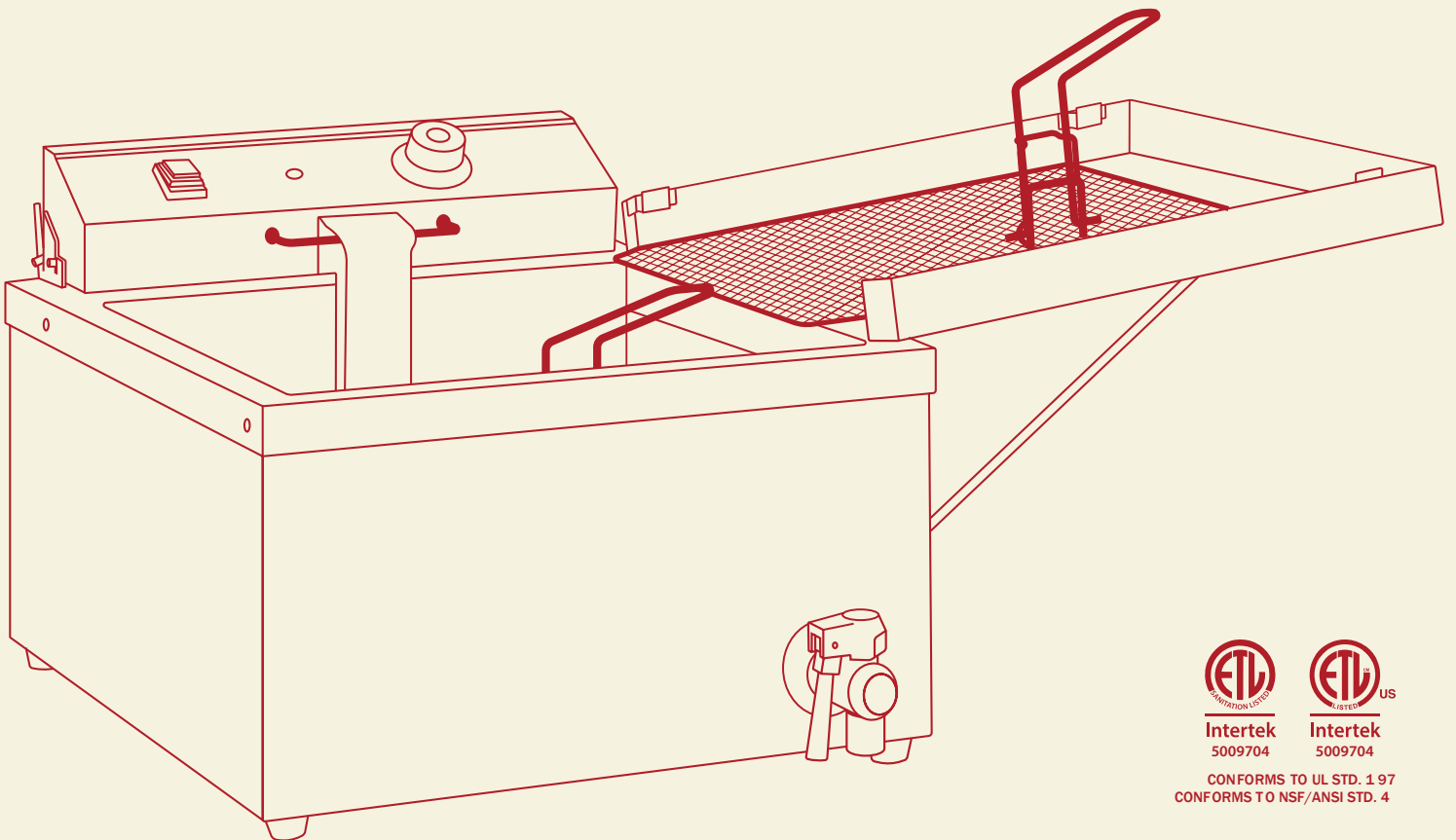




User Manual

Funnel Cake Fryers

Items #382DFC18001,
#382DFC44001



Intertek
5009704



Intertek
5009704

CONFORMS TO UL STD. 1 97
CONFORMS TO NSF/ANSI STD. 4

10/22

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Introduction

Congratulations on your purchase of Carnival King equipment. Carnival King takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

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Location of Data Plate

The data plate is located on the back of the unit.

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All equipment should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

- A)** Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.
- B)** If concealed damage is not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 5 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and service should be performed by a qualified installer who thoroughly reads, understands and follows these instructions.

If you have questions concerning the installation, operation, maintenance or service of this product, visit Carnival King www.CarnivalKingSupplies.com

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Safety

DANGER:

This symbol warns of imminent hazard which will result in serious injury or death.

WARNING:

This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.

CAUTION:

This symbol refers to a potential hazard or unsafe practice, which could result in minor or moderate injury or product or property damage.

NOTICE:

This symbol refers to information that needs special attention or must be fully understood even though not dangerous.

NOTICE: This product is intended for commercial use only. Not for household use.

NOTICE: Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA96 latest edition that local codes are "Authority Having Jurisdiction" when it comes to requirements for installation of equipment. Therefore, installation should comply with all local codes.

WARNING:

For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any appliances. Keep the area free and clear of combustible materials. (See ANSI Z83.14B, 1991).

WARNING:

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing, or servicing this equipment.

CAUTION:

These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.

WARNING:

A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact your authorized service representative

WARNING:

An earthing cable must connect the appliance to all other units in the complete installation and from there to an independent earth connection.

NOTICE:

The unit when installed, must be electrically grounded and comply with local codes, or in the absence of local codes, with the national electrical code ANSI/NFPA70- latest edition. Canadian installation must comply with CSA-STANDARD C.22.2 Number 0 M1 982 General Requirements-Canadian Electrical Code Part II, 109-M1981- Commercial Cooking Appliances. Do not use unit with a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.

WARNING:

SHOCK HAZARD - Turn OFF all power to equipment before cleaning the equipment.

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WARNING:

Unplug cord from outlet when not in use and before cleaning. DO NOT immerse any part of this equipment in water.

WARNING:

DO NOT move or transport this fryer until fryer oil has cooled completely. Doing so can result in severe burns.

WARNING:

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Any alterations to this equipment will void the warranty and may cause a dangerous condition. This appliance is not intended to be operated by means of an external timer or separate remote-control system. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment.

- Do not use this unit for 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.
- Keep children and animals away from fryer.
- Do not modify unit

WARNING:

Never add water to hot oil. When water is added to hot oil a steam explosion may ensue spattering hot oil resulting in serious burns or more seriously hot oil in someone's eyes.

Installation Instructions

1. Remove all packaging and tape prior to operation
2. Always clean equipment thoroughly before first use.
3. Check rating label for your model designation & electrical rating. Consult with your electrician before using any electrical equipment.
4. For best results, use stainless steel countertops that are even and free of debris/liquids.
5. Place the fryer in a protected location on a level, sufficiently stable base or table, where it cannot be knocked off. The base or table must be strong enough to support the fryer when full of oil.
6. Remove the tank cover and accessories from the unit.
7. For shipping purposes, the Power Head is oriented on the drain side of the tank. To set up for use, orient the power head to sit centered of the back rim of the tank (side opposite of the drain). Ensure the head is correctly seated on the rim to engage the Power Head Safety Switch. The unit will not operate if the Safety Switch is not depressed.

Operating Instructions

1. All food service equipment should be operated by trained personnel. Improper use of fryers can result in serious injury or death, since temperatures reach in excess of 350°F.
2. Do not allow your customers to come into contact with any part of the fryer.
3. Before operating, check to ensure your power supply is correct to match the data plate.
4. Once the fryer is installed on a level surface and connected to a power source, add oil to the oil pot.
A) DO NOT fill above the max fill line. It is recommended to only fill to the MIN line and then only add more to replenish oil level.

DO NOT overfill the tank, as overfilling could result in a dangerous situation.

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5. With the oil in the pot, turn the fryer ON using the switch and turn temperature knob to desired temperature. When the desired temperature has been reached, the orange “Hot Light” will turn off and cycle, and the temperature controller will maintain the temperature automatically.
6. Allow the Fryer 30-45 min to reach desired temp.
7. Do not overload the pot with product.
8. Using the ring mold and funnel, pour your desired amount of funnel cake batter slowly into the pot and fry for desired time.
9. If using tongs to separate product, you must also wear high heat gloves to prevent burns.
10. Once product is done, safely remove the product with tongs and place onto a grease tray to drain the additional grease of the product.

Note: To help maintain oil quality, periodically skim off excess batter (food) particles.

Important Operating Information and Quality Control Tips:

- The unit is fitted with a preset manual reset safety thermostat. This will disengage the heating element should the oil reach a temperature over 430°F.
- Don't overheat. Don't fry if the oil temperature exceeds 400°F.
- Don't waste money. Use only high quality heavy duty frying shortening.
- Don't fry food in broken-down frying shortening. Broken down oil is thinned, darkened.
- Don't overload the frying pot.
- Don't shake breaded items over fryer.
- Don't salt items over fryer.

Cleaning

1. Always turn unit OFF and allow it to cool completely before cleaning.
2. Never clean unit by immersing it in water.
3. Drain all the oil, after cooled, using the front drain into a pan large enough to hold 5 gallons of oil. Oil should be drained nightly at a minimum and more depending on frequency of use.
4. Remove the protective bottom grate with tongs. Do not touch oil with your hands.
5. Gently lift up electrical box unit from back of machine. This will remove the element from the frying oil. The microswitch 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.
6. Gently wash the element with soap and warm water. Use a soft sponge. Never use harsh chemicals or metal scrubbers to clean the element.
7. Gently wash oil tank with soap and water, dry it thoroughly.
8. Replace the Electrical box and element lining it up and ensure that everything has been wiped dry.
9. For a deep clean, we recommend using Noble Chemical Fryclone Fryer Boil-Out (see product instructions).
10. Turn the unit off.
11. Rinse with clean water to remove all cleaning mixture.
12. Rinse the inside of the tank with 2 cups of vinegar.
13. Rinse with clean water until the vinegar odor is gone. The fry tank must be thoroughly rinsed since even a trace of cleaner left inside the tank will contaminate the fry compound.
14. Dry thoroughly.
15. Cover the fryer tank with the night cover when the unit is not in use.
16. Clean all exterior surfaces of unit on a regular basis with a damp cloth.
17. To remove discolorations or oil film, a non-abrasive cleaner may be used such as Noble's 147QUIKSAN.

Troubleshooting

PROBLEM	CAUSE
EXCESSIVE & PREMATURE FOAMING	<ul style="list-style-type: none"> Frying Temperature Too High/Overheating (Check Thermostat) Overloading Fryer Inadequate Frying Compound Turnover Contamination of Fryer Compound (Due to salt or other foreign material)
GREASY FOOD / EXCESSIVE FRYING COMPOUND ABSORPTION	<ul style="list-style-type: none"> Frying Temperature Too Low/Underheating (Check Thermostat) Overloading Fryer Improper Draining of Food After Frying High Moisture Content in Food Being Fried Inadequate Frying Compound Turnover
OBJECTIONAL FLAVOR OF FRIED FOOD	<ul style="list-style-type: none"> High Moisture Content in Food Being Fried Inadequate Frying Compound Turnover Contamination of Fryer Compound (Due to salt or other foreign material)
EXCESSIVE SMOKING OF FRYING COMPOUND	<ul style="list-style-type: none"> Frying Temperature Too High/Overheating (Check Thermostat) Inadequate Frying Compound Turnover Improper Preparation of Food Contamination of Fryer Compound (Due to salt or other foreign material)
EXCESSIVE DARKENING OF FRYING COMPOUND	<ul style="list-style-type: none"> Frying Temperature Too High/Overheating (Check Thermostat) Inadequate Frying Compound Turnover Improper Preparation of Food Contamination of Fryer Compound (Due to salt or other foreign material)
FRYING COMPOUND WON'T HOLD HEAT	<ul style="list-style-type: none"> Frying Temperature Too Low/Underheating (Check Thermostat) Overloading Fryer High Moisture Content in Food Being Fried Improper Preparation of Food
FOOD CRUST COLOR NOT BROWN	<ul style="list-style-type: none"> Frying Temperature Too Low/Underheating (Check Thermostat) Overloading Fryer High Moisture Content in Food Being Fried Improper Preparation of Food
RAPID BREAKDOWN OF FRYING COMPOUND	<ul style="list-style-type: none"> Frying Temperature Too High/Overheating (Check Thermostat) High Moisture Content in Food Being Fried Improper Preparation of Food Contamination of Fryer Compound (Due to salt or other foreign material)

WARNING:

Issues listed above are for reference only. If any fault occurs, please discontinue use. Do not attempt to repair yourself. This might void the warranty.