



Deep Fryer

Oil Capacity: 40 lbs.

This fryer can cook up to 72 lbs of potatoes per hour.

Cautions: Do not attempt to move the fryer when it has hot liquid in it. Splashing hot liquids can cause severe burns.

Wait five minutes before attempting to relight the pilot to allow any gas in the fryer to dissipate.

Warning: Water and shortening do not mix. Keep liquids away from hot shortening. Dropping liquid frozen food into the shortening will cause violent boiling. There is an open flame inside the fryer. The unit may get hot enough to set near by materials on fire. Keep the area around the fryer free from combustibles.

Operating Procedures:

Fill the fryer with liquid shortening. Do not start the fryer without filling with oil. Make sure the drain valve is completely closed.

Fill the fryer with oil to the "**Oil Level**" line marked on the back of the tank.

- a. Open the gas supply valves to the fryer.
- b. Open the fryer door to gain access to the controls. Turn the thermostat control knob counterclockwise to the **off** position.
- c. Turn the control valve knob to the **pilot** position and push in on the knob. Hold the knob in for approximately one minute to purge the air from the line. Hold the flame to the pilot light until it ignites. (This might take a little while due to air in the lines) Once lit, hold the knob in for approximately 60 seconds then release.
- d. If the pilot goes out wait 5 minutes and repeat step c.
- e. Turn the **Unitrol** valve knob counter clockwise to the **on** position
- f. Set the thermostat control knob to the desired temperature setting.
- g. The main burner will light and be controlled by the thermostat.
- h. To completely shut down the fryer, turn the **Unitrol** valve knob to pilot, push in and continue turning to **off**.