

TRUFROST & BUTLER

USER MANUAL

**Countertop Auto Lift Induction
Deep Fryer:
IDF-08 Rise**

Auto Lift Induction Deep Fryer



Model NO.: IDF08 RISE
(220-240V~ 50Hz 3500W)

1. Specification

Model: IDF08 RISE

Voltage: 220-240V ~

Frequency: 50-60Hz


Power Rate: 3500W


Temperature:60-190°C

Timer: 0-15 mins

Max volume: 8L

2. Importance

1. Do not plug with wet hands.
2. Do not plug into a socket where several other appliances are plugged in.
3. Do not use if the plug cord is damaged or the power plug does not fit the socket safely.
4. Do not modify the parts, or repair the unit by yourself.
5. Do not use the unit near flame or wet places.
6. Do not use where children can easily touch the unit, or allow children to use the unit by themselves.
7. Do not place on unstable surfaces.
8. Do not heat the pot empty or overheat the pot.
9. Use the unit with sufficient space around it. Keep the front side and either right or left side of the unit clear.
10. Do not use the unit on carpet or tablecloth (vinyl) or any other low-heat-resistant article.
11. Do not block air intake or exhaust vent.
12. Do not place the unite near to the objects which are affected by magnet, such as: radios, televisions, automatic-banking cards and cassette tapes.
13. The power cord must be replaced by qualified technicians.
14.  Caution: Hot surface.
15. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
16. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years.
17. The temperature of accessible surfaces may be high when the appliance is operating.
18. Take care when operating the appliance, as rings, watches and similar objects worn by the user could get hot when in close proximity to the hob surface
19. Appliance not to be cleaned with water jet;

20. Any repairs shall be carried out only by persons trained or recommended by the manufacturer.
21. Care be taken to ensure that the splashback and surrounding area free of metallic surfaces
22.  non-ionizing electromagnetic radiation
23. Appliance is not intended to be operated by means of an external timer or separate remote-control system.

Warning: Children should be supervised to ensure that they do not play with the appliance.

3. Safety instruction



Please use a dedicated Earth Leakage Circuit Breaker (ELCB)



Keep electrical appliances out of reach from children. Do not let them use the appliances without supervision.



Never operate Better induction deepfryer in high temperature environments such as near a gas stove or kerosene stove.



Do not put any detergents or flammable materials around the equipment.



If the supply cord is damaged, it must be replaced by its service agent or similarly qualified persons in order to avoid hazard.



during and after cooking., the corresponding heating zone is still hot. Never touch the surface and switch on the tap to avoid hurting. Children should keep a safety distance during and after cooking.



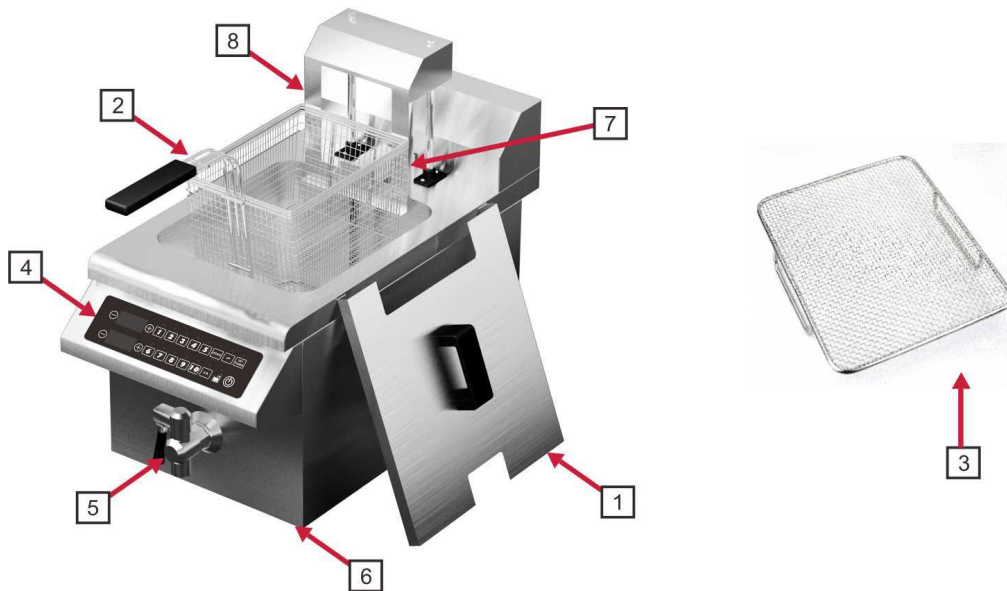
Never flush with water directly as to avoid dangers.



Metallic objects such as knives, forks, spoons and lids should not be placed on the deep fryer since they can get hot.

Overheated oil: If the self-protection function of the induction deep fryer is invalid during cooking, maybe cause fire. If the fire is caused by oil, do not put off fire by pouring water unto it. Place a lid to cover the fire and switch off the electric current.

4. Product Structure



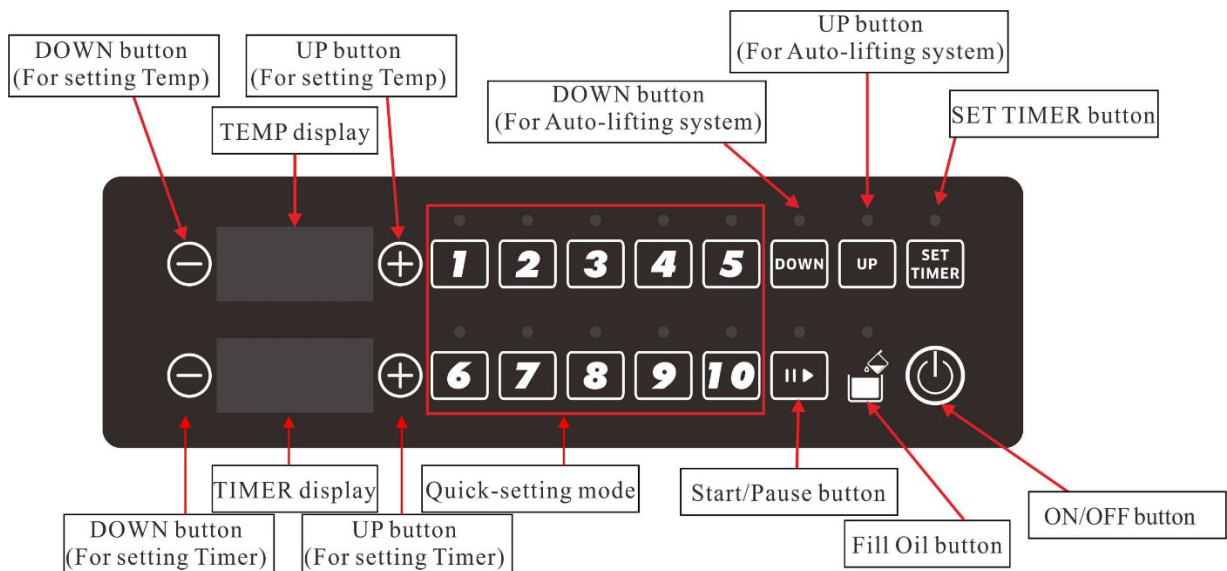
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|------------------|------------------------|
| 1. Lid | 5. Tap |
| 2. Fry basket | 6. Bottom plate |
| 3. Fryer screen | 7. Temperature sensor |
| 4. Control panel | 8. Auto lifting system |

5. Operation preparation

Insure the tap (5) is switch off

Insure the plug is well connected, the Voltage is for 220-240V.

6. Operating instruction



1. Touch ON/OFF 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 will induction deep fryer will automatically shut down.
2. The Initial temperature is 100C. after the display blinks 3 seconds, The temperature display window will be showed actual temperature.
3. Manual operation mode- You can set temperature and timer by touch "-" or "+" function. If you want to lifting 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 showed the timer you set last time. Touch "-" or "+" to adjust the timer you prefer. When the countdown ends, If will showed "END" on the display to reminder
(Remark: When you are in Manual operation mode, "FILL OIL"/Mode "1" - "10"/"START"/"STOP" function keys are lose efficacy.
4. Quick-setting mode-Touch Mode"1" -"10" button to setting temperature and set timer by touch "-" or "+", then touch "START/PAUSE" function key to start, the lifting system will rise up automatically when the countdown is ends. You could touch corresponding Mode ""1" -"10" 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" -"10"key.
 - * Touch 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.

Note:

If the deep fryer has been operating continuously for 4 hours without being used, it shuts down automatically.

7. Error code display

Error Message	Cause	Solution
E0	Heating coil or Mainboard defected	Change new Heating coil or Mainboard
E1	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.
E2	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.
E3	Input supply voltage is too high [$> 265V$]	Make sure that the appliance is connected to a suitable electric power supply.
E4	Input supply voltage is too low [$< 135V$]	Make sure that the appliance is connected to a suitable electric power supply.
E5	Oil temperature sensor short/open circuit	Check the oil temperature sensor
E6	Heating coil sensor short circuit	Check the heating coil sensor
E7	Heating coil sensor open circuit	Check the heating coil sensor

8. Self-protection function

1.	Overcurrent protection	Fuse burns out to cut off power
2.	Dryheat protection	Each time when the deep fryer starts, it enters into the self-checking stage about 40 seconds, If no oil is found in the oil tank for cooking, the display will show "E02"
3.	Oil overheat protection	If there is any reason that leads to incorrect temperature measurement by the temperature sensor inside the oil tank (for instance, substance stuck on the temperature sensor), the temperature is in between 230C-250C. At this moment, the deep fryer cannot operate until oil temperature falls to 190C or lower, When the oil temperature drops (to 190C or lower), the user can reset the temperature limiter by pressing the button at the back

		of the deep fryer. If during operation, the temperature limiter triggers frequently: contact your supplier
4.	Extra-ordinary long-time Protection	If the deep fryer has been operating continuously for 4 hours without being used, it shuts off automatically.

9. Cleaning and Maintenance

1. Disconnect plug and wait until the deep fryer is cooled down completely. Clean after using every time.
2. Do not use benzine, thinner, scrubbing brush or polishing powder to clean the deep fryer
3. Wipe using dish washing ageing and damp cloth
4. Use vacuum cleaner to stuck up dirt from the air intake and exhaust vent.
5. Never run water over the unit (Water gets inside may cause malfunction)

10. Warning tips

1. The lip should be without water when you cover the tank
2. Don't put the small items and paper on the bottom. To avoid damaging the fan or affecting the cooling system.
3. Keep away the burning items and liquid from the deep fryer.

Marketed globally by:

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