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USER'S MANUAL

Electric Countertop Deep Fryer EP25137GB

THIS INSTRUCTION BOOKLET CONTAINS **IMPORTANT** SAFETY INFORMATION. PLEASE READ AND KEEP FOR FUTURE REFERENCE.



Before You Start

- ⚠ Please read all instructions carefully.
- ⚠ Retain instructions for future reference.
- ⚠ Separate and count all parts and hardware.
- ⚠ Read through each step carefully and follow the proper order.
- ⚠ We recommend that, where possible, all items are assembled near to the area in which they will be placed in use, to avoid moving the product unnecessarily once assembled.
- ⚠ Always place the product on a flat, steady and stable surface.
- ⚠ Keep all small parts and packaging materials for this product away from babies and children as they potentially pose a serious choking hazard.

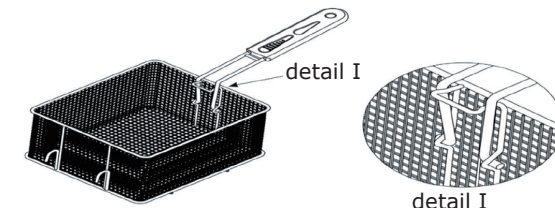
The electric fryer is designed based on absorbing advantages of domestic and abroad similar products. It has features of fashionable design, reasonable construction, convenient operation, fast speed in temperature raising etc. Apply for family supermarket, leisure snack shop and places where has large amount of people walk by.

I. Main Parameter

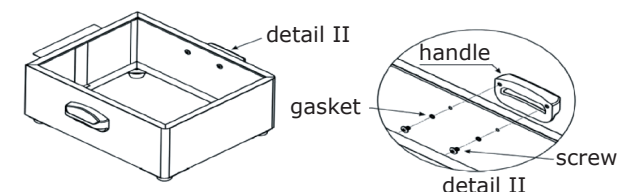
Name	Electric Countertop Deep Fryer	Oil tank No.	1
Model	EP25137GB	Temperature range	60°C-200°C
Voltage	220V/50Hz	Capacity	6L
Power	2.5KW	Dimension	28.5x44x29.5cm

II. Installation

a) Attach the frying basket as the figure shows below, assembly should be reasonable and fastening.



b) Fasten the electric frying handle as the figure shows below.



III. Usage Attention

- a) Please make sure the electric box is being inserted into the base of the deep fryer and press the start-up switch completely (follow the instruction on the label at the back of the deep fryer). Otherwise the deep fryer won't heat up.
- b) For your safety, if the soft wire is damaged, it must be repaired by the manufacturer or similar professional staff.
- c) The voltage for the equipment must be same with the supply voltage.
- d) User needs to equip the fryer with the suitable outlet and fuse and the other lines should be in accordance with safety regulations as well.
- e) Cannot use water to spray the fryer for cleaning.
- f) The machine cannot be soaked in water.
- g) Over-wet or overload food will lead to excessive boiling, our suggestion is not to boil food more than 1.0kg at a time.
- h) Using the old oil may reduce flash point and more likely to cause excessive boiling
- i) For people handicapped in health, sense or intelligence, or inexperienced and lack of knowledge (including children), the specification is not applicable.

IV. Usage Instruction

- a) Please make sure that the oil in the tank should not up to the "MAX" liquid level mark and not lower to the "MIN" mark or there is a danger of fire.
- b) Turn on the power switch, the indicator will be on, then move the temperature control knob to the preset temperature, and the heating light is on at the same time. When the oil temperature in the tank reaches the preset value, the temperature controller will cut off the power automatically and heating light will be off. (When the tank

temperature inside decrease and lower than the preset temperature, it will resume to heat automatically and the heating light will be on accordingly)

- c) The lid of the tank is designed for keeping temperature and making the tank clean, when cover the tank, the lid should have no water, avoid the water drops into the oil tank leading to the hot oil splashing to hurt people.
- d) Attached with a special frying basket for frying various foods.
- e) The residue separating plate in the oil tank is designed for protecting the heating tube. When frying food, the residue separating plate should be put in the oil tank.
- f) When you finish using the machine, please disconnect the fryer with the power supply to avoid any accident arising from ceaseless heating.

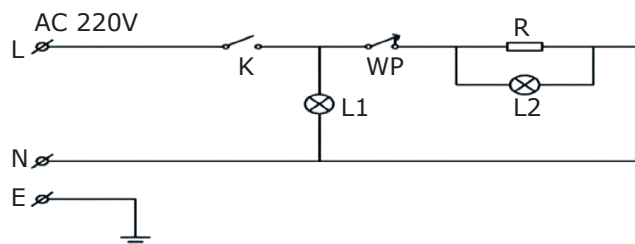
V. Cleaning & Maintenance

- a) Disconnect the oven with the power supply when cleaning and maintaining it to avoid any accident.
- b) When cleaning the fryer, please wait until the oil temperature drops to the normal temperature. Use wet towel to clean the surface and the power stretching wire. Don't rinse the surface of the control box directly with water.
- c) Regularly get rid of the residue at the bottom of the oil tank lest the heat of the heating tube can not be well dispersed and causes damage to the heating tube.
- d) Keep the machine clean and hygienic.

VI. Troubleshooting

Trouble	Cause	Solution
The indicator light of the power switch is not on and cannot heat.	The safety switch does not work.	Replace a new safety switch.
The orange and green indicator lights turn on simultaneously and the oil temperature does not rise.	The connection of the heating tube is loose or the heating tube is damaged.	Fix the connection of the heating tube or replace the heating tube.
The orange indicator light is not off and the oil temperature rise is not controllable.	The temperature controller fails.	Replace the temperature controller.
The indicator lights do not turn on and the control of oil temperature is OK.	The indicator lights are damaged.	Replace the indicator lights.

VII. Circuit Diagram



K	Safety switch
R	Heating tube
L1	Power indicator
L2	Heating indicator
WP	Temperature controller

VIII. Accessories Included

No.	Name	Quantity	Remark
1	Frying basket	1	
2	Frying handle	1	Attach to the frying basket
3	Residue separating plate	1	
4	Oil tank	1	
5	Handle	2	
6	Screw, gasket	Each 4	For handle assembly

IX. Transporting And Storage

During transport, the electric fryer should be handled and packed with care.

Be careful not to shake or damage the unit. Store the fryer in a dry, dust free environment and should not upside down.

EP25137GB-Part A	Temperature controller
EP25137GB-Part B	Heating pipe
EP25137GB-Part C	Indicator light
EP25137GB-Part D	Carton