

# 4-GALLON DEEP FRYER

Includes: 2 Baskets, Drain Pipe



## INSTRUCTIONS

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### STEP 1

Fill the deep fryer with 4 gallons of oil.

### STEP 2

Turn the temperature gauge to the **OFF** position.

### STEP 3

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

### STEP 4

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

### STEP 5

After the 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 the desired temperature.

### STEP 7

If the pilot light is out, repeat steps 4-6.

### STEP 8

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

### STEP 9

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

### STEP 10

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!

### AFTER HOURS:

Contact your local branch.

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### WARNING

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



### NOTE

While lighting a manual pilot system, allow sufficient time for the proper pilot flame to heat the thermocouple that will hold the safety valve open.

Use a long grill lighter to avoid contact with hands.

### PROPANE USE

A 40lb propane tank will last on the 4-gallon deep fryer for approximately 9 hours.