

ELECTRIC FRYER USER MANUAL

- 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°C to 200°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

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 indicators are on at the same time, temperature of oil does 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 is not off, but temperature of oil cannot be controlled.	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.