



EF-6L
EF-6L-2

Electric Fryer

User's Manual

Dear User & Client,

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.

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

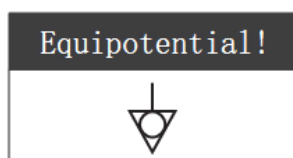
This manual is not applicable for those who have physical or mental disabilities, insufficient experience, and/or insufficient knowledge, including children.

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.

Key to symbols:

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or property loss.





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 & 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/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.
- ◆ Do not store or use gas, liquid or object that is flammable or explosive in the vicinity of the mounting position of the appliance.
- ◆ If this 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.
- ◆ Housing of the appliance shall be grounded to ensure safety. Thanks for your cooperation!
- ◆ To reduce the risk of fire or electric shock. Do not remove cover. No user serviceable parts inside. Repair should be done by authorized service personnel only.

CAUTION – THIS GROUP OF APPLIANCES HAS TWO POWER SUPPLY CORDS. DISCONNECT ALL POWER SUPPLY CORDS BEFORE MOVING OR SERVICING THIS APPLIANCE.

CAUTION – THIS PRODUCT HAS TWO POWER SUPPLY CORDS. CONNECT EACH PLUG TO A RECEPTACLE THAT IS CONNECTED TO AN INDIVIDUAL BRANCH CIRCUIT.

CAUTION – TO REDUCE THE RISK OF ELECTRIC SHOCK, CONNECT THE APPLIANCE TO A BRANCH CIRCUIT WITH A 20 AMPERES OVERCURRENT PROTECTIVE DEVICE.

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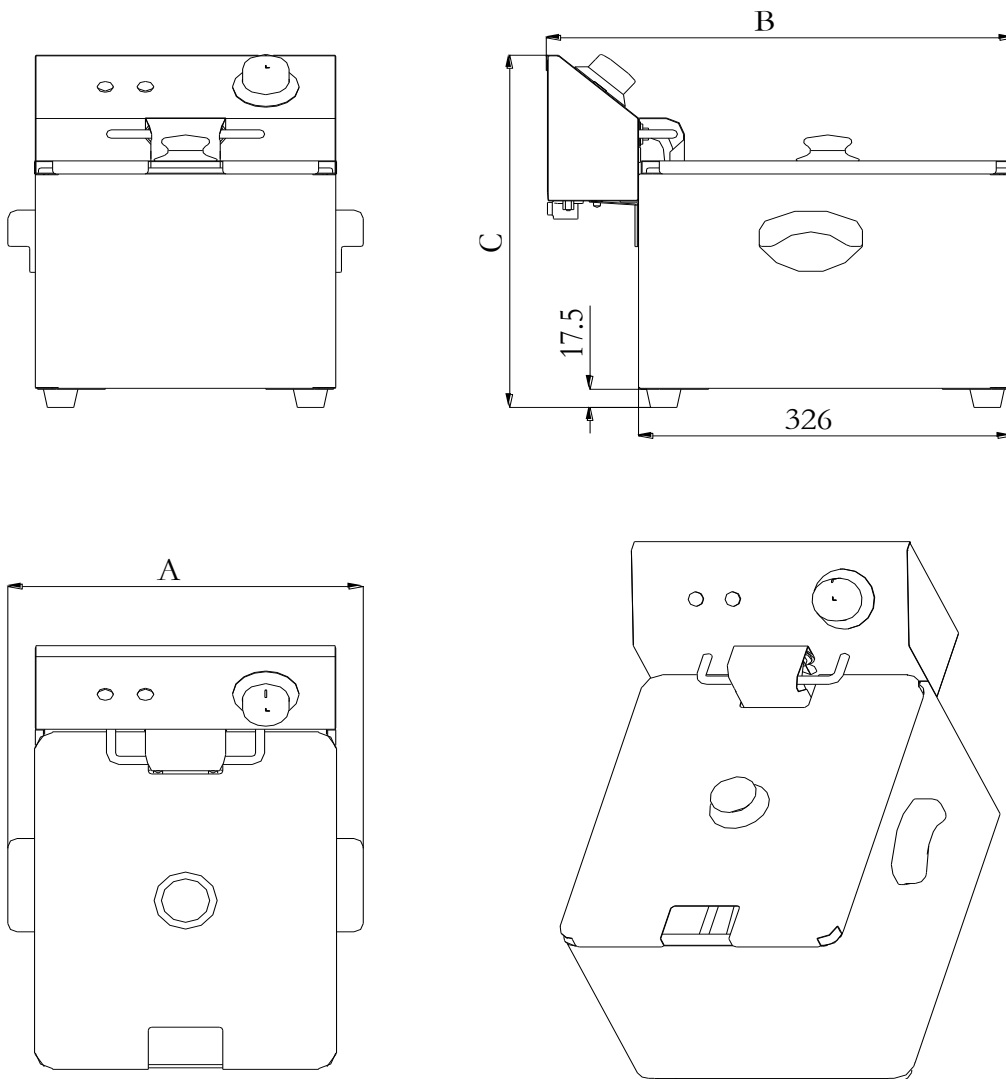
1. Functional Introduction

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, durable in using, fast in heating up, saving in energy and convenient in maintenance. The thermostatic control makes the temperature freely adjustable at a certain range according to food requirement. Therefore, it is the ideal equipment for hotel, supermarket, restaurant, western restaurant, fast-food restaurant and food industry.

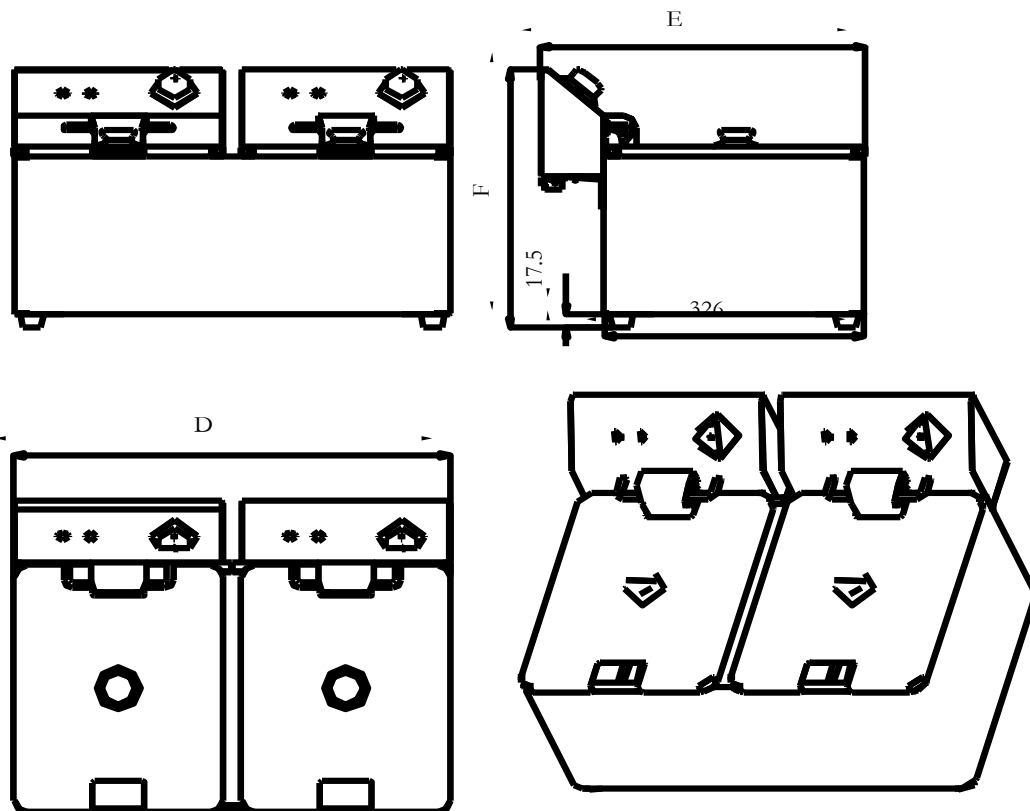
2. Structure Schematic Diagram & Working Principle

2.1 Structure Schematic Diagram:

1-Tank Fryer



2-Tank Fryer



2.2 Working Principle

Heat produced by energization of heating element(s) in the oil is transferred to the oil to rise the temperature. When the oil temperature set point is reached, the thermostat will cut off the power supply automatically and the heating element stops working. Once the temperature drops a bit, the thermostat will connect the power automatically. The heating element restarts working and the oil temperature rises. The procedure circulates to keep the oil temperature constant within the set range.

2.3 Copyright Protection

The device complies with the current standards and directives of the countries allowing the sale of the product. The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.

3. Technical Parameters

Name	Electric 1-Tank Fryer (1-Basket)	Name	Electric 2-Tank Fryer (2-Basket)
Model	EF-6L	Model	EF-6L-2
Voltage (V)	120	Voltage (V)	120
Power (kW)	1.75	Power (kW)	1.75x2
Set Temperature	122°F(50°C) ~374°F(190°C)	Set Temperature	122°F(50°C) ~374°F(190°C)
Tank	1	Tank	2
Tank Size (mm)	240x300x150	Tank Size (mm)	240x300x150
Capacity	5L	Capacity	2x5L
Basket	1	Basket	2
Basket Size (mm)	185x210x115	Basket Size (mm)	185x210x115
Dimension (mm) A×B×C	310x410x285	Dimension (mm) D×E×F	550x410x285
N/W	5.5kg	N/W	12kg

Load for frying at one time should not exceed the following data in table (for meat):

EF-6L/6L-2	0.9kg / tank
<p>Note:</p> <p>① Load of non-meat for once shall be less, as a limit, no hot oil should spill over during frying.</p> <p>② Food that is overloaded or too wet may have an effect on excessive ebullition.</p> <p>③ Load for frying in the table is based on normal oil capacity.</p>	

4. Precautions & Recommendations

4.1 Operation Tips

1. Installation and maintenance shall be done by professional technicians. If necessary, contact the technicians. Grounding connection of the device must comply with the local regulations. (Warning: Improper operation, installation or maintenance may cause property damage, injury or death etc.. Read this instruction manual thoroughly before installing, operating or servicing this equipment.)
2. This product is a commercial machine that needs to be operated by trained cook. Do not dismantle or self-modify the machine. Dismantlement and self-modification may cause casualty.
3. Before cleaning, unplug and cut off the power supply. During cleaning, do not aim at the appliance with water jet. Water may conduct electricity, that may cause electric shock due to leakage.
4. Do not pat the product or put any heavy objects onto it. Abnormal operation may cause damage and danger. Do not touch the appliance with hands directly due to high temperature during or after operation, especially the hot area with high temperature which may cause scald.
5. Do not use extra power supply that not marked on the product.
6. Do not use power knife that not conforming to safety standard.
7. To prevent damage, turn off the switch ASAP when near the thunder zone.
8. Do not destroy the furnace surface with hard or sharp objects.
9. After working, turn off the switch.
10. Circuit installation and maintenance shall be done by qualified technicians.
11. If the power cord is damaged, to avoid hazard, substitution should be done by manufacturer or its maintenance department or similar professional personnel.
12. Do not aim at the electrical box with water directly, nor do immerse it into water for cleaning.

4.2 Storage & Transport

1. The packaged device should be stored in a well-ventilated warehouse without any corrosive gas instead of exposing to the open air. Should any temporary storage needed, please take measurement against raining.
2. For safety sake, this device has already been checked by qualified personnel before transportation. Please take care when handling it. Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage, do not accept. The carrier takes full responsibility for the damages caused during transportation. Hidden damages should be reclaimed immediately after notice, as claims for damages can only asserted within the effective period for complaints.
3. During transportation, the machine should be carefully handled, do not put it upside down to prevent from damaging the shell and inside.

4.3 Installation

1. The supply voltage should comply with the working voltage of the appliance. After installation, check that whether the connection is loose, whether the voltage is normal and whether the safety grounding is reliable. The fixed arrangement of wire should be equipped with an all-pole disconnecting switch with a contact opening of 3mm on its poles. It is advisable to install a grounding leakage protection switch or relay that with a leakage peak of 10mA. Mounting space for the device shall be at least: 1500 × 850 × 530 mm (L × W × H). Unpack the device and place it on the floor.

CAUTION:

TO REDUCE THE RISK OF ELECTRIC SHOCK, CONNECT THE APPLIANCE TO A BRANCH CIRCUIT WITH A 20 AMPERES OVERCURRENT PROTECTIVE DEVICE,

5. Working Instructions & Operation Flow

5.1 Operation

1. Check that whether the power installation is correct. Making sure that the supply voltage complies with the working voltage of the appliance.
2. There are level notches on inner wall of tank. During using, keep the oil in proper level. Users can regulate the oil capacity between “MIN” and “MAX” according to actual requirement.
3. Power on, the green indicator illuminates, at this time, the appliance is energized. Rotate the thermostat clockwise to make desired temperature value align with the red dot, the yellow indicator illuminates, which indicates that the heating elements start heating up the oil in tank.
4. When the set point is reached, the thermostat will cut off the power supply automatically with the yellow indicator off. The heating elements stop working. Once the temperature drops a bit, the thermostat will connect the power supply automatically. The yellow indicator illuminates and the heating elements restart working, the oil temperature rises. The procedure circulates to ensure the oil temperature keep constant within the set range.
5. The cover is designed for tank cleaning and heat preservation. When covering, pay attention that there should not be any water on the cover. Because, if the water drops into the hot oil in tank, it may cause injuries due to splashing.
6. Equipped with dedicated baskets for smaller food. There is a hook and handle on the basket. During operation, immerse the basket body into the oil. When the food is cooked, lift up the basket and hang it to the slot up front the tank to drain off the excessive oil. For larger food, put it directly into the tank to fry.
7. After working, turn the thermostat counterclockwise to limit position and cut off the power supply to ensure safety.
8. To remove the used oil in tank, have the work done after the oil temperature cools down to room temperature. First, cut off the power supply and take out the oil partition

- in tank. Then, pull out the electrical box from the slot at rear of the bottom case. At this moment, the heating elements are separated from the tank body completely with the electrical box, put it on a clean area. Then lift out the tank for a thorough cleaning.
9. For safety and durability sake, users should remove the residues in tank and dirt on heating elements regularly to keep the tank and elements in long-term clean state.
 10. The oil partition in tank is designed for heating element protection. During frying, the partition shall be put into the tank.
 11. The electrical box is equipped with a thermal breaker, whose operating temperature is 446°F (230°C) while the manual reset temperature is <330°F (165°C). Also, an “overheat protection reset button” is provided at lower part of the box exterior. It activates to protect the appliance once the oil is over-temperature. For reuse, press the reset button to reset, only the electrical appliance is used normally.
 12. The reset button is provided at lower part of the box exterior. It activates to protect the appliance once the oil is over-temperature. For reuse, press the reset button to reset, only the electrical appliance is used normally.
 13. Fresh vegetable oil (or pastry oil) should be used instead of used oil which may lower the flash point and cause excessive ebullition.

5.2 Function:

Main function of the fryer is to fry food in a constant temperature. Cook temperature could be set by the thermostat in according to food type with a range of 122°F (50°C) ~374°F (190°C).

6. Routine Inspection

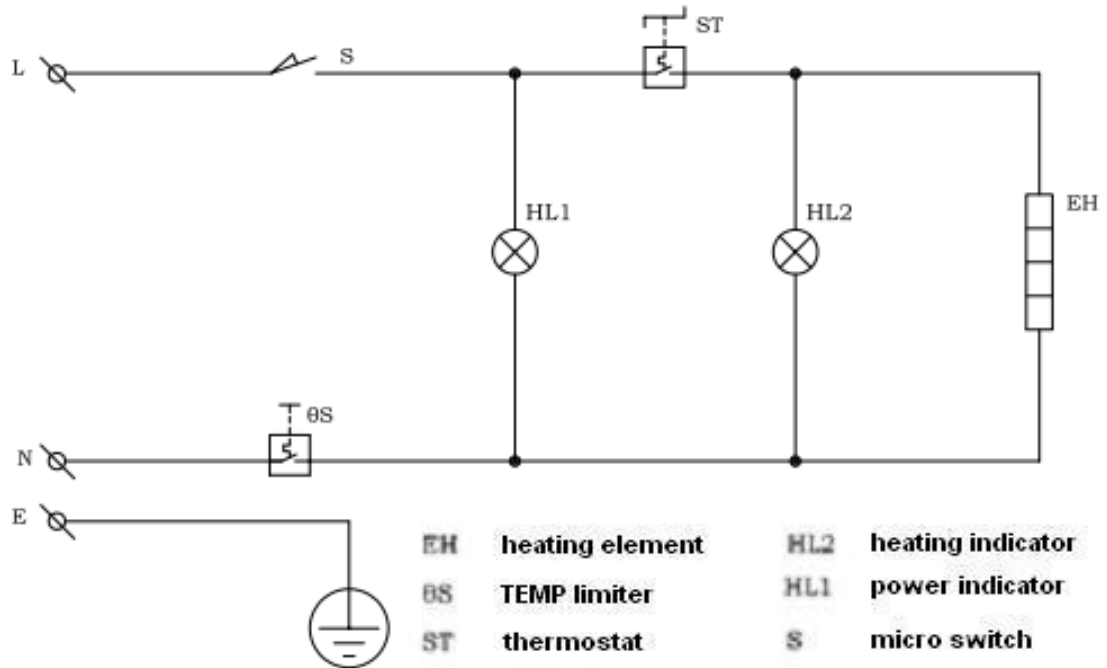
1. Stop using if user feels that there are some problems in the pipeline or machine.
2. Check the situation of the machine before or after using everyday.
3. Check that whether the machine is tilted before using.
4. Check that whether the control panel is damaged.
5. Check that whether there is strange odor or smell during using.
6. Check that whether there is vibration noise.

7. Cleaning & Maintenance

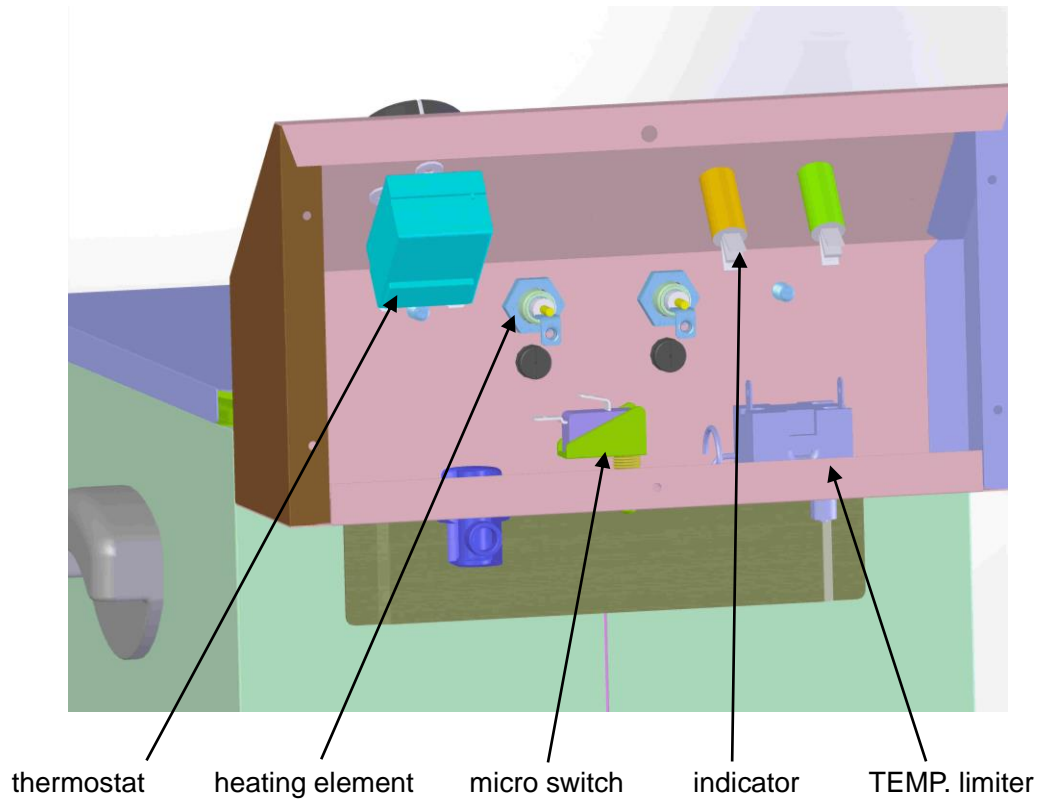
1. Before cleaning, cut off the power supply first to prevent unexpected accidents.
2. After working everyday, clean the furnace surfaces and power cord with wet towel containing non-corrosive detergent. Do not aim at the appliance with water jet directly. Water infiltration may damage the electric performance and cause electricity safety accident.
3. If not going to use the appliance at any time, turn off the thermostat and power switch.
4. If not going to use the appliance for a long period of time, clean it completely and store it in a well-ventilated warehouse without any corrosive gases.

8. Trouble Shooting

8.1 Electrical Diagram



8.2 Common Fault



Symptoms	Causes	Solutions
Power on, but the power indicator is not on and the appliance does not heat up.	<ol style="list-style-type: none"> 1. The plug is not in place. 2. The micro switch is in bad contact. It is disconnected. 	<ol style="list-style-type: none"> 1. Plug in again. 2. Regulate the limit distance of the switch.
The heating indicator is on, but the oil temperature does not rise.	<ol style="list-style-type: none"> 1. Connection of heating element is loose or falls off. 2. The heating element is burnt out. 	<ol style="list-style-type: none"> 1. Fasten the connecting wires and screws on both end. 2. Replace the heating element.
The power indicator is on, after having the temperature set, the temperature does not rise.	<ol style="list-style-type: none"> 1. The thermostat is burnt out. 	<ol style="list-style-type: none"> 1. Replace the thermostat.
Oil temperature control is normal, but the indicator is not on.	<ol style="list-style-type: none"> 1. The indicator is burnt out. 	<ol style="list-style-type: none"> 1. Replace the indicator.
After circulating heating up to high temperature, the heating element does not heat up again.	<ol style="list-style-type: none"> 1. The TEMP limit protector activates. 	<ol style="list-style-type: none"> 1. Manual reset "overheat protection reset button".
Oil temperature keeps rising and out of control.	<ol style="list-style-type: none"> 1. The TEMP limit protector is defective. 	<ol style="list-style-type: none"> 1. Replace the protector.

Aforementioned troubles are just for reference. If any failure occurs, please stop using, and inform the professional technicians to check and repair.