EQUIPMENT AVANTCO

User Manual



Electric Countertop Fryers

Models: F120, F122

11/2010

Please read and keep these instructions. Indoor use only.

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.**
- **Unplug cord from outlet when not in use and before cleaning.**
- **It is recommended that the fryer not be moved when it contains hot oil or any other hot liquid.**
- **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.**

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!

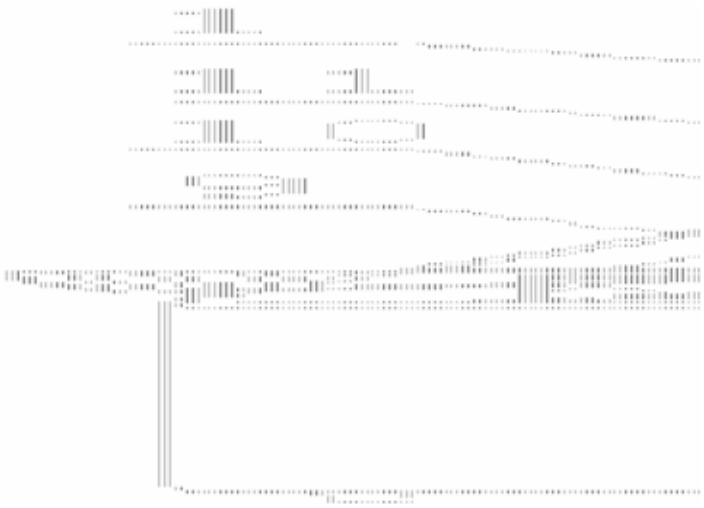
Any Incorrect Installation, Alterations, Adjustments And/or Improper Maintenance Can Lead To Property Loss And Injury. All Repairs Should Be Done By Authorized Professionals Only.

KEEP ALL FLAMMABLE AND COMBUSTABLE LIQUIDS AWAY FROM PRODUCT.

THIS MACHINE MUST BE PLACED ON A LEVEL SURFACE.

Parts of the Fryer

1. Power-on indicator
2. Heater-on indicator
3. Temperature regulator
4. Electrical circuit enclosure
5. Heater element
6. Power cable
7. Rubber feet
8. Outer case
9. Frying basket
10. Oil tank
11. Heater element cover



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	F120	F122
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 - 375°F	120°F - 375°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

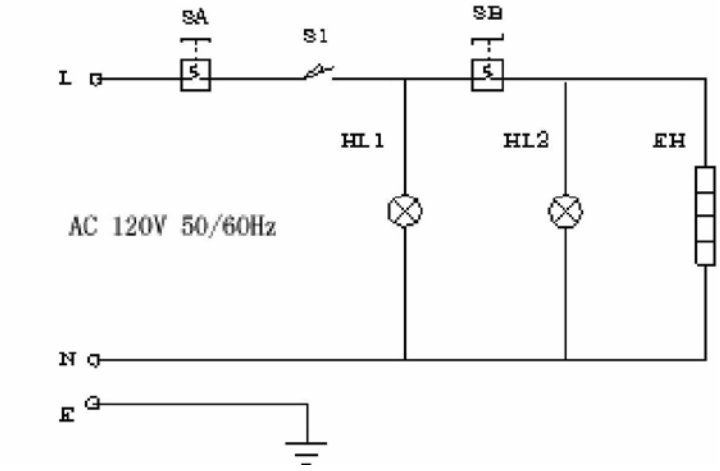
EH-Heater element

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.

NOBLE CHEMICAL INC. Tempest Deep Fat Fryer Cleaner

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 mircro-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

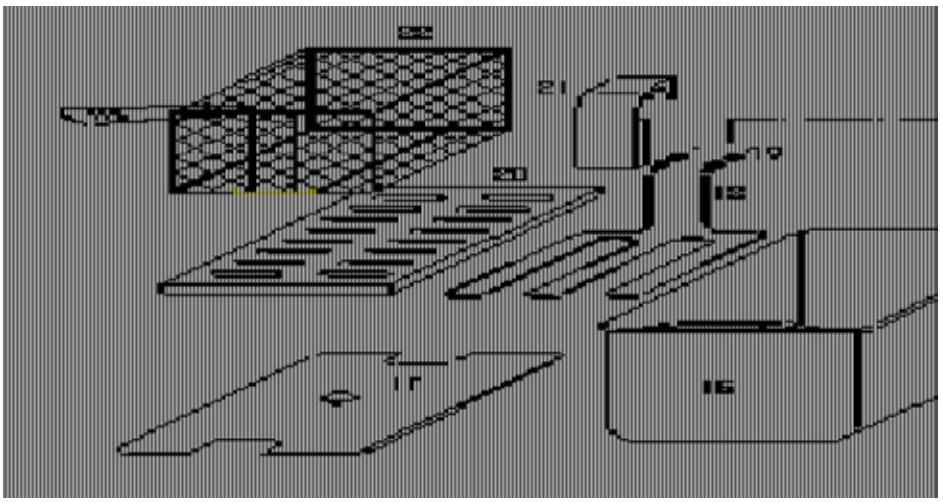
- Make sure machine is on level surface.
- Check to see if power cord is frayed or damaged.

During Use

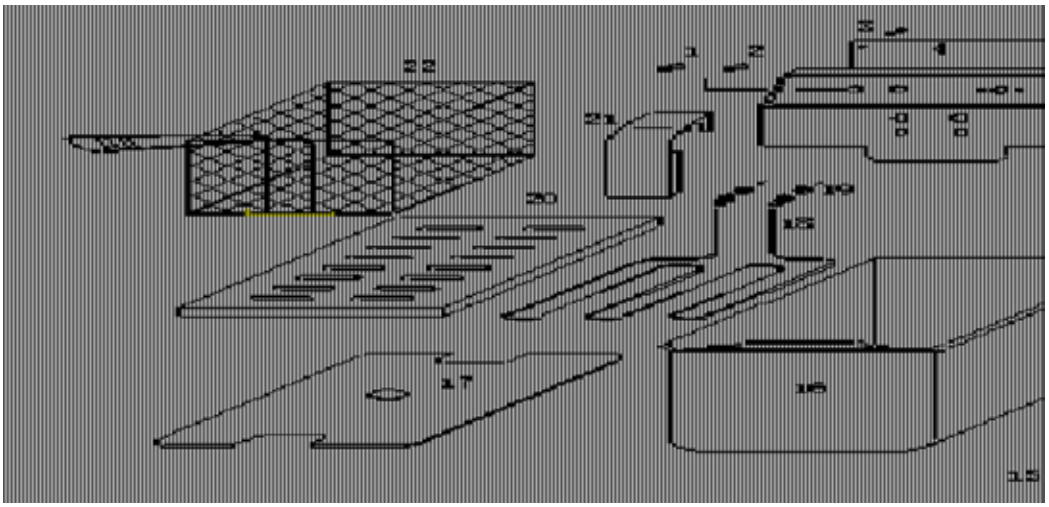
- Check control panel for damage.
- Check for any electrical smells.
- Check for any strange sounds coming out of machine
- Watch for oil spattering.

Parts Diagrams

F120 1-Tank Electric Fryer



F122 2-Tank Electric Fryer



Parts List

1. Power indicator (Green)
2. Heating indicator (Yellow)
3. Back cover screw
4. Rear cover
5. Electrical enclosure
6. Over temperature limiter
7. Ceramic connector block
8. Micro-switch
9. Temperature controller
10. Knob
11. Power cable pigtail
12. Power cable
13. Ground screw
14. Outer case
15. Rubber feet
16. Oil tank
17. Cover
18. Electric heater
19. Connection screw
20. Protective cover
21. Heater cover
22. Frying basket

F120 Part List

NO	NAME	SPECIFICATION	AMOUNT	NOTE
1	Power indicator	12 250V	1	Green, Merchant LH-580-N or Arcoelectric 0589
2	Heating indicator	12 250V	1	Yellow, Merchant LH-580-N or Arcoelectric 0589
3	Fix screw for back board	M4×8	4	Pan Head
4	Rear cover	Stainless S=0.8	1	
5	Electric circuit enclosure	Stainless S=0.8	1	
6	Temperature limiter	446F/250V	1	E.G.O.56.11744.010
7	Connector block, ceramic Insulated ceramic	250V/16A	1	
8	Micro-switch	KW-7-0/16A	1	SAIA-Burgess X3m502K2KA
9	Temperature controller	370F/250V	1	Linkco TY316 series or E.G.O.
10	Knob for temperature controller	ABS Plastic	1	Chi Mei PA-757
11	Strain relief	15/ABS Plastic	1	Chi Mei PA-757
12	Power cable	14 A.W.G.-3	1	Ching Cheng plug orChau's Electrical with NEMA 5-15 plug
13	Ground screw	M6×15/brass	1	With nut and washer
14	Lower enclosure	Stainless S=0.8	1	
15	Rubber feet	30×15/black	4	
16	Oil pot	Stainless steel	1	With level markings
17	Cover of oil pot	Stainless S=0.8	1	
18	Electric heater	120V, 1750W	1	SJHI (Xiamen) or Tamman Electric
19	Nut for electric heating tube	45# steel M12	2	
20	Protective cover	Stainless S=0.8	1	
21	Heater element cover	Stainless S=0.8	1	
22	Frying basket	Stainless wire, net	1	(Handle can be folded)

F122 Part List

NO	NAME	SPECIFICATION	AMOUNT	NOTE
1	Power indicator	12 250V	2	Green, Merchant LH-580-N or Arco-electric 0589
2	Heating indicator	12 250V	2	Yellow, Merchant LH-580-N or Arco-electric 0589
3	Fix screw for back board	M4×8	8	Pan Head
4	Rear cover	Stainless S=0.8	2	
5	Electric circuit enclosure	Stainless S=0.8	2	
6	Temperature limiter	446F/250V	2	E.G.O.56.11744.010
7	Connector block, ceramic Insulated ceramic	250V/16A	2	
8	Micro-switch	KW-7-0/16A	2	SAIA-Burgess X3m502K2KA
9	Temperature controller	370F/250V	2	Linkco TY316 series or E.G.O.
10	Knob for temperature controller	ABS Plastic	2	Chi Mei PA-757
11	Strain relief	15/ABS Plastic	2	Chi Mei PA-757
12	Power cable	14 A.W.G.-3	2	Ching Cheng plug orChau's Electrical with NEMA 5-15 plug
13	Ground screw	M6×15/brass	2	With nut and washer
14	Lower enclosure	Stainless S=0.8	2	
15	Rubber feet	30×15/black	8	
16	Oil pot	Stainless steel	2	With level markings
17	Cover of oil pot	Stainless S=0.8	2	
18	Electric heater	120V, 1750W	2	SJHI (Xiamen) or Tamman Electric
19	Nut for electric heating tube	45# steel M12	4	
20	Protective cover	Stainless S=0.8	2	
21	Heater element cover	Stainless S=0.8	2	
22	Frying basket	Stainless wire, net	2	(Handle can be folded)