

How to:

# OPERATING INSTRUCTIONS FOR DEEP FAT FRYER

1. Connect hose to propane tank; ensure a good connection.
2. Confirm the drainage pipe for oil removal is closed.
3. Fill fryer with oil (19 liters- 27 liters).  
Do not fill past maximum line in each fryer.
4. Open valve on propane tank.
5. Turn temperature dial to the “OFF” position.
6. Turn gas valve to “PILOT.”
7. Push in and hold gas valve to light the pilot.
8. Hold the gas valve in the “IN” position for a minimum of 60 seconds.
9. Release the gas valve and then turn it to the “ON” position.
10. When the gas ignites, turn temperature gauge to the desired position.
11. When finished, turn temperature gauge and gas valve to “OFF”
12. Turn off propane.
13. Allow sufficient time for oil to cool before draining.  
Confirm draining pipe is open for removal of oil and crumb debris.



*Peter Corvallis Productions*

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