

C9EFR1231/ C9EFR2461
C7EFR1241/ C7EFR2481

Electric Fryer with Cabinet

Luxury Electric Range Series

User's Manual

Dear User & Client,

Firstly, thanks for purchasing and using our product. All the information and guidelines of this user's manual comply with certain applicable regulations, which come out from our long-term accumulated knowledge and experience as well as current project development situations.

Limited to some special structures, additional specified items or new technology changes, the actual usage situation might be some different from what stated in this user's manual. Should you have any question, please do not hesitate to contact the manufacturer via the method shown in back cover page of this manual.

For safety purpose and efficient operation, please make this document available to users for reference. Do have them to read this manual carefully before carry out any action on this device, especially when starting.

This manual is not applicable for those who have physical or mental disabilities, insufficient experience, and/or insufficient knowledge, including children.

The manufacturer declines any responsibility in the event users do not follow the instructions or guidelines stated here.

The user's manual should be placed close to the device, in convenience of users' reading before operation. We have the full authority to reserve the further technical changes of the device, in the scope of further performance improvement characteristic development.



Warning

- ◆ Any self-modification, wrong installation, adjustment or maintenance can lead to property loss or casualty. Please contact the manufacturer for any adjustment or maintenance, and have the work done by a trained & qualified person.
- ◆ For your safety sake, please keep the machine away from any liquid, gas or other object, which is flammable or explosive.
- ◆ This appliance should not be operated by those who have physiological, perceptual or mental disabilities or those who have insufficient experience or knowledge (including children). Only in conditions of being given sufficient supervise & guarantee of personal safety, as well as proper instructions & guidance, those who were mentioned above can make some particular operation of this device.
- ◆ Keep children away from the device.
- ◆ Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device. All users must operate the device complying with the user's manual and related safety guidelines.
- ◆ Do not store or use gas, liquid or object that is flammable or explosive in the vicinity of the mounting position of the appliance.
- ◆ If this appliance is placed near walls, partitions or kitchen furniture and the like, it is advisable to make these facilities with non-combustible material, otherwise cover them with non-combustible heat-resistant material, and pay attention to fire prevention regulations.
- ◆ Housing of the appliance should be grounded to ensure safety. Thanks for your cooperation!
- ◆ Do not use extra power supply that not marked on the product. Before using, ground the appliance reliably to ensure safety.
- ◆ Do not destroy the surfaces of furnace body and heating elements with hard or sharp objects.

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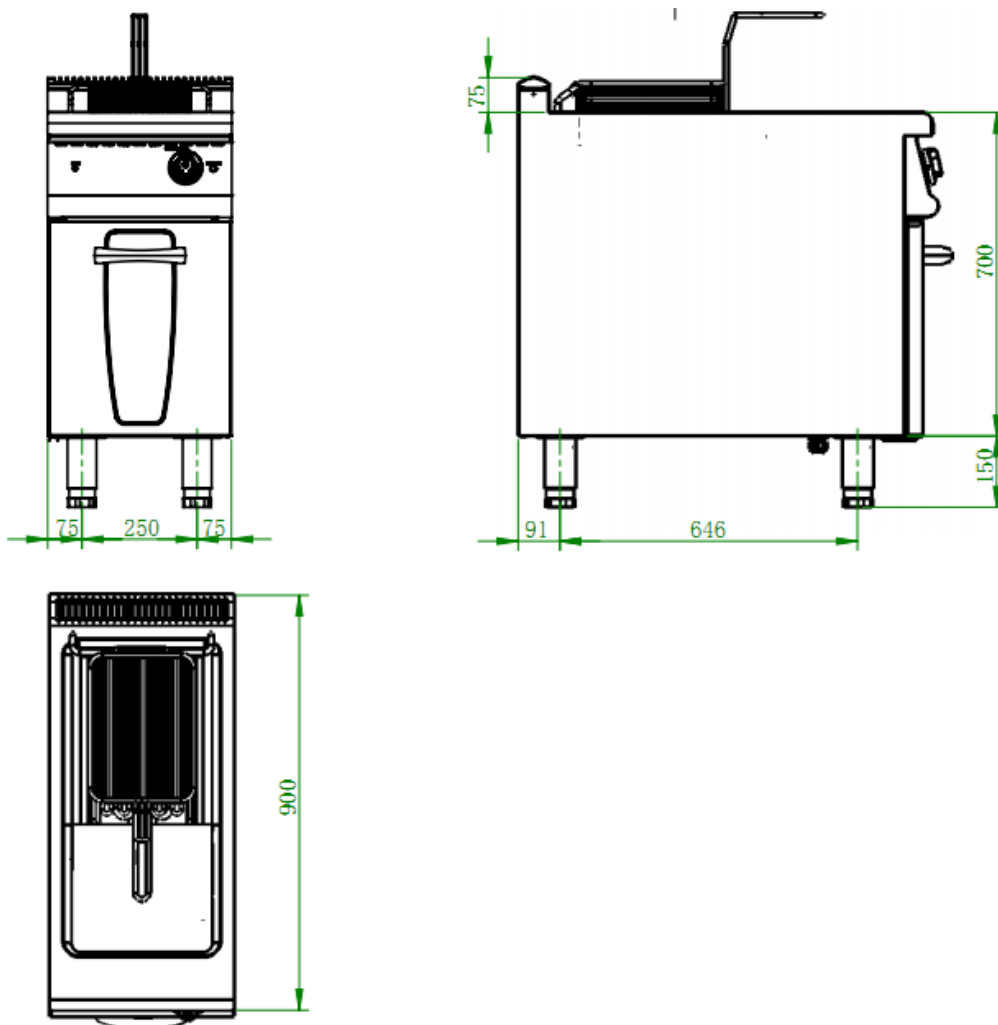
1. Functional Introduction

This product is manufactured by our company, which is combined with advantages from home and abroad. It is novel in design, stable in performance, reasonable in structure, fast in heating up, easy in operation, saving in energy, durable in using and convenient in maintenance. The thermostatic control makes the temperature freely adjustable at a certain range according to food requirement. It can not only cook but also fry. Therefore, it is the ideal equipment for hotel, supermarket, restaurant, western restaurant, fast-food restaurant and food industry.

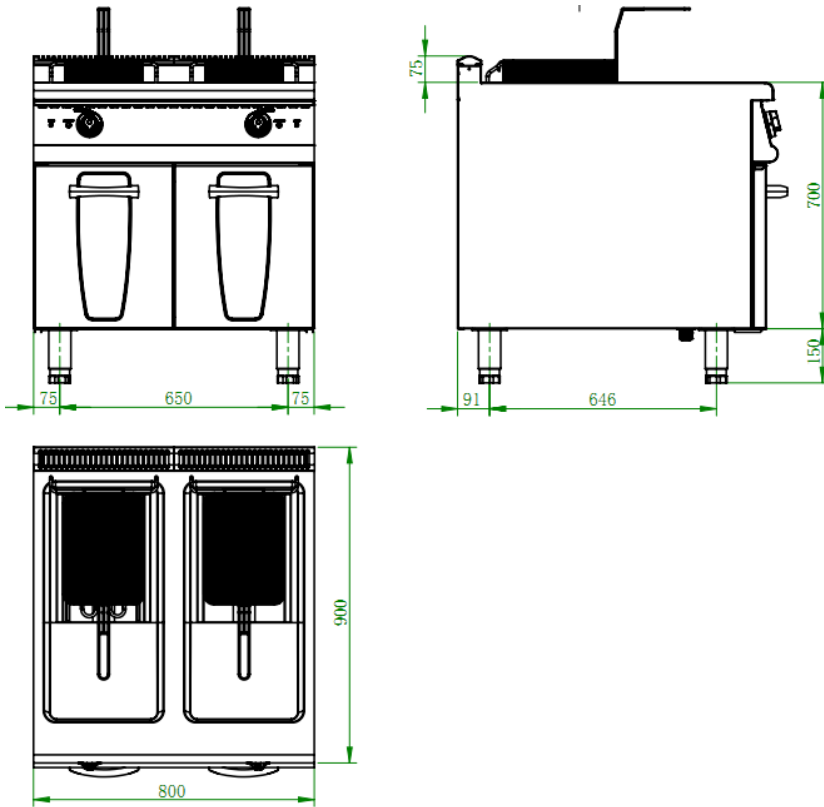
2. Structure Schematic Diagram & Working Principle

2.1 Structure Schematic Diagram:

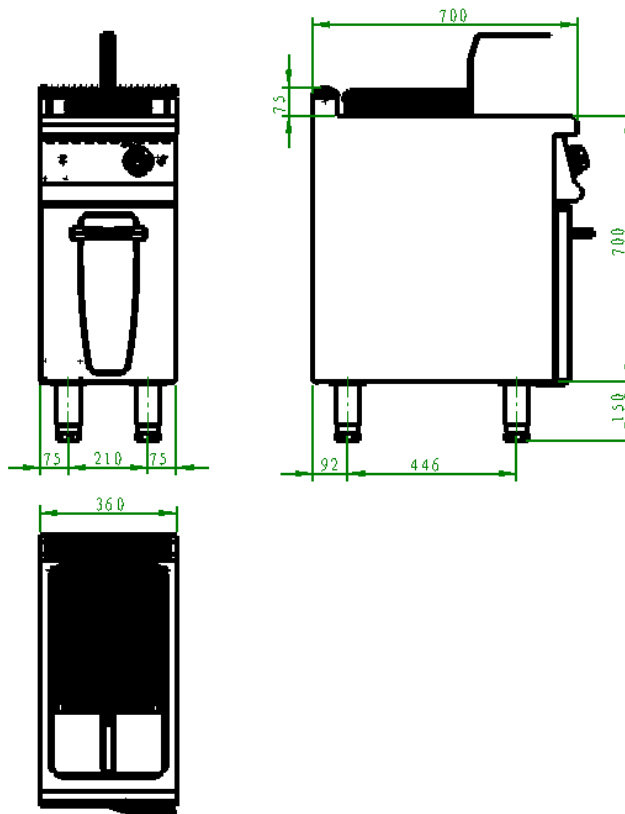
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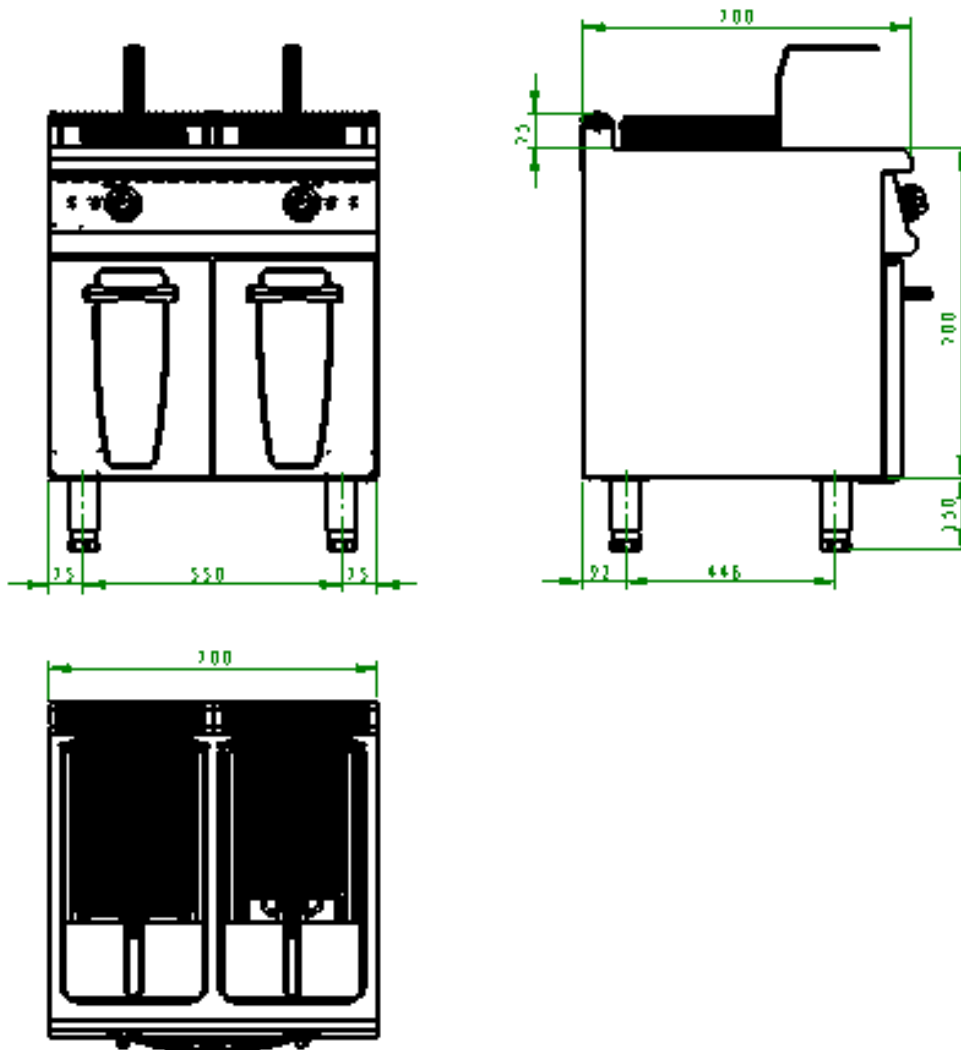
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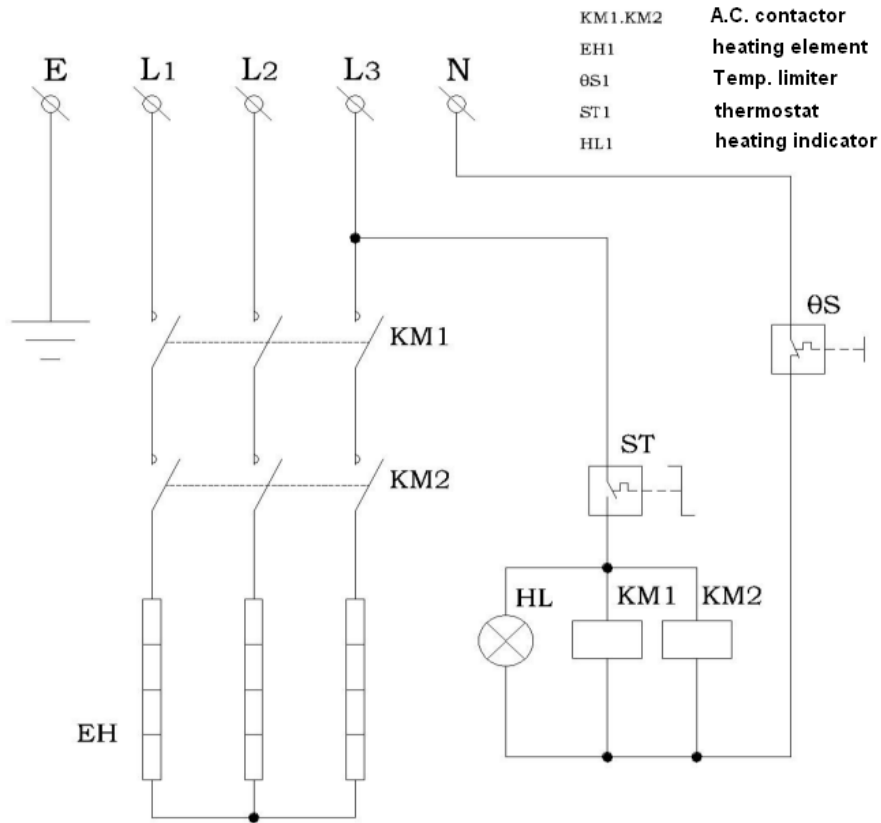


2.2 Structural & Functional Features

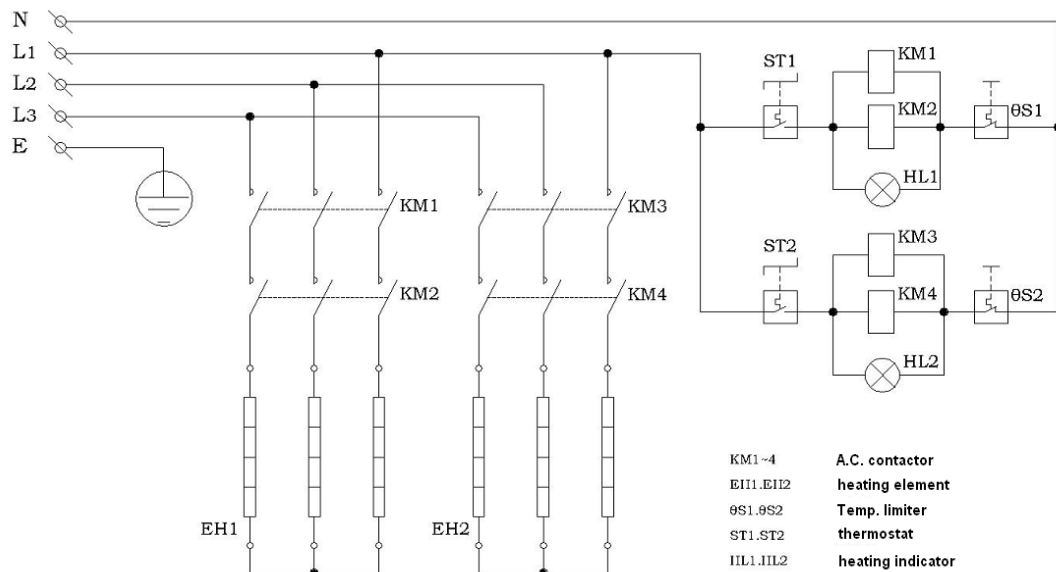
1. This series is divided into two types: 1-tank and 2-tank. The 2-tank models can fry two totally different flavors of food simultaneously without any interaction to their own taste.
2. Equipped with thermostat, used for desired fry temperature setting, adjustable. Also, it is provided with power indicator and heating indicator for heating condition observing.
3. Equipped with thermal breaker. If the oil temperature exceeds the limited value, it can cut off the power supply automatically to protect the appliance. (manual reset)
4. The oil tank is equipped with bottom groove, avoiding fast aging of oil.
5. Basket(s) with plastic handle, oil drain valve with lock, easy to operate and clean.

2.3 Electrical Diagram:

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3. Basic Features & Parameters

Model	C9EFR1231	C9EFR2461	C7EFR1241	C9EFR2481
Working Voltage	3N~380V /50Hz	3N~380V~400V /50Hz	3N~380V /50Hz	3N~380V~400V /50Hz
Frequency				
Power	18kW	36kW	18kW	36kW
Temperature	50~200℃	50~200℃	50~200℃	50~200℃
Tank	1	2	1	2
Capacity	24L	24Lx2	24L	24Lx2
Basket	1	2	1	2
Dimension (mm)	400x900x (850+60)	800x900x (850+60)	360x700x (850+60)	700x700x (850+60)

Load for frying at one time should not exceed the following data in table:

Meat	Non-meat
2.5kg / tank	As a limit, there should be no oil spilling over during frying .
Note: Food for frying at one time should not be overloaded or too wet.	

4. Precautions & Recommendations

4.1 Transportation and Storage

During transportation, the machine should be carefully handled and do not put it upside down to prevent from damaging to the shell and inside. The packaged machine should be stored in a ventilated warehouse without corrosive gas. If it needs to be stored in open air temporarily, measurement against raining is needed.

4.2 Notice for Installment

1. The supply voltage should comply with the working voltage of the appliance.
2. The appliance is equipped with an earth bolt at its back, which should be connected with copper wire no less than 1.5mm² and earth wire that conforming to safety regulations reliably.
3. The appliance should be positioned at a stable area with a minimum clearance of 10cm away from non-combustible substances (e.g. walls, windows etc.) on both sides, and 20cm at back side.
4. The fixed arrangement of wire should be equipped with an all-pole disconnecting switch with a contact opening of 3mm on its poles. It is advisable to install a grounding leakage protection switch. Do not pile up sundries in front of the switch, for convenient operation sake.
5. Vicinity of the mounting position should not store flammable or explosive objects. The ambient temperature should be lower than 45°C and the relative humidity should be below 85%.
6. After installation, check that whether the connection is loose, whether the voltage is normal and whether the safety grounding is reliable.
7. Installation of the appliance should be done by professional technicians.

4.3 Special Notice

1. This product is a commercial machine that needs to be operated by trained cook, not applicable for household use.
2. Do not sway or tilt the appliance during operation.
3. Do not dismantle or self-modify the machine. Dismantlement and self-modification may cause casualty.
4. Do not open the housing of the machine. This product contains high-voltage circuit, housing dismantlement may cause electric shock.
5. Before cleaning, unplug and cut off the power supply.
6. During cleaning, do not aim at the appliance with water jet. Water may conduct electricity, that may cause electric shock due to leakage.
7. Do not pat the product or put any heavy objects onto it. Abnormal operation may cause damage and danger.
8. High temperature may cause scald. Do not touch the appliance with hands directly due to high temperature during or after operation.
9. To prevent damage, turn off the switch ASAP when near the thunder zone.
10. Do not destroy the control panel with hard or sharp objects.
11. After working, turn off the switch.
12. If the power cord is damaged, replace it with an oil resistant sheath flexible cable YZW (No.57 of GB/T 5013.1 (IEC 60245, IDT)) or dedicated components that bought from manufacturer or its maintenance department. Substitution should be done by professional personnel.

13. To avoid hazard caused by false reset of the thermal breaker, do not supply the appliance with external switch device, e.g. Timer, or connect the appliance to circuit connected or disconnected by general components at regular time.
14. Only liquid oil can be used. Do not melt the solid oil directly by heating in the appliance.

5. Working Instructions & Operation Flow

1. Before using, check that whether the power installation is correct. Making sure that the supply voltage complies with the working voltage of the appliance.
2. Users can regulate the oil capacity between “MIN” and “MAX” according to actual requirement.
3. Power on, the green indicator illuminates, at this time, the appliance is energized. Rotate the thermostat clockwise to make desired temperature value align with the red dot, the yellow indicator illuminates, which indicates that the heating elements start heating up the oil in tank.
4. When the set point is reached, the thermostat will cut off the power supply automatically with the yellow indicator off. The heating elements stop working. Once the temperature drops a bit, the thermostat will connect the power supply automatically. The yellow indicator illuminates and the heating elements restart working, the oil temperature rises. The procedure circulates to ensure the oil temperature keep constant in the set range.
5. The cover is designed for tank cleaning and heat preservation. When covering, pay attention that there should not be any water on the cover. Because, if the water drops into the hot oil in tank, it may cause injuries due to splashing.
6. Equipped with dedicated baskets for smaller food. There is a hook and handle on the basket. During operation, immerse the basket body into the oil. When the food is cooked, lift up the basket and hang it to the slot up front the tank to drain off the excessive oil. For larger food, put it directly into the tank to fry.
7. After working, turn the thermostat counterclockwise to limit position and cut off the power supply to ensure safety.
8. To remove the used oil in tank, have the work done after the oil temperature cools down to room temperature. Cut off the power supply first, then open the cabinet door to connect the drain pipe, turn on the drain valve with lock to remove the used oil.
9. For safety and durability sake, users should remove the residues in tank and dirt on heating elements regularly to keep the tank and elements in long-term clean state.
10. The oil separating net in tank is designed for heating element protection. During frying, the net should be put into the tank.
11. There is a thermal breaker in the electrical box, whose operating temperature is 230°C while the manual reset temperature is <170°C. It activates to protect the

appliance if the oil is over-temperature. For reuse, press the “overheat protection reset button” in the middle of the box to reset, then the appliance can be used normally. If the thermal breaker activates continuously and repeatedly, call professional personnel to check and repair.



Warning

- ◆ It may cause fire hazard if the oil level is lower than the MIN level.
- ◆ Food that is overloaded or too wet may have an effect on excessive ebullition.
- ◆ Used oil may lower the flash point and cause excessive ebullition more easily.

6. Routine Inspection

It is necessary to check the machine daily.

Check the machine regularly can avoid serious accident happens.

Stop using if user feels that there are some problems in the circuit or machine.

Check the situation of the machine before or after using every day.

Before using: Whether the machine is tilted?

Whether the control panel is damaged?

Whether the power cord is aging, cracking or damaged?

During using: Whether there is strange odor or vibration noise?

Whether the micro switch is in bad contact?

Whether the temperature is out of control or any electric leakage?

7. Cleaning and Maintenance

1. Before cleaning, cut off the power supply first to prevent unexpected accidents.
2. After working everyday, clean the body surfaces and power cord with wet towel containing non-corrosive detergent. Do not aim at the appliance with water jet directly. Water infiltration may damage the electric performance and cause electricity safety accident.
3. If not going to use the appliance at any time, turn off the thermostats and power switch.
4. If not going to use the appliance for a long period of time, clean it completely and store it in a well-ventilated warehouse without any corrosive gases.

8. Failure Analysis & Trouble Shooting

Symptoms	Causes	Solutions
Connect the power and rotate the thermostat knob, but the indicator is not on and the appliance does not heat up.	<ol style="list-style-type: none"> 1. The power supply is not connected well. 2. The micro switch is in bad contact, it is not power on. 3. The Temp. limiter is disconnected. 4. The thermostat is defective. 	<ol style="list-style-type: none"> 1. Check the power connection. 2. Regulate the installation of micro switch or replace the switch. 3. Unscrew the cap of Temp. limiter and press down the central lever. 4. Replace the thermostat.
The heating indicator is on, but the oil temperature does not rise.	<ol style="list-style-type: none"> 1. Connection of heating element is loose or fell off. 2. The heating element is burnt out. 3. The A.C. contactor is defective. 	<ol style="list-style-type: none"> 1. Fasten the connecting wires and screws on both end. 2. Replace the heating element. 3. Replace the contactor.
Oil temperature control is normal, but the indicator is not on.	<ol style="list-style-type: none"> 1. The indicator is burnt out. 	<ol style="list-style-type: none"> 1. Replace the indicator.
After circulating heating up to high temperature, the heating element does not heat up again.	<ol style="list-style-type: none"> 1. The thermal breaker activates. 	<ol style="list-style-type: none"> 1. Manual reset "overheat protection reset button".
Oil temperature keeps rising and out of control.	<ol style="list-style-type: none"> 1. The thermostat is defective. 	<ol style="list-style-type: none"> 1. Replace the thermostat.

Aforementioned troubles are just for reference. If any failure occurs, please stop using, and inform the professional technicians to check and repair.