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› Eurodib SFE01860-240 Electric Countertop Fryer User Manual

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Model: SFE01860-240

1. INTRODUCTION

Thank you for choosing the Eurodib SFE01860-240 Electric Countertop Fryer. This appliance is designed for commercial use, offering efficient and reliable deep frying capabilities. This manual provides essential information for the safe and effective operation, maintenance, and troubleshooting of your fryer. Please read it thoroughly before initial use and retain it for future reference.

2. SAFETY INSTRUCTIONS

Always adhere to the following safety precautions to prevent injury or damage to the appliance:

- Ensure the fryer is placed on a stable, level, and heat-resistant surface.
- Do not operate the fryer without oil or fat.
- Never overfill the oil well beyond the maximum fill line.
- Use caution when handling hot oil. Always allow oil to cool completely before moving or cleaning the fryer.
- Keep hands and face away from hot steam and oil splashes during operation.
- Ensure the power supply matches the specifications of the fryer (240V/60/1-ph, 13.3 amps).
- Do not immerse the electrical components or control panel in water.
- Unplug the fryer from the power outlet before cleaning or servicing.
- This appliance is for commercial use only and should be operated by trained personnel.

3. PRODUCT OVERVIEW

The Eurodib SFE01860-240 is a single-well electric countertop fryer constructed from durable stainless steel. It features a 2-gallon (8-liter) capacity, an on/off switch, a safety re-set button, and thermostat control for precise temperature management.



Image: Eurodib SFE01860-240 Electric Countertop Fryer. This image displays the stainless steel countertop fryer with its control panel on the left, featuring an ON/OFF switch and temperature dial. A wire frying basket with a black handle is positioned within the oil well.

4. SETUP

1. **Unpacking:** Carefully remove the fryer from its packaging. Inspect for any shipping damage. Retain packaging for future transport if needed.
2. **Placement:** Position the fryer on a stable, non-combustible, and level surface. Ensure adequate clearance around the unit for ventilation and safe operation.
3. **Initial Cleaning:** Before first use, clean the oil well and frying basket with warm, soapy water. Rinse thoroughly and dry completely.
4. **Power Connection:** Connect the fryer to a dedicated 240V/60Hz/1-ph power outlet with a NEMA 6-20P receptacle.

Ensure the electrical circuit can handle the 3.2kW load.

5. OPERATING INSTRUCTIONS

1. **Fill with Oil:** Pour cooking oil or solid shortening into the oil well. Do not exceed the maximum fill line indicated inside the well.
2. **Power On:** Turn the ON/OFF switch to the 'ON' position. The power indicator light will illuminate.
3. **Set Temperature:** Rotate the thermostat control dial to the desired frying temperature. The heating indicator light will turn on, indicating that the heating elements are active.
4. **Preheating:** Allow the oil to preheat to the set temperature. The heating indicator light will turn off once the desired temperature is reached. It will cycle on and off during operation to maintain the temperature.
5. **Frying:** Carefully place food into the frying basket. Lower the basket slowly into the hot oil to prevent splashing. Do not overload the basket, as this can lower oil temperature and result in soggy food.
6. **Monitoring:** Fry food until it reaches the desired doneness and color.
7. **Removing Food:** Lift the basket from the oil and allow excess oil to drain back into the well. Transfer fried food to a holding area.
8. **Power Off:** After use, turn the thermostat control to the lowest setting, then turn the ON/OFF switch to the 'OFF' position. Unplug the fryer from the power outlet.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure the longevity and optimal performance of your fryer.

- **Daily Cleaning:** After each use, allow the oil to cool completely. Filter the oil if it is to be reused. Remove the frying basket and oil well for cleaning.
- **Oil Well Cleaning:** Wash the oil well and basket with warm water and a mild detergent. Use a non-abrasive brush or sponge to remove food residue. Rinse thoroughly and dry completely before reassembly.
- **Exterior Cleaning:** Wipe down the exterior stainless steel surfaces with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads, as they can scratch the finish.
- **Electrical Components:** Never spray water directly onto the control panel or electrical components. Wipe with a damp cloth only.
- **Safety Reset:** If the fryer overheats, the safety re-set button may trip. Allow the unit to cool, then press the re-set button to resume operation. Investigate the cause of overheating.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Fryer does not heat	No power; Safety reset tripped; Thermostat set too low	Check power connection/circuit breaker; Press safety reset button; Increase thermostat setting
Oil not reaching desired temperature	Thermostat setting too low; Overloaded basket; Insufficient preheating time	Adjust thermostat; Reduce batch size; Allow more preheating time
Excessive smoke from oil	Oil is old/degraded; Temperature set too high	Replace oil; Reduce temperature setting
Food is soggy/greasy	Oil temperature too low; Overloaded basket	Increase oil temperature; Reduce batch size

8. SPECIFICATIONS

- **Model:** SFE01860-240
- **Type:** Electric Countertop Fryer
- **Capacity:** 2 Gallon / 8 Liter
- **Material:** Stainless Steel
- **Power:** 240V/60/1-ph
- **Amperage:** 13.3 Amps
- **Wattage:** 3.2 kW
- **Plug Type:** NEMA 6-20P
- **Dimensions (LWH):** 20 x 11 x 16 inches
- **Weight:** Approximately 19.67 Pounds
- **Certifications:** cULus, NSF

9. WARRANTY AND SUPPORT

For warranty information or technical support, please contact Eurodib customer service. Keep your purchase receipt and model number readily available when contacting support.

Eurodib Contact Information: Please refer to the Eurodib official website or your purchase documentation for the most current contact details.