

# HEAVY DUTY ELECTRIC FRYERS

## Models HDEFS15 HDEFT15

HDEFS15



Thank you for purchasing this product.  
To ensure proper use, we recommend that you  
read this instruction manual before operating the  
unit.

HDEFT15



### GENERAL SPECIFICATIONS

HDEFS15: Width: 12" Depth: 24" Height: 16.5"

HDEFT15: Width: 24" Depth: 24" Height: 16.5"

### ELECTRICAL SPECIFICATIONS

Model	Volts	KW	Amps 1 Phase	Type Receptacle Req'd. 1 Phase Only
HDEFS15	240	5.8	23.5	30A - 240V (NEMA 6-30R)
HDEFT15	240	11.5	47.9	50A - 240V (NEMA 6-50R)

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Operation Manual  
NQ20A December 2006

## **UNPACKING AND INSPECTION:**

Carefully lift Fryer out of shipping container, and inspect immediately for shipping damage. Install 4-inch legs as follows: Remove the legs from plastic shipping bag, turn fryer on its back and screw legs into the four holes provided in bottom.

NOTE: Your heavy-duty commercial fryer was shipped in a carton designed to give it maximum protection in normal handling. It was thoroughly inspected before leaving the factory and the carrier accepted and signed for it. File any claims for shipping damage or irregularities directly with the carrier, not with company.

## **FOR QUALIFIED SERVICE PERSONS ONLY**

**INSTALLATION:** (Caution: Be sure to comply with local codes.)

Carefully place fryer in its permanent location. Allow clearance at rear to allow raising heating elements for cleaning as shown below:

All fryers must be installed with an approved hood system and fire safety. Check local codes for compliance.

Level Fryer after final installation. Height of models with 4-inch legs may be adjusted by turning the legs up or down as desired.

The Fryer is not fused internally; therefore, it must be connected to a fused circuit equipped with a suitable disconnect as may be required by local electrical code. See Electrical Data table below for the fuse or circuit breaker required for each fryer.

## **ELECTRICAL HOOKUP:**

Single Fryer HDEFS15 – comes supplied with a 240V Single Phase Grounded line cord (NEMA 6-30P).

Dual Fryer HDEFST15 – comes supplied with a 240V Single Phase Grounded line cord (NEMA 6-50P).

Insert Line Cord Plug into appropriate NEMA Receptacle as specified.

## **WARNING**

MACHINE WARRANTY IS VOID IF FRYER IS CONNECTED TO ANY VOLTAGE OTHER THAN THAT FOR WHICH IT WAS DESIGNED.

## **PREPARING FRYER:**

Always use a top grade commercial shortening with a high smoke point and resistance to break down.

RESULTS: Longer fat life and better tasting food.

Pour in shortening up to the fat level line stamped on the rear of fry tank.

VERY IMPORTANT: If solid shortening is used, be certain the shortening is PRE-MELTED. If not, pack shortening tightly around heating elements. Set the thermostat dial to 200°F and add shortening until enough is melted to reach level line on the rear of the tank

PRESS “POWER ON” SWITCH before setting the thermostat.

## **OPERATION:**

After shortening is in tank, press power ON switch, set thermostat dial to recommended temperature (350 - 375° F) and allow fryer to preheat. Green pilot light will come on during short preheating period and go out when preset temperature is reached.

You are now ready to start frying.

During frying, the heating elements are energized periodically while the thermostat maintains the selected temperature.

Turbulence is created above the heating elements, while the sediment space beneath is comparatively undisturbed. Fat expansion is approximately 15% from room temperature to 400°F.

**CAUTION:** Keep the fat level above the top of the elements at all times.

Whenever possible, drain and dry food before frying. Excessively moist food breaks down shortening, hydrolyzing fat and releasing fatty acids. Such fats soon begin to smoke and their frying value is greatly diminished.

Load fry baskets uniformly to one-half and never more than two-thirds of their capacity. Overloading always results in an improperly cooked product. Save frying time by lowering baskets into fat immediately after Green pilot light goes out. At this time fat is at the peak of the temperature cycle.

Allow foods to cook until done, or leave longer for extra browning. When food is cooked, lift baskets out of fat and hang them on the basket supports to drain.

During slack periods, turn fryer off or at least reduce thermostat to 200°F. You will get much better mileage out of your shortening that way.

**High Limit Control** : If, due to a defective thermostat, temperature of fat continues to rise, high limit control\*\* automatically shuts off heating element(s). When this happens, red pilot light\*\* on control panel comes on. If high limit control should activate, turn off thermostat and allow fryer to cool. Then press reset buttons\*\* on back of control panel, set thermostat back to desired temperature and resume frying. If high limit control reactivates, have fryer checked out by a qualified service person.

#### **MAINTENANCE:**

Your fryer was designed to strip down for easy cleaning and maintenance, and has “self cleaning” elements. A clean fryer performs better, turns out higher quality foods, reduces fat costs, and makes for a safer operation.

#### **CLEANING SUGGESTIONS:**

1. Turn off power, remove fry baskets, and wait for fat to cool to a safe handling temperature.
2. Raise heating elements(s) to half position to drain for a few minutes; then raise them upright until they lock in place.
3. Carefully remove fry tank(s) (use gloves or potholders) and drain fat through several layers of cheesecloth or filters into a clean container.
4. Wash and rinse fry tank(s) and baskets thoroughly. Be sure all traces of soap and water are removed before placing them back in fryer.
5. Keep all exterior surfaces free of splashed grease and other dirt by washing with hot water and soap. Use scouring powder and a Scotchbrite pad with the grain for tough blemishes. Do not use steel wool, which will mar the bright stainless steel finish. Rinse and wipe dry; then polish with a soft cloth.

#### **TO CLEAN HEATING ELEMENTS:**

1. First, wash and rinse visible surfaces of heating element braces; otherwise, they will turn brown and be harder to clean. Then, simply lower elements into operating position in empty fry tank and set thermostat to 250°F for a few minutes. When elements stop smoking, turn off thermostat. Wait for elements to cool; then brush off carbon deposits if necessary. Clean fry tank.  
Your fryer is now completely clean and ready for the next day's operation.

### **ADJUSTMENTS** **FOR QUALIFIED SERVICE PERSONS ONLY**

#### **1. Thermostat Adjustment**

Problem: Temperature of fat does not appear to coincide with thermostat dial setting, causing improper frying of foods.

Remedy: Place a suitable thermometer with bulb deeply immersed in the fat. Turn thermostat dial to 375° and carefully remove dial without disturbing setting. To remove dial, grasp knob and pull it toward you. A small adjusting screw will be visible in center of shaft. When temperature on thermometer approaches 375° F, **SLOWLY** turn small adjusting screw in center of shaft clockwise until temp pilot light on control panel goes out.

NOTE: Turning the screw clockwise lowers the temperature; counterclockwise raises it.

#### **2. Fryer Not Heating Properly**

Problem: Fat does not heat when front Power Switch & Thermostat is turned “ON” and pilot light does not light.

Possible Causes:

- A. High limit control tripped due to high fat temperature
- B. Loss of power to fryer.
- C. Thermostat not completing circuit to heaters.

Remedy:

- A. Reset high limit control by depressing red button at rear of control panel.
- B. Check line fuse or circuit breaker from power source. Replace or reset as necessary.
- C. Check thermostat for continuity and wiring to heaters.

**CAUTION:** Replacement element(s) must have the same voltage rating as the one(s) removed.

### 3. **Hi-Limit Pilot Continues to Light**

Possible Cause: Thermostat out of adjustment or broken.

Remedy: If the thermostat adjustment procedure, as outlined above, does not produce any favorable results, replace thermostat.

**CAUTION:** Do not attempt to adjust high limit control. This control was set at the factory and must be replaced with a new one if it is not operating properly. The high limit control is located in control panel. Remove top control cover to access controls.

### 4. **Replacing Thermostat**

Remove back cover of control panel. On all fryers, thermostat is located in control panel. Disconnect wires and remove mounting screws. On all fryers, remove bulb clamps from heating element and pull bulb through rubber grommet in control panel. Install new thermostat and route capillary tubing the same as old one. Follow adjustment procedure as outlined in Thermostat Adjustment paragraph above.

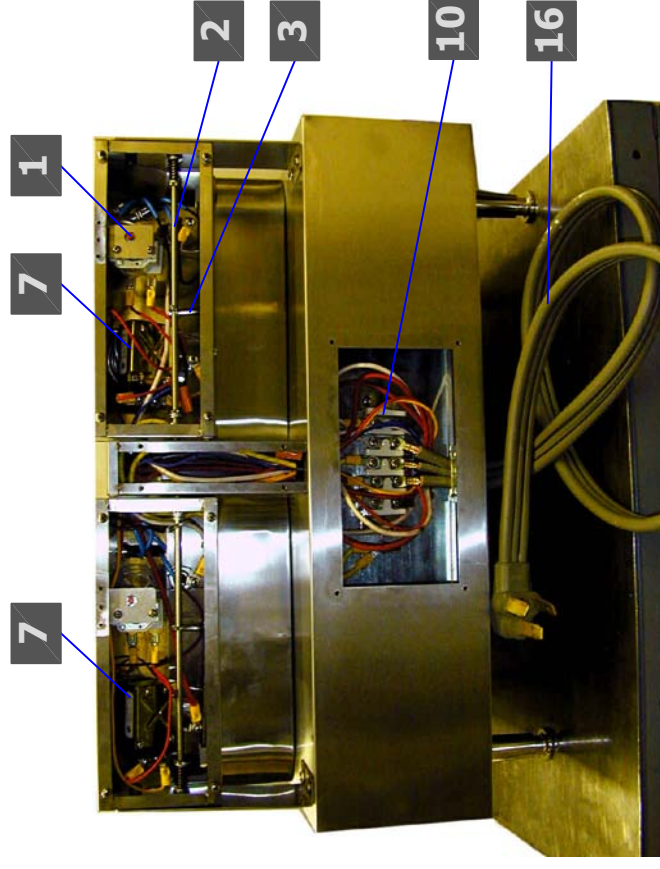
NOTE: Before removing thermostat and bulb, note routing of capillary tubing and slack bend areas so that replacement can be installed in the same manner.

A circuit diagram has been provided to assist qualified technicians. A Recommended Qualified Service Technician should carry out repairs if needed. Do not remove any components or service panels on this product.

# HEAVY DUTY ELECTRIC FRYERS



**BOTTOM COVER REMOVED**



**REAR COVERS REMOVED**

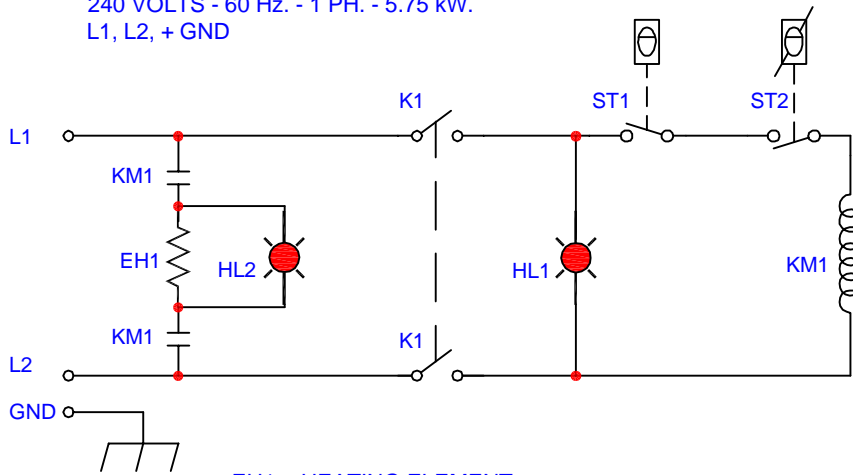
\*\* SPARE PARTS LIST \*\*

Item	Part No.	Description	HDEFS15 (Single)	HDEFT15 (Twin)
1	02300	High Limit	1	2
2	02301	Slide Rod 1	1	2
3	02302	Slide Rod 2	1	2
4	02304	Knob, Thermostat	1	2
5	02305	Indicator Light - Red	1	2
6	02306	Indicator Light - Green	1	2
7	L041A	Thermostat 240V – 30 Amp	1	2
8	20308	Heating Element (5.75 KW 240V)	1	2
9	20309	Power Switch	1	2
10	20310	Porcelain Connector (Terminal Block)	1	1
11	02311	Left Basket	1	1
12	02312	Right Basket	-	1
13	02313	Tank	1	2
14	02314	4" Adjustable Leg (set of 4)	1	1
15	02303	Handle	2	2
16	CG99A	Power Cord 240V 30Amp	1	-
16	CH402	Power Cord 240V 50Amp	-	1
17		Contactor	1	2

# HEAVY DUTY ELECTRIC FRYER WIRING DIAGRAMS

Model: HDEFS15

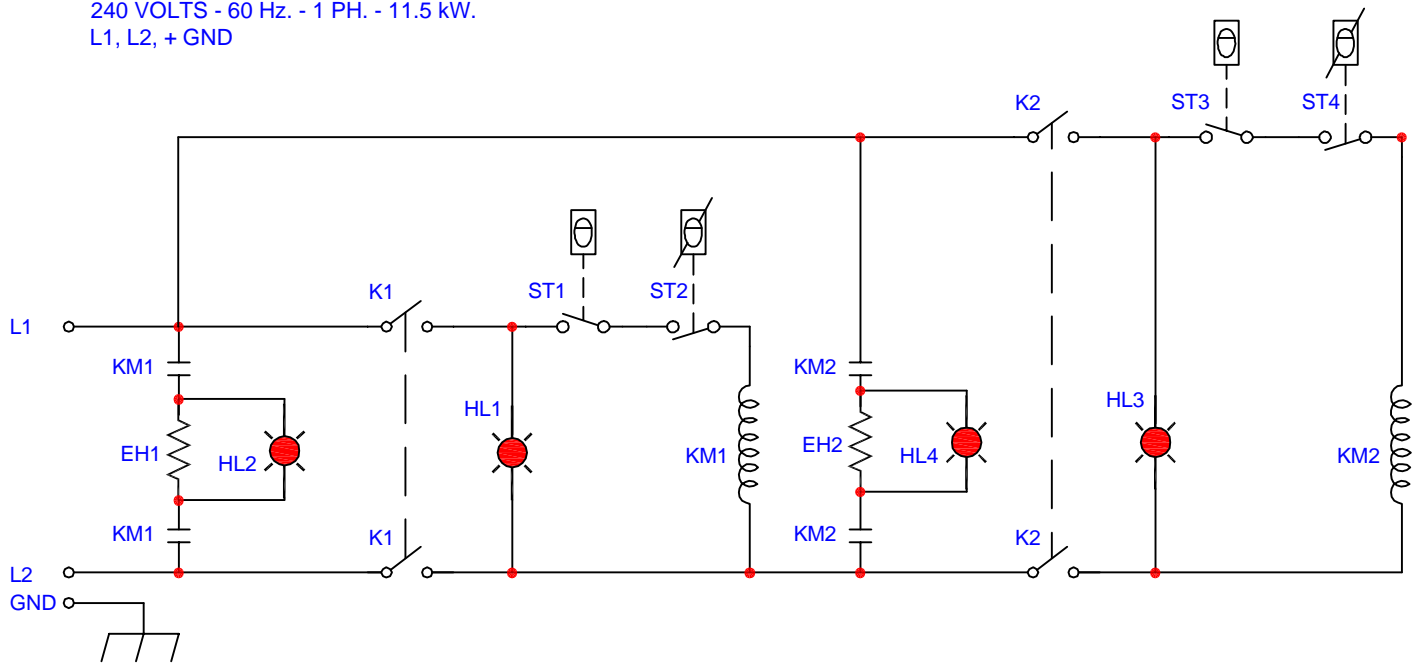
240 VOLTS - 60 Hz. - 1 PH. - 5.75 kW.  
L1, L2, + GND



EH1 - HEATING ELEMENT  
K1 - SWITCHES  
KM1- CONTACTOR  
HL1 - POWER LED  
HL2 - HEATER LED  
ST1 - HI-LIMIT  
ST2 - ADJUSTABLE THERMOSTAT

Model: HDEFT15

240 VOLTS - 60 Hz. - 1 PH. - 11.5 kW.  
L1, L2, + GND



EH1 - EH2 - HEATING ELEMENT  
K1 - K2 - SWITCHES  
KM1 - KM2 - CONTACTORS  
HL1 - HL3 - POWER LED  
HL2 - HL4 - HEATER LED  
ST1 - ST3 - HI-LIMIT  
ST2 - ST4 - ADJUSTABLE THERMOSTAT