

# AUTO LIFT-UP ELECTRIC FRYER USER MANUAL

Please read this manual carefully for good controlling.

## A. Introduction

### 1.1 Introduction

1. This product is absorbed the features of oversea products. It has traits of new style, reasonable structure, easy to operation.
2. This product is strong power design, so the temperature will be up quickly.
3. This product has a deep oil area, so it can prolong the using time.
4. There are a temperature controller and a temperature limiter. The temperature controller is 190°C, and it can adjust the temperature of oil. The temperature limiter is 230°C, and it can cut off electricity automatically.
5. Heating tube can be turned in order to clean heating tube and oil bowl.
6. There is a timer alarm system at the range from 1 to 99 minute. User can set the time according to the food and the alarm will ring when reach the setting time.

### 1.2 Technical parameter

Model	TT-WE1355
Voltage	3~400V /50Hz
Power	18KW
Oil Capacity	28L
Size	400×350mm

### 1.3 Safety note

1. The equipment should be placed on a stable place, and the distance from fireproof material must be at least 10cm. User should install a suitable switch, fuse near the machine. Do not put any sundries in front of the switch. Easy to operation.
2. The operation must be according to the safety electricity regular, make sure the using voltage must be coordinated with the supplied voltage and safety ground connected before using.
3. Before using, make sure it is safe to use the equipment.
4. Before using, this product must be tested.
5. The installation of this product must be done by technician or qualified person. Disassemble the machine after the fryer is cold.

## B. Installation

### 2.1 Spare parts

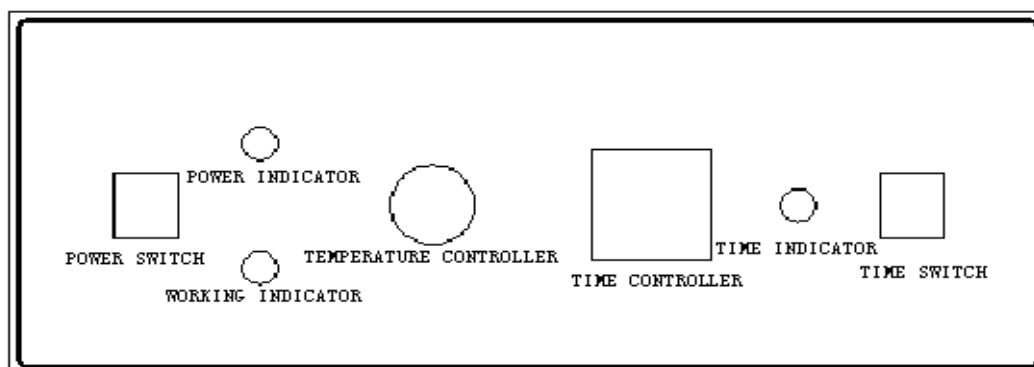
NUMBER	NAME	QUANTITY	UNIT	REMARKS
1	Fryer basket	2	Piece	
2	Drain oil tube	1	Piece	
3	Fryer cover	1	Piece	
4	Poke oil hook	1	Piece	
5	Bracket	1	Piece	

### 2.2 Electricity installation

1. The power is **400V/50HZ**, with reliable ground wire.
2. The air-switch, which connected with the power core, must be at least 40A.
3. Connected the live wire and dire wire according to the standard power core.

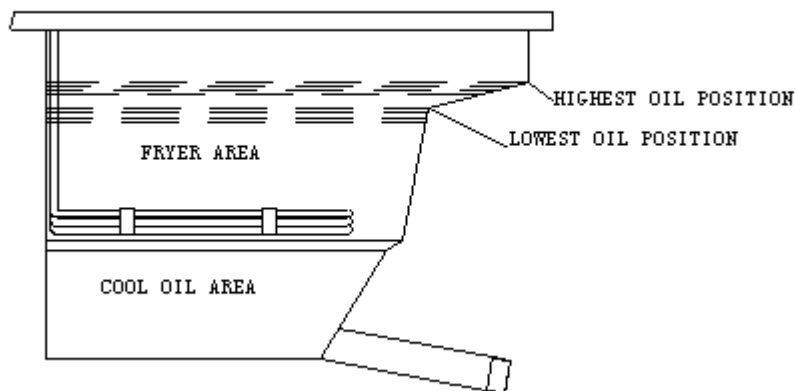
## C. Operation

### A 3.1 Control panel diagram



### 3.2 Operation

1. After make sure the heating tube is dry, put the fryer basket bracket well, and check whether the oil valve is turn off. Then pour oil to the vat. The oil position is as follows:



2. Turn on the power switch, and the power indicator is on. Then turn the temperature controller to the needed temperature, and the working indicator is on. Put the food in the fryer basket.
3. When the working indicator is off, it means the oil temperature reaches the setting temperature. Open the time switch, and the time indicator is on. Set the fryer food time, the fryer basket will down to the vat automatically.
4. In the cooking process, shake the fryer basket at the appropriate time. When you hear the alarm sound, it means the food is well, and the fryer basket will up automatically. Turn off the time switch.
5. Take the food out, and get ready to the next time fry. If you do not use the fryer in a short time, please cover the vat mouth.
6. After using the equipment, turn off the power switch. Drain the oil out and clean the fryer after the oil temperature down below 100°C.
7. When drain the oil out, screw down the drain oil tube to the valve. Please note the mouth down, and the container can take over, and then open the valve drain the oil.

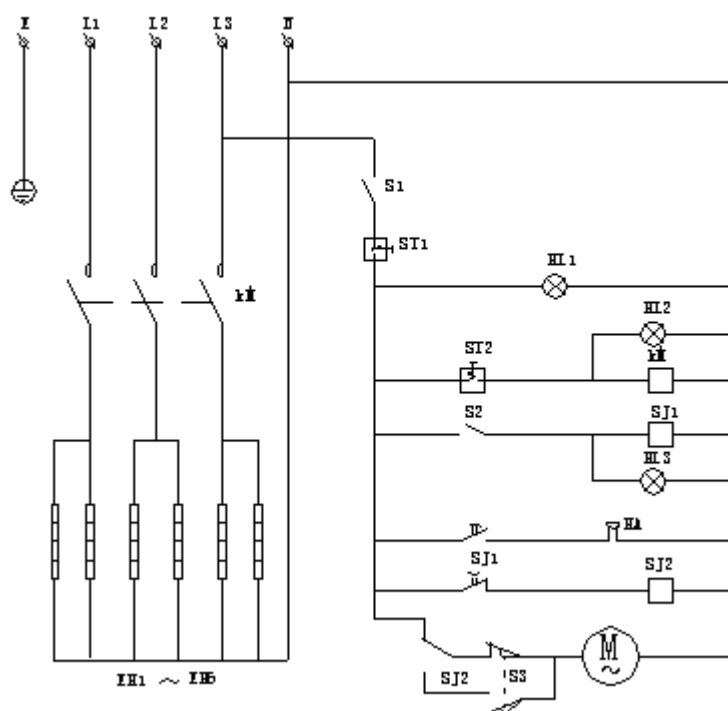
## D. Cleaning and maintenance

1. Cut off the power supply before cleaning in case of accident.
2. Every week after working, use wet towel with non-corrosive cleaner to clean the lower board and the surface of the body and power cord.
3. Do not wash the machine with a water jet in case of water infiltrate into the machine to destroy the electric function and cause any accidents.
4. After cleaning, put well the spare parts, cover the fryer cover.

## E. Transportation and storage

During transportation, the machine should be careful handled and prevent from shaking. The packaged machine should not be stored in open air long. It should be put in a ventilated warehouse without causticity gas. It mustn't be put up side down. If it needs to be stored in open air temperately, measurement against raining in needed.

## F. Circuit diagram



S1—POWER SWITCH      S2—TIMER SWITCH      S2—MICRO SWITCH  
 HL1—POWER INDICATOR   HL2—HEATING INDICATOR  
 HL3—TIMING INDICATOR   ST1—TEMPEATURE LIMITER  
 ST2—THERMOSTAT      SJ1—TIME RELAY      SJ1—RELAY  
 HA—BUZZER      KM—AC CONTACTOR  
 EH1-EH6—ELECTRIC HEATING ELEMENT   M—MOTOR