# **ELECTRIC FRYER**USER MANUAL

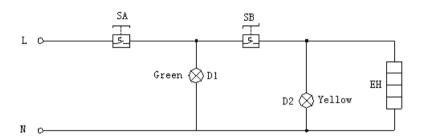


Please read this user manual carefully before using.

### A. Basic parameter

NAME	SINGLE ELECTRIC FRYER	DOUBLE ELECTRIC FRYER
MODEL	TT-WE1A	TT-WE2
VOLTAGE	220V	220V
POWER	2.5kW	2.5+2.5kW
OIL POT	1	2
OIL POT SIZE	240×300×153	240×300×153
TEMP RANGE	50~200℃	50~200℃
DIMENSION	290×460×310	580×460×310

# **B.** Circuit diagram





SA—TEMPERATURE LIMITER SB — TEMPERATURE CONTROLLER D1—POWER INDICATOR (GREEN) D2—WORKING INDICATOR (YELLOW) R—ELECTRIC HEATING TUBE E—CASE EARTH STUD

# 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. If 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 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  $50^{\circ}$ C to  $200^{\circ}$ C 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

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

