Gas fryer
Operating instruction

I. Introduction:

The commercial fryers produced by our factory are designed by absorbing the advantages of similar products at home and abroad. They have the characteristics of novel style, reasonable structure, convenient operation and fast heating speed, etc. They are the most useful equipment for fast food and small food processing. This machine is also the most ideal food processing equipment for sale on the spot.
Two, features:

1. Luxury appearance design, safe and reasonable structure of the whole machine.

2, Equipped with heat insulation layer, safety, improve thermal efficiency.

3, Equipped with electronic ignition device, use more comfortable.
Three, operation method:

1. When used, the height of the oil surface in the oil pan should be greater than 1/4 of the depth of the oil pan, but the maximum height of the oil surface should not be greater than 2/3 of the depth of the oil pan.

2, another purchase of special basket for frying smaller food, the basket has a hook and handle. When making the basket body into the oil, when frying large food, can be directly into the frying pan.

3. When it is necessary to clear the oil in the pot, it should be carried out after the oil temperature drops to normal temperature. Take out the frying basket and guard plate, turn off the gas, then take out the control box and put it in a dry and clean place, then the oil pot can be cleaned.

4. The lid of the pot is set to keep the pot clean and warm. When the lid is covered, it should be noted that there should be no water on the lid, so as to avoid water dripping into the pot causing hot oil splashing and wounding

5. The guard plate in the oil pan is designed to protect the electric heating tube (electric fryer). When frying food, the guard plate must be placed in the oil pan.

6, should use vegetable oil, do not use old oil.