



Countertop Pressure Fryer

TP-16L

INSTRUCTION MANUAL

Read this manual carefully prior to use.

Technology is subject to change without notice.

Main technical parameters

DIMENSIONS (WxDxH):	490 x 445 x 530 mm
TANK INNER SIZE (WxH):	268 x 225 mm
BASKET SIZE (WxH):	245 x 210 mm
CAPACITY:	15 L
WORKING PRESSURE:	8 Psi
TIMER:	0-30"
HEATER:	Ceramic
TEMPERATURE:	20 ~ 200 °C
POWER:	3 kW / 220-240 v / 50 Hz
WEIGHT:	21 KG

SAFETY WARNING

In order to ensure the user's safety, environmental sanitation and property assurance, please be sure to observe and clarify the following precautions:

1. Please read the instruction manual carefully before use, and keep it safe in case of operator change, future maintenance or other reference.
2. Fully understand and familiarize yourself with the symbols, graphics and warning signs marked on the fryer before use and strictly abide by them.
3. Keep in mind the manual warnings, cautions and other signs attached to the pressure fryer.

ANNOTATION:

△ **WARNING** – Ignoring this mark and misusing, can result in personal injury or fire risk.

△ **CAUTION** – Ignoring this mark and misusing, will cause personal injury.

△ **ATTENTION** – Disregarding this mark, mis-operation will cause the fryer to malfunction and affect the performance.

WARNING:

1. Be sure to use a power cord, power switch and outlet that are higher than the unit's power. (rated current 16A or more).
2. Do not touch the power cord or pull the plug with wet hands, to avoid risk of an electric shock.
3. Do not place the power cord in a hard-pressed or high-temperature facility, especially in a metal-extrusion area, with sharp edges where it is easy to break the power cord. Do not lay the power cord on the channel.
4. Appropriate food is suggested to be added to the pot one at a time. Risk of fire may occur if food is added in excessive of maximum level, causing an oil spill.
5. Please replace the power cord immediately once finding it damaged or scratched, otherwise it may cause an electric shock or fire risk.

CAUTION:

1. A strong exhaust suction device should be installed above the exhaust port of the electric pressure fryer. The exhaust gas should be exhausted to the outside with a metal ventilation hose.
2. Replace the power cord with the same type of YCW or YZW flexible oil-resistant soft cable, and the wire diameter should meet the requirements of power consumption.
3. Install an all-pole disconnected power switch, power fuse or fuse suitable for the power unit near the device. The grounding wire terminal must be connected to the ground

wire with good performance and safety regulations. Ensure electrical safety and personal safety.

4. Do not open the control box cover without authorisation. Please ask a qualified electrician if you need to open it. Otherwise, it may cause injury or death.
5. The waterproof level is: IPX4. Therefore, it is strictly forbidden to wash with water or flush with jet water. Otherwise, the machine will be seriously damaged, and the risk of personal injury will occur.
6. When heating, the oil temperature should not exceed 200 °C, otherwise fire risk is likely to occur. This will also seriously affect food hygiene and safety (this may also cause the temperature limiter to operate and cause an unexpected power failure).
7. The power supply voltage used by the device must match the voltage on the product nameplate. Voltage fluctuations is allowed in range of +5%-10%. Ignoring this, this fryer will not work properly.
8. The power plug should be in good contact when plugged into the socket. The middle pole of the three plugs must be well grounded, otherwise it may cause an electric shock.
9. To prevent accidents, unplug the power cord when thunderstorms occur or when it is not in use.
10. Pull the plug with a dry hand. DO NOT pull the power cord, otherwise the cord will be pulled and separated from the plug.
11. The equipotential bonding terminal of the device is set at the lower rear of the fryer. Multiple electrical devices should not be connected at the same time, as to avoid potential difference and affecting the safety of use.
12. When connecting, removing or unplugging, you must disconnect the external mains supply first.
13. Check whether the connection or control of each electrical component is normal before starting the machine.
14. Only personnel holding electrical operation certificates should install, electrically connect and repair it.

ATTENTION:

1. After heating, do not touch the pot by hand to avoid burns.
2. This equipment should be protected from rain and moisture.
3. Do not place fryer in a corrosive environment. This should be protected from severe vibration and should not be inverted.
4. Before using or energising and heating, the cooking oil must be added to the pot. The amount of oil should not exceed the maximum oil level. Disregarding this will cause equipment accidents and risk to personal safety.
5. Keep away from flammable and explosive materials and keep away from places with open flames.

6. Do not use old oil containing impurities, so as not to lower the boiling point. This will easily cause boiling or excessive soot.

INSTALLATION PRECAUTIONS

Please do not install or store the device in the following locations to avoid malfunctions:

1. Unstable table or counter.
2. Where there are flammable and explosive items around.
3. Places where the temperature is too high, the humidity is too high, and the dust is too much.
4. Location where the power supply voltage is unstable.
5. Where there is no good grounding device.
6. Persons who are vulnerable, minors or have sensory impairments, should not be in direct contact with the device.
7. To prevent environmental pollution, a smoking exhaust device should be installed in the place where the fryer is installed.

PRECAUTIONS WHEN FAULT OR ABNORMAL CONDITIONS OCCUR

1. If the fault or abnormal situation occurs, please stop using the device, disconnect it from the power supply, contact a qualified technician to review the unit.
2. Please do not use the pressure fryer when it is in an abnormal state. Do not disassemble, repair or perform maintenance as specified in the manual. Other maintenance and debugging should be carried out by certified professionals to avoid electric shock, severe injuries and greater malfunction.
3. When the oil leak is found, cease using the device immediately, and have employ a qualified engineer to review and repair.

OPERATIONAL PRECAUTIONS

1. The machine should be operated by the designated personnel to master the correct use of equipment. This manual does not apply to persons who are vulnerable, minors or have sensory impairments.
2. The lid should be kept in place to ensure the pot is kept clean, and to preserve heat and pressure whilst in use. When adding the lid, please pay attention to ensuring there are no water droplets on the lid, that can drip into the hot oil, causing splashing and injuries. When the pot is in operation, it should not come into contact with untrained users and customers. The countertop and the outer casing of the pot will have a high

temperature, and the operator should also be especially careful when handling as to avoid burns.

3. Once frying is finished, operators should utilise the handle at the top of the basket to help prevent the basket from getting too hot. A hook is placed outside the pot to allow you to hang the basket above to filter out the remaining oil. The basket can be fried directly in the pot, but it is necessary to prevent the suspended matter from clogging the exhaust device.
4. The maximum working temperature of the pressure fryer is 200°C. When the temperature control fails, or the oil temperature exceeds 230°C, the over-temperature protector (temperature limiter/high-limit thermostat) will kick in, and the heating power will automatically be cut off. This protector will need to be reset manually, and is located at the bottom front of the pot. Only when the oil temperature is cooled to below 80-100°C, can the reset button be pressed to restart the electric heating.
5. It is recommended to wear insulated gloves when operating the machine to avoid burns and other serious injuries.

CLEANING PRECAUTIONS

The pot body of the pressure fryer is moulded by aluminium and requires cleaning every day after use. If not cleaned, the oil stains and sediments left are prone to coking, and this is very difficult to clean and remove later.

The inside of the fryer should be cleaned daily. If left, oil and breading deposits can become burnt on and be very difficult to clean.

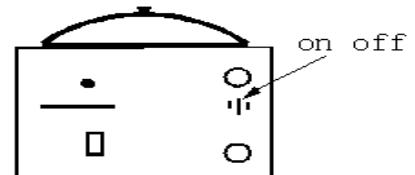
1. When cleaning the pressure fryer, fill 3/4 way with water and add dishwashing detergent. Whilst it is still warm, use a hard bristle brush or a cleaning ball to clean the inside, but do not use hard cleaning tool (metal cleaning ball) to avoid damage to the inner pot.
2. When cleaning, be sure the unit is switched off and there is no power on, otherwise the material inside will heat up or cause the pan to overheat and get burnt.
3. Beware of using chemical cleaners that are suitable for use with aluminium. Corrosion can occur with many products. Particularly those containing caustic soda. **Hamoki cannot accept responsibility for damage caused using corrosive cleaning products.**
4. Be careful when cleaning the drainpipe and drain valve. There will be debris in the drainpipe. Before cleaning the drainpipe, the drain valve should be fully open, taking care not to damage the ball valve or its seal.
5. Be careful to remove all the water and any remains of cleaning materials before use.
6. Clean the outside of the cabinet with a damp cloth and detergent. Abrasive cleaning products such as wire wool and scouring pads will scratch the finish.

7. The pressure fryer is designed to be splash proof. On no account should you use a water jet or a steam jet on the cabinet. If it is suspected that the control circuit has been affected by water, switch off at the control circuit has been affected by water, switch off at the mains, and remove the 13amp plug from its socket, and leave the fryer in a warm place to dry out. Do not wash in water before cleaning.
8. Before re-energizing after damp, a qualified electrician is required to check the electrical insulation degree of the pressure fryer, and then reopen after confirming correctness, otherwise it will be dangerous to use.

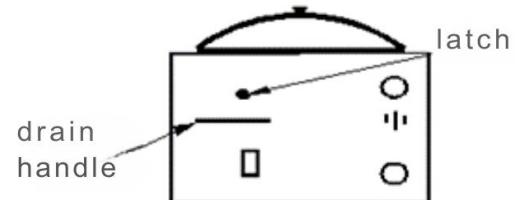
OPERATING INSTRUCTIONS

When using this pressure fryer for the first time, smoke and abnormal odour may appear at the beginning of heating, and this will gradually disappear after being heated for a while. This state is normal. If smoke appears after using for a while, do not continue to use the unit and investigate the cause of the smoke.

1. **Power On/Off Key:** Plug in the fryer and power on. The power on indicator will flash to show it is on and working. Pressing power button repeatedly will power down the unit.

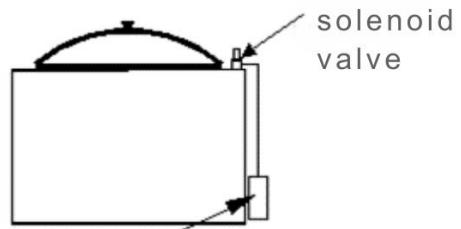


2. **Valve Safety Latch:** If the indicator light is off, check if the oil drain handle is closed. The handle should be placed completely in the leftmost position, the valve safety latch will be automatically placed in the closed position and test the power supply again. If the oil drain handle is not closed properly, the power may not turn on.

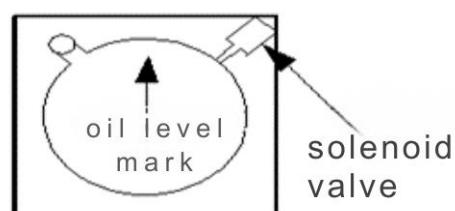


3. **Solenoid Valve Filter:** In order to prevent the solenoid valve from being blocked by debris, a filter is installed at the front end. The filter should be cleaned after a period of use.

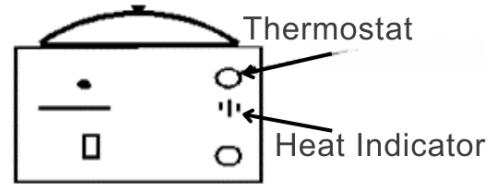
After frying is completed, the electronic timer powers off, and the solenoid valve automatically opens. Water vapour will be discharged through the solenoid valve and filter pipe. Place a small container under the outlet pipe at the back of the machine to catch any steam and water expelled when cooking finishes.



4. **Oil Mark / Level Indication:** Add oil up to the oil level in the pot. Remember, you should not add more oil than the maximum volume, otherwise it will overflow and cause risk of danger.



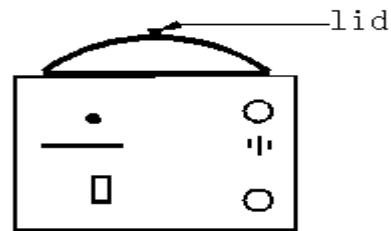
5. Set Temperature and Timing: Switch on and set thermostat to 200°C. The amber indicator light will illuminate. Heating from cold may take 30 minutes. When the oil temperature reaches the set temperature, the heating indicator will go out. When the temperature is lower than the set temperature, the heating lamp will light again.



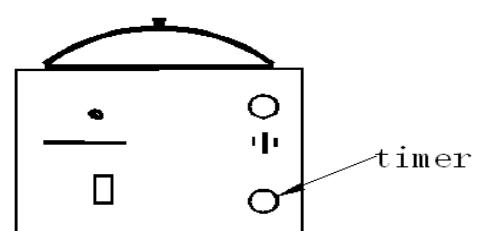
6. Preheating Preparation: While starting to heat the cold oil, immerse the food to be fried (such as chicken pieces) in the seasoning. Prior to frying, it is best to have applied the seasoning to the food, for more than 20 minutes. The food should be dried after soaking or coating, otherwise too much moisture will affect the whole process.

7. Frying: When food is placed within the pot for frying, ensure it is kept within, to prevent oil spillage. Do not overload with too much food. Excess food will affect the quality of the preparation.

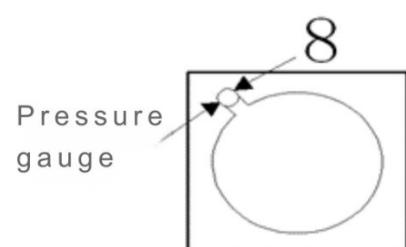
8. Lid Cover: Cover the fryer with the lid and tighten the knob by rotating 3-5 turns. Take care not to under or overtighten the lid. The fryer is designed as an explosion-proof cooker. When the pressure exceeds the rated working pressure, the beam on the lid will bend and vapour will be released. This may be because the whole of the automatic pressure relief valve is blocked. Please pay attention to cleaning the pressure relief valve and ensuring it is clear. The silicone sealing ring inside the lid should be replaced overtime. An aging sealing ring will also cause the valve to leak.



9. Programme Start: Turn the timer and temperature dials to the desired set up. At this time, the heating indicator will light up. Once temperature has been reached, you will hear a click to start the countdown. When the set time is reached, the solenoid valve will automatically open, and deflate. Specific settings will depend on the food. The maximum time setting is **30 minutes**.



10. Pressure Gauge: The pressure gauge displays the pressure of water vapour in the pressure fryer. The normal operating pressure is 8 Psi. It is normal that the pointer is in the green area of the pressure gauge. If the moisture content of the fried food is too high the pressure value will be higher.



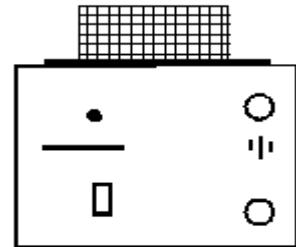
11. Self-weight Valve: When frying food, the self-weight (dead-weight) valve will automatically discharge excess steam. The venting holes on this valve must be always kept clean. If the valve is blocked, the spring-loaded safety valve on the cover will automatically lift up and release the excess pressure at around 16 Psi.

Note: If the self-weight valve on the lid is lost, this must be replaced immediately and purchased from the same manufacturer to ensure compatibility.

12. Beam and Hook: Maintain a proper position. If used incorrectly, the hook will be deformed, and the beam and hook will no longer be compatible. When the pressure rises, the beam is easily separated from the hook, it will cause hot oil and steam to burst and endanger personal safety. Please be careful! Therefore, the lid must be tightly covered so that water vapour does not emerge from the edge of the lid.

13. Solenoid Valve: When the timer shows 0, the solenoid valve will open, steam and water will be sprayed from the air outlet. Please prepare the temperature-resistant container at the exhaust port in advance. After the pressure is completely reduced, the pressure gauge will display 0 and you can open the lid again. If the pressure inside the pot is not released, opening the lid may cause burns risk.

14. Anti-scalding Attention: After opening the cover, place the lid on the rear cover bracket, then lift the basket from inside the pot. Wear anti-scalding gloves when lifting the basket and the handle will be hot. After lifting, use the hook on the side of the basket to hang above the pot to filter out the remaining oil.



15. Fry Again: When the oil is reheated to the correct frying temperature, the heating indicator light may be illuminated. When the light has flicked off, place the basket back in the pot and fry.

16. Oil Change: As the frying increases, the oil will gradually age and become contaminated with old seasoning debris. This must be regularly replaced. Before opening the drain valve, the safety latch on the right-hand side must be pressed to open. After the drain is switched on, the power supply must be shut off completely and the fryer not reheated. To ensure safety when draining and changing the oil, wait for the oil temperature to drop before operating, to avoid and prevent hot oil burns.

17. Drain Valve: If the drain valve is opened without oil draining, try to agitate the sediment at the bottom of the pan. It may be caused by a sediment block. Clean the valve after every use. However, the liquid oil must be cooled before it is cleaned and then drained.

MAINTENANCE AND UPKEEP OF THE MACHINE

1. Clean the overflow valve twice weekly, screw the screw lid, and clean the gravity block, making it jump freely and open and close flexibly. Check the general electricity and screws of power line, and joints monthly. If any are loose, fasten them.
2. Clean smear away from the electro thermal pipe in the boiler and cabinet after daily work is over, to keep clean and sanitary and enhance life span of the machine.
3. After a period of long time use, the rubber gasket will need to be replaced if aging and ineffective. Loosen the glue bar fastening screws of four sides on the cover, take out the glue bar from the groove slowly, put new sealing rings into the groove, and fasten the screws.
4. The machine is equipped with overheating protector. If the temperature controller is out of work and the oil temperature is up to 250°C, temperature limiter can cut off the heating power to make sure of the safe. Operator should check the reason for overheating and try to resolve. If needed, you should press the reset key in the temperature limiter to restart the machine.

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