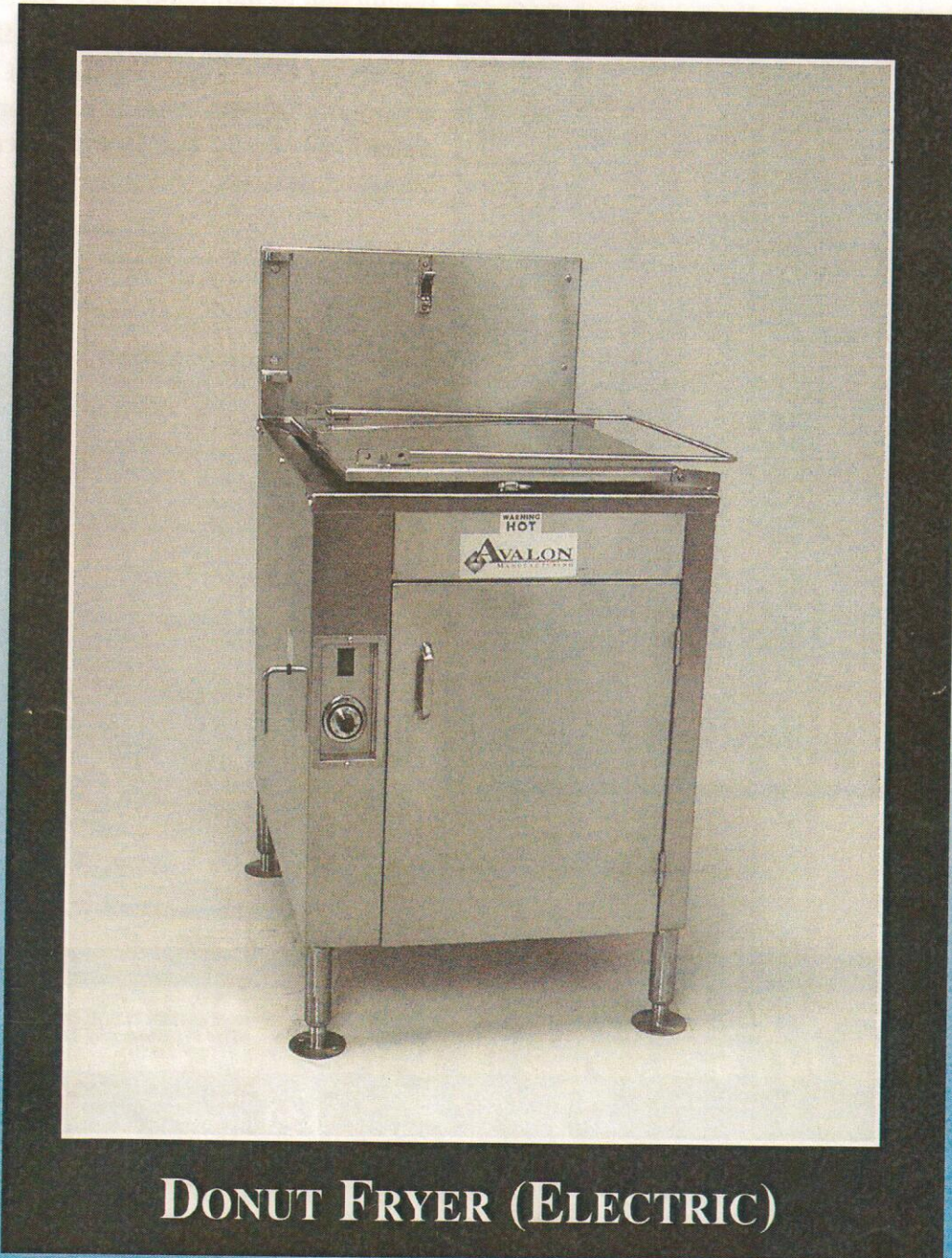




DONUT ♦ BAKERY ♦ CUSTOM FOOD EQUIPMENT

509 BATEMAN CIRCLE ♦ CORONA, CA 92880

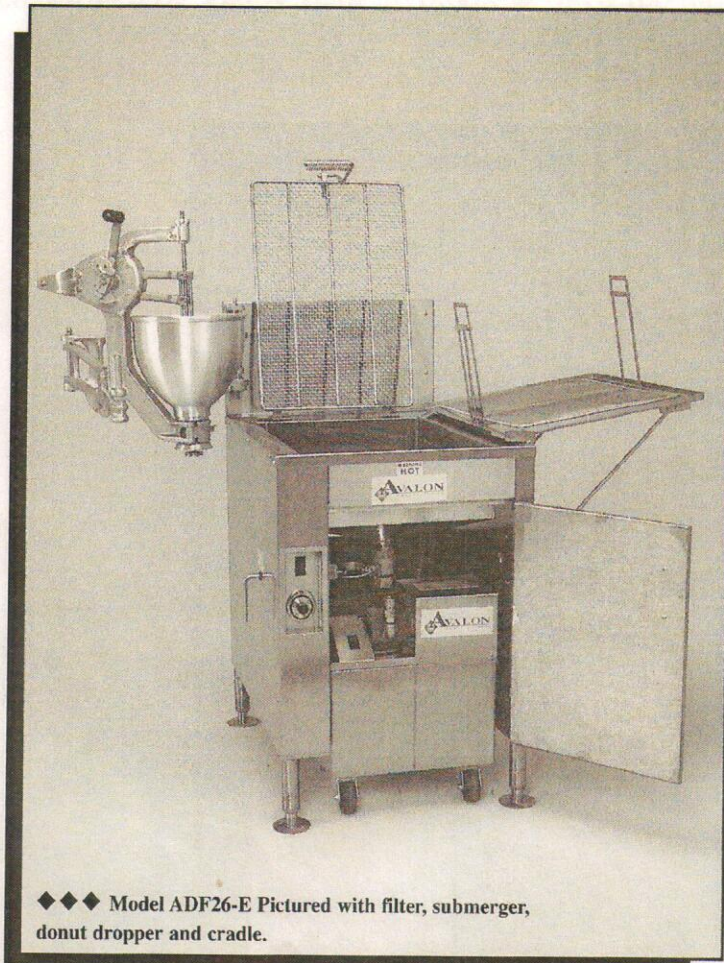
909/340-0280 ♦ 800/676-3040 ♦ FAX 909/340-0283



DONUT FRYER (ELECTRIC)

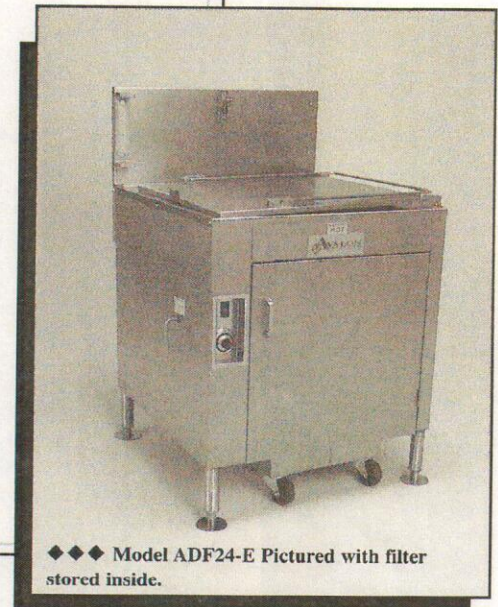


DONUT FRYER (ELECTRIC)



◆◆◆ Model ADF26-E Pictured with filter, submerger, donut dropper and cradle.

The Avalon Electric Fryer is a Heavy Duty Fryer in a compact design to give maximum production in minimum space. All Stainless Steel construction with a 12" high Back Splash and Heavy Duty Mounting Bracket ready to accept any Donut Dropper, Exterior Drain Valve Control and Bolt Down Legs are all standard features.



◆◆◆ Model ADF24-E Pictured with filter stored inside.

MODEL	DIMENSIONS	ELECTRICAL REQUIREMENTS	FRYING AREA OIL CAPACITY	PRODUCTION OUTPUT	APX. SHIPPING WEIGHT
ADF20-E (20" x 20")	26" W x 28" D x 46" H TRAY OPEN 47" WIDE	208V/60HZ/1-PH (36 AMPS) 208V/60HZ/3-PH (21 AMPS)	20" x 20" 80 LBS.	60-75 DOZEN PER HOUR AT 90 SECONDS FRY TIME	200 LBS.
ADF26-E (18" x 26")	24" W x 34" D x 46" H TRAY OPEN 43" WIDE	208V/60HZ/1-PH (36 AMPS) 208V/60HZ/3-PH (21 AMPS)	18" x 26" 85 LBS.	65-80 DOZEN PER HOUR AT 90 SECONDS FRY TIME	200 LBS.
ADF24-E (24" x 24")	30" W x 32" D x 46" H TRAY OPEN 55" WIDE	208V/60HZ/1-PH (73 AMPS.) 208V/60HZ/3-PH (42 AMPS)	24" x 24" 100 LBS.	80-100 DOZEN PER HOUR AT 90 SECONDS FRY TIME	250 LBS.
ADF34-E (24" x 34")	40" W x 32" D x 46" H TRAY OPEN 74" WIDE	208V/60HZ/1-PH (73 AMPS) 208V/60HZ/3-PH (42 AMPS)	24" x 34" 15 LBS.	130-150 DOZEN PER HOUR AT 90 SECONDS FRY TIME	320 LBS.

◆◆◆ Available in 240,380,440 voltages.





509 Bateman Circle • Corona, CA 91720
TEL: (909) 340-0280 • FAX: (909) 340-0283
(800) 676-3040

INSTALLATION, OPERATING & MAINTENANCE INSTRUCTIONS

FOR AVALON ELECTRIC FRYERS

MODEL NO. _____

SERIAL NO. _____

FOR YOUR SAFETY

Do not store gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING: Improper installation, alteration, servicing or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

WARNING - ELECTRICAL GROUNDING INSTRUCTIONS: This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

WARNING: Always drain fryer vessel of any liquids before moving fryer. Failure to do so may result in serious injury.

PLEASE RETAIN FOR FUTURE REFERENCE



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INSTALLATION

1. Connecting the electric fryer to the existing or new power supply should be done by a Certified Electrician. Proper knowledge is required to protect the electric fryer.
2. Once the electrical connection is made and prior to turning on the fryer, fryer pot should be thoroughly washed and dried. (We recommend HI-VIS 20 Fryer Cleaner) Note: DO NOT DROP WATER INTO FILTER use separate container to catch wash and rinse water.
3. Shortening to be used should then be placed in the fryer pot. Make sure that enough shortening to be used is in a solid state, make sure that shortening is packed tightly around tubes. Turn fryer on and off and push shortening against tubes. Repeat this process until shortening is melted down.)
4. THE ABOVE STEP IS IMPORTANT. If the procedure is not done, it could lead to a burn out of the tubes even in the starting period.

OPERATING INSTRUCTIONS

1. CALIBRATION OF THERMOSTAT - The thermostat is always calibrated at the manufacturers during our final inspection. However, if you feel it has been disturbed and needs attention, please refer to separate UE800 Control instructions enclosed.

NOTE: In order to protect shortening, do not allow temperature to exceed 400.

2. LEVELING FRYER - For best results the fryer should be operated in a level condition. The fryer can be leveled as follows:
 - With shortening in a liquefied state, check the shortening level at each of the four corners of the pot.
 - Find the corner with the lowest measurement and raise it by turning the adjustable foot on the leg of the fryer in a clockwise direction.
 - Use same method with other corners until shortening level is parallel to top of pot.

MAINTENANCE & CLEANING

It is recommended that the fryer be cleaned every 30 to 45 days to insure longer life.

CLEANING

1. Drain all shortening from fryer through gate valve at bottom of fryer pot. If fryer has a filter, pump shortening through filter into a storage container.
2. Fill fryer pot with water to within ½" of top of fryer. Bring water to a boil and add cleaning agent as per instructions of the cleaner. We recommend "HI-VIS20 FRYER CLEANER".
3. Allow water to boil for 20 to 30 minutes. During this period use a brush on side and tubes of fryer pot.
4. Shut fryer off, drain water completely and wash down with fresh water, leaving gate valve open. Close gate valve, fill pot with clean water as before and bring it to a boil for 10 minutes. Drain again and wash down with clear **cold** water. NOTE: DO NOT DROP WATER INTO FILTER. Use separate container to catch wash and rinse water.
5. Dry fryer pot thoroughly with clean soft cloth. DO NOT TURN ON BURNERS TO DRY FRYER.
6. If the fryer is equipped with a submerger, cleaning can more easily be accomplished by simply removing the submerger from its hinges.

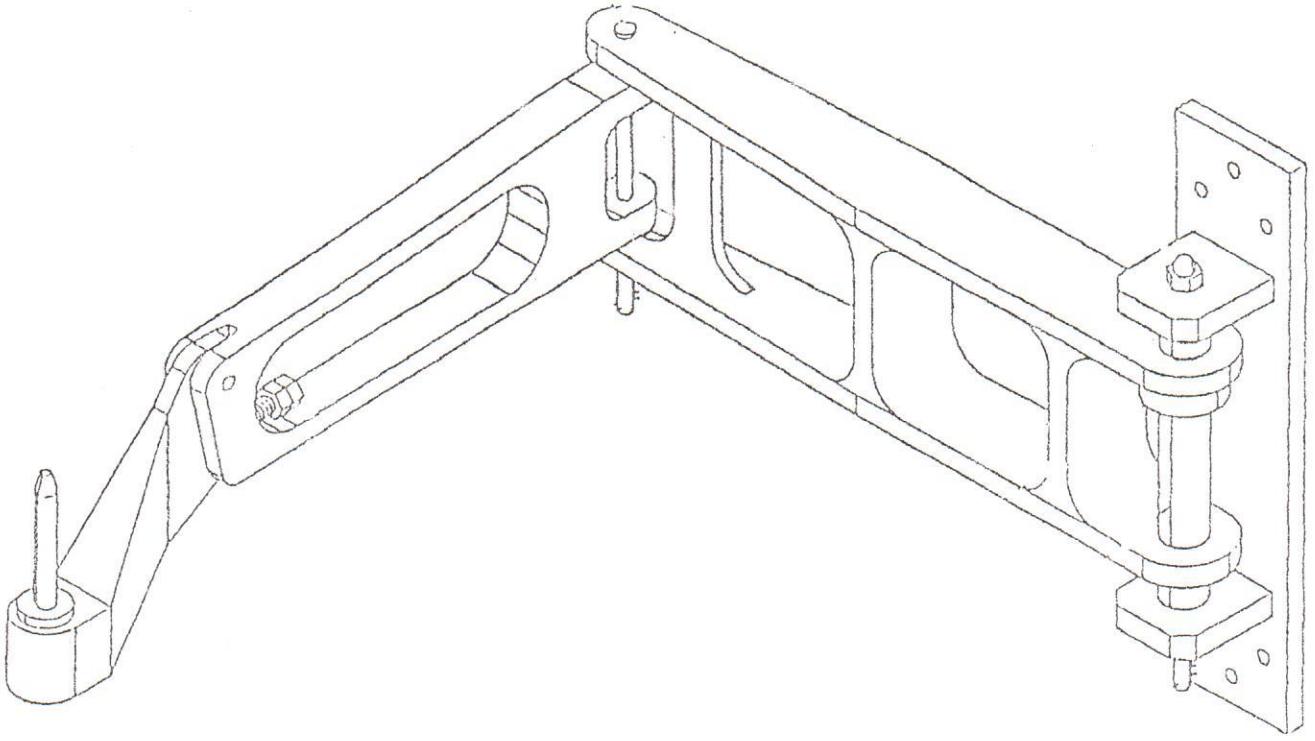
FRYER SAFETY GUIDELINES

Hot oil electric and gas donut fryers are inherently appliances that require the operator to follow the manufactures' guidelines for safe operation. When these guidelines are not followed serious injury or death can result. It is recommended that operators read the operating instructions on a regularly scheduled basis.

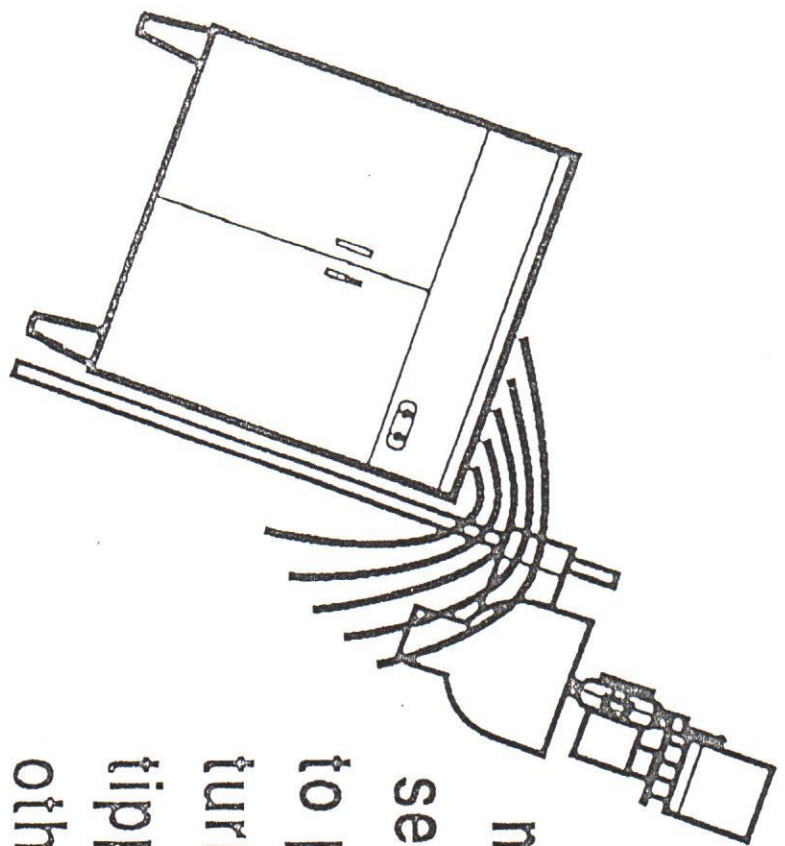
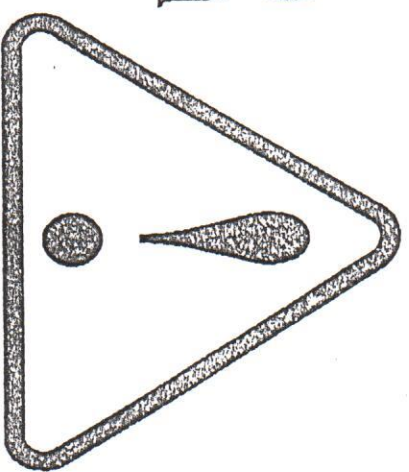
The following guidelines may be used as a point by point general guideline. In addition be sure to read and follow the instructions in the owner's manual for your specific fryer.

- Donut fryers may only be operated in well ventilated areas, and must be installed under a NFPA approved hood equipped with a fire suppression system.
- Donut fryers must be restrained from tipping to avoid splashing oil.
- Never operate a donut fryer without the sediment tray in place. The tray is designed to prevent the accumulation of sediment at the bottom of the fryer where it could cause that area to become too hot.
- Ensure that the kettle is completely free of water before adding shortening, when heated water in the kettle could result in grease splatters that could burn you.
- Spread solid shortening evenly across the bottom of the kettle before turning on the fryer to prevent hot spots that could cause a fire.
- Use extreme caution when adding more shortening to a fryer that is already hot. Dropping or pouring shortening into hot grease could splash and burn you.
- Do not drop heavy pieces of solid shortening directly into the kettle; it could damage the temperature control bulbs or elements.
- If the high limit device continues to turn off the fryer, have the fryer serviced by an authorized service center or representative.
- Do not turn the fryer on, or allow the fryer to remain on if the shortening level is below the high limit temperature bulb. The fryer will not be able to sense the grease temperature and a fire could result.

If you have any questions about how to safely operate your fryer identify and contact the manufacture.

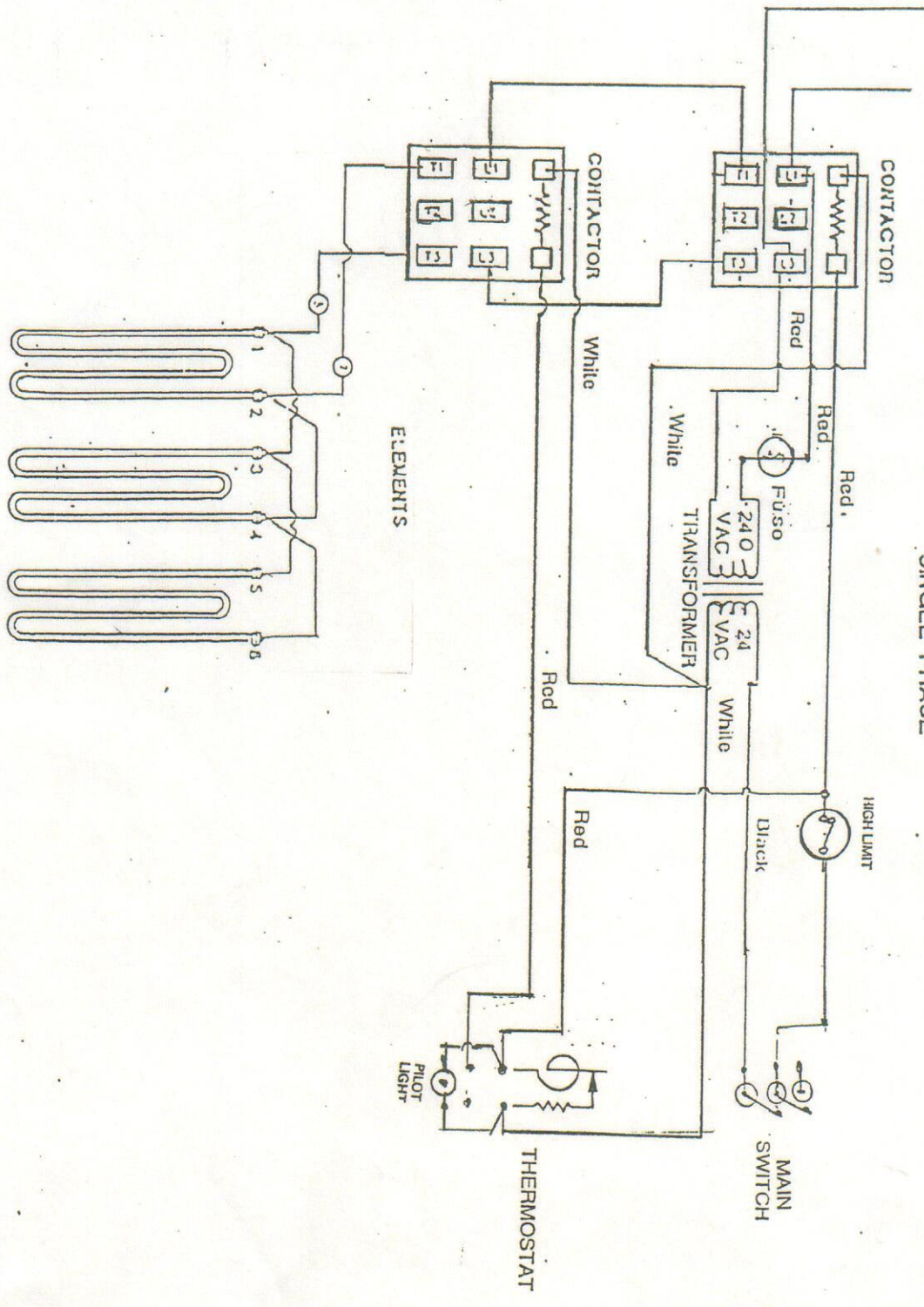


DANGGER

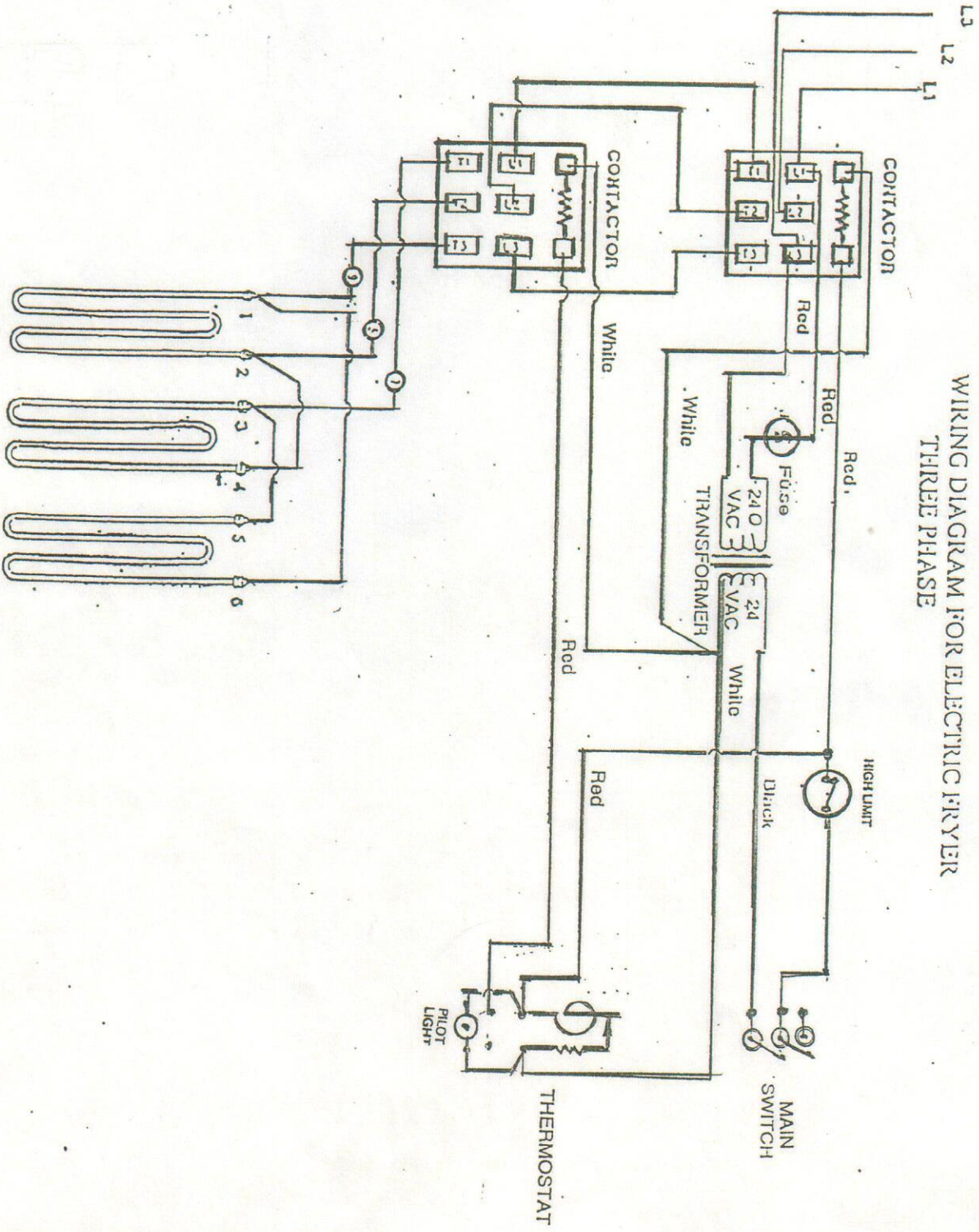


When the cutter is column mounted, the fryer must be securely fastened to the floor to prevent tipping or overturning the fryer. If the fryer is tipped, **SERIOUS BURNS** or other injury can occur.

WIRING DIAGRAM FOR ELECTRIC FRYER SINGLE PHASE

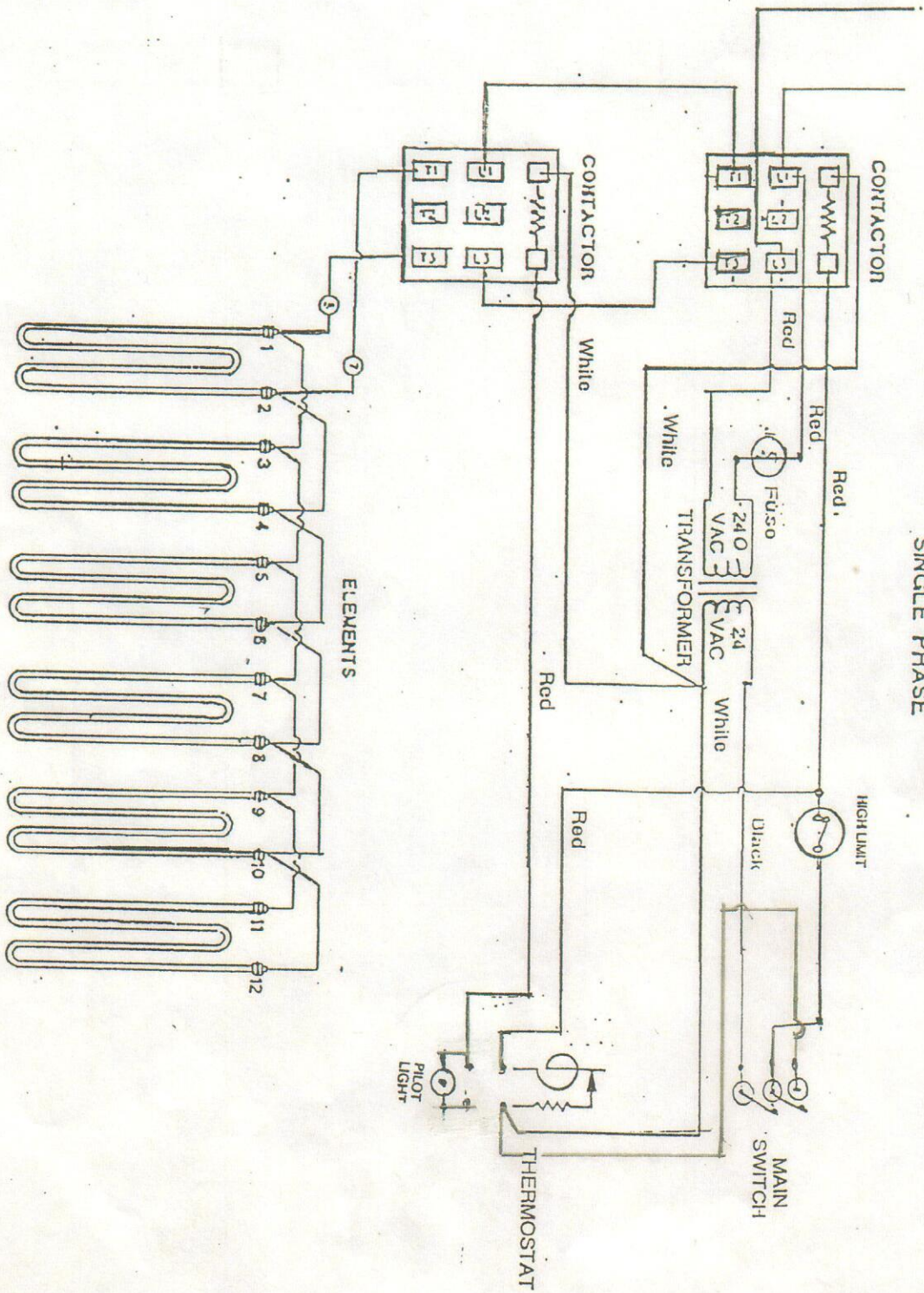


WIRING DIAGRAM FOR ELECTRIC FRYER THREE PHASE



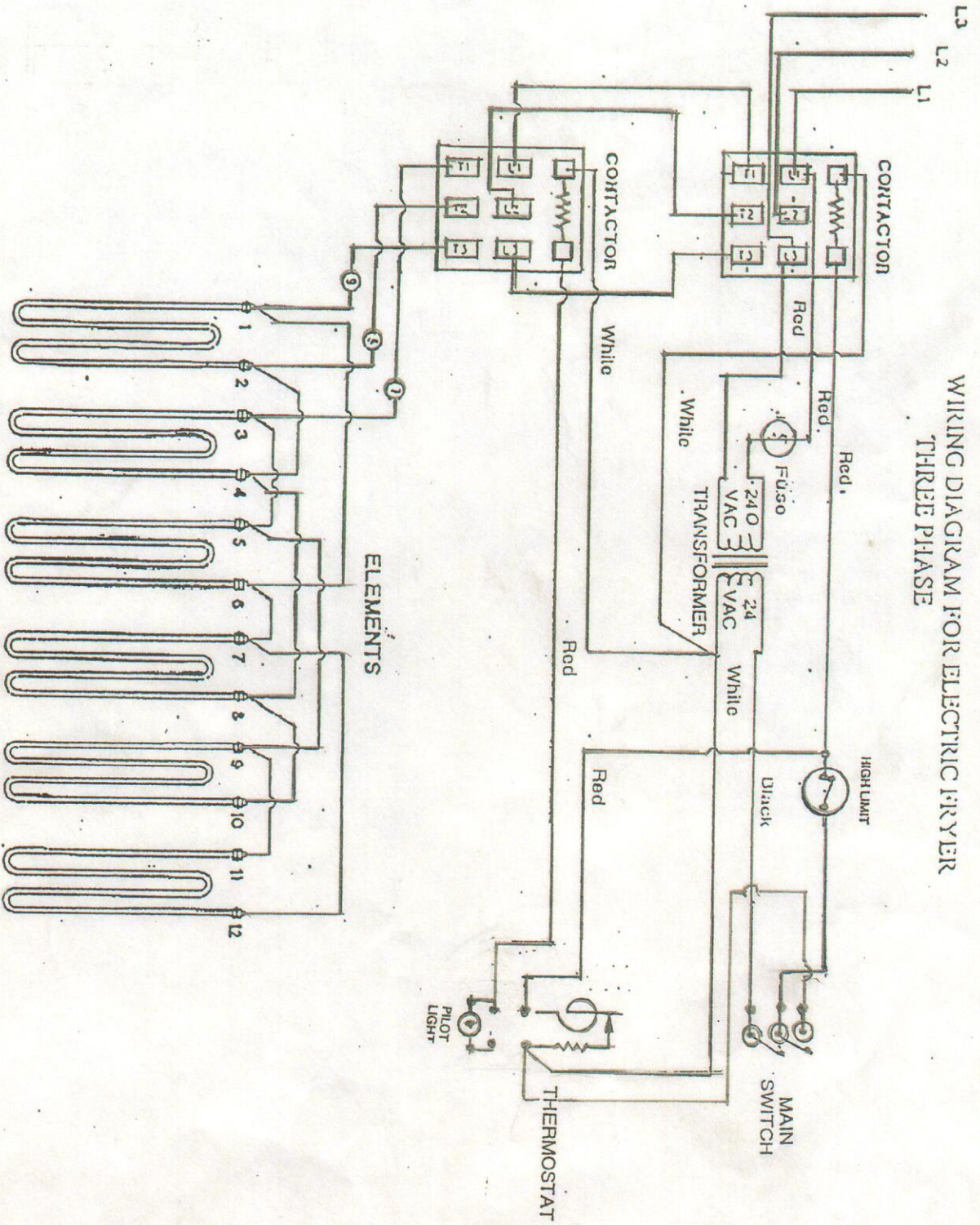
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WIRING DIAGRAM FOR ELECTRIC FRYER SINGLE PHASE



10/24/10

WIRING DIAGRAM FOR ELECTRIC RHYER THREE PHASE



10/24/10



LIMITED WARRANTY

Avalon Mfg. warranty to the original purchaser that its equipment will be free from defects in workmanship for a period of one (1) year and that by labor cost(s) pertaining to the replacement or repair of said defective part will be covered by the manufacturer, (hereinafter referred to as Avalon), for a period of not more than ninety (90) days, both from the date of original sale.

The purchaser is responsible for proper installation, operation under normal conditions with proper supervision, and the performance of preventative maintenance. Avalon's obligation under this warranty shall be for the replacement or repair of said defective parts within the above mentioned warranty period. After thorough examination and inspection, decision of Avalon's Service Department and/or Avalon's Authorized Service Agencies shall be final. The procedure for parts replacement during the warranty period is as follows:

1. Avalon will ship and invoice new parts to the purchaser:
2. Credit for these new parts will be issued upon the receipt of defective parts.
3. All shipping charges for the return of these parts are the responsibility of the Purchaser.
4. All returned defective parts must be properly packed and tagged, stating serial number model number, invoice number(s), and date, before shipment to:

Avalon Mfg.
509 Bateman Circle
Corona. CA 92880

Avalon will not, however, assume responsibility for any expenses (including labor) incurred in the field incidental to the repair or replacement of equipment covered by this warranty or from the obtainment of the above information.

Avalon's obligation hereunder to repair or replace defective part(s) is the exclusive remedy for breach of this warranty; and Avalon will not be liable for any other damages or claims, including consequential damages.

Avalon will not honor any warranty for defective parts and labor should the Purchaser alter, abuse or misuse the equipment originally shipped in any way or if any part thereof has been used for other than specific purpose it was manufactured for.

No representative, dealer, distributor or any other person is authorized or permitted to make any other warranties or obligate Avalon to any liability that is not in strict accordance with this policy. THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY, AND FITNESS FOR A PARTICULAR PURPOSE AND AVALON DOES NOT HEREBY EXCLUDE AND SHALL NOT BE LIABLE TO PURCHASER FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES INCLUDING, BUT NOT LIMITED TO DAMAGES TO PROPERTY DAMAGES FOR LOSS OF USE, LOSS OF TIME, LOSS OF PROFITS, OR INCOME RESULTING FROM ANY BREACH OF WARRANTY.