

OWNERS MANUAL
INSTALLATION, OPERATION, & MAINTENANCE INSTRUCTIONS



1128 Sherborn Street ▪ Corona, CA 92879-2089 ▪ (951) 281-1830 ▪ (951) 281-1879

ELECTRIC FRYERS

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

FOR YOUR SAFETY
DO NOT STORE OR USE GASOLINE OR OTHER
FLAMMABLE VAPORS OR LIQUIDS IN THE
VICINITY OF THIS OR ANY OTHER
APPLIANCE.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE

IMPORTANT

Electrical wiring from the electric meter, main control box or service outlet to appliance must be electrically grounded in accordance with local codes, or in the absence of service of local codes, with the National Electrical Code ANSI/NFPA 70-(latest edition). Canada, conform with Canadian Electrical Code CSA-C22.2.

IMPORTANT

Installing, Operating and Service Personnel:

Installation of the equipment should be performed by qualified, certified, licensed and/or authorized personnel who are familiar with and experienced in state/local installation codes. Operation of the equipment should be performed by qualified or authorized personnel who have read this manual and are familiar with the function of the equipment. Service of the equipment should be performed by qualified personnel who are knowledgeable with Imperial Ranges.

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is inspected & crated carefully by skilled personnel before leaving factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

1. Visible loss or damage: Note on freight bill or express delivery and have signed by person making delivery.
2. File claim for damages immediately: Regardless of extent of damages.

Concealed loss or damage: If damage is noticed after unpacking, notify transportation company immediately and file "Concealed Damage" claim with them. This should be done within fifteen (15) days from date delivery is made to you. Retain container for inspection

INSTALLATION INSTRUCTIONS:

DO NOT install the fryer next to any open flame section of a broiler, range or any other appliance. The fryer should be placed in an area which is accessible for proper operation and servicing. The area around the fryer must be kept clear of combustible materials.

CLEARANCE	COMBUSTIBLE	NON-COMBUSTIBLE
Sides	6"	0"
Rear	6"	0"
Floor	6"	6"

Installation on non-combustible floor only shall be with factory supplied legs or casters.

ELECTRICAL CONNECTIONS

WARNING
ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE ANSI/NFPA 70(LATEST EDITION) AND/OR OTHER LOCAL CODES.

WARNING
DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH TO INDICATE THAT YOU ARE WORKING ON THE CIRCUIT.

A terminal block is provided on the back of the appliance for connecting to the power supply. Follow the electrical schematic diagram located on the rear panel of the appliance when making connections to the supply lines.

VENTILATION:

Proper ventilation is very important for the proper function of your fryer as well as to remove unwanted vapors and products of combustion. To keep your warranty in force, a proper ventilation system must be employed.

LEVELING:

After setting in position, level the fryer front to back and left to right. If it is not leveled, the fryer may not function properly.

SET UP:

1. Ensure power switch is in the "OFF" position and thermostat is "OFF" prior to filling the vessel.
2. Fill the frypot with oil to the bottom OIL LEVEL line located on the rear of the frypot. This will allow for oil expansion as heat is applied. Do not fill with cold oil any higher than the bottom line; overflow may occur as heat expands the oil.
3. All fryers must be hardwired using flexible conduit to the terminal block located on the rear of the fryer. These fryers should be wired to NEC specifications. Hardwired units must include installation of restraint devices.
4. Ensure that the POWER SWITCH is turned "ON".
5. Ensure that the oil level is at the top OIL LEVEL line when the oil is at its cooking temperature. It may be necessary to add oil or shortening to bring the level up to the proper mark, after it has reached cooking temperature.

CAUTION

Elements shall not be "ON" when the vessel is empty. During testing, fill the vessel with liquid (oil or water) till above the elements.

OPERATION INSTRUCTIONS:

WARNINGS

Hot oil and hot surfaces can cause severe burns. Use caution when operating the fryer. Do not attempt to move the fryer filled with hot oil or shortening. Severe burns may be caused. Drain hot oil in metal containers, do not use plastic buckets or glass containers.

PREPARATION FOR USE: New units have a coating of oil on the interior of the vessel. Remove this coating with hot soapy water, washing soda, or any other grease dissolving liquid. Rinse thoroughly and drain until all residues are removed. Wipe dry. Clean the baskets, crumb screen and clean-out rod.

DAILY SHUT-DOWN:

At the end of the day turn the thermostat to "OFF" position and the power switch to "OFF" position. Filter the oil in all fryers.

CLEANING:

For continued performance efficiency and longevity of your fryer it is essential to carry out a good maintenance program.

DAILY

1. Remove and wash thoroughly all "loose" parts (basket hanger, baskets, crumb screens, etc.)
2. Wipe clean all exterior and interior accessible surfaces and parts.
3. Filter the liquid oil/shortening at the end of the day, replace if necessary. If fryer is under heavy use, filter more often during the day.

WEEKLY

1. Shut down the fryer
2. Drain the fryer in a filter pan or steel container. Flush out sediments at the bottom of the vessel with liquid oil.
3. Close the drain valve and fill the vessel with a mixture of boil-out solution and water.
4. Turn on the elements.
5. When the solution starts to boil, turn off the thermostat and let the vessel soak to soften deposits and/or carbon spots. (Approximately 1 hour)
6. Drain off solution, scrub the insides with brush and rinse thoroughly.
7. Repeat the cleaning procedure, if necessary.
8. Wipe dry with soft towels and refill with clean oil/shortening.

WARNING

All water must be removed before adding oil or shortening. Not doing so can result in splattering of hot oil.

STAINLESS STEEL:

All stainless steel body parts should be wiped regularly with hot soapy water during the day and with a liquid cleaner designed for this material at the end of each day. DO NOT USE steel wool. Abrasive cloths, cleansers or powders to clean stainless surface. If it is necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper. DO NOT USE a metal knife, spatula, or any other metal tool to scrape stainless steel. Scratches are almost impossible to remove.

PREVENTIVE MAINTENANCE:

Periodically have a qualified service personnel check and adjust all the control components.

CHECKING AND CALIBRATING THERMOSTAT:

CHECKING:

1. Fill the vessel with liquid oil/shortening up to the “oil level” marking.
2. Turn the thermostat and set @ 325°F.
3. Set a thermometer in the oil and let the fryer cycle few times before reading the thermometer.
4. If the temperature differential between the thermostat and the thermometer is more that 5°F, recalibrate the thermostat.

CALIBRATING:

1. Pull the thermostat knob out. Use a screw driver to turn the trim screw inside the thermostat stem.
2. Turn counterclockwise to increase and clockwise to decrease the temperature. (Do not turn the stem while turning the screw). Re-install the knob and check to see if the thermostat setting and the thermometer reading are the same.

REMOVAL AND REPLACEMENT OF PARTS

Parts replacement should be done by certified or factory trained personnel only. If service is needed please contact the local authorized service provider.

<p>WARNING</p> <p>Shut-off before servicing this equipment.</p>
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FOR SERVICE OR ORDERING PARTS:

Have the following information ready before contacting for service or ordering.

1. Model number and serial number of the fryer
2. Part name and the corresponding part number. Contact the factory service at (951)281-1830 or FAX (951)281-1879 or any factory authorized service agency and/or parts distributors