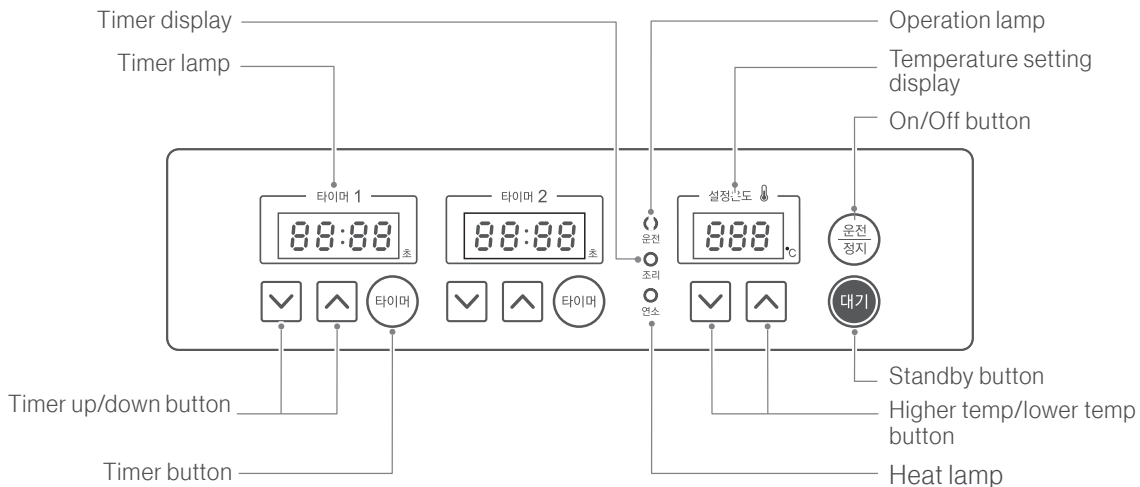
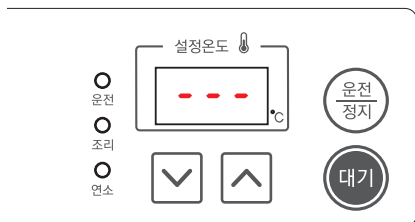


# How to use the gas fryer

## Operation



## On/Off



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

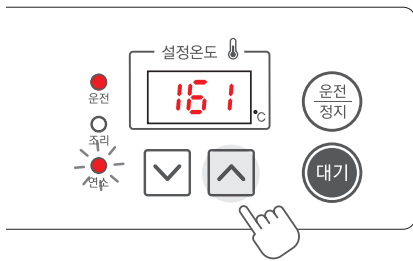


2. The operation lamp will be on after showing the preset temperature, (160) when you press the [On/Off] button.



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

## How to set a temperature



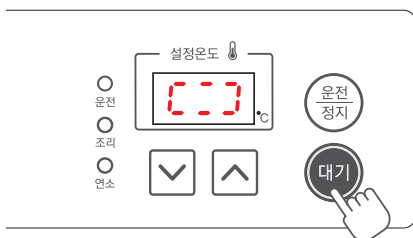
### 1. Set a temperature by pressing the [higher temp/lower temp] buttons.

- 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.

## Setting standby temperature



### 1. When you press the [Standby button, it will be operated at the preset temperature (120°C).

( 120 ) will be spinning on the display.

- When you press the [Standby] button again while it is on standby, it will operate at the set temperature.



### 2. When the setting is done, the standby mode will be on.

## Setting the timer

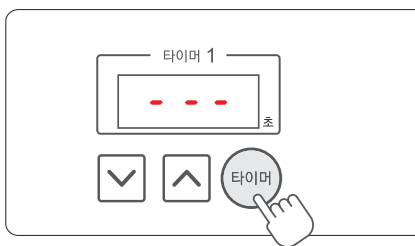


1. When you press the [Timer] button, the preset time (10:00) will flash 3 times then start to operate.



2. Set the timer by pressing the [Timer up/down] button.

- The time will press by 1 second for each press.
- When the setting is done, the set time will flash 3 times then start to operate.



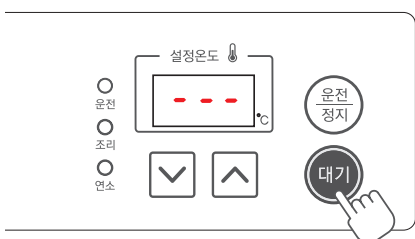
3. When it is finished, (10:00) will flash and the buzzer will sound. In this case, by pressing the [Timer] button, the buzzer will stop and (---) will be on display.

## Setting the volume of the buzzer



1. Press and hold the [Standby] button for 5 seconds with the fryer turned off.

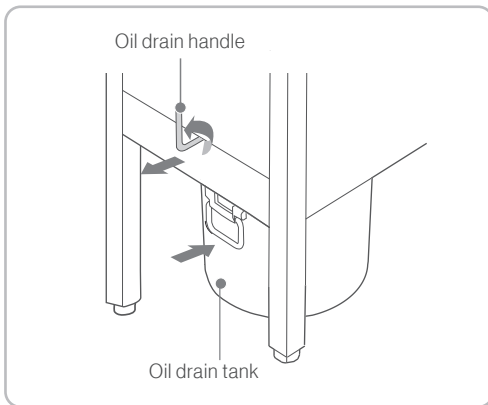
2. Change the volume with the [Temperature up/down] button.



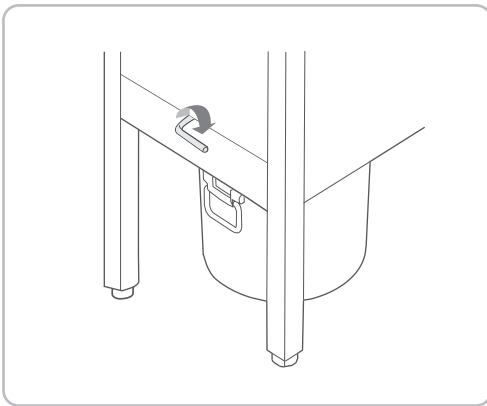
3. When you press the [Standby] button, or after 5 seconds, the display will show (---) and the volume will be changed.

## 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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<b>Automatic detection control indicator</b>	<b>Contents</b>	<b>Actions</b>
<b>E11</b>	Ignition malfunction	<ul style="list-style-type: none"><li>• Check that the central gas valve is open.</li></ul>
<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>