



Smart Smokeless Deep Fryer



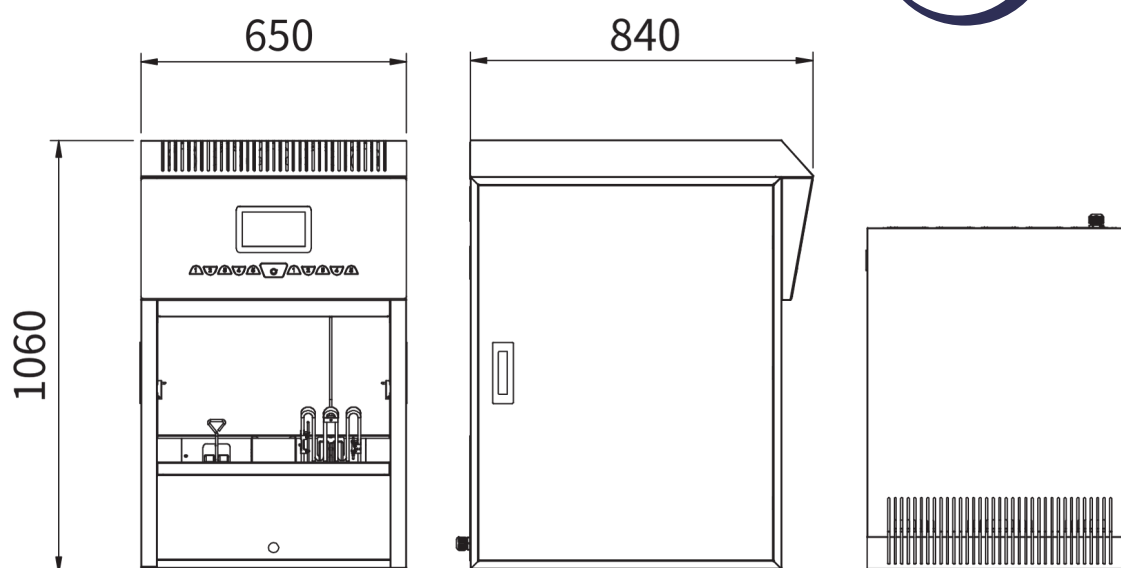
User Manual



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Hello! Thank you for choosing Jupeng Smart Smokeless Deep Fryer.
For your convenience, please read the instruction manual carefully
and keep it properly for future reference.



Product Overview

1. It is equipped with two 8-liter oil cylinders and two independently controlled working areas, enabling simultaneous frying to enhance meal preparation efficiency.
2. It features a proprietary intelligent frying system with bilingual (Chinese/English) interface featuring one-touch automatic lifting mechanism for labor-saving operation.
3. It has an intelligent oil-resistant touch screen with editable 10-menu programming, allowing seamless switching and real-time cooking time monitoring.
4. It is equipped with a thermal protection device to ensure operational safety.
5. It is configured with drain valve for convenient oil disposal.
6. It utilizes high-voltage electrostatic internal circulation to adsorb cooking fumes without requiring exhaust hoods, meeting international emission standards. (Patented design)
7. It has automatic power-off protection when lifting heating elements, facilitating oil replacement and cleaning.



This manual contains important safety information.
Be sure to comply with all instructions.

Safety Warnings

Electrical-related Matters

1. When unplugging the power cord of the intelligent smokeless fryer, do not pull on the cord itself. Must grasp

the plug firmly and pull it directly out of the socket. To ensure safe use, never damage the power cord at any time. If the power cord is damaged, do not use the fryer. It must be replaced at a designated maintenance point by the manufacturer.

2. Please use a dedicated aviation power socket with a rating above 32A, and do not share it with other electrical appliances. The power cord plug should be firmly connected to the socket. Ensure that the grounding terminal of the socket has a reliable grounding wire (please do not use water pipes or gas pipelines as the grounding terminal for the power supply).

3. Install a residual current circuit breaker to ensure personal safety.

Usage-related Matters

1. It is strictly prohibited to disassemble or modify the intelligent smokeless fryer without authorization.

Maintenance of the fryer must be carried out by professionals.

2. The intelligent smokeless fryer should be used in a well-ventilated environment, away from heat sources or direct sunlight.

3. During power outages or cleaning, unplug the power cord. Do not rinse the intelligent smokeless fryer with water to prevent electric shock or short-circuit accidents. Also, do not use the fryer in damp or splash-prone areas.

4. Please do not place items on top of the intelligent smokeless fryer.

5. Place the frying basket correctly to prevent it from falling and causing damage to items or scalding individuals.

6. After the installation of the intelligent smokeless fryer, if the cabinet is unbalanced, level it up. This prevents the fryer from moving naturally.

7. When placing the fryer, ensure there is a gap of no less than 15 cm on the back and both sides to ensure proper ventilation for the refrigeration unit of the intelligent smokeless fryer.



Warning

The manufacturer assumes no liability for losses or damages resulting from non-compliance with safety.

Operation Instructions

1. Plug in the 380V/50Hz power

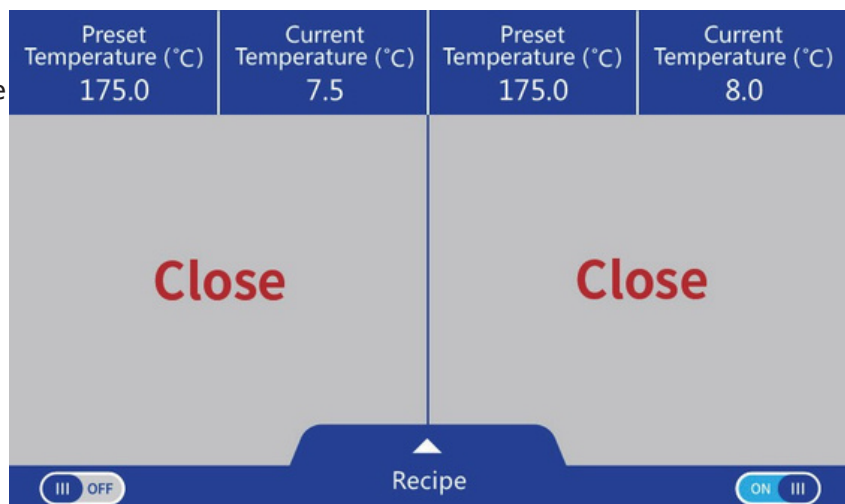
supply. After connecting to the power, the screen will light up to display the cover page and enter the

working state after 8 seconds.
2. Press the power button to activate the purification system. The equipment cannot be heated until the purification system is started.

3. The working interface will be displayed.



4. Click the "Left Tank Start" or "Right Tank Start" button as needed to initiate heating for the corresponding tank.



Left Tank Start

Right Tank Start

4. Click the "Recipe" button to enter the recipe interface.

5. Click on the "Recipe Name," "Frying Time," "Rocker Time," and "Instant Heat" functions corresponding to the button number to set the frying program for that button.

6. For the instant heat setting, "0" indicates that the instant heat function is disabled, while "1" indicates that it is enabled. It is usually set to "1."

7. Click "Set Temperature" in the upper right corner to set the frying temperature.

8. Click the "Settings" button at the bottom to enter the parameter settings interface.

Left Procedure				Current Temp. (°C)
175.0				
Button	Procedure Name	Cooking Time	Shake the Basket	Instant Heat
1	Chips 160g	2 m 45 s	0 m 0 s	1
2		0 m 0 s	0 m 0 s	0
3		0 m 0 s	0 m 0 s	0
4		0 m 0 s	0 m 0 s	0
5		0 m 0 s	0 m 0 s	0
Setting		Return	Right	

Parameter Setting			
Fryer			Fryer
Left Temp.	Left Temp. Correction	Left Temp.	Left Temp. Correction
7.5	0.0	8.0	8.0
Total Power	Cooking Temp. Limit	Upper Limit of Instantaneous Heat	Shake the Basket
9.0	3.0	3.0	20
Upper Heating Limit	Half-Power	Compulsory Detection	Buzzing
-1.0	-4.0	25.0	5.0
Left Side Temp. Limit	Language	Left	Return
III OFF	EN III	Right	Degree C/F
			III °C
			Right Side Temp. Limit
			III OFF

9. Use the buttons at the top of the parameter settings page to switch between configuring the equipment as a fryer or a grill.

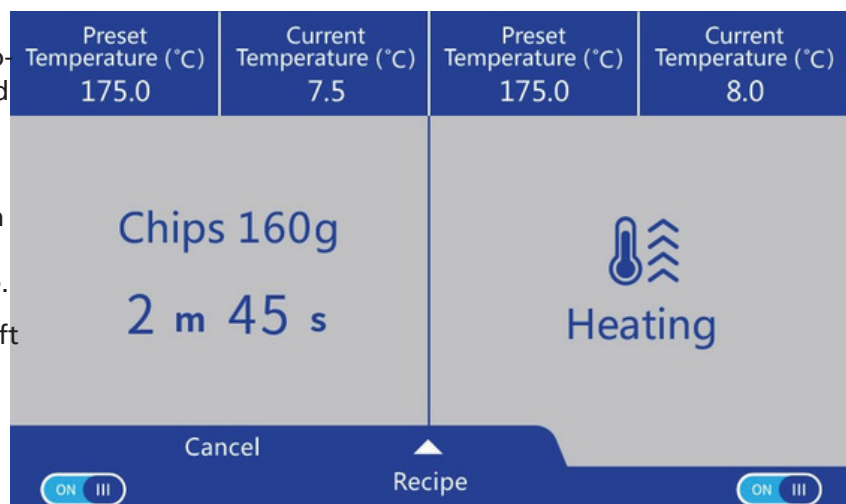
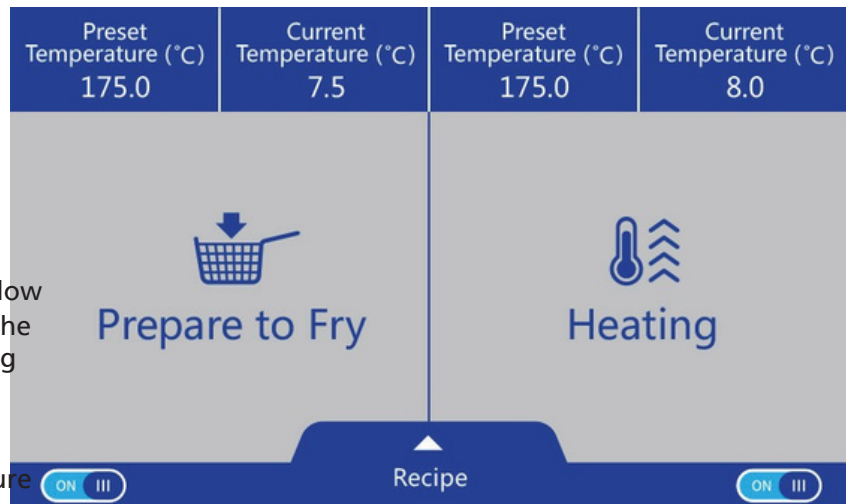
10. Click "Left Correction" and "Right Correction" to adjust the temperature.

11. The two rows of parameters below are the working parameters of the equipment, configured according to the numbers shown in the diagram.

12. When "Left Cooking Temperature Limit" and "Right Cooking Temperature Limit" at the bottom left are turned on, recipes can only be executed in the ready-to-fry state and cannot be executed during heating.

13. The image above shows the standby state, where production can be initiated at any time by pressing buttons on the left side.

14. Press buttons 1# to 5# on the left side to execute the recipes.



Product Parameters

Model	KD-WYZ-2
Product Name	Smart Smokeless Deep Fryer
Voltage	220V/50Hz
Power	6.3KW
Dimensions	650x840x1060 (mm)

Maintenance and Cleaning

1. To extend the service life of the intelligent

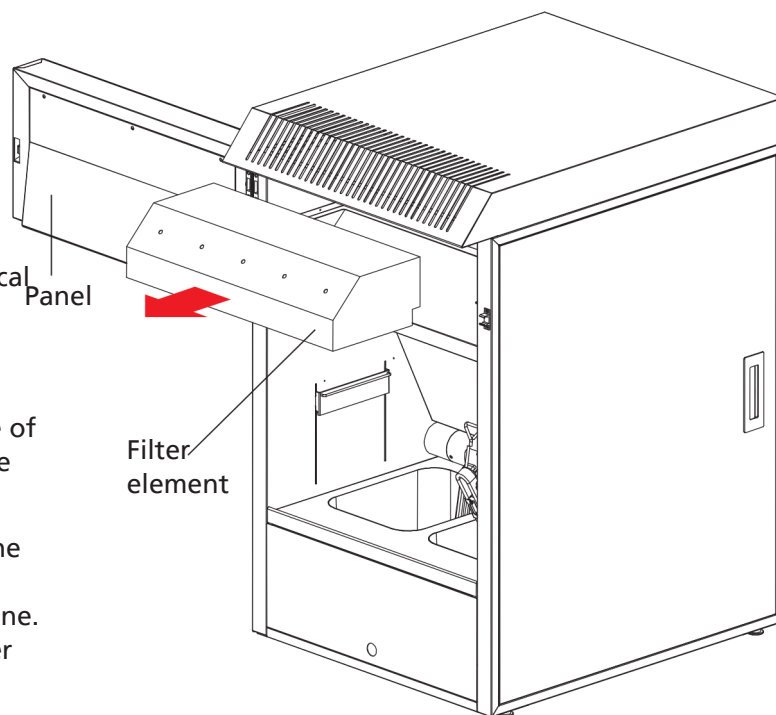
smokeless fryer, please conduct regular cleaning and inspections.

Always disconnect the power supply before cleaning. Do not use hard-bristled brushes, steel wool, wire brushes, abrasive powders, organic solvents (such as alcohol, acetone, thinner, etc.), boiling water, or acidic/alkaline substances to clean the cabinet body, as these may damage the surface and interior lining.

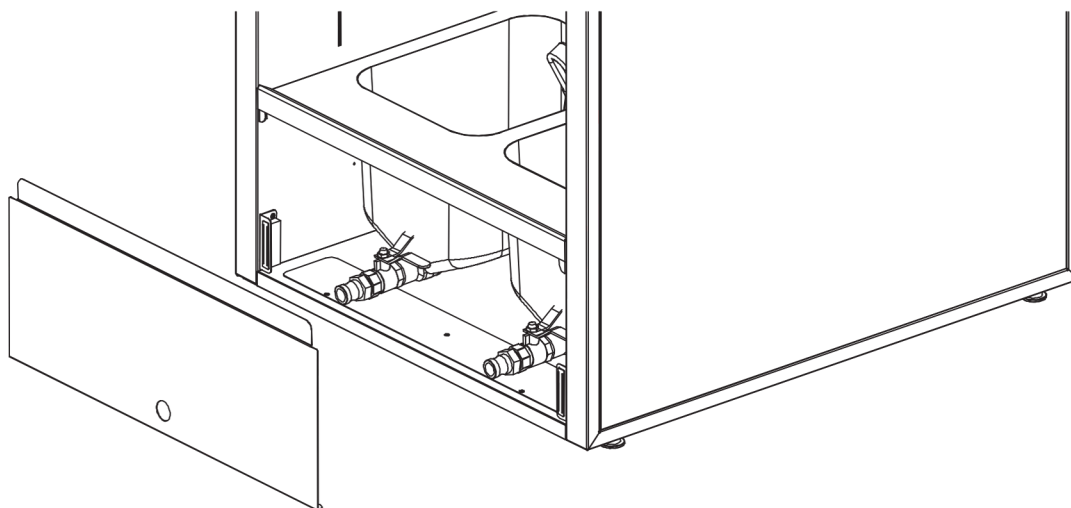
2. When cleaning, avoid rinsing with water to prevent affecting the electrical insulation performance.

3. After using the intelligent smokeless fryer for a period of time, dust or oil fumes may accumulate on the surface of the electrostatic field, affecting smoke removal efficiency.

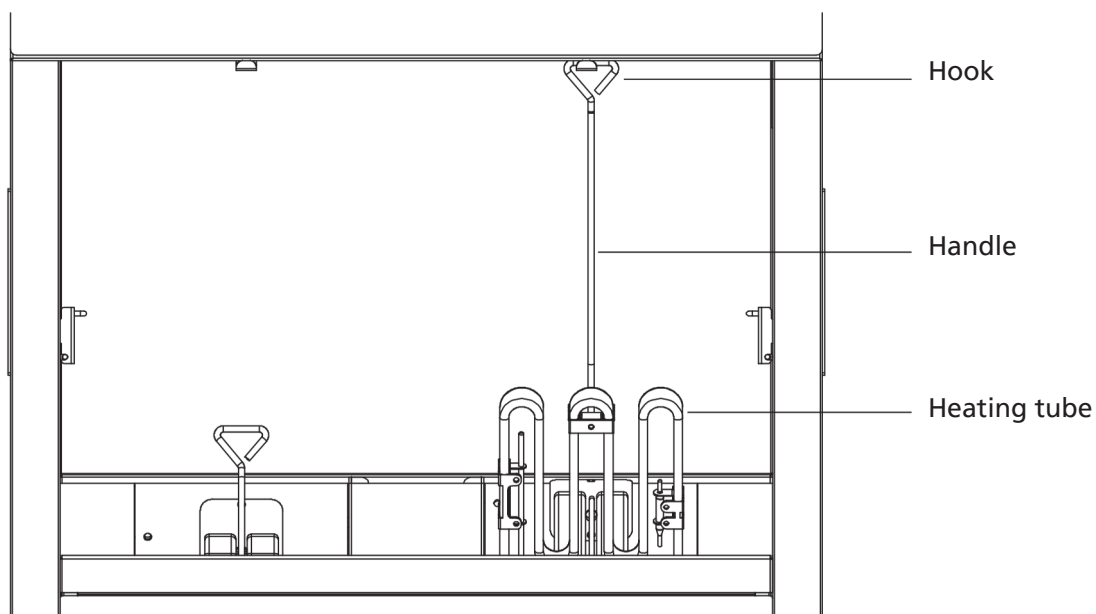
4. To replace the filter element, open the panel from the right side, remove the old filter element, and install a new one. Please turn off the equipment's power supply before replacement.



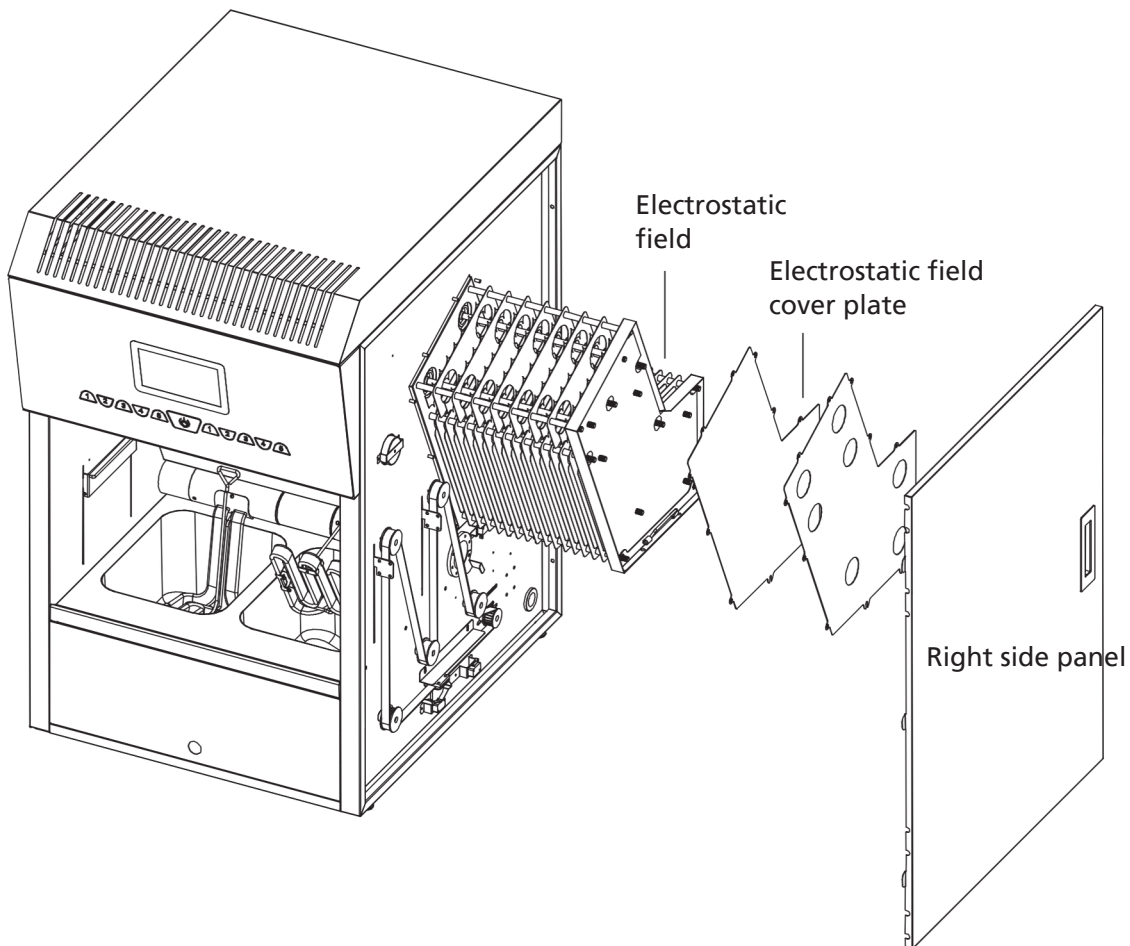
5. To drain the oil, remove the front baffle, install the oil drain pipe, and open the oil drain valve. Close the valve after all oil has been drained. Please disconnect the equipment's power supply before draining.



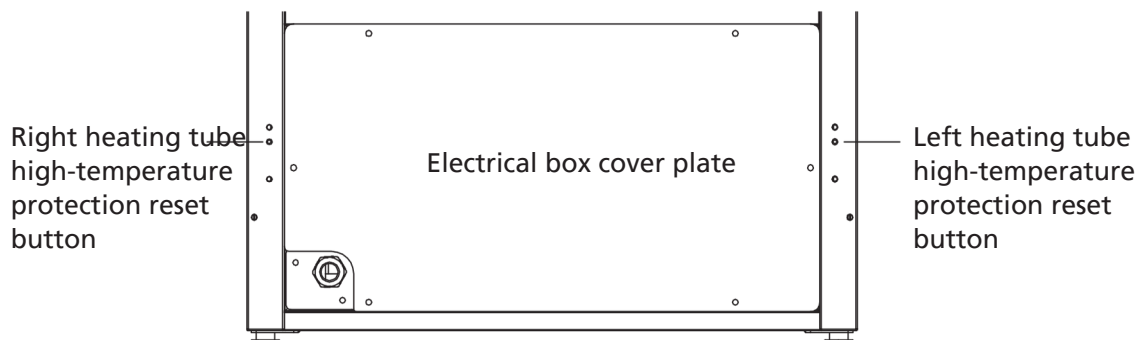
6. To clean the oil cylinder, disconnect the equipment's power supply, drain the oil from the cylinder, lift the heating tube, and hang the handle on the heating tube hook.



7. To clean the purifier, disconnect the equipment's power supply, open the right side panel of the equipment, remove the electrostatic field cover plate, and take out.

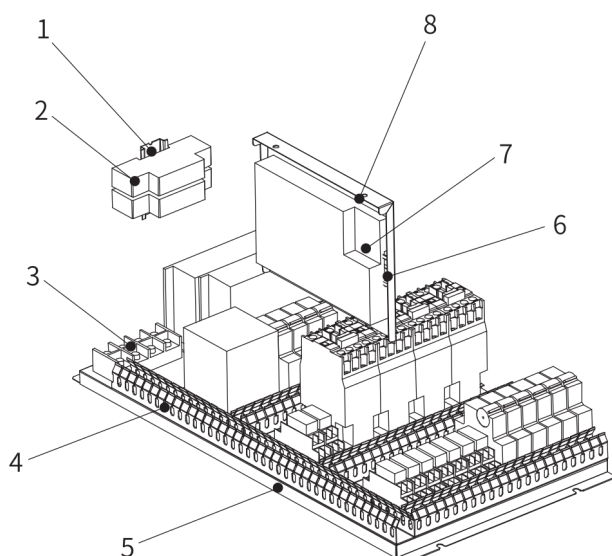
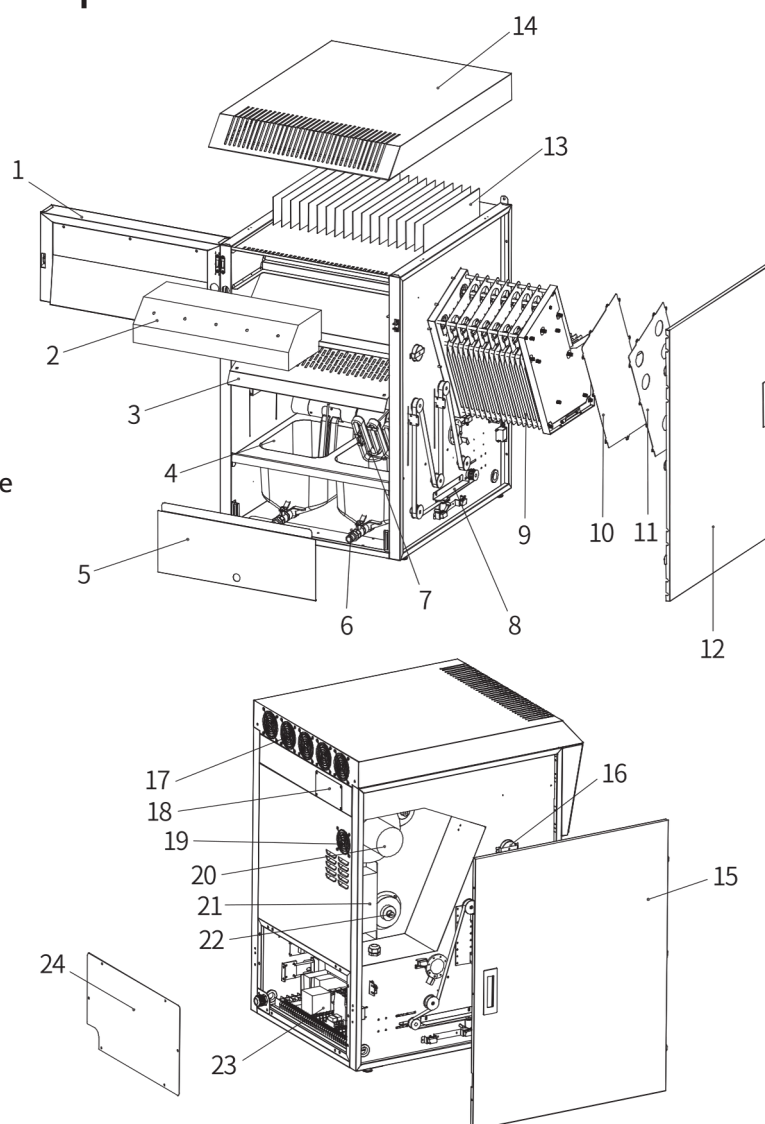


8. When the high-temperature protection trips, resolve the issue first, then press the reset button on the back of the equipment to restore the high-temperature protection.



Exploded View of Components

1	Front Panel
2	Filter
3	Air Intake
4	Oil Tray
5	Front Cover
6	Oil Drain Valve
7	Heating Tube Assembly
8	Lifting System
9	Electrostatic Field
10	Electrostatic Field Insulation Plate
11	Electrostatic Field Cover
12	Right Cover
13	Heat Sink
14	Top Cover
15	Left Cover
16	Lighting Lamp
17	Cooling Fan
18	Fan Maintenance Port
19	Cooling Fan
20	Fan
21	Electrostatic Field Power Supply
22	Terminal
23	Electrical Box
24	Rear Cover

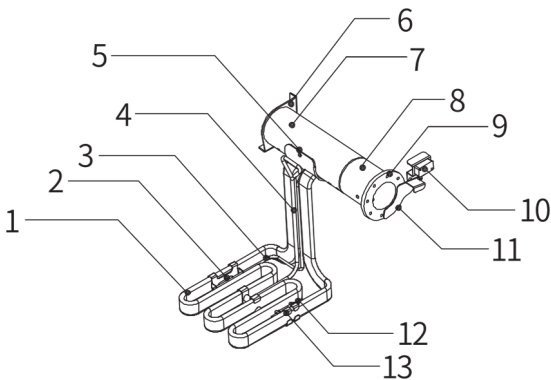
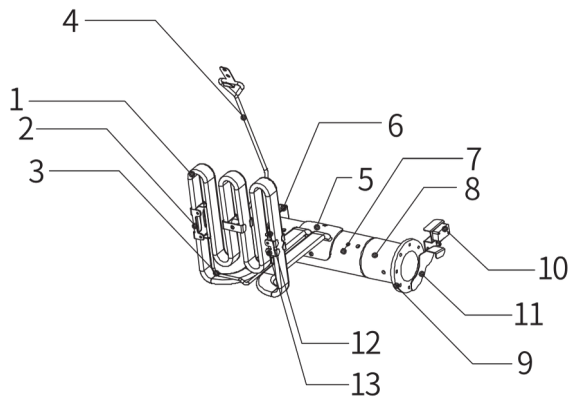
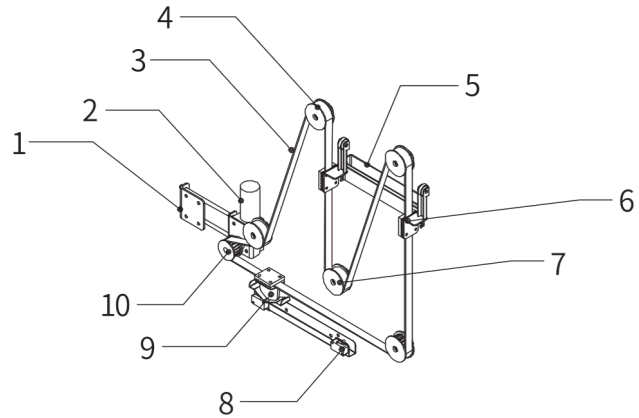
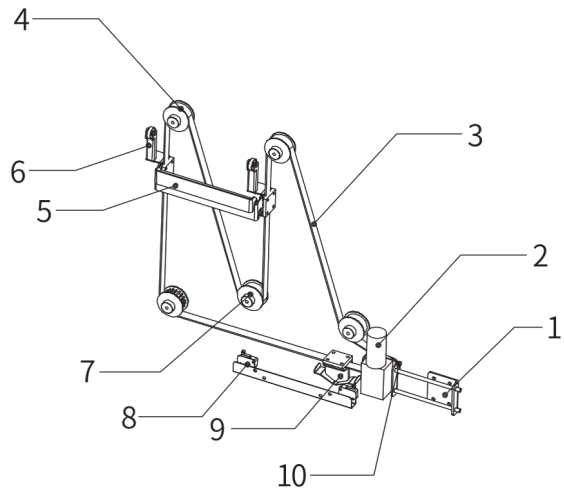


Electrical Box

1	Mounting Rail
2	Transmitter
3	Junction Box
4	Wire Tray / Cable Tray
5	Electrical Mounting Plate
6	PLC Mounting Rail
7	PLC
8	PLC Mounting Plate

Lifting System

1	Reduction Motor Tension Bracket
2	Motor
3	Belt
4	25-Tooth Idler Wheel
5	Basket Hanger (or Fry Basket Bracket)
6	Support Bracket
7	Flat Idler Wheel
8	Limit Switch
9	Limit Bracket
10	20-Tooth Drive Wheel

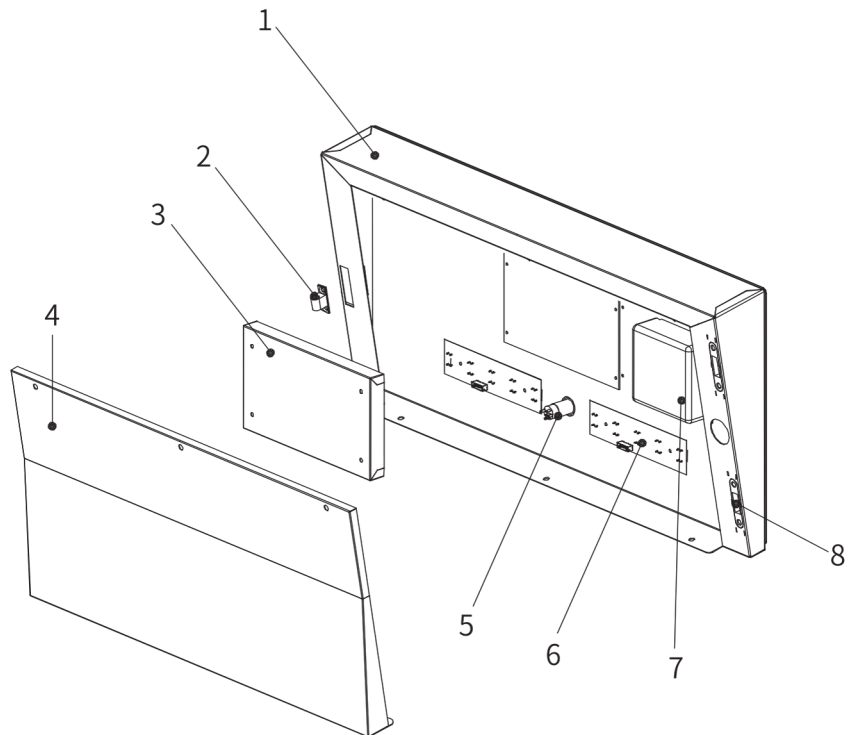


Heating Tube Assembly

1	Heating Tube
2	Temperature Sensor Probe
3	Temperature Sensor Probe (duplicate entry, may need verification)
4	Heating Tube Hook
5	Heating Tube Gasket
6	Rotating Drum Base
7	Rotating Shaft Sleeve
8	Rotating Drum Collar
9	Rotating Shaft
10	Limit Switch
11	Limit Bracket
12	Temperature Limiter Probe
13	Temperature Limiter Probe Clip

Front Panel

1	Panel
2	Panel Snap-fastener
3	Cover Plate
4	Panel Cover
5	Button
6	Button Panel
7	PLC Expansion Module
8	Hinge



Installation and Wiring Diagram

