

ELECTRIC FRYER

Instruction Manual

Marketed globally by:

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I .Introduction:

EF Series Fryer is a new kind of electric thermal products researched and developed lately by our company. This series fryer adopts the international popular style design, good quality of stainless steel body, luxurious and good-looking. The products are equipped with electrical elements from the famous factories so that they are energy-saving and safe. The featured design as rotating the fryer head, convenience, practicality and clean easily. Be provided with thermostat function, operate briefness. It is the best choice for hotels, bars, and west-style food shops, etc.

II.Technical Specification:

Model	Voltage	Input Power (kW)	Capacity (L)	Dimension (mm)
EF81	220-240V,50Hz	3	10	280x440x315
EF82	220-240V,50Hz	3+3	10+10	570x440x315
EF83	220-240V,50Hz	3+3	10+10	570x440x315
EF101A	220-240V,50Hz	3	10	280x460x305
EF102A	220-240V,50Hz	3+3	10+10	570x480x320
EF101V	220-240V,50Hz	3.25	10	470x280x325
EF102V	220-240V,50Hz	3.25+3.25	10+10	570x470x325
EF161V	220-240V,50Hz	3	16	390x585x405
EF162V	220-240V,50Hz	3+3	16+16	740x585x405
EF201S	220-240V,50Hz	3	20	590x525x915

III.Operating Instruction:

Before use, please check whether the voltage of power supply is in conformity with that in date plate, and whether user's power switch and fuse are in conformity with the request of machine's power. The body must be earthed properly. Make sure the potential terminal bolt is firmly connected with the natural grounding device by the 1.5mm² wire.

Operation Step:

1. Fill edible oil into oil tank and oil deepness must be kept on the range of oil tank marked with the height and the low.
2. Turn the thermostat on "0" position, cut off the time switch power supply.
3. Connect with fryer's power supply and green power indicator is on. Turn the power of the machine on and adjust temperature control to suitable temperature in clockwise; at this time, yellow indicator is on and thermal tubes begin to heat. When oil temperature reaches setting data, temperature control is power-off, yellow indicator is off, and thermal tubes stop working. When oil temperature is down a little, temperature control connects power supply automatically, yellow indicator is on, and thermal tubes begin heating again. This procedure is circulating repeatedly to ensure oil temperature keep on set temperature range.
4. There is a special fried basket attaching the fryer, and a hook is on the basket. When you fry the food, take it into the basket and sink into the oil. When you fry the food, please hang the basket on the nail of the electric control box in order to filter the surplus oil.
5. The cover of oil jar is designed to make the jar clean and warm. Pay attention to making sure

that there is no water on the cover when you cover.

6. After finish frying, turn over electric control box backward, rotate it 90°, then electric control box self-locks on vertical position, so that it can recycle the oil on thermal tubes and net.
7. The fryer is equipped with the safe switch. When you lift up the electric control box, the thermal tubes will be out of the oil automatically. Then the safe switch will take action to cut off the power. It can avoid the dangerous accident as a result of the mistaken operating.
You may rotate the valve in front of the fryer or take out the oil tank from the frying box, which will be helpful to pour out the oil inside the tank. (Please pour out the oil as the oil is cooled to room temperature.)
8. When you finish the frying, you should rotate the temperature controller to the Zero limited position in contrary clockwise. At the same time, the power should be cut off for safety.

IV. Maintenance and Maintain:

After use, you should use a wet cloth to clean in time, or use neutral vinegar to clean if necessary, but electric control box is forbidden to use water to rinse.

V. Note:

It is forbidden to put the tinder and explosive nearby the machine. And keep it in the environment with the superior ventilation system. Moreover, forbidden to make heating tube dry-burning in order to prolong machine's service lifetime. When use the fryer, can not close it if not the worker guy, and do not let the children to touch the oil jar and oil out valve as well; In order to avoid the accident, you must unplug the power supply cord or cut off power switch if you have not used the machine for a long time. All the service and maintenance operation must be carried out after the power supply is cut off. If there is some trouble in fryer, do not dismount the machine, and send it to our company's authorized service department or distributor for repair.

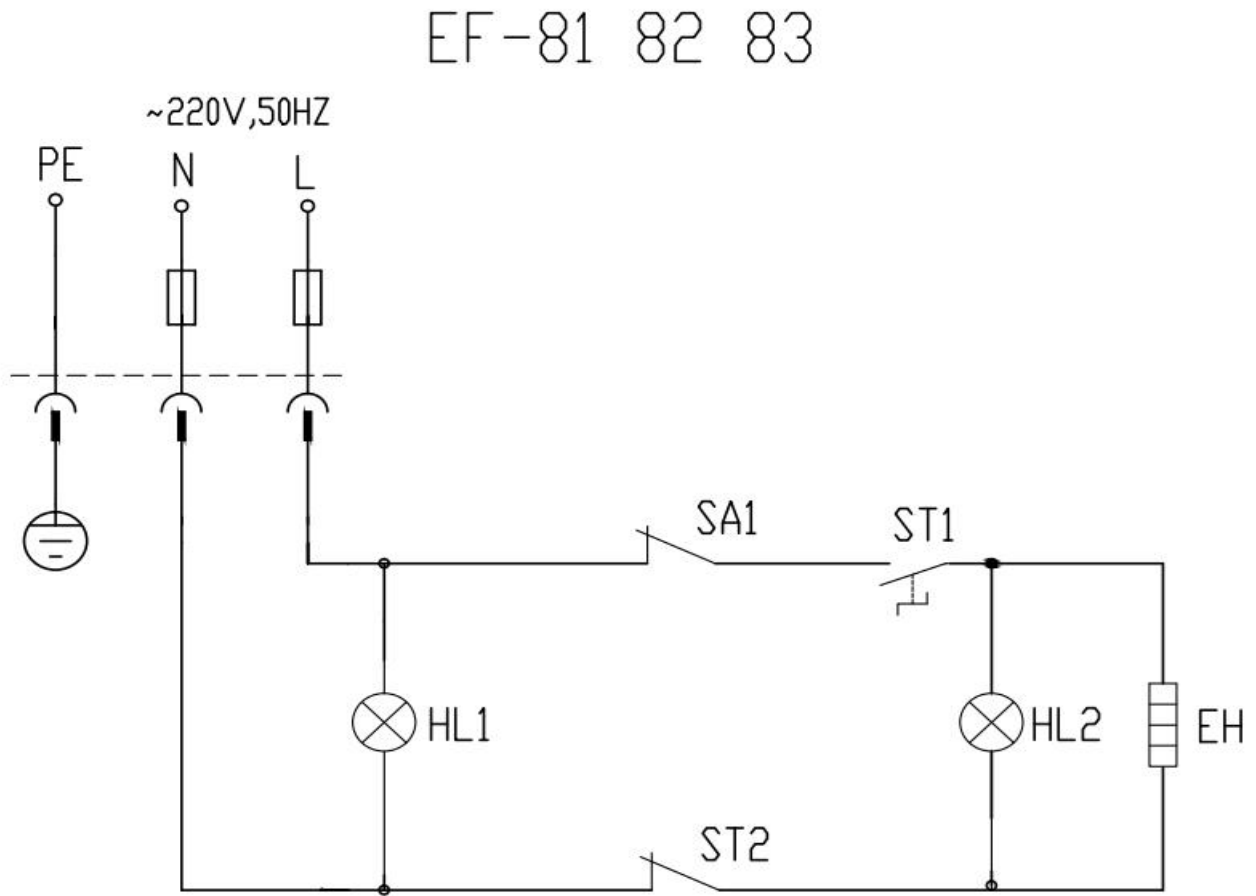
Warning: use old oil will lower flash point, will cause over boil easily; it will occur fire insurance easily when the oil line lower than the lower limit line; fry over-wet food and over fry will possible cause contingency.

PACKING LIST OF LEAVE FACTORY

Model	Faucet	Frying Basket	Electric Head	GN Pan	User Manual
EF-81	/	1	1	1	1
EF-82	/	2	2	2	1
EF-83	/	1	2	1	1
EF-161V	1	1	1	/	1
EF-162V	1	2	2	/	1
EF-201S	1	1	1	/	1

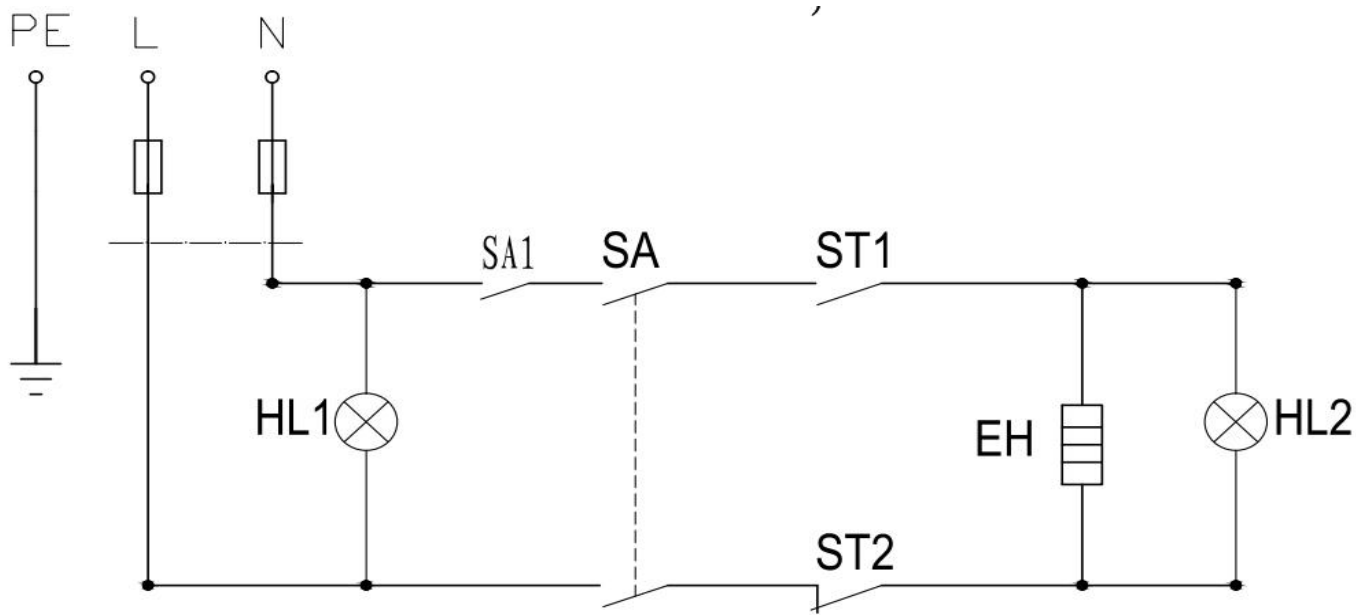
VI. Circuit Diagram:

Model: EF81/82/83



ST1: THERMOSTAT
 ST2: TEMPERATUE LIMITER
 HL1: POWER INDICATOR
 HL2: HEAT INDICATOR
 EH: HEATING ELEMENT

Model: EF161V/EF101A/EF101V/EF201S



ST1	Thermostat
ST2	Temperature Limiter
HL1	Power indicator
HL2	Heat indicator
SA1	Micro switch
EH	Heater
SA	Power switch