

Deep Fryer

Safety Instructions:

- The appliance must not be left on, unattended.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not use flammable solvents and cleaning aids on or in close proximity to the fryer whilst the fryer is on or still hot.
- The appliance must be operated by an adult.

Operating Instructions:

1. Fill the chambers with oil (13 litres per chamber)
2. Connect gas bottle to deep fryer hose and turn on the gas bottle
3. Open door of deep fryer
4. Turn dial to the star and push in, and press the ignite button with your other hand. This will ignite the pilot light. Continue to hold the dial button down for 15-20 seconds
5. Release dial button and your pilot light should stay on.
6. Turn dial to the flame, after 20 seconds, approx, you will hear the burner light.
7. Repeat steps 4-6 to ignite the other burner.

Cleaning Instructions:

- Wait for oil to cool
- Empty oil from both chambers.
- Use hot soapy water to clean out chambers.
- Wipe down outside of appliance. A food grade degreaser can be used here.

