



Events

PARTY & TENT RENTALS

Deep Fryer Instructions

1. DO NOT start the appliance without filling the tank with shortening/oil first.
2. To fill the tank with liquid shortening/oil:
 - a. Ensure that the drain valve is completely closed and that there is no residual moisture in the tank.
 - b. Fill the tank with shortening/oil. You may fill the tank to the “OIL LEVEL” mark or slightly below this mark.
3. To light the pilot light:
 - a. Make sure all knobs are in the off position.
 - b. Turn open the propane supply valve.
 - c. Turn the gas valve knob counterclockwise to the PILOT position. Push knob in and hold a flame to the pilot until the pilot ignites.
Note: If the pilot goes out, wait 5 minutes and repeat step 3 again.
 - d. Once a pilot flame has been established, turn the gas valve knob counterclockwise to the ON position.
 - e. Set the thermostat control knob to the desired temperature setting. The main burners will ignite and will be controlled by the thermostat.
4. To shut down the deep fryer:

There are 2 shutdown modes of appliance operation: STANDBY and COMPLETE. The standby mode removes the ability of the appliances main burners to operate. Complete shutdown turns off the gas supply to the appliance.

STANDBY: Turn the thermostat to the OFF position. Turn the gas valve knob clockwise to the PILOT position. NEVER leave the appliance in standby mode for prolonged periods or overnight.

COMPLETE: Turn the thermostat to the OFF position. To return the gas valve knob to the OFF position, the knob must be depressed slightly to disengage its stop tab, then rotated clockwise.

NOTE: The appliance must be shut down in the COMPLETE mode at the end of your event.