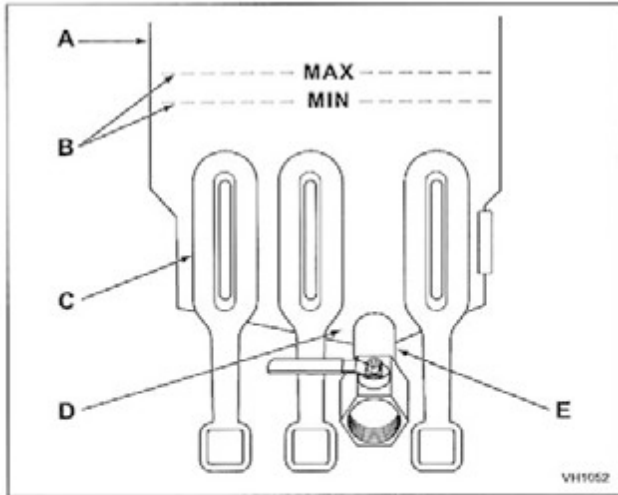


FILLING TANK WITH SHORTENING

NOTICE Solid shortening should NOT be used with PRO-FRYERS. Melting solid shortening will damage the tank and void your warranty.



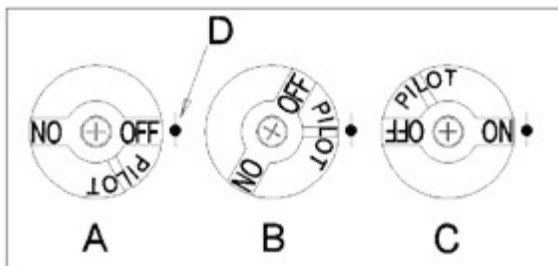
- Close the drain valve.
- Check the level of the fryer
- Fill the fryer tank with liquid shortening.
- Shortening level should be between the min and max lines in the fryer tank.
- Shortening will expand when heated. Do not fill the fryer tank past the MAX line.
- Add fresh shortening as needed to maintain oil level.

- A Fryer Tank**
- B MIN and MAX Fill Level Lines**
- C Heat Pipes**
- D Cold Zone**
- E Drain Pipe**

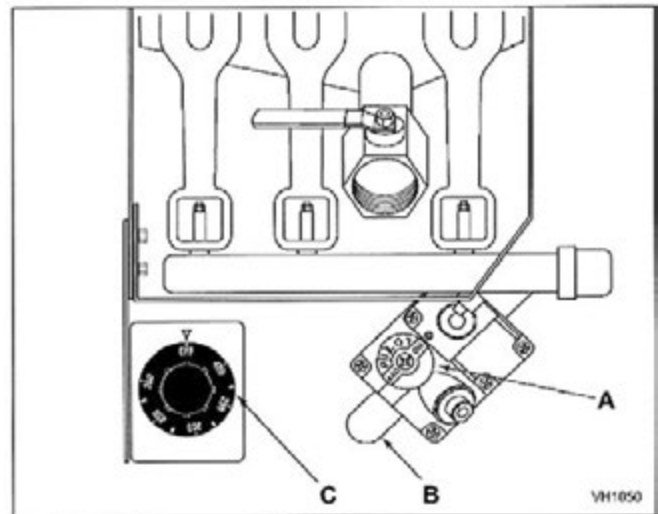
Before Start-Up • Inspect hose(s) for evidence of excessive wear, cuts or cracks. If evident, replace only with manufacturer's original parts before operation.

LIGHTING THE PILOT

1. Open the door
2. Turn the thermostat OFF (see figure below, view A). The thermostat is located behind the door.
3. Push the gas control valve knob and turn to OFF. Wait 5 minutes for unburned gas to vent.
4. Push and turn gas control valve knob to the "L" in PILOT (see figure below, view B).
5. While still holding the knob in, light the pilot with a lit flame. Continue to depress the knob until pilot remains lit when knob is released. If the pilot does not remain lit, repeat step 3 through 5.
6. Depress and turn gas control knob to ON (See figure below, view C).
7. If gas supply is interrupted, repeat steps 2 through 6.



- A Gas Valve Knob, View A**
- B Gas Valve Knob, View B**
- C Gas Valve Knob, View C**
- D Indicator Point, All Views**



- A Gas Valve Knob**
- B Gas Supply**
- C Thermostat Knob**

TURNING ON THE FRYER

- Set the temperature knob to desired temperature.
- After the set temperature has been reached, the thermostat shuts off the gas flow to burners.
- The pilot remains lit. The burners will cycle on and off, maintaining the set temperature.

TURNING OFF THE FRYER

1. Turn the thermostat OFF.
2. To keep the pilot lit, turn the gas valve to "L" in Pilot.
3. To shut off all gas to the system, including the pilot, turn the gas valve knob to OFF.
4. Turn off gas supply at cylinder valve or supply pipe.

EXTENDED SHUTDOWN

1. Turn the thermostat knob to OFF.
2. Push in the pilot knob and turn to OFF.
3. Thoroughly drain the fryer. Refer to DRAINING THE FRYER.
4. Clean the fryer according to CLEANING.
5. Turn off the main gas shutoff valve.

BASIC FRYING INSTRUCTION



WARNING Hot oil and parts can cause burns. Use care when operating, cleaning and servicing the fryer.



WARNING Spilling hot frying compound can cause severe burns. Do not move the fryer without draining all frying compound from the tank.

- Set the desired temperature and allow shortening to heat up to that temperature.
- Fry items that are the same size to ensure equal doneness.
- Drain or wipe dry raw or wet foods to minimize splatter when lowering into hot shortening.
- Add fresh shortening as needed.

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Fry Basket Guidelines

- Do not overfill baskets. (See table for recommended basket capacities below) Carefully lower basket into oil.
- When frying doughnuts and fritters, turn product only once during frying.
- When cooking French fries or onion rings, shake the basket several times.
- Batter-covered foods should be dropped carefully, one by one, into shortening or basket. If you use the basket, first dip the basket into the shortening to reduce batter-build up on basket surfaces.
- When frying is completed, remove basket or product. Hang basket on rear hanger.

Fry Basket Capacity:


Recommended pounds per basket are 1.5 lbs. (0.7 kg).


EXTENDING SHORTENING LIFE

Shortening life can be extended by the following guidelines:

- Do not salt foods over the fryer.
- Use good-quality shortening.
- Filter shortening daily (at a minimum).
- Replace shortening if it becomes poorly flavored.
- Keep equipment and surrounding clean.
- Set thermostat correctly.
- Remove excess moisture and particles from food products before placing in fryer.

DRAINING THE TANK

 **WARNING** Hot oil and parts can cause burns. Use care when operating, cleaning and servicing the fryer.

 **WARNING** Spilling hot frying compound can cause severe burns. Do not move the fryer without draining all frying compound from the tank.

1. Turn the thermostat to OFF.
2. Turn the gas valve to OFF.
3. Let the shortening cool completely before draining.
4. Direct the drain spout into the container that you want to drain the shortening into.
5. Open the drain valve. The oil will drain into the container. When the container is full or the fryer tank is empty, close the drain valve. Repeat this step until the fryer is empty.
6. If desired, perform routine clean-out as described under CLEANING.
7. Once tank is completely clean and empty, add new shortening and set thermostat to desired temperature.