

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

Turn the gas valve on the deep fryer.

STEP 4

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

STEP 5

Turn the valve on the deep fryer to **PILOT** position.

STEP 6

Depress gas valve and hold it down while lighting the pilot.

STEP 7

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

STEP 8

Turn the gas valve and let the pilot burn for about 2 minutes.

STEP 9

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

STEP 10

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

STEP 11

Adjust the temperature control knob to the desired temperature.

STEP 12

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

STEP 13

Turn the propane tank valve **OFF** and **DISCONNECT** the tank.

STEP 14

Once oil is cooled, discard used oil. No need to clean the machine - our team will handle that for you!



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2 Baskets
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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
