

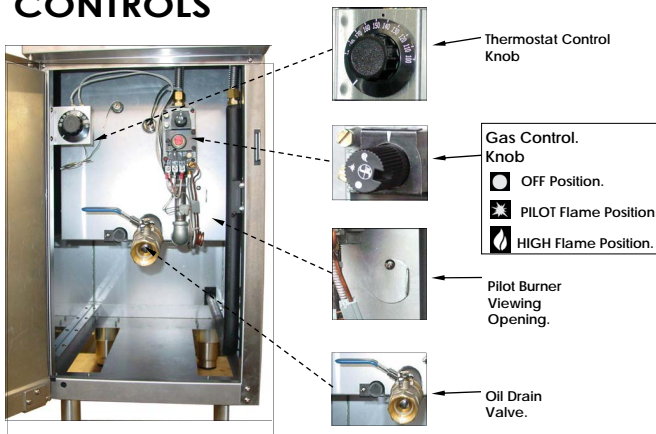
Gas Deep Fryer Instructions

WARNING:

GREAT CARE MUST BE TAKEN BY THE OPERATOR TO USE THE FRYER SAFELY TO GUARD AGAINST THE RISK OF FIRE.

- DO NOT LEAVE THE FRYER UNATTENDED DURING OPERATION.
- DO NOT REPLENISH THE OIL (FRYING MEDIUM) IN THE FRYER WHEN THE FRYER IS **HOT**.
- DO NOT OVER FILL THE OIL (FRYING MEDIUM) IN THE FRYER ABOVE THE TOP LEVEL MARK.
- DO NOT ALLOW THE OIL (FRYING MEDIUM) IN THE FRYER TO FALL BELOW THE LOWER LEVEL MARK.
- DO NOT ALLOW THE OIL (FRYING MEDIUM) IN THE FRYER TO OVERHEAT.
- DO NOT INTRODUCE WET FOOD OR WATER INTO THE **HOT** OIL (FRYING MEDIUM).
- DO NOT USE FLAMMIBLE SOLVENTS AND CLEANING AIDS ON OR IN CLOSE PROXIMITY TO THE FRYER WHILST THE FRYER IS STILL **HOT**.
- DO NOT ATTEMPT TO MOVE THE FRYER WHILST THE FRYER IS FULL OF OIL.
- NEVER OBSTRUCT THE FLUE OUTLET AREA AT THE TOP OF THE SPLASHBACK

CONTROLS



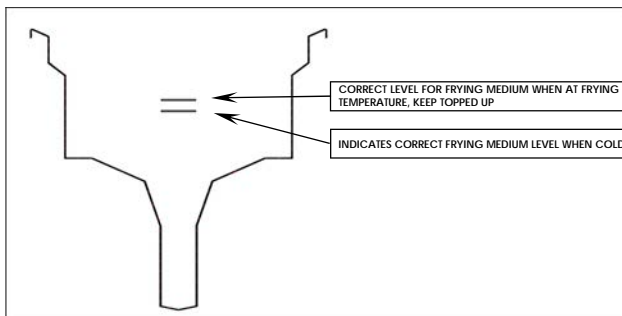
Lighting the Pilot Burner

1. With the fryer tank full of frying medium, the pilot burner can be lit.
2. Check that the gas supply is turned 'On' at the mains supply.
3. Open the access door at front of fryer to access the control panel.
4. Rotate gas control knob to the pilot position and hold the gas control knob depressed for approx 10-15 seconds.
5. Manually light the pilot burner through the Pilot Burner Viewing Opening.
6. Continue holding Gas Control Knob depressed for approx. 10 to 15 seconds after igniting pilot burner, then release, pilot burner should remain alight.
7. If the pilot burner does not ignite, repeat Items 1 to 6 above.

Filling the Tank

WARNING:

DANGER OF FIRE EXISTS IF THE OIL LEVEL IS BELOW THE MINIMUM "LO" INDICATED LEVEL



1. Before filling the tank, always check that the drain valve, behind the access door, is closed. A locking slide is provided on this valve and this should always be locked in position during use.
2. **OIL** - Carefully fill fryer tank with oil until the 'FILL-LEVEL' mark is reached. The FastFri fryer will hold 18 litres of oil (32lbs shortening)

Lighting the Main Burner

1. Ensure pilot burner is alight, by visually checking through the Pilot Burner Viewing Opening.
2. Rotate Thermostat Control Knob to temperature required.
3. Rotate Gas Control Knob to Main Burner position.
4. Main burner will ignite automatically off the pilot burner.

NOTE:

- If main burner is turned 'On' immediately after pilot burner is lit, there will be a delay of approximately 30 seconds until the thermopile (which provides power to open the main valve) is heated up by the pilot burner.
- Main burner will not light if frying medium temperature is above thermostat set temperature.
- Turning gas control knob from pilot to main burner position will allow manual cycling of the burner 'On' and 'Off' when melting shortening.

Gas Deep Fryer Instructions

Set the Operating Temperature

1. Temperature used for frying food is the most important aspect of fryer operation. Incorrect temperatures will result in poor product quality and will reduce the life of oil / shortening.
2. Temperature can be set from 90°C to 190°C.
3. To set the operating temperature, turn the thermostat to the desired setting.
4. Main burner will operate automatically to maintain this temperature.
5. As a safety precaution this FastFri Fryer features an Over-Temp Control which will 'Turn Off' the fryer in the event that the oil reaches over 220°C, should the thermostat fail.

NOTE:

- If fryer is not being used for short periods of time, main burner can be turned to 'Stand-by' temperature (Approx 120°C) this allows the main burner to cycle 'On' and 'Off' and maintain oil temperature just below operating temperature.

Turning Fryer to 'Pilot' or 'Off' Positions

To 'Pilot' Position.

- a. Rotate the Thermostat Control Knob to the 'Off' position.
- b. Main Burner will extinguish and 'Pilot Burner' will remain alight.

To 'Off' Position.

- a. With Thermostat Control Knob turned to 'Off', rotate Gas Control Knob to the 'O' position, the 'Pilot Burner' will extinguish.

IMPORTANT

Should any abnormal operation like;

- ignition problems,
- abnormal burner flame,
- burner control problems,
- partial or full loss of burner flame in normal operation,

be noticed, the appliance requires IMMEDIATE service by a qualified service person and shall not be used until such service is carried out.

CAUTION:

Never drain the fryer with power or burner 'ON'
Always switch 'OFF' the fryer before draining or re-filling the tank.

CAUTION:

Always turn 'Off' the gas supply at the mains supply before cleaning.
This appliance is not water proof.
Do not use water jet spray to clean interior or exterior of this appliance.

Draining

- a. Lift the locking slide on valve handle to release valve.
- b. While holding the locking slide in the withdrawn position, rotate the handle anti-clockwise to open the valve.
- c. When the valve is closed, the locking slide will drop down over the locking valve to prevent accidental opening of the valve

Cleaning

1. At the end of your hire, the oil must be drained and strained into a receptacle and the unit cleaned thoroughly. Failure to clean the unit will result in a cleaning fee.
2. Screw on the drain extension pipe and position a suitable container and filter under the drain.
3. Slip a muslin or other suitable bag over the drain valve. Crumbs will be caught in the bag but frying medium will strain freely through bag into the receptacle.
4. Carefully open the drain valve to minimise splashing, and take care not to overfill the container.
5. Use a drain stick, to stir up any solid medium into the top medium to melt it.
6. When the tank is empty, use a small vessel with a handle as a ladle and dip into the hot frying medium from receptacle and pour vigorously around sides and bottom of the tank to wash out crumbs and particles adhering to them. Continue to dip and pour until all crumbs are washed down and into the filter bag.
7. Open drain valve fully, check for any particles or crumb residue lodged in the valve. Clean out with a stiff nylon brush. Do not use wire brush or metal rods as these damage the seating in the valve and will cause valve leakage.
8. If the obstruction in the valve cannot be removed with a brush, use a wooden probe.
9. Clean control panel with a damp cloth lightly moistened with a solution of mild detergent and water. Wipe dry with a clean dry cloth.

NOTE:

- DO NOT use abrasive detergents, sharp scrapers, strong solvents or caustic detergents as they could corrode or damage the fryer.
- Ensure that any detergent or cleaning material have been completely removed after each cleaning.