



Electric Countertop Fryers



Models: F100, F102

06/2017

Please read and keep these instructions. Indoor use only.

WARNINGS

- **Unplug cord from outlet when not in use and before cleaning.**
- **DO NOT move or transport this fryer until fryer oil has cooled completely. Doing so can result in severe burns.**
- **Do not use this unit for other than intended use.**
- **Do not use outdoors.**
- **Always cook on a firm, dry and level surface.**
- **High temperature will cause scalding. Do not stand over fryer when operating and do not touch any part of machine while in operation, other than handle of basket and power controls.**
- **Do not use unit with a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.**
- **Keep children and animals away from fryer.**
- **Do not modify unit.**

Limited Warranty

All equipment sold under the Avantco trademark and used for commercial purpose is warranted against defects in materials and workmanship. The warranty runs for six months from the time of purchase and is for the benefit of the original purchaser only. All other warranties, Expressed or Implied, Statutory or otherwise, including Without Limitation and any implied warranty of Merchantability or Fitness for Purposes are excluded. The seller shall in no event be liable for direct, indirect, or consequential damages in connection with Avantco commercial products.

This warranty is not effective if damage occurs due to accident, carelessness, improper installation, lack of proper set-up, supervision when required, or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. Work performed by unauthorized personnel or unauthorized service agencies voids this warranty.

This warranty does not apply to, and Avantco is not responsible for any warranty claims on products sold or used outside of the contiguous United States. Residential use voids the warranty

Thank you for purchasing and using Avantco's Electric Fryer. Please read this manual thoroughly before using to understand proper use and function. Safety warnings, cleaning suggestions and electrical recommendations are given to reduce the risk of damage or injury.

Warning!

Any Incorrect Installation, Alterations, Adjustments And/or Improper Maintenance Can Lead To Property Loss And Injury. All Repairs Should Be Done By Authorized Professionals Only.

KEEP ALL FLAMMABLE AND COMBUSTABLE LIQUIDS AWAY FROM PRODUCT.

THIS MACHINE MUST BE PLACED ON A LEVEL SURFACE.

Features of the Fryer

1. The F series electric fryer is offered in 2 different models. One is a 1-tank fryer; another is a 2-tank fryer. The 2-tank fryer can fry two different kinds of foods at the same time.
2. Oil temperature is regulated by the temperature regulator and includes a yellow (hot light) which cycles on and off to indicate when desired temperature has been reached.
3. The automatic shut off feature will cut power when the oil has reached maximum allowable temperature. (446°F)
4. An automatic micro-switch is located at the bottom of the electrical enclosure. This will cut power from the electrical unit if the enclosure is removed without unplugging the power cable.
5. The stainless steel tank has a removable oil insert with calibration marks for oil levels.
6. Heating coils are protected by a stainless panel base at the bottom of the unit.

Basic Information of F Series Fryers

| Name | Deep Fryer Single 6 Liter | Deep Fryer Double 6 Liter (x2) |
|----------------------------|---------------------------|--------------------------------|
| Model | F100 | F102 |
| Voltage | 120V 50/60Hz | 120V 50/60Hz |
| Power | 1750W | 2 x 1750W |
| Number of oil tanks | 1 | 2 |
| Size of oil tanks | 9 1/2" x 12" x 6" | 9 1/2" x 12" x 6" |
| Volume | 1.5 Gallon | 1.5 Gallon (x2) |
| Number of frying baskets | 1 | 2 |
| Size of frying baskets | 7 1/4" x 8 1/4" x 4 1/2" | 7 1/4" x 8 1/4" x 4 1/2" |
| Cooking temperature range | 120°F - 370°F | 120°F - 370°F |
| Temperature safety cut-off | 446°F | 446°F |
| Overall Dimensions | 10 1/2" x 17" x 11 1/2" | 21 1/2" x 17" x 11 1/2" |

The Maximum Quantity Of Food To Be Placed In The Fryer Should Not Exceed 1.98 lbs/pot

Notes About Food:

- Volume of food should be limited to avoid oil overflowing.
- Foods that do not absorb oil easily should be limited to avoid overflowing.
- Place large foods into the fryer carefully to prevent oil overflow and spatter.

Circuit Diagram

S1 -Micro-switch

SA-Overheat switch

EH-Heater element

HL 1-Power-on indicator

HL 2-Heater-on cycling indicator

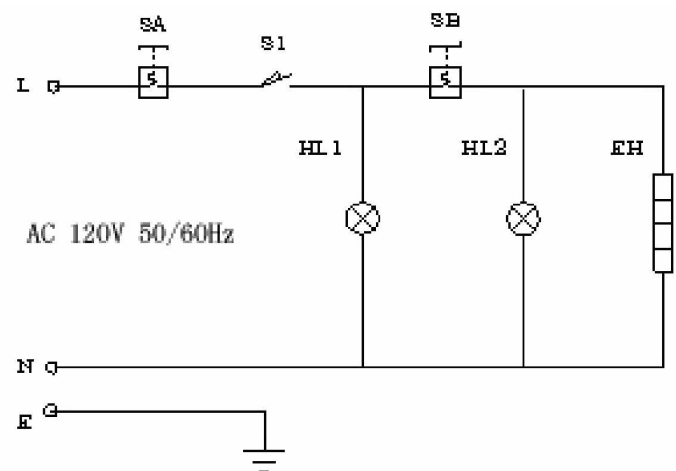
SB- Temperature regulator

E: Ground connection

Note: The circuits of the two fryers are identical. The difference is that the two tank fryer has two separate electrical unit boxes and receptacles.

Instructions for Fryer Usage

1. Please make sure the power supply you are using is adequate for continual fryer use and voltage is adequate. The use of a surge protector or circuit breaker is advisable.
2. Fill oil receptacle with vegetable oil to between the minimum and maximum levels, allowing for food volume.
3. Make sure the temperature regulator knob is in the "OFF" position before you plug the machine into an outlet. Once you plug the machine in, a green "Power Light" will come on. Then, rotate the temperature regulator knob clockwise to the desired temperature indicated by the pointer. When the desired temperature has been reached, the yellow "Hot Light" will turn off and cycle, and the temperature controller will maintain the temperature automatically.



4. Lift food basket up and away from machine to load food, and carefully place loaded basket into machine to avoid splash. Gently shake off excess oil from food when removing from tank after frying.
5. The enclosed frying basket is intended to hold small foods such as French fries and onion rings. Large food can be placed directly into the basket or oil tank.

Cleaning and Maintenance

1. After fryer usage, turn power controller counterclockwise to the "OFF" position Remove plug from power supply. Wait for oil to cool down before removing tank from outer case. The procedure is as follows:

- A. Remove protective panel bottom with large fork or tongs. Do not stick hand into oil.
- B. Gently lift up electrical box unit from back of machine. Place in a safe dry place.

2. The micro-switch on the bottom of the electrical box unit will automatically cut off power in case electric plug is not removed from power supply.
3. Lift oil tank out of outer case and carefully dispose of oil, removing any sludge.
4. Gently wash oil tank with soap and water, dry it thoroughly, and place it back into machine.
5. Always use fresh vegetable oil at every use. Never use old oil.
6. Cover the fryer tank with the night cover after the oil has cooled and the unit is not in use.

WARNINGS

This equipment must be operated by trained cooks or professionals.

- Do not touch any hot surfaces.
- Do not immerse unit, cord or plug in liquid at any time.



Tough on grease. Tough on carbon. Tempest deep fat fryer cleaner offers thorough elimination of encrusted grease and grime.

Troubleshooting

| Problem | Causes | Solution |
|---|--|---|
| Indicator light will not turn on and unit will not heat. | Plug not properly inserted. | Reinsert plug. |
| | Micro-switch not closed. | Adjust the limit distance of micro-switch. |
| Heating indicator is not on, the temperature is not increasing. | Electric heater tubes is not properly connected. | Tighten both sides of electric heater. |
| | Heater is defective. | Change electric heating tube. |
| Power indicator is on but the desired temperature is not reached. | Temperature controller is burned out. | Change temperature. |
| Temperature control is normal but indicator is not on. | Indicator light is burned out. | Change indicator. |
| Temperature indicator is on, but heater tube is not hot. | Temperature limiter has tripped. | Reset over heating protecting button by hand on bottom of electrical box. |
| Temperature can not be controlled. | Temperature limiter is out of order. | Change temperature limiter. |

Troubles listed are for reference. If any fault occurs, please discontinue use. Do not attempt to repair yourself. This will void the warranty.

Transportation and Storage

During transportation, the machine should be careful handled by using the handles at the sides of the unit. The packaged machine should not be stored in the open. It should be put in a ventilated warehouse without corrosive atmosphere and placed right side up.

Daily Check

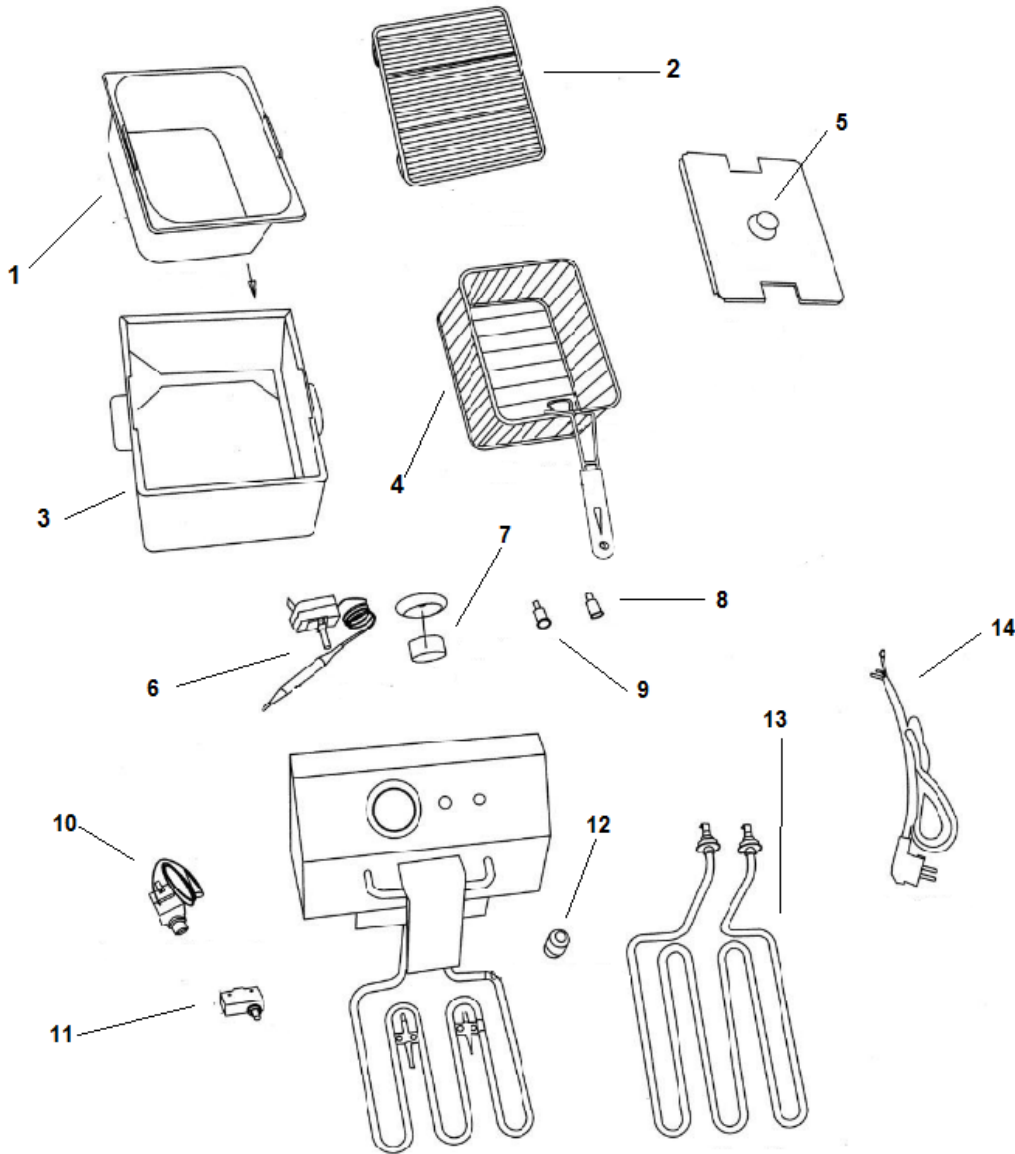
Before Using

- Make sure machine is on level surface.
- Check to see if power cord is frayed or damaged.

During Use

- Check control panel for damage.
- Check for any electrical smells.
- Check for any strange sounds coming out of machine
- Watch for oil spattering.

Parts Diagram



Parts List

| Parts Diagram # | Part Name | Replacement Part # |
|-----------------|------------------------------|--------------------|
| 1 | Oil Pan | 177FPAN |
| 2 | Bottom Grate | 177FGRATE |
| 3 | Fryer Base | |
| 4 | Fryer Basket with Front Hook | 177FBASKET |
| 5 | Night Cover | 177FCOVER |
| 6 | Thermostat | 177FTHERM |
| 7 | Temperature Knob | 177FKNOB |

| Parts Diagram # | Part Name | Replacement Part # |
|-----------------|---------------------|--------------------|
| 8 | Green "Power" Light | 177PLIGHTGRN |
| 9 | Orange "Hot" Light | 177PLIGHTORG |
| 10 | Temperature Limiter | 177FTEMLIM |
| 11 | Microswitch | |
| 12 | Heating Element | 177FELEMENT |
| 13 | Power Cord | 177FCORD |
| 14 | Power Cord Bushing | |