



Operating Instructions for Deep Fryer

1. Connect regulator to propane tank (counter clockwise)
 2. Fill with oil before lighting pilot
 3. Turn propane on & check for leaks
 4. Turn black knob to pilot, depress and light
 5. After pilot is lit, turn black knob to "ON" position
 6. Set thermostat to desired temperature (350° is standard)
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- Failure to empty oil before scheduled pick-up will result in a \$100 disposal fee
 - All equipment is tested before delivery but should be rechecked at least 6 hours prior to use in case of malfunction
 - Equipment must be kept dry and away from moisture
 - When using multiple pieces of electrical equipment, do not overload the circuit, this may cause the equipment to fail