

Furnotel®

Quality Equipment for Professional

Commercial Electric Fryer

Instruction Manual

FSEFR-0204 FSEFR-0504A

FSEFR-0304A FSEFR-0504B

FSEFR-0304B FSEFR-0504C

FSEFR-0304C FSEFR-0604



FSEFR-0504A

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1 Basic Parameter

Name	Single tank fryer	Double tanks fryer	Single tank fryer	Double tanks fryer
Model No.	FSEFR-0204	FSEFR-0504A	FSEFR-0304C	FSEFR-0604
Length(mm)	220	460	290	580
Width(mm)	390	390	440	440
Height(mm)	370	370	410	410
Voltage	~220V 50HZ	~220V 50HZ	220V 50HZ	220V 50HZ
Power	2KW	2KW*2	3.25KW	3.25KW*2
Oil Tank number	1	2	1	2
Tank capacity	4L	4Lx2	12L	12Lx2
Fryer Basket number	1	2	1	2
Oil temperature control range	50°C~190°C	50°C~190°C	50°C~190°C	50°C~190°C
over -temperature protection limited	230°C	230°C	230°C	230°C
Reset the temperature	<170°C	<170°C	<170°C	<170°C

Name	Single tank fryer	Double tanks fryer	Single tank fryer	Double tanks fryer
Model No.	FSEFR-0304A	FSEFR-0504B	FSEFR-0304B	FSEFR-0504C
Length(mm)	260	540	260	540
Width(mm)	410	410	410	410
Height(mm)	285	285	340	340
Voltage	~220v 50HZ	~220v 50HZ	~220v 50HZ	~220v 50HZ
Power	2.5KW	2.5KWx2	3.25KW	3.25KWx2
Oil Tank number	1	2	1	2
Tank capacity	6L	6Lx2	8L	8Lx2
Fryer Basket number	1	2	1	2
Oil temperature control range	50°C~190°C	50°C~190°C	50°C~190°C	50°C~190°C
over -temperature protection limited	230°C	230°C	230°C	230°C
Reset the temperature	<170°C	<170°C	<170°C	<170°C

2 Performance character

2.1.with automatic temperature controller. You can choose the temperature which level you need (50-190°C).

2.2.With over-temperature protection. It could cut the power automatic while the oil temperature is over the limited one, then you can reset the over-temperature protection by hand.

2.3.Be protected by special board, the electric heating pipe are independent with oil tank, and also could be separated with under cabinet (together with controller case) easily

2.4. For cleaning electric heating pipe and oil tanks.

3. How to operate it

3.1.Checking the power to make sure the supply voltage is suit to the working one exactly.

3.2.When the equipment is working, keeping the oil level is over than 1/2 depth of oil tank capacity.

3.3.Connect to the electric power source, then turn the temperature controller clockwise to the red point for given temperature, yellow lamp is on (meaning the heating pipe is working and the oil temperature is getting up. When the oil temperature is high up to the given temperature, the power is cutting off automatically, yellow lamp is off, heating pipe stops working. When the oil temperature is down below

the given one, the temperature controller will connect automatically, yellow lamp is on, and oil temperature is getting up. The circulation is just like that again and again.

3.4.Keep the pot cover without any water. Otherwise the water drop into hot oil tank will scale operators.

3.5.In order to satisfy your cooking smaller food needing, the equipment includes special fryer baskets. If you need using it, put the baskets into the oil tank first, then you can operate the fryer as usual. When you finish the cooking, take the baskets out of the oil and hang them into the hook for darning the oil. By the way, if you want to cook some larger food, just put the food into the oil tank directly.

3.6.When you finish cooking, turn the temperature controller anticlockwise to the limited situation, then cut off the power source for safety.

3.7.If you want to clean the oil tank, cutting off the power source until the oil temperature is down to the normal level, then take the oil guarantee plate out of the oil tank, draw out the control case from the back of under box(meantime, the heating pipe is out of tank together with control case). Now, you can take the oil tank for cleaning freely.

3.8.In order to hold the equipment for good using situation long time, please clean the oil tank and heating pipe as usually as you can.

3.9.Put the oil quarantine into the oil tank for protecting the heating

pipe while cooking food.

3.10.Attention: there is a temperature limiter in the controller case, the limited temperature is 230°C, the handle reset temperature is < 170°C。 At the back of the case, there is a “reset key”, when the temperature is higher than the limited one (and also the temperature limiter is failure), the “reset key” begins to work. Every time, after the “reset key” finish its action, you should reset the key by hand for the next time effectively working.

3.11.For your health, we advice using fresh oil.

4. Installing

4.1.Make sure the supplying voltage is suit to the working voltage.

4.2.Make sure there are suitable power switch and fuse protector beside the fryer.

4.3.There is copper bolt at the back of under cabinet, please using the 1.5mm 2 PCS copper line connecting to the ground.

4.4.Before cooking, please check connection situation, working voltage and ground connection.

4.5.Please let professional staff install the equipment.

5. How to deal with the accident

Accident	Reason	Trouble shooting
1.No action after connect to the power source	1. The fuse wire is burnout. 2. The plug is not connected well.	1. Change a new fuse wire. 2. Tighten up the power line and try again.
2. The yellow lamp is on; the water temperature is not getting up.	1. heating pipe becomes flexible 2. Heating pipe is burnout.	1. Tighten up the heating pipe connoted line and screw. 2. Change a new heating pipe.
3. Yellow lamp could not be off, the water temperature rising could not be controlled.	1. Temperature controller is broken.	1. Change a new temperature controller.
4. Yellow lamp is not on, and the water controller is normal.	1. The yellow lamp is broken.	1. Change a new lamp.
5. The temperature is over the limited level; yellow lamp is off, stop heating.	1. Temperature limiter starts working. 2. Temperature controller is broken.	1. Reset the “reset key” by hand. 2. Checking controller line or change a new controller.

All above is just for reference. If there is any accident while your cooking, stop using is right away and let the professional staff to deal with it.

6.Transport and maintains

6.1.Transport: please avoid violent impact and shock

6.2.If you do not use it for long time, please put it in the ventilation place, dry air and non-corrosive. If you want to leave it for short time, please do the water protection and anticorrosive job well.

7. Cleaning job

7.1.If you want to do the cleaning, cut off the power source first to keep away any danger.

7.2. After daily cooking, please clean the surface of the equipment and electric power line with wet non-corrosive cloth. Do not rush it with water directly; otherwise, the electric part ability will be broken



Warning

1. Do keep the equipment is connected to the ground safely.
2. Do not use the pollution oil for cooking, otherwise, it will reduce the flash point or the oil is excessive boiling!
3. Keep the highest oil level is not higher than $\frac{2}{3}$ tank depth, and the lowest oil level is not lower than $\frac{1}{3}$ one while cooking.
4. Do not put more than 1.0kg food into one tank while cooking. Also, do not put too wet food into the hot oil.