

# 4 -Gallon Deep Fryer Instructions



## Operating

**Warning: Hot oil is extremely combustibile 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 gage 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.
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.

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

7. After the pilot lights, continue to hold down the gas valve for about 1 minute.
8. Turn the gas valve and let the pilot burn for about 2 minutes.  
**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.**
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.

## Cleaning

1. Make sure the unit is off and disconnected from the propane tank.
2. Make sure the oil is cooled and empty out.
3. Hose out and/or run water through the best you can.
4. Wipe all surfaces.