

DEEP FRYER

PROPANE USE	20 LB. PROPANE TANK
DEEP FRYER	14 HOURS

NOTE: HOT OIL IS EXTREMELY COMBUSTIBLE AND DANGEROUS. DO NOT LEAVE HOT OIL UNATTENDED OR ALLOW CHILDREN OR PETS NEAR. HOT OIL POSSES SEVERE FIRE AND BURN HAZARDS.

OPERATING INSTRUCTIONS

1. Turn the temperature gauge to the OFF position.
2. Turn the gas valve on the deep fryer to the OFF position.
3. Fill the deep fryer with four (4) gallons of oil.
4. Securely connect the hose to the propane tank and open the valve.
5. 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.

6. Depress the gas valve and hold it down while lighting the pilot bar.
7. After pilot lights, continue to hold down the gas valve for about one (1) minute.
8. Turn the gas valve and let the pilot burn for about two (2) minutes.
9. Turn the gas valve to the ON position and the temperature control knob to 200 Degrees.
10. If the pilot light is OUT, repeat steps.
11. Adjust the temperature control knob to the desired temperature.
12. Turn the deep fryer OFF, turn the temperature gauge and the gas valve to the OFF position.
13. Turn the propane tank off and disconnect the tank.

PLEASE NOTE: The customer is responsible for disposing of the oil in the deep fryer prior to pick-up by the All Occasions Party Rental crew - our crew does not have the means to dispose of the oil.