

HOST

Induction Fryer

Instruction manual

Model:

HOST0569FS

HOST0579FD



Read this instruction
manual carefully
before use

Safety Instructions

- 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 attended when it is switched on.
- **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 and switch on the drainage 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.



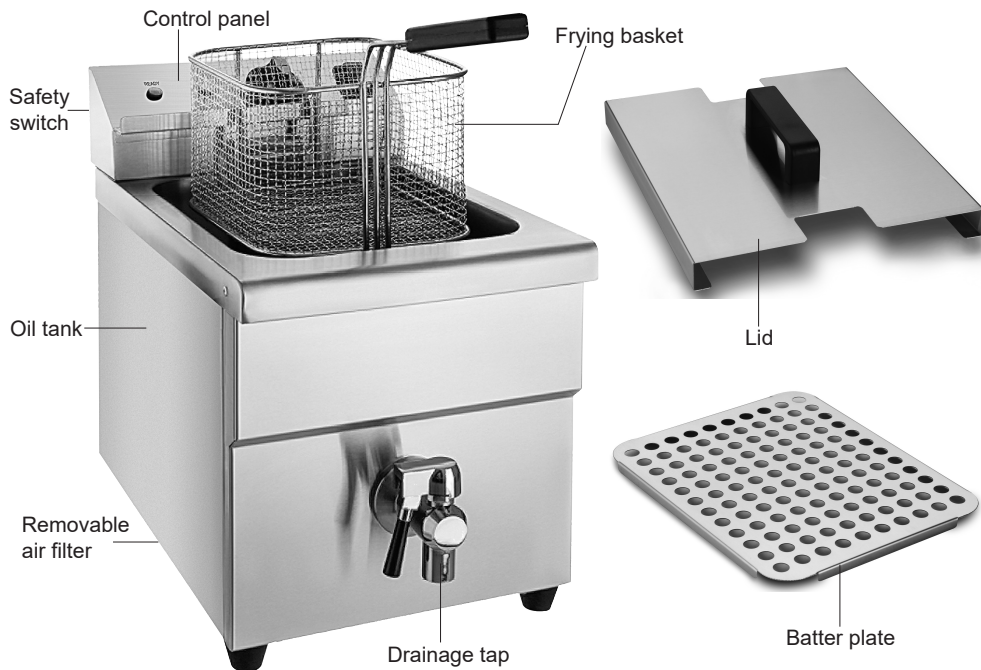
- Always switch off and disconnect the power supply to the appliance when not in use.
- This appliance must only be used in accordance with these instructions and by persons competent to do so.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by 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.
- HOST 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.
- HOST recommend that this product is connected to a circuit protected by an appropriate RCD (Residual Current Device).

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.

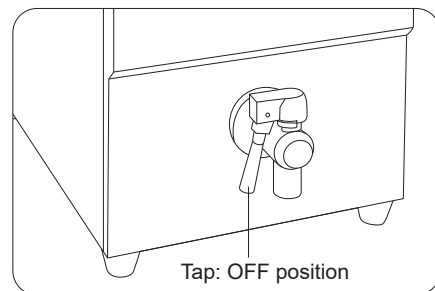
Note: Before using for the first time, clean the lid, basket, batter plate and the oil tank with warm soapy water. Let dry completely.

Operation



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

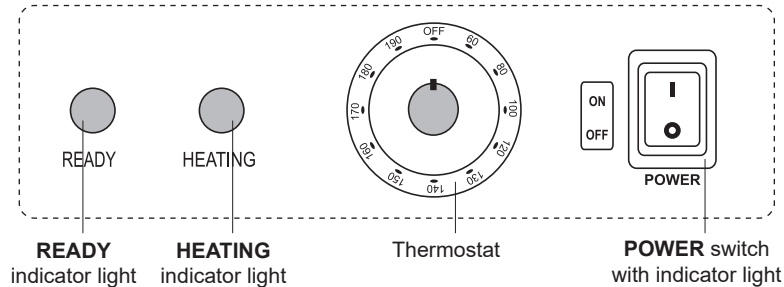
Note: Before filling oil, ensure the drain tap is at the **OFF** position.



Cooking

Warning:

- This is an attended appliance and must be supervised when in use.
- Unplug after use.
- If oil begins to smoke or overheat, switch off immediately.



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 **READY** indicator light (green) goes on.
5. Lower the basket with food into the oil.

Note: When food is lowered into the oil, the indicator light may switch from “READY” to “HEATING”.

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
Dry-heat 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.
Safety switch	This appliance is fitted with a Thermal Cut-Out safety feature. Should the temperature exceed safe levels appliance will automatically stop working. Meanwhile, the safety switch on the rear will pop up. As a solution, Consult a qualified technician

Cleaning, Care & Maintenance

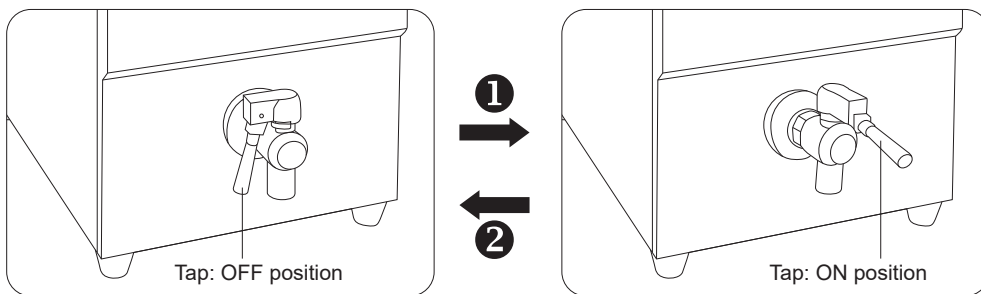
- **Always turn off and disconnect the appliance from the power supply before cleaning.**
- **Always allow the appliance and oil to cool before cleaning.**

- Check the temperature with a suitable probe thermometer; 40°C is the MAXIMUM temperature at which oil should be removed.
- For best performance, HOST 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.

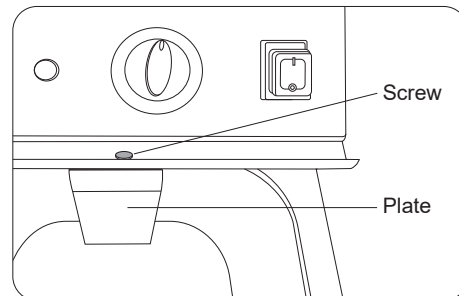


- If the oil is to be reused then filtering it before refilling will extend the oil's cooking life.
- Use a suitable detergent to clean the oil tank.
- Let it dry well, ensuring no moisture enters the inside of the appliance.

Note:

- To carry out a comprehensive cleaning, the plate as shown needs to be removed. Otherwise oil collates in behind.
- To remove the plate, the screw as shown needs to be removed first.

Before handling and unscrewing, ensure to allow the appliance to cool.



Cleaning all removable parts

- Use warm, soapy water and a soft brush to clean the lid, basket and batter plate.
- Dry thoroughly.

Troubleshooting

A qualified technician must carry out repairs if required.

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	1. Switch the unit off and let it cool. 2. Check the filter and clean if necessary. 3. Re-start the unit. Note: If it occurs frequently, Consult a qualified technician
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, Consult a 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, Consult a qualified technician

Fault	Probable Cause	Solution
The appliance is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug or lead is damaged	Replace plug or lead
	Fuse in the plug has blown	Replace the fuse
	Mains power supply fault	Check mains power supply
Appliance stops working suddenly	Safety switch is activated	Consult a qualified technician
Appliance does not reach set temperature	Faulty thermostat	Consult a qualified technician
	Faulty element	Consult a qualified technician
	Build-up of fat on the element	Clean the appliance
Appliance heats up but indicator light Not ON	Indicator light has expired	Consult a qualified technician
Power indicator light comes on but appliance does not heat up	Faulty thermostat	Consult a qualified technician
	Faulty element	Consult a qualified technician
	Thermostat set incorrectly	Check and re-set the thermostat
Appliance slow to heat up	Build-up of fat in the tank	Clean the appliance
Oil overheats or starts to smoke	Thermostat damaged	Switch off immediately. Consult a qualified technician
No power	Thermal cut-out activated	Consult a qualified technician

Service

Should your appliance have a fault, please visit the Service section of the HOST website.

Technical Specifications

Model	Voltage	Power	Current	Capacity	Weight (kg)	Dimensions (H x W x D) (mm)
HOST0569FS	220-240V, 50Hz	3000W	13A	8L	13.5	410 x 288 x 478
HOST0579FD	220-240V, 50Hz	3000W + 3000W	13A	8L + 8L	22.7	410 x 576 x 478

Due to our continuing program of research and development, the specifications herein are subject to change without notice.

Electrical Wiring

This appliance is supplied with a 3 pin BS1363 plug and lead.

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.



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

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

HOST UKCA Declaration of Conformity



We {Host} of {Host House, Chepstow, NP16 6UP} hereby declare that the equipment is in conformity with the requirements of the following Regulations:

- Electrical Equipment (Safety) Regulations 2016
- Electromagnetic Compatibility Regulations 2016
- The Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012

We hereby declare that:

Equipment Model number **HOST0569FS - 7.5Ltr Single Induction Fryer**
 HOST0579FD - 7.5Ltr Double Induction Fryer

is in conformity with the applicable requirements of the following documents

Ref. No.	Edition/date
BS EN 60335-1	2012 +A11:2014 +A13:2017 +A1:2019 +A14:2019 +A2:2019
BS EN 60335-2-37	2002 +A1:2008 +A11:2012 +A12:2016
BS EN 62233	2008
BS EN 55014-1	2017 +A11:2020
BS EN 55014-2	2015
BS EN IEC 61000-3-11	2019
BS EN 61000-3-12	2011

I hereby declare that the equipment named above has been designed to comply with the relevant sections of the above referenced specifications and is in accordance with the requirements of the Regulations:

Signed by: 

Full Name **Jess Attree**

Title: **General Manager**

Location: **Chepstow, Great Britain**

Date: **16th June 2022**



www.host-appliances.com

HOST0569FS_HOST0579FD_EN_A5_v1_2022/08/17