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› Kratos 29Y-016 Commercial Electric Countertop Fryer User Manual

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Kratos 29Y-016 Commercial Electric Countertop Fryer User Manual

Model: 29Y-016

INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Kratos 29Y-016 Commercial Electric Countertop Fryer. Please read this manual thoroughly before installation, operation, or maintenance to ensure proper use and to prevent injury or damage.

The Kratos 29Y-016 is a durable 30 lb. dual tank electric countertop fryer designed for medium-duty commercial applications such as cafes, food trucks, and concession stands. It features robust stainless steel construction, thermostatic controls, and dual baskets for versatile frying.

SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons.

- **Electrical Safety:** This unit requires a 208/240V, 5400/7200W electrical supply and includes two NEMA 6-20P plugs. Ensure the electrical outlet is properly grounded and rated for the fryer's power requirements. Do not use extension cords.
- **Hot Surfaces:** The fryer and its components become extremely hot during operation. Use caution and wear appropriate protective gear when handling. Allow the unit to cool completely before cleaning or moving.
- **Oil Safety:** Hot oil can cause severe burns. Never move the fryer when it contains hot oil. Always allow oil to cool to a safe temperature before draining or filtering. Do not overfill the oil tanks.
- **Water and Liquids:** Keep water and other liquids away from the electrical components. Never immerse the fryer in water.
- **Ventilation:** Operate the fryer in a well-ventilated area to prevent the buildup of heat and fumes.
- **Supervision:** Do not leave the fryer unattended during operation.
- **Intended Use:** This appliance is designed for commercial use only. Warranty is void if used in a residential setting.

SETUP

Unpacking and Inspection

Carefully remove the fryer from its packaging. Inspect the unit for any shipping damage. If damage is found, contact your supplier immediately. Retain all packaging materials for potential return shipment.

Placement

Place the fryer on a stable, level, heat-resistant surface. Ensure there is adequate clearance around the unit for ventilation and safe operation. The non-skid rubber feet provide added stability.



Figure 1: Product Dimensions and Features. This image illustrates the compact size of the fryer, measuring 18.5"D x 22.8"W x 16.1"H, and highlights its stainless steel construction and stable non-skid feet.

Electrical Connection

Connect the two NEMA 6-20P plugs to dedicated 208/240V, 20 Amp grounded electrical outlets. Each tank operates independently and requires its own power connection. Ensure connections are secure.



Figure 2: Rear Electrical Connections. This image shows the back of the fryer with its two power cords, each terminating in a NEMA 6-20P plug, indicating the dual electrical requirements for independent tank operation.

OPERATING INSTRUCTIONS

Filling the Fryer Tanks

Ensure the drain valves are closed. Fill each tank with cooking oil up to the "MAX" fill line indicated inside the tank. Do not overfill or underfill.



Figure 3: Fry Tank Interior. This close-up shows the heating elements and the clearly marked fill lines within one of the fryer tanks, guiding proper oil levels.

Powering On and Temperature Setting

1. Ensure the fryer is properly plugged in.
2. Turn on the power switch for each tank you intend to use. The "POWER" indicator light will illuminate.
3. Rotate the thermostatic control dial to set the desired frying temperature (range: 120°F – 370°F). The "HOT" indicator light will illuminate while the oil is heating and turn off once the set temperature is reached.

Frying Food

Once the oil reaches the set temperature, carefully place food into the fryer baskets. Lower the baskets slowly into the hot oil. Avoid overloading the baskets, as this can lower oil temperature and result in soggy food.



Figure 4: Frying Operation. This image demonstrates the fryer in use, with one basket containing french fries submerged in hot oil, showcasing the dual tank capability.

Use the convenient basket hanger to drain excess oil from fried products before serving.

Shutting Down

When finished frying, turn off the power switches for both tanks and unplug the unit from the electrical outlets. Allow the oil and fryer to cool completely before cleaning or draining.

MAINTENANCE

Daily Cleaning

Regular cleaning is crucial for hygiene and extending the life of your fryer. Always ensure the unit is unplugged and completely cool before cleaning.

- **Oil Draining:** Once the oil has cooled, open the front-mounted drain valves to safely drain the oil into a suitable container.
- **Tank Cleaning:** The fryer tanks are removable for easy cleaning. Remove the tanks and wash them with warm, soapy water. Rinse thoroughly and dry completely before reinserting.
- **Exterior Cleaning:** Wipe down the stainless steel exterior with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads, as they can damage the finish.
- **Baskets:** Wash fryer baskets with warm, soapy water and rinse thoroughly.

Periodic Maintenance

- Inspect power cords and plugs for any signs of damage.
- Ensure all controls and switches operate smoothly.
- Check for any loose components or connections.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Fryer does not power on.	Not plugged in; circuit breaker tripped; faulty power switch.	Ensure unit is securely plugged into a live outlet. Check and reset circuit breaker. If problem persists, contact qualified service personnel.
Oil not heating.	Temperature dial set too low; heating element issue; "HOT" indicator light not working.	Increase temperature setting. Verify power to the unit. If heating element is suspected, contact service.
Oil heats too slowly or not to desired temperature.	Insufficient power supply; too much food added at once; old oil.	Ensure proper voltage and wattage supply. Fry smaller batches. Replace old oil.
Excessive smoke during operation.	Oil is old or contaminated; oil level too low; food residue in oil.	Replace oil. Ensure oil level is correct. Filter or change oil regularly.

For issues not listed here or if solutions do not resolve the problem, please contact Kratos customer support or a qualified service technician.

SPECIFICATIONS

Feature	Detail
Model Name	Kratos 29Y-016 30 lb. Electric Fryer
Brand	Kratos
Material	Stainless Steel
Color	Silver
Product Dimensions (DxWxH)	18.5"D x 22.8"W x 16.1"H
Item Weight	38 Pounds
Wattage	7000 watts (5400/7200W)
Oil Capacity	30 Pounds (dual tanks)
Voltage	208/240V
Plug Type	(2) NEMA 6-20P

Feature	Detail
Temperature Range	120°F – 370°F
Certifications	ETL, ETL Sanitation
UPC	840232902969

WARRANTY AND SUPPORT

Kratos products are manufactured to high standards and are backed by a manufacturer's warranty. Specific warranty terms and conditions may vary. Please refer to the warranty card included with your product or visit the official Kratos website for detailed warranty information.

For technical assistance, parts, or service inquiries, please contact Kratos customer support. Ensure you have your model number (29Y-016) and purchase information ready when contacting support.

You can find more information and contact details on the [Kratos Brand Store on Amazon](#).