

**TRUFROST & BUTLER**

# **USER MANUAL**



**Induction Deep Fryer:  
IDF-08**

## I .Specification

- 1). Item No.: IDF-08
- 2). Power Rate: 3500W
- 3). Voltage: 220-240V / 50Hz
- 4). Temperature: 60°C-190°C
- 5). Timer: 0-120min
- 6). Max Volume: 8 Ltrs.

## II . Importance

**Please read carefully the following instructions before using the induction cooker.**

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 power cord is damaged or the plug does not fit the socket safely.
4. Do not modify the parts, or repair the unit by yourself.
5. Do not use the cooker closed to 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 a 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 unit near to the objects which are affected by magnet, such as: radios, televisions, automatic-banking cards or 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 person (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.**

### III. Safety Instructions



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 induction deep fryer 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.



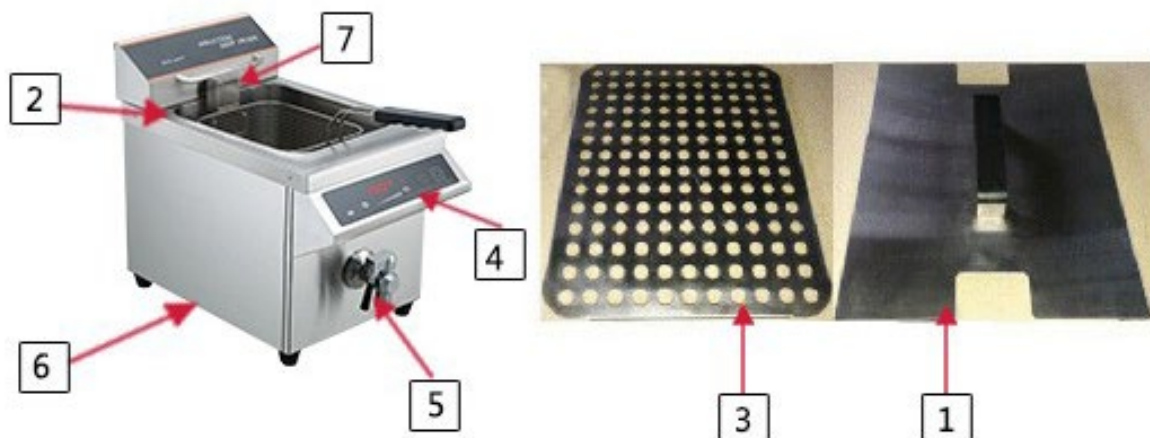
Never flush with water directly as to avoid dangers.



Metallic objects such as knives, forks, spoons and lids should not be placed on the deepfryer 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.

### IV. Product Structure



1. Lid
2. Fry basket
3. Fryer screen
4. Control panel
5. Tap
6. Bottom plate
7. Temperature sensor

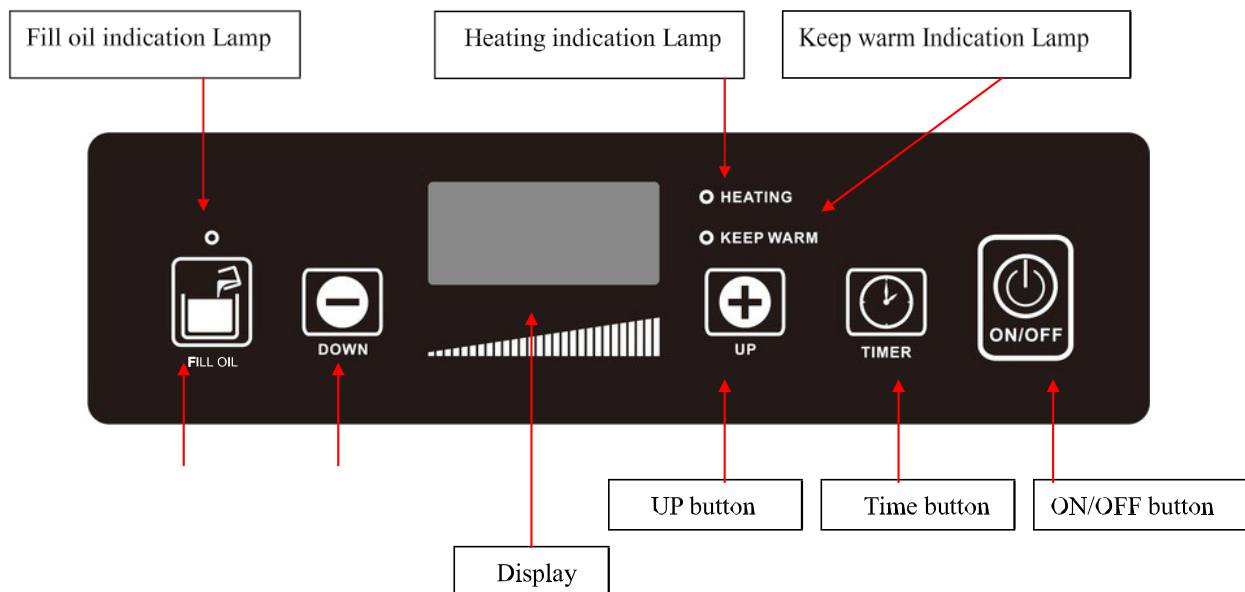
## V. Operation preparation


Insure the tap (5) is switch off

Pour the oil inside of the container slowly, insure the oil height is higher than the MIN calibration tail, but lower the MAX calibration tail.

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


## VI. Operating Instruction





- 1) Press  to switch on or switch off the equipment, when the deep fryer is switched ON, the equipment enters into the standby mode.




2) Operation:

- a. After the deep fryer has been switched ON, 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 .then the unit can be started from 120°C.

- b. User can use  and  button to adjust the Set Temperatures of the deep fryer. Set Temperature range is between 60°C - 190°C. When the actual temperature of the oil has not reached the set temperature, "Heating Indication Lamp" is ON and "Keeping Warm Indication Lamp" is OFF. When the actual temperature of the oil reaches the set temperature, the "Heating Indication Lamp" will be OFF and the "Keeping Warm Indication Lamp" will be ON.

**Note: If the deep fryer has been operating continuously for 2 hours without being used, it shuts down automatically.**

3) Timer: The user can set the timer by pressing  when the deep fryer enters into the timer mode, the user can set the time by pressing the  and  buttons. Timer can be set between 0-120 minutes. When the timer is set, the time will be counted down and the remaining time will be shown.

## VII. Protection and error codes

Error Code	Description:	Possible cause	Possible solution
E01	Insulated Gate Bipolar Transistor on the Printed Circuit Board is overheated, buzzer alarms.	Check ventilation slots on dirt and grease and make sure there is enough space around the appliance.	Switch the appliance off, let it cool off. Check the filter and clean if necessary. Switch appliance on again Contact supplier if it happens frequently.
E02	Temperature sensor under the oil tank is either shorted or opened, buzzer alarms.	Temperature sensor defective	Appliance overheated. Let it cool off. Contact your supplier if it happens frequently.
E03	Higher than 265V	Electrical installation is not in order	Have an electrician check it
E04	Lower than 135V	Electrical installation is not in order	Have an electrician check it
E05	Temperature sensor in the oil tank is either shorted or opened, Buzzer alarms	Temperature sensor defective	Appliance overheated. Let it cool off. Contact your supplier if it happens frequently.

## VIII. 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 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 limiter at the back of the oil tank will trigger when the oil temperature is in between 230°C ~ 250°C. At this moment, the deep fryer cannot operate until oil temperature falls to 190°C or lower. When the oil temperature drops (to 190°C 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 2 hours without being used, it shuts off automatically.

## IX. Cleaning and Maintenance

Exhaust plate cleaning: if the exhaust plate is blocked, please release the screw, push the exhaust plate upward, and take it apart for cleaning to insure the equipment can exhaust air normally.

- 1) Disconnect plug and wait until the unit is cooled down completely. Clean after using every time.
- 2) Do not use benzene, thinner, scrubbing brush or polishing powder to clean the induction cooker.

- 3) Wipe using dish washing agent and damp cloth.
- 4) Use vacuum cleaning to suck up dirt from the air intake and exhaust vent.
- 5) Never run water over the unit (Water gets inside may cause malfunction).

**X. Warming tips**

- 1) The lip should be without water when you cover the tank.
- 2) Don't put the small items and papers on the bottom. To avoid damage the fan or affect the cooling system.
- 3) Keep away the burning items and liquid from the electromagnetic deep fried.

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