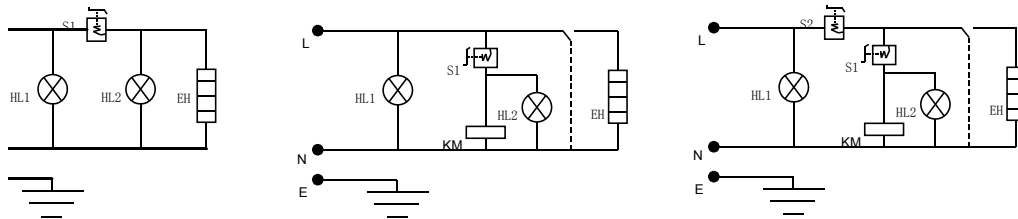


## I 、 Technical Parameters

Name	Electric 1-Tank Fryer (1-Basket)	Electric 2-Tank Fryer (2- Basket)	Electric 2-Tank Fryer (2-Basket)
Model	YB-80	YB-82	YB-82A
Volts(V)	220V	220 V	220 V
Power(kW)	2.0kW	2.5+2.5kW	2.5+2.5kW
Pan number	1	2	2
Dimensions	200*460*310mm	560*430*310mm	560*460*310mm
Oil Temp control	50~200℃	50~200℃	50~200℃

Electric 1-Tank Fryer (1-Basket)	Electric 2-Tank Fryer (2-Basket)	Electric 2-Tank Fryer (2-Basket)	Electric 1-Tank Fryer (1-Basket)
YB-8L	YB-102V	YB-20L	YB-11L
220 V	220 V	220 V	220 V
3.0kW	3.0kW*2	2.5+2.5kW	3.5 kW
1	2	2	1
275*425*350mm	580*460*345mm	560*460*310mm	335*450*350mm
50~200℃	50~200℃	50~200℃	50~200℃

## II 、 Electrical schematic



-S1-Thermostat -S2-Themperature Limiter -HL1-Power Light  
 -HL2-Heating Light -KM-AC Contactor -EH-Heating Pipe

## III、 Terms of Use

1.Check whether the normal and reliable power supply installation, check the

installation notes first.

2.Use should be kept in the oil with the oil height greater than 1 / 2 pan depth.

3.Close the power switch K1, the green indicator light, then the current supply to the furnace has been as long as the clockwise rotation thermostat, the temperature required to align the red dot engraved on the value of location, this time the yellow lights. Said heating pipe to work, heating up the oil pan, when the oil temperature rose to the required temperature, the thermostat will automatically cut off power supply, while the yellow light goes out, electric heating pipe to stop working. When the oil temperature dropped slightly thermostat can automatically turn on. Yellow indicator light, heating pipe work at, the oil temperature rose, so repeated cycle, to ensure the oil temperature within the temperature range in the set temperature.

4.The pot lid to keep the insulation clean and designed not stamped on the lid should pay attention to water, so as not to splash hot oil drops in the pot wounding.

5.Fried with a special basket for frying smaller food basket on a hook and handle, making the basket when the body soaked in oil, when frying After frying basket brought in the beam to hang over the oil is filtered If large frying food, it can be placed directly within the frying pan.

6.Fryer exhausted, please turn counterclockwise limit position thermostat to cut off power to ensure safety.

7.Need to empty the oil pan when the oil temperature should be lowered to room temperature after, first fry basket and retaining plate removed, cut off the power supply, control box then overturned (this time the pot of heating pipes erected), or Remove the control box, the other put in a dry place, can be made to clean frying pan.

8.To fry safe, durable, users should periodically remove the residue and heating oil in the pipe on the dirt, oil and electric heating tube to maintain long-term in a clean state.

9.The oil with the nursing board is designed to protect the heating pipe in the fried food, protection board must be placed in the oil with.

10.Note: Where the temperature range of 50 ~ 200 ℃ of the fryer, oven after the "reset overheat protection key", when over-temperature protection key when the protective action, re-use, should be to protect key reset before normal use.

11.Should be used with the new vegetable oil, do not use the old oil.

## IV、 Troubleshooting Guides

Problem	Cause	Possible Remedies
Close the switch K1, Indicator does not light.	Power switch fuse.	1.Replaced with the appropriate insurance. 2.Tightening the power cord
Red, yellow and bright light at the same time, oil temperature does not rise.	Heater wiring loose. Heater burnout.	1.Electric tube wiring fastening bolts. 2.Replacement of heating pipes
Yellow light is not out, can not control the oil temperature rise	Thermostat failure.	Replace the thermostat.
Indicator does not light, oil temperature control of normal	Light burned out.	Replacement lamp

## V、 Installation Notes

- 1.This device uses voltage must be the same supply voltage.
- 2.Users need to be installed near the equipment for the power switch and fuse.
- 3.The equipment grounding bolt back with the application of not less than 2.5mm<sup>2</sup> copper wire and meet safety requirements and reliable ground connection.
- 4.Wiring should be checked before using the availability of loose, use voltage is normal, safe and reliable ground is connected.

# Electric Fryer

## Operation Manual