

PARTS INCLUDED WITH EQUIPMENT

INSTRUCTIONS

deep fat fryer

PLEASE NOTE: You are responsible for draining the fryer. Allow sufficient time for oil to cool before draining.

1. Connect hose to propane tank. Ensure that connection is good.
2. Make sure the drainage pipe for oil removal is closed (lever is at 90° angle to pipe).
3. Fill fryer with oil.
4. Open valve on propane tank.
5. Turn temperature dial to “**OFF**” position.
6. Turn fryer gas valve to “**PILOT**”.
7. Push in and hold the gas valve and light the pilot. It is located between the burners.
8. Hold the gas valve in the “**IN**” position for a minimum 60 seconds.
9. Release the gas valve and then turn it to the “**ON**” position.
10. When gas ignites, turn temperature gauge to the desired position.
11. When finished, turn temperature gauge and gas valve to “**OFF**”.
12. Turn off propane.

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The logo for Pedersen's, featuring the brand name in a stylized, cursive script font with a horizontal line underneath.

THE CELEBRATION EXPERTS

VANCOUVER, B.C. - SEATTLE, WA
www.pedersens.com

AFTER HOURS EMERGENCY INFO

Should an emergency arise after hours, please call your local Pedersen's office and your call will be directed to a staff member who can assist you.