

Electric Pressure Fryer

INSTRUCTION MANUAL



Read this manual carefully prior to use.

Technology is subject to change without notice.

- **Product Description**

The series pressure fryer is the latest type that our company produced, which absorb and learn the production process of western chicken frying and traditional Chinese style chicken frying. It is made of stainless steel material, use the electronics to adjust time, control temperature and expel the air automatically. It is used to fry chicken, fish, sparerib, mutton, and all kinds of meat and vegetable. This machine is applicable for hotels, fast food shops, restaurants, factory dining room, individual business, etc. It has the advantage of low energy consume, no pollution, easy to operate, high efficiency and durable.

- **Structure**

I. Main Technical Parameters

1. Rated Voltage: 380V
2. Rated Frequency: 50HZ
3. Rated Input Power: 12kw
4. Rated Working Pressure: 0.085KPa
5. Output: $\approx 25\text{kg/h}$
6. Range of Temperature Control: 50-300 °C (adjustable, the highest temperature you set can be 200°C)
7. Electronic Timing: 0-90min (adjustable)
8. Electricity consumption: $\approx 3\text{kw/h}$ (Constant Temperature Time is included)
9. Oil Capacity of the Fry: 25L
10. Gross Weight: 95kg
11. Overall Dimensions: 470*920*1180 mm

II. Installation and Debugging

1. The machine should be placed at a dry clean and ventilated place, where have emergency exits and fire extinguishers. The machine should not be close to the wooden walls, should not be placed around the flammable items.
2. The machine should be placed flat, check whether every parts is normal, if any problems, repair it and then use.
3. This machine adopts 380V power supply. When connection, please connect the neutral conductor (N) carefully, otherwise the machine will be damaged. There shall be a special purpose cutoff installed on the input line front end, and its accessional facilities shall conform to the requirements of the electricity capacity of the machine and ask the eligible technician to install.

4. The grounding terminal of the machine shall be grounded reliably, its section ≥ 2.5 mm². If many machine is working at the same time, a equipotential device should be equipped between each set.
5. During the conveyance of the machine, the vibration will cause the loose or removal of the spare parts, so when installation and debugging, please tighten each loosening parts.
6. Pour oil before heating, and its oil level can't be lower or higher than the oil level line. It is forbidden to heat if there is no oil in the boiler, otherwise the electro thermal pipe will be burned out.
7. The temperature is set between 150 °C and 180 °C, the user can set it depending on the production, timing set, cold oil to heat for 20 to 30 min, hot oil to fry 10 to 15 min, before frying the food, the oil temperature must be over 150 °C.
8. When cold oil is heating, you'd better not cover with the lid. Mix up manually the oil continuously to heat it fast and well-proportioned.
9. The normal max working pressure is usually at 0.07Mpa to 0.09KPa, if the indication of the pressure gauge exceeds 0.09MPa and continues to increase, discharge the air manually, and unbolt moderately the air-release valve to discharge the air, making the air pressure keep at 0.08Mpa to 0.09Mpa.

III. Operation Principle and Process

1. Cleaning:

Open the door, close the oil drain valve, use hot water with cleanser essence to wash the fry pot. Then open the oil drain valve to drain away water, wipe-dry the pot. Then close the oil drain valve, take out the oil tank and pour out the water. Then put the tank back.

2. Preheating the oil:

Before pour the oil into the fry pot, you must make sure that the oil drain valve is closed. After checking this, close the door, pour about 25L oil into the pot. (The oil should submerge the sensor, but not too full). Connect the power to start the machine.

Turn on the power switch, set temperature at about 120°C, and turn on the heating switch. When temperature reaches the setting valve, the green light in temperature-controlled meter will go out, the red light go on. When preheating, there are no food in the fry pot, that means no steam, no pressure, so please pay attention to time and temperature of heating, and keep the lid open.

3. Frying process

After preheating, (which means the temperature reaches the setting valve), now you can put the prepared food into the basket(the machine is equipped with one basket), using the handle of the basket to lift the basket to the fry pot, then take the handle of the basket away and close the fryer lid, then tighten the threaded rod. Set the temperature at about 160°C(according to your own demand), then turn on the timer switch, set time at about 10 minutes(according to your own demand), the machine starts frying now. The temperature is rising and the timer begin to timing now. During the heating process, when the pressure reaches 0.06Mpa to 0.08Mpa, the deadweight safety valve starts to discharge the air automatically, making the air pressure keep invariant.

As the time going to “0”, the alarm bell ring, turn off the timer and power, open the deflation valve to deflate the air, wait for the pressure gauge shows “0”, then wait 10 seconds more, loosen the threaded rod. Then press the beam, using the handle of the basket to lift the basket, waiting for few seconds, then you can take the basket away from the fry pot.

4. Drain oil and clean:

Everyday after the work, waiting the oil cool, then open the drain valve to drain oil to the oil tank, let the oil residue deposit naturally at the tank. Take out the oil tank, put it at another place, close the drain valve and clean the fryer pot.

When next day you start to use the fryer, pour the clean oil into the fry pot, and pour away the residue.

IV. Safety and Points for Attention

1. In order to protect people from hurt, the machine can not be used if a grounding device is not equipped. (use 2.5mm² cuprum wire to contact with the ground bolt)
2. Don't start to heat when there is no oil in pot or the oil level lower than the heating pipes, otherwise the heating pipes will burn out. Please don't wash the heating elements by cool water until they are cooling, or it will explode.
3. Latch the lid before heating. Don't operate the securing hook and draining the oil. Before you open the fryer lid, make sure that there is no pressure in the fry pot, that means the pressure gauge shows “0”. After 30 second, then you can open the fryer lid to avoid explosion for the pressure.
4. In order to keep the good sealing between fryer pot and fryer lid, do not use handle or some other hard tools to strike the fryer lid and mouth of fryer.
5. The rubber seal of the fryer lid can not be dismantled of yourself. For it may effect the sealing. While it is not working, you should close the fryer lid, but not too tight to avoid the aging of the seals.
6. You should cut off the power if the machine is not working in order to avoid explosion may caused by wrong operation.

V. Maintenance and Upkeep of the Machine

1. Clean the overflow valve twice weekly, screw the screw lid, and clean the gravity block, making it jump freely, open and close flexibly. Check the general electricity and screws of power line, and joints monthly. If anything is loose, fasten them to make them contact well and control sensitively.
2. Clean the dirt of the heating pipe in the boiler, the cabinet should keep clean after daily use, keep clean and sanitary to enhance the use life of the machine.
3. After a long time use, the rubber gasket shall be replaced in time if it is found aging and ineffective. Loosen the glue bar fastening screws of four sides on the lid, take out the glue bar from the groove slowly, put new sealing rings into the groove, and fasten the screws.
4. The machine is equipped with overheating protector. If the temperature controller is out of work and the oil temperature is up to 250°C , temperature limiter will cut off the heating power to make sure safety. Operator should check the reason for overheat and try to solve it. If needed, you should press the reset key in the “temperature limiter” to restart the machine.

Trouble Shooting

No	problem	Cause
1	Machine not work	Check the electric power on or off, see the fuse whether burn, check phase or neutral wire whether is installed well or not. If it is not connect well, reset it.
2	Not Heating	1.Check the contactor and make sure it is connect well, if not, reconnect it.
		2.Check whether the time relay is in good condition, if not, adjust it or reset it
		3.Check whether the panel is in good condition, check the temperature sensor , adjust it or reset it.
3	Heating slowly	1.Check the heating elements, if it is not connected well, adjust it.
		2. Check the heating elements by multimeter,
4	Not controlling temperature automatically	Check the Temperature sensor, if it is work, adjust it , mend it or reset it.
5	Not Timing	Check the timer working or not, if not, adjust or change the time controller
6	Operating pressure too high	Check the dead weight valve, open it and clean it.
7	Pressure Gauge is not working or pressure is below the specified working pressure	1.Check the pressure gauge, if it is not working, change a new one.
		2. Check the solenoid valve closed well or not, close it tightly. If it is not closed well, you should change a new solenoid valve.
		3.Check the dead weight valve, to make sure the screw inside is well, if not, change a new one.
		4.If the lid is leak gas, you should change the seal rubber or adjust it.
8	Over temperature and it can't be restarted.	After trouble clearing, press the rest key of temperature limiter.