



GAS FRYER MANUAL

GF-17H



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



Installation

Important- your attention is drawn to the gas safety regulations. This appliance must only be used in a well-ventilated area. And should be fitted by a qualified installer. This appliance is for professional use and should only be used by qualified people.

The data plate on the rear of the appliance must be checked to ensure the appliance is suitable for the gas supply available. This appliance must be installed in accordance with the rules in force. It is recommended that this appliance is sited under an extraction canopy for the removal of combustion products and cooking odours.

Gas Supply & Connection

Check that the gas supply corresponds to that specified on the data plate. Connection is at the rear of the unit. If connection to the supply pipe is via a flexible hose, ensure that the hose used is suitable for commercial catering appliances. The appliance should be connected to gas source by means of metal pipes with suitable diameter. It is necessary that a regulator must be used according to heating capacity of 37bar. After all connections completed, any gas leakage should be controlled. Gas flex and gas hose connections must be carried out in accordance with EN 14800 standard. Connection shall comply with local regulations. An isolating valve should be fitted into the supply line close to the unit, for emergency shutdown or servicing purposes

Maintenance

Prior to carrying out any cleaning operation make sure that gas valve is completely turned off. Adjust the burners periodically as needed. Flame should be checked time to time. This should be done by the engineer. 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 soapywater to remove any film residue and dust or debris. Do not use chlorine or sulfate/sulfide cleaners. Oil should not be added or drained from the unit while the unit is hot. The appliance should be turned off and left to cool. The tank has a marking on it to indicate how much oil must be put into the tank. It is important not to over fill or under fill the tank.

- ✧ Wash any accessories shipped with unit.
- ✧ Rinse fryer and accessories thoroughly and drain the fryer. Lose the drain valve.
- ✧ Wipe tank completely dry with a soft, clean cloth.
- ✧ 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.

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:50-200℃)
- ✓ 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.

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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.

- **NOTE: LIDS SHOULD NOT BE USED WHILST FRYING**

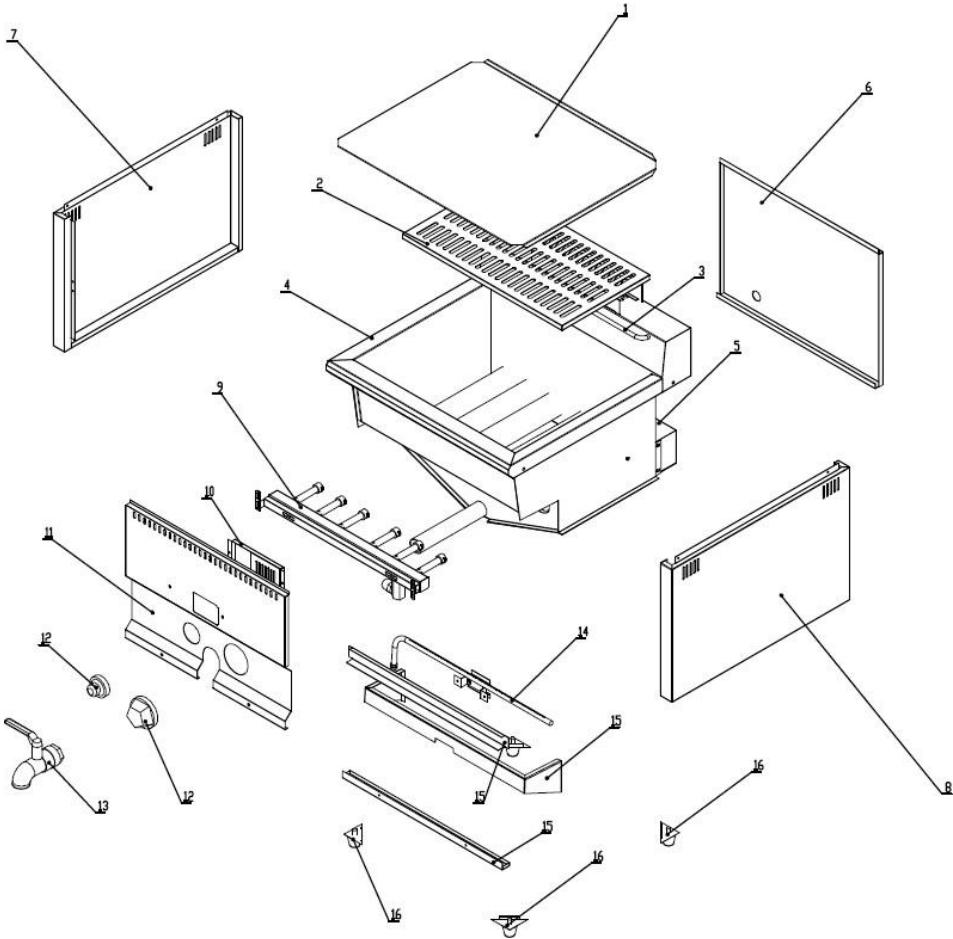


Specification

Model	Capacity	Pressure	Gas Type	Dimension
GF-17	17Liters	2800pa	LPG	505x505x510cm
GF-17H	17Liters	2800pa	LPG	505x505x510cm
GF-23	23Liters	2800pa	LPG	550*595*1000cm
GF-23H	23Liters	2800pa	LPG	550*595*1000cm

Diagram:

NO	Item	QT Y
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
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Trouble Shooting

<i>Problem</i>	<i>Cause</i>
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