ITEMS REQUIRED

DEEP FRYER
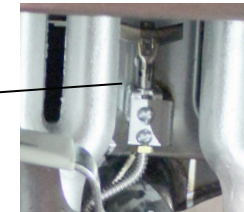

PROPANE HOSE

PROPANE TANK

HOW TO OPERATE DEEP FRYER

1. Remove all pans and crates from the oil insert pan.

2. Fill deep fryer with desired amount of oil or follow manufacturer measurements.

3. Connect the propane tank to the deep fryer.

4. Make sure all control knobs are in the CLOSED position.

5. Turn the propane tank's valve completely open.

6. Open face plate (located below the temperature control knobs) and carefully light the pilot, see reverse for How to Light the Pilot Light.

7. Adjust control knobs to desired temperature.

8. Be sure to close all control knobs. CLOSE propane tank valve and disconnect the deep fryer from the propane tank once you are finished cooking.

TROUBLESHOOTING

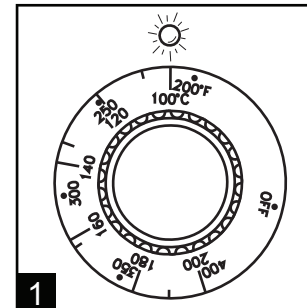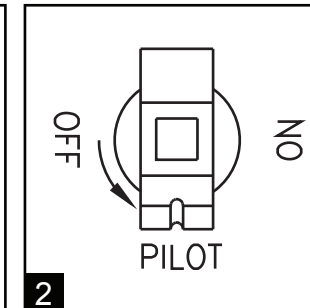| PROBLEM	QUICK FIX
Pilot light not lighting	• Make sure gas supply valve is properly connected and open. • Repeat the steps for How to Light the Pilot Light.
Pilot light won't stay lit after knob is released	• Purge air from pilot line by turning pilot knob to the PILOT position and holding it in for approximately 1 minute.
Main burner lights not lighting	• Turn the gas valve knob to the ON position. • Turn the thermostat knob to a temperature.

HOW TO LIGHT THE PILOT LIGHT
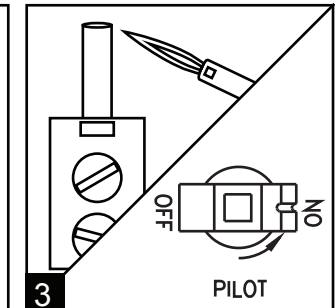

PILOT

PILOT DIAL

1 Make sure the propane tank is properly connected and valve completely open. Set heat temperature to lowest setting.

2 Turn the pilot dial vertical to the PILOT position. Push dial in for approximately 2-3 minutes to heat up the thermocouple.

3 With the pilot dial still pushed in, hold a lit butane gun to the pilot until the pilot ignites. Keep the pilot dial pushed in for 10-15 additional seconds then release. Turn pilot dial horizontal to the ON position.

BEFORE RETURNING

• A $37.50 cleaning charge will apply to each deep fryer if they are not returned in the same condition they were received.

• To avoid cleaning charges, soak all pans using detergent and hot water.

• Wipe down all interior and exterior surface areas clean.

• Clean under plates, deep fryer and hose.