



MEFE
MITCHELL ENGINEERING
FOOD EQUIPMENT PTY LTD

Operating Manual



Electric Fryer

1 Basket Countertop Fryer

CAT 6622A

Revision 1

Thank you for your purchase of a MEFE single basket electric Fryer.

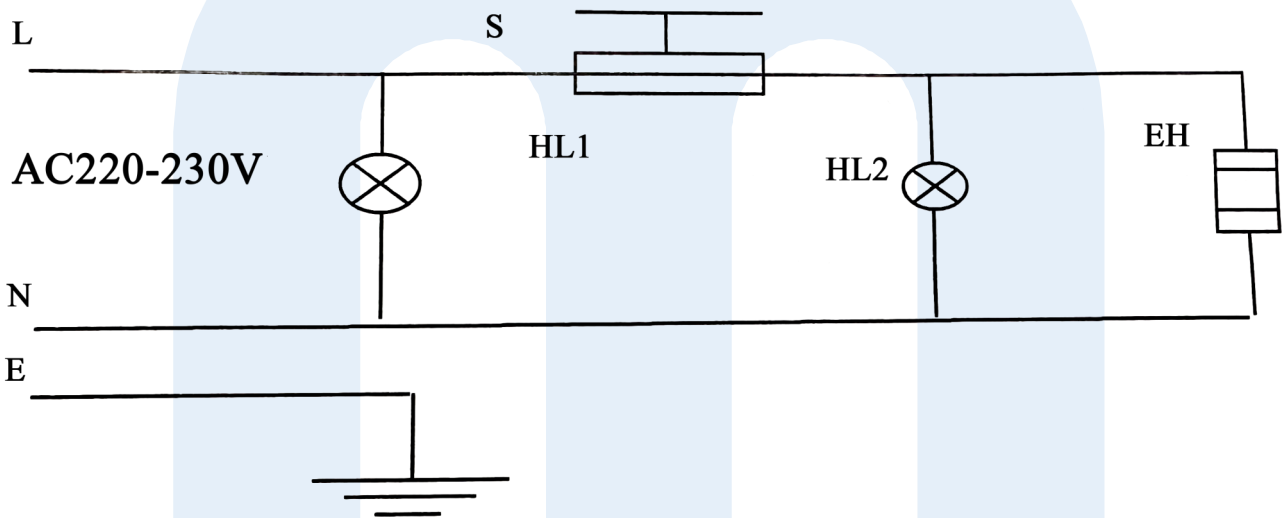
Safety Cautions:

1. **Voltage Compatibility:** The device should be connected to a power source with the same rated voltage. This ensures that the device operates safely and efficiently within its specified voltage range.
2. **Location near Power Switch and Fuse:** Users should install the device near the power switch and fuse. This makes it convenient to control the power supply to the device and provides protection through the fuse in case of electrical faults.
3. **Grounding Requirements:** The equipment should have an equal potential grounding bolt. This grounding should be connected using a copper wire with a minimum diameter of 2.5mm². This grounding is important for safety, as it helps dissipate electrical faults and prevents electric shock hazards.
4. **Safety Checks:** Users should regularly check for loose copper wiring, ensure the correct voltage is being supplied, and verify that the ground connection is secure. These checks are essential for maintaining the device's safe and reliable operation.
5. **Machine Shell Grounding:** Grounding of the machine's shell is necessary to ensure safety. This helps prevent electrical shock hazards and protects both users and the equipment.

Specifications:

Model	Supply Voltage	Frequency	Power	Capacity	Dimensions (L x W x H)	Weight
CAT 6622A	AC220V	50Hz	2.5kW	6L	247 x 460 x 300mm	4.5kg

Circuit Diagram:



- S - Temperature Controller
- HL1 - Power Indicator (GN)
- HL2 - Heating Indicator (YE)
- EH - Heating Tube
- G - Ground Protection

Operating Instructions

1. **Verify Proper Power Supply Installation:** Prior to installation, please check the installation notice to ensure that the power supply is both functioning correctly and installed safely.
2. **Oil Level:** When using this device, it's important to maintain the oil level at or above half of the oil pot's capacity.
3. **Operation:**
 - a) To begin the cooking process, switch on the electric power. When the power indicator illuminates, power is supplied to the oven. Rotate the temperature knob clockwise to select the desired temperature, indicated by the red mark. Simultaneously, the heat indicator will illuminate, and the power indicator will turn off, indicating that the electric heating tube has started heating, and the oil temperature will start to rise.
 - b) Once the oil temperature reaches the desired level, the thermo-controller will automatically cut off power. This action will turn off the heat indicator and illuminate the power one, signifying that the electric heating tube has stopped heating.
 - c) When the temperature decreases slightly, the thermo-controller will automatically restore power, resulting in the heat indicator being illuminated while the power one turns off. The electric heating tube will resume operation, causing the temperature to rise again.
 - d) This cycle will repeat to maintain the temperature within the specified range.
4. **Use of the Cover:** The cover is designed to retain heat and keep the device clean. When placing the cover on the device, ensure that it is dry to prevent water from entering the pot and causing hot oil splatters.
5. The enclosed special basket is intended for frying small food items. The basket features a hanger and handle. When using the basket, immerse it in the oil. After use, hang the basket to drain excess oil.
6. After cooking, turn the temperature knob counter clockwise to its off position to turn off the fryer.
7. If you wish to drain the oil from the pot, wait until the oil temperature has cooled to a safe level. First, remove the basket and back-plate. Then, switch off the electricity and disconnect the control box (at this point, the electric heating tubes in the pot will be **vertical**). Alternatively, you can remove the control box and place it in a dry area before taking out the oil pot for cleaning.
8. Remember to regularly clean any residue in the oil and any dirt on the electric heating tubes.
9. The back-plate is provided to shield the electric heating tube and should always be placed inside the oil pot when frying food.

Note: Every fryer with a temperature range from 50°C to 200°C includes a "reset button for over-heating." If the temperature exceeds the set limit, the safety button will activate to protect the device. To resume normal operation, press the reset button before using the device again.

Trouble Shooting

Trouble	Cause	Solution
Switch K1 Doesn't Activate, No Indicator Light	The fuse in the power switch has melted.	Replace the appropriate fuse and ensure the power cord is securely connected.
Red and yellow indicator are on at the same time, temperature of oil does not rise.	Loose connection or burnout of the electric heating tube.	Tighten the connection screws of the electric heating tube. If necessary, replace the heating tube.
Yellow Indicator Remains Lit, and Oil Temperature Doesn't Change	The thermo-controller is not functioning correctly.	Replace the thermo-controller.
Indicator Light is Inoperative, But Temperature Control is Functioning Normally	The indicator itself is damaged.	Replace the indicator.

