

# Computer version lifting electric fryer User Manual



## Product Description

Deep fryers are mainly used in Chinese and Western fast food restaurants to fry French fries, chicken wings and other foods. Generally, food is frozen in the refrigerator and is still frozen before being put into the deep fryer. The oil temperature will drop sharply. If the deep fryer cannot sense and return to temperature quickly, the food will be fried for a long time, which will inevitably cause the water inside the food to be lost, and the fried food will be dry, which will greatly affect the taste of the food.

The new computerized fryer has the characteristics of fast temperature sensing, precise temperature control, and fast temperature recovery. The new sensor probe can sense temperature changes of 0.5 degrees Celsius, reacts quickly to temperature drops, and recovers quickly, allowing food to quickly lock in moisture. The temperature control range can reach  $\pm 2$  degrees Celsius. It can cook and fry 12 different ingredients at the same time, and the frying time and the intermediate shaking time of each ingredient can be recorded separately.

## Specifications

model	Operating voltage	Total Power	Oil cylinder capacity	size
HEF-871A1	AC220V	9 KW	28L	Width 400 Height 1100 Depth 900 (mm)
HEF-872A1	AC220V	9 KW	1 4L x 2	Width 400 Height 1100 Depth 900 (mm)
HC-FRY18-1	AC380V	18KW	28L	Width 400 Height 1100 Depth 900 (mm)
HC-FRY18-2	AC380V	18KW	1 4L x 2	Width 400 Height 1100 Depth 900 (mm)

## Gift Accessories List

Accessories List	quantity
Fryer Grid	1 set
Frying basket	2

## Installation Instructions

- ★ When installing an open fryer, a good ventilation environment must be ensured and flammable materials must be kept away from the working area.
- ★ Adjust the height of the casters and adjustable feet to make sure it is level.
- ★ Take out the accessories, protective net, oil drain pipe and other accessories in the cylinder.
- ★ Install the power supply: Connect the power cord to the air leakage switch. The overcurrent needs to be at least 63A, and the ground wire must be connected.
- ★ All users must strictly abide by the electricity safety guidelines. The equipotential connection terminal of this equipment is located at the bottom of the side, and should be connected to the equipotential terminal of the adjacent equipment (closest) with a copper core wire of no less than 2.5 square millimeters.



The meaning of equipotential: refers to terminals that, when connected to each other, enable all parts of a device or system to reach the same potential.

## Operation Instructions

Before using the fryer for the first time, perform the following steps: Level the fryer. Close the fryer drain valve, add water to the bottom oil line, set the fryer temperature to 88 ° C, drain the boil water, clean the fryer, add frying oil, and follow the procedure below.

## Cooking Pot

Before adding frying oil, clean the fryer according to the following procedure (at least once a month). First, close the oil valve and add cold water and detergent.

Turn on the fryer power switch, start the computer board, adjust the temperature to 88 ° C and cook the pot for about 45 to 60 minutes. Note that the fryer should not be left unattended to prevent overflow. Turn off the power, add clean water, rinse the pot and drain the liquid. Re-add clean water and clean twice, and wipe it clean without any water marks.

## Add frying oil

1. Before adding frying oil, close the oil drain valve of the fryer and turn off the power.
2. Take out the frying basket support frame and add cooking oil into the empty pot. **The maximum**

**one-time loading amount is 1kg .**

3. Reinstall the frame on top of the heater to prevent the heater from floating above the oil.

Note: If you use solid oil, please press the oil tightly into the oil pan, fill the area around the heating tube without leaving any gaps (to prevent the heating tube from drying out and being damaged), and start the oil melting process.

## Precautions

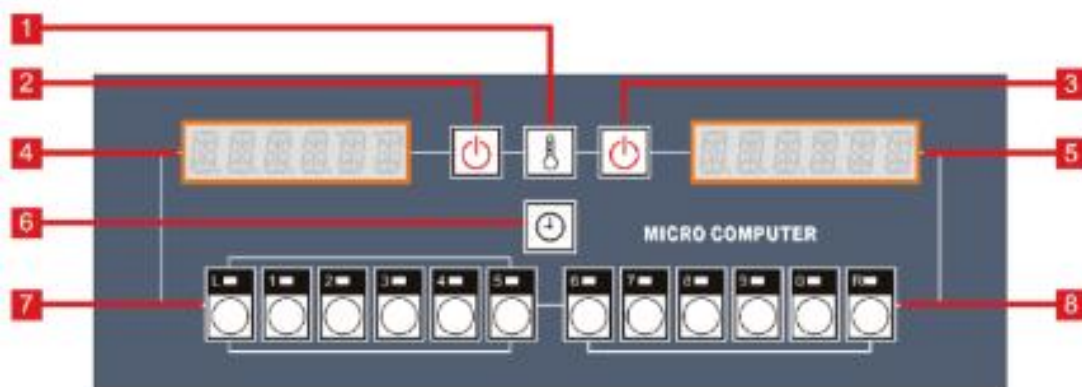
When using, non-staff members should not approach the deep fryer. The oil level in the deep fryer should not be lower than the minimum oil level, which may cause fire or damage to the electric heating tube .

**Do not use old oil for frying, as this will reduce the flash point and make it easier to over-boil .**

Do not load too much food at one time. When the food is too wet, be careful to prevent oil splashing and scalding when loading. Excessive boiling of the oil temperature will damage the quality of the food and personal safety.

When not in use, unplug the power plug or turn off the power switch to avoid accidents. All maintenance work must be carried out when the power is turned off. If the machine fails, do not disassemble it by yourself. Please send it to the company's authorized maintenance department or business for repair. This manual is not applicable to people with physical, sensory or intellectual disabilities, or those who lack experience and knowledge (including children).

## The Panel Description



- 1: Temperature/Exit button
- 2: Left furnace power button(Click to turn on, long press to turn off)
- 3: Right furnace power button (Click to turn on, long press to turn off)
- 4: Left furnace digital tube display
- 5: Right furnace digital tube display
- 6: Time/Confirm button
- 7: Six menus of the left furnace
- 8: Six menus of the right furnace

## Panel Operation Instructions

### 1. Power on :

#### Single cylinder mode:

Click the left furnace switch or the right furnace switch, the push rod rises, and the digital tube displays STATUS on the left and HEAT-x on the right (x: 0/1 is the working status of the heating wire, 0 is stopping heating, and 1 is heating).

#### Dual cylinder mode:

When the left furnace is turned off, press the left furnace power button KA to turn on the left furnace, the left furnace push rod rises, the left furnace system starts working, and the digital tube displays HEAT-x (x: the working state of the heating wire, 0 means stopping heating, and 1 means heating).

When the right furnace is turned off, press the right furnace power button KB to turn on the right furnace, the right furnace push rod rises, the right furnace system starts working, and the digital tube displays HEAT-x (x: the working state of the heating wire, 0 means stopping heating, and 1 means heating).

**2.Check the temperature :** When the device is powered on, click the Temperature/Cancel button to check the current temperature.

**3. Set the temperature :** long press the temperature/cancel button to enter the furnace temperature setting state;

When in single cylinder mode: the left digital tube displays TEMP, and the right displays S-xxx (x = edited temperature). You can move the flashing position through menu L and menu R, and change the flashing position value through menu 0 to 9. After the change is completed, click the time/confirm key to save and exit, and click the temperature/cancel key to exit directly. If there is no operation in the editing state for 10 seconds, it will automatically exit the editing mode and return to the main page

When in double-cylinder mode: the left digital tube displays the target temperature of the left furnace, and the right digital tube displays the target temperature of the right furnace. The flashing position can be moved through menu L and menu R, and the flashing position value can be changed through menu 0 to 9. After the change is completed, click the time/confirm key to save and exit, and click the temperature/cancel key to exit directly. If no operation is performed in the editing state for ten seconds, the editing mode will be automatically exited and returned to the main page.

**4. Set the menu timing and shake time** : long press the time/confirm button, then the left and right digital tubes will display SET and TIME respectively, and the LED light will flash red as a whole. Enter the menu setting mode.

(1) Select the menu: Click the menu you want to change, the LED light of the corresponding menu will be on red, and the others will be off. Click to display the cradle time setting.

(2) Set the cradle shaking time: The left digital tube displays MENU-x (x is the number of the corresponding menu), and the right displays SHtt: (t is the cradle time). You can move the flashing position through menu L and menu R, and change the flashing position value through menu 0 to 9. After editing, press the time/confirm key to save, and then automatically enter the timing time setting menu.

(3) Set the timing time: The left digital tube displays MENU-x (x is the number of the corresponding button), and the right displays T0tt:tt (t is the timing time). You can move the flashing position through menu L and menu R, and change the flashing position value through menu 0 to 9. After editing, press the time/confirm key to save and exit, and it will automatically return to the selected menu state.

(4) Continue to set the menu: return to the left and right digital tubes to display the SET and TIME pages respectively, and you can continue to edit the next menu. If you need to exit the editing

mode, you can click the temperature/cancel key to exit. If no operation is performed in the editing state for ten seconds, the editing mode will be automatically exited.

## **5. Basket shaking reminder**

When the frying process reaches the set basket shaking time, the system will issue a basket shaking reminder, the buzzer will sound intermittently and for a long time, and the blue menu light will flash. Press the corresponding menu button to turn off the basket shaking reminder.

## **6. Force stop**

During the frying process, if you need to force stop the current menu timing, you can long press the corresponding menu button to force stop the timing of the corresponding menu.

## **7. Shutdown**

Single cylinder mode: long press any power button, the device will shut down all outputs and enter shutdown state, the left digital tube displays STATUS, and the right displays OFF;

Double-cylinder mode: long press the power button of the corresponding furnace, the device will shut down all outputs of the corresponding furnace and enter shutdown state; after shutdown, it will display OFF;

## Common faults and troubleshooting

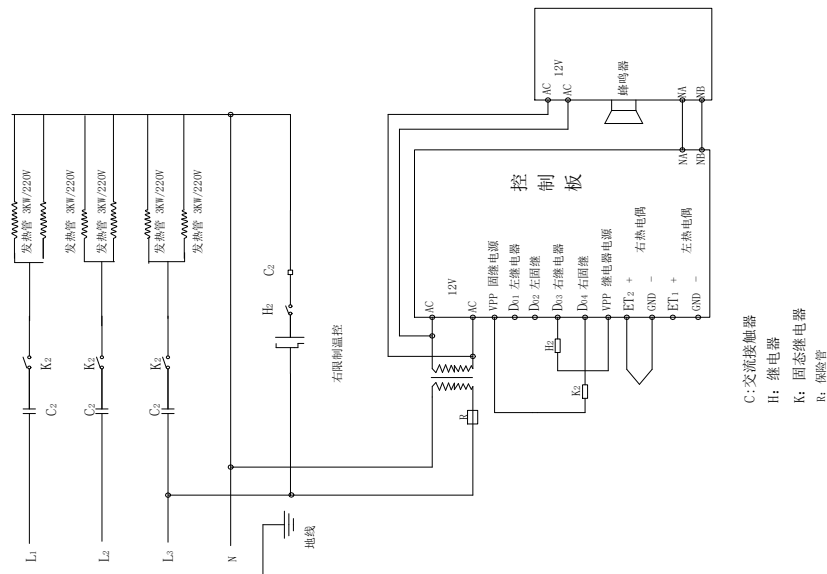
Fault phenomenon	Cause	troubleshooting
No heating or insufficient heating	Heating tube broken	Replace the heating tube
	AC contactor is broken	Replace the AC contactor
	The solid state relay is bad.	Replace the solid state relay
	Probe damage	Replace the probe
	Power not connected	Check the power supply
	Temperature setting too low	Check and reset, increase the temperature
	Limit thermostat power failure trip	Reference limit thermostat power failure trip
Limit thermostat power failure trip	Setting the temperature too high	To reset, turn down the temperature and press the limit thermostat reset
	Limiting thermostat damage	Replacing the Limiting Thermostat
Oil temperature is too high	The probe is loose or damaged	Re-fix or replace the explorer head
	Solid State Relay Breakdown	Check and replace the solid state relay
	Computer board damaged	Replace the computer board
Do not call the police	The buzzer is broken or the related circuit is blocked.	Check the circuit or replace the buzzer
	Computer board damaged	Replace the computer board
No display on the computer board	Transformer or fuse burnt out	Replace the transformer or fuse
	Computer board damaged	Replace the computer board
	The power is not on	Check the relevant lines



## Maintenance and care

- ★After using the electric fryer, you can clean it with a wet surface. If necessary, wipe it with a neutral detergent. It is strictly forbidden to spray water to rinse the equipment.
- ★When not in use for a long time, clean the furnace body and store it in a dry, well-ventilated environment without corrosive gases. If temporary storage is required, rain protection measures should be taken.
- ★New vegetable oil should be replaced at any time, and it is strictly forbidden to use old oil.
- ★After each use, please be sure to remove the plug and wait until the pot is completely cooled before cleaning. When cleaning, use a soft cloth dipped in neutral detergent to gently wipe. Do not use metal brushes, corrosive solvents, etc. to avoid damaging the non-stick coating and the surface of the pot.
- ★Do not put the entire device into water for cleaning to avoid electric shock or malfunction. Use a well-wrung damp cloth to wipe off any debris.
- ★The detachable inner pot and oil screen can be cleaned with a soft cloth immersed in water and detergent.
- ★When not in use for a long time, please clean the equipment and store it after it is dry.
- ★ If the power cord is damaged, it must be replaced with a special cord or a special component purchased from its manufacturer or maintenance department. The above work should be completed by professionals.

## Attachment: Circuit Schematic Diagram



The above faults must be checked and repaired by professionals, and other personnel are not allowed to disassemble the parts of the electric fryer at will.

All power supplies must be cut off before maintaining or repairing the equipment.

## Special Notes:

All contents of this manual are written for the products at that time. Our company reserves the right to change the product design. When the design is changed and the manual is not improved in time, we hope that customers will understand!