

Electric Twin Tank Fryer with Filtration - Operational Manual











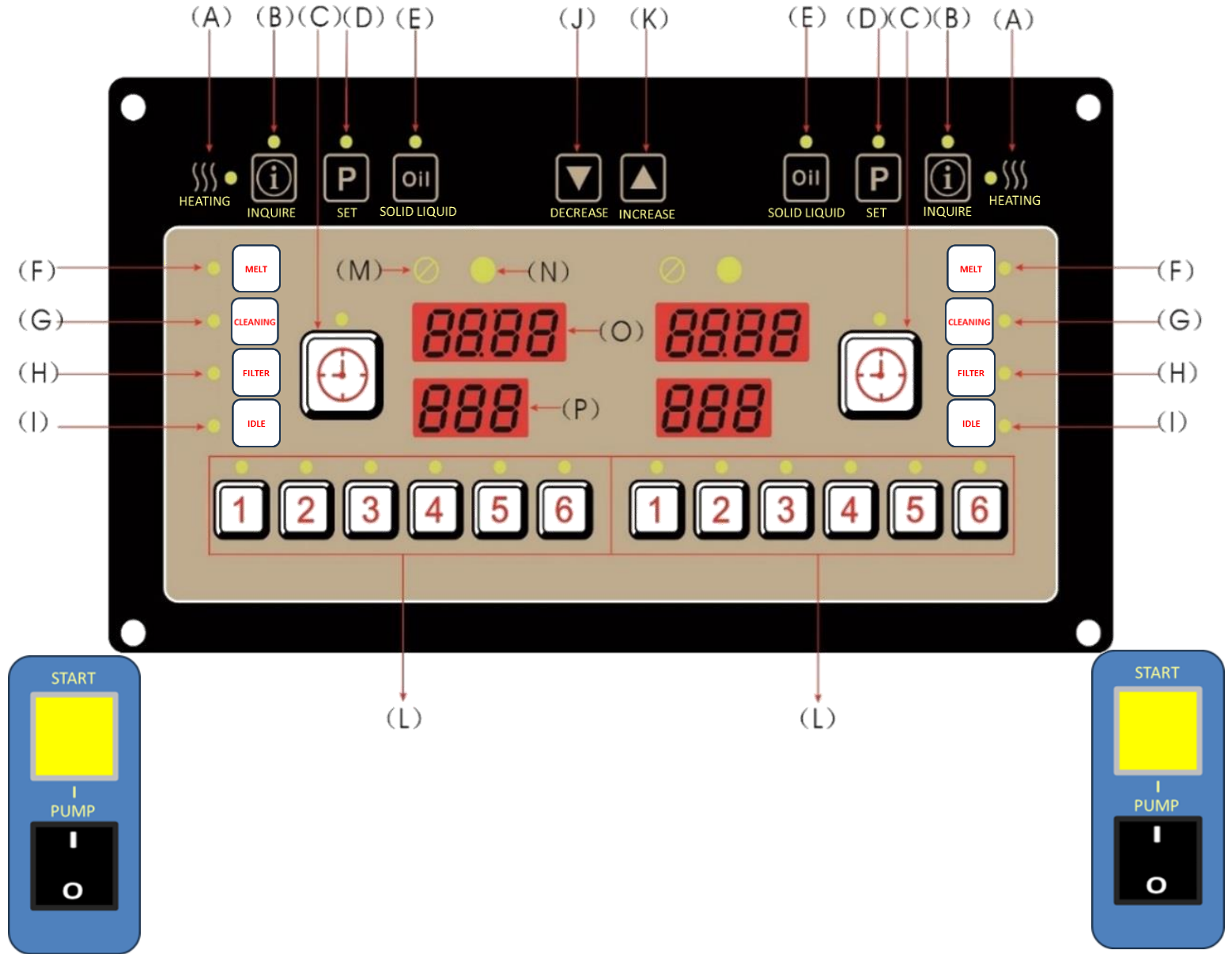
















Character and usage	<p>The machine shall be operated by dedicated personnel with sufficient knowledge of machine operation. The machine is not designed for people under working age or group of handicapped and mental illness.</p> <p>The cover is designed to keep the cleanness and temperature of the fryer. Make sure there is no water drop on the cover to avoid a hot oil splash, which might result in personal injury.</p> <p>The fryer has to be kept away from customer, to avoid possible personal injury.</p>
Main Technical Parameters	<ul style="list-style-type: none">  Rated Voltage: 3N~380V  Rated Frequency: 50Hz  Rated Input Power: 21.4kW  Output: 25kg/h  Range of Temperature Control: 90-190°C (adjustable)  Electronic Timing: 0-59 minutes 59 seconds (adjustable)  Oil Capacity per pot: 11.6Ltrs + 21.5Ltrs  Weight: 125kg  Overall Dimensions: 820x600x1175 (mm)
Safety Points for Attention	<ol style="list-style-type: none"> 1. To protect people from being hurt, electrical shock, poisoned and fire hazard, please make sure that following instructions are followed. Please read this manual with attention and keep this manual, so that the manual will be referenced during operation. Please also read and note the indications and alarm notices, so that those rules are abided by. 2. Before connecting with power and heating happens, liquid form oil has to be filled into pot. Oil level has to be kept above "MIN." mark and lower than "MAX." mark. Neglecting this instruction may result in an accident or personal injury. 3. The machine is common grade waterproof designed and fabricated. Grade of waterproof: IPX4. Therefore, cleaning by submerging the machine underwater is not allowed and could result in personal injury or bad damage to the fryer. <p> <u>Don't place the machine at hereunder location to avoid malfunction lead by mis operation</u></p> <ol style="list-style-type: none"> 1. Unsteady/unlevel Floor. 2. Where there is an explosive or flammable substance. 3. Where there is too high or too low temperature, humidity and dust. 4. Where voltage might be unsteady. 5. Where there might be no correct grounding facilities. 6. Pay attention to possible pollution lead by frying. Extraction hood shall be fixed wherever fryer locates


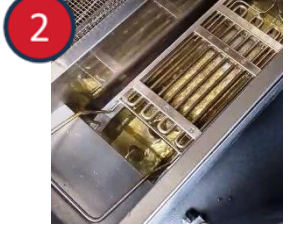
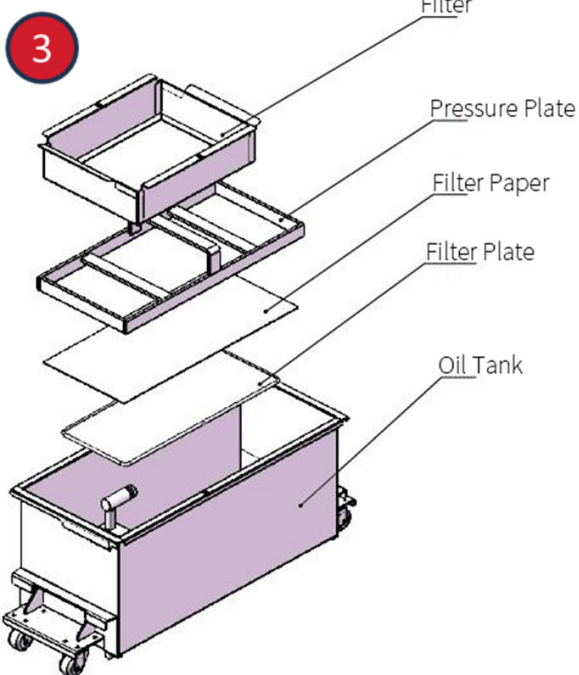
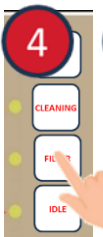



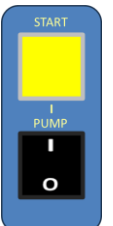
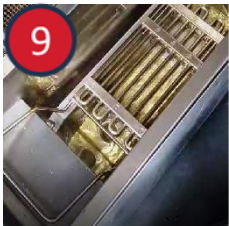
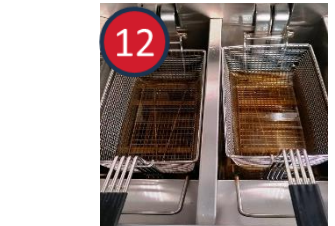
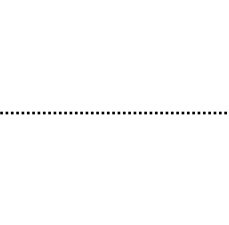
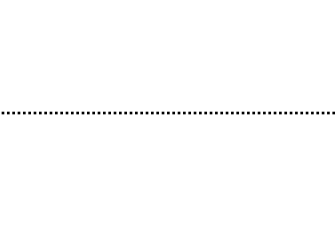
Image	Equipment	Image	Equipment
	Chefs Range ECE239 - Twin tank 21.5Ltrs = 11.5Ltrs		Chip Warmer VF60 Dims 460x960x1230mm 220V/50Hz 1.1Kw
	Fryer Cleaning Brushes		Red Lift-n-Grip tongs 31.5cm Vinyl-Coated Tongs, Red Vinyl
	3 x Basket size 165w x 335d x 260h		Yellow Lift-n-Grip tongs 31.5cm Vinyl-Coated Tongs, Yellow Vinyl
	Quick Clean Burn Guard Mitt 18"		Oven Glove Silicone Red.


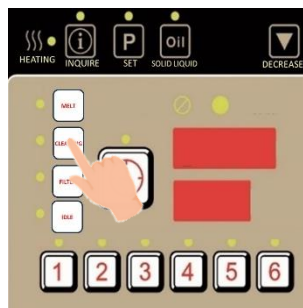

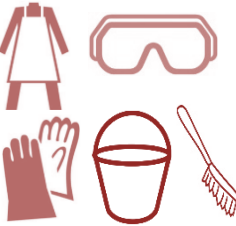

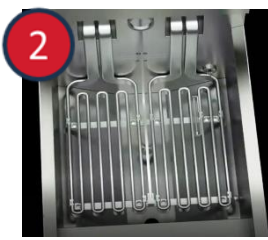








Control Panel



Letter		Instruction for Use	Letter		Instruction for Use	
A		Heating Indicator - When the light is on, the heating is in progress, and when the light is off, the heating is stopped.	H		Oil Filter Key - Press the Oil Filter Button, the light on means the oil filter function is activated; the light off means the oil filter function is turned off. Press P key to set the filter oil temperature.	
B		Parameter Query Key - Press the query key repeatedly to view the set time - set temperature - quality time - oil filter times in turn.	I		Idle Key - Press the Idle button repeatedly, the light is on to enter the idle mode; the light is off to exit the idle mode. Press P key to set the Idle temperature.	
C		Timing Start Key - Press the timer start button, the indicator light indicates that the timer is running; if the indicator light is off, the timer stops.	J		Parameter Decrease Key	K  Parameter Increase Key
D		Parameter Setting Key - Press the setting button to set the fry time - working temperature - quality time - segmental alarm - filter oil selection - and heating compensation and modify the parameters by adding or subtracting.	L		Program Group Key - Select the program group number, the corresponding indicator light is on to indicate the selected program group.	
E		Solid/Liquid Oil Key - Press the solid/liquid oil key repeatedly, the light on means solid oil; the light off means liquid oil.	M		Wait Indicator - The indicator light flashes to indicate that the operating temperature has not been reached.	
F		Melt Key - Press the oil melting button, the light on means the oil melting function is activated; the light off means the oil melting function is turned off	N		Ready Light - The indicator light is on to indicate that it has reached the working temperature.	
G		Cleaning Key - Press the cleaning button, the light on means the cleaning function is activated; when the light is off, the cleaning function is turned off. Press the P key to set the cleaning temperature and cleaning time.	O		Timing Window - Display working time, oil drain valve status	
			P		Temperature Window - Display temperature, shutdown status	

NO	Illustrate
Heat indicator (A)	When the light is on, the heating is in progress, and when the light is off, the heating is stopped.
Parameter query key (B)	Press the query key repeatedly to view the set time - set temperature - quality time - oil filter times in turn.
Timing start key (C)	Repeatedly press the timer start button, the indicator light indicates that the timer is running; if the indicator light is off, the timer stops.。
Parameter setting key (D)	Press the setting button repeatedly to set the timing time - working temperature - quality time - segmental alarm - filter oil selection - heating compensation and modify the parameters by adding or subtracting.
Solid/Liquid Oil Key (E)	Press the solid/liquid oil key repeatedly, the light on means solid oil; the light off means liquid oil.
Melt key (F)	Press the oil melting button repeatedly, the light on means the oil melting function is activated; the light off means the oil melting function is turned off
Cleaning key (G)	Press the cleaning button repeatedly, the light on means the cleaning function is activated; when the light is off, the cleaning function is turned off. Press the P key to set the cleaning temperature and cleaning time.
Oil filter key (H)	Press the cleaning button repeatedly, the light on means the oil filter function is activated; the light off means the oil filter function is turned off. Press P key to set filter oil temperature
Idle key (I)	Press the cleaning button repeatedly, the light is on to enter the idle mode; the light is off to exit the idle mode. Press P key to set idle temperature
Parameter plus key (J)	
Parameter minus key (K)	
Program group key (L)	Select the program group number, the corresponding indicator light is on to indicate the selected program group.
Wait Indicator (M)	The indicator light flashes to indicate that the operating temperature has not been reached
Ready light (N)	The indicator light is on to indicate that it has reached the working temperature
Timing window (O)	Display working time, oil drain valve status
Temperature window (P)	Display temperature, shutdown status

No	Instruction	Image
	<p>Recommended after at least 3 cooks to extend the oil life.</p> <p>1. An oil filter pump is installed at the rear and bottom of the machine.</p> <p>It is strictly forbidden to pump oil without oil filter paper installed.</p> <p>2. To clean the oil and remove the dregs, the oil filter should be covered with clean oil filter paper and a new oil filter paper. Should be replaced each time it is used, please refer to the "Oil filter paper placement diagram" section.</p> <p>3. 1) Place the small square filter in the recess at the bottom of the tank. 2) Place the filter plate in raised cornered brackets. 3) Place the filter paper neatly on the bottom of the oil tank. 4) Secure the filter in place by adding the pressure plate on top. 5) Add the last metal filter by fitting it on the oil tank rim and placing the filter over the two locating holes.</p> <p>4. Users may set the oil filtration procedure in the control panel and follow the procedure when oil filtration is processed.</p> <p>5. Scrub the tank - Use a fryer brush to scrub the tank to loosen and remove debris.</p> <p>6. Make sure the filter draw is in place and the connection drain is pushed together and sealed together</p> <p>7. If oil needs to be filtered, close the oil drain valve, press the pump oil switch on the front panel to the "I" position and open the oil release valve handle switch to start oil filtering.</p> <p>8. Turn on the pump: Pull the blue handle down to the "PUMP ON" position. The pump will circulate the oil through the filter media.</p> <p>9. Partially close the drain to allow the oil to remove any loose particles from the base of the tank and "POLISH THE OIL".</p> <p>10. Once all debris has been removed, Refill the tank: Lift the blue drain handle to close the drain fully to refill the tank.</p> <p>11. Stop the pump: Lift the blue handle to the "OFF" position to stop the pump when the tank is full.</p> <p>12. Check the oil level: Make sure the oil is above the minimum level line.</p> <p>13. Replace and clean: Replace the filter media and clean the filter pan.</p>	           

No	Instruction - Deep fat fryer cleaner	Image
	<p>Press the cleaning button to open the cleaning function, press the P button to set the cleaning parameters, and then press the timer button to start the cleaning timer. Cleaning time range: 0~59:59 Cleaning temperature range: 40~90°C (104~194°F)</p>	
	<p>Heat-proof gloves - Protective goggles - Protective apron Scrub brush - Fryer rod - Stainless steel bucket - Lint-free cloths</p>	
1.	Make sure the fryer is “turned off” Drain the oil, Pull down the blue handle to open the valve, pouring the oil into the filter pan. If the oil drainage hole is obstructed you can use a brush.	
2.	Now that the oil is cool, drain it from the fryer into a suitable container ready to be recycled or disposed of. Also remove any food debris that may be in the fryer, being mindful to ensure that the drain is never blocked.	
3.	Clean the walls and base of the fryer with the scrub brush, using the fryer rod to clean any hard-to-reach areas.	
4.	Fill the deep fryer with cool water up to the level line and add the deep fat fryer cleaner (follow the specific instructions of your chosen cleaner to ensure you create the correct solution).	
5.	Turn your deep fryer back on and slowly boil the water and cleaner solution for 10-15 minutes. Never leave your deep fryer unattended at this stage as water may splash out.	
6.	Turn your deep fryer off and allow the water to cool completely. Once cooled, drain the water into the stainless steel bucket and dispose of it appropriately.	
7.	Clean the interior of the deep fryer again and wipe down with a lint free cloth to ensure all oil, food and other remnants are removed. Again, use the fryer rod to get in all those nooks and crannies.	
8.	Rinse the deep fryer thoroughly with fresh water to remove all cleaning solution. Use clean lint free cloths to dry all interior parts of the deep fryer.	
9.	Refill your fryer with recycled or fresh oil.	
	<p>Consequences of not cleaning the equipment periodically:</p>	
1.	The quality of your product will differ.	
2.	End users will forget to do so - Caring for the life of the equipment will be ignored.	
3.	Your equipment will break down constantly.	
4.	You will overspend on parts that should last a greater amount of time.	
5.	You will overspend on vendors and or take great time away from their schedule.	