



DEEP FRYER



Your Premier Party Rental Company

Operating Instructions

1155 Route 9, Wappingers Falls, NY (845) 298-0011
1 Precision Road, Danbury, CT (203) 744-2295
20 Putnam Drive, Cheshire, CT (203) 250-6600

Note: Always follow all safety instructions affixed to this fryer. Follow all local codes when using this appliance. This appliance is not intended for indoor use. It requires ample ventilation.

DO NOT ever leave the fryer unattended. If an item is dropped in the heated oil, do not retrieve it until the liquid has completely cooled. Do not attempt to move the fryer when it has hot liquid in it. **ANY** contact with hot oil can cause severe burns.

DO NOT use an open flame to check for gas leaks. Try soapy water on all lines once pressure to the line has been added instead!
This fryer is set up for propane only.

There is an open flame inside this fryer. The unit may get hot enough to set nearby materials on fire. Keep the area around the unit free from combustible materials.

Ensure that the fryer can get enough air to keep the flame burning correctly. If the flame is starved for air it can give off dangerous carbon monoxide. Carbon monoxide is a clear odorless gas that can cause suffocation and death.

Be sure that the tubes are completely covered with liquid before lighting the pilot or main burners. Water is frequently used during set up. If the tubes are exposed, the appliance may overheat, creating a fire hazard.

To light the pilot light:

- a. Open the gas supply valves to the fryer.
- b. Open the fryer's door to gain access to the controls. Turn the thermostat control knob counterclockwise to the off position.
- c. Turn the unitrol valve knob to the PILOT position and push in on the knob. Hold the knob in for approximately two minutes to purge the air out of the line. Hold a

- flame to the pilot light until the pilot ignites. This may take a little while since there will be air in the lines. Once lit, hold the knob in for approximately 60 seconds and then release.
- d. If the pilot goes out wait 5 minutes and repeat step c.
 - e. Once lit, turn the unitrol valve knob counterclockwise to the ON position.
 - f. Set the thermostat control knob to the desired temperature setting.
 - g. The main burner will light and is controlled by the thermostat.

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Both liquid and solid shortening can be used in the fryer, but liquid is preferred and we limit our instructions to that.

- a. Make sure the drain valve is completely closed.
- b. Fill the fryer with oil to the "OIL LEVEL" line marked on the back of the tank.

Warning: water and oil do not mix. Keep liquids away from hot oil. Dropping liquid frozen food into the hot oil will cause violent boiling.

If you have any questions or concerns, please contact us immediately.

845-298-0011 or 203-744-2295

Thank you for your business.

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