



Operating the Fryer

Important Operating Information and Quality Control Tips

- Don't overheat. Don't fry if the oil temperature exceeds 400°F.
- Don't waste money, use only high quality heavy duty frying shortening.
- Don't fry food in broken-down frying shortening; broken down oil is thinned, darkened.
- Don't overload the frying tank.
- Don't fill the basket more than half full.
- Don't shake breaded items over fryer.
- Don't salt items over fryer.
- Don't introduce water to fryer.
- Don't thaw frozen foods before frying.

Operating the Fryer

1. Fill the tank to the minimum oil level with cooking oil, then turn the Main Burner ON (follow the Steps to Light the Pilot and Burner in the Lighting and Shutdown section of this manual).
2. Set the Heat Control Knob to desired cooking temperature. As the cooking oil heats and expands, carefully add additional increments of oil until it reaches the maximum fill line. **DO NOT overfill the tank, as overfilling could result in a dangerous situation.**
3. Once the oil has reached the desired cooking temperature, the fryer is ready for use.
4. To help maintain oil quality, periodically skim off excess batter (food) particles.

Shutdown Procedure and Draining the Tank

1. Once frying is complete, turn both the pilot and main burner OFF (follow the Steps to Shut Down the Pilot and Burner in the Lighting and Shutdown section of this manual).
2. Remove any forms, the thermometer, and allow the unit to cool completely.
3. **DO NOT move this unit when filled with oil!** Allow hot cooking oil to cool below 140°F before attempting drain the unit.
4. To drain the unit, have an appropriate container in place to receive the oil.
5. With the drain valve CLOSED, remove the drain plug.
6. Slide the safety collar up on the drain valve handle, then OPEN the drain valve to empty the cooking oil from the fryer tank.
7. For unit cleaning instructions, see Care and Cleaning Section.