

Electric Fryer

User Manual

Please read this manual before using.

I. Introduction:

TT Series Fryer is a new kind of electro thermal products researched and developed lately by our company. This series fryer adopts the international popular style design, good quality of stainless steel body, luxurious and good-looking. The products are equipped with electrical elements from the famous factories so that they are energy-saving and safe. The featured design as rotating the fryer head, convenience, practicality and clean easily. Be provided with thermostat function, easy-operating. It is the best choice for families, hotels, bars, and west-style food shops, etc.

Model	Voltage	Input Power (kW)	Capacity (L)	Oil-fill capacity (L)	Maximum batch load(meat products) (kg)	Dimension (mm)	Net Weight (kg)
TT-WE12 50	220V,50 HZ	2	6	3.5	1	190x440x270	4.5
TT-WE12 57	220V,50 HZ	2X2	6x2	3.5x2	1x2	380x440x270	7
TT-WE12 51	220V,50 HZ	2	8	5	1.2	190x440x320	5.5
TT-WE12 63	220V,50 HZ	3	8	5	1.2	230x420x310	5.5
TT-WE12 68	220V,50 HZ	3X2	8X2	5X2	1.2X2	480X420X310	8
TT-WE12 52	220V,50 HZ	3	10	6	1.5	290x440x285	6
TT-WE12 58	220V,50 HZ	3X2	10x2	6x2	1.5x2	590x440x285	9.5
TT-WE12 53	220V,50 HZ	5	13	8.5	1.8	290x440x330	6.5
TT-WE12 59	220V,50 HZ	5X2	13x2	8.5x2	1.8x2	590x440x330	10.5
TT-WE12 64	220V,50 HZ	5*	17x2	12	2	293x500x330	8
TT-WE12 67	220V,50 HZ	5X2	17x2	12x2	2x2	595x500x330	15.5
TT-WE12 54	220V,50 HZ	4	10	6	1.5	280x460x325	7.5
TT-WE12 60	220V,50 HZ	4X2	10x2	6x2	1.5x2	570x460x325	11
TT-WE12 55	220V,50 HZ	3.2	13	8.5	1.8	310x480x345	8
TT-WE12 61	220V,50 HZ	3.2X2	13x2	8.5x2	1.8x2	630x480x345	13
TT-WE12 56	220V,50 HZ	6	16	10	2	340x520x365	9
TT-WE12 62	220V,50 HZ	6X2	16x2	10x2	2x2	690x520x365	15
TT-WE12 69	220V,50 HZ	5	19	13.3	2	340x540x390	11

TT-WE12 70	220V,50 HZ	5X2	19x2	13.3x2	2x2	690x540x3 90	18.5
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II. Technical Specification:

III. Operating Instruction:

Before using, please check whether the voltage of power supply is in conformity with that in date plate, and whether user's power switch and fuse are in conformity with the request of machine's power. The body must be earthed properly. Make sure the potential terminal bolt (yellow is potential identification) is firmly connected with the natural grounding device by the 1.5 mm² wire.

Operation Step:

1. Fill edible oil into oil tank and oil deepness must be kept on the range of oil tank marked with the height and the low.
2. Turn the thermostat on "0" position, cut off the time switch power supply.
3. Connect with fryer's power supply and green power indicator is on. Turn the power of the machine on and adjust temperature control to suitable temperature in clockwise; at this time, yellow indicator is on and heating elements begin to heat. When oil temperature reaches setting data, temperature control is power-off, yellow indicator is off, and heating elements stop working. When oil temperature is down a little, temperature control connects power supply automatically, yellow indicator is on, and thermal tubes begin heating again. This procedure is circulating repeatedly to ensure oil temperature keep on set temperature range.
4. When the temperature of oil reaches the setting data, you may start the object operation. You may reset the thermostat temperature according to your technical request. There are timing function with four kinds of fryers, you may turn the time controller on and rotate time controller to set the operating time at your object operation. When the setting time has come, the fryer ring for warning and cut off the power automatically, at this time, the yellow indicator is off and the fryer stops working.
5. With over-temperature protection function. The temperature will be gone up rapidly when thermostat damaged or out of work, while over 240°C, the temperature limiter which is back of the control box will cut off power automatically, machine stops working. At the same time, the black glue bar will automatically bounce out to avoid the danger caused the increased temperature. In that case, make sure power off, and ask professional staff to maintain or inspect. The outer black cover can be opened until the problems settled. Next, press the black glue bar and close it, then

power can be put through.

6. There is a special fried basket attaching the fryer, and a hook is on the basket. When frying the food, take it into the basket and sink into the oil. When working, please hang the basket on the nail of the electric control box in order to filter the surplus oil.
7. The cover of oil jar is designed to make the jar clean and warm. Pay attention to making sure that there is no water on the cover when covering.
8. After finish frying, turn over electric control box backward, rotate it 90°C, then electric control box self-locks on vertical position, so that it can recycle the oil on heating elements and basket.
9. The fryer is equipped with the safe switch, when you lift up the electric control box, the heating elements will be out of the oil automatically. Then the safe switch will take action to cut off the power. It can avoid the dangerous accident as a result from the mistaken operating.
10. If with oil-let valve, you may rotate the valve in front of the fryer or take out the oil tank from the frying box, which will be helpful to pour out the oil inside the tank. (Please pour out the oil as the oil is cooled to room temperature.)
11. When finishing frying, you should rotate the temperature controller to the Zero limited position in contrary clockwise. At the same time, the power should be cut off for safety.

IV. Maintenance and Maintain:

After use, you should use a wet cloth to clean in time, or use neutral vinegar to clean if necessary, but electric control box is forbidden to use water to rinse.

V. Note:

It is forbidden to put the tinder and explosive nearby the machine. And keep it in the environment with the superior ventilation system. Moreover, forbid to make heating element dry-burning in order to prolong machine's service lifetime. When using the fryer, cannot close it if not the worker guy, and do not let the children to touch the oil jar and oil-out valve as well; In order to avoid the accident, you must disconnect the power supply cord or cut off power switch if you have not used the machine for a long time. All the service and maintenance operation must be carried out after the power supply is cut off. If there is some trouble in fryer, do not dismount the machine, and send it to our company's authorized service department or distributor for repair.

Warning:

- I. Use old oil will lower flash point, will cause over boil easily; it will occur fire

easily when the oil line lower than lower limit line; fry over-wet food and over fry will possible cause contingency.

- II. People with weak, slow reaction, mental disorder and children are not allowed to operate the machine, unless someone who will be responsible for their safety keep accompanying.

Packing List for each box

Name Number Model	Electric Fryer	Frying Basket	Cylinder Head	User Manual	Inspection Certificate
	TT-WE1250	1	1	1	1
TT-WE1257	1	2	2	1	1
TT-WE1251	1	1	1	1	1
TT-WE1263	1	1	1	1	1
TT-WE1268	1	2	2	1	1
TT-WE1252	1	1	1	1	1
TT-WE1258	1	2	2	1	1
TT-WE1253	1	1	1	1	1
TT-WE1259	1	2	2	1	1
TT-WE1264	1	1	1	1	1
TT-WE1267	1	2	2	1	1
TT-WE1254	1	1	1	1	1
TT-WE1260	1	2	2	1	1
TT-WE1255	1	1	1	1	1
TT-WE1261	1	2	2	1	1
TT-WE1256	1	1	1	1	1
TT-WE1262	1	2	2	1	1
TT-WE1269	1	1	1	1	1
TT-WE1270	1	2	2	1	1

Electric Diagram

