

Electric Fryer

User's Manual

(Please read it carefully before using)

The Electric Fryer is designed based on absorbing advantages of domestic and abroad similar products. It has features of fashionable design, reasonable construction, convenient operation, fast speed in temperature raising etc.. Apply for family, supermarket, leisure snack shop and places where has large amount of people walk by.

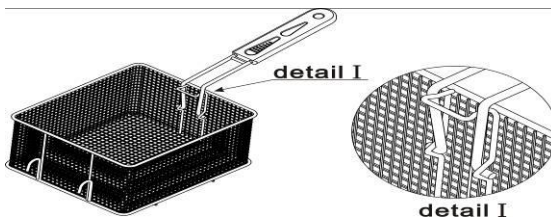
I. Main parameter

| Name | Single Electric Fryer | Double Electric Fryer |
|---------|-----------------------|-----------------------|
| Model | EP19234 | EP19233 |
| Voltage | 110V/60Hz | 110V/60Hz |

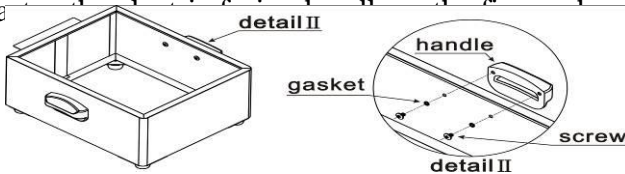
| | | |
|-------------------|---------------|---------------|
| Power | 1.7 kW | 1.7kW+1.7kW |
| Oil tank No. | 1 | 2 |
| Temperature range | 60°C-200°C | 60°C-200°C |
| Capacity | 6L | 6+6L |
| Dimension | 315×425×295mm | 543×425×295mm |

II. Installation

- a) Attach the frying basket as the figure shows below, assembly should be reasonable and fastening.



- b) Fasten the gasket as the figure shows below



III. Usage attention

- a) For your safety, if the soft wire damage, it must be repaired by the manufacturer or similar professional staff.
- b) The voltage for the equipment must be same with the supply voltage.

- c) User needs to equipped the fryer with the suitable outlet and fuse and the other lines should be in accordance with safety regulations as well.
- c) Cannot use water spray the fryer for cleaning.
- d) The machine cannot be soaked in water.
- e) Over-wet or overload food will lead to excessive boiling, our suggestion is not to boil food more than 1.0kg at a time.
- f) Using the old oil may reduce flash point and more likely to cause excessive boiling
- g) For people handicapped in health, sense or intelligence, or un-experienced and lack of knowledge (including children), the specification is not applicable.

IV. Usage instruction

- a) Please make sure that the oil in the tank should not up to the “MAX” liquid level mark and not lower to the “MIN” mark or there will be fire dangerous.
- b) Turn on the power switch, the indicator will be on, then move the temperature control knob to the preset temperature, and the heating light is on at the same time. When the oil temperature in the tank reaches the preset value, the temperature controller will cut off the power automatically and heating light will be off. (When the tank temperature inside decrease and lower than

the preset temperature, it will resume to heat automatically and the heating light will be on accordingly)

- c) The lid of the tank designed for keeping temperature and make the tank clean, when cover the tank, the lid should not has water, avoid the water drops into the oil tank lead to the hot oil splash to hurt people.
- d) Attached a special frying basket for frying various foods.
- e) The residue separating plate in the oil tank is designed for protecting the heating tube. When frying food, the residue separating plate should be put in the oil tank.
- f) When you finish using the oven, please disconnect the fryer with the power supply to avoid any accident arising from ceaseless heating.

V. Cleaning and maintain

a) Disconnect the oven with the power supply when cleaning and maintaining it to avoid any accident.

b) When cleaning the fryer, please wait until the oil temperature drops to the normal temperature. Use wet towel to clean the surface and the power stretching wire. Don't rinse the surface of the control box directly with water.

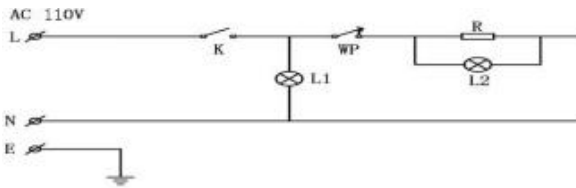
c) Regular get rid of the residue at the bottom of the oil tank lest the heat of the heating tube can not be well dispersed and causes damage to the heating tube.

d) Keep the machine clean and hygienic.

VI. Troubleshooting

| Trouble | Cause | Solution |
|---|---|---|
| The indicator light of the power switch is not on and cannot heating. | The safety switch does not work. | Replace a new safety switch |
| The orange and green indicator lights turn on simultaneously and the oil temperature does not rise. | The connection of the heating tube is loose or the heating tube is damaged. | Fix the connection of the heating tube or replace the heating tube. |
| The orange indicator light is not off and the oil temperature rise is not controllable. | The temperature controller fails. . | Replace the temperature controller. |
| The indicator lights do not turn on and the control of oil temperature is OK. | The indicator lights are damaged. | Replace the indicator lights. |

VII. Electric dates



K---safety switch

WP---temp. controller

R---heating tube

L1---power indicator

L2---heating indicator

VIII. Accessories Included :

| No. | Name | Quantity | | Remark |
|-----|---------------|----------|---------|--------|
| | | EP19234 | EP19233 | |
| 1 | Frying basket | 1 | 2 | |

| | | | | |
|---|--------------------------|--------|--------|-----------------------------|
| 2 | Frying handle | 1 | 2 | Attach to the frying basket |
| 3 | Residue separating plate | 1 | 2 | |
| 4 | Oil tank | 1 | 2 | |
| 5 | Handle | 2 | 2 | |
| 6 | Screw, gasket | Each 4 | Each 4 | For handle assembly |

IX. Transporting and Storage

During transport, the electric fryer should be handled and packed with care. Be careful not to shake or damage the unit. Store the fryer in a dry, dust free environment and should not upside down.

| | |
|-----------------------|------------------------|
| EP19233/EP19234-PartA | Temperature Controller |
| EP19233/EP19234-PartB | Heating pipe |
| EP19233/EP19234-PartC | Indicator light |
| | |
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