

Electric Fryer User Manual



Thank you for purchasing this KitchenWare Station electric fryer. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.



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UPON RECEIVING

UNPACKING:

The electric fryer was inspected before leaving the factory. The carrier assumes full responsibility for safe delivery upon acceptance of the shipment.

1. Unpack the electric fryer immediately after receipt. If the machine is found to be damaged after unpacking, save the packaging material and contact carrier and KitchenWare Station Customer Service Department within seven (7) days of delivery.
2. You should receive the fryer, frying basket, cover, bottom grate and an instruction manual. Contact KitchenWare Station Customer Service Department if you did not receive all of these materials or if you need additional spare parts.



The electrical cord on this machine is equipped with a three- prong grounding plug which must be connected to a properly grounded receptacle. If the receptacle is not the proper grounding type, contact a certified electrician. Do not remove the grounding prong from the plug.

3. Examine electric fryer to make sure all parts have been provided.
4. Make sure that the instruction manual is available near electric fryer.
5. Complete the online warranty/registration at: www.kitchenwarestation.com/registration/
6. Before use, clean and sanitize electric fryer. Refer to Cleaning and Sanitizing.
7. Contact your local representative or KitchenWare Station directly if you have any questions or problems with the installation or operation of this electric fryer.



IMPORTANT SAFETY INSTRUCTION

Thank you for purchasing KitchenWare Station Electric Fryer. Each unit has been manufactured to ensure safety and reliability. Before using for the first time, please read the instructions carefully and keep them for further reference.

WARNING! READ AND SAVE THESE INSTRUCTIONS. Failure to follow all of the instructions listed below may result in electric shock, fire and/ or serious personal injury.

- ❖ **NEVER** touch electric fryer without training and authorization from your supervisor or if you are under 18 years old.
- ❖ Read this manual thoroughly before installation and operation. **DO NOT** continue with installation and operation if you have any questions or do not understand anything in the manual. Contact KitchenWare Station Customer Service Department for further assistance.
- ❖ To avoid electrical hazards, do **NOT** place the electric fryer in or near water or other liquid.
- ❖ Plug only into grounded electrical outlets matching the nameplate rated voltage.
- ❖ Do **NOT** operate unattended.
- ❖ **ONLY** install electric fryer on a level, nonskid surface in a clean, well-lighted work area away from children and visitors.
- ❖ Do **NOT** use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- ❖ Check equipment before each use to ensure the equipment is clean.
- ❖ Wear proper apparel. Do not wear loose fitting or hanging garments while operating this equipment.
- ❖ Unplug equipment, turn off and let it cool completely before cleaning or moving.
- ❖ Do **NOT** spray controls or outside of equipment with liquids or cleaning agents.
- ❖ Do **NOT** clean the equipment with steel wool or high-pressure spray gun.
- ❖ Keep equipment and power cord away from open flames, electric burners or excessive heat.
- ❖ Do **NOT** operate if equipment has been damaged or is malfunctioning in any way.
- ❖ Before cleaning, servicing, or removing any parts, always turn electric fryer off and unplug unit.
- ❖ Keep unit **UNPLUGGED** when not in use to prevent accidental start up.
- ❖ **DO NOT** use outdoors. For indoor use only
- ❖ **DO NOT** Overload the frying basket with oil or food product. Hot oil will splatter causing serious injuries and burns.

OPERATING INSTRUCTIONS

LOCATION

Place the electric fryer on a suitable counter or tabletop. Allow enough space around the electric fryer for safety operation.

FEATURES

TEMPERATURE REGULATOR

Determines the temperature of the oil.

OVERHEAT PROTECTION

The automatic shut off feature will cut power when the oil has reached maximum allowable temperature. (Approximate 464°F)

CONTROLS

On Off Switch Press “I” pushbutton to turn on the fryer

Press “o” pushbutton to turn off the fryer



- ❖ Keep hands and face at a safe distance from the steam.
- ❖ Be careful of the hot steam when open cover.
- ❖ Prevent water or ice from coming into contact with oil or fat, as this cause heavy oil splattering or violent bubbling.
- ❖ Do not turn the machine on before adding oil or fat to oil tank.

BEFORE USING YOUR FRYER

Before using the appliance for the first time, please follow these simple instructions:

1. Be certain that all protective plastics and residues are removed from all surfaces.
2. Clean the appliance thoroughly before using for the first time.
3. Make sure that all parts are dry and the temperature control knob setting at “0” before filling the tank(s) with oil or fat.



ELECTRIC FRYER OPERATION

1. Fill the tank with oil or fat until level indicator line is reached, then cover with lid.
2. Plug the unit into an outlet, then push the on button and the green indicator light will come on.
3. Turn the temperature control knob clockwise rotation until desired cooking temperature indicated by pointer. This time the red indicator light will come on.
4. When the desired temperature has been reached, the red indicator light will go out.
5. Open the lid carefully, to avoid hot steam scale your hands and face.
6. Lift food basket up and away from machine to load food, and carefully place loaded basket into machine to avoid splash. Do not overfill the basket or tank.
7. Frying basket is intended to hold small foods such as French fries and chicken nuggets. Large food can be placed directly into the oil tank.
8. The fryer is thermostatically controlled and will operate according to the desired temperature setting, the indicator light will come on and go out ensuring the set temperature is maintained through cooking cycles.
9. Once the food is cooked, gently remove the basket from the fryer and shake off excess oil from food.
10. Repeat step 6 -9 if you wish to fry another batch.
11. Turn the temperature control knob counterclockwise to 0 and unplug the unit after use.

NOTE: Always change the oil or fat if it starts foaming when it is heated, if it has a strong smell or taste or if it turns dark and/or syrupy.

Frying Temperature Reference Table

Food	Celsius	Fahrenheit
Chips	143°C	280 °F
Chicken Wings	179°C	350°F
Drumsticks	179°C	350°F
Fish Cubes	179°C	350°F
Steaks	179°C	350°F

CLEANING AND SANITIZING

IMPORTANT: To maintain the appearance and increase the service life, clean and sanitize your equipment daily after use. Clean before use if equipment has not been used for a while.



- BEFORE CLEANING, SERVICING, OR DISASSEMBLE ANY PARTS, always turn electric fryer OFF and unplug unit.
 - NEVER attempt to clean electric fryer while fryer is in operation.
 - DO NOT put components in the dishwasher or immerse base in water.
 - NEVER use a scrubber pad, steel wool, or abrasive material to clean fryer.
 - Allow the parts to air dry before placing them back on electric fryer.
1. Unplug the unit.
 2. Allow the fryer and the oil to cool completely before moving the machine or cleaning.
 3. Drain oil from the faucet.
 4. Remove fry basket(s), cover and bottom grate. Clean all removed parts using a neutral detergent. Be sure to rinse thoroughly.
 5. Remove heating element(s) from the base by lifting the electrical head up.
 6. Gently clean the heating element(s) with a wet cloth (with a neutral detergent and warm water solution) and /or kitchen towel. Do NOT immerse electrical head into water.
 7. Remaining fryer base and oil tank(s) can be submerged in water for cleaning.
 8. Make sure all parts are fully dry before reassembling.



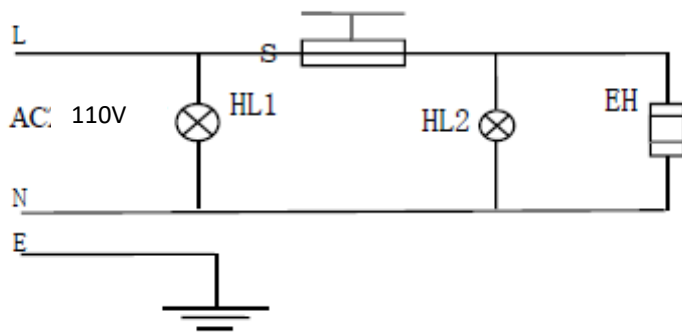
TECHNICAL PARAMETERS

Model Number	DY-3	DY- 6	DY – 12
Voltage	110V/ 60Hz	110V/ 60Hz	110V / 60Hz
Power	1700W	1750W	1750W + 1750W
Number of Oil Tank(s)	1	1	2
Size of Oil Tank(s)	5.4" x 9.5" x 6"	9.4" x 11.75" x 6"	9.4" x 11.75" x 6"
Volume	0.8 Gallon	1.5 Gallon	1.5 Gallon (x2)
Number of Frying Baskets	1	1	2
Size of Frying Basket(s)	3.2" x 6.3" x 4"	6.9" x 9.1" x 4"	6.9" x 9.1" x 4"
Temperature control range (F)	122°F - 374°F	122°F - 374°F	122°F - 374 °F
Temperature Safety Cut-Off	464 °F	464 °F	464°F
Overall Dimensions	6.7" x 15.3" x 11"	11.4" x 19.6" x 14.5"	22.8" x 19.6" x 14.5"

Model Number	DY- 8	DY – 16
Voltage	110V/ 60Hz	110V / 60Hz
Power	1750W	1750W + 1750W
Number of Oil Tank(s)	1	2
Size of Oil Tank(s)	9.4" x 11.7" x 7.8"	9.4" x 11.7" x 7.8"
Volume	2 Gallon	2 Gallon (x2)
Number of Frying Baskets	1	2
Size of Frying Baskets	7.5" x 9" x 5.5"	7.5" x 9" x 5.5"
Temperature control range (F)	122°F - 374°F	122°F - 374 °F
Temperature Safety Cut-Off	464 °F	464°F
Overall Dimensions	11.4" x 19.6" x 16.5"	22.8" x 19.6" x 16.5"

Model Number	DY- 11	DY – 22
Voltage	110V/ 60Hz	110V / 60Hz
Power	1750W	1750W + 1750W
Number of Oil Tank(s)	1	2
Size of Oil Tank(s)	11.8" x 13" x 7.8"	11.8" x 13" x 7.8"
Volume	3 Gallon	3 Gallon (x2)
Number of Frying Baskets	1	2
Size of Frying Baskets	9.8" x 10.6" x 5.5"	9.8" x 10.6" x 5.5"
Temperature control range (F)	122°F - 374°F	122°F - 374 °F
Temperature Safety Cut-Off	464 °F	464°F
Overall Dimensions	13.7" x 20.5" x 16.5"	27.8" x 20.5" x 16.5"

Circuit Diagram

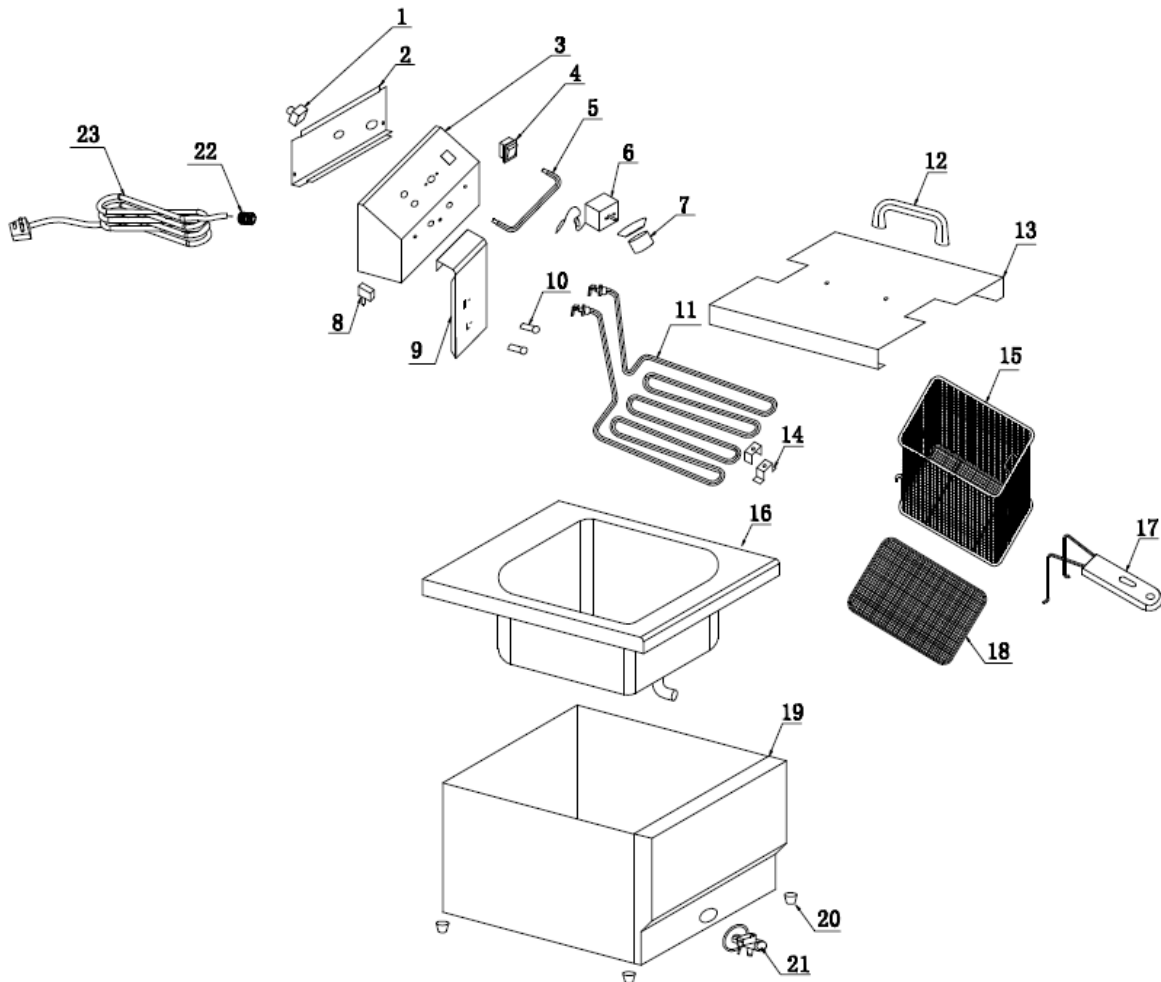


S1: temperature controller HL1: power indicator (green)

HL2: heating indicator (red) EH: heating element

Models:

DY-6, DY-12, DY-8, DY-16, DY-11, DY-12





Part No.	Description	Part No.	Description
1	TEMPERATURE LIMITER	13	COVER
2	ELECTRICAL BOX BACK COVER	14	HEATING PIPE MOUNT
3	ELETRICAL HEAD	15	FRY BASKET
4	ON- OFF SWITCH	16	OIL TANK
5	HEATING PIPE HANGER	17	FRYER BASKET HANDLE
6	THERMOSTAT	18	BOTTOM GRATE
7	TEMPERATURE REGULATOR	19	FRYER BASE
8	MICROSWITCH	20	LEGS
9	HEATING PIPE PROTECTION BOARD	21	OIL FRUCET
10	SIGNAL LIGHT	22	POWER CORD BUSHING
11	HEATING PIPE	23	POWER CORD
12	COVER HANDLE		



TROUBLESHOOTING GUIDE

Issue	Cause	Solution
Electric fryer not working	Fryer not plugged in	Plug in fryer
	Lack of power from the electrical network	Restore the supply of power from the electrical network
	Machine's On-Off switch is in "o" position	Push the green button to "I" position
	Damaged On-Off switch	Contact dealer or KitchenWare Station customer service team to have the damaged part replaced
	Thermal cut out has activated	Turn Off fryer, let fryer cool and then clean on or around elements removing the food debris
Oil is not heating up and indicator light is ON	Damage thermostat	Contact dealer or KitchenWare Station customer service team for assistance
	Thermal cut out has activated	Turn Off fryer, let fryer cool and then clean on or around elements removing the food debris
Indicator light is ON, but fryer is not operating normally	Damaged indicator light	Contact dealer or KitchenWare Station customer service team to have the damaged part replaced
	Oil has reached the desired set temperature	Use electric fryer normally



CUSTOMER CARE

If you have any questions with regard to the operation of this electric fryer or are in need of a spare part, please contact KitchenWare Station Customer Service Department.

KitchenWare Station, LLC

13732 Milroy Pl

Santa Fe Springs, CA 90670

Toll Free: 1-888-505-3698 (Monday – Friday 10:30am – 5pm PST)

Email: Customerservice@kitchenwarestation.com

Official Website: <http://www.kitchenwarestation.com>

NOTE: Spare Parts can be purchase directly on KitchenWare Station official website, or contact customer service department if part not found.



LIMITED WARRANTY

Thank you for purchasing KitchenWare Station's product. This DY model's electric fryers were tested and meets our stringent quality standards. This product is warranted to be free from manufacturing defects under normal/ proper use and conditions for 1 year.

To register your warranty for this product, complete the warranty registration form provided in the package, and send it back to us. Or register online by visiting www.kitchenwarestation.com/registration.

If you have any questions or comments, please do not hesitate to Email our customer service team: customerservice@kitchenwarestation.com . Please specify the model number and order ID so our customer service department can assist you.

KitchenWare Station's obligation and liability under this warranty is expressly limited to repair or replacement for equipment that proves to be manufacturing defects under normal/ proper use within the applicable warranty period.

This warranty does not apply to defects due directly or indirectly to fire, water, burglary, misuse, abuse, negligence, accidents, repairs, alterations, lack of maintenance, punitive damages, loss of use, down time, lost profit, improper installation by unauthorized persons, low voltage conditions, inadequate wiring or normal wear and tear. Defects mentioned above are not manufacturing defects and are strictly the responsibility of the purchaser. Under no circumstances will KitchenWare Station be liable for incidental or consequential damages resulting from defective products. Seller shall in no event be liable for death, injuries to persons or property, or for incidental, contingent, special, or consequential damages arising from the use of our products.

Warranty valid only in the 48 contiguous United States plus the District of Columbia.

KitchenWare Station reserves the right to change the price and specifications of the equipment and/ or material without notice. Prices are F.O.B plant of manufacture.

Any instructions or warranty included in this manual may be subject to change without notice. For the most up to date instructions and warranty information, please visit our official website.

To receive warranty instructions and return authorization, please email KitchenWare Station Customer Service.

For more information regarding warranty and limitation, please visit www.kitchenwarestation.com/warranty-information/

