

Error Code	Cause and solution
E01	IGBT on the PCB is overheated. 1. Switch the fryer off, and let it cool down. 2. Check the ventilation slots if there is much dirt and oil on it. Clean the dirt and oil if necessary. 3. Make sure there's enough space around the fryer. 4. Then you could switch the fryer on again. 5. If the error code remain display, please contact the dealer
E02	DRY HEAT PROTECTION. NO OIL in the tank, 1. Switch the fryer off, and let it cool down. 2. Then you could switch the fryer on again. 3. If the error code remains, please contact the dealer
E03	Irregular high voltage higher than 265 V.. 1. Switch off and check the electrical power supply. (Electrician required) 2. If voltage is normal and error code remains, contact the dealer
E04	Irregular Low voltage lower than 135V. 1. Switch off and check the electrical power supply (Electrician required) 2. If voltage is normal and error code remains, contact the dealer
E05	Oil Temperature sensor under the tank is shorted or open circuit, 1. Fryer is overheating, switch off allow to cool, contact dealer
E06	Sensor in the heating coil is short circuit. 1. Fryer is overheating, switch off allow to cool, contact dealer
E07	Sensor in the heating coil is open circuit. 1. Fryer is overheating, switch off allow to cool, contact dealer
E08	The oil temperature is higher than the set safety temperature. 1. Fryer is overheating, switch off allow to cool, 2. If when cool error code remains, contact the dealer

Disposal:



EU regulations require products to be disposed of by specialist companies who remove or recycle products, including electronic, metal and plastic components Consult your local waste collection authority regarding disposal of your appliance. Local authorities are not obliged to dispose of commercial equipment but may be able to offer advice on how to dispose of the equipment locally. All packaging materials should be disposed of in an environmentally friendly way. The cardboard may be used as scrap paper. The protective foil and the foam cushions are CFC-free. Do not allow children to play with the packaging and destroy plastic bags safely.

Environmental protection:



Discarded electric appliances are recyclable and should not be discarded in the domestic waste! Please actively support us in conserving resources and protecting the environment by returning this appliance to the collection centres (if available).

Compliance

Parts have undergone strict product testing in order to comply with regulatory standards and specification set by international, independent, and federal authorities. Products have been approved to carry the following symbol:



Induction deep fryer



MODEL : BIF

I. Specification



Item No.: BIF
Power rate: 3000W
Voltage: 220-240V 50/60Hz
Temperature: 60° - 190°C
Timer: 0 – 120min
Max volume 8L

II. Cleaning (after each use)

- 1) Disconnect the unit from the power supply and allow to cool
- 2) Wipe down with a damp cloth with mild detergent, remove any debris with a clean damp cloth and dry
- 3) Vacuum the air intake grills at the rear and underneath the unit

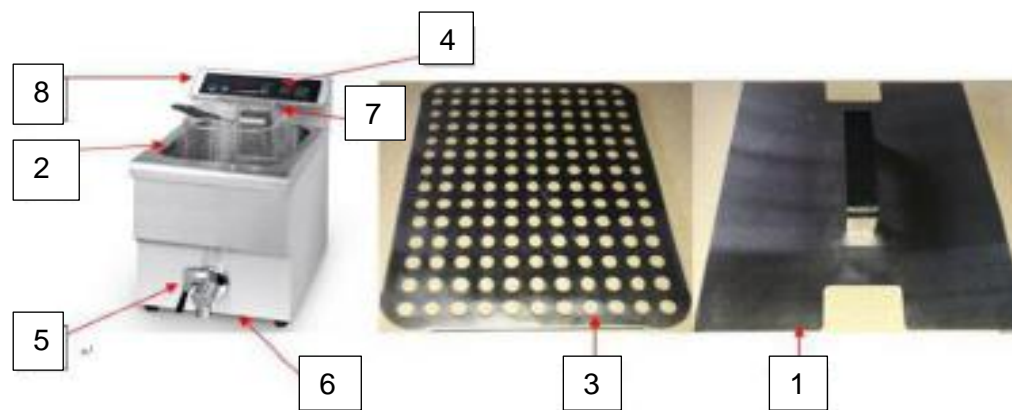
III. Cautions

Please read carefully the following instructions before using the induction cooker.

- 1). Do not plug with wet hands in order to avoid getting electric shock.
- 2). Do not plug into a socket where several other appliances are plugged in.
- 3). Do not use if the power cord is damaged or the plug does not fit the socket safely.
- 4). Do not open the fryer to replace spare parts by yourself.
- 5). Do not use the fryer close to flame, high temperature environments or wet places.
- 6). Do not use where children can easily touch the fryer or allow children to use the fryer by themselves.
- 7). Do not place on unstable surfaces.
- 8). Do not move the fryer with oil inside the tank.
- 9). Do not heat a pot empty or overheat to avoid dry boiling
- 10). Do not place metallic objects such as knives, forks, spoons, lids, cans, and aluminum foils in the tank
- 11). Use the unit with sufficient space around it. Keep the front side and either right or left side of the unit clear.
- 12). Do not use the unit on carpet or tablecloth (vinyl) or any other low-heat-resistant article.
- 13). Do not place detergents or flammable materials around the equipment.
- 14). Never spray with water directly. Keep fryer away from any water sources.
- 15). Do not block air intake or exhaust vent.
- 16). Do not touch the oil or tank after use as it will be very hot, allow to cool.
- 17). Do not place the cooker close to the objects which are affected by magnet, such as: radios, televisions, automatic-banking cards, or cassette tapes.
- 18). The power cord must be replaced by qualified technicians.
- 19). Caution! the surface is liable to get hot during use.
- 20). This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge providing that they have been given supervision or instruction concerning the safe use of the appliance and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. Seek medical advice before use if fitted with a pacemaker or similar medical device.
- 21).  NON-ionizing electromagnetic radiation, be careful
- 22).  Dangerous voltage, be careful about the high voltage.

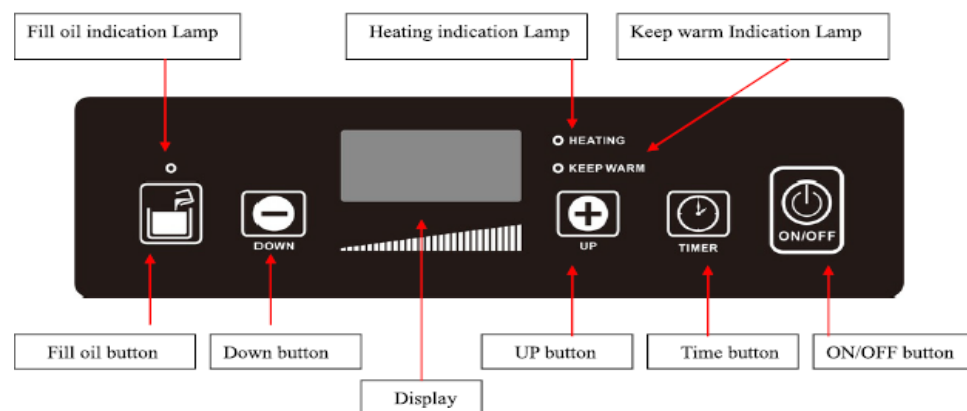
- 23). Aluminium foil and plastic vessels should not be placed in the tank.
- 24). Metallic objects such as kitchen utensils, cutlery etc. should not be left in the tank as will get hot
- 25). Take care when operating the appliance, as rings, watches and similar items worn by the user may get warm in close proximity to the frying tank.
- 26). The unit should be plugged into its own switched socket outlet and be protected by a residual current device (RCD). DO NOT use extension leads.
- 27). Change oil frequently.

IV. Product structure



1. Lid 2. Fry basket 3. fryer screen 4. Control panel 5. Tap 6. Bottom plate
7. Temperature sensor 8. Manual hi-temp reset switch

V. Operating instruction



- 1) Ensure the drain tap is closed and fill the tank with oil, ensure it is between the Min and Max marks, ensure the unit is plugged in correctly
- 2) Switch on the mains power switch situated on the rear of the unit, then press the on/off button on the control panel. A buzzer sounds with the fill oil button illuminated.
- 3) Ensure oil level is correct then press the fill oil button, the unit will heat to 120 °C
- 4) Select temperature set point by using the +/- Keys to initiate heating cycle
- 5) When temperature is achieved with the keep warm light illuminated, it is ready for use,
- 6) If timer function is required press the timer button and select the frying time using the +/- buttons, the fryer will switch off after the preset time has elapsed with an audible alarm.