

Installation and Operating Manual

Commercial Deep Fryer



Model : EF-101V

Please carefully read this manual before using this product.

Make sure you are familiar with all of the safety and usage instructions.

Keep this manual in a safe place for future reference.



SAFETY INFORMATION



WARNING: The installation, maintenance and servicing of this product must be carried out by a qualified technician.

You should consult local and national standards to comply with the following: Health & safety at work legislation

- Fire precautions
- IEE Wiring regulations
- Building regulations

WARNING: Incorrect installation, unauthorized modifications, refitting, adjustments, dismantling or maintenance could result in damage to the product, damage to property or serious injury.

All repairs, maintenance and adjustments must be carried out by a qualified technician.

WARNING: RISK OF SEVERE BURNS. Take caution when using this product.

WARNING: RISK OF ELECTRIC SHOCK. **DO NOT** use when the power cord is damaged.

WARNING: For safety reasons, this product **MUST** be earthed. The terminal marked is for equipotential bonding.

WARNING: RISK OF FIRE. Do not operate the product with oil level below the minimum indicated.

WARNING: RISK OF FIRE. Position the fryer away from surfaces or areas that may exceed 300°C. Hot oil splashing onto hot surfaces will cause fire.

WARNING: This is a commercial product and must only be used by a trained operative who has read and fully understands this manual. It must not be used by children or persons with reduced physical, sensory or mental capabilities. Before using the product, ensure the ratings marked on the product conforms to the electricity supply

Check power cord for damage prior to every use. If damaged it can only be replaced by the manufacturer or a qualified technician.

IMPORTANT: The product should be given a visual safety check over every day to help prevent accidents.

IMPORTANT: The product should not be used if operator feels there is anything wrong with it. The problem should be referred to the manufacturer or a qualified technician. Incorrect use of the product, other than its intended use, can cause damage to it and be dangerous. The product surfaces and control panel may be damaged by hard or sharp objects.

DO NOT use a power supply that is not compatible with safety standards.

DO NOT store any type of flammable liquid, gas or other similar items near or around this product.

DO NOT knock or bump the product or place objects on top of it.

DO NOT operate or disconnect this product with wet hands.

DO NOT ever handle or move the product when it contains hot oil.

CAUTION: Be aware that surfaces of the product may be hot ² before and after the product has been used - RISK OF SEVERE BURNS.

DO NOT use the product during a thunderstorm. To avoid the product being damaged by a lightning strike, unplug removing it from electricity supply prior to the storm. Allow the product to cool before cleaning. Before cleaning, unplug the product from the mains power supply.

DO NOT spray or splash water directly onto the product - RISK OF ELECTRIC SHOCK.

DO NOT submerge product, electric plug or power lead in water or other liquids.

DO NOT use old oil, this will have a reduced flash point and be more prone to surge boiling.

DO NOT use a water jet to clean this product.

DO NOT use wet cloths, steel wool pads or abrasive creams to clean the product plates, surface of the product or power cord.

When not in use, turn the temperature control to the '0' position and unplug the product from the mains power supply.

Store product in a safe, clean, dry, well ventilated place if it is not going to be used for any length of time.

EXTREME CAUTION: Failure to follow instructions could result in damage to product, damage to property or serious injury.

To avoid risk of suffocation to children or animals, dispose of the plastic bags and packaging correctly.

For use with an earthed wall socket. For indoor use only. Must NOT be used outdoors. Not suitable for use with an extension cable.

Keep product and power cord out of reach of children and keep pets clear during use.

DO NOT position or use product underneath or near flammable items such as curtains, shelves, cupboards etc - FIRE HAZARD

DO NOT cover the product with anything - FIRE HAZARD

DO NOT allow the power cord to hang over the edge of a table or work surface on which the product stands.

DO NOT allow the power cord to come into contact with a heat source.

DO NOT use on or near direct heat sources.

DO NOT operate product if cracked, or the power cord, plug or it is damaged in any way.


DO NOT leave product unattended when in use.

DO NOT attempt to service the product yourself. Contact qualified technician.

CAUTION: Do not pull or drag the product by the power cord. The product must be placed and operated on a safe, flat and stable surface. Children should be supervised to ensure that they do not play with the appliance.

THE ELECTRIC FRYERS

Thank you for purchasing this Electric Fryer. It's perfect for cooking, frying and warming food. Each model features easy to use controls and fast heat up elements

This fryer is a plug-in product but commercial safety regulations require additional earthing to be carried out. Only a suitably qualified technician should install the product. There is an earth bolt at the  back of the fryer . Complying fully with safety regulations, connect the earth wire with suitable

Cable. A suitable switch, fuse breaker and plug socket should be installed near the grill.

You may see smoke coming from the elements when the machine is first switched on, this is normal.



WARNING: RISK OF SEVERE BURNS. When used, parts of the fryer will be hot to the touch.

1. Before using this product, ensure that the electricity supply conforms to the rating markings on the fryer and check there is no damage to the power cord.
2. Always ensure the element cover is in place within the oil tank. It sits on top of the heating element and is designed to protect it.
3. Add oil to the tank. Be aware of the oil indication marks. For safe operation of the product, **DO NOT** allow the level of oil to exceed the 'H' High mark when adding oil. The oil level **MUST** also exceed the 'L' low mark for safe usage.
4. Ensure the fryer is plugged into the socket and that power is switched on. The green power indicator lights up.
5. Rotate the temperature control clockwise to required setting. A yellow, thermostat indicator lights up showing that the oil is being heated. The green power indicator remains lit.
6. When the oil reaches the selected temperature the yellow, thermostat indicator goes out. The light will cycle on and off as the thermostat maintains the selected temperature of the oil.
7. The frying basket is for cooking small food items . Before using ensure the handle is securely locked in place. Lower the basket containing the food for frying into the hot oil. When food is cooked the basket can be lifted to a draining position by placing the hook located on the basket into the rods on tank.

WARNING: RISK OF SEVERE BURNS. Ensure the lid/cover is not wet or covered in condensation when placed on the fryer. Overly wet food can cause surge boiling. Even small amounts of water in hot oil can burn you.

8. If the cooking temperature gets too high, an overheat facility will cut in and turn the fryer off. The product can be reset by allowing the unit to cool to room temperature then pushing the reset button found at the back of the fryer. Seek advice from a qualified technician if the overheat facility repeatedly cuts in.
9. When frying is completed, the temperature control must be turned anti clockwise to the '0' position and the power switch turned off.
10. Unplug the fryer from the mains power when not in use.
11. When cooking is finished, the oil can be removed from the fryer and stored elsewhere. This procedure **MUST** only be carried out when the oil is **COMPLETELY COOL**. **Take caution: Oil can stay hot for 6-7 hours. for more safety and cleaning advice.** Ensure that the fryer is unplugged from the mains. **WARNING: RISK OF SEVERE BURNS. Hot oil is capable of causing severe burns.**

There is a safety micro-switch which will activate and turn off the heating elements when the control box is lifted up or moves out of position. The micro-switch works at once. It cuts off power to protect personal safety and to prevent the electric heating tube being burned out.

SAFETY RESET:

If for any reason the unit over heats, a safety cut-out is automatically activated. This can be reset manually by unscrewing the black cap on the back of the fryer and pushing the reset button. Contact a qualified technician or an authorized dealer if safety reset repeatedly needs resetting

during normal use

Care, Maintenance, Storage and Transportation

IMPORTANT: Always unplug fryer from the mains power socket and allow to cool completely before cleaning.

Take caution: Oil can stay hot for 6-7 hours.

DO NOT spray or splash water directly onto the product or use a water jet to clean it.

DO NOT submerge any part including the control box, elements, electric plug or mains lead in water or other liquids.

DO NOT use wet cloths, steel wool pads or abrasive creams to clean the grill plates, outer body of the grill or power cord.

When not in use, turn the temperature control to the '0' position, turn off power switch and unplug fryer from the mains power Supply. Store fryer in a safe, clean, dry, well ventilated place if it is not going to be used for any length of time.

DO NOT handle the fryer when it contains hot oil.

DO NOT turn the fryer upside down. This will help prevent the possibility of damaging it.

Specifications

Model Number	Voltage	Power	Temp. Controls	Temp. Range	Capacity (L)	Baskets	Overall Size (mm)
EF-101V	120V/60hz	1.5kw	1	50~200°C	10L	1	265*415*290

TROUBLE SHOOTING

If a problem occurs that does not appear on this table, stop using the fryer and seek help from the manufacturer, a qualified technician or an authorized dealer.

Problem	Cause(s)	Solution(s)
Power indicator not on when fryer plugged in.	1. Plug is not in socket properly. 2. Fuse has blown	1. Remove plug and insert correctly. 2. Replace with 13A fuse
Thermostat indicator not working and fryer not heating up.	1. Safety overheat stat maybe activated 2. Connection to heating element faulty. 3. Heating element is faulty.	1. Press the safety reset button on the back of the machine, check and service the machine. Contact a qualified technician or an authorized dealer if safety reset repeatedly needs resetting during normal use. 2. Contact a qualified technician or an authorized dealer for heating element fault. 3. Contact a qualified technician or an authorized dealer for heating element fault.
Power indicator on but fryer not heating up.	Temperature control is faulty.	Contact a qualified technician or an authorized dealer.
Temperature control is working but power indicator is not on.	Power indicator is faulty	Contact a qualified technician or an authorized dealer.
After heating up, heating element no longer seems to be maintaining temperature.	Overheat facility has cut in	Push the reset button at the back of the fryer.