

PATRIOT



INSTRUCTION MANUAL

EF6L, EF6L2

120V ELECTRIC FRYERS

WARNINGS

- Do not touch any hot surfaces
- Do not immerse unit, cord or plug in liquid at any time
- Unplug cord from outlet when not in use and before cleaning
- It is recommended that the fryer not be moved when it contains hot oil or any other hot liquid
- Do not use this unit for anything other than intended use
- Do not use outdoors
- Always cook on a firm, dry and level surface
- High temperature will cause scalding. Do not stand over fryer when operating and do not touch any part of machine while in operation, other than handle of basket and power controls
- Do not use unit with a damaged cord or plug, in the even the appliance malfunctions, or has been damaged in any manner
- Keep children and animals away from fryer
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals only
- Keep all flammable and combustible materials away from this unit
- This machine must be placed on a level surface
- Volume of food should be limited to avoid overflowing
- Foods that do not absorb oil easily should be limited to avoid overflow
- Use caution when placing large foods in fryer
- When transporting the unit, the machine should be handled carefully, and held by the side handles

FEATURES

- These fryers are available in 2 different models. One is a 1-tank fryer (EF6L); another is a 2-tank fryer (EF6L2). The 2-tank fryer is able to fry two different kinds of food at the same time.
- The oil temperature is regulated by the temperature regulator and includes a yellow (Hot Light) which cycles on and off to indicate when the desired temperature has been reached.
- The automatic shut off feature cuts power to the unit when the oil has reached 446° F (The maximum allowable temperature).
- There is an automatic micro-switch on the bottom of the unit head. This will cut power to the unit if the head has been separated from the base of the unit without the power switch turned off or the power cord unplugged.
- The heating coils are protected by a stainless steel panel base at the bottom of the unit.



TO USE

1. Make sure the power supply you are using is adequate for continual fryer use and voltage is adequate. The use of a surge protector or circuit breaker is advisable.
2. Make sure that the temperature regulator knob is set to the off position.
3. Remove basket from the machine.
4. Make sure the oil valve is closed.
5. Fill oil receptacle with vegetable oil somewhere between the minimum and maximum levels, allowing room for food volume.
6. Plug the machine in.
7. A green "Power Light" will come on. Rotate the temperature regulator knob clockwise to the desired temperature. When the desired temperature has been reached, the yellow (Hot Light) will turn off and cycle and the temperature controller will maintain the temperature automatically.
8. Load food into basket, and carefully place loaded basket into machine to avoid splash.
9. Gently shake off excess oil from food when removing from tank after frying.
The enclosed frying basket is intended to hold small foods such as French fries and onion rings. Large food can be placed directly into the basket or oil tank.

CLEANING

After fryer usage, turn power controller counterclockwise to the "OFF" position and remove plug from power supply. The procedure is as follows:

1. Carefully remove unit head from box and place in a safe dry place.
2. Lift out the tank and carefully dispose of oil
3. Gently wipe oil tank removing any excess oil or sludge. Dry completely and place back on machine.

For best results, cover the fryer when oil is cool and not in use. This will keep unwanted debris from falling into the oil. Always use fresh vegetable oil with each use. It is recommended that you inspect the unit before each use to check that the power cord is not frayed or damaged in any way.



TROUBLESHOOTING – Troubles listed are for reference. If any fault occurs, please discontinue use. Do not attempt to repair yourself. This will void the warranty.

Problem: Not working as well as expected

Cause: Unit is not on a dedicated circuit

Solution: Unplug unit, plug into a dedicated line and retry

Problem: Not working as well as expected

Cause: Basket is overloaded

Solution: Too much product will bring down the temperature of the oil bringing it to a boil rather than a frying temperature. Use less product.

Problem: Stopped working

Cause: Reset button was tripped

Solution: Here is a reset button located on the back of the head. Unscrew the cap and push the button to reset. (Be sure to replace black cap)

Problem: Stopped working

Cause: Micro/safety switch is not making contact

Solution: Make sure that the unit is on a level surface and that the switch is sitting flush making contact with the metal on the back of the body

Problem: Indicator light won't turn on and unit will not heat

Cause: Plug not properly inserted into outlet

Solution: Reinsert the plug

TO RESET:

Located on the back of the fryer head, it will read "RESET". With the unit unplugged and fully cooled off, unscrew the knob to expose red button. Press the red button to reset the unit.

One Year Limited Warranty

Patriot warrants its equipment against defects in materials and workmanship, subject to the following conditions:

Patriot is warranted for one year, effective from the date of purchase by the original owner. A copy of the original receipt or other proof of purchase is required to obtain warranty coverage. This warranty applies to the original owner only, and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at Patriot's discretion, such product will be repaired, replaced with a refurbished unit, or replaced with a new unit by Patriot, after defective unit has been inspected and defect has been confirmed. Patriot does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to rubber and non-metallic synthetic parts that may need to be replaced due to normal usage, wear or lack of preventative maintenance.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada. Warranty coverage on products used outside the 48 contiguous United States, Hawaii and metropolitan areas of Alaska and Canada may vary.

The following conditions are not covered by warranty:

- Equipment failure relating to improper installation, improper utility connection or supply and problems due to improper ventilation.
- Equipment that has not properly been maintained, damage from improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, altercation, negligence, damage during transit, delivery or installation, fire, flood, riot, or act of God.
- Equipment that has the model number or serial number removed or altered.
- Equipment on which the security seal has been broken.

If the equipment has been changed, altered, modified, or repaired without express written permission from Patriot, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of equipment thereafter.

This equipment is intended for commercial use only and this warranty is void if equipment is used in other than a commercial application.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF ACE. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."

