



HOUSE OF RENTAL DEEP FRYER

SAFETY WARNING

Hot oil and fryer components can cause severe burns.

Use caution when operating, cleaning, or servicing equipment.

1. LIGHTING THE PILOT

1. Open fryer access door.
2. Push in and turn gas control knob to **“L” (Pilot)**.
3. While holding knob in, ignite pilot with a flame.
4. Continue holding knob until pilot stays lit.
 - a. If pilot goes out, repeat steps.
5. Turn gas control knob to **ON**.
6. If gas supply is interrupted, repeat steps.

2. TURNING ON THE FRYER

1. Set thermostat to desired temperature.
2. Allow oil to heat to set temperature.
3. Once heated:
 - a. Burners will shut off automatically.
 - b. Pilot remains lit.
 - c. Burners cycle to maintain temperature.

3. TURNING OFF THE FRYER

- Turn thermostat to **OFF**.
- To keep pilot lit: set gas valve to **Pilot (L)**.

- To shut off all gas: turn gas valve to **OFF**.

4. EXTENDED SHUTDOWN

1. Turn thermostat **OFF**.
2. Turn pilot knob to **OFF**.
3. Allow oil to cool completely, then drain.
4. Clean fryer with warm water and mild detergent.
5. Turn off main gas supply.

5. BASIC FRYING INSTRUCTIONS

- Preheat oil to desired temperature.
- Cook items of uniform size.
- Remove excess moisture before frying.
- Maintain proper oil level.

6. FRY BASKET GUIDELINES

- Do not overfill baskets.
- Lower baskets slowly into oil.
- Turn doughnuts/fritters once only.
- Shake basket when frying fries/onion rings.
- For battered foods:
 - Place items individually.
 - Pre-dip basket to reduce buildup.
- Hang basket after use.

7. BASKET CAPACITY

Model	Capacity
GF35 / EFS14	1.5 lbs (0.7 kg)

GF45 / EFS16	2.5 lbs (1.1 kg)
CCGF65	3.0 lbs (1.4 kg)
GF85 / EFS18	3.5 lbs (1.6 kg)

8. EXTENDING OIL LIFE

- Do not salt food over fryer.
- Use high-quality oil.
- Filter oil daily (minimum).
- Replace oil when flavor declines.
- Keep fryer clean.
- Maintain correct temperature.
- Remove food debris and moisture.

9. DRAINING THE OIL

1. Turn thermostat **OFF**.
2. Attach drain extension (hand-tight).
3. Position into approved container/filter unit.
4. Slowly open drain valve, then fully open.
5. Remove debris from tank.
6. Close drain valve.
7. Refill oil:
 - a. At least to **MIN level**
 - b. Do not exceed midway between **MIN and MAX**
8. Reset thermostat to desired temperature.

10. CLEANING (DAILY)

- Clean exterior surfaces daily.
- Use warm water and mild detergent.
- Dry with soft cloth to prevent discoloration.
- Use stainless steel cleaner to reduce fingerprints.

