

AUTO-LIFTING INDUCTON DEEP FRYER



Instruction manual

Model NO.: IFLB30

(380-420V 3N~ 50-60Hz 10000W)

- Reminder: Please keep this product manual properly for reference. If the product is improved in the future, no notice will be given.
- Please read the product manual carefully before using.

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Welcome to buy our commercial Induction deep fryer series. Easy-to-understand operating instructions will save your time and energy studying how to cook food. You only need to select the corresponding food type and desired cooking method, and move gently. With two hands and a simple button, you can use our commercial induction hobs to obtain excellent cooking results. There is no need to enter complex programming operations at all.

This manual describes all the features, structure and methods of use of commercial induction deep fryer. For special non-standard products, please read and use the description of this manual and the additional manuals. For non-standard products with only changes in size or material, no additional description will be made. In order to ensure that you can use this product correctly and avoid unnecessary troubles, please read this manual carefully before use to familiarize yourself with this product, and keep the manual properly for reference at any time.

Wish you enjoy using it!

In order to ensure the safe and reliable operation of this product, please designate someone as the operation manager of this product. When this product fails, please report it to the manager immediately and contact the company.

I. Safety regulations



Warning!

- Incorrect installation, operation, maintenance, or cleaning of the equipment, as well as changes that can cause damage, injury, or casualties. Please read the instructions carefully before starting the installation.
- It is not allowed to cook food containing flammable substances (such as food containing alcohol). Substances with low ignition point may ignite spontaneously--Risk of fire!
- Do not place any flammable or combustible substances near the equipment--Risk of fire!
- Please make sure that there are no residues of cleaning tablets in the cooking cavity before using the appliance for cooking. If there are residues, please clean and rinse--there is a risk of corrosion!

Danger-High pressure!

- Inspection, maintenance & repair work can only be carried out by professionally trained professionals.
- The power supply of the equipment must be cut off during cleaning, inspection, maintenance and repair work.
- The range of movement of the equipment with wheels (executable equipment) must be restricted to ensure that it will not damage the wires, water pipes and drainage pipes during the movement. Before moving the device, you must cut off the power connection correctly. After the equipment is moved back to its original position, the mobile safety device and power cord must be connected as required.
- In order to ensure that your equipment has no technical problems, at least an authorized service partner should perform equipment maintenance at least once a year.

Attention!

- If the power cord is damaged, in order to avoid danger, it must be replaced by professionals from the manufacturer, its maintenance department or similar departments.
- The power cord should be an oil-resistant sheathed cable, not lighter than ordinary neoprene or other equivalent synthetic rubber sheathed cords (YZW).
- The fixed wiring of the power cord connection must be equipped with a disconnect device (leakage protection switch) with a contact distance greater than 30mm according to the wiring rules.
- Users with pacemakers should contact the manufacturer before operating the stove and obtain the manufacturer's consent before using it.
- This manual does not apply to people (including children) who have physical, sensory, or intellectual defects, or lack of experience and knowledge.
- Before cleaning the stove, the user should make sure that the power has been turned off and the stove has cooled down, and water jets should not be used for cleaning.
- Repair work can only be done by personnel trained or recommended by the manufacturer.
-  Equipotential meaning: Equipotential bonding in electrical appliances is to connect exposed metal and conductive parts of electrical devices and other devices in electrical appliances with artificial or natural grounding conductors to reduce potential differences (reduce and prevent the risk of electric shock).
-  Non-ionizing electromagnetic radiation: indicates higher than conventional, potentially dangerous non-ionizing radiation.
- Dangerous voltage: There are live parts with a working voltage greater than 250V.

II. Maintenance & Inspection

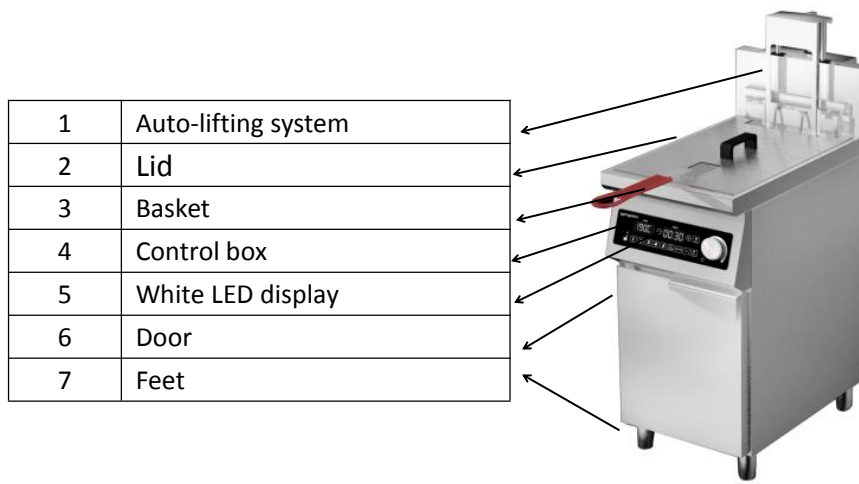


- If the equipment is not cleaned or cleaned inadequately, the remaining grease or food residues may burn on the cooking surface--risk of fire!
 - In order to avoid corrosion of the cooking surface, your equipment must be cleaned every day.
 - In order to avoid corrosion, please apply vegetable oil or grease to the cooking surface regularly (about once every two weeks).
 - Do not use a high-pressure cleaner to clean the equipment.
 - Do not use acid to treat the equipment, otherwise the inert layer of nickel-chromium alloy steel will be damaged, which may cause discoloration of the equipment.
 - Please only use cleaning agents for special equipment, other types of cleaning agents may cause damage and impair your right of protection.
 - Do not use abrasives or scratching cleaners.
 - In order to maintain the high quality of stainless steel, and for sanitary reasons and to avoid operational failures, your equipment must be cleaned every day or according to actual usage.
 - In order to keep the movement system in a relatively clean and dry environment during long-term operation, an air filter device is specially designed, that is, the air filter under the furnace bottom, which must be replaced every 2 months. Please see the note on the side of the induction cooker. matter.
 - Keep the furnace as clean as possible.
 - Do not use water jets for cleaning in the process of cleaning appliances.
 - The control system is composed of an operation panel and a control main board. The operation panel adopts DC 5 V power supply. The PCB board and buttons are moisture-proof, anti-corrosion, and treated to ensure normal use in humid, high and low temperature environments; the panel adopts touch control mode, even if frequently There is no damage to the control buttons when the buttons are touched.
 - The main board adopts a dual MCU architecture, the main control MCU1 adopts an industrial-grade ARM32-bit microprocessor, and the temperature acquisition MCU2 adopts an imported integrated IC to ensure that there is no temperature difference in high heat, cold, and humid environments.
- 6 advantageous functions**
- **Safety:** Isolation induction heating, no open flame, over-temperature protection of the pot body dry burning, to prevent flammability, explosion, leakage and other phenomena.
 - **High-efficiency:** It has a fast heating function, which saves more than half of the time than electric heating and gas, reduces manual care, and improves production efficiency.
 - **Intelligent:** Five Pre-set function setting subdivision technology realizes temperature change and smooth transition between timer, thereby minimizing the impact on short circuits.
 - **Environmental protection:** Pure green energy, zero carbon emissions, no consumables, easy to clean, and no heat radiation to the surrounding environment.
 - **Durable:** The body material is anti-corrosion material, which guarantees no deformation during use to the greatest extent. no high temperature aging, no consumables, no wearing parts in electrical parts.

III. Product description & Technical parameters

Product Description:	Model No.:	Voltage& Power	CAPACITY
AUTO-LIFTING INDUCTON DEEP FRYER	IFLB30	380-420V 3N~ 50-60Hz 10000W	30L

IV. Architectural feature:



- The body of the induction deep fryer is made of high-quality all-stainless steel with meticulous and user-friendly design. The appearance is clean and beautiful, and has excellent anti-corrosion ability; the internal frame is supported, which is firm and durable;
- Easy to operate: One-button operation and digital display are simple and clear, intelligent computer control technology.
- Ultra-quiet system design, no combustion exhaust gas, smoke and dust emission heat, low energy loss, low room temperature, fresh air, greatly improved kitchen environment, and the health of the chef is guaranteed, creating a quiet and comfortable cooking environment.
- Perfect function: It can replace the traditional cooking utensils such as frying, frying, grilling and other cooking functions, especially suitable for occasions where fuel supply and safety conditions are restricted.
- Reduce matching: reduce the engineering workload and part of the investment for some air supply and exhaust devices. Eliminates the construction and supporting costs of the gas pipeline, and saves the space: small size, high thermal efficiency, and fast heating speed, which greatly saves the area of the site.
- Precise temperature control: The use of large-scale power adjustment and advanced computer control technology can accurately control the cooking temperature, which saves energy and ensures the deliciousness of the food.

V. Installation steps

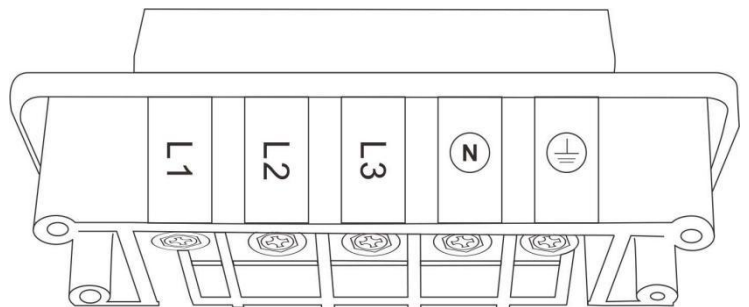
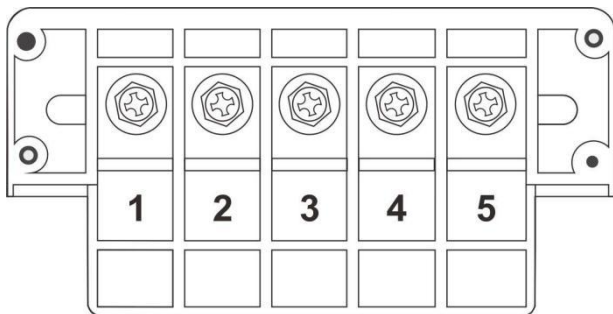
1, Put the location

- Place the induction deep fryer on a flat ground;
- Fix the support layer and pins of the induction deep fryer under the body of the induction deep fryer;
- The following are the places where the equipment cannot be installed:

Places subject to direct sunlight, rain, heavy vibration, high-voltage lines nearby, excessive temperature and humidity, and frequent interference (high-voltage, high-frequency).

2, Power connection

- When the distance between the control leakage switch and the corresponding device is within 10m, the connection line between the device and the switch can be configured according to the following instructions. When it exceeds 10m, please use a larger type of wire according to the actual situation to offset the loss and heat.
- The rear panel of the induction cooker is equipped with a power cord connection, and the corresponding phase line is fixed in the screw fixing column of the junction box according to the requirements during installation:



VI. Operation & Precautions

Touch & Knob control:



Operation:

1). Turn on the knob to switch on or switch off the equipment, when the deep fryer is switched ON, the equipment enters into the standby mode, the "FILL OIL" indication lamp blinks and the buzzer alarms to alert the user to fill oil into the oil tank. Please make sure that the oil level is over the "MIN" mark and not over the "MAX" mark. After filling oil, please press "FILL OIL" key, then the unit will start to working. The "FILL OIL" indication lamp blinks 10 seconds. If without any operation, the induction deep fryer will automatically shut down.

2). The initial temperature is 60C. After the display blinks 3 seconds, the temperature display window will be shown the actual temperature.

3). Manual operation mode- You can set temperature by knob and touch set timer by touch "-" or "+" function. If you want to lift the system down or up, please touch the corresponding function "DOWN" or "UP" key. You can choose cooking by temperature or cooking by timer.

*The cooking temperature is: 60C, 80C, 100C, 120C, 130C, 140C, 150C, 160C, 170C, 180C, 190C.

*The set timer is: 00:00-15:00 minutes, touch "SET TIMER" to set the appropriate time by "-" or "+". 30s per setting level. If you reset the timer, touch set timer function again, display will show the timer you set last time. Touch "-" or "+" to adjust the timer you prefer. When the countdown ends, it will show "END" on the display to remind. (Remark: When you are in Manual operation mode, "FILL OIL"/Mode "1" or "2" or "3" or "4" or "5"/"START"/"STOP" function keys are lose efficacy.)

4). Quick-setting mode-Touch Mode "1" or "2" or "3" or "4" or "5" button to set temperature by knob and touch set timer by touch "-" or "+", then touch "START" function key to start, the lifting system will rise up automatically when the countdown is ends. You could touch corresponding Mode "1" or "2" or "3" or "4" or "5" repeatedly to start at next cooking. When you finished the setting, the deep fryer will have memory function to save the setting. If you want to reset the Quick-setting mode, please follow these steps:

* Touch corresponding Mode "1" or "2" or "3" or "4" or "5" key.

* Twist the knob to setting the temperature from: 60C, 80C, 100C, 120C, 130C, 140C, 150C, 160C, 170C, 180C, 190C.

* The set timer is: 00:00-20:00 minutes, touch "SET TIMER" to set the appropriate time by "-" or "+". 5s per setting level by short-touch; 10s per setting level by long-touch.

* "START" & "STOP" Function key, when you finished the setting, touch "START" function key, the auto-lifting system will automatic descent, the timer start to countdown, the auto-lifting system will be rise up after countdown ends. The timer will be regain to the last time you set.

* If you want to reset the Quick-setting mode, touch "STOP" function key, auto-lifting system will raise up, timer will be regain to the last time you set. After touch the "STOP" it needs to wait 10s before pressing other function keys.

(Remark: When you are in Quick-setting mode, "FILL OIL"/"SET TIMER"/"DOWN"/"UP" function keys are lose efficacy.)

IMPORTANT: The heat required for detecting dry-heating itself is sufficient to cause discoloration or deformation of the tank if the tank is not filled with oil. Always make sure that there is sufficient oil in the tank. Discoloration is excluded from warranty.



Notes:

● In the use process, the precautions are consistent with the use of open stove.

Special note: This equipment is equipped with an induction coil as an over-temperature protection device. When the temperature of the wire reel reaches 120°C, the system will automatically cut off the working power. At this time, the leakage control switch of this equipment needs to be restarted and the operation is performed again. Steps are fine, but if

the temperature of the wire reel has not dropped at this time, it will take a while to restart.

- When the machine fails, the host information display will display the fault code. It should be noted that when the power supply lacks phase or the power connection is poor, the customer can solve it by himself (maintenance personnel must have an electrician certificate). In addition, other failures need to call our company's after-sales service, and the company recommends or dispatches professional maintenance personnel to perform maintenance.

VII. Error code

If there are any disruptions in the device operation and the display will show an error code check with the table below if the problem can be solved before you contact the customer service or supplier.

Error Message	Cause	Solution
E01	Temperature of IGBT is too high or temperature testing circuit failure	Clear/unblock ventilation slots. Let the device cool off for a few minutes. The device is ready for the error message remains indicated in the display after the device has cooled off.
E02	Heating empty tank, temperature of tank is too high or temperature sensor under the oil tank is either shorted.	Let the device cool off for a few minutes. The device is ready for operation afterwards. Or temperature sensor defective, appliance overheated, let it cool off, contact your supplier if it happens frequently.
E03	Voltage is unusual	Let the device cool off for a few minutes. The device is ready for operation afterwards.

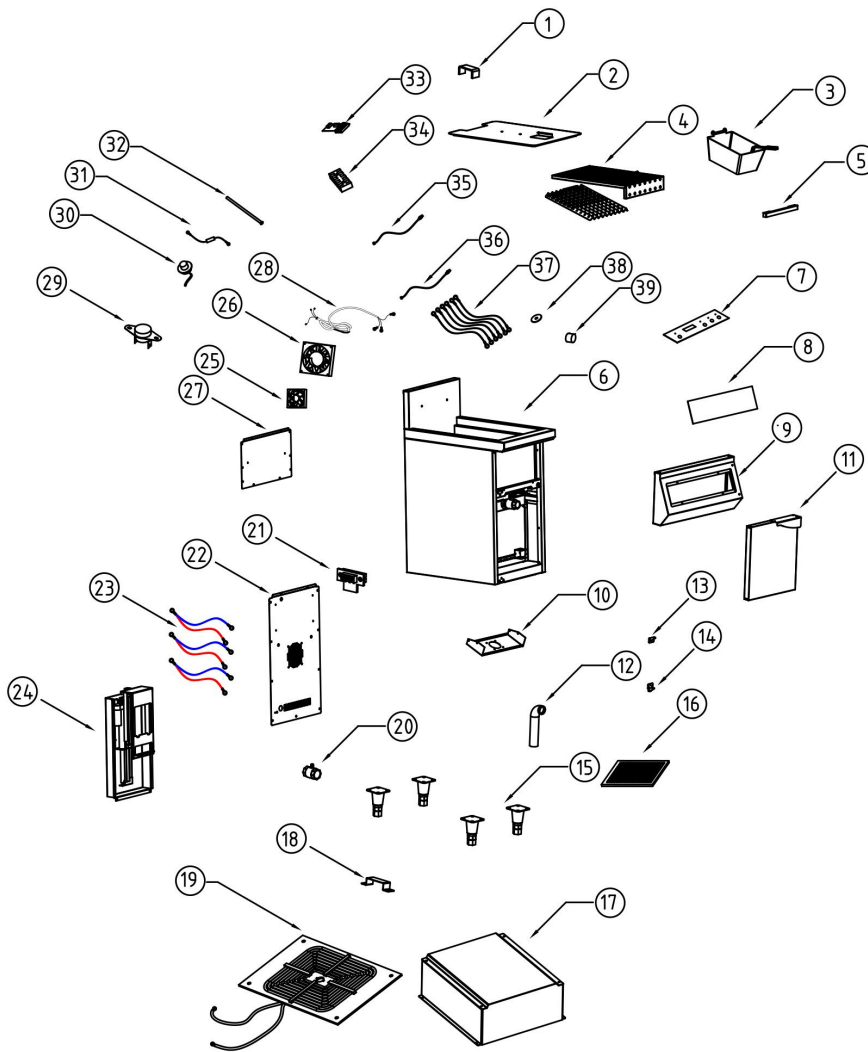
VIII. Storage & Transportation

- It is suitable for general transportation. During transportation, prevent rain and snow from attacking, so as to avoid damage and rust.
- Should be stored in a warehouse where the temperature is $-10^{\circ}\text{C}\sim+40^{\circ}\text{C}$, the relative humidity is not more than 80%, and there is no corrosive gas such as acid and alkali.
- The storage period in the packaged state shall not exceed 180 days.

IX. Unpacking and inspection

- When unpacking, you should work in a civilized manner, and no rough or barbarous operations are allowed to avoid injury to the equipment in the box or personal injury.
- After unpacking, please first confirm whether this product is the specified product, and then carefully check whether there are any missing parts in the contents of the packing list, and whether there is any damage to the parts due to transportation. If you find any damage, please do so within one week after receiving the product. Contact the company within one week.

IFLB30 EXPLODED DIAGR



- 1.Handle
- 2.Lid
- 3.Fry basket
- 4.Oil Filter
- 5.Lift damper handle
- 6.S/S housing
- 7.Control panel
- 8.Control panel glass
- 9.Control box
- 10.Fan fixed plate
- 11.Door
- 12.Oil tube
- 13.Left door assembly part(UP)
- 14.Left door assembly part(Down)
- 15.Feet
- 16.Air filter
- 17.PCB box
- 18.Sensor supporter
- 19.Heating coil
- 20.Oil valve
- 21.Junction box
- 22.Housing rear plate
- 23.Red-blue connecting line
- 24.Lifting assembly part
- 25.Fan 8038#
- 26.Fan AC220V
- 27.Back of the back box
- 28.Power cord
- 29.Sensor
- 30.K type thermocouple
- 31.Fuse connection wire
- 32.Temperature probe sensor
- 33.Main board
- 34.Patch board for plug cord
- 35.Three pins protection cover
- 36.Four pins protection cover
- 37.Black connecting line
38. Knob spacer
39. Knob

