

Deep Fryer



LIGHTING INSTRUCTIONS

1. Set the thermostat and the gas cock dial on the combination gas valve to the "OFF" position.
2. Wait for five minutes.
3. Turn gas cock dial on the combination gas valve to "Pilot" position.
4. Depress the gas cock dial and apply a lighted match or taper to the pilot.
5. Hold the gas cock dial depressed for about 30 seconds or until pilot stays lit before releasing.
6. If the pilot does not stay lit, repeat step **4 and 5**.

BURNERS / THERMOSTAT OPERATION

1. After the pilot is lit, turn the gas cock dial to "ON" position.
2. Turn the thermostat dial to any temperature setting and observe the burners ignition. It should ignite within four seconds.

BEFORE TURNING THE BURNERS ON

1. Fill the vessel with liquid shortening or oil up to the "oil level" marking.
2. Block of solid shortening should not be melted by setting it on top of tubes. This will damage the vessel and scorch fat. Either melt it first on another appliance or cut into small pieces and pack tightly below, between and above the burner tubes, without leaving any air spaces around the tubes. Turn the burners "ON" for about 10 seconds and turn "OFF" for about a minute. Repeat this "ON-OFF" cycle until all the shortening is melted. If scorching occurs, lower the "ON" time.
3. Do not overfill the vessel.

MAIN BURNER OPERATION

After the vessel is filled with liquid shortening or oil, set the gas cock dial on the combination gas valve to the "ON" position.

Turn the thermostat to desired temperature setting.

DAILY SHUT-DOWN

At the end of the day, turn the gas cock dial on the combination gas valve and the thermostat to OFF position. Where applicable turn the power switch to OFF position. Filter the oil in all fryers.