

Gas frying machine instructions

Please read the instruction carefully before using the machine

一、 Brief introduction

The fryer adopts an intelligent display regulator to collect internal signals of the machine, electric heating tube, heat transfer oil or combustible gas heating method, so that the oil temperature is more uniform and the temperature difference is small. Use 240V or 380V power supply, wide application range, simple operation, environmental protection, sanitation, convenience and fuel saving.

二、 Main structure

The machine is composed of frame body, inner tank, mesh belt bracket, heating part, and electric control device.

1. Liner: The furnace body is the core part of the machine. The furnace body must be filled with oil to spread over the heating flue, can not dry without oil.
2. Shell: It is made of 50*50*3mm 304 stainless steel square tube, and the outer cover is made of 1.5mm stainless steel plate with film coating.
3. Heating parts: stainless steel combustion tube thickness 4mm.
4. Main controller: using Schneider electrical components, the burner is Italian Riello brand, reliable performance. The mesh belt speed is adjustable by frequency conversion.

三、 Operation



(1)



(2)

- a. Temperature controller
- b. Frequency conversion speed control knob
- c. Burner heating ignition switch
- d. Circulating oil pump switch
- e. Stirring switch
- f. Lifting
- g. Down switch
- h. Mesh belt drive switch
- i. Emergency stop switch

1. Put the equipment upright, so that the body lands on the ground steadily.
2. Connect the power cord to the wiring post of the four-hp switch in Figure (2), and connect the neutral wire at the marked wiring position.
3. Please clean the inside of the body before first use.
4. The set temperature should be lower than 220 degrees Celsius.
5. The equipment is maintained at least once a month, and the contaminants on the surface of the heating flue should be removed in time.
6. When you first use it, clean it up first, and then add the frying oil needed for frying food. The amount of oil is 100mm higher than the bottom mesh belt.
7. Then turn on the heating switch and adjust the required temperature. At this time, the machine starts to heat up. When the required temperature is reached, turn on the mesh belt switch, adjust the mesh belt speed, and start working.



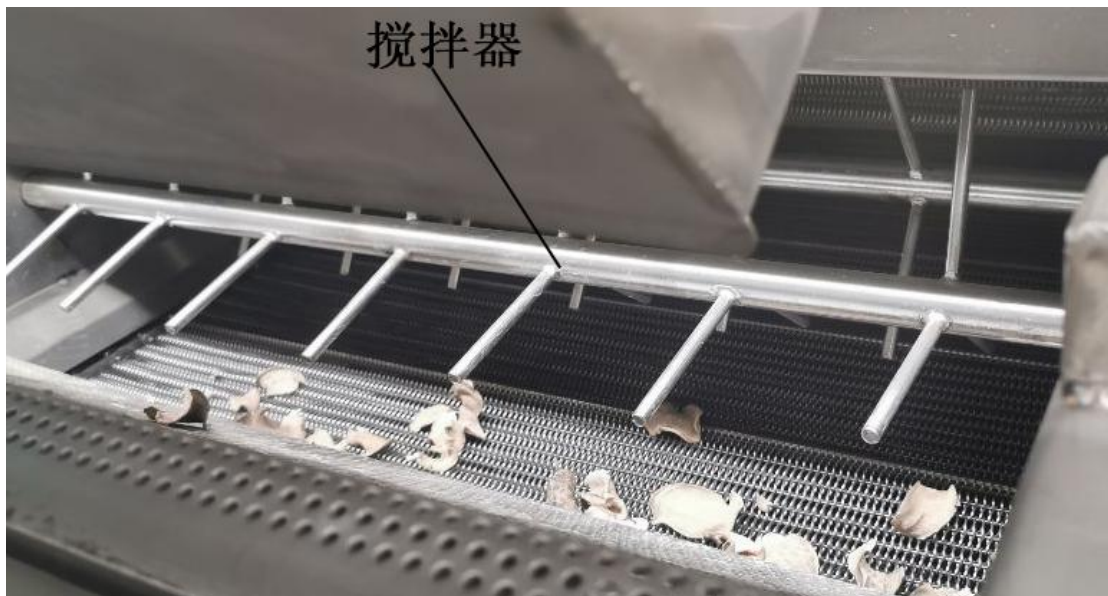
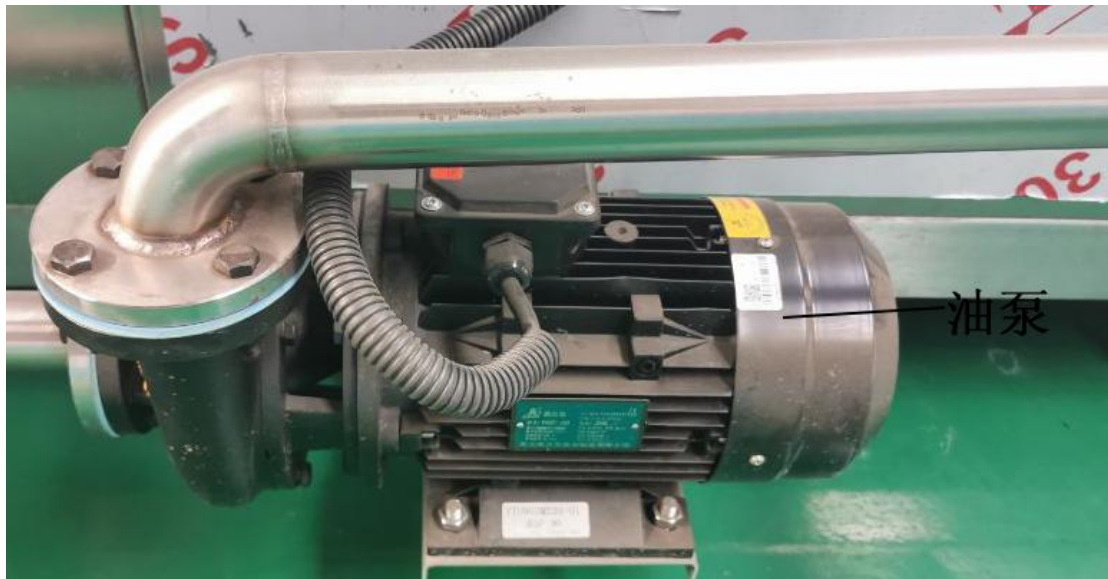
The detailed ignition steps are as follows:

- (1). Connect the natural gas pipeline to the burner interface, and check that the gas pipeline is not damaged or leaking.
- (2) Ensure that the natural gas pressure is above 3500 Pa. Too high or too low will affect the ignition effect and quality, and may not ignite.
- (3) When firing for the first time, turn the mixer knob to the lowest in the minus direction, and then rotate 2.5-3 turns in the plus direction in the opposite direction.
- (4) Turn on the heating switch and press button 1 as shown on the back of the burner to start ignition. It will automatically ignite after about 30 seconds.
- (5) If the flame is turned off after four or five seconds after ignition, or if the sound in the flue is too loud, close the smoke outlet adjustment plate as shown:



8. After the oil temperature reaches the set 180 degrees, turn on the circulating oil pump, turn on the stirring motor, and start frying work.





9. When clean the machine, press the lifting button to lift the mesh belt bracket. After the mesh belt bracket is lifted, it must be supported by a supporting rod to clean it up and avoid danger.

四、Equipment classification

1. According to the heating source, it can be divided into: electric heating fryer, thermal oil heating fryer, coal-fired heating fryer, and gas heating fryer.
2. According to performance, it can be divided into: pure oil fryer and oil-water mixed fryer.
3. According to the heating method, it can be divided into: external heating and built-in heating fryer.
4. According to the feeding and discharging methods, it can be divided into: automatic fryer, semi-automatic fryer, manual fryer.

五、 Notice

1. The heating source of the equipment is strictly forbidden to burn dry, and it is strictly forbidden to add cold oil to the fryer when working to avoid danger.
2. Be careful of oil spills and burns when manually placing materials
3. It is strictly forbidden to cover the residue on the heating flue, and check each shift to prevent local overheating, damaging the heating pipe and the local high temperature of vegetable oil.
4. The oil that has been used at high temperature for many times is easy to deteriorate and cause harm. It should be replaced with new oil regularly to prevent danger.
5. It is necessary to regularly remove the residue at the bottom according to the situation to avoid the deterioration of the residue and cause internal oil deterioration.
6. The frying equipment is equipped with a temperature controller, and some are connected with an alarm. It is necessary to observe whether it is normal and recheck with a standing manual thermometer to prevent malfunctions and accidents.
7. The frying machine should be operated by a dedicated person, trained to take the job, and it is strictly forbidden to leave the job during working hours to prevent accidents.
8. For frying machines that measure oil temperature, the oil temperature should not exceed 220 degrees Celsius during use. If it exceeds, the temperature should be set immediately to avoid danger.
9. Check the equipment regularly. Please contact us in time if there is any abnormality.