



INSTRUCTIONS

Deep Fryer

IMPORTANT NOTE: Hot oil is extremely combustible and dangerous. Do not leave hot oil unattended or allow children or pets near. Hot oil poses severe fire and burn hazards.

- Fill the deep fryer with four (4) gallons of oil.
- Turn the temperature gauge to the **OFF** position.
- Turn the gas valve on the deep fryer to the **OFF** position.
- Securely connect the hose to the propane tank and open the valve.
- Turn the gas valve on the deep fryer to the **PILOT** position.

NOTE: It is recommended that you use a long grill lighter to avoid contact with your hands.

- Depress the gas valve and hold it down while lighting the pilot bar.
- After pilot lights, continue to hold down the gas valve for about one (1) minute.
- Turn the gas valve and let the pilot burn for about two (2) minutes.
- Turn the gas valve to the **ON** position and the temperature control knob to 200 degrees.
- If the pilot light is **OUT**, repeat the above steps.
- Adjust the temperature control knob to the desired temperature.
- To turn the deep fryer **OFF**, turn the temperature gauge and the gas valve to the **OFF** position.
- Turn the propane tank valve **OFF** and **DISCONNECT** the tank.

PROPANE USE:
Deep Fryer

20 Lb Tank
14 Hours