

PARKLAND PARTY

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EQUIPMENT RENTALS LTD.

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DEEP FRYER

A \$35.00 cleaning charge will apply to each unit that is not cleaned to our satisfaction when returned. All equipment must be returned in the condition it was received – **thoroughly clean and ready to use**. Please read and follow the instructions to avoid the cleaning charge.

OPERATING INSTRUCTIONS

1. Remove all pans and grates from the oil insert pan.
2. Close drain valve and fill to the oil level line using a liquid shortening.
3. Open the fryer door, turn thermostat to low setting.
4. Rotate the gas valve to the PILOT position. Push the knob in, using a barbecue lighter light the pilot light and continue to hold knob for approximately 60 seconds.
5. Release the knob, if pilot light stays on rotate valve to ON position. The burner will now light and be controlled by the thermostat.

If this is unsuccessful, repeat steps 3 through 5.

THIS PROPANE DEEPLYER IS NOT MEANT FOR INDOOR USE

CLEANING INSTRUCTIONS

- Soak all pans using detergent and hot water.
- Wipe down all interior and exterior surface areas clean.
- Clean under the plates, deep fryer and the hose.

Should any problems arise or if you have any questions, contact us at (403)347-7733