

Operation

Follow these same instructions for each well of a two well unit. Each well operates independently and may be operated at different temperatures.

1. The EFT-32 requires the use of two cords. Be sure to unplug both cords prior to moving, testing, or repairing this product.
2. Remove basket(s) (I) from fryer.
3. Fill or add oil/solid shortening to the Well (F). Always maintain oil level between High Oil Level (C) and Low Oil Level (D) as indicated on the Element Holder Vertical Support Bracket (J). (See Figure 1) **DO NOT** under-fill or over-fill.
4. Adjust the Thermostat Control Dial (A) to the desired temperature; the Temperature Ready Light (G) indicates when the elements are energized. If solid shortening is used, pack the fat around the heating element and set the temperature between 200~250°F so the fat will melt slowly as it covers the heating elements. The melted fat should not exceed the high level mark nor should it drop below the low level mark found on the Element Holder Vertical Support Bracket (J). This will reduce smoking and risk of fire.
5. Allow the oil to preheat and come up to recommended cooking temperature. The Temperature Ready Light (G) will cycle off when the oil has reached the set temperature.



WARNING

Fire Hazard.

Overheated oil or oil vapors can ignite causing a fire. Monitor oil temperature, quality and level. Use and maintain oil vapor removal system.

6. Dry food product or remove ice crystals from food prior to frying.
7. Load each basket **NEVER** more than halfway full.
8. Carefully lower the basket into the cooking oil. Food should remain in fryer as per manufacturer's recommended cooking time.
9. When food is finished, hook the basket on the Basket Support Bar (K) using the Basket Hooks (L). This will allow the excess oil to drain back into the well. Prepare as directed by food manufacturer.

Oil Tips

1. Use oil that is recommended for frying foods.
2. Cook at temperatures that are recommended by food manufacturer.
3. Change oil when oil becomes **noticeably darkened** from food particles that burn when subjected to prolonged heat.
4. Change oil when there is a noticeable foul odor or when the oil smells like the food cooked in it.
5. To re-use oil, use a few layers of cheese cloth to filter excess particles only after oil has cooled.
6. Cover oil overnight using the Well Cover (M) provided.

Safety Reset Switch

The units are equipped with a switch that cuts off power if the oil temperature reaches 430°F (221°C). This switch has a manual reset. The reset switch is located on the back of the unit (Figure 2).

The switch will activate if the oil temperature reaches 430°F. Before resetting the safety switch, check for these causes.

Possible causes for the safety reset switch to activate are:

- Dirty oil
- Too little oil in fry well
- Heating elements not in proper lowered position

TO RESET THE TEMPERATURE SAFETY SWITCH:

1. Wait until the oil has cooled to 300°F (149°C) or below.
2. Remove the switch cover by unscrewing counterclockwise.
3. Use a pen or similar narrow tool and press the reset button down. The button should stay in the depressed position.
4. Replace the switch cover and secure by screwing clockwise.

If unable to reset the safety reset switch or the safety reset switch continues to trip, contact WINCO Technical Service.

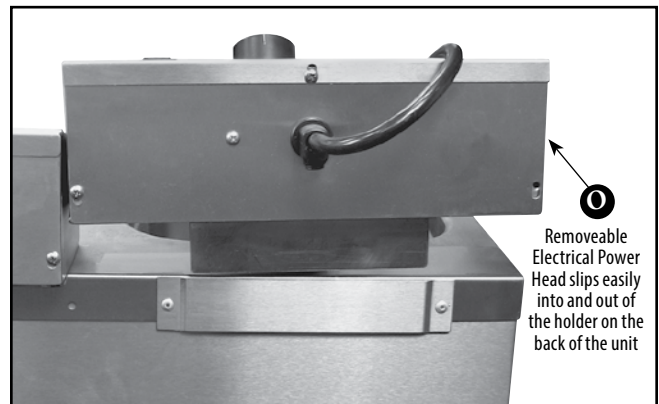


Figure 6. Removing / Replacing Electrical Power Head