



Electric Fryer (1-Tank/2-Tank)

User Manual

HEF-series (HEF-81, HEF-82A, HEF-83A, HEF-88, HEF-82)



Dear Client and User,

Thank you for purchasing and using our product. The information and guidelines provided in this user manual comply with applicable regulations and are based on our extensive knowledge, experience, and current product development standards.

Due to certain structural features, additional specifications, or the adoption of new technologies, the actual usage of the product may differ slightly from what is outlined in this manual. Should you have any questions or require further clarification, please feel free to contact the manufacturer using the details provided on the back cover of this manual.

For safety and optimal performance, please ensure this manual is readily available to all users. It is essential that users read the manual carefully before performing any operation on the device, particularly before initial use.

The manufacturer assumes no responsibility for any issues arising from failure to follow the instructions or guidelines provided in this manual.

This manual should be stored near the device for convenient reference before operation. Please note that we reserve the right to implement further technical updates or modifications to improve the performance and characteristics of the product. Thank you for your understanding and cooperation.



Warning

1. Any self-modification, improper installation, adjustment, or maintenance may result in property damage or personal injury. For adjustments or maintenance, please contact the manufacturer and ensure the work is performed by trained and qualified personnel.
2. For your safety, keep the device away from any liquids, gases, or objects that are flammable or explosive.
3. This appliance should not be operated by individuals with physical, sensory, or mental disabilities, or those lacking experience or knowledge, including children. Such individuals may only operate the device under close supervision, with appropriate instructions and assurances of their safety.
3. Keep children away from the device at all times.
4. Retain this manual for future reference. If transferring or selling the device to a third party, ensure the manual is provided along with the appliance. All users must operate the device in accordance with this manual and related safety guidelines.
5. If the appliance is installed near walls, partitions, or kitchen furniture, ensure these surfaces are made of non-combustible material or are properly covered with non-combustible, heat-resistant material. Always follow fire prevention regulations.
6. For safety, the casing of the appliance must be properly grounded.

Thank you for your cooperation!

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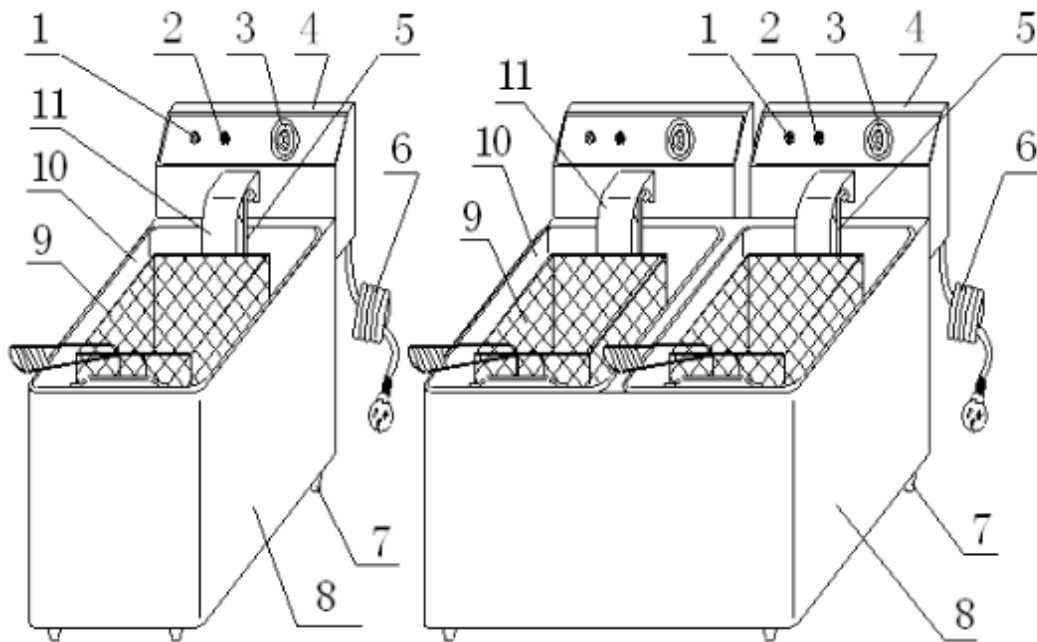
1. Functional Introduction

This product, designed and manufactured by our company, integrates the best features of similar products from both domestic and international markets. It boasts a novel design, a reasonable structure, and user-friendly operation. The product is durable, heats quickly, saves energy, and is easy to maintain.

Equipped with a thermostatic control, the temperature can be precisely adjusted within a specific range to meet various food preparation requirements. As a result, this appliance is the ideal equipment for hotels, supermarkets, western restaurants, fast-food establishments, and the food industry.

2. Structure Schematic Diagram & Working Principle

2.1. Structure Schematic Diagram:



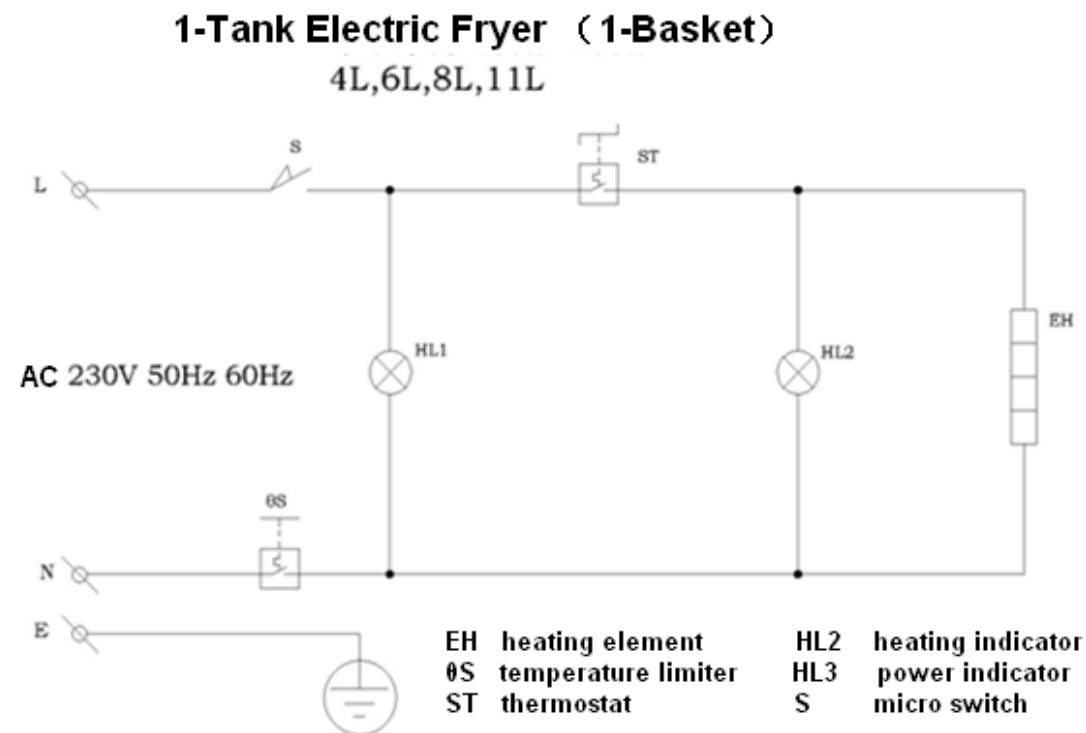
- | | | |
|-------------------|-----------------------------------|---------------|
| 1—power indicator | 2—heating indicator | 3—thermostat |
| 4—electrical box | 5—heating element | 6— power line |
| 7—rubber feet | 8—lower housing | 9—basket |
| 10—oil tank | 11—guard board of heating element | |

2.2. Structural & Functional Feature:

1. The HEF-series includes two types of electric fryers: single-tank and double-tank models. The double-tank model allows for frying two completely different flavors of food simultaneously without flavor crossover.
2. Equipped with an adjustable thermostat, the fryers allow precise temperature control. The power and heating indicators provide convenient monitoring of the heating process.

3. A built-in limit-temperature safety protection device ensures that if the oil temperature exceeds the safe limit, the power supply is automatically cut off, preventing overheating. This feature includes a manual reset function for convenience.
4. The micro limit switch adds an additional layer of safety. When the electrical box is lifted, the micro switch activates, cutting off the power supply to prevent the heating element from operating without oil.
5. The fryer comes with a basket featuring a foldable and removable handle. The stainless steel tank includes an oil level scale for easy operation, cleaning, transport, and storage.
6. The heating element is fitted with a protective guard and can be easily removed from the bottom slot along with the entire electrical box. This design separates the heating element from the oil tank, making it convenient for thorough cleaning of both components.

2.3. Electrical Diagram:



3. Basic Features & Parameters

Name	1-Tank Electric Fryer (1-Basket)	2-Tank Electric Fryer (2-Basket)	1-Tank Electric Fryer (2-Basket)	1-Tank Electric Fryer (1-Basket)	2-Tank Electric Fryer (2-Basket)
Model	HEF-81	HEF-82A	HEF-83A	HEF-88	HEF-82
Voltage (V)	220-240	220-240	220-240	220-240	220-240
Power (kW)	2.5KW	2.5KW+2.5KW	2.5KW+2.5KW	2.8KW	2.5KW+2.5KW
Oil Temperature	60℃～200℃	60℃～200℃	60℃～200℃	60℃～200℃	60℃～200℃
Tank	1	2	2	1	2
Capacity	6L	6L+6L	12L	8L	6L+6L
Basket	1	2	2	1	2

4. Precautions & Recommendations

4.1. Transportation and Storage

During transportation, handle the machine with care and ensure it remains upright to avoid damage to the shell and internal components. The packaged machine should be stored in a well-ventilated warehouse, free from corrosive gases. If temporary outdoor storage is necessary, protective measures must be taken to shield the machine from rain.

4.2. Notice for Installation

1. Ensure that the supply voltage matches the operating voltage of the appliance.
2. The copper equipotential terminals located below the rear side of the box must be securely connected to a copper wire with a cross-sectional area of at least 1.5mm², in compliance with relevant regulations.
3. After installation, check all connections, verify the voltage, and ensure proper safety grounding.
4. Installation must be performed by a qualified professional technician.
5. When connecting the appliance to the power supply, use an all-pole disconnecting device (such as an electric leakage switch) with a contact separation of at least 3mm.
6. Ensure your hands are dry during installation and operation. Keep plugs and switches dry at all times.

4.3. Special Notice

1. This product must only be operated by a trained cook.
2. Do not dismantle or modify the product. Unauthorized modifications or dismantling may result in serious injury or damage.

3. Always unplug the appliance and turn off the power supply before cleaning.
4. Do not spray water directly on the product when cleaning, as it may cause electric shock.
5. Avoid hitting or placing heavy objects on the product. Improper handling can cause damage and create safety hazards.
6. High temperatures may cause burns. Do not touch the appliance directly with your hands during or after operation, especially the furnace plate area, which can reach extremely high temperatures.
7. Only use a power supply that matches the specifications marked on the product.
8. Do not use knife switches or other electrical components that do not meet safety standards.
9. Turn off the power supply immediately during thunderstorms to prevent electrical damage.
10. Avoid damaging the furnace surface with hard or sharp objects.
11. Turn off the power switch when the product is not in use.
12. Installation and maintenance must be performed by a qualified technician.
13. If the power cord is damaged, it must be replaced by the manufacturer, an authorized service center, or a qualified technician to ensure safety.
14. Operating with oil below the minimum level may cause a fire hazard. Always maintain the oil level above the minimum capacity to prevent the heating element from overheating.
15. Do not spray or immerse the electrical box in water during cleaning.
16. Used oil may have a lower flash point and be prone to excessive boiling. Use fresh oil to avoid potential hazards.

5. Working Instructions & Operation Flow

1. Ensure that the power supply installation is correct, and verify that the supply voltage matches the operating voltage of the appliance.
2. The oil tank is marked with "MAX" and "MIN" level lines on the inside wall. Always maintain the oil level within these limits. Users can adjust the oil quantity according to actual needs.
3. Plug the appliance into the power supply. When energized, the green indicator light will turn on. Turn the thermostat clockwise to align the desired temperature with the red dot. The yellow indicator will then illuminate, signaling that the heating element is active and the oil is heating.
4. When the oil reaches the pre-set temperature, the thermostat will automatically cut the power supply, turning off the yellow indicator and stopping the heating element. As the oil cools, the thermostat will automatically restore power, reactivating the yellow indicator and the heating element. This cycle ensures the oil remains at a constant temperature within the pre-set range.
5. The lid is designed for cleaning, maintenance, and heat preservation. Ensure the lid is dry before covering the tank to prevent oil splashing caused by water droplets.
6. Special frying baskets are provided for smaller food items. Each basket is equipped with a handle and a hook. During operation, immerse the basket in the oil. After frying, lift

the basket and hang it on the slot at the front of the tank to drain excess oil. For larger food items, place them directly into the tank for frying.

7. After completing your work, turn the thermostat counterclockwise to the "off" position and disconnect the appliance from the power supply.

8. To remove used oil, wait until the oil cools to a safe temperature. Disconnect the power supply, remove the oil separating net, and slide the electrical box out of the rear slot at the bottom of the appliance. This will separate the heating element from the tank. Place the electrical box in a clean area, then thoroughly clean the tank.

9. For safety and durability, regularly clean the residue in the tank and dirt on the heating element. Keeping these components clean ensures long-term, efficient operation.

10. The oil separating net is designed to protect the heating element. Ensure the net is always in place during frying.

11. The electrical box is equipped with a thermal breaker, with an operating temperature of 230°C and a manual reset temperature of less than 170°C. If overheating occurs, the protection button activates to safeguard the appliance. To resume operation, press the "Overheating Protection Reset Button" located on the exterior of the electrical box.

12. The electrical box features a micro limit switch that ensures safety. When the box is inserted into its slot, the switch is connected. If the box is lifted out of the slot, the switch disconnects.

13. Always use fresh vegetable oil or pastry oil for frying. Avoid using old oil, as it lowers the flash point and may cause excessive boiling.

6. Routine Inspection

1. Daily inspections of the machine are essential to ensure safe operation and to prevent serious accidents.

2. If any issues are detected in the circuit or the machine, stop using the appliance immediately and contact a qualified technician.

3. Conduct the following checks before, during, and after use:

Before Use:

- Is the machine tilted or unstable?
- Is the control panel damaged?
- Are the power cables showing signs of aging, cracks, or other damage?

During Use:

- Is there any unusual smell or vibration noise?
- Is the micro switch making good contact?
- Is the temperature control functioning properly, and is there any sign of electrical leakage?

Performing these checks regularly helps identify potential problems early and ensures safe operation.

7. Cleaning and Maintenance

1. To prevent accidents, always turn off the power supply before cleaning the appliance.
2. After use, clean the surface and power cord with a damp cloth containing a non-corrosive detergent. Avoid spraying water directly onto the appliance, as water infiltration can damage electrical components and pose a safety risk.
3. When the appliance is not in use, ensure the thermostat and power switch are turned off.
4. If the appliance will not be used for an extended period, clean it thoroughly and store it in a well-ventilated warehouse free of corrosive gases.

8. Failure Analysis & Troubleshooting

Symptoms	Causes	Solutions
Plugged in, but no heating and the power indicator is off.	1. The plug is disconnected. 2. The micro switch is not making proper contact.	1. Reconnect the plug securely. 2. Adjust the micro switch limit distance.
Heating indicator is on, but the oil temperature does not rise.	1. The connection to the heating element is loose or disconnected. 2. The heating element is burnt out.	1. Tighten the connection and screws of the heating element. 2. Replace the heating element.
Power indicator is on, but the oil temperature does not rise.	1. The thermostat is burnt out.	1. Replace the thermostat.
Oil temperature control is normal, but the indicator is off.	1. The indicator is burnt out.	1. Replace the indicator.
Heating element stops heating after reaching high temperature.	1. The limit-temperature protector is activated.	1. Manually reset the "Overheating Protection Reset Button."
Oil temperature rises uncontrollably.	1. The limit-temperature protector is defective.	1. Replace the limit-temperature protector.

Note: The above troubleshooting steps are for reference only. If any failure occurs, stop using the appliance immediately and contact a professional technician for inspection and repair.

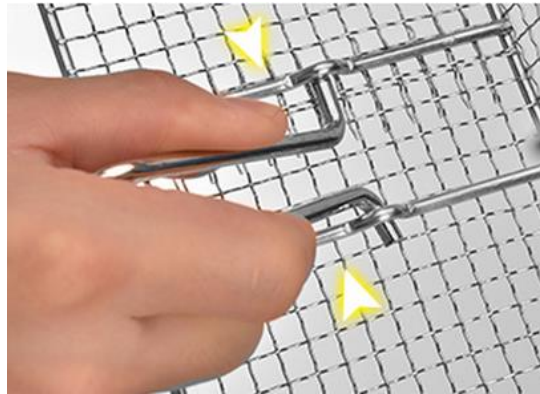
9. Photos and Diagrams

Basket information

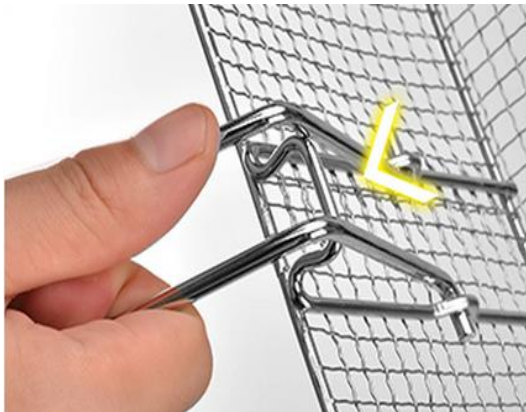
Step1



Step2



Step 3

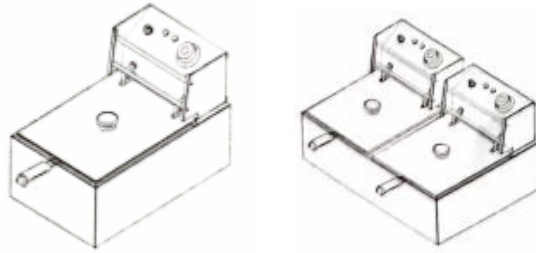


Step 4

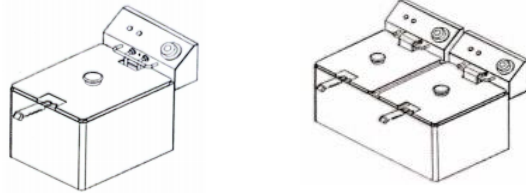


FRYER CONFIGURATIONS

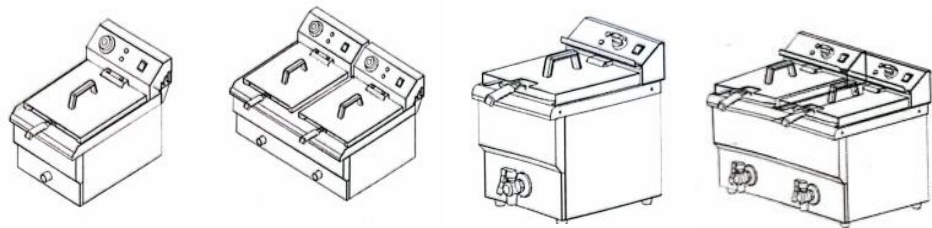
ECONOMIC FRYER:



FRYER WITH HANDLE:



FRYER WITH TAP:



BIG CAPACITY FRYER



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

