

FRYER OPERATING INSTRUCTIONS

- The capacity of the fryer is 35 lbs, which is approximately 4.5 gallons of oil
- The fryer requires 90,000 BTU- about 4.5 lbs of propane per hour
- It can cook up to 63 lbs of potatoes in one hour

FILLING THE FRYER WITH LIQUID SHORTENING

Both liquid and solid shortening can be used in the fryer, but liquid is preferred for rental use. If you are going to use solid shortening please contact American Party Rentals.

1. Make sure the fryer is where you want it to be before putting the oil in it.
Make sure it is level and stable.
2. Make sure the drain valve is completely closed.
3. Fill the fryer with oil to the "Oil Level" line marked on the back of the tank.

OPERATING INSTRUCTIONS

To ensure the food always comes out the very best, follow the preparation instructions for the food you are cooking. Using the best shortening makes the best fried foods. The best shortening will last longer than lower grade shortening and save you money. When not in use the shortening should be cooled and covered to prevent contamination.

CAUTION

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

WARNING

Water and shortening DO NOT mix. Keep liquids away from hot shortening. Dropping liquid frozen food into hot shortening will cause violent boiling.

FRYER START-UP

DO NOT START FRYER WITHOUT FILLING WITH OIL!

1. Light the pilot light:
 - a. Open the gas supply valves to the fryer
 - b. Open the fryer's door to gain access to the controls. Turn the thermostat control knob counterclockwise to the OFF position.
 - c. Turn the Unitrol valve knob to the PILOT position and push in on the knob. Hold the knob in for approx. one minute to purge the air out of the line. Hold a flame to the pilot light until the pilot ignites. This may take a little while the first time you light the fryer because of air in the lines. Once lit, hold the knob in for approximately 60 seconds and then release.

- d. If the pilot goes out wait 5 minutes and repeat step C.
 - e. Turn the Unitrol valve knob counterclockwise 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.
2. Turn the temperature control knob (thermostat) to the desired temperature setting. This knob is located behind the front doors or on the front control panel.
3. The main burners will light.

FRYER SHUT-DOWN

There are two shutdown modes of fryer operation, STANDBY and COMPLETE. The standby mode removes the ability for the fryer's main burners to cycle. Complete shutdown turns off the gas supply to the fryer. Shut down the fryer by:

STANDBY: Turn the thermostat to OFF. Turn the gas valve clockwise to the PILOT position. The cooker is now in Standby and can remain this way for only brief periods of time. NEVER leave the cooker in standby overnight.

COMPLETE: To completely shut down the cooker, push and turn the gas valve counterclockwise to the OFF position. The fryer is now completely shut down and can be cleaned and filtered.

CLEANING

The customer MUST remove all oil from the fryer. The regular cleaning will be done by American Party Rentals after returned.