



COUNTER TOP ELECTRIC FRYER

OPERATION

1. Place the countertop fryer in a convenient location for ease of cleaning and general operation. If this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes etc., it is recommended that they be non-combustible material.
2. Fill the tank insert with the desired volume of cooking oil or liquid shortening. Ensure that the oil level is between the engraved max/min marking on the element cover.
3. Set the unit to the desired operating temperature.
4. This countertop fryer is equipped with a signal light to indicate when the heating elements are energized.

CLEANING

1. Always ensure the countertop fryer is disconnected from the main power supply before cleaning.
2. This countertop fryer should not be cleaned with a water jet, or immersed in water. Use only a damp cloth or sponge dipped in soapy water.
3. Wipe off the countertop fryer with a dry cloth.



CAUTION



The countertop fryer is designed to operate on a 110-volt alternating current only (A.C.).

Each of the two cords should be connected to separate electrical circuits.

Care should be taken when operating this appliance as HOT SURFACES are present.

This unit is equipped with a manual reset excessive temperature safety thermostat, which will de-energize the element should the oil reach a temperature of 440°F. DO NOT reset the thermostat until the oil temperature is below 300°F. The reset button is located on the front of the element box and is clearly marked. Unscrew and remove black plastic cap with screwdriver or coin and press the recessed brown pin to reset.

DO NOT overfill the baskets and carefully load them into the hot oil. A danger of surge boiling can also occur if the food to be fried is excessively wet or the frying basket is too full.

A danger of fire exists if the oil level is below the minimum indicated level.

It is dangerous to use old oil as this can reduce the flash point and cause surge boiling.

Ensure that the power supply cord does not come into contact with hot surfaces.

WARNING

**NEVER LEAVE A UNIT IN OPERATION WITHOUT AN ATTENDANT.
HOT OIL CAN CAUSE BURNS. SPILLING OIL CAN CAUSE SEVERE BURNS. DO NOT MOVE
FRYER WITHOUT DRAINING ALL THE OIL FROM THE TANK.**