EF-TE

ELECTRIC DONUT FRYER

USER'S MANUAL

NOTE: THE PRODUCT IS ONLY FOR COMMERCIAL USE, NOT FOR FAMILY USE!

Thank you for purchasing and using EF-TE DONUT Electric Fryer. In order to make full use of good performance of this product and minimize unnecessary loss and damage, please read the manual carefully before use and keep it well for future reference.

WARNING!

ANY REFITTING AND WRONG INSTALLATION, ADJUSTMENT AND MAITENANCE CAN CAUSE PROPERTY LOSS AND CASUALTY.

PLEASE CONTACT THE SUPPLIER IF YOU NEED TO AJDUST OR MAINTAIN IT AND ALL THESE SHOULD BE DONE BY AUTHORIZED PROFESSIONALS.

WARNING!

DO NOT PUT FLAMMABLE LIQUID, GAS OR OTHER OBJECT AROUND THE PRODUCT FOR YOUR SAFETY SAKE.

WARNING!

THE PRODUCT IS NOT SUITABLE FOR THE PEOPLE WHO HAVE PHYSICAL OR MENTAL DEFECTS, OR THE PEOPLE WHO ARE INEXPERIENCE (INCLUDING CHILDREN).

The design of this product is new and function is stable. It has features of beautiful appearance, reasonable structure, easy operation, constant temperature control, fast heating and saving oil and energy. It can cook, fry and warm food. It is an ideal assistant and first choice for cooking.

A. CHARACTERISTICS OF STRUCH AND PERFORMACE

1. EF-TE donut electric fryer is countertop and with only one tank. The maximum oil to be hold is 12L.
2. A thermostat in it which can set temperature for frying food. Power indicator and heating indicator also installed in it and can show the heating situation.
3. When temperature of oil is over the limited temperature, the protecting device for limiting temperature can cut off power automatically. It can avoid being over temperature (manual reset the device).
4. When lifting the electric box, the micro-switch works at once. It cut off power to make sure operator’s safety and in case of electric

heating tube being dry burned.

5. The handle of frying basket can be folded and dismantled. Electric box can be lifted at an angle of 90°, which is easy for operate and clean.
6. Protecting board is designed to cover the electric heating tube. It can be easy to withdraw from bottom box with the electric box and separate from oil tank. Then it is easy to clean electric heating tube and oil tank.
7. When the fryer is working, the tank cover can be place beside the fryer and turn it over, and then it can hold the frying basket as an oil tray.
8. The maximum to load the food is 2kg per time.

B. Basic parameter

Name	Model	Voltage	Power	Dimension(㎜)	N/W	G/W
Donut Electric Fryer	EF-TE	240V	3000W	545×460×355	17kg	18kg

C. Instruction

1. Check whether correctly install the power supply, and make sure the supplied voltage is coordinated with the voltage in nameplate.
2. Turn over the tank cover, and place it well beside the fryer.
3. There is oil level mark in the internal tank, when using the fryer the quantity of oil in tank should be kept in certain level. “MAX” shows

the most volume of oil, “MIN” shows the less volume of oil. When using user can adjust the volume of oil according to user’s need.

4. 1) Plug the machine and get through power supply, green indicator is on. At that time current has been supplied to the machine.

   2) Rotate the temperature controller clockwise; put the needed temperature degree to the red point. At that time, the yellow indicator is on and green indicator is off. It shows that electric heating tube stops working and temperature of oil in tank is rising.

5. 1) When temperature of oil rises to the setting temperature, temperature controller will cut off power automatically. At same time, yellow indicator is off and heating tube stops working.

   2) When temperature of oil lowers, temperature controller can get through power automatically. Yellow indicator is on and green indicator is off, electric heating tube works again and temperature of oil rises.

   3) It repeats again and again to make sure temperature of oil is constant in the setting temperature.

6. 1) It enclosed 2 frying baskets for frying donut food. Soak the basket into oil when going to fry. After the frying is finished, lift the basket and place it on the tank cover to filter oil. User can continue to fry the food by using the other basket.

7. After working, please rotate the temperature controller

counter-clockwise to the limit position and cut off power for safety sake.

8. 1) Please pour the old oil out of tank when temperature of oil lowers to normal.

   2) First, cut off power, then take the partition board for oil out of tank, and then take the electric box out of the back notch in bottom box. Electric heating tube and electric box are separate from tank, and put them on a clear place, then take out oil tank to clean.

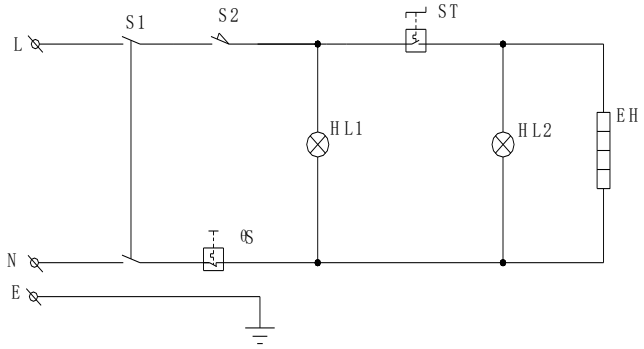
9. In order to make sure the stove is safe and durable. User should clean dreg of oil tank and filth of electric heating tube in order to keep the oil pot and electric heating tube clean.

10. The partition board of oil tank is designed for protecting electric heating tube. Put the partition board into the oil tank when frying food.

11. 1) There is temperature limiter in electric box. The moving temperature is 230℃; manual reset temperature is less than 170℃. When the oil temperature is too hot, the temperature limiter will work to protect.

    2) There is “reset button for over heating” on the back side of electric box. When temperature is over, the protecting button works. Press the reset button to restart.

D. Circuit diagram



S1－Power Switch　S2－Limit Switch　ST－Thermostat
θS-Temperature Limiter　HL1－Power indicator　HL2－Heating indicator
EH- Heating Element

E. Notes for installation

1. The supplied voltage for this equipment must be coordinated with the voltage in nameplate.
2. User should install a suitable power switch and breaker switch near the fryer.
3. At the back of the equipment is the earth bolt. Please connect the earth wire in compliance with the safety regulations reliably with copper cable of no less that 1.5mm^2.
4. The environment temperature should not be more than 300° C in the even of hot oil splashing and causing the fire.
5. The installation of this equipment must be done by professionals.
6. Using old oil will be easy to cause over boiling, and if the food too

wet or too much, also the same problem will happen.

7. The equipment has equipotential ⏚ terminal, please according to the requirement to install it.

WARNING!

If the oil level is less then the “MIN” level marked on the tank, it will be risk of catching fire.

Notice

- This equipment must be operated by trained cook or professionals.
- Do not refit it! The refitment of this product will cause serious accident.
- Do not clean the product with a water jet or soak electric box into water while cleaning.

  Water can conduct electricity so the product may cause electric-shock accident by electric leakage.
- High temperature will cause scald. When fire-facing oven is in use and before or after being used, do not touch directly body of trunk and chamber of top truck because of high temperature.
- Do not use another power supply with different voltage.

  Do not use main switch that is not coordinated with safety regulation.

● When thunder and lighting is closing, user should shut off main switch to avoid appliance being damaged by lightning strike.
● Do not use hard and sharp object to destroy the surface of oven body and the surface of oil pot.
●After using, please shut off main switch
●The installation and maintenance of electric circuit by professionals.
●If power cord is damaged, for preventing from danger, user should ask manufacturer or maintenance department or specific professionals to change it.

F. Troubleshooting

Troubles	Causes	Solution
1. Plug the machine and get through power supply, power indicator is not on and heat.	1. Plug is not inserted well. 2. Micro-switch contacts not well.	1. Remove the plug. 2. Adjust the limit distance of micro-switch
2. Heating indicator is not on and temperature is not raised.	1. Connection of electric heating tube is loosened.	1. Firm two sides of electric heating tube and screw. 2. Change electric heating tube.
3. Power indicator is on but the setting temperature is not raised.	1.Temperature controller is burned.	1. Change temperature controller.
4. Temperature control is normal but indicator is not on.	1. Indicator is burned.	1. Change indicator.
5. After circuit heating electric heating tube is not heated.	1. Temperature limiter works.	1. Reset “over heating protecting button” by hand.
6. Temperature control can not be controlled.	1. Temperature limiter is out of order.	1. Change temperature limiter.

Aforementioned troubles are just for reference. If any trouble

occurs, please stop using, return it to professional technicians for check and repair.

NOTE:

If the power cord damaged, please replace it with soft oil-proof cable jacket (GB/T 5013.1（IEC 60245，IDT）Mid No. 57）or the power cord from the manufacture or service center. And this should be done by the professional person.

G. Transportation and storage

During transportation, the machine should be careful handled and prevent from shaking. The packaged machine should not be stored in the open air. It should be put in a ventilated warehouse without corrosive gas. It should not be put upside down. If it needs to be stored in open air temporary, measurement against raining in needed.

H. Cleaning and maintenance

1. Cut off the power supply before cleaning in case of accident.
2. Do not use wet towel with non-corrosive cleanser to clean the module plate, the surface of the equipment and power cord. Direct wash by water is not permitted in case of any damage of the functions.
3. If do not use it at any time, please turn off temperature controller and main switch.

4. Please store the equipment in a ventilated storehouse without corrosive gas after cleaning when ceasing its work for a long time.

WARNING!

- **Daily check the product is needed. It can prevent the accidents.**
- **If find the problem with the electric circuit or the temperature rising is abnormal, please stop using the equipment immediately. And inform the professional technician to check and maintain as soon as possible.**