

Parts	1
Optional Items	2
Set-Up	3
Helpful Hints	4
Operation	5
Clean-Up	6
Locations	7

DEEP FAT FRYER (Stand Alone)

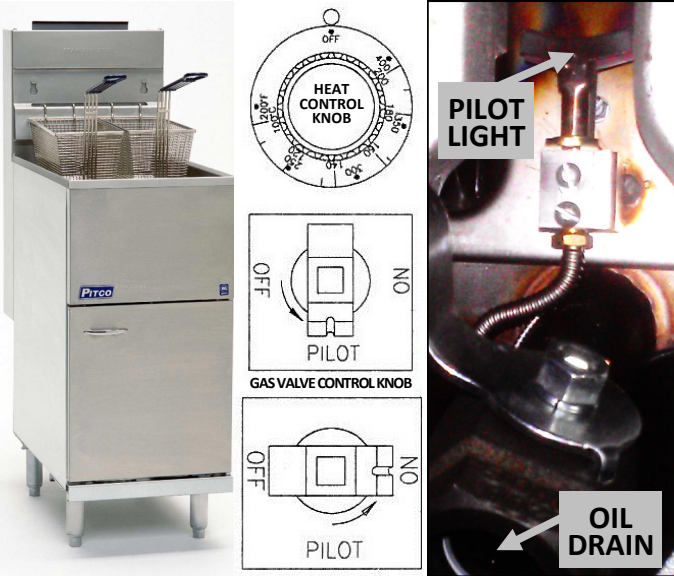
Volume # 2014-B
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- ### PARTS
- Fryer Base/Cabinet
 - Propane Hose w/ Regulator
 - Fry Baskets (2)

- ### OPTIONAL ITEMS
- Propane Tank
 - Propane Fuel
 - Frying Oil (5 Gallons)
 - Chafer Pans
 - Sheet Pans
 - Candle Lighter / Matches

- ### SET-UP
- Level Surface
 - Hard Surface (Not recommended for grass, dirt or gravel)

- ### HELPFUL HINTS
- 35lbs of Oil Capacity (4.6 Gallons)
 - Cabinet/Unit Size: 31"L x 15"W x 46.5"T
 - Fryer Basket Size: 13" L x 6.5W x 6"D
 - Produces 63 lbs of French Fries Per Hr.
 - Temp ranges from 200-400 degrees.



Sample Photo / Actual Deep Fat Fryer Style May Vary.

- ### OPERATION INSTRUCTIONS
1. Properly connect the propane tank. (See *Instructions Sheet*.)
 2. Open the propane tank valve and allow 2-5 min. for propane to fill fuel line.
 3. Turn heat control knob to OFF position.
 4. Turn gas valve knob to the PILOT position. Push gas valve knob in and hold in.
 5. While holding the gas valve knob in, use a lighter/match to light the pilot flame above the oil drain.
 6. Due to air in the gas/propane lines, this may take 2-5 min.
 7. Once the pilot is lit, continue to press knob for 1 more minute, then release.
 8. If the pilot goes out, wait 5 minutes and repeat steps 4-5.
 9. Once lit, turn the gas valve knob to the ON position.
 10. Set the heat control knob to the desired temperature and watch as the burner flames ignite.
 11. Add oil and allow to fully heat before adding any food.
 12. Do not fill oil past the "Oil Level" mark.
 13. Never fill baskets more than half way full.
 14. Before adding another batch, allow the temperature to return to the desired heat level before adding any food.

- ### CLEAN-UP
- Turn down Heat Control Knob and turn Gas Valve Knob to OFF position.
 - Turn off propane tank valve and disconnect from fryer.
 - Allow oil to cool fully.
 - Place a bucket or extension to the mouth of oil drain. (Open front cabinet door)
 - Open drain valve and drain cooled oil out of the tank.
 - Close valve and wipe down.
 - Safely dispose of your oil.

- ### 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