



**Canada Popcorn Company**

**CENTERSTAGE PROFESSIONAL  
8 LITER / 15 LB DEEP FRYER  
USER MANUAL**

**HTD CANADA  
Item #V605**

[www.HTDCANADA.ca](http://www.HTDCANADA.ca)



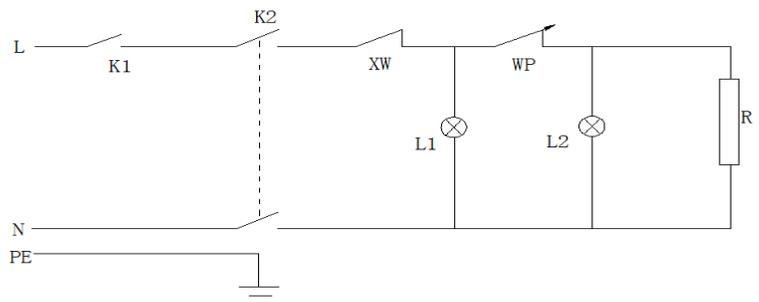
# 8 LITRE / 15 LB PROFESSIONAL DEEP FRYER

## Safety Precautions

1. This manual will outline safety warnings and precautions, operating, maintenance and cleaning. The warnings and instructions reviewed in this manual cannot cover all possible conditions and situations that may occur. Factors such as caution and common sense cannot be built into this product and it is trusted the operator will follow these measures.
2. This fryer must never be modified and should only be used for its intended purpose.
3. Always check that this fryer is plugged into a grounded outlet with the appropriate electrical supply. Ensure that the wall outlet being used is properly grounded. If it is not, you must install a grounded outlet.
4. Before disconnecting from the power source, be sure that all switches have been turned OFF. To unplug the product, firmly grasp the plug and remove from the outlet – never pull on the cord itself.
5. Ensure that the power outlet, plug and cord being used are in good, working condition. Damaged components should be repaired or replaced. Even with a properly functioning power cord, keep water away from the cord and avoid letting your power cord run over carpets or heating devices.
6. If missing or broken components are found, leave the fryer TURNED OFF AND UNPLUGGED. Do not attempt to use the fryer. Contact HTD Canada at info@htdcanada.ca.
7. Never use in the presence of flammable liquids, gases, dust or other explosive situations should be avoided.
8. ALWAYS use oil when frying; NEVER operate without oil.
9. Never directly touch the oil when in use. Wear oven mitts or other protective gear when lifting and dropping the basket in the hot oil, and be sure that all hot oil is contained; contact with skin can cause burns. Surfaces will be extremely hot during and after use, and should be allowed to cool before transporting or putting the unit in storage.
10. It is not recommended the machine be used outdoors exposed to elements such as rain or snow, unless covered or protected.
11. Manual cleaning required – unit and parts are not dishwasher safe, your fryer should never be immersed in water and do not use any abrasive cleaning products.

## 8 Liter / 15 lb Deep Fryer Specs

Item #	V605
Unit Dimensions	12.5" x 16.75" x 13.5"
Capacity	8 Liter
Voltage	120V
Wattage	1600W
Temperature Range	60 - 200 °C



K1---safety switch    K2---power switch    R--heating tube  
 WP---60-200 temp. Controller    XW--- temperature limiter  
 L2---heating indicator    L1---power indicator

## Fryer Parts List

- A. Stainless Steel Commercial Deep Fryer
- B. 1 x Fryer basket and 1 x Frying handle
- C. 1 X Residue Separating Element Plate
- D. 2 x Handles
- E. 1 x Stainless Steel Cover

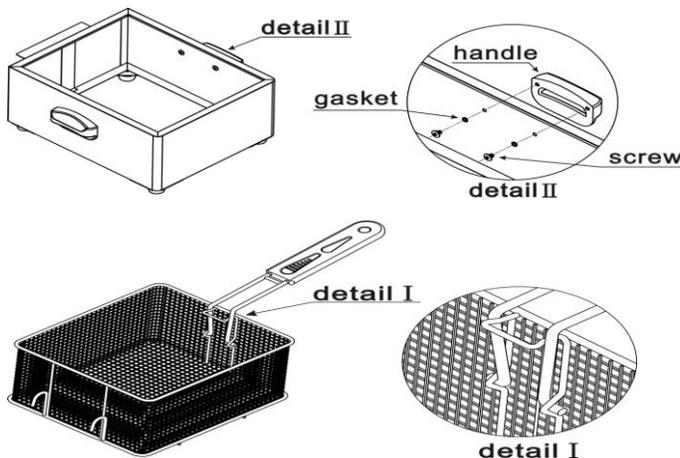


## Operating Instructions

1. Before use, securely station the fryer on a dry, level surface that is away from any water.  
\*\*Before first use, be sure to clean the fryers surfaces and wipe down the interior with a clean, damp sponge.
2. Please make sure that the oil in is not up to the "MAX" liquid level mark because adding items will increase the level and not lower than the "MIN" mark to avoid damage or burning dry..
3. Make sure the temperature regulator knob is in the "OFF" position before you plug the machine into an outlet. Once you plug the machine in, the "Power Light" will come on. Then, rotate the temperature regulator knob clockwise to the desired temperature indicated by the dial. When the desired temperature has been reached, the "Hot Light" will turn off and cycle, and the temperature controller will maintain the temperature automatically.
4. The lid of the tank is used to help keep the oil temperature and oil tank clean from debris.
5. Lift food basket up and away from machine to load food, and carefully place loaded basket into machine to avoid splash. Gently shake off excess oil from food when removing from tank after frying..
6. The enclosed frying basket is intended to hold small foods such as French fries and onion rings. Large food can be placed directly into the basket or oil tank
7. When finished, be sure to unplug the machine from its power supply.

## Cleaning and Maintenance

1. Once you are finished cooking, unplug the power supply and allow ample time for the oil and unit to cool.
2. Remove Residue Separating Element Plate with large fork or tongs. Do not stick hand into oil.
3. Gently lift up electrical box unit from back of machine. Place in a safe dry place
4. Lift oil tank out of outer case and carefully dispose of oil, removing any sludge.



## 1 Year Parts Warranty

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set-up, supervision when required, or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. Work performed by unauthorized personnel or unauthorized service agencies voids this Warranty. This warranty does not apply to any warranty claims made on products sold or used outside of Canada.

**If you have any damaged, missing parts or concerns Please do not return to or contact the retailer. Please contact us directly at**

**[info@htdcanada.ca](mailto:info@htdcanada.ca)**

**613-693-1806**

