

**INSTRUCTIONS FOR INSTALLATION,
OPERATION AND MAINTENANCE**

Electric Fryer

EF-28LE

EF-28LE-2

Imported By

FEDERAL HOSPITALITY EQUIPMENT PTY LTD



Federal Hospitality Equipment Pty Ltd

Australia

ABN 84 169 357 448
3B, 400 Moorebank Ave, Moorebank NSW 2170 Australia
P: 1300 887 055
F: +61 2 9771 3061
www.foodequipment.com.au



New Zealand

NZBN: 942 903 654 5568
146 Neilson Street Onehunga 1643, Auckland, New Zealand
P: 09 415 6470
F: 09 415 6471
www.fedproducts.co.nz



Dear Client & User,

Firstly, 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 carry 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's sake, please keep the machine away from any liquid, gas or other object, which is flammable or explosive.
- ◆ The device should NOT be operated by those who have physiological, perceptual or psychological barrier or disability, as well as those who are lack of necessary knowledge or experience to use, 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 manuals 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 place where the appliance is using away from the liquid, gas or other object that is flammable or explosive.
- ◆ If this 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.

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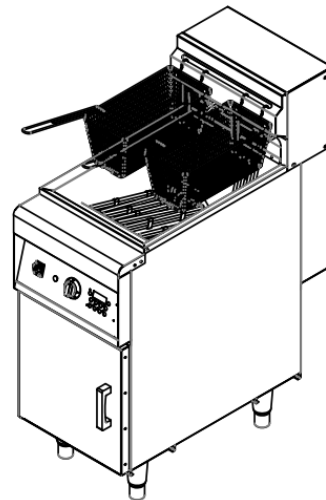
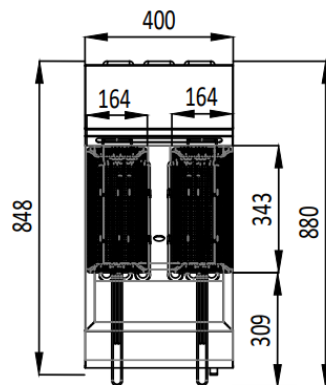
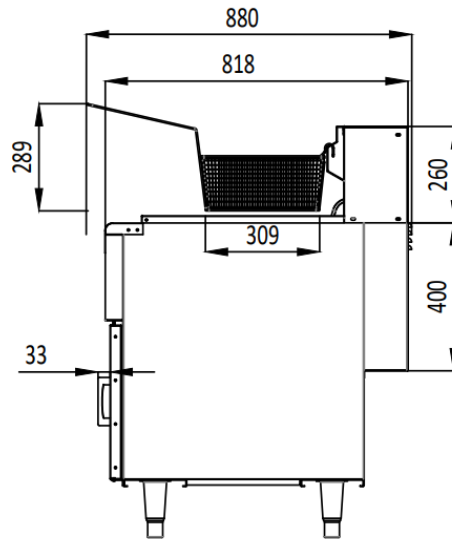
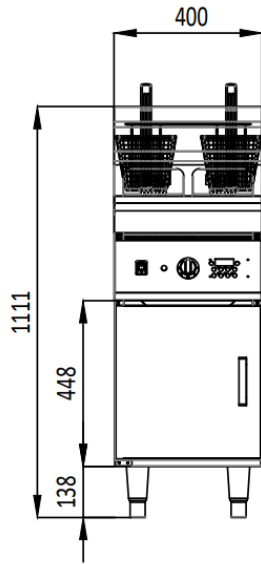
1. Functional Introduction

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, convenient in maintenance. The powerful Power design makes the cold oil reach the working condition and back to temperature quickly. It is efficient and high-yield. The deeper oil cooling zone makes the swirl no carbon deposition which can extend the service life and ensure the fried food in a colorful color and luster. This product is equipped with a temperature controller whose control temperature is 190°C and a limit thermostat whose control temperature is 230°C. The temperature controller is used for adjusting the fried temperature and the limit thermostat shutting the Power off automatically and protecting the appliance when over-temperature. Moreover, an adjusting timing alarm is equipped too. From 1 minute to 99 minutes, you can set the time according to the fried needed. When the pre-set time is reached, the alarm will alert.

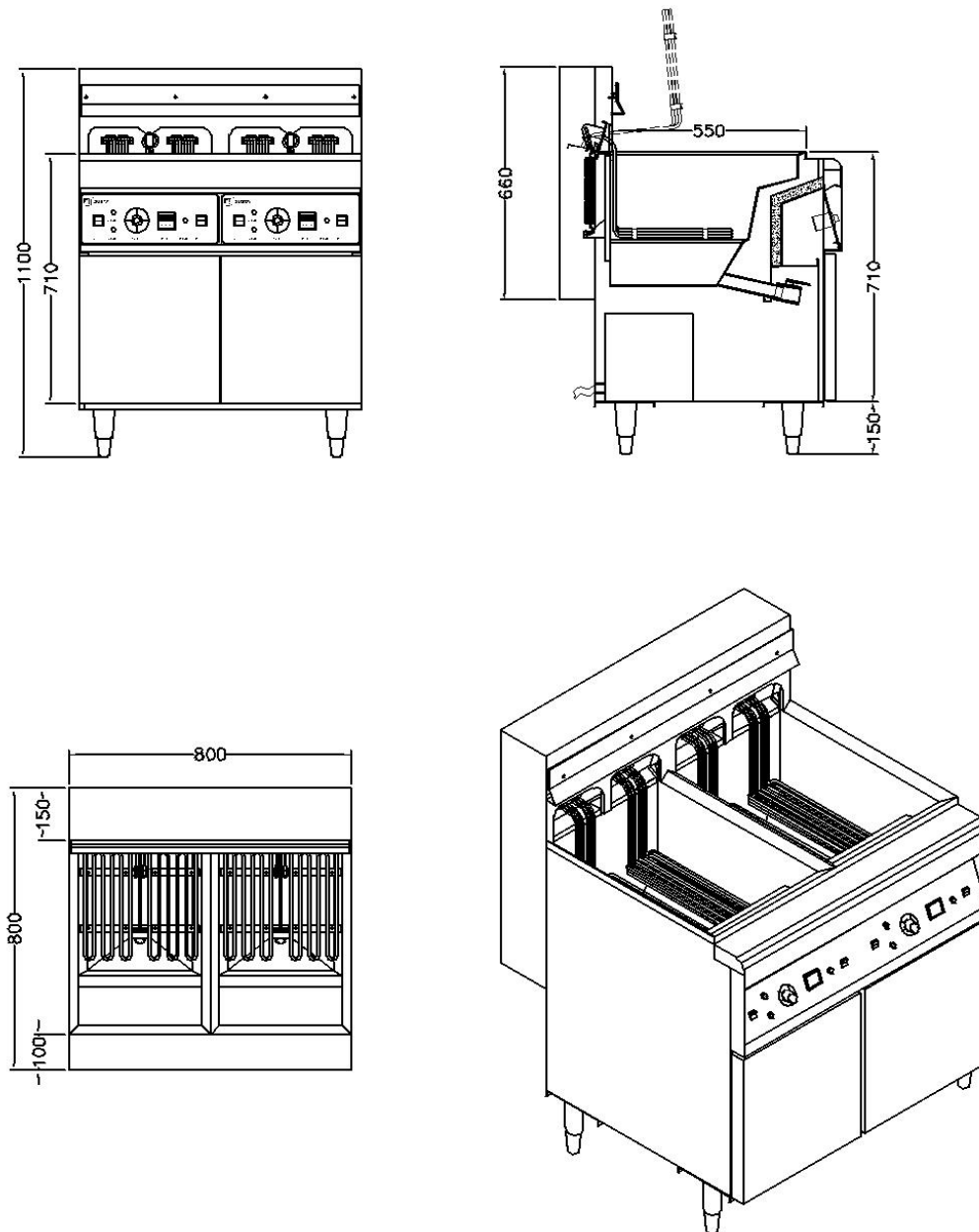
2. Structure Schematic Diagram and Working Principle

2.1 Structure Schematic Diagram:

EF-28LE



EF-28LE-2

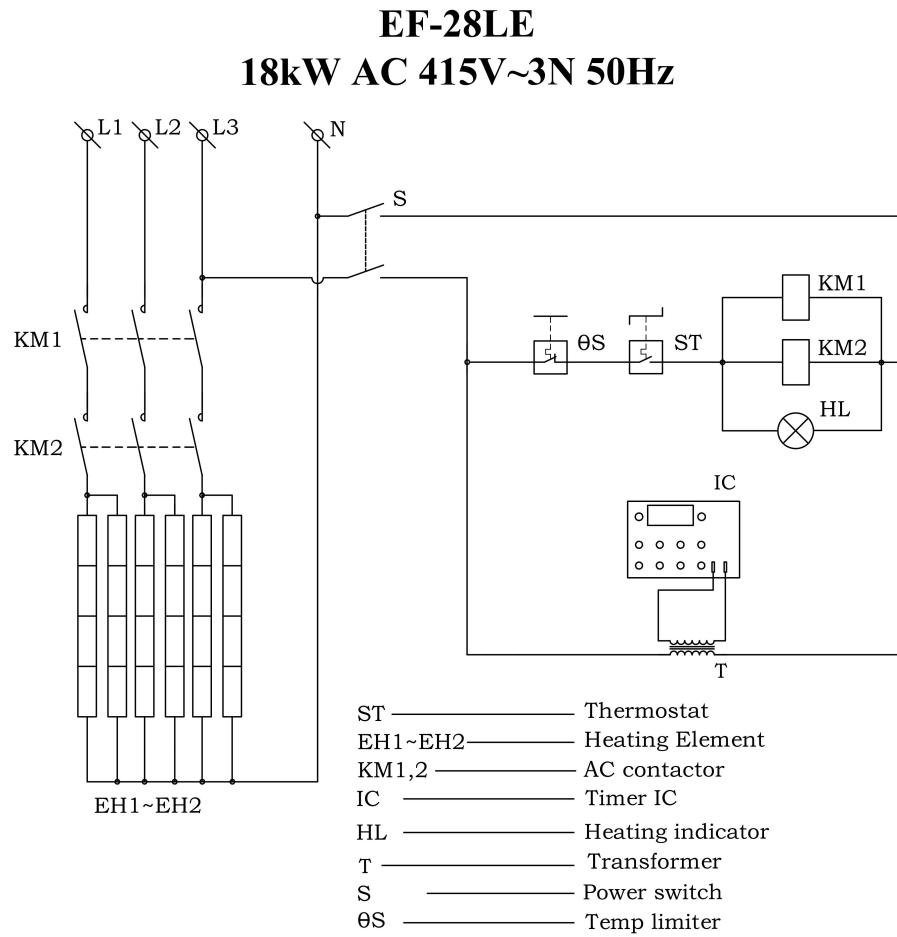


2.2 Structural and Functional Feature:

1. Stainless steel, attractive appearance;
2. High-effect heating tube, safe oil drain valve
3. Over-temperature protector;
4. The electro-thermal pipe can turn upward which is convenient to clean.

2.3 Electrical diagram:

Notice: The Electrical diagram of EF-series1-tank/2-tank electric fryer is the same.
The only difference is the 2-tank electric fryer has two same Electrical boxes.



3. Basic Features & Parameters

Model	Size (mm)	Capacity (L)	Power (kW)	Voltage	Net Weight (kg)
EF-28LE	400×880×1111	28	18	3N-415V	60
EF-28LE-2	800×800×1100	28×2	18×2	3N-415V	101

4. Precautions & Recommendations

4.1 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.

4.2 Notice for Installment

Fittings:

Number	Name	Quantity		Unit
		EF-28LE	EF-28LE-2	
1	basket	2	4	PCS
2	Oil-drain tube	1	1	PCS
3	cover	1	2	PCS
4	support	1	2	PCS

Electric mounting:

1. Power supply should be 415V/50HZ, an earth connection is needed;
2. The air switch that connecting to the power line should be above 30A;
3. Connect the phase line and null line according to the power line standard.

Notice:

1. The supply voltage should correspond with the working voltage of the appliance.
2. There is an earth stud at rear of the furnace body, which should be connected with a copper wire that no less than 1.5mm² and ground wire that complying with safety regulations reliably.
3. Check the connection, voltage and safety grounding after installation.
4. The appliance should be placed in a smooth place and kept a minimum clearance of 10cm away from the incombustible object on both sides and 20cm at the back (such as walls, windows and so on).
5. The fixed arrangement of wire should be equipped with an all-poles shut-off switch whose poles have a contact separation at a minimum clearance of 3mm. Grounding leakage protection switch is recommended. Sundries in front of the switch are not allowed for convenient operation's sake.

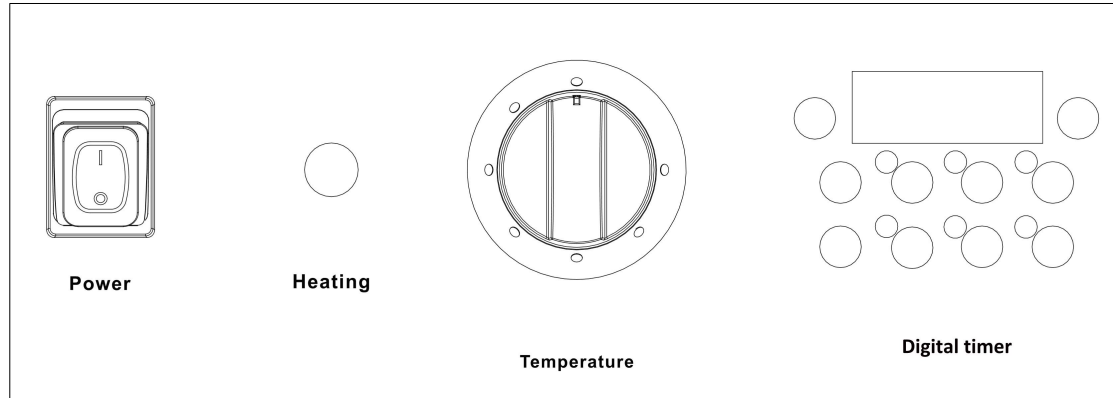
6. The mounting position should keep away from the flammable and explosive objects. The ambient temperature should under 45°C and the relative humidity should under 85%.
7. Installation should be operated by professional technician.

4.3 Special Notice

1. The appliance is a commercial machine which needs to be operated by trained cook. Not applicable for home use.
2. All operators should follow close to the line of electric safety guidelines. Make sure that the voltage corresponds to the service voltage that marked on the product and the machine is grounded safely.
3. All operation should be done in safe condition. If any failure occurs, please inform the professional technicians to check and repair.
4. Before using, please install correctly and debugging. Operate after check.
5. Do not sway and tilt when using.
6. No self-modification! Self-modification will cause casualty.
7. Shut the Power off and wait until the fryer cools down before dismantlement.
8. Do not open the machine casing. The appliance contains high-voltage circuit, dismantlement may cause electric shock.
9. Unplug and turn the Power off before cleaning.
10. Do not spray water directly to the product when cleaning. It may cause electric shock.
11. Do not pat the product and put heavy object onto the product. Abnormal operation may cause damage and danger.
12. High temperature may cause scald. Do not touch the appliance directly with hands due to high temperature during or after the operation.
13. To prevent from damages, turn the electric switch off as soon as possible when near the thunder zone.
14. Do not destroy the control panel with hard or sharp objects.
15. Shut the electric switch off when finish working.
16. The circuit check and installation should be operated by professional and qualified person.
17. If the power cord is damaged, replace with an oil resistant sheath flexible cable YZW (57 of GB/T 5013.1 (IEC 60245, IDT)) or the professional components that bought from other manufacturer or maintenance department. Replacement should be operated by professional person.
18. Only liquid oil can be used. Do not melt the solid oil directly by heating in the appliance.

5. Working Instructions & Operation Flow

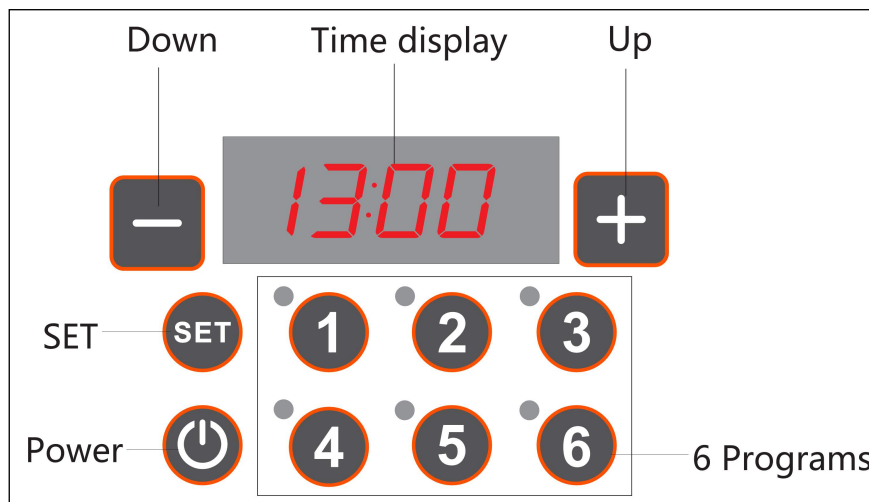
5.1 Control panel:



5.2 Operation flow

1. Make sure the tank and heating tube are clean and dry before using. Put the support away, check the oil valve and put the edible oil into the tank. The oil quantity cannot exceed the highest oil level and lower than the lowest oil level. The oil level (see chart below).

Turn the temperature controller clockwise to the desired temperature. Set the timer program as desired. The yellow indicator is on. It shows that electric heating tube starts working and temperature of oil in tank is rising. For digital timer set please refer to below steps.



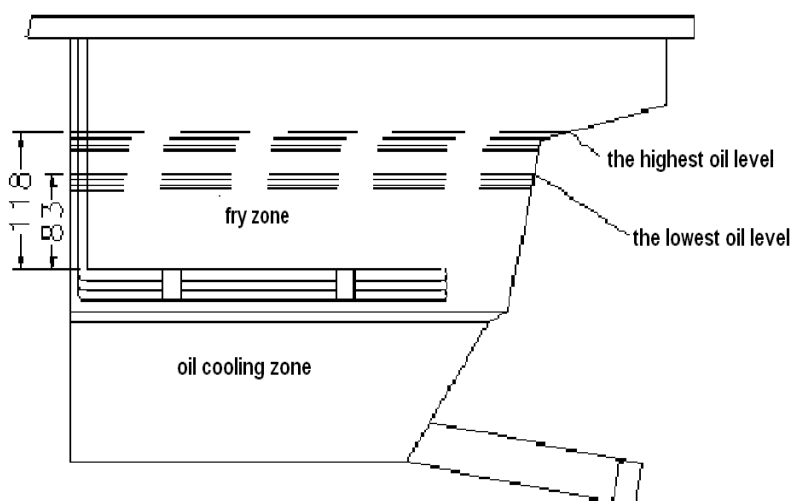
- Press the Power switch to turn the timer on. The pre-run timer indicator light would be on;
- Press and hold SET button for 2 seconds. All the 6 timer indicators would flash and screen shows tOtA;
- Select the program numbers you want to set. The indicator light and screen would

flash. Press the Up (+) or Down (-) key to increase or decrease the set value; After one program is set, you may select and set the other programs. The set values of all 6 programs can be saved by pressing SET or you may leave it for 10 seconds, it would be saved automatically; The screen shows ----;

- Select any program, the program would start to countdown. When time is up, the screen shows End and the screen keeps flashing. The buzzer keeps beeping until the program key is pressed;
- Press the Power key to exit. The pre-set programs can be saved and memorized even if it is power off. Every time when the unit is turned on, it would show the pre-set programs.

NOTICE: Timer is on only when the timer power button is pressed or the screen will show "OFF". "OFF" on timer screen only indicates the timer is off instead of the fryer is off. The heating element is controlled by thermostat, and timer is only for time alarm.

2. Shake the basket properly when cooking. When the food is ready, turn the timer off and lift up the basket which needs to be hung on the hanging board to filter oil.
3. After filtering, take the cooked food out and put the prepared one into the basket to fry. Cover the tank if not going to use the fryer in a short time.
4. Reset the temperature controller and turn the power off when finish frying. Oil filtering and fryer cleaning can be done after the oil temperature drops to normal.
5. When draining, screw the spilled oil pipeline to the ball valve. Pay attention to the outlet that is downward, fill the oil with a container underneath and open the ball valve to drain.



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 or vibration noise?

Whether the temperature is out of control?

Whether there is any electric leakage?

7. Cleaning and Maintenance

1. In case of accident, please turn the power supply off before cleaning.
2. Drain and filter the edible oil when finish working. First, take the basket net and oil-drain tube out, clean them with non-corrosive detergent and rinse with clear water. Then clean the tank and heating element with non-corrosive detergent and rinse with clear water, wipe up with a dry towel. Last, clean the body and power outgoing line with a wet towel. Do not spray water directly to the appliance that may damage the electric property and cause safety accident.
3. Put all the accessories away after cleaning, cover the cover.
4. Turn the temperature controller and power off if not using.
5. 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

Troubles	Causes	Solutions
The panel has no reaction when the power and switch are on.	1、 The circuit connection is loosed or damaged.	1、 Tighten the connection or check the circuit.
The working temperature that is rising is out of control when heating.	1、 The temperature controller does not work. 2、 The temperature limiter is damaged.	1、 Replace the temperature controller 2、 Replace the temperature limiter.
It doesn't heat and the switch indicator is off.	1、 The power supply is abnormal and the power is disconnected. 2、 The fuse is fused.	1、 Check the power and connection to make the power supply normal. 2、 Replace the fuse.

Aforementioned troubles are just for reference. If any failure occurs, please stop using, and inform the professional technicians to check and repair.