



Electric Countertop Fryers



Models: F100, F102, F200, F202

06/2023

Please read and keep these instructions. Indoor use only.



WARNINGS

- **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.**
- **Do not use this unit for anything other than intended use.**
- **Do not use outdoors.**
- **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.**
- **Do not modify unit.**



Thank you for purchasing and using Avantco's Electric Fryer. Please read this manual thoroughly before using to understand proper use and function. Safety warnings, cleaning suggestions, and electrical recommendations are given to reduce the risk of damage or injury.

Basic Information of F Series Fryers

Standard Duty

Name	Deep Fryer Single 8 Liter	Deep Fryer Double 8 Liter (x2)
Model	F100	F102
Voltage	120V 50/60Hz	120V 50/60Hz
Power	1750W	2 x 1750W
Number of oil tanks	1	2
Size of oil tanks	9 1/2" x 12" x 6"	9 1/2" x 12" x 6"
Volume	1.5 Gallon	1.5 Gallon (x2)
Number of frying baskets	1	2
Size of frying baskets	7 1/4" x 8 1/4" x 4 1/2"	7 1/4" x 8 1/4" x 4 1/2"
Cooking temperature range	120°F - 370°F	120°F - 370°F
Temperature safety cut-off	446°F	446°F
Overall Dimensions	10 1/2" x 17" x 11 1/2"	21 1/2" x 17" x 11 1/2"
Certifications		

Medium Duty

Name	Deep Fryer Single 8 Liter	Deep Fryer Double 8 Liter (x2)
Model	F200	F202
Voltage	208/240V	208/240V
Power	2700/3600W	5400/7200W
Number of oil tanks	1	2
Size of oil tanks	13" x 10" x 7"	13" x 10" x 7"
Volume	2 Gallon	2 Gallon (x2)
Number of frying baskets	1	2
Size of frying baskets	9 1/2" x 7 1/4" x 5 1/2"	9 1/2" x 7 1/4" x 5 1/2"
Cooking temperature range	120°F - 370°F	120°F - 370°F
Temperature safety cut-off	446°F	446°F
Overall Dimensions	11 1/2" x 18" x 17"	23" x 18" x 17"
Certifications		

Warning!

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.

Features of the Fryer

1. The F series electric fryer is offered in 2 different models. One is a 1-tank fryer; another is a 2-tank fryer. The 2-tank fryer can fry two different kinds of foods at the same time.
2. Oil temperature is regulated by the temperature regulator and includes a yellow hot light which cycles on and off to indicate when desired temperature has been reached.
3. The automatic shut off feature will cut power when the oil has reached maximum allowable temperature. (446°F)
4. An automatic micro-switch is located at the bottom of the electrical enclosure. This will cut power from the electrical unit if the enclosure is removed without unplugging the power cable.
5. Stainless steel tanks include calibration marks for oil levels.
 - a. F100 & F102 - Found on the removeable insert.
 - b. F200 & F202 - Found directly on the welded fry tank.
6. Heating coils are protected by a stainless panel base at the bottom of the unit.

Notes About Food:

The maximum quantity of food to be placed in the fryer should not exceed 1.98 Lbs/pot.

- Volume of food should be limited to avoid oil overflowing.
- Foods that do not absorb oil easily should be limited to avoid overflowing.
- Place large foods into the fryer carefully to prevent oil overflow and spatter.

Circuit Diagram

S1 -Micro-switch

SA-Overheat switch

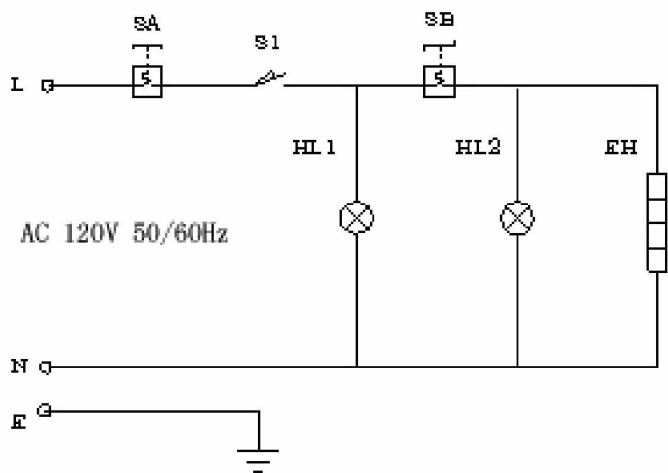
EH-Heater element

HL 1-Power-on indicator

HL 2-Heater-on cycling indicator

SB- Temperature regulator

E: Ground connection



Note: The circuits of the two fryers are identical. The difference is that the two tank fryer has two separate electrical unit boxes and receptacles.

Instructions for Fryer Usage

1. Please make sure the power supply you are using is adequate for continual fryer use and voltage is adequate. The use of a surge protector or circuit breaker is advisable.
2. Fill oil receptacle with vegetable oil to between the minimum and maximum levels, allowing for food volume.
3. Make sure the temperature regulator knob is in the "OFF" position before you plug the machine into an outlet. Once you plug the machine in, a green "Power Light" will come on. Then, rotate the temperature regulator knob clockwise to the desired temperature indicated by the pointer. When the desired temperature has been reached, the yellow "Hot Light" will turn off and cycle, and the temperature controller will maintain the temperature automatically.
4. Lift food basket up and away from machine to load food, and carefully place loaded basket into machine to avoid splash. Gently shake off excess oil from food when removing from tank after frying.
5. The enclosed frying basket is intended to hold small foods such as french fries and onion rings. Large food can be placed directly into the basket or oil tank.

Cleaning and Maintenance

F100 & F102 Standard Duty Fryers

1. After fryer usage, turn power controller counterclockwise to the "OFF" position. Remove plug from power supply. Wait for oil to cool down before removing tank from outer case. The procedure is as follows:

*A. Remove protective panel bottom with large fork or tongs. Do not stick hand into oil.
B. Gently lift up electrical box unit from back of machine. Place in a safe dry place.*

2. The micro-switch on the bottom of the electrical box unit will automatically cut off power in case electric plug is not removed from power supply.
3. Lift oil tank out of outer case and carefully dispose of oil, removing any sludge.
4. Gently wash oil tank with soap and water, dry it thoroughly, and place it back into machine.
5. Always use fresh vegetable oil at every use. Never use old oil.
6. Cover the fryer tank with the night cover after the oil has cooled and the unit is not in use.

F200 & F202 Medium Duty Fryers

1. After fryer usage, turn power controller counterclockwise to the "OFF" position. Remove plug from power supply. Wait for oil to cool down before draining. The procedure is as follows:
2. Drain oil, after cooled, into a pan large enough to hold 2 gallons of oil.
3. Remove protective bottom grate with tongs. Do not stick hand into oil.
4. Gently lift up electrical box unit from back of machine. This will remove the element from the frying oil. The micro-switch on the bottom of the electrical box unit will automatically cut off power in case electric plug is not removed from power supply. Place this in a clean dry place.
5. Gently wash the element with soap and water. Use a soft sponge. Never use harsh chemicals or metal scrubbers to clean the element.
6. Gently wash oil tank with soap and water and dry it thoroughly.
7. Replace the electrical box and element lining it up and ensure that everything has been wiped dry.
8. Cover the fryer tank with the night cover when the unit is not in use.
9. Always use fresh vegetable oil and clean the fryer nightly.



Tough on grease. Tough on carbon. Tempest deep fat fryer cleaner offers thorough elimination of encrusted grease and grime.

WARNINGS

This equipment must be operated by trained cooks or professionals.

- Do not touch any hot surfaces.
- Do not immerse unit, cord, or plug in liquid at any time.

Troubleshooting

Problem	Causes	Solution
Indicator light will not turn on and unit will not heat.	Plug not properly inserted.	Reinsert plug.
	Micro-switch not closed.	Adjust the limit distance of micro-switch.
Heating indicator is not on, the temperature is not increasing.	Electric heater tubes are 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.
Temperature control is normal but indicator is not on.	Indicator light is burned out.	Change indicator.
Temperature indicator is on, but heater tube is not hot.	Temperature limiter has tripped.	Reset over heating protecting button by hand on bottom of electrical box.
Temperature can not be controlled.	Temperature limiter is out of order.	Change temperature limiter.

Troubles listed are for reference. If any fault occurs, please discontinue use. Do not attempt to repair yourself. This will void the warranty.

Transportation and Storage

During transportation, the machine should be carefully handled by using the handles at the sides of the unit. The packaged machine should not be stored in the open. It should be put in a ventilated warehouse without corrosive atmosphere and placed right side up.

Daily Check

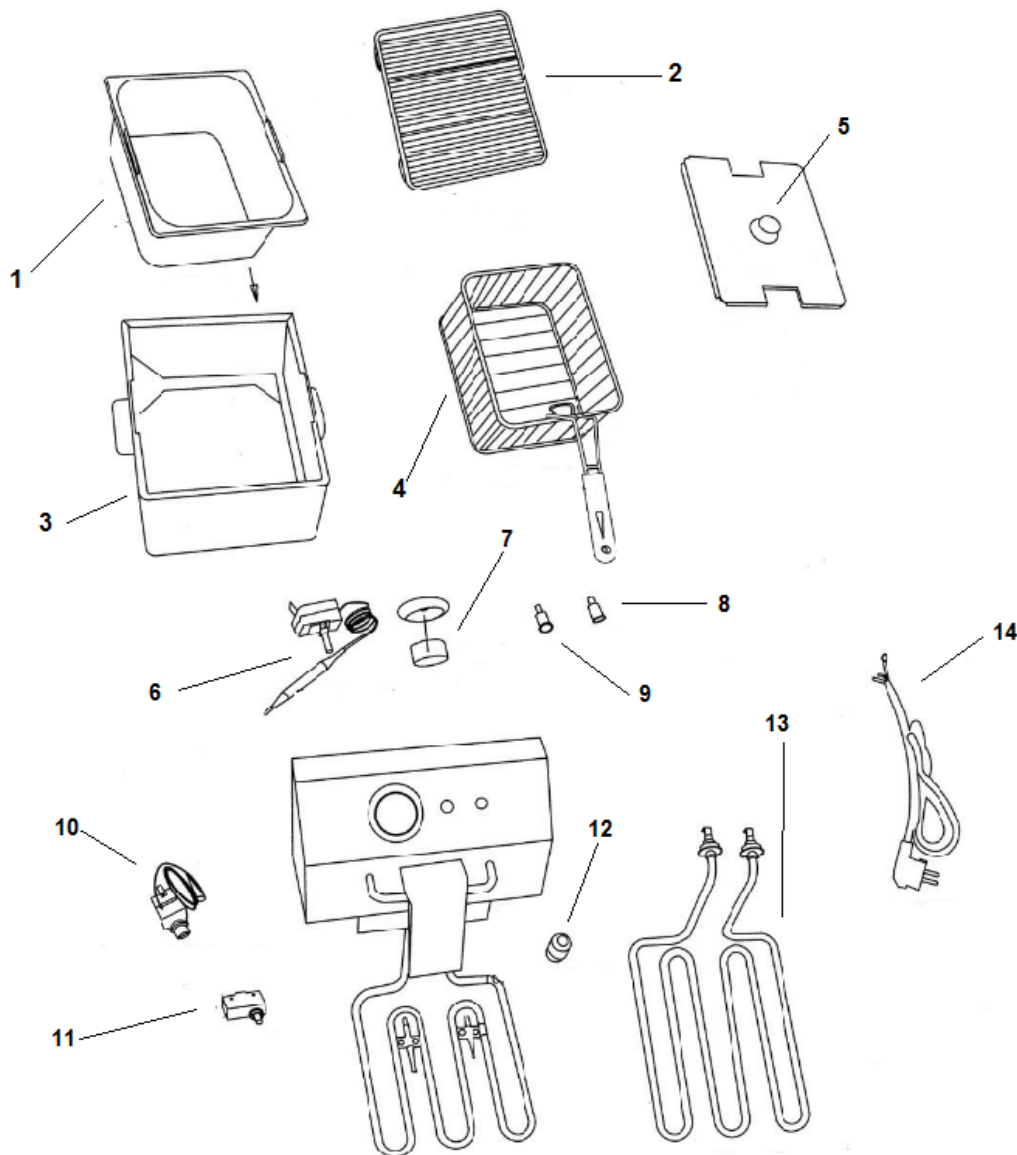
Before Using

- Make sure machine is on level surface.
- Check to see if power cord is frayed or damaged.

During Use

- Check control panel for damage.
- Check for any electrical smells.
- Check for any strange sounds coming out of machine
- Watch for oil spattering.

Parts Diagram #177F100

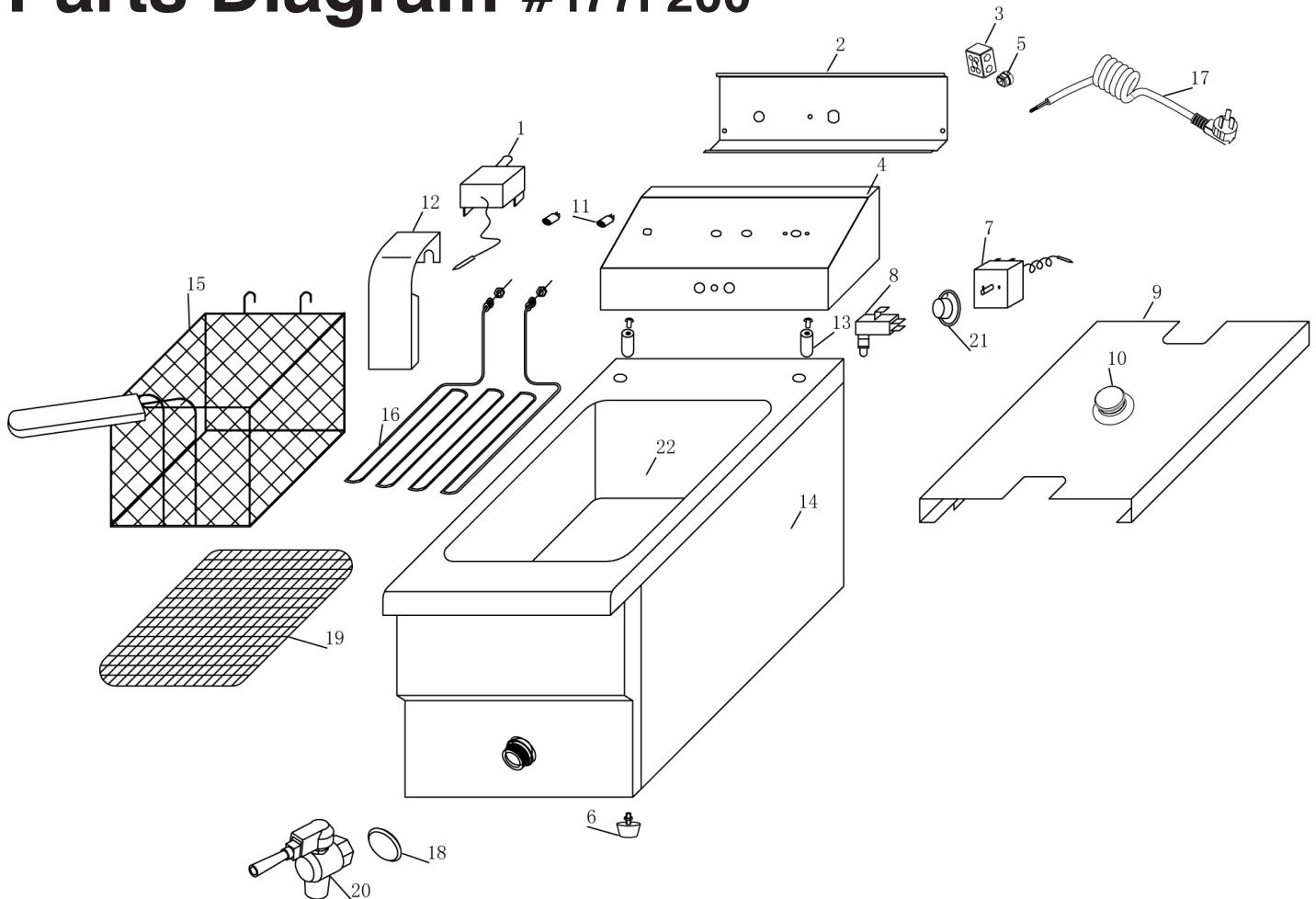


Parts List

Parts Diagram #	Part Name	Replacement Part #
1	Oil Pan	177FPAN
2	Bottom Grate	177FGRATE
3	Fryer Base	
4	Fryer Basket with Front Hook	177FBASKET
5	Night Cover	177FCOVER
6	Thermostat	177FTHERM
7	Temperature Knob	177FKNOB

Parts Diagram #	Part Name	Replacement Part #
8	Green "Power" Light	177PLIGHTGRN
9	Orange "Hot" Light	177PLIGHTORG
10	Temperature Limiter	177FTEMLIM
11	Microswitch	
12	Heating Element	177FELEMENT
13	Power Cord	177FCORD
14	Power Cord Bushing	

Parts Diagram #177F200

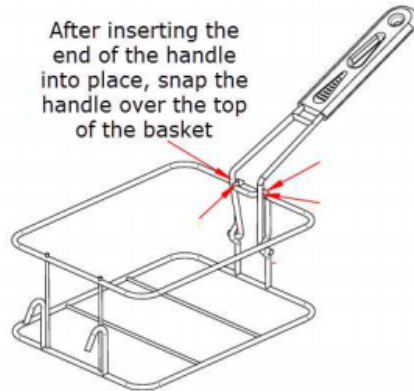
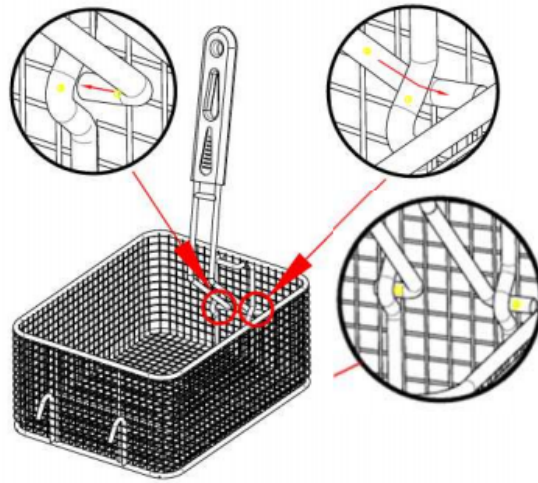
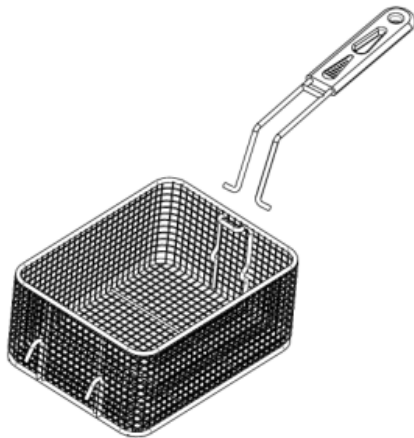


Parts List

Diagram #	Part Name	Replacement Part #
1	Temp. safe-limiter	177PF2TL
2	Back cover of the control box	
3	Terminal block	177PF2BLK
4	Front board of the control box	
5	Power cord fixer	
6	Feet	
7	Thermostat	177PF2THERM
8	Micro-switch	177PF2MSW
9	Cover	177PF2NCVR
10	Cover handle	177PF2HNDLE
11	Indicator light 1	

Diagram #	Part Name	Replacement Part #
12	Heater protector	
13	Poles for the control box	
14	Body with oil tank	
15	Fryer basket with handle	177PF2BASK
16	Heating element	177PF2ELEM
17	Power cord and plug	177PF2CORD
18	Silicon ring	177PF2DGASK
19	Fryer net	177PF2GRATE
20	Oil tap	177PF2DRAIN
21	Knob&Knob base.	
22	Oil tank welded on the top board	177PF2PAN

BASKET ASSEMBLY



Completed Assembly

