on top of Equipment.** Unintended items on Equipment can increase the risk of fire.
- **Do not use Equipment outdoors.** Outdoor conditions can increase the risk of electrical shock.
- **Do not place Equipment on or near a hot gas or electric burner or in a heated oven.** This creates an increased risk of fire and electric shock.

ELECTRICAL SAFETY

- **Equipment plugs must match the outlet. Never modify the plug in any way. Do not use any adapter plugs.** Modified plugs and non-matching outlets will increase the risk of electric shock.
- **Avoid body contact with earthed or grounded surfaces such as pipes, radiators, ranges, refrigerators and other foodservice equipment.** There is an increased risk of electric shock if your body is earthed or grounded.
- **Do not expose Equipment to wet conditions. Do not immerse cord, plug or Equipment in water or other liquids.** Water or other liquids entering Equipment will increase the risk of electric shock.
- **Do not abuse the cord. Do not yank cord to disconnect from power outlet. Never use the cord for carrying, pulling or unplugging the Equipment. Keep cord away from heat, oil, sharp edges, moving parts or the edge of table or counter.** Damaged or entangled cords increase the risk of electric shock.

FOOD SAFETY

- **Equipment must be operated with insert pan and air filter.** Equipment is design to hold fried and other foods for an extended time period when used with insert pan and air filter.
- **Extended food hold time for up to around 30 minutes.** Equipment is designed for temporary extended food holding.

EQUIPMENT USE AND CARE

- **Stay alert, watch what you are doing and use common sense when using Equipment. Do not use Equipment while you are tired or under the influence of drugs, alcohol or medication.** A moment of inattention while operating Equipment may result in serious personal injury.
- **Avoid touching hot metal parts. Do not stand or sit in Equipment.** This could result in serious personal injury including burns.
- **This Equipment is not intended for use by persons with reduced physical, sensory or mental capacities. Do not allow persons unfamiliar with the Equipment or these instructions to operate the Equipment.** Use of Equipment by such persons could result in hazardous situation.
- **Do not overreach. Keep proper footing and balance at all times.** This enables better control of the Equipment in unexpected conditions.
- **Do not use the Equipment if the switch does not turn it on or off.** Any Equipment that cannot be controlled with the switch is dangerous and must be repaired.
- **Disconnect the plug from the power source before make any adjustment or cleaning the Equipment.** This may result in increased risk of electric shock.
- **Do not use any accessory or attachment not recommended by Meister Cook. Do not operate Equipment on its side or inverted. Do not introduce foreign objects into Equipment.** Use of Equipment other than intended could result in a hazardous situation.
- **Maintain the Equipment. Check for breakage of cords, plugs and other parts that may affect the Equipment's operation. If damaged, have the Equipment repaired before use.** Many accidents are caused by poorly maintained Equipment.
- **Use the Equipment in accordance with these instructions and in the manner intended, taking into account the working conditions and work to be performed.** Use of the Equipment for operations different from those intended could result in a hazardous situation.

SERVICE

- **Have Equipment serviced by a qualified repair person using only identical replacement parts.** This will ensure that the safety of the Equipment is maintained.
- **When servicing equipment, use only identical replacement parts. Follow instructions in the Maintenance section in this manual.** Use of unauthorized parts or failure to follow Maintenance instructions may create a risk of shock or injury.

EXTENSION CORD INSTRUCTIONS

Make sure that an extension cord has the capacity to handle the current the Equipment will draw. An undersized extension cord will cause a drop in line voltage, resulting in overheating and loss of power. The minimum recommended American Wire Gauge (A.W.G.) for an electric cord up to 6' is 18 AWG and 16 AWG for electrical cord length over 6'. Consult with extension cord manufacturer before use. Only round jacketed cords listed by Underwriter's Laboratories (UL) shall be used. Before using any extension cord, inspect it for loose or exposed wires and cut or worn insulation. Do not attempt to modify the electric plug or electric cord in any way.



WARNING: Keep the extension cord clear of the working area. Position the electric cord so that it will not get caught on other equipment or interfere in work space. Failure to do so can result in serious personal injury.



WARNING: Check extension cords before each use. If damaged, replace immediately. Never use Equipment with a damaged cord since touching the damaged area could cause electrical shock resulting in serious injury.

SITE PREPARATION and INSTALLATION

These instructions must be retained by the owner/user for future reference.

This Equipment is built to comply with applicable standards for manufacturers, including approval agencies, such as UL, NSF, CSA, ETL, and others. Many local codes exist, and it is the responsibility of the owner and installer to comply with these codes.

Check the electrical rating label to ensure that the Equipment is connected to the correct voltage, phase, amperage and wattage that are stated on the Equipment's identification label. The identification label is located on the control panel plate of the Equipment. A secondary label is included inside the Equipment behind the control panel plate. This Equipment should be connected to a power supply that is 120 volts, 60 Hz, AC only. Do not operate on direct current (DC). A substantial voltage drop will cause a loss of power and the Equipment will overheat. If the Equipment does not operate when plugged into an outlet, check the power supply.

Observe all clearance requirements to provide air supply for proper operation, as well as sufficient clearance for servicing. Keep the area around the Equipment free and clear of combustibles. Dimensions and clearance specifications are shown under "Specifications for FH 23-75" and "Clearances Requirements for FH 23-75".

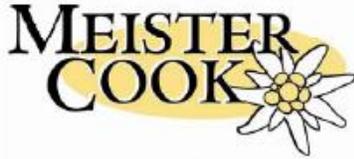


WARNING: The installation and connection must comply with national and local electrical codes. Ensure electrical supply conforms with electrical characteristics shown on the identification label. All services must be performed by a qualified technician.



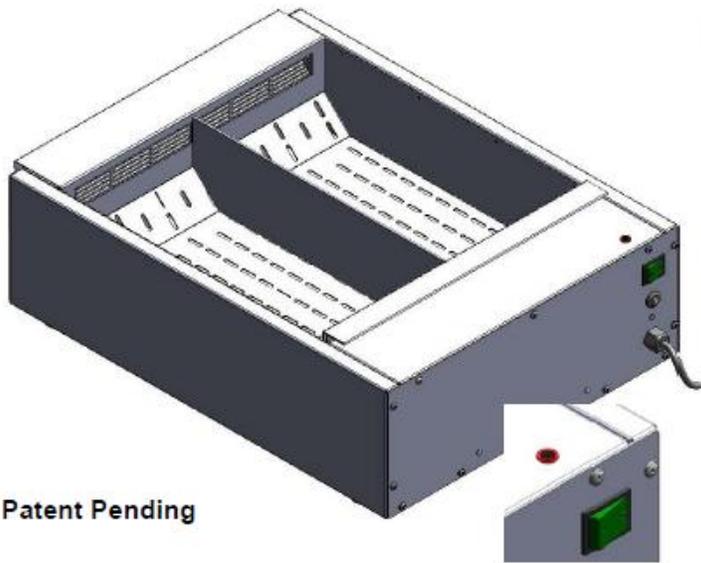
CAUTION: The operator of this Equipment is solely responsible for ensuring safe holding temperature levels for all food items. Failure to do so could result in unsafe and unhealthy food products for customers.

SPECIFICATIONS for FH 23-75

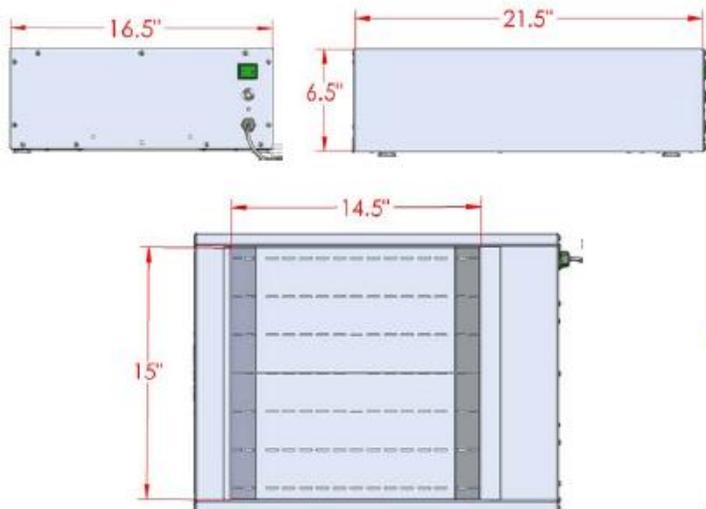


Fried Food Holder (FH 23-75) with Indicator LED

Meister Cook's Fried Food Holder with ThermalBreeze™ Technology achieves high efficiency by generating a thermal curtain, hot convection air circulation and radiant heat from a single heat source. With ThermalRecovery™ Technology and double-safety temperature system it supports unit integrity and reliable performance. Intuitive features allow for easy servicing and quiet operation. Designed and Manufactured in the USA, Patent Pending.



Patent Pending



Construction

Type 304 Stainless Steel

Electric Power

775 Watt, 6.5 Amps, 120V, 1Ø

Overall Dimension

6.5" H x 21.5" L x 16.5" D

Weight

40 lbs

Pan Insert Size

2.5" H x 14.5" L x 15" D

Utilized Technologies

- ◆ ThermalBreeze™ Technology with gentle re-circulating hot convection air
- ◆ Food Zone protection with hot air curtain
- ◆ High efficiency single heat source for radiant heat and hot convection air
- ◆ Double-safety with integral thermal fuse and hi-temp safety shutoff
- ◆ Internal ThermalRecovery™ Technology safeguards extreme operating conditions
- ◆ All pull-out electric panel for easy service
- ◆ Extreme quiet operation
- ◆ Custom heater designed to optimize food holding, maintain food taste and structure
- ◆ Easy removal and cleaning of pan insert
- ◆ Pan insert with removable pan divider
- ◆ Easy positioning of pan divider for different compartment width

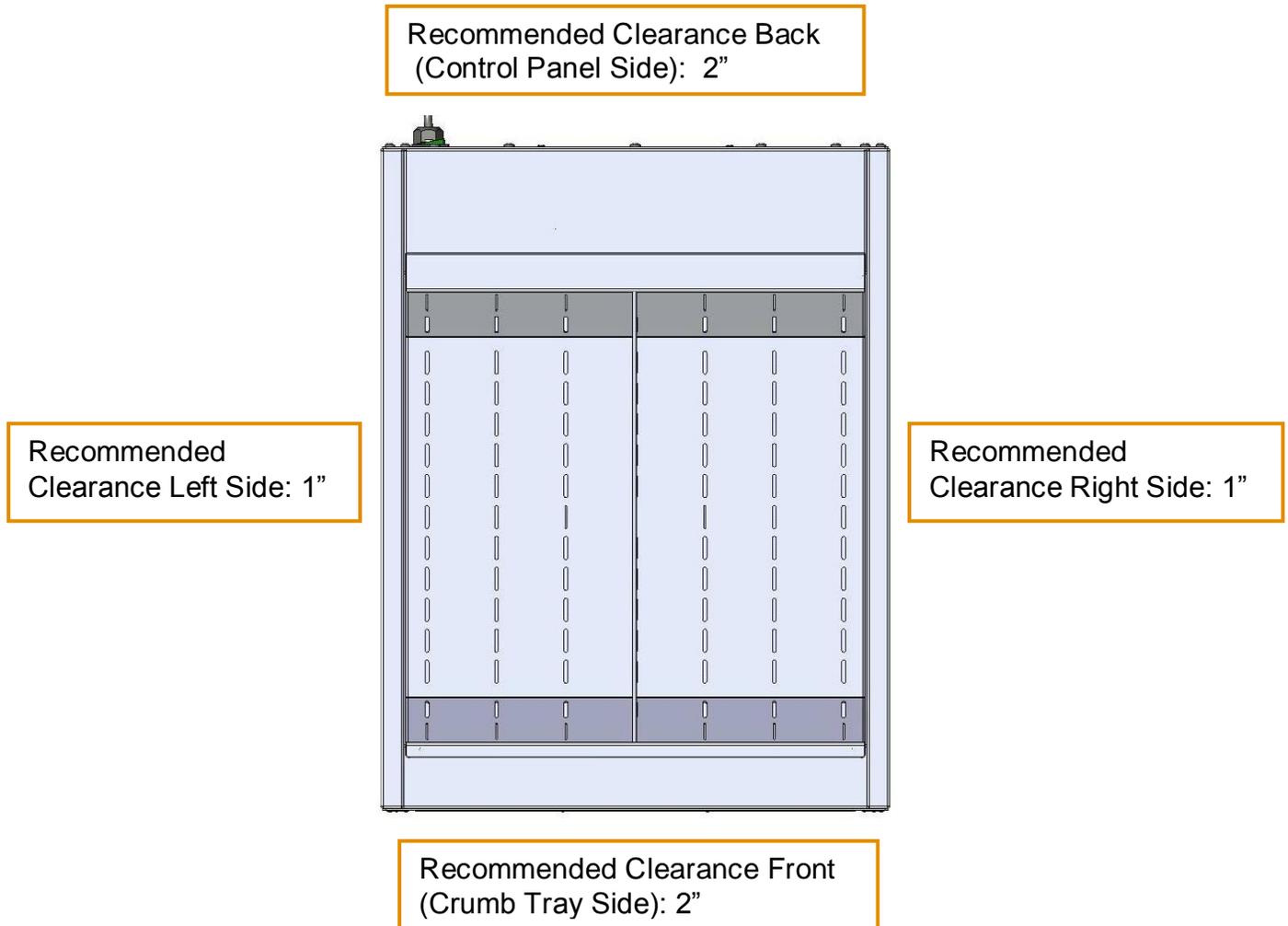
Note: Specifications and information are subject to change without notice



Tested, approved and listed by ETL as per UL 197, NSF 4 and CSA 22.2

CLEARANCE REQUIREMENTS for FH 23-75

This Equipment must be installed in accordance with the following clearances in order to provide proper operation and servicing of the appliance. Also, it is recommended that the Equipment be installed with sufficient clearances to provide proper cleaning and maintenance.



Recommended Clearances:
Front 2", Back 2", Left 1", Right 1"

OPERATING INSTRUCTIONS

The Meister Cook Fried Food Holder (FH Series) was designed to optimize the holding time for all fried foods with a combination of hot air convection air from the air outlet port and radiant heat from the bottom of the pan insert. The convection air flow volume and velocity as well as the radiant air temperature has been optimized and preset for optimum holding time for all fried foods. Therefore, no adjustment of airflow or temperature is necessary or required.

OPERATION:

- Step 1: Verify that air filter is installed properly.
- Step 2: Verify that insert pan is installed properly.
- Step 3: Adjust pan divider at desired location.
- Step 4: Turn power rocker switch to the ON position. "I" = ON, "O" = OFF.
- Step 5: Allow for a 35-minute preheat.



WARNING: Do not use any attachment or accessories not recommended by Meister Cook. The use of attachments or accessories not recommended by Meister Cook can result in serious personal injury

CLEANING AND MAINTENANCE

It is **IMPORTANT** to follow cleaning and maintenance instructions and procedures to ensure satisfactory performance of your Fried Food Holder. Neglecting these instruction and procedures may result in reduced fried food holding times, reduced performance and reliability and may void the warranty.



CAUTION: Allow the Equipment to cool down sufficiently before performing any cleaning or maintenance procedures. Failure to do so could result in personal injury to employees and operators.



WARNING: Disconnect power supply before cleaning Equipment. Failure to do so could result in serious personal injury

DAILY CLEANING

- Step 1: After completion of the last fried food holding cycle of the day, unplug Equipment.
- Step 2: Remove the pan insert, the pan divider, the crumb tray and the air filter.
- Step 3: Wash pan insert, pan divider, crumb tray and air filter with soapy water. Ensure that

all grease particles and food crumbs are removed. Ensure that the air filter is clean and free.

Step 4: Use a soft cloth, dampened with warm soapy water, to clean the inside (pan insert area) and outside walls of the Fried Food Holder. Airflow openings should be inspected and any blockage should be removed.

Step 5: Install air filter, pan insert, pan divider, and crumb tray.



CAUTION: Do not flood the Equipment with cleaning fluids, water or other liquids. Do not allow any fluids to enter the Equipment through the air inlet or air outlet port. It will damage the Equipment.

TROUBLESHOOTING GUIDE

Problem	Probable Cause	Corrective Action
Equipment doesn't operate	No Power: Power Plug not plugged in	Plug in Power Plug
	Insufficient power supply to equipment	Check power source for proper voltage. Check if power is provided by power outlet.
	Reset-Breaker switch tripped	Reset reset-breaker switch on control panel. If breaker switch continues to trip, replace switch
	Broken On/Off Switch	Replace On/Off Switch
Excessive time to reach temperature	Insufficient power supply to equipment	Verify voltage
Low Air Volume	Improper voltage	Verify voltage
	Air Inlet Port blocked	Remove blockage
Some heat, but no air flow and green indicator light on	Crossflow blower failure	Replace crossflow blower
Cold air flow, but no heat and green indicator light on	Heater failure	Replace heater

PARTS AND WARRANTY SERVICE

For parts and warranty service please contact PartTown at:

For **Parts and Warranty Service** call:



Give us a call! (800) 438-8898

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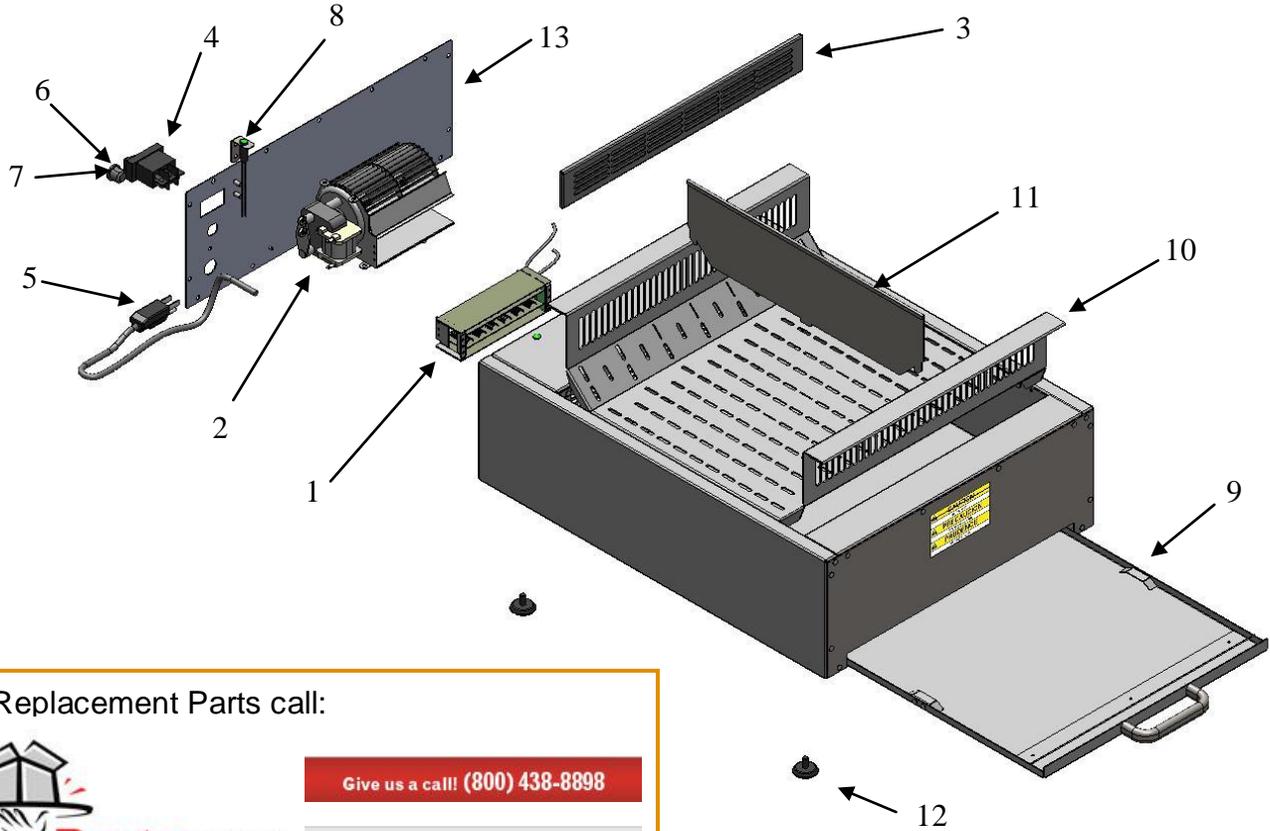
WARNING: When servicing use only identical replacement parts. Use of any other parts may create a hazard or cause product damage.



WARNING: Have Equipment serviced by a qualified repair person. This will ensure that the safety of the Equipment is maintained.

PARTS IDENTIFICATION

Please contact PartsTown at (800) 438-8898 or www.partstown.com for replacement parts. Please make sure to have the correct part number ready when ordering parts.



For Replacement Parts call:



Partstown
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(not all components shown)

#	Part Description	Part Number
1	Heater Assembly 750 Watt	MSTFH-23-HA-750
2	Crossflow Blower Assembly	MSTFH-23-CB-100
3	Grease Filter	MSTFH-23-FI-100
4	On/Off Switch, IP68, Rocker, Double Po	MSTFH-23-SW-100
5	Power Cord Assembly	MSTFH-23-PC-100
6	15 Amp Reset Fuse (with Spash Guard Boot)	MSTFH-23-FU-100
7	Splash Guard Boot for Reset Fuse	MSTFH-23-SG-100
8	Power Status LED Assembly	MSTFH-23-PS-100
9	Crumb Tray Assembly	MSTFH-23-CT-100
10	Fries Insert Pan	MSTFH-23-PI-060
11	Fries Insert Divider	MSTFH-23-DI-060
12	Leveling Mount (4 per replacement pack)	MSTFH-23-RF-100
13	Electronics Control Panel with all Electric Parts	MSTFH-23-EP-750

LIMITED WARRANTY FOR COMMERCIAL PRODUCTS

Limited One-Year Warranty:

The Meister Cook Fried Food Holder is warranted from date of shipment for one year to be free from defects in material or workmanship within a parts warranty, but not a labor warranty. Meister Cook will ship free-of-charge defective parts or components within the warranty period. As an additional option, any Fried Food Holder found to be defective in material or workmanship may be sent back to the company at customer's expense for, at Meister Cook's option, repair or replacement. It is at Meister Cook's sole discretion to either repair, replace or refund the original purchase price.

This Limited Warranty does not extend to any Fried Food Holder which has been subjected to misuse, abuse, improper care, improper maintenance, improper storage, accident, damage in shipment, fire, floods, power changes, improper voltage, negligence, exposure to the elements or chemicals, alteration, improper repair, unauthorized repair or other hazards or acts of God that are beyond the control of Meister Cook.

This Limited Warranty does not apply, and shall not cover any products or equipment manufactured or sold by Meister Cook when such products or commercial equipment is installed or used in a residential or non-commercial application. Installations not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and void. This includes any damage, costs, or legal actions resulting from the installation of any Meister Cook commercial cooking equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by Meister Cook.

This Limited Warranty is available only to the original purchaser of the product and is not transferable.

THIS LIMITED WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, INCLUDED BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE. IN NO EVENT WILL THE COMPANY BE LIABLE FOR SPECIAL, INDIRECT OR CONSEQUENTIAL DAMAGES OR LOSS.

This Limited Warranty shall be governed by the laws of the state of Indiana, USA, excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty.

Meister Cook, LLC
5316 Hopkinton Drive
Fort Wayne, Indiana 46814
www.meistercook.com
www.friedfoodholder.com
www.frankyfry.com

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