

EUROXCHEF®



10L Commercial Deep Fryer

User Manual

[Revision 2.0 October 2018]

READ THIS MANUAL CAREFULLY BEFORE USE – FAILURE TO DO SO MAY RESULT IN INJURY, PROPERTY DAMAGE AND MAY VOID WARRANTY. • Keep this manual for future reference. • Products covered by this manual may vary in appearance, assembly, inclusions, specifications, description and packaging.

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Safety Reminders

- This device must use the properly-rated voltage intended for it.
- Users should install the fryer near the power switch and the fuse.
- This fryer has an equal potential grounding bolt, the application of not less than 2.5mm² copper wire and meet the safety requirements of a reliable ground connection.
- The usage of the fryer should be checked whether the loosening of copper wiring and the use of the proper voltage range is correct, safe and a reliable ground circuit is connected.
- Always ensure that there is a proper grounding circuit to ensure safety and reliability when using the fryer.

Operating Instructions

1. First check if the power supply is normal and safe.
2. When user uses it, user should keep the oil over half of the oil pot.
3. Turn on the electric power switch, the red indicator light will turn on at the same time electricity is supplied to the fryer. Rotate the temperature knob clockwise and put the red point to the desired temperature. At the same time, when the yellow indicator light turns on while the red indicator light turns off, the electric heating tube will stop giving off heat. The temperature of the oil will then begin to rise.
4. When the temperature rises to the desired range, the thermo-controller will automatically cut off the electricity. At the same time, when the yellow indicator light turns off while the red indicator light turns on, the electric heating tube will stop giving off heat.
5. When the temperature lowers for even a bit, the thermo-controller will automatically connect to the electricity. At the same time, the yellow indicator light is turned on while the red indicator light is turned off. The electricity heating tube will then work again, and the temperature will rise.
6. The fryer works in this way repeatedly in order to make sure that the temperature remains constant in a range.
7. The cover is designed to keep the fryer warm and clean. When using the cover, ensure that there is no water on it. Dropping water in hot, frying oil will cause the oil to vigorously splash about, possibly scalding the user.
8. Enclosed special basket is used for frying small pieces of food. There is a hanger and a handle on the basket. Put the basket in the oil when frying. After frying, hang the basket to filter out the oil.
9. After frying, rotate the temperature knob counter-clockwise to the OFF/0° position and cut off the electricity.
10. If user wants to pour the oil out of the fryer, user should do it after the temperature of the oil lowers to a normal degree. First, user takes out the basket and the back-plate, then cut off the electricity and turn over the controlling box (at this moment, the electric heating tubes in the fryer are active). Or user can take out the control box and put it on a dry place so that the user can take out the oil fryer and clean it.
11. User should regularly clean residues found in the oil and filth on the electric heating tube.
12. The back-plate is designed to protect the electric heating tube. Back-plate must be put in the oil fryer when frying food.
13. **NOTE:** if the fryer's temperature goes within the range of 50°C – 200°C, it has a reset button designed to protect it from over-heating. When the temperature is higher than what was initially set, the reset button will protect the fryer from damage. When using the fryer again, user should press that button to reset the fryer, and then the user can use it normally again.

Troubleshooting

Problems	Causes	Possible Solutions
The indicator light is not turning on.	The fuse in the power switch has likely melted.	- Change/Replace the fuse. - Fix/Tighten the main power cord.
The red and yellow indicator lights are turned on at the same time, but the temperature of the oil isn't rising.	- The connection of the electric heating tube is loose. - The electric heating tube is burned/damaged.	- Fix/Tighten the connecting screw of the electric heating tube. - Change/Replace the heating tube.
The yellow indicator light is off, but the temperature of the oil cannot be controlled.	The thermos-controller isn't working properly.	Change/Replace the thermo-controller.
The indicator light is not turned on, but the temperature control is still displaying normal levels.	The indicator is broken.	Change/Replace the indicator.

Specifications

Voltage	240V/50HZ
Power	2500w
Container Capacity	10L
Oil Fill Capacity	7L
Temperature Range	60 - 200°C
Special Features	Commercial Grade Stainless Steel; Power-saving auto thermostat; Hinged removable oil-heating plate; Individual temperature setting; Non-slip rubber feet.
Product Dimension	28.5cm (L) x 45cm (W) x 30cm (H)
Net Weight	5kg



Some experts believe that the incorrect or prolonged use of almost any product may cause serious injury or death. To help reduce your risk of serious injury or death, refer to the information below. For more information, see www.datastreamserver.com/safety

- Consult all documentation, packaging and product labelling before use. Note that some products feature documentation available online. It is recommended to print and retain the documentation.
- Before each use, check the product for loose/broken/damaged/missing parts, wear or leaks (if applicable). Never use a product with loose/broken/damaged/missing parts, wear or leaks.
- Products must be inspected and serviced (if applicable) by a qualified technician every 6 months. This is based on average residential use by persons of average size and strength, and on a property of average metropolitan size. Use beyond these recommendations may require more frequent inspections/servicing.
- Ensure that all users of the product have completed a suitable industry recognised training course before being allowed access to the product.
- The product has been supplied by a general merchandise retailer that may not be familiar with your specific application or description of application. Be sure to attain third-party approval from a qualified specialist for your application before use, regardless of any assurances from the retailer or its representatives.
- This product is not intended for use where fail-safe operation is required. As with any product (for example, automobile, computer, toaster), there is the possibility of technical issues that may require the repair or replacement of parts, or the product itself. If the possibility of such failure and the associated time it may take to rectify could in any way inconvenience the user, business or employee, or financially affect the user, business or employee, then the product is not suitable for your requirements. This product is not intended for use where incorrect operation or a failure of any kind, including but not limited to, a condition requiring product return, replacement, parts replacement or service by a technician may cause financial loss, loss of employee time or an inconvenience requiring compensation.
- If this product has been purchased in error when considering the information presented here, contact the retailer directly for details of their returns policy, if required.

