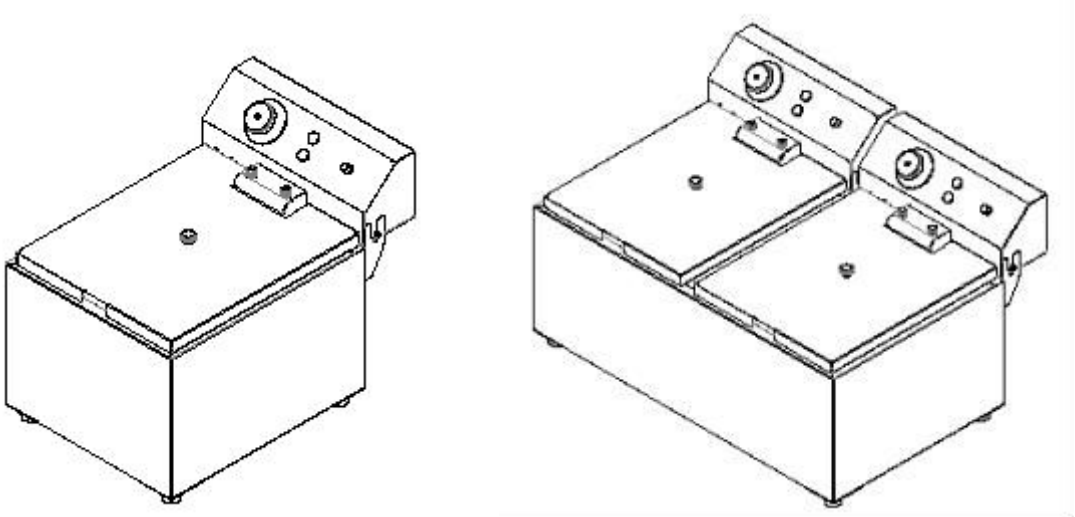
Electric Fryer

Instruction manual

Models: INEF-10L & INEF-102L



All Stainless Steel Construction
Automatic Thermostat
Efficient and Easy-to-Operate
Durable and Elegant Design

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Ⅰ.Introduction：

The INEF Series utilizes the latest technology available for commercial catering fryers. Made from high-quality stainless steel they are stylish, durable and easy-to-clean. The fryers are equipped with highly reliable electrical components and the latest safety features; ensuring they are economic, energy-saving and safe.
The specially designed 'pivot head' and 'removable fryer head' features offer convenience, practicality and easy cleaning.
The fryers have a variable thermostat, for quick and constant temperature control, and a second high-limit temperature thermostat that provides an extra level of safety.

II.Technical Specification:

Model	Voltage	Power kW	Tank Capacity (L)	Oil Capacity (L)	Dimension (mm)	Net Weight (kg)
INEF-10L (HEF-81A)	~240V, 50HZ	3	10	6	320X440X290	4.7
INEF-102L (HEF-82A)	~240V, 50HZ	3+3	10+10	6+6	550X430X290	9

Ⅲ.Operating Instruction:

Before using please check the fryer's voltage rating conforms with your power supply voltage.

Operation Step:

1. Fill the oil tank to the correct level on your appliance.
2. Connect the fryer's power supply and the green power indicator light will come on.
3. Adjust the temperature control to a suitable temperature in a clockwise manner.
4. When the yellow indicator is on the heating element will begin to heat.
5. When the oil reaches the required temperature the thermostat control will cut-off the power; the yellow indicator will turn off and the heating element will stop working. When the oil temperature drops, the control automatically re-connects the power supply; the yellow indicator turns on and the element heats up again. This process is repeated to ensure the oil temperature remains at the desired temperature.
6. There is a frying basket provided with your fryer.
7. The lid is designed to keep the oil clean and warm. Make sure there is no water on the lid before you cover the fryer.
8. After you finish frying be sure to turn your appliance off.
9. The fryer is equipped with a safety switch. When you lift up the electric control box and the heating element is out of the oil, the safety switch will take action and cut off power.
10. The temperature limiting safety device will intervene and cut-off the heating element if the oil temperature becomes too high during use. Please check the machine after the power is cut-off and the oil has cooled down to room temperature. If everything seems to be in order, open the cover of the reset button and press the reset button to restart the machine. If the high limit temperature safety device again cuts-off the power, after you reset it, please turn off the machine and contact the retailer.

IV.Maintenance:

After using, you should use a wet cloth to clean. DO NOT IMMERSE IN WATER. Please ensure you clean all oil covered parts carefully and consistently. This will prolong the life of your fryer.

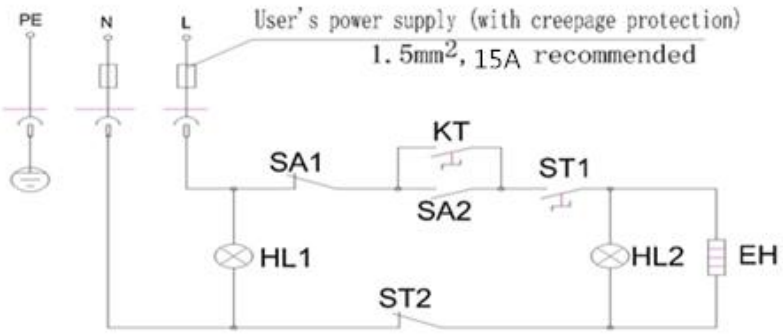
V. Note:

Always use the appliance in a well ventilated area.
Do not use the fryer without the adequate amount of oil.
Do not allow children or unauthorised persons to operate the fryer in order to avoid accidents.
You must unplug the power supply cord or switch off the power switch if you are not using the machine.
All service and maintenance must be carried out after the power supply is cut off. If there are problems with the fryer do not dismantle the machine; send it to your supplier's service department for repair.

WARNING:
Using old oil will lower the flash point and will cause it to boil over easily.
It may also cause a fire
Always ensure the oil is between the min and max points.
Care should be taken when frying over-wet food

VI.Circuit Diagram:

~240V/50Hz



SA1:Power Switch SA2:Safe Switch ST1:Temperature Controller
ST2:Limit Temperature HL1:Power Indicator HL2:Heating Indicator
EH: Heating Element KM:Power Relay