

**Professional Manufacturer**

**JDF Series**

**Electric Fryer**

**User's Manual**

Our factory mainly produces western kitchenware, including: griddle series, fryer series, grill series, attemperator series and snack series.

Please read this manual carefully before operation to assure correct use.

**Warning:**

1. **Don't burn the thermal tube of the product dryly!**
2. **Connect the safe grounding before using this product!**
3. **Don't rinse it with adjutage!**
4. **Don't use old oil or fry too wet food!**

With the advantages of like products abroad, DF Desktop Electric Fryer Series is of novel style, reasonable structure, easy operation, quick and even heating and energy saving, applicable for hotels, marketplaces, supermarkets and convenience stores.

**II. Transport and Safekeeping:**

Model	Product Dimension (mm)	Voltage (V)	Power (kW)	External packaging dimension (mm)	Control Switch
JDF-81	290×460×310	220	2.5	310×480×330	1 set
JDF-82	580×460×310	220	2.5+2.5	600×480×330	2set

During transport, handle the products carefully for fear of strong vibration. Packed products are not to be kept in the open for a long time but in a draughty warehouse without corrosive gas. Don't put them upside down. In case of temporary safekeeping, adopt rainproof measures.

**III. Installation and Operating Conditions:**

1. When overturning the electric box or move its head, stop heating and cut off the power.
2. Put the product on a steady place with both sides over 10cm away from noncombustible and the back over 20cm away from the same (such as brick wall).
3. The working power supply must meet the rated voltage.
4. The added oil must submerge the heating tube to reach the maximum oil level. Don't release the oil until the frying oil is cooled down. Don't move or bend the thermal bar inside the trough.
5. The user should equip the all-off power switch, fuse and leakage protector near the device at a minimum 3mm interval. For the sake of easy operation, don't put sundries in front of the switch.
6. The device should be **safely grounded** before use!
7. Before startup, verify that all electric organs are well connected and the safe grounding is reliable.
8. The power cord should be replaced with the same model by a professional.
9. The electric connection, installation and maintenance of the product should be

conducted by a certified electrician.

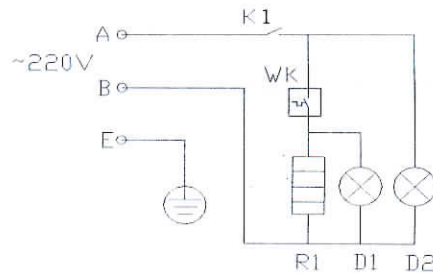
#### **IV. Operation:**

1. First of all, add the oil to the highest oil level in the fryer; **The oil level must not be lower than the liquid level for fear of fire; Don't burn the thermal tube dryly!**
2. **Don't use old oil, which might decrease the flash point to cause boiling!**
3. The thermostat should be installed in front of the product to control the thermal tube's heating temperature, so as to control the oil temperature in the fryer.
4. Switch on the power, and the green power indicator light will turn on. Revolve the thermostats clockwise to the desired temperature, and the orange indicator light will turn on, when the current will be supplied to the device, and the thermal tube will begin to work. When the temperature rises to the desired temperature, the thermostat will switch off the power automatically, the orange indicator light will go out, and the thermal tube will stop heating. When the temperature drops a little, the thermostat will switch on the power automatically, the orange indicator light will turn on, and the thermal tube will restore heating to increase the temperature, and so on, so as to keep the temperature within a certain limit. Adjust the temperature to the desired level, so as to achieve an ideal frying effect.
5. The unit loading of the fryer should not exceed 500g for fear of oil overflow; Don't fry too wet food.
6. In case of any abnormalities during operation, please stop using it at once until check and troubleshooting.

#### **V. Cleaning and Maintenance:**

1. During cleaning and maintenance, cut off the power for fear of contingency.
2. After daily operation, clean the oven surface and the power cord surface with a wet towel without corrosive detergent. **Don't rinse it directly** for fear of damaging the electric performance.
3. During cleaning, clear the water from the oil container for fear of overflow.

#### **VI. Electricity Schematic Diagram**



R1--Electrotherma tube  
 D1--Heating indicator light  
 D2-- Power indicator lighting  
 WK--Thermostat  
 K1--Power switch

DF-81

**VII. Accessories:** 1 single-cylinder fryer, 2 double-cylinder fryers, 1 manual, 1 acceptance certificate

**VIII. Terms of Guarantee: Lifetime maintenance**

1. Guarantee period: 1 year
2. Confirmation of the guarantee period:

The guarantee period begins from the date listed on the sales receipt exclusive of the retardance due to engaged repair or lack of spare parts. If the expiry day is a legal holiday, the guarantee period will be extended to the next day.

3. Under any of the following circumstances, the guarantee will be replaced by paid repair:
  - a. Beyond the guarantee period;
  - b. Without guaranty or receipt, exclusive of those verifying the guarantee period;
  - c. The content of the guaranty does not agree with the commodity's logo or has been revised;
  - d. Damages caused by the usage, maintenance and care without following the instructions of the manual;
  - e. Damages caused by force majeure;
  - f. All parts, components and accessories replaced during repair belong to our factory;
  - g. For product failure, our factory is not responsible for the compensation other than guarantee.

(The revision of the manual is not subject to further notice.)