



PrepPal *CookRite* Mixrite



## COUNTERTOP ELECTRIC FRYERS MANUAL

ACEF-10 / ACEF-16 / ACEF-32

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## Safety Precautions

- Read these safety instructions thoroughly before connecting this product to the main power supply.
- Retain the manual for future reference and ensure it accompanies the appliance during transfer.
- Place the appliance in a location that is out of reach of children and secure the power cable to prevent it from being pulled down.
- Do not operate the appliance using an external timer or separate remote control.
- Before switching on, make sure that the voltage of your electricity supply is the same as that indicated on the rating label. ACEF-10 is designed to operate on 120V/60Hz/1ph, ACEF-16 & ACEF-32 on 208~240V/60Hz/1ph. Connecting it to any other power source may cause damage.
- Always unplug the appliance when not in use, during any malfunction, or when you leave the room. Additionally, unplug the appliance in the event of a power outage.
- Regularly check the main power cord for damage. Do not use the device if the cord or equipment is damaged.
- Do not immerse the appliance or any of its parts in water.
- Always pull the plug by the base, not by the cable.
- If the supply cord is damaged, it must be replaced by the manufacturer, a service agent, or other qualified individuals to prevent any hazards.
- Never leave the appliance operating unattended.
- Do not use the appliance outdoors.

## Safety Precautions

- Not intended for household use.
- Allow the appliance to cool completely before moving, cleaning, or storing it. Always carry it by the designated handles and ensure it is unplugged before handling.
- Never use accessories or parts from other manufacturers or those not specifically recommended by the manufacturer. Doing so will void your warranty.
- Use only edible oils and fats; do not use mineral oils or lubricants.
- Do not remove the heater while the plug is still connected to the power supply. Always unplug the appliance first.
- Do not attempt to repair the appliance yourself; always consult a qualified professional.
- Regularly inspect the main cable for any damage. Do not use the appliance if the cable or appliance is damaged. Any repairs must be conducted by a qualified electrician.
- Avoid touching the hot parts of the appliance and keep the power cord away from heated surfaces.
- Do not damage the fine wire of the temperature sensor next to the heating element. If food falls into the oil from the side of the basket, remove the basket, unplug the device, remove the heater, and then use a pointed tool to retrieve the food.
- **CAUTION:** This product features two power supply cords. Connect each plug to a receptacle on a separate branch circuit. Unplug both cords before moving or servicing the appliance. (Applicable for ACEF-32 only)
- Failure to use the appliance in accordance with these instructions voids any liability on our part.

## Hot Oil

- The Deep Fryer becomes very hot during use. Always wear protective clothing (gloves, goggles, apron, etc.) and use tools (such as prongs) for safety.
- Oil may not visibly show when it's hot unless it is boiling.
- Do not move the appliance while it contains hot oil. Unplug it and allow it to cool down first.
- Do not pour hot oil into plastic containers, as they may melt.
- Do not pour hot oil down the drain, as it may cause the drain to melt and could lead to an explosion in the water trap.
- Do not fill the appliance with hot oil.
- If you must add hot oil, ensure there is already warm oil in the pan or that the pan is completely dry. Adding hot oil to a pan with water droplets can cause the water to rapidly evaporate, leading to splattering of hot oil throughout the kitchen and potentially affecting anyone nearby.
- Ensure that no objects accidentally fall into the hot oil.
- If the oil catches fire, do not use water to extinguish it. Water is heavier than oil and will sink beneath the burning oil, causing it to float and spread. The high temperature will also cause the water to evaporate rapidly, dispersing the hot burning oil.
- If the oil catches fire, unplug the appliance and call the fire service. Follow their instructions carefully.

## First Aid for Burns

- Cool the affected area under running tap water.
- Seek medical attention.
- If the victim is unconscious, follow basic first aid guidelines (such as placing them in the recovery position and performing CPR if necessary).

## Hygiene

- Do not allow the oil to boil. Boiling oil can evaporate and condense throughout your home, leading to the accumulation of oil in air exhaust ducts, which can attract mold, ants, and cockroaches.
- Always keep the appliance clean, as it comes into direct contact with food.

## Frying

- Never operate the appliance without oil in the pan.
- Ensure the oil level is between the minimum and maximum markings inside the pan.
- Never overfill the pan, as hot oil may spill.
- Make sure your food is as dry as possible before frying.

## Installation

1. Carefully remove the fryer from the packaging. You may want to keep the packaging for future use.
2. Read these instructions carefully before use.
3. We recommend cleaning the fryer before use.
4. Place the fryer in the position where it will be used. It must be on a level surface that can support the fryer and its contents, and out of reach of children.
5. Ensure that the fryer is installed in a well-ventilated area.
6. Ensure that the fryer is placed in an open area and avoid placing it under any overhead cabinets or other obstructions.
7. The fryer electrical head has two locating buttons that need to be aligned (Fig 1).

**NOTE:** Ensure that the oil pan is evenly placed into the main body of the fryer. Then, follow two simple steps to insert the components into the fryer cavity (see Figures 2 and 3). Place the electrical head into the support bracket, ensuring that Point A is aligned with the component bracket pin guide rail. Then, gently pull the fryer's electrical head forward to lock Point B into the first position.

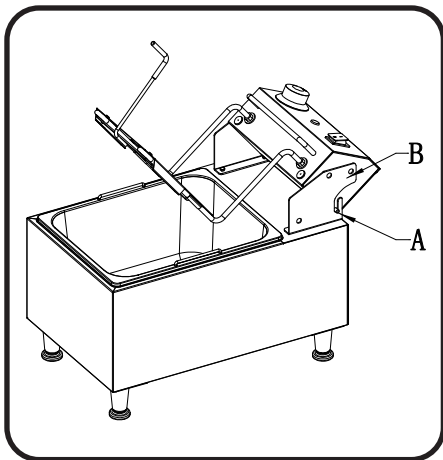


Fig.1

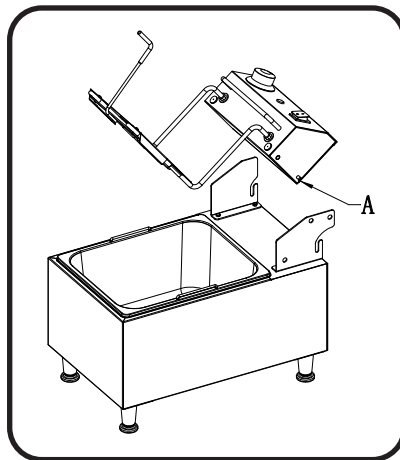


Fig.2

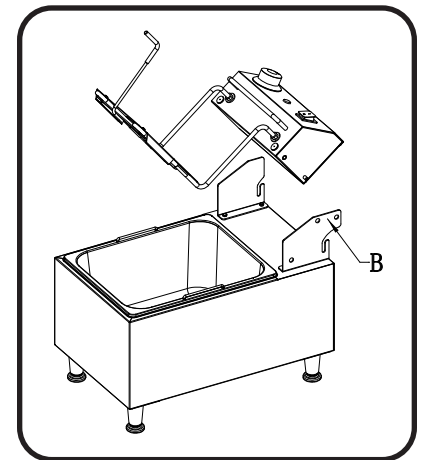


Fig.3

**NOTE:** These steps can be repeated in reverse for cleaning purposes.

**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.

## Electrical Specifications

Model	ACEF-10	ACEF-16	ACEF-32
Voltage	120V	208V~240V	208V~240V
Frequency	60Hz	60Hz	60Hz
Power	1.7kW	2.9kW~3.8kW	(2) 2.9kW~3.8kW
Phase	1	1	1
Plug	5-20P	6-20P	6-20P
Temperature Range	105-375°F	105-375°F	105-375°F
Number of Oil Tanks	1	1	2
Frying Baskets	2	1	2
Oil Capacity (lb)	10	16	32

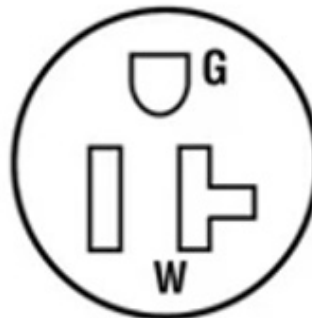
**NOTE:** Frying overly wet food or loading too much food can cause excessive boiling. The cooking amount should be based on the recommended normal volume. Ensure the Power Switch is OFF then plug into the appropriate outlet.



5-20P



6-20P



5-20R




6-20R



## Operating Instructions


1. Add the oil slowly until the correct level is reached, which should be between the minimum and maximum marks.
2. Plug the power cord into the main supply.
3. Set the temperature control to the desired temperature.
4. The power indicator light will turn on. (Note: Be sure to wait until the oil in the fryer reaches the correct temperature and the power indicator light turns off before adding food.)
5. Place the fry basket on the hook and carefully add the food to be fried into the basket.
6. Lift the basket and gently lower it into the oil.

**NOTE:** If you accidentally turn on the fryer with no oil or insufficient oil, the fryer will automatically shut off after reaching a certain temperature to prevent damage to the immersion heater. If this occurs, please unplug the fryer.

 **WARNING:** Be cautious of hot oil splashing. When your food is cooked, carefully lift the basket out of the pan and place it on the hook to let excess oil drain back into the pan. After using the fryer, turn the temperature control to the lowest setting, switch it off, and unplug it from the main power supply. Once the fryer has cooled completely, cover it with the dust cover and store it.

## Maintenance and Cleaning Recommendations

**NOTE:** Proper maintenance is essential for the lifespan and performance of the fryer. Unplug the cord and allow the deep fryer to cool completely before cleaning or moving it. During cleaning, check the heating element for any crumbs or debris. If debris is trapped in the heating element, it may cause the thermal cutout to malfunction, resulting in the unit shutting down.

 **WARNING:** Although the fryer may seem cool, exercise caution when touching the immersion heater, as it remains hot for a while.

1. Turn the thermostat to the “OFF” position, switch off the power, and then unplug the fryer.
2. Allow the oil/fat to cool to a safe handling temperature.
3. Remove the fry basket and clean it with standard dishwashing detergent. Be sure to rinse it thoroughly.
4. After the oil has cooled, use the insulated handle on the component assembly to lift the heating element to the first stop position.
5. Allow the oil/fat to drain for a few minutes, then raise the heating element to the fully raised position. Ensure that the latch is properly engaged.
6. Use gloves or heat-resistant pads to remove the fryer basket and drain the grease. Depending on the quality of the oil/fat, you may either replace it or filter it for further use.
7. For detailed cleaning, the electrical head can be completely removed from the fryer body.

**NOTE:** The body, basket, and pan can be cleaned in a dishwasher or by soaking in water. Before reassembling, make sure that the body, basket, and pan are completely dry.

## Maintenance and Cleaning Recommendations

### CAUTION!

1. Do not use harsh or abrasive cleaners, as they may damage the fryer. Avoid getting the control panel wet and do not allow water to flow over the equipment.
2. Wipe the control panel with a clean dry cloth.
3. Rinse and dry thoroughly.
4. Set the jacket on a dry, level surface.
5. Insert the pan into the jacket and secure it in place.

## Troubleshooting

Issue	Cause	Solution
No heat, the indicator light does not light	Power switch has not been turned on	Check the unit is correctly plugged in and turned on
	Plug/cord damaged	Call for service
	Food debris struck on or between heating elements	Power off fryer, let the fryer cool and then clean on or around elements removing the food debris
Indicator light is on but there is no heat or insufficient heat to properly cook the food	The thermostat is out of adjustment	Adjust the thermostat (This must be done by a qualified serviceman)
	The heating element may be burnt out	Call for service


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