

Please read the instruction carefully to insure using it correctly before starting the machine.

**Warn:**

1. This product must be grounding for safety.
2. Not use the spray pipe to clean it.

Electric Oven series are made by absorbing advantages from foreign products. It owns a new style, a reasonable construction and convenient operation. Meanwhile, it can save electricity and heat food up quickly. So, it is suitable for hotels, supermarkets, other public and so on.

**1. Basic parameters:**

Model	Size (mm)	Voltage (V)	Power(kW)	PackingSize (mm)	Control switch
CDF-BEF-SINGLE-00 (BEF-81)	290×460×310	220-240	2.3	310×470×320	1 Set
CDF-BEF-DOUBLE-00 (BEF-82)	580×460×310	220-240	2.3+2.3	585×470×320	2 Set

**2. Transportation & Safekeeping**

During the transportation process, this product, which is made of glass, should be handled carefully in order to prevent violent vibration. Generally, the packed product shouldn't be long-term to deposit on the open-air, and you should put it at a storehouse where is well ventilated and has no corrosive air. Not set upside down. If you need to deposit it, you should take measures to defend the rain.

**3. Regulations on Installation and Use Environment**

- a) Stop to heat up and remember to cut off the electricity supply when the electric box needs to be upside down or moved.
- b) This product should be put in a steady place, and the distance of its two sides should be more than 10cm to non-combustible thing, The back should leave more than 20cm of non-combustible thing(for example: the brick wall etc.).
- c) The voltage of power supply on this equipment must agree with the voltage of power supply on the product card.
- d) The surface of oil must be up to the heat tube and you had better put it to the level of "MAX". When the oil needs to put out, please wait until it cools down. Don't move or twist thermoscope bar.
- e) The customer needs to set power switch, machine of melting break and the machine of electric leakage protection in the equipment nearby. The front of switch forbids heaping sundries for convenient operation.
- f) This equipment must connect the ground line safely before use.
- g) Before switch it on, you should check whether the conjunction of each

electric component is firm or not, and the safety connect ground whether is credible.

- h) Replace the power cable should choose to the same model electric cable, and ask professional person to replace.
- i) During the electric connection of this product on installation and maintain, you should please ask the person who have a certificate on electrician operation to install.

**4. Operation Method**

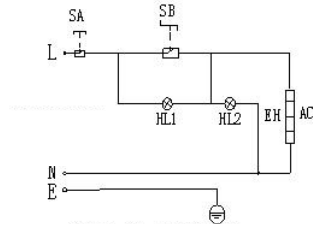
- a) Put water into three tanks until it reaches two third of its cubage. No burn without any thing in the tank.
- b) The temperature controller is set on the front of the product to control the temperature in order to ensure temperature demanded.
- c) Connect the power supply, turn the power on, then the green indicating lighter of the switch power supply will be bright, and revolve the temperature controller clockwise to adjust the temperature value aiming at the temperature position needed. And then the yellow heating indicator is bright at this time. The electric current has already provided to the stove, and the heating resistance begins to heat. When the temperature get to the temperature needed, the temperature controller cut off the power supply automatically. At the same time, the yellow indicator goes off, and stops to heat. When the temperature slightly descends, then the temperature controller can connect the power supply automatically and the yellow indicator will be bright again, and the machine heats up again and the temperature rises. Thus do it again and again to ensure the temperature within the scope of setting. According to the demand, regulate the temperature to go to the need of the temperature so that it can get ideal result. At the same time, open the revolving switch during the grill to make all the food revolve and make them heat even.
- d) There is limited temperature controller in the electric box. The limited temperature is 230°C and replaced temperature by hand is 170°C. The protected key of replacement is installed under the electric box. When the temperature goes beyond, the protected key can move, and the machine cannot run until the protected key is replaced.
- e) If it appears excrescent phenomenon in use process, you must stop it immediately. After it was checked and the fault has removed, you can continue to use.

**5. Clean & Care**

- i. Before sweeping and maintaining, please cut off the power supply in order to prevent the accident.
- ii. Use the wet towel which has no Corrosive cleanser to clean its surface and the power supply derivation line surface after the task has been completed everyday. Forbid to use the water to wash it directly in order

- iii. to prevent to damage its electricity function.  
During the clean, remove the water in the top and bottom template in time, in order to prevent to overflow.

## 6. Electricity Principle Diagram:



SA-Limited temperature controller;  
SB-Temperature controller  
EH-Heat resistance  
HL1-Indicator light of power  
HL2-indicator light of heat  
E-Grounding

## 7. Accessories:

A basket of single- tank, Two baskets of 2-tank, A piece of instruction and certification

## 8. Guarantee Clauses: the product will be maintained for life.

- A. The term of validity for “three guarantee” is: six months
- B. The acknowledgement on the term of validity for “three guarantee”:  
calculating it from the day of sale, deduct the day of delay ,which results from the repair or without accessories .If the last day of the term of validity is a legal holiday, take the next day of the holiday as the last day of the term of validity.
- C. Belong to one of the following circumstances, practice reasonable charge for repair:
  - a) More than the term of validity
  - b) Have no voucher and note of the term of validity, except those who can prove in the day of the term of validity.
  - c) The content of the voucher do not tally with the product sign or it has been altered.
  - d) Not use the product according to the instruction of usage and maintenance, which result in the damage
  - e) The damage from the force majeure
  - f) The parts being the substitutes of maintain all belong to our factory.
  - g) About the product fault, my plant will not compensate for other obligation which is out of the guarantee.  
(The modification of the instruction, please forgive not to notice.)

**Professional manufacturer**

# Single/Double Tank Electric Fryer

## User's Manual