



PITCO FRYMASTER LPG GAS FRYER

- 1) Turn on the gas at the bottle.
- 2) Open door and set the thermostat to "OFF".
- 3) To light Pilot: In the centre at the bottom turn knob to pilot position * and press in to allow gas to flow. Whilst doing this hold a lighted match to the pilot jet (T shaped at top between burner tubes). Once lit hold in knob for a few seconds and release. The pilot should stay alight, if pilot goes out repeat above and hold knob for longer.
- 4) With the pilot lit, turn the knob to the flame setting and set the thermostat to the required temperature.
- 5) For temporary shutdown, turn the thermostat knob to the "OFF" position.
- 6) For complete shutdown follow step 5, then turn the knob back from the flame setting to off. Finally turn off the gas at the bottle.
- 7) Please ensure all oil is emptied before collection: once cooled open drain valve and drain oil into a container.

NB. 24litres of oil are required to fill the fryer to the lower level mark and a further 2 litres to fill up to the higher level.

Please ensure that fryer is returned empty of oil and that the extension pipe is returned inside the door of the fryer.

If the pilot and burners go out the fryer must be completely shut down for at least five minutes before relighting.

Always ensure that the burner tubes are covered by oil before lighting the burners.

PLEASE NOTE THAT THE FLAME WILL GO OUT WHEN THE FRYER IS AT A CERTAIN TEMPERATURE AND WILL RE IGNITE AUTOMATICALLY. THIS DOES NOT AFFECT THE PERFORMACE OF THE FAT FRYER WHILST IN USE. AS LONG AS THE PILOT LIGHT IS ALWAYS LIT THE EQUIPMENT WILL BE FUNCTIONING.