

TRUFROST & BUTLER

USER MANUAL

Electric Fryer 8L with Digital Control:

EF-8 Europa DT

Thank you for purchasing and using DF series Electric Fryer With Digital Controls. In order to making full use of functions of this product and minimize unnecessary loss and damage, please read the manual carefully and keep it for future reference.

WARNING!

ANY REFITTING AND WRONG INSTALLATION, ADJUSTMENT AND MAINTENANCE CAN LEAD TO PROPERTY LOSS AND CASUALTY.

PLEASE CONTACT THE SUPPLIER IF YOU NEED TO ADJUST OR MAINTAIN IT AND ALL THESE SHOULD BE DONE BY AUTHORIZED PROFESSIONALS.

WARNING!

DO NOT PUT FLAMMABLE LIQUID, GAS OR OTHER OBJECT AROUND THE PRODUCT FOR YOUR SAFETY SAKE.

WARNING!

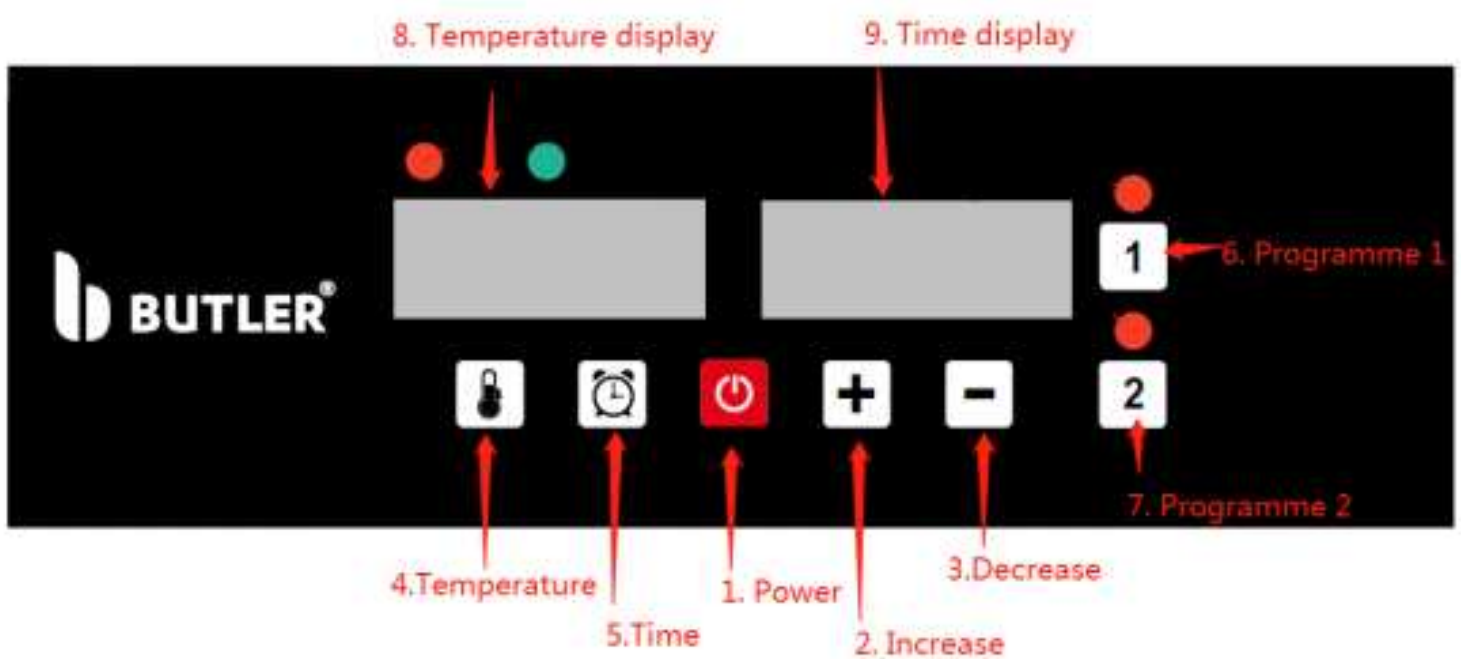
THE SHELL OF THIS MACHINE MUST BE GROUNDED FOR SAFETY SAKE. IF THE OIL LEVEL IS BELOW THE MINIMUM INDICATED LEVEL WILL CAUSE A FIRE.

THANK YOU FOR YOUR COOPERATION!

The design of this product is new and function is stable. It has features of

beautiful appearance, reasonable structure, easy operation, constant temperature control, fast heating and saving oil and energy. It can cook, fry and warm food. It is an ideal assistant and first choice for cooking.

A. OPERATION INSTRUCTION FOR CONTROL PANEL



1. Press #1 Power key to activate this digital controller;
2. Press #4 Temperature key, the #8 temperature display LED would flash, you can press #2 increase key to increase the value or press #3 Decrease key to decrease the set value. The set value can be saved if you press #4 temperature key, or the set value would be saved automatically after 30 seconds;
3. Press #5 time key, the #9 time display LED would flash, you can

press #2 increase key to increase the value or press #3 Decrease key to decrease the set value. The set value can be saved if you press #5 time key, or the set value would be saved automatically after 30 seconds;

4. There are 2 time programs. When #6 is pressed, time 1 would count down. After time is up, the buzzer would keep beeping until the key is pressed. When #7 is pressed, time 2 would count down. After time is up, the buzzer would keep beeping until the key is pressed.

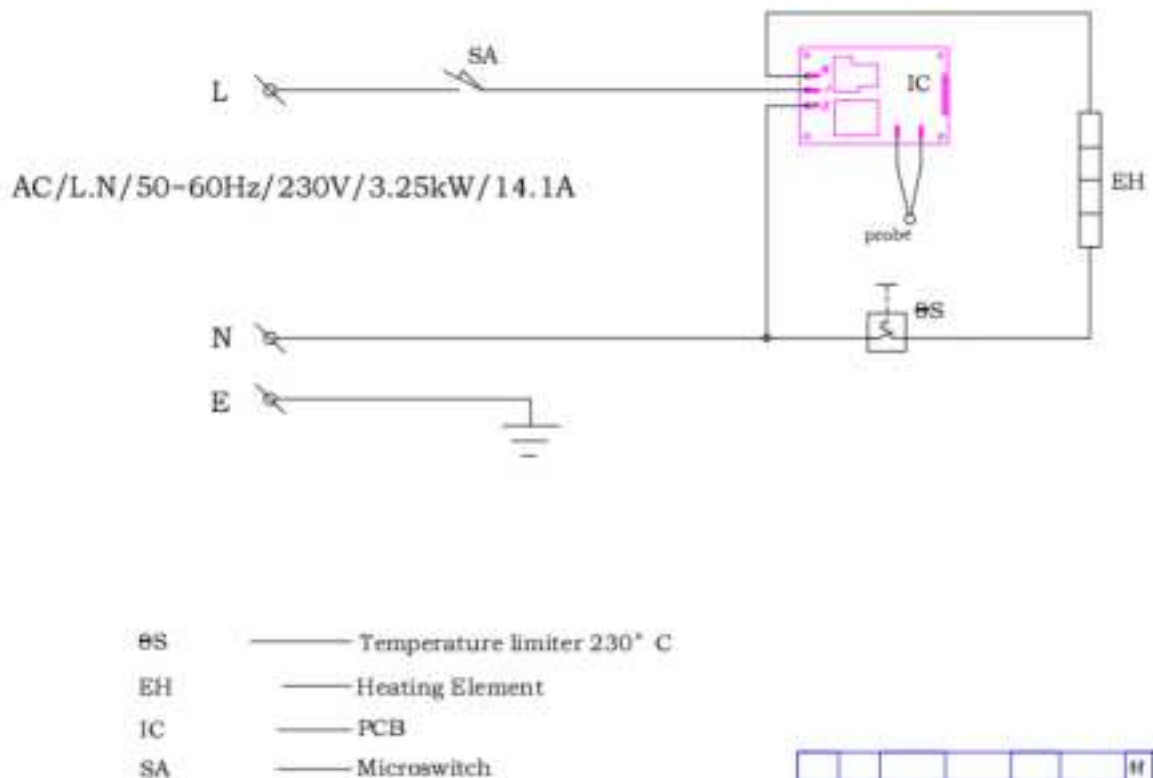
B. Basic parameter

Model	EF-8 Europa DT
Voltage	~220V, 50Hz
Power	3250W
Number of oil pot	1
Size of oil pot (mm)	240×300×200
Volume	8(L)
Number of frying basket	1
Size of frying basket	195×250×150
The setting range of temperature of oil	60°C~190°C
Moving temperature of temperature limiter	230°C
Hand resisting temperature	<150°C
Dimension(mm)	265×430×340
Length of handle(mm)	240
Weight	7.2kg

THE BATCH OF MEAT FOR COOKING IN ONE TIME SHOULD NOT BE OVER THE BELOW DATA.

EF-8 Europa DT
1.2Kg/pot
NOTE ① THE QUANTITY OF FOOD WHICH IS NOT MEAT MUST BE LIMITED IN ORDER TO AVOID OIL OVERFLOWING. ② TO FRY FOOD WHICH IS TOO WET AND ADD TOO MUCH FOR ONE TIME WILL CAUSE OIL BE OVERBOILING. ③ ACCORDING TO NORMAL VOLUME TO ADD FOOD INTO EACH FRYER. ④ OVER-WET AND TOO LARGE FOOD WILL EFFECT THE SURGE OF BOILING OF OIL.

C. Circuit diagram



D. Instruction

1. Check if the installation of power supply is normal, and make sure the supplied voltage is coordinated with the using voltage.
2. There is oil level mark in the internal oil pot, when using the quantity of oil should be kept in certain level. "MAX" shows the maximum volume of oil, "MIN" shows the minimum volume of oil. When using user can adjust the volume of oil accordingly.
3. 1) Plug the machine and press the Power key, green indicator is on. At that time current has been supplied to the machine.
2) Set the desired temperature and time, at this moment, the yellow indicator is on and green indicator is off. It shows that electric heating tube starts working and temperature of oil in pot is rising.
4. 1) When temperature of oil rises to the setting temperature, temperature controller can cut off power automatically.
2) When temperature of oil lowers, temperature controller can get through power automatically. Yellow indicator is on and green indicator is off, electric heating tube works again and temperature of oil rises.
3) It repeats again and again to make sure temperature of oil is constant in the setting temperature.
5. The cover of pot is designed for keeping the pot be cleaning and

warming. When putting on the cover, please make sure there is no water on it in case of water drops into pot and oil splashes.

6. 1) The enclosed frying basket is for frying small food. There is hook and handle on the basket.
2) Immerse the basket into oil, after finishing the frying, lift the basket and hang it on the fryer to filter oil. User can directly put the large food into pot to fry.
7. After working, please press the Power key to cut off the power supply for safety sake.
8. 1) Please pour the old oil out of pot when the oil is cooled down.
2) First, cut off power, take the partition board out of pot, and then take out the electric box with heating tube, then take out oil pot to clean.
9. Please use fresh vegetable oil in case of over boiling. Do not use old oil because it will have a reduced flash-point and be more prone to surge boiling.

E. Notes for installation

1. The using voltage for this equipment must be coordinated with the supplied voltage.
2. User should install a suitable power switch and breaker switch near the fryer.

3. At the back of the equipment is the earth bolt. Please connect the earth wire in compliance with the safety regulations reliably with copper cable of no less than 2mm².
4. Before using, check whether every connection is formed, voltage is normal and ground connection is safe.
5. Do not use water to clean the electric box directly.
6. The installation must be done by professionals.

Notice

- This equipment must be operated by trained cook or professionals.
- Do not refit it! The refitting of this product may cause serious accident.
- Do not clean the product with a water jet or soak electric box into water while cleaning.

Water can conduct electricity so the product may cause electric-shock accident by electric leakage.
- High temperature will cause scald. When fire-facing oven is in use and before or after being used, do not touch directly body of trunk and chamber of top truck because of high temperature.
- Do not use another power supply with different voltage.
- Do not use main switch that is not coordinated with safety regulation.

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|--|
| <ul style="list-style-type: none"> When thunder and lightning is coming, user should shut off main switch to avoid appliance being damaged by lightning strike. |
| <ul style="list-style-type: none"> Do not use hard and sharp object to destroy the surface of oven body and the surface of oil pot. |
| <ul style="list-style-type: none"> After using, please shut off main switch |
| <ul style="list-style-type: none"> The installation and maintenance of electric circuit should be operated by professionals. |
| <ul style="list-style-type: none"> If power cord is damaged, for preventing from danger, user should ask manufacturer or maintenance department or specific professionals to change it. |

Warning!

- When plug the machine, the hand and plug must be dry.
- Oil should not be lower than the less oil level. Do not dry burn.
- Do not use water to clean the electric box directly or immerse the electric box into water to clean.
- Do not use old oil to fry because it will cause over boiling.
- To fry over wet food and over add for one time will cause accident.

F. Troubleshooting

Troubles	Causes	Solution
1. Plug the machine and get through power supply, power indicator is not on and heat.	1. Plug is not inserted well. 2. Micro-switch contacts not well.	1. Remove the plug. 2. Adjust the limit distance of micro-switch
2. Heating indicator is not on and temperature is not raised.	1. Connection of electric heating tube is loosened.	1. Firm two sides of electric heating tube and screw. 2. Change electric heating tube.
3. Power indicator is on but the setting temperature is not raised.	1. Temperature controller is burned.	1. Change temperature controller.

4. Temperature control is normal but indicator is not on.	1. Indicator is burned.	1. Change indicator.
5. After circuit heating electric heating tube is not heated.	1. Temperature limiter works.	1. Reset "over heating protecting button" by hand.
6. Temperature control can not be controlled.	1. Temperature limiter is out of order.	1. Change temperature limiter.

Aforementioned troubles are just for reference. If any fault occurs, please stop using, return it to professional technicians for check and repair.

G. Transportation and storage

During transportation, the machine should be careful handled and prevent from shaking. The packaged machine should not be stored in the open air. It should be put in a ventilated warehouse without corrosive gas. It should not be put upside down. If it needs to be stored in open air temporary, measurement against raining is needed.

H. Cleaning and maintenance

1. Cut off the power supply before cleaning in case of accident.
2. Do not use wet towel with non-corrosive cleanser to clean. Direct wash by water is not permitted in case of any damage of the functions.
3. If do not use it at any time, please power off the machine.
4. Please store the equipment in a ventilated storehouse without

corrosive gas after cleaning when ceasing its work for a long time.

I. Daily check

Everyday check the situation of the machine before or after using.

Before using	Whether the machine is tilted?
	Whether the power cord is old, broken or damaged?
	Whether the control panel is damaged?
After using	Whether there is strange smell?
	Is there any strange voice or is the machine out of control while the machine is lifting?

WARNING!

- **Must check the machine everyday.**

Usually check the product that can avoid serious accident happens.

The temperature around the machine should not over 300°C.

- **Stop using if user feels that there are some problems in the circuit or machine.**

Ask the professional technicians to check and maintain the machine as soon as possible.

Marketed globally by:

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