



## **Assembly Instructions 5 Gal. Fryer # 000**

CAUTION.....Wear protective gloves during assembly...there are sharp edges.

- (1) Remove the Fish Fryer from the shipping carton.
- (2) Locate the accessories. In the package you have:
  - 2 each baskets for frying
  - 1 each thermometer
  - 1 each 1" ball valve
  - 1 each hose assembly and regulator
  - 1 each stand. (you can use the fryer either on the stand or off the stand)
  - 1 each "red" attachment plate
  - 1 each screw & nut package (2 screws, 2 lock washers, 2 nuts)
  - 1 each Fryer cleaning puck (follow directions for cleaning)

### ***Installing the fryer on the stand***

- (3) Place the fryer tank "firmly" on the stand. Shake it to insure that it is seated properly. Look at it...make sure that it is on the stand straight and is not seated at an angle. ***HINT: Take note that the legs of the stand are unique. Two are***

*square and two are round. When placing the fryer on the stand the square legs should be in the back and the round legs should be in the front. With the Fryer tank firmly in place tighten the stand bolts*

### ***Installing the Thermometer***

- (4) The thermometer screws into the front of the fryer. Wrap the threads of the thermometer with the Teflon tape. 4 or 5 turns should do the job. Tighten the thermometer firmly so the oil in the tank will not leak. ***HINT: The Teflon tape on the threads of the thermometer will help seal the thermometer and prevent leaks. Do not install the thermometer without the tape!!!***

### ***Installing the Ball Valve***

- (5) The Ball Valve screws onto the drain pipe on the rear of fryer. Wrap the threads of the pipe that the ball valve will be installed on. 5 or 6 turns should do the job. ***HINT: The Teflon tape on the threads of the drain pipe is important to prevent leaks.***

### ***Installing the Hose & Regulator***

- (6) Locate the red plate that will attach to the gas intake pipe of the fryer. Pass the orifice through the red plate and tighten the nut on to the orifice to hold it in place. Tighten to insure there will not be a gas leak. Attach the red plate to the fryer using the two screws, lock washers and nuts provided. Note: Your fryer is a new design and there are spacers on the gas intake pipe to space the orifice out from the intake. This change makes the fryer burn more efficiently and cleaner.



***CAUTION: YOU MUST CLEAN THE FRYER TANK THOROUGHLY BEFORE YOU PUT THE COOKING OIL IN IT. WE HAVE USED A VEGETABLE OIL TO COAT THE TANK TO PREVENT RUST. WE SUGGEST THAT YOU USE AN ALL PURPOSE CLEANER LIKE WINDEX TO CLEAN OUT THE INSIDE. MAKE SURE THE INSIDE OF THE TANK IS DRY BEFORE YOU PUT THE OIL IN IT. We included a FRYER CLEANING PUCK for use when you change oil in the fryer the 1<sup>st</sup> time. .***

**If you have problems with the assembly call 832-603 0863**