

5、matters needing attention in installation:

- 1、The operating voltage of the equipment must be the same as the rated voltage.
- 2、Users need to install suitable power switches and fuses near the equipment.
- 3、The equipotential grounding bolt is installed at the back of the equipment, and the copper core wires and symbols with no less than 2.5mm weight are used. Reliable grounding connection with safety requirements.
- 4、Before use, check whether the copper wiring is loose, whether the voltage is correct and whether the grounding is safe.The connection is reliable.



DEEP FRYER
IBL DF 620P / IBL DF 610P

Operation Instructions

1.Technical Parameter

Name	one cylinder and one sieve	two cylinder and two sieve
Model	IBL DF 610P	IBL DF 620P
Rated voltage	220V	220V
Power	2500W	2500+2500W
Number of oil pans	1	2
Oil pan size(mm)	330X265X150	330X265X150
Oil Temperature Control Range	50~200℃	50~200℃
Outward Size	290X460X310	550X430X310

2.Electrical schematic diagram

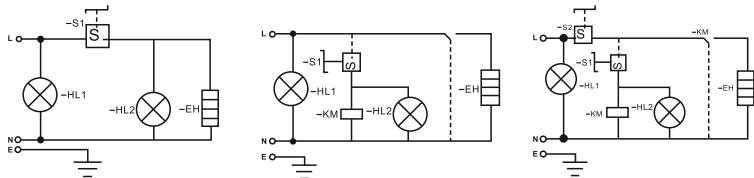


Figure 1

Figure 2

Figure 3

81、82、83、902、903

-S1—Thermostat -S2—Temperature limiter -HL1—Power Indicator Lamp (GH)
-HL2— Heating indicator (YE) -KM—AC contactor -EH—Heat pipe

3.Technical Parameter

- 1. Check whether the power supply installation is normal and reliable to check the installation notes once.
- 2. When using, keep the water level in the oil pan higher than 1/2 of the depth of the oil pan.
- 3. Close the power switch K1 and the green indicator is on. At this time, the current is supplied to the furnace.
As long as the thermostat is rotated clockwise and the required temperature scale is aligned to the position of the red dot, the yellow indicator is on, indicating that the electric heat pipe is working and the water in the pot begins to heat up. When the oil temperature rises to the required temperature, the thermostat can automatically cut. The power supply is cut off, while the yellow indicator lights out, and the electric pipe stops working. When the oil temperature drops slightly, the thermostat can automatically switch on the power supply, the yellow indicator lights up, the electric heat pipe works again, and the water temperature rises, so that the oil temperature can be kept constant within the set temperature range.
- 4. The lid of the pot is designed to keep the pot clean and warm. When adding the lid, attention should be paid to the fact that there is no water on the lid.
- 5. It is equipped with a special basket for frying smaller foods. The basket has hooks and handles. When making, the basket body is immersed in oil. After frying, the basket is lifted and hung on the upper beam to filter the remaining oil. If large food is fried, it can be directly placed in a frying panfor frying.
- 7. When the oil in the pan needs to be cleaned and poured out, it should be carried out after the water temperature is low to normal temperature. First, the separator and guard plate are taken out, the power supply is cut off, then the control box is turned back (at this time the electric heating pipe in the pan is erected) or the control box is taken out, and then put in the dry-out place, the oil pan can be put forward for cleaning.
- 8. Without making the oil pan safe and durable, users should regularly remove the residue in the oil and the dirt on the electric heating pipe to keep the water and electric heating pipe in a clean state for a long time.
- 9. The guard plate in the oil pan is designed to keep the electric heat pipe. When frying food, the guard plate must be placed in the oil pan.
- 10. Attention: The normal temperature control range is 50-110 C, and the "overheated reset protection key" plays a protective role when overheated. When it is reused, it should be reset by pressing the protective key before it can be used normally (EF-903 only).
- 11. New vegetable oils should be used and old oils should not be used.

4. General troubleshooting:

Fault phenomena	Reason	Exclusion method
1. Close the switch K1 and the indicator is not on.	1. Fuse of power switch.	1. Replace the appropriate fuse 2. Tighten the power cord.
2. Red and yellow lights are bright at the same time. Oil temperature does not rise.	1. Loose connection of electric heat pipe. 2. Electric heat pipe burned out.	1. Tighten the bolt of the electric heat pipe connection. 2. Replace the heat pipe.
3. Yellow indicator is not extinguished, oil temperatureLift is out of control.	1. Failure of temperature controller.	1. Replace the thermostat.
4. The indicator light is not on and the oil temperature is controlled normally.	1. The indicator lamp burned out.	1. Replace the indicator lamp.