

# Fryer

## User Manual

Please read this manual before using.

Electric Fryer is designed by advantages of overseas products.

They are special designed for Fast-food restaurant. They have features of new style, well structure, easy operation and fast heated.

## I. Structure

1. There are two temperature setting switch. One is on the top of electrical box; another, it can adjust the temperature of oil. Another is inside the box and it will cut of electricity when the temperature is 230 centigrade.
2. Heating tube can be turned in order to clean heating tube and oil bowl.
3. There is a timer alarm system at the range from 0 to 99 minute. User can set the time to fry food and the system will be on when time is up.

## II. Technical parameter

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Model	TT-WE279A
Name	ELECTRIC FRYER
Voltage	380 - 415V, 50/60Hz
Power	18KW
Oil Capacity	28L
Size	400(W) x 800(D) x 1100(H) mm

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## III. Transportation and storage

During transportation, the machine should be careful handled and prevent from shaking. The packaged machine should not be stored in open air long. It should be put in a ventilated warehouse without causticity gas. And it should not be put up side down. If it needs to be stored in open air temperately, measurement against raining in needed.

## IV. Safety Guarding

This product should be put on a smooth place. Its two sides are recommended be put more than 10cm from any obstacles and its back is over 20cm.

The voltage should be coordinated with the voltage in data plate. When the machine is running the voltage should not exceed $\pm 10$ .

Do not put anything in front of the switch. Install fuse and leak electricity protector.

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Use wire at least 2.5mm<sup>2</sup> and make sure the well ground connection for safety sake.

Before using this product, please check all parts and power supply and ground connection.

The connection and installation of this product should be done by professionals.

Power cord draws with yellow and green two ground wires. User should use copper bolt to link up this ground wire and another safe one.

If user changes power cord user should use YCW oil-resisting wire with yellow and green two ground wires. Count to use by 8-10A/mm<sup>2</sup>

## V. Operation

Inside the oil bowl there are two lines. The amount of oil cannot lower than the low line and over the high one.

- 1) Red light is on when power switch turns on. Turn the Temperature controller clockwise to the degree user needs. At the same time, yellow light is on and red light is off.
- 2) When the temperature is on the degree user needs, automatic temperature controller will cut off electricity. Yellow light is off and red light is on at the same time.
- 3) When temperature lowers, the automatic temperature controller will get through electricity. At the same time yellow light is on and red light is off.

Do not put water on the cover in order to prevent from an accident.

Special basket is enclosed in order to fry small piece of food. After frying please hang the basket.

Put directly big piece of food into oil bowl to fry.

After using it please turn the temperature controller counter-clockwise to the certain place and unplug the fryer.

Please clean dregs in a regular time.

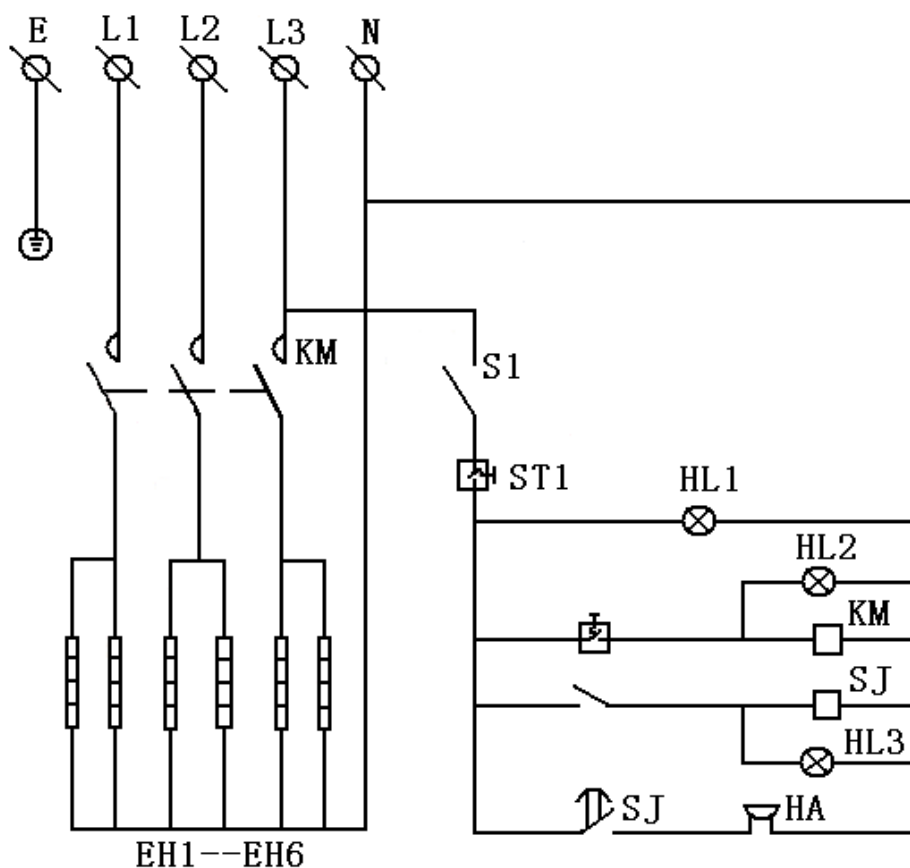
Please use good vegetable oil.

## VI. Cleaning and Maintenance

Cut off all power when cleaning and maintaining the equipment in case of accident.

Do not use towel with corrosive cleanser to clean the surface of oven. Water washing is forbidden in case of shot circuit and other electric accidents.

VII. Circuit Diagram



SJ—POWER SWITCH; S2—TIMER SWITCH; HL1—POWER INDICATOR;  
 HL2—WARM INDICATOR; HL3—TIMING INDICATOR; ST1—TEMPERATURE LIMITER;  
 ST2—THERMOSTAT; SJ—TIME RELAY; HA—BUZZER; KM—AC CONTACTOR;  
 EH1—EH6—ELECTRIC HEATING TUBE