

Deep Fat Fryer Instructions

The Holstein Manufacturing deep fat fryer is very easy to operate and has very few parts. The fuel source is propane. The fryer needs to be hooked up to a 40 or 100 pound propane tank via a regulator and hose connected to a Robertshaw gas valve.

Step 1: Check to see if all components are in place. This would include: the *pilot light* on the bottom side of the fryer basin and located in the midst of the burners. The *thermostat and high limit switch* are located in the fryer basin, under a stainless steel cover secured by a stainless steel wiring nut. The *Robertshaw gas valve* will supply the burner and pilot light with propane gas, the valve is hooked up to the propane tank via a rubber hose with a regulator on the end of the hose, which screws in to the propane tank.

Step 2: Lighting Instructions

- A) Make sure the regulator is screwed on to the propane tank tightly and open the propane tank fully.
- B) The Robertshaw gas valve has a cream colored dial, it should be in the OFF position. Push this dial in and turn to PILOT (line up with red dot located above the dial). Holding dial in 20 seconds to one minute to get air out of lines.
- C) While keeping dial pushed in, Light pilot light with a long lighter, wait 20 – 30 seconds after the pilot light is lit and then let dial out. If the pilot light stays lit, turn dial to the ON position.
- D) Now turn the thermostat to desired temperature. We recommend an oil temperature of no higher than 375°F. The fryer possesses a high limit switch in the fryer basin, this shuts down the fryer when the oil reaches a temperature of 400°F.

Step 3: Shut off Process

When shutting the unit off reverse the lighting process. Shut off thermostat, turn Robertshaw gas valve to off, close propane tank completely.