



Deep Fat Fryers 20# LP Table Top & 40# Floor Model

Operating Instructions

The following instructions will help recall the personal instructions given to you by your rental center.

1. Insure that the gas control valve is turned off.
2. Attach the 20 lb or 40 lb propane tank to the fryer regulator.
3. Open the valve on propane tank.
4. Turn the gas control valve knob to the pilot position. Push the control knob in and hold, use a match or a lighter to light the pilot (long fireplace matches or long fireplace lighters work best). Hold the control knob in for 30 to 60 second.
5. After lighting the pilot let it burn for another 30 to 60 seconds before turning the control knob to on.
6. Fill the fryer with the appropriate amount of frying oil.
7. After filling the fryer and turning the control valve on, slowly turn the temperature control knob to the lowest setting. The main burners should turn on with in 3 to 5 seconds. After the main burners are on adjust the temperature to the desired temperature.

Shutdown Instructions

1. Turn the safety valve to pilot.
2. Close the propane tank valve.
3. Turn the safety valve to off.
4. Detach the propane tank from the fryer.

Cleaning Instructions

1. Remove excess food stuff from fryer.
2. Allow the oil to cool and drain the oil from the fryer.
3. Clean with warm soapy water. Do not use steel wool or abrasive pads as they may degrade the metal finish.

Trouble Shooting

1. If the pilot goes out after releasing the control valve wait 5 minutes and repeat the.
2. If the main burners do not light, shut off the gas valve immediately and allow the gas to dissipate for at least five (5) minutes before re-lighting.
3. If the main burner goes out, shut off the gas valve immediately and allow the gas to dissipate for at least five (5) minutes before re-lighting.

Safety Precautions

1. Use extreme caution in handling and using propane gas. Gas allowed to escape can result in a fire or explosion. It is heavier than air and may settle in the fire box or on the floor.
2. Permit only competent persons to operate fryer.
3. DO NOT use the valve on the propane tank to control the gas flow to the fryer.
4. DO NOT leave the fryer unattended while operating.
5. Check periodically to insure that the main burner is ignited.
6. DO NOT use any adapters to connect different propane tanks and or other forms of gas to the fryer.
7. DO NOT operate the fryer in a confined space without adequate ventilation. If air does not circulate, use a fan to exhaust air through window or other opening.
8. Use extreme caution when working with hot fryer oil. When placing food in the fryer the oil may splatter and could cause severe burns.