

OPERATING & SAFETY GUIDE

This appliance is only for professional use by a qualified operator



Double Basket Gas Fryer
Product Code 602010

A Full EHA Code of Practice for the "Safe Use of LPG" is available on our website www.allenshire.co.uk
Please go to our Gas Appliances and BBQs catalogue page to download

Care of the Double Basket Gas Fryer

DO NOT

- Leave the fryer unattended during operation.
- Replenish the oil in the fryer when the fryer is hot.
- Over fill the oil in the fryer above the top level mark.
- Allow the oil in the fryer to fall below the lower level mark.
- Allow the oil in the fryer to overheat.
- Introduce wet food or water into the hot oil (frying medium)
- Use flammable solvents and cleaning aids on or in close proximity to the fryer whilst the fryer is still hot.

DO

- **Please ensure that all oil (once it has cooled and it is safe to do so) is emptied from the fryer after use, and the appliance is ready for transportation.**

Lighting the Pilot Burners

1. Use the separate instructions provided to connect the LPG cylinder to this appliance.
2. Fill the tank full of frying medium before the pilot burners are lit.
3. Open the access door at the front of the appliance to access the control panel.
4. Press the Pilot Ignition (red star) Button and hold depressed.
5. At the same time hold the Flame Failure (Blue) button depressed. Do not press auto cut off (white spot) button.
6. Manually light the pilot burner until the pilot ignites.
7. Continue holding the Pilot Ignition Button and the Flame Failure button depressed until the second pilot cross lights from the already lit pilot.
8. Continue holding the Pilot Ignition Button and Flame Failure button depressed for approx. 10 to 15 seconds after igniting the second pilot burner, then release, both pilot burners should remain alight. If the pilot burners do not ignite, repeat Items 2. to 8. above.

GENERAL SAFETY ADVICE

Allens will have prepared, checked and delivered this appliance to you in accordance with the Code of Practice entitled "Safe Use of LPG: Portable and Transportable Equipment in the Hire Industry" (LPG Code) launched in October 2013 by the Event Hire Association (EHA).

PLEASE READ THESE INSTRUCTIONS CAREFULLY. THERE IS A RISK OF INJURY IF YOU DO NOT FOLLOW THE INSTRUCTIONS IN THIS GUIDE.

These instructions are provided so you can familiarise yourself with proper and safe operation of this appliance but are not a substitute for being conversant with duties as hirer under the LPG Code.

The safe use of hired gas equipment is the sole responsibility of the hirer once the items are collected or arrive on site. Allens staff are not allowed to install equipment on site and you are not permitted to make any alterations to the appliance or its connectors in any way.

If in any doubt please ask an Allens advisor for advice on 020 8574 9600 or a gas safe engineer conversant with the LPG Code.

Never use the equipment in a poorly ventilated space. Keep all children, animals and bystanders away from the work area. Ensure the floor of the work area is free from trip hazards and non-slip.

Keep a bucket of water nearby to treat burns. Use a CO₂ extinguisher in case of fire. Wear suitable clothing, such as an apron, overall and hat. Use kitchen/BBQ gloves to handle utensils. Tie back long hair.

Allow the appliance to cool fully before touching or cleaning.

Lighting the Main Burners

1. Ensure that the pilot burners are alight, by visually checking that both pilot flames are alight.
2. Rotate the Temperature Control Knob to the desired temperature required.
3. The main burners will now ignite automatically off the pilot burners.
NOTE: The main burners will not light if the frying medium temperature is above the thermostat set temperature.

Setting the Operating Temperature

1. Rotate the gas control knob to the required temperature.
2. The temperature used for frying food is the most important aspect of fryer operation. Incorrect temperatures will result in poor product quality and will reduce the life of the oil.
3. The temperature can be set from 110°C to 190°C, and we do not recommend that any food is cooked above 190°C.
4. To set the operating temperature simply turn the thermostat to the desired setting.
5. Main burners will operate automatically to maintain this temperature.
6. As a safety precaution this Cobra Fryers features an Over-Temp control which will 'Turn Off' the fryer in the event that the oil reaches over 220°C, should there be a thermostat failure.

Re-Setting the Overtemp Device

This Fryer is fitted with an overtemp device which isolates the gas supply to the burners should the gas control system or thermostat malfunction, thus preventing overheating of the fryer. If the pilot fails to ignite after several attempts, ensure that the overtemp is checked to ensure that it has not tripped.

1. To reset the overtemp, it is not necessary to remove the front control panel.
2. Using a small screwdriver, pass the screwdriver through the small hole in the left hand side of the front control panel and depress the centre of the overtemp reset button.
3. Attempt to re-light the pilot burners as shown on previous page.
4. Should the pilot burners still not ignite, call a qualified service person to investigate the problem.