

Adcraft DF-6L

Adcraft DF-6L Single Tank Deep Fryer Instruction Manual

Model: DF-6L

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your Adcraft DF-6L Single Tank Deep Fryer. Please read this manual thoroughly before initial use and retain it for future reference. This deep fryer is designed for commercial use, offering a 6-liter oil capacity and a 15-pound per hour cooking capacity.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

- Always operate the fryer on a stable, level, heat-resistant surface.
- Do not immerse the control panel or electrical components in water or other liquids.
- Ensure the fryer is properly grounded. The unit comes with a 6-foot, grounded power cord with NEMA 5-15 Plug.
- Never leave the fryer unattended during operation.
- Use caution when handling hot oil. Allow oil to cool completely before draining or cleaning.
- Do not overfill the oil tank. Maintain oil levels between the MIN and MAX indicators.
- Keep children and pets away from the fryer during operation.
- Only use accessories recommended by the manufacturer.
- In case of fire, do not use water. Use a Class K fire extinguisher or smother the flames with a metal lid.

PRODUCT OVERVIEW

The Adcraft DF-6L Deep Fryer is constructed from heavy-duty stainless steel, designed for durability and

ease of cleaning. Key components include:

- **Control Panel:** Features a power switch, power indicator light, hot indicator light, and a temperature selection dial.
- **Heating Element:** Submerged in oil for efficient heating.
- **Oil Tank:** Single 6-liter capacity tank.
- **Fryer Basket:** Includes a heat-resistant, collapsible, cool-touch handle.
- **Stainless Steel Cover:** Protects oil and prevents spills.
- **Drain Faucet:** For easy oil draining.



Image: Adcraft DF-6L Single Tank Deep Fryer. This image displays the complete deep fryer unit, highlighting the stainless steel construction, the control panel with power and temperature settings, the oil tank, and the included fryer basket with its handle. The drain faucet is visible on the side.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and inspect the fryer for any damage. Report any damage to your supplier immediately.
2. **Placement:** Place the fryer on a stable, non-combustible, level surface. Ensure adequate clearance from walls and other equipment for ventilation.
3. **Cleaning:** Before first use, clean the oil tank, basket, and cover with warm, soapy water. Rinse

thoroughly and dry completely.

- 4. **Oil Filling:** Fill the oil tank with cooking oil to a level between the MIN and MAX indicators. Do not overfill or underfill.
- 5. **Power Connection:** Plug the 6-foot grounded power cord into a compatible 120V, 15A electrical outlet. Ensure the outlet is properly grounded.

OPERATING INSTRUCTIONS

- 1. **Power On:** Turn the power switch to the "ON" position. The green "POWER LIGHT" will illuminate.
- 2. **Set Temperature:** Rotate the "TEMPERATURE SELECTION" dial to your desired cooking temperature, ranging from 120°F to 375°F. The red "HOT LIGHT" will illuminate, indicating the heating element is active.
- 3. **Preheating:** Allow the oil to preheat. The "HOT LIGHT" will turn off once the set temperature is reached, and cycle on and off during operation to maintain the temperature.
- 4. **Frying:** Place food items into the fryer basket. Do not overload the basket. Slowly lower the basket into the hot oil.
- 5. **Cooking:** Cook food until desired crispness and doneness are achieved. The fryer's thermostat maintains consistent oil temperature.
- 6. **Removing Food:** Carefully lift the basket from the oil and allow excess oil to drain. Place cooked food on a paper towel-lined tray.
- 7. **Power Off:** After use, turn the temperature dial to the lowest setting, then turn the power switch to the "OFF" position. Unplug the fryer from the electrical outlet.

Note: The fryer features an overheat sensor for safety, which will automatically shut off the heating element if the temperature exceeds safe limits.

MAINTENANCE

Draining Oil

- 1. Ensure the fryer is unplugged and the oil has cooled completely to a safe handling temperature.
- 2. Place a suitable heat-resistant container under the drain faucet.
- 3. Open the drain faucet to allow the oil to flow into the container.
- 4. Once drained, close the faucet securely.

Cleaning

- 1. After draining the oil, remove the heating element assembly (if detachable) and the oil tank.
- 2. Wash the oil tank, basket, and cover with warm, soapy water. Use a non-abrasive sponge or cloth.
- 3. Wipe down the exterior of the fryer with a damp cloth. Do not use abrasive cleaners or scourers.
- 4. Rinse all components thoroughly and dry completely before reassembly or storage.
- 5. Ensure all electrical connections are dry before plugging the unit back in.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Fryer does not turn on.	No power supply; Power switch off; Circuit breaker tripped.	Check power cord connection; Ensure power switch is ON; Reset circuit breaker.
Oil not heating.	Temperature dial not set; Overheat sensor activated; Faulty heating element.	Set desired temperature; Allow fryer to cool and reset; Contact qualified service personnel.
"HOT LIGHT" not illuminating.	Temperature reached; Faulty indicator light.	This is normal if oil is at temperature; Contact service if oil is cold and light is off.
Oil overflowing.	Oil tank overfilled; Too much food added; Food contains too much moisture.	Reduce oil level; Fry smaller batches; Ensure food is dry before frying.

SPECIFICATIONS







Model:	DF-6L
Brand:	Adcraft
Material:	Stainless Steel
Oil Capacity:	6 Liters
Wattage:	1750 watts
Voltage:	120V
Dimensions (D x W x H):	11.25"D x 11.75"W x 16"H
Item Weight:	15 Pounds
Temperature Range:	120°F to 375°F
Certification:	NSF Certified

WARRANTY AND SUPPORT

For warranty information or technical support, please contact Adcraft customer service. Refer to your purchase documentation for specific warranty terms and conditions. Keep your proof of purchase for any warranty claims.

Note: The provided data does not include specific warranty duration or contact details. Please refer to the manufacturer's official website or your product packaging for the most current information.

Related Documents - DF-6L

 <p>DF-12L, DF-12L/2 Electric Fryers</p> <p>This manual contains important information regarding your Adcraft DF-12L or DF-12L/2 electric fryer. Please read this manual thoroughly prior to operation and follow all safety instructions and maintenance procedures. Failure to comply may void your manufacturer's warranty. Refer to this manual frequently and read the safety section carefully. MUST READ!</p>	<h3>Adcraft DF-12L & DF-12L/2 Electric Fryer Manual: Operation, Cleaning & Warranty</h3> <p>Comprehensive manual for Adcraft DF-12L and DF-12L/2 electric fryers. Includes setup, operation, cleaning, parts identification, circuit diagram, troubleshooting, and a 1-year limited warranty guide.</p>
 <p>MG-1 Meat Grinder</p> <p>This manual contains important information regarding your Adcraft MG-1 meat grinder. Please read this manual thoroughly prior to operation and follow all safety instructions and maintenance procedures. Failure to comply may void your manufacturer's warranty. Refer to this manual frequently and read the safety section carefully. MUST READ!</p>	<h3>Adcraft MG-1 Meat Grinder User Manual and Warranty</h3> <p>Comprehensive user manual and warranty information for the Adcraft MG-1 Meat Grinder, covering assembly, operation, cleaning, troubleshooting, and warranty details.</p>
 <p>INSTRUCTION MANUAL ADJUSTABLE HEATED PLATE LOWERATOR 2 TUBE 8"-12"</p> <p>This manual contains important information regarding your Adcraft LR-2 adjustable heated plate lowerator. Please read this manual thoroughly prior to operation and follow all safety instructions and maintenance procedures. Failure to comply may void your manufacturer's warranty. Refer to this manual frequently and read the safety section carefully. MUST READ!</p>	<h3>Adcraft LR-2 Adjustable Heated Plate Lowerator Instruction Manual</h3> <p>Instruction manual for the Adcraft LR-2 Adjustable Heated Plate Lowerator, 2 Tube 8"-12". Covers warnings, installation, usage, cleaning, troubleshooting, parts diagram, and warranty information.</p>
 <p>HDS-1300W/100 Hot Dog Steamer</p> <p>This manual contains important information regarding your Adcraft HDS-1300W/100 hot dog steamer. Please read this manual thoroughly prior to operation and follow all safety instructions and maintenance procedures. Failure to comply may void your manufacturer's warranty. Refer to this manual frequently and read the safety section carefully. MUST READ!</p>	<h3>Adcraft HDS-1300W/100 Hot Dog Steamer - Specifications and Features</h3> <p>Detailed specifications and features for the Adcraft HDS-1300W/100 top-loading hot dog steamer with bun compartment. Learn about its construction, capacity, operation, electrical requirements, and warranty.</p>
 <p>INSTRUCTION MANUAL SL300ES, 300ES-12 12" MEAT SLICER</p> <p>This manual contains important information regarding your Adcraft SL300ES or 300ES-12 12-inch meat slicer. Please read this manual thoroughly prior to operation and follow all safety instructions and maintenance procedures. Failure to comply may void your manufacturer's warranty. Refer to this manual frequently and read the safety section carefully. MUST READ!</p>	<h3>Adcraft SL300ES, 300ES-12 12" Meat Slicer Instruction Manual and Parts Guide</h3> <p>Official instruction manual and parts guide for the Adcraft SL300ES and 300ES-12 12-inch meat slicer, covering operation, cleaning, maintenance, troubleshooting, and warranty information.</p>
 <p>RG-05, RG-07, RG-09 Roller Grill</p> <p>This manual contains important information regarding your Adcraft RG-05, RG-07, or RG-09 roller grill. Please read this manual thoroughly prior to operation and follow all safety instructions and maintenance procedures. Failure to comply may void your manufacturer's warranty. Refer to this manual frequently and read the safety section carefully. MUST READ!</p>	<h3>Adcraft Roller Grill RG-05, RG-07, RG-09: Manual, Specifications, and Warranty</h3> <p>Comprehensive guide for Adcraft Roller Grill models RG-05, RG-07, and RG-09, including operating instructions, safety warnings, cleaning procedures, electrical diagrams, parts list, and ACE Electrical Equipment one-year warranty information.</p>

