

Installation

Delivery Check

Inspect the appliance immediately upon delivery.

- Do **not** accept the unit if it is visibly damaged.
- Note any damage on the carrier's delivery receipt.
- Report hidden damage immediately, as claims must be filed within the carrier's allowed time frame.

Packaging

Do not discard the original packaging until the appliance has been fully installed and inspected. The packaging can protect the unit during transport to its installation location or if the unit needs to be moved within your facility.

Remove all inner and outer packing materials before installation.

NOTE: Follow your local regulations regarding disposal or recycling of packaging materials.

Safety Instructions

WARNING: Risk of Electric Shock

All electrical connections must comply with the wiring diagrams supplied with the appliance. Refer to the diagrams located inside the appliance door when installing or servicing this unit.

Electrical Safety (Hardwired Installation)

WARNING: Electrical Hazard

Improper installation can cause electric shock.

- This appliance **must be hardwired** into a dedicated electrical circuit that matches the voltage and amperage specified on the rating label.
- All wiring connections must be performed **only by a licensed electrician** in accordance with local, regional, and national electrical codes.
- A disconnecting means (such as a circuit breaker or external switch) must be installed and accessible to the operator.
- Ensure all wiring is protected from heat sources, moisture, and mechanical damage.
- Do not operate the unit if the electrical connection appears damaged or improperly installed.
- Before servicing or cleaning the appliance, disconnect power at the breaker.

General Operation Safety

- Do not use the appliance if it has malfunctioned, been dropped, or is damaged.
- Use only manufacturer-approved accessories and spare parts; unapproved parts may cause injury, equipment damage, or void the warranty.
- Do not tilt or move the appliance while it is operating.
- Do not touch or operate the unit with wet hands.
- Never leave the unit unattended during operation—malfunctions can cause the oil or fat to over-heat and ignite.


- Do not fry wet or moist foods. Always remove excess water or ice from frozen items before frying.
Even small droplets of water can cause dangerous splashing or oil eruptions.

 **NOTE:**

Excess moisture or overfilling the basket can cause oil to foam excessively.
Do not leave food hanging over the basket edge while the basket is above hot oil.

 **Hot Oil Hazard**

Do not move or reposition the fryer while the oil is hot.
Allow the oil to cool completely before handling the unit.
Hot oil can splash and cause severe burns.

 **CAUTION:** Installation Must Be Performed by a Qualified Technician

- Place the appliance on a solid, level, stable, and heat-resistant surface.
- Do **not** install on flammable surfaces (e.g., tablecloths, carpets, etc.).
- Keep the device away from open flames, fireplaces, furnaces, electric heaters, or other heat sources.

Required Clearances

Ensure adequate ventilation and service access:

- Minimum 6 in. clearance on both sides and rear.
- Minimum 24 in. clearance in front for safe operation and maintenance.

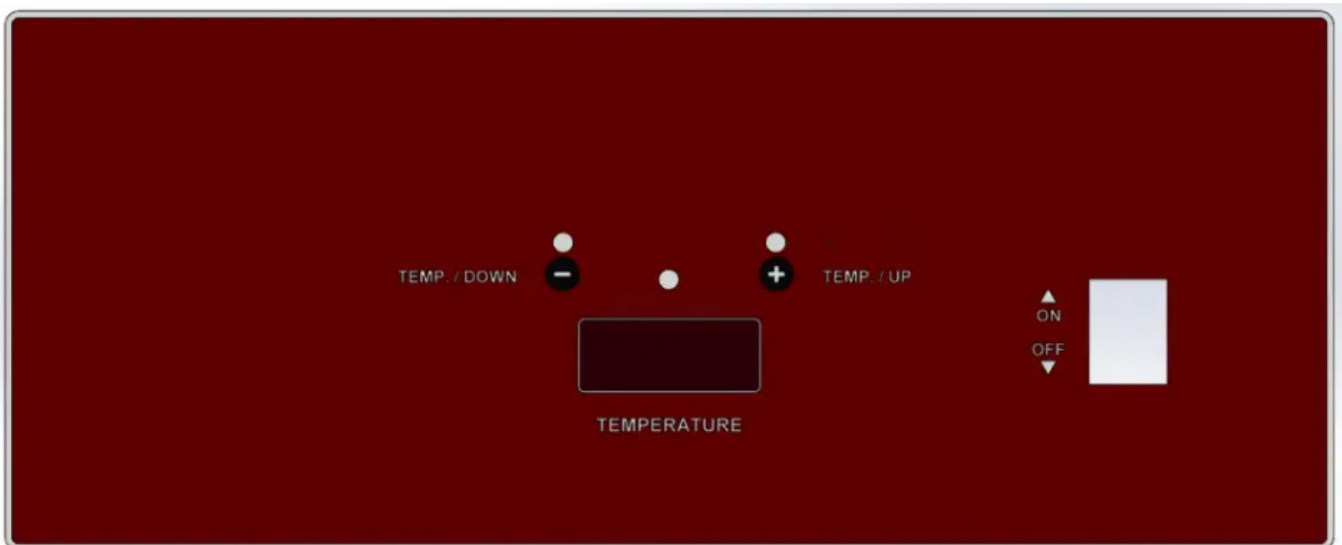
Avoid installations near water sources or areas with high moisture exposure.

Cleaning & Daily Care

- Do not allow grease to build up on the fryer's frame or body.
- Clean the interior and exterior daily with detergent and hot water.
- Dry the unit thoroughly.

Operation

CAUTION! The fryer may only be operated by personnel who have been properly trained in its use.



Control Panel Operation

The control panel is designed for simple and intuitive operation. To begin, press the ON/OFF switch located on the right side of the panel to turn the fryer on. Once the unit is on, the Power Indicator in the center of the panel will illuminate, and the digital temperature display will activate. Use the TEMP / UP (+) button to increase the set temperature and the TEMP / DOWN (-) button to lower it. The selected temperature will be shown on the digital display, allowing you to easily adjust the fryer to your desired cooking level.

During operation, the Left Heating Indicator and Right Heating Indicator lights will turn on to show when the heating elements are actively heating oil. These indicators help you monitor the heating status at a glance. When the oil reaches the set temperature, the corresponding heating light will turn off automatically. Use the temperature buttons at any time to make adjustments as needed. The fryer will maintain the programmed temperature automatically for efficient and consistent cooking.

Switching Between Fahrenheit (°F) and Celsius (°C)

The fryer is set to display temperatures in **Fahrenheit (°F)** when it leaves the factory. To change the temperature display between **°F and °C**, follow the steps below:

1. **Turn on the power switch** and ensure the unit starts normally with no fault alarms.
2. Within the first **30 seconds after powering on**, press and hold the **LEFT key for more than 5 seconds**.
3. The first two digits of the temperature display will show **"AE."**
4. Press the **LEFT key** once more to toggle between **°F and °C**.
5. The display will automatically exit the setting mode and show the selected temperature unit. You may repeat the same steps at any time to switch **back from °C to °F**.

Filling Tank With Shortening

Ensure that the device is switched off!

Notice: Solid shortening must NOT be used with this fryer. Melting solid shortening will damage the tank and void your warranty.

- Close the drain valve.
- Fill the fryer tank with liquid shortening.
- Shortening level should be between the min and max lines in the fryer tank.
- Shortening will expand when heated. Do not fill the fryer tank past the MAX line.
- Add fresh shortening as needed to maintain oil level.

Fry Basket Capacity:

The recommended maximum load per basket is 2.5 lbs (1.1 kg).

Extending Shortening (Oil) Life

You can significantly increase the life of your cooking oil by following these guidelines:

- Do not salt foods directly over the fryer.
- Use high-quality shortening or oil.
- Filter the shortening daily (minimum recommendation).
- Replace the oil if it develops an off-flavor or unpleasant odor.
- Keep the equipment and surrounding areas clean.
- Set the thermostat correctly; avoid overheating.
- Remove excess moisture and loose particles from food before frying.
- Use a fitted tank cover (not included) when the fryer is not in use to protect the oil from light and oxygen.

Cooking Guide

Food Item	Recommended Temperature	Cooking Notes
French Fries	325–375°F (163–190°C)	For best results, use a two-stage method: blanch at 325°F, finish at 375°F for crispiness. Avoid overcrowding.
Chicken (Bone-In/Breaded)	350°F (177°C)	Ensure chicken reaches internal temp of 165°F (74°C). Too low = greasy; too high = burnt coating.
Chicken Tenders / Nuggets	350–365°F (177–185°C)	Frozen breaded items may require slightly longer cook times.
Fish Fillets / Shrimp / Seafood	350–375°F (177–190°C)	Thin seafood cooks quickly; higher temps (375°F) ideal for battered fish.
Onion Rings	365–375°F (185–190°C)	High heat improves crispness and prevents soggy batter.
Mozzarella Sticks	350°F (177°C)	Fry quickly to avoid cheese blow-out; do not overfill the basket.
Donuts / Funnel Cakes	350°F (177°C)	Fry until golden brown; maintain stable temperature for even cooking.
Vegetables (Tempura, etc.)	350–365°F (177–185°C)	Light batters cook best at moderate-high temperatures.
Frozen Appetizers (Egg rolls, spring rolls, etc.)	350–375°F (177–190°C)	Adjust time based on size; fry until internal temperature is reached.

Cleaning and Maintenance

Safety Advice

Before beginning with repair or cleaning, make sure the device has been disconnected from the power supply and has cooled down. Do not use any acidic agents and make sure no water enters the unit.

To protect yourself from electric shock, never immerse the unit or its cables in water or other liquids.

CAUTION!

The device is not suited for direct washing via water jets. Therefore, you must not use any kind of pressure water jet for cleaning the device!

Cleaning:

Frypot Cleaning (Weekly)

1. Fill the frypot with water to just below the upper oil-level mark.
2. Add 1 **cup of detergent** and bring the water to a boil.
3. Reduce heat and let the solution simmer for 10–15 minutes.
4. Drain the solution and rinse the frypot twice with clean water.
5. Add ¼ cup of white vinegar to the final rinse to neutralize detergent residue.
6. Wipe the frypot dry with a clean towel before refilling with oil.
7. If the fryer will not be used immediately, apply a thin coat of cooking oil to the interior to prevent rust.

CAUTION

- Never wash or submerge the control panel (switching unit) in water. Moisture in the control area can cause electric shock, creeping current, or malfunction.
- Clean the control panel, outer surfaces, and power cord only with a soft cloth and mild cleaning solution.
- Do not allow water to enter the control panel or any electrical components.
- Avoid abrasive cleaners, caustic agents, or scouring pads. Stubborn residue may be removed by soaking affected parts.
- After cleaning, dry all components thoroughly before reassembly.
- When storing for extended periods, keep the fryer in a dry location away from corrosive vapors, acids, or gases.

Over-Temperature Shutdown (Safety Feature)

If the oil (shortening) becomes excessively hot, the fryer's **high-temperature safety shutoff** will automatically turn the unit off.

- If the fryer shuts down due to overheating:
Do NOT turn it back on until the oil temperature drops below 300°F (149°C).

This protects the fryer from damage and reduces the risk of fire.

Draining the Oil

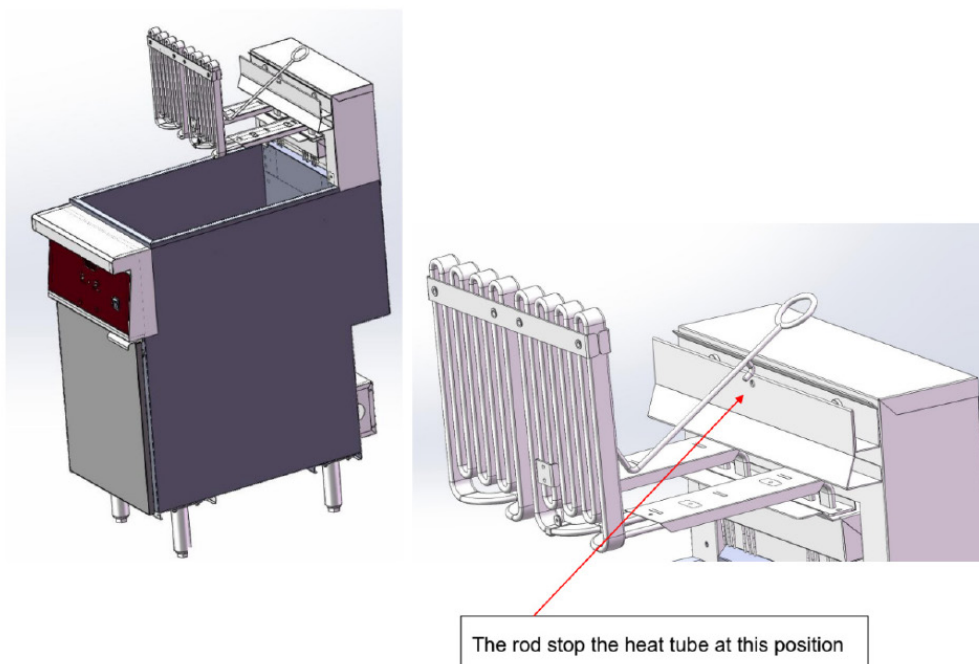
⚠ WARNING: Hot oil and hot components can cause severe burns. Use caution when draining, cleaning, or servicing the fryer.

1. Turn off the fryer and allow the oil to cool to a safe handling temperature.
2. Insert the drain extension into the drain valve. Tighten **hand-tight only**.
3. Position the drain extension over the **filtering device** or collection container.
4. Slowly open the drain valve to begin draining the oil; once it flows smoothly, fully open the valve.
5. When the frypot is empty, use a tank brush to remove any remaining debris.
6. Close the drain valve.
7. Refill the frypot with fresh shortening:
 - Fill no lower than the MIN line, and
 - No higher than halfway between MIN and MAX (oil expands as it heats).

Lifting the Heating Elements for Maintenance

CAUTION: This procedure must only be performed after the oil has cooled to a safe temperature. Hot oil can cause severe burns

1. **Locate the O-Ring Lift Rod:** Find the stainless-steel rod with the O-ring handle and small retaining hook attached to the heating element assembly.
2. **Lift the Heating Elements:** Pull the O-ring straight upward; the elements will pivot on their hinges as they rise.
3. **Engage the Hook:** Continue lifting until the elements reach the upright position, then latch the hook onto the basket-lift bar.
This secures the elements so they remain raised without being held.
4. **Perform Maintenance:** With the elements locked upright, the fry tank can be cleaned, inspected, or serviced.
5. **Lower the Elements:** Support the O-ring handle, lift slightly to release tension, unhook the rod, and slowly guide the elements back into their operating position.



Troubleshooting

Failure Analysis & Trouble Shooting

Problem	Cause	Solution
The unit is powered, but the power indicator does not illuminate and the fryer does not heat.	<ul style="list-style-type: none">• Blown internal fuse or tripped circuit breaker.• Improper wiring connection.• Over-temperature safety has activated.• Faulty temperature controller.	<ul style="list-style-type: none">• Verify the circuit breaker has not tripped and reset if necessary.• Have a qualified technician inspect all wiring connections.• Allow the unit to cool and reset the over-temperature safety device (performed by technician if internal).• Contact an authorized service technician for diagnosis and repair.
The heating indicator illuminates, but the fryer temperature does not increase as expected.	<ul style="list-style-type: none">• Interrupted contact with heating element.• Damaged heating element.	<ul style="list-style-type: none">• Contact Customer Service.