

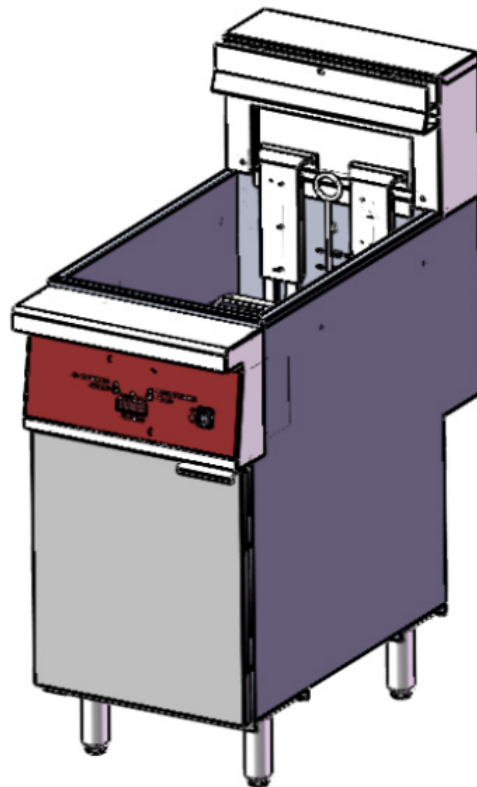


USER MANUAL

ELECTRIC DEEP FRYER

Commercial 40 lb Electric Deep Fryer 240 V 3 Phase

Models: KM-FDF40-EE



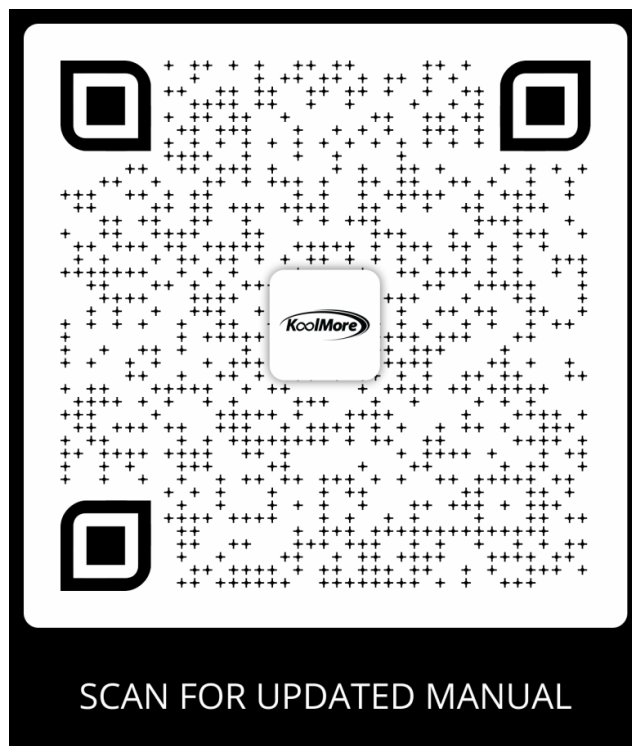
Before using, please read the operating instructions carefully to ensure proper application and achieve satisfactory results.

For any service related issues, please contact us:

☎ 718-576-6342 ✉ support@koolmore.com

Stay informed with the latest information for your KoolMore Appliance.

Scan the QR code below to access the most recent user manual on our website, which is constantly being updated and improved.



If you need any assistance or have questions, our customer support team is here to help.

Phone- 718-576-6342 Email- support@koolmore.com

Please write down the model number and serial number below for future reference. Both numbers are located on the rating label on the back of your unit or inside of the unit and are needed to obtain warranty service. You may also want to staple your receipt to this manual as it is your proof of purchase and may also be needed for service under warranty.

Model Number: _____

Serial Number: _____

Date of Purchase: _____

To better serve you, please do the following before contacting customer service:

If you received a damaged product, immediately contact the retailer or dealer that sold you the product.

Read and follow this User Manual carefully to help you install, use, and maintain your unit.

Refer to the Troubleshooting section of this manual as it will help you diagnose and solve many common issues.

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Safety

Thank you for purchasing our appliance. Before using it, please read this manual carefully and keep it for future reference. Proper setup, operation, and maintenance are essential for safe use and to protect your warranty.

Important Safety Notes

- Do not modify or alter the appliance unless explicitly approved by the manufacturer. Only operate the device in safe, proper, and technically sound conditions.
- As a commercial appliance, the user is responsible for ensuring full compliance with all applicable local, regional, and national safety laws. This includes following the industrial safety measures, accident prevention requirements, and environmental regulations in addition to the instructions provided in this manual.

Documentation

- Keep these instructions in a safe, accessible place and provide them to any future owner of the appliance.
- Anyone operating the appliance must follow the instructions, warnings, and tips contained in this manual.

Intended Use

- This appliance is designed **for indoor use only**.

Warnings & Symbol Definitions

Warnings

The following symbols indicate important safety information. Read and follow all instructions associated with each symbol.

WARNING

Indicates a hazard that could cause injury. Follow all instructions carefully.

Electrical Hazard

Indicates a risk of electric shock. Failure to follow the safety instructions may result in serious injury or death.

CAUTION

Highlights instructions that help prevent damage, malfunction, or breakdown of the appliance.

NOTE

Indicates helpful tips and information for efficient, safe, and trouble-free operation.

Hot Surface Warning

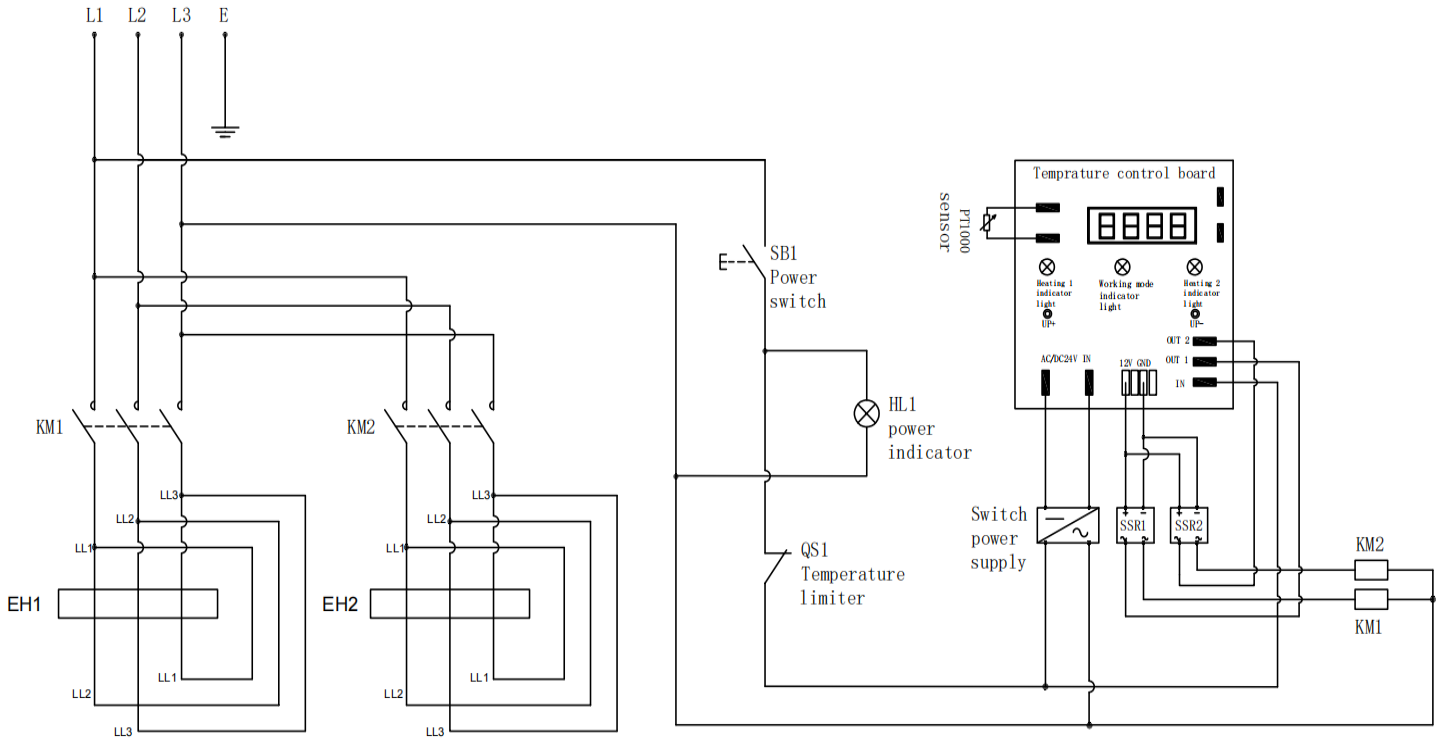
Indicates that certain surfaces may become hot during use. Touching them may cause burns.

Additional Safety Guidance

- Each chapter of this manual provides important safety instructions designed to prevent accidents. Pay close attention to the symbols, pictograms, and labels on the appliance, and ensure they remain legible at all times.
- The appliance is constructed in accordance with current safety and technological standards. However, improper use can still pose a hazard.
- Carefully reading and understanding this manual will help prevent mistakes and ensure safe, reliable operation.
- To maintain safety and achieve optimal performance, always follow the instructions provided and perform regular maintenance as recommended.

Technical Data

Circuit Drawing:



Specifications

Dimension	15.51" x 30.07" x 44.66"
Electrical Data	240 V / 60 HZ / 3 Ph
Power	14 KW
Capacity	40 lbs.

Installation

Delivery Check

Inspect the appliance immediately upon delivery.

- Do **not** accept the unit if it is visibly damaged.
- Note any damage on the carrier's delivery receipt.
- Report hidden damage immediately, as claims must be filed within the carrier's allowed time frame.

Packaging

Do not discard the original packaging until the appliance has been fully installed and inspected. The packaging can protect the unit during transport to its installation location or if the unit needs to be moved within your facility.

Remove all inner and outer packing materials before installation.

NOTE: Follow your local regulations regarding disposal or recycling of packaging materials.

Safety Instructions

WARNING: Risk of Electric Shock

All electrical connections must comply with the wiring diagrams supplied with the appliance. Refer to the diagrams located inside the appliance door when installing or servicing this unit.

Electrical Safety (Hardwired Installation)

WARNING: Electrical Hazard

Improper installation can cause electric shock.

- This appliance **must be hardwired** into a dedicated electrical circuit that matches the voltage and amperage specified on the rating label.
- All wiring connections must be performed **only by a licensed electrician** in accordance with local, regional, and national electrical codes.
- A disconnecting means (such as a circuit breaker or external switch) must be installed and accessible to the operator.
- Ensure all wiring is protected from heat sources, moisture, and mechanical damage.
- Do not operate the unit if the electrical connection appears damaged or improperly installed.
- Before servicing or cleaning the appliance, disconnect power at the breaker.

General Operation Safety

- Do not use the appliance if it has malfunctioned, been dropped, or is damaged.
- Use only manufacturer-approved accessories and spare parts; unapproved parts may cause injury, equipment damage, or void the warranty.
- Do not tilt or move the appliance while it is operating.
- Do not touch or operate the unit with wet hands.
- Never leave the unit unattended during operation—malfunctions can cause the oil or fat to over-heat and ignite.


- Do not fry wet or moist foods. Always remove excess water or ice from frozen items before frying.
Even small droplets of water can cause dangerous splashing or oil eruptions.

 **NOTE:**

Excess moisture or overfilling the basket can cause oil to foam excessively.
Do not leave food hanging over the basket edge while the basket is above hot oil.

 **Hot Oil Hazard**

Do not move or reposition the fryer while the oil is hot.
Allow the oil to cool completely before handling the unit.
Hot oil can splash and cause severe burns.

 **CAUTION:** Installation Must Be Performed by a Qualified Technician

- Place the appliance on a solid, level, stable, and heat-resistant surface.
- Do **not** install on flammable surfaces (e.g., tablecloths, carpets, etc.).
- Keep the device away from open flames, fireplaces, furnaces, electric heaters, or other heat sources.

Required Clearances

Ensure adequate ventilation and service access:

- Minimum 6 in. clearance on both sides and rear.
- Minimum 24 in. clearance in front for safe operation and maintenance.

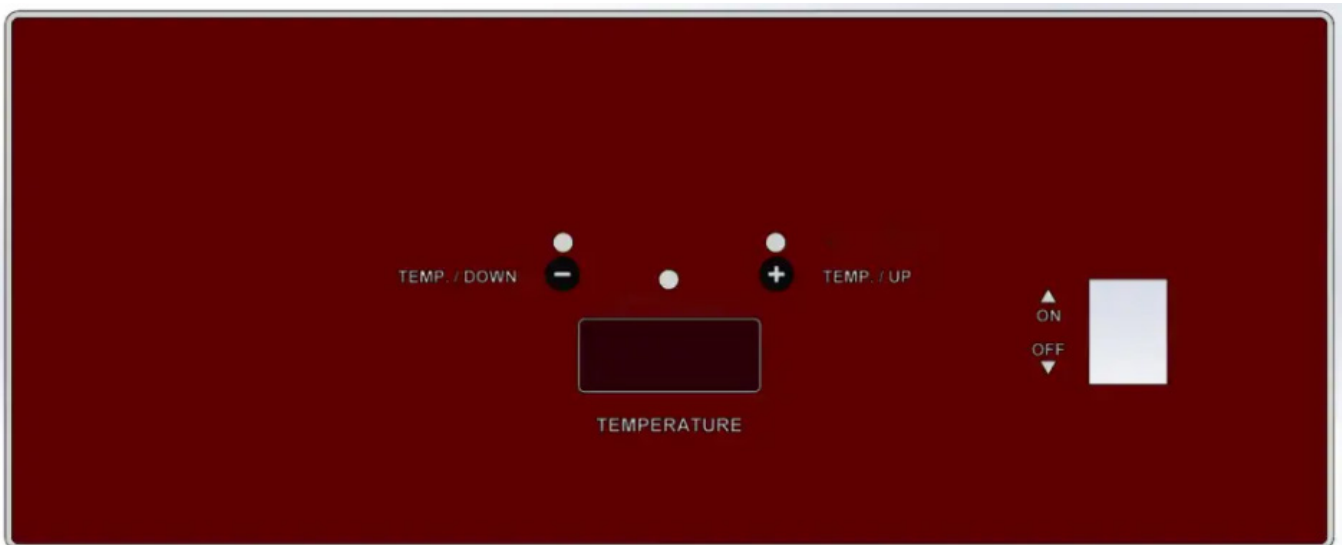
Avoid installations near water sources or areas with high moisture exposure.

Cleaning & Daily Care

- Do not allow grease to build up on the fryer's frame or body.
- Clean the interior and exterior daily with detergent and hot water.
- Dry the unit thoroughly.

Operation

CAUTION! The fryer may only be operated by personnel who have been properly trained in its use.



Control Panel Operation

The control panel is designed for simple and intuitive operation. To begin, press the ON/OFF switch located on the right side of the panel to turn the fryer on. Once the unit is on, the Power Indicator in the center of the panel will illuminate, and the digital temperature display will activate. Use the TEMP / UP (+) button to increase the set temperature and the TEMP / DOWN (-) button to lower it. The selected temperature will be shown on the digital display, allowing you to easily adjust the fryer to your desired cooking level.

During operation, the Left Heating Indicator and Right Heating Indicator lights will turn on to show when the heating elements are actively heating oil. These indicators help you monitor the heating status at a glance. When the oil reaches the set temperature, the corresponding heating light will turn off automatically. Use the temperature buttons at any time to make adjustments as needed. The fryer will maintain the programmed temperature automatically for efficient and consistent cooking.

Switching Between Fahrenheit (°F) and Celsius (°C)

The fryer is set to display temperatures in **Fahrenheit (°F)** when it leaves the factory. To change the temperature display between **°F and °C**, follow the steps below:

1. **Turn on the power switch** and ensure the unit starts normally with no fault alarms.
2. Within the first **30 seconds after powering on**, press and hold the **LEFT key for more than 5 seconds**.
3. The first two digits of the temperature display will show **"AE."**
4. Press the **LEFT key** once more to toggle between **°F and °C**.
5. The display will automatically exit the setting mode and show the selected temperature unit. You may repeat the same steps at any time to switch **back from °C to °F**.

Filling Tank With Shortening

Ensure that the device is switched off!

Notice: Solid shortening must NOT be used with this fryer. Melting solid shortening will damage the tank and void your warranty.

- Close the drain valve.
- Fill the fryer tank with liquid shortening.
- Shortening level should be between the min and max lines in the fryer tank.
- Shortening will expand when heated. Do not fill the fryer tank past the MAX line.
- Add fresh shortening as needed to maintain oil level.

Fry Basket Capacity:

The recommended maximum load per basket is 2.5 lbs (1.1 kg).

Extending Shortening (Oil) Life

You can significantly increase the life of your cooking oil by following these guidelines:

- Do not salt foods directly over the fryer.
- Use high-quality shortening or oil.
- Filter the shortening daily (minimum recommendation).
- Replace the oil if it develops an off-flavor or unpleasant odor.
- Keep the equipment and surrounding areas clean.
- Set the thermostat correctly; avoid overheating.
- Remove excess moisture and loose particles from food before frying.
- Use a fitted tank cover (not included) when the fryer is not in use to protect the oil from light and oxygen.

Cooking Guide

Food Item	Recommended Temperature	Cooking Notes
French Fries	325–375°F (163–190°C)	For best results, use a two-stage method: blanch at 325°F, finish at 375°F for crispiness. Avoid overcrowding.
Chicken (Bone-In/Breaded)	350°F (177°C)	Ensure chicken reaches internal temp of 165°F (74°C). Too low = greasy; too high = burnt coating.
Chicken Tenders / Nuggets	350–365°F (177–185°C)	Frozen breaded items may require slightly longer cook times.
Fish Fillets / Shrimp / Seafood	350–375°F (177–190°C)	Thin seafood cooks quickly; higher temps (375°F) ideal for battered fish.
Onion Rings	365–375°F (185–190°C)	High heat improves crispness and prevents soggy batter.
Mozzarella Sticks	350°F (177°C)	Fry quickly to avoid cheese blow-out; do not overfill the basket.
Donuts / Funnel Cakes	350°F (177°C)	Fry until golden brown; maintain stable temperature for even cooking.
Vegetables (Tempura, etc.)	350–365°F (177–185°C)	Light batters cook best at moderate-high temperatures.
Frozen Appetizers (Egg rolls, spring rolls, etc.)	350–375°F (177–190°C)	Adjust time based on size; fry until internal temperature is reached.

Cleaning and Maintenance

Safety Advice

Before beginning with repair or cleaning, make sure the device has been disconnected from the power supply and has cooled down. Do not use any acidic agents and make sure no water enters the unit.

To protect yourself from electric shock, never immerse the unit or its cables in water or other liquids.

CAUTION!

The device is not suited for direct washing via water jets. Therefore, you must not use any kind of pressure water jet for cleaning the device!

Cleaning:

Frypot Cleaning (Weekly)

1. Fill the frypot with water to just below the upper oil-level mark.
2. Add 1 **cup of detergent** and bring the water to a boil.
3. Reduce heat and let the solution simmer for 10–15 minutes.
4. Drain the solution and rinse the frypot twice with clean water.
5. Add ¼ cup of white vinegar to the final rinse to neutralize detergent residue.
6. Wipe the frypot dry with a clean towel before refilling with oil.
7. If the fryer will not be used immediately, apply a thin coat of cooking oil to the interior to prevent rust.

CAUTION

- Never wash or submerge the control panel (switching unit) in water. Moisture in the control area can cause electric shock, creeping current, or malfunction.
- Clean the control panel, outer surfaces, and power cord only with a soft cloth and mild cleaning solution.
- Do not allow water to enter the control panel or any electrical components.
- Avoid abrasive cleaners, caustic agents, or scouring pads. Stubborn residue may be removed by soaking affected parts.
- After cleaning, dry all components thoroughly before reassembly.
- When storing for extended periods, keep the fryer in a dry location away from corrosive vapors, acids, or gases.

Over-Temperature Shutdown (Safety Feature)

If the oil (shortening) becomes excessively hot, the fryer's **high-temperature safety shutoff** will automatically turn the unit off.

- If the fryer shuts down due to overheating:
Do NOT turn it back on until the oil temperature drops below 300°F (149°C).

This protects the fryer from damage and reduces the risk of fire.

Draining the Oil

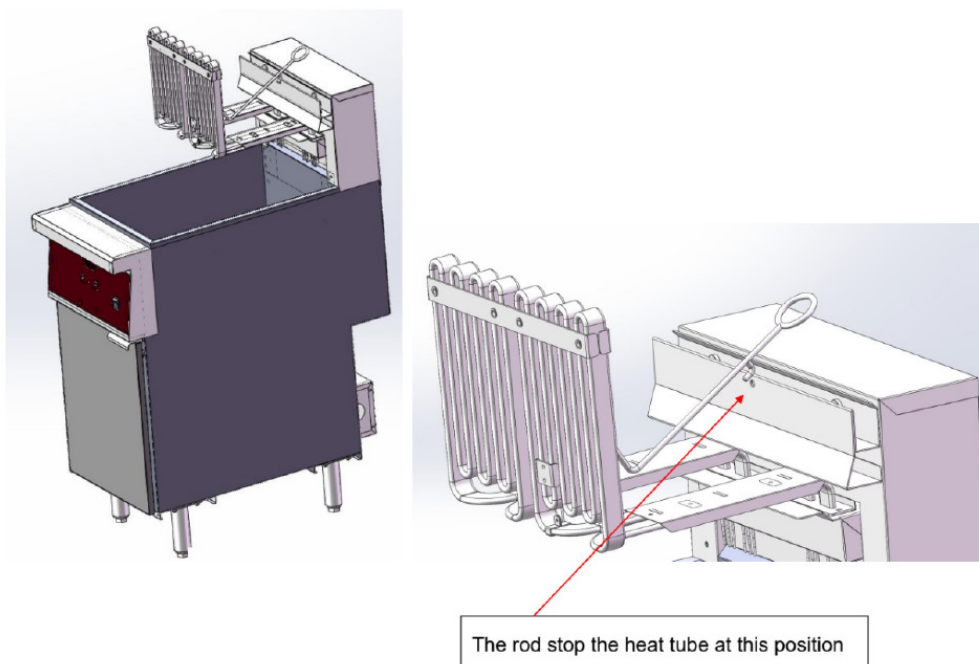
⚠ WARNING: Hot oil and hot components can cause severe burns. Use caution when draining, cleaning, or servicing the fryer.

1. Turn off the fryer and allow the oil to cool to a safe handling temperature.
2. Insert the drain extension into the drain valve. Tighten **hand-tight only**.
3. Position the drain extension over the **filtering device** or collection container.
4. Slowly open the drain valve to begin draining the oil; once it flows smoothly, fully open the valve.
5. When the frypot is empty, use a tank brush to remove any remaining debris.
6. Close the drain valve.
7. Refill the frypot with fresh shortening:
 - Fill no lower than the MIN line, and
 - No higher than halfway between MIN and MAX (oil expands as it heats).

Lifting the Heating Elements for Maintenance

CAUTION: This procedure must only be performed after the oil has cooled to a safe temperature. Hot oil can cause severe burns

1. **Locate the O-Ring Lift Rod:** Find the stainless-steel rod with the O-ring handle and small retaining hook attached to the heating element assembly.
2. **Lift the Heating Elements:** Pull the O-ring straight upward; the elements will pivot on their hinges as they rise.
3. **Engage the Hook:** Continue lifting until the elements reach the upright position, then latch the hook onto the basket-lift bar.
This secures the elements so they remain raised without being held.
4. **Perform Maintenance:** With the elements locked upright, the fry tank can be cleaned, inspected, or serviced.
5. **Lower the Elements:** Support the O-ring handle, lift slightly to release tension, unhook the rod, and slowly guide the elements back into their operating position.



Troubleshooting

Failure Analysis & Trouble Shooting

Problem	Cause	Solution
The unit is powered, but the power indicator does not illuminate and the fryer does not heat.	<ul style="list-style-type: none">• Blown internal fuse or tripped circuit breaker.• Improper wiring connection.• Over-temperature safety has activated.• Faulty temperature controller.	<ul style="list-style-type: none">• Verify the circuit breaker has not tripped and reset if necessary.• Have a qualified technician inspect all wiring connections.• Allow the unit to cool and reset the over-temperature safety device (performed by technician if internal).• Contact an authorized service technician for diagnosis and repair.
The heating indicator illuminates, but the fryer temperature does not increase as expected.	<ul style="list-style-type: none">• Interrupted contact with heating element.• Damaged heating element.	<ul style="list-style-type: none">• Contact Customer Service.



WARRANTY

LIMITED WARRANTY

KoolMore Supply Inc. extends a limited warranty to the original purchaser, guaranteeing that this KoolMore product is free from manufacturing defects in material or workmanship for one year from the date of purchase.

Should you discover any such defect within the warranty period, KoolMore Supply Inc. reserves the right to repair or replace the product without charge, or to cover the cost of replacement parts and repair labor needed to correct defects present at the time of purchase or resulting from regular usage, when the appliance has been installed, operated, and maintained as per the instructions provided.

At its sole discretion, KoolMore Supply Inc. may decide to replace the product. In such an event, your replacement appliance will carry the warranty for the remaining term of the original unit's warranty period.

This warranty is valid exclusively to the original purchaser of the product and only applicable within the United States. The warranty commences from the date of original consumer purchase. Proof of the original purchase date will be required to obtain service under this warranty.

Under this limited warranty, your sole and exclusive remedy will be product repair, as outlined above. All services must be provided by a KoolMore designated service company.

To claim warranty or request repair service:

Email support@koolmore.com. Please include your name, address, phone number, warranty repair request, and a copy of your proof of purchase receipt. Alternatively, visit koolmore.com and use the Contact Us page. A KoolMore customer service representative will promptly arrange service for your appliance.

We thank you for choosing KoolMore.

WARRANTY EXCLUSIONS

This limited warranty will not cover:

1. Failure of the product to perform during power failures or interruptions, or due to inadequate electrical service.
2. Damage incurred during transportation or handling.
3. Damage caused by accidents, vermin, lightning, winds, fire, floods, or acts of God.
4. Damage resulting from accidents, alterations, misuse, abuse, improper installation, repair, or maintenance. This includes using any external device that alters or converts the voltage or frequency of electricity.
5. Unauthorized product modifications, repairs by unauthorized centers, or use of non-approved replacement parts.
6. Abnormal cleaning and maintenance not aligned with the user's manual.
7. Use of incompatible accessories or components.
8. Any costs associated with repairs or replacements under these excluded circumstances shall be the responsibility of the consumer.

