ELECTRIC FRYER
USER'S MANUAL

EF-28L

Electric Fryer is designed by advantages of overseas products.

They are special designed for Fast-food restaurant. They have features of new style, well structure, easy operation and fast heated.

A. Structure

1. There are two temperature setting switch. One is on the top of electrical box; another, it 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 heating tube and oil bowl.
3. There is a timer alarm system at the range from 0 to 99 minute. User can set the time to fry food and the system will be on when time is up.

B. Technical parameter

Model	EF-28L
Name	ELECTRIC FRYER
Voltage	220-240V, 50Hz
Power	**9KW**
Oil Capacity	28L
Size	400(W)x800(D)x1100(H)mm

C. Transportation and storage

During transportation, the machine should be careful handled and prevent from shaking. The packaged machine should not be stored in open air long. It should be put in a ventilated warehouse without causticity gas. And it should not be put up side down. If it needs to be stored in open air temperately, measurement against raining in needed.

D. Safety Guarding

a) This product should be put on a smooth place. Its two sides are recommended be put more than 10cm from any obstacles and its back is over 20cm.
b) The voltage should be coordinated with the voltage in data plate. When the machine is running the voltage should not exceed ± 10.
c) Do not put anything in front of the switch. Install fuse and leak electricity protector.
d) Use wire at least 2.5mm² and make sure the well ground connection for safety sake.
e) Before using this product, please check al 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 two ground wires. User should use copper bolt to link up this ground wire and another safe one.
h) If user changes power cord user should use YCW oil-resisting wire with yellow and green two ground wires. Count to use by 8-10A/mm²

E. Operation

a) Inside the oil bowl there are two lines. The amount of oil can not lower than the low line and over the high one.
b) 1) Red light is on when power switch turns on. Turn the Temperature controller clockwise to the degree user needs. At the same time, yellow light is on and red light is off.

2) When the temperature is on the degree user needs, automatic temperature controller will cut off electricity. Yellow light is off and red light is on at the same time.

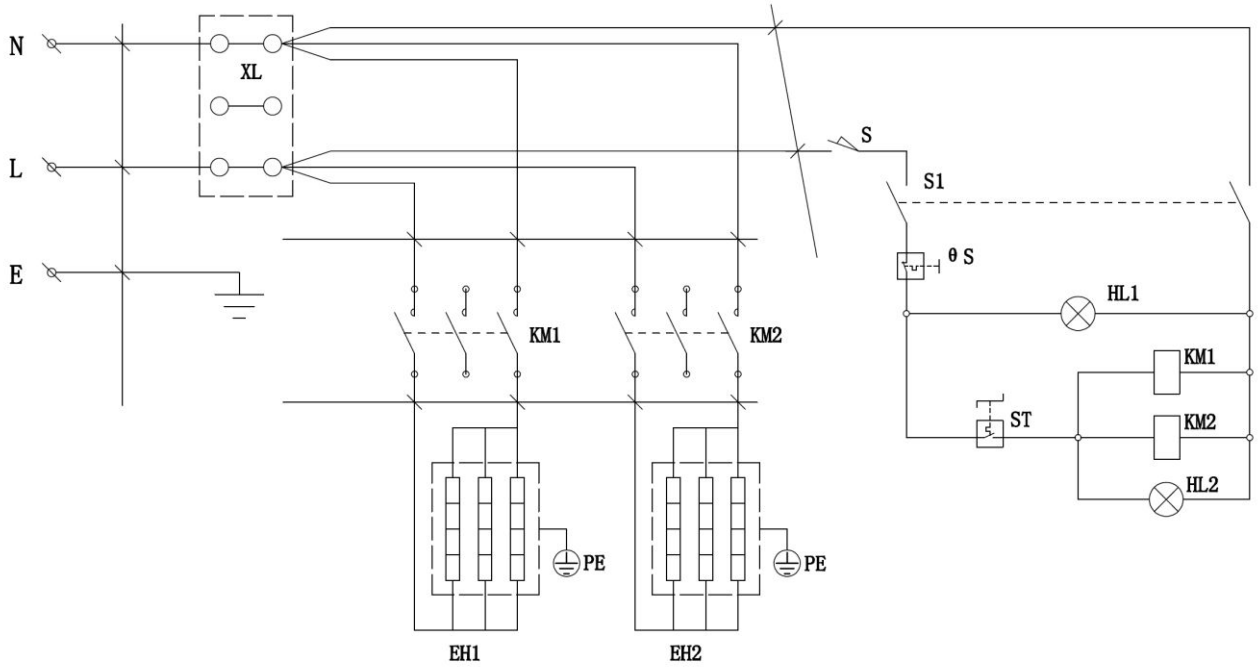
3) When temperature lowers, the automatic temperature controller will get through electricity. At the same time yellow light is on and red light is off.
c) Do not put water on the cover in order to prevent from an accident.
d) Enclosed special basket in order to fry small piece of food. After frying please hang the basket. Put directly big piece of food into oil bowl to fry.
e) After using it please turn the temperature controller counter-clockwise to the certain place and unplug the fryer.
f) Please clean dregs in a regular time.
g) Please use good vegetable oil.

F. Cleaning and Maintenance

a) Cut off all power when cleaning and maintaining the equipment in case of accident.

b) Do not use towel with corrosive cleanser to clean the surface of oven. Water washing is forbidden in case of shot circuit and other electric accidents.

G. Circuit Diagram



XL---------- TERMINAL
KM1. KM2---------- AC CONTACTOR
θ S----------TEMPEATURE LIMITER
HL1---------- POWER INDICATOR
EH1. EH2---------- ELECTRIC HEATING TUBE

S1---------- POWER SWITCH
ST----------THERMOSTAT
HL2---------- WARM INDICATOR
S---------- MICRO-SWITCH

Daily checking

Check the appliance before and after use. Before using, make sure the appliance dose not lean. Be certain that the power cord is not worn out or broken. When in use, make sure no unpleasant smell is present and there is no any unusual noise.

This manual must be read and understood by all persons using or installing this appliance. Contact your local dealer if you have any questions concerning installation, operation or maintenance of this equipment.

IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.