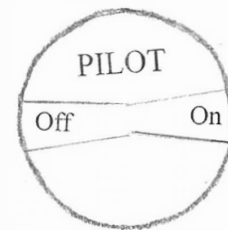
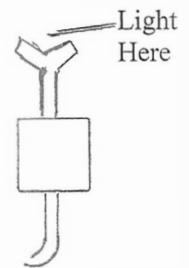
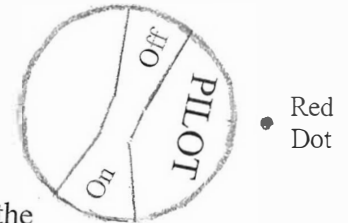
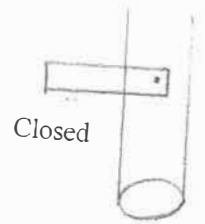


OPERATING INSTRUCTIONS FOR DEEP FRYER

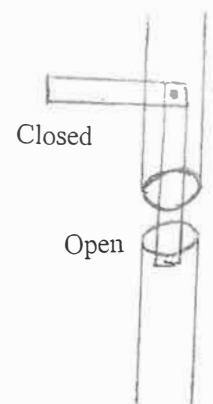
Lighting Instructions

1. Connect gas hose to the propane tank (left hand threads, turn counter clockwise to tighten)
2. Open front door to confirm that the oil drain valve is closed. Leave door open to light the grill.
3. Fill the fryer with oil, approximately 35 lbs of oil.
4. Open the propane tank valve SLOWLY.
5. Set thermostat on fryer to minimum setting.
6. Turn the gas valve to PILOT, line up the "L" on pilot w/red dot.
7. Push in and hold the valve approximately one minute to purge air from the gas line.
8. Light the pilot located above the drain valve with a match or lighter and hold for approximately 1-2 minutes until the pilot stays lit.
9. Turn gas valve to ON position (counter clockwise) and set thermostat to desired temperature
10. Close the front door.



Shut Down Instructions

1. Set thermostat to minimum temperature.
2. Open front door
3. Turn gas valve to PILOT then depress the knob and turn to OFF position.
4. Let the oil cool before connecting the drain pipe located inside the compartment.
5. Place a metal (not plastic or glass) bucket under the drain pipe.
6. Open drain valve by pulling handle 90 deg. toward you and let all the oil drain from the fryer.
7. Remove the drain pipe, clean and place in the compartment in the same location as received.
8. Shut the propane tank valve, remove the hose from the tank (turn clockwise to loosen)
9. Clean the fryer completely before returning to the rental store to avoid cleaning charges.



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