

Electric Donut Fryer

EF-T

User's Manual

Dear Client & User,

Firstly, thanks for purchasing and using our product. All the information and guidelines of this user's manual comply with certain applicable regulations, which come out from our long-term accumulated knowledge and experience as well as current project development situations.

Limited to some special structures, additional specified items or new technology changes, the actual usage situation might be some different from what stated in this user's manual. Should you have any question, please do not hesitate to contact the manufacturer via the method shown in back cover page of this manual.

For safety purpose and efficient operation, please make this document available to users for reference. Do have them to read this manual carefully before carrying out any action on this device, especially when starting.

The manufacturer declines any responsibility in the event users do not follow the instructions or guidelines stated here.

The user's manual should be placed close to the device, in convenience of users' reading before operation. We have the full authority to reserve the further technical changes of the device, in the scope of further performance improvement characteristic development.



Warning

- ◆ Any self-modification, wrong installation, adjustment or maintenance can lead to property loss or casualty. Please contact the manufacturer for any adjustment or maintenance, and have the work done by a trained and qualified person.
- ◆ For your safety sake, please keep the machine away from any liquid, gas or other object, which is flammable or explosive.
- ◆ This appliance should not be operated by those who have physiological, perceptual or mental disabilities or those who have insufficient experience or knowledge (including children). Only in conditions of being given sufficient supervise & guarantee of personal safety, as well as proper instructions & guidance, those who were mentioned above can make some particular operation of this device.
- ◆ Keep children away from the device.
- ◆ Preserve this manual safely. When passing on or selling the device to a third party, the manuals must be handed over along with the device. All users must operate the device complying with the user's manual and related safety guidelines.
- ◆ Keep the machine away from any liquid, gas or other object, which is flammable or explosive.
- ◆ If the appliance is placed near walls, partitions or kitchen furniture and the like, it is advisable to make these facilities with non-combustible material, otherwise cover them with non-combustible heat-resistant material, and pay attention to fire prevention regulations.
- ◆ For your safety sake, the casing should be grounded. Thanks for your cooperation!

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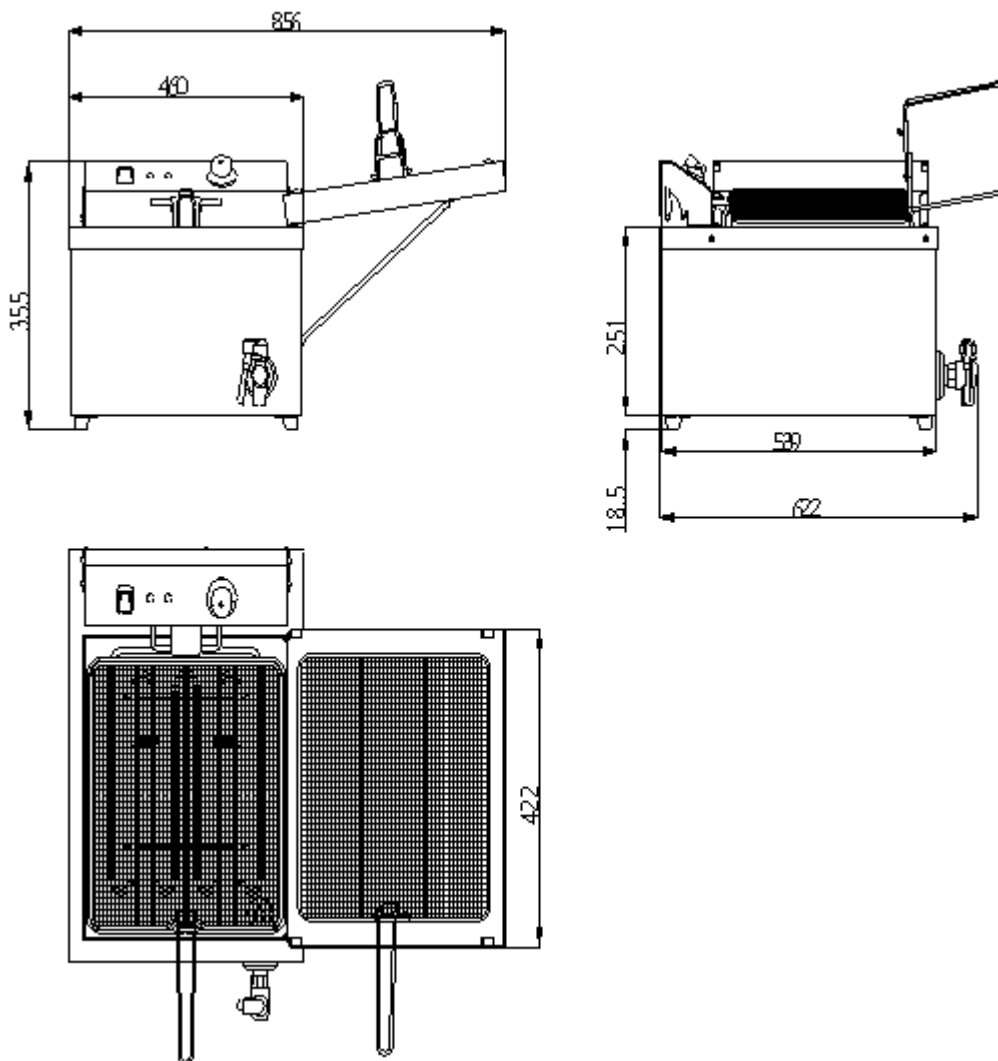
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1. Functional Introduction

This product is manufactured by our company, which is combined with advantages from home and abroad. It is novel in design, reasonable in structure, easy in operation, stainless steel in making, durable in using and convenient in maintenance. The thermostatic control makes the temperature can be adjusted randomly at a certain range in accordance with food requirement. Therefore, it is the ideal equipment for hotel, supermarket, western restaurant, fast-food restaurant and food industry.

2. Structure Schematic Diagram & Working Principle

Structure Schematic Diagram:

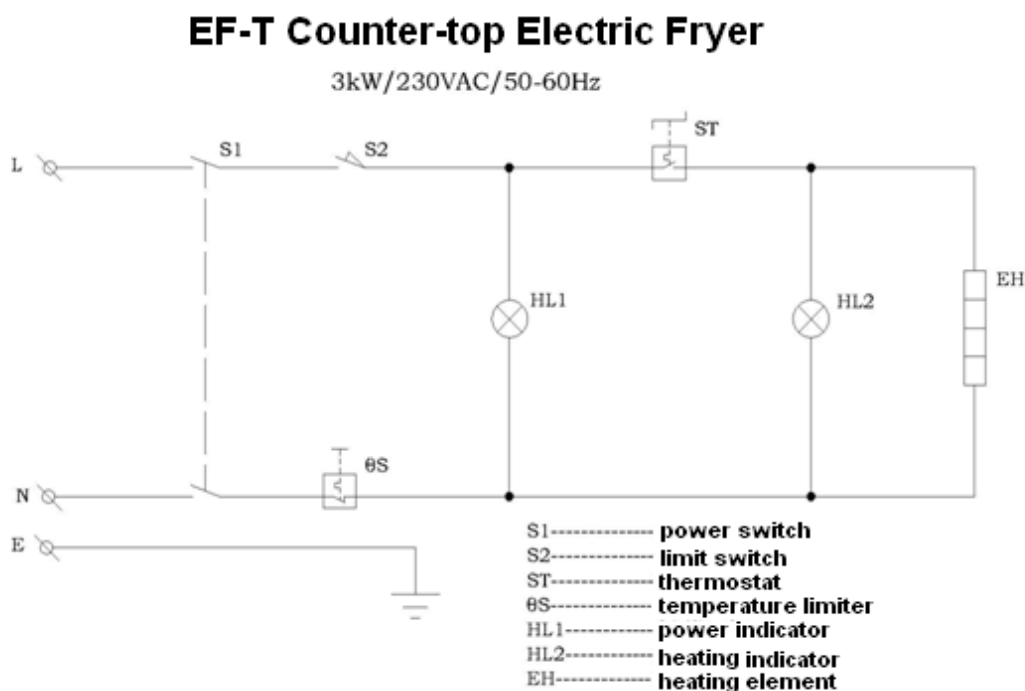


2.1 Structural & Functional Feature

1. This product is a Counter-top Electric 1-Tank Fryer whose max oil capacity is 12L.
2. Equipped with thermostat which is used for fry temperature setting, adjustable. Meanwhile, the power indicator and heating indicator provide convenience for heating condition observation.
3. Equipped with thermal breaker protector. If the oil temperature is higher than the limiting temperature, it will cut the power supply off automatically and have an over-temperature protection effect. (manual reset)
4. Equipped with micro safety switch. When the electrical box is lifted, the micro switch works. It will cut the power supply off to ensure safety and prevent dry heating of heating element.
5. Equipped with fried network that has folding and removable handle, the electrical box can be upturned 90 degrees, easy to operate and clean.
6. The heating element is equipped with a guard board, which can be drawn out from the bottom case with the whole electrical box. Separating from the oil tank completely makes it convenient for heating element and tank cleaning.
7. During operation, the tank lid can be turned over. Place it to the side and use it for fried network placement to drip oil.
8. The max loading amount of food is 2kg.

2.2 Working Principle:

Electrical diagram:



3. Basic Features & Parameters

| Name | Model | Voltage | Power | Dimension(mm) | N/W | G/W |
|-------------|-------|---------|-------|---------------|--------|--------|
| Donut Fryer | EF-T | 230V | 3000W | 460×620×355 | 15.8kg | 16.2kg |

4. Precautions & Recommendations

4.1 Transportation and Storage

During transportation, the machine should be carefully handled and do not put it upside down to prevent from damaging to the shell and inside. The packaged machine should be stored in a ventilated warehouse without corrosive gas. If it needs to be stored in open air temporarily, measurement against raining is needed.

4.2 Notice for Installment

1. The supply voltage should correspond with the working voltage of the appliance.
2. Check the connection, voltage and safety grounding after installation.
3. The appliance should be placed in a smooth area and kept a minimum clearance of 10cm away from the incombustible object on both sides and 20cm at the back (e.g. walls, windows etc.).
4. There is an earth stud at rear of the furnace body, which should be connected with a copper wire that no less than 1.5mm² and ground wire that complying with safety regulations reliably.
5. When connected the appliance to the power supply, please connect with an all-pole disconnecting device (electric leakage switch) with a contact separation of 3mm first.
6. The mounting position should keep away from flammable and explosive objects.
7. Installation should be operated by professional technician.
8. Keep your hands dry when installing and using. The plugs and switches should keep in a dry contact.

4.3 Special Notice

1. This product is not applicable for home use.
2. This product is a commercial machine that needs to be operated by trained cook.
3. Do not sway or tilt the machine when using.
4. Do not dismantle or self-modify the machine.
5. Dismantlement and self-modification may cause casualty.
6. Do not open the casing of the machine.
7. This product contains high-voltage circuit. Casing dismantlement may cause electric shock.
8. Unplug and cut the power supply off before cleaning.
9. Do not spray water directly onto the product when cleaning.
10. Water may conduct electricity, which may cause electric shock.
11. Do not pat the product or put any heavy objects onto it.
12. Abnormal operation may cause damage and danger.
13. High temperature may cause scald.
14. Do not touch the appliance with hands directly due to high temperature during or after operation.
15. Do not use extra power supply that not marked on the product.
16. Do not use electric leakage switch that not conforming to safety regulation.
17. To prevent from damages, turn the electric switch off as soon as possible when near the thunder zone.
18. Do not destroy surfaces of the appliance and heating element with hard or sharp objects.
19. If the power cord is damaged, in case of danger, replacement should be operated by manufacturer or other maintenance department or professional technician.
20. Used oil may lower the flash point and cause excessive boiling. Food that is too wet or overloaded may also cause excessive boiling.
21. The oil level should not lower than the "MIN" liquid level; or, it may cause fire.
22. Turn the electric switch off when finish working.

5. Working Instructions & Operation Flow

1. Check that whether the power supply installation is normal and make sure that the power supply voltage corresponds to the working voltage of the appliance.
2. Turn over the tank lid and place it at the side stably.
3. There are oil level lines on the inside wall of the oil tank. When using, please keep the oil capacity in the tank. "MAX" is maximum capacity while "MIN" is minimum capacity. Users can adjust the oil capacity according to actual requirement when using.
4. Plug in to connect the power supply. The green indicator is on and the appliance is energized. Turn the thermostat clockwise and align the desired temperature scale value with red dot. The yellow indicator is on, the heating element works and the oil temperature starts rising.
5. When the pre-set temperature is reached, the thermostat will cut the power supply off automatically, the yellow indicator is off and the heating element stops working. If the oil temperature drops, the thermostat will connect the power supply automatically. The yellow indicator is on, the heating element restarts working and the oil temperature rises. The procedure recycles to ensure the oil in a constant temperature within pre-set temperature range.
6. Equipped with two special fried networks for donut frying. The network is equipped with a handle. During operation, please put the network into the oil. If the food is ready, lift the network and place it in the tank lid at side to drip the remaining oil. Meanwhile, continue to fry with the other network.
7. When finish working, turn the thermostat counterclockwise to confined position and turn the power supply off to ensure safety.
8. To remove the used oil, please operate after the oil temperature drops to normal. First, cut the power supply off. Then place an oil receiver under the oil drain valve. Last, open the oil valve with self-locking catch.
9. For safety and durability sake, the residue in the tank and the dirt on the heating element should be cleaned regularly to keep the tank and heating element in a long-term clean condition.
10. The oil separating net in tank is designed for heating element protection. When frying, the oil separating net must be placed in the tank.
11. The electrical box is equipped with a thermal breaker whose operating temperature is 230°C and manual reset temperature is $< 170^{\circ}\text{C}$. When over-temperature, the thermal breaker works to protect the appliance. When reusing, press the "overheating protection reset key" at rear of the electrical box. Only then can the machine works normally. If the breaker works repeatedly, please inform professional technicians to check and repair.

6. Routine Inspection

It is necessary to check the machine daily.

Check the machine regularly can avoid serious accident happens.

Stop using if user feels that there are some problems in the circuit or machine.

Check the situation of the machine before or after using every day.

Before using: Whether the machine is tilted?

Whether the control panel is damaged?

Whether the power line is aging, cracking or damaged?

During using: Whether there is strange smell or vibration noise?

Whether the two thermostats cannot heat simultaneously?

Whether the power is normal?

7. Cleaning & Maintenance

1. In case of accident, please turn the power supply off before cleaning.
2. Clean the tank, surface and power line with a wet towel containing non-corrosive detergent when finish working. Do not spray water directly to the appliance. Water infiltration may damage the electric property and cause electricity safety accident.
3. If not going to use the appliance, please turn the thermostat and power switch off.
4. If not going to use the appliance for a long time, please clean it completely and store it in a well-ventilated warehouse without corrosive gas.

8. Failure Analysis & Trouble Shooting

| Symptoms | Causes | Solutions |
|--|---|---|
| Plug in to connect the power supply, it does not heat up and the power indicator is off. | <ol style="list-style-type: none"> 1. The plug is unplugged. 2. The micro switch is in bad contact and disconnected. | <ol style="list-style-type: none"> 1. Improve the plug and plug in again. 2. Adjust the limit distance of the micro switch. |
| The heating indicator is on, but the oil temperature does not rise. | <ol style="list-style-type: none"> 1. The connection of heating element loosens or falls off. 2. The heating element burns out. | <ol style="list-style-type: none"> 1. Fasten the connection and screw of the heating element. 2. Replace the heating element. |
| The power indicator is on, but the oil temperature does not rise. | <ol style="list-style-type: none"> 1. The thermostat burns out. | <ol style="list-style-type: none"> 1. Replace the thermostat. |
| The oil temperature control is normal, but the indicator is off. | <ol style="list-style-type: none"> 1. The indicator burns out. | <ol style="list-style-type: none"> 1. Replace the indicator. |
| After the cyclic heating reaches high temperature, the heating element stops heating. | <ol style="list-style-type: none"> 1. The thermal breaker works. | <ol style="list-style-type: none"> 1. Manual reset "overheating protection reset key". |
| The oil temperature keeps rising and out of control. | <ol style="list-style-type: none"> 1. The thermal breaker is out of control. | <ol style="list-style-type: none"> 1. Replace the thermal breaker. |

- **Aforementioned troubles are just for reference. If any failure occurs, please stop using and inform professional technicians to check and repair.**
- **If the power cord is damaged, replace it with oil resistant sheath flexible cable (No.57 of GB/T 5013.1(IEC 60245, IDT)) or professional components that bought from other manufacturer or maintenance department. Replacement should be operated by professional technicians.**