

ROVSUN

Electric Fryer

Instruction manual

Detailed reading before use



Made in China

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► Using Preface

Dear Customer,

- First of all, thank you very much for choosing our products. All the advice and guidelines in this manual are to comply with the applicable rules and regulations.
- The actual range of supplies may deviate from the descriptions and descriptions described here if there is particular structure, additional specified options, or due to changes in new technologies. If you have any questions, please contact the manufacturer.
- In order to optimize the performance of the product and reduce unnecessary loss and injury, please read the operating guidelines carefully before you start to use the device, especially before starting the device!
- For persons (including children) who have physical, sensory or intellectual impairments, or who have insufficient experience and knowledge, this instruction shall not apply.
- The manufacturer is not liable for any damage or negligence for non-compliance with the guidelines.
- This manual should be stored directly on the device for easy access by operators. Within the scope of improving performance and further development, we have the right to retain technical changes to the product.

► Warning

- Any modification or incorrect installation, adjustment, repair or maintenance may result in loss of property or loss of life or injury. Any adjustment or repair should be done in liaison with the supplier and by trained professionals.
- For your completeness, please do not store or use flammable and explosive gases, liquids or articles near this product. This equipment shall not be used by persons (including children) who are physically, perceptually, or mentally impaired or lacking in experience or knowledge, unless they are supervised or given guidance on how to operate the devices.
- Please monitor the children to ensure they do not play with the equipment.
- If the equipment is located close to the wall, partition, kitchen equipment, decoration board, etc., it is recommended that the equipment and facilities be made of non-flammable materials, otherwise they should be covered with appropriate non-flammable adiabatic materials and closely observe fire safety regulations.
- This machine shell must be grounded to ensure safety, thanks for your cooperation!

► Applicable scenarios

- It is ideal equipment for hotels, supermarkets, restaurants, Western restaurants, fast food restaurants and food industry.



- Please peel off the white plastic film before using.
- Heat pipe is strictly prohibited dry burning!
- Do not heat without oil. Do not use solid oil in the deep fryer as it will increase the chance of fire hazard.

► Basic parameters of products

| Name | Single cylinder electric fryer | Double cylinder electric fryer |
|-------------------------|--------------------------------|--------------------------------|
| Photo | | |
| Item No | EH81 | EH82 |
| Voltage | 110V | 110V |
| Max power | 2.5KW | 2.5+2.5KW |
| Number of oil pan | One | Two |
| The size of the oil-pan | 24x30x15cm (9.5x11.8x5.9") | 24x30x15cm (9.5x11.8x5.9") |
| Temp range | 60-200°C/ 140-392°F | 60-200°C/ 140-392°F |
| Exterior dimension | 44x28x31cm (17.3x11x12.2") | 55x44x31cm (17.3x11x12.2") |

► Method of use

- Check whether the power supply is functioning properly before use.
- The supply voltage must be consistent with the operating voltage of the device.
- Never leave the device unattended when it is running.
- The grounding bolt is set at the back of device. Application of copper wire of no less than 2.5 mm² is required and make sure it is connected properly to ground wire that meets safety requirements.
- Check whether the wiring is loose, whether the voltage is normal and whether it is properly grounded before use.
- Never run the device without oil inside it. And the oil level should fall within the min. and max. fill lines marked in the oil pan.
- Plug it in. The green power indicator light will turn on to indicate that the device has been turned on. Then turn the temperature control knob clockwise to set the desired temperature and the red heating indicator light will turn on. The heating tubes start working. When the temperature is lower than the set temperature, the red indicator light will turn on and the heating tubes will start working again.
- The lid is to keep dust out of the pan and also maintain the inside temperature. And make sure the lid is dry when putting it on to avoid water dropping into the hot oil and prevent oil splashing and injury.
- It comes with frying basket(s) for frying food cut into small pieces. Submerge the basket with food into the oil. When frying is done, hang the basket on the upper support bar for the basket to drain oil. If you want to cook large pieces of food, you can pour the food into the pan directly without using the basket.

- When frying is done, turn the temperature control knob anti-clockwise to the "off" position and unplug the cord from the outlet.
- Always unplug the fryer and let the oil temperature cool down to room temperature before cleaning. Take out the basket and guard plate. Take the control box out of the slots and turn it backward to raise the heating elements to drain oil. Then remove it.
- For long-lasting purpose, clean the residues in the oil pan and upon the heating tubes regularly.
- The guard plate is to protect the heating tubes. It must be installed when frying food.
- Use fresh and clean oil rather than used oil.

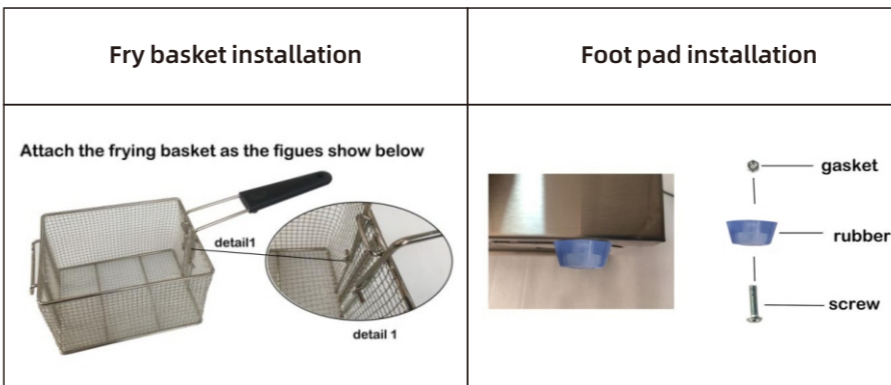
► Basic parameters of products

| Name | Large single cylinder electric fryer | Item No | EH830 |
|-------------------|--------------------------------------|-------------------------|------------------------------|
| Photo | | | |
| Voltage | 110V | Max power | 2.5+2.5KW |
| Hertz | 60Hz | Max temperature limit | 240°C (464°F) |
| Number of oil pan | One | The size of the oil-pan | 50x30x15cm (19.7x11.8x5.9") |
| Temp range | 60-200°C/ 140-392°F | Exterior dimension | 55x44x31cm (26.7x17.3x12.2") |

⚠ Equipped with limited temperature device, use the following:

- The temperature limiter is installed in the control box of the fryer. The operating temperature is 240±7°C(464±4.6°F) the manual reset temperature is <70°C(338°F), and the "over heat reset protection key" is installed behind the furnace. When the temperature is over temperature, the protection key action for protection appointment; when re-use, press the protection button to reset before it can be used normally.
- In case of temperature limit device, if the products not heated, after 10 minutes and the oil temperature drops below 150°C(302°F), press the temperature limit button to press it normally.

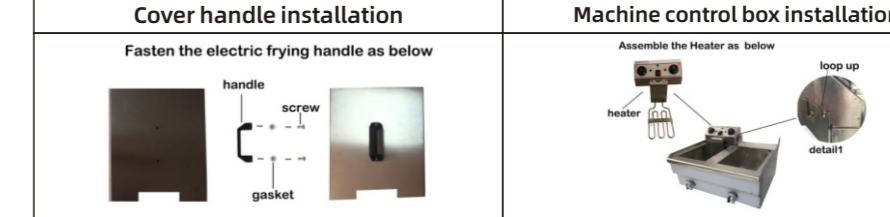
► Installation notes



► Basic parameters of products

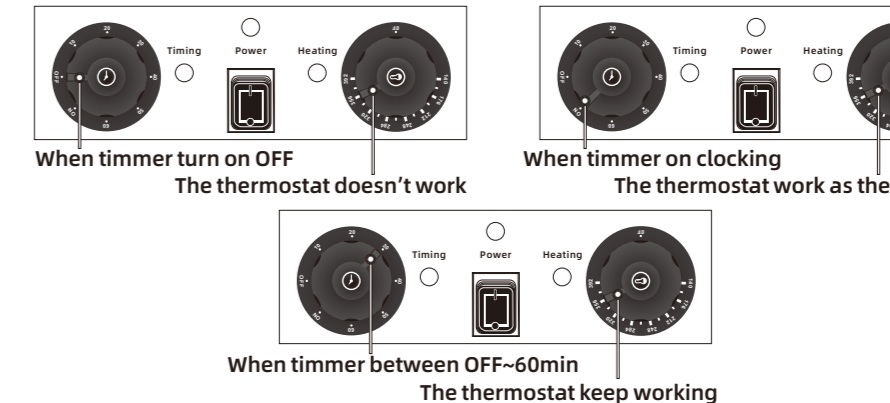
| Name | 101V single cylinder fryer | 102V twin cylinder fryer |
|-------------------------------|---------------------------------|---------------------------------|
| Photo | | |
| Model | EH101V | EH102V |
| Use voltage | 110V | 110V |
| Power | 1.7KW | 1.7+1.7KW |
| Oil temperature control range | 60-200°C/ 140-392°F | 60-200°C/ 140-392°F |
| Timing range | 0-60 minutes | 0-60 minutes |
| Number of oil pans | One | Two |
| Recommended oil capacity | 8L | 8L+8L |
| Total cylinder capacity | 11.8L | 11.8L+11.8L |
| Oil pan size | 20x30x18cm (8.7x11.8x7INCH) | 20x30x18cm (8.7x11.8x7INCH) |
| Product size | 28x47.5x35cm (14.6x22x16.5INCH) | 58x47.5x35cm (26.4x22x16.5INCH) |

► Installation notes



⚠ Instructions for using timers

- The left hand side of the machine control box is a time setting function. It is used to set the time when the food is fried. The setting range is 0-60 minutes. The right side is the oil temperature controller. The control range is 60-200°C(140-392°F). You can choose different temperatures to fry according to different foods.



- The time setting range is 0-60 minutes. If the time is selected, when the time is up, the time setting will return to the OFF position.
- After the work is completed, please turn the thermostat counter clockwise to the limited position, and turn the time setter back to the OFF position, and cut off the power at the same time to ensure safety.

► Daily inspections

- Regular inspections must be carried out.
- Regular inspection of products can prevent serious accidents. When you feel a circuit or machine malfunction, stop using it. Check machine status before/after daily use.

| | |
|------------|--|
| Before use | Is the machine stoping? |
| | Is the control panel broken? |
| | Is there any aging, cracking, or breakage of the power line? |
| In use | Is there any smell, odor and smell? |
| | Is the temperature out of control or electricity leakage? |

► Cleaning and maintenance

- Before cleaning, the power supply should be cut off to prevent accidents.
- After daily work, use a wet towel that does not contain corrosive cleaning agent to scrub the board, furnace surface and power cord. It is strictly forbidden to rinse directly with water to prevent moisture from seeping in, destroying electrical properties and causing safety accidents.
- Turn off the thermostat and power switch at any time if not used.
- When used for a long time, the furnace shall be clean and put in a well ventilated, non-corrosive gas warehouse.

► Accessories include

| NO. | Name of the item | Quantity | | | | |
|-----|------------------|----------|------|-------|--------|--------|
| | | EH81 | EH82 | EH830 | EH101V | EH102V |
| 1 | Fried basket | 1 | 2 | 1 | 1 | 2 |
| 2 | Basket handle | 1 | 2 | - | 1 | 2 |
| 3 | Drain valve | - | - | - | 1 | 2 |
| 4 | Foot pads | 4 | 4 | 4 | 4 | 4 |
| 5 | lid handle | 1 | 2 | 1 | 1 | 2 |
| 6 | Screw | one pack | | | | |

► Fault analysis and troubleshooting

| Fault phenomena | Reason | Method of exclusion |
|--|--|---|
| Plug in, turn on the power, the power light is off | 1. Power switch fuse 2. Unplugged | 1. Put on the right fuse 2. Strong power cord, replugged |
| 1. The green and red lights are on at the same time 2. The oil temperature does not rise 3. No heating | 1. Electric tube connection loosened 2. The electric tube has burned out 3. Timer not adjusted | 1. Thread and screw at both ends of the strong electric tube 2. Replace heating tubes 3. Set the timer to "ON" and set it to a fixed time |
| Red indicator light, oil temperature rise can not be controlled | The thermostat failed | Change your thermostat |
| The lights are off, the oil is hot | The indicator light burned out | Change indicator light |
| When the temperature rises too high, the heating instructions go out, no more heating | 1. Temperature limiter action 2. The thermostat is out of control | 1. Manual reset "overheated reset protection keys" 2. Check the circuit or change the thermostat |