

Electric Fryer Instruction Manual

Model: INF-EF1PH



Please read this instruction manual carefully before operation



Safety Tips

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide. Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device. In addition to the information given here, you should comply with any local Health and safety Controls and applicable safety regulations. The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning. Please keep these instructions and give them to future owners of the device.

Safety instructions:

- Keep out of reach of children.
- Do not leave the device unattended during operation, this could result in overheating of the oil. In case high temperatures occur, oil might ignite.
- Never leave the device unattended when in use.
- This device is only suitable for indoor use.
- The device is not adapted for use with an external timer or remote control.
- This device may only be operated in a proper and safe manner.
- Only a qualified technician using original spare parts and accessories should carry out repairs and maintenance of the device. Do not attempt to repair the device yourself as this will make your warranty void.
- Do not use any accessories or spare parts that have not been recommended by the manufacturer. This can be dangerous for the user and lead to damage of the device or personal injury, and a void warranty.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.
- Any use going beyond the intended purpose and/or any different use of the device is forbidden. Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are not valid. The operator is liable for all damages resulting from inappropriate use.



Safety Tips

Safety Guarding:

- a) This product should be put on a smooth surface. Both sides should be placed more than 10cm from any obstacles and the back over 20cm.
- b) The voltage should be coordinated with the voltage on the data plate. When the machine is running the voltage should not exceed ± 10 .
- c) Do not put anything in front of the switch. Install a fuse and leak electricity protector.
- d) Use wire at least 2.5mm^2 and make sure the ground connection is safe.
- e) Before using this product, please check all the parts, power supply and the ground connection.
- f) The connection and installation of this product should be done by professionals.
- g) The power cord draws with the two yellow and green ground wires. Use the copper bolts to link up this ground wire.
- h) If the power cord is changed, ensure you use the YCW oil-resisting wire with the yellow and green two ground wires. Count to use by $8-10\text{A}/\text{mm}^2$

Waste disposal

Discarding the device:

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which specialises in waste disposal, or just contact the local disposal service in your community.

WARNING!

To avoid any hazards, make this unit unfit for use before disposal. Ensure you disconnect the device from the mains supply and remove the mains connection cable from the device.

Features

- 6KW powerful heater with a 10 Litre oil capacity each
- Split tank with separate control system
- Robust structure with drain tap
- 230 °C Hi-Limit ensures safe operation
- Stainless steel tank with oil level
- Stainless steel night cover with Bakelite handle, cool to touch
- Wire mesh net collects crumbs from food and protects the heater
- Heater lifting mechanism to make cleaning easy and comfortable
- Power and heating indicators
- Heavy duty steel feet
- Bottom cold zone to prevent food debris scorching
- Thermostat 50-190°C;
- Nickel coated basket

MODEL	DF-10L-2
NAME	ELECTRIC FRYER
VOLTAGE	220-240V
POWER	6+6Kw
OIL CAPACITY	2X10L
SIZE (MM)	400x800x1100

Transportation and storage:

During transportation, the machine should be careful handled. Please avoid shaking. The packaged machine should not be stored in open air. It should be put in a ventilated warehouse without caustic gas. It should not be put upside down. If it needs to be stored in open air temporarily, measures to protect against severe weather is needed.

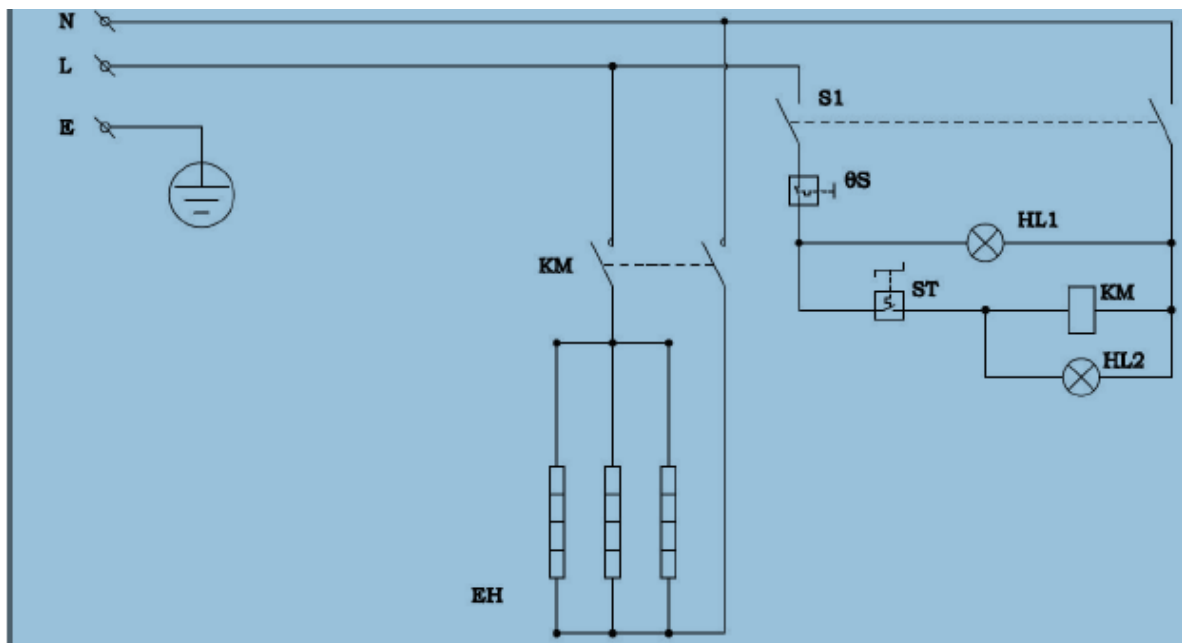
Operational Guide

- a) Inside the oil bowl there are two lines. The amount of oil cannot be lower than the low line and over the high one.
- b) The Red Light is on when the power switch turns on. Turn the Temperature controller clockwise to the degree needed. At the same time, the yellow light is on and red light is off.
- 2) When the temperature is on the temperature needed, the automatic temperature control will cut off the electricity. Now, the yellow light is off and the red light is on at the same time.
- 3) When the temperature lowers, the automatic temperature controller will get through electricity. At the same time the yellow light is on and red light will be off.
- c) Do not put water on the cover in order to prevent hazards.
- d) A basket is included to fry smaller pieces of food. After frying please hang the basket. Put big pieces of food into the oil bowl to fry.
- e) After using the device, please turn the temperature controller counter-clockwise to the start and unplug the fryer.
- f) Please clean the machine regularly to keep it in good working order.
- g) Please use good quality vegetable oil.

Cleaning and Maintenance:

- a) Cut off all power when cleaning and maintaining the equipment in case of accidents or electric shock.
- b) Do not use towels with corrosive cleaners to clean the surface of oven. Water washing is forbidden in case of a short circuit and other potential electrical hazards.

Circuit Diagram



N—NEUTRAL

HL2—WARM INDICATOR

ST—THERMOSTAT

EH1—EH2—ELECTRIC HEATING TUBE

S1—TIMER SWITCH

6S—TEMPERATURE LIMITER

KM—AC CONTACTOR

HL1—POWER INDICATOR