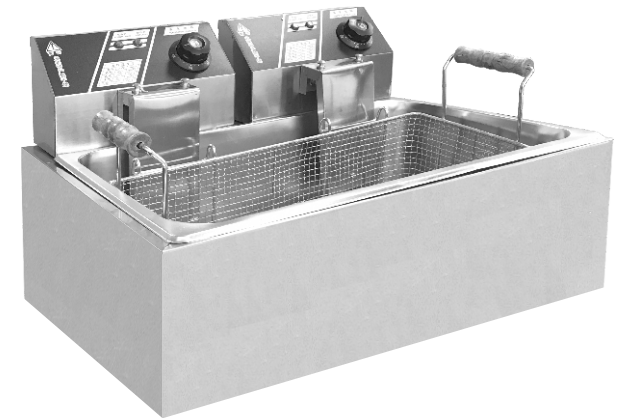
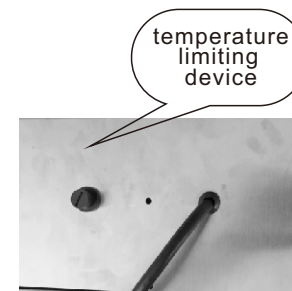




## EH830 Electric Fryer

### USER MANUAL



Thanks for your purchase. Any questions please don't hesitate to contact us, we will handle all your problem ASAP. Your feedback is vital to us! And we will always try to do better. For more details, please contact us by email via [support@rovsun.com](mailto:support@rovsun.com). (Write your seller's Order # on the subject of the email, so that we can find your order and better assist your issue) Or call us at (1)855 –882–2333.

## Basic parameter:

Name	Large single cylinder electric fryer	Item No	EH830
Voltage	110V	MAX power	2.5+2.5KW
Hertz	60Hz	MAX temperature limit	240°C ( 464°F )
The number of the An oil pan	One	The size of the oil-Pan	50*30*15CM (19.7*11.8*5.9")
Temp range	60~200°C/140-392°F	Exterior dimension	55*44*31CM (26.7*17.3*12.2")

**Please peel off the white plastic film before using.**

## Warning:

**Heat pipe is strictly prohibited dry burning!**

## The use of notes:

- 1, check the power supply installation is normal and reliable, to install a note to check the matter once.
- 2, use should keep oil within the oil pan height greater than 1/2 depth.
- 3, a power switch K1, green indicator light is bright, this current is supplied to the boiler, as long as along the clockwise rotation of the thermostat, the required temperature moment value

alignment red dot position, at this time the yellow indicator light shines, said electric heating pipe starts to work, the pot of oil began to heat up, when the temperature to the desired temperature, the temperature controller can automatically switch on the power, yellow indicator light, electric heating tube and work, the oil temperature rise, such a repeated cycle, to ensure the constant temperature in the temperature range. 4, the lid to keep the pot clean heat preservation and design, the stamp should be paid attention to when the lid can not have water, in order to avoid bead in the pot hot oil splashing wounding.

5, accompanied by a special frying basket, for fried food of smaller, basket is provided with a hanging hook and a handle, making the basket body immersed in oil, when fried after the lift the frying basket hanging on the upper beam to filter out the remaining oil, if blast of large pieces of food, placed directly in the pan into the frying.

6, after use please fryer, counterclockwise thermostat to limit position, cut off the power supply, to ensure safety.

7, it is necessary to clear the pot pour oil, until the oil

temperature decreased to room temperature, first frying basket and a guard board to come forward, cut off the power supply, and then, the control box after the flip (at this time the pot heating tube cocked) or to remove the control box, addition in a dry place, can be put forward for the pan to clean up.

8, to use the pan safe and durable, users should regularly to remove oil residue and an electric heating pipe on the dirt, to keep the oil liquid and the heating pipe for a long time in a clean state.

9, the guard board inside the oil pan is to protect the heating tube and, during the frying time, the shields must be placed in the pan.

10, the use of new vegetable oil, the use of the old oil is prohibited.

11, Note: The temperature limiter is installed in the control box of the fryer. The operating temperature is  $240 \pm 7^{\circ}\text{C}$ , the manual reset temperature is  $< 170^{\circ}\text{C}$ , and the "overheat reset protection key" is installed behind the furnace. When the temperature is over

temperature, the protection key action For protection appointment; when re-use, press the protection button to reset before it can be used normally.

12, New vegetable oil should be used. It is strictly forbidden to use old oil.

13, In case of temperature limit device, if the product is not heated, after 10 minutes and the oil temperature drops below  $150^{\circ}\text{C}$ , press the temperature limit button to press it normally.

### **Cleaning:**

1. Before cleaning the fryer, cut off the power supply first to prevent accidents.

2. Use a wet towel (without the corrosive detergent) to scrub the fryer surface and the power cord every day. Please DON'T flush it with water, the water in it may destroy the electrical elements and cause safety issues.

3. Turn off the thermostat and the power switch when you are not using it.

4. When the fryer is not in use for a long time, please

clean it, and place it in a well – ventilat ed, non – corrosive gas place.

### General fault handling:

Failure phenomena	cause	Elimination method
1, close the switch K1, the indicator light is not bright.	1, the power switch fuse fuse.	1, put on the right insurance. 2, fasten the power cord.
2, red,green lights on at the same time, the oil temperature does not rise.	1, electric heating tube wiring loose. 2, the electric heating tube is burned.	1, fasten the electric heating pipe connection bolt. 2, replace the heating tube.
3, the yellow indicator light does not extinguish, oil temperature can not control.	1, the thermostat failure.	1, replace the thermostat.
4, the indicator light does not light, normal temperature control	1, lights burn out.	1, Change indicator

### Four, installation notes:

- 1, the voltage of the device must be the same as the supply voltage.
- 2, the user needs to be in the vicinity of the device and the device is suitable for the power switch and fuse.
- 3, after the device is provided with the grounding bolt, the application of not less than 2.5mm<sup>2</sup> copper wire and wire in line with the safety requirements of reliable connection.
- 4, before use should check whether the wiring is loose, the use of voltage is normal, whether the safety grounding