

# Electric Fryer Instruction Manual

Model: INF-EF1PHS



**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 and 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 and is not considered as conventional. 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.

# Operational Guide

## **Structure:**

1. There are two temperature setting switches. One is on the top of electrical box; another can adjust the temperature of oil. Another is inside the box and it will cut of electricity when the temperature is 230 centigrade.
2. Heating tube can be turned in order to clean both heating tube and oil bowl.
3. There is a timer alarm system at the range from 0 to 99 minutes. Users can set the time to fry food and the system will be on when time is up.

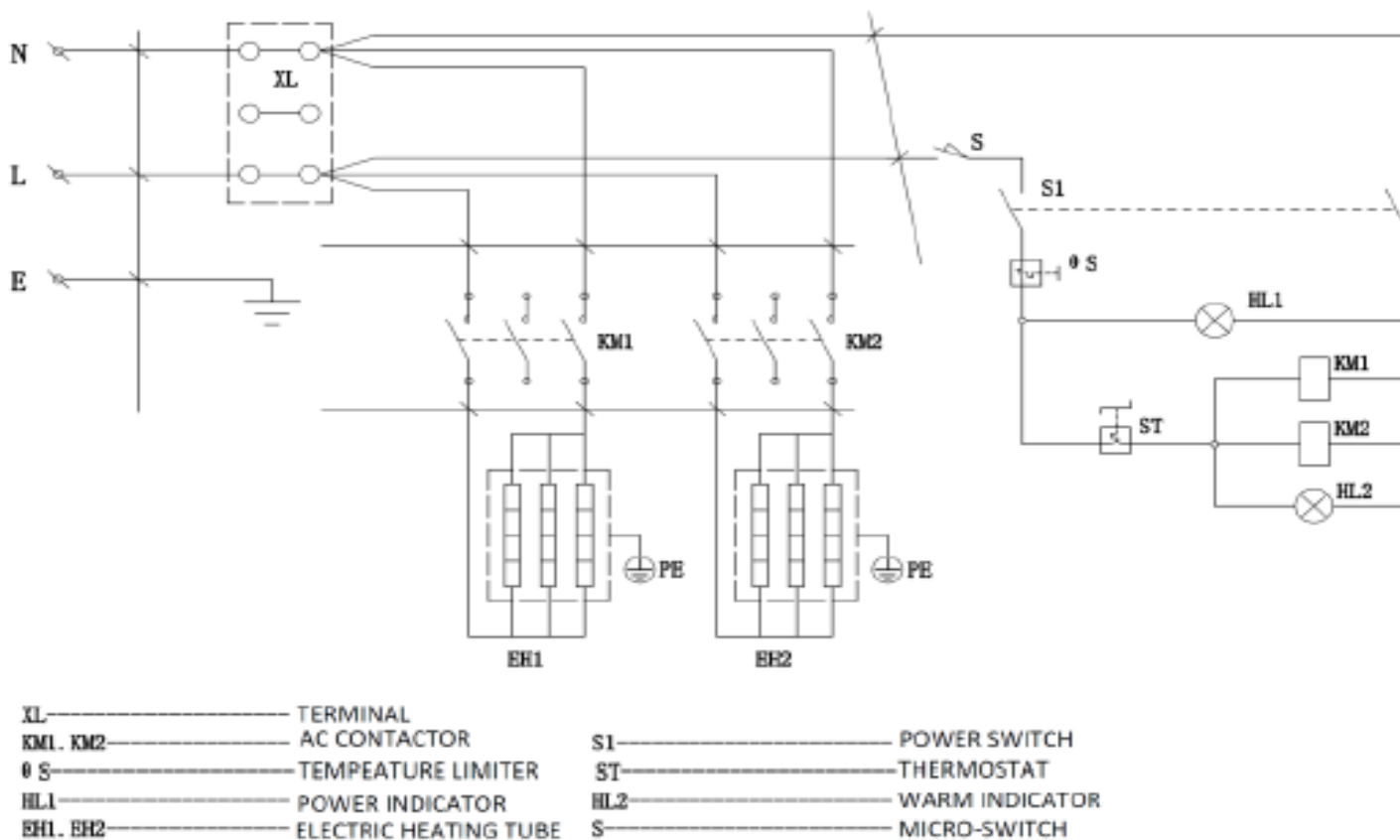
<b>MODEL</b>	<b>DF-28L</b>
NAME	ELECTRIC FRYER
VOLTAGE	220-240V, 50/60Hz
POWER	<b>9kW</b>
OIL CAPACITY	28L
DIMENSIONS (MM)	<b>400(W)x800(D)x1100(H)</b>

- Inside the oil bowl there are two lines. The amount of oil cannot be lower than the low line and over the high one.
- 1) Red light is on when power switch turns on. Turn the Temperature controller clockwise to the degree needed. At the same time, the yellow light is on and the 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 the red light is off.
- Do not put water on the cover in order to prevent an accident.
- Enclosed is a special basket in order to fry small pieces of food. After frying please hang the basket. Put big pieces of food into oil bowl to fry.
- After use turn the temperature controller counter-clockwise to the certain place and unplug the fryer.
- Please clean dregs regularly.
- Please use good vegetable oil.

### **Cleaning and Maintenance:**

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

# Circuit Diagram



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### **Safety Guarding:**

- a) This product should be put on a smooth surface. Its two sides are recommended be put more than 10cm from any obstacles and its 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  $\pm 10$ .
- c) Do not put anything in front of the switch. Install the fuse and leak electricity protector.
- d) Use wiring at least  $2.5\text{mm}^2$  and make sure you have a good well ground connection
- e) Before using this product, please check all parts and power supply and ground connection.
- f) The connection and installation of this product should be done by professionals.
- g) Power cord draws with yellow and green with two ground wires. User should use copper bolt to link up this ground wire and another safe one.
- h) If user changes power cord, use the YCW oil-resisting wire with yellow and green two ground wires. Count to use by  $8-10\text{A}/\text{mm}^2$

### **Transportation and storage:**

During transportation, the machine should be carefully handled and prevented from shaking. The packaged machine should not be stored in open air for long periods of time. It should be put in a ventilated warehouse without caustic gas. Do not put upside down. If it needs to be stored in open air temporarily, make sure precautions are taken against extreme weather conditions.