

# COMMERCIAL GAS DEEP FRYER

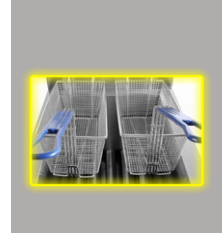
# OLYMPIC

Party Hire

## WHAT'S INCLUDED:

### DEEP FRYER FRYER ACCESSORIES

2 X BASKETS, GRATE UNDER BASKETS,  
OIL DRAIN, GAS HOSE, 9L LPG GAS BOTTLE  
GAS REGULATOR STAND



## SPECIFICATIONS

- Recommended Oil Capacity: 22 Litres
- Temperature 120 To 200°C
- Weight: Approx 50kg empty
- Dimensions: Approx W400 x D760 x H1200 mm



Fryer with Gas Hose

\*Remove plastic wrap before use\*



Gas Regulator Stand & Gas Bottle  
\*remove from crate before use\*

## SET-UP INSTRUCTIONS:

### Connecting Gas & Regulator -

1. CONNECT gas line from Gas Fryer to the regulator noting the grooves that the bayonet lines up with (example to right). Once inserted twist to lock the connection (Important)
2. CONNECT gas line from gas regulator to gas bottle (screw in counter clockwise)
  - Note black top gas bottles require enough tightness to release 2stage connection.
3. Turn gas on and check for any leaks - at gas bottle & gas regulator stand. Once complete, Turn gas off until ready for use.

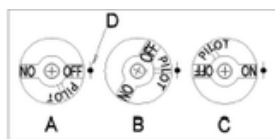


### LIGHTING THE PLOT

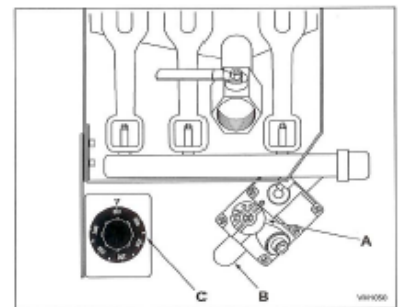
1. Open the door.
2. Turn the thermostat OFF (see figure below, view A). The thermostat is located behind the door.
3. Push the gas control valve knob and turn to OFF. Wait 5 minutes for unburned gas to vent.
4. Push and turn gas control valve knob to the "L" in PILOT (see figure below, view B).
5. While still holding the knob in, light the pilot with a lit flame. Continue to depress the knob until pilot remains lit when knob is released. If the pilot does not remain lit, repeat step 3 through 5.
6. Depress and turn gas control knob to ON (See figure below, view C).
7. If gas supply is interrupted, repeat steps 2 through 6.

### TURNING ON THE FRYER

1. Set the temperature knob to desired temperature.
2. After the set temperature has been reached, the thermostat shuts off the gas flow to burners.
3. The pilot remains lit. The burners will cycle on and off, maintaining the set temperature.



- A Gas Valve Knob, View A
- B Gas Valve Knob, View B
- C Gas Valve Knob, View C
- D Indicator Point, All Views



- A Gas Valve Knob
- B Gas Supply
- C Thermostat Knob

NEED HELP?  
CALL OUR OFFICE

8346 5545



Video Example - <https://www.youtube.com/watch?v=0fivPPTZPuc&t=75s>

**NOTE- Cleaning Fee for dirty fryers**

OUT OF HOURS SUPPORT: 1300 161 024  
IMPORTANT: Please return this instruction slip with the item once your hire concludes