

# Electric Fryer

## Instruction Manual



Suitable for DF-10L-2 Electric Fryer  
Please read this instruction manual carefully before operating this equipment

## Safety Tips



Read this instruction manual before using and keep them available at all times!

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide. Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device. In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations. The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning. Please keep these instructions and give them to future owners of the device.

## Safety instructions

- ◆ The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- ◆ Children should be observed to ensure that they are not playing with the device.
- ◆ Do not leave the device unattended during operation since there might occur malfunctions which could result in overheating of the oil. In case of high temperatures oil might ignite.
- ◆ Never leave the device unattended when in use.
- ◆ Only use the device indoors.
- ◆ The device is not adapted for use with an external timer or remote control.
- ◆ This device may only be operated in technically proper and safe condition.
- ◆ Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. Suffocation hazard!
- ◆ Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. Do not attempt to

repair the device yourself.

- ◆ Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- ◆ To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.

## **WARNING!**

- ◆ ANY REFITTING AND WRONG INSTALLATION, ADJUSTMENT AND MAINTENANCE CAN LEAD TO PROPERTY LOSS AND CASUALTY.
- ◆ PLEASE CONTACT THE SUPPLIER IF YOU NEED TO ADJUST OR MAINTAIN IT AND ALL THESE SHOULD BE DONE BY AUTHORIZED PROFESSIONALS.
- ◆ DO NOT PUT FLAMMABLE LIQUID, GAS OR OTHER OBJECT AROUND THE PRODUCT FOR YOUR SAFETY SAKE.
- ◆ THE SHELL OF THIS MACHINE MUST BE GROUNDED FOR SAFETY SAKE. IF THE OIL LEVEL IS BELOW THE MINIMUM INDICATED LEVEL WILL CAUSE A FIRE.

## **CAUTION!**

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional. Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible. The operator is liable for all damages resulting from inappropriate use.

## A. Features

- a) 6KW powerful heater with 10Litres oil capacity each;
- b) Split tank with separate control system;
- c) Robust structure with drain tap;
- d) 230 °C hi-limit ensures safety operation;
- e) Stainless steel tank with oil level;
- f) Stainless steel night cover with Bakelite handle, cool to touch;
- g) Wire mesh net to collect fried crumbs from food and protect heater;
- h) Heater lifting mechanism to make cleaning easy and comfortable;
- i) Power and heating indicators;
- j) Heavy duty steel foot;
- k) Bottom cold zone to prevent food debris scorching;
- l) Thermostat 50-190°C;
- m) Nickel coating basket.

## B. Technical parameter

Model	DF-10L-2
Name	ELECTRIC FRYER
Voltage	220-240V,
Power	<b>6+6KW</b>
Oil Capacity	10L*2
Size	400x800x1100m

## C. Transportation and storage

During transportation, the machine should be carefully handled and prevented 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 temporarily, measurement against raining is 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 $\pm 10$ .
- c) Do not put anything in front of the switch. Install fuse and leak electricity protector.
- d) Use wire at least 2.5mm<sup>2</sup> and make sure the well ground connection for safety sake.
- e) Before using this product, please check all 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 change power cord user should use YCW oil-resisting wire with yellow and green two ground wires. Count to use by 8-10A/mm<sup>2</sup>

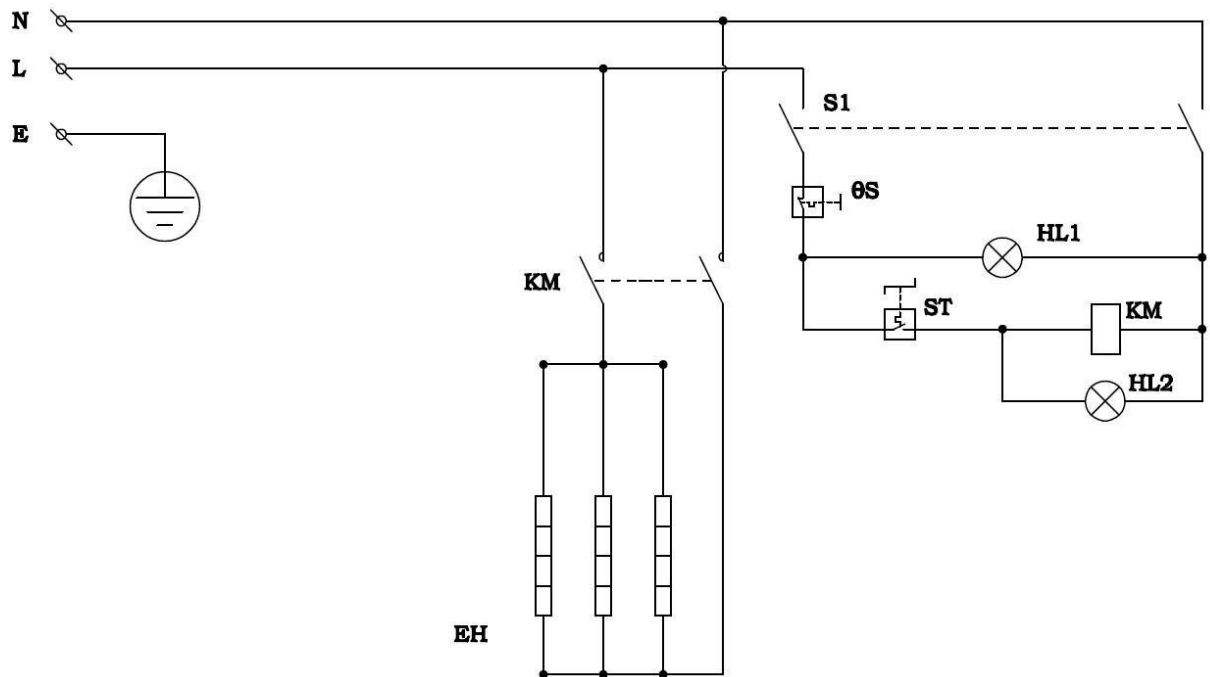
## E. Operation

- 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

- Cut off all power when cleaning and maintaining the equipment in case of accident.
- 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—TREMINAL

S1—TIMER SWITCH

HL1—POWER INDICATOR

HL2—WARM INDICATOR

θS—TEMPEATURE LIMITER

ST—THERMOSTAT

KM—AC CONTACTOR

EH1—EH2—ELECTRIC HEATING TUBE

## H.Waste disposal

### Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.

### WARNING!

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device.

### CAUTION!

For the disposal of the device please consider and act according to the national and local rules and regulations.