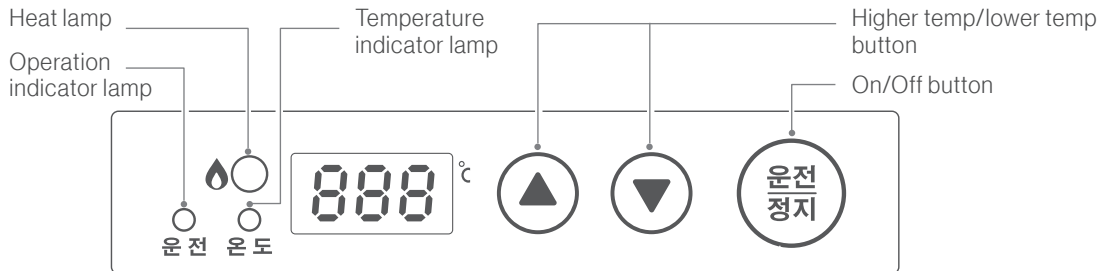


# How to use the electric deep fryer

## Operation



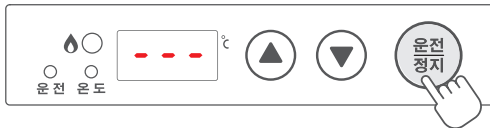
## On/Off



1. ( - - - ) will be on display when the power is plugged in.

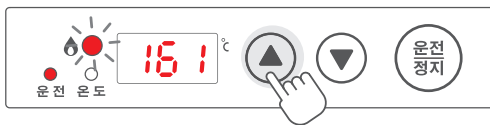


2. The operation lamp will be on after showing the preset temperature, (160) when you press the [On/Off] button.



3. After finishing cooking, when you press the [On/Off] button, it will be turned off.

## How to set a temperature



1. Set a temperature by pressing the [higher temp/lower temp] buttons.

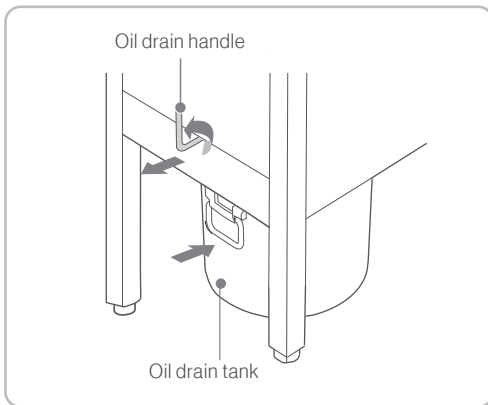
- When you press the button once, it will higher or lower temperature by 1, and when you press and hold the buttons more than 2 seconds, it will higher or lower temperature by 10.
- Then the heat lamp will be on and heating will be started.



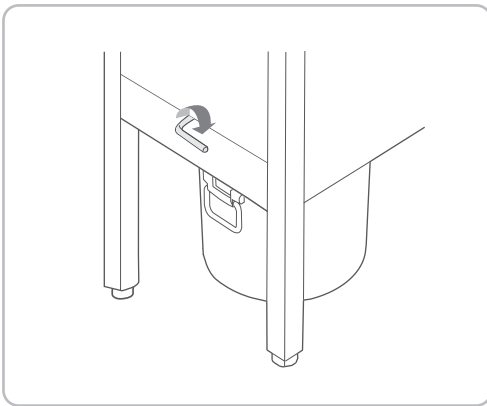
2. When the oil reaches the preset temperature, the temperature lamp will be on. Dip food into the fryer.

## How to drain oil

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1. Place oil drain tank under the oil drain hole.
2. Pull the oil drain handle and slowly turn it counter clockwise.



3. Follow the same step in reverse to close it after finishing draining oil.

## Automatic detection control

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Automatic detection control indicator	Contents	Actions
<b>E14</b>	Overheated oil tank	<ul style="list-style-type: none"><li>• If the automatic control operates detecting high heat, preset functions will return to the original setting after the temperature becomes safe and low.</li><li>• Press the On/Off button to resume the fryer.</li></ul>