

Gas Fryer USER MANUAL

Instruction Manual for Gas fryer

I .Introduction:

TT-WE1265 and TT-WE1266 are new products which designed and developed with foreign advanced technology. They are made by good quality stainless steel, beautiful and luxurious appearance. They are used the import equipment parts, energy-saving, safety, and durable. With the comprehensive function and high quality,they are the best choice for the restaurant、 dining room、 hotel、 canteen etc.

II .Configuration Specialties:

1. Settled thermostat to ensure the oil temperature is in the setting one. The temperature scope is 60~200℃, users can adjust it bases the actual requirement.
2. Installed the limit temperature part, return placement by hand. When the oil temperature is over the limit one, it will flameout by return to protect it. When it return to the placement, turn spin-open the black protection cap on the panel, and press the red return key by hand or slim thing.
3. Used two 1.5V large-size dry battery to supply electricity, the battery box is break-out design, change battery easily.
4. Installed micro-computer pulse, automatic inflame function, with flameout protect setting, safety and credibility.
5. Installed self-absorb electromagnetism valve, realized automatic control of burning part to supply gas delicacy, to let the burning process humanity.
6. Locking oil-out valve design, to let the oil out and clean the oil jar convenience, safety and credibility.
7. Clairvoyance looking fire hole design, then users can easy visit the fire burning condition.
8. Made by full stainless steel material, with stainless fryer basket, easy clean and meet food sanitation standard.

III. Technical Specification:

Model	Capacity of oil Tank(L)	Oil-fill Capacity (L)	Temperature Scope (℃)	Thermostat Quantity	Dimension (mm)	Weight (kg)
TT-WE1265	18	12	60~200	1	340x615x630	22
TT-WE1266	18+18	12+12	60~200	2	680x615x630	38
Use Gas	Bottle LPG Gas (with low pressure adjustable valve)			Pressure of the gas	2800-3000Pa	
Consume gas per bottle	0.48kg/h (0.21m ³ /h standard)			Heat Load	22.7MJ/h (5422kcal/h)	

IV. Installed Notes:

1. Should be place on smooth table to install it, the back must be left the wall 15cm upward, it is forbidden to put the tinder and explosive nearby the machine, and keep it in the environment with the superior ventilation system.
2. Forbid to put the tinder on the fryer such as towel etc, otherwise would cause fire.
3. Should be used bottle LPG gas with pressure adjustable valve, forbid to use other gas as fuel..
4. When use it, should take the professional contradict oil glue pip, put the pip to the connection mouth of the back of the bottom, tight up canal nip.
5. if find out leak gas, should shut down the gas, open the window, strengthen airiness, forbid opening the power and inflame, after repaired then can be used again.
6. When using the fryer, the users must take care of the oil temperature and the fire.
7. Fire ware is forbidden to dry burning under no oil or water, to avoid damage the oil jar and fire ware.
8. Fire control system uses two 1.5V large-size batteries, the battery box is in the right side of the back of the bottom. When install, only need to reverse the lock knob, and press the cover the can take out the batteries, install the battery as per the statement “+”, “—”, that is ok.

V. Operating Instruction:

1. Fill edible oil into the oil tank and the oil deepness must be more than 1/2 or 3/5 (about 10L), forbid over more or over less.
2. Connect gas into the pip, open the gas valve, check it does not leak gas then can use.
3. Adjust the temperature knob to suitable temperature in clockwise, press down switch, automatic electric pulse fire need 8~10 seconds, and through peep hole to see the fire is light up or not. If the fryer is long time no used or the first time to use, the pip maybe contain air, so it can not light up by one time, should re-light as above way, and until it is ok.
4. After fire ware burnt, can reset the oil temperature bases the requirement, rotate the thermostat knob slowly. In the processing of adjustable, can not energize too much to avoid shut down the thermostat and caused flameout.
5. When the temperature reaches the setting one, the fire ware will shut down; when the oil temperature is down, the fire ware light up automatically. This procedure is circulating repeatedly to ensure the oil temperature is keeping on the setting range.
6. Fryer is including cover of oil tank and fry basket. There is a hook on the basket. When frying food, put the food into the basket and sink into the oil; after finish frying, hang the basket on the plate of the electric box in order to filter the oil.
7. Setting the oil jar cover is for keeping the jar cleanness and heat preservation, the water can not appear water, just avoid the drop of water drip into the oil and hurt the worker.
8. There is an oil-out valve in front of the fryer, which will be helpful to pour out the oil inside the tank, please pour out the oil as the oil is cooled down. When open the valve door, must step up

Fault	Cause analysis	Solution
Ignition Failure	1.Low batter	1.Change the batteries
	2.No gas supply or inaccurate gas pressure	2.Check the gas supply and the gas pressure
	3.Damage of the ignition switch or the impulse-type igniter	3.Check and replace the damage parts
	4.Loosening and the flame probe or dropping of the fuse	4.Adjust the flame probe to allow for the full burning of the flame
Flameout immediately after successful ignition	5.Shifting of the flame probe or dropping of the fuse	5.Adjust the flame probe to allow for the full burning of the flame
	6.Lack of oxygen for combustion	6.Keep good ventilation
	7.Too low gas pressure or insufficient gas supply	7.Check and change the gas or turn the gas supply valve

the handle to level placement first, then can rotate the extent of the valve to 90°C. When the handle return to the level placement, the valve is on the open up estate; rotate the valve door to the turn off estate, the handle will be dropped down automatic.

9. After finished, the users should rotate the thermostat switch to zero placement by anti-clockwise direction, and turn off the valve to ensure safety.

VI. Maintenance and Maintain:

1. User should clean the raff timing, to keep the jar on cleanliness estate. Should let the oil cool down and then let it out.
2. Please use a wet cloth to clean, or use neutral vinegar to clean if necessary, do not rinse the

- machine with water directly to avoid the fire ware and electric control parts damage.
3. If long time nonuse, should be cleaned up and keep it in ventilate and non-fret environment. Need to leave it in the temporarily, should take rainproof step.
 4. If the fryer appear trouble, do not dismount the machine, and send it to our company's authorized service department or distributor for repair.

Warning! High temperature would cause scald. When using it do not touch the high temperature parts of the oil out valve, surface and the back of the chimney by hands directly.

Warning! It is forbidden to use high (middle) pressure adjustable valve and other gas, to avoid burning accident to ensure safety.

Warning! For your safety and avoid dandify belongings, do not place or use the flammability and easy burst goods nearby the fryer.

Warning! Can not use the oil is over 200°C; use used oil will reduce flash point and cause over boil easily: it is easy to cause fire insurance when the oil digit lower to the floor level; fry over-wet food and over fry will possible cause contingency.

VII. Trouble Shooting:

The faults listed above are for reference only. In case of faults , stop using the fryer immediately and contact professional maintenance worker or the supplier as soon as possible.

Packing List

Model	Instruction manual	Certification of Inspection	Stainless-steel Frying basket	Stainless-steel Mesh Screen	Oil Tank Lid
TT-WE1265	1	1	1	1	1
TT-WE1266	1	1	2	2	2