

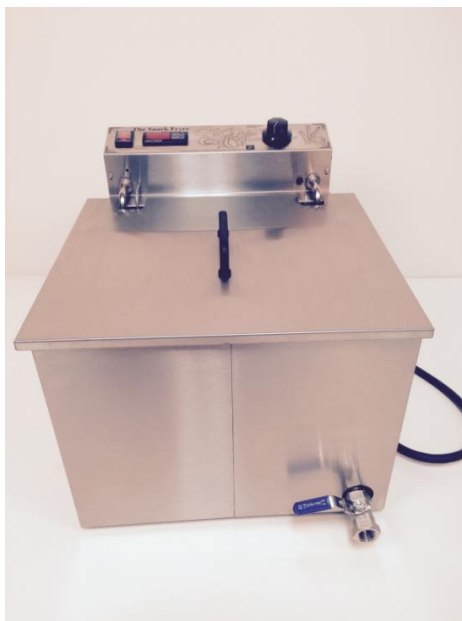


manufactured fun

P A R A G O N

## OWNER'S MANUAL

FOR ELECTRIC FRYERS



### **Model Numbers**

SNACK FRYER 3000

9080 (240V)

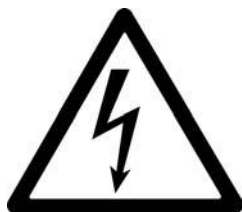
***ELECTRIC FRYER***

**[www.ManufacturedFun.com](http://www.ManufacturedFun.com)**

Paragon International, Inc • 731 W. 18<sup>th</sup> Street • P.O. Box 560 • Nevada, IA 50201 USA  
Phone (515) 382-8000 • Toll-free (800) 433-0333 • Fax (515) 382-8001 • Email: [info@manufacturedfun.com](mailto:info@manufacturedfun.com)

# SAFETY PRECAUTIONS

*Paragon values your continued safety above all else. Please follow these guidelines when using your equipment to prevent injury and maximize product performance:*



---

Machine must be properly grounded to prevent electrical shock. Do NOT immerse this equipment in water. Doing so may damage equipment and prevent it from working properly.  
Always unplug equipment before cleaning or serving to prevent electrical shock.



---

Always wear safety glasses when servicing equipment.



---

No direct contact to equipment by the general public should be allowed when used in food service locations. Only trained personnel should operate this equipment.  
Carefully read any through this manual before beginning operation of the equipment.



---

Never make alteration to this equipment. Any alterations made by anyone other than certified Paragon personnel will void warranty and may also create unsafe working conditions.



---

This machine is NOT to be operated by anyone under the age of 18.

---

# INTRODUCTION

PARAGON IS PROUD TO BE YOUR  
PARTNER FOR MANUFACTURED FUN.

Our goal is to provide you with the best solutions to attract customers, expand your business, and improve your profits. That's why this product has been specially-crafted to meet precise specifications for performance, efficiency, and output.

## Your Paragon Fryer features:

- Stainless steel construction
- Adjustable thermostat and digital temperature display with a high limit shutdown
- Made in the USA

## Specifications:

- Overall size with cover: 17" wide x 15.25" deep x 13.5" high
- Weight: 34lbs with top cover (no oil)
- Recommended cooking oil capacity: 53-55 lbs
- Power Requirements: 250 Volts, 50/60 Hz single phase (5500 watts at 250 volt, 30 amps)
- Power Plug Type: NEMA style 6-30 P, with a 5 ft style SJOOW, 10/3 power cord
- Temperature: Thermostat controlled up to 400°F. A high limit control to 450°F with a digital temperature readout
- Tank Volume: 2604 cu. Inch
  - 60 Lbs – 8 gallons to Maximum Level
  - 53 Lbs – 7 gallons to Minimum Level

Should you have any questions about your equipment, or would like to know more about our other innovative concession equipment and supplies, please contact us at 1-800-433-0333 or visit us on the web at: **Manufacturedfun.com**

*Thank you for your purchase and enjoy!*

## ELECTRICAL REQUIREMENTS

This product requires a properly-grounded 250VAC, 50/60 Hz single phase supply with a 30 amp circuit.

We recommend that your fryer be plugged directly into a dedicated outlet. Extension cords may create a safety hazard and reduce its performance.

Be sure outlet accepts three (3) prong grounded plug, NEMA style 6-30R receptacle.

## IMPORTANT FIRE SAFETY NOTICE

The building code in most cities in North America requires that any fryer with more than a 7 pound oil capacity be operated under a vent hood with “Automatic Fire Extinguisher System”. If you operate this fryer outdoors in a trailer or portable concession stand, you may not fall under the building code requirements.

Your Paragon fryer has one thermostat which works with a heat adjustment dial and controls the working temperature of the oil. This machine also has a high limit shut-down controller with a digital temperature display that operates in the event that the thermostat should fail.

**It is necessary that you keep an oil-type fire extinguisher readily available in the event both thermostats fail, resulting in fire.**

## UNPACKING

Paragon carefully inspects each product during assembly and after completion to adhere to strict quality guidelines, and packs it securely to ensure safe delivery to each of our customers. Be sure to carefully remove all packing material and adhesive before any operation. Please examine your product to guarantee all equipment has arrived, complete and in good condition.

If you believe that any damage may have occurred during shipment or parts may be missing, please contact Paragon immediately for replacement.

## **Operating Cautions:**

- Hot oil is dangerous-contact with skin can result in severe burns
- Place your fryer on a table or base strong enough to support it and keep it from being knocked off its base.
- Keep your floors clean so no one slips and contacts the fryer.
- Oil is flammable! Keep open flames away from oil and vapors.
- Keep areas and filters clean above fryer. Lint or dust soaked in oil can ignite easily.
- Install an automatic fire extinguisher over the fryer and exhaust duct.
- Consult your local fire protection agency for you area requirements. Check regularly to insure safe and proper function.
- If your fryer starts to smoke or boil abnormally, cut off power supply and determine the reason before attempting to use it again.
- Be sure the power source is installed properly and in accordance with your local and national codes.
- See that all your personnel understand the hazards of hot oil. Instruct them on the proper action if something does not seem to be acting properly.
- Instruct your personnel on what to do if there is a grease fire. Do NOT use water on a grease fire! Use only fire extinguishers of the approved type and never direct the extinguisher so as to blow the grease out of the oil tank.
- Use appropriate frying shortening.
- Remember hot oil is dangerous!

## **Don'ts for deep fat fryers**

- Don't fry above 375F.
- Don't overload the frying tank.
- Don't shake breaded items over fryer
- Don't salt items over fryer
- Don't introduce excessive amounts of water to fryer
- Don't fry food in broken-down frying shortening.

## Installation

- Place the fryer on a suitable bench or table. Allow sufficient side space when using the reversible top cover as a side tray. Position the fryer back enough from the bench top to prevent the drain valve to not extend over the edge.
- Check your local regulation codes. (Some localities may require an exhaust hood and/or an approved fire extinguisher.
- Mount the control panel assembly on to the tank. **WARNING:** Do not lift the fryer by the control panel.
- Secure the control panel by tightening the two thumb knobs located on the back side.
- Plug the power cord into power outlet.
- Do a start-up test to verify the unit is working:
  1. Turn on the control panel's power switch
    - On initial start up or if power causes the unit to go out, please hold down the Reset (RST Button) until unit stops flashing. It is very important to hold down the button until this process is complete.
    - You should hear a noise when the relay turns on.
  2. The digital temperature read out should indicate a temperature
  3. Turn the temperature knob up to 200F
    - Warning: Turn temperature knob back to "Off" after a couple of seconds
    - Turn the power switch off
    - The heating element should be hot
  4. Test is completed, the fryer is now ready for use**WARNING:** Do not operate without any cooking oil.

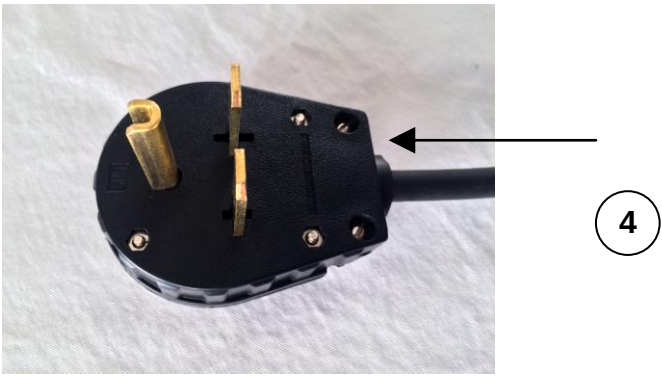
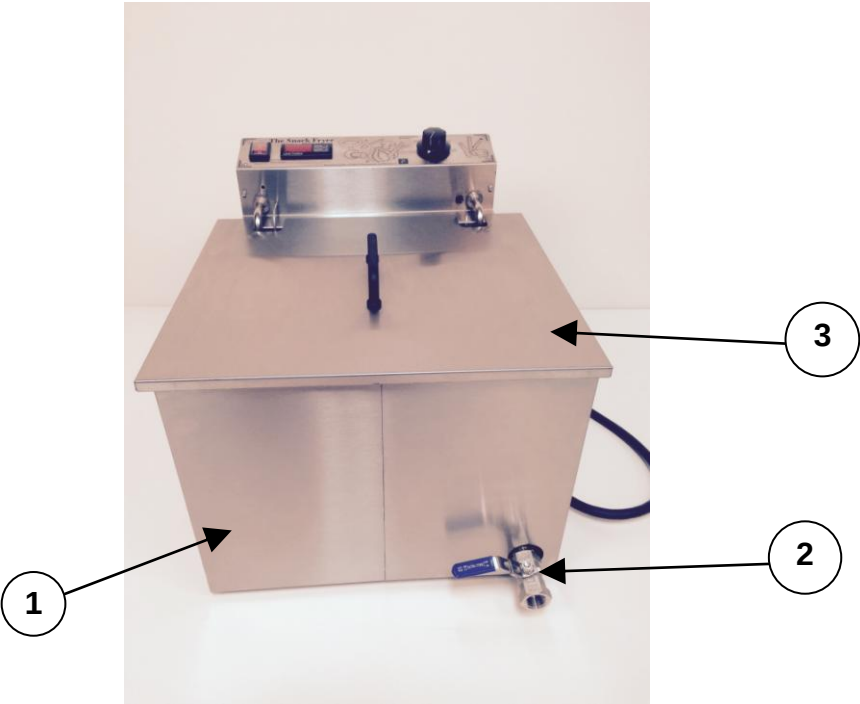
## Operation

1. Be sure the "drain valve" is closed
  2. Add approximately 55 lbs of cooking oil. Do not fill above the "MAX" line.
  3. The fryer is now ready for use.
- WARNING:** Some products may require oil temperatures up to 375°F. Use only trained personal.

## Cleaning

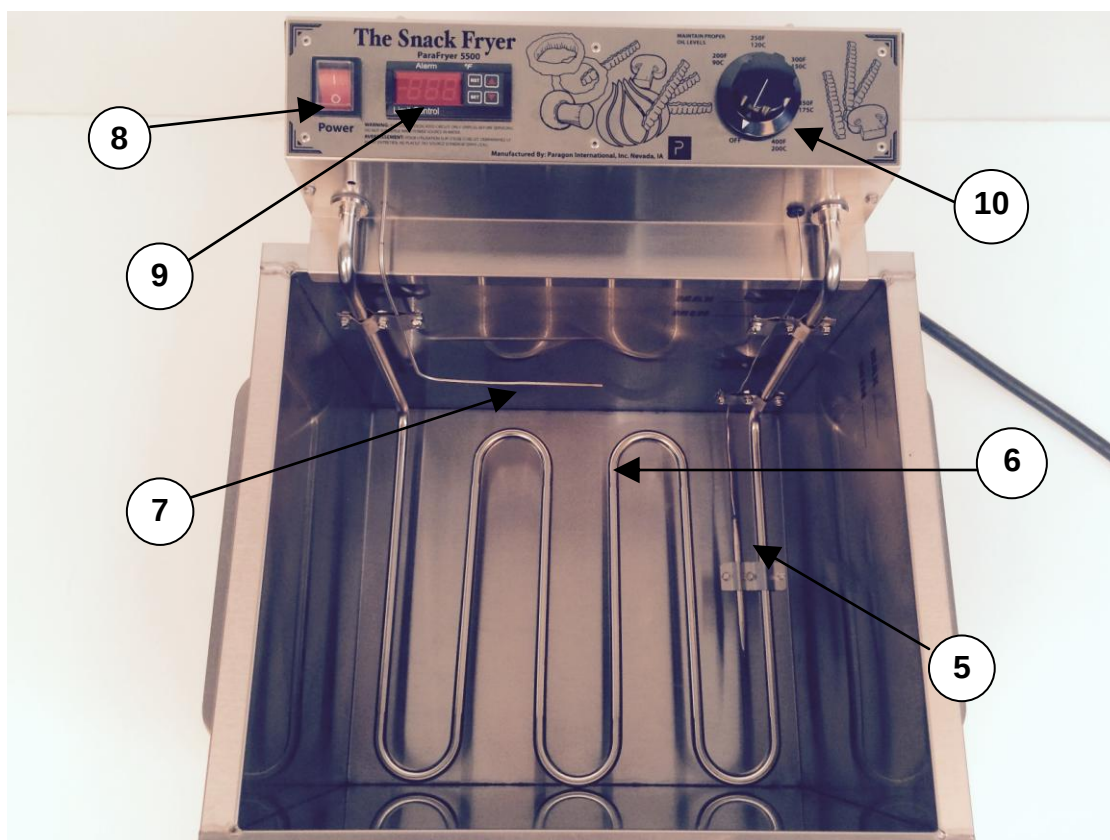
- A fine mesh skimmer may be used to remove crust that forms during cooking periods or during the routine clean-up
  - To drain the cooking oil, use the drain valve. An extension on the valve may be used to direct the oil flow. To use the last remaining oil, block the back edge up slightly and also a baster may be use.
- WARNING:** Do not drain until the oil is cooled down
- With routine cleaning a fine grade steel wool may be used to remove the baked on oil residue in the tank

# Cabinet



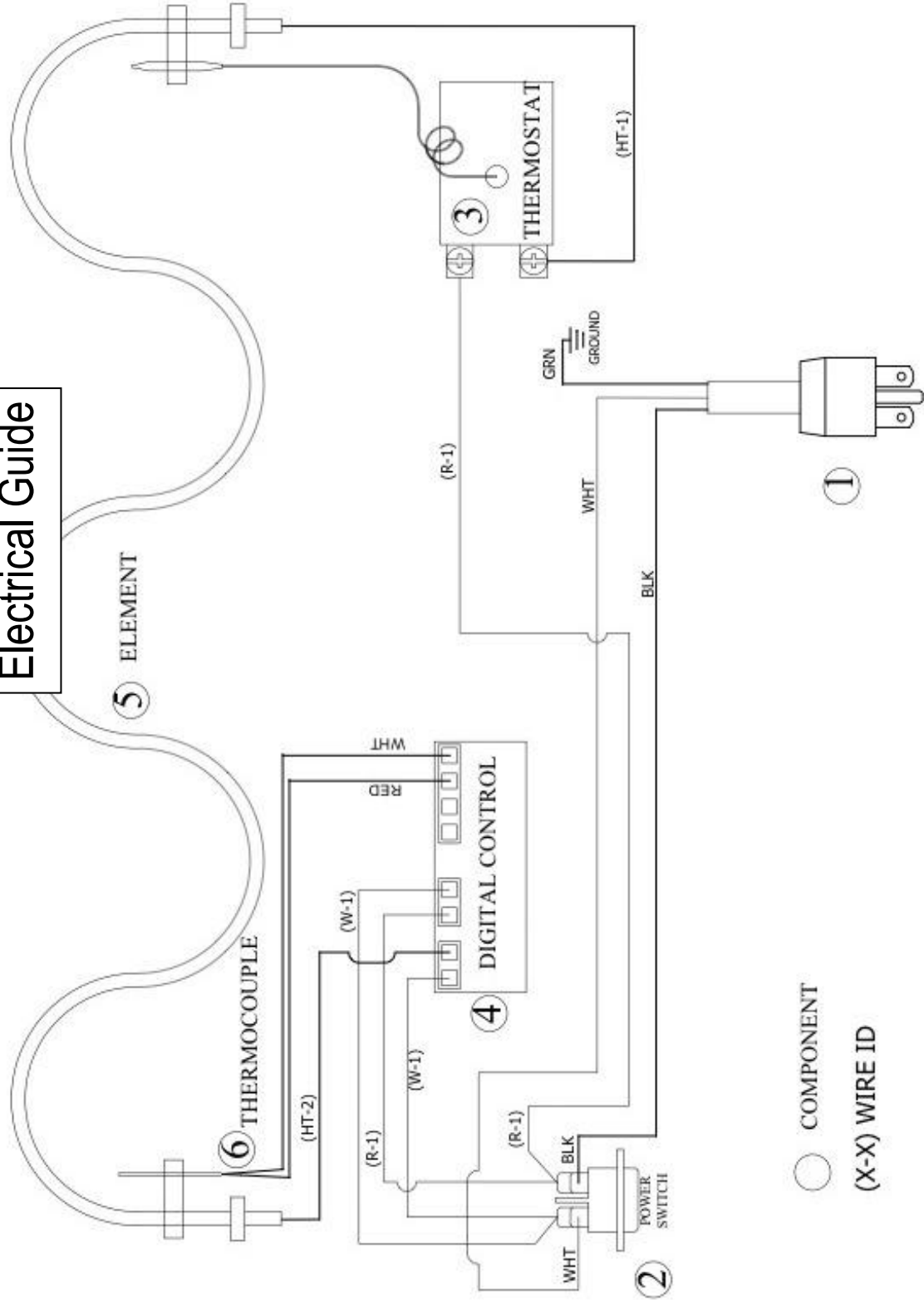
| No. | Part No. | Description                                    |
|-----|----------|------------------------------------------------|
| 1   | 79601    | Fryer Base Assembly                            |
| 2   | 70121    | Ball Valve                                     |
| 3   | 78650    | Fryer Cover                                    |
| 4   | 12183    | Power Cord 250V (Note: 30 Amp Plug NEMA 6-30R) |

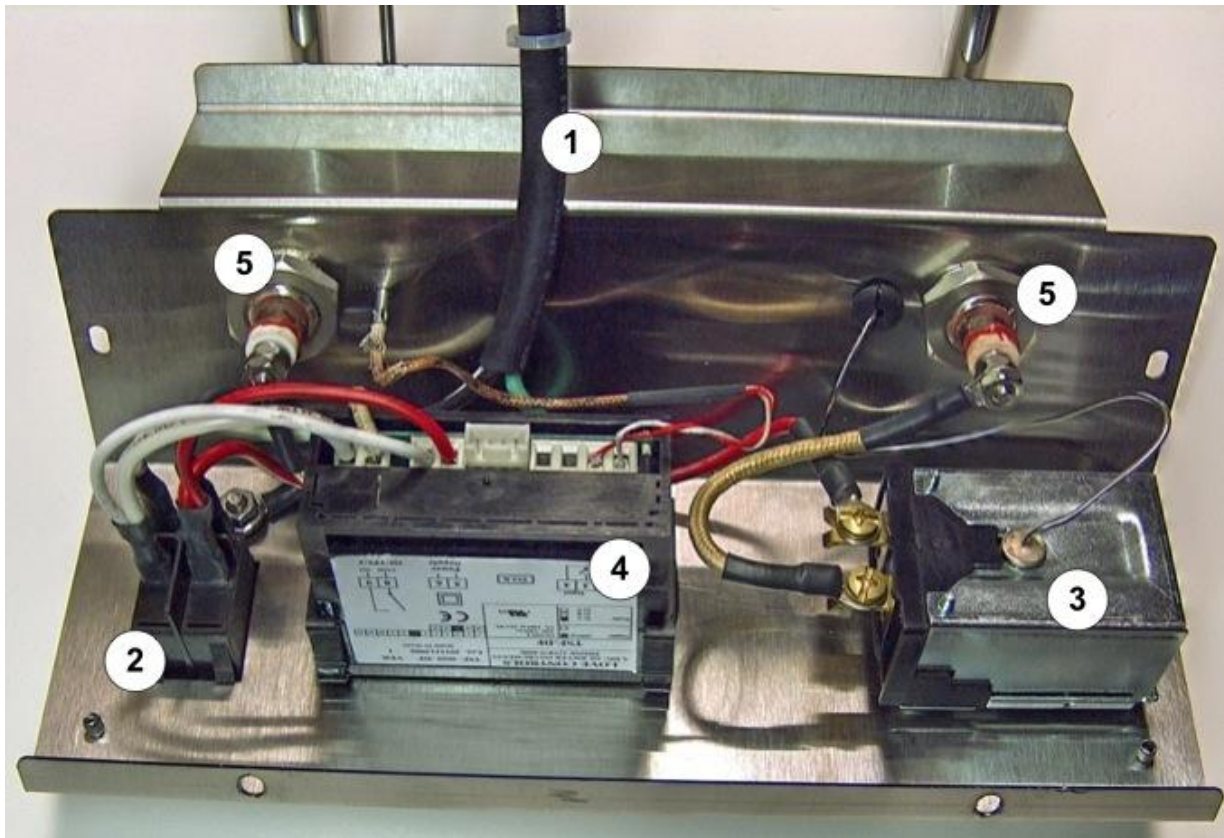
## Controls



| No. | Part No. | Description                                 |
|-----|----------|---------------------------------------------|
| 5   | 78280    | Thermostat Bulb                             |
| 6   | 78103    | Element                                     |
| 7   | 78005    | Thermo Limit Probe (part of the Thermostat) |
| 8   | 12408    | Master Switch                               |
| 9   | 78001    | Digital Temperature Limit                   |
| 10  | HDS_0036 | Thermostat Knob                             |

# Electrical Guide





| Item Number | Part No. | Description                       |
|-------------|----------|-----------------------------------|
| 1           | 12183    | Power Cord –250V, NEMA 6-30R Plug |
| 2           | 12408    | Master Switch                     |
| 3           | 78280    | Thermostat                        |
| 4           | 78001    | Digital Temperature Limit         |
| 5           | 78103    | Element                           |