PART # 308633

Eagle Group Electric Fryers

OPERATING INSTRUCTIONS

Models #EF10-120, EF10-240, EF102-240, CLEF10-120, CLEF10-240, CLEF102-240

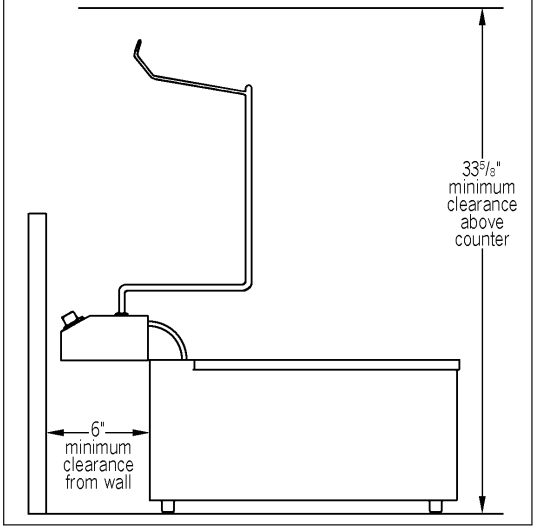
CAUTION

INSPECT CONTENTS IMMEDIATELY AND FILE CLAIM WITH DELIVERING CARRIER FOR ANY DAMAGE.
SAVE YOUR BOX AND ALL PACKING MATERIALS.
YOU ARE RESPONSIBLE FOR DAMAGE TO YOUR UNIT IF RETURNED IMPROPERLY PACKED.

NOTE: INTENDED FOR OTHER THAN HOUSEHOLD USE. THIS COMMERCIAL APPLIANCE MUST BE INSTALLED WITHIN SURROUNDINGS AND VENTILATION REQUIREMENTS AS DICTATED BY NATIONAL AND/OR LOCAL CODE.

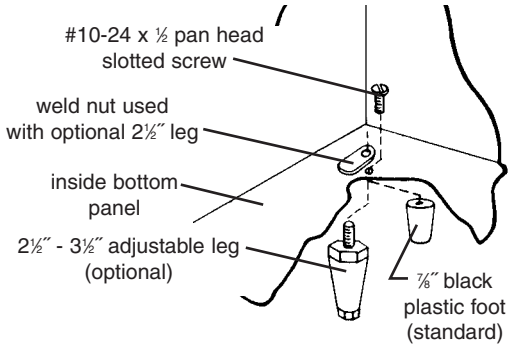
INSTALLATION

Step 1: Select suitable location for your fryer.



Step 2: Attach feet and mounting hardware (packaged separately for shipping purposes).

- For standard ⅞″ feet, use supplied pan head screws.
- For optional 2½″ feet (part #309197), these are mounted by screwing the ⅜″ studs into the weld nuts provided.



NOTE: Although this unit is manufactured in accordance with UL and NSF standards, local electrical and sanitation codes vary and should be checked for compliance. Approved fire safety and hood systems should be installed around any fryer installation.

ELECTRICAL SPECIFICATIONS

models	*volts*	*watts*	*amps*	*phase*	*wire size (min.)*	*fuse (min.)*
EF10-120, CLEF10-120	120	1800	15.0	1	14	15A
EF10-240, CLEF10-240	208	4130	19.9	1	10	30A
	240	5500	22.9	1	10	30A
EF102-240, CLEF102-240	208	8260	39.8	1	6	50A
	240	11000	45.8	1	6	50A

Models #EF10-120 and CLEF10-120

The EF10-120 is wired for use with a standard 120VAC receptacle and may be plugged into any convenient outlet. This unit requires 15 amps to produce 1800 watts and should be used on a dedicated circuit.

Models #EF10-240 and CLEF10-240

The EF10-240 is supplied with a service cord for use with a NEMA 6-30 receptacle wired with a No. 10 wire size (minimum).

Models #EF102-240 and CLEF102-240

This double fryer requires field wiring. To make the connections, raise the heating elements and remove the fat kettles. Remove the two screws that secure the junction box cover. Using 1″ conduit and AGW 6 wire suitable for 75°C (167°F) service minimum, connect power to the terminal block(s) as shown in the wiring diagram.

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Before use: clean the heater and pan with a mild detergent to remove any residual oil and dust left from manufacturing and shipping. Rinse the pan and heater and dry thoroughly.

FRYER OPERATION

1) Fill the pan with fat or shortening until level indicator line is reached.
   - Longer fat life and higher quality food will result with the use of a top grade commercial shortening with a high smoke point and resistance to breakdown.
   - If solid shortening is used, pack the fat around the heating element and set the thermostat between 200˚F and 250˚F. Continue adding fat until the proper level of melted fat is attained.

   NOTE: On 240-volt units, for daily startup, preheat to 300˚F for five minutes to prevent premature tripping of the "HI-LIMIT" switch.

   CAUTION: NEVER OPERATE THE UNIT WITH FAT LEVEL ABOVE THE INDICATOR LINE. EXCESS SPLATTER AND PERSONAL INJURY COULD RESULT.
2) After proper fat level is obtained, set the thermostat dial for desired cooking temperature. While preheating, the amber light will stay on. When the selected temperature is reached, the indicator light will go out.
3) When the fat is at the proper temperature, cooking can commence. Load fry baskets to one half their capacity. Overloading the baskets will result in improperly cooked food.
4) After the food has been cooked, lift the baskets from the fat and hang on the kettle handles to allow the excess fat to drain from the product.

Note: If the temperature of the fat should get too high or if the elements are left "ON" in the raised position, the "HI LIMIT" control will turn off the unit. This is indicated by the red "HI LIMIT" indicator lamp. If this occurs, turn the thermostat to "OFF", allow the fryer to cool and press the red reset button on the back of the control panel. The thermostat can be reset to the desired temperature and frying can be resumed.

MAINTENANCE AND CLEANING RECOMMENDATIONS

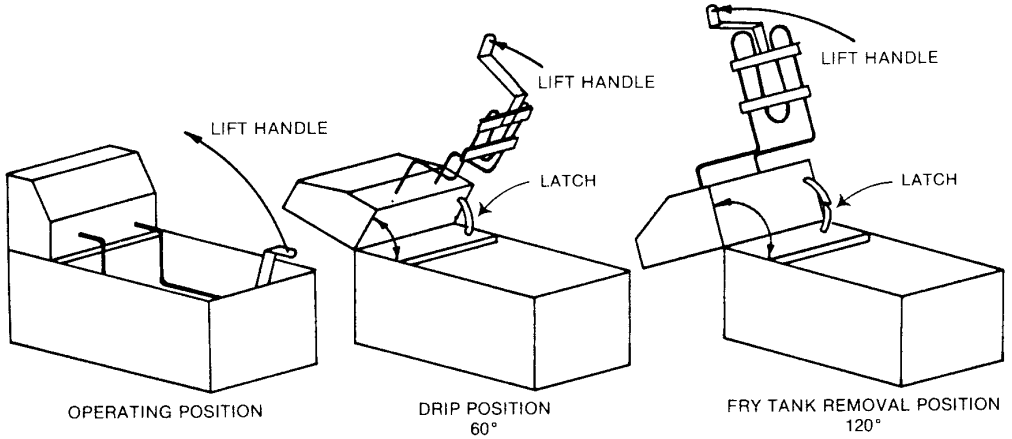
This fryer was designed for ease of disassembly and cleaning. A clean fryer performs better and safer, produces a higher quality product, and reduces maintenance costs.

DAILY:

1) When finished using the fryer at the end of the day, turn to the "OFF" position and allow the fat to cool to a safe handling temperature.
2) Remove fry baskets and clean using standard dish washing detergent. Be sure to rinse thoroughly.
3) Raise heating element(s) to the first stop, allow the fat to drain for several minutes and then raise the element(s) to the fully raised position. Be sure that the latch has properly engaged. See *figure 1* at bottom.
4) Using gloves or pot holders, remove the fry tank and drain fat. For extended fat life, filter into clean container.
5) Wash and rinse the tank thoroughly. Dry completely before refilling fryer.

WEEKLY:

1) Drain and clean as above.
2) Replace tank and fill with a mixture of water and a commercially quality kettle cleaner suitable for use with stainless steel.
3) Clean per the cleaner manufacturer's instructions.
4) Rinse and dry thoroughly. A vinegar and water solution may be used for the final rinse.



LATCH IS UNDER SPRING TENSION AND WILL SECURE HINGED TOP ASSY. AT 60° AND 120° POSITIONS: TO RELEASE LATCH; HOLD HANDLE, PUSH IN ON LATCH WITH THUMB UNTIL LATCH RELEASES, LOWER HEATING ELEMENT SLOWLY.

CAUTION: DO NOT TOUCH HEATING ELEMENT.

figure 1

Troubleshooting

The most common trouble with a deep fat fryer is improper heating. This can be either too much heat, too little heat or no heat at all. An authorized service agent should perform the following tests and maintenance. See *figures 3*, *4*, and *5* on back page for wiring diagrams.

I. PROBLEM: NO HEAT. THE PILOT LIGHT DOES NOT LIGHT.

POSSIBLE CAUSES:

A. Hi-limit control has tripped due to high fat temperature.
B. Loss of power to the fryer unit.
C. Thermostat not completing circuit to heater.

REMEDIES:

A. Reset the hi-limit control.
B. Check plug and line fuses from branch circuit.
C. Check thermostat for continuity.

II. PROBLEM: INSUFFICIENT HEAT. THE PILOT LIGHT OPERATES, BUT THERE IS NO HEAT OR INSUFFICIENT HEAT TO PROPERLY COOK THE FOOD.

POSSIBLE CAUSES:

A. The thermostat is out of adjustment.
B. The heating element may be burnt out.

REMEDIES:

A. Adjust the thermostat. (This must be done by a qualified serviceman.)
B. Replace the heating element as follows:
   1. Disconnect the electrical power from fryer and remove rear panel from the control panel. (5 screws)
   2. Disconnect latch spring from rear panel.
   3. Remove thermostat and hi-limit bulb clips and the heater support bars from the heater element.
   4. Unscrew the mounting nuts and electrical connections from element and remove element from control panel.
   5. Install new element by reversing Steps 1 thru 4.

CAUTION: Replacement element must have the same voltage rating as the voltage listed on the rating plate attached to the rear of the unit. Eagle Group replacement elements display this information on the heater sheath.

III. PROBLEM: TOO MUCH HEAT. HI-LIMIT CONTINUES TO LIGHT.

POSSIBLE CAUSES:

A. Thermostat is out of adjustment or broken.
B. Hi-limit control has failed.

REMEDIES:

A. Let fat cool. Reset the hi-limit control and turn on the fryer. If the hi-limit does not light immediately, check the thermostat adjustment.
B. If hi-limit continues to light when fat is cool, replace hi-limit control. This control opens at approximately 440 degrees fahrenheit.

CAUTION: Never attempt to adjust the high-limit control. This is set at the factory and must be replaced if not operating properly.

Wiring Diagrams

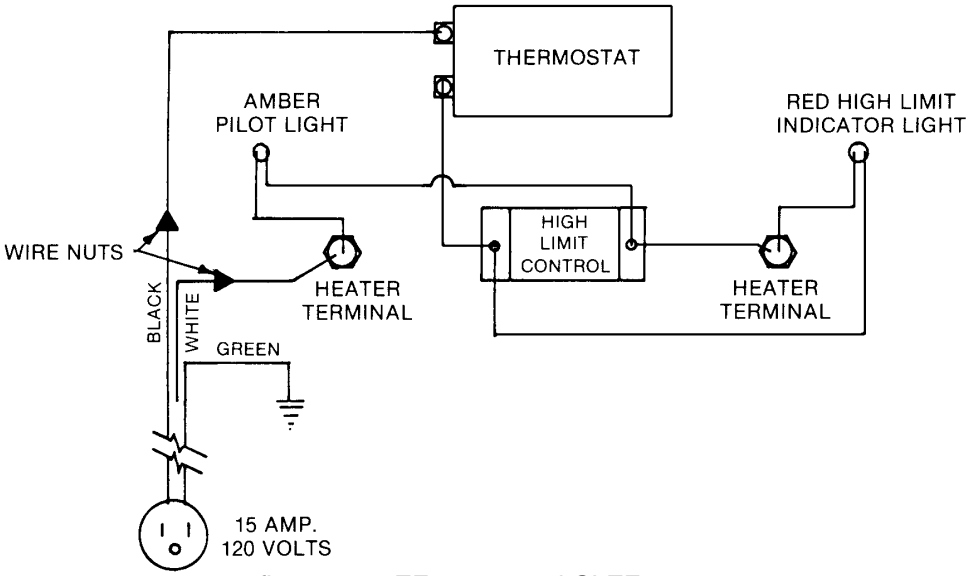


figure 3 – #EF10-120 and CLEF10-120

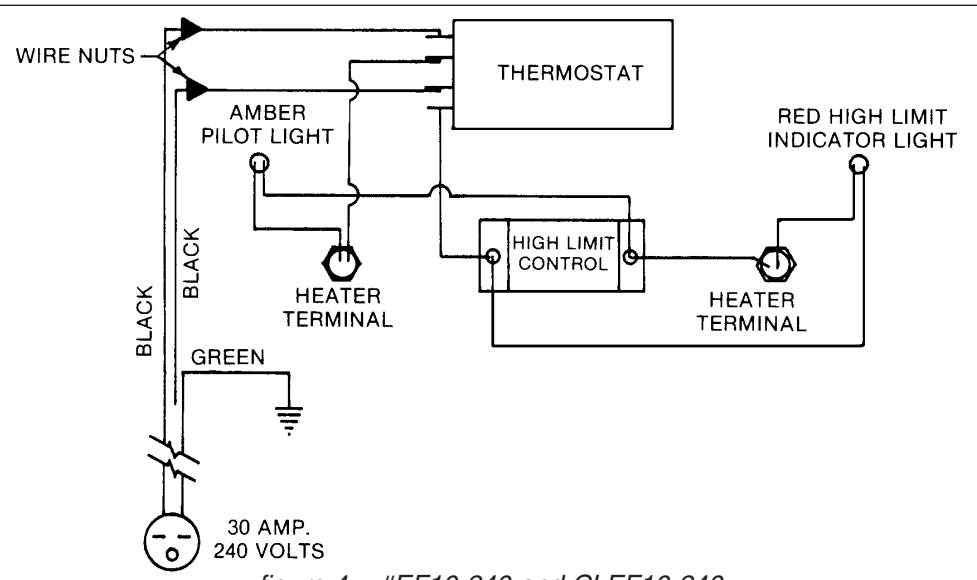


figure 4 – #EF10-240 and CLEF10-240

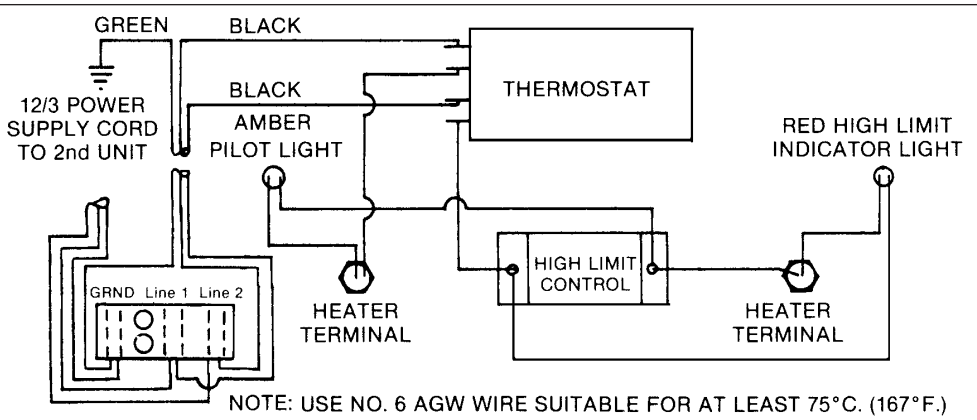


figure 5 – #EF102-240 and CLEF102-240

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