

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.

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)
Pilot Light does not come on when the temperature control is turned up.	Micro Switch in “OFF” position (if the model has).	Reset the Micro Switch to the correct position.
	Temperature safety switch is tripped.	Reset temperature limiter.
	Pilot Light malfunction.	Replace Pilot Light.
Temperature indicator is on, but heater tube is not hot	Temperature limiter has tripped.	Reset overheating protecting button by hand on bottom of electrical box.
	Electric heater tube is not properly connected.	Tighten both sides of electric heater.
	Heater is defective.	Change electric heating tube
Power indicator is on but the desired temperature is not reached.	Temperature controller is burned out.	Change temperature controller.
Temperature control is normal but indicator is not on.	Indicator light is burned out.	Change temperature controller.
Oil gets too hot.	Thermostat Control malfunction.	Replace Thermostat Control.
	Temperature limiter malfunction.	Replace malfunction.
Oil does not get hot enough.	Thermostat Control malfunction.	Replace Thermostat Control.
Oil heats slowly.	Low or incorrect voltage to unit.	Verify that voltage rating in unit matches the source voltage. If not have qualified electrical personnel install proper source voltage.

B. Models with drain valve

Model	Voltage	Power (Kw)	Capacity (L)	Dimension (mm)
DZL-8L	220~240V/50~60Hz 110~120V/60Hz	3.25	8	260*415*385
DZL-8L-2	220~240V/50~60Hz 110~120V/60Hz	3.25+3.25	8+8	520*415*385
DZL-10L	220~240V/50~60Hz 110~120V/60Hz	3/2	10	275*445*300
DZL-20L	220~240V/50~60Hz 110~120V/60Hz	3+3/2+2	10+10	560*445*300
DZL-10V	220~240V/50~60Hz 110~120V/60Hz	3/2	10	280*455*350
DZL-20V	220~240V/50~60Hz 110~120V/60Hz	3+3/2+2	10+10	570*455*350
DZL-13V	220~240V/50~60Hz 110~120V/60Hz	3/2	13	280*455*375
DZL-26V	220~240V/50~60Hz 110~120V/60Hz	3+3/2+2	13+13	570*455*375
DZL-17V	220~240V/50~60Hz 110~120V/60Hz	3/2	17	310*515*365
DZL-34V	220~240V/50~60Hz 110~120V/60Hz	3+3/2+2	17+17	625*515*365
JS-81	220~240V/50~60Hz 110~120V/60Hz	4.8	18	330*615*439
JS-82	220~240V/50~60Hz 110~120V/60Hz	4.8+4.8	18+18	650*615*439
DZL-13B	220~240V/50~60Hz 110~120V/60Hz	3/3.5	20	530*480*405
DZL-26B	220~240V/50~60Hz 110~120V/60Hz	4.5/5	30	641*523*450
DZL-131E	220~240V/50~60Hz 110~120V/60Hz	3.5	20	670*537*405
DZL-261E	220~240V/50~60Hz 110~120V/60Hz	5	30	710*560*405
DZL-12B	220~240V/50~60Hz 110~120V/60Hz	3	12	635*380*225
DZL-25B	220~240V/50~60Hz 110~120V/60Hz	4.5	25	770*420*250
DZL-18B	220~240V/50~60Hz 110~120V/60Hz	3.2	18	450*490*200
DZL-400	220~240V/50~60Hz 110~120V/60Hz	3/2	30	460*540*365
DZL-800	220~240V/50~60Hz 110~120V/60Hz	3+3+2+2	30+30	800*400*190
DZL-16V	220~380V/50~60Hz 110~120V/60Hz	3/6	16	345*550*370
DZL-32V	220~380V/50~60Hz 110~120V/60Hz	3+3/6+6	16+16	690*540*370
DZL-52B	3N~380V/50Hz	7.5/9	52	680*575*935
DZL-76B	3N~380V/50Hz	9/12	76	950*575*935
DZL-48V	3N~380V/50Hz	9	48	450*760*945
DZL-96V	3N~380V/50Hz	9+9	48+48	850*760*945

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 plug socket 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) Removal baskets from the oil tank.
- (3) Fill oil receptacle with vegetable oil to the tank.

NOTE: 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) Make sure the temperature regulator knob and power switch (if the model has) are in the “0” /“OFF” position before you plug the machine into an outlet. Once you plug the machine in and turn the power switch on (if the model has), a yellow “Power Light” (if the model has) will come on. Then, rotate the temperature regulator knob clockwise to the

desired temperature indicated by the pointer. A green “ Heat Light” will come on, and the heating element starts heating. Allow the unit to preheat and the oil to come up to cooking temperature, approximately 15~20 minutes. When the desired temperature has been reached, the green light will turn off and cycle, and the temperature controller will maintain the temperature automatically.

- (5) Load each basket with food; NEVER more that half way full.

NOTE: The enclosed frying basket is intended to hold small foods such as French fries, onion rings, chicken, donut, funnel cake and churros, etc. Large food can be placed directly into the basket or oil tank. Before using ensure the handle is securely locked in place.

- (6) Carefully place loaded basket into the cooking oil to avoid splash.

- (7) When food is cooked, 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 on tank or a side draining tray (if the model has).



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.

- (8) If for any reasons, the cooking temperature gets too high (exceeds 446° F/230°C), an overheat facility-Reset Button/Temperature Limiter (A, see Fig.1, it normally locates on the front control panel or back of the electric box) 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 (A) and press the reset button (B) down (see Fig. 2). 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.

5.TECNICAL DATA

A. Models with removable oil tank

Model	Voltage	Power (Kw)	Capacity (L)	Dimension (mm)
DZL-6H	220~240V/50~60Hz 110~120V/60Hz	1.5	1.5	345*163*277
DZL-8H	220~240V/50~60Hz 110~120V/60Hz	2	2.5	412*176*280
DZL-061B	220~240V/50~60Hz 110~120V/60Hz	2	6	190*435*285
DZL-062B	220~240V/50~60Hz 110~120V/60Hz	2+2	6+6	380*435*285
DZL-081B	220~240V/50~60Hz 110~120V/60Hz	2	8	190*435*320
DZL-082B	220~240V/50~60Hz 110~120V/60Hz	2+2	8+8	380*435*320
DZL-10B	220~240V/50~60Hz 110~120V/60Hz	3/2	10	275*430*265
DZL-20B	220~240V/50~60Hz 110~120V/60Hz	3+3/2+2	10+10	530*430*265
DZL-10C	220~240V/50~60Hz 110~120V/60Hz	3/2	10	275*430*265
DZL-20C	220~240V/50~60Hz 110~120V/60Hz	3+3/2+2	10+10	530*430*265
DZL-101B	220~240V/50~60Hz 110~120V/60Hz	3/2	10	275*430*265
DZL-102B	220~240V/50~60Hz 110~120V/60Hz	3+3/2+2	10+10	530*430*265
JS-11L	220~240V/50~60Hz 110~120V/60Hz	3	15	340*455*342
JS-11L-2	220~240V/50~60Hz 110~120V/60Hz	3+3	15+15	691*455*342
DZL-171B	220~240V/50~60Hz 110~120V/60Hz	3/2	17	285*490*320
DZL-172B	220~240V/50~60Hz 110~120V/60Hz	3+3/2+2	17+17	585*430*320
DZL-4L	220~240V/50~60Hz 110~120V/60Hz	2.5	4	200*385*300
DZL-4L-2	220~240V/50~60Hz 110~120V/60Hz	2.5+2.5	4+4	415*385*300
DZL-10M	220~240V/50~60Hz 110~120V/60Hz	3	10	375*515*360

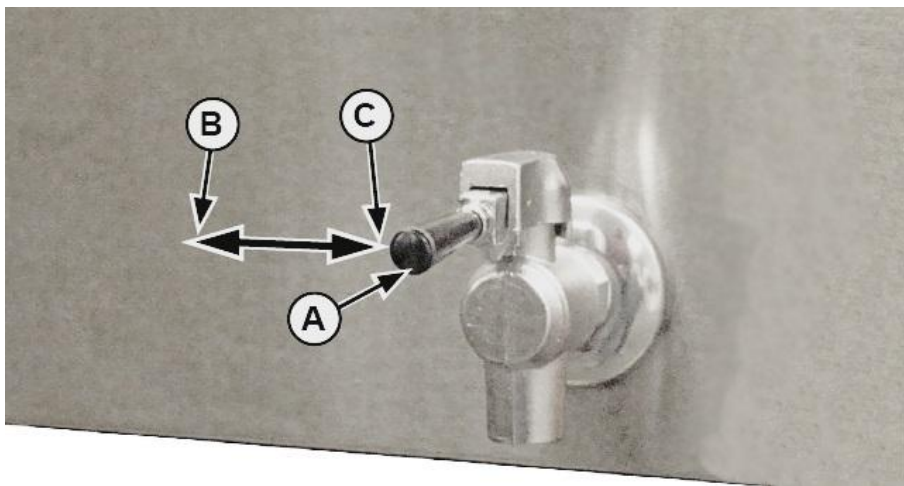


Fig. 6. Valve Open Position.

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.

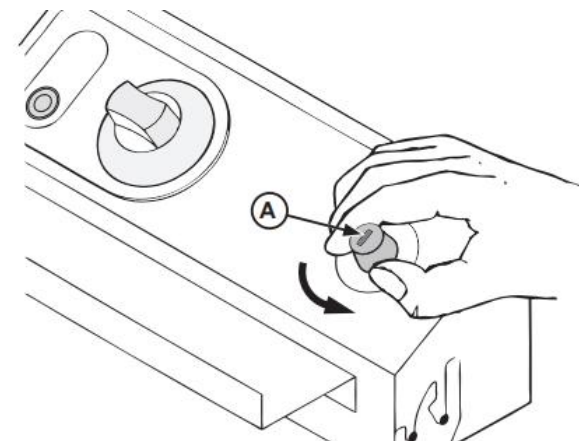


Fig 1. Reset Button-Temperature Limiter

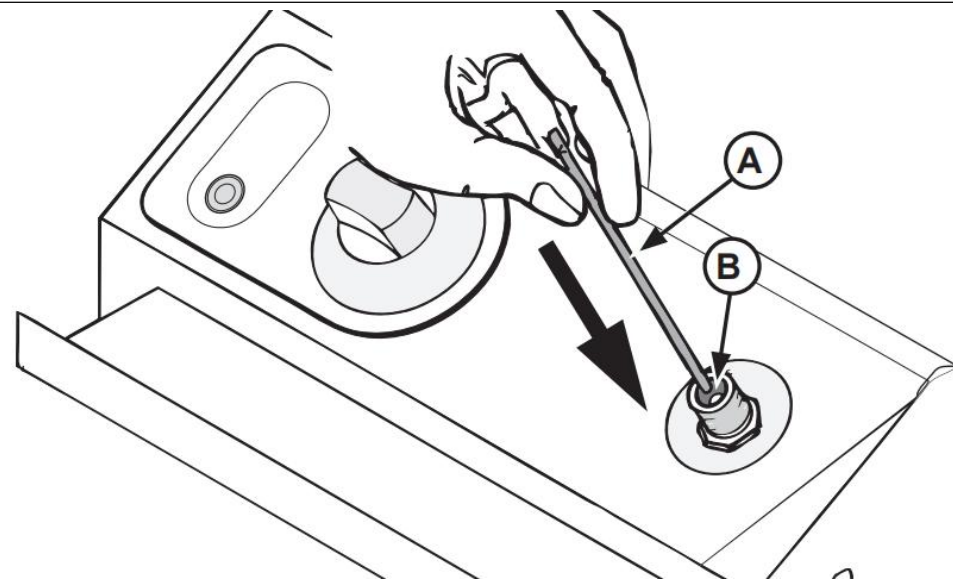
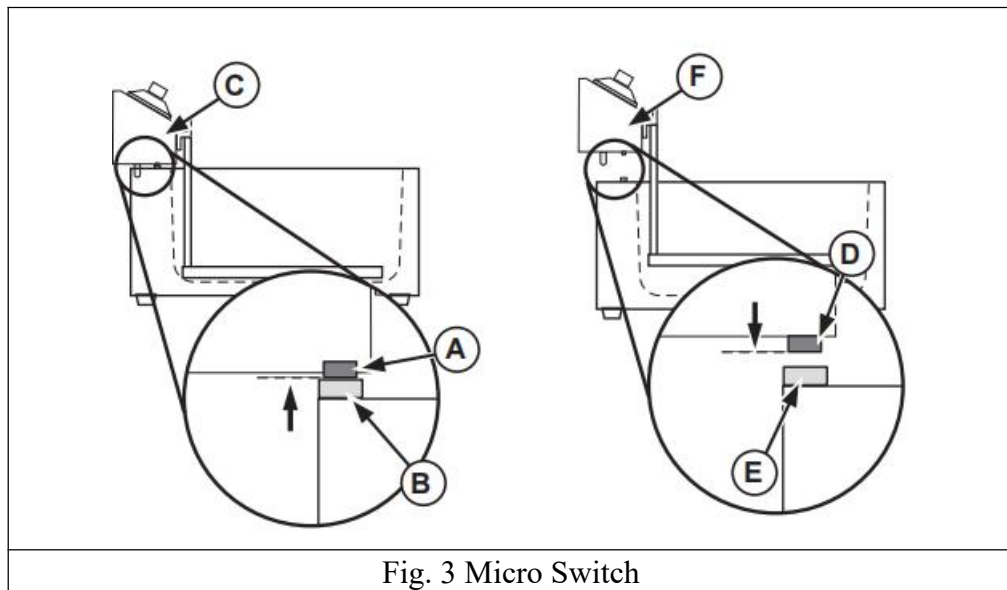


Fig 2. Resetting switch

- (9) If the fryer head is moved slightly by accident when in use, an safety facility- Micro Switch (if the model has, A, see Fig. 3) will cut the power off and stop heating. When the frying head (C) is in the correct or down position the Micro Switch (A) is pushed in from pad (B) and the heating element will be supplied with power. When the head (F) is in the up position or removed from the unit and pad, (E) switch goes to

the “OFF” (D) position and cuts power to the heating element.

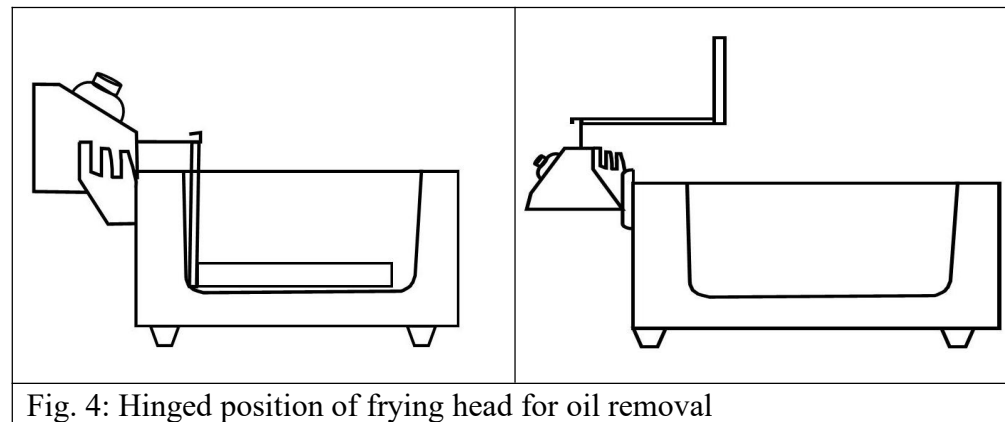


- (10) When frying is completed, the temperature controller must be turned anti-clockwise to the ‘0’ position and the power switch (if the model has) turned to “OFF” .
- (11) Unplug the fryer from the socket when not in use.
- (12) When cooking is finished after the day, the oil must be removed from the oil tank and stored elsewhere. This procedure **MUST** only be carried out when the oil is **COMPLETELY COOL**.

⚠ 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.

12.1 For the models with removable oil tank : When oil temperature cools down, remove the heating element cover, hinge the frying head on the ears (if the model has, see Fig. 4) of the body to excess oil from the heating element or remove the fryer head completely from the unit, take the oil tank

out and pour the old oil out of pot.



12.2 For the models with drain valve : When the oil temperature cools down, put a metal container under the drain valve (A, see Fig. 5). 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 Fig. 5 and 6)

