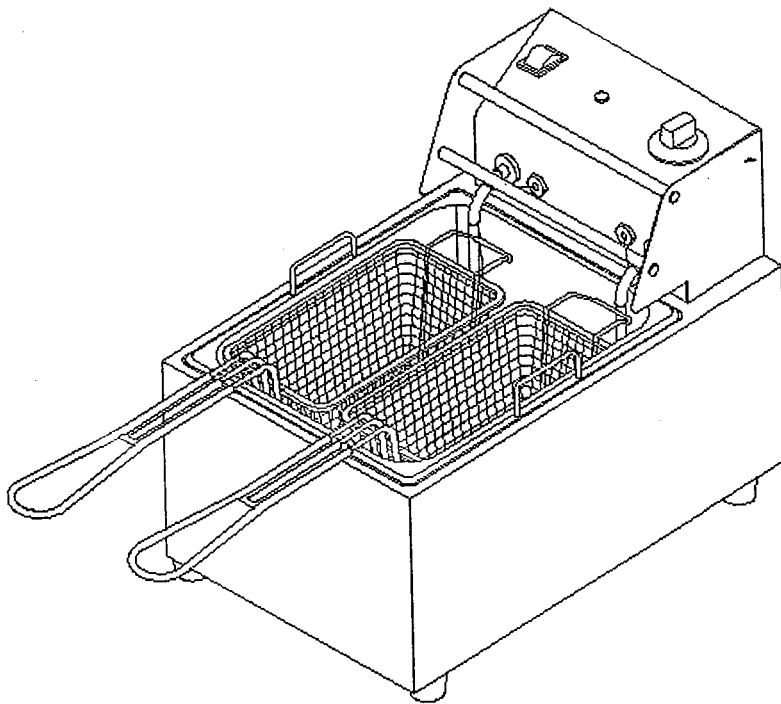




ELECTRIC COUNTER TOP FRYER
Single & Double models



OPERATION MANUAL

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Introduction

Thank you for purchasing of your EURODIB Electric Fryer. Before operating this product, you should read through the instructions and hints in this leaflet, this will help you enjoy effective, trouble free results from using the product. Keep the instructions in a safe place for future reference.

EURODIB will not accept liability for product failures in the event that:

- *The instructions in this manual have not been followed correctly.
- *Un-qualified or un-authorized personnel have adjusted the Fryer.
- *Non-original spare parts are used.
- *The Fryer has not been handled and cleaned correctly.
- *The Fryer has been used for a purpose for which it was not intended.

Packaging

All EURODIB products are inspected and tested prior to packing.

This product consists of the following parts :

- *Fryer – as the specification purchased
- *Basket – one or two according to the model purchased
- *Instruction Leaflet

If any of these parts are found to be missing or damaged after transit, you must contact your supplier immediately.

Installation

Remove the Cecilware fryer from the packaging; be certain all protective plastics and residues are thoroughly cleaned from its surface.

Place the Cecilware fryer on a firm, level surface.

International standards and regulations should be consulted in order to abide by standards set in relation to positioning, spacing and ventilation. Oils used in these units are very dangerous. Take care when in use to avoid oil spilling on to open flames or mixing with other liquids, such as water, to avoid harmful damage.

Important Note:

Caution:

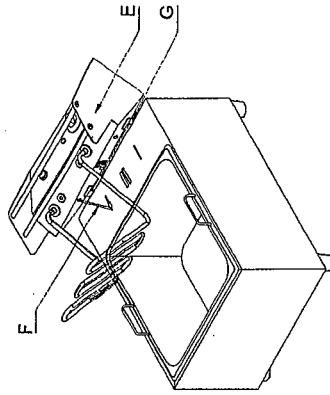
All double pot Fryers has two power supply cords. Each Fryer pot is independently controlled. Connect each plug to a receptacle that is connected to an individual branch circuit. Unplug both cords before installing, cleaning, moving, or servicing this appliance

Do not position and operate near combustible materials/flammable objects.

Note that there are 6 parts to the fryer:

- * Fryer Body
- * Oil pan
- * Element and control box
- * Element guard
- * Basket
- * Lid

Place the oil pan into the fryer body; then place the element and control box into the pan. Be sure to clip the rear of the control box to the fryer body. Place the guard over the element at the bottom of the pan. The fryer can now be filled with the appropriate cooking oil.



Please consult the specification chart in this manual (page 10) for the correct power supply for your model fryer. Supply the appropriate power, and connect to power supply. Your fryer is now ready to operate.

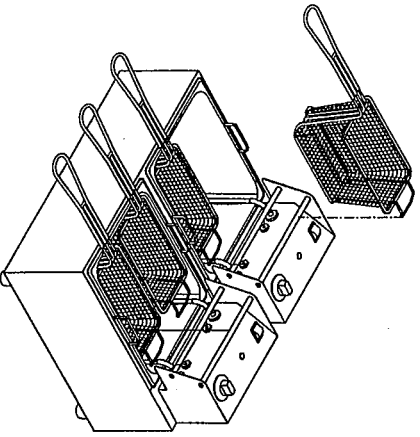
Operation

Once the fryer has been installed correctly, please consult the specification chart (page 10) for the required volume of cooking oil.

Turn the thermostat dial towards the "ON" position; the amber light will activate to confirm, and adjust the dial to the required setting.

Allow time for oil temperature to reach the required setting; while oil is heating, the red light will activate; once the oil has reached the required temperature, the red light will switch off. As the oil fluctuates in temperature, the thermostat will operate to maintain set temperature. The light will continue to indicate when the fryer is heating or has reached the required temperature.

A temperature setting of between 325° F and 358° F will be sufficient for general cooking. This could vary for particular food types or individual requirements.



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Cleaning, Care and Maintenance

The Fryer should be cleaned after each day's operation; however it may require cleaning more often, depending on the volume of frying carried out.

1. Switch off the power and disconnect from the power supply by removing the plug from the socket.
2. The Fryer must be left to cool before cleaning.
3. Empty oil from the pan, if the oil is to be reused, it should be filtered, to ensure longer yield and a better quality cooked product.
4. Once the oil has been emptied from the fryer, the control box can be tilted back to remove the pan from the body, the pan can be washed using warm soapy water.

Warm soapy water is recommended for cleaning, cleaning agents after prolonged use can damage stainless steel.

The main body can also be cleaned with warm soapy water. Remove the control box and element before cleaning takes place.

The control box **cannot** be immersed in water, but can be wiped down with a damp cloth.

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Safety

*The EURODIB fryer does not contain any user-friendly parts. A EURODIB Recommended Qualified Service Technician should carry out repairs if necessary. Do not remove any components or service panels on this product.

*Switch off power to and disconnect from the main power source while cleaning.

Ensure oil levels are maintained above the minimum indicated level in the fryer. Failing to maintain the required level may result in fire.

Ensure oil is changed regularly. Used oil breaks down after use and can result in fire, as its flash point is reduced, and it is more prone to surge boiling.

Note: products containing humidity/moisture will cause surge boiling when placed in hot oil.

The basin should remain uncovered during frying.

Hot oil causes serious damage to skin. Avoid skin contact with hot oil.

Do not immerse unit in water or use water jets to clean.

If the power cord is damaged, it must be replaced by a **EURODIB Service Agent or Recommended Qualified Service Technician** in order to avoid a hazard.

Important Note:

Caution:

All double pot Fryers has two power supply cords. Each Fryer pot is independently controlled. Connect each plug to a receptacle that is connected to an individual branch circuit. Unplug both cords before installing, cleaning, moving, or servicing this appliance.

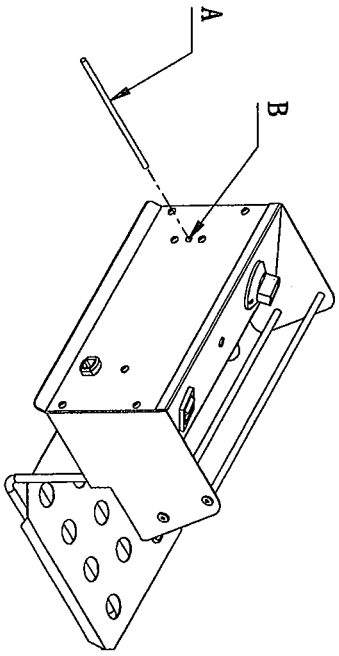
Trouble Shooting

Fryer		SFE01820, SFE01860-120V/240V, SFE01900, SFE01940-120V/240V	
Problem	Cause	Remedy	
Oil not heating. Indicator light is off	1. Mains power supply	1. Check mains power supply	
	2. Element/ control unit not correctly located	2. Follow the steps on page 2 to correctly locate	
	3. Plug and lead are damaged	3. Call service agent or qualified technician	
	4. Internal wiring fault	4. Call service agent or qualified technician	
	5. Thermal cut-out has activated	6. Remove reset button cover (A), press button (B) to reset. See page 6. If problem persists call service agent or qualified technician	
Oil is heating & Indicator light is on	1. Thermostat or heating element has failed	1. Call service agent or qualified technician	
Indicator light is not on but appliance operating normally	1. Faulty pilot light 2. Oil has reached the set temperature	1. Call service agent or qualified technician 2. Use fryer normally	

If your EURODIB Fryer does not operate, please check the following before placing a service call.

- It is connected to the correct power supply.
- The machine is plugged in correctly and power is switched on.
- The thermostat dial has been set to the required temperature.

Diagram: Thermal Cut Out Reset



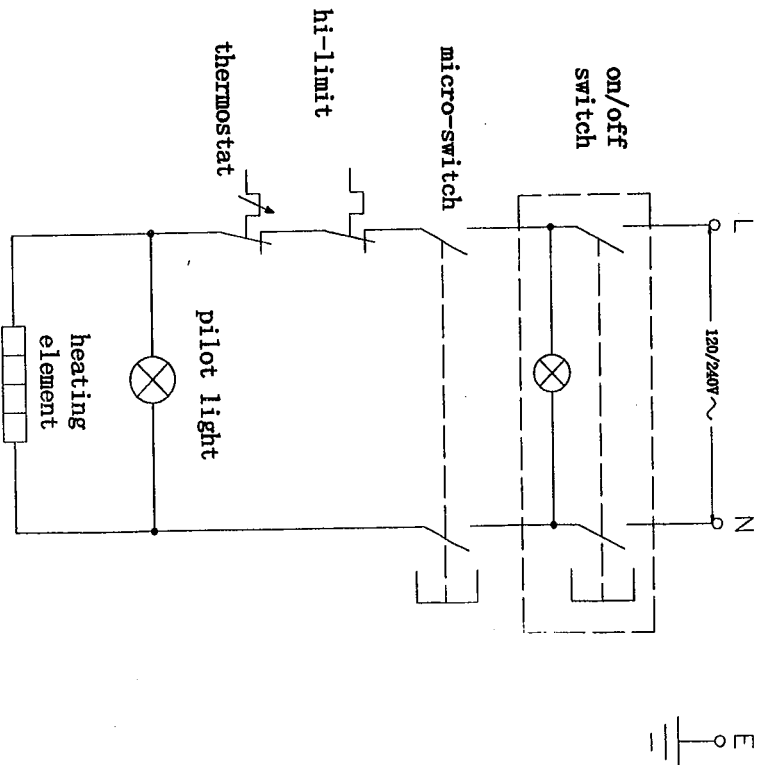
Compliance

EURODIB products have undergone strict product testing in order to comply with regulatory standards and specifications set by international independent, commonwealth and federal authorities.

This compliance of EURODIB products is indicated by the following marks/symbols:



Electrical Diagram

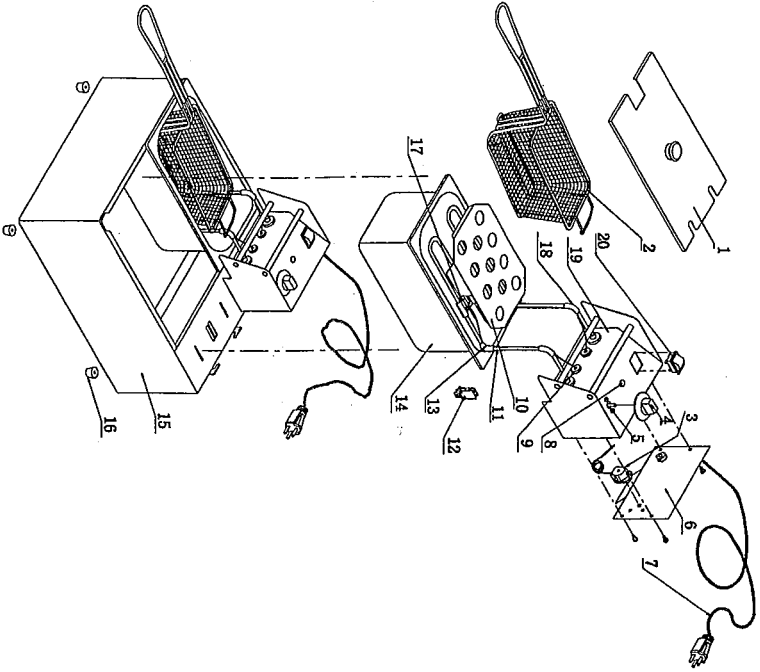


This circuit diagram has been provided to assist qualified electricians, only EURODIB service agents or qualified electricians should carry out repairs if required.

Do not remove any components or service panels on this product.

Exploded View

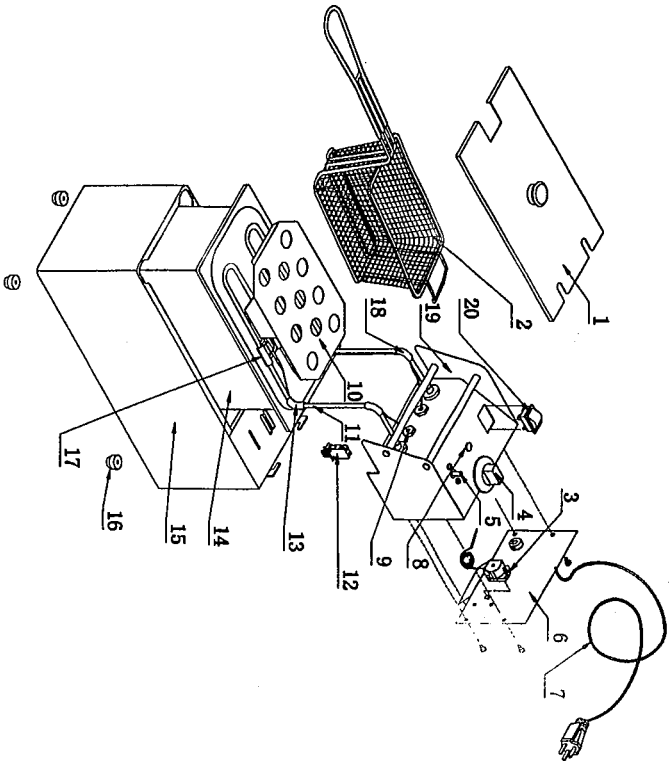
Model: SFE01900



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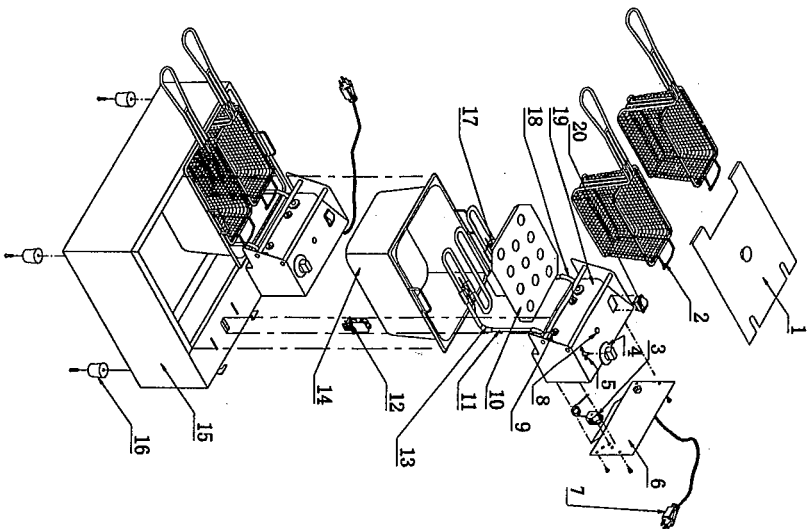
Exploded View

Model: SFE01820



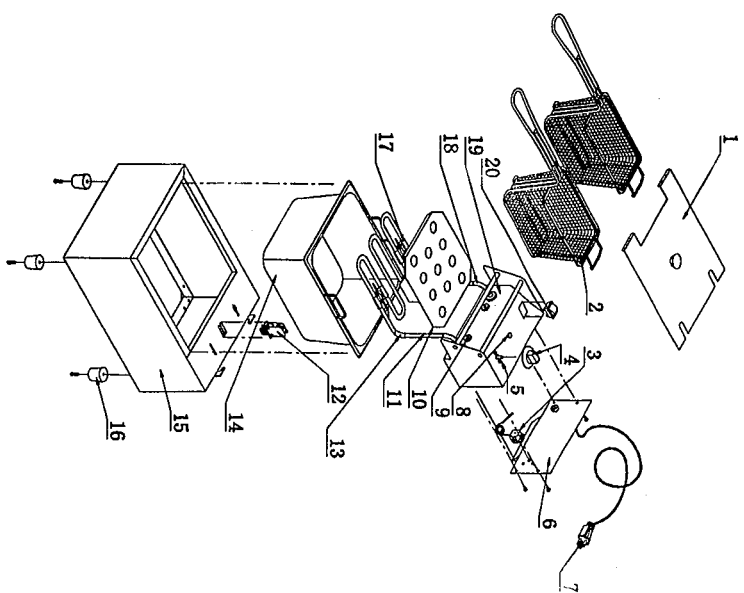
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Model: SFE01940-120V/240V



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Model: SFE01860-120V/240V



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Specification

MODEL	VOLTAGE	POWER	MAX BATCH LOAD (KG)	OIL VOLUME	DIMENSIONS (in)		
					WIDTH	DEPTH	HEIGHT
SFE01820	120V~ 60Hz	1800W	1.2	3L	7.5	17.5	12.5
SFE01860	240V/120V ~ 60Hz	3200W/ 1800W	3	8L	11	17.5	15.8
SFE01900	120V~ 60Hz	2×1800W	2×1.2	2×3L	14.5	17.5	12.5
SFE01940	240V/120V ~ 60Hz	2×3200W/ 2×1800W	2×3	2×8L	21.7	17.5	15.8