

Delta Electric Fryer Operation Manual



ESM14–Electric Fryer
Please read these instructions carefully.

IMPORTANT SAFETY INSTRUCTIONS

WARNING!

- You must check the machine every day. Checking the product can avoid serious accidents. The temperature of the machine should not be over 300°C.
- Stop using it if you feel that there are problems in the circuit or machine.
- Authorised technicians to repair only.
- Store away from corrosive gas. Do not store outdoors.

NOTE

For your protection, the Delta Electric Fryers are equipped with a 3-conductor cord set. The unit is supplied with a molded 3-prong grounding type plug and should be used in combination with a properly connected grounding-type outlet.

CLEANING AND MAINTENANCE

1. Cut off the power supply before cleaning in case of an accident.
2. Use damp towels with non-corrosive cleanser to clean the module plate; the surface of the equipment and power cord cannot be washed with water in case of any electrical damage.
3. If it is unused at any time, please turn off temperature controller and main switch.
4. Please store the equipment in a ventilated storehouse away from corrosive gas after cleaning.

DAILY CHECK

Check the machine everyday, before or while in use.

- Whether the power cord is old, broken or damaged?
- Whether the control panel is damaged?
- Make sure to notice any electrical smells.
- Check indicator lights are working.

WARNING!

- When in use, make sure the plug, cable, and switch are dry.
- Fill oil to the the minimum oil level. Do not dry burn.
- Do not use water to clean the electric box directly or soak the electric box in water to clean.
- Do not use old oil to fry because it will cause burning and a possible fire.
- Avoid excessive moisture as this will cause it to splatter and cause burns.

TROUBLESHOOTING

Trouble	Causes	Solution
Plug the machine in. Power indicator is not on and not heating.	<ul style="list-style-type: none"> • Plug is not inserted correctly. • Micro-switch is not contacting well. 	<ul style="list-style-type: none"> • Remove the plug and replace. • Adjust the limit distance of micro-switch.
Heating indicator is not on and temperature is not rising.	Connection of electric heating tube is loose.	<ul style="list-style-type: none"> • Connect two sides of electric heating tube and screw. • Change electric heating tube.
Power indicator is on but the setting temperature is not reached.	Temperature controller is burnt.	Replace temperature controller.
Temperature control is normal but indicator is not on.	Indicator is burnt.	Replace indicator.
Circuit heating electric heating tube is not heating.	Temperature limiter has activated.	Reset <i>over heating protecting button</i> by hand.
Temperature control cannot be controlled.	Temperature limiter is faulty.	Replace temperature limiter.

Aforementioned troubleshooting is just for reference. If any faults occur discontinue use and return it to approved Southern Hospitality technicians for assessment and repairs.

Transportation and storage

During transportation, the machine should be carefully handled. Do not shake. The packaged machine should not be stored outside.

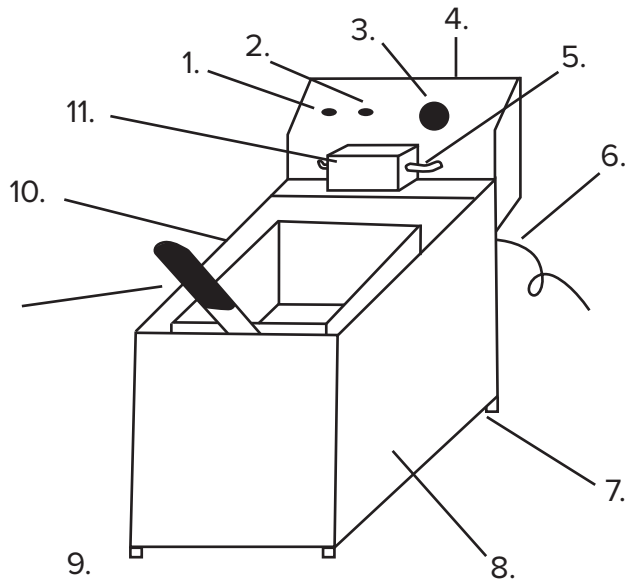
Thank you for purchasing and using the Delta Electric Fryer. In order to make full use of this product and minimize unnecessary loss and damage, please read the manual carefully and keep it for future reference.

WARNING!

- **ANY INCORRECT REFITTING, INSTALLATION, ADJUSTMENT AND MAINTENANCE CAN LEAD TO PROPERTY LOSS AND CASUALTY.**
- **PLEASE CONTACT SOUTHERN HOSPITALITY LIMITED IF YOU NEED TO REPAIR OR SERVICE; ALL REPAIRS SHOULD BE DONE BY AUTHORIZED PROFESSIONALS.**
- **DO NOT PUT FLAMMABLE LIQUID, GAS OR OTHER DANGEROUS GOODS AROUND THE PRODUCT FOR YOUR SAFETY.**
- **THIS MACHINE MUST BE GROUNDED FOR SAFETY SAKE. IF THE OIL LEVEL IS BELOW THE MINIMUM INDICATED LEVEL WILL CAUSE A FIRE.**

STRUCTURE

- | | |
|---------------------------|---|
| 1. Power Indicator | 7. Rubber Foot |
| 2. Heating Indicator | 8. Lower Box |
| 3. Temperature Controller | 9. Frying Basket |
| 4. Electric Box | 10. Oil Pot |
| 5. Electric Heating Tube | 11. Protection Cover For Electric Heating Tube. |
| 6. Power Cable | |



1. Single fryer has 1 tank, double fryer has 2 tanks.
2. The thermostat sets the temperature for frying. Power indicator and heating indicator display the heating status.
3. When the oil reaches the required temperature, a regulator switches it off to ensure that the oil does not overheat. This will then control the temperature of the oil to ensure consistency. The lid is designed to keep dirt and particles from dropping into the fryer, as well as speeding up heating time. When cleaning, please ensure there are no water droplets that could fall into the hot oil, as this will cause fat splattering and may cause burning.
4. Use the basket to place food into the oil for frying, the resting hook is for draining oil off the cooked food.
5. There is a removable stainless-steel oil tank with a calibration marking for the oil level and there is a frying basket with a folding handle that can be dismantled. This helps with ease of cleaning and transporting.
6. Please ensure base plate is in the fryer when using, this is designed to protect the element.
7. If the unit overheats, the reset switch can be activated once the fryer gets down to 170 deg C. the reset button can be found under the fryer
8. When not in use, please switch off at the controller.
9. There is an easy to remove heating element with electric box. It simply slides up out of the housing when cleaning is required.
10. There is a safety micro-limit switch which connects the element electric box to the base. If this is not connected the element will not work.
11. Do not handle hot oil. Allow to cool before straining and disposing.
12. Always use clean oil in the fryer, as old oil has a low flash point which can cause fire and will affect the flavour of your food. It can also cause surge boiling which can make the oil overflow and can be dangerous.

To clean: This should be done daily.

1. Switch unit off at the wall
2. Remove basket and metal plate
3. Remove electrical box which is connected to the element
4. Remove oil tank and strain oil (please make sure the oil has cooled down)
5. Clean tank with hot soapy water
6. Reassemble and fill with clean oil.

NOTICE

- This equipment must be operated by trained cook or professional.
- Do not modify this product as it may cause harm.
- Do not clean the product with a water hose or soak electric box in water while cleaning. Water can conduct electricity so the product may cause electric-shock by electric leakage.
- High temperature can cause burning. Do not touch when hot.
- Do not use a power supply with different voltage.
- Do not use main switch that is unsafe or uncompliant.
- When severe weather occurs the user should shut off the main switch to avoid appliance being damaged by any lightning strikes.
- Do not use any hard or sharp objects as they may destroy the surface of the fryer.
- The installation and maintenance of electric circuit must be done by an approved site service agent.
- If the power cord is damaged the user should ask manufacturer, maintenance department, or a SHL service agent to change it.

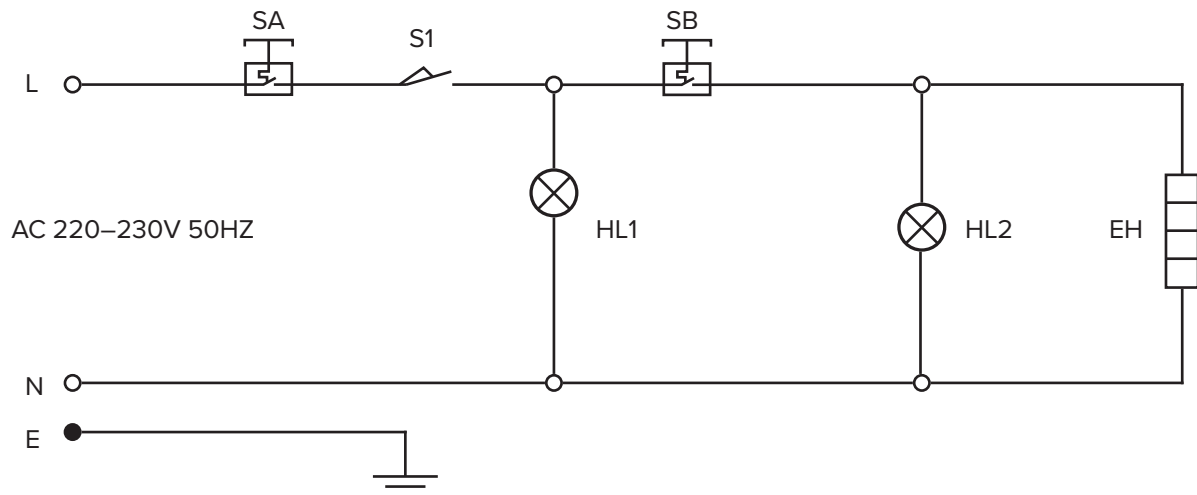
NOTES FOR INSTALLATION

1. The 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 2mm.
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 of this fryer must be done by professionals.
7. Limiting temperature can cut off power automatically (reset the device by hand).
8. When lifting the electric box the micro-switch activates at once. It cuts off power safely in case the electric heating tube gets dry burned.

Name	Electric Fryer		
Model	CKEF-1(4L)	CKEF-1(6L)	CKER-1(8L)
Voltage	220V-230V, 50/60Hz	220V-230V,50/60Hz	220V-230V,50/60Hz
Power	2000W	2500W	3250W
Number of oil tank	1	1	1
Size of oil tank(mm)	295 x 216 x 175	325 x 265 x 150	325 x 268 x 200
Volume	4(L)	6(L)	8(L)
Number of frying basket	1	1	1
Size of frying basket	220 x 150 x 130	240 x 200 x 105	240 x 200 x 145
The setting range of temperature of oil	60-190°C	60-190°C	60-190°C
Moving temperature of temperature limiter	230°C	230°C	230°C
Hand resisting temperature	<150°C	<150°C	<150°C
Dimension(mm)	370 x 260 x 320	430 x 275 x 335	270 x 410 x 360
Length of handle(mm)	240	240	240
Weight	6.5kg	7.5kg	9kg

Name	Electric Fryer		
Model	CKEF-2(2*4L)	CKEF-2(2*6L)	CKEF-2(2*8L)
Voltage	220V-230V, 50/60Hz	220V-230V,50/60Hz	220V-230V,50/60Hz
Power	2*2000W	2*2500W	2*3250W
Number of oil tank	2	2	2
Size of oil tank(mm)	295 x 216 x 175	325 x 265 x 150	325 x 268 x 200
Volume	2*4(L)	2*6(L)	2*8L
Number of frying basket	2	2	2
Size of frying basket	220 x 150 x 130	240 x 200 x 105	240 x 200 x 145
The setting range of temperature of oil	60-190°C	60-190°C	60-190°C
Moving temperature of temperature limiter	230°C	230°C	230°C
Hand resisting temperature	<150°C	<150°C	<150°C
Dimension(mm)	480 x 374 x 320	600 x 320 x 290	600 x 320 x 335
Length of handle(mm)	240	240	240
Weight	12kg	13kg	15kg

CIRCUIT DIAGRAM



- | | |
|--------------------------|---------------------------|
| S1-Micro-Switch | HL2-Heating Indicator |
| SA-Temperature Limiter | E-Earth Ground |
| EH-Electric Heating Tube | SB-Temperature Controller |
| HL1-Power Indicator | |