

## COOK ON FRYER INSTRUCTIONS

### CONNECTION

- 1) Connect to the gas supply;
- 2) If you suspect a gas leak check connections with soapy water only. Bubbles will appear at the leak point if apparent.

### OPERATION

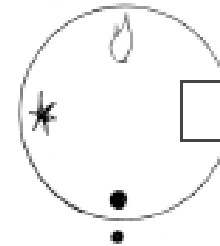


**DO NOT OPERATE THE FRYER WITHOUT OIL**



- 1) Make sure the oil drain tap is closed before filling the fryer with oil;
- 2) The Control Knob reads from the bottom of the surround as displayed in diagram to the right.
- 3) Push the Control Knob in half way and turn it anti-clockwise 90 degrees so the pilot symbol is at the bottom of the dial.
- 4) Push the Control Knob in fully and hold for 30 seconds to one minute;
- 5) Push the Piezo button and the pilot should now light, if not, return to point four above;
- 6) When first lighting the pilot please be patient. Bleeding the gas through the pilot can take several minutes as the jet in the pilot is very fine (especially if this is a new connection);
- 7) After the pilot lights, continue to hold the control dial for 30 to 40 seconds. The pilot should now stay lit after releasing the dial.
- 8) Push the control dial half way and turn anti-clockwise 90 degrees so that the flame symbol is now at the bottom of the dial.
- 9) The fryer is now ready to operate via the thermostat dial. The optimum temperature is between 170-180 degrees. Anything higher, will not only cause a fire hazard, but will burn your oil and not cook any faster.

Control Knob



Piezo

**Please remove oil and food particles and wash with hot soapy water prior to returning Fryer and ensure that all accessories are with the unit otherwise further charges will apply.**

**If you do have any queries please call 9377 3325 seven days a week.**