

ELECTRIC FRYER INSTRUCTION MANUAL

(Read all details before use)

1. Basic parameters:

Name	Recommended capacity	Rated Voltage	Power	Temperature range	Number of oil tank	Tank dimension	Production dimension
Single Electric Fryer	3L	110V	2500W	60-200℃	1	180X410X250mm	430X200X250mm
	5L	110V	2500W	60-200℃	1	330X355X250mm	370X350X260mm
	4L	110V	2500W	60-200℃	1	415X188X248mm	425X195X245mm
	6L	110V	2500W	60-200℃	1	325X265X150mm	280X430X300mm
Double Electric Fryer	4L+4L	110V	2500W+2500W	60-200℃	2	415X410X245mm	425X370X245mm
	6L+6L	110V	2500W+2500W	60-200℃	2	325X265X150mm*2	550X430X300mm

2. Usage and Maintenance:

1. Check whether the power supply installation is normal and reliable, and check the installation precautions once again.
2. When using, make sure the oil in the tank should be kept higher than 1 / 2 tank depth.
3. Plug in the power cord, the green light is on, the current now is supplying to this fryer, as long as we rotate the temperature controller clockwise to set the temperature. then the red indicator light is on, which indicates that the electric heating pipe is working, and the oil starts to heat up. When the oil temperature rises up to the setted temperature, the thermostat can automatically cut off the power supply, and the red indicator light is off , the electric heating pipe stops working. When the oil temperature drops slightly, the thermostat can automatically turn on the power supply, the red indicator light is on, the electric heating pipe works again, and the oil temperature rises, so repeated circulatorily to ensure that the oil temperature is at a constant temperature within the setting temperature range.
4. The lid cover is set to keep out of dust or keep warm. There should not be any water on the lid cover when covering. No water should be dropped to the oil! Oil with water will cause splashing and risk of scalding and injury.
5. A specialized basket is attached for frying smaller foods. There are hooks and handle on the basket. When making, the basket is immersed in oil, and after frying, lift the basket and hang it on the upper beam to filter the remaining oil. If fry with large food, it can be fried directly in the oil tank.
6. Please rotate the temperature controller counterclockwise to the closed position after using the fryer, and cut off the power supply to ensure safety .

7. When you need to pour the oil from the tank, please turn off the power supply first and wait until the oil temperature reduced to normal temperature, take out the frying basket the oil separation board, and the header controller to a dry place, or turn it to the backside upside down if any hanging. Take out the tank, then you can pour the oil and clean the tank.

8. For more safety and more durable usage, users should regularly remove the residue in the oil and the dirt on the electric heating pipe to keep the oil and the heating pipe clean for a long time use.

9. The oil separation board in the oil tank is set to protect the electric heating pipe. When frying food, this protective plate must be placed in the tank.

10. Please do use new oil for frying, not old oil or solid oil.

3. General troubleshooting:

Fault phenomenon	Cause	Exclusion method
1. Plug in the power cord, the indicator light is not on.	1. Power switch fuse is disconnected.	1. Replace a right fuse. 2. Fasten the power Cord.
2. The red and green indicator lights are on, But the oil temperature is not raising up.	1. Electric pipe wiring is loose. 2. Electric heating pipe is burned.	1. Tighten the electric heating pipe wiring bolts. 2. Replace the heating tube.
3. The red light isn't off and oil temperature is still raising up. The temperature is more than setted, cannot be controlled.	1. The temperature controller fails.	1. Replace the thermostat.
4. The indicator light is not on, and the oil temperature control is normal.	1. The indicator light burned.	1. Replace the indicator light.

4. Installation precautions:

1. The input power supply voltage must be the same as the required specification voltage which written on the sticker of the equipment.
2. Users need to install suitable power switch and fuse near the equipment
3. The grounding bolt is set at the back of the equipment, using no less than 2.5mm² copper core wire being reliably connected to the ground line which conforming to safety requirements.
4. Before use, check whether the wiring is loose, whether the use voltage is normal, and whether the safe connection is reliable

5. If the power cord is damaged, please turn off the power immediately and stop using, it must be repaired or replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid danger.
6. This appliance is not intended for using by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, including children. Keep the appliance out of reach from them.
7. Put enough oil, do immerse the heat tube in oil, if the oil level is lower than the minimum marked liquid level or the heating tube is not immersed, it will defect the heating tube and may cause the risk of fire.
8. It is prohibited to use old oil so as to avoid lowering the boiling point excessive boiling or causing fire and casualty loss.
9. It is prohibited to use solid oil as it may cause dry burning of the heating tube and the risk of fire.
10. Max 0.5kg food can be put into the boiling pot each time to prevent the hot oil from overflowing, scalding or causing any injury.
11. Do not rinse the machine with water directly or immerse it in water.