



## **Fryer Operating Instructions**

### **To fill the tank with liquid oil**

1. Ensure all burners are in the "OFF"
2. Ensure that the drain valve is completely closed and there is no residual moisture in the tank and fill the tank with liquid oil to the "OIL LEVEL" mark or just slightly below (Oil will expand slightly when it heats up raising the oil level slightly) **DO NOT USE SOLID SHORTENING**

### **To Start the Fryer**

#### **DO NOT START FRYER WITHOUT FILLING THE TANK WITH LIQUID OIL FIRST**

1. Ensure the propane tank is properly connected
2. Turn the propane tank on at the source SLOWLY and wait 5 minutes before ignition. Failure to wait may cause the safety device in the cylinder valve to activate which will reduce the flow of gas from the cylinder.
3. Turn thermostat knob to "OFF" position.
4. Turn the gas valve knob counterclockwise to the "PILOT" position. Push the knob in and hold a flame to the pilot because of the air in the lines. Once lit, hold the knob in for approximately one minute before releasing.
5. If the pilot does not remain lit wait 5 minutes then repeat step 4.
6. Once a pilot flame has been established, turn the gas valve knob counterclockwise to the ON position
7. Set the thermostat control knob to the desired temperature setting, the main burners will ignite and be controlled by the thermostat

### **To Turn OFF the fryer**

1. **STANDBY:** The standby mode removes the ability of the appliances main burners to operate. Standby can remain this way for brief periods of time, NEVER leave the fryer in standby mode for extended periods or overnight.
  - a. Turn the thermostat to the "OFF" position
  - b. Turn gas valve knob to the "PILOT" position
2. **COMPLETE:** Complete shutdown turns off the gas supply to the appliance.
  - a. Turn the thermostat to the "OFF" position
  - b. Turn the gas valve knob to the OFF position, the knob must be depressed slightly to disengage its stop tab, then rotated clockwise.