



USER MANUAL



ELECTRIC COUNTERTOP FRYERS

MODELS: 177F10E, 177F20E



USER MANUAL

SAFETY PRECAUTIONS

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 COMBUSTIBLE LIQUIDS AWAY FROM PRODUCT.

THIS MACHINE MUST BE PLACED ON A LEVEL SURFACE.



WARNING

- Unplug cord from outlet when not in use and before cleaning.
- Do not use this unit for other than intended use.
- Do not use outdoors.
- Always cook on a firm, dry, and level surface.
- Do not use unit with a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.
- Do not modify unit.



WARNING

BURN HAZARD

- DO NOT move or transport this fryer until fryer oil has cooled completely. Doing so can result in severe burns.
- 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.
- Keep children and animals away from fryer.



Conforms to UL-197



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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. The stainless steel tank has a removable oil insert with calibration marks for oil levels.
6. Heating coils are protected by a stainless panel base at the bottom of the unit.

BASIC INFORMATION OF F SERIES FRYERS

Name	Deep Fryer Single 6 Liter	Deep Fryer Double 6 Liter (x2)
Model	F10E	F20E
Voltage	110V/60Hz	110V/60Hz
Power	1600W	2 x 1600W
Number of oil tanks	1	2
Number of frying baskets	1	2
Size of frying baskets	7¼" x 8¾" x 4½"	7¼" x 8¾" x 4½"
Cooking temperature range	140°F - 370°F	140°F - 370°F
Temperature safety cut-off	446°F	446°F
Overall Dimensions	12½" x 16¾" x 11½"	25" x 16¾" x 11½"
Time to reach max temperature	13 minutes	13 minutes

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



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FRYER ASSEMBLY INSTRUCTIONS:

ASSEMBLY FOR 177F10E, 177F20E

1. Place the tank onto the main body of the fryer, and put the heating element cover into the tank.
2. Attach the heating element to the main body of the fryer. Ensure that the attachment screw is fully tightened to the unit. Otherwise, the heating element will not be fully seated in the fryer and the unit will not power on!

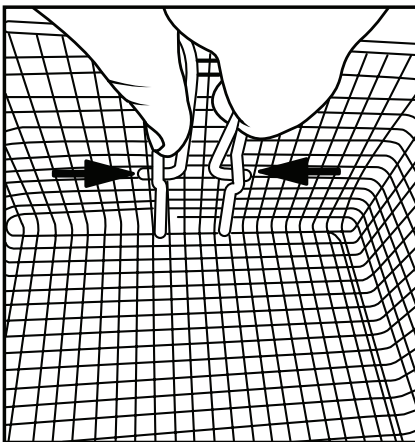


WARNING

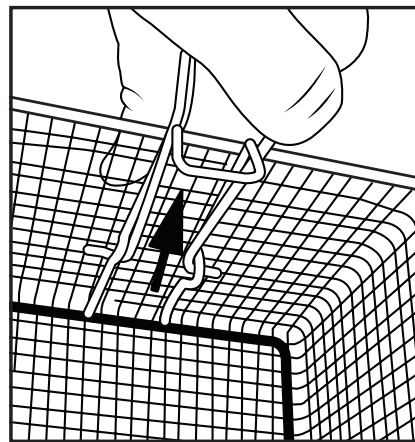
- If the limit switch is not fully inserted into the heating unit(s), the machine will not work.

3. Attach the side handles to the main body of the fryer (one for each side).
 - d. Align both the pre-drilled holes on the main panel and the ones on the main body.
 - e. Using a Phillips-head screwdriver, fasten the provided washers and bolts from the inside of the fryer body.
NOTE: Ensure that the bolts are fully tightened to prevent oil buildup.

4. Attach Basket Handle to the basket:



Squeeze the two bottom tines of the handle together, position them next to the hoops on the inside of the basket, and release them into the hoops.



Pull back on the handle firmly until the handle snaps into place around the holder at the top of the basket.

Ensure that the handle is secured firmly.

NOTE: Upon first use, check to ensure that all indicator lights work, and unit is heating properly. For best frying results, leave the fryer disconnected from power when not in use.



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INSTRUCTIONS FOR FRYER USAGE

1. Make sure the power supply/voltage you are using is adequate for continual fryer use. The use of a surge protector or circuit breaker is advisable.
2. Fill oil receptacle with oil to between the minimum and maximum levels, allowing for food volume. Do not fill oil past the maximum fill line.
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.

CLEANING AND MAINTENANCE

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 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.



WARNING

- 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.



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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 tube is 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 overheating protection 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, discontinue use. Do not attempt to repair your self. 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.