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1. Before the fryer is used, it is necessary to check whether the instrument of the fryer is operating normally.
2. Keep the air permeability in the environment of the fryer and complete fire extinguishing equipment.
3. Check whether the inside of the automatic fryer is clean before use.
4. It is best to add a lid when the oil is preheated. There should be no water on the lid, so as not to drip into the pot and heat the oil and hurt people.
5. The frying process needs to be operated according to the formula and process flow.
6. The automatic fryer must be turned off when changing the oil and water, and can only

operate when the oil temperature drops below 80°C.

7. It is strictly forbidden to wash the body with water to avoid the danger of damaging the circuit.

8. When an abnormal phenomenon is found in the fryer, please turn off the power immediately and find an electrician to troubleshoot the problem before working.