

ELECTRIC COUNTER TOP FRYER

Single & Double models

OPERATION MANUAL

EL-6
EL-15
EL-25
EL-2x6
EL-2x15
EL-2x25



EL-2x6 Shown



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Introduction

Congratulations on the purchase of your Cecilware Counter Top Fryer. Please take time to carefully read through this manual to ensure the machine is operated and maintained properly. This will enable the best possible performance from this product for many years.

Cecilware will not accept liability for the following if:

- *The instructions in this manual have not been followed correctly.
- *Non-authorized personnel have tampered with the machine.
- *Non-original spare parts are used.
- *The machine has not been handled and cleaned correctly.
- *There is any use damage to the unit.

Packaging

Cecilware prides itself on quality and service, ensuring that at the time of packing, all products are supplied fully functional and free of damage.

Provided in this package are the following:

- * Fryer (selected model)
- * Basket (s)
- * Manual

Should you find any damage as a result of freight, please contact your Cecilware dealer immediately.

Installation

Remove the Cecilware fryer from the packaging; be certain all protective plastics and residues are thoroughly cleaned from its surface.

Place the Cecilware fryer on a firm, level surface.

International standards and regulations should be consulted in order to abide by standards set in relation to positioning, spacing and ventilation. Oils used in these units are very dangerous. Take care when in use to avoid oil spilling on to open flames or mixing with other liquids, such as water, to avoid harmful damage.

Important Note:

Caution:

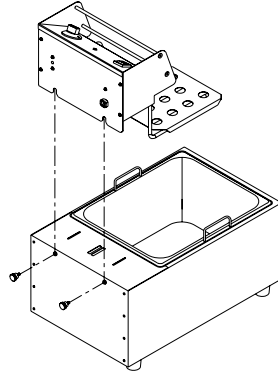
All double pot Fryers has two power supply cords. Each Fryer pot is independently controlled. Connect each plug to a receptacle that is connected to an individual branch circuit. Unplug both cords before installing, cleaning, moving, or servicing this appliance

Do not position and operate near combustible materials/flammable objects.

Note that there are 6 parts to the fryer:

- * Fryer Body
- * Oil pan
- * Element and control box
- * Element guard
- * Basket

Place the oil pan into the fryer body; then place the element and control box into the pan. Be sure to clip the rear of the control box to the fryer body. Place the guard over the element at the bottom of the pan. The fryer can now be filled with the appropriate cooking oil.



Please consult the specification chart in this manual (page 10) for the correct power supply for your model fryer. Supply the appropriate power, and connect to power supply. Your fryer is now ready to operate.

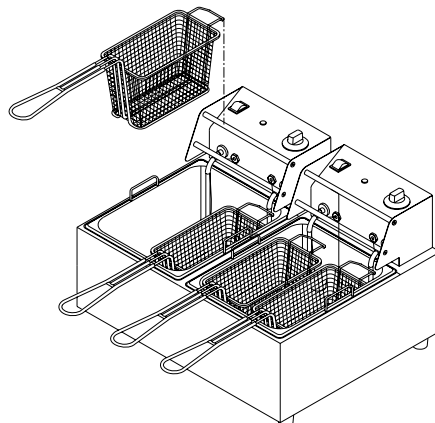
Operation

Once the fryer has been installed correctly, please consult the specification chart (page 10) for the required volume of cooking oil.

Turn the thermostat dial towards the "ON" position; the amber light will activate to confirm, and adjust the dial to the required setting.

Allow time for oil temperature to reach the required setting; while oil is heating the red light will activate; once the oil has reached the required temperature, the red light will switch off. As the oil fluctuates in temperature, the thermostat will operate to maintain set temperature. The light will continue to indicate when the fryer is heating or has reached the required temperature.

A temperature setting of between 325° F and 358° F will be sufficient for general cooking. This could vary for particular food types or individual requirements.



Cleaning, Care and Maintenance

Switch off the power and disconnect from the power source.

The fryer should be cleaned after each day's operation, however it may require to be cleaned more often, depending on the volume of production.

The fryer must be left to cool before cleaning. Empty oil from the pan. If the oil is to be reused, it is recommended that it be filtered with the Cecilware Fry saver® Filtration System to ensure longer yield and a better quality in the cooked product. **Note: the 15 lb. fryer is fitted with a drain valve.**

Once the oil has been emptied from the fryer, the control box can be tilted back to remove the pan from the body. The pan can be washed using warm soapy water.

The main body can also be washed in warm soapy water, but be sure to unclip the control box and element first. The control box **cannot** be immersed in water; however, the control box can be wiped down with a damp cloth. Warm soapy water is recommended for cleaning. Prolonged use of cleaning agents can damage stainless steel.

Safety

*The Cecilware fryer does not contain **any** user-friendly parts. A Cecilware Recommended Qualified Service Technician should carry out repairs if necessary. Do not remove any components or service panels on this product.

*Switch off power to and disconnect from the main power source while cleaning.

Ensure oil levels are maintained above the minimum indicated level in the fryer. Failing to maintain the required level may result in fire.

Ensure oil is changed regularly. Used oil breaks down after use and can result in fire, as its flash point is reduced, and it is more prone to surge boiling.

Note: products containing humidity/moisture will cause surge boiling when placed in hot oil.

The basin should remain uncovered during frying.

Hot oil causes serious damage to skin. Avoid skin contact with hot oil.

Do not immerse unit in water or use water jets to clean.

If the power cord is damaged, it must be replaced by a **Cecilware Service Agent or Recommended Qualified Service Technician** in order to avoid a hazard.

Important Note:

Caution:

All double pot Fryers has two power supply cords. Each Fryer pot is independently controlled. Connect each plug to a receptacle that is connected to an individual branch circuit. Unplug both cords before installing, cleaning, moving, or servicing this appliance.

Trouble Shooting

If your Cecilware Fryer does not operate, please check the following before placing a service call.

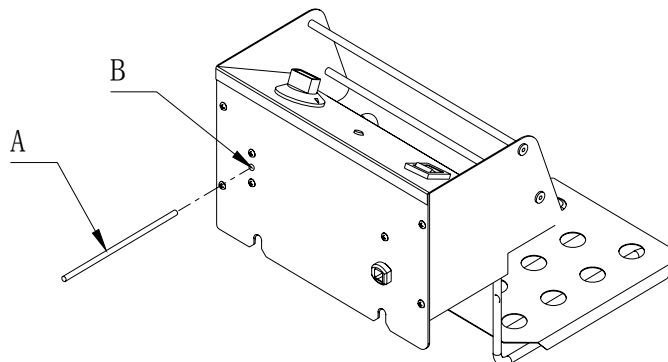
Top Fryer	EL-6, EL-15, EL-25, EL-2x6, EL-2x15	
Problem	Cause	Remedy
Oil not heating. Indicator light is off	1. Mains power supply	1. Check mains power supply
	2. Element/ control unit not correctly located	2. Follow the steps on page 2 to correctly locate
	3. Fuse in the plug has blown	3. Replace the fuse in the plug with correctly rated fuse
	4. Plug and lead are damaged	4. Call service agent or qualified technician
	5. Internal wiring fault	5. Call service agent or qualified technician
	6. Thermal cut-out has activated	6. Remove reset button cover (A) press button (B) to reset. See Diagram for Thermal Cut Out Reset below. If problem persists call service agent or qualified technician
Oil is heating & Indicator light is on	1. Thermostat or heating element has failed	1. Call service agent or qualified technician
Indicator light is not on but appliance is operating normally	1. Faulty pilot light	1. Call service agent or qualified technician
	2. Oil has reached the set temperature	2. Use fryer normally

Please ensure:

- * There is correct power supply.
- * The machine is plugged in correctly and power is switched on.
- * The thermostat dial has been turned on.

Note all Cecilware products are tested prior to packaging.

Diagram: Thermal Cut Out Reset



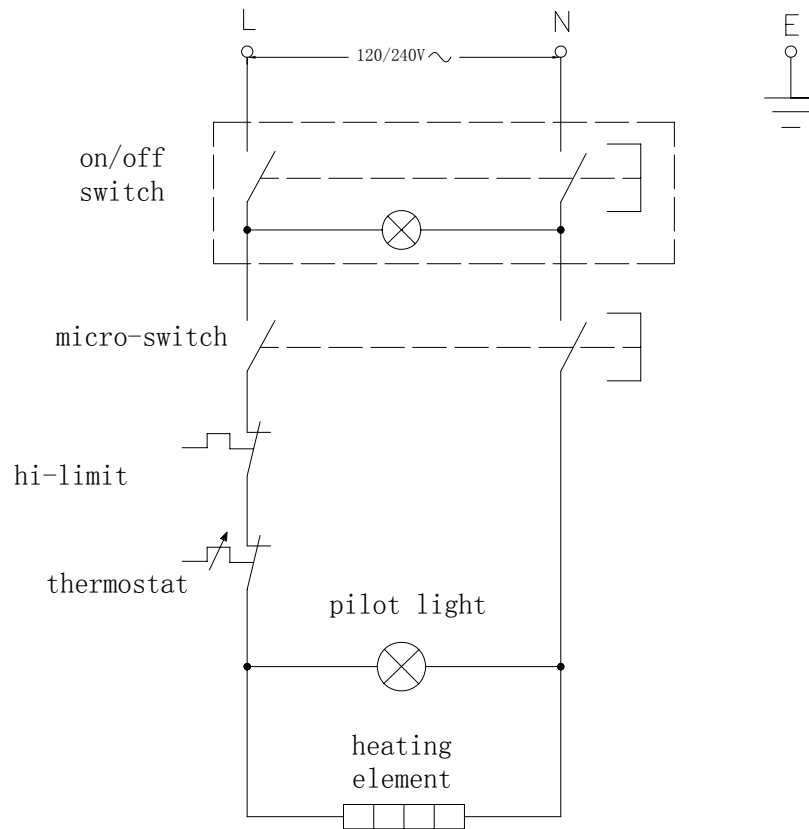
Compliance

Cecilware products have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

As testimony to such compliance Cecilware products carry the following marks/symbols:

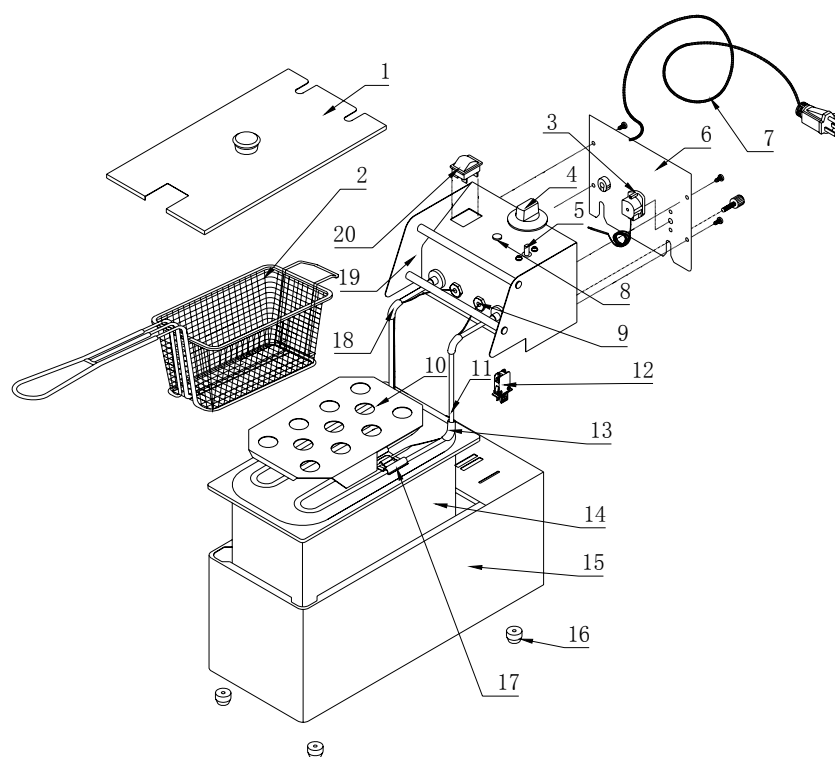


Electrical Diagram

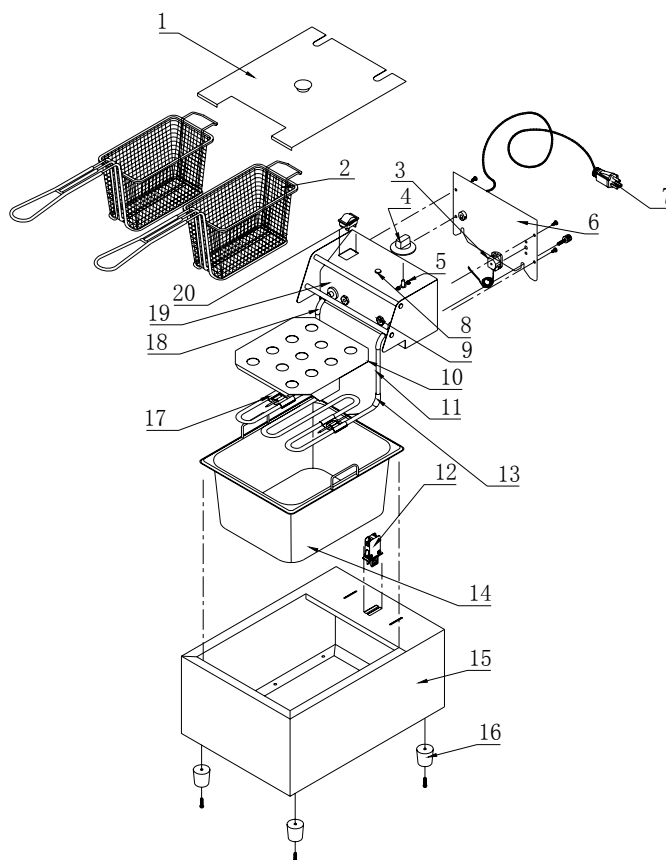


The above circuit diagram has been provided to assist qualified technicians. Cecilware agents or Recommended Qualified Service Technicians should carry out repairs if needed. Do not remove any components or service panels on this product.

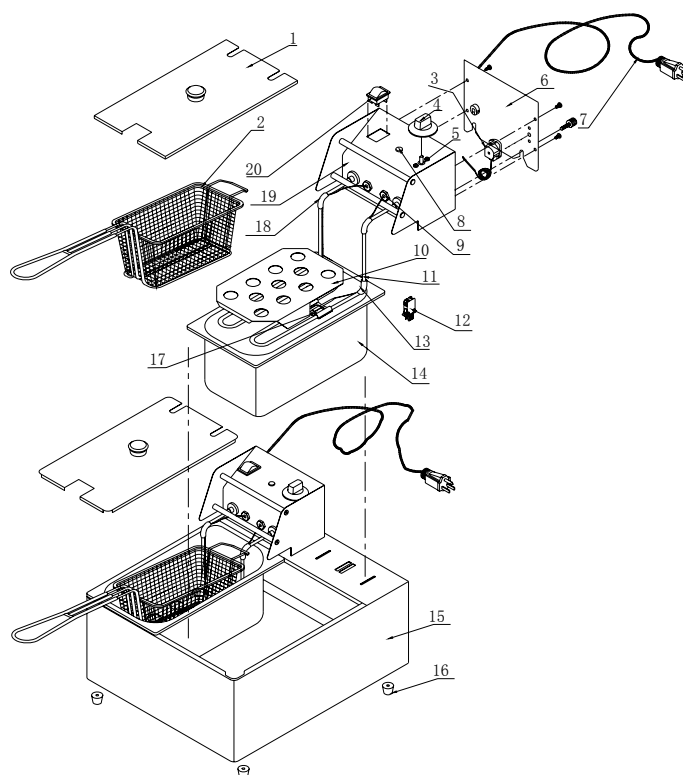
Explosion View
EL – 6



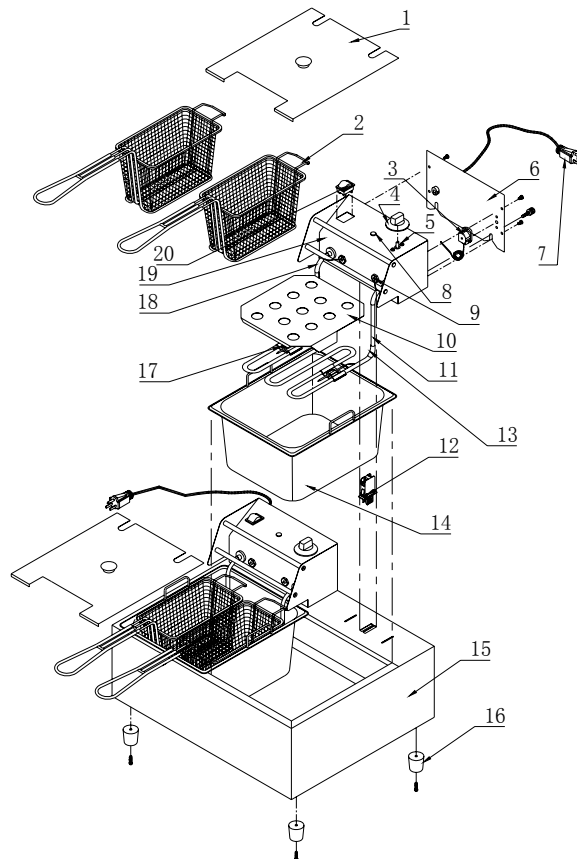
EL – 15/EL –25



EL – 2 x6



EL – 2 x15/EL – 2 x25



Spare Parts List

		EL -6		EL – 2 x 6		EL - 15 120v EL – 25 240v		EL -2x15 120v EL-2x25 240v	
NO	Description	Qty	Part No	Qty	Part No	Qty	Part No	Qty	Part No
1	Optional Fry Tank Cover	1	08049	2	08049	1	08020	2	08020
2	Basket	1	08050	2	08050	2	08021	4	08021
3	Hi – Limit	1	08025	2	08025	1	08050	2	08025
4	Thermostat Dial	1	08026	2	08026	1	08026	2	08026
5	Thermostat	1	08027	2	08027	1	08027	2	08027
6	Back Plate	1	NA	2	NA	1	NA	2	NA
7	Cord & Plug – 120 v	1	08055	2	08055	1	08055	2	08055
	Cord & Plug – 240 v	NA	NA	NA	NA	1	08047	2	08047
8	Pilot Light – 120 v	1	08032	2	08032	1	08032	2	08032
	Pilot Light – 240 v	NA	NA	NA	NA	1	08067	2	08067
9	Stuffing Box	2	NA	4	NA	2	NA	4	NA
10	Element Cover	1	NA	2	NA	1	NA	2	NA
11	Heating Element – 120 v	1	08051	2	08051	1	08034	2	08034
	Heating Element – 240 v	NA	NA	NA	NA	1	08046	2	08046
12	Micro Switch	1	08029	2	08029	1	08029	2	08029
13	Bulb Clamp 2	2	08030	4	08030	2	08030	4	08030
14	Fry Tank	1	08052	2	08052	1	08022	2	08022
15	Main Body	1	NA	1	NA	1	NA	1	NA
16	Feet	4	08031	4	08031	4	08031	4	08031
17	Tube Clamp – 120 v	2	08053	4	08053	2	08023	4	08023
	Tube Clamp – 240 v	NA	NA	NA	NA	2	08053	4	08053
18	Bulb Clamp 1	2	08033	4	08033	2	08033	4	08033
19	Electrical Head	1	NA	2	NA	1	NA	2	NA
20	On/Off Switch – 120 v	1	08054	2	08054	1	08054	2	08054
	On/Off Switch – 240 v	NA	NA	NA	NA	1	08024	2	08024

*NA = not available except by special order.

Specifications

MODEL	FAT CAPACITY	DESCRIPTION	ELECTRICAL	DIMENSIONS (WxDxH)
EL-6	6 lbs.	SINGLE TANK	120V, 1.8KW, 15A	7 ½"x17½"x12 ¾"
EL-15	15 lbs.			11"x17½"x15 ¾"
EL-25	15 lbs.		240V, 3.2KW, 15A	11"x17½"x15 ¾"
EL-2x6	(2x) 6 lbs.	TWIN TANK	120V, (2x)1.8KW, (2x)15A	14½"x17½"x12 ¾"
EL-2x15	(2x)15 lbs.			21 ¾"x17½" x15 ¾"
EL-2x25	(2x)15 lbs.		240V, (2x)3.2KW, (2x)15A	21 ¾"x17½" x15 ¾"



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