

ELECTRIC FRYER

Instruction Manual




To avoid the risk of accidents or damage to the appliance. It 's essential to read these instruction before it is installed or used for the first time.

1. WARNINGS

- New use or repairing this product must be performed by the experts, qualified person or those who have installation licence, or those who are authorized by the manufacturer.
- In installation or maintenance, please obey the following instructions carefully to ensure the safety use of this appliance.
- Check that none of the parts is missing or damaged. If there is any doubt about the product, please do not use it, and consult with experts.
- Keep packing material out of reach of the children to avoid accident (especially the plastic bag, screw etc)
- This appliance should only operated by the person who is familiar with the unit.
- When not using the appliance or the operator is absent, please turn off the unit to avoid any accidental injury or damage.
- If there is need for repair, please have experts undertake this, using original manufacturer spare parts. It is dangerous to not follow the above requirements.
- This appliance is for commercial use and not for any other use, otherwise, it may be dangerous.
- Do not rinse the equipment with water directly. Clean the surface of stainless steel periodically with appropriate method to prevent any damage brought by oxidization or any other chemical interference.
- Unplug cord from outlet when not in use and before cleaning.
- DO NOT move or transport this fryer until fryer oil has cooled completely. Doing so can result in severe burns.
- Always cook on a firm, dry and level surface.
- High temperature will cause scalding. Do not stand over fryer when operating and do not touch any part of machine while in operation, other than handle of basket and power controls.
- Do not use unit with a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.
- Keep children and animals away from fryer.
- Please keep this instruction Manual for future reference.

2. INSTALLATION

This fryer is a plug-in product but commercial safety regulations require additional earthing to be carried out. Only a suitably qualified technician should install the product. There is an earth bolt at the back of the fryer . Complying fully with safety regulations, connect the earth wire with suitable cable.

- A suitable switch, fuse breaker and air breaker should be installed near the fryer.
- You may see smoke coming from the elements when the machine is first switched on, this is normal.
- Any Incorrect Installation, Alterations, Adjustments And/or Improper Maintenance Can Lead To Property Loss And Injury. All Repairs Should Be Done By Authorized Professionals Only.
- KEEP ALL FLAMMABLE AND COMBUSTABLE LIQUIDS AWAY FROM PRODUCT.
- THIS MACHINE MUST BE PLACED ON A LEVEL SURFACE.

3. OPERATION

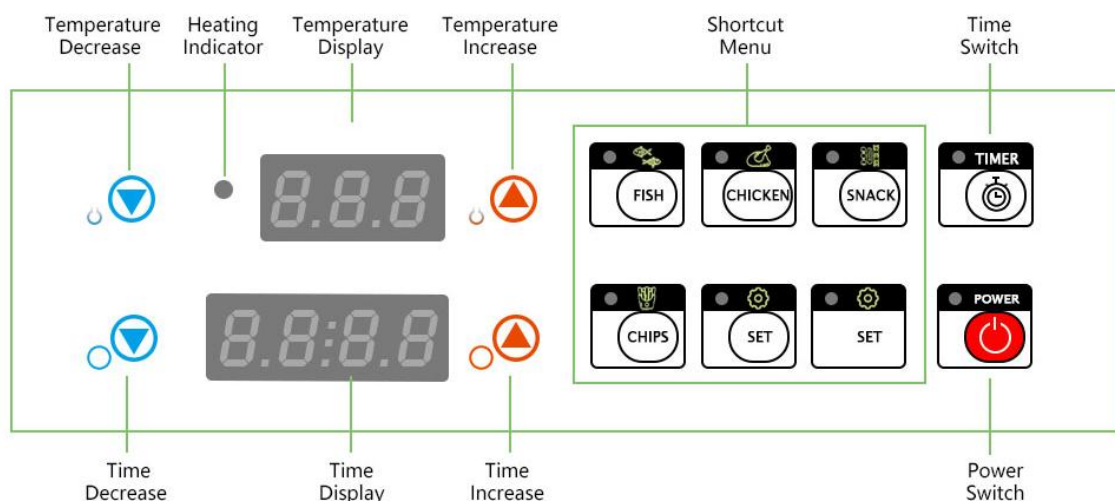
1. Before using this product, ensure that the electricity supply conforms to the rating markings on the fryer and check there is no damage to the power cord. The use of a surge protector or circuit breaker is advisable.
2. Remove baskets from the oil tank.
3. Fill oil receptacle with vegetable oil to the tank.

NOTES: Be aware of the minimum and maximum oil level marks (“H-/L-” or “MAX-/MIN-”). For safe operation of the product, **DO NOT** allow the oil level to exceed the “H- or MAX-” maximum level when adding oil. Also, the oil level **MUST** exceed the “L- or MIN-” minimum level to avoid dry heating, or the heater will be burnt out.

4. Set the shortcut menu:

4.1 There are 6 different settings, can set different temperature and time to cook different food.

Button 1 = Fish, Button 2= Chicken, Button 3= Snacks, Button 4= Chips, Button 5 and 6 = Custom Buttons



4.2 How to set the temperature and time:

Turn on the “POWER” Switch, the heating element starts heating. Press the “Fish Button”, press the “Temperature Increase” or “Temperature Decrease” button to set the desired temperature for cooking fish; press the “Time Increase” or “Time Decrease” button to set the desired time for cooking fish. After the temperature and time is set, wait for 3 seconds, the temperature and time setting are finished. To set the button 2-6, repeat the same procedure.

5. When the temperature reaches the desired degrees for cooking fish, Load each basket; NEVER more that half way full. Carefully place loaded basket into the cooking oil to avoid splash. Press the “Time” Switch, the time display starts countdown, when it ended, the machine will alarm to indicate the frying is finished, gently shake off excess oil from food when removing from tank after frying. The basket can be lifted to a draining position by placing the hook located on the basket into the rods. Then you can take the fish out.
6. To cook other food, press the corresponding buttons and repeat the same procedure as to cook fish.



WARNING: RISK OF SEVERE BURNS. Ensure the lid cover is not wet or covered in condensation when placed on the fryer. Over-wet food can cause surge boiling. Even small amounts of water in hot oil can burn you. **DO NOT** touch hot liquid or heating surfaces while unit is heating or operating.



NOTE: If for any reasons, the cooking temperature gets too high (exceeds 446° F/230°C), an overheat facility-Reset Button/Temperature Limiter at the rear will cut the power off . It can be reset by allowing the unit to cool to room temperature then unscrew the cap of reset button counterclockwise. Use a pen or similar narrow tool and press the reset button down. The button should stay in the down or in the set position

NOTES: If unable to reset the temperature safety switch or the switch continues to trip, seek advice from a qualified technician.



WARNING: Oil can stay hot for 6~7 hours. RISK OF SEVERE BURNS.
Hot oil is capable of causing severe burns. For safety, make sure the fryer is unplugged when you remove the oil.

7. Unplug the fryer from the socket when not in use.
8. When cooking is finished after the day, the oil must be removed from the oil tank and stored elsewhere. This procedure **MUST** only be carried out when the oil is **COMPLETELY COOL**. When the oil temperature cools down, put a metal container under the drain valve. Lift drain valve (A) up (C) and slowly rotate to the open position (B) (See Fig. 5 and 6). After the oil has drained close the drain valve (A) by turning to the closed position (B) (See Figures 5 and 6)

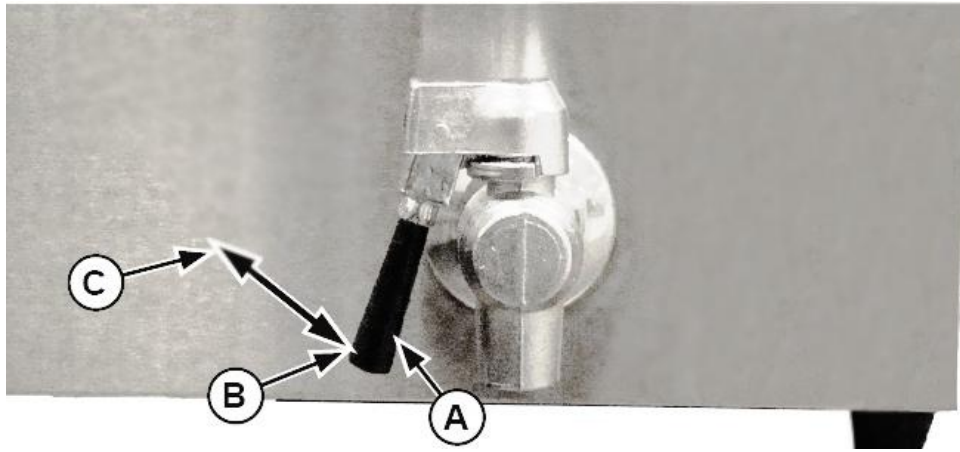


Fig 5. Valve Closed Position.

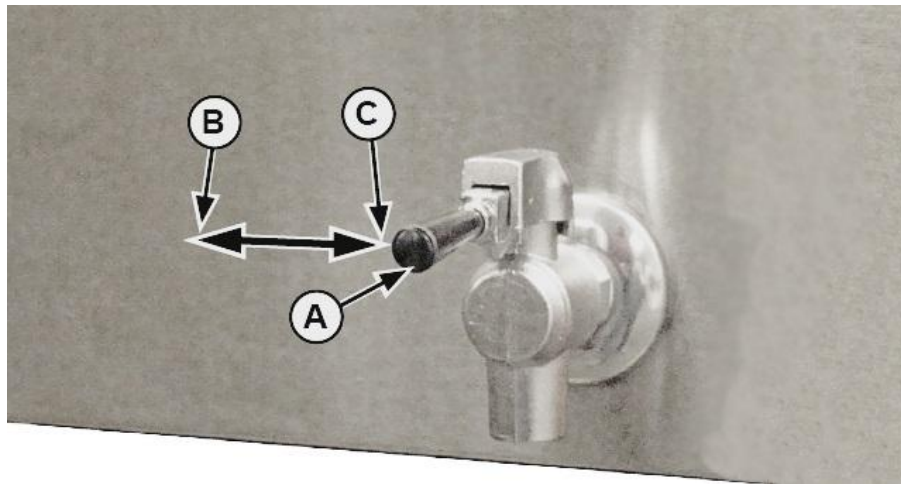


Fig. 6. Valve Open Position.

4. MAINTANANCE & CLEANING

- **IMPORTANT:** Always unplug fryer from the mains power socket and allow to cool completely before cleaning & repair. **Take Caution: Oil can stay hot for 6-7 hours.**
- To maintain the appearance and increase the service life, clean your unit daily.
- DO NOT spray or splash water directly onto the product or use a water jet to clean it.
- DO NOT submerge any part including the control box, elements, electric plug or mains lead in water or other liquids.
- DO NOT use steel wool pads or abrasive creams to clean the fryer tank, outer body of the fryer or power cord. Use a damp cloth or sponge dipped in soapy water to clean the unit.
- Use a mesh skimmer daily to remove sediment from the fryer as needed.
- When not in use, turn the temperature control to the '0' position, turn off power switch and unplug fryer from socket. Store fryer in a safe, clean, dry, well ventilated place if for long term storage.
- Dry thoroughly after cleaning.

5. TECHNICAL DATA

Model	Voltage	Power (Kw)	Capacity (L)	Dimension (mm)
DZL-76BC	220~240V/50~60Hz	9	76	950*585*930

6. TROUBLE SHOOTING

If a problem occurs that does not appear on this table, stop using the fryer and seek help from the manufacturer, a qualified technician or an authorized dealer.

Problem(s)	Cause(s)	Solution(s)
Control panel is works, but not heating	Heating Element is broken	Replace the heating element
Control panel not works	Control panel is broken	Replace the control panel