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## PROPANE DEEP FRYER (FLOOR MODEL) GENERAL INFORMATION & INSTRUCTIONS

### OPERATING INSTRUCTIONS:

1. Fill the fryer with the appropriate amount of frying oil.
2. Insure that the gas control valve is turned off.
3. Attach the 20lb, 40lb or 100lb propane tank to the fryer regulator.
4. Open the valve on the propane tank very slowly 1/10<sup>th</sup> of a turn at a time for one full turn then turn it wide open. The reason for this is that there is a safety valve feature that will sense a leak and shut down the gas flow to the fryer if you open the valve too fast. If this happens, you will have to turn off the propane tank, disconnect the propane from the hose and start over by reattaching the propane to the hose and then opening the gas the proper **SLOW** way.
5. Turn the gas control valve knob to the pilot position. The knob is located low in the cabinet on the right hand side midway back. It looks like this:

Push the control knob in and hold, use a match or a lighter (long fireplace matches or long lighters work the best) to light the pilot. The pilot light is located high in the cabinet on the upper right hand side. It is a hole slightly larger than a pencil, a long lighter will fit inside the hole. Once lit, continue to hold the control knob in for 30 to 60 seconds.

6. After lighting the pilot let it burn for another 30 to 60 seconds before turning the control knob to on.
7. After lighting the fryer and turning the control valve on, slowly turn the temperature control knob to the lowest setting. The main burners should turn on within 3 to 5 seconds. After the main burners are on adjust the temperature to the desired temperature.

### SHUTDOWN INSTRUCTIONS:

1. Turn the safety valve to pilot.
2. Close the propane valve.
3. Turn the safety valve to off.
4. Detach the propane tank from the fryer.

### CLEANING:

1. Remove excess food stuff from the fryer.
2. Attach the drain pipe to the fryer.
3. Allow the oil to cool and drain the oil from the fryer.
4. Clean with warm soapy water. Do not use steel wool or abrasive pads as they may degrade the metal finish. Rinse well with water.

### TROUBLE SHOOTING:

1. If the pilot goes out after releasing the control valve wait 5 minutes before trying to light again.

2. If the main burners do not light, shut off the gas valve immediately and allow the gas to dissipate for at least 5 minute before re-lighting.
3. If the main burner goes out, shut of the gas valve immediately and allow the gas to dissipate for at least 5 minute before re-lighting.

**SAFETY PRECAUTIONS:**

1. Use extreme caution in handling and using propane gas. Gas allowed to escape can result in a fire or explosion. It is heavier than air and may settle in the fire box or on the floor.
2. Permit only competent persons to operate the fryer.
3. DO NOT use the valve on the propane tank to control the gas flow to the fryer.
4. DO NOT leave the fryer unattended while operating.
5. Check periodically to insure that the main burner is ignited.
6. DO NOT use any adapters to connect different propane tanks and/or other forms of gas to the fryer.
7. DO NOT operate the fryer in a confined space without adequate ventilation. If air does not circulate, use a fan to exhaust air through a window or other opening.
8. Use extreme caution when working with hot fryer oil. When placing food in the fryer the oil may splatter and could cause sever burns.

**RETURNING:**

Return the deep fryer by 12:00pm the next business day unless other arrangements have been made. When returning equipment to Biebel's, please check in at the service counter before bringing in the equipment. The staff person will tell you what door or area to return the items to.