



## **Chefmaster Fryer Instruction Manual**

### **Models**

HEA752 – 6ltr Single  
HEA753 – 2 x 6ltr Double

**Thank you for purchasing your Chefmaster Fryer. To make full use of the product please read this manual carefully before using the product and keep it safe for future reference.**

### **Safety Tips**

- If you find any damage when the product is unpacked, contact your Chefmaster supplier within 24 hours of receipt of goods
- Always position on a flat stable surface
- Repairs should always be carried out by a qualified technician
- Do not use this product outside
- Clean immediately if oil/fat comes into contact with plastic components
- Ensure the oil level is between the MIN and MAX marks
- Change oil regularly
- Do not carry when hot
- Always switch off and unplug the unit before cleaning
- Do not cover the pan whilst frying
- Move by holding the product by the base
- Always store flat and do not store products on top of it
- If the power cord becomes damaged it must be replaced by a qualified technician
- This product is not designed to be used by persons with reduced physical or mental capabilities, lack of experience or knowledge, unless they are given suitable supervision, this includes children.

### **Pack Contents**

- 1 x Chefmaster Fryer
- 1 x Fry basket (HEA752) 2 x Fry baskets (HEA753)

### **Before Use**

- Remove all packaging including all protective plastic, from your Chefmaster Fryer
- Position on a flat surface
- Ensure the basket handle is securely in place
- Plug your Chefmaster Fryer into the mains
- The fryer will now be ready to turn on

**Important Note: The Double Deep Fryer HEA753 comes with two plugs and separate control panels. Please DO NOT connect the plugs to the same socket with multi socket adaptor.**

## **Operation**

- Ensure the fryer is plugged in and the power is on
- Select the temperature you require, the yellow heating indicator light will start flashing
- Once the fryer has reached the desired temperature the yellow heating light will go out and the fryer is ready to use

## **Cleaning & Maintenance**

- Before cleaning disconnect the fryer from the electricity supply.
- Once the unit has cooled down, the heating element can be removed and the fryer pan can also be removed for cleaning
- All other parts of the fryer can be cleaned with a damp cloth
- DO NOT submerge the fryer in water or use water sprays to clean it
- Always clean your Chefmaster fryer daily, this will stop grease building up and becoming difficult to clean.

## **Troubleshooting**

<b>Fault</b>	<b>Possible Cause</b>	<b>Solution</b>
The power indicator light is not on	The unit is not switched on The plug or lead are damaged The fuse has blown	Check the unit is plugged in and switched on Contact your Chefmaster distributor Replace the fuse
The unit is on, oil is not heating	Thermostat is too low Check oil level The heating element has failed	Adjust thermostat Add more oil if necessary Contact your Chefmaster distributor
The fryer heats up but the indicator light is not on	Indicator light may need to be replaced	Contact your Chefmaster distributor

## **Transportation and Storage**

Please handle your fryer with care to prevent any damage to the unit and internal parts. The fryer should be stored somewhere which is ventilation and non-corrosive gas.

Do not store any flammable objects near the equipment.

## **Technical Information**

### **HEA752 – 6ltr Single Fryer**

Voltage ~230v 50/60Hz

Power 2.5Kw

Weight 5kg

6ltr single tank fryer

Dimensions 265 x 430 x 295

### **HEA753 – 2 x 6ltr Double Fryer**

Voltage ~230v 50/60Hz

Power 2 x 2.5Kw

Weight 11kg

2 x 6ltr single tank fryer

Dimensions 550 x 430 x 295

- Chefmaster Fryer are supplied with a 3 pin plug and lead with a 13 amp fuse
- Appliance must be earthed
- If in doubt contact a qualified electrician or your Chefmaster distributor

## **Disposal**



Under WEEE regulations this product must not be disposed of as household waste. To prevent damage to the environment and humans this product must be disposed of in an approved and environmentally friendly recycling process. For more information on how to dispose of this correctly please contact your Chefmaster distributor or local authority responsible for waste disposal.

## **Compliance**



All Chefmaster parts and products have undergone a stringent testing process to ensure that they comply with all European standards and specifications.

All Chefmaster products carry the CE approval symbol.