# 4 - GALLON DEEP FRYER

## 📋 INSTRUCTIONS

### STEP 1
Fill deep fryer with 4 gallons of oil.

### STEP 2
Turn the temperature gauge to the **OFF** position.

### STEP 3
Connect hose to propane tank. Tighten counter-clockwise and open valve.

### STEP 4
Turn the valve on the deep fryer to th **L** on the pilot knob.Depress gas valve and hold it down while lighting the pilot.

### STEP 5
After pilot lights, continue to hold down the gas valve for about 1 minute.

### STEP 6
Turn the gas valve to the **ON** position and let the pilot burn for about 2 minutes. Turn the temperature control knob to desired temp.

### STEP 7
If the pilot light is out, repeat steps 5-9.

### STEP 8
To turn the deep fryer off, turn the temperature gauge and the gas valve to the **OFF** position.

### STEP 9
Turn the gas valve to the **ON** position and the temperature control knob to 200°.

### STEP 10
Turn the propane tank valve **OFF** and **DISCONNECT** the tank.

### STEP 11
Once oil is cooled, discard used oil. We will not pick up the unit with oil in it.  No need to clean the machine - our team will handle that for you!

---

EVENT SOURCE
PANACHE EVENTS

consistently delivering™

---

**EVENT SOURCE**
EventSource.com
877.901.0000

**PANACHE EVENTS**
PanacheEvents.com
800.30.PARTY (72789)

**AFTER HOURS**
Call above toll free numbers and press Option 2. Please leave a message and we will respond shortly.

---

**SKU 302-700 INCLUDES**
2 Baskets
Drain Pipe

▶

**VIDEO LINK**
See how to use this rental item:
http://vimeo.com/228385012

---

**WARNING**
Hot oil is extremely combustible and dangerous. Do not leave hot oil unattended or allow children or pets near. Hot oil poses severe fire and burn hazards.

**NOTE**
While lighting a manual pilot system, sufficient time must be allowed for the proper pilot flame to heat the thermocouple that will hold the safety valve open.

It is recommended that you use a long grill lighter to avoid contact with hands.

---

**PROPANE USE**

Tank = 40lb

Deep Fryer = 9hr