

INSTRUCTION MANUAL

- Please read these instructions carefully before operating this appliance.
- The temperature is thermostatically controlled between the range of 80°C to 200°C(176°F to 392°F). A signal lamp adjacent to the thermostat indicates when the heating element is energized.

SAFETY

- This appliance is designed to operate on alternative current (A.C.) Only
- DO NOT CONNECT TO DIRECT CURRENT (D.C.).
- Care should be taken when operating this appliance, as HOT SURFACES may cause burns.
- WARNING!** Hot oil can cause burns. Spilling oil can cause severe burns. Do not move fryer without draining all the oil from the tank.
- Do not over fill baskets. Carefully load them into hot oil. A danger of surge boiling can also occur if the food to be fried is excessively wet or the frying basket is too full.
- It is dangerous to use old oil as this can reduce the flash point and cause surge boiling.
- Ensure that power supply cord does not come into contact with hot surfaces.
- When not in use for long period unplug the appliance.

INSTALLATION AND OPERATION

- Before connecting your appliance check if voltage of your power system corresponds to the unit label.
- Fill the container with 14.3 lbs (7 liters) of quality oil (fat).
- Set thermostat to desired operation temperature (see table 1) and pilot light will turn on. As soon pilot light turns off, appliance has reached desired temperature.
- The basket should be filled up to 2/3 of the capacity.
- To turn off your unit turn knob completely towards left.

CLEANING PROCEDURE

- Always ensure that the appliance is disconnected from the main power supply before cleaning.
- Wait until oil cools and proceed as follows:
 - Remove installation box.
 - Remove oil container and empty the oil.
- Appliance should not be cleaned with a water jet or immersed in water. Use only a damp cloth or sponge dipped in soapy water.
- Wipe off appliance with a dry cloth and wait at least half an hour before re-connecting to main power outlet.



Round Surface Fryer - 14lbs.

Instruction Manual



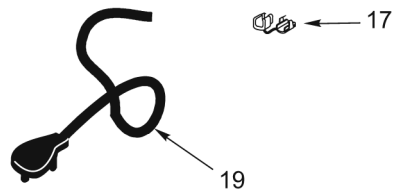
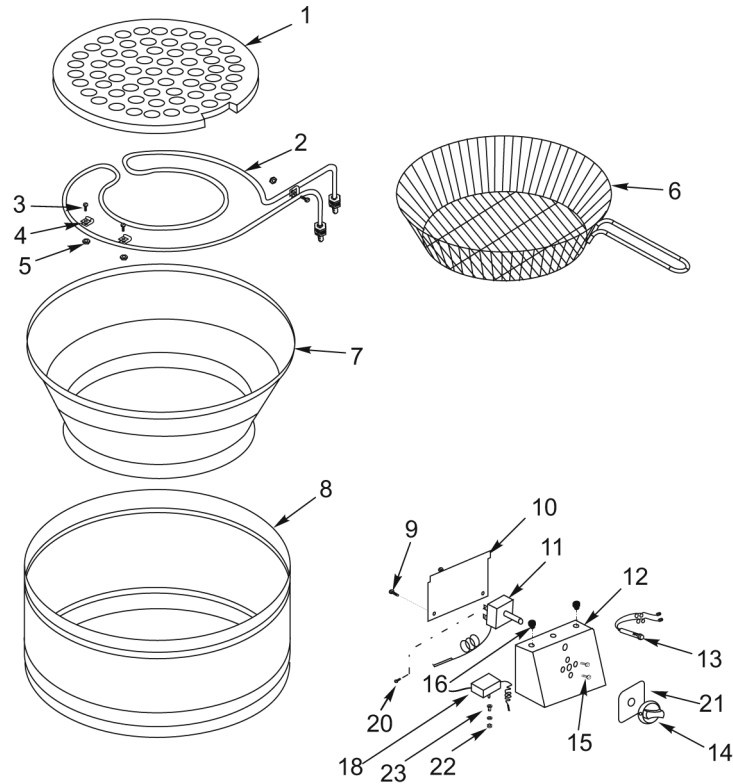
Model: RSF-120



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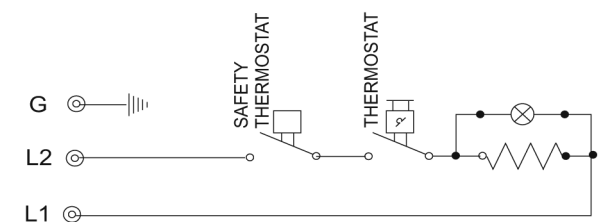
Item	Part #	Description
1	N/A	Heating Element Protection Plate
2	04096	Heating Element
3	N/A	Screw (3/16")
4	04091	Bulb Clamp
5	N/A	Nut (3/16")
6	04095	Basket
7	N/A	Container
8	N/A	Body
9	N/A	Screw (2.9)
10	N/A	Installation Box Cover
11	04051	Thermostat
12	N/A	Installation Box
13	04032	Pilot Light
14	04031	Knob
15	N/A	Screw
16	N/A	Rubber Finishing
17	04097	Cord Retainer
18	04092	Hi Limit
19	04040	Plug & Cord
20	N/A	Screw
21	N/A	Plate
22	N/A	Cap
23	N/A	Nut

Specifications	
Model	RSF-120
Volts	110
Watts	1800
Amps	16.4
Width Depth Height	19.8" 21.7" 18.9"
Ship Weight	11.4 lbs.

**Table 1
Fryer Temperature**

PRODUCTS	TEMPERATURE C/ F
Potato	190 / 374
Fish	180 / 356
Meat	160 / 320
Vegetable	150 / 302

Wiring diagram



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