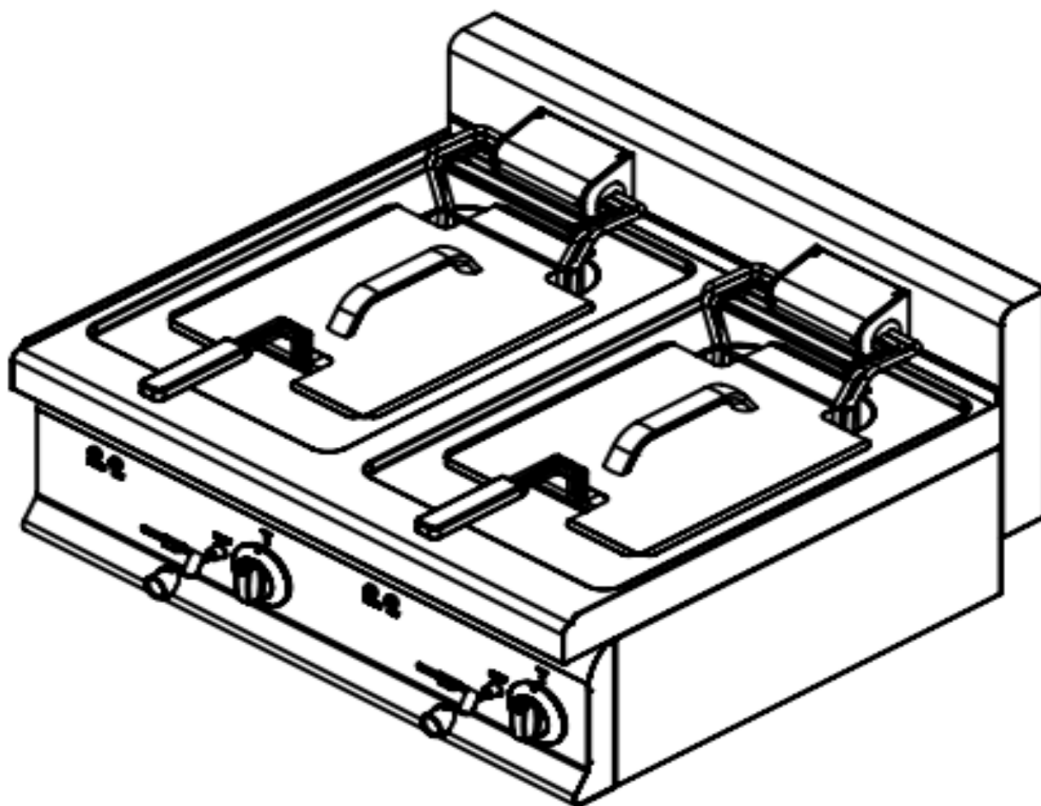
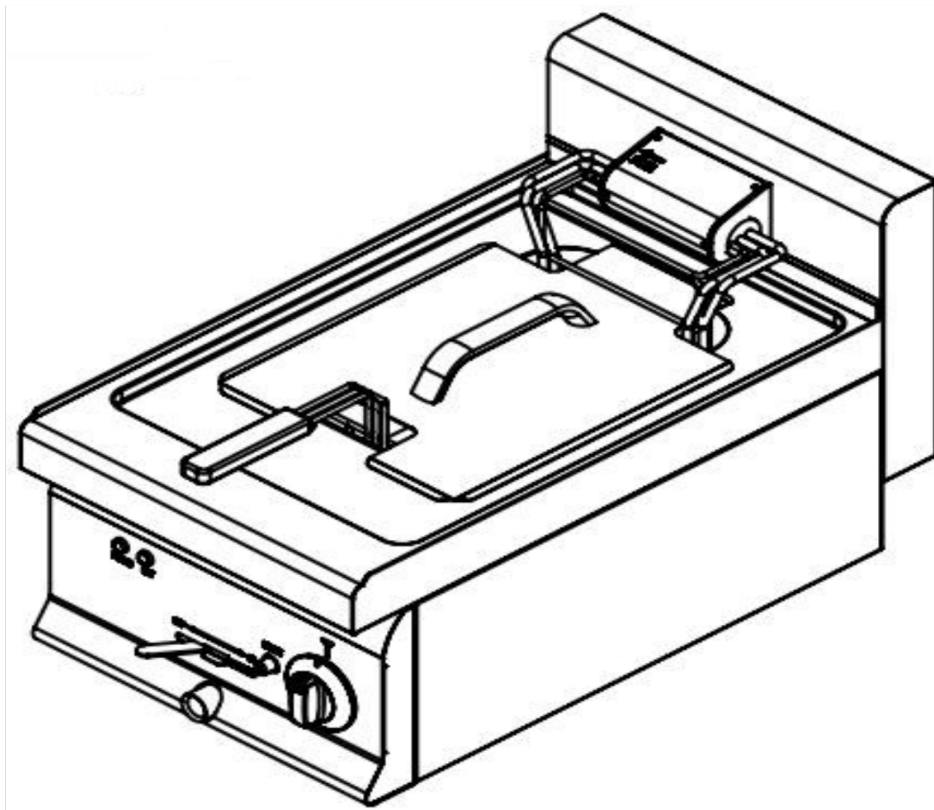


**Electric Fryer**  
**EFK473H-10 EFK873H-10+10**  
**Instruction Manual**



**ggmgastro**  
INTERNATIONAL



Thank you for choosing our products. Please read the manual instruction carefully before using the equipment and use only as specified.

**Attention Owners and Operators**

This equipment is designed to provide safe and productive processing, cooking and warming of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safety, and to strictly follow all of the instructions contained in this manual and the requirements of local, state or federal law.

**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.

**For Your Safety**

Do not store or use any gasoline or other flammable vapors or liquids in the vicinity of this or other appliance.

**1. Parameters**

Description	Model	Dimensions	Voltage/ Frequency	Power
Electric Fryer	EFK473H-10	400*700*420MM	380-415V 50HZ	9KW
Electric Fryer	EFK873H-10+10	800*700*420MM	380-415V 50HZ	18KW

**2. Installation Requirement:**

- Please put this equipment on a flat place, and far away from combustible elements.
- Please install proper power switch, fuse and power leakage protector near the equipment.

- The voltage supplied must be consistent with the information in the parameter part above.
- This equipment is connected with fixed wiring, according to the wiring rules and it is equipped with all extremely disconnect switch.
- Repairs should only be performed by qualified technicians to ensure safety. Repairs and other work by unqualified persons could be dangerous. Remove switch components, and the power cord (internal line), the light bulb unit etc, must first stop using; laypeople may not arbitrarily dismantle and modification.

### **3. Operation Instruction**

3.1 Connect the power supply and green power indication lamp will be on.

3.2 Please make sure the oil is reached to the Min oil level and no more than Max oil level during usage.

3.3 The tank cover is used to keep the oil temperature. During usage, please make sure no water on its surface to avoid water dropped into the tank and make hot oil splash to hurt people.

3.4 Clock-wisely turn the knob to control the fryer temperature. Please turn the knob to the temperature you need and the yellow heating indication lamp will be on. The heating element is working. When the temperature is reached what we need, then the thermostat will automatically disconnect the heating element, and the yellow lamp will be off. The heating element will stop working. When the temperature is lower than what we need, the thermostat will automatically connect the heating element and it will restart to work again and the yellow heating indication light will be on. Again and again, the fryer will be kept in a certain temperature.

3.5 Equipped with professional fryer basket to cook small size of food. The basket hanger and handle for your convenience. If you cook big size of food, please put it in the oil tank directly.

3.6 After use, please anti - clock wisely turn the knob to the original position and cut off the power supply.

3.7 If you need to get the oil out, please wait the oil temperature drops to environment

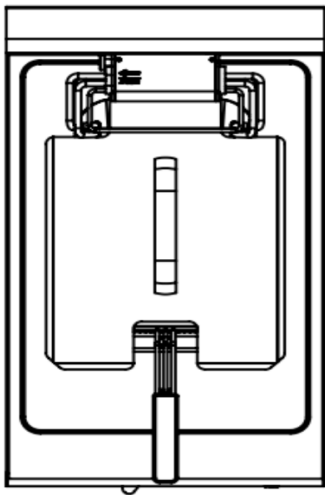
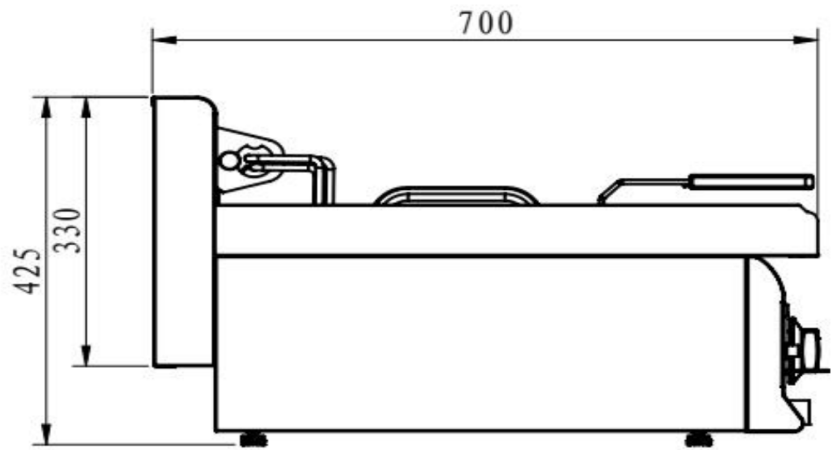
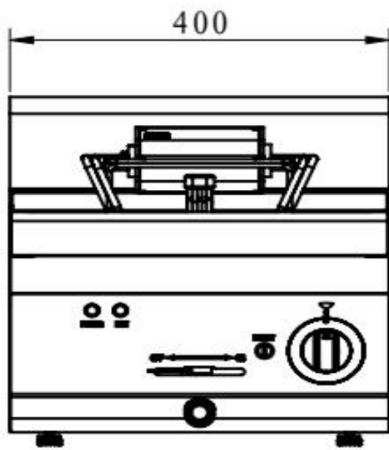
temperature to avoid burning people. Then open the oil outlet valve.

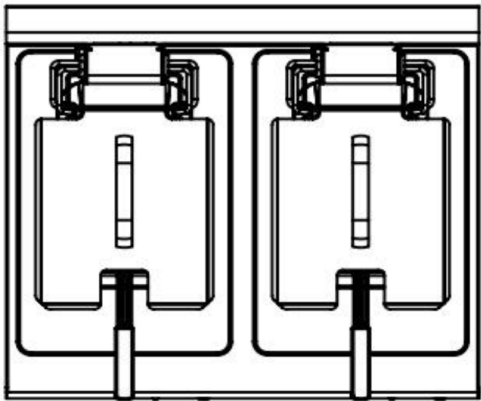
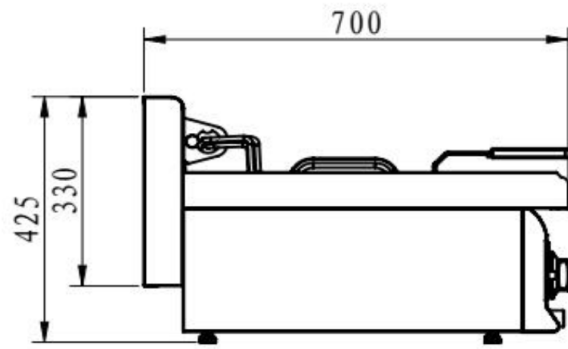
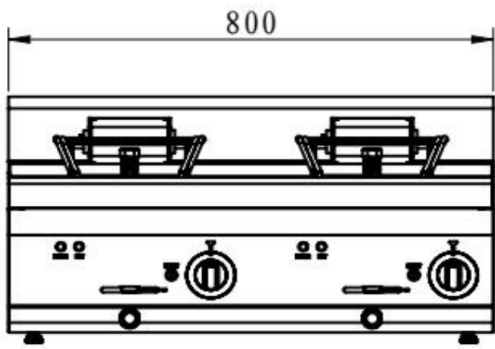
3.8 To prolong the life of this appliance, please periodically clean the tank and the heater to keep them work properly. Please do not use corrosive water or detergent to clean the equipment.

3.9 It will take 6-7 minutes to heat the oil from environment temperature to 190 °C.

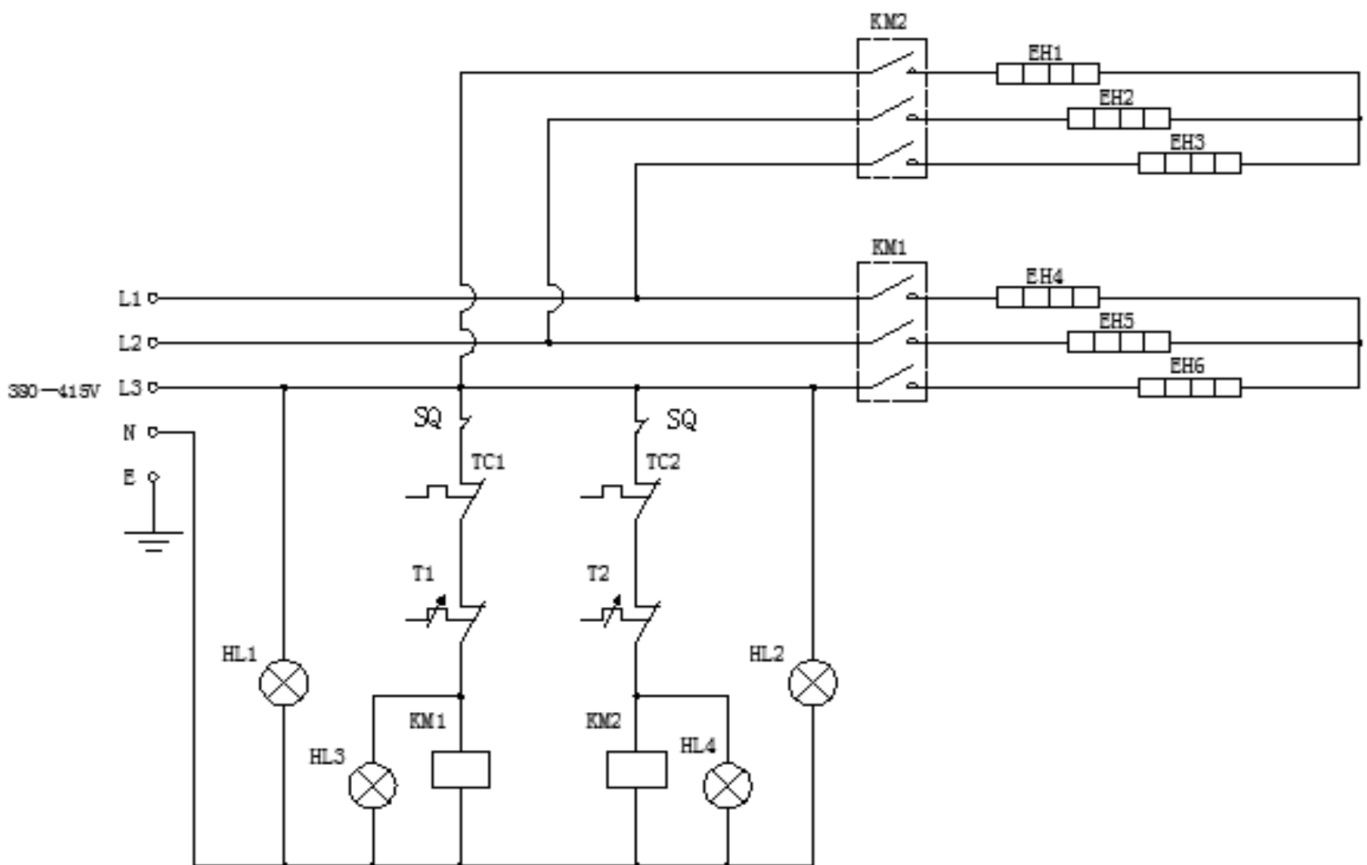
3.10 The appliance is equipped with high temperature limit, and it will work when the oil is reached to 230°C. When you reuse this equipment, please put the “Reset” to the original position.

#### 4. Three Dimensional View





## 5. Circuit Diagram



KM : AC Contactor ; EH Heater; SQ Switch; T: Thermostat; TCL: Temperature Control Limit; HL1-2: Power Indication Light; HL3-4 : Working Indication Light

## **6. Daily Checking**

Check the appliance before and after use. Before using, make sure the appliance dose not lean. Be certain that the power cord is not worn out or broken. When in use, make sure no unpleasant smell is present and there is no any unusual noise.

### **Important: Do not discard this manual**

This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.