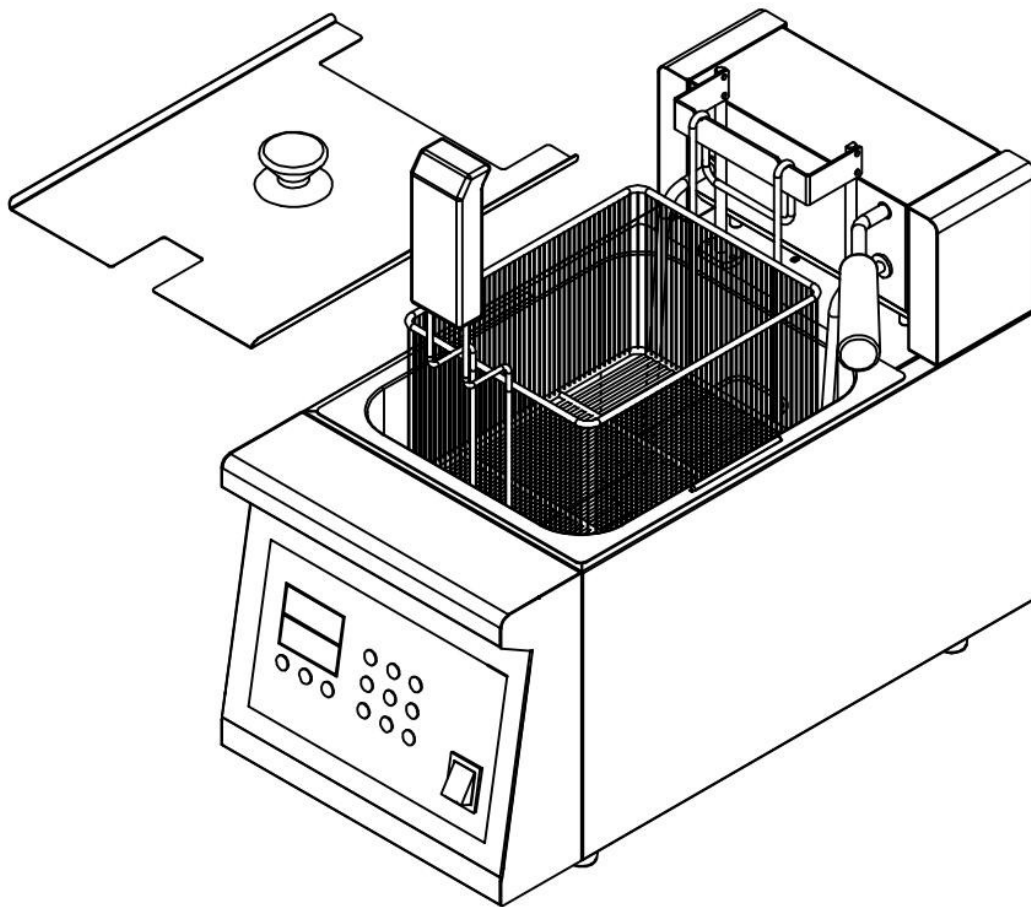




USER MANUAL

**Electric Auto Lift Fryer:
EF 8 Auto 9P**

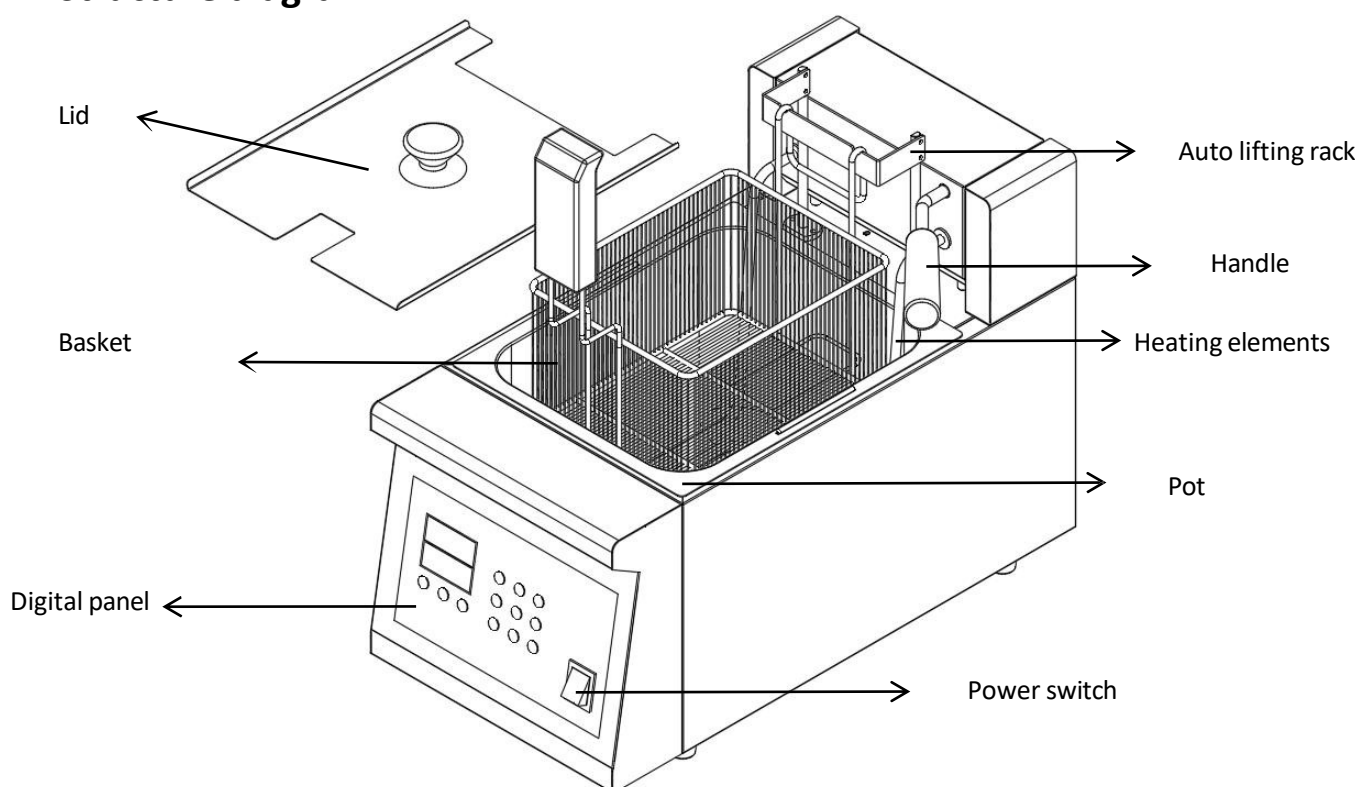


Product Features

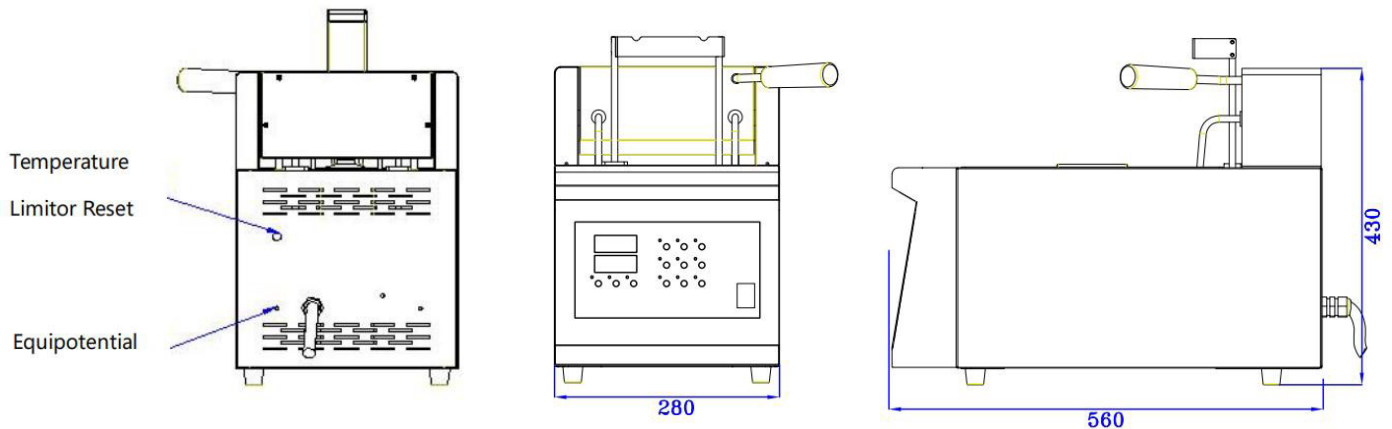
This fryer comes with several useful functions:

1. Automatic constant temperature function: Once you set the temperature, the fryer will maintain the oil temperature automatically.
2. Automatic lift function: Set the frying time and the fry basket will automatically lower to cook the food. When the set time is up, a bell will ring to signal that frying is done, and the basket will automatically rise.
3. Over-temperature protection: If the oil temperature exceeds 240°C due to a failure to maintain constant temperature or mis operation, the temperature limit protection will be activated. This will stop the heating tube from heating further to prevent the risk of fire.
4. Anti-dry burning function: When the fryer's head is raised, the travel switch will disconnect, cutting off the heating power supply to prevent the heating tube from drying out in the air.

Structure diagram



Outline drawing



Caution

1. The voltage used by this machine must match the voltage on the nameplate.
2. When using this equipment, place it horizontally and avoid vigorous operation, beating, or moving.
3. Read the manual carefully before use.
4. Do not heat the machine before pouring the oil to prevent damage to the heating tube caused by dry burning.

Operating Instruction

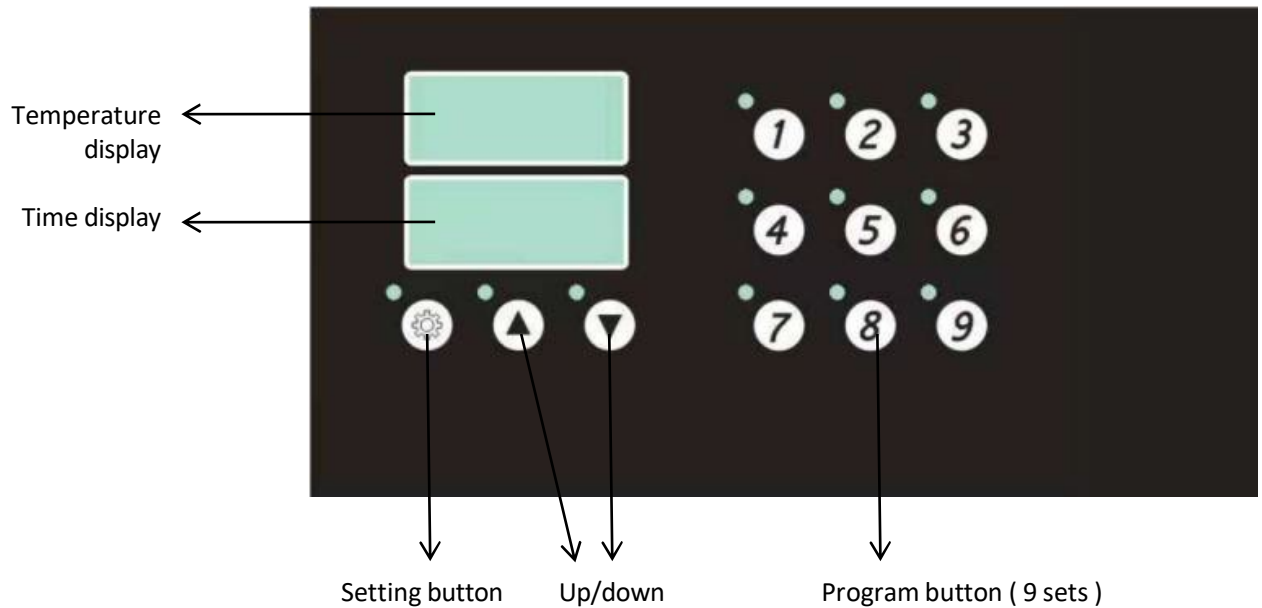
Preparation

1. Gather the food to be fried and the cooking oil.
2. Ensure the fryer is powered off or the thermostat is set to 0 before pouring the cooking oil to avoid dry burning.
3. Turn on the power switch and verify that the red light is illuminated, indicating that the oil is within the temperature marking line.
4. Select the appropriate temperature ($170 \pm 10^\circ$) based on the food being fried. - The heating light will be on, indicating that the oil is heating up.
5. Frying Process - Wait for the oil to boil, indicated by the heating light turning off.
6. Once the oil boils, the heating will pause, and the food can be placed into the frying basket. Select the frying time based on the type of food being fried. The timer light will turn on, and the frying basket will automatically drop into the oil.
7. Timer Heating - Wait for the timer to complete the designated frying time. Ensure the timer switch is adjusted based on the required frying time (clockwise for 0~30 minutes, and counterclockwise for longer timing). This detailed outline captures the steps and considerations for using the fryer effectively and safely. When the timer ends, the bell

rings, the timer light goes out, the frying basket automatically rises, and the frying is over.

1. If you want to fry the next pot, continue with items 2, 3, and 4. If not, turn off the power.
(Note: When this machine is powered on, it will only automatically stop at the bottom of the pot or rise to the top. If you need to stop to the middle position, you can turn off the power at the position where you want it to stop)

Operation of digital panel



Turn on power

To turn on the panel when it's turned off, press and hold the setting button. The system will reset automatically, and once the reset is complete, it will heat up to the set temperature. If the temperature is below 60 degrees, it will automatically enter the oil melting function.

1. Oil melting function

If the oil temperature is below 60 degrees, the equipment will automatically activate the oil melting function, with a fixed cycle time of 10 minutes for the oil melting function. If the oil temperature remains below 60 degrees after the oil melting cycle ends, the oil melting cycle will be repeated for 10 minutes. If the oil temperature exceeds 60 degrees after the oil melting cycle ends, it will enter a normal temperature control state. The temperature control is determined by the setting temperature.

2. Program menu

Click the setting button, and then click the menu button that needs to be set to enter the settings state of the menu. The editing position will flash. You can change it by adding or subtracting keys. After the modification is completed, clicking the settings key will directly save

and exit. If there is no operation in the editing mode for ten seconds, it will automatically save and exit the editing mode.

3. Temperature setting

When the power is turned on, simply press the increase or decrease button to change the temperature directly. Once the modification is completed, click the settings button to save and exit. If there is no activity in the editing mode for ten seconds, it will automatically save and exit the editing mode."

4. Start program

Once the oil temperature reaches the set level, press the corresponding menu button to start the pre-set menu. After starting, the corresponding menu indicator light will turn on, and the system will begin lowering the lifting rod. Once it reaches the set position, the countdown will start automatically. Once the set menu time is complete, the system will raise the electric push rod. When it reaches the position, the time display will flash, and the buzzer will sound to indicate that the task is completed.

5. Forced stop

During the frying process, if it is necessary to forcibly stop the current frying process, you can click the corresponding menu button to forcefully exit the current frying process and turn off the corresponding menu indicator light.

6. Turn off power

Long press the settings button to turn off all outputs of the device and enter a shutdown state.

7. Internal parameter settings (need to be configured in the boot state)

- (1) Return differential temperature 1 setting (long press: Set button+Menu 1 start stop button)

The set value of return temperature 1 determines the temperature difference range for low- power heating, with a default value of 1 degree. Enter the target return temperature 1 through the plus and minus keys, and then click the left power button to save and exit.

- (2) Return differential temperature 2 (long press: Set button+Menu 2 start stop button)

- (3) The set value of temperature difference 2 determines the temperature difference range for half power heating, with a default value of 3 degrees. Enter the target return temperature 2 through the plus and minus keys, and then click the left power button to save and exit.

- (4) Temperature control cycle (long press: Set button+Menu 3 start stop button)

- (5) The set value of the temperature control cycle determines the time period for power adjustment, with a default value of 10 seconds. Enter the temperature control cycle through the plus and minus keys, then click the left power button to save and exit.

Temperature calibration (long press: Settings button+Menu 4 start stop button) The purpose of temperature calibration is to eliminate the error between the displayed temperature on the control board and the measured temperature. After entering the calibration interface, enter the measured temperature using the plus or minus keys, and then click the left power button to save and exit. The control board will display the measured temperature value.

- (6) Motor travel (long press: set button+menu 5 start stop button)
- (7) The set value of the motor stroke determines the maximum stroke of the stepper motor, measured in centimeters. Modify by adding or subtracting keys. After completing the modification, click the settings key to save and exit.
- (8) Maximum temperature (long press: setting button+menu 6 start stop button)
- (9) The set value of the highest temperature determines the maximum temperature that can be adjusted by the user. Modify by adding or subtracting keys. After completing the modification, click the settings key to save and exit.
- (10) Restore factory settings (long press the settings button+Menu 9 start stop button)

Technical parameters

- 1. Product Name: Desktop Automatic Lifting Open Fryer (Computer panel)
- 2. Voltage: ~220V/50-60Hz
- 3. Power: 3000W
- 4. Temperature range: 50~200°C
- 5. The maximum lifting weight: 2kg
(Note: Overweight will make the guide rail inclined and the motor will be stuck)
- 6. Timing setting range Clockwise 0~30min; Counterclockwise just below - constant time

Common food frying time and temperature table (for reference only)

Food	Time (min)	Temperature (°C)
Donut	3.5	165
Dumplings, steamed buns, spring rolls	3-5	175
Steak	2	175
Fries	3.5	180
Chicken fillet	4	180
Chicken legs	15	180
Meatball	3	185

Equipment cleaning and maintenance

1. To clean and maintain the fryer, cut off the power first and wait for the hot oil to cool completely before proceeding. To change the oil, lift the heating tube.
2. Use a dry and clean rag to clean and wipe metal surfaces and components to remove accumulated oil and dirt. It is strictly forbidden to rinse directly with water to prevent water infiltration and cause electrical short-circuits to cause safety accidents.
3. When the device is not in use temporarily, the power switch should be turned off, and the power plug should be unplugged if it is not used for a long time.

Troubleshooting

Error	Cause and treatment
Closing the switch, the machine is not powered	1. Check whether the socket has electricity and whether the plug is plugged in properly; 2. The switch or indicator light is damaged, replace the switch or indicator light;
When the machine is powered on, after the heating is set, the heating lamp does not light up	1. The temperature switch is broken or the plug-in is loose; replace the switch or plug the plug-in tightly; 2. The temperature heating indicator is broken or the indicator plug is loose;
When the machine is powered on, after the heating is set, the heating tube does not heat, and the oil does not boil	1. The heating tube is damaged or the related plug-ins are loose; 2. Over-temperature protection of the temperature limiter (at the back), unscrew the cap to reset the limiter;
After the timing is selected, the lift does not start	1. Check whether the intermediate relay, micro switch and motor plug-in are loose; 2. Check whether the micro switch top sheet is damaged or not in place;
Touching the machine has a slight inductance, but does not trip	Check whether the grounding of the machine is reliable.

Troubleshooting of panel		
Fault codes	Fault Description	Fault Description
ERR1	Abnormal temperature sensor	Check if the temperature sensor of the corresponding cylinder block is loose, and replace the temperature sensor if necessary
ERR2	Over temperature anomaly	Check if the corresponding cylinder heating components are damaged and replace the solid-state relay if necessary
ERR3	Abnormal heating tube	Check whether the corresponding cylinder heating tube is aging or faulty, and replace the heating tube if necessary
ERR4	Prevent abnormal dry burning	Check the oil level
ERR5	Reset exception	Check if the reset switch is loose or faulty, and replace it if necessary
ERR6	Abnormal oil level sensor	Check if the reset switch is loose or faulty, and replace the oil level sensor if necessary

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