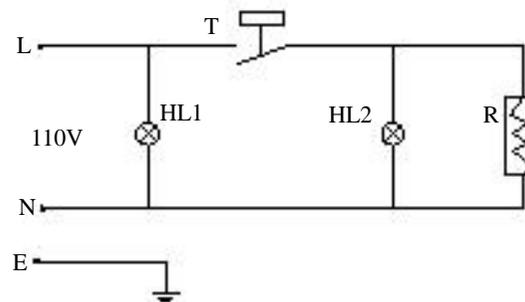


6. The basket included is used for frying food of small piece. Use the handle to put the basket in the oil when frying.
7. When the fryer is not being used, make sure the temperature controller is rotated back to the initial place and cut off the power.
8. Before you clean the fryer, disconnect the power and filter the residues produced during the frying first.

Troubleshooting Checklist

Issue	Possible Causes	Solutions
Indicator is not on.	1. Power cord is not connected well.	1.Reconnect the power cord.
Green and yellow indicators are on but the temperature doesn't rise up.	1. Heating pipe is loose. 2. Electrical heating is broken.	1. Reconnect the heating pipe. 2. Change the heating pipe.
Yellow indicator is not off, but temperature of the oil is not heating up.	Thermo-controller doesn't work.	Change thermo-controller.
Indicator is not on but the temperature control is normal.	Indicator is broken.	Change indicator.

Circuit Diagram



T – TEMPERATURE CONTROLLER
R – HEATING TUBE
HL1 – POWER INDICATOR (GN)
E – GROUND PROTECTION
HL2 – HEATING INDICATOR (YE)

ELECTRIC FRYER USER'S MANUAL



Mode: 26FRY001-D5000



Mode: 26FRY002-S2500

Please read this manual carefully before using the product and keep this sheet for future reference.

Safety Instructions

1. Power voltage applied on this product should be the same with the rated voltage.
2. Every time before using the product, please check the power cable is well connected.
3. Avoid using the fryer with other high-power electrical appliances simultaneously as it might cause your breaker to trip. Please make sure the electrical system of your house and the plug strip could stand the rated power of the fryer.
4. The lid is designed for keeping the oil warm and clean. But remember to avoid burning it.
5. When operating the machine, make sure there is no water in the tank in case the hot oil splashes.

Package Contents

Mode: 26FRY001-D5000



2 – Tank Fryer x 1



Lid x 2



Glove x 1 pair



Frying Basket x 2



Leg x 4

Mode: 26FRY002-S2500



1 – Tank Fryer x 1



Lid x 1



Glove x 1 pair



Frying Basket x 1

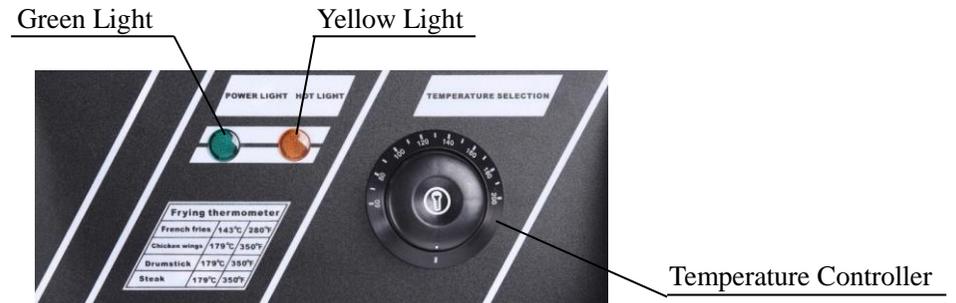


Leg x 4

Specifications

Name	Electric 1 - Tank Fryer(1-Basket)	Electric 2 - Tank Fryer(2-Basket)
Model	26FRY002-S2500	26FRY001-D5000
Voltage	110 V	110 V
Power	2.5 kW	2 x 2.5 kW
Temperature Range	60°C to 200°C	60°C to 200°C
Overall Dimensions (L x W x H)	10 13/16" x 17 1/8" x 12 5/16"	22 1/16" x 17 1/8" x 12 5/16"

Operation Panel



Operation Instructions

1. Check if the power supply is normal and safe.
2. Clean the tank and add oil until it reaches over half volume of the tank.
3. Connect the power and the green light will be on. Rotate the temperature controller to set the temperature with the yellow light turning on and the heating pipe will start to heat and the oil's temperature will start to rise up.
4. When the oil's temperature reaches to the desired degree, the thermo-controller will cut off the electricity automatically and the heating pipe will stop heating, meanwhile, the yellow light will turn off.
5. When the oil's temperature becomes lower, the thermo-controller will reconnect the electricity automatically and the heating pipe will start working again. Yellow indicator will turn on again. The machine works in this way to keep the temperature within a certain range.