

Electric Fryer

Operating Manual

EF Series of Electric Fryer

I .Introduction:

EF Series Fryer is a new kind of electrothermal products researched and developed lately by our company. This series fryer adopts the international popular style design, good quality of stainless steel body, luxurious and good-looking. The products are equipped with electrical elements from the famous factories so that they are energy-saving and safe. The featured design as rotating the fryer head, convenience, practicality and clean easily. Be provided with thermostat function, operate briefness. It is the best choice for hotels, bars, and west-style food shops, etc.

II. Technical Specification:

Model	Voltage	Input Power (kW)	Capacity (L)	Dimension (mm)
EF-061	220V,50Hz	2	6L	190x440x275
EF-062	220V,50Hz	2x2	2x6L	390x440x275
EF-081	220V,50Hz	2	8L	190x440x330
EF-082	220V,50Hz	2x2	2x8L	390x440x330
EF-5LV	220V,50Hz	2	8L	190x520x385
EF-52VL	220V,50Hz	2x2	2x8L	390x520x385
EF-101	220V,50Hz	3	10L	290x440x290
EF-102	220V,50Hz	2x3	2x10L	590x440x290
EF-131	220V,50Hz	3.3	13L	290x440x340
EF-132	220V,50Hz	2x3.3	2x13L	590x440x340
EF-171	220V,50Hz	5	17L	290x500x335
EF-172	220V,50Hz	2x5	2x17L	600x500x335
EF-161V/C	380V 3N~,50Hz	5	16L	340x560x980
EF-162V/C	380V 3N~,50Hz	2x5	2x16L	690x560x980
EFB-102V/C	220V,50Hz	2x3	2x10L	615x460x970
EFB-152V/C	220V,50Hz	2x3.3	2x15L	695x530x970
EF-101V	220V,50Hz	3	10L	280x470x345
EF-102V	220V,50Hz	2x3	2x10L	570x495x345
EF-131V	220V,50Hz	3.3	13L	310x505x355
EF-132V	220V,50Hz	2x3.3	2x13L	630x505x355
EF-161V	220V,50Hz	5	16L	340x560x380
EF-162V	220V,50Hz	2x5	2x16L	690x560x380
EF-191V	220V,50Hz	5	19L	340x540x390
EF-192V	220V,50Hz	2x5	2x19L	670x540x390
EFB-101V	220V,50Hz	3	10L	305x555x400
EFB-102V	220V,50Hz	2x3	2x10L	570x495x345
EFB-151V	220V,50Hz	3.3	15L	340x600x425
EFB-152V	220V,50Hz	2x3.3	2x15L	685x600x425
EFB-221V	220V,50Hz	5	22L	380x660x425
EFB-222V	220V,50Hz	2x5	2x22L	760x660x435

EFB-221V/C	220V,50Hz	5	22L	380x660x970
EFB-222V/C	220V,50Hz	2x5	2x22L	760x590x970
EF-81	220V,50Hz	2.5	8L	290x460x310
EF-82	220V,50Hz	2x2.5	2x8L	580x460x310
EF-4L	220V,50Hz	2	4L	220x380x310
EF-6L	220V,50Hz	2.5	6L	265x410x290
EF-8L	220V,50Hz	3.25	8L	265x410x340
EF-11L	220V,50Hz	3.5	11L	320x440x340
EF-4L-2	220V,50Hz	2x2	2x4L	460x380x310
EF-6L-2	220V,50Hz	2x2.5	2x6L	550x410x290
EF-8L-2	220V,50Hz	2x3.25	2x8L	550x410x340
EF-11L-2	220V,50Hz	2x3.5	2x11L	670x440x340
EF-85B	220V,50Hz	2x4	2x14L	610x630x960
EF-101B	220V,50Hz	3	10L	285x430x285
EF-102B	220V,50Hz	2x3	2x10L	570x430x285
EF-171	220V,50Hz	3	17L	290x500x335
EF-172	220V,50Hz	2x3	2x17L	600x500x335
EF-172/C	220V,50Hz	2x5.4	2x30L	685x605x1040
EF-4L-V	220V,50Hz	2	6L	190x520x340
EF-42L-V	220V,50Hz	2x2	2x6L	390x520x340
EF-5L-V	220V,50Hz	3	8L	190x520x385
EF-52L-V	220V,50Hz	2x3	2x8L	390x520x385
EF-6L-V	220V,50Hz	3	10L	275x520x345
EF-62L-V	220V,50Hz	2x3	2x10L	560x520x345
EF-8L-V	220V,50Hz	3.3	13L	275x520x390
EF-82L-V	220V,50Hz	2x3.3	2x13L	560x520x390
EFC-102V	220V,50Hz	2x3.3	2x13L	586x520x390mm

III. Operating Instruction:

Before use, please check whether the voltage of power supply is in conformity with that in date plate, and whether user's power switch and fuse are in conformity with the request of machine's power. The body must be earthed properly. Make sure the potential terminal bolt is firmly connected with the natural grounding device by the 1.5mm² wire.

Operation Step:

1. Fill edible oil into oil tank and oil deepness must be kept on the range of oil tank marked with the height and the low.
2. Turn the thermostat on "0" position, cut off the time switch power supply
3. Connect with fryer's power supply and green power indicator is on. Turn the power of the machine on and adjust temperature control to suitable temperature in clockwise; at this time, yellow indicator is on and thermal tubes begin to heat. When oil temperature reaches setting data, temperature control is power-off, yellow indicator is off, and thermal tubes stop working. When oil temperature is down a little, temperature control connects power supply automatically, yellow indicator is on, and thermal tubes begin heating again. This procedure is circulating repeatedly to ensure oil temperature keep on set temperature range.
4. When the temperature of oil reaches the setting data, you may start the object operation. You may reset the thermostat temperature according to your technological request. There are timing function with the four fryers, You may turn the time controller on and rotate time controller to set the operating time at your object operation. When the setting time

has come, the fryer ring for warning and cut off the power automatically, at this time, the yellow indicator is off and the fryer stops working.

5. There is a special fried basket attaching the fryer, and a hook is on the basket. When you fry the food, take it into the basket and sink into the oil. When you fry the food, please hang the basket on the nail of the electric control box in order to filter the surplus oil.
6. The cover of oil jar is designed to make the jar clean and warm. Pay attention to making sure that there is no water on the cover when you cover.
7. After finish frying, turn over electric control box backward, rotate it 90 °, then electric control box self-locks on vertical position, so that it can recycle the oil on thermal tubes and net.
8. The fryer is equipped with the safe switch. When you lift up the electric control box, the thermal tubes will be out of the oil automatically. Then the safe switch will take action to cut off the power. It can avoid the dangerous accident as a result of the mistaken operating.
You may rotate the valve in front of the fryer or take out the oil tank from the frying box, which will be helpful to pour out the oil inside the tank. (Please pour out the oil as the oil is cooled to room temperature.)
9. When you finish the frying, you should rotate the temperature controller to the Zero limited position in contrary clockwise. At the same time, the power should be cut off for safety.

IV. Maintenance and Maintain:

After use, you should use a wet cloth to clean in time, or use neutral vinegar to clean if necessary, but electric control box is forbidden to use water to rinse.

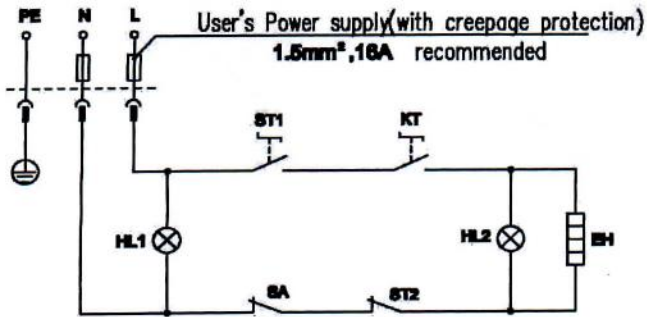
V. Note:

It is forbidden to put the tinder and explosive nearby the machine. And keep it in the environment with the superior ventilation system. Moreover, forbidden to make heating tube dry-burning in order to prolong machine's service lifetime. When use the fryer, can not close it if not the worker guy, and do not let the children to touch the oil jar and oil out valve as well; In order to avoid the accident, you must unplug the power supply cord or cut off power switch if you have not used the machine for a long time. All the service and maintenance operation must be carried out after the power supply is cut off. If there is some trouble in fryer, do not dismount the machine, and send it to our company's authorized service department or distributor for repair.

Warning: use old oil will lower flash point, will cause over boil easily; it will occur fire insurance easily when the oil line lower than the lower limit line; fry over-wet food and overfry will possible cause contingency.

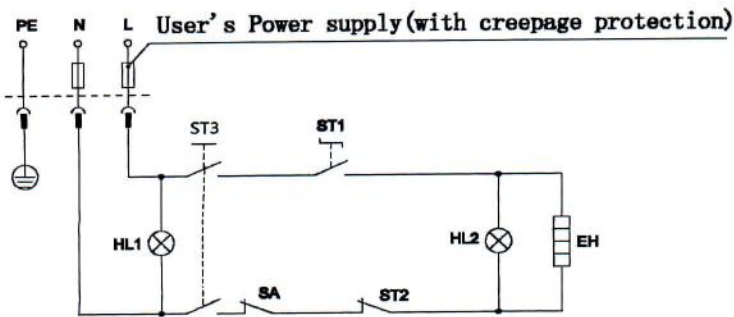
VI. Circuit Diagram:

EF-101,EF-102,
EF-131,EF-132



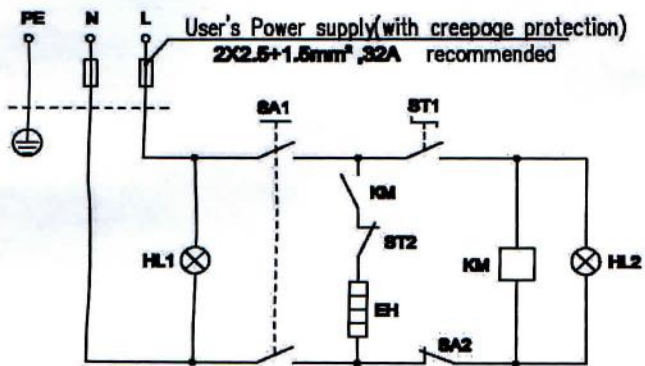
SA:Microswitch HL1:Power Lamp
ST1:Thermostat HL2:Heating Lamp
ST2:Security Thermostat KT:Timer
EH: Heating Element EM:Heating Element

EF-061,EF-062,EF-081,EF-082,EF-5LV,EF-52LV,
EF-81,EF-82,EF-4L,EF-6L,EF-8L,EF-11L,EF-4L-2,EF-6L-2,
EF-8L-2,EF-11L-2,EF-85B,EF-101B,EF-102B,EF-171,EF-172,
EF-4L-V,EF-42L-V,EF-5L-V,EF-52L-V,EF-6L-V,EF-62L-V,EF-82L-V
EF-101V,EF-102V,EF-131V,EF-132V, EF-161V/EF-162V/EF-161V/C,EF-162V/C
EFB-102V/C ,EFB-152V/,EFB-101V ,EFB-102V,EFB-151V ,EFB-152V ,EFC-102V



ST3:Power Switch ST1:Thermostat
HL1:Power Lamp HL2:Heating Lamp
EH:Heating Element SA:Microswitch
ST2: Security Thermostat

EF-161V/EF-162V/EF-161V/C,EF-162V/C,EF-191V,EF-192V,EFB-221V
 EFB-222V,EFB-221V/C,EFB-222V/C,EF-172/C



SA1:Power Switch HL1:Power Lamp
 SA2:Microswitch HL2:Heating Lamp
 ST1:Thermostat EM:Heating Element
 ST2:Security Thermostat KM: Relay