

**AUTO LIFT  
ELECTRIC FRYER  
USER'S MANUAL**

Thanks for purchasing and using our product. All the information and guidelines of this user's manual comply with certain applicable regulations, which come out from our long-term accumulated knowledge and experience as well as current project development situations.

Limited to some special structures, additional specified items or new technology changes, the actual usage situation might be some different from what stated in this user's manual. Should you have any question, please do not hesitate to contact the manufacturer via the method shown in back cover page of this manual.

For safety purpose and efficient operation, please make this document available to users for reference. Do have them to read this manual carefully before carrying out any action on this device, especially when starting.

**The manufacturer declines any responsibility in the event users do not follow the instructions or guidelines stated here.**

The user's manual should be placed close to the device, in convenience of users' reading before operation. We have the full authority to reserve the further technical changes of the device, in the scope of further performance improvement characteristic development.



## Warning

- ◆ Any self-modification, wrong installation, adjustment or maintenance can lead to property loss or casualty. Please contact the manufacturer for any adjustment or maintenance, and have the work done by a trained & qualified person.
- ◆ For your safety sake, please keep the machine away from any liquid, gas or other object, which is flammable or explosive.
- ◆ This appliance should not be operated by those who have physiological, perceptual or mental disabilities or those who have insufficient experience or knowledge (including children). Only in conditions of being given sufficient supervise & guarantee of personal safety, as well as proper instructions & guidance, those who were mentioned above can make some particular operation of this device.
- ◆ Keep children away from the device.
- ◆ Preserve this manual safely. When passing on/selling the device to a third party, the manual must be handed over along with the device. All users must operate the device complying with the user's manual and related safety guidelines.
- ◆ Keep the machine away from any liquid, gas or other object, which is flammable or explosive.
- ◆ If the appliance is placed near walls, partitions or kitchen furniture and the like, it is advisable to make these facilities with non-combustible material, otherwise cover them with non-combustible heat-resistant material, and pay attention to fire prevention regulations.
- ◆ For your safety sake, the casing should be grounded. Thanks for your cooperation!

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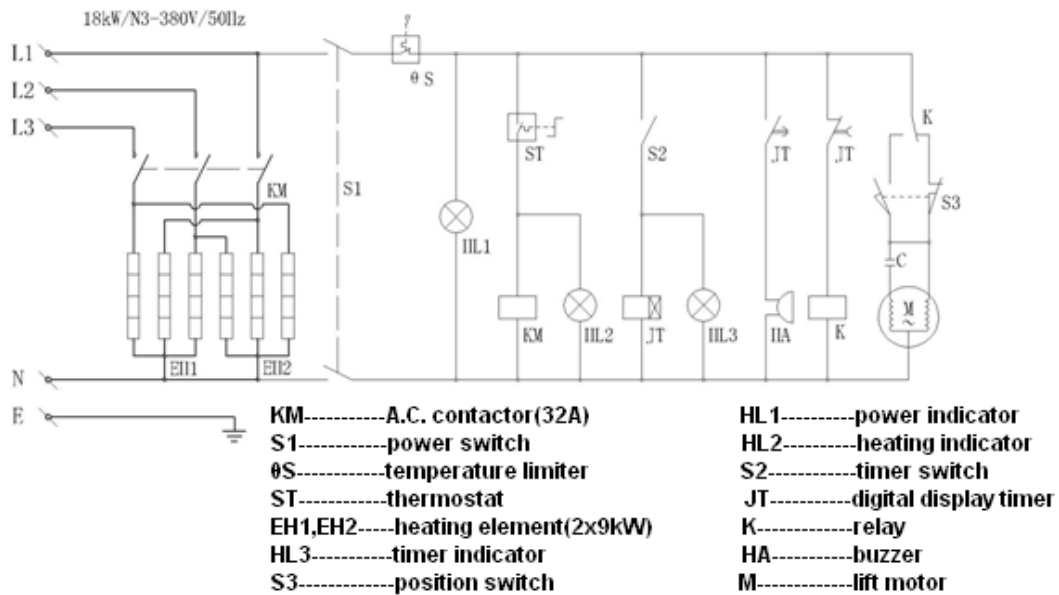
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## 1. Functional Introduction

This product is manufactured by our company, which is combined with advantages from home and abroad. It is novel in design, reasonable in structure, easy in operation, durable in using and convenient in maintenance. The thermostatic control makes the temperature can be adjusted randomly at a certain range in accordance with food requirement. Therefore, it is the ideal equipment for hotel, supermarket, western restaurant, fast-food restaurant and food industry.

## 2. Structure Schematic Diagram & Working Principle

### EF-28S Lift Electric Fryer (Floor-type)



## 3. Basic Features & Parameters

Model	Voltage	Frequency	Power	Dimension (mm)	Feature
TT-WE1355	380V	50Hz	18kW	400×800×1050	Auto-lift

## **4. Precautions & Recommendations**

### **Transportation and Storage**

During transportation, the machine should be carefully handled and do not put it upside down to prevent from damaging to the shell and inside. The packaged machine should be stored in a ventilated warehouse without corrosive gas. If it needs to be stored in open air temporarily, measurement against raining is needed.

### **Notice for Installment**

1. The supply voltage should correspond with the working voltage of the appliance.
2. When connected the appliance to the power supply, please connect with the all-pole disconnecting device (electric leakage switch) with a contact separation of 3mm firstly.
3. Check the connection, voltage and safety grounding after installation.
4. Installation should be operated by professional technician.
5. The appliance should be placed in a smooth area and kept a minimum clearance of 10cm from incombustible objects on both sides, 20cm at the back (e.g. walls, windows and so on).

### **Special Notice**

1. This product should be operated by a trained cook.
2. No dismantlement or self-modification.
3. Dismantlement and self-modification may cause casualty.
4. Unplug and turn the power supply off before cleaning.
5. Do not spray water directly to the product when cleaning. It may cause electric shock.
6. Please cut the power supply off before cleaning. Clean it with a wet towel containing non-corrosive detergent. Do not spray water directly onto the product.
7. Do not pat the product or put any heavy object onto it.
8. Abnormal operation may cause damage and danger.
9. High temperature may cause scald.
10. Do not touch the appliance with hands directly due to high temperature during or after operation, especially the furnace plate area with high temperature.
11. Do not use extra power supply that not marked on the product.
12. Do not use knife switch that not conforming to safety standard.

13. To prevent from damages, turn the electric switch off as soon as possible when near the thunder zone.
14. Do not destroy the furnace surface with hard or sharp objects.
15. Turn the electric switch off when finish working.
16. Installation and maintenance should be operated by qualified technician.
17. If the power cord is damaged, in case of danger, replacement should be operated by manufacturer or other maintenance department or professional technician.
18. To clean the oil basin, please turn the power supply off first. Then lift the right handle on the top to make the heating element backward and leave the oil level. Push the iron sheet (↵) on the left inward to fix and take it oil basin out.
19. Please keep the lifter clean. Coat some grease to ensure lifting smoothness.

## 5. Working Instructions & Operation Flow

1. Before using, check that whether the power supply installation is correct and make sure the power supply voltage corresponds to the working voltage of the appliance.
2. Inject some oil into the oil basin (range from MIN to MAX).
3. Adjust the oil temperature according to food type, about 170-185°C.
4. Hang the fry network onto the “π”-shaped hook.
5. Adjust the time of timer according to food type. The fry network will lift automatically when the time returns to zero. The fry operation is done.
6. If the fry time is in 3min, please turn the timer to 5min or more and then adjust back to the desired time.

	160	170	180	190	200
FRENCH FRIES			3-4 min	MIN	
CHICKEN CUBES			4 min	MIN	
FRIED PORKCHOPS		1-2 min		MIN	
DONUTS	3-4 min		MIN		
FRIED SHRIMPS			5 min	MIN	
FRIED BALLS			2-3 min	MIN	
DRUMSTICKS			13-15 min	MIN	

## 6. Routine Inspection

It is necessary to check the machine daily.

Check the machine regularly can avoid serious accident happens.

Stop using if user feels that there are some problems in the circuit or machine.

Check the situation of the machine before or after using every day.

Before using: Whether the machine is tilted?

Whether the control panel is damaged?

Whether the power line is aging, cracking or damaged?

During using: Whether there is strange smell?

Whether the temperature is out of control or any electric leakage?

Whether the power is normal?

## 7. Cleaning and Maintenance

1. In case of accident, please turn the power supply off before cleaning.
2. Clean the furnace plate, surface and power line with a wet towel containing non-corrosive detergent when finish working. Do not spray water directly onto the appliance. Water infiltration may damage the electric property and cause electricity safety accident.
3. If not going to use the appliance, please turn the thermostat and power switch off.
4. If not going to use the appliance for a long time, please clean it completely and store it in a well-ventilated warehouse with no corrosive gas.

## 8. Failure Analysis & Trouble Shooting

Symptoms	Causes	Solutions
It does not heat up.	<ol style="list-style-type: none"> <li>1. The plug falls off.</li> <li>2. The breaker trips.</li> <li>3. The temperature has not been set.</li> <li>4. The heating element is defective.</li> <li>5. The thermostat or temperature limiter is defective.</li> </ol>	<ol style="list-style-type: none"> <li>1. Plug in.</li> <li>2. Restart the breaker.</li> <li>3. Set the temperature.</li> <li>4. Replace the heating element.</li> <li>5. Replace the thermostat or temperature limiter.</li> </ol>
It cannot lift.	<ol style="list-style-type: none"> <li>1. The time has not been set.</li> <li>2. The relay is defective or loosens.</li> <li>3. The motor is defective.</li> <li>4. The micro switch is seized.</li> <li>5. Too much oil stain on the lifter.</li> </ol>	<ol style="list-style-type: none"> <li>1. Set the time.</li> <li>2. Replace the relay or fasten it.</li> <li>3. Replace the motor.</li> <li>4. Make it work again or replace it.</li> <li>5. Clean it and coat with grease.</li> </ol>
Lifts up & down without stop.	<ol style="list-style-type: none"> <li>1. The micro switch deviates from the cam track.</li> <li>2. The micro switch is defective.</li> </ol>	<ol style="list-style-type: none"> <li>1. Adjust the micro switch.</li> <li>2. Replace the micro switch.</li> </ol>



