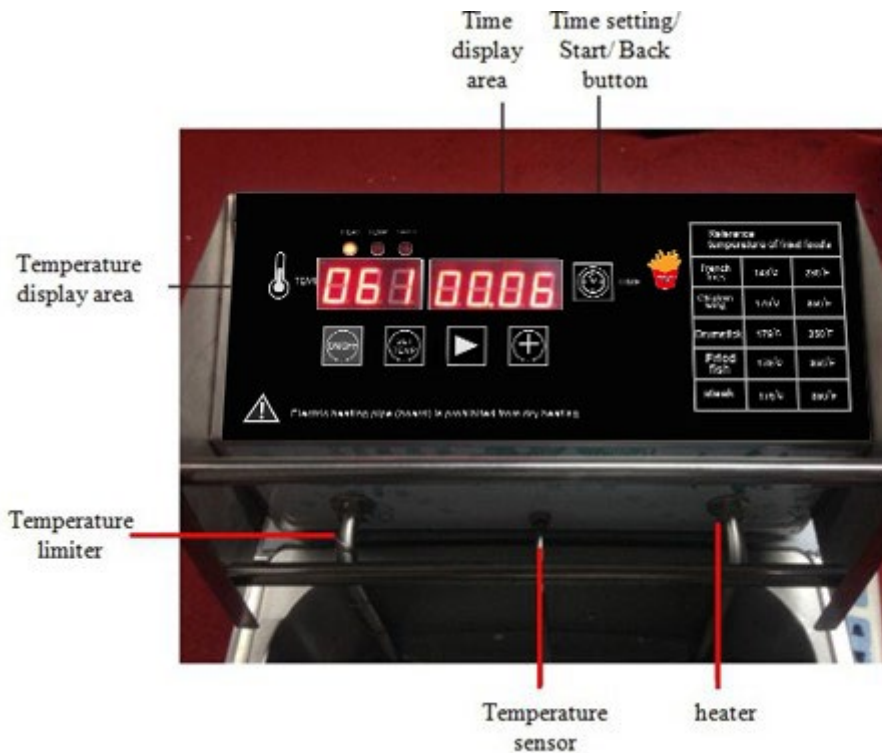




# **USER MANUAL**

**Electric Fryer with Digital Control:  
EF-8 Premia**

## Introduction of the panel control and operation of the panel



**On/Off Button:** The fryer will make a sound of "beep" after electrifying it which refers to the finish of self checking program. Then you could turn on/off the machine.



**Setting Button:** In the state of power-on, press this button to set the default temperature when the temperature display is blinking. (Maximum temperature: 199°C)



**Rightwards:** In the state of setting, press this button to select which part to be set in-cycle.



**Add:** In the state of setting, press this button to adjust the value of the blinking part. (Number 1 to 9 can be set)



**Time setting/Start/back Button:** Pressing this button to set the cooking time/to start cooking/back to the main interface

P .S. Remember to press the setting button to save your setting

## Product usage details and notes

1. The fryer is prohibited from heating when the tank has run dry. Turn the machine off if you need to get the heater up and make sure its temperature lower than 50°C
2. This product use 110V AC and three-core cord, make sure the socket have good grounding to avoid power leakage.
3. DO NOT flush the machine with water directly. To clean the panel with wet towel and detergent, then wipe it up.
4. Self-checking program will be started after the machine is turning on in order to show you if there is any damage.
5. If the button doesn't be bouncing but it sticks to the panel instead, that means this button is damaged.

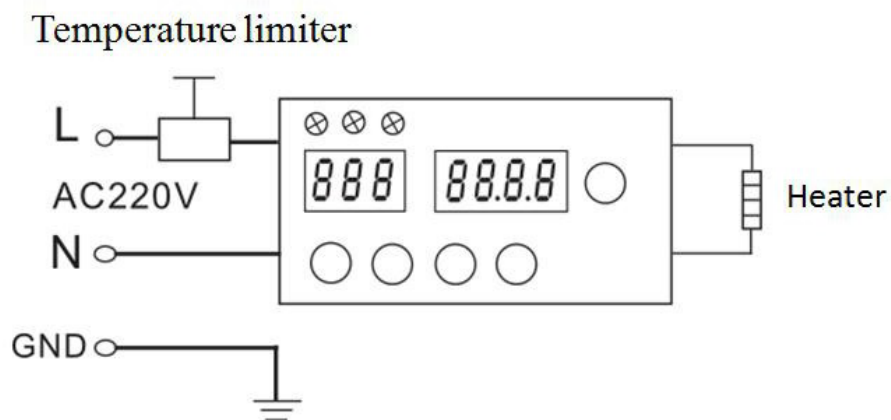
This intelligent fryer is the latest version which is different from other previous products, and the features are listed below:

- a. This fryer is able to control the temperature, which means it will stop continuous heating and keep it steady when the oil reaches the temperature you have set and the fryer will make a sound of "beep".
- b. The PID system is able to imitate the way people cooking. Firstly frying the food with high temperature, then turn into lower temperature when the food is on the verge of well-done which will make the food more delicious and give the food an attractive look.
- c. The temperature difference will not exceed  $\pm 2$  °C with the Its PID system could not only precisely control the temperature, but also be more efficient in power saving. It is striving for energy conservation.
- d. The thickened stainless steel panel and oil pan, the superior fried basket show our desire of flawlessness.
- e. The system is equipped with APO(automatic power off) system which means to protect the fryer from overheat. The power will be cut off if the temperature exceed 230 °C, so please rest assured to use.
- f. The machine will make a repeated alarm buzzing and the digital display will start blinking when the count down is over.

## Operation Instruction

Model	Dimensions (mm)	Voltage	Watt	Temp Control Method	Accuracy of measuring temperature	Accuracy of controlling temperature
EF-8 Premia	430x310x280	220V/50Hz	2.5KW	Silicon Controlled Rectifier	± 2 °C	± 3 °C

## Electrical Diagram



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