



**Party Rentals**

An Alexander's U-Rent Company

1127 Andover Park W., Bldg D

Tukwila, WA 98188

(206) 282-1987 Phone (206) 283-4545 Fax

## **PITCO DEEP FAT FRYER OPERATING INSTRUCTIONS**

**WARNINGS: Hot fats and hot surfaces can cause severe burns. Use caution when operating the fryer. During operation there is an open flame inside and the unit may get hot enough to set nearby materials on fire; keep the area around the fryer free from combustibles. Do not attempt to move the fryer filled with hot fat. Drain hot fat into metal containers when done.**

### **PROPANE HOOKUP:**

See PROPANE SAFETY at the end of these instructions for steps to hook up the propane tank and test the fittings for leaks.

### **PREPARING FRYER:**

- Always use a top grade commercial liquid shortening or oil with a high smoke point and resistance to break down. This will result in longer fat life and better tasting food.
- Make sure the drain valve is completely closed and there is no moisture in the fry tank.
- Pour in shortening or oil up to the fat level line stamped on the rear of fry tank.
- **VERY IMPORTANT:** If solid shortening is used be certain the shortening is **PRE-MELTED**. If not, remove the rack covering the heating tubes, cut the shortening into small cubes, and pack shortening tightly around the burner tubes making sure to minimize air gaps. Melt the shortening by cycling the main burners on for 4 seconds then off for 30 seconds using the thermostat knob and repeating until shortening is melted. Be careful not to scorch the shortening during this process.

### **LIGHTING INSTRUCTIONS:**

- **Do not start the fryer without filling the tank with shortening or oil first!**
- Open propane tank gas supply valve.
- Turn the thermostat control knob to counterclockwise to the **OFF** position.
- Turn the gas valve knob counterclockwise to the **PILOT** position. Push knob in and hold a flame to the pilot until the pilot ignites. Once lit, hold the knob in for approximately one minute and then release.
- If the pilot goes out, wait 5 minutes to allow gasses to disperse then repeat the above step. If after three tries the pilot will not remain lit, refer to the troubleshooting chart included with these instructions.
- Once the pilot flame has been established, turn the gas valve knob counterclockwise to the **ON** position.
- Set the thermostat control knob to the desired temperature setting. The main burners will ignite and be controlled by the thermostat.

### **OPERATION:**

Whenever possible, drain and dry food before frying. Excessively moist food breaks down shortening, hydrolyzing fat and releasing fatty acids. Such fats soon begin to smoke and their frying value is greatly diminished.

Load fry baskets uniformly to one half and never more than two-thirds of their capacity. Overloading always results in an improperly cooked product.

Allow foods to cook until done, or leave longer for extra browning. When food is cooked, lift baskets out of fat and hang them on the basket supports to drain.

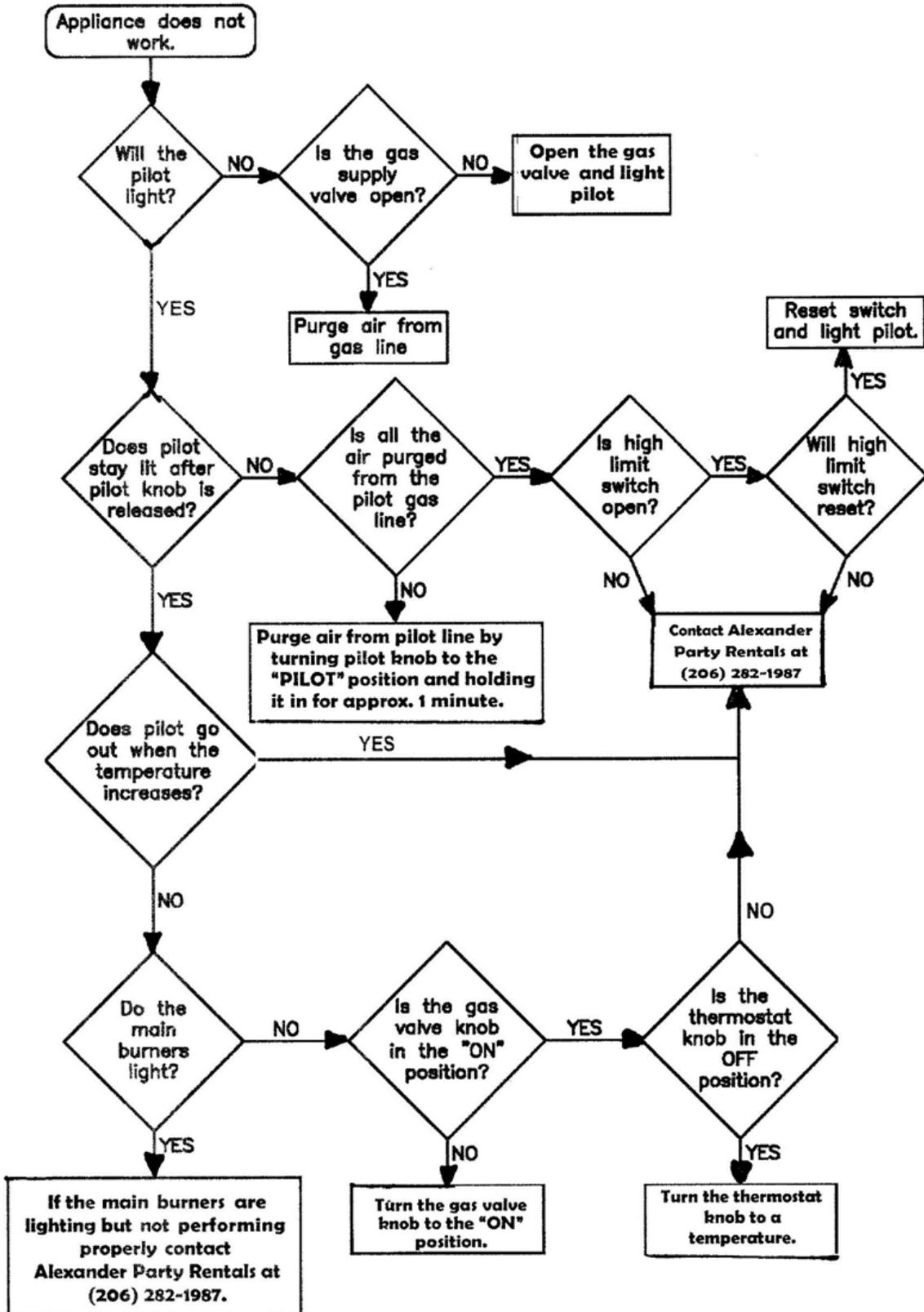
### **SHUTDOWN:**

- When finished frying for the day, shut down the fryer as follows:
- Turn the thermostat knob to the OFF position.
- Turn the gas valve knob clockwise to the OFF position; the knob must be depressed slightly to disengage its stop tab.

- Turn off the gas valve on the propane tank and unhook the gas line from the tank.
- Wait until the shortening or oil has cooled to a working temperature, then drain into an appropriate container for re-use or disposal. Do not use glass or plastic containers to hold hot oil.

**TROUBLESHOOTING:**

Basic troubleshooting flow chart. Refer to this chart to correct common problems that may be encountered during the course of normal operation.



<p style="text-align: center;"><b>PROPANE: INSTRUCTIONS FOR USE WITH COOKING EQUIPMENT</b></p>
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All rental items that are powered by propane will require the customer to connect to a propane tank. This connection is a left-hand threaded fitting which has a rubber O-ring that does not need to be over tightened. The connection *should be hand tightened* and gently snugged up with a wrench. If the connection is over tightened, the o-ring can strip, causing a propane leak at the connection. In this event, a replacement o-ring can be found attached to the hose via a wire-tie.

**All** connections, fittings and valves of propane and natural gas equipment should be checked for leaks by:

- Spraying each fitting and hosing with the soap solution spray bottle provided *before* the equipment is started or lit.
- The equipment should be pressurized by turning the propane on with all other valves in the off position. No bubbles should appear. If bubbles are present, the connection should be tightened with a wrench. If the leak still persists, call Alexander Party Rentals for help, (206) 282-1987, and do **not** run or light the equipment.

Propane bottles all have a bleeder relief valve built into the valve on top of the tank. This valve limits the amount of pressure that can build up in the tank due to temperature increase. Tanks should be kept in cool shaded areas away from direct sunlight to minimize temperature increases.

If you smell propane or hear a hissing sound, the relief valve may be functioning by venting excess pressure. This is a dangerous situation if open flame or other ignition sources are present. Take the following steps immediately:

- Shut off the valve (if open), disconnect the tank and take it to a well-ventilated area away from open flame, other ignition sources, and people.
- Locate the bleeder relief valve (small screw on the side of the valve housing).
- Turn the screw 2 turns to the left (counterclockwise) and let it hiss for 30 seconds.
- Turn the screw to the right (clockwise) until the hissing stops or the screw is snug.
- If the hissing does not stop repeat steps 1 – 4 one more time. If the hissing still does not stop call Alexander Party Rentals at once (206) 282-1987.
- If the hissing has stopped, let the tank sit for 5 minutes.
- If the hissing is still stopped, take the tank back to your equipment.
- Hook up the tank to your equipment; turn it on, and check for leaks again. If there are no leaks, light your equipment and use it.

If you continue to have problems or are unsure about anything, shut off the tank. Disconnect and move the tank to a well-ventilated area clear of ignition sources and call Alexander Party Rentals (206) 282-1987.