

Operating Instructions

1. Use the switch with the red LED to start heating of the under pan element and rear pair of heat lamps.



2. Use the switch with the green LED to light front row heat lamps.
3. Allow 20 minutes to reach operating temperature.
4. When fries are cooked lift out of oil and allow to drain.
5. When draining is complete move basket across to Mega Fries serving area and tip contents carefully into tray.
6. Take the salt shaker from its holder and add salt as desired.
7. Now using the fry scoop slide a bag/box over the bottom and scoop chips.
8. The bags full of fries can now be placed in the bagging rack prior to sale.

Note: It is important that fries are held for no longer than **10 minutes**. After this time the quality of the fries will deteriorate.

Additional equipment, to suit Mega Fries

As well as the equipment supplied the Mega Fries is fitted with two handles inside the chip draining plate that can double up as a chip scoop holder.

1. Chip Bagging Scoop holder & handle



Cleaning: Every Day

1. 'Switch OFF' and remove electrical cord from power supply. Allow unit to cool
2. First of all remove the bagging rack and wash in warm soapy water
3. Remove the perforated serving tray, wash in warm soapy water
4. Wipe the inner tray and all exterior surfaces of machines with a soft damp cloth
5. Remove side glass by unscrewing the grub screws and sliding the glass out, to re-fit simply slide back in and tighten screws. Should be cleaned with warm soapy water
6. Dry all parts thoroughly and refit in order they were removed