



Electric Fryer

Manual

EFV30



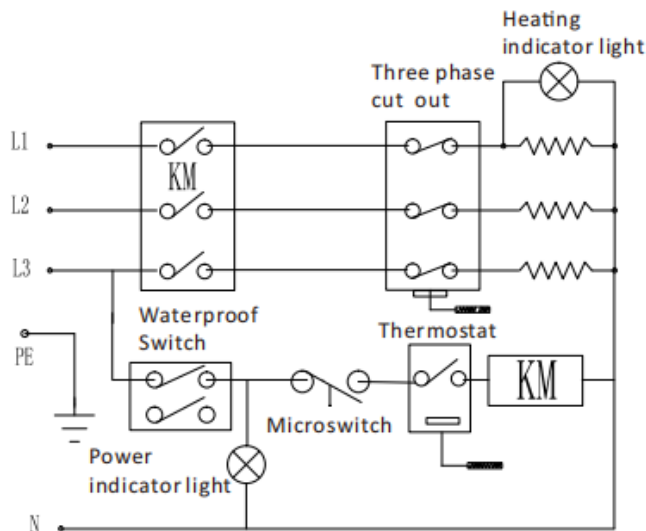
Introduction:

This Series Fryer is a new kind of electrothermal products researched and developed lately by our company. This series fryer adopts the international popular style design, good quality of stainless steel body, luxurious and good-looking. The products are equipped with electrical elements from the famous factories so that they are energy-saving and safe. The featured design as rotating the fryer control box, convenience, practicality and clean easily. Be provided with EGO thermostat function, operate briefness. It is the best choice for families, hotels, bars, and west-style food shops, etc.

Technical Specification:

| Model | Voltage | Input Power (KW) | Max Capacity (L) | Dimension (mm) |
|-------|----------|------------------|------------------|----------------|
| EFV30 | 380-400V | 5 | 23 | 580*560*360 |

Circuit Diagram:



Operating Instruction:

Before use, please check whether the voltage of power supply is in conformity with that in date plate, and whether user's power switch and fuse are in conformity with the request of machine's power. The body must be earthed properly. Make sure the potential terminal bolt is firmly connected with the natural grounding device by the 1.5mm² wire.

Power supply line connection:

ATTENTION: The power supply lines should be connected by authorized technician.

Installation method of industrial plug:

1. There are 2 screws in the inner core side of industrial plug. Unscrew the screws and take out the inner core.
2. Strip the appropriate length of cable insulation rubber and expose the copper core about 10mm. Insert the cable to be connected from the tail cap and waterproof chock plug of industrial plug in sequence.
3. There are 5 wiring terminals behind the inner core. Connecting the wiring terminals and the cable of fryer respectively according to the indicated mark(L1,L2,L3,N,PE). Fixing the wires with screws and assemble back the inner core to the industrial plug with 2 screws.

Operation Step:

1. Fill edible oil into oil tank and oil deepness must be kept on the range of oil tank marked with the height and the low.
 1. Turn the thermostat on “0” position, cut off the time switch power supply.
 2. Connect with fryer’s power supply and green power indicator is on. Turn the power of the machine on and adjust temperature control to suitable temperature in clockwise; At this time, yellow indicator is on and heating element begin to heat. When oil temperature reaches setting data, temperature control is power-off, yellow indicator is off and heating element stop working. When oil temperature is down a little, temperature control connects power supply automatically, yellow indicator is on and heating element begin heating again. This procedure is circulating repeatedly to ensure oil temperature keep on the setting temperature range.
 3. When the temperature of oil reaches the setting data, you may start the object operation. You may reset the thermostat temperature according to your technological request. There are timing function for EF-201V, you may turn the time controller on and rotate time controller to set the operating time at your object operation. When the setting time has come, the fryer ring for warning and cut off the power automatically, at this time, the yellow indicator is off and the fryer stops working.
 4. There is a special fried basket attaching the fryer, and a hook is on the basket. When you fry the food, take it into the basket and sink into the oil. When you fry the food, please hang the basket on the nail of the electric control box in order to filter the surplus oil.
 5. After finish frying, turn over electric control box backward, rotate it 90° , then electric control box self-locks on vertical position, so that it can recycle the oil on heating element and net.
 6. The fryer is equipped with the safe switch. When you lift up the electric control box, the heating element will be out of the oil automatically. Then the safe switch will take action to cut off the power. It can avoid the dangerous accident as a result of the

mistaken operating.

7. You may rotate the valve in front of / under the fryer, which will be helpful to pour out the oil inside the tank. (Please pour out the oil as the oil is cooled down to room temperature.)

8. When you finish the frying, you should rotate the temperature controller to the Zero limited position in contrary clockwise. At the same time, the power should be cut off for safety.

Maintenance and Maintain:

After use, you should use a wet cloth to clean in time, or use neutral vinegar to clean if necessary, but electric control box is forbidden to use water to rinse.

RESET: The temperature limiter will be cut off the power automatically once the thermostat was out of control. MUST cool down the machine first! User only need to remove the black cap of RESET button and press the black inner button, the machine will be worked again.

Note:

It is forbidden to put the tinder and explosive nearby the machine. And keep it in the environment with the superior ventilation system. Moreover, forbidden to make heating element dry-burning in order to prolong machine's service lifetime. When use the fryer, can not close it if not the worker guy, and do not let the children to touch the oil jar and oil out valve as well; In order to avoid the accident, you must unplug the power supply cord or cut off power switch if you have not used the machine for a long time. All the service and maintenance operation must be carried out after the power supply is cut off. If there is some trouble in fryer, do not dismount the machine, and send it to our company's authorized service department or distributor for repair.

Warning: use old oil will lower flash point, will cause over boil easily; It will occur fire insurance easily when the oil line lower than the lower limit line; Fry over-wet food and over-fry will be possible cause contingency.

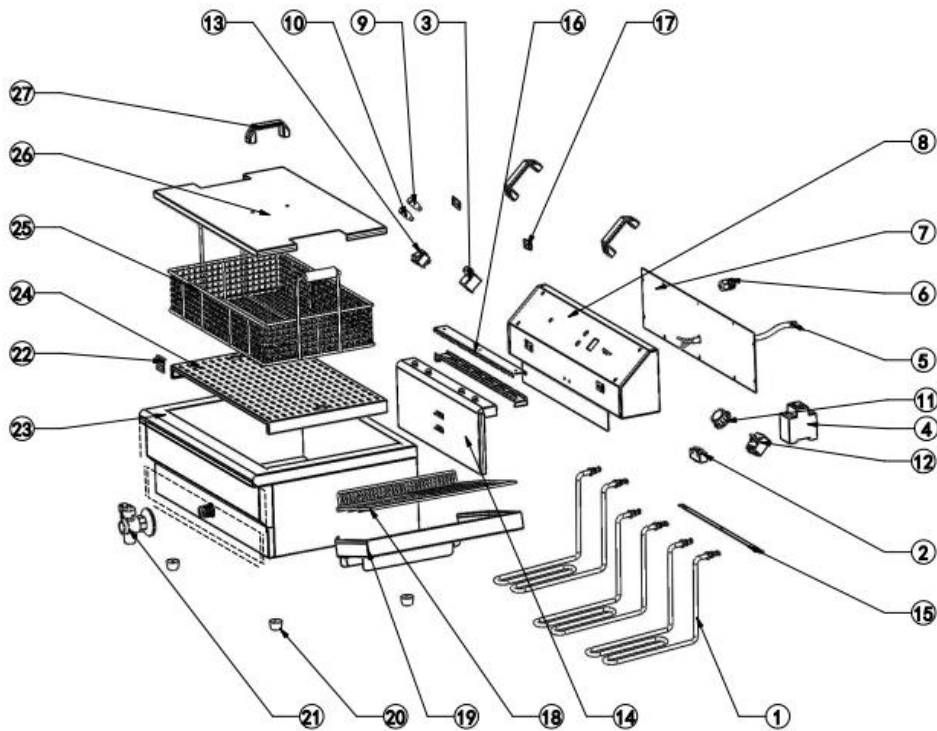
Troubleshooting:

| Fault | Probable Cause | Solution |
|------------------------------|-----------------------------|--|
| The appliance is not working | The unit is not switched on | Check the unit is plugged in correctly and switched on |
| | Plug or lead is damaged | Replace plug or lead |
| | Fuse in the plug has blown | Replace the fuse |
| | Mains power supply fault | Check mains power supply |

| | | |
|--|-------------------------------------|--|
| Appliance heats up but indicator light Not On | Indicator light has expired | Consult a qualified technician |
| HEAT indicator light comes on but appliance does not heat up | Faulty element | Consult a qualified technician |
| | Faulty thermostat | Consult a qualified technician |
| | Thermostat set incorrectly | Check thermostat |
| Appliance slow to heat up | Faulty element | Consult a qualified technician |
| No power | Thermal cut-out switch is activated | Check that the appliance is safe then press the reset switch on the rear of the unit |

Exploded View:

EFV30



| No. | Name | Quantity | No. | Name | Quantity |
|-----|----------------------|----------|-----|-------------------------------|----------|
| 1 | EF-201V heating tube | 3 | 15 | Heating tube pressing piece | 1 |
| 2 | Micro switch | 1 | 16 | Probe clamp (top) (bottom) | 2 |

| | | | | | |
|----|------------------------------|---|----|----------------------------|---|
| 3 | Cut out | 1 | 17 | Silicone compression sheet | 2 |
| 4 | AC contactor | 1 | 18 | oil-filter screen | 1 |
| 5 | Cable line | 1 | 19 | Oil filter plate | 1 |
| 6 | New power cable head | 1 | 20 | Rubber foot R-25 | 4 |
| 7 | Rear cover plate | 1 | 21 | Oil drain valve | 1 |
| 8 | Control box | 1 | 22 | Filter sheet | 1 |
| 9 | Short green indicator light | 1 | 23 | Housing | 1 |
| 10 | Short yellow indicator light | 1 | 24 | Slag partition board | 1 |
| 11 | Electric wood knob | 1 | 25 | Frying basket | 1 |
| 12 | Thermostat | 1 | 26 | Upper cover | 1 |
| 13 | Waterproof switch | 1 | 27 | Handle | 3 |
| 14 | Oil dipstick | 1 | 28 | | |

GGM Gastro International GmbH,

Weinerpark 16, 48607 Ochtrup

www.gmgastro.com