

User Manual



CE

RoFry®
RF-300/330/360-CC

LOW FAT & MORE TASTE

RO FRY®

BY UBERT

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2 Important References

2.1 Fundamental Safety Notes

2.1.1 WARNING:

Do not open the side cover of this unit!



“WARNING To reduce the risk of electric shock, do not remove or open cover. No user serviceable parts inside. Refer servicing to qualified personnel.”

2.1.2 Consider notes in the operating manual

Precondition for the safe and trouble free use of this unit is the knowledge of the fundamental safety notes and safety regulations.

The operating instruction contains the most important references to operate the unit safely.

These operating instructions, particularly the safety references, are to be considered by all persons, who work on the unit.

Furthermore the rules and regulations to avoid accidents are to be considered.

2.1.3 Obligation of the operator

The Operator is obliged to only let persons work with the unit who:

- Are familiar with the fundamental regulations of work safety and accident avoiding and who have been instructed how to operate the unit.
- Read and understood the chapter about safety and warning notes and have confirmed this with their signature.

The safe conscious operation of the personnel has to be examined regularly.

2.1.4 Obligation of the personnel

All individuals who are authorized to work with the unit are obliged to:

- Pay attention to the fundamental regulations of work safety and accident avoiding,
- Read the chapter on work safety and warning notes in this manual and to confirm through their signature that they have understood these, before actually operating the unit.

2.1.5 Possible risks

The RoFry® is built state of the art and in acknowledgement of all safety related rules. Nevertheless is it possible that danger for body and lives of the user and/or third and/or impairments at the unit or at other real values merge. The unit is to be used only:

- For the due use.
- In safety related flawless condition.

Disturbances which can hurt the safety are to be eliminated immediately.

2.1.6 Due use

Fundamentally our "General terms of sale and delivery" count. These are known to the operator at the latest since signing of the contract. Claims to warranty and liability at persons- and property damages are impossible, if they are to be led back to one or several of the following causes:

- Non due use of the unit.
- Improper assembling, starting up, operating and servicing of the unit.
- Operating the unit with defective safety devices or safety devices which have not been installed properly and are in no working condition.

2.2 Warranty and Liabilities

Fundamentally our "General terms of sale and delivery" count. These are known to the operator at the latest since signing of the contract. Claims to warranty and liability at persons- and property damages are impossible, if they are to be led back to one or several of the following causes:

- Non due use of the unit.
- Improper assembling, starting up, operating and servicing of the unit.
- Operating the unit with defective safety devices or safety devices which have not been installed properly and are in no working condition.
- Disobeying of the references in the operating manual concerning transportation storage, installation, start-up, operation, maintenance and assembling of the unit.
- Unauthorized mechanical or electrical changes of the unit.
- Insufficient maintenance of wear and tear parts.
- Unauthorized repair.
- Force of nature and act of god.

2.3 Symbols and Notes

In the operating manual the following symbols and signs are used:



This symbol means a possibly or directly threatening danger for the life and the health of persons and/or a possibly dangerous situation.
Ignoring of these references may result in consequences for your health and/or can lead to property damages!



This symbol points to important references for the proper use of the unit.
Not paying attention to these references can lead to disturbances at the unit or in the environment!



This symbol points to operation tips and especially useful information.
Help for optimum use of all functions of the unit !

2.4 Copyright

The copyright on this operating manual remains at the company UBERT GASTROTECHNIK GMBH. This operating manual is intended only for the operator and his personnel. It contains instructions and references which neither completely nor partially:

- be duplicated
- be circulated
- be otherwise made available to third parties.

Offences may violate applicable laws.



2.5 Special Safety References

2.5.1 Safety devices

- Before operating the unit all protective devices like door and exhaust-cover as well as all removable parts must be installed correctly and be fully workable.
- Protective devices may only be removed:
 - After stand still and
 - Prevention of unintentional restart.
 - If partial components are delivered, an authorized staff member or service technician has to execute assembly according to installation guidelines.

2.5.2 Informal safety steps

- The operating manual is to be kept constantly accessible in the operating area.
- In addition to the operating manual all generally acknowledged and all local regulations for accident avoiding and environmental protection have to be applied with.
- All safety- danger labels at the unit are to be kept in readable condition.

2.5.3 Education of the personnel

- Only trained and instructed personnel may work at the unit.
- The responsibilities of the personnel are to be determined clearly for installing, start-up, operation, assembling, and servicing of the unit.
- During instruction the personnel may only work at the unit under supervision of an experienced person.

2.5.4 Unit-control

Under no circumstances it is allowed to make changes to the source-code of the software!

Only instructed personnel are allowed to operate the controls.

2.5.5 Safety during regular operation

- The unit is only to operate if all protective devices are fully workable.
- Before starting the unit it is to ensure, that nobody becomes endangered by the starting unit.
- At least once per shift the unit is to be examined with regard to visible damages and functional ability of the safety devices.

2.5.6 Dangers caused by electric energy

- Any work on the electrical supply is to be executed only by a specialist.
- Likewise the electrical connection of this unit to the power supply must be executed by an electro-specialist; the connection must follow the rules of the local determinations.
- The electric installation is to be examined regularly. Loose connections and brazed cables are to be eliminated immediately.
- If works at any life-parts are necessary, a second person who switches off the main switch if necessary is to consult.

2.5.7 Special danger-spots

- The basket and/or basket holder is to disassemble only at a switched off unit!
- Do not reach into the open, hot oven chamber!
- Do not touch the pulled out, hot basket during unloading!
- Do not reach into the hot exhaust!

2.5.8 Service and maintenance, troubleshooting

- Prescribed adjustment, service and inspection work is to be accomplished timely by the manager or if necessary by an authorized service technician.
- The operating personnel is to be informed before the beginning of the maintenance and service work.
- The unit is to be disconnected from the mains before maintaining, inspecting and repairing is performed; the main switch is to be guarded against unintended pushing.
- Check all screw connections for tight fitting.
- After finishing maintenance check all safety devices for proper functionality.

2.5.9 Structural changes to the unit

- Do not perform any changes, extensions or conversions to the unit without the manufacturer's permission, especially welding work at supporting parts.
- For all conversions a written permission of the company UBERT GASTROTECHNIK GMBH is necessary.
- Change all parts of the unit, which are in improper condition.
- Use only original spare parts.

2.5.10 Cleaning of the unit and disposal of the waste

Used substances and materials are to be handled and disposed appropriately, especially lubricants. Detergents have to follow the rules of food-hygiene

3 Introduction

3.1 Introduction

RoFry® offers due to its unique technology the possibility to fry regular products completely without oil. The quality of the products fried without oil will always be the same high standard, no matter if you take deep frozen or fresh goods, French fries or chicken nuggets, Asian specialties or fast food products from USA.

The intelligent sensor avoids wrong handling and levels out different amounts and temperatures.

3.2 Special features

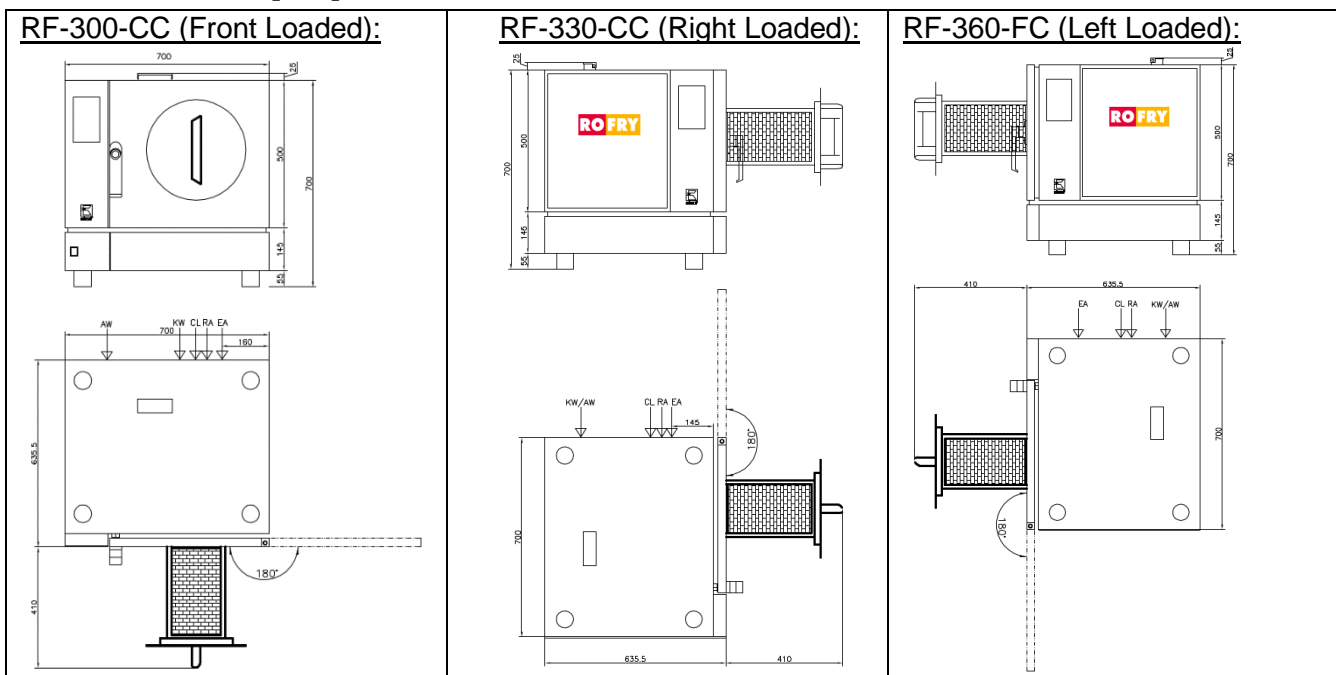
- compact design
- computer controlled
- self-diagnostic fault-finding-system
- easy to operate with two buttons
- no buying, storing, using and disposing of oil
- no tools are necessary to dismantle the machine for cleaning
- ideal size to install on a counter
- stainless steel design
- reduced emissions
- no need for fire-fighting appliances

3.3 Technical details

3.3.1 Capacity

The maximum capacity of RoFry® based on the product French fries is 2,5 kg deep frozen or fresh products per load.

3.3.2 Dimensions [mm]



3.3.3 Weight

| Type | Net weight: |
|--------------------|-------------|
| RF-300/330/360-CC: | 88,5 kg |

3.3.4 Electrical details

| Type | Version | Load per Ph: |
|--------------------|--|--------------|
| RF-300/330/360-CC: | Europe-Version 400V / 15,5kW / 50-60Hz / 3Ph with N | 25 A |

3.3.5 Noise emission

| Type | noise emission |
|-----------|----------------|
| all types | < 70 dBA |

4 Installation and putting into operation

In general all RoFry® units will be packed for safe transport after the final control in order to reach you properly. Nevertheless we ask you to have a look at the machine on arrival to detect any transport damages.



Note! Visible damages have to be reported immediately!

4.1 Unwrapping

- Open the box and remove the wrapping carefully.
- Take out all movable parts and make sure that they are complete.
- Remove all cartons and folio around RoFry®
- Pull the basket out of the unit with the black handle and remove all parts inside like operating manual, legs, plugs etc.

4.2 Installation

- Install the legs and put the machine on the chosen place. Take care of the following points:
- The RoFry® has to be placed on a horizontal level. Small unevenness can be corrected by the adjustable legs.
- Make sure that all ventilation holes have at least 5 cm clear space.
- There has to be enough free space to load, unload, clean and maintain the unit.
- The machine has to be placed in a way that the complete area around it can be cleaned easily.



4.3 Electrical connection

Note! While working on the unit with opened side-panels take care that the unit is disconnected from the mains. Even if the unit is switched off, the cooling fan may start to run. Not paying attention may result in injury!



Please learn the electrical data of your unit from the nameplate. It is located at all types behind the grease tray.

- Check whether your local electrical power supply is in accordance with the data on the name plate.
- Make sure the supply cable is protected for units with a supply voltage as listed below:
 - ≤ 240V (4/5-wire, min. cross-section 4□) separately with 40 Amps,
 - > 240V (4/5-wire, min. cross-section 2,5□) separately with 25 Amps
- Protection has to be done by use of a 3 pole line circuit breaker!
- The power supply needs to be manufactured from heat resistant, flexible cable. It is to be routed to prevent any contact to hot parts.
- For further information please see the wiring diagram (below)

Note! After the unit is connected to the mains, check correct rotation direction of the main fan: Remove the basket from the unit (pull the basket out of the unit with the black handle, push the release and remove the basket). Switch the unit on and look into the chamber. The fan wheel needs to rotate clockwise. If the rotation direction is wrong, change two phases on the main terminal block (X1).



After finishing any installation work, maintenance or repair, check whether the ground wires are connected properly to the casing and the side covers.

4.4 Tap

Note! In general all Installation and Service work has to be done by an authorized service technician! The following regulations have to be observed: DIN EN 1717 (alt DIN 1988, Part4, technical regulations for drinking water installation/TRW.



- RoFry® requires a cold water connection; we recommend using a water-softening unit in case of hard water above 6° dH (= Level 1).
- Use flexible pressure hose 1/2" with 3/4" screw joint. A faucet as well as a flow-back-prevention has to be provided on site.
- Water pressure should be between min. 100 kPa and max. 400 kPa. Use a pressure reducer in case of water supply pressures above 400 kPa.

4.5 Sewage

Note! In general all Installation and Service work has to be done by an authorized service technician! The following regulations have to be observed: DIN EN 1717 (alt DIN 1988, Part4, technical regulations for drinking water installation/TRW.



- The appliance needs an open sewage-connection, preferably ending in a funnel. UBERT recommends a common flexible sewage-hose with 3/4 "diameter to be fixed to the sewage connection coming with the machine.

4.6 Cleaner & Rinsing Agent

Connect the cleaner and the rinsing agent canister with the RoFry using the tubes supplied with the machine. Make sure that these tubes are routed away from any hot parts and that they do not kink!

4.7 Exhaust

For an average capacity utilization of 60 % (equals a continual preparation of 1000g frozen goods of -18°C) there is an amount of exhaust of app. 130 m³/h that contains 6 kg water as hot steam. The steam has to be disposed by an extraction system. The best solution for this is an adequate hood-system. If this is not possible because of the rooming situation other solutions can be found. In this case please contact our service members they will be glad to assist you.

4.8 Preparation of Using / Starting up

Before you can use the RoFry® you have to clean all removable parts carefully with a grease solvent.

Note! Do not use flammable cleaners. Do not use high-pressure-, water pressure- or steam jet- cleaning devices. You will have further information about this in the section 'cleaning and up keeping'



After cleaning the RoFry® properly the smell will be minimal when using it the first time.

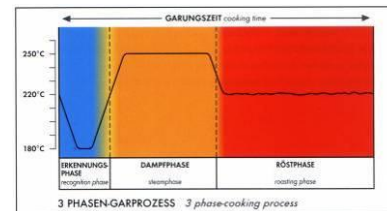
5 Operation

5.1 How RoFry® works

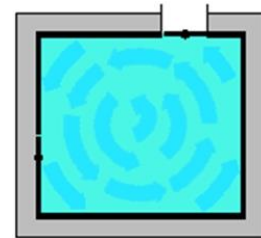
Once the device has been turned on, RoFry initializes. After pushing the STANDBY key is pushed, RoFry enters the cold standby level. After confirming a program selection with the START key, RoFry enters the hot standby level and is preheating to set temperature. This takes app. 2 minutes.

To fry food products, pull out the basket, put in the food to be prepared, push in the basket and push the START key.

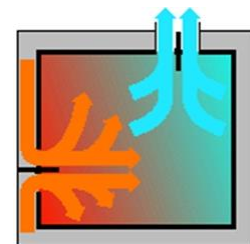
The basket starts to rotate and the main fan rotates full speed. The air intake- and exhaust flaps are closed now. The temperature drops. Now the computer control adjusts RoFry® automatically to the amount and temperature of the food product by shortening or lengthening the total cooking time to obtain a considerably even product result.



The steam time phase starts. Now humidity is taken from the product and turned into steam, cooking the product. During steam time the temperatures in the chamber rise up to max. 20° C above programmed operating temperature (if wanted). After the steam time is finished, the flaps open again and the temperature will drop to the start-level.

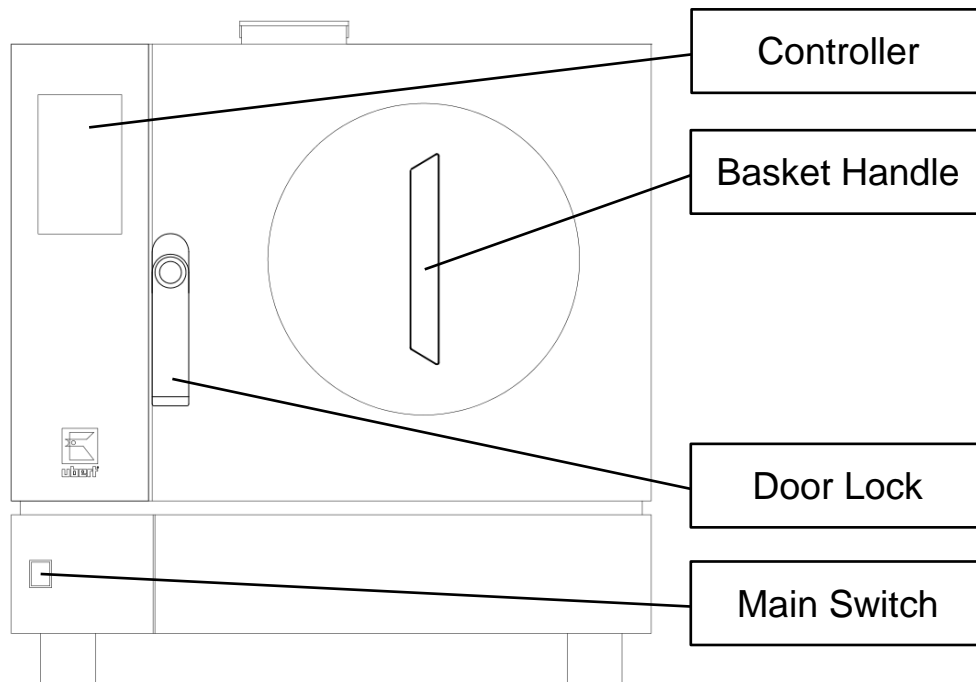


The roasting phase in which the goods get crispy begins. Now the flaps are opened to let the vapor escape. Dry, preheated air is blown via intake channel into the chamber. The flaps remain open until the basket has been emptied.



5.2 Description of operating elements

Following you will find the description of all operating elements.



Computer control (Controller):

The controller is used to control the complete cooking process automatically, including cooking time period, cooking temperature and cooking end time.:

Main Switch:

to switch RoFry ON and OFF

Basket Handle:

to open and close the basket for loading and unloading of food products

Door Lock:

to open and close the door for cleaning purposes.

USB-Port (not shown)


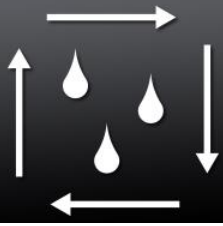




Attn.: only to be used whilst the basket is removed completely!

to connect a USB Data-Stick allowing:

- to create backup and restore of cooking programs
- to update the firmware of the

5.3 Explanation of the computer control (overview)

The computer control offers 6 keys on the home menu that represent the main sections:

| | |
|--|---|
|  | <p>In the cooking section, you can:</p> <ul style="list-style-type: none"> - select from and run various predefined cooking programs |
|  | <p>In the cleaning section, you can:</p> <ul style="list-style-type: none"> - select from and run various predefined cleaning programs such as Clean 1: a short rinse with clear water- Clean 2-6: a combination of up to 5 washing cycles plus a rinsing cycle- Clean 7: A program to evacuate the air from both media suction hoses (after connecting new canisters). |
|  | <p>In the programming section you can preset cooking programs.</p> <p>You can use settings from the library or set all parameters from scratch. Cooking programs are batch-programs to cook a full batch of products at a time</p> |
|  | <p>In the user parameter section you can adjust various personal preferences such as language, access code (factory default is 1965), date&time, select the temperature scale (°C/°F), select the emptying direction (cw/ccw), set a cleaning prompt (0-24h) for the need for cleaning, select which cleaning programs are available, set frequency and volume of the buzzer, backup cooking programs to or restore them from a USB stick.</p> |
|  | <p>In the help section, you get detailed information on all keys and functions.</p> <p>The help key can be pressed at any time to get specific information on the actual screen.</p> <p>Use the up and down key to scroll through the help pages. Press the back key to return back to the screen you came from.</p> |
|  | <p>In the service section, you can</p> <ul style="list-style-type: none"> - read out the software version of the controller - confirm error messages after solving their cause. <p>Besides that, there is also a section included, that is reserved for service technicians.</p> |

5.3.1 Cooking section

To operate the RoFry via the computer control, press the ON/OFF switch. The controller will start, showing the manufacturer logo and will boot into the home screen.

Once the controller is ready, press the cooking section key. Use the UP- and DOWN-key to scroll through the list of programs. Start the desired program by pressing the corresponding key. Follow the instructions on screen to preheat, load, unload etc. An acoustic alarm and the ready message on screen indicate the end of the cooking process. Use the START key again, to quit the alarm. (If automatic program start and/or end is activated in the user parameter section, opening the basket will quit the alarm automatically and initiate the emptying of the food products from the basket).

5.3.2 Cleaning section

Once the controller is ready, press the cleaning section key. Use the UP- and DOWN-key to scroll through the list of programs. Start the desired program by pressing the corresponding key. Follow the instructions on screen to support the automatic self cleaning procedure.

5.3.3 Programming section

Once the controller is ready, press the programming section key

Enter the access code (factory default is 1965) and confirm

You can choose between:

New to create a new cooking program

Change to change an existing cooking program

Copy (to copy an existing cooking program)

Move to move an existing cooking program to a different location in the list

Delete (to delete an existing cooking program from the list)

5.3.3.1 **New:**

Select the position of the new cooking program in the list

Select a program from the library or create your own

+ **Library** programs can be selected to the desired program position. They can be changed later on.

+ **Cooking** programs are preset by the following steps:

- Select an Icon
- Enter a Name
- Set the reference time (00:00 means, that RoFry will detect the time during the first program run)
- Set the steam temperature (temperature during steam phase)
- Set the steam time (duration of the steam phase)
- Set the roasting temperature (temperature during roasting phase)
- Set the roasting time (duration of the roasting phase)
- Set the plus factor (to compensate quantity upward deviations)
- Set the minus factor (to compensate quantity downward deviations)
- Select Autostart yes or no (to immediately start the program after basket push in)
- Select Autoempty yes or no (to immediately start the emptying after basket pull out)
- Select Rotation yes or no (to run a program with or without basket rotation)
- Set the rotation delay (delayed start of basket rotation)
- Set the rotation interval (pause between basket rotations)

5.3.3.2 **Change:**

Works the same way as New except for the fact, that the given data can be changed.

5.3.3.3 Copy:

Select the source program that you want to copy from the list.
Select the position in the list, to which you want to copy the program to.

5.3.3.4 Move:

Select the source program that you want to move in the list.
Select the position in the list, to which you want to move the program to.

5.3.3.5 Delete

Select the program that you want to delete from the list.

5.3.4 User parameter section

In the user parameter section you can adjust various personal preferences like:

- Select the language.
- Enter a new access code (factory default is 1965).
- Adjust date and time of the real time clock.
- Select the temperature scale (°C/°F).
- Select the emptying direction of the basket (clockwise or counterclockwise).
- Set a cleaning prompt (0-24h) after which a cleaning must be started (0=no prompt).
- Select which cleaning programs are available to the operator.
- Set the frequency (low to high) and the volume (low to high, 0=off) of the buzzer.
- Create a backup of your cooking programs to a USB stick or restore them from a USB stick.

5.3.5 Help section

In the help section, a general help on how to navigate the controller, is provided. Besides that, you can press the HELP-key (?) at any time to get specific information on the actual screen.

Use the UP-key (^) and DOWN-key (v) to scroll through the help pages. Press the BACK-key (<) to return back to the screen you came from.

5.3.6 Service section

In the service section, you can read out the software version of the controller and you can confirm error messages after solving their cause.

Besides that, there is also a section included, that is reserved for service technicians.

6 Maintenance

Following some advises concerning maintenance, care, trouble shooting and service for RoFry®.

6.1 Cleaning and Care

6.1.1 Safety advices

- Do not use inflammable detergents cleaners. Never use high-pressure-, water pressure- or steam jet- cleaning devices.
- Wear fire-safe, insulated gloves to prevent burnings when touching hot parts.
- Wear acid-proof gloves while cleaning the cold parts to prevent skin irritations.



6.1.2 General recommendations

- The unit has to be cleaned daily.
- Only use cleaners that are appropriate for food (neutral or alkaline detergents), even if there are plain and persistent residues.
- After cleaning with special cleaners you have to wash all parts with clear water and dry them afterwards so that there are no residues of the cleaner on these parts.
- It is absolutely necessary to watch out for some fundamental things to keep this long-lived high-grade-steel-device working:
 - always keep the high-grade-steel surface clean.
 - watch out that there is always enough fresh air on the surface
 - never contact the surface with rusty material
- Never use bleaching or chlorine cleaners.



6.1.3 Detergents

To make the cleaning fast and easy we have integrated some cleaners in our program:



- RoFry®-Cleaner
- RoFry®-Rinsing agent (with descaling function)
- Stainless steel-cleaner:
You have to spray this from a distance of app. 25 cm on the surface and wipe it off with a dry-cleaning rag. If you want to clean only small parts you have to spray it directly on the cleaning rag and wipe it off this way.

6.2 Daily Cleaning

6.2.1 RoFry® with ASC

The ASC (automatic-self-cleaning) system of RoFry provides several cleaning programs:

- CLEAN 1 -> suitable for demo purposes only,
- CLEAN 2 / ... / 6 -> for the daily cleaning. Higher numbers equal higher cleaning intensity,
- CLEAN 1 -> to evacuate the tubes that supply liquid cleaner and rinsing agent.

The following procedure explains step by step how to clean RoFry with ASC:

Leave current frying-program by pressing the back key

Enter cleaning mode by CLEANING key

Select a program CLEAN 2 – CLEAN 6

RoFry® cools down for approx. 15-20 min. (half open the basket to speed up the cool down!)

Unlock and remove basket completely

Unlock and open the door / Remove basket-holder, lamella-sheet, strainer
 Remove crumbs from gaskets and bottom of chamber, empty strainer
 Insert strainer + lamella sheet, insert basket-holder
 Close and lock the door
 Insert basket completely
 Program runs until signal sounds
 Remove basket completely
 Unlock and open the door / Remove basket-holder, lamella-sheet, strainer
 Empty strainer / wipe gaskets thoroughly
 Insert strainer + lamella sheet, insert basket-holder
 Close and lock the door
 Insert basket completely
 Program runs off to signal, RoFry® jumps back to home screen

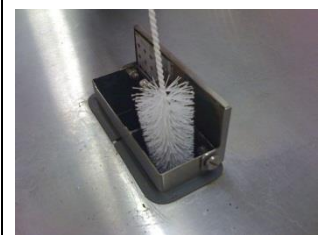
6.3 Weekly Cleaning

Beside the daily cleaning the following items need some special care on a weekly basis:

Leave current frying-program by pressing the back key
 Enter cleaning mode by CLEANING key
 Select a program CLEAN 2 – CLEAN 6
 RoFry® cools down for approx. 15-20 min. (half open the basket to speed up the cool down!)
 Unlock and remove basket completely
 Unlock and open the door and switch off RoFry® completely at the main switch

6.3.1 Flap

Clean the area around the flap as well as the air intake and exhaust channel thoroughly.



6.3.2 Sliders

Clean the groove in both sliders of the basket holder with a flat screwdriver thoroughly to ensure easy sliding of the basket.



6.3.3 Particle separator (lamella sheet)

Use the lime remover to thoroughly decalcify the bottom side of the lamella sheet.



6.4 Trouble-Shooting

If your RoFry® does not work satisfactorily we would like to give a first help with the following check-list. Only after checking these points you should contact:

- a) Your responsible service partner
or
b) Directly the company: UBERT GASTROTECHNIK GmbH
Zum Osterkamp 19
46348 Raesfeld
GERMANY
Tel.: +49 (2865) 602-0
Fax: +49 (2865) 602-102
eMail: service@ubert.com

Only these two companies are allowed to carry out service work and replacement of defect parts. If you do not observe this note or in case of manipulation of a third party any claims for guarantee will become invalid!



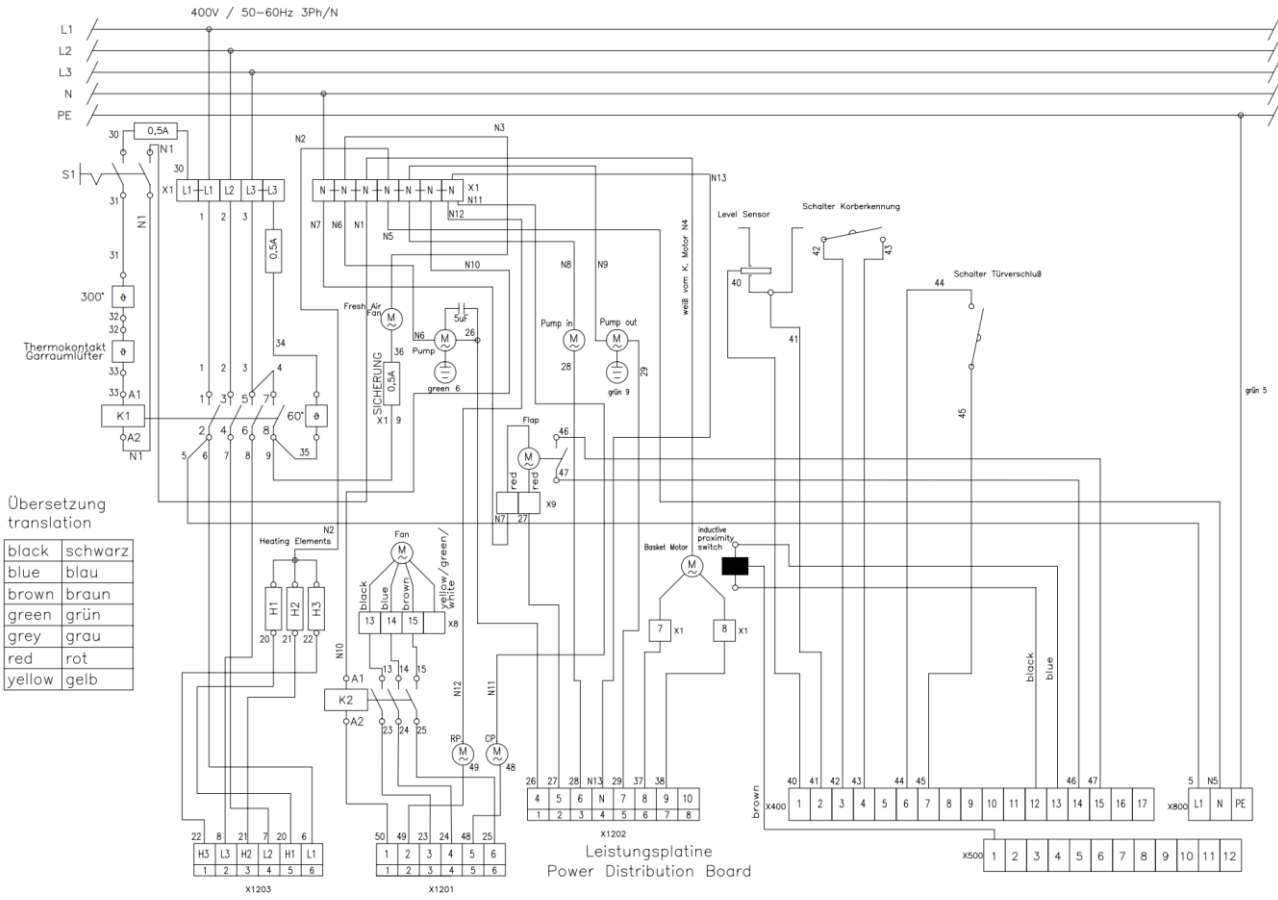
6.4.1 Malfunction check list

In case you encounter problems in reaching the desired product quality, please check the programming parameter following this checklist

| problem | possible cause | remedy |
|--|---|--|
| food does not become crispy | frying time too short temperature too low steam-time too long | extend processing time increase temperature shorten steam-time |
| food does not become crispy even after changing the parameters | fan wheel does not turn clockwise | control sense has to be changed (Service) |
| food becomes too crispy | frying time too long temperature too high steam-time too short | shorten frying time lower temperature extend steam-time |
| food becomes too crispy even after changing the parameters | malfunction of valves | call service |
| parameters for average amount are programmed correctly but the device does not recognize different amounts | correction factors are not adapted correctly | adapt correction factors |
| error waste water | waste water hose bent waste water hose clogged waste water pump defective | check waste water hose clean waste water hose inform service company |
| leakage at basket- and door-gasket | basket- and door- gasket defective or perished | change gaskets following service advice |

6.5 Wiring Diagram

6.5.1 RF-300/330/360-CC 400V / 50-60Hz / 3Ph with N



6.6 Replacement of gaskets:

1. Select a cleaning program 2-6, while in cleaning mode. The unit cools down below 50°C; remove the basket and then open the door. Switch off the RoFry® at the main switch.

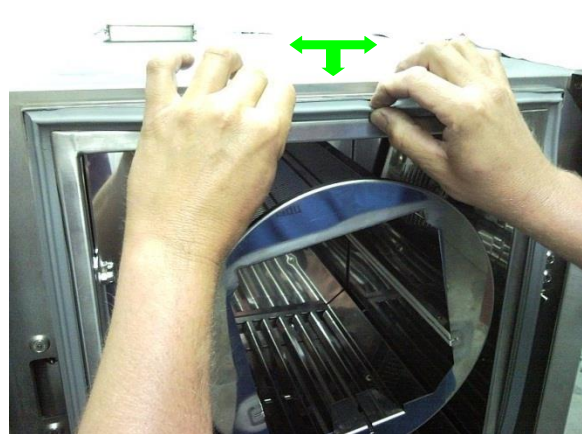
2. Remove the old gasket by pulling it out and clean the notch of the seal; remove grease and other residues.



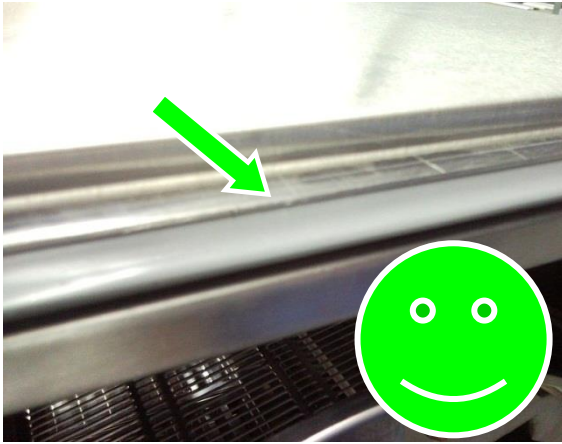
3. Assemble in the new seal. Start with the 4 corners.



4. Push the seal into the notch. Start in the middle of each side and work your way to the corners. Make sure neither to stretch nor to forge the seal.



5. Finally check proper placement of the seal in the notch!



6. Insert lamella sheet and basketholder again. Close the door. Remove the old basket gasket by pulling it out.



7. Clean the notch of the seal; remove grease and other residues.



8. Put in the new seal. Place the splice of the seal in the middle of the upper notch.



9. Push the seal into the notch. Make sure neither to stretch nor to forge the seal.



10. Finally check proper placement of the seal in the notch!



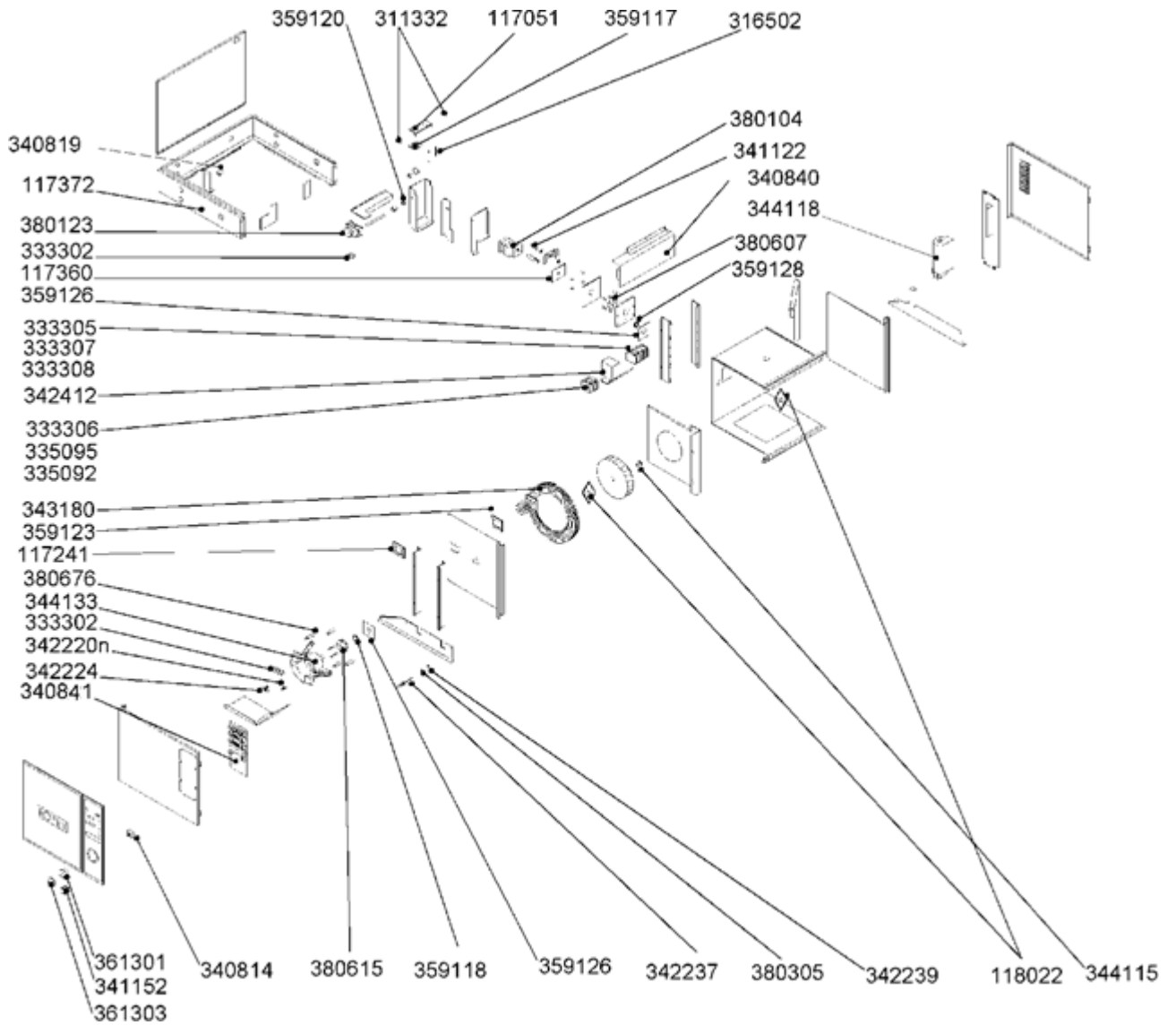
6.7 Spare part list

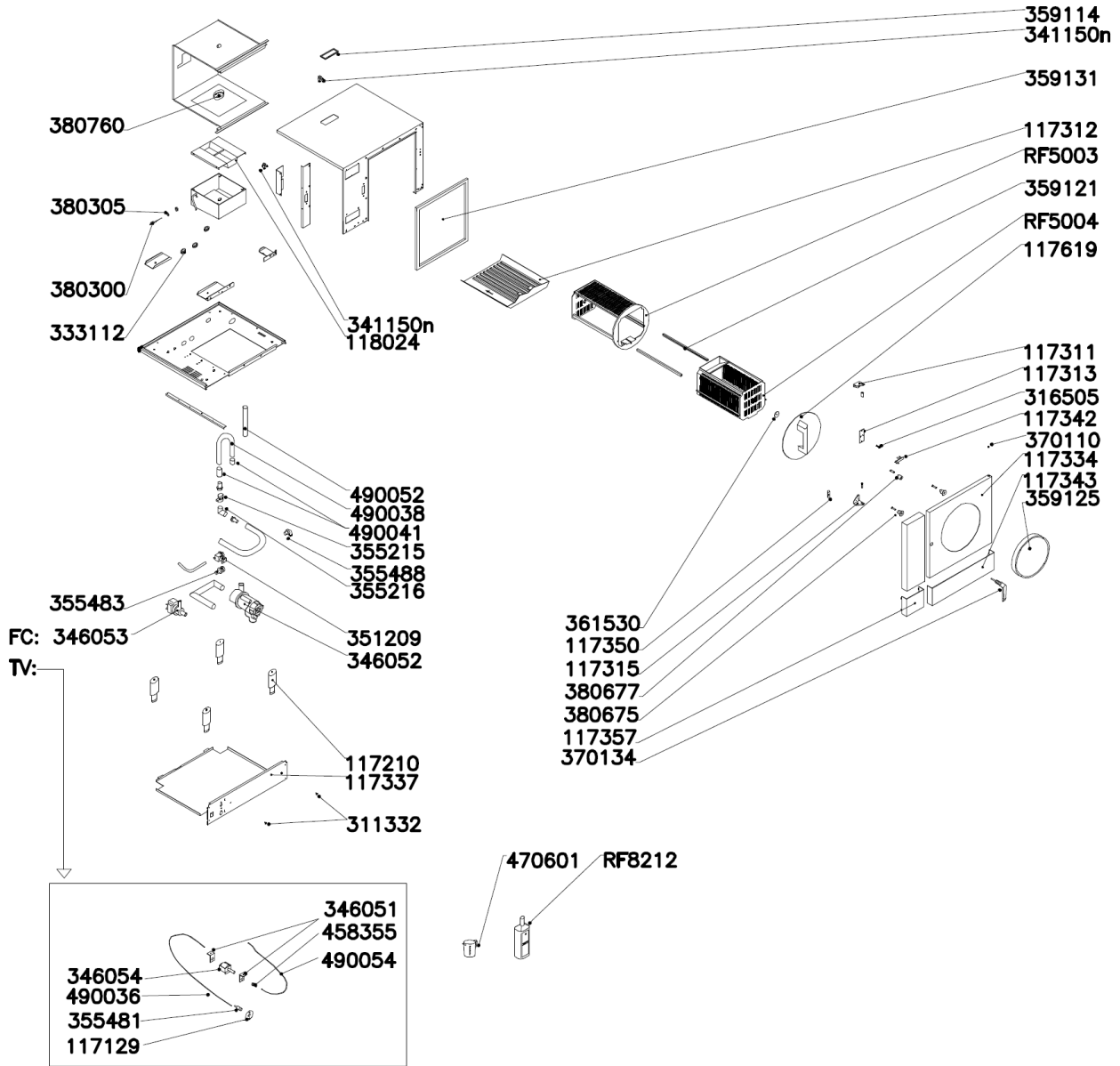
| | Me nge | Bezeichnung | Name | VT |
|--------|-----------|---|---|----|
| 117051 | 1 | Deckel Zu- und Abluftkanal | Flap for air intake and exhaust channel | |
| 117129 | 1 | Reduzierscheibe | Assembly plate | |
| 117210 | 4 | RoFry Stellfuß | Leg assy RoFry | |
| 117241 | 1 | Gegenflansch für Heizkörper RoFry | counter flance for heating element | |
| 117311 | 1 | Türscharnier oben RoFry | Doorhinge top | |
| 117312 | 1 | Lamellenblech | Particle separator | |
| 117313 | 1 | Montageblech Tür | Servicepanel door | |
| 117315 | 1 | Türscharnier unten RoFry | Doorhinge bottom | |
| 117334 | 1 | Tür | Door | |
| 117342 | 1 | Schalterwippe für Korberkennung RF | Linkage basket switch | |
| 117343 | 1 | Auffangwanne unter Tür | Drip tray | |
| 117350 | 1 | Lasche für Türverschluß | Lock plate for door lock | |
| 117357 | 1 | Abdeckung neben Auffangwanne | Front cover bottom left | |
| 117360 | 1 | Abschirmung Korbmotor für Nährgungsschalter | Heat protection for proximity switch | |
| 117395 | 1 | Bedienblende RF-300 | Front cover RF-300 | |
| 117396 | 2 | Seitenblende RF-300 | Side cover RF-300 | |
| 117397 | 1 | Rückwand RF-300 | Rear cover RF-300 | |
| 117403 | 1 | Frontblende RF-330 / RF-360 | Front cover RF-330 / RF360 | |
| 117431 | 1 | Bedienblende RF-330 | Front cover RF-330 | |
| 117432 | 1 | Seitenblende RF-330 | Side cover RF-330 | |
| 117433 | 1 | Rückwand RF-360 / RF-330 | Rear cover RF-360 / RF-330 | |
| 117442 | 1 | Bedienblende RF-360 | Front cover RF-360 | |
| 117443 | 1 | Seitenblende RF-360 | Side cover RF-330 | |
| 117619 | 1 | Korbblende kompl RoFry | Frontplate for basket | |
| 118022 | 1 | Gegenflansch für Garraumlüfter und Korbmotor | counter flance for fan and basketmotor | |
| 118024 | 1 | Filtersieb kompl. | Metal filter | |
| 311332 | 4 | Flachkopfschraube mit Schlitz und Ansatz M5*2,5*7 A2 | slotted pan-head screw M5*2,5*7 A2 | |
| 316502 | 1 | Feder, Zug 1.4310 0,63*5,0*50 mm | Tension spring | |
| 316505 | 2 | Feder, Druck, DIN 9025 verzinkt d=1,0*11*35 mm RoFry | Compression spring | |
| 333112 | 4 | Kabel Tülle 46*32 RoFry | Cable grommet 46*32 | |
| 333302 | 4 | Kabel, Porzellanklemme, 2,5mm ² , 2-polig, mit Loch | terminal block, ceramic | |
| 333305 | 14 | Wago, Klemmblock, 10qmm Wago | terminal block 10mm ² | |
| 333306 | 2 | Wago Endwinkel für TS35 | Sideblock (field-/main terminal block) | |

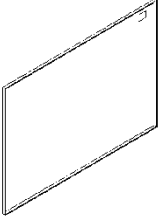
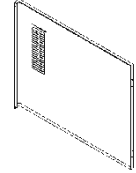
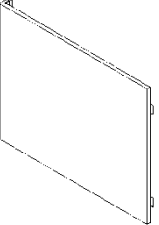
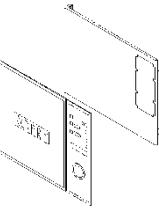
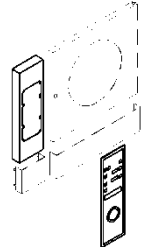
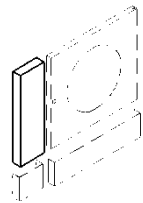
| | | | | |
|--------|--------|---|---|---|
| 333307 | 5 | Wago Brücken | Bridge for terminal block | |
| 333308 | 5 | Wago Abschottung | Separator for terminal block | |
| 335092 | 1 | Sicherungsklemme | Fuse holder 5x20 | |
| 335095 | 1 | Feinsicherung 5x20 - 0.5 A träge | fuse 5x20 - 0.5 A träge | |
| 340814 | 1 | Drehgeber UUS1-2 | Encoder for UUS01 | |
| 340819 | 1 | Summer, Miniatur 5-12V | Buzzer 5-12V | |
| 340841 | 1 | Bedienteil - UUS04 | computer control UUS04 | |
| 340840 | 1 | Leistungsteil - UUS04 | Powerunit for 340821 UUS04 | |
| 341122 | 1 | Induktiver Näherungsschalter | Inductive proximity switch | |
| 341150 | 2 | Microschalter - Türkontakt/Korbkontakt | door switch (RHD) | |
| 341152 | 1 | Schalter/Hauptschalter RoFry Europa Version | Main Switch | |
| 342220 | 1 | Microthermschalter, 60C R-20 C-279/C 370; Schliesser | Temperature switch (freshairfan) | |
| 342224 | 1 | Sicherheitstemperaturbegrenzer 300° Ausschalttemp. | High Limit Switch 300°C | |
| 342237 | 1 | Garraumfühler PT100 inkl. Verschraubung | Temperature probe PT100 | |
| 342239 | 1 | Klemm-Verschraubung M8 mit Gegenmutter für 342237u.342245 | Screw joint for temperature probe 342237&342245 | |
| 342412 | 1 | Schütz 26A 220-240V 50/60Hz | Contactore 26A 220-240V 50/60Hz | |
| 343180 | 1 | RHK RoFry Ausführung 16,335 kw | heating element RoFry 15,0 kw, 230V | |
| 344115 | 1 | Rändelmutter A2 DIN 467 M6 | Knurled nut | |
| 344118 | 1 | Querstromgebläse RoFry | Radial fan with thermostat switch | |
| 344133 | 1 | Garraumlüfter (Heißluftgebläse) RoFry N, UL Version | Fan (oven chamber) | |
| 346051 | 2 | Befestigung für Frischwasserpumpe | Mounting bracket for fresh water pump | |
| 346052 | 1 | Umwälzpumpe Typ CP50-125 | Circulation Pump | |
| 346053 | 1 | Entleerungspumpe | Drain Pump | |
| 346054 | 1 | Frischwasserpumpe / Schwingkolbenpumpe | Fresh-water pump for TV-Version | |
| 351209 | 1 | Magnetventil RoFry | Magnetic valve | |
| 355215 | 1 | Rohrbelüfter 3/4"Fx3/4"F | aerator 3/4"Fx3/4"F | |
| 355216 | 1 | Winkelstück 90° 3/4"Mx3/4"F | Pipe bend 90° 3/4"Mx3/4"F | |
| 355481 | 1 | Kupplung, weiß Frischwasserzufuhr | Clutch fresh-water-supply | |
| 355483 | 1 | Kupplung, grau Brauchwasserabfluß | Clutch waste-water-outlet | |
| 355488 | 1 | Stecker mit Winkelschlauchtülle | Plug waste-water-outlet, angle | |
| 359114 | 345 mm | Dichtung für Luftkanal am Gehäuse | seal for air conduit | |
| 359117 | 1 | Flachdichtung für Zu - Abluftklappe schwarz, Silikon, geschäumt | gasket (intake/ exhaust) | X |
| 359118 | 1 | Wellendichtung PTFE 22*35*7 ohne O-Ring | Shaft seal PTFE | X |
| 359120 | 1 | V-Ring, Viton | V-Ring | X |

| | | | | |
|--------|---|---|--|---|
| 359121 | 2 | Gleitschienen Korbführung PTFE/Glas | Sliding rails (basket) PTFE/Glass | X |
| 359123 | 1 | Dichtung für ROFRY Heizkörperflansch | gasket RoFry heating element flange | |
| 359125 | 1 | Korbdichtung als Ring verklebt 920mm lang | gasket (basket) L = 920 mm | X |
| 359126 | 2 | Carbondichtung | Carbon seal for main fan | X |
| 359128 | 1 | Wellendichtung BA-PTFE 20*35*7 | Shaft seal PTFE | X |
| 359131 | 1 | Garraumdichtung eckig RoFry | Door gasket with sharp corners RoFry | X |
| 361301 | 1 | Knebel, ohne Referenzpunkt RT507 / RT505 | knob without reference point | |
| 361303 | 1 | Deckel mit Fingermulde für Knebel RT507/RT505 | cab with finger basin | |
| 361530 | 1 | Führungsbuchse für Korbblende ROFRY | Bearing for Basket front-shield | X |
| 370110 | 1 | Abdeckkappen für Muttern M6 schwarz | covering cap | |
| 370134 | 1 | RoFry Türgriff, Dreh-Spann-Verschluss | Door lock, compression for RoFry | |
| 380104 | 1 | Motor Korbantrieb | Motor basketdrive | |
| 380123 | 1 | Klappenstellmotor | Flap motor | |
| 380300 | 1 | Elektrode für Niveauregulierung | Electrode for Level control | |
| 380305 | 2 | Dichtung Cu (Kupfer) DIN 7603 | Seal copper | |
| 380607 | 1 | Lager Flansch mit Einsatz Hochtemperatur | Bearing for use with motor basketdrive 380104 | |
| 380615 | 1 | Flansch für Lüftermotor ROFRY | Flange for fan motor | |
| 380675 | 2 | Gleitauflage Korhalter mit Kragen | Basketholder bearingroll RoFry with collar | |
| 380676 | 4 | Abstandsbolzen Edelstahl, für Lüftermotor RoFry | Bolt for fan-motor | |
| 380677 | 1 | Gleitauflage Korhalter ohne Kragen | Basketholder bearingroll RoFry without collar | |
| 380760 | 1 | Verteilerteller | water spray system aperture | |
| 419001 | 1 | Scheibe Dekor RoFry | Decor panel glass RoFry | |
| 419012 | 1 | Bedienpaneel Scheibe RoFry | Operator panel glass RoFry | |
| 458355 | 1 | Schlauchtülle 1 1/8"x1/8" 1845 Ms bk | Hose nozzle | |
| 470601 | 1 | Messbecher ROFRY, 200 ml | dosing cup | |
| 490036 | 1 | Schlauch Silikon transp. gem. FDA | Silicone-hose transparent | |
| 490038 | 1 | Schlauch mit integrierten Endstücken Ø19mm (Innen) | Hose incl. end fittings | |
| 490041 | 1 | Endstück für Schlauch 21mm | End fitting for hose | |
| 490052 | 1 | Form-Schlauch 35*4,5 (Innen Ø * Wandung) | Tube 90° angled | |
| 490054 | 1 | Schlauch Silikon transparent | Silicon tube transparent | |
| RF5003 | 1 | Korbhalter kompl. für RoFry | Basketholder assy RoFry | |
| RF5004 | 1 | Korb kompl RoFry | Basket assy RoFry | |
| RF8212 | 1 | RoFry Dosierflasche 1Liter (ohne Inhalt) für Entkalker M | RoFry Lime Remover M dose-bottle 1liter (empty) | |

6.8 Exploded views





| | RF-300 | RF-330 | RF-360 |
|---|---|--|--|
|  | 117397 Rückwand RF-300 <i>Rear cover RF-300</i> | 117433 Rückwand RF-360 / RF-330 <i>Rear cover RF-360 / RF-330</i> | 117433 Rückwand RF-360 / RF-330 <i>Rear cover RF-360 / RF-330</i> |
|  | | 117432 Seitenblende RF-330 <i>Side cover RF-330</i> | 117443 Seitenblende RF-360 <i>Side cover RF-360</i> |
|  | 2 x 117396 Seitenblende RF-300 <i>Side cover RF-300</i> | | |
|  | | 419012 Bedienpaneel Scheibe RoFry <i>Operator panel glass RoFry</i> 419001 Scheibe Dekor RoFry <i>Decor panel glass RoFry</i> 117431 Bedienblende RF-330 <i>Front cover RF-330</i> | 419012 Bedienpaneel Scheibe RoFry <i>Operator panel glass RoFry</i> 419001 Scheibe Dekor RoFry <i>Decor panel glass RoFry</i> 117442 Bedienblende RF-360 <i>Front cover RF-360</i> |
|  | 419012 Bedienpaneel Scheibe RoFry <i>Operator panel glass RoFry</i> 117395 Bedienblende RF-300 <i>Front cover RF-300</i> | | |
|  | | 117403 Frontblende RF-330 / RF-360 <i>Front cover RF-330 / RF360</i> | 117403 Frontblende RF-330 / RF-360 <i>Front cover RF-330 / RF-360</i> |

6.9 Accessories

The following accessories are available on request:

- | | | |
|---|--|---------------------------|
| • Spare basket holder, complete | | Part. No.: RF 5003 |
| • Spare basket, complete | | Part. No.: RF 5004 |
| • RoFry®-cleaner 25kg-Container | | Part. No.: RF 8200 |
| • RoFry®-lime remover 5l-Canister | | Part. No.: RF 8210 |
| • Refill basket | | Part. No.: RF 5010 |
| • Scoop | | Part. No.: RF 5011 |
| • French-fries-portioner | | Part. No.: RF 5012 |
| • French-fries-bag rest | | Part. No.: RF 5013 |
| • Store shelf | | Part. No.: RF 5015 |
| • RoFry®-warming basin 230V / 2,0kW / 50-60Hz / 1Ph/ N | | Part. No.: RF 7100 |
| • Intermediate shelf for warming basin | | Part. No.: RF 7110 |
| • RoFry®-protection gloves | | Part. No.: RF 8015 |

Accessories for standard version RF-###-ST:

- | | | |
|---|--|-------------------------|
| • RoFry®-spray | | Art. Nr: RF 8000 |
| • RoFry®-KOTE-sprayer | | Art. Nr: RF 8010 |
| • Soaking tank 230V / 2,0kW / 50/60Hz / 1Ph/ N | | Art. Nr: RF 8030 |
| • Soda 24kg-unit | | Art. Nr: RF 8045 |

6.10 Declaration of Conformity

UBERT GASTROTECHNIK GMBH
Gewerbegebiet Ost + Nord
D-46348 Raesfeld

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Fax: +49 (0) 28 65 / 602-102
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e-mail: info@ubert.com

Übersetzung der Original-EU-Konformitätserklärung



CE EU-KONFORMITÄTSERKLÄRUNG EU-DECLARATION OF CONFORMITY EU-CERTIFICAT DE CONFORMITE

Hereby we declare that the unit noted below, on the basis of its concept, design and version, meets all basic health and safety requirements of the applicable EC-directive. This declaration is no longer effective in case this machine has been modified without our approval.

| | |
|---|--|
| Product designation: | RoFry |
| Model: | RF-300-CC RF-330-CC RF-360-CC |
| EC-directives followed: | EC-directive for machines 2006/42/EC EC-directive for low voltage 2014/35/EU EC-directive for electromagnetic compatibility 2014/30/EU EC-directive for ecodesign requirements for energy-related products 2009/125/EC EC-directive for restriction of the use of certain hazardous substances 2011/65/EU |
| Harmonized European Standards: | EN 55014 Electromagnetic compatibility – Requirements for household appliances EN 61000-6-2 Electromagnetic compatibility – Generic immunity standard EN 60335-1 Safety of household and similar electrical appliances EN 60335-2 Safety of household and similar electrical appliances |
| Applied national standards and technical specifications: | BGR111 directions for safety and health protection regarding kitchen work |

This declaration does not include any assurance of characteristics.
The safety references enclosed with the product documentation have to be followed.
By internal actions it is guaranteed, that all serial units meet the demands of the corresponding EC directive and the applied standards.
The signers are entitled to compose the technical documents.

Raesfeld, 01.01.22
UBERT GASTROTECHNIK GMBH
C. Stephan
Christoph Stephan
Vice President, R&D / Engineering

Raesfeld, 01.01.22
UBERT GASTROTECHNIK GMBH
M. Peters
Michael Peters
Service - Manager

Manufactured by: UBERT GASTROTECHNIK GMBH
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