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## OPERATING INSTRUCTIONS – 40 LB. IMPERIAL FRYER “B”

**WARNING:** **ALL GAS COOKING EQUIPMENT MUST BE USED OUTSIDE.** Do not operate this unit until you have read and understand this instruction sheet. This unit should never be operated by a minor. If a malfunction is discovered at any time, the use of this unit must be discontinued immediately. Best Rental Service does not assume any liability for injury due to careless handling and/or reckless operation of this unit.

**WARNING:** **Hot oil and hot surfaces can cause severe burns.** Use caution when operating the fryer. Do not attempt to move the fryer if it is filled with hot oil or shortening. Do not go near the area directly above the flue when fryer is in operation. Severe burns may be caused. Drain hot oil in metal containers, do not use plastic buckets or glass containers.

### LIGHTING:

1. Set the thermostat and the gas cock on the combination gas valve to the “OFF” position.
2. Make the connections with the propane tank and follow the instructions on the reverse side of this sheet. Turn the propane tank valve on and wait for five minutes.
3. Turn gas cock dial on the combination gas valve to “Pilot” position.
4. Depress the gas cock dial and apply a lighted match or taper to the pilot.
5. Hold the gas cock dial depressed for about **30 seconds** or until pilot stays lit before releasing.
6. If the pilot does not stay lit, repeat steps **4 and 5**.

### BEFORE TURNING THE BURNERS ON:

Fill the vessel with liquid shortening or oil up to the “oil level” marking. Do not attempt to melt a block of solid shortening by setting it on top of the tubes. This will scorch the fat (smoke) and damage the fryer. Melt it first on another appliance.

### BURNERS/THERMOSTAT OPERATION:

1. Do not turn “ON” the main burners if the vessel is empty. After the pilot is lit, turn the gas cock dial to “ON” position.
2. Turn the thermostat dial to any temperature setting and observe the burners ignition. It should ignite within four seconds.

### SHUT DOWN:

Turn off the propane at the tank. Turn the gas cock dial on the combination gas valve and the thermostat to “OFF” position. Drain the fryer into a metal container. Disconnect the regulator from the tank. The regulator always stays connected to the hose. A replacement charge will be incurred for units that are missing the regulator. The unit must be returned cleaned for the deposit to be refunded.

By my signature on these instructions, I acknowledge that I have read both sides of this instruction sheet and understand same, and have received a copy of them.

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Print Name