

Includes:
2 baskets
Stand

Options:
100 lb. propane tank

Cleveland 216.901.0000
Columbus 614.431.3000
Toll Free 866.901.6001
After hours Call any of the numbers above and press Option 2; leave a message and we will respond shortly.
www.EVENTSOURCE.net

Instructions

4-gallon deep fryer



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.

- 1 Fill deep fryer with 4 gallons of oil.
- 2 Turn the temperature gauge to the OFF position.
- 3 Turn the gas valve on the deep fryer to the OFF position.
- 4 Securely connect hose to propane tank and open valve.
- 5 Turn gas valve on the deep fryer to PILOT position.

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

- 6 Depress gas valve and hold it down while lighting the pilot. If you have a fryer with an automatic igniter, push in the black button to light.
- 7 After pilot lights, continue to hold down the gas valve for about 1 minute.

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.

- 8 Turn the gas valve and let the pilot burn for about 2 minutes.
- 9 Turn the gas valve to the ON position and the temperature control knob to 200 degrees.
- 10 If the pilot light is out, repeat steps 5-9.
- 11 Adjust the temperature control knob to the desired temperature.
- 12 To turn the deep fryer off, turn the temperature gauge and the gas valve to the OFF position.
- 13 Turn the propane tank valve OFF and DISCONNECT the tank.

propane use

	20 LB TANK	100 LB TANK
Deep fryer	--	26 hours