

DESIGNED AND MANUFACTURED FOR COMMERCIAL KITCHENS
DISEÑADO Y FABRICADO PARA COCINAS COMERCIALES

DEEP FRYER FREIDORA



CF-13

FREIDORA DE 13 LIBRAS, PARA UNA CESTA

120V 1800W; NEMA 5-15P PLUG ETLus
120 V 1800 W; ENCHUFE NEMA 5-15P CON CERTIFICACIÓN ETL EE. UU.



FREIDORA DE 13 LIBRAS, PARA DOS CESTAS

120V 1800W; NEMA 5-15P PLUG ETLus
120 V 1800 W; ENCHUFE NEMA 5-15P CON CERTIFICACIÓN ETL EE. UU.



CF-15

FREIDORA DE 15 LIBRAS, PARA UNA CESTA

120V 1800W; NEMA 5-15P PLUG ETLus
120 V 1800 W; ENCHUFE NEMA 5-15P CON CERTIFICACIÓN ETL EE. UU.



FREIDORA DE 15 LIBRAS, PARA DOS CESTAS

120V 1800W; NEMA 5-15P PLUG ETLus
120 V 1800 W; ENCHUFE NEMA 5-15P CON CERTIFICACIÓN ETL EE. UU.



CF-150

FREIDORA DE 15 LIBRAS, PARA UNA CESTA

240V 3600W; NEMA 6-15P PLUG ETLus
240 V 3600 W; ENCHUFE NEMA 6-15P CON CERTIFICACIÓN ETL EE. UU.



FREIDORA DE 15 LIBRAS, PARA DOS CESTAS

240V 3600W; NEMA 6-15P PLUG ETLus
240 V 3600 W; ENCHUFE NEMA 6-15P CON CERTIFICACIÓN ETL EE. UU.

Instruction Manual
Manual de instrucciones

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS.

2. Do not touch hot surfaces. Use handles or knobs
3. To protect against electric shock, do not immerse cord, plugs, or appliance in water or other liquid.
4. 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.

Close supervision is necessary when this appliance is used by or near children.

5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment. **Revise with:** for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Do not operate under cabinets.
12. Place the Deep Fryer on a clean, flat surface that is resistant to heat.
13. Make sure there are no flammable objects on or near the appliance. Always be prepared in case of a fire, make sure to have the correctly rated fire extinguisher nearby. If the oil catches fire, unplug the appliance and add the night cover. Never use water to extinguish the fire.
14. Always place a non-flammable, heat-resistant coaster or placemat between the Deep Fryer and countertop or tabletop surface. Never

- place on carpet, furniture, or other combustible materials.
15. A fire may occur if the Deep Fryer is covered or touching flammable material, including curtains, wall coverings, clothing, dish towels or other flammable materials, when in operation. To avoid excessive heat on wall(s) while cooking, always keep a space of at least 4 inches between this appliance and the rear and side walls.
 16. Always keep hands, hair and cloth away from the heating elements, hot oil or other hot liquid.
 17. Do not place any objects on top of appliance while it is operating.
 - 18. WARNING!** NEVER use this Deep Fryer to boil water.
 - 19. CAUTION! NEVER ATTEMPT TO MOVE ANY DEEP FRYER CONTAINING HOT OIL.**
 20. Always pour oil into a cold, dry oil pan before plugging in and heating the appliance. Never pour oil into heated oil pan.
 21. Make sure oil pan is filled with oil to at least the marked MIN level. Do not operate appliance without oil or with an insufficient amount of oil. Do not over-fill the oil pan with oil past the MAX mark.
WARNING: Under- or over-filling the oil pan may damage the Deep Fryer and could result in serious personal injury.
 22. Make sure that the POWER SWITCH is pressed to OFF and the temperature control dial is turned to MIN before plugging in the cord. PLUG CF-150 and CF-300 cord into a NEMA 6-15P; plug CF-13, CF-15, CF-26 and CF-30 cord into a NEMA 5-15P electrical outlet only.
 - 23. IMPORTANT!** The control panel/heater assembly must be properly mounted, or the Deep Fryer will not turn ON.
 24. Do not use if this appliance smokes or gets too hot. Press the power switch to OFF; then remove plug from wall outlet. Do not use or attempt to repair the malfunctioning appliance.
 25. As a safety feature, this appliance is equipped with a thermal cut-off device. If the oil pan is empty or oil heats beyond the recommended temperature level, the Deep Fryer will automatically turn OFF. Follow the instructions described under SAFETY FEATURES: Thermostat Overload Protection section of this Instruction Manual to reset the deep fryer.
 26. Do not leave this appliance ON overnight or for prolonged periods of non-use.
 27. Dry damp foods before placing into oil. When deep frying frozen foods, remove any excessive ice as it can cause hot oil to spatter.
 - 28. CAUTION:** Never operate this Deep Fryer with the night cover on.

29. Do not spray or pour water in or around this appliance when it is hot.
30. Do not overload the oil pan with food. Hot oil will splatter and cause serious injuries and burns.
31. Use frying basket handle to raise and lower frying basket. Always lift the frying basket out of hot oil and hang the drainage hook on the front of the frying basket onto the drainage bar. Allow cooked food to rest and oil to drain for 10 to 20 seconds before removing food from basket.
32. To disconnect, turn the temperature control dial to MIN; then remove plug from wall outlet.
WARNING! ALWAYS UNPLUG UNIT WHEN COOKING IS FINISHED. OTHERWISE, THE DEEP FRYER WILL CONTINUE TO HEAT UNTIL UNIT IS UNPLUGGED.
33. Do not leave this appliance unattended during use.
34. Do not use appliance for other than intended use.
35. It is recommended that this appliance not be moved when it remains hot or it contains hot oil or other hot liquid.
36. Do not operate this appliance if the oil container is not completely dry.
37. Always be prepared in case of a fire, make sure to have the correctly rated fire extinguisher nearby.
38. CF-26, CF-30 and CF-300 are supplied with two individual power cords. Each power cord must be plugged into its own separate branch circuit for the rated voltage and wattage stated on the rating label.
39. Before moving CF-26, CF-30 and CF-300, both power cords must be unplugged from power source.

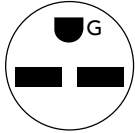
**SAVE THESE INSTRUCTIONS
FOR COMMERCIAL USE ONLY
NOT FOR HOUSEHOLD USE**

NOTES ON THE PLUG

This appliance has a grounded 3-prong plug. Connect to a properly grounded outlet only. If the plug does not fit fully into the outlet, contact a qualified electrician. Do not attempt to modify the plug in any way.



CF-13, CF-15, CF-26, CF-30
– 120V 1800W; NEMA 5-15P PLUG ETLus



CF-150, CF-300
– 240V 3600W; NEMA 6-15P PLUG ETLus

NOTES ON THE CORD

A short power supply cord has been provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used with this appliance if care is properly exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating on this appliance. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or another person or tripped over accidentally.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

SAFETY FEATURES

1. Mount the control panel/heater assembly following the detailed procedures described in ASSEMBLY INSTRUCTIONS.
2. **IMPORTANT!** The control panel/heater assembly must be properly mounted, or the Deep Fryer will not turn ON.

THERMOSTAT OVERLOAD PROTECTION

If the oil pan is empty or if oil heats beyond the recommended temperature level, the Deep Fryer will automatically turn OFF.

TO RESET, unplug the unit from the electrical outlet and allow the unit to cool down. Remove the control panel/heater assembly from the unit.

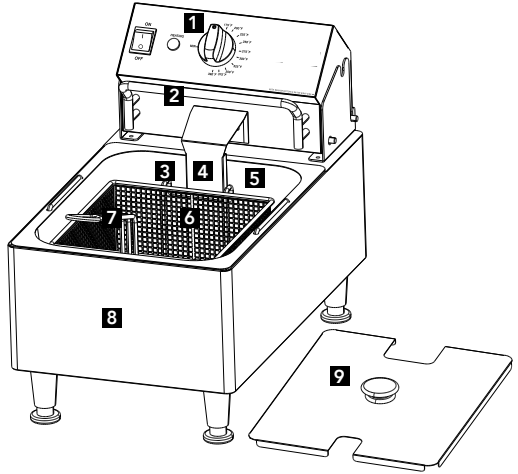
CAUTION: Heating element and frying oil are extremely hot. Allow heater assembly and oil to cool thoroughly before removing.

Find the RESET from the back of the control panel, unscrew the cover and press the reset lever. Mount control panel/heater assembly following the detailed procedures described in ASSEMBLY INSTRUCTIONS.

PARTS

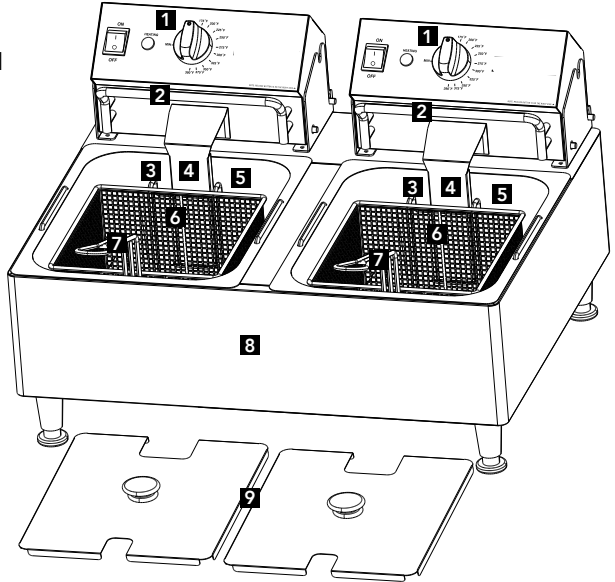
Deep Fryer, Double Head CF-13, CF-15 and CF-150

1. Control Panel
2. Drainage Bar
3. Drainage Hook
4. Stainless Steel Heating Element
5. Oil Pan
6. Frying Basket
7. Frying Basket Handle
8. Stainless Steel Body
9. Night Cover
10. Heating Element Cover (Not shown)



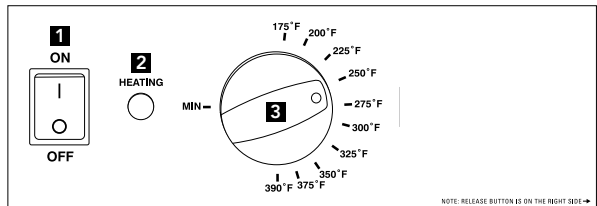
Deep Fryer, Double Head CF-26, CF-30 and CF-300

1. Control Panel x2
2. Drainage Bar x2
3. Drainage Hooks x2
4. Stainless Steel Heating Element x2
5. Oil Pan x2
6. Frying Basket x2
7. Frying Basket Handle x2
8. Stainless Steel Body
9. Night Cover x2
10. Heating Element Cover x2 (Not shown)



Control Panel

1. ON/OFF Power Switch
2. Red Heating Indicator Light
3. Temperature Control Dial



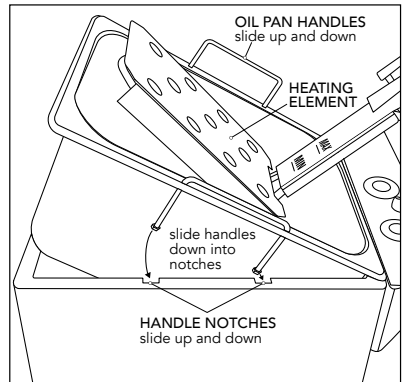
BEFORE USING FOR THE FIRST TIME

1. Remove all packing material and labels from the inside and outside of the Deep Fryer parts. Check that there is no packaging underneath and around the oil pan and control panel/heater assembly.
2. Wash night cover, heating element cover, frying basket, and oil pan in hot, soapy water. **DO NOT IMMERSE THE CONTROL PANEL/HEATER ASSEMBLY IN WATER.**
3. Wipe control panel/heater assembly and Deep Fryer body with a damp cloth. Dry all parts thoroughly.
4. Reassemble the Deep Fryer following the detailed procedures described in ASSEMBLY INSTRUCTIONS.
5. Replace night cover on top of the oil pan until ready to use.

ASSEMBLY INSTRUCTION

1. Always place a non-flammable, heat-resistant coaster or placemat between the Deep Fryer and countertop or tabletop surface.
2. **Attach Feet:** To insure a perfectly level, the Deep fryer includes 4 adjustable feet.
 - Place the deep fryer body upside down on a clean working surface. Locate 4 screw holes at each corner of the Deep fryer bottom.
 - Insert a screw through each of the 4 feet, to the bottom of the Deep fryer.
 - Turn each foot clockwise until snug.
 - Place the Deep fryer on a firm and stable table or counter top.
 - Test to make sure the Deep fryer is level. If not, adjust feet.
3. Place the Deep Fryer body on a clean, flat protected surface that is resistant to heat.
4. Insert the empty, clean oil pan into Deep Fryer body. Fit the oil pan handles into the notches on the left and right sides of the body. When the oil pan is centered, stable and resting on top of the stainless steel body, slide handles down.
5. **Mount the control panel/heater assembly.** Tilt the control panel upward, slide the 2 pins located on left and right side of each side of the heater assembly down into the 2 retaining slots on the left and right back side of the Deep Fryer body until the release button is sitting on the recess. Press the release button in and rotate the control panel into the oil pan gently.

IMPORTANT: The Deep Fryer will not operate if the control panel/heater assembly pins are not fully inserted and properly attached in the Deep Fryer retaining slots.
6. There is a release button for raising the heating element up and lock the heating element in place for oil dripping. Press the release button and raising the head more until the end. The control head can be taken out.
7. Rest the heating element cover over the heating element. Place basket into the oil pan.
8. Place night cover on top of the oil pan to keep dust and foreign objects out of the oil when the unit is not in use. The double set of cutouts in the night cover fit easily over the frying basket handle.



OPERATING INSTRUCTIONS

NOTE: During the first use of the Deep Fryer, the oil pan and frying basket may emit a slight odor. This is normal and will quickly dissipate.

WARNING! This unit should not be used to boil water.

WARNING: This appliance generates heat and escaping steam during use. Use proper precautions to prevent the risk of burns, fires, or other injury to persons or damage to property.

1. Remove night cover and frying basket.
2. See previous section: RECOMMENDED OILS FOR DEEP FAT FRYING for suggested oils to use.
3. Pour approximately 2.11 gallons (8.0 liters) oil into the 15LB. Deep Fryer oil pan. Pour approximately 1.59 gallons (6.0 liters) oil into the 13 LB. Deep Fat Fryer oil pan. Check to make sure the oil level is between the MIN and MAX marks on the inside of the oil pan.

WARNING: Under- or over-filling the oil pan may damage the Deep Fryer and could result in serious personal injury.

4. Place the frying basket into the oil pan.
5. Plug CF-150 and CF-300 cord into a NEMA 6-15P; plug CF-13, CF-15, CF-26 and CF-30 cord into a NEMA 5-15P electrical outlet.
6. Switch ON the power switch and it will be illuminated.
7. Turn the temperature control dial to the desired cooking temperature. The red HEATING light will illuminate.
NOTE: Oil may make a “popping” sound inside the Deep Fryer as the oil heats. This is normal.
8. When the oil reaches the selected frying temperature, the red HEATING light will turn OFF.
9. Grasp the frying basket handle and lift frying basket out of the oil. Carefully attach the frying basket’s drainage hook to the drainage bar located in front of the control panel. (See Figure 6.)
CAUTION: Do not touch any interior parts of the Deep Fryer or the oil during use as they are hot!
WARNING! Be careful around hot parts and hot spitting oil. Remember that the oil is hotter than boiling water! Never put hands in the oil. Always keep hands and face away from rising steam or spitting oil.
10. Carefully place food into the frying basket. Do not overfill frying basket with food.
11. Grasp the frying basket handle and carefully lower the filled frying basket with food into the hot oil. While frying, the basket should lay flat on the heating element cover.
12. Allow foods to fry. Gently move the basket from side to side once or twice during cooking to encourage even browning on all sides.
13. As the Deep Fryer cooks the food and the oil cools, the heating element and the red HEATING light will cycle ON and OFF as desired oil temperature is maintained.

14. When the basket of food is browned, lift frying basket out of the oil. Carefully attach the frying basket’s drainage hook to the drainage bar located in front of the control panel. Drain oil for 10 to 20 seconds.

NOTE: To prevent early degradation of the oil, do not add salt or other spices to the food during frying or when the food is draining above the oil.

CAUTION: DO NOT touch frying basket wires as they are very hot!

15. Use a heat-resistant long-handled fork or tongs to remove cooked food or pour cooked foods from frying basket.
16. To deep fry another batch of food, always check oil level. Make sure oil pan is filled at least to MIN. Add oil as necessary.
17. Adjust temperature control dial if needed. When the HEATING light turns OFF, follow the instructions previously described and continue deep frying.
18. When all cooking is complete, turn the temperature control to MIN, switch OFF the power switch and unplug from the wall outlet.
WARNING! ALWAYS UNPLUG UNIT WHEN COOKING IS FINISHED. OTHERWISE, THE DEEP FRYER WILL CONTINUE TO HEAT UNTIL UNIT IS UNPLUGGED.
19. **WARNING! Oil will remain hot for an extended period of time. Be sure all parts of the Deep Fryer and the oil have cooled completely before discarding or storing oil and cleaning the unit.**
20. Place night cover on top of the oil pan to keep dust and foreign objects out of the oil when the Deep Fryer is not in use.

HELPFUL HINTS

Frying

- Never over-fill the frying basket with food. Maximum basket capacity is 2/3 full.
- Fry more batches of smaller amounts of food. Best results are obtained when the hot oil can freely circulate all around the food.
- In general, pre-cooked foods require higher temperatures and less cooking time.
- Cut or sort food into uniform sizes. Cook same-size pieces together so they will be cooked in the same amount of time.
- Avoid spatter foam. Dry damp foods before placing into oil. Be sure foods are free from ice crystals and excess moisture before frying.
- When using a breading, evenly coat the food to be fried. Fine, uniform crumbs stick better than coarse, uneven ones. Shake off all extra breading to help keep oil clean.
- To prevent contamination of the oil, do not add salt or other spices to the food during frying or when the food is draining above the oil.
- Space coated foods so they do not touch while cooking.
- For best results when frying doughs or foods dipped in a liquid batter, place the foods into the basket first and then lower the frying basket into the hot oil.

Oil

- **WARNING!** Never, under any circumstances, add water or any other liquid to the oil.
- Never over-fill or under-fill the oil pan. Before frying, check to make sure the oil level is between the MIN and MAX marks on the inside of the oil pan.
- **WARNING:** Under- or over-filling the oil tank may damage the Deep Fryer and could result in serious personal injury.
- See **RECOMMENDED OILS FOR DEEP FAT FRYING** for the best oils to use and approximate smoke points.
- Never use hard fats (melt first).

- Never mix different oils together to fry foods.
- Never use butter or margarine to fry foods.
- When frying fish or seafood, the oil may absorb a “fishy” taste or odor. To eliminate transferring any “fishy” taste or odor to other foods, the oil must be changed.

DRAINING & RECYCLING OIL

WARNING! Allow the Deep Fryer to cool fully before draining and recycling the oil.

1. Although oil does not have to be changed after every use, frying oil should be filtered and recycled regularly.
2. Following the detailed procedures described in Care & Cleaning Instructions, remove the frying basket and heating element cover.
3. Using a large funnel, filter the cooled oil through a fine sieve into a wide-neck, airtight, covered container.
NOTE: Alternatively, place a piece of clean cotton material into the frying basket to filter used oil.
4. This process is safe to repeat after 3 or 4 frying sessions without the oil deteriorating.
5. When oil is mainly used to fry potatoes, and is filtered after every use, oil may be used up to 8 times.
6. As oil will absorb food flavors and odors, it's a good idea to label containers with the type of food that was cooked in the oil. For example: sweet desserts, vegetables, chicken, fish, etc.
NOTE: DO NOT pour used oil down any drain. Discard used oil into a lidded container and dispose properly.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

CARE & CLEANING INSTRUCTIONS

WARNING! Allow the Deep Fryer to cool fully before emptying the oil and cleaning the appliance.

1. Make sure your Deep Fryer is unplugged and the filled oil pan has cooled completely.
2. Remove the night cover.
3. Remove the frying basket from the oil pan.
4. Grasp the drainage bar and push the control panel/heater assembly to tilt it backwards. (See Figure 7.) The heating element will rise out of the oil. **As an added safety the heating element cover can only slide out and cannot be removed until the control panel is tilted.** (See Figure 8.)
5. Gently pull up to remove the control panel/heater assembly. Use caution as oil may splash out of the oil pan. Wipe control panel/heater assembly with a damp cloth and dry completely. Handle the heating element and assembly with care. **CAUTION:** Do not immerse the control panel/heater assembly in water. Doing so could permanently damage the Deep Fryer.
6. Grasp oil pan handles. They will slide up and out to allow oil pan removal from Deep Fryer body.
7. **CAUTION:** Oil in oil pan is heavy! Use care when moving.
8. Carefully strain the oil from the oil pan into a suitable container. (See DRAINING & RECYCLING OIL for complete details.)
NOTE: It is best to work over a sink or garbage can in case of any spillage.
9. **Seasoning the Frying Basket:** Place the clean and dry, empty frying basket in the oil. Set temperature to 390°F. When the temperature is reached, remove the frying basket. Allow it to cool. Then repeat the procedure. After seasoning, the frying basket can be placed in the dishwasher for a thorough cleaning.
10. **Oil Pan Cleaning:** Soak in hot, soapy water. Use a stiff nylon brush to remove stubborn or burned-on residue. Do not use harsh or abrasive cleaning products they may damage the surface of the oil pan.
11. The frying baskets should be hand washed before first use and should be seasoned in oil before going into the dishwasher for the first time. Dry parts thoroughly after cleaning.
12. Wash deep fryer body in hot, soapy water by hand. Dry all parts thoroughly. **IMPORTANT:** Make sure the heating element cover and oil pan are completely dry after washing and before use.
13. Reassemble Deep Fryer following the detailed procedures described in ASSEMBLY INSTRUCTIONS.