



Electric Fryers With Cabinet

(Series instructions)

User's Guide

(Please read before using the machine)



Welcome to Our Luxury Combination Oven Series!

Thank you for choosing our luxury combination oven. To ensure you get the most out of your product and to minimize the risk of damage or injury, please read this manual carefully before use. Keep it handy for future reference.

Important Notice! Any modification, improper installation, adjustment, repair, or maintenance may result in property damage or personal injury. For any adjustments or repairs, please contact the supplier and ensure they are carried out by trained professionals.

Important Notice! For your safety, do not store or use flammable or explosive gases, liquids, or materials near this product.

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This product features a beautiful design, a well-thought-out structure, and user-friendly operation. With precise temperature control, fast heating, and energy-saving capabilities, it is versatile enough to cook, fry, and keep food warm. Safe and reliable, it is the perfect assistant for your kitchen.

1. Structural Performance Characteristics:

1.1 This series of electric fryers is available in single-cylinder and double-cylinder models. The double-cylinder model allows for frying two completely different types of food simultaneously without flavor crossover.

1.2 Equipped with a temperature controller, the oil temperature can be adjusted within a range of 50°C to 190°C. A heating indicator is also included for easy monitoring of the heating process.

1.3 Features an over-temperature protection device to prevent accidents caused by excessively high oil temperatures.

1.4 The bottom of the fryer cylinder is designed with a V-shaped oil groove, enhancing oil durability and efficiency.

1.5 Includes an explosion-proof screen with a plastic handle and an oil drain valve with a lock for easy operation and cleaning.

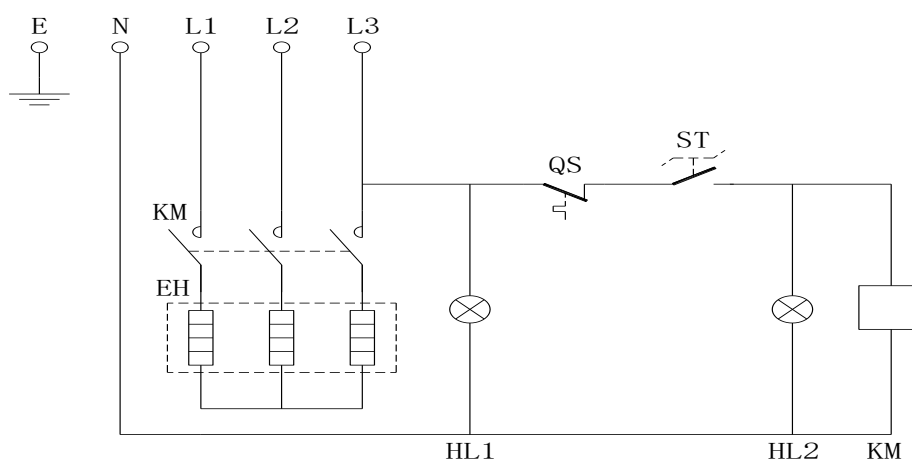
2. Basic Parameters:

Model	HEF-26	HEF-26-2
The use of voltage	3N-380V 50/60Hz	3N-380V 50/60Hz
Power	10KW	2×10KW
Temperature setting range	50-190℃	50-190℃
Number of cylinders	1	2
Normal oil content	30L	2×30L
Number of fry basket	2	4
Installation dimensions	420×830×1080	800×830×1080

The amount of food loaded in each batch must not exceed the limits specified in the table below:

Meat food	Non-meat food
7~9KG	Ensure that the oil does not overflow the cylinder during frying.
Overloading or cooking excessive or overly wet food in a single batch is strictly prohibited. This can cause safety hazards and compromise the product's performance.	

3. Electrical Schematic Diagram:



QS----- Limit the warm
ST----- The thermostat
EH----- Heat pipes

KM----- Ac contactor
HL1----- Power indicator light
HL2----- Heating indicator

4. Operating Instructions:

- 4.1 Before use, ensure the power installation is functioning correctly. The power supply voltage must match the furnace's required operating voltage.
- 4.2 Adjust the oil level in the fryer according to your actual needs.
- 4.3 Turn on the power. When the green indicator light illuminates, the furnace is receiving power. Turn the thermostat knob clockwise to set the desired temperature (align it with the red mark). The yellow indicator light will illuminate, signaling that the heating element is active and the oil is heating.
- 4.4 When the oil temperature reaches the set point, the thermostat will automatically cut off the power supply. The yellow indicator light will turn off, and the heating element will stop. As the oil temperature drops slightly, the thermostat will re-engage, and the yellow light will turn on again. This cycle maintains the oil temperature within the set range.
- 4.5 Use the pot cover to keep the oil cylinder clean. Ensure the lid is free of water to avoid water droplets entering the cylinder, which could cause hot oil to splash.
- 4.6 For smaller food items, use the provided frying basket, which is equipped with hooks and handles. Submerge the basket in oil during frying, and lift it after frying to hang it on the slot above the cylinder for oil drainage. Larger food items can be placed directly into the oil cylinder for frying.
- 4.7 After completing your work, turn the thermostat knob counterclockwise to the "off" position and disconnect the power supply to ensure safety.
- 4.8 When cleaning out old oil from the cylinder, wait for the oil to cool to a safe temperature. Disconnect the power, open the cabinet door, attach the oil pipe, and unlock the oil discharge valve to drain the oil.
- 4.9 To maintain safety and prolong the fryer's lifespan, regularly remove food residue and dirt from the oil cylinder and heating element to ensure they remain clean.
- 4.10 Always use the oil screen in the cylinder to protect the heating element. The oil screen must remain in place during frying.
- 4.11 The fryer is equipped with an over-temperature protection system. The maximum operating temperature is 230°C, with a manual reset temperature limit of 170°C. If the oil overheats, the protection system will automatically shut off the power. To reset, press the "Overheat Reset Protection Key" located in the middle of the fryer. If the protection system activates repeatedly, consult a qualified technician for inspection and repairs.
- 4.12 Use only fresh vegetable oil or shortening. Do not reuse leftover or old oil. Frozen solid cooking oil must be melted before being added to the tank.

5. Installation instructions:

- 5.1 Ensure the operating voltage of the equipment matches the supply voltage.
- 5.2 Install an appropriate leakage protection switch near the equipment for added safety.
- 5.3 Connect the copper equipotential terminal, located at the bottom rear of the furnace body, to a copper core wire with a cross-sectional area of at least 1.5mm². Ensure the connection is secure and compliant with regulations.
- 5.4 The installation of this furnace must be carried out by qualified technicians.
- 5.5 Before use, check that all connections are secure, the voltage is stable, and the grounding is reliable.
- 5.6 The casing of the furnace must be properly grounded to ensure safety.

Important Safety Information
This product must only be operated by a trained chef or an experienced individual.
Product modifications or refitting are strictly prohibited as they can lead to serious accidents.
Always cut off the power before cleaning. Do not use water to flush the product or its components. Water can conduct electricity, leading to electric shock accidents caused by leakage.
Avoid direct contact with the cylinder body, especially the oil cylinder, as high temperatures can cause severe burns.
Only use power sources with the voltage specified on the product.
Do not use switches that fail to comply with safety regulations.
Disconnect the power supply to avoid electrical damage caused by lightning strikes.
Do not use hard or sharp objects that could damage the surface of the furnace or the electric heating element.
All electrical installation and maintenance must be carried out by qualified professionals.
Ensure hands are dry when installing or using the product, and keep plugs and switches dry at all times.
If the power cord is damaged, it must be replaced by the manufacturer or an authorized service center to avoid danger.

6. General Fault Handling:

Fault Phenomenon	Possible Cause	Elimination Method
1. Power indicator is off, and no heating occurs after turning on the switch.	1. No power supply to the line.	1. Check the power supply.
2. Heating indicator is on, but the oil temperature does not rise.	1. Connection to the heating element is loose. 2. Heating element has burnt out.	1. Tighten the wires and screws on both ends of the heating element. 2. Replace the heating element.
3. Power indicator is on, but the oil does not heat to the set temperature.	1. Thermostat has burnt out.	1. Replace the thermostat.
4. Oil temperature is controlled normally, but the indicator light does not turn on.	1. Indicator light is burnt out.	1. Replace the indicator light.
5. Heating element stops working after a high-temperature cycle.	1. Thermostat has activated overheat protection.	1. Manually reset the "Overheat Reset Protection Key."
6. Oil temperature rises uncontrollably.	1. Faulty thermostat.	1. Replace the thermostat.

Note: The above fault items are provided for reference only. In the event of any fault, stop using the product immediately and contact professional personnel for inspection and repair as soon as possible.

7. Cleaning and Maintenance:

7.1 Before cleaning, always disconnect the power supply to prevent accidents.

7.2 After daily use, clean the product with a damp cloth and a non-corrosive cleaner. Do not flush the electrical box or other components directly with water to prevent water infiltration, which could affect the electrical performance.

7.3 When not in use, ensure that the thermostat and power switch are turned off.

7.4 If the product will not be used for an extended period, thoroughly clean it and store it in a well-ventilated area free from corrosive gases.

8. Transportation and Storage:

During transportation, it is important to prevent violent vibrations and collisions to avoid damage to the product. If the product will not be used for an extended period, it should be stored in a well-ventilated and dry location, away from corrosive gases. For temporary storage, appropriate measures must be taken to protect the product from rain and corrosion.

9. Daily Checks:

Before and after each use, carefully inspect the machine to ensure it is in proper working condition. Before use, check if the front box has changed shape or if the power cord shows signs of aging, cracks, or breaks. Ensure the control panel is undamaged.

During use, be alert for any unusual smells, such as burning or scorching. Verify that the switches are functioning properly and making good contact. Also, check if the temperature is within control and ensure there are no signs of leakage.

Important Notice!
Regular inspections are essential to ensure safety and prevent accidents. If you notice any circuit malfunction or abnormal temperature, stop using the product immediately and contact professional personnel for inspection and repair as soon as possible.

DECLARATION OF CONFORMITY

Equipment Type	Model Number
Electric Fryer	HEF101V, HEF102V, HEF11L, HEF11L2, HEF131V, HEF161C, HEF161V, HEF162C, HEF162V, HEF26, HEF262, HEF81, HEF81A, HEF82A, HEF83A, HEF88, HEF8L, HEF8L2.

Application of Territory Legislation & Council Directives(s)	This Declaration of Conformity is issued under the sole responsibility of the importer: Adexa Direct Limited. For the object of this declaration, the essential requirements and principal safety objectives have been demonstrated. The object of this declaration conforms to the following statutory requirements and Union harmonisation legislation, and complies with the following harmonised standards: 1. Low Voltage Directive 2014/35/EU The Electrical Equipment (Safety) Regulations 2016 EN 60335-1:2002+A15:2011 EN 60335-2-37:2002+A12:2016 2. Electro-Magnetic Compatibility (EMC) Directive 2014/30/EU Electromagnetic Compatibility Regulations 2016 EN IEC 55014-1: 2021 EN IEC 55014-2: 2021 EN IEC 61000-3-2: 2019+A1 :2021 EN 61000-3-3: 2013+A2:2021 3. Restriction of Hazardous Substances Directive (RoHS) 2015/863 amending Annex II to Directive 2011/65/EU Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012	
Imported By	Adexa Direct Limited	
Brand	Adexa	
Year of Manufacture	2024	

I, the undersigned, hereby declare that the equipment specified above conforms to the above Territory Legislation, Directive(s) and Standard(s).

Date	07.NOV.2024
Signature	
Full Name	Hakan Baykal
Position	Purchase Manager

