

DEEP FAT FRYER (Counter Top)

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PARTS

- Fryer Base Unit
- Control Panel w/ Element to heat oil
- Large Oil Well Pan
- Fry Baskets (2)

OPTIONAL ITEMS

- Extension Cord (10-12 gauge, 50' or less)
- Frying Oil
- Chafer Pans
- Sheet Pans
- Paper Towels

REQUIREMENTS

- 120 Volt / 14 Amp Power Source (3-

SET-UP

- Level Surface
- Non-Skid Surface
- 6" from Anything

CLEAN-UP

- Turn down thermostat, turn off and unplug.
- Allow oil to cool fully.
- Pour oil into a storage container.
- Wipe out with a dry paper towel or cloth.



Sample Photo / Actual Deep Fat Fryer Style May Vary.

OPERATION INSTRUCTIONS

1. Fill the large pan (well) with oil, fat or shortening until level with the indicator line. **PLEASE DO NOT OVERFILL!**
2. If solid shortening is used, pack the fat around the heating element and set the thermostat at 200-250 degrees until melted.
3. Push the "On" button to turn unit on.
4. Set the temperature control dial to the desired temperature.
5. When the pre-heating light turns off, you have reached your temperature.
6. Place food no more than half way full.
7. Gently lower into oil.
8. Once food is cooked, lift and rest the basket on the support to allow excess oil to drain.
9. Before adding another batch, allow the temperature to return to the desired heat level before adding any food.

HELPFUL HINTS

- 10lbs of Oil Capacity (1.3 Gallons)
- Unit Size: 17.5"L x 11.2"W x 15"H
- Basket Size: 4.5W x 9"L x 4"H
- Produces 10 lbs. of French Fries Per Hr.
- Temp ranges from 70-375 degrees.

TROUBLE SHOOTING

- If you have any problems or concerns, please call your local Diamond Event Party Location.

LOCATIONS

SALT LAKE CITY
4518 South 500 West
801-262-2080