



## **The Complete Party Rental and Sales Store**

215-245-6000 FAX 215-245-5180 [www.partiesandmore.com](http://www.partiesandmore.com)

### **Funnel Cake Fryer Instructions**

1. Confirm that the oil drain valve is closed (open front panel, handle should be straight up).
2. Place the fryer on a flat non-flammable surface. The legs have been adjusted so the back of the fryer is slightly high than the front.
3. Attach the regulator and hose to the propane tank, hand tighten. **This fryer must be attached to a 100 pound propane tank.**
4. The oil reservoir will hold 50 pounds of cooking oil. The surface on this amount of oil will be approximately 2 <sup>3</sup>/<sub>4</sub> inches above the bottom of the tank. **Cooking oil expands upon heating. Do not overfill the reservoir.**
5. Open the tank valve slowly to prevent the regulator safety from engaging. (If you experience a condition of no gas it means the valve was opened too quickly and you must disconnect the regulator from the tank and start all over. Remember to close the tank valve before removing the regulator)
6. Turn the gas safety valve to the "PILOT" position.
7. Depress the button next to the safety valve handle.
8. It may take a minute for the gas to access the fryer and the pilot to light. It may take another minute for the thermocouple to heat up and the pilot to stay lit. The thermocouple is located on the right side of the unit inside the door through the hole in the burner shield.
9. Light the pilot burner with a household match. Continue to hold the safety valve button for approximately 30-45 seconds. Release the safety valve button and the pilot burner will remain lit.
10. Turn the gas safety valve handle to the "ON" position. The main burner will ignite.

#### **Shutting down Fryer**

1. Turn the fryer valve to off position and the shut the propane tank valve, hand tight.
2. Let the oil cool completely before attempting to drain.
3. Open the front panel and attach the oil drainpipe and drain the oil into a metal container. If you use a plastic container and the oil is too hot it will melt the plastic and someone may be injured. After draining the oil, replace the drainpipe as you received it.
4. Wipe down the interior and exterior of the fryer with soapy water and return.