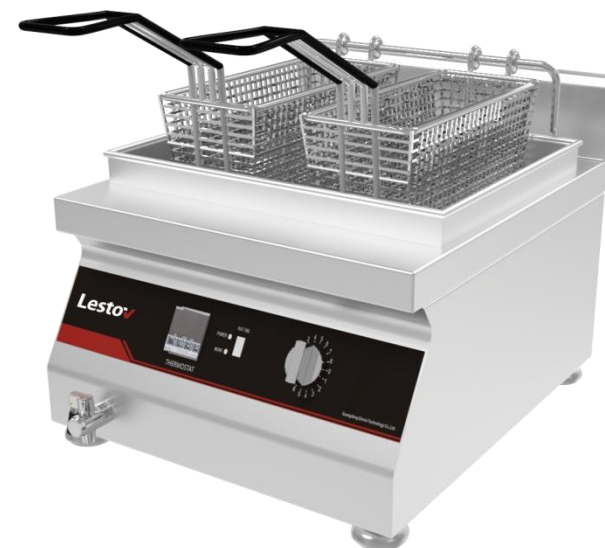


Please read this operation manual carefully before using the commercial induction fryer in the right way

Special Declaration

All the content of this manual has been already checked carefully, Any misunderstanding or printing error will be kept by the manufacturer

Any technical improvement will be recorded in the new manual which printed newly, Any change of color and design will no notice by the manufacturer, Please check the real products



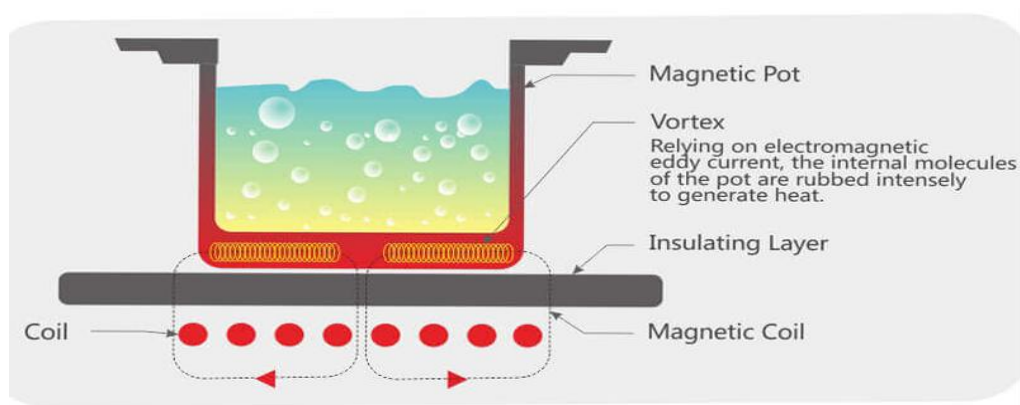
Commercial Tabletop Induction Fryer Manual

Model No.: LT-TZL-B135 / 105

- Thanks for choosing our Induction Cooker
- Please read this manual before using
- Please keep this manual after reading for checking in the future
- The company reserves the right to modify

1、 Operating Principle

The Induction cooker is a kind of new kitchen product in the kitchenware market, which had broken the traditional way of cooking by using the most advanced magnetic field induction eddy current heating technology. As the current cross, the coil and the magnetic field will be formed. When this magnetic line cross through the magnetic field and whirlpool have been formed and make the effect of a pot or boiler, heating up the food in the pot



2、 Technical Specification

(1)Magnetic field induction eddy current heating technology

Current(17-40)kHz crosses the coil and makes a magnetic field, when the magnetic line crosses the field, heat will be caused to heat the frying tank and fry the food in the tank

(2)A C: 220V Currency: 50 / 60Hz Power: 3.5KW / 5KW

(3)The requirement for the pot which used in the induction cooker

Because the no-magnetic materials have not made the magnetic line, So the whirlpool can not be formed, and so, the heat can not be made. Moreover, the magnetic materials with bad electric conduction can not make bigger whirlpools that need to make little heat ($P=I^2R$). So only high conductive materials can be used as the induction pot, such as iron pots, A3 iron pots, and stainless steel pots.

Noted: Without any operation for more than 3 hours, the cooker will shut off automatically

3、 Error and Maintenance

When the cooker do not work, please check below items:

Error	Maintenance
(1)Power on, No “Bee” Sound	
① Check the main power cable	OK
② The GFCI or air switch trip	Check leakage first, then power on
(2)Power on with “Bee”, but cannot heating	
① Switch did not turn to “0” before power on	Make the switch turn to “0”, then restart the machine
② Switch turning, but No. On LED display is the same	Switch or button damage, replace with new one
(3)When cooker working, No any response or power reduce down and return to normal and repeat this error	
	① Overheat protection, check the power connection and fan working or not ② Abnormal voltage result in over-voltage or over-current protection
(4)When heating, LED display appear “3” or “8” overheating	
	Turn off, then restart

4、 Error Code

E1	No pot	E2	Wire coil overheat	E3	Wire coil thermistor cut off
E4	IGBT overheating	E8	Overheat for bottom pot	E5	IGBT thermistor cut off
E9	Pot thermistor cut off				

If still cannot work with upper info, please contact our agent or salesman

5、 Installation and Debugging

- ❖ The water input part is at the back top part of the induction cooker. And the wire part at the bottom of the induction stove, with voltage 220V 1~, should install with suitable current leakage protection switch, and contact with the ground line. Please consult a professional about this.
- ❖ Keep the fryer’s back panel 35 CM away from the wall for maintenance. If cannot leave such distance, at least leave 5CM for heat radiation.

220V Power Cable Configuration Diagram

1. Please connect power supply according to the wiring diagram in the machine. Please carefully confirm the data on the product tag and correctly distinguish the fire wire L, zero N and earth wire.

2. The equipment configuration of the power cable used should be able to withstand the current of the equipment and firmly installed, the fixing screw must be tightened, and the ground wire must be reliably grounded.

3. When connecting power supply input cables, press the cable with U type presser sheet to prevent accidents caused by looseness.

4. The power supply of the equipment shall be connected to the power grid only after externally connected to the leakage protection switch with sufficient current capacity, it must be easily disconnected, and the ground wire must be reliably grounded without any switch control.

Rated power	1kW	2kW	3.5kW	5kW	7kW	8.5kW	10kW
Rated current	4.5A	9.9A	15.9A	22.7A	31.8A	38.6A	45.5A
cable configuration≥	single phase 3 wires 3×1.5mm ²	single phase 3 wires 3×2.5mm ²	single phase 3 wires 3×4mm ²	single phase 3 wires 3×6mm ²	single phase 3 wires 3×10mm ²	single phase 3 wires 3×10mm ²	single phase 3 wires 3×16mm ²
Leagage switch configuration≥	32A	32A	32A	60A	60A	80A	80A

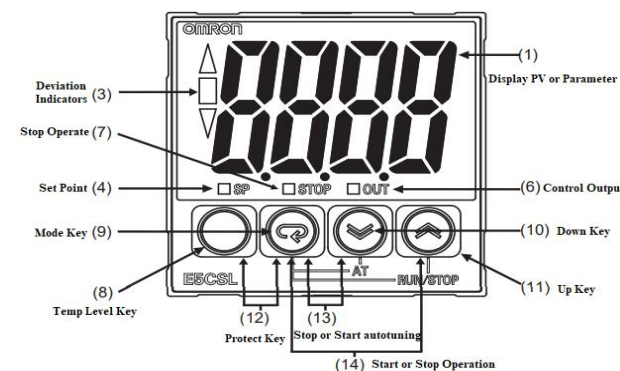
6、 Introduction of Operation

- ❖ Make the power switch to the “0” position
- ❖ After switching on, “Bee” all the LED displays will flash one time. one second later, the power light (red) flickers, and then the working lights(blue) shut down. Then Place the wok on the glass for cooking use.
- ❖ Twist the magnetic switch, the power light, and the working light flash, the cooling fan works, the display shows 1, and the stove starts work at gear 1; then adjust the switch to different power and the LED shows the working gears. When twisting the gears the stove sounds “Bee” and there are 8 gears.
- ❖ After the cook is finished, twist the switch to “0”, the LED will display “0”, the

power light and working light will be shut off, and the Motor fan will continue working for 1 Minute and then power off automatically.

- ❖ After the fan stops working, shut off the power.
- ❖ After use, controlling the close unit can not depend on the temperature detector in the stove.
- ❖ This equipment is suitable for ambient temperature: - 10 ~ 38 °C, humidity ≤90%.

7、 Thermostat Control Panel



(1) Display the Process Value (PV) , parameter, set point and parameter setting

(3) Deviation Indicators: Show the relation between the PV and the set point

▲ Lit: The PV is more than 5°C / °F higher than the set point

▼ Lit: The PV is more than 5°C / °F Lower than the set point







■ Lit: The PV is within 5°C / °F of the set point



The Relevant deviation indicator will flash during autotuning



(4) SP: Lit while the set point is display on display No.1

Out (6): Lit while the control out put is ON. Not lit while the Control Output is OFF

(7) Stop: No lit during operation. Lit while operation is stopped

- (8)  Level Key: Changes the parameter within the setting level
- (9)  Mode Key: Changes the parameter within the setting level
- (10)  Down Key: Reduces the setting
- (11)  Up Key: Increases the Setting
- (12)  +  Press these key for at least 1 Seconds in operation level or adjustment level to go to protect level; Press these keys for at least 1 second in protect level to return to operation level

(13)  +  Press these keys for at least 2 second in protect level to return to operation level. *1

(14)  +  Press these keys for at least 2 seconds to start or stop operation. *2

*1: These keys are disabled when starting and stopping autotuning has been disabled with operation control key protection.

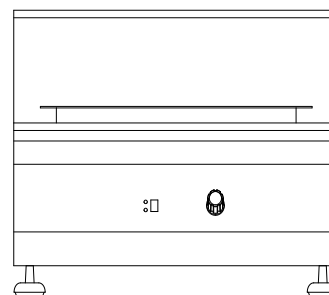
*2: These keys are disabled when starting and stopping operation has been disabled with operation control key protection.

8、 The Power Gears Parameters

5KW Countertop Commercial Induction Fryer Power Parameter								
Power Gear	1	2	3	4	5	6	7	8
Current (A)	7.2	7.2	9.6	12.3	14.8	17.3	19.9	22.5
Power (W)	1584	1584	2112	2706	3256	3806	4378	4950
Description	Gap heating, stop for 3 seconds every 3 seconds		Continuous Heating					

3.5KW Countertop Commercial Induction Fryer Power Parameter								
Power Gear	1	2	3	4	5	6	7	8
Current (A)	4.6	4.6	6.1	8.2	9.8	11.7	13.4	15.1
Power (W)	1012	1012	1342	1804	2156	2574	2948	3322
Description	Gap heating, stop for 3 seconds every 3 seconds		Continuous Heating					

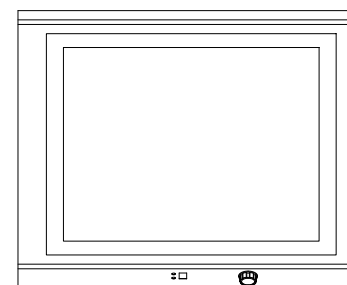
9、 The Structural representation



(Front Views)



(Side Views)




(Top Views)

10、 Safety and Maintenance


- ❖ Please read the manual carefully before using the cooker.
- ❖ The core part of the cooker should be dry and ventilated.
- ❖ When using the cooker, please don't switch the knob frequently, which may lead to no operation effect.
- ❖ Do not shut off the power when the cooker is working for protecting the power switch damaged.
- ❖ Before cutting off the power, Please confirm the cooker and motor fan stopped.
- ❖ When using, please don't shelter the LED display in order to indicate the work condition of the cooker.
- ❖ Do not flush on the bottom of the fryer, Cannot block the air outlet.
- ❖ Cannot place the metal in cooking area, such as fork, spoon., etc.
- ❖ Please don't wear a ring & watch during cooking.
- ❖ If the cooker would place near the wall, panel, or another machine, suggest covering that with non-combustible materials, and be careful with fire regulations.
- ❖ If abnormal things appear on the machine, don't repair it privately, should consult professional people.
- ❖ Warning: If the coil is damaged, should replace by professional people.
- ❖ Warning: It's in high voltage inside of the cooker, prohibits dismantling the machine privately.
- ❖ If the user should work with Cardiac pacemakers, please contact the supplier first.

- ❖ Warning: This manual does not apply to physical or mental defect people
- ❖ Warning: If the cooker is cracking, turn off the electricity rapidly.
- ❖ The connecting wire should be anti-oil wire, not normal YZW.

11、 Mark Meaning

 GB/T 5465.2-5140 **None ionization electromagnetic radiation** Indicating the radiation is higher than normal standard or there is potential risk; or indicating the device or the system for example the radiate equipment in diagnosis or treatment or the areas of applying medical electronics device which used radio frequency electromagnetic energy firing.

 GB/T 5465.2-5036 **Dangerous voltage** Meaning dangerous voltage, caused danger

 **Earthed circuit** Identifying the terminal of outside protection conductor which prevents electric shock or the terminal connected with the protective earthing electrode.

12、 Cleaning and Maintenance

- ❖ When cleaning the induction cooker, it must be powered off, strictly prohibit flushing water or cleaning with the steam cleaner, and should be cleaned with a cleaning cloth.
- ❖ To ensure the good heat dissipation efficiency of the core machine, we suggest its inlet should be cleaned monthly.