electricity and turnover controlling box (at this moment electric heating tubes in pot are erect). Or user takes out controlling box and puts it on a dry place so that user can take out oil pot and clean it.

8. User should clean residue in oil and filth on electric heating tube in a regular time.

9. The back-plate is designed for protecting electric heating tube. Back-plate must be put in oil pot when frying food.

10. Notice: Every fryer with temperature range from 50℃to 200℃ has a “reset protecting button for over heating”. When temperature is higher than the setting one, protecting button will work to protect machine. When use it again, user should press protecting button to reset, and then user can use it normally.

D. Troubleshooting

Trouble	Cause	Solution
1. Shut switch K1, indicator is not on .	1. Fuse in power switch melt.	1. Change suitable fuse. 2. Firm mains cord.
2. Red and yellow indicator are on at the same time, temperature of oil do not rise.	1. Connection of electric heating tube is loosening. 2. Electric heating tube is burned.	1. Firm connection screw of electric heating tube. 2. Change heating tube.
3. Yellow indicator in not off, but temperature of oil cannot be	1. Thermo-controller cannot work.	1. Change thermo-controller.
4. Indicator is not on, temperature control is normal.	1. Indicator is broken.	1. Change indicator.

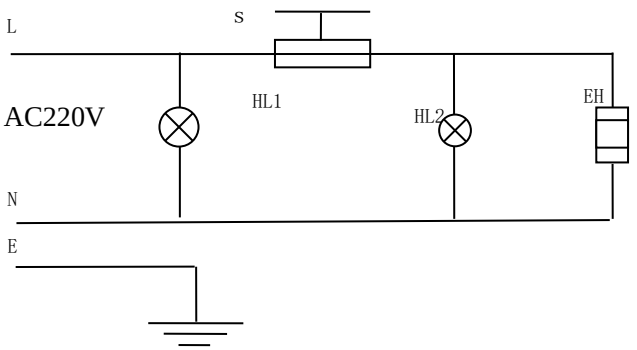
ELECTRIC FRYER

USER’S MANUAL

A. Basic parameter

NAME	SINGLE ELECTRIC FRYER	DOUBLE ELECTRIC FRYER	SINGLE ELECTRIC FRYER
MODEL	TEF-81	TEF-82	TEF-83
VOLTAGE	220～240V	220～240V	220～240V
POWER	2.5kW	2.5+2.5kW	5KW
OIL POT	1	2	1
OIL POT SIZE	240×300×153	240×300×153	500×300×153
TEMPRANGE	60～200℃	60～200℃	60～200℃
DIMENSION	290×440×310	580×440×310	550×460×310

B. Circuit diagram



S—TEMPERATURE CONTROLLER
HL1—POWER INDICATOR(GN)
HL2—HEATING INDICATOR(YE)
EH—HEATING TUBE
E—GROUND PROTECTION

C. Instruction

1. Check by installation announcement whether power supply installation is normal and safe.

2. When user uses it, user should keep oil over half of oil pot.

3. 1) Shut electric power switch K1, red indicator is on, at the same time electricity supplies to oven. Rotate temperature knob clockwise and put red point on the needed degree. At the same time yellow indicator is on and red indicator is off, it shows that electric heating tube stops heating. Temperature of oil begins to rise.

2) When temperature rises to the needed degree, thermo-controller will cut electricity automatically, at the same time yellow indicator is off, red indicator is on, electric heating tube stops heating.

3) When temperature lowers a little, thermo-controller will get through electricity automatically, yellow indicator is on, red indicator is off, electricity heating tube works again, and temperature rises.

4) It works in this way repeatedly in order to make sure temperature is certain in a range.

4. Cover is designed for keeping warm and clean. When user put on cover user should make sure there is no water on it in case of water draws into pot and hot oil splashes.

5. Enclosed special basket is used for frying small piece of food. There is a hanger and a handle on the basket. Put basket in oil when producing. After finishing hang the basket to filter odd oil.

6. After finishing, please rotate temperature knob counter-clockwise to limited position and cut off electricity for safety sake.

7. It user wants to pour oil out of pot user should do it after temperature of oil lowers to normal. First user takes out of basket and back-plate, then cut off