

D. 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 cover of the pot is designed for warming food and preventing oil spatter during cooking.
6. 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. With protective cover in place.
7. 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:
 1. Remove protective panel bottom with large fork or tongs. Do not stick hand into oil.
 2. Gently lift up electrical box unit from back of machine. Place in a safe dry place.
8. 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.
9. Lift oil tank out of outer case and carefully dispose of oil, removing any sludge.
10. Gently wash oil tank with soap and water, dry it thoroughly, and place it back into machine.
11. Always use fresh vegetable oil at every use. Never use old oil.

WARNINGS

This equipment must be operated by trained cooks or professionals.
<ul style="list-style-type: none"> • Do not touch any hot surfaces.
<ul style="list-style-type: none"> • Do not immerse unit, cord or plug in liquid at any time.
<ul style="list-style-type: none"> • Unplug cord from outlet when not in use and before cleaning.
<ul style="list-style-type: none"> • It is recommended that the fryer not be moved when it contains hot oil or any other hot liquid. If it must be moved, use extreme care.
<ul style="list-style-type: none"> • Do not use this unit for other than intended use.
<ul style="list-style-type: none"> • Do not use outdoors.
<ul style="list-style-type: none"> • Always cook on a firm, dry and level surface.
<ul style="list-style-type: none"> • 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.
<ul style="list-style-type: none"> • Do not clean the product with a water jet.
<ul style="list-style-type: none"> • Do not use unit with a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.
<ul style="list-style-type: none"> • Keep children and animals away from fryer.
<ul style="list-style-type: none"> • Do not modify unit.

E. Troubleshooting

Problem	Causes	Solution
1. Indicator light wont turn on and unit will not heat.	<ol style="list-style-type: none"> 1. Plug is not properly inserted. 2. Micro-switch not closed. 	<ol style="list-style-type: none"> 1. Reinsert plug. 2. Adjust the limit distance of mircro-switch.
2. Heating indicator is not on, the temperature is not increasing.	<ol style="list-style-type: none"> 1. Electric heater tube is not properly connected. 2. Heater is defective. 	<ol style="list-style-type: none"> 1. Tighten both sides of electric heater. 2. Change electric heating tube.
3. Power indicator is on but the setting temperature is not reached.	<ol style="list-style-type: none"> 1. Temperature controller is burned out. 	<ol style="list-style-type: none"> 1. Change temperature controller.
4. Temperature control is normal but indicator is not on.	<ol style="list-style-type: none"> 1. Indicator light is burned out. 	<ol style="list-style-type: none"> 1. Change indicator.
5. After circuit heating electric heater tube is not hot.	<ol style="list-style-type: none"> 1. Temperature limiter has tripped. 	<ol style="list-style-type: none"> 1. Reset “over heating protecting button” by hand on bottom of electrical box.
6. Temperature can not be controlled.	<ol style="list-style-type: none"> 1. Temperature limiter is out of order. 	<ol style="list-style-type: none"> 1. 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.