GAS FRYER MANUAL

INF-12HNG,INF-12HLPG,INF-12H-2NG,INF-12H-2LPG,INF-17HLPG,INF-17H2LPG









Please read this manual thoroughly before using to understand proper use and function

Cleaning

New units are wiped down at the factory to remove any visible signs of dirt, oil, grease, etc. remaining from the manufacturing process.

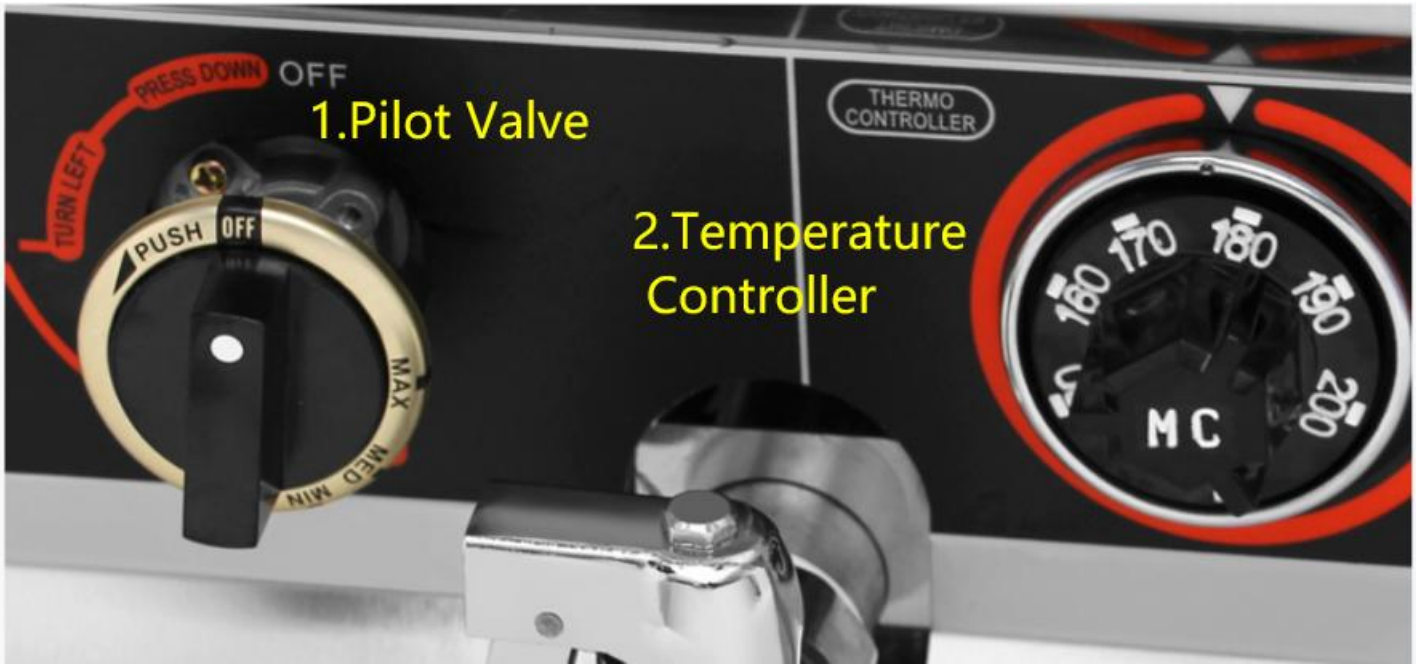
Before any food preparation, thoroughly wash the protective oil from all surface parts and the tank interior with hot soapy water to remove any film residue and dust or debris. Do not use chlorine or sulfate/sulfide cleaners.

- ✧ Wash any accessories shipped with unit.
- ✧ Rinse fryer and accessories thoroughly and drain the fryer.
- ✧ Wipe tank completely dry with a soft, clean cloth.
- ✧ Close the drain valve.
- ✧ Fill the fryer tank with liquid shortening.
- ✧ Shortening level should be between the min and max lines in the fryer tank.
- ✧ Shortening will expand when heated.
- ✧ Do not fill the fryer tank past the MAX line.
- ✧ Add fresh shortening as needed to maintain oil level.

How to operate

Wait 5 minutes before attempting to relight the pilot to allow for any gas in the fryer to dissipate.

- ✓ Open the gas supply valves to the fryer.
- ✓ Open the fryer's door to gain access to the controls. Turn the thermostat control knob counterclockwise to the OFF position
- ✓ Turn the 1 pilot valve knob to the PILOT position and push in on the knob. Hold the knob in for approximately one minute to purge the air out of the line. Hold a flame to the pilot light until the pilot ignites. This may take a little while the first time you light the fryer because of air in the lines. Once lit, hold the knob in for approximately 60 seconds and then release
- ✓ If the pilot goes out wait 5 minutes and repeat step . If after three tries the pilot will not remain lit, refer to the operator troubleshooting section of this manual
- ✓ Turn the pilot valve knob counterclockwise to the ON position
- ✓ Set the thermostat control knob to the desired temperature setting.(Temperature Range:160℃-220℃）
- ✓ The main burner will light and be controlled by the thermostat.
- ✓ To completely shut down the fryer, turn the valve knob to pilot, push in and continue turning to OFF.



BASIC FRYING INSTRUCTION

- Set the desired temperature and allow shortening to heat up to that temperature.
- Fry items that are the same size to ensure equal doneness.
- Drain or wipe dry raw or wet foods to minimize splatter when lowering into hot shortening.
- Add fresh shortening as needed
- Fry Basket Guidelines
- Do not overfill baskets.
- When frying doughnuts and fritters, turn product only once during frying.
- When cooking French fries or onion rings, shake the basket several times.
- Batter covered foods should be dropped carefully, one by one, into shortening or basket. If you use the basket, first dip the basket into the shortening to reduce batter-build up on basket surfaces.
- When frying is completed, remove basket or product. Hang basket on rear hanger.

COOKING HINTS USER TIPS

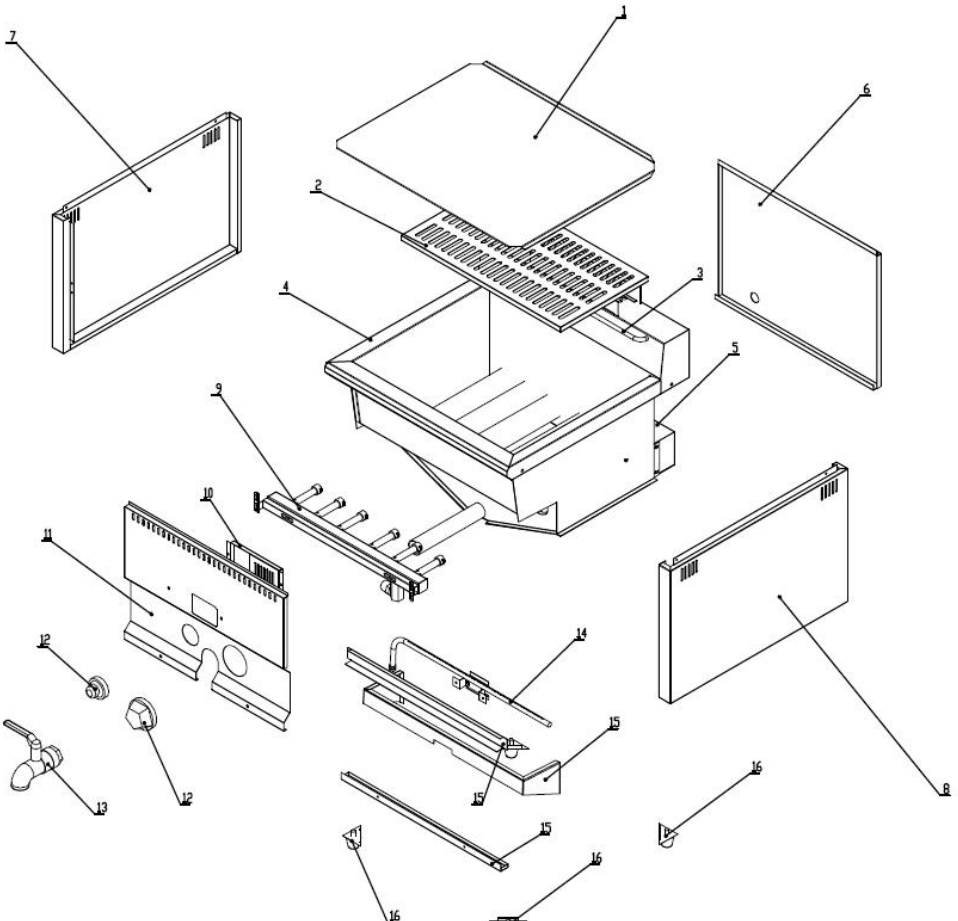
• Smoking oil means that the temperature is too high, or that the oil has broken down.
• Gum in fry pot denotes a need for thorough cleaning
• Use different oil for oily foods (mackerel, nutmeg, etc.) than for foods with water-soluble flavors (potatoes, onions, etc.).
• Taste oil for quality. Replace it regularly.
• Poor oil cannot produce good food.

Specification

Model	Pressure	Gas Type	Power input	Gas Consumption	Capacity	Full tank capacity	Dimension
INF-12HLPG	2800pa	LPG	3.7KW	300 g/h	12L	22L	340*500*530mm
INF-12HNG	2000pa	NG	3.7KW	0.39 m^3 /h	12L	22L	340*500*530mm
INF-12H-2LPG	2800pa	LPG	7.4KW	600 g/h	12L+12L	22L+22L	650*500*530mm
INF-12H-2NG	2000pa	NG	7.4KW	0.78 m^3 /h	12L+12L	22L+22L	650*500*530mm
INF-17HLPG	2800pa	LPG	5.55KW	450 g/h	26L	30L	505*510*520mm
INF-17H2LPG	2800pa	LPG	11.1KW	0.585 m^3 /h	26L+26L	30L+30L	980*510*530mm

Diagram:

NO	Item	QTY
1	Cover	1
2	Filter plate	1
3	Basket hook	1
4	Oil Tank	1
5	Chimney	1
6	Back Board	1
7	Left Board	1
8	Right Board	1
9	Flame burner	1
10	Watch fire window	1
11	front board	1
12	Fire on&off switch *Pilot Valve *Thermostat	2
13	Oil Drain	1
14	Gas inlet tube	1
15	Fixed plate	3
16	Feet	4



Trouble Shooting

Problem	***Cause***
No Heat	*Power switch not turned on. *Gas supply not turned on.
Burner do not come on	*Gas supply to unit off *Combination gas valve is in “Off or Pilot position *Pilot not ignited *Thermostat not ON
Pilot will not stay ignited	*Combination gas valve is in “OFF” position *Pilot gas not adjusted properly *Gas supply to unit off *Bad thermopilot *Dirty thermopile connections at combination gas valve or high limit Draft condition Air in gas line
Pilot or burners produce carbon deposits	Unit connected to wrong gas supply Pressure not adjusted correctly Pilot gas not adjusted correctly Flue obstructed
Tank will not drain	Shortening too cold. Drain pipe clogged with debris