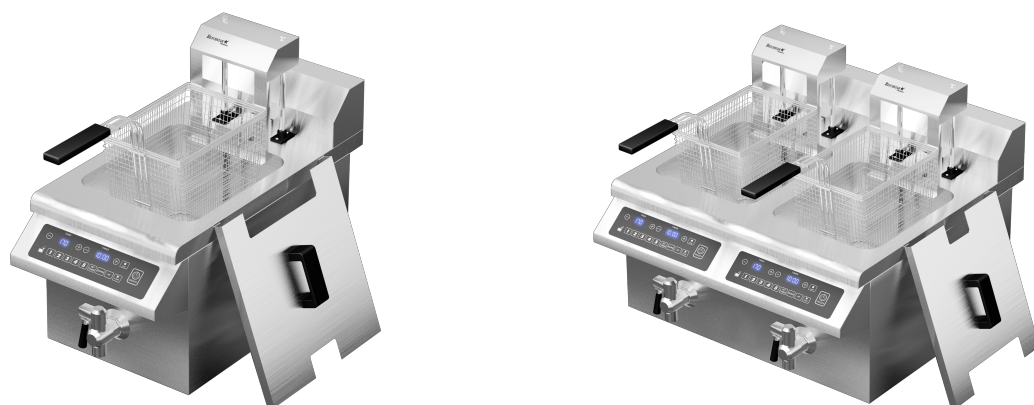


# **Auto lifting Induction Deep Fryer**



## **Instruction Manual**

**Model NO.: IF3500S-AL/IF7000D-AL**  
**(220-240V~ 50-60Hz 3500W/7000W)**

## 1. Specification

Model: IF3500S-AL/IF7000D-AL

Voltage: 220-240V~

Frequency: 50-60Hz

Temperature: 60-190°C

Timer: 0-15min

Max volume: 8L/16L

## 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 tank empty or overheat the tank.
- 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 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 tank 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 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.



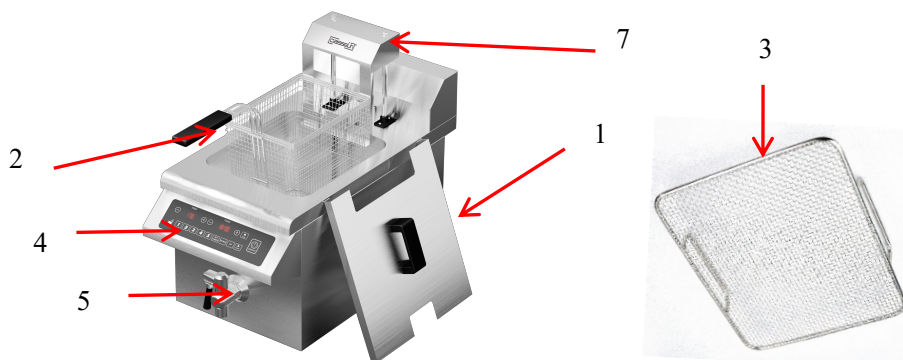
Never flush with water directly as to avoid dangers.



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



1. Lid
2. Fry basket
3. Strainer filter
4. Control panel
5. Oil-drain tap

6. Temperature sensor
7. Auto lifting system

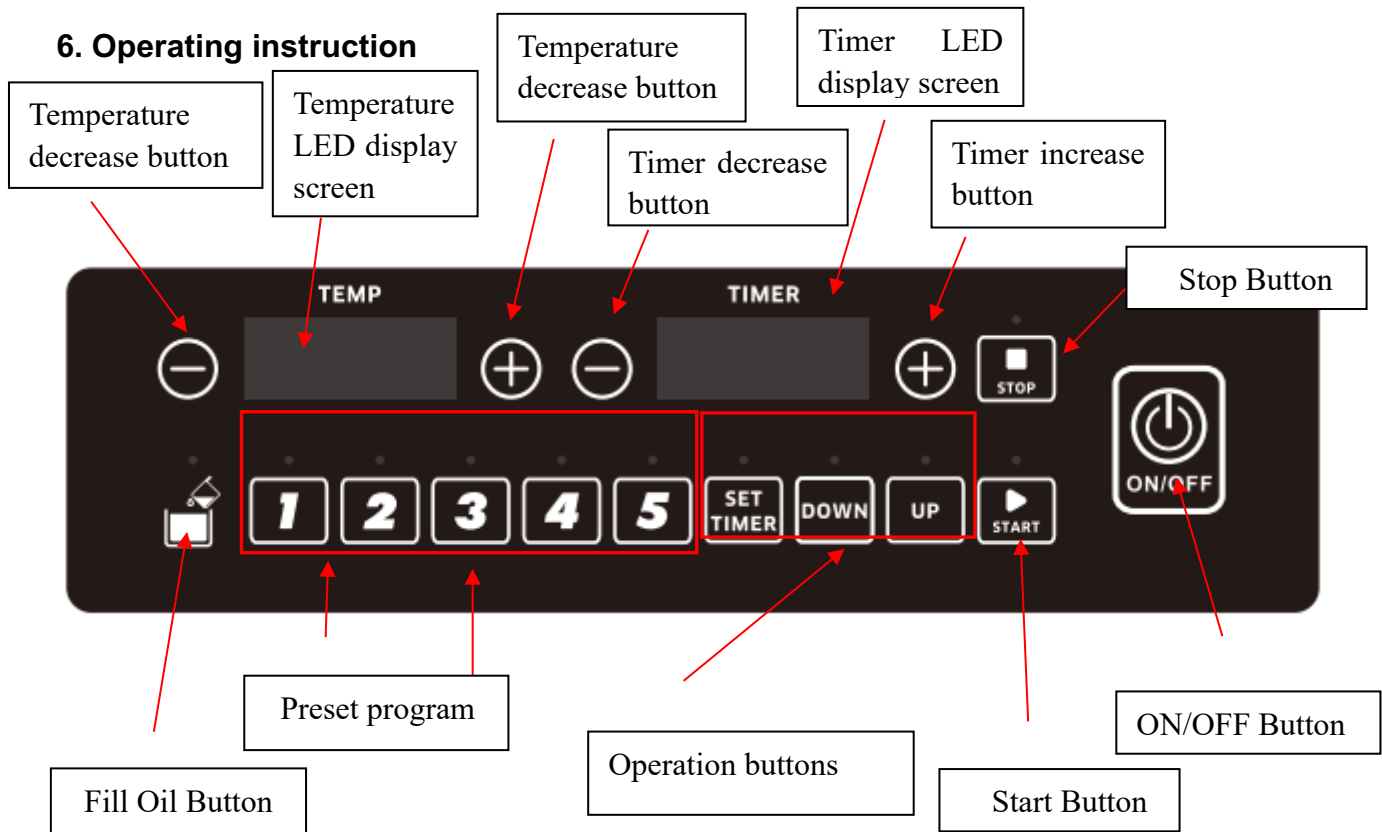
## 5. Operation preparation

Insure the oil-drain tap (5) is switch off.

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

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

## 6. 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" scale mark and

not over the "MAX" scale mark. After filling oil, please press , then the unit can be started from default temperature. If the indicator light of  blinks 10 seconds and without any operation to confirm filling oil, the induction fryer will shut down automatically.

b. Normal running mode: User can use the above  and  button to adjust the Set Temperature of

the deep fryer. Set Temperature range is between 60°C-190°C. If the timer is needed, press  to active

the timer setting, use the below  and  button to adjust the timer. After setting the temperature and timer, timer function is selectable, the fryer will start to heat, the above LED display screen will show the

actual temperature of the oil, the below LED display screen will show the setting timer. When the user saw



the actual temperature reaches or close to the temperature, the user can press  to lift down the fry basket. The time will countdown when the fry basket is down. After count down to zero, it will show “End” and lift up the basket and the alarm sounds.

C. Program mode: The user can preset the frying program and next time just choose the needed program to use. No need to set again the temperature and timer.

- Presetting the program: Press the program button “1” or other program no., the temperature LED

screen will blink, press the above  and  button to set the temperature. Pressing the below



and  button to set the timer. The setting will be confirmed automatically after 3 seconds. Then it will work at the setting temperature. When the actual temperature reaches the needed temperature, the



user can press  to lift down the fry basket. The time will countdown when the fry basket is down. After count down to zero, it will show “End” and lift up the basket and the alarm sounds.

- Using the preset program, the user can easily press program “1” or other program no. to start.

If “STOP” button is pressed, the fryer basket will be lifted up, and stop counting down. The fryer is still keeping warm.

“UP” and “DOWN” buttons can be used as urgent operation.

#### Note:

**If the deep fryer has been operating continuously for 6 hours, it shuts down automatically.**

## 7. Protection and error codes

| Error Code | Possible Cause                                                               | Possible Solution                                                                                                                                                                                                                                                                                                                                   |
|------------|------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| E1         | IGBT on the PCB is overheated.                                               | 1. Switch the fryer off, and let it cools down.<br>2. Check the ventilation slots if there is much dirt and oil on it. Clean the dirt and oil if necessary.<br>3. Make sure there's enough space around the fryer.<br>4. Then you could switch the fryer on again.<br>5. If the error code remain display, please contact the dealer for repairing. |
| E2         | There's no oil in the tank so that the fryer is dry heating after switch on. | 1. Switch the fryer off, and let it cools down.<br>2. Then you could switch the fryer on again.<br>3. If the error code remain display, please contact the dealer for repairing.                                                                                                                                                                    |
| E3         | The voltage is higher than 265V.                                             | 1. Ask an electrician to check the input voltage.<br>2. If the input voltage is normal and the error code remain display, please contact the dealer for repairing.                                                                                                                                                                                  |
| E4         | The voltage is lower than 135V.                                              | 1. Ask an electrician to check the input voltage.<br>2. If the input voltage is normal and the error code remain display, please contact the dealer for repairing.                                                                                                                                                                                  |
| E5         | Oil temperature sensor is short                                              | The fryer is overheating. Let it cool down and                                                                                                                                                                                                                                                                                                      |

|    |                                                                |                                                                                  |
|----|----------------------------------------------------------------|----------------------------------------------------------------------------------|
|    | circuit or open circuit.                                       | contact the dealer for repairing.                                                |
| E6 | Sensor in the heating coil is short circuit.                   | The fryer is overheating. Let it cool down and contact the dealer for repairing. |
| E7 | Sensor in the heating coil is open circuit.                    | The fryer is overheating. Let it cool down and contact the dealer for repairing. |
| E8 | The oil temperature is higher than the set safety temperature. | The fryer is overheating. Let it cool down and contact the dealer for repairing. |

## 8. Self-protection function:

|   |                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
|---|-------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1 | Over-current protection             | Fuse burns out to cut off the power.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| 2 | Dry-heat protection                 | Every time when the deep fryer starts, it enters into the Self-checking stage. If no oil is found in the oil tank, “- -” will be displayed and the fill-oil indication lamp will blink with buzzer alarms to alert the user to fill oil. No operation is allowed until oil is filled.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| 3 | Oil overheat protection             | <p>When the temperature sensor in the tank is malfunction, e.g. the surface of the sensor has been sticking with the food or the sensor is failure, the oil temperature heating will be out of control. When the temperature reaches 210°C-220°C, the sensor under the pot will active the protection and switch the fryer off. Meanwhile beep alarm sounds and the heating light repeats shining twice.</p> <p>When the temperature sensor in the tank and the sensor under the tank are failure at the same time, and the oil temperature reaches 230°C-250°C, the temperature limiter will cut off the power. At this time, the deep fryer cannot be operated. When the oil temperature drops to 190°C or lower, the user press the reset button to connect to the power.</p> <p>If it happens several times, check and clean the temperature sensor in the tank. And if it remains happening, please send to your dealer to repair.</p> |
| 4 | Extra-ordinary long-time protection | If the deep fryer has been operating continuously for 2hrs without being used, the fryer will have the beep sound, stop working and enter the standby mode.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |

## 9. 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.
- 2) Clean after using every time.
- 3) Do not use benzine, thinner, scrubbing brush or polishing powder to clean the induction cooker.
- 4) Wipe using dish washing agent and damp cloth.
- 5) Use vacuum cleaner to suck up dirt from the air intake and exhaust vent.
- 6) Never run water over the unit (Water gets inside may cause malfunction).

## **10. Warning tips**

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