

OPERATION

WARNING: HOT OIL AND PARTS CAN CAUSE BURNS. USE CARE WHEN OPERATING, CLEANING AND SERVICING THE FRYER.

NOTE: Tank warranty may be voided by improper operation. Turn gas valve off when draining or filling.

FILL FRY TANK WITH LIQUID SHORTENING

CAUTION: Before turning the burners on, the fry tank must be filled with liquid shortening. If this is not done, the tank walls can be damaged. Warpage can cause leaks.

Use only liquid shortening. Fill fry tank to the "oil level" line on back wall (Fig. 1).

DO NOT melt solid shortening in the fry tank. The fry tank will be damaged and the shortening will be scorched.

Do not overfill tank.

Keep shortening at "oil level" line in fry tank. Add fresh shortening as needed.

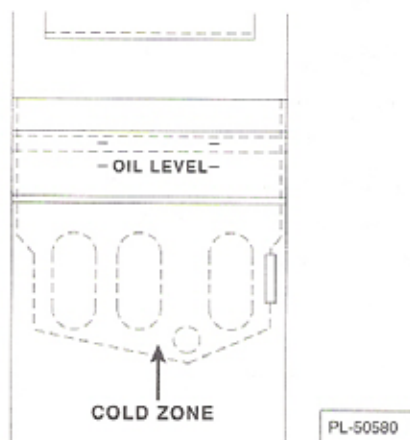


Fig. 1

OVER TEMPERATURE DEVICE

If the shortening becomes overheated, a high temperature shutoff device will turn the gas valve off and extinguish the pilot. DO NOT relight the pilot until the shortening temperature is below 300°F. If this situation persists, contact your local Vulcan-Hart authorized service office.

Lighting the Pilot

1. Turn thermostat OFF. Thermostat is located behind door (Fig. 2).

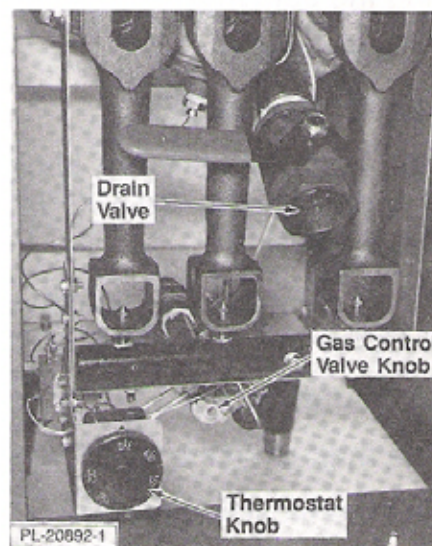


Fig. 2

2. Push gas control valve knob and turn OFF (Fig. 3). Wait 5 minutes for unburned gas to vent.



Fig. 3

3. Push and turn gas control valve to the I in PILOT (Fig. 4).



Fig. 4

4. While still holding knob in, light the pilot with a lit taper. Continue to depress knob until pilot remains lit when knob is released.

NOTE: If pilot does not remain lit, repeat steps 2, 3, and 4.

5. Depress and turn gas control valve knob ON (Fig. 5).



Fig. 5

6. If gas supply is interrupted, repeat steps 1 - 5.

Turning the Fryer On

To turn the fryer on, set the thermostat knob to the desired temperature.

After the set temperature has been reached, the gas control shuts off gas flow to the burners. The pilot remains lit. The burners will cycle on and off, maintaining the set temperature.

Turning the Fryer Off

1. Turn the thermostat OFF.
2. Turn the gas control valve knob so the I in PILOT is opposite the INDEX. In this position, the pilot remains lit.
3. To shut off all gas to the system, including the pilot, turn the gas control valve knob OFF.

Extended Shutdown

1. Turn the manual gas shut-off valve OFF.
2. Turn the thermostat knob OFF.
3. Turn the gas control valve knob OFF.

NOTE: Apply a thin film of cooking oil to the tank interior and the flue housing to prevent rust.

FRYING FOODS

Heat shortening to set temperature.

Pieces of product to be fried should be about the same size to ensure the same doneness.

Drain or wipe dry raw or wet foods to minimize spatter when lowering into the hot oil.

Recommended maximum capacities are:

Model	Pounds of Product (1 Basket)	Total Pounds of Product (2 Baskets)
EF3	1½	3

Do not overfill baskets.

Carefully lower baskets into oil.

When frying doughnuts and fritters, turn product only once during frying.

When cooking French fries or onion rings, shake basket several times in a way that does not spatter the shortening.

Batter-covered foods should be dropped carefully, one by one, into shortening or basket. If you use the basket, first cover basket with shortening to reduce batter build-up on basket surfaces.

Corn-on-the-cob must be submerged to fry uniformly. Place corn in bottom of basket. Stack empty basket on top of corn to keep submerged. When frying is completed, remove baskets or product. Hang baskets on rear basket hangers. Remove food and season it. Do not salt food over the shortening because salt could cause a chemical change in the oil.

SHORTENING LIFE

Shortening life may be extended by following these guidelines:

- Do not salt foods over the fryer.
- Use good quality shortening.
- Shortening should be filtered at least daily.
- Replace shortening if it becomes poorly flavored.
- Keep equipment and surroundings clean.
- Set thermostats correctly.
- Remove excess moisture and particles from food products before placing in fryer.

NOTE: Add approximately 15% new oil daily. Keep level of shortening at oil level line in fry tank. Add fresh shortening as needed.

DAILY FILTERING

NOTE: Turn gas valve off when draining or filling. The shortening should always be filtered while liquified. A cold fryer will not drain properly because the shortening under the cold zone tube area will remain hard, even if the heat is on for a few minutes. If necessary, the clean-out rod may be used to carefully stir up hard fat to an area above the cold zone where it will melt. After the cold zone is liquified, turn the fryer thermostat and gas valve off.

Shortening life will be extended by filtering at least once a day or more often if conditions warrant. A commercial power filter (available from other manufacturers) may be used. Follow the manufacturer's operating instructions for draining, straining, and replacing shortening in the fry tank.

Another way to filter is to drain the shortening from the drain pipe through a filter bag, or cover the receiving container with cheesecloth or other filtering material.



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