

OPERATION GUIDE
FLOORSTANDING
DIGITAL PRESSURE FRYER



Pressure Fryer - Operational Manual

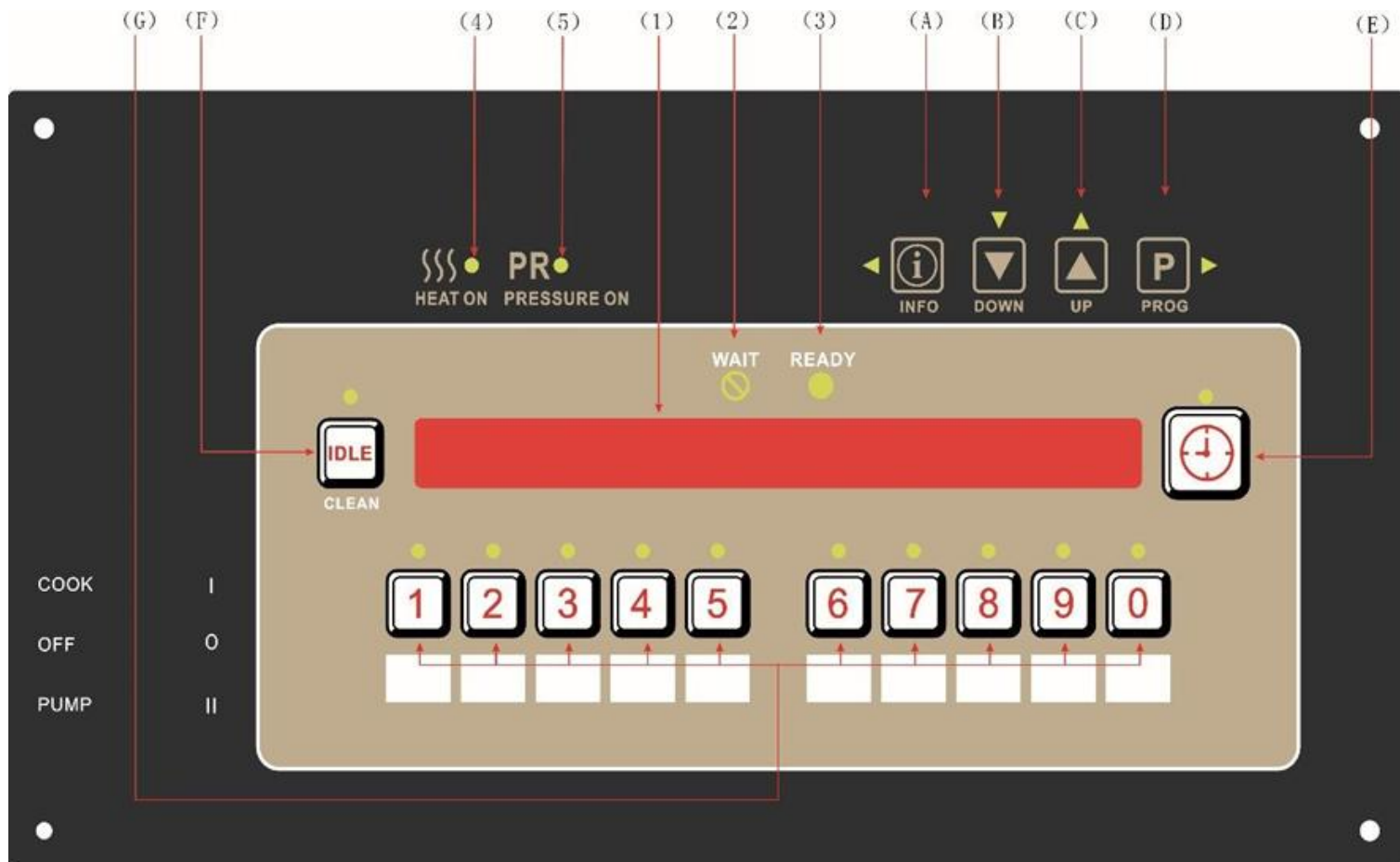
Character and usage	This machine is applicable for hotel, guest houses, restaurants, factories, dining room. It has the advantage of low energy consume, free from pollution, convenient usage and high efficiency. It is indeed the newest food machinery equipment in domestic. The machine the oil filter can filter the dirty of the oil efficiently; it is useful to improve the quality of the fried food.
Main Technical Parameters	 Rated Voltage: 3N~400V  Rated Frequency: 50/60Hz  Rated Input Power: 13.5kW  Rated Working Pressure: 0.085MPa  Output: 25kg/h  Range of Temperature Control: 90-190°C (adjustable)  Electronic Timing: 99.99min (adjustable)  Oil Capacity of the Fry: 25L  Weight:130kg  Overall Dimensions: 960 X 480 X1195(mm)
Safety Points for Attention	1. In order to protect people from being hurt, the machine cannot be used if a grounding device is not equipped. (use 2.5mm² Cuprum wire to contact with the ground bolt) 2. Don't start to heat when there is no oil in the fry pot or the oil lever is lower than the element, otherwise, the elements will be burned. Please don't wash the heating element with cool water until they are cooling, or it will explode 3. Latch the lid before heating. Don't operate the securing hook and drain the oil, before you open the fryer lid, make sure there is no pressure in the fry pot, that means the pressure gauge shows "0". After 30 seconds, you can open the fryer lid to avoid an explosion from the pressure. 4. In order to keep the good sealing between the fryer pot and fryer lid, do not use a handle or some other hard tools to strike the fryer lid and mouth of the fryer. 5. The rubber seal of the fryer lid cannot be dismantled by yourself. For it may affect the sealing. While it is not working, you should close the fryer lid, but not too tight to avoid the ageing of the seals. 6. You should cut off the power if the machine is not working in order to avoid an explosion for the wrong operation.

Equipment List

ECE800 ELECTRIC PRESSURE FRYER

Image	Equipment	Image	Equipment
	 Chefs Range Pressure Fryer.		 Sifting Basket Breeding Table.
	 Fryer Cleaning Brushes		 Red Lift-n-Grip tongs  31.5cm Vinyl-Coated Tongs, Red Vinyl
	 4 HEAD FRYER - Handle for Gas Electric Pressure Fryer Basket		 Yellow Lift-n-Grip tongs  31.5cm Vinyl-Coated Tongs, Yellow Vinyl
	 Frying Basket 4 Header  – Chefs Range 800+500		 Cleaning Bucket  Cleaning Cloth
	 Quick Clean Burn Guard Mitt 18"		 Oven Glove Silicone Red.

Control Panel

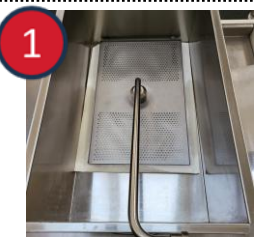
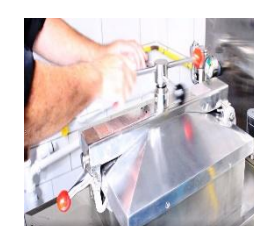
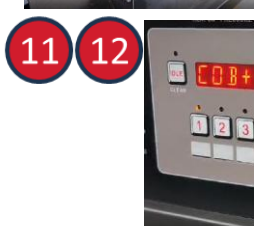
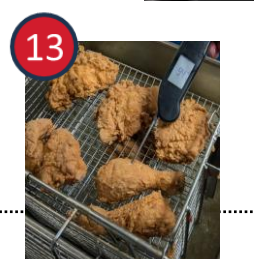




Control Panel

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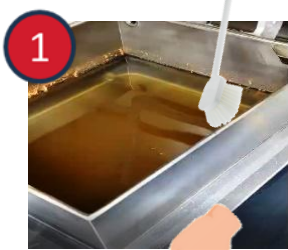
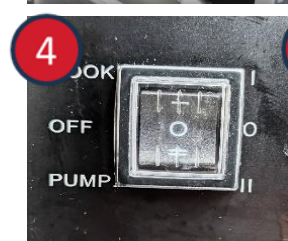
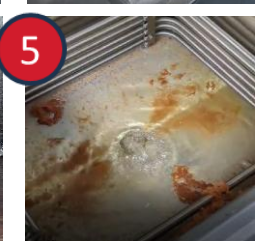
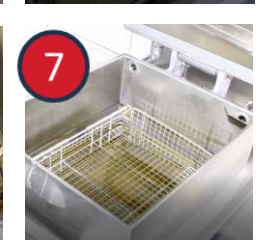
Indicator Light (No)		Instruction for Use	Button (Serial Number)	Instruction for Use
1		Control Display Window		Information view key
2		Waiting Indicator		Parameter setting minus key
3		Done Indicator		Parameter setting plus key
4		Heating Indicator		Programming key
5		Pressure Indicator Light		Set the right key
				when working, long press this key to enter idle mode; when melting oil, long press this key to enter cleaning mode
				Program group key

No	Instruction	Image
1.	Ensure there is a filter paper in place in the drain tank and that the drain tank is connected to the filtration pump, (hand tighten connection)	
2.	Make sure the condensation tray is in place.	
3.	Make sure the drain tap is closed. And fill with liquid cooking oil, do not pass the Max mark in the chamber.	
4.	Press the Rocker switch to COOK.	
5.	You will be prompted to answer "IS THE POT FILLED", button 1=YES or 2=NO. Oil must be in the chamber before cooking starts and water or oil in the chamber when on a clean cycle.	
6.	It will automatically go into "MELT" mode (for solid fat – not recommended for filtration/pump function.) To skip this press any of the Program Buttons. And enter work mode.	
7.	Press the desired Program Button and the details will be displayed – Prog/Name 01 RY 160°C. -WT means you have to wait until the oil is hot and 126°C is the current oil temp.	
8.	-When RY is displayed it means the oil has reached temperature and you are ready to cook.	
9.	Fill the basket with the product and lower it gently into the oil. Close the lid by turning the handle until fully closed, with the RED handle pointing towards yourself, in line with the RED knob on the lid.	
10.	Press the Prog button again to start the Timer.	
11.	At any time to stop the program press the Timer button.	
12.	The timer will count down and make an alarm and a prompt of "AT DONE".	
13.	Wait for the pressure to drop, open the lid and drain on the edge of the fryer for 2 mins to crisp up and complete the heat through.	



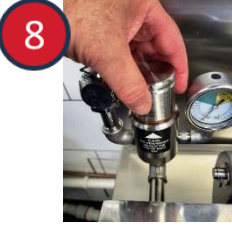
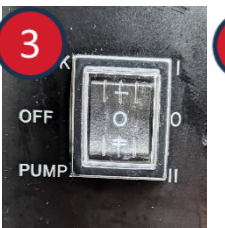
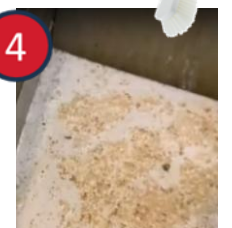
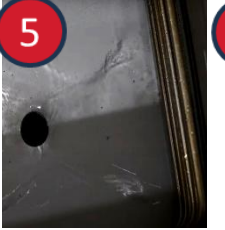
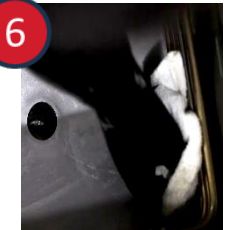
Method of Oil Filtering

DIGITAL ELECTRIC PRESSURE FRYER

No	Instruction	Image
	Recommended after at least 3 cooks.	
1.	Open the fryer lid, taking the basket out of the pot. Use a handled scrapper or fryer brush to remove the residue left on the inside of the pot.	
2.	Make sure the fryer is "turned off" Drain the oil, Pull the black handle down to open the valve, pouring the oil into the filter pan. If the oil drainage hole is obstructed you can use a brush.	
3.	Scrub the tank - Use a fryer brush to scrub the tank in order to loosen and remove debris.	
4.	Turn on the pump: Press the rocker switch to "PUMP" to turn on the pump and circulate the oil through the filter media.	
5.	Partially close the drain to allow the oil to remove any loose particles from the base of the tank and "POLISH THE OIL" .	
6.	Once all debris has been removed, Refill the tank: Lift the black drain handle to close the drain fully to refill the tank.	
7.	Stop the pump: Push the red handle to stop the pump when the tank is full.	
8.	Check the oil level: Make sure the oil is above the minimum level line.	
9.	Replace and clean: Replace the filter media and clean the filter pan.	
	Consequences of not cleaning the equipment periodically:	
2.	The quality of your product will differ.	
3.	End users will forget to do so - Caring for the life of the equipment will be ignored.	
4.	Your equipment will break down constantly.	
5.	You will overspend on parts that should last a greater amount of time.	
6.	You will overspend on vendors and or take great time away from their schedule.	
	Results when the equipment is cleaned periodically:	
2.	Staff will know these procedures are mandatory.	
3.	Your equipment and parts will last a greater amount of time.	
4.	You will no longer have to spend on vendors constant visits for the same situation.	
5.	Your vendors will have more time to work on other important issues in your market.	
6.	The following will guide your staff on how I believe will be the best way to extend the life span of your Chefs Range Pressure Fryer with Filtration.	

Method of Cleaning

DIGITAL PRESSURE FRYER

Image	No:-	Instruction
       	 End of Each Day – Condensation Pan – Gasket & Dead Weight 1. Remove Condensate Pan. 2. Empty and clean in warm soapy water. 3. Gently wipe the gasket with a damp cloth from a bucket of warm water. 4. Make sure the fryer is turned off and is cooled down 5. Unscrew the Dead Weight Cap. 6. Remove the weight and wash in soapy water. 7. Dry the weight and replace back into position. 8. Screw the cap back on.	
     	 Recommended Weekly Fryer 1. Mix a bucket of warm water and degreaser solution. Damp a cloth in the bucket and wipe down the both side panels and the front of the unit. 2. With a new cloth wipe the unit dry.  Oil Disposal Cook Pot 3. With the unit on the “OFF” position make sure the cook pot is empty then fill it up with hot water and degreaser. 4. Use a long brush to clean the frying pot, the heating elements and behind it. 5. Open the drain and empty out the cook pot. With the drain remained open pour water until clean. 6. With a new cloth dry the cook pot and heating elements.	