

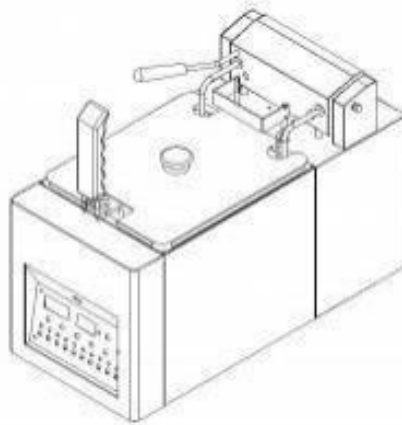
TRUFROST & BUTLER

USER MANUAL

**Tabletop 12 Litre Single Tank
Electric Fryer with 1 baskets:
EF-12 Auto**

This series of electric blast furnace is developed by the company and absorbing the advantages of similar products at home and abroad. With a novel style, the structure Reasonable, easy to operate, durable, easy to maintain the advantages. Thermostatic temperature control, the temperature can be adjusted in a certain range according to the food requirements.

It is the ideal equipment for hotels, supermarkets, restaurants, western restaurants, fast food restaurants and other food industries



kW: Rated Input Power

Hz: Supply

mm: Linear measure

kg: Mass weight unit

~: AC Power Symbol

380V: 3Phase alternative current

380V ~3N: 3Phase AC with neutral line

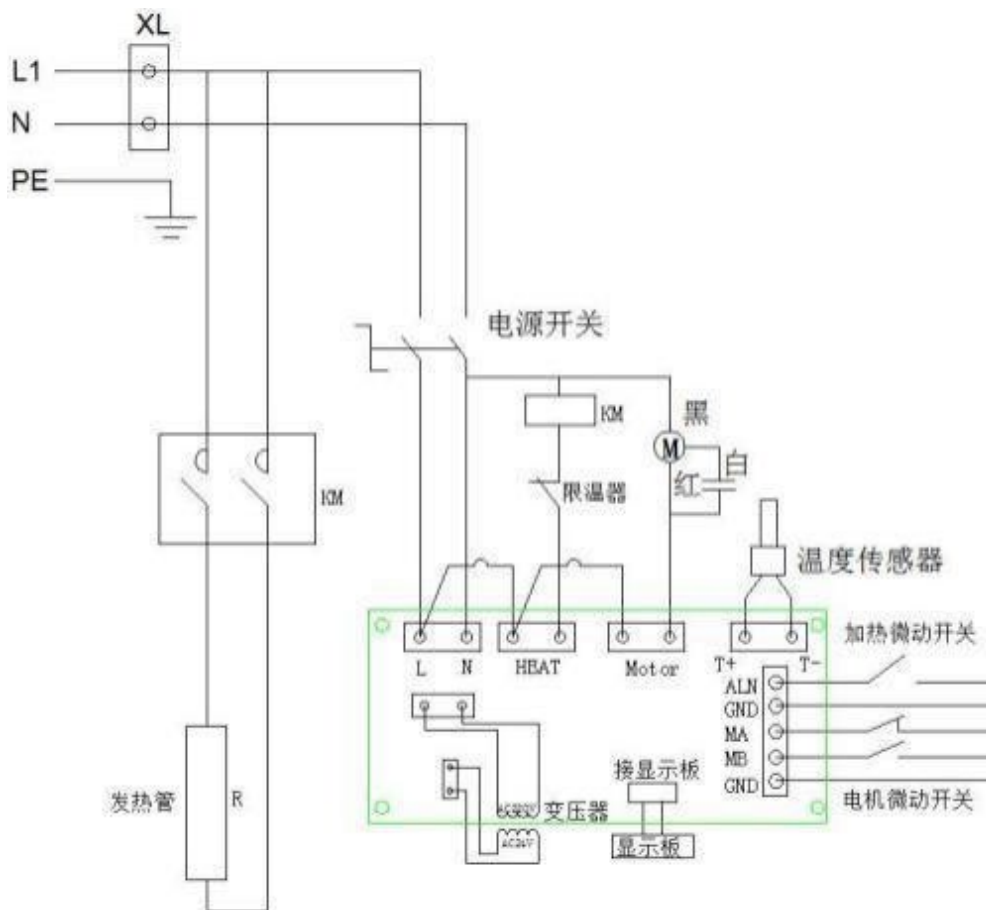


: Protective grounding wire symbol



: Equipotential symbol (identification)

Those terminals that connect to the same potential for all parts of the device or system, which are not necessarily the ground potential, such as local interconnect lines)



Technical Parameters

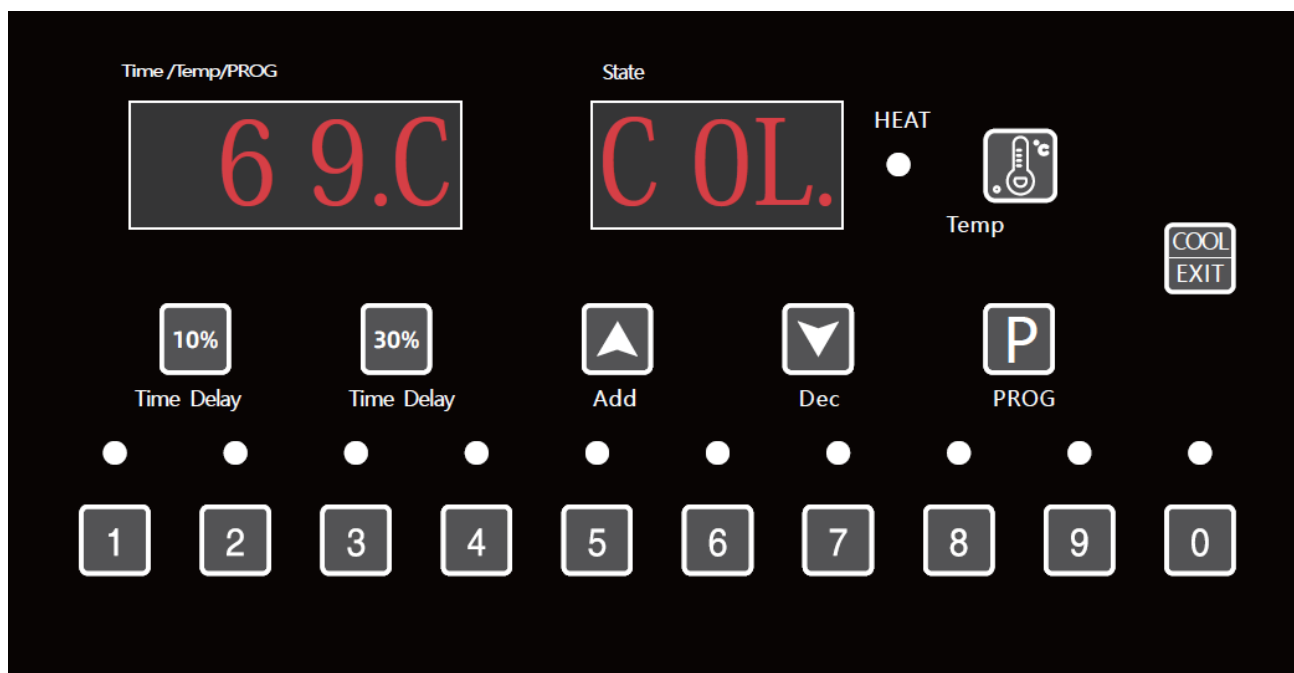
Model	Description	Electrical	Power	No. of Tank	Tank Capacity	Temperature Range	Net Weight	Dimensions (WxDxH)mm
EF - 12L	Intelligent lifting and blast furnace	220V/50Hz	3 Kw	1	12	50-200°C	15	270x 585x 380




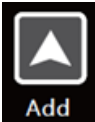
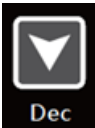
The furnace shall be carefully placed and not inverted to prevent damage to the product enclosure and interior.



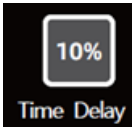
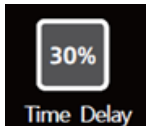
Packed stoves should not be stored in the open air for a long time, but should be stored in well-ventilated warehouses without corrosive gases. For a temporary storage, rainproof measures should be taken.

1. The power supply voltage must comply with the voltage used by the equipment
2. When the appliance is connected to the power supply, connect the 3mm electric shock range full pole disconnection device (leakage switch).

3. Ground bolts behind the furnace body, which shall be not less than 4mm² copper core connected to the ground wire conforming to the safety regulations.
4. Before installation, check whether each connection line is loose, whether the voltage is normal, and whether the safety grounding is reliably connected.
5. Flammable and explosive items should not be stored near the installation location.
6. The installation of the furnace should be operated by professional technicians.
7. The furnace should be placed in a stable place, the left and right side left above 10cm, the back should leave the non-combustible (such as brick wall, Windows, etc.) above 20cm.
8. When the minefield is close, break the switch as soon as possible. Avoid electrical damage caused by lightning strikes.
9. Do not use hard and sharp objects to destroy the surface of the furnace body.
10. Please do not put the too wet food into the oil tank to fry, and dry the wet food before entering the oil. Before frying, make sure the food is free of ice crystals and excess moisture before frying. Easy to cause overboiling, sputtering, scald.
11. Please do not add more than the maximum limited amount of food to the oil cylinder, which may easily cause overboiling, sputtering and scald.
12. After the work, close the switch.
13. Circuit installation and maintenance must be carried out by qualified professional engineers.
14. If the power cord is damaged, it must be replaced by the manufacturer or its maintenance department or similar professional personnel to avoid danger.



order number	graphic	description
1		[Energy saving / Cancel] Key, press this key to enter the energy saving state, in the energy saving and working state, press the key to cancel the original working state, enter the standby state.
2		[Set up / PROG] Key. Press this key long for 10 seconds to enter the PROG parameter setting state, and press this key to exit the PROG parameter setting state.
3		[Temperature query / Temp] press the key to query the current set temperature, press the key to query the actual temperature, and then press to query the current set temperature.
4		[Add / Add button]. Press this key in the working state to raise the fried blue. When setting, press the key to increase the setting value.
5		[Reduce / Dec key]. Press this key in the working state to drop the blue explosion. When setting, press this key to reduce the setting value.

6		[1] Press the key in the standby state to start the cooking work of the menu. Adjust the parameters of the menu when the PROG parameter is set 1-9 The menu button is the same and can remember the parameter data for a long time
7		[0] Key, temporary often variable menu key, need to often adjust the time and temperature of the cooking work press this key, this key adjustment parameter will not be remembered
8		[10% Delay / Time Delay] Key, in the working menu, because frying multiple food needs to extend the time, press this key according to the set percentage of delay (Default is 10%) Late the menu, usually press for 2-3 copies.
9		[30% Delay / time Delay] button, with the same function as 10% delay / Time Delay button, and pressed for 4-5 times (default is 30%).; The percentage of both keys can be set, either by 30% or by%10.

When the machine works automatically in the first item above, the machine can have two choices:

1. Pr-1 pattern:

No matter what the oil temperature in the pan, the frying basket immediately begins the countdown to cooking; apply in the oil temperature has been heated, the user

Compare experienced case use. This mode is generally not recommended.

2. Pr-2 pattern:

You have to wait until the oil temperature rises to the temperature we set before you automatically drop the basket and start cooking. This mode is normally used, and our machine is used by default.

3. Switching of the Pr-1 and Pr-2 modes

[PROG] PROG [10% TIME DELAY] Pr-1 Pr-2 [10% TIME DELAY] Long button, until the right digital tube shows "", long press the button, the digital tube shows "" or "", long press the button again to switch the working mode you need, such as display "", after the button exits this set mode, the later working mode is the mode. Pr-2 [PROG] Pr-2

Problem / code	cause	Rx
No effect with the power turned on	The circuit is disconnected	Check whether the socket is plugged in and check the open circuit implement
The blast furnace is not heated	The electric heat tube is not set flat	Flat the electric heat pipe
The blast furnace is not heated	<ul style="list-style-type: none"> High temperature protection disconnection contactor fault Computer board failure 	<ul style="list-style-type: none"> Reduction high temperature protection Replace the contactor Replace the computer board
The oil bubbles or boils	<ul style="list-style-type: none"> There is water in the oil Old oil was used There are residues in the pot 	<ul style="list-style-type: none"> Remove the oil and clean the cylinder Replace the oil Clean the cylinder and dry completely
E1	The temperature control probe is open	Check whether the temperature control probe is loose or disconnected
E -2	High temperature alarm	Check for the bonding of the control heating solenoid and the contactor
E -3	Motor sensor fault	Check for poor lift sensor contact
E -4	Motor movement timeout fault	Check the lift sensor for poor contact or a failed motor control relay

Daily inspection

Routine inspections must be performed regularly

Regularly check the products to prevent serious accidents. Feel the circuit, machine fault, to stop using.

Check the status of the machine before / after use every day.

Before use	<ul style="list-style-type: none"> Is the machine tilted? Is the control panel aging? Is the power cord aging, cracked, or broken?
In use	<ul style="list-style-type: none"> Is there a burnt bad smell, a bad smell? Is the temperature out of control or have leakage phenomenon?

Cleaning and maintenance

1. Before cleaning, cut off the power supply first to prevent accidents.
2. After finishing the work every day. Towels without corrosive detergent can be used to scrub the guard plate, furnace body surface and power cord, it is strictly prohibited to wash

directly with water, to prevent water infiltration, damage to electrical performance, resulting in electricity safety accidents

3. Turn off the thermostat and power switch at any time
4. When not used for a long time, the stove should be cleaned and placed in a well-ventilated warehouse without corrosive gas.

Marketed globally by:

TRUFROST AND BUTLER PRIVATE LIMITED

1215, 12th Floor, Tower B, Emaar Digital Greens, Golf Course Extn. Road, Sector 61, Gurugram – 122011 (India)

T. +91-7303166766 info@trufrost.com

www.trufrost.com