

LPG & Natural Gas Twin Basket Fryers

Operational Instructions & Advice for Temporary Installations

1. Your fryer has been cleaned and tested prior to delivery.
2. You are advised to order a gas canister from the fryer supplier.
3. The LPG fryers use propane gas **not** butane.
4. Do not use in rain or allow water to enter to frying tank.
5. Ensure all the wheels are pointing forwards, front brakes are on, fryer on level firm ground.
6. A gas regulator has been provided for LPG versions.
7. Ensure that the regulator connection is dust and grit free.
8. Ensure that the regulator is tightened to avoid gas leaks.
9. Gas leaks may occur if the regulator is dragged on the ground.
10. Gas leaks may occur if the regulator is not tightened sufficiently.
11. Gas leaks may occur if the gas bottle thread aperture is contaminated with grit.
 - a) The regulator pipe fits to the fryer gas pipe tail by means of a quick release connection.
 - b) Push the pilot knob in to manually open the pilot gas supply.
 - c) Purge the air out of the pipe until gas comes through to the pilot.
 - d) Using a gas oven lighter light the pilot every 20 seconds until a continuous pilot flame is present.
 - e) Release the pilot knob and turn anti-clockwise to automatic
 - f) Turn the thermostat knob to maximum 180 degrees or adjust using a calibrated temperature probe to maximum 190 degrees.
 - g) Remember the highest temperature the fryer can operate is 200 degrees.
 - h) The high temperature cut out switches off all the gas supply including the pilot.
 - i) If the high temperature cuts out you will have to wait 10 - 20 minutes before the cut out resets.
 - j) Start the lighting proceed as described in b) above if the over-heat safety switched off the fryer.
 - k) The fryer is designed for use in calm environments, not windy.
 - l) Windy environments may cause the fryer to burn incorrectly or blow out the burner flames.
 - m) The chimney flue gets extremely hot, ensure the flue is 900mm from any combustible wall material.
 - n) Roof clearance from the flue should be at least 1500mm or 2,000mm under a plastic or vinyl type enclosure.
 - o) Occasionally you may see a short flame appear from the flue, more permanent installations may require a flue extension.
12. Natural gas fryers should connect to a hard piped manifold, installed and tested by a qualified Gas Safe Engineer.