

Electric Fryer Instruction Manual

Models: WH-CDFS/WH-CDFD/WH101A/WH102A/

WH121A/WH122A/WH161A/WH162A/WH-CD171

Technical Specifications

Item NO.	WH-CDFS	WH101A	WH121A	WH161A	WH-CD171
Voltage	220V/50HZ	220V/50HZ	220V/50HZ	220V/50HZ	220V/50HZ
Power	2500W	2500W	3000W	3000W	2500W+2500W
Control Range	60-200℃	60-200℃	60-250℃	60-250℃	60-200℃
Oil Pan Size/CM	29.5×23.5×15	29.5×23.5×15	29.5×23.5×20	33×30×19.5	50×30×15
Size/CM	43×28×30	43×28×30	43×28×33.5	45.5×39.5×35	55×43.5×30

Item NO.	WH-CDFD	WH102A	WH122A	WH162A
Voltage	220V/50HZ	220V/50HZ	220V/50HZ	220V/50HZ
Power	2500W+2500W	2500W+2500W	3000W+3000W	3000W+3000W
Control Range	60-200℃	60-200℃	60-250℃	60-250℃
Oil Pan Size/CM	29.5×23.5×15	29.5×23.5×15	29.5×23.5×20	33×30×19.5
Size/CM	55×43.5×30	55×43.5×30	54×46×38	70×44×34

Safety Instructions

1. Check whether the power supply installation is normal and reliable, and check the installation precautions once.
2. When using, keep the height of the oil level in the oil pan greater than 1/2 of the depth of the oil pan.
3. Turn on the power switch, the green indicator light will be on, at this time, the current has been supplied to the furnace, as long as rotate the temperature controller clockwise, and align the required temperature scale value with the red dot position. At this time, it turns yellow. The color indicator light is on, indicating that the electric heating tube is working, and the oil in the pot starts to heat up, when the oil temperature rises to the required temperature, the thermostat can automatically cut off the power supply, and the yellow indicator light is off. The electric heating tube stops working. When the oil temperature drops slightly, the thermostat can automatically turn on the power supply, with yellow indication. When the light is on, the electric heating pipe works again, and the oil temperature rises. Repeat the circulation so as to ensure that the oil temperature is set constant temperature within the specified temperature range. The lid of the pot is set to keep the pot clean and warm. When the lid is covered, it should be noted that there is no water on the lid.
4. To avoid injury caused by hot oil splashing when water drops into the pot.
5. A special basket is attached for frying smaller foods. There are hooks and handles on the basket. When the basket is immersed in oil, lift the basket and hang it on the

upper beam to filter the remaining oil after the explosion.

6. After the fryer is used up, please turn the temperature controller to the limited position in the counterclockwise direction to out off the power supply ensure safety.
7. When you need to clear the oil in the pot, you should wait until the oil temperature is reduced to normal temperature. First, put the basket and guard board. Come out, cut off the power, and then turn the control box back (at this time, the electric heating pipe in the pot is up) Or take out the control box and put it in a dry place, then put out the oil pan for cleaning.
8. In order to make the oil pan safe and durable, the users could regularly remove the residue in the oil and the residue on the electric heating pipe.
9. Dirt to keep oil and electric heating pipes clean for a long time. The guard board in the oil pan is designed to keep the electric heating tube. When frying food, the guard board must be placed in the pot.
10. New vegetable oil shall be used, and old oil is strictly prohibited.

General troubleshooting

Fault phenomenon	Reason	Exclusion method
1. Turn on the switch K1 and point to suitable fuse.	Fuse the power switch1. replace with a suitable fuse.	1. Put on appropriate insurance. 2. Fasten the power cord
2. The red and green indicator lights are on at the same time, and the oil temperature does not rise.	1. The wiring of the electric heating tube is loose. 2. The electric heating tube is burnt out	1. Tighten the connecting bolt soft the electric heating tube. 2. Replace the heating tube.
3. The yellow indicator does not turn off, and the oil temperature rise can not be controlled.	1. Thermostat failure	1. Replace the thermostat
4. The indicator light is off, the oil temperature control is normal.	1. The indicator is burnt out	1. Replace the indicator

Installation precautions

1. The use voltage of the equipment must be the same as the supply voltage.
2. Users need to install suitable power switch and fuse near the equipment.
3. The grounding bolt is set at the back of the equipment, and the copper core wire of no less than 2.5mm² shall be used reliable connection of ground wire in accordance with safely regulations.
4. Before use, check whether the wiring is loose, whether the use voltage is normal, and whether the safety grounding is normal reliable connection.